MATFER

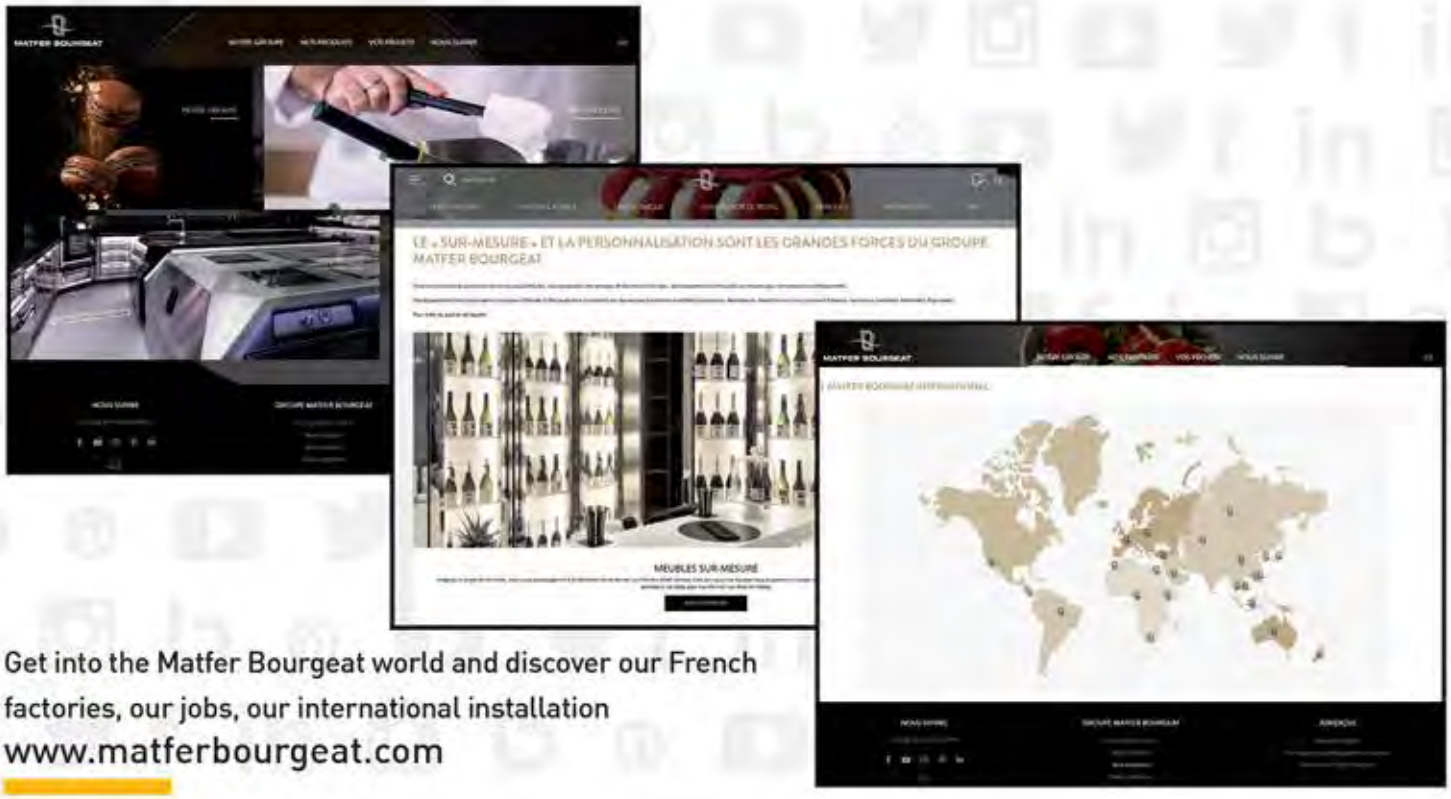
MATFER BOURGEAT

LA PASSION DU GOÛT



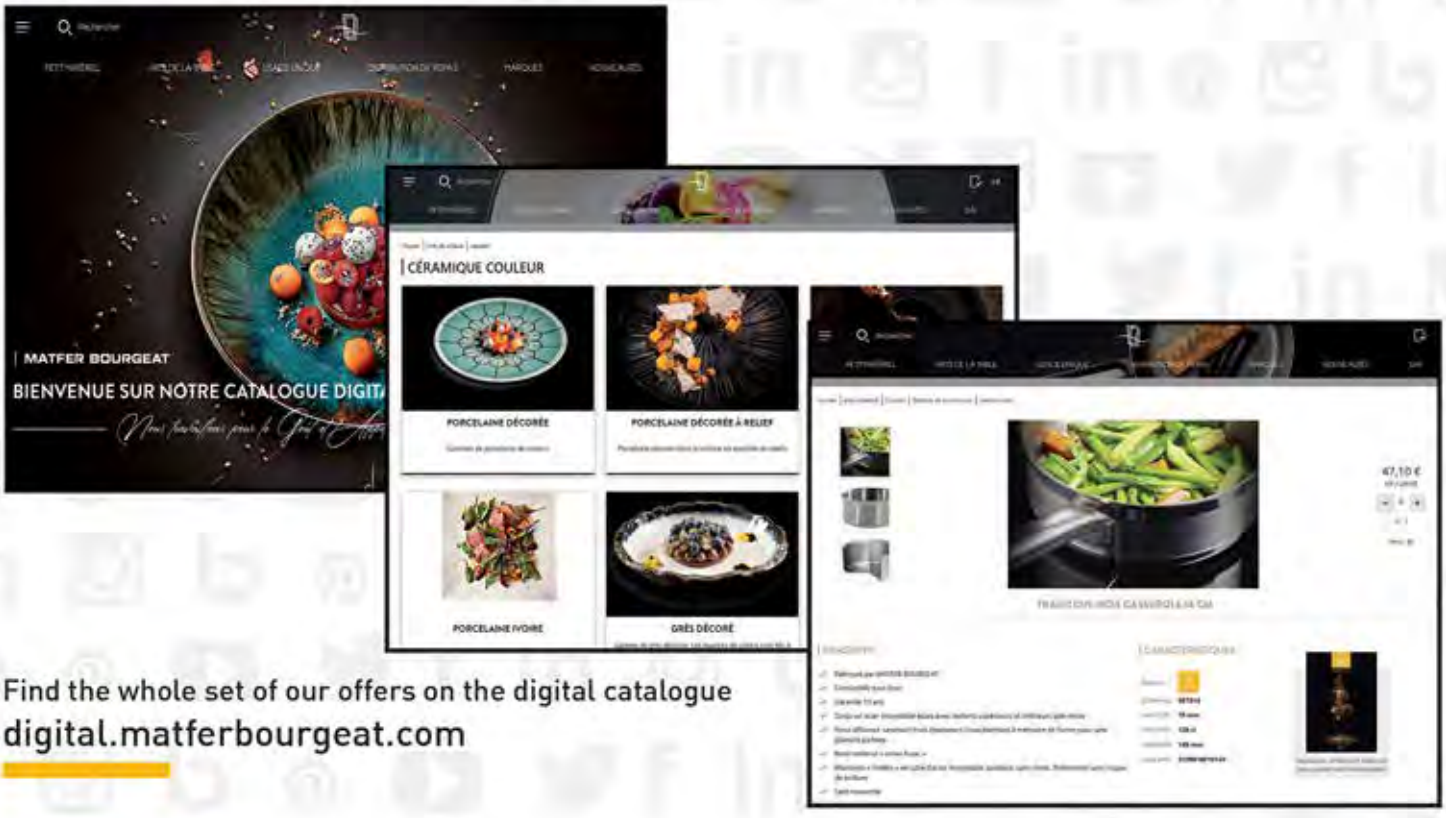
LES OUTILS POUR LE GOÛT

DEPUIS 1814



Get into the Matfer Bourgeat world and discover our French factories, our jobs, our international installation

www.matferbourgeat.com



Find the whole set of our offers on the digital catalogue

digital.matferbourgeat.com

Export sales :

LES LILAS
Tél. : 01 43 62 60 40
France : matfercontact@matfer.com
Export : export@matferbourgeat.com

After Sales Department :

LONGNY
Tél. : 02 33 85 37 62
sav@matfer.fr

Factories, Warehouse and After Sales :

ZI Les Réhardières
Route de l'Aigle
61290 LONGNY LES VILLAGES

Head Office :

MATFER SAS, 9-11, rue du Tapis Vert - BP 75
93261 LES LILAS Cedex - FRANCE
Tél. : (33) 01 43 62 60 40

SAS au capital de 2.688.000 euros

Siret 56201587500015

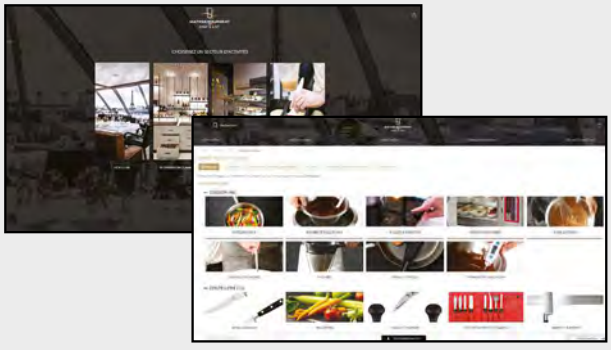
Internet : www.matferbourgeat.com
digital.matferbourgeat.,com
e-mail : matfercontact@matfer.com

FIND OUR DIGITAL OFFER

DIGITAL CATALOG



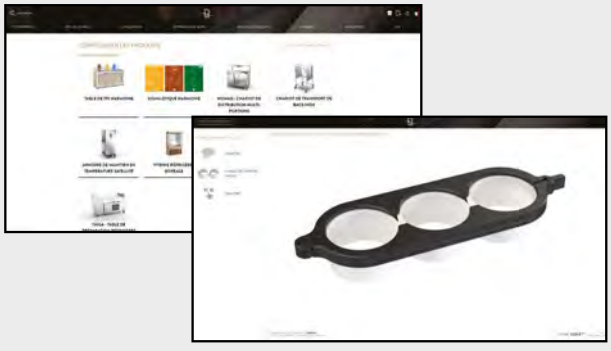
CHEF'S LIST



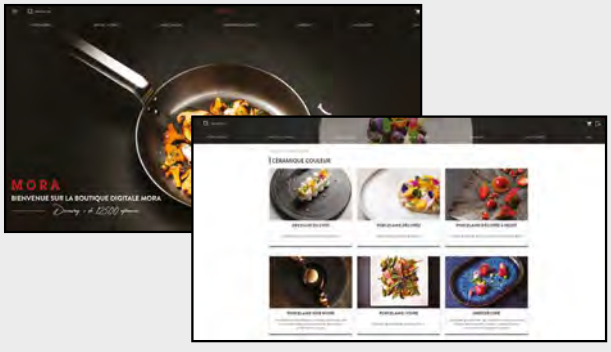
PORTAIL



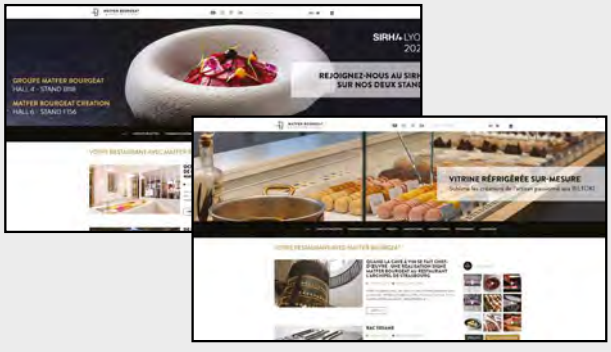
CONFIGURATOR



E-SHOPS



BLOG





The cold expert for your refrigerated display cases

OCF

Matfer Bourgeat Creation comprises four entities that are experts in their respective fields. This division embodies Matfer Bourgeat's desire to offer premium solutions fully tailored to meet the equipment and fittings needs of kitchens, laboratories, restaurant concepts, and high-end points of sale.

The design offices, located in each of the group's factories, support you at every stage of your project.



Cause emotion

SAFRAN
Paris

MATFER BOURGEAT
CREATION

Tailored solutions for the catering trade



CREATION

Hot and cold kitchen equipments for starred restaurants



1 FAB ONE

Kitchen and pastry tools







With their two production sites, their R&D teams, and their design offices, Bourgeat and Vauconsant form the Matfer Bourgeat Group's Meal Distribution division (MBDR). With its range of equipment for hot and cold food transfer, Bourgeat's mission is to preserve the taste of culinary preparations while respecting perfect food safety.

Vauconsant is specialise in meal distribution equipment for both hot and cold temperature maintenance.

MATFER BOURGEAT

DISTRIBUTION DE REPAS

A PASSION FOR TASTE













IN SITU

TANTALISING TABLES

In Situ, wholesaler and importer of hotel equipment for over 60 years, offers product ranges from tableware to buffet equipment. Varied, original, practical, and always of high-quality products are available to commercial and institutional culinary professionals. For even more originality, IN SITU CREATION designs and manufactures custom lines in complete symbiosis with the specific needs of restaurants.







MATFER

TOOLS FOR TASTE

Matfer is the international reference in pastry, bakery, and culinary tools. By combining tradition and innovation, the brand is acclaimed by chefs around the world for the quality and the diversity of its products. With a forwardthinking design office and flexible and diversified array of products, Matfer, today, strives to develop tools that help create new tastes.







MATFER
USAGE UNIQUE

GREAT TASTE TO TAKE AWAY

Matfer single use offers an environmentally friendly ephemeral range of tableware for catering and takeaway market. Made from paper, cardboard, recycled and compostable materials, this eco-responsible offer meets growing requirements in terms of sustainable development.







SACK-TRUCK
FOLDING

SCOOP
ALIMENTARY





NEW



COTTON CANDY
MACHINE



GRATER
ROTARY

COOKING





83

SCOOP/SKIMMER

PREPARATION



168

COTTON CANDY MACHINE





205

DOUBLE ZESTER BLADE

ROTARY GRATER



199

STRAIGHT FINE-TIPPED BLACK CHEF'S TWEEZERS

NUTCRACKER



PASTRY MAKING



282

CYLINDER WITH ROUNDED TOP



290

SMILEY



295

RAISED DOT PATTERN SILICONE MAT

STORAGE AND HANDLING





463

FOLDING ALUMINIUM SACK-TRUCK

HYGIENE AND MAINTENANCE





494

WASTE BAG HOLDER FOR SELECTIVE SORTING



1

FAB ONE

From cooking equipment to baking utensils, the Matfer Bourgeat group handles the special requests of professionals through a 'FAB ONE' manufacturing unit, which only develops bespoke utensils. This centre is equipped with a variety of new technologies: rapid prototyping machines, such as SLS and FDM 3D printers, as well as water jet cutting, thermoforming, mini-injection presses, and 3D scanners.

CONFIGURE YOUR PRODUCTS

1. Find configurable products accompanied by this symbol
2. Go to the site: https://digital.matferbourgeat.com/configurations or scan the QR Code
3. Create your account
4. Find all our customizable products
5. Create your own hardware



MATFER

HELP USING THE CATALOG

Key to abbreviations used

Ø cm/mm	Diameter in cm/mm
Ø int. cm/mm	Inner diameter in cm/mm
Ø out. cm/mm	Outer diameter in cm/mm
ØF cm/mm	Bottom diameter in cm/mm
H cm/mm	Inner useful height in cm/mm
L cm/mm	Inner length in cm/mm
W cm/mm	Inner width in cm/mm
LF cm/mm	Bottom length in cm/mm
WF cm/mm	Bottom width in cm/mm
L x W cm/mm	Length x width in cm/mm
L Ov cm/mm	Outer length in cm/mm
W Ov cm/mm	Outer width in cm/mm
H Ov cm/mm	Outer height in cm/mm
C litre	Capacity in litres
e mm	Metal thickness at the bottom of the items **in mm ± 10 %**

List of material abbreviations

PE	Polyethylene
LDPE	Low density polyethylene
HDPE	High density polyethylene
PP	Polypropylene
PS	Polystyrene
PC	Polycarbonate
PET	polyethylene terephthalate
PTFE	polytetrafluoroethylene
PVC	Polyvinyl chloride
ABS	acrylonitrile butadiene styrene.
SAN	styrene-acrylonitrile

Caption of the pictograms used

NEW — New in the catalog

Made by MATFER BOURGEAT — Fabriqué par le Groupe Matfet Bourgeat

MADE IN FRANCE — Made in France

Stackable

Microwave / Not microwave safe

Dishwasher / Not dishwasher safe

Induction compatible / Not induction compatible

Four / Non compatible four

-20°C +120°C — Low temperature resistance/ Heat resistance

SOLID MATFER QUALITY

By adhering to standards and investing in processes and training, we safeguard our commitment to ensuring our products are suitable for contact with food.

1 SELECTING MATERIALS: Our materials meet European and/or French national regulations.

GENERAL REGULATIONS: FRAMEWORKS
- 1935/2004/EC: General provisions on materials and articles intended to come into contact with food.
- 2023/2006/EC: Explanations around good manufacturing practice for materials and articles intended to come into contact with food (*quality assurance system, document management*)

FOOD COMPATIBILITY

REGULATIONS FOR EACH MATERIAL: 2 REGULATORY LEVELS

EUROPE

STANDARDISED

Example: plastic, ceramics Commission Regulation (EU) No 10/2011, Council Directive 84/500/EEC

FRANCE

NOT STANDARDISED, SPECIFIC TO FRANCE

Example: Silicone, stainless steel Decrees of 25 November 1992, 13 January 1976

ENVIRONMENT & SAFETY

OBJECTIVES AROUND PUBLIC HEALTH, OCCUPATIONAL HEALTH & SAFETY, ENVIRONMENTAL HEALTH
- **Safety information:** Information about a chemical's properties, hazards and conditions for use.
- **REACH & SVHC certificate:** registered chemical and use in accordance with European REACH regulations, and framework for using "dangerous" substances (e.g.: carcinogens, toxic for reproduction, etc.)
- **Standard DF21-901 2013:** safe use of high-pressure siphon-type equipment.

2 HEATING AND INSPECTION: release volatile substances from the material. Regular inspection of hot cupboards and products by accredited bodies.

3 QUALITY INSPECTION: continual inspections from reception to the manufacturing process and staff training. ISO 9001 CERTIFICATION

4 MIGRATION INSPECTION: for all our plastics. Tests in independent accredited laboratories.

5 PRODUCT TRACEABILITY: adherence to traceability standards by specifying and recording all materials' and products' batch numbers at all stages in the process.

6 Our approach is managed through our ISO 9001 & 14001 certification processes and specific labels such as NF, NSF,....





MATFER

COOKING P.1

CUTTING P.98

PREPARATION P.154

BAKING - PASTRY MAKING P.220

CHOCOLATE, SUGAR, AND ICE CREAM P.370

STORE P.424

STORAGE AND HANDLING P.448

HYGIENE AND MAINTENANCE P.478

BOOKS P.510

SPARE PARTS P.524





COOKING

Matfer utensils, made with care in our factories in France, are suitable for even the most delicate cooking. Demanding chefs appreciate them for their precision, their solidity and their comfortable handling.

STAINLESS STEEL POTS AND PANS	4
COPPER POTS AND PANS	20
ALUMINIUM POTS AND PANS	24
NON-STICK FRYING PANS	28
COOKING APPLIANCES	33
BLACK STEEL	35
CAST IRON COOKWARE	58
VACUUM SEALER MACHINES AND EQUIPMENT	63
COOKING UTENSILS	67
KITCHEN STORAGE	91
MEAT	93
PAELLA	94
SMOKING	95

TRADITION



High-end stainless steel pots and pans combining a thick body with mirror-polished reinforcements. Strong welded frames without rivets

10 ans years Garantie Warranty

EXCELLENCE



100% stainless steel pots and pans. The reference for demanding chefs, with a thick body and patented cold handles

NF HYGIÈNE ALIMENTAIRE NSF 10 ans years Garantie Warranty

ALLIANCE



Copper pots and pans with stainless steel interior. 2.5 mm thickness guarantees great cooking homogeneity

ELEGANCE



Stainless steel interior copper range designed for tables and buffets. Polished bronze handles for elegance





SAUTÉ PAN

Ø mm	H mm	C cl	Ref.	Price
200	65	200	686020	
240	80	360	686024	
280	90	550	686028	
320	105	800	686032	

(1) With loop handles facing the long handle.



NON-STICK FRYING PAN

Multi-layer non-stick inner coating.

Ø mm	H mm	C cl	Ref.	Price
200	35	80	669420	
240	40	140	669424	
280	45	220	669428	
320	50	320	669432	



FRYING PAN

Ø mm	H mm	Ref.	Price
200	35	685020	
240	40	685024	
280	45	685028	
320	50	685032	



SAUCEPAN

Ø mm	H mm	C cl	Ref.	Price
140	75	120	681014	
160	85	170	681016	
180	95	240	681018	
200	105	330	681020	
240	120	540	681024	
280	140	860	681028	
320	160	1280	681032	

(1) With loop handle facing the long handle.



NON-STICK SPLAYED SAUTÉ PAN

Multi-layer non-stick inner coating.

Ø mm	H mm	C cl	Ref.	Price
240	80	300	686824	
280	90	470	686828	



SPLAYED SAUTÉ PAN

Ø mm	H mm	C cl	Ref.	Price
200	70	180	686520	
240	80	300	686524	
280	90	470	686528	



WOK

Compatible with induction Woks and Wok hotplates fitted with SCHOTT ceramic glass (diameter 350 mm). Without sandwich bottom.

Ø mm	H mm	C cl	Th. mm	Ref.	Price
300	100	400	1,2	686730	
350	100	500	1,5	686735	

Premium ports and pans for Chefs



Thick stainless steel body with mirror polish upper and lower reinforcements.

Three-layer sandwich dispenser base (stainless steel / aluminium / stainless steel) with shape memory for perfect flatness.

Reinforced non-drip rim.

MIRROR POLISH FINISH EDGES

"Cold" frames in stainless steel tubes, welded, without rivets. Handling without the risk of burns.

Lids sold separately.

For use on all hobs



STEWPOT

Ø mm	H mm	C cl	Ref.	Price
240	120	540	683024	
280	140	860	683028	
320	160	1280	683032	
360	180	1830	683036	
400	200	2500	683040	



BRAISING PAN

Ø mm	H mm	C cl	Ref.	Price
240	160	700	680024	
280	185	1100	680028	
320	215	1700	680032	
360	240	2400	680036	
400	270	3400	680040	



STOCKPOT

Ø mm	H mm	C cl	Ref.	Price
240	240	1080	684024	
280	280	1720	684028	
320	320	2500	684032	
360	360	3600	684036	
400	400	5000	684040	



LID

Ø mm	H mm	Ref.	Price
140	52	692014	
160	49	692016	
180	49	692018	
200	50	692020	
240	60	692024	
280	74	692028	
320	73	692032	
360	73	692036	
400	73	692040	
450	80	692045	
500	80	692050	



686032





STEWPOT

Ø mm	H mm	C cl	Ref.	Price
240	120	540	693024	
280	140	860	693028	
320	160	1280	693032	
360	180	1830	693036	
400	200	2500	693040	
450	225	3600	693045	
500	250	4900	693050	



BRAISING PAN

Ø mm	H mm	C cl	Ref.	Price
240	160	700	690024	
280	185	1100	690028	
320	215	1700	690032	
360	240	2400	690036	
400	270	3400	690040	
450	300	4700	690045	
500	330	6400	690050	



SAUCEPAN

Ø mm	H mm	C cl	Ref.	Price
120	60	60	691012	
140	70	100	691014	
160	80	160	691016	
180	90	220	691018	
200	100	300	691020	
240	120	540	691024	
280	140	860	691028	

SET OF 5 SAUCEPANS

Series of 5 saucepans D 140, 160, 180, 200, and 240 mm.

	Ref.	Price
	015122	



SAUTÉ PAN

Ø mm	H mm	C cl	Ref.	Price
280	90	550	697028	
320	105	800	697032	
360	120	1200	697036	
400	130	1600	697040	
450	150	2300	697045	
500	165	3200	697050	



CYLINDRICAL SAUTÉ PAN

Ø mm	H mm	C cl	Ref.	Price
200	65	200	696020	
240	80	360	696024	
280	90	550	696028	



LID

Ø mm	H mm	Ref.	Price
140	52	692014	
160	49	692016	
180	49	692018	
200	50	692020	
240	60	692024	NEW
280	74	692028	
320	73	692032	
360	73	692036	
400	73	692040	
450	80	692045	
500	80	692050	

Our 450 and 500mm diameter pans do not have a magnetic stainless steel base, but very thick ground aluminium diffuser for use on all hobs ***except*** induction.

The reference for demanding chefs

HANDLING WITHOUT THE RISK OF BURNS



Lids sold separately.
For use on all hobs



STOCKPOT WITH TAP

Ø mm	H mm	C cl	Ref.	Price
240	240	1080	694324	
280	280	1720	694328	
320	320	2500	694332	
360	360	3600	694336	
400	400	5000	694340	

Labels NF and NSF are not available for these stockpots because of the tap.

CATERING STOCKPOT

Ø mm	H mm	C cl	Ref.	Price
240	240	1080	694024	
280	280	1720	694028	
320	320	2500	694032	
360	360	3600	694036	
400	400	5000	694040	
450	450	7200	694045	
500	500	9800	694050	

stainless steel base, but very thick ground aluminium diffuser for use on all hobs ***except*** induction.





FRYING PAN

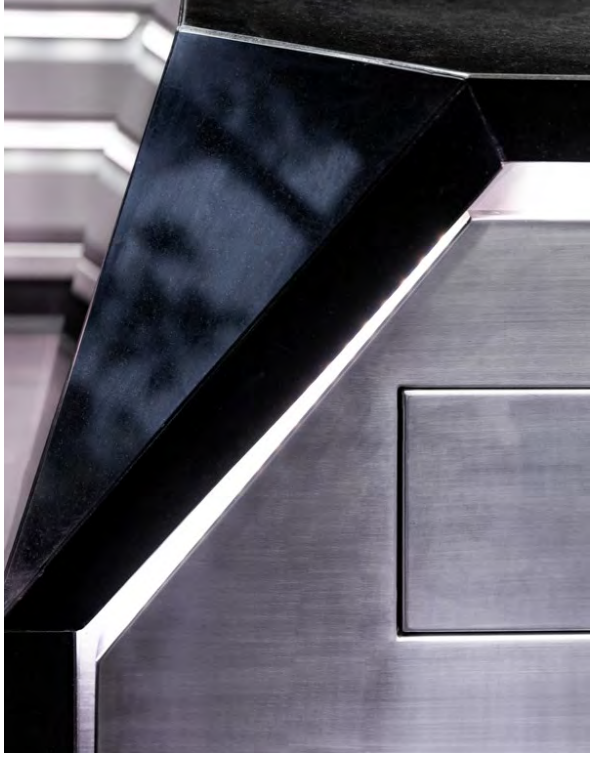
Ø mm	H mm	C cl	Ref.	Price
200	35	80	675020	
240	40	140	675024	
280	45	220	675028	



SPLAYED SAUTÉ PAN

Ø mm	H mm	C cl	Ref.	Price
200	65	180	676020	
240	80	300	676024	
280	90	470	676028	





PAVILLON LEDOYEN

ALLÉNO PARIS



CREATION

Matfer Bourgeat, inspired by DS Automobiles, designed a 3-star kitchen - combining innovation, design, and ergonomics - for YannickAlléno at the Pavillon Ledoyen. This luxury project reflects DS's aesthetic Ref.s, focusing on light, ambience, and convenience for intensive daily use.





Hot and cold kitchen furniture for starred chefs





ROASTING TRAY WITH HANDLES

Stainless steel dish , 2 welded handles.

L mm	l mm	H mm	Th. mm	Ref.	Price
486	320	135	2	713540	
580	400	138	2	713550	
690	480	151	2	713560	



BAIN MARIE

Stainless steel body and handle. Tall and narrow, specially designed to keep sauces warm. Compatible with "Excellence" lids.

H mm	Ø mm	C cl	Ref.	Price
100	100	75	702210	
120	120	130	702212	
140	140	210	702214	
160	160	320	702216	
180	180	360	702218	





PASTA COOKER

Stainless steel. Set comprising an EXCELLENCE stewpot 693036 and 4 pasta baskets 713504. Stewpot dimensions: D 360 x H 180 mm, 18.3 l. Pasta basket dimensions: H 18 mm, 2.8 l, thickness 0.6 mm. Perfect for "portion" serving. Suitable for use with Excellence stewpots diameter 360 mm. Perforated to optimise pasta cooking and draining.

Type	l mm	H mm	Ø mm	C cl	Th. mm	Ref.	Price
full set		180	360	1830	7	693436	
extra basket	210	180			0,6	713504	

GN ROASTING TRAY WITHOUT HANDLES

Stainless-steel F17. Special high-temperature cooking.

Type	L mm	l mm	H mm	C cl	Th. mm	Ref.	Price
GN 2/1	530	650	20	570	1,5	749002	
GN 2/1	530	650	55	1550	2	749005	
GN 1/1	530	325	20	270	1,5	749102	
GN 1/1	530	325	55	750	1,5	749105	





STACKABLE STEAM POT

Stainless steel. Fits on "Excellence" cooking vessels of the same diameter: braising pan, saucepan, casserole dish, stockpot, couscous maker, sauté pan, etc..

H mm	Ø mm	C cl	Ref.	Price
120	240	550	698024	
140	280	860	698028	



DIRECTIONS FOR USE
STAINLESS STEEL POTS AND PANS





USE

For an extended lifecycle:
- Do not heat while empty, or over-heat.
- Avoid knocks or sudden temperature changes (if the pan is left on the heat, leave it to cool through contact with air).
- Do not add salt to the water at start of the cooking process: wait until boiling point and stir until dissolved.
- At the end of the cooking process, remove any acidic or sugary food from the recipients to preserve their metal surfaces.
- Wipe down after washing to avoid stains (limescale or loss of shine).
- Use Matfer utensils made with composite materials to avoid damaging your recipients.
- Use appropriate storage.

MAINTENANCE

- Remove any burnt or ingrained particles by soaking in hot water (no added products required) before cleaning with a sponge.
- Do not use abrasive pads, alkaline products, bleach, acidic detergents, oven cleaners, etc.
- Rinse and wipe down after washing.
- In case of limescale deposits or "rainbow" discolouration after cooking highly starchy products, heat with diluted vinegar, leave to cool and wash as normal.
- Limescale deposits which cannot be removed are a result of underlying corrosion.
- Remove stains or marks resulting from over-heating stainless steel using Bistro stainless steel polish.
- To clean the outside of copper recipients, use Bistro copper polish.
- Store in a clean, dry place.



Very thick stainless steel.

Very robust for improved durability.

Half-round open rim for easy use.

Very lightweight and easy to clean.

HALF-ROUND OPEN RIM FOR EASY CLEANING



FLAT BOTTOMED STAINLESS STEEL BOWL

Excellent stability.

Ø mm	H mm	C cl	Ref.	Price
160	85	100	702616	
180	90	150	702618	
200	100	200	702620	
220	110	250	702622	
240	115	350	702624	
260	125	450	702626	
280	130	550	702628	
300	135	650	702630	
320	140	800	702632	
360	160	1150	702636	
400	180	1650	702640	

HEMISPHERICAL STAINLESS STEEL BOWL

Rounded bottom for better ingredient mixing.

Ø mm	H mm	C cl	Ref.	Price
200	100	200	703020	
250	125	350	703025	
300	150	650	703030	
350	175	1000	703035	
400	200	1500	703040	





ELASTOMER STAND

Elastomer base for round-bottomed mixing bowls. Non-slip base for half-round bowls. Particularly adherent to the worktop, good support. Lightweight and easy to maintain. For Ø 200-400 mm bowls.

Ø mm	Ref.	Price
180	703019	



CONTAINER WITH HANDLES

Stainless steel. Deep drawn body with non-drip rime. Flat hollowed handles for good grip and easy cleaning. Robust and easy to maintain.

H mm	Ø mm	C cl	Ref.	Price
120	140	170	017001	
130	160	250	017002	
165	200	480	017003	
200	240	760	017004	
230	280	1400	017005	



FOOD STORAGE TRAY

Stainless steel. Very durable and multi-purpose.

L mm	l mm	H mm	C cl	Ref.	Price
310	220	43	250	714031	
360	260	43	380	714036	
450	300	50	600	714045	
500	350	50	800	714050	

PRESSURE COOKER

Pressure cooker. Stainless steel. Stainless steel / aluminium / stainless steel sandwich base. Silicone seal, replaceable handles and button.

Type	H mm	Ø mm	C cl	Ref.	Price
pressure cooker with basket	250	240	800	013204	
pressure cooker without basket	340	240	1200	013206	
lid seal				013221	
lid button				013222	
tank handle				013223	
safety valve				013224	
8 and 12 l basket				013227	



LANDAISE CONICAL PAN

Stainless steel. Heavy-duty welded handles. Rolled edge for high rigidity.

Ø mm	H mm	C cl	Th. mm	Ref.	Price
420	180	1500	1	702440	
470	200	2100	1,2	702445	
540	220	3100	1,2	702450	





TONG TO RELEASE STACKED GASTRONORM CONTAINERS

Releases gastronorm containers quickly, effortlessly, and safely







Rounded steel tip for effortless and fast work on the various corners of containers.

Steel mechanism designed for intensive use.

Design to prevent wrist RSI.

Easy to spot in a kitchen thanks to its yellow and black colouring.

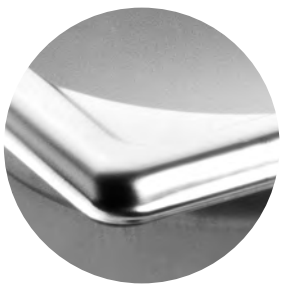
Made by MATFER BOURGEAT

L mm	l mm	H mm	Weight g	Ref.	Price
163	126	28	129	778720	



BOURGEAT, the only French manufacturer of premium gastronorm containers



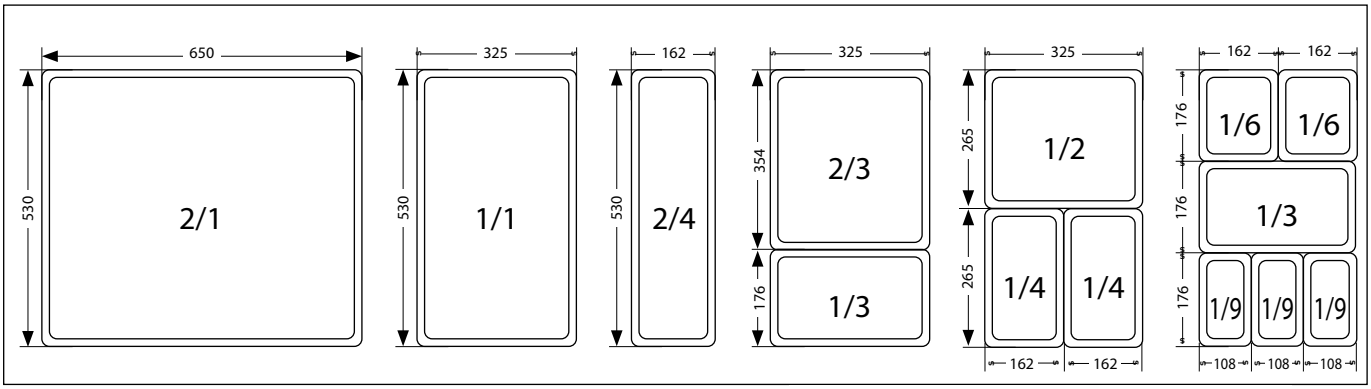




Compliant with the NF health and safety standard. NF 631-1.

Compatible with Cristal Plus lids.







CONTAINER GN 2/1

GN 2/1

L mm	l mm	H mm	C cl	Ref.	Price
530	650	20	650	740002	
530	650	40	1200	740004	
530	650	55	1650	740005	
530	650	65	1900	740006	
530	650	100	2900	740010	
530	650	150	4300	740015	
530	650	200	5800	740020	



GN 2/1

CONTAINER WITH RETRACTABLE HANDLES

L mm	l mm	H mm	C cl	Ref.	Price
530	650	100	290	740310	
530	650	150	430	740315	
530	650	200	580	740320	



GN 1/1

CONTAINER GN 1/1

L mm	l mm	H mm	C cl	Ref.	Price
530	325	20	300	741002	
530	325	40	580	741004	
530	325	55	670	741005	
530	325	65	900	741006	
530	325	100	1350	741010	
530	325	150	2000	741015	
325	530	200	2800	741020	



GN 1/1

CONTAINER WITH RETRACTABLE HANDLES

L mm	l mm	H mm	C cl	Ref.	Price
530	325	55	670	741305	
530	325	65	900	741306	
530	325	100	1350	741310	
530	325	150	2000	741315	
530	325	200	2800	741320	



GN 1/1

CONTAINER WITH FIXED HANDLES

Type	L mm	l mm	H mm	C cl	Ref.	Price
GN 1/1	530	325	100	1350	741110	
GN 1/1	530	325	150	2000	741115	
GN 2/3	354	325	150	900	942115	



GN 1/1

CONTAINER WITH BASKET HANDLES

L mm	l mm	H mm	C cl	Ref.	Price
530	325	100	1350	741210	
530	325	150	2000	741215	
530	325	200	2800	741220	



GN 2/3

CONTAINER GN 2/3

H mm	C cl	Ref.	Price
40	350	742004	
65	550	742006	
100	870	742010	
150	1300	742015	
200	1670	742020	



GN 1/2

CONTAINER GN 1/2

H mm	C cl	Ref.	Price
20	120	743002	
40	250	743004	
55	330	743005	
65	400	743006	
100	620	743010	
150	900	743015	
200	1200	743020	



GN 1/2

CONTAINER WITH RETRACTABLE HANDLES GN 1/2

H mm	C cl	Ref.	Price
65	400	743306	
100	620	743310	
150	900	743315	
200	1200	743320	

STAINLESS STEEL GASTRONORM CONTAINERS



CONTAINER GN 2/4

GN 2/4

H mm	C cl	Ref.	Price
40	250	743604	
65	400	743606	
100	620	743610	
150	900	743615	



CONTAINER GN 1/3

GN 1/3

H mm	C cl	Ref.	Price
40	160	744004	
55	210	744005	
65	250	744006	
100	370	744010	
150	570	744015	
200	750	744020	
250	1000	744025	



CONTAINER GN 1/4

GN 1/4

H mm	C cl	Ref.	Price
40	110	745004	
55	150	745005	
65	170	745006	
100	250	745010	
150	400	745015	
200	520	745020	



CONTAINER GN 1/6

GN 1/6

H mm	C cl	Ref.	Price
65	100	746006	
100	170	746010	
150	220	746015	
200	300	746020	



CONTAINER GN 1/9

GN 1/9

H mm	C cl	Ref.	Price
65	60	747006	
100	80	747010	



COMPATIBLE WITH CRYSTAL + LIDS

STAINLESS STEEL POTS AND PANS

STAINLESS STEEL GASTRONORM CONTAINERS - PERFORATED



PERFORATED CONTAINERS

GN 2/1

Type	H mm	C cl	Ref.	Price
perforated bottom	55	1650	740405	
perforated bottom	65	1900	740406	
perforated sides and bottom	100	2900	740410	
perforated sides and bottom	150	5800	740415	



PERFORATED CONTAINERS

GN 1/1

Type	H mm	C cl	Ref.	Price
perforated bottom	40	580	741404	
perforated bottom	55	670	741405	
perforated bottom	65	900	741406	
perforated sides and bottom	100	1350	741410	
perforated sides and bottom	150	2000	741415	
perforated sides and bottom	200	2800	741420	



PERFORATED CONTAINER WITH BASKET HANDLES

GN 1/1

H mm	C cl	Ref.	Price
100	1350	741510	
150	2000	741515	
200	2800	741520	



PERFORATED CONTAINERS

GN 2/3

H mm	C cl	Ref.	Price
65	550	742406	
100	870	742410	
150	1300	742415	



PERFORATED CONTAINERS

GN 1/2

Type	H mm	C cl	Ref.	Price
perforated bottom	65	400	743406	
perforated sides and bottom	100	620	743410	
perforated sides and bottom	150	900	743415	



PERFORATED CONTAINERS

GN 2/4

H mm	C cl	Ref.	Price
100	620	743710	

LIDS FOR STAINLESS STEEL GASTRONORM CONTAINERS



LID WITHOUT HANDLE

Type	Ref.	Price
GN 2/1	747700	
GN 1/1	747701	
GN 2/3	747702	
GN 1/2	747712	
GN 2/4	747724	
GN 1/3	747713	
GN 1/4	747714	
GN 1/6	747716	
GN 1/9	747719	



LID WITH HANDLE

Type	Ref.	Price
GN 2/1	748000	
GN 1/1	748001	
GN 2/3	748002	
GN 1/2	748012	
GN 2/4	748024	
GN 1/3	748013	
GN 1/4	748014	
GN 1/6	748016	
GN 1/9	748019	



LID FOR CONTAINERS WITH HANDLES

Type	Ref.	Price
GN 2/1	748100	
GN 1/1	748101	
GN 1/2	748112	



LID FOR CONTAINERS FOR BASKET ARCH TRAY.

Type	Ref.	Price
GN 1/1	748201	



LID WITH HANDLE AND NOTCH

Slot for utensil to be left in the container: ladle, scoop, etc..

Type	Ref.	Price
GN 1/1	748501	
GN 1/2	748512	
GN 1/3	748513	
GN 1/4	748514	
GN 1/6	748516	



AIRTIGHT LID

Anti-overflow airtight lid with silicone seal. With hot air exhaust valve. Adaptable on containers from 55 mm in height.

Type	Ref.	Price
GN 1/1	748701	
GN 1/2	748712	
GN 1/3	748713	
GN 1/4	748714	
GN 1/6	748716	
GN 1/1	748801	
GN 1/2	748812	

STAINLESS STEEL POTS AND PANS

ACCESSORIES FOR STAINLESS STEEL GASTRONORM CONTAINERS



SUPPORT BAR

Accessory for stainless steel gastronorm containers. Maintains containers GN 1/3, 1/4, 1/6, and 1/9 on bain maries and other supports.

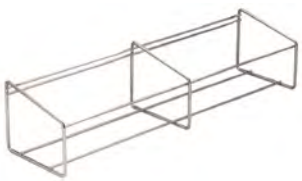
type	L mm	l mm	Weight g	Ref.	Price
clip-on	530	21	160	749801	
non clip-on	325	22	89	749712	



DRAINING RACK

Made in France at Bourgeat, only French manufacturer. Accessory for stainless steel gastronorm containers.

Type	L mm	l mm	H mm	Weight g	Ref.	Price
GN 1/1	530	325	20	815	750001	
GN 1/2	325	264	20	335	750012	



SPICE RACK

Stainless steel screws included. Capacity: 6 containers GN 1/9 or 4 containers GN 1/6 or 2 containers GN 1/3 - height 6.5 or 10 cm.

L mm	l mm	H mm	Weight g	Ref.	Price
680	180	155	1000	718000	



TONGS FOR GASTRONORM CONTAINERS

Stainless steel tongs. For the safe handling of gastronorm containers and hot rimmed containers.

L mm	l mm	H mm	Weight g	Ref.	Price
185	23	80	160	749800	



OVEN DISH GRIPPERS

Spring-loaded stainless steel tongs with silicone tips. Allows you to handle hot porcelain dishes without damaging the rim. Safe handling as the silicone feet do not slip.

L mm	l mm	H mm	Weight g	Ref.	Price
235	37	65	153	296611	





SAUCEPAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
120	65	70	2,5	360012	
140	75	120	2,5	360014	
160	85	170	2,5	360016	312,00
180	95	240	2,5	360018	
200	105	330	2,5	360020	
240	120	540	2,5	360024	



CYLINDRICAL SAUTÉ PAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
160	50	100	2,5	372016	
200	60	190	2,5	372020	
240	70	310	2,5	372024	
280	80	490	2,5	372028	



SPLAYED SAUTÉ PAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
160	60	90	2,5	373016	
200	70	180	2,5	373020	
240	80	300	2,5	373024	
280	90	470	2,5	373028	



FRYING PAN

Ø mm	H mm	Th. mm	Ref.	Price
240	50	2,5	369024	
280	55	2,5	369028	



OVAL FRYING PAN

L mm	l mm	Ref.	Price
585	210	370036	



SAUTÉ PAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
240	70	310	2,5	374024	
280	80	490	2,5	374028	

Copper pots and pans for chefs

NO SPECIAL MAINTENANCE OR TIN-PLATING



Non-drip rim.

Copper exterior.

Stainless steel interior (no tin), easy to clean.

2.5 mm body thickness ensures remarkable conductivity and great cooking homogeneity.

Cast iron long handle and handle, riveted.

Lids sold separately.



STEWPOT

Ø mm	H mm	C cl	Th. mm	Ref.	Price
200	105	330	2,5	367020	
240	120	540	2,5	367024	
280	130	800	2,5	367028	



LID

Ø mm	H mm	Th. mm	Ref.	Price
120	36	1,2	365012	
140	38	1,2	365014	
160	41	1,2	365016	
180	40	1,2	365018	
200	44	1,2	365020	
240	46	1,2	365024	
280	55	1,2	365028	







SAUCEPAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
140	70	110	1,5	034004	
160	85	170	1,5	034005	
180	90	230	1,5	034006	
200	100	320	1,5	034007	



SAUTÉ PAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
200	60	180	1,5	034010	
240	70	300	1,5	034011	



FRYING PAN

Ø mm	H mm	Th. mm	Ref.	Price
200	30	1,5	034014	
260	40	1,5	034016	



OVAL FRYING PAN

L mm	l mm	H mm	Th. mm	Ref.	Price
300	200	40	1,5	034018	
350	230	45	1,5	034019	



ROUND DISH

Ø mm	H mm	Th. mm	Ref.	Price
120	25	1,2	032035	
160	25	1,2	032037	
200	25	1,2	032039	



ROUND DISH

Ø mm	H mm	Th. mm	Ref.	Price
200	35	1,2	034017	
260	45	1,2	034025	



OVAL DISH

L mm	l mm	H mm	C cl	Th. mm	Ref.	Price
300	200	40	150	1,5	034050	
350	230	46	220	1,5	034051	



MINI-SAUCEPAN

Non-drip rim.

Type	Ø mm	H mm	C cl	Ref.	Price
mini-sauce-pan	90	45	28	351009	
lid	90	20		351209	

Fine dining copper pots and pans



Stainless steel interior (no tin), easy to clean.

Copper exterior.

Copper saucepan with stainless steel-plated interior and polished bronze handle.

Compatible tous feux sauf induction.





ZABAGLIONE PAN

Polished bronze, riveted handle.

Ø mm	C cl	Th. mm	Ref.	Price
160	140	1,2	032130	



FLAMBÉ SAUCEPAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
80	1	20	1	032140	

Small polished brass handles.

For "Front Cooking" and buffet units.





MINI-STOCKPOT

Copper exterior. Stainless steel interior (no tin), easy to clean.

Ø mm	H mm	C cl	Th. mm	Ref.	Price
90	45	28	1,2	034101	





MINI-STOCKPOT

Monobloc mirror-polished stainless steel interior and exterior, easy to maintain.

Ø mm	H mm	Th. mm	C cl	Ref.	Price
90	45	0,8	28	034111	



100% RECYCLABLE

Aluminium.
100% recyclable.
Aluminium frame with rivets.

Lightweight material and even heat distribution.
Handwash and wipe after washing.
Lids sold separately.



SAUCEPAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
140	75	120	5	520014	
160	85	170	5	520016	
180	95	240	5	520018	
200	105	330	5	520020	
240	120	540	6	520024	



CYLINDRICAL SAUTÉ PAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
240	80	360	6	540524	
280	90	550	6	540528	



COUSCOUS MAKER

In two parts + lid.

Ø mm	C cl	Ref.	Price
280	1750	520317	



STEWPOT

Ø mm	H mm	C cl	Th. mm	Ref.	Price
240	120	540	6	524024	
280	140	860	6	524028	
320	160	1280	6	524032	
360	180	1830	6	524036	
400	200	2500	6	524040	
500	250	4900	7	524050	



CATERING STOCKPOT

Ø mm	H mm	C cl	Th. mm	Ref.	Price
240	240	1080	6	527024	
280	280	1720	6	527028	
320	320	2500	6	527032	
360	360	3600	6	527036	
400	400	5000	6	527040	
500	500	9800	7	527050	



COUSCOUS MAKER TOP

Holes 3.5 mm.

Ø mm	H mm	C cl	Th. mm	Ref.	Price
320	160	1200	2	520617	
400	200	2000	2	520625	

© Eric Fenot - Le grand cours de cuisine de l'Ecole Ferrandi





LID

Ø mm	H mm	Th. mm	Ref.	Price
200	41	1,2	521020	
240	56	1,5	521024	
280	63	1,5	521028	
320	65	1,5	521032	
360	71	2	521036	
400	76	2	521040	
500	91	2	521050	



ROASTING TRAY, INCORPORATED HANDLES

L mm	l mm	H mm	Th. mm	Ref.	Price
400	320	80	4	529940	



ROASTING TRAY, RIVETED HANDLES

L mm	l mm	H mm	Ref.	Price
350	240	110	531030	
400	280	118	531035	
450	320	125	531040	
500	360	135	531045	
550	400	136	531050	
660	480	146	531060	





NON-STICK ALUMINIUM ROASTING DISH

Type	L mm	l mm	H mm	Th. mm	Ref.	Price
incorporated handles	500	400	90	4	664050	
incorporated handles	400	320	80	4	664040	
riveted handles	450	320	121	4	931040	



FOOD STORAGE TRAY

Deep drawn aluminium. Easy to maintain and lightweight. Prefer rinsing by hand and wiping.

L mm	l mm	H mm	Ref.	Price
310	220	43	533031	
360	260	43	533036	
450	300	50	533045	



LANDAISE CONICAL PAN

Very durable aluminium. 100% recyclable. Thin base ideal for slow cooking and preparations over low heat. Aluminium frame with 3 point rivets.

Ø mm	H mm	C cl	Ref.	Price
360	150	1100	514536	
400	150	1500	514540	
450	170	2100	514545	
500	200	3100	514550	

TRADITION



Top of the range stainless steel frying pan with mirror polish finish and multi-layer non-stick inner coating, suitable for all stoves.

ELITE PRO



Round frying pan, aluminium body with 4 non-stick layers and riveted stainless steel handle, compatible with all heat sources.

ELITE CHEF



Round frying pan, suitable for all stoves, aluminium body with 4 non-stick layers and stainless steel strip handle.

ELITE CÉRAMIC



Round frying pan, suitable for all stoves, aluminium body and ceramic coating.

CHEF PLUS



Frying pan, aluminium body with 4 non-stick layers and riveted stainless steel handle.

CHEF



Round frying pan, aluminium body with 4 non-stick layers and epoxy-coated steel handle.



For live cooking



Stainless steel riveted cold-touch long handle.

4-layer PTFE non-stick coating with scratch protection, PFOA-free.

Very thick aluminium body.

Couvercles inox Excellence compatibles avec cette gamme.

Suitable for all types of stove.

STRIP STAINLESS STEEL COLD-TOUCH LONG HANDLE



ALUMINIUM INDUCTION FRYING PAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
200	50	550	5,5	668520	
240	50	550	5,5	668524	
280	50	550	5,5	668528	
320	50	700	7	668532	



Standard quality for professionals

STAINLESS STEEL WELDED STRIP HANDLE



Stainless steel strip riveted long handle.

4-layer PTFE non-stick coating with scratch protection, PFOA-free.

Very thick aluminium body.

Suitable for all types of stove.



Excellence stainless steel lids compatible with this range.

ALUMINIUM INDUCTION FRYING PAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
200	50	130	5	678520	
240	50	200	5	678524	
280	50	250	5	678528	
320	50	350	5	678532	



The eco-friendly range

Thick aluminium body.

Ultra-hard ceramic coating heat resistant up to 450°C, PFOA- and PTFE- free.

Suitable for all types of stove



Stainless steel strip riveted long handle.

PTFE-FREE CERAMIC COATING HEAT RESISTANT UP TO 450°C





ALUMINIUM INDUCTION FRYING PAN

Ø mm	H mm	Th. mm	Ref.	Price
200	40	4	665220	
240	40	4	665224	
280	45	4	665228	
320	50	4	665232	

PANCAKE PAN

Ø mm	H mm	Th. mm	Ref.	Price
280	20	3	666228	



Heavy-duty for demanding chefs



Reinforced non-drip rim.

Multi-layer non-stick inner coating.

Thick stainless steel body with mirror polish upper and lower reinforcements.

Three-layer sandwich dispenser base (stainless steel / aluminium / stainless steel) with shape memory for perfect flatness.

Riveted stainless steel tube handle (uncoated stainless steel rivets) for handling without any risk of burns.

Suitable for all types of stove. Excellence stainless steel lids compatible with this range.





SPLAYED SAUTÉ PAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
240	80	300	6	686824	
280	90	470	6	686828	

ROUND FRYING PAN

Ø mm	H mm	C cl	Ref.	Price
200	35	80	669420	
240	40	140	669424	
280	45	220	669428	
320	50	320	669432	





FRYING PAN

Ø mm	H mm	Th. mm	Ref.	Price
200	40	4	906020	
240	40	4	906024	
280	45	4	906028	
320	50	4	906032	
360	50	5	906036	
400	55	5	906040	



SPLAYED SAUTÉ PAN

Ø mm	H mm	Th. mm	Ref.	Price
240	65	4	909024	
280	80	4	909028	



OVAL FRYING PAN

L mm	l mm	H mm	Th. mm	Ref.	Price
360	250	40	5	908036	
400	280	40	5	908040	



RECTANGULAR FRYING PAN

L mm	l mm	H mm	Th. mm	Ref.	Price
380	260	40	5	908538	



PANCAKE PAN

Ø mm	H mm	Th. mm	Ref.	Price
250	20	3	907525	
280	20	3	907528	



BLINIS PAN

Ø mm	H mm	Th. mm	Ref.	Price
120	25	3	907012	

Recommended for cooking fish and white meat



STAINLESS STEEL LONG HANDLE SUITABLE FOR OVENS AND DISHWASHERS

Extra-strong aluminium body.

4 layers of non-stick coating, PFOA-free.

Radial bottom suitable for intensive use.

Wide stainless steel, riveted, strip handle.

For use on all hobs except induction.



WOK

Flat bottom.

Ø mm	H mm	Th. mm	Ref.	Price
280	80	3	909528	





TO EXTEND THE LIFE OF YOUR PANS:

- Use MATFER Exoglass® composite utensils.
- Avoid stainless steel utensils.
- Do not overheat the pans:
  > 250°C maximum for PTFE,
  > 400°C for ceramics.
- Clean with a non-abrasive sponge.







FRYING PAN

L mm	H mm	Ø mm	C cl	Th. mm	Ref.	Price
320	35	160	50	3	665116	
355	40	200	90	4	665120	
415	40	220	110	4	665122	
434	40	240	130	4	665124	
484	45	260	190	4	665126	
508	45	280	200	4	665128	
572	50	320	300	4	665132	
636	50	360	400	5	665136	
709	55	400	500	5	665140	



WOK

L mm	H mm	Ø mm	C cl	Th. mm	Ref.	Price
525	80	280	380	3	668128	



SPLAYED SAUTÉ PAN

L mm	H mm	Ø mm	C cl	Th. mm	Ref.	Price
389	60	200	160	4	668220	
430	65	240	260	4	668224	
531	80	280	380	4	668228	
611	85	320	600	4	668232	



PANCAKE PAN

L mm	H mm	Ø mm	C cl	Th. mm	Ref.	Price
437	20	250	80	3	666125	
466	20	280	110	3	666128	



BLINIS PAN

L mm	H mm	Ø mm	C cl	Th. mm	Ref.	Price
240	30	120	20	3	665612	

Excellent value for money



Extra-strong aluminium body.

4 layers of non-stick coating, PFOA-free.

Radial bottom suitable for intensive use.

Steel riveted long handle, epoxy coating.



RECTANGULAR FRYING PAN

L mm	l mm	H mm	Th. mm	Ref.	Price
380	260	40	5	667638	



OVAL FRYING PAN

L mm	l mm	H mm	Th. mm	Ref.	Price
584	260	50	5	667136	
657	280	50	5	667140	

BLACK STEEL

BLACK STEEL FRYING PANS

Compatible with Electricity, Gas, Halogen ceramic glass, Radiant, and Induction.

Extra-strong sheet steel.

Traditional wood handle.

Sound and bacteria-free mineral material.

Can be heated just enough to sear perfectly.

100% recyclable.



WOK

Ø mm	Th. mm	Ref.	Price
350	1	062035	





Mirror polished frame finish, easy to maintain.

Touch sensitive control and residual heat indicators.

Only use with induction-compatible cookware.

Air filter can be removed for cleaning.

Induction coils are fitted with an overheating protection mechanism.

FOR BAKING



MADE IN FRANCE

INDUCTION HOB 1.8 KW

4-mm thick ceramic glass plate. 9-position thermostat. Ideal for keeping fondants or toppings warm without any risk of cooking. Compact format. Inductor diameter 180 mm. Suitable for use with 120-280 mm Ø containers.

L mm	l mm	H mm	Weight g	Watts	Hz	Ref.	Price
305	305	110	4350	1800	50-60	240304	

TIMER 99 MINUTES



MADE IN FRANCE

INDUCTION HOB 2.8 KW

4-mm thick ceramic glass plate. 15-position thermostat. Suitable for catering buffets, cooking schools, pastry shops. Timer 99 minutes. Inductor diameter 180 mm. Suitable for use with Ø 120-320 mm containers.

L mm	l mm	H mm	Weight g	Watts	Hz	Ref.	Price
460	365	112	6250	2800	50-60	240308	

Induction hotplates and woks with touch-sensitive buttons and digital display



MADE IN FRANCE

INDUCTION HOB 3.5 KW

4-mm thick ceramic glass plate. 15-position thermostat. Ideal for intensive use in restaurants. Timer 99 minutes. Inductor diameter 210 mm. Suitable for use with Ø 120-320 mm containers.

L mm	l mm	H mm	Weight g	Watts	Hz	Ref.	Price
500	365	95	8000	3500	50-60	240315	



MADE IN FRANCE CE

INDUCTION WOK

4-mm thick ceramic glass plate. 15-position thermostat. Suitable for intensive use in catering. Timer 99 minutes. Inductor diameter 280 mm. Suitable for 350 mm diameter woks.

L mm	l mm	H mm	Weight g	Watts	Hz	Ref.	Price
500	365	175	12100	3500	50-60	240323	



FOR KEEPING FOOD WARM

MADE IN FRANCE

INDUCTION HOTPLATE

Type	L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
interconnection cord	200							240406	
burner	390	390	96	5500	300	220-240	50-60	240405	



Stainless steel frame, well, basket, and lid.

Adjustable thermostat 60-190°C.

Protection against overheating and lack of oil by a thermal circuit breaker.

Heating element and removable control unit with safety contact.

Simple maintenance and easy to clean.

Basket with welded handle for improved safety.







STURDY AND SECURE BASKET



DEEP FAT FRYER 4 L WITH REMOVABLE WELL

Type	L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
deep fat fryer	380	210	305	400	5000	2000	220-240	50-60	121164	
extra basket	213	138	123	400					121204	

DEEP FAT FRYER 6 L WITH REMOVABLE WELL

Fitted with drain according to current CE standards.

Type	L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
deep fat fryer	425	265	300	600	6000	3000	220-240	50-60	121166	
extra basket	215	183	108	600					121206	





DEEP FAT FRYER 8 L WITH REMOVABLE WELL

Fitted with drain according to current CE standards.

Type	L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
deep fat fryer	425	265	350	800	7000	3250	220-240	50-60	121168	
extra basket	243	185	137	800					121208	

DONUT FRYER 8 L WITH DEEP DRAWN WELL

Fitted with drain according to current CE standards.

L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
550	290	410	800	9800	3250	220-240	50-60	121178	



DONUT FRYER 2X8 L WITH DEEP DRAWN WELL

Fitted with drain according to current CE standards. 2x8 Litres. 2x3.25 kW.

L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
580	550	410	800	17600	3250	220-240	50-60	121182	



DONUT FRYER

Unit fitted with a safety microswitch preventing operation if it is not in place. Basket dimensions without handle: 37.8x35.4 cm.

l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
900	355	1200	13500	3000	230	50-60	240508	



FRYING OIL TEST STRIP

Test to check the ageing of frying oil in accordance with regulations. Easy to use: strip to soak in oil and then compare with the colorimetric scale. Use in cold oil. Quick: result in 3 minutes.

Type	L mm	l mm	Ref.	Price
box of 100	100	5	121193	



SINGLE-USE OIL FILTER

In rayon, viscose, and cotton yarn. Filtration of edible oils up to 30 microns. Use in a conical strainer for support. To save oil, daily filtering of frying oil prolongs its useful life.

Type	Ref.	Price
pack of 25	971101	



OIL FILTER

Microfibre. Synthetic micro-filter fabric filtering all residues. Doubles oil life. Complete filter with metal frame. Maximum oil temperature during filtering: 115°C. Clean with hot water and no detergent.

Type	L mm	l mm	Ref.	Price
full set	530		121190	
spare filter	300	200	121191	



FRYING OIL TEST STRIP

Instrument for monitoring vegetable frying oil degradation. Allows oil to be changed at the right time: not too early or too late. Screen for viewing the actual value of the polar compound ratio in the oil. Range: 0.5 to 40%TPM, accuracy: +/-3%, resolution: 0.1% TPM. Oil temperature display during testing. Temperature range: +30/+200°C, accuracy: +/-1.5°C, resolution: 0.5°C. Coloured LEDs to aid decision making. Sensor length: 192 mm. Response time: less than 60 seconds. Autocalibration. Comes with 2 AAA batteries. Autonomy 400 to 500 measurements. Supplied in a robust foamed protective case, dimensions 395x160x80 mm.

L mm	l mm	Weight g	Ref.	Price
365	45	180	121196	



FRYING OIL TEST STRIP

Quick result in 3 minutes. Allows you to save oil without throwing away oil that can still be used. Very easy to use test.

Type	Ref.	Price
box of 8	121192	



Gaz

100% stainless steel frame with adjustable feet.

Compatible with butane-propane or natural gas supply.

Integrated safety valve.

Piezo ignition.

Removable grease trap.

UP TO 30% ENERGY SAVINGS COMPARED TO A STANDARD PLANCHA



NEW

L mm	l mm	H mm	Weight g	Watts	Ref.	Price
675	475	216	28000	2 x 2900	120788	
675	475	216	28000	2 2900 W	120795	



GAS PLANCHA WITH CONTROLLER

Stainless steel cooking plate. Clear dimensions: 270x200 mm. 2 separate heating surfaces equipped with an automatic temperature control system. 2x2,250 W.

L mm	l mm	H mm	Weight g	Watts	Ref.	Price
700	420	240	19000	2x2250	120789	



PLANCHA GAZ

Plaque de cuisson en fonte émaillée, amovible. Entretien simple et nettoyage facile. Dimensions utiles : 730x400 mm. 2 brûleurs 3 kW permettant une cuisson à 2 allures de chauffe distinctes.

L mm	l mm	H mm	Weight g	Watts	Ref.	Price
805	485	231	30000	2x3000	120792	



GAS PLANCHA

Enamelled cast iron cooking plate. Simple maintenance and easy to clean. Clear dimensions: 480x400 mm. 1 burner 3 kW.

L mm	l mm	H mm	Weight g	Watts	Ref.	Price
550	485	231	22000	3000	120791	

Électrique

Stainless steel cooking plate.

100% stainless steel frame with adjustable feet.

Ideal for healthy cooking and easy maintenance.

Has a control indicator light.

Fitted with a removable fat collection tray.

Simple maintenance and easy to clean.





ELECTRIC PLANCHA

Clear : 340x340 mm.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
395	380	115	11000	1600	230	50-60	245601	



ELECTRIC PLANCHA

Clear : 640x340 mm.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
700	380	230	18000	2x1800	230	50-60	245603	



SUITABLE FOR INDOOR KITCHENS

DEEP ELECTRIC PLANCHA

340x640 mm. Removable stainless steel backsplash (H 80 mm). Deeper than wide, suitable for all kitchens.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
400	690	266	19000	3600	230	50-60	245605	



NEW

PLANCHA ÉLECTRIQUE EN LARGEUR

Grande surface de cuisson : 64 x 44cm. Chassis tout inox équipé de 4 pieds à vérin réglable. Tiroir de récupération des résidus de cuisson de grande capacité (1,3L) avec filtre intégré, lavable au lave-vaisselle.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Code	Prix HT
675	475	216	28000	2 x 2700	100-240	50-60	245604	
675	475	216	28000	2x2700 W	100-240	50-60	245606	

Easy clean system facilitates tray changing and ensures better hygiene



Caractéristiques :

- Enamelled cast iron cooking plates.
- Stainless steel frame and heat-resistant handles.
- Fitted with the Easy Clean system for faster cleaning and improved hygiene.
- Cooking plates can be changed very quickly (smooth or ribbed).
- Allows you to switch from a grill or snack-maker function in a snap.
- Cooking temperatures can be adjusted from 50°C to 300°C.
- Removable grease trap.
- Plates are dishwasher safe.









plates







REMOVABLE DOUBLE CAST IRON RIBBED GRILL

Cooking surface area: 520x230 mm. Double model. Two-face ribbed plates.

Type	L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
rack	646	379	220	42000	3760	230-240	50-60	245545	
smooth bottom plate	590	245		7300				245647	

REMOVABLE SINGLE CAST IRON RIBBED GRILL

Cooking surface area: 350x230 mm. Single model. Two-face ribbed plates.

Type	L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
rack	416	379	220	28000	2600	230-240	50-60	245540	
smooth bottom plate	350	230		4700				245642	



MADE IN FRANCE

CAST IRON MEAT/PANINI GRILL

Cast iron plate, enamel coating resistant to scratches and oxidation. Stainless steel frame and heat-resistant handles. Specially designed for fast food. Allows you to grill sandwiches and meat simultaneously on both sides. Independent thermostat adjustment from 0°C to 300°C. Removable juice collector compartment. Self-balancing top plate with adjustable precision spring. Simple maintenance and easy to clean. Contact surface area: 360x240 mm.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
430	385	220	22500	3000	230	50-60	245515	



CAST IRON MEAT/PANINI GRILL

Cast iron plate, enamel coating resistant to scratches and oxidation. Stainless steel frame and heat-resistant handles. Specially designed for fast food. Allows you to grill sandwiches and meat simultaneously on both sides. Independent thermostat adjustment from 50°C to 300°C. Removable fat collection tray. Simple maintenance and easy to clean. 2 contact surface plates: 340x220 mm. 2 separate plugs. 2x2.2 kW.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
840	395	210	39000	2x2200	2X230	50-60	120838	



SCRAPER WITH HANDLE

Epoxy steel handle. Hardened steel blades. With a plastic protective clip for better safety. Black non-slip PVC handle. Simple maintenance and easy to clean.

Type	L mm	Ref.	Price
handle 25 cm	250	970031	
handle 40 cm	400	970032	
10 blades for 970031	100	150096	
5 blades for 970032	150	150098	



CAST IRON MEAT/PANINI GRILL

Cast iron plate, enamel coating resistant to scratches and oxidation. Stainless steel frame and heat-resistant handles. Specially designed for fast food. Allows you to grill sandwiches and meat simultaneously on both sides. Independent thermostat adjustment from 50°C to 300°C. Removable fat collection tray. Simple maintenance and easy to clean. Contact surface area: 340x220 mm.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
410	395	210	20000	2200	230	50-60	240515	



GRILL BRUSH

Double row of stainless steel wires length 28 mm. Black painted wooden brush head. Durable and easy to maintain.

L mm	l mm	Ref.	Price
740	205	159103	



GRILL BRUSH

Wooden handle. Brass-plated steel wire.

Type	L mm	l mm	Ref.	Price
with handle	300	30	100125	
without handle	210	60	100132	



MADE IN FRANCE

GRILL BRUSH

WASHABLE BRUSH

L mm	l mm	Ref.	Price
300	75	100126	



COMPACT APPLIANCE FOR SMALL SPACES





ROUND WAFFLE IRONS

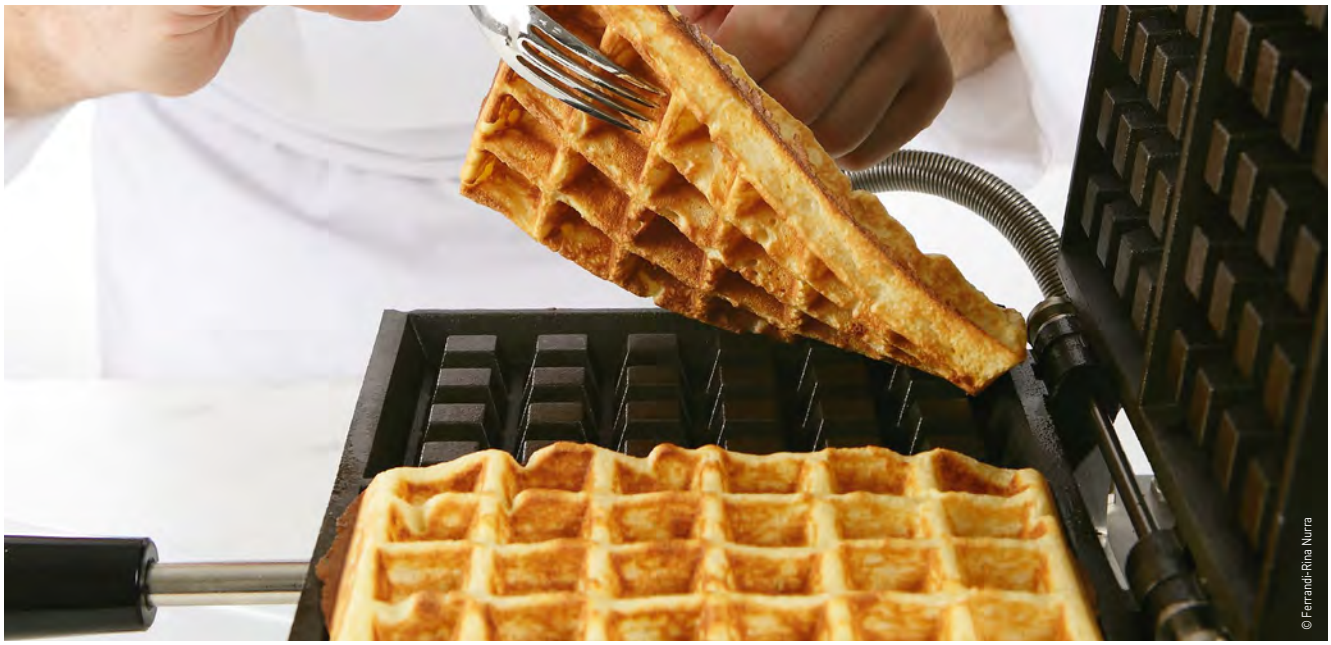
Stainless steel body. Teflon cast iron moulds. Allows you to make thin round waffles to split into quarters. Temperature control from 50°C to 300°C. Ideal for small spaces as the machine is compact. Easy to maintain and clean.

L mm	l mm	H mm	Weight g	Nbre emp.	Ø emp. mm	Watts	Volts	Hz	Ref.	Price
250	430	250	6000	1	180	1200	230	50-60	241548	

ROUND DOUBLE WAFFLE IRONS

Stainless steel body. Teflon cast iron moulds. Allows you to make around 100 waffles per hour. Easy to maintain and clean. Capacity 2 round waffles diameter 180 mm, portionable into 4.

L mm	l mm	H mm	Weight g	Nbre emp.	Ø emp. mm	Watts	Volts	Hz	Ref.	Price
400	220	160	5450	2	180	1600	230	50-60	241550	



Stainless steel frame.
Machined cast steel irons certified for contact with food.
High-quality waterproof armoured heating element.
Includes a cooking timer.
Control buttons protected under the frame.

Thermostatic temperature control from 50-300°C. Heating indicator and power indicator light.
Irons removable without any tools, easy to clean.
Comes with drip tray.
Brussels-style waffle.



EASY TO DISASSEMBLE AND EASY TO CLEAN



WAFFLE IRONS, BRUSSELS

Capacity: 2 waffles. 90° opening: limits the space required by the waffle iron.

L mm	l mm	H mm	Weight g	Nbre emp.	L emp. mm	l emp. mm	H emp. mm	Watts	Volts	Hz	Ref.	Price
260	315	220	19000	2	182	113	28	1800	230-240	50-60	241554	

DOUBLE WAFFLE IRONS, BRUSSELS

Capacity: 2 waffles. 180° opening for fast production.

L mm	l mm	H mm	Weight g	Nbre emp.	L emp. mm	l emp. mm	H emp. mm	Watts	Volts	Hz	Ref.	Price
440	260	220	20000	2	182	113	28	1800	230-240	50-60	241555	



DOUBLE WAFFLE IRONS, MINI-BRUSSELS

Capacity: 4 mini-waffles. 180° opening for fast production.

L mm	l mm	H mm	Weight g	Nbre emp.	L emp. mm	l emp. mm	H emp. mm	Watts	Volts	Hz	Ref.	Price
440	260	220	20000	4	113	92	28	1800	240	50-60	241558	





Stainless steel frame.
Machined cast steel irons certified for contact with food.
High-quality waterproof armoured heating element.
Includes a cooking timer.
Control buttons protected under the frame.

Thermostatic temperature control from 50-300°C. Heating indicator and power indicator light.
Irons removable without any tools, easy to clean.
Comes with drip tray.

EASY TO DISASSEMBLE AND EASY TO CLEAN







DOUBLE WAFFLE IRONS, 4 LOLLIPOPS

Comes with 40 sticks. 4 waffle capacity 108x108 mm. Includes notches and stops for the sticks: you can easily prepare lollipop waffles. 180° opening for fast production.

Type	L mm	l mm	H mm	Weight g	Nbre emp.	L emp. mm	l emp. mm	Watts	Volts	Hz	Ref.	Price
	440	260	220	24000	4	108	108	1800	230	50-60	241560	
sticks	130	19	2	3							241561	

HEALTHIER CHURROS, COOKED WITHOUT OIL



DOUBLE WAFFLE IRONS, CHURROS

Calibrated churros, crispy, cooked evenly, and healthier because they are oil-free. Iron dimensions: 182x113x28 mm. Capacity: 16 churros. 180° opening for fast production.

L mm	l mm	H mm	Weight g	Nbre emp.	L emp. mm	l emp. mm	Watts	Volts	Hz	Ref.	Price
400	220	160	19400	16	109	21	1800	230-240	50-60	245550	





NEW

PIC À GAUFRES

Accessoire indispensable du gaufrier. Facilite le démoulage des gaufres en fin de cuisson, sans effort. Fourchette en acier inoxydable et manche en composite. Robuste et durable.

L mm	l mm	H mm	Poids g	Code	Prix HT
270	55	4	100	159120	









DOUBLE WAFFLE IRONS, BUBBLE

Stainless steel frame. Machined cast steel irons certified for contact with food. High-quality waterproof armoured heating element. Includes a cooking timer. Control buttons protected under the frame. Thermostatic temperature control from 50-300°C. Heating indicator and power indicator light. Irons removable without any tools, easy to clean. Comes with drip tray. Makes pancakes that can be eaten like a cone or taco. Iron dimensions: 180x190x17 mm. 180° opening for fast production.

L mm	l mm	H mm	Weight g	Nbre emp.	L emp. mm	l emp. mm	H emp. mm	Watts	Volts	Hz	Ref.	Price
500	260	220	24000	1	180	190	17	1800	230-240	50-60	241562	



À gaz

Stainless steel frame and machined cast iron plate certified for contact with food.

Plate with rim and spikes on the inner side to improve heat exchange and heat output.

Electronic spark ignition integrated into the control lever.

New, more robust and protected control handle.

Uniform and consistent temperature thanks to star burners.

Thermal insulation of the burner to avoid losses.

Butane or propane gas supply.

Adapter kit for mains gas, natural gas.

New strip integrated into the frame for easier cleaning.

Wide feet for more stability.





KRAMPOUZ GAS CREPE MAKER - STANDARD

Large diameter 6-branch burner. Manual control with safety.

H mm	Ø mm	Weight g	Watts	Ref.	Price
200	400	16000	5000	242331	

KRAMPOUZ GAS CREPE MAKER - COMFORT

Large diameter 8-branch burner. Automatic temperature control for the Automatic Control System plate.

H mm	Ø mm	Weight g	Watts	Ref.	Price
200	400	16000	6500	242332	

Électrique

Stainless steel frame and machined cast iron plate certified for contact with food.

Plate with rim and spikes on the inner side to improve heat exchange and heat output.

Heating indicator.

new strip integrated into the frame for easier cleaning.

Reinforced thermal insulation of the heating element.

On/off switch integrated into the control handle.

New, more robust control handle.

Strip integrated into the frame for easier cleaning and improved durability.

Wide feet for more stability.

One coil heating element for uniform heat distribution.



Krampouz

KRAMPOUZ ELECTRIC CREPE MAKER - STANDARD

H mm	Ø mm	Weight g	Watts	Volts	Hz	Ref.	Price
160	400	17000	3000	220-240	50-60	242335	



Krampouz

KRAMPOUZ ELECTRIC CREPE MAKER - COMFORT

H mm	Ø mm	Weight g	Watts	Volts	Hz	Ref.	Price
181	400	18000	3600	220-240	50-60	242336	



MADE IN FRANCE

GREASING PAD

Ergonomic shape for convenient and effective handling. Can be used with a greasing sheet that can be used 500 times, easily replaceable.

Type	L mm	l mm	Ref.	Price
buffer	120	90	159117	
15 extra sheets	110	80	159121	



H mm	Ø mm	Weight g	Watts	Volts	Ref.	Price
194	400	16400	3000	220-240	242306	



WOODEN UTENSILS FOR CREPE MAKERS

Hard, odourless beechwood. Perfect for food contact. Shape designed to turn your pancakes easily.

Type	L mm	l mm	Ref.	Price
spatula	400	46	071940	
round spreader	195	180	071945	
flat rake	235	175	071950	



MADE IN FRANCE

ABRASIVE STONE

Facilitates stripping of cooking crust. Durable stone. Will not damage the cooking plates. Ideal for regular maintenance.

L mm	l mm	H mm	Ref.	Price
160	75	75	120790	



NEW

KIT D'ÉTALEMENT

Accessoire pour crêpières. Système breveté pour la réalisation de crêpes et galettes rondes et régulières. Kit complet : étaleur inox + louche + râteau + spatule + pinceau.

L mm	l mm	H mm	Poids g	Code	Prix HT
415	165	70	510	402188	



STURDY AND SECURE BASKET



MADE IN FRANCE

CONVEYOR TOASTER OVEN CT 3000 ROLLER GRILL

Stainless steel body. Infrared quartz tubes for browning the top, bottom, or simultaneously. Designed for intensive use, in hotels or catering. 150 mm front and rear stainless steel trays and French pastry warmer on the top. Easy to clean. Remote control box (1 metre cable). Conveyor speed, heating power (50 or 100%), inlet height (70 to 110 m) adjustable. Heating by 8 quartz tubes (4 at the top, 4 at the bottom). French pastry holder on the top.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
470	720	385	21000	3000	230	50-60	245012	



CONVEYOR TOASTER OVEN CT 200

Stainless steel body. Ideal for rapid production of toast on buffets for the hotel and catering industry. Bread can be toasted top and bottom, or just the top. Adjustable conveyor advancement speed to define the degree of browning of the bread. Toast can exit from the front or back of the appliance depending on the station"s layout. Energy saving position for prolonged use. Easy to maintain and clean. Armoured heating element heating. Clear dimensions: h 90 mm x w 260 mm.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
420	370	390	27000	2240	240	50	240522	



MADE IN FRANCE

CONVEYOR TOASTER OVEN CT 540

Stainless steel body. 8 infrared quartz tubes for browning the top, bottom, or simultaneously. Throughput up to 540 pieces of toast/hour. Front or rear output depending on the product type. Removable rack and load tray for easy maintenance. Easy to clean. Conveyor belt speed and adjustable feet. 2 ramps of 4 infrared quartz tubes independently adjustable for browning the top and bottom separately or simultaneously.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
450	530	345	21000	2300	230	50	245010	

Horizontal toaster

Stainless steel body.
Grill with handle for improved safety.
Includes a timer to measure the desired time: 0-15 min or continuous.
Clear surface area: 350x220 mm (x2).



TOASTER, 1 SHELF

Has 4 Quartz tubes for evenly toasted bread.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
440	300	290	7400	1700	230	50-60	240520	



TOASTER, 2 SHELVES

Has 9 Quartz tubes for evenly toasted bread on 2 shelves.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
440	300	400	9800	3000	230	50-60	120766	



4 COOKING MODES FOR COOKING, BAKING, BROWNING, AND GRILLING



MADE IN FRANCE

MULTI-FUNCTION ELECTRIC OVEN

Stainless steel body and cavity. 4 types of cooking possible. 1: Convection: even cooking. 2 : Turbo Quartz, exclusive technology combining quartz heating in the vault and by heating elements in the floor + ventilation. 3 : Ventilated pastry: Heated from the bottom + ventilation. 4 : Quartz grill in the dome for browning, grilling. Thermostat 0-300°C. 120-minute timer with alarm + continuous use position. Use of containers GN 2/3 Depth 65 mm or 400x300 mm trays placed on the racks possible. 4 shelves spaced 70 mm, 4 racks 450x340 mm.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
595	610	590	36000	3000	230	50-60	245060	



OVEN BROOM WITH SCRAPER

Wooden handle. 30 mm carbon steel wires. Grater also in carbon steel. Durable and easy to maintain. Good service life. 4 rows.

L mm	Ref.	Price
365	150081	



MECHANICAL MICROWAVE OVEN 28 L

White epoxy cavity and chrome grey body. Tempered glass revolving stand diameter 325 mm. Has 6 power levels: ideal for worry-free warming. Convenient and quick defrost function. 30-minute digital timer. End-of-cycle buzzer. Excellent service life. Easy to maintain and clean. Power output 900W / power input 1,400W. Inner dimensions: L325 mm, W342xH219 mm.

Type	L mm	l mm	H mm	Ø mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
microwave	539	425	300		2800	16000	900	230	50	240202	
glass tray				270						240120	
bulb										240121	



MECHANICAL MICROWAVE OVEN

100% stainless steel body and interior. Chrome handle and buttons. 30-minute graduated timer, with automatic shut-off and buzzer at the end of cooking. Has a defrost position and 6 power levels. Tempered glass revolving stand ø 270 mm. Has automatic interior lighting. Compliant with current European directives. Easy to maintain and clean. Power output 900W / power input 1,400W. Inner dimensions: L317 mm, W288 mm, H198 mm.

Type	L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
microwave	483	398	281	2300	13600	900	230	50	120008	
glass tray					62				240122	



FIXED-HEARTH OVEN WITH 10 PRE-SET PROGRAMMES

PROGRAMMABLE MICROWAVE OVEN 25 L

Stainless steel body and inner cavity. Flat ceramic glass tray. Suitable for cooking and warming in a professional environment. Has 10 pre-recorded programmes, which can be modified according to user needs. 99-minute timer with end-of-cycle buzzer. 3 power levels: 100%, 50%, and defrost. Excellent service life. Easy to maintain and clean. Inner dimensions: L330xW340xH220 mm. Power output 1,000 W / power input 1,500 W.

L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
510	430	310	2500	14100	1000	230	50	240150	

IDEAL FOR SELF-SERVICE, EASY TO USE BY CONSUMERS



ONE-TOUCH MICROWAVE OVEN

Easier to clean stainless steel body and cavity. Ceramic tray GN 1/2. Ideal for self-service use, for reheating food by consumers. Easy to maintain. One-touch microwave oven. Inner dimensions: L330xW340xH220 mm. Power output 1,000W / power input 1,500W.

L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
510	430	310	2500	14100	1000	230	50	240213	

HEAVY DUTY PROFESSIONAL MODEL WITH 2 SHELVES



MICROWAVE OVEN 2 MAGNETRONS 35 L

Stainless steel body and inner cavity. Suitable for intensive use in restaurants or cafeterias. Total capacity of 100 programmes possible. Has a 60-minute timer. Air filter can be removed for perfect maintenance. Excellent service life. Easy to maintain and clean. Inner format GN 2/3 with intermediate shelf and fixed base. 5 energy levels. Inner dimensions: 360x400x228 mm. Fitted with 2 Toshiba magnetrons, power output 2,100/3,200 W.

L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
570	512	370	3500	30500	3200	230	50	240215	

FOR SAUCES, SPACE-SAVING



MADE IN FRANCE CE

BAIN MARIE WITH DRAIN

Designed in stainless steel. Heated by water with a drain valve. Backup thermostat. Control panel with an indicator light and an adjustable thermostat from 0°C to 110°C. Connection by 100 cm cable. 3 cm stone wool insulation. CE marking - These bain maries comply with standards NF EN 60335.1 and EN 60335.2.50.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
620	370	235	9000	1200	230	50/60	867101	



BAIN MARIE

Stainless steel (well + side panels). For professional use to keep food warm. Ideal for serving sauces, side dishes, chocolate, etc. for sale to take away or in the kitchen. Folding lid. Control panel on the top, adjustable thermostat from 0-100°C (backup thermostat). Easy to maintain and clean. Well for 5 containers GN 1/6 or 2 containers GN 1/3 + 1 container GN 1/6, depth 150 mm max. Comes without gastronorm containers, to be ordered separately.

L mm	l mm	H mm	Nbre emp.	L emp. mm	l emp. mm	H emp. mm	Watts	Volts	Hz	Ref.	Price
985	220	320	5	176	162	150	700	230	50-60	868506	





HOT DOG WARMER

Stainless steel basket. Glass sausage jar Ø 250 H 226 mm. Water container housing, lid, and frame in stainless steel. Control thermostat. Easy to maintain and clean. Capacity: approximately 40 sausages. 4 posts Ø 25 mm.

Type	L mm	l mm	H mm	Watts	Volts	Hz	Ref.	Price
	440	280	350	1000	230	50-60	240550	
glass handle							240552	

HEATED WALLS AND LID FOR OPTIMAL TEMPERATURE MAINTENANCE



RICE COOKER

Stainless steel body. Fitted with a water collection tray integrated into the handle to prevent spillage when opening the lid. Walls and lid are Heated for optimum temperature maintenance. Capacity 10 l cooked rice / 30 servings (1 serving = 180 ml raw rice). Comes with measuring cup, rice spoon, and non-stick silicone mat.

L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
480	455	335	1000	9250	1950	230	50	245030	





MADE IN FRANCE

EGG COOKER

Stainless steel (container and lid). Convenient because has 6 individual baskets each with its own cooking. Built-in heating element with temperature limit for safe cooking. Control thermostat. Easy to maintain and clean.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
420	215	255	4500	1200	230	50-60	245020	



THERMO-PLONGEUR

Poignée plastique. Permet de chauffer et maintenir jusqu'à 12 Litres d'eau à 38°C. Utiliser uniquement dans des récipients en acier inoxydable ou autre métal. Grande résistance. Facile d'entretien et à nettoyer. Cordon 85 cm.

L mm	H mm	Ø résistance mm	Weight g	Watts	Volts	Hz	Ref.	Price
425	450	60	370	2000	230	50-60	242509	



BUTANE CONNECTION KIT

Shelf-life 10 years. Hose length 1.5 metres. Hose crimped on the regulator to prevent any gas leakage for perfect safety. Fits on all 13 kg bottles. NF M 88-765 and XP D 36-112 certified. Holder T86L. Dry - 28 mbar for butane (prohibited for 112 mbar butane). Flow rate 1,300 g/hour.

Type	L mm	l mm	Weight g	Ref.	Price
butane	2			240468	
propane	1500	20	600	240469	





3-LEGGED GAS BURNER

Cast iron, 3 feet. Brass tap. Has 3 heating stages and has two crowns for the burner. Works on butane-propane. Easy to maintain and clean. Can be used for 120-500 mm diameter containers.

L mm	l mm	H mm	Weight g	Watts	Ref.	Price
410	310	165	6700	8600	240466	



MADE IN FRANCE

ELECTRIC SALAMANDER GRILL

Activation by detection of the dish or plate in contact with the stainless steel bar. Instant stop when the dish is removed. Instant heat: 570°C in 5 seconds. Easy-to-maintain ceramic glass ceiling. Ceiling adjustable in height according to the desired result. Energy dispenser for temperature maintenance up to the grill. 2 independent heating areas to control cooking and energy. 100% stainless steel. Lower dish with removable rack for easy cleaning. Possibility of continuous operation. Cooking surface area: 495x375 mm.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
640	600	590	56000	3000	220-240	50-60	245611	

Stainless steel frame.
Cast iron grill.
Removable grid, removable stainless steel burner crown and backplate.
Temperature control button with idle position and safety thermocouple.
Has an adapter for small saucepans.
Works on butane-propane and with natural gas injector kit.
Easy to maintain and clean.

MADE IN FRANCE



PASTRY GAS BURNER

Rack dimensions: 380x280 mm.

L mm	l mm	H mm	Weight g	Watts	Ref.	Price
350	510	180	12000	7000	245420	



PASTRY GAS BURNER

1 burner = 7,000 W / 1 burner = 5,000 W. Rack dimensions 380x280 mm.

L mm	l mm	H mm	Weight g	Watts	Ref.	Price
670	510	180	22000	7000	245424	





MADE IN FRANCE

DEEP FRYER WITH BASKET

Suitable for all types of stove. Extra-strong sheet steel (1.5 mm thick). 2 handles for placing the basket. Tin-plated steel wire basket. Sound and bacteria-free mineral material.

L mm	H mm	Ø mm	C cl	Ref.	Price
389	158	320	600	062060	
425	195	400	1220	062062	
479	208	450	1730	062063	



MADE IN FRANCE

DEEP FRYER WITHOUT BASKET

Suitable for all types of stove. Extra-strong sheet steel (1.5 mm thick). 2 handles for placing the basket. Sound and bacteria-free mineral material.

L mm	H mm	Ø mm	C cl	Ref.	Price
389	158	320	600	062070	
425	195	400	1220	062072	
479	208	450	1730	062073	



MADE IN FRANCE

BASKET FOR STOVE TOP DEEP FRYERS

Tin-plated wire basket.

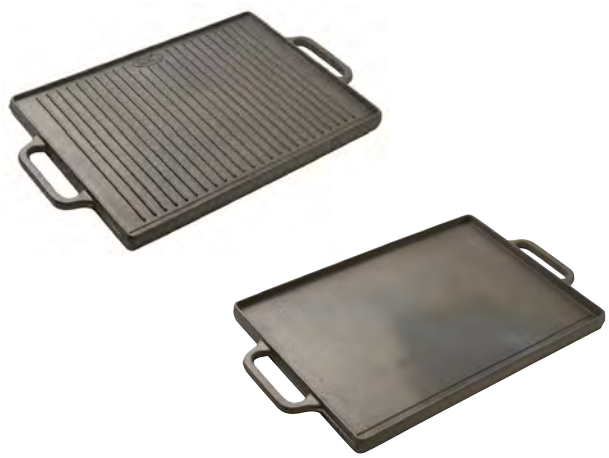
Ø mm	C cl	Ref.	Price
320	600	062080	
400	1220	062082	
450	1730	062083	



ENAMELLED FRYING PAN

Enamelled iron pan. Tin-plated wire basket. Sound and bacteria-free mineral material.

H mm	Ø mm	C cl	Th. mm	Ref.	Price
65	240	170	0,8	062084	



REVERSIBLE PLANCHA/GRILL

Enamelled cast iron. 2-year guarantee. Has a smooth side and a ribbed side. All types of stove except induction. Raised rims to prevent cooking juices from running. Two solid handles.

L mm	L utile mm	l mm	H mm	Ref.	Price
590	500	350	30	071058	



071116 071118



071120 071191

MADE IN FRANCE CHASSEUR

CAST IRON GRILL

Enamelled base that does not scratch cooking plates or tables. Even heat distribution for even cooking.

Type	L mm	l mm	Ref.	Price
rectangle	375	225	071116	
square	255	255	071118	
oval	530	230	071120	
beef Grill	370	220	071191	



MADE IN FRANCE CHASSEUR

BLACK CAST IRON GRIDDLE

Enamelled base that does not scratch cooking plates or tables. Even heat distribution for even cooking. Cooking in cast iron which preserves the nutritional qualities of the food. Inner coating extending product life. Ideal for show cooking, such as "Scrambles" or "Food court". Comes with beechwood spatula and rake.

Ø mm	Ref.	Price
300	071122	



© Ferrandi-Rina Nurra



MADE IN FRANCE CHASSEUR

CAST IRON PLANCHA/GRILL

Enamelled base that does not scratch cooking plates or tables. Even heat distribution for even cooking. Cooking in cast iron which preserves the nutritional qualities of the food. Inner coating extending product life. Ideal for show cooking, such as "Scrambles" or "Food court". Cooking surface area: 34x23 cm.

L mm	l mm	H mm	Ref.	Price
420	240	30	071190	







From kitchen to table

CASSEROLE DISHES COME WITH 2 BUTTONS

Heavy-duty 2-layer enamel interior.

Ergonomic and comfortable handles.

Heat-tolerant lid knob.

Even heat distribution for even cooking.

Heat retention.

Cooking in cast iron which preserves the nutritional qualities of the food.

Black inner coating extending product life.

Ideal for show cooking, such as "Scrambles" or "Food court".

Enamelled base that does not scratch cooking plates or serving tables.

Overall dimensions without handles.

Lid comes with 2 buttons: 1 brass and 1 stainless steel for oven.



COCOTTE RONDE NOIRE MAT

Ø mm	H mm	C cl	Ref.	Price
120	101	60	071110	
140	125	90	071109	
160	120	140	071158	
180	130	180	071100	
200	135	250	071102	
240	160	400	071104	
280	180	610	071106	
320	190	880	071103	



BLACK OVAL CASSEROLE DISH

L mm	l mm	H mm	C cl	Ref.	Price
217	177	118	100	071111	
305	195	165	320	071113	
330	200	165	400	071108	
380	260	170	600	071101	
430	280	190	850	071114	



SHALLOW CASSEROLE DISH

Ø mm	H mm	C cl	Ref.	Price
200	120	180	071097	
240	95	280	071099	



INDIVIDUAL CASSEROLE DISH

Couleur	Finition	Ø mm	H mm	C cl	Ref.	Price
Noir	Mat	100	90	35	071098	



RED ROUND CASSEROLE DISH

Ø mm	H mm	C cl	Ref.	Price
180	130	180	071096	
200	135	250	186403	
240	160	400	186404	
280	180	610	186405	



RED OVAL CASSEROLE DISH

L mm	l mm	H mm	C cl	Ref.	Price
310	200	165	360	186408	
310	260	170	560	186409	







CANDIED CHESTNUT ROUND CASSEROLE DISH

H mm	C cl	Ref.	Price
130	180	071146	
160	400	071148	
180	610	071154	



CANDIED CHESTNUT OVAL CASSEROLE DISH

L mm	l mm	H mm	C cl	Ref.	Price
310	260	170	600	071157	



INVICTA

BLACK ROUND CASSEROLE DISH

Water tank lid.

Ø mm	H mm	C cl	Ref.	Price
180	130	180	071518	
200	135	250	071520	
240	160	400	071527	
280	180	610	071528	



INVICTA

BLACK OVAL CASSEROLE DISH

Water tank lid.

L mm	l mm	H mm	C cl	Ref.	Price
330	200	165	400	071627	
310	260	170	600	071631	
350	280	190	850	071635	









BLACK INDIVIDUAL PLATTER

L mm	l mm	H mm	C cl	Ref.	Price
230	125	50	90	071094	



BLACK TERRINE DISH WITH LID

L mm	l mm	H mm	C cl	Ref.	Price
315	110	115	110	071070	
360	110	115	125	071072	



RED ROASTING DISH

L mm	l mm	H mm	C cl	Ref.	Price
275	140	40	75	070995	
340	180	50	150	070996	
395	220	55	200	070997	



RED RECTANGULAR ROASTING DISH

L mm	l mm	H mm	C cl	Ref.	Price
400	250	70	450	071093	



RED TERRINE DISH WITH LID

L mm	l mm	H mm	C cl	Ref.	Price
315	110	115	110	071074	
360	110	115	125	071076	





ROUND EGG DISH

Ø mm	H mm	C cl	Ref.	Price
160	25	30	071091	





ROUND EGG DISH

Ø mm	H mm	C cl	Ref.	Price
160	25	30	071089	



OVAL DISH

L mm	l mm	H mm	C cl	Weight g	Ref.	Price
255	155	55	50	1100	071083	



BLACK ROUND DEEP OVEN DISH

Ø mm	H mm	C cl	Weight g	Ref.	Price
150	50	50	800	071078	
180	50	70	1100	071081	
220	50	100	1500	070994	



OVAL DISH

L mm	l mm	H mm	C cl	Weight g	Ref.	Price
255	155	55	50	800	071085	
340	210	65	120		071087	

Easy-to-use compact machine

Tabletop machine, simple to use.

Busch pump power 4 m3/hour.

Can be used with all types of bag.

10 pre-set programmes.

Slow vacuum function for hot food.

Marinating function.

Vacuum sensor.

Vacuum meter.

Predisposition for vacuum packing in GN containers.

Final vacuum: 2.0 mbar.

CONVENIENT AND SIMPLE CONTROL PANEL



CE

MISTRAL+ VACUUM SEALER MACHINE

Chamber dimensions: 430x430x200 mm. Sealing bar length: 400 mm. Double sealing bar. Maximum bag dimensions: 400x600 mm.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
560	560	520	62000	900	230	50-60	267053	



CE

AUSTER+ VACUUM SEALER MACHINE

Chamber dimensions: 350x270x140 mm. Sealing bar length: 260 mm. Maximum bag dimensions: 250x350 mm.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
380	475	390	26000	350	230	50-60	267050	



CE

EOS+ VACUUM SEALER MACHINE

Chamber dimensions: 330x330x200 mm. Sealing bar length: 320 mm. Maximum bag dimensions: 300x350 mm.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
445	455	460	36000	450	230	50-60	267051	

External suction machine



COMPACT AND AUTOMATIC



VACUUM SEALER MACHINE MIDI

Convenient and easy to use.
Easy bag installation.
Can only be used with textured bags.
External suction machine.
Self-lubricating pump 20 l/min.
Automatic and manual operation.
Final vacuum: 200 mbar.
Sealing bar 430 mm.
Stainless steel frame.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
510	295	180	12000	850	230	50-60	185406	



CE

FRESH VACUUM SEALER MACHINE

Tabletop machine, simple to use.
Self-lubricating pump 10 l/min.
Can only be used with textured bags.
Automatic operation.
Sealing bar length: 330 mm.
Final vacuum 200 mbar.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
385	300	170	6000	380	230	50	267004	



OIL FOR VACUUM SEALER MACHINE PUMPS

Viscosity of 32.

C cl	Ref.	Price
50	267099	



-20°C +40°C

TEXTURED VACUUM SEAL POUCH

Protects food from oxidation. PA/PE complex storage bag. Embossed interior and smooth exterior. Suitable for freezing.

L mm	l mm	Th. mm	Ref.	Price
300	150	0,09	267011	
550	120	0,09	267012	
300	200	0,09	267013	
350	250	0,09	267014	
400	300	0,09	267016	



-20°C +40°C

VACUUM SEAL COOKING POUCH

Very strong and durable storage bag made of PA/PE complex. Can be used with all chamber machines.

L mm	l mm	Th. mm	Ref.	Price
400	150	0,09	267042	
300	200	0,09	267043	
350	250	0,09	267044	
400	300	0,09	267046	
500	400	0,09	267047	



MADE IN FRANCE -20°C

VACUUM SEAL COOKING POUCH

Very strong and durable storage bag made of PA/PE complex. Can be used with all chamber machines.

L mm	l mm	Th. mm	Ref.	Price
300	150	0,14	267022	
300	200	0,14	267023	
350	250	0,14	267024	
400	300	0,14	267026	
500	400	0,14	267027	
600	400	0,14	267028	



ADHESIVE SEAL FOR VACUUM SEAL POUCHES

Allows the temperature of vacuum-packed foods to be measured without the risk of introducing bacteria. Food contact approved. Bag sealing maintained. Stick directly on the bag and push the probe through.

L mm	l mm	Th. mm	Ref.	Price
4000	10	3	250544	



-40°C +100°C

TEXTURED VACUUM SEAL POUCHES

Bi-oriented polyamide + polypropylene complex bag suitable for cooking. Suitable for all types of vacuum sealing machines, external suction or chamber. Textured interior to facilitate air extraction.

L mm	l mm	Th. mm	Ref.	Price
300	150	0,09	267018	
300	200	0,09	267019	
350	250	0,09	267020	
400	300	0,09	267021	



-20°C +100°C

VACUUM SEAL COOKING POUCH

Bi-oriented polyamide + polypropylene complex bag. Can be used with all chamber machines.

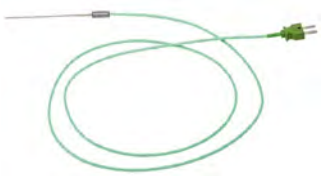
L mm	l mm	Th. mm	Ref.	Price
300	150	0,09	267032	
300	200	0,09	267034	
350	250	0,09	267035	
400	300	0,09	267036	



SOUS VIDE COOKING THERMOMETER

Stainless steel probe: l 60 mm Ø 1.2 mm. Probe for Type K thermocouple (ref. 250528). Large measured temperature range: -40°C to +110°C. Cord with elastomer sheath heat resistant up to 105°C. Sheathed length 120 cm. Moulded plug. Sous vide cooking thermometer.

L mm	Ø mm	Ref.	Price
60	1,2	250538	
120	1,2	250539	



SOUS VIDE COOKING THERMOMETER

Stainless steel probe: l 60 mm Ø 1 mm. Probe for Type K thermocouple (ref. 250528). Stainless steel probe. Teflon cable 1 metre. Cable withstanding +250°C. Possibility of permanent measurement in the oven.

L mm	Ø mm	Ref.	Price
60	1	250541	



IP 65

THERMOCOUPLE THERMOMETER

K thermocouple. Accuracy +/- 1°C. Resolution 0.1 °C. °C/°F convertible. Comes with a CR2032/3 V battery. Large measured temperature range: -67°C to +1400°C. Comes bare without probe. Can be fitted with Matfer probes 250536/250538/250539/250541 as desired.

L mm	l mm	Ø mm	Ref.	Price
80	42		250528	



ACCURACY 0.1°C FOR COOKING AT EXACT TEMPERATURES





VACOOK IMMERSION HEATER WITH SENSOR

Precise sous vide cooking, regeneration of sous vide cooked meals in complete safety. Quickly heats the water and ensures a homogeneous and stable temperature. Self-protection with cut-off if water shortage. 10 pre-set programmes. External probe as standard. Can be used on gastronorm container up to 50 l (minimum H of 165 mm depth). Maximum temperature 95°C, control accuracy +/-0.1°C. Timer 99 hours. Watertight stainless steel structure, heating element protected by a grille. Variable power from 1,650 to 2,100 Watts. Sold without container.

Type	L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
immersion heater	130	260	370	4500	2100	230	50-60	120735	
spare sensor								120739	
scalloped lid	530	325	60					748901	

HYDRO PRO IMMERSION HEATER

Easy to use. Compact.. Stainless steel body. Maximum temperature: 90 °C. Accuracy: 0.1°C. Maximum heating capacity 45 l with cover. Water flow: 17 l/min adjustable. Colour digital control panel. Your main cooking parameters saved in the memory. Adjustable and removable clamp. Water shortage detector. Toolbox cooking guide. Comes with transport case with handle. NSF-certified. IPX7 protection.

l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
93	170	2000	1485	240	50	120752	

EXOGLASS® WHIPS



Untwistable head thanks to memory wires



SOLIDITY
Thanks to the shape memory wires, the head of the FMC whisk is untwistable for longer life.

ISOLATION
Heat-resistant handle for comfortable use with no risk of burns.

RESISTANCE
Exoglass® handle: composite material that is waterproof.

EFFICACITY
Specially shaped handle to avoid slipping.



+ Perfectly homogeneous mixture

Rotating spiral for easy mixing





FLAT SPIRAL WIRE WHISK FOR LIQUIDS

New design: locking system to prevent the apple from falling off the handle. Specially designed to reach the corners and bottoms of containers. Specially shaped handle to avoid slipping.

L mm	L mm utile	Ø emp. mm	Ref.	Price
340	180	85	111055	



SAUCE WHISK

L mm	L mm utile	Ref.	Price
250	150	111022	
300	185	111023	
350	215	111024	
400	240	111025	
450	245	111026	
500	245	111027	



HEAVY DUTY WHISK

Special for mayonnaise and other firm creams.

L mm	L mm utile	Ref.	Price
400	240	111035	
450	245	111036	



	Ref.	Price
PACK OF 3 WHISKS	111002	





EGG WHITE WHISK

Its wide head and flexible wires are perfect for beating egg whites.

L mm	L mm utile	Ø mm	Ref.	Price
450	245	120	111046	



MORE COMFORTABLE FULL HANDLE



Solid handle.

Welded stainless steel wire.

Ideal for removing your preparations from oil without being splashed.

SPIDER STRAINER

L mm	Ø mm	Ref.	Price
400	130	112293	
400	150	112294	
480	180	112295	
480	200	112296	

L mm	Ø mm	Ref.	Price
560	220	112297	
560	240	112298	
560	280	112300	





NID À FRITURE

En fils d'acier inoxydable soudés. Moule en 2 parties pour la confection des "nids". Long manche protégeant de la chaleur.

L mm	Ø mm	Ref.	Price
415	100	112320	

Monobloc construction with indication of size and capacity





MONOBLOC LADLE

L mm	Ø mm	C cl	Ref.	Price
360	60	5	112021	
400	80	12,5	112022	
440	100	25	112023	
490	120	50	112024	
570	140	75	112025	
590	160	100	112026	
640	200	200	112028	

MONOBLOC STRAINER

L mm	Ø mm	Ref.	Price
385	80	112061	
420	100	112062	
480	120	112063	
530	140	112064	
600	160	112065	
650	180	112066	



PORTION LADLE

Monobloc extra strong stainless steel. Curved PCV handle for better grip. 2 mm thick handle for good strength and rigidity. Non-drip rim. Large hanging hook and long handle to protect against heat.

Type	L mm	C cl	Ref.	Price
blue	317	6	112730	
grey	365	12	112731	
green	365	17,5	112732	
orange	360	23,5	112733	
rouge	370	35	112734	



Monobloc stainless steel.

Perfectly meets the needs of professionals and communities.

Long handle to avoid burns and projections.

Large hook to hang it up and keep it handy.

Easy to clean and meets the requirements of hygiene standards.

Very durable and withstands major temperature variations.

Scraper to collect food without the oil.



PERFORATED SPATULA

Perforated scraper to collect food without the oil.

L mm	l mm	Ref.	Price
500	120	112404	



SPATULA

Scraper to collect food without the oil.

L mm	l mm	Ref.	Price
500	120	112405	



SHALLOW LADLE

Monobloc extra strong stainless steel. Curved handle for better grip. 2 mm thick handle for good strength and rigidity. Non-drip rim. Large hanging hook and long handle to protect against heat. Straight ladle.

Type	L mm	C cl	Ref.	Price
straight	370	550	112040	
side	340	700	112041	

SKIM'ALL

The combination of a spider strainer and a skimmer

\+ Fine grid for draining small delicate products



COMFORTABLE
Curved handle for better grip.
Handle length: 410 mm.
Strong and convenient hanging hole.

STRENGTH
Exoglass® composite material.

FOR RETRIEVING FINE PRODUCTS
Stainless steel mesh. Good recovery of fine products.

MULTIPURPOSE
Products retained thanks to a raised rim.





SKIM'ALL
Handle length: 410 mm.

L mm	Ø mm	Ref.	Price
425	120	112282	

STABILITY
Two ears for excellent stability.

KEEPS ITS SHAPE
Exoglass® composite material.

FINE SIFTING
Triple fine stainless steel sieve mesh.

SOLID
Reinforced with stainless steel cross-wires.

ERGONOMIC
Sturdy, unbendable monobloc handle and body.

COMFORT
Solid heat-resistant handle.



Made by MATFER BOURGEAT

L mm	H mm	Ø mm	Ø maille mm	Weight g	Ref.	Price
410	220	200	0.45	500	017360	
490	270	255	0.45	700	017362	

BOUILLON STRAINER

EXOGLASS

Monobloc with triple stainless steel canvas

+ Ultra-fine mesh for perfectly smooth sauces





EXOGLASS® SIEVE STRAINER

Exoglass® composite material. Strong and convenient hanging hole. Heat insulating. Comfort thanks to the handle"s curved shape. Can be used for sifting ingredients, sieving finished fillings, straining sauces. Handle length: 195 mm.

L mm	H mm	Ø mm	Ø maille mm	Ref.	Price
410	95	200	0.70	017364	
410	95	200	1.00	017365	

BOUILLON STRAINER HOLDER

EXOGLASS

Effortlessly pour out your preparations







DEMONTABLE
Detachable for easy storage and perfect cleaning.

\+ No need to hold the bouillon strainer, the preparation filters itself



ROBUST
Robust design allowing the user to crush its contents.

MULTIPURPOSE
Suitable for use with a wide range of containers, from 140 to 240 mm in diameter.

STABLE
Bouillon strainer firmly secured in its holder.

BOUILLON STRAINER
The Exoglass bouillon strainer fits securely into the cone part of the holder.

Made by MATFER BOURGEAT

BOUILLON STRAINER HOLDER

L mm	l mm	H mm	Ø mm	Ref.	Price
260	240	165	200	017363	



CONICAL COLANDER WITH TWO HANDLES

Stainless steel. With handles and strip. Robust model. Easy to clean. Perforation diameter: 4 mm.

l mm	H mm	Ø mm	C cl	Ref.	Price
310	110	240	350	713824	
349	125	280	500	713828	
366	140	320	700	713832	
420	155	360	1000	713836	
464	180	400	1500	713840	



CONICAL COLANDER WITH HOOPED BASE

Stainless steel. Hooped base and two handles for better ergonomics. Robust model. Easy to clean. Perforation diameter: 4 mm.

l mm	H mm	Ø mm	C cl	Ref.	Price
640	250	450	2300	713245	
700	280	500	3100	713250	



FRUIT COLANDER

Stainless steel. On base and with handle for better ergonomics. Robust model. Easy to clean. Perforation diameter: 4 mm.

l mm	H mm	Ø mm	C cl	Ref.	Price
285	127	205	300	017241	
338	140	250	455	017242	



CONICAL COLANDER WITH HOOPED BASE

Aluminium with hooped base. Two aluminium handles for handling and transport. Professional grade to drain large quantities. Quick and easy to clean. Clean with hot water and degreasing products. Perforation diameter: 4 mm.

l mm	H mm	Ø mm	C cl	Ref.	Price
776	330	600	6700	529560	



FAT SKIMMER

Aluminium with hooped base, 3 feet. Two aluminium handles for handling and transport. Professional grade to drain large quantities. Quick and easy to clean. Clean with hot water and degreasing products. Perforation diameter: 4 mm.

l mm	H mm	Ø mm	C cl	Ref.	Price
382	145	280	760	528028	
445	165	320	1100	528032	
483	180	360	1500	528036	
540	190	400	2000	528040	



FAT SKIMMER

Aluminium. Long handle with handle opposite for ease of transport with heavy ingredients. Professional grade to drain large quantities. Quick and easy to clean. Clean with hot water and degreasing products. Perforation diameter: 4 mm.

L mm	H mm	Ø mm	C cl	Ref.	Price
547	135	240	500	528124	
630	145	280	460	528128	



FAT SKIMMER

High-quality stainless steel. With a long handle for more comfort and convenience. Professional grade to drain large quantities. Quick and easy to clean. Holes Ø 4 mm.

L mm	H mm	Ø mm	C cl	Ref.	Price
475	110	240	300	712724	
516	125	280	500	712728	



STRAINER

Polypropylene. Very lightweight and robust. Easy to maintain.

H mm	Ø mm	C cl	Ref.	Price
145	320	270	071452	
160	360	400	071456	



WENCO STRAINER

Stainless steel handle. Stainless steel double mesh. Excellent service life thanks to its interchangeable filter screen. Easy to maintain. Handle length: 370 mm. Double mesh (0.4 mm inner mesh and 3.5 mm outer mesh).

Type	L mm	Ø mm	Ref.	Price
strainer	370	300	071389	
strainer	370	350	071391	
spare sheet		300	071399	
spare sheet		350	071401	







BOUILLON STRAINER HOLDER

Stainless steel wire. Strainer and bouillon strainer holder.
Reversible, diameters 170 and 205 mm.

H mm	Ref.	Price
215	116515	



CONICAL STRAINER

Stainless steel. Tapered shape, with hook and ear. High corrosion resistance. Long handle for easy handling and use. Fine Ø 1.6 mm holes for filtering sauces and jus with care. Integrated hooks for securing the appliance on a pan rim. Easy to maintain and clean.

L mm	H mm	Ø mm	Ref.	Price
92	65	100	017330	
145	120	135	017332	
160	180	185	017334	
160	200	210	017335	
175	230	230	017337	



REINFORCED STRAINER

Stainless steel. With double lateral reinforcement. Very durable frame and handle. Reinforced tight mesh. Hanging possible by the handle and ear. Easy to maintain and clean. Handle length: 280 mm.

L mm	Ø mm	Ref.	Price
500	220	071370	
540	260	071372	
580	300	071374	



SMALL STAINLESS STEEL STRAINER

Professional grade and very long-lasting. Integrated hooks for securing the appliance on a pan rim. Easy to maintain and clean. Handle length: 125 mm.

L mm	Ø mm	Ref.	Price
210	70	020420	
260	100	020422	
310	160	020424	
350	200	020426	
330	180	020425	





PACK OF 5 CHEESE OR SAUCE CLOTHS

Twisted cotton twill, hemmed.

L mm	l mm	Ref.	Price
870	700	017410	



Exoglass® composite material.
Robust monobloc, non-deformable.
Rot-proof, sterilisable, and rust-proof.
Specially designed for use in non-stick containers.



EXOGLASS® SLOTTED TURNER

Type	L mm	l mm	Ref.	Price
black	300	90	112419	
grey	300	90	112420	
blue	300	90	112421	
red	300	90	112422	



EXOGLASS® BENT TURNER

Type	L mm	l mm	Ref.	Price
black	300	85	112429	
grey	300	85	112430	



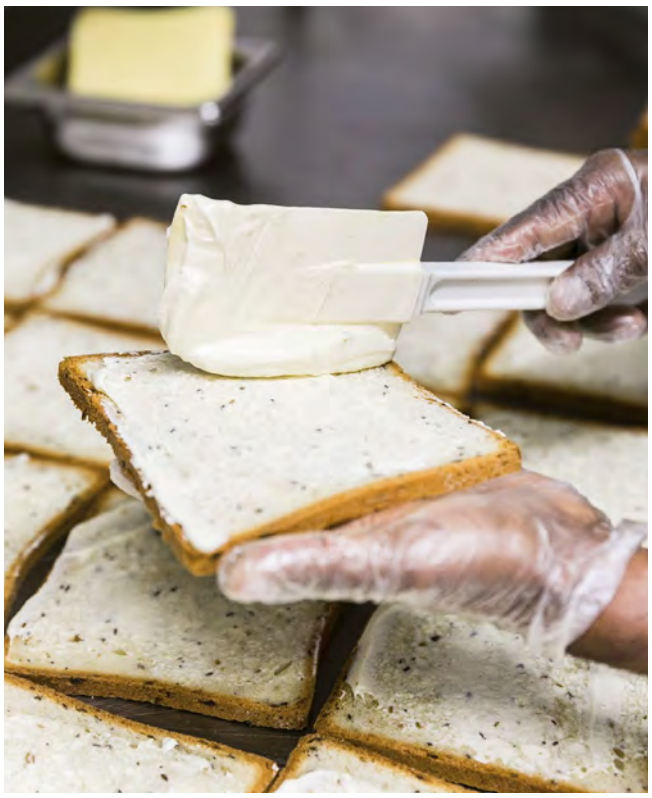
EXOGLASS® BEVELLED SPATULA

L mm	l mm	Ref.	Price
350	64	113501	



EXOGLASS® SPATULA

L mm	l mm	Ref.	Price
250	40	113025	
300	48	113030	
350	55	113035	
400	64	113040	
450	71	113045	
500	79	113050	



PERSONALIZE YOUR ELVEO SPATULA FROM OUR DIGITAL CATALOG



MATFER BOURGEAT
LA PASSION DU GOÛT
DEPUIS 1814





ELVEA SPATULA

Allows you to recover the totality of creams and sauces.

L mm	L utile mm	l mm	Ref.	Price
250	90	52	113525	
350	115	70	113535	
420	115	70	113545	



ELVEO SPATULA

Flexible silicone scraper to perfectly scrape the bottom of containers.

L mm	L utile mm	l mm	Ref.	Price
250	83	52	113724	
350	115	70	113735	
420	115	70	113745	



SPATULON HOLLOWED SPATULA

Exoglass® composite material handle withstanding 220°C. Hollow thermoplastic elastomer scraper. Ideal for soft pastes, to fill pastry pockets. Handle length: 160 mm.

L mm	L utile mm	l mm	Ref.	Price
250	100	70	113825	
350	110	70	113833	



ELVEO SPATULA

Exoglass® composite material handle withstanding 220°C. Scraper withstanding 260°C. Narrow silicone scraper specially adapted for scraping narrow pots. Handle length: 170 mm. Used to empty and scrape cylindrical containers.

L mm	L utile mm	l mm	Ref.	Price
250	83	30	113720	





EXOGLASS® COOKING SPOON

Exoglass® composite material. Robust monobloc, non-deformable. Rot-proof, sterilisable, and rust-proof. Specially designed for use in non-stick containers. Head width: 49 mm.

Type	L mm	l mm	Ref.	Price
beige	300	49	113330	
red	300	49	113332	
beige	380	58	113338	
beige	450	71	113345	



BEECHWOOD SCRAPER SPATULA

Hard, odourless beechwood. Perfect for food contact. To scour the bottom of frying pans with a non-stick coating. Hanging hole: 8 mm.

L mm	Ref.	Price
300	114141	



BEECHWOOD COOKING SPOON

Hard, odourless beechwood. Perfect for food contact. Useful for mixing or turning food without damaging your containers.

L mm	Ref.	Price
250	071985	
300	114131	
350	114132	
400	071991	



BEECHWOOD SPATULA

Hard, odourless beechwood. Perfect for food contact. Useful for mixing or turning food without damaging your containers. Has a Ø 8 mm hanging hole for easy storage.

L mm	Ref.	Price
250	114112	
300	114113	
350	114114	
400	114115	
500	114117	
600	114118	
800	114120	
1000	114121	
1200	114122	



Stainless steel. Polypropylene handle.



PLANCHA SPATULA

Hard, straight scraper, bevelled. Specially designed for planchas. Hygienic and sterilisable scoop.

L mm	l mm	Ref.	Price
270	100	112668	



WOK SPATULA

Rounded end scraper conforms to the shape of the wok. Adapts to dish shape, durable and easy to maintain. Impact- and rust-resistant. Lightweight handle, pleasant to use, easy to clean.

L mm	l mm	Ref.	Price
360	100	112667	



PANINI SPATULA

Thick and rigid blade. Split scraper to allow the knife to pass through and cut paninis. Hygienic and sterilisable scoop.

L mm	l mm	Ref.	Price
310	98	112663	



STAINLESS STEEL TURNERS/SPATULAS

Semi-flexible blade with rounded edges. No space between the blade and the handle and no food residue can slip between the two. Hygienic and sterilisable scoop.

Type	l mm	Ref.	Price
non-perforated	75	112664	
perforated	75	112666	





NEW

PLANCHA AND BRASERO SPATULA

Unique design ensures that the spatula stays straight on the griddle without tipping. Well-balanced spatula, suitable for precise handling. Very strong vacuum hardened stainless steel blade. GreenGrip handle made of 98% bio-sourced materials.

L mm	l mm	Ref.	Price
280	90	112669	



BENT BURGER TURNER

Stainless steel blade. Black polypropylene handle. Thick and rigid blade, bevelled edges, designed for griddle plates.

L mm	l mm	Ref.	Price
290	100	112662	



L mm	l mm	H mm	Weight g	Ref.	Price
20	10	6	1100	112661	

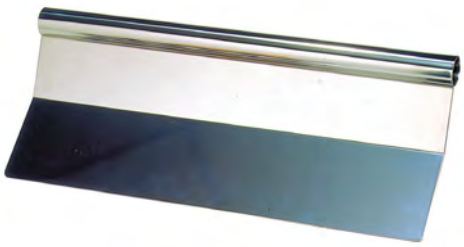
NEW



SPATULA

Stainless steel. Non-slip overmoulded polypropylene handle. Flexible surface and bent for serving or turning. Resistant to impact, corrosion, and easy to maintain. Hole at the end to hang the spatula and keep it close at hand. Hygienic and sterilisable scoop.

Type	L mm	l mm	Ref.	Price
non-perforated	278	60	072040	
perforated	293	80	072045	



OMELETTE SCOOP

Monobloc stainless steel. Ergonomic round handle, safe. Bent shape specially designed to easily turn omelettes over in sauté pans. Easy to clean and meets the requirements of hygiene standards.

L mm	l mm	Ref.	Price
470	200	112035	



CHIP PORTION SCOOP

Exoglass® composite material. Robust monobloc, non-deformable. Rot-proof, sterilisable, and rust-proof. Ergonomic shape for a calibrated serving of chips. Perforated scraper to facilitate the flow of oil. Head length: 135 mm. Head width: 100 mm.

L mm	l mm	Ref.	Price
360	100	116260	



EXOGLASS® PERFORATED COOKING SPOON

Exoglass® composite material. Robust monobloc, non-deformable. Rot-proof, sterilisable, and rust-proof. For use in the kitchen or to serve hot dishes.

Type	L mm	Ref.	Price
white	340	650102	
clear, résistant à +90°C	340	650103	
black	340	650104	
red	340	650105	



EXOGLASS® COOKING SPOON

Exoglass® composite material. Robust monobloc, non-deformable. Rot-proof, sterilisable, and rust-proof. For use in the kitchen or to serve hot dishes.

Type	L mm	Ref.	Price
white	340	650112	
clear, résistant à +90°C	340	650113	
black	340	650114	
black	340	650115	



MULTI-PURPOSE TONGS NON-SLIP HANDLE

Monobloc stainless steel. PVC-coated handle. Good non-slip grip and thermal insulation. Particularly recommended for cooking stations or grills. Easy to clean and meets the requirements of hygiene standards.

Type	L mm	Ref.	Price
green	240	071688	
blue	240	071689	
yellow	240	071690	
red	240	071694	
black	240	071696	
red	300	071698	
red	400	071699	



EXOGLASS® MULTI-PURPOSE TONGS

Exoglass® composite material. Robust monobloc, non-deformable. Rot-proof, sterilisable, and rust-proof. Ergonomic shape with spring effect, perforated to drain grease.

Type	L mm	Ref.	Price
grey	240	112435	
white	240	112437	
black	240	112438	
clear, resistant à +90°C	240	650203	
red	240	112439	
white	300	650132	
black	300	650134	



EXOGLASS® DUOLON TONGS

Exoglass® composite material. Robust monobloc, non-deformable. Rot-proof, sterilisable, and rust-proof. Ergonomic shape with spring effect, perforated to drain grease. Designed to easily flip ground steaks or steaks.

L mm	Ref.	Price
290	112425	



MULTI-PURPOSE TONGS

Stainless steel. Extra-strong kitchen tongs. Ergonomic shape with spring effect.

L mm	Ref.	Price
240	652015	
300	652016	
400	652017	

IMPROVES OPERATOR COMFORT and reduces fatigue



111200

Stainless steel scraper designed to effectively scrape the bottom of bowls.
Scraper length: 230 mm Scraper width: 140 mm.

111201 / 111202

Exoglass® scraper designed to effectively scrape the sides and bottom of bowls.
Scraper length: 180 mm Scraper width: 140 mm.

111203

Whisk designed to not trap too much material (e.g. mashed potato).
Head dimensions: Ø150 mm L310 mm.
Bend-resistant shape-memory wire.

111204

Square head whisk for effective scraping of container rims and corners.
Head dimensions: Ø140 mm L220 mm.
Bend-resistant shape-memory wire.





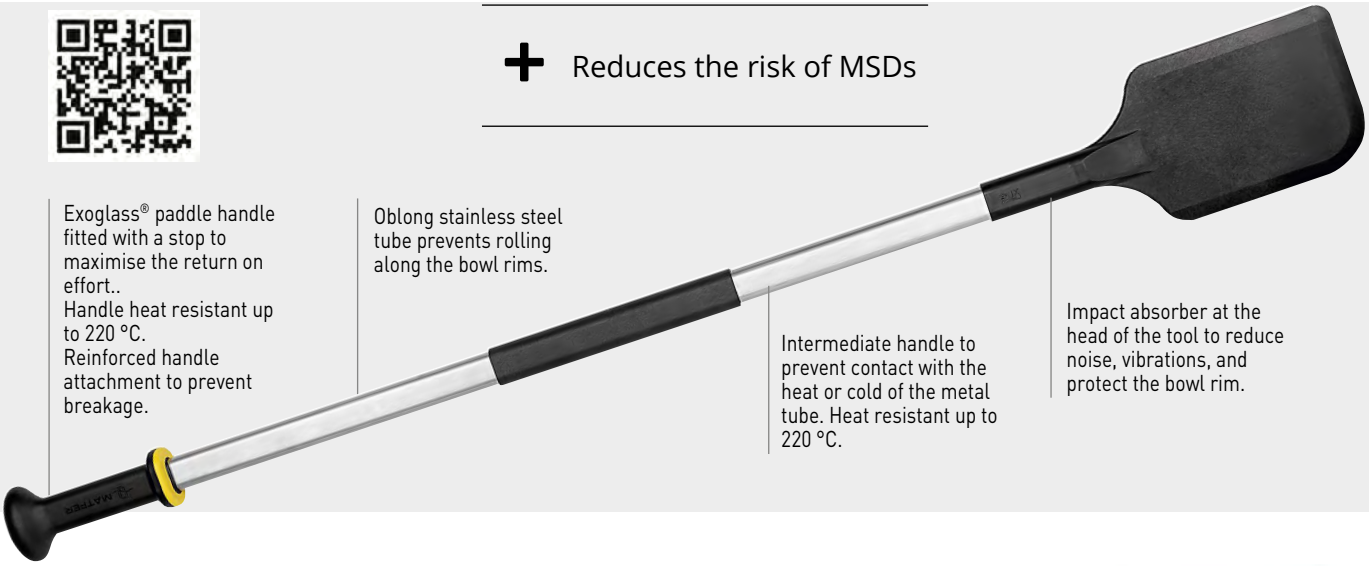
“The handling is very pleasant.”

ERGO FOR LARGE TOOLS

- Ergonomic range. Improves user comfort, reduces fatigue, and reduces the risk of MSDs.
- Vertical and correct tool body position. Wrist stays in line with your forearm.
- Can be held several different ways for improved effort management.
- Lightweight, this tool reduces fatigue.

Type	L mm	L utile mm	Weight g	Ref.	Price
reduction spatula	1200	230	1550	111200	
Exoglass spatula	800	316	840	111201	
Exoglass spatula	1200	316	1240	111202	
square whisk	800	219	940	111203	
giant whisk	1200	312	1400	111204	

+ Reduces the risk of MSDs



"It reduces the strain and fatigue throughout the day."





NEW

+ Replace your stainless steel tools with lightweight, practical, and ergonomic equipment

SCOOP/SKIMMER

Reduces strain during cooking and facilitates handling by relieving the wrist joint. Perfectly scrapes the bottoms and corners of sauté pans. Comfortable and secure grip. Upper part prevents hot products from coming in contact with the hand. Easy to clean with hand shower or in pot-washing machine. Resists heat up to 220°C.

Type	L mm	l mm	C cl	Th. mm	Weight g	Ref.	Price
round ladle	235	160	240	25	385	111206	
food skimmer	235	160	240	25	375	111207	



WALL BRACKET

Stainless steel. Holds up to 4 Ergo range tools. Designed for easy cleaning. Screws and wall plugs not included.

L mm	l mm	Weight g	Ref.	Price
500	52	620	111205	







GIANT STEAK TONGS

Durable stainless steel. Sealed and durable assembly. Very robust. Professional grade suitable for food contact. Easy to maintain for flawless hygiene.

L mm	Ref.	Price
530	112411	



GIANT LADLE

Durable stainless steel. Round tube handle for easy handling. Ladle securely welded on the handle. Ideal for transferring preparations in large quantities.

Type	L mm	Ø mm	C cl	Ref.	Price
giant ladle	800	200	200	112019	
round ladle	430	200	200	112018	



GIANT SCOOPS AND SPATULAS

Very robust suitable for community catering and the food and beverage industry. Small scoop. Ergonomic with handle. Very easy to clean, smooth and poreless surface.

Type	L mm	l mm	H mm	Ref.	Price
scoop	320	260	1150	112016	
skimmer	850	230		071230	

THERMOMETERS
EXOGLASS





Exoglass® composite material handle withstanding 220°C.

Removable thermometer -20°C to +200°C , accuracy 0.1°C, reliability 1°C.

RIGID SPATULA WITH THERMOMETER

L mm	Ref.	Price
385	113090	



ELVEO SPATULA WITH THERMOMETER

Allows mixing by perfectly scraping the contents of the container.

L mm	Ref.	Price
385	113092	



2 tools in 1.

Allows you to control the temperature of preparations during cooking.

Waterproof thermometer but not dishwasher safe.

The handle is dishwasher safe.





IP 67 | -40°C | +230°C

THERMOMETER

Stainless steel probe: l 120 mm Ø 3.6 mm (20x2 mm tip). Compliant with the requirements of standard EN 13485. HACCP-compatible. Accuracy +/- 0.5°C between 0°C and 100°C. Accuracy +/- 1°C between 100°C and 200°C above that. Resolution 0.1 °C. Quick measurement time 10 seconds. Battery-operated CR2032 Volts included.

L mm	l mm	Ref.	Price
210	42	250520	





IP 65 | -50°C | +200°C

THERMOMETER

Stainless steel probe: l 125 mm Ø 4 mm with protective sheath. Wire length 1m. Large display window with display resolution 0.1°C. Accuracy +/- 1°C. Alarm feature. Possibility of adjusting the minimum/maximum temperature. Storage of the measured temperature. Induction-compatible. °C/°F convertible. Battery-operated 1.5V included.

L mm	l mm	Ref.	Price
110	66	072271	

IP 67 | CE | +230°C

MATFER OVEN THERMOMETER

Stainless steel sensor 100 mm. Cable length: 1 metre. Very quick measurement time. IP67 sealed. Automatic stop after 30 min. Highly accurate wired probe thermometer ideal for HACCP checks or cooking. Accuracy: -20 to 70 °C: +/-0.5°C, above: +/-1 °C. Resolution: 0.1 °C. Traceability marking. Induction-compatible. Complies with Standard EN13485 allowing official controls on receiving docks. 3 AAA batteries included. Comes with calibration certificate.

l mm	H mm	Weight g	Ref.	Price
150	39	185	250518	



IP 65 | -50°C | +300°C

THERMOMETER

Stainless steel probe: l 135 mm. Very good readability thanks to its 50 mm diameter dial. Accuracy 1°C between -20 and +100°C and 2.5°C outside this range. Ideal for checking flour temperatures. Battery-operated LR44 included.

L mm	Ref.	Price
295	250501	



THERMOMETER

Stainless steel probe: l 110 mm. Accuracy +/- 0.8°C. Resolution 0.1 °C. °C/°F convertible. Battery-operated CR2032/3 Volts included. Blister packed.

L mm	l mm	Ref.	Price
210	42	250515	





THERMOCOUPLE THERMOMETER

K thermocouple. Accuracy +/- 1°C. Resolution 0.1 °C. °C/°F convertible. Comes with a CR2032/3 V battery. Large measured temperature range: -67°C to +1400°C. Comes bare without probe. Can be fitted with Matfer probes 250536/250538/250539/250541 as desired.

Type	L mm	l mm	Ø mm	Ref.	Price
thermometer	80	42		250528	
sensor	120		3,2	250536	



THERMOMETER

Stainless steel probe: l 100 mm Ø 5 mm. For controlling the temperature of foodstuffs on receipt or during storage. Easy to read digital screen.

L mm	Weight g	Ref.	Price
100	74	250514	



THERMOCOUPLE THERMOMETER

Stainless steel probe. Stainless steel braided sheath 1 metre. Specially designed for use in ovens. compatible with thermocouple thermometer 250528.

L mm	Ø mm	Ref.	Price
170	4	250537	



THERMOMETER CASE

Polypropylene. Protects against impacts even during transport. Protective foam inside.

L mm	l mm	H mm	Ref.	Price
235	200	50	262527	

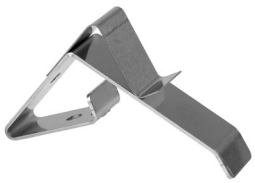


0°C +300°C

THERMOMETER WITH ALARM

Stainless steel probe: l 150 mm Ø 4 mm. Ideal for mastering just-right cooking. Allows you to programme a setpoint temperature. Fitted with an alarm that sounds when the desired temperature is reached. Accuracy +/- 1°C between -0° and 150°C and 3°C beyond that. °C/°F convertible. Watertight probe. Timer function. Stainless steel cable 1m resistant to heat in the oven, detachable. Has a clock, a 24-hour timer, and a magnet. Comes with a 1.5V battery.

Type	L mm	l mm	H mm	Weight g	Ref.	Price
thermometer	125	25	18	250	072266	
spare sensor	150				072264	





CLIP-ON HOLDER FOR THERMOMETERS

Stainless steel holder. Easy to clip on the edges of a pan to keep your hands free. Suitable for all types of probe up to 5 mm in diameter. Easy to maintain.

	Ref.	Price
	250510	



IP 54 -40°C +200°C

PEN THERMOMETER

Fixed stainless steel probe. Electronic thermometer with digital display for good readability. Accuracy +/-1°C between -30 and +150°C and +/-2°C outside this range. Convenient with its pocket size. Blister packed with probe protection.

L mm	Ref.	Price
166	250502	



IP 65 -50°C +300°C

PEN THERMOMETER

Stainless steel pen thermometer. Convenient thanks to its pen pocket size. Water/Airtight. Very accurate. Blister packed with probe protection. Accuracy +/- 1°C between 0 and 100°C, otherwise +/- 2°C. Battery-operated LR44 included. Probe length 110 mm and diameter 3.5 mm.

L mm	Ref.	Price
210	250503	



IP 67 -50°C +200°C

PEN THERMOMETER

Stainless steel probe (length 120 mm). Plastic waterproof thermometer. Easy to read with its digital dial. Probe with thin ends (diameter 2.5 mm) leaving very small marks on the product. Accuracy +/- 1°C. Quick measurement in 5 seconds. Allows measuring on an induction hob. Convertible for measurement in Fahrenheit. Comes with a probe protection case.

L mm	Ref.	Price
200	250513	



MADE IN FRANCE +30°C +100°C

THERMOMETER

Glass. Diameter 7 mm. Manual thermometer.

L mm	Ref.	Price
240	250340	



+120°C

DIAL THERMOMETER

Stainless steel probe: l 95 mm. Large dial (Ø 50 mm) for good readability. Particularly suitable for measuring the temperature of meat during cooking.

L mm	Ref.	Price
115	250345	



+50°C +300°C

OVEN THERMOMETER

Stainless steel body. Large dial for good readability. Ideal for measuring temperatures in an oven. Blister packed.

L mm	Ref.	Price
163	250350	



+120°C

MANUAL THERMOMETER

Glass body, white food-grade polypropylene sheath. Perforated sheath and easy cleaning for perfect hygiene. Ideal shape for easy reading, monobloc, without cap and ring moulded into the shape. Wide, readable thermometer. Convenient its clip. Measured temperature range: 0°C to 120°C. Two-colour graduation. Induction-compatible. Can be sterilised in the dishwasher without removing the thermometer.

Type	L mm	Ref.	Price
cooking	300	250325	



INDUCTION-COMPATIBLE



+60°C

MANUAL THERMOMETER

Glass body, white food-grade polypropylene sheath. Perforated sheath and easy cleaning for perfect hygiene. Ideal shape for easy reading, monobloc, without cap and ring moulded into the shape. Wide, very readable thermometer. Convenient its clip. Large measured temperature range: 0°C to 60°C. Two-colour graduation. Induction-compatible. The sheath is dishwasher safe.

Type	L mm	Ref.	Price
water	300	250315	



IP 65 -55°C +250°C

FOLDING DUO INFRARED THERMOMETER

Stainless steel folding probe. Special HACCP with non-compliant measured temperature alert. Quick reading thanks to its measurement by infrared or probe for precision. Infrared accuracy +/-1.1°C between -33°C and 0°C, +/-1°C between 0°C and 65°C, and +/-1.5% between 65°C and 250°C. Probe accuracy +/-0.5°C between -5°C and +65°C and +/-1.5% between 65°C and +330°C. Resolution 0.2°C. °C/°F convertible. Comes with 2 AAA batteries.

L mm	l mm	Ref.	Price
160	38	250545	



IP 65 -50°C +300°C

FOLDING TEMPERATURE PROBE

Stainless steel probe: l 80 mm. Compact, convenient, and easy to use. Accuracy +/- 0.5°C between 0°C and 100°C. Accuracy +/- 1°C between -20° and 0°C and +100°C and +200°C. Accuracy +/- 2°C beyond that. Blister packed. Battery-operated 1 LR44 battery included.

L mm	l mm	Ref.	Price
135	40	250546	



IP 67 -40°C +250°C

FOLDING THERMOMETER

Stainless steel sensor 100 mm. Complies with Standard EN13485 allowing official controls on receiving docks. Very quick measurement time. Automatic stop after 30 min. Accuracy: 0 to 100 °C: +/-0.5 °C; -20 to 0 °: +/-1 °C, 100 °C to 200 °C: +/-2 °C , -40 to -21 °C and above +200 °C: +/-4 °C. Resolution: 0.1 °C. Robust folding probe. Wide screen. Traceability marking. Induction-compatible. Comes with CR2032 battery. Comes with calibration certificate.

L mm	l mm	H mm	Weight g	Ref.	Price
150	39	20	74	250550	





MADE IN FRANCE

MATFER SILICONE BRUSH

Exoglass® composite material handle. Overmoulded silicone head heat resistant up to 260°C, unbreakable. Wide head with over 130 tapered staggered bristles. Better product retention and flexible display. Ideal for egg glazing, pouring syrup, icing with jelly, brushing.

L mm	l mm	Ref.	Price
220	40	113042	



SPICE BALL

Stainless steel. Quick and easy to collect. Perforated cover, articulated with sealed closure for ease of use. Ideal for infusing condiments, herbs, and spices. Very durable. Easy to maintain and clean. Simple volume adjustment thanks to 4 notches. Silicone wire. Lenght between 110-130 mm.

L mm	Ø mm	Ref.	Price
130	45	071351	



SAUCE SYRINGE

Stainless steel. Completely removable and washable in the dishwasher for ease of use. Ideal for preventing food from drying out during cooking. 2 sizes of stainless steel needles available (Ø 4 and 6 mm) for better convenience. Very durable. Essential for injecting flavoured jus into roasts, fish, poultry, and shellfish to spice up the taste and keep the meat moist during cooking.

L mm	C cl	Ref.	Price
175	6	215452	



SILICONE BRUSH

Silicone withstanding +300°C. Ideal for brushing sauces, seasoned butters, marinades on meats or hot preparations. No risk of melting the brush.

L mm	l mm	Ref.	Price
195	40	113041	



WOK BRUSH

Detergent-resistant fibre. Ideal for gently and efficiently cleaning your wok. Ergonomic polypropylene handle. Polypropylene fibres l 50 mm. Easy to clean with hot water and degreasing products. Food contact.

L mm	l mm	Ref.	Price
215	76	405336	



FAT SEPARATOR JUG

Ideal for separating the fat from your sauces by decanting. The spout connected to the base allows the sauce to be collected directly. Convenient, the SAN jug is graduated. Very durable. Easy to maintain and clean. Graduations: 100, 250, 500, 750, 1,000 ml and 1/4, 1/2, 3/4, 1 l.

L mm	H mm	Ø mm	C cl	Ref.	Price
200	135	122	100	251010	

To post recipes, orders, and notices

Tarifold pouches, airtight closure.

Washable PVC.

Very durable.

Easy to maintain and clean.











TARIFOLD 5 ADHESIVE POUCHES

Type	L mm	l mm	Ref.	Price
A4 format	340	255	019028	

TARIFOLD 5 MAGNETIC POUCHES

Type	L mm	l mm	Ref.	Price
A4 format	340	255	019029	

TARIFOLD WALL MOUNTING KIT 10 POUCHES

Complete kit including a stainless steel screw-in wall bracket. For A4 documents. Comes with 10 swivel pockets, colour jumpers, screws and wall plugs.

l mm	H mm	Ref.	Price
246	385	019044	







TARIFOLD 2 DISPLAY FRAME POUCHES

Display frame pouches with repositionable adhesive back. Very durable. Easy to maintain and clean.

Type	L mm	l mm	Ref.	Price
A4 format	329	242	019031	

TARIFOLD 2 DISPLAY FRAME POUCHES

Display frame pouches with repositionable adhesive back. Very durable. Easy to maintain and clean.

Type	L mm	l mm	Ref.	Price
A4 format	329	242	019033	

TARIFOLD 2 DISPLAY FRAME POUCHES

Display frame pouches with repositionable adhesive back. Very durable. Easy to maintain and clean.

Type	L mm	l mm	Ref.	Price
A4 format	329	242	019034	







TARIFOLD 10 POUCHES IN ASSORTED COLOURS

For A4 documents. Assorted colours. Adaptable in the stainless steel wall bracket Ref. 019044.

L mm	l mm	H mm	Ref.	Price
385	246	50	019047	

RESTAURANT ORDER GRABBER WITH CLIPS

Stainless steel. With springs for good sheet maintenance. Very durable. Easy to maintain and clean.

Type	L mm	l mm	Ref.	Price
8 sheets	625	100	160599	
13 sheets	1000	100	169004	

RESTAURANT ORDER GRABBER

Stainless steel. With balls for good order maintenance. Convenient one-handed use, no tacks, no magnets, and no clips. Very durable. Easy to maintain and clean.

L mm	Ref.	Price
615	665002	
920	665004	



UTENSILS CORRECTLY STORED = OPTIMISED ORGANISATION



WALL RACK WITH HOOKS

Monobloc stainless steel. Ideal for utensils with hooks and hanging holes (ladles, skimmers, saucepans, etc.). Utensils correctly stored for optimised organisation. Very durable. Easy to maintain and clean. Fastening by stainless steel screws not included, to be adapted according to the support.

Type	L mm	Ref.	Price
5 hooks	500	719105	
8 hooks	1000	719110	



PERFORATED UTENSIL HOLDER

Perforated stainless steel. Ideal for storing all your utensils within reach. Also suitable for pastry-making utensils, such as tart or cake rings. Operates with a hook system, for optimal modularity in any kitchen or laboratory. Very durable. Easy to maintain and clean. Sign comes without hooks, with stainless steel screws and wall plugs. Hole Ø.6 mm, distance 60 mm. Clear height: 700 mm.

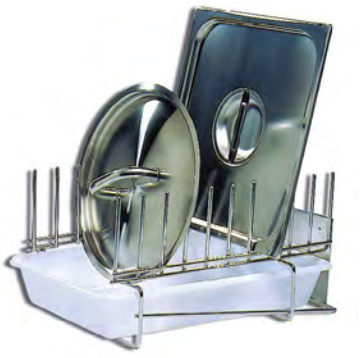
Type	L mm	H mm	Ref.	Price
wall-mounted sign	600	756	845760	
pack of 3 hooks	300		845762	
pack of 3 hooks	200		845763	



WALL-MOUNTED SHELVING UNIT FOR BOTTLES

Stainless steel. Ideal for storing bottles. Clear storage dimensions: 640x95 mm. Stainless steel screws supplied for wall mounting. Easy to maintain.

L mm	l mm	H mm	Weight g	Ref.	Price
650	105	110	1970	846007	



MADE IN FRANCE

LID RACK

Stainless steel. Stainless steel screw, plastic wall plugs and container. Ideal for draining round or rectangular lids. To save space, can be wall mounted or simply placed. Very durable. Allows to store 10 gastronorm container round (Ø 240-500 mm) or rectangular stainless steel lids.

L mm	l mm	H mm	Ref.	Price
440	305	225	015210	



CARVING FORK

Polished stainless steel. POM handle with brass rivets. Tapered tips for high performance use. Ergonomic handle ensuring optimum balance and grip. Allows you to easily turn over meat during cooking or hold it while carving and plating. Teeth length: 18 cm.

L mm	U.V.	Ref.	Price
320	1	112070	



MONOBLOC MEAT FORK

Monobloc extra strong stainless steel. Strong and durable to lift large pieces of meat. 50 cm length to avoid the risk of burns. Large hanging hook and long handle to protect against heat.

L mm	U.V.	Ref.	Price
500	1	112108	



STRING HOLDER TO HANG UP

Stainless steel. Ideal for professionals and very durable. Very convenient inverted model because it hangs from a hanging bar. Allows you to quickly and easily unwind the spool of twine.

L mm	l mm	H mm	U.V.	Ref.	Price
180	140	240	1	100050	



STRING HOLDER ON BASE

Stainless steel. Chrome cast iron base. Very stable and solid base. Ideal for professionals in butchery, delicatessen, and other trades handling meat or poultry.

L mm	l mm	H mm	Ref.	Price
180	130	170	100055	



MADE IN FRANCE +220°C

TWINE

Type	Weight g	Ref.	Price
rotifil calibre 2TE with mandrel	1000	100070	
rotifil calibre 2TE in Filpack	1000	119005	
polyester calibre 3.5/2 with mandrel	1000	119001	
polyester calibre 3.5/2 in Filpack	1000	119007	
polyester calibre 3.5/2 (10 balls)	100	119002	



MADE IN FRANCE

SET OF 12 STAINLESS STEEL SKEWERS

Stainless steel. 4x2 mm flattened cross-section to prevent food rotation. Durable sticks. Ideal for skewers of meat, vegetables, and seafood. Easy to maintain.

L mm	Ref.	Price
120	120829	
250	120831	
300	120832	
350	120833	
460	120830	







MADE IN FRANCE

LARDING NEEDLE

Stainless steel. Very solid nozzle. Ideal for inserting pieces of lard in a roast or poultry.

L mm	Ref.	Price
250	120852	



TRUSSING NEEDLE

Stainless steel. Curved. Very solid nozzle. Used to truss poultry with twine.

Type	L mm	Ref.	Price
curved	150	072325	
straight	200	120841	
straight	250	120842	

KEEPS THE PIECES FIRMLY IN PLACE



SET OF 3 STAINLESS STEEL EXTRA-STRONG SKEWERS

Extra strong stainless steel. Double bevel tip for easy penetration into ingredients. Flat shape prevents pieces from turning. Extremely rigid skewer with excellent service life.

L mm	l mm	Ref.	Price
215	5	120836	





STAINLESS STEEL PAELLA DISH

Stainless steel. Convenient thanks to its 2 transport handles. Excellent heat distribution with stainless steel / aluminium / stainless steel sandwich bottom. Very durable, impact resistant. Easy to maintain.

H mm	Ø mm	Th. mm	Ref.	Price
42	280	0,8	070988	
42	320	0,8	070990	
42	360	0,8	070992	
42	400	0,8	070993	



POLISHED STEEL PAELLA DISH

Polished steel. Convenient thanks to its 2 transport handles. Flared shape. Perfect for gas cooking. Very durable, impact resistant.

H mm	Ø mm	Th. mm	Ref.	Price
35	200	0,8	070522	
35	240	0,8	070523	
43	280	0,8	070528	
43	320	1	071037	
44	360	1	071038	
49	400	1,2	071041	
63	700	2	071050	
73	900	2	071052	



NON-STICK PAELLA DISH

Extra-strong very thick aluminium body. 4 cross-layers of non-stick coating, PFOA-free. Radial bottom suitable for intensive use. Flared shape and riveted small handles.

l mm	H mm	Ø mm	Th. mm	Ref.	Price
445	50	360	5	664536	
485	50	400	5	664540	
589	60	500	5	664550	



PAELLA GAS BURNER

Enamelled steel structure and burner. Has 2 tap rings and separate speeds. Gas ramps to be used at the same time or separately thanks to two adjustment knobs. Adjusting the flame is very easy which ensures completely safe cooking. Very robust and durable.

Type	H mm	Ø mm	Watts	Ref.	Price
2 rings	120	400	8000	071055	
3 rings	120	600	11000	071057	



PAELLA GAS BURNER STAND

Galvanized iron tripod. Convenient thanks to its folding support. Compatible with different hotplate sizes. Very easy to maintain.

H mm	Ref.	Price
700	071059	



COMMERCIAL SMOKING GUN

Gun with cast stainless steel tip and reservoir for chips. Hose can be fixed on the nozzle. Quick and easy smoking in 30-60 seconds. Gives a smoky taste to meat, fish, cold meats, cheese, butter, cocktails, vegetables, and fruit. Can be easily transported and moved as it works with batteries. Can be used on the pass-through before going into the dining area. Comes with 4 spare filters for the tank and samples of wood chips. Recommended for use with shavings Ref. 159116. Battery-operated with 4 AA batteries (included).

L mm	l mm	H mm	Weight g	Ref.	Price
140	80	165	870	185508	





SACKS OF SAWDUST AND SHAVINGS FOR FOOD SMOKERS

Ideal for smoking meat or fish. 100% beechwood sawdust.

Type	C cl	Weight g	Ref.	Price
sawdust		15000	159105	
sawdust	1000		159115	
shavings	1000		159116	





HOTMIX PRO SMOKER

100% AISI stainless steel. Very easy to use, smokes solid and liquid ingredients. Very quick, smoke does not rise during smoking. The Hotmix pro smoker"s ventilation speed is adjustable. Cold smoking, preventing bacteria from proliferating in the appliance or the products. Compact and lightweight format, it will fit in your kitchen very well and can be easily moved. Silicone connection kit for Hotmix Pro food processors. Smoking chamber dimensions (removable): 195x105x105 mm. Stainless steel rack on which to place the products and diffuse the smoke over them. Adjustable ventilation speed.

L mm	l mm	H mm	Weight g	Volts	Hz	Ref.	Price
276	163	266	5000	220-240	50-60	245902	



SMOKER, 2 SHELVES

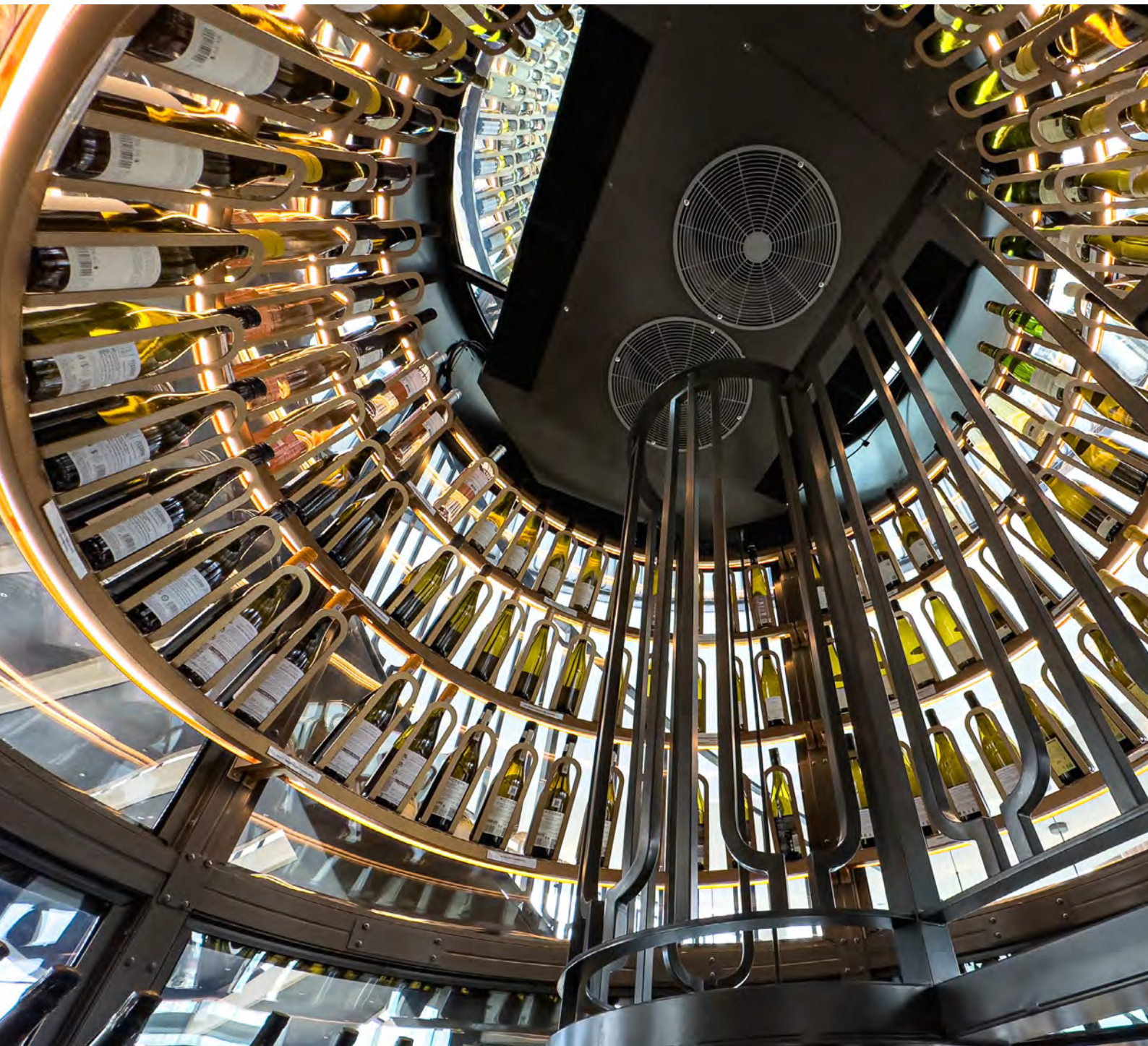
Stainless steel. Convenient because it sits directly on the table for cold smoking. Extractable sawdust drawer with heating pin. Timer available for ignition and combustion of sawdust. Possibility of smoking on 2 levels or 1 only if large piece. Easy to maintain. Bottom tray dimensions: 600x400 mm. Upper tray dimensions: 545x340 mm.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
715	415	360	14000	250	230	50	245900	



WINE CELLAR

L'ARCHIPEL

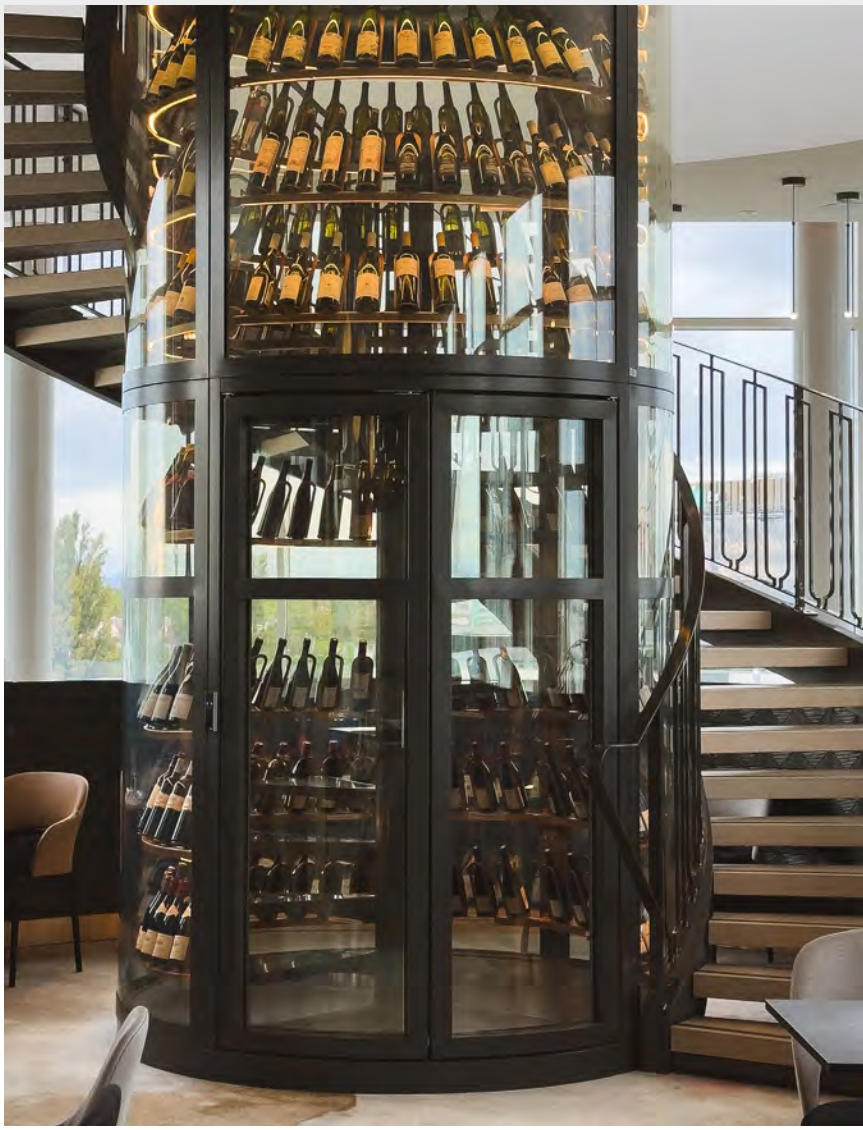


CREATION

Matfer Bourgeat designed a wine cellar, located in the middle of a 6.5-metre spiral staircase, for L'Archipel restaurant in Strasbourg.

This unique wine cellar in UV-resistant glass combines aesthetics with technology to keep different types of wine at their specific storage temperatures. Some 400 bottles are showcased by LEDs and brass-coloured stainless steel holders.





Hot and cold kitchen furniture for starred chefs


MATFER



CUTTING

A knife for each purpose: chopping vegetables, boning meat or poultry, slicing sushi... Discover our comprehensive range of knives and sharpeners, selected to meet your every need.

JAPANESE KNIVES	100
FORGED KNIVES	109
STAINLESS STEEL KNIVES	112
SHARPENERS	119
CUTTING BOARDS	125
CUTTING UTENSILS	128
SPECIAL UTENSILS FOR ALLERGIES	127
MEAT	142
FISH	144
BREAD	149
CHEESE AND FOIE GRAS	151



"G" SERIES

Range ensuring optimum balance and grip

Monobloc CROMOVA 18 stainless steel.

Round hollow handle ensuring optimum balance and grip.

Easy to maintain: wash in hot water and wipe.

Comes in an individual box.

Do not use chlorinated products which damage the blade's special steel.

Large blade knife.



MEAT/FISH SLICER

Type	L mm	L blade mm	l mm	Ref.	Price
G106	365	240	42	120208	



KITCHEN KNIFE

Type	L mm	L blade mm	Ref.	Price
G2	325	200	120204	



CARVING KNIFE

Type	L mm	L blade mm	Ref.	Price
G3	340	210	120205	



KITCHEN KNIFE

Type	L mm	L blade mm	Ref.	Price
G4	320	180	120206	



SLICER

Type	L mm	L blade mm	Ref.	Price
G6	300	180	120202	
G1	330	210	120201	



ORIENTAL DEBA KNIFE

Type	L mm	L blade mm	Ref.	Price
G7 right-handed	320	180	120209	
G7 left-handed	320	180	120211	



KITCHEN KNIFE

Type	L mm	L blade mm	Ref.	Price
G16	370	240	120234	
G17	407	270	120235	



MEAT CHOPPER

Type	L mm	L blade mm	Ref.	Price
G12	298	160	120240	



VEGETABLE KNIFE

Type	L mm	L blade mm	Ref.	Price
G5	305	180	120207	



ROAST SLICER

Type	L mm	L blade mm	Ref.	Price
G8	345	220	120210	



YANAGI SASHIMI KNIFE

Type	L mm	L blade mm	Ref.	Price
G11 right-handed	370	250	120220	
G14 right-handed	435	300	120221	



YANAGI SASHIMI KNIFE, LEFT HANDED

Type	L mm	L blade mm	Ref.	Price
G11 left-handed	370	250	120223	



TAKO SASHIMI KNIFE

Type	L mm	L blade mm	Ref.	Price
G15	430	300	120225	



MEAT FORK

Type	L mm	L blade mm	Ref.	Price
G13	300	310	120245	



MEAT/FISH SLICER

Type	L mm	L blade mm	Ref.	Price
G29	315	180	120237	



FILLETING KNIFE

Type	L mm	L blade mm	Ref.	Price
G30	340	210	120228	



FILLETING KNIFE

Type	L mm	L blade mm	Ref.	Price
G20	330	210	120230	
G18	375	240	120231	
G19	405	270	120232	



FLUTED KITCHEN KNIFE

Type	L mm	L blade mm	Ref.	Price
G79	280	160	120246	
G77	325	200	120247	



FLUTED VEGETABLE CHOPPER

Type	L mm	L blade mm	Ref.	Price
G81	305	180	120239	



SANTUKU KNIFE

Type	L mm	L blade mm	Ref.	Price
G80	305	180	120243	



BONING KNIFE

Type	L mm	L blade mm	Ref.	Price
G21	290	160	120271	



SET OF 4 KNIVES + STRIP

The length indicated is that of the blade. Large blade knife. Includes: slicer G2 stainless steel L 130 mm (120204) + vegetable chopper GS5 stainless steel L 140 mm (120265) + utility knife GS11 stainless steel L 150 mm (120260) + paring knife stainless steel GS38 L 90 mm Ref. 120254 + stainless steel magnetic knife holder L 300 mm.

Ref.	Price
120390	



"GF" SERIES

Optimal handle ergonomics

Monobloc CROMOVA 18 stainless steel.
Forged blade hardened for superior strength.
Round hollow handle ensuring optimum balance and grip.
Easy to maintain: wash in hot water and wipe.
Comes in an individual box.
Do not use chlorinated products which damage the blade"s special steel.



VEGETABLE KNIFE

Type	L mm	L blade mm	l mm	Ref.	Price
GF100	320	180	41	120279	



COOK"S KNIFE

Type	L mm	L blade mm	l mm	H mm	Ref.	Price
GF33	350	210	100	30	120272	
GF34	400	270	100	30	120273	
GF35	440	300	100	20	120274	



BONING KNIFE

Type	L mm	L blade mm	l mm	H mm	Ref.	Price
GF31	300	160	90	20	120267	



MEAT FORK

Type	L mm	L blade mm	l mm	H mm	Ref.	Price
GF24	305	310	90	39	120244	



VEGETABLE KNIFE

Type	L mm	L blade mm	l mm	H mm	Ref.	Price
GF36	330	200	100	30	120280	



BUTCHER"S KNIFE WITH COVER

Type	L mm	L blade mm	l mm	H mm	Ref.	Price
GF27	300	165	90	20	120268	

"GSF" SERIES

The short blade range

Monobloc CROMOVA 18 stainless steel.
Solid handle.
Easy to maintain: wash in hot water and wipe.
Comes in an individual box.
Do not use chlorinated products which damage the blade"s special steel.
Short blade.

FLAT PARING KNIFE

Type	L mm	L blade mm	Ref.	Price
GSF15	180	80	120257	









FLAT PARING KNIFE

Type	L mm	L blade mm	Ref.	Price
GSF31 long shaft	190	80	120351	

FLAT PARING KNIFE

Type	L mm	L blade mm	Ref.	Price
GSF22	220	110	120278	

FLAT PARING KNIFE

Type	L mm	L blade mm	Ref.	Price
GSF24	270	150	120259	







PARING KNIFE STRAIGHT BLADE

Type	L mm	L blade mm	Ref.	Price
GSF16	170	60	120258	

PARING KNIFE STRAIGHT BLADE

Type	L mm	L blade mm	Ref.	Price
GSF33	170	60	120350	

PEELING KNIFE

Type	L mm	L blade mm	Ref.	Price
GSF17	165	60	120261	







PEELING KNIFE

Type	L mm	L blade mm	Ref.	Price
GSF34 long shaft	170	60	120269	

PARING KNIFE ROUND HANDLE

Type	L mm	L blade mm	Ref.	Price
GS38	190	90	120254	

SET OF 4 STEAK KNIVES

Type	L mm	L blade mm	Ref.	Price
GSF4023	220	110	120319	

"GS" SERIES

The right balance between the blade and handle

Monobloc CROMOVA 18 stainless steel.
Tapered hollow handle for good balance.
Easy to maintain: wash in hot water and wipe.
Comes in an individual box.
Do not use chlorinated products which damage the blade"s special steel.
Short blade.



KITCHEN KNIFE

Type	L mm	L blade mm	Ref.	Price
GS1	225	110	120248	



KITCHEN KNIFE

Type	L mm	L blade mm	Ref.	Price
GS3	255	130	120252	



UTILITY KNIFE

Type	L mm	L blade mm	Ref.	Price
GS11	265	150	120260	



FLUTED VEGETABLE CHOPPER

Type	L mm	L blade mm	Ref.	Price
GS91	260	140	120238	



SLICER

Type	L mm	L blade mm	Ref.	Price
GS2	250	130	120250	



VEGETABLE KNIFE

Type	L mm	L blade mm	Ref.	Price
GS4	240	120	120253	



PARING KNIFE

Type	L mm	L blade mm	Ref.	Price
GS7	215	100	120255	



PEELING KNIFE

Type	L mm	L blade mm	Ref.	Price
GS6	215	100	120256	



PEELING KNIFE

Type	L mm	L blade mm	Ref.	Price
GS8	190	70	120262	



KNIFE WITH SERRATED BLADE

Type	L mm	L blade mm	Ref.	Price
GS14	265	150	120263	



TOMATO KNIFE

Type	L mm	L blade mm	Ref.	Price
GS9	205	80	120264	



FLUTED SANTUKU KNIFE

Type	L mm	L blade mm	Ref.	Price
GS90	240	130	120241	





CHEESE KNIFE

Type	L mm	L blade mm	Ref.	Price
GS10	250	140	120266	

VEGETABLE KNIFE

Type	L mm	L blade mm	Ref.	Price
GS5	260	140	120265	



Japanese elegance and precision embraced by chefs worldwide

CROMOVA 18 stainless steel.

Elegant shape: 7 points for the 7 virtues of the Samurai.

Tri-ply steel blade with central very hard core for a rigid blade, surrounded by 2 layers of softer stainless steel.

Ergonomic handle for optimal comfort and safety.

Rust-resistant.

Outer edges of the blade and handle in the same steel: even more solid together.

Hammered finish for air circulation preventing sliced food from sticking.





PARING KNIFE

Type	L mm	L blade mm	Ref.	Price
SAI-S03R straight blade	215	90	120144	
SAI-S02R classic blade	225	100	120145	
SAI-S04R curved blade	190	65	120146	

KITCHEN KNIFE

Type	L mm	L blade mm	Ref.	Price
SAI-M01	270	140	120131	
SAI-01	340	190	120132	
SAI-02	360	210	120133	
SAI-06	400	250	120134	







SANTUKU KNIFE

Type	L mm	L blade mm	Ref.	Price
SAI-M03	265	135	120136	
SAI-03	340	190	120137	

UTILITY KNIFE

Type	L mm	L blade mm	Ref.	Price
SAI-M02	275	150	120141	

VEGETABLE KNIFE

Type	L mm	L blade mm	Ref.	Price
SAI-M06	280	150	120139	

Monobloc stainless steel.
Flexible 3 fold stainless steel blade.

Ergonomic handle for optimal comfort and safety.



PALLET KNIFE

Type	L mm	L pallet mm	l mm	Ref.	Price
GS21/4	220	110	25	120281	
GS21/4	260	150	25	120282	
GS21/6	340	200	30	120283	



BENT SPATULA

Type	L mm	L pallet mm	l mm	Ref.	Price
GS25	270	150	50	120286	



BENT SPATULA

Type	L mm	L pallet mm	l mm	Ref.	Price
GS42/6	300	195	25	120361	



BENT SPATULA

Type	L mm	L pallet mm	l mm	Ref.	Price
GS42/4	230	95	20	120360	



PERFORATED SPATULA

Type	L mm	L pallet mm	l mm	Ref.	Price
GS27	270	150	75	120287	



FISH BONE TWEEZERS

Type	L mm	l mm	Ref.	Price
GS29 ergonomic	145	19	120328	
GS20/B straight	118	19	120233	



CARVING SET

Carving knife 21 cm with 3-fold steel blade. Curved meat fork. Ergonomic handle for optimal comfort and safety. Rust-resistant.

Type	L mm	L pallet mm	Ref.	Price
G313	210	210	120270	



CHEF"S SERVING TWEEZERS

Type	L mm	Ref.	Price
GS28	300	120330	



KITCHEN SCISSORS

Monobloc stainless steel. Slim, precise, and robust. Ambidextrous. Rust-resistant.

Type	L mm	L utile mm	Ref.	Price
GKS-210	210	210	120332	



MAGNETIC STRIP

Stainless steel. Comes with screws and wall plugs for wall fastening.

Type	L mm	L utile mm	l mm	Ref.	Price
G42/51	510	510	45	120305	



COMPACT KNIFE BLOCK

Stainless steel body. Capacity 8 knives. Effectively protects the cutting edge of knives up to a 280 mm blade length. Non-slip and removable plastic base.

L mm	l mm	H mm	Ref.	Price
255	135	300	120310	



WIDE KNIFE BLOCK

Stainless steel body. Capacity 10 knives + 1 sharpening steel. For blades 50-300 mm maximum.

L mm	L utile mm	l mm	H mm	Ref.	Price
305	305	140	330	120312	

CASES

Extra-strong lightweight nylon.
Velcro fastening.
Washable.



SOFT CASE

4 small compartments and 5 large. Number of tools: 9. Flat dimensions: 520x455 mm. Max. tool length: approx. 470 mm.

L mm	l mm	H mm	Ref.	Price
520	455	155	127015	



SEMI-RIGID CASE

With transport handle. Number of tools: 11. Flat dimensions: 520x452 mm.

L mm	l mm	H mm	Ref.	Price
520	115	65	127018	

SEMI-RIGID CASE

With transport handle and removable strap. Number of tools: 16. Flat dimensions: 520x715 mm.

L mm	l mm	H mm	Ref.	Price
520	160	70	127020	



"YOSHIKIN BUNMEI"



Molybdenum/vanadium stainless steel blade.
Blade bevelled on the right side.
Wooden handle.

Easy to maintain: wash in hot water and wipe.
Do not use chlorinated products which damage the blade"s special steel.



YANAGI FILLETING KNIFE

L mm	L blade mm	Ref.	Price
365	210	120116	
415	270	120115	
450	300	120114	





ORIENTAL DEBA KNIFE

L mm	L blade mm	Ref.	Price
310	165	120102	

USABA VEGETABLE KNIFE

L mm	L blade mm	Ref.	Price
315	180	120107	



Monobloc stainless steel.
Professional robustness.
Monobloc forged stainless steel bolster and tang.
Black POM handle with through rivets.

Exceptional-quality French knives



PARING KNIFE

L mm	L blade mm	Ref.	Price
198	100	120430	



TOMATO KNIFE

L mm	L blade mm	Ref.	Price
250	130	120431	



KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
270	150	120401	
320	200	120402	
370	250	120403	



HAM SLICER

L mm	L blade mm	Ref.	Price
420	300	120502	



SLICER

L mm	L blade mm	Ref.	Price
370	250	120421	

Made in France knives for demanding chefs



Back of the blade without sharp angle for safe contact.

Monobloc molybdenum/ vanadium stainless steel.

Exclusive Matfer design.

Monobloc forged blade with bolster and tang assembly providing great strength.

Comfortable and secure grip.

Fine polished POM handle perfectly adjusted to the bolster.





BONING KNIFE

L mm	L blade mm	Ref.	Price
265	130	120533	



KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
295	150	120515	
350	200	120520	
400	250	120525	



FILLETING KNIFE

L mm	L blade mm	Ref.	Price
340	200	120535	



SLICER

L mm	L blade mm	Ref.	Price
340	200	120536	



PARING KNIFE

L mm	L blade mm	Ref.	Price
220	100	120510	



TOMATO KNIFE

L mm	L blade mm	Ref.	Price
255	130	120543	



A robust range featuring lightweight materials

Aluminium bolster attached.
Robust and lightweight.
Stainless steel blade, full tang.
ABS handle with 3 rivets.



BONING KNIFE

L mm	L blade mm	Ref.	Price
243	130	090173	



SLICER

L mm	L blade mm	Ref.	Price
305	200	090175	
365	250	090177	



PARING KNIFE

L mm	L blade mm	Ref.	Price
200	100	090170	



COOK"S KNIFE

L mm	L blade mm	Ref.	Price
265	150	120417	
319	200	120418	
376	250	120419	
437	300	090161	



FILLETING KNIFE

L mm	L blade mm	Ref.	Price
265	150	090185	



Moulded stainless steel bolster and tang.
Stainless-steel blade X45 CrMo V14.
Comes on a card with blade protection.
Black POM handle with 3 stainless steel rivets.



COUTEAU DE CUISINE

L mm	L blade mm	Ref.	Price
287	150	120413	26,70
345	200	120414	
393	250	120415	
441	300	120416	



COUTEAU DENTÉ MULTI-USAGES

L mm	L blade mm	Ref.	Price
246	130	120407	18,25



FILLETING KNIFE

L mm	L blade mm	Ref.	Price
296	180	120423	



PARING KNIFE

L mm	L blade mm	Ref.	Price
201	90	120406	



SLICER

L mm	L blade mm	Ref.	Price
331	200	120410	



STICKING KNIFE

L mm	L blade mm	Ref.	Price
295	160	182135	
315	180	182136	



SLICER

L mm	L blade mm	Ref.	Price
345	210	182140	
380	240	182141	
410	270	182142	
480	360	182149	

- Premium chrome molybdenum steel blade.
- Vacuum tempered blade for longer tool life.
- Non-slip, non-porous, and sterilisable handle.
- Comes in a plastic case.



BONING KNIFE

L mm	L blade mm	Ref.	Price
295	160	182129	



BONING KNIFE

L mm	L blade mm	Ref.	Price
265	130	182127	
295	160	182128	



KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
262	130	182105	
285	150	182106	
340	200	182112	
340	260	182113	
340	310	182114	



POINTED STICKING KNIFE

L mm	L blade mm	Ref.	Price
315	180	182291	



FLUTED BUTCHER"S KNIFE

L mm	L blade mm	Ref.	Price
240	240	099047	



BIRD"S BEAK PARING KNIFE

L mm	L blade mm	Ref.	Price
170	60	182101	



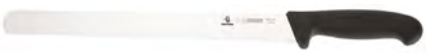
SERRATED KNIFE

L mm	L blade mm	Ref.	Price
220	110	182104	



SERRATED UTILITY KNIFE

L mm	L blade mm	Ref.	Price
385	250	182110	



CAKE KNIFE

L mm	L blade mm	Ref.	Price
455	310	182121	



KNIFE WITH FLUTED BLADE

L mm	L blade mm	Ref.	Price
244	120	182180	



SANTUKU KNIFE

L mm	L blade mm	Ref.	Price
315	180	182187	



DEVEINING KNIFE

L mm	L blade mm	Ref.	Price
345	200	182295	



Premium chrome molybdenum steel blade.

Vacuum tempered blade for longer tool life.

Non-slip, non-porous, and sterilisable handle.

Comes in a plastic case.



KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
340	200	182212	
400	260	182213	
440	310	182214	



SLICER

L mm	L blade mm	Ref.	Price
380	240	182241	



BONING KNIFE

L mm	L blade mm	Ref.	Price
265	130	182227	
295	160	182228	



STICKING KNIFE

L mm	L blade mm	Ref.	Price
295	160	182235	
315	180	182236	27,40



SERRATED KNIFE

L mm	L blade mm	Ref.	Price
220	110	182204	



KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
340	200	182312	
400	260	182313	
440	310	182314	



SLICER

L mm	L blade mm	Ref.	Price
345	210	182340	
380	240	182341	



BONING KNIFE

L mm	L blade mm	Ref.	Price
265	130	182327	
295	160	182328	



BONING KNIFE

L mm	L blade mm	Ref.	Price
295	160	182329	



STICKING KNIFE

L mm	L blade mm	Ref.	Price
265	130	182334	22,10
295	160	182335	



SERRATED KNIFE

L mm	L blade mm	Ref.	Price
220	110	182304	



KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
340	200	182412	
400	260	182413	
440	310	182414	



SLICER

L mm	L blade mm	Ref.	Price
345	210	182440	
380	240	182441	



BONING KNIFE

L mm	L blade mm	Ref.	Price
265	130	182427	
295	160	182428	



BONING KNIFE

L mm	L blade mm	Ref.	Price
295	160	182429	



STICKING KNIFE

L mm	L blade mm	Ref.	Price
265	130	182434	
295	160	182435	
315	180	182436	



SERRATED KNIFE

L mm	L blade mm	Ref.	Price
220	110	182404	



KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
340	200	182512	
400	260	182513	
440	310	182514	



SLICER

L mm	L blade mm	Ref.	Price
345	210	182540	
380	240	182541	
410	270	182542	



BONING KNIFE

L mm	L blade mm	Ref.	Price
295	160	182528	



BONING KNIFE

L mm	L blade mm	Ref.	Price
295	160	182529	



SERRATED KNIFE

L mm	L blade mm	Ref.	Price
220	110	182504	



CAKE KNIFE

L mm	L blade mm	Ref.	Price
455	310	182521	



KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
340	200	182612	
400	260	182613	
440	310	182614	



SERRATED KNIFE

L mm	L blade mm	Ref.	Price
220	110	182604	



UTILITY KNIFE

L mm	L blade mm	Ref.	Price
385	250	182610	



Cost effective.
Hardened stainless steel blade, hardness 54-56 HRC.
Overmoulded polypropylene handle for a secure grip.
Comes in a case.



KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
378	250	090831	
328	200	090835	
287	150	090836	



BUTCHER"S KNIFE

L mm	L blade mm	Ref.	Price
493	360	090806	
448	315	090807	
398	260	090808	
343	200	090809	
296	150	090801	



BONING KNIFE

L mm	L blade mm	Ref.	Price
286	150	090803	



STICKING KNIFE

L mm	L blade mm	Ref.	Price
385	150	090820	



SLICER

L mm	L blade mm	Ref.	Price
382	250	090826	



FLUTED HAM SLICER

L mm	L blade mm	Ref.	Price
398	265	090827	



CAKE KNIFE

L mm	L blade mm	Ref.	Price
490	280	090913	



KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
330	200	090941	
380	250	090942	



BUTCHER"S KNIFE

L mm	L blade mm	Ref.	Price
368	235	090944	
385	260	090945	



BUTCHER"S KNIFE

L mm	L blade mm	Ref.	Price
448	315	090902	



BONING KNIFE

L mm	L blade mm	Ref.	Price
260	130	090943	



STICKING KNIFE

L mm	L blade mm	Ref.	Price
272	140	090948	



FLUTED HAM SLICER

L mm	L blade mm	Ref.	Price
398	265	090947	



KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
330	200	090921	
380	250	090962	



BUTCHER"S KNIFE

L mm	L blade mm	Ref.	Price
368	235	090922	
385	260	090923	



BONING KNIFE

L mm	L blade mm	Ref.	Price
260	130	090925	



STICKING KNIFE

L mm	L blade mm	Ref.	Price
272	140	090927	



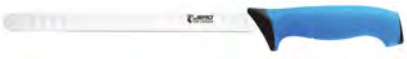
KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
328	200	090931	
380	250	090932	



KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
328	200	090951	
380	250	090952	



FLUTED HAM SLICER

L mm	L blade mm	Ref.	Price
398	265	090957	



FILLETING KNIFE

L mm	L blade mm	Ref.	Price
310	180	090911	





GIESSER

PARING KNIFE, COLOURED HANDLE

High-quality vacuum hardened stainless steel blade. Overmoulded polypropylene handle for a secure grip.

Type	L mm	L blade mm	Ref.	Price
black	210	100	182103	
green	210	100	182203	
blue	210	100	182303	
red	210	100	182403	
yellow	210	100	182503	
white	210	100	182603	



SOLID PARING KNIFE

Stainless steel blade, solid forged. Black polypropylene handle.

L mm	L blade mm	Ref.	Price
188	80	120435	
207	100	120436	



RIVETED PARING KNIFE

Visible full tang stainless steel blade. Riveted black POM handle.

L mm	L blade mm	Ref.	Price
190	90	090310	



PARING KNIFE

Stainless steel blade. Polypropylene handle.

L mm	L blade mm	l mm	Ref.	Price
200	100		090147	



ECOLINE PARING KNIFE

Cost effective. Stainless steel blade. Polypropylene handle.

L mm	L blade mm	Ref.	Price
182	80	090300	
203	95	090303	



PARING KNIFE, RED HANDLE

Stainless steel blade. Polypropylene handle.

L mm	L blade mm	Ref.	Price
90	90	467904	



SHARPENING STEEL WITH DIAMANT WICK

Stainless steel handle. Effective sharpening. Rubber guard, protecting the wire in case of impact with the blade. Round ceramic bit.

Type	L mm	L blade mm	Ref.	Price
G45 round ceramic sharpening surface	370	240	120285	
G38 oval diamond sharpening surface	390	260	120315	
G39 oval diamond sharpening surface	430	300	120316	
spare sharpening surface G45-R ceramic	240	240	120185	



MADE IN FRANCE

SHARPENING STEEL

Suitable for all types of knife. Hard chrome spine. Round spine.

L mm	L mèche mm	Ref.	Price
300	300	125042	



MADE IN FRANCE

SHARPENING STEEL

Suitable for all types of knife. Hard chrome spine. Oval spine.

L mm	L mèche mm	Ref.	Price
300	300	125047	



MADE IN FRANCE

SHARPENING STEEL

Suitable for all types of knife. Hard chrome spine. Round spine.

L mm	L mèche mm	Ref.	Price
250	250	125055	



CHEF"S CHOICE SHARPENING STEEL

Oval spine coated with high-efficiency diamond powder abrasive.

L mm	L mèche mm	Ref.	Price
300	300	125072	



MADE IN FRANCE

SHARPENING STEEL

Suitable for all types of knife. Hard chrome spine. Round spine.

L mm	L mèche mm	Ref.	Price
300	300	125046	



MADE IN FRANCE

SHARPENING STEEL

Suitable for all types of knife. Hard chrome spine. Round spine.

L mm	L mèche mm	Ref.	Price
300	300	125050	



MADE IN FRANCE

SHARPENING STEEL

Suitable for all types of knife. Hard chrome spine. Oval spine.

L mm	L mèche mm	Ref.	Price
300	300	090630	



GLOBAL MANUAL SHARPENER G913

Multi-purpose hand-held sharpener for all smooth-bladed knives. 3 sharpening levels thanks to ceramic coarse, medium, and fine grain wheels. Wet sharpener, the trough of which cleans the wheel during sharpening and prevents the blade steel from heating up. Product approved by CATRA, Sharpening Authority based in Sheffield, England. Designed for perfect stability and safe handling. The blade guide enables efficient sharpening even for a user unfamiliar with manual sharpening.

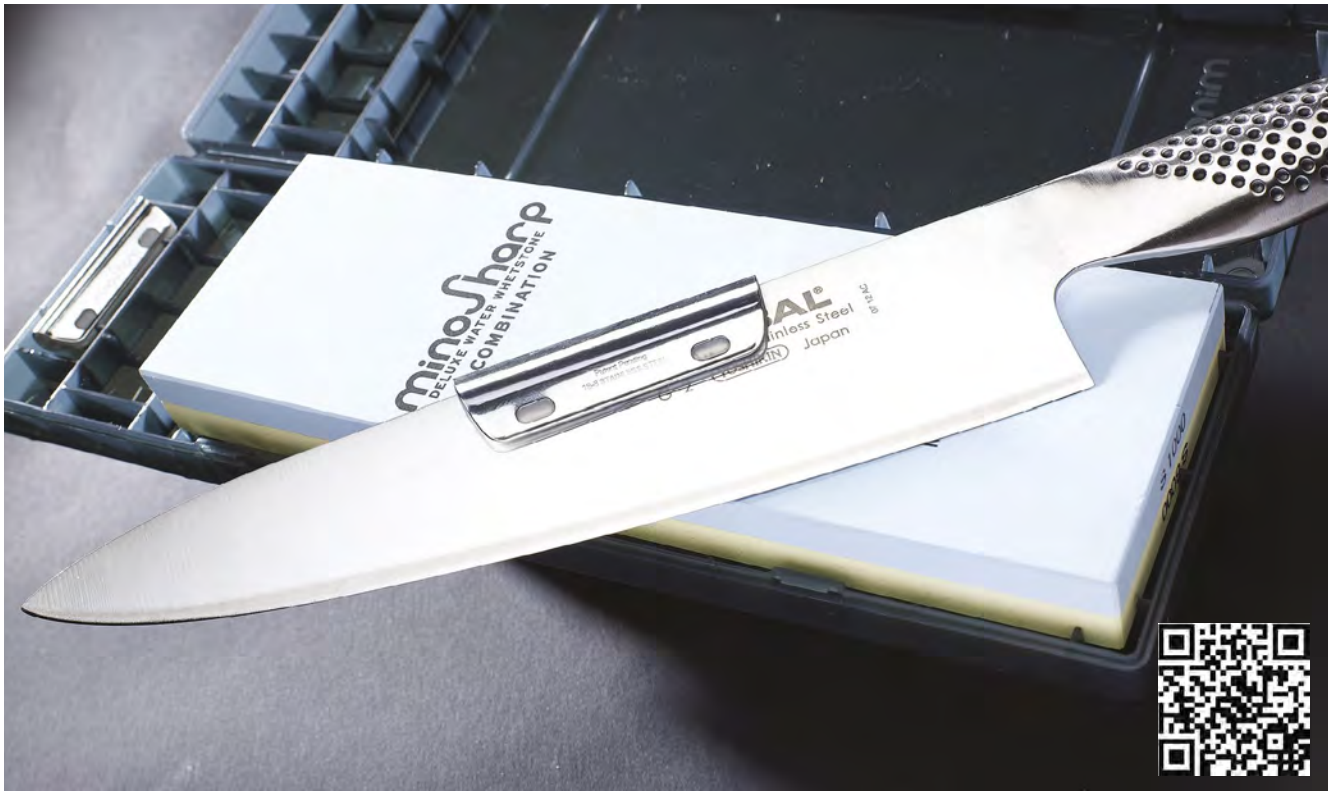
Type	L mm	l mm	H mm	Ref.	Price
G-913/BW	250	82	55	120345	

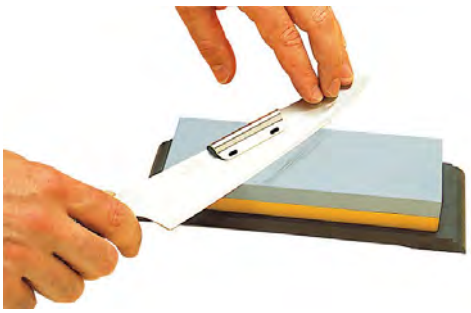


SHARPENING STEEL WITH DIAMANT WICK

Suitable for all knives, except serrated blades or blades only sharpened on one side. Blade guide for precise, fast, and safe sharpening. Use with water.

L mm	Ref.	Price
235	120340	





PACK OF 2 SHARPENING GUIDE RAILS

18/8 stainless steel. Precise sharpening angle thanks to a clip system on the blade. For Global and Japanese knives. Use with special whetstones. Small model for knives up to 150 mm. Large model for knives from 150 mm.

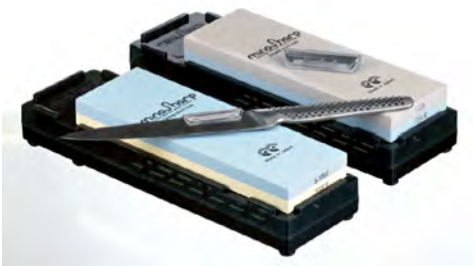
Ref.	Price
120288	



SHARPENING KIT WITH STONE

Special stones for Global knives. 1 set of the 2 sharpening guide rails, small and large. 1 plastic storage box also serving as a support during sharpening. Soak in water for 10 minutes before use.

Type	L mm	l mm	H mm	Ref.	Price
grosgrain	210	70	22	120301	
medium grain	210	70	22	120302	
polish finish	210	70	22	120303	



WHETSTONE AND WATER STONE DUO SET

Special stones for Global knives. 1 reversible stone with 2 different grains. 1 set of the 2 guide rails. 1 storage box acting as a support to wedge the stone during sharpening. Soak in water for 10 minutes before use.
Box dimensions: 270x90x40 mm.

Type	L mm	l mm	H mm	Ref.	Price
large-medium	210	70	22	120306	
medium-polish	210	70	22	120307	

NATURAL WHETSTONE KIT

Medium grain polished edge.

L mm	Ref.	Price
235	090665	



NEW

AIGUISEUR MANUEL 465

Aiguiseur pour couteaux à lame lisse ou crantée.
Conçu pour l'affûtage des couteaux à lame lisse ou dentée. Remplace avantageusement le fusil classique pour un affûtage rapide, simple et en toute sécurité. Contrôle précis de l'angle d'affûtage. Poignée ergonomique. Grande stabilité grâce aux patins de maintien sur le plan de travail.

L mm	l mm	H mm	Poids g	Code	Prix HT
210	50	70	160	127607	



EASY AND SAFE SHARPENING





MANUAL SHARPENER CC 464

Versatile manual sharpener. Designed for sharpening Japanese fine blade knives, classic blades, and serrated blades. Advantageously replaces the classic sharpener for quick, simple, and safe sharpening. Ergonomic handle for precise control of the sharpening angle.

L mm	l mm	H mm	Weight g	Ref.	Price
235	51	67	200	127606	

MANUAL SHARPENER 4643

Suitable for sharpening smooth blade or serrated knives. Advantageously replaces the classic sharpener for quick, simple, and safe sharpening. Ergonomic handle for precise control of the sharpening angle.

L mm	l mm	H mm	Ref.	Price
210	50	70	127605	



WITHIN EVERYONE'S REACH. USER SAFETY. DOES NOT TEMPER BLADE STEEL



ELECTRIC SHARPENER CC 2100

15% sharpening angle, especially for "Japanese knives".
Sharpening in 3 successive bevels by Diamond Hone® abrasive discs for a razor sharp, durable edge.
Removable and interchangeable sharpener module for cleaning (dishwasher safe). Only compatible with sharpener CC 2100.

Type	L mm	l mm	Ref.	Price
sharpener module 15°	310	130	127624	
sharpener module 20°	310	130	127623	
sharpener	310	130	127622	



MADE IN FRANCE

TORMEK T2 KNIFE SHARPENER

Wheel sharpener for precise, easy-to-use guided sharpening.
Sharpener designed by the Swedish sharpening specialist. Patented blade guide system for long-lasting professional sharpening. Diamond grinding wheel ø 200 mm optimised for sharpening knives. Composite wheel with integrated polishing paste for blade honing. No steel overheating risk thanks to slow wheel rotation (120 rpm). Sturdy adjustable clamp keeps the angle constant during knife sharpening. Adjustable sharpening angle (suitable for sharpening Global knives). Does not remove more steel than necessary. Sharpening takes just one minute. A magnet collects the steel particles. To sharpen blades from 14 to 60 cm and up to a thickness of 3.5 mm. Machine designed for quick user learning. Equipped with a sturdy handle to move the machine as needed.

Type	L mm	l mm	H mm	Watts	Volts	Hz	Ref.	Price
sharpener	325	235	260	120	230	50-60	127625	
diamond grinding wheel							127626	
honing wheel							127627	



ELECTRIC SHARPENER CC 1520

Electric sharpener CC1520 plain and micro-serrated blades.
The only electric disc sharpener capable of sharpening classic European knives and Japanese knives. Approved, in particular, by GLOBAL for the sharpening of its knives. Advantageously replaces the classic sharpener for quick, simple, and safe sharpening. Ergonomic handle for precise control of the sharpening angle. Quick sharpening, without heating the blade and therefore without wetting the steel of the knives.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
235	85	105	2000	75	220/240	50-60	127620	



ELECTRIC SHARPENER TRIZOR 15

Electric sharpener Trizor 15 for Japanese knives smooth and serrated blades.
Heavy duty professional model. For Japanese knives. Easily sharpen very dull smooth or serrated blades. Exceptional and durable cutting edge.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
250	110	100	2000	75	220-240	50	127621	



ELECTRIC SHARPENER CC 120

Heavy duty professional model.
Easily sharpen very dull smooth or serrated blades.
Exceptional and durable cutting edge.
Advantageously replaces the classic sharpener for quick, simple, and safe sharpening.
Ergonomic handle for precise control of the sharpening angle.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
250	100	100	1900	75	220/240	50	127614	



ELECTRIC SHARPENER CC 312

Ideal for snacks.
Sharpens a knife in under 2 minutes.
Very durable grinding wheels.
Advantageously replaces the classic sharpener for quick, simple, and safe sharpening.
Quick sharpening, without heating the blade and therefore without wetting the steel of the knives.
Ergonomic handle for precise control of the sharpening angle.
Keeping it handy, you can regularly sharpen the knives in 15 to 20 seconds by passing them 4 or 5 times in phase 2.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
195	90	100	1600	65	220/240	50	127611	



ELECTRIC SHARPENER H220

Combines electric and manual sharpening.
Suitable for sharpening smooth blade or serrated knives.
Advantageously replaces the classic sharpener for quick, simple, and safe sharpening.
Ergonomic handle for precise control of the sharpening angle.
Reserved for non-intensive use.
Hybrid model combining electric and manual sharpening.
Sharpening in two stages, the first electric complemented by manual sharpening with the Chef's Choice concept of more durable double bevels.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
195	85	95	1000	40	230	50	127609	





MADE IN FRANCE

BUTCHER BLOCK STYLE CUTTING BOARD

Charming thick cutting board, made of wood squares, butcher block style. Channel and juice collector cut-outs.

L mm	l mm	H mm	Weight g	Ref.	Price
523	325	50	7500	130425	



CUTTING BOARD WITH JUICE GROOVE AND WELL

Beechwood. Cutting board for all types of ingredient. Ideal for cutting cooked meat without soiling your worktop.

L mm	l mm	H mm	Ref.	Price
350	210	20	072490	
400	240	20	072495	



MADE IN FRANCE

STALL SCRAPER

Stainless steel. Plastic handle. Has two hands for easy handling. Robust and durable. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ref.	Price
170	170	100135	



Made by MATFER BOURGEAT

DRAINING RACK FOR BOARDS

Chrome steel wire. Facilitates drying, ensures proper ventilation of stored trays. Facilitates storage and gripping. Robust and durable. Very easy to maintain for flawless hygiene. Max. tray thickness: 35 mm.

L mm	l mm	H mm	Ref.	Price
415	228	165	139002	

ERGONOMIC SCRAPER, REMOVES NICKS, IMPROVES THE HYGIENE OF POLYETHYLENE BOARDS



Made by MATFER BOURGEAT

SCRAPER FOR HDPE 500 BOARDS

Ergonomic tool that facilitates maintenance of polyethylene cutting boards and stands. Allows you to remove nicks and stains very quickly. Allows you to work on a surface that is always smooth and impeccable. Possibility of very easily changing the reversible hardened steel blades. Robust and durable.

Type	L mm	l mm	Ref.	Price
scraper	202	70	139005	
2 extra blades		70	139006	

Made by MATFER BOURGEAT

Convenient, hygienic, and HACCP compatible.
Less expensive than fully changing the cutting board or planing it.
Replaceable and reversible carving trays.
Keeps the cutting board flat, not subject to wear.
Tray perfectly fixed on the board thanks to the lugs.
Separable and flexible tray for transferring cut food into a container.
Set comprising a rigid HDPE support board 20 mm thick fitted with lugs and a flexible polyethylene plate 1.5 mm thick.

Practical and hygienic cutting board

Step by step



1 | Replaceable and reversible carving trays.



2 | Keeps the cutting board flat, not subject to wear.



3 | Tray perfectly fixed on the board thanks to the lugs.



4 | Separable and flexible tray for transferring cut food into a container.



CUTTING BOARD SET GN 1/1

Type	L mm	l mm	Ref.	Price
complete set	530	325	130700	
4 spare trays	530	325	130701	



PACK OF 6 SPARE CHOPPING BOARDS

Convenient, hygienic, and HACCP compatible. Less expensive than fully changing the cutting board or planing it. Replaceable and reversible carving trays. Keeps the cutting board flat, not subject to wear. Tray perfectly fixed on the board thanks to the lugs. Separable and flexible tray for transferring cut food into a container. Assorted colours (Blue/brown/clear/yellow/red/green).

L mm	l mm	Ref.	Price
530	325	130715	



HDPE is manufactured by pressing the material, its density offers strong resistance to knives

Smooth and chamfered.

Water-repellent material, good rigidity, and excellent impact resistance, even at low temperature.

Variety of colours to limit the risk of cross-contamination.

Easy to maintain.





HDPE 500 CUTTING BOARD

Type	L mm	l mm	Ep. mm	Ref.	Price
white	600	400	15	130048	
white	530	325	15	130046	
white	400	250	15	130043	
white	400	300	15	130044	
red	600	400	15	130052	
red	530	325	15	130050	
blue	600	400	15	130056	
blue	530	325	15	130054	
green	600	400	15	130067	
green	530	325	15	130066	
yellow	600	400	15	130069	
yellow	530	325	15	130068	
brown	600	400	15	130071	
brown	530	325	15	130070	
white with handle	340	240	15	130010	
black	250	160	15	130090	
white	600	400	20	130315	
white	530	325	20	130317	

Type	L mm	l mm	Ep. mm	Ref.	Price
white	400	300	20	130312	
white	400	250	20	130311	
red	600	400	20	130080	
red	530	325	20	270218	
blue	600	400	20	130074	
blue	530	325	20	270212	
green	600	400	20	130082	
green	530	325	20	270220	
yellow	600	400	20	130076	
yellow	530	325	20	270214	
brown	600	400	20	130078	
brown	530	325	20	270216	
black	530	325	20	270221	

-50°C +80°C





HDPE 500 CUTTING BOARD

HDPE 500 cutting board, reversible and durable, purple.
Special board for sensitive preparations (gluten-free, kosher, hallal, vegan, etc.). Chamfered.
Polyethylene. Without stand.

L mm	l mm	Ep mm	Ref.	Price
600	400	20	130083	
530	325	20	270223	



HDPE 500 CUTTING BOARD WITH JUICE GROOVE AND WELL

High density polyethylene cutting board. Smooth and chamfered. Water-repellent material, good rigidity, and excellent impact resistance, even at low temperature. Chamfered on both sides. Variety of colours to limit the risk of cross-contamination. Easy to maintain.

L mm	l mm	Ep. mm	Ref.	Price
400	300	20	072439	
530	325	20	072437	
600	400	20	072435	



HDPE 500 MARBLED CUTTING BOARD

High density polyethylene cutting board. Smooth and chamfered. Water-repellent material, good rigidity, and excellent impact resistance, even at low temperature. Without feet, reversible, and chamfered on both sides. Variety of colours to limit the risk of cross-contamination. Easy to maintain.

L mm	l mm	Ep. mm	Ref.	Price
400	300	20	072460	
530	325	20	072465	
600	400	20	072470	



ROUND HDPE 500 BLOCK

Polyethylene. Smooth and chamfered. Water-repellent material, good rigidity, and excellent impact resistance, even at low temperature. Thick block for chopping with a cleaver.

Type	Ø mm	Ep. mm	Ref.	Price
white	450	140	130101	
blue	450	140	130102	
yellow	450	140	130103	
red	450	140	130105	



ÉCONOME PEELER

Peeler, stainless steel blade and polyamide handle.
Stainless steel blade. Polyamide handle. Fixed blade with a razor sharp edge. Impeccable hygiene with joint overmoulding of the blade and the handle.

L mm	H mm	Ref.	Price
163	13	120902	



RED PEELER

Peeler, stainless steel blade and red PP handle.
Stainless steel peeler. Polypropylene handle. Very resistant and high quality blade, high performance. Red handle to avoid throwing it away or losing it. Robust and durable.

L mm	H mm	Ref.	Price
165	10	090381	



ECOLINE PEELER

Peeler, 2 rivets, stainless steel blade, and PP handle.
Stainless steel peeler. Polypropylene handle. Very resistant and high quality blade, high performance. Robust and durable. Handle 2 rivets.

L mm	H mm	Ref.	Price
160	10	090380	



ECOLINE PEELER

Rivole peeler, stainless steel blade and PP handle.
Stainless steel peeler. Polypropylene handle. Very resistant and high quality blade, high performance. Robust and durable. Ferrule handle.

L mm	H mm	Ref.	Price
180	10	090382	



TOMATO CORER

Tomato huller, stainless steel blade and polyamide handle.
Stainless steel blade. Polypropylene handle. Suitable for left- and right-handers. Allows you to remove the tomato stalk in a single step. Very convenient: this huller can also be used to hollow out cocktail tomatoes. Very easy to maintain. Robust and durable.

L mm	l mm	Ref.	Price
150	265	090417	





ASPARAGUS PEELER

Peeler, stainless steel double blade and polyamide handle.
White polyamide. Stainless steel blades. Very convenient, the two blades allow you to peel vegetables twice as fast. Ideal for asparagus, carrots, cucumbers, and other long vegetables. Comes with a blade protection case.

L mm	H mm	Ref.	Price
230	30	090397	



VEGETABLE PEELER

ABS Y peeler.
Acrylonitrile Butadiene Styrene (ABS). Impact resistant. Ideal for long fruit and vegetables. Robust and durable.

L mm	H mm	Ref.	Price
110	20	090384	



VEGETABLE PEELER

Stainless steel Y peeler.
Stainless steel. Ideal for peeling long vegetables. Hardened steel blade.

L mm	l mm	H mm	Ref.	Price
115	60	12	290041	



PEEL DOES NOT STICK IN THE BLADE



Stainless steel blade with sharp tip for trimming.

Blade with razor sharp edge.

Peelings released without sticking in the blade.

Impeccable hygiene with joint overmoulding of the blade and the handle.

Electrolytic polishing for easy cleaning.

Ergonomic polypropylene handle.

Made by MATFER BOURGEAT

MATFER PROFESSIONAL SWIVEL PEELER

L mm	H mm	Ref.	Price
215	17	120901	

NEW



TOMATO/KIWI PEELER

Stainless steel blade. Polypropylene handle. Swivelling serrated blade to stick to the fruit"s or vegetable"s skin. Suitable for left- and right-handers. Peelings released without sticking in the blade. Very easy to maintain. Robust and durable.

L mm	H mm	U.V.	Ref.	Price
195	10	1	120906	

NEW



MATFER

TOMATO/KIWI PEELER

Serrated hardened steel blade, precise and long-lasting. Cuts finely for minimal waste. For fruit and vegetables with delicate skins (tomatoes, peppers) or firm skins (kiwis). GreenGrip handle made of 98% bio-sourced materials. Ambidextrous. Recyclable.

L mm	l mm	H mm	U.V.	Ref.	Price
175	25	20	1	120911	

NEW



Microplane

VEGETABLE PEELER

Stainless steel blade. Ultra-sharp straight blade. Wide, heavy handle for easy handling. Recommended for peeling vegetables with firm skins: celeriac, cucumbers, squash etc.. Also suitable for slicing vegetables and cheese.

L mm	l mm	H mm	U.V.	Ref.	Price
164	75	25	1	090385	

NEW



Hardened steel blade, precise and long-lasting. For left and right handed use. Very strong thick stainless steel body. Cutting width 90 mm for large vegetables: pumpkins, squashes, celery, etc.. Saves time when peeling compared to a conventional model.

L mm	l mm	H mm	U.V.	Ref.	Price
200	100	15	1	090386	



HERB CHOPPER

Stainless steel blade. Two polypropylene handles. Ergonomic for easy use. Very resistant and high quality blade, high performance. Very easy to maintain for flawless hygiene. Robust and durable. 1 blade.

L mm	l mm	H mm	Ref.	Price
230	45	150	120451	
360	45	160	181021	



HERB CHOPPER, 2 BLADES

Stainless steel blade. Two polypropylene handles. Ergonomic for easy use. Very resistant and high quality blade, high performance. Very easy to maintain for flawless hygiene. Robust and durable. 2 blades.

L mm	l mm	H mm	Ref.	Price
230	45	150	090570	



POULTRY SHEARS

Forged stainless steel. High-performance poultry shears regardless of toughness. Ergonomic shape for easy cutting. With internal spring integrated. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
240	120818	



POULTRY SHEARS

Forged stainless steel. High-performance poultry shears regardless of toughness. Ergonomic polyamide rings. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
250	120817	



UTILITY SCISSORS

Stainless steel. Plastic rings. Ergonomic shape for easy cutting.

L mm	Ref.	Price
215	120801	



AMBIDEXTROUS SCISSORS

Stainless steel. Plastic rings. Ergonomic shape for easy cutting. Suitable for left- and right-handers. Very easy to maintain for flawless hygiene. Robust and durable.

L mm	Ref.	Price
195	120802	



CHROME SCISSORS

Polished chrome steel. Ergonomic shape for easy cutting.

L mm	Ref.	Price
180	120804	

PRECISION SCISSORS



PROFESSIONAL SCISSORS

Sandblasted stainless steel. Blue rubber rings. Ergonomic shape for easy cutting. The rubber provides a very good grip. Very easy to maintain for flawless hygiene. Robust and durable.

L mm	l mm	Ref.	Price
205	75	120809	



VERY SHARP SCISSORS

Stainless steel. Very sharp tipped blades for opening sea urchins or cutting bunches of grapes.

L mm	Ref.	Price
155	121135	





5-BLADE HERB SCISSORS

Hardened and polished stainless steel blades. Ideal for regularly chopping fine herbs. The 5 blades save a lot of time. Durable and high quality blades, high performance. Very easy to maintain for flawless hygiene. Robust and durable.

L mm	l mm	Ref.	Price
200	75	120806	



MADE IN FRANCE

LEMON DECORATOR

Stainless steel blade. Polypropylene handle. Cutting width 4 mm.

Type	L mm	Ref.	Price
right-handed	140	090450	



MATFER ZESTER

Polished stainless steel. Black polyamide handle. Ideal for easily recovering the zests of citrus fruit. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene. Robust and durable.

L mm	Ref.	Price
145	120908	



V-SHAPED STRIPPER

Stainless steel. Polyamide handle (PA). Ambidextrous. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene. Robust and durable.

L mm	l mm	Ep. mm	Ref.	Price
158	24	17	120909	



STRIPPER

Polished stainless steel. Black polyamide handle. Designed for right-handers. Ideal for decorating your fruit and vegetables, such as lemons, oranges, and carrots. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene. Robust and durable.

L mm	Ref.	Price
155	120904	



MADE IN FRANCE

GRAPEFRUIT KNIFE

Stainless steel. Polypropylene handle. Micro-serrated curved blade to easily separate the fruit's skin. Specially designed for right- and left-handers, ambidextrous.

L mm	L blade mm	l mm	Ref.	Price
230	230	110	090370	



Made by MATFER BOURGEAT

AMBIDEXTROUS STRIPPER/ZESTER

Stainless steel. Polypropylene handle. High-performance, sharp zester blade. Specially designed for right- and left-handers, ambidextrous. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene. Robust and durable. 2-year guarantee.

L mm	Ref.	Price
150	120910	



© Rina Nurra - Ferrandi



MELON BALLER

Stainless steel. Polypropylene handle. Allows you to make pretty little balls of fruit and vegetables. Suitable for water and fruit acidity and will keep its original appearance for years. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

Type	L mm	Ø mm	Ref.	Price
round	150	10	121001	
round	157	15	122003	
round	157	18	121004	
round	163	22	121006	
round	167	25	121007	
round	173	28	121008	
double round	165	22/25	121009	
double round	170	22/30	121013	
oval	168	32	121010	
oval fluted	174	32	121011	



10-WEDGE APPLE SLICER

Aluminium. Cores and cuts into equal wedges in a single gesture. Durable and high quality blades. Very easy to maintain for flawless hygiene. Robust and durable. Ergonomic for very easy use.

Ø mm	Ref.	Price
100	072770	



MELON BALLER

Stainless steel blade. Polypropylene handle. Allows you to make pretty little balls of fruit and vegetables. Suitable for water and fruit acidity and will keep its original appearance for years. Ergonomic shape for easy use.

Ø mm	Ref.	Price
25	090405	



8-WEDGE APPLE SLICER

Stainless steel blade and ABS handle. In a single operation: cores and cuts into 8 wedges.

L mm	l mm	Ref.	Price
175	105	215315	



SCOOPING SPOON

Stainless steel. Polypropylene handle. Specially designed to easily hollow out avocados and fruit, such as melons. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
185	112443	



MATFER APPLE CORER

Stainless steel. Polypropylene handle. It only takes one step to remove the apple"s core. Durable and high quality. Very easy to maintain for flawless hygiene. Robust and durable. Ergonomic for very easy use. 2-year guarantee.

L mm	L utile mm	Ref.	Price
160	100	120925	



MUSHROOM SLICER

Stainless steel blades. Cast aluminium body. Has 7 blades for very precise cutting. Allows you to cut mushrooms and tender fruit into regular slices. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene. Slice width: 4 mm.

L mm	Ref.	Price
202	215301	



PINEAPPLE SLICER

Plastic. Convenient for hollowing out, slicing, and coring pineapples in a single step, by turning the handle. Keeps the pineapple shell intact for presentation. Durable and high quality. Very easy to maintain for flawless hygiene. Robust and durable. Ergonomic for very easy use.

H mm	Ø mm	Ref.	Price
235	85	072701	



PINEAPPLE SLICER

Stainless steel. Convenient for hollowing out, slicing, and coring pineapples in a single step, by turning the handle. Keeps the pineapple shell intact for presentation. Durable and high quality. Very easy to maintain for flawless hygiene.

H mm	Ø mm	Ref.	Price
235	85	072703	



MANGO CORER-SLICER

Stainless steel blade. Non-slip handles. Allows you to obtain 2 fruit halves with minimal loss in a single step. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
200	110	215317	



MELON CUTTER

Stainless steel blades. Acrylonitrile butadiene styrene (ABS) handle. Sharp serrated blades, to cut your melons into 12 regular and clean slices. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene. Cut melons up to 19 cm in diameter.

L mm	l mm	H mm	Ref.	Price
295	220	70	283245	



MATFER HORS D'OEUVRE SLICER

Stainless steel blades. Polypropylene handle. Ideal for thinly slicing vegetables, making vegetable juliennes and spaghetti thanks to the 8 blades. Suitable for left and right handers. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene. 2-year guarantee.

L mm	Ref.	Price
145	120903	



JULIENNE CUTTER

Stainless steel blade. Polyamide handle. Ideal for cutting courgettes, carrots, cucumbers, turnips, and apples into thin strips. For proper use, pull the appliance towards you while cutting. Suitable for left and right handers. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
180	45	120907	



JULIENNE CURLER

Stainless steel blade. Acrylonitrile Butadiene Styrene (ABS) body. Red silicone pusher ensuring optimal contact with the blade and user safety. Use as a pencil sharpener to create decorative slithers. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

l mm	Ø mm	Ref.	Price
100	100	120913	



VEGETABLE CURLER

Stainless steel blade. Acrylonitrile Butadiene Styrene (ABS) body. Ideal for turning black radish, carrots, courgettes, and other firm vegetables into original spirals. Use as a pencil sharpener to create decorative slithers. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

Ø mm	Ref.	Price
78	120914	





FRUIT AND VEGETABLE CORER

Stainless steel blade. Polypropylene handle. Ideal for quickly hollowing out fruit and vegetables in order to fill them with another preparation. Has 2 different cut widths. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
152	50	120932	





BUTTER CURLER

Stainless steel blade. Polyamide handle. Ideal for scaling small fish or hollowing out courgettes. Allows you to easily make butter shells in a single step. Straight sharp blade for trimming. Overmoulding of blade and handle joint for hygiene. Dishwasher safe. Suitable for left and right handers. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
185	120920	

NEW



3-IN-1 AVOCADO TOOL

Blade specially designed to effortlessly cut avocados. Core remover with small teeth for safe, quick, and easy removal of the core in a single rotation. The spoon function is integrated in the blade, it is designed to adapt to the shape of the fruit and easily separate/remove the flesh from the skin. Ergonomic, non-slip Soft Touch handle provides optimal grip and is suitable for both right- and left-handed users. Easy to store thanks to its long, ultra-flat, and compact design, it can also be hung on a hook thanks to the eyelet on the handle.

L mm	Ref.	Price
190	215314	



RADISH DECORATOR

Cast aluminium. In a single gesture, quickly and effortlessly decorate your radish. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Ref.	Price
180	50	30	215312	



AVOCADO SLICER

Stainless steel. Convenient because it cuts regular slices in a single step. Ergonomic for very easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

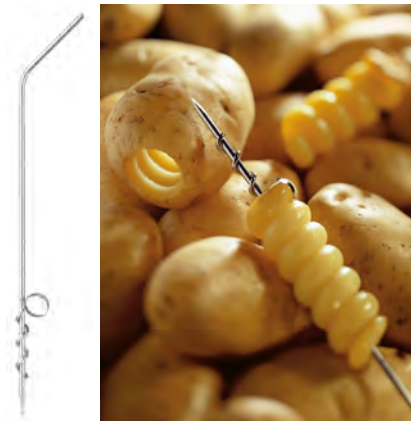
L mm	l mm	Ref.	Price
180	60	215313	



RADIMAX SPIRAL CUTTER

Stainless steel. Coated aluminium handle. Allows easy spiralling by rotating the blade around the stem stuck in the vegetable.

L mm	Ref.	Price
240	120938	



POTATO SPIRAL CUTTER

Stainless steel. Allows you to make potato spirals D 10 mm in a single step.

L mm	U.V.	Ref.	Price
240	1	120939	



SET OF 3 VEGETABLE CURLERS

Stainless steel. deal for making vegetable spirals, thin, thick or double. Ergonomic shape for easy use. Very robust and durable. Removable handle common to the 3 tools.

L mm	l mm	U.V.	Condt.	Ref.	Price
245	70	1	3	181006	



SET OF 3 CARVING TOOLS

Stainless steel blades. Polypropylene handles. Allows you to create, sculpt beautiful shapes in fruit and vegetables. Suitable for water and fruit acidity and will keep its original appearance for years. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
140	421833	



2-BLADE VEGETABLE SPIRAL SCREW SET

Stainless steel blades. Ideal for filling or transforming vegetables into small containers for sauces, creams, espumas ... thanks to its handle. Handle with two different sizes of diameter. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene. KIT of 2 stainless steel blades and a handle, allowing 2 diameters of different sizes: D 40 and D/20 mm.

L mm	l mm	Ref.	Price
130	65	181009	





SET OF 20 CARVING TOOLS

Stainless steel blades. Polypropylene handles. Width of open case: 690 mm. Allows you to create, sculpt beautiful shapes in fruit and vegetables. Suitable for water and fruit acidity and will keep its original appearance for years. Ergonomic shape for easy use. Convenient with its storage case and mini-sharpener. Very robust and durable. Very easy to maintain for flawless hygiene. 20 tools in a black case, including a mini-sharpener.

L mm	Ref.	Price
170	421834	

TROUSSES À SCULPTER

Stainless steel blades. Polypropylene handles. Allows you to create, sculpt beautiful shapes in fruit and vegetables. Suitable for water and fruit acidity and will keep its original appearance for years. Ergonomic shape for easy use. Convenient with its storage case. Very robust and durable. Very easy to maintain for flawless hygiene. Case of 8 carving tools.



CASE OF 8 CARVING TOOLS NO. 1

Width of open case: 280 mm.

L mm	Ref.	Price
140	120919	



CASE OF 8 CARVING TOOLS NO. 2

Width of open case: 280 mm.

L mm	Ref.	Price
140	120917	



6-WEDGE EGG SLICER

Stainless steel. Ideal for cutting an egg into 6 equal wedges. Very durable.

L mm	l mm	Ref.	Price
210	25	400497	





MIXED EGG SLICER

White polyamide. Stainless steel wire. Ideal for cutting an egg into wedges or slices. Very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Ref.	Price
135	85	40	072738	



HORIZONTAL EGG SLICER

Cast aluminium base. Stainless steel wire. Ideal for cutting an egg into 10 round or oval slices. Very strong and very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Ref.	Price
135	80	35	215306	



EGG TOPPER

Stainless steel. Ideal for neatly topping soft-boiled eggs. Very strong and very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene. Blister packed.

Ø mm	Ref.	Price
66	661241	



6-WEDGE EGG SLICER

Cast aluminium. Stainless steel wire. Ideal for cutting an egg into 6 equal wedges. Very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Ref.	Price
180	65	30	215304	



CUSTOMISATION POSSIBLE FROM 40 ITEMS



NON-RIGID TOOL CASE

Polyester. Convenient with the front pocket to organise utensils. Interior notches for other utensils. Removable compartments, with 3 notches each. Zip closure. Very strong and very durable. Very easy to maintain for flawless hygiene. Adjustable and removable strap. Case sold empty.

Type	L mm	L utile mm	l mm	H mm	Ref.	Price
8 notches	470	470	200	70	126903	
12 notches	530	530	240	110	126904	



KITCHEN TOOL RUCKSACK

Empty MATFER rucksack multi-storage. 2 large pockets with two plates with a flap. Transports your tools without risk of injury and protects the knives. It can hold up to 21 pieces. Its front pocket can be used to store your tablet, notebooks, books, pens.

L mm	L utile mm	l mm	H mm	Ref.	Price
330	330	470	130	126907	



KNIFE CASE

Supple nylon. Velcro fastening. Convenient because it can accommodate up to 5 knives and utensils. Label holder to personalise the kit. Very strong and very durable. Very easy to maintain for flawless hygiene.

L mm	L utile mm	l mm	H mm	Ref.	Price
550	550	180	30	124011	

Non-contractual photos

PRODUCTS WITH THIS ICON ARE CONFIGURABLE.
SCAN THE QR REF..

High-quality nylon, very durable. Removable compartment, with 6 notches for knives. Non-removable compartment, with 12 notches for small accessories. Ideal for demanding apprentices and professionals because it perfectly meets needs. Comes with 2 dividers to adapt the base of the main space. High modularity thanks to the Velcro and adjustable separation strips. Machine washable at 30°C.





24-PIECE KITCHEN TOOL CASE

24-piece kitchen tool case.
Includes: 1 sharpener 25 cm (ref 125055), 1 stainless steel needle 20 cm (ref 120841), 1 meat/fish slicer 25 cm (ref 120415), 1 Swedish filleting knife 17 cm (ref 120423), 1 paring knife 10 cm (ref 120406), 1 fork (ref 112070), 1 stainless steel spatula 25 cm (ref 112652), 1 melon baller (ref 121006), 1 peeler (ref 120901), 1 chef's tongs (ref 652013), 1 apple corer (ref. 090440), 1 Exoglass® spatula 30 cm (ref 113030), 1 stripper (ref 120910), 1 stainless steel whisk 25 cm (ref 111022), 1 brush 3.5 cm (ref 116013), 1 Elvéo spatula 25 cm (ref 113724), 1 boning knife 13 cm (ref 120408), 1 pair of stainless steel scissors 22 cm (ref 120801), 1 bag 30 cm (ref 161003), 1 plain tip (ref 167104), 1 fluted tip (ref 167033), 1 scraper (ref 112840), 1 thermometer (ref 250502), 1 empty case.

L mm	l mm	Ref.	Price
460	325	126910	





25-PIECE KITCHEN TOOL CASE

Includes: 1 cake knife 31 cm (ref 182121), 1 chef"s knife 25 cm (ref 120415), 1 sharpener 25 cm (ref 125050), 1 stainless steel spatula 25 cm (ref 112652), 1 bent stainless steel spatula 25 cm (ref 112674), 1 stainless steel paring knife 10 cm (ref 120406), 1 peeler (ref 120901), 1 apple corer (ref 120925), 1 triangular spatula 10 cm (ref 112722), 1 stainless steel pastry cutter (ref 112900), 1 rolling pin 42 cm (ref 140004), 1 brush 3.5 cm (ref 116012), 1 pair of chrome scissors 18 cm (ref 1208.
High-quality nylon, very durable.

L mm	l mm	Ref.	Price
460	325	126920	



MATFER SEMI-RIGID TOOL CASE

Versatile for all types of utensil collections according to trade. Suitable for utensils up to 42 cm in length (small rolling pin). Machine washable at 30°C. Removable strap. Can be personalised with the name of the training establishment on consultation: tailor@matferbourgeat.com. Zip closure which can be padlocked.

L mm	L utile mm	l mm	H mm	Ref.	Price
445	445	120	305	126908	

Non-contractual photos







HEAVY DUTY MAGNETIC KNIFE HOLDER

Storage bar with strong magnet. Ideal for all your knives and cutting utensils. Thick bar for better grip of knife handles. Very strong and very durable. Very easy to maintain for flawless hygiene. Wall fastening with screws (25 mm facilitating the gripping of handles and knives).

L mm	Ep. mm	Ref.	Price
340	25	126001	
460	25	126003	

ECOLINE MAGNETIC KNIFE HOLDER

Storage bar with strong magnet. Ideal for all your knives and cutting utensils. Wall fastening with screws.

L mm	Ep. mm	Ref.	Price
380	12	090508	



UNIVERSAL KNIFE BLOCK

Polypropylene thread block. Ideal for storing knives in a safe and organised way. Saves space because the knives are gathered in one place. Block material resistant to mould and the damaging effects of water. Very easy to maintain for flawless hygiene. Capacity 7 knives.

H mm	Ø mm	Ref.	Price
220	110	124505	



MONOBLOC MAGNETIC KNIFE HOLDER

Monobloc stainless steel. Aesthetic solution, preventing the deposit of impurities around the magnets. Thick bar for better grip of knife handles. Very strong and very durable. Very easy to maintain for flawless hygiene. Wall fastening with screws.

L mm	L utile mm	l mm	Ep. mm	Ref.	Price
450	450	46	15	126007	



WIDE MAGNETIC KNIFE HOLDER

Storage bar with strong magnet. Convenient because large format in which store all the knives. Thick bar for better grip of knife handles. Very elegant design. Very strong and very durable. Very easy to maintain for flawless hygiene.

L mm	L utile mm	H mm	Ref.	Price
600	600	100	126060	

UV radiation emitted by germicidal tube for effective photo-chemical decontamination.

Instant ignition. Electronic ballast tube guaranteeing an increased lifespan (8,000 h) and a 25% reduction in electricity consumption.

Top with frame to prevent storage on the cabinet.

Smoked clear door with monobloc opening handle.

Radiation cut-off when the door is opened.

Stainless steel body. Magnetic closure with lock. Wall bracket, stainless steel screws included.





DECONTAMINATION CABINET WITH MAGNETIC HOLDER

Type	L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
without lock	587	136	738	9500	18	230	50/60	855605	
with lock	587	136	738	9500	18	230	50/60	855606	



DECONTAMINATION CABINET WITH STAINLESS STEEL MESH BASKET

Type	L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
without lock	587	136	738	9500	18	230	50/60	855615	
with lock	587	136	738	15000	18	230	50/60	855616	





CHEF'S KNIFE

Stainless steel. Very thick flat-sole. Black ABS handle. Very strong and very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ref.	Price
435	300	123050	



VEGETABLE KNIFE

Stainless steel. ABS handle. Allows you to cut bones with great cutting force. Very strong and very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ep. mm	Weight g	Ref.	Price
280	160	3	470	123055	
330	180	3	617	123056	
330	196	5	880	090580	



CLEAVER

Stainless steel. Straight back and plastic handle. Useful thanks to its imposing size and its weight associated with the movement of your arm to quickly cut carcasses/bones. Laid flat, it will simply and quickly crush nuts, shallot onions, garlic, etc. Very strong and very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ep. mm	Ref.	Price
390	240	3	123060	



CLEAVER

Stainless steel. Black and yellow polypropylene handle. Handle is made of a non-toxic, very strong, and fully recyclable material. Useful thanks to its imposing size and its weight associated with the movement of your arm to quickly cut carcasses/bones. Laid flat, it will simply and quickly crush nuts, shallot onions, garlic, etc. Very strong and very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ep. mm	Ref.	Price
380	380	3	123059	



BUTCHER'S SAW

Stainless steel. Convenient because it can be disassembled and can be tensioned by a handle. Very strong and very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

Type	L mm	L utile mm	l mm	Ref.	Price
complete saw	570	450	155	100110	
extra blade	450	450	10	100115	



PAK OF 10 MEAT HOOKS

Stainless steel. Ideal for hanging all meat. With 2 points. Good service life.

	L mm	Ø mm	Ref.	Price
Max. weight: 15 kg.	80	4	911437	
Max. weight: 15 kg.	100	4	911438	
Max. weight: 35 kg.	120	5	911439	
Max. weight: 45 kg.	140	6	911440	
Max. weight: 60 kg.	160	6	911441	
Max. weight: 90 kg.	180	6	911442	

HAM HOLDER





STAINLESS STEEL HAM HOLDER

Very robust model in polished stainless steel. Marbled polyethylene tray, thickness 25 mm. Clamping notches with locking and wooden handles for better comfort of use. Suitable for all ham sizes.

Type	L mm	l mm	H mm	Ep. mm	Ref.	Price
ham holder	620	260	180	25	120522	
spare tray	450	250			120523	



SERRANO HAM HOLDER

Polished stainless steel. Thick tray for good strength. Clamping notch with locking for more safety. Very robust suitable for all sizes of ham. Good service life. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Ep. mm	Ref.	Price
365	210	300	25	120524	



SERRANO HAM HOLDER

Polished stainless steel. Brown polyethylene tray. Thick tray for good strength. Clamping notch with locking for more safety. Very robust suitable for all sizes of ham. Good service life. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Ep. mm	Ref.	Price
500	200	300	25	120526	

BUTCHER"S TOOLS



LARDING NEEDLE

Polished stainless steel. Black ABS handle. Very robust suitable for all types of meat. Good service life. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L utile mm	Ref.	Price
250	250	120861	

TENDERISER

Polyethylene. Ideal for tenderising meat for butchers - delicatessen professionals. Convenient because it flattens the meat in a single step thanks to its weight and robustness. Good service life. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L utile mm	l mm	Weight g	Ref.	Price
350	350	60	500	181046	



FLATTENER

Stainless steel. Ideal for tenderising meat for butchers - delicatessen professionals. Convenient because it flattens the meat in a single step thanks to its weight of 2 kg. Good service life. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

Ø mm	Ref.	Price
110	090615	





FISH KNIFE

Stainless steel serrated blade. ABS handle with 3 rivets. Ideal for professionals and can cut large fish, such as tuna. Guarantees precise cutting without ripping your fish. Good service life. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ref.	Price
480	330	090330	



GIESSER

FISH KNIFE

Stainless steel serrated blade. Overmoulded plastic handle. Ideal for professionals and can cut large fish, such as tuna. Guarantees precise cutting without ripping your fish. Good service life. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ref.	Price
470	310	182315	



SALMON KNIFE

Stainless steel blade. Black ABS handle, with 3 holding rivets. Fluted blade for better handling when cutting. Ideal for professionals and can cut fish or hams. Guarantees precise cutting without damage. Good service life. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L blade mm	l mm	Ref.	Price
405	280	208	090360	



GLOBAL

HAM/SALMON SLICER

Stainless steel blade. Flexible fluted blade, ideal for very thin slices. Air cushions form in the blade"s slots preventing cut material from sticking to the blade. Top of the range tool, very balanced with a slender hollow handle. Exceptional design, perfect balance in the hand. Wash in hot water and wipe dry. Do not wash in the dishwasher and do not use chlorine products. Good service life. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ref.	Price
435	310	120218	



GIESSER

FLUTED SALMON KNIFE

Premium chrome molybdenum steel blade. Vacuum tempered blade for longer tool life. Non-slip, non-porous, and sterilisable handle. Makes it easy to effortlessly slice your salmon and ham. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ref.	Price
440	310	182124	



GIESSER

FLUTED SALMON KNIFE

Premium chrome molybdenum steel blade. Vacuum tempered blade for longer tool life. Non-slip, non-porous, and sterilisable handle. Makes it easy to effortlessly slice your salmon and ham. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ref.	Price
440	310	182324	



GIESSER

FILLETING KNIFE

Premium chrome molybdenum steel blade. Vacuum tempered blade for longer tool life. Non-slip, non-porous, and sterilisable handle. With its long, thin blade, this filleting knife will allow you to fillet your fish. Its long flexible and pointed blade is ideal for fine cutting. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene. Flexible blade.

L mm	L blade mm	Ref.	Price
315	180	182130	



GIESSER

FILLETING KNIFE

Premium chrome molybdenum steel blade. Vacuum tempered blade for longer tool life. Non-slip, non-porous, and sterilisable handle. With its long, thin blade, this filleting knife will allow you to fillet your fish. Its long flexible and pointed blade is ideal for fine cutting. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene. Flexible blade.

L mm	L blade mm	Ref.	Price
315	180	182330	



SLICER WITH ADJUSTABLE THICKNESS

Stainless steel blade. ABS handle. This knife with adjustable bar on the blade, allows you to easily cut more or less thick slices. This bar also offers protection if the knife slips. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ref.	Price
530	400	090362	



SAINT JACQUES COCKLE KNIFE

Stainless steel blade. Ergonomic blue handle with rivets. Ideal to facilitate the opening and preparation of seafood. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene.

L mm	L blade mm	l mm	Ref.	Price
225	110		121050	





OYSTER KNIFE WITHOUT COVER

Stainless steel blade. Polypropylene handle for very easy handling. Oyster knife without guard for non-professionals and professionals. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
140	090420	



OYSTER KNIFE WITHOUT COVER

Stainless steel blade. With bolster, rosewood handle. Ideal to facilitate oyster opening. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
160	121042	



OYSTER KNIFE WITH COVER

Stainless steel blade. Black coated wooden handle, with guard. High professional grade. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
160	121043	



OYSTER KNIFE WITH COVER

Stainless steel blade. Polypropylene handle, with guard. Ideal for opening large quantities of oysters. High professional grade. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
140	121045	



OYSTER KNIFE WITHOUT COVER

Stainless steel blade. Oval heat-resistant rubber handle. Particularly ergonomic for an optimal grip even when wet. High professional grade. Very durable and robust knife. Very easy to maintain for flawless hygiene. Comes in a presentation case.

L mm	Ref.	Price
185	121048	



FISH SHEARS

Stainless steel blades. 1 serrated blade to prevent slipping on the skin of the fish. Right-handed chisels. Adapted shape for great comfort of use. Very durable and robust scissors. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
260	121134	



FISH SHEARS

Stainless steel. Nylon rings. Blade shape and serrations designed to cut fish.

L mm	Ref.	Price
180	121133	



LARGE FISH BONE TWEEZERS

Stainless steel. Spring integrated for better efficiency. Tweezers with flat edges to remove large fishbones. Ergonomic shape for easy use. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
170	60	121136	



FISH BONE TWEEZERS

Stainless steel. Diagonal tips for better precision. Ideal for easily and effectively removing fish bones. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
140	25	120505	



SEA URCHIN SHEARS

Stainless steel. Ideal for quickly opening sea urchins. Adapted shape for great comfort of use. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
250	120	072523	



FISH BONE TWEEZERS

Stainless steel. Bevelled tips for better precision. Ideal for removing bones from fish without soiling your hands. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
93	112503	



Made by MATFER BOURGEAT

MATFER MONOBLOC FISH SCALE SCRAPER

Monobloc aluminium. Particularly effective shape for both small and large fish. Adapted shape for great comfort of use. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
220	121100	



FISH SCALE SCRAPER

Stainless steel. Plastic handle. Large model for large fish and more speed. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
310	121103	



SCALEX FISH SCALE SCRAPER

Stainless steel. Aluminium body. Is very long to work quickly. Convenient, the Scalex-Westmark fish scale scraper avoids the dispersion of scales thanks to its anti-projection collector. Very durable and robust. Very easy to maintain for flawless hygiene. Professional grade designed to be dishwasher-safe.

L mm	Ref.	Price
210	073135	





PROFESSIONAL BREAD CUTTER

Stainless steel forged serrated blade. Varnished beechwood base. Ideal for cutting bread and baguettes. Suitable for both professionals and individuals. Very robust, exceptional quality model. Good ergonomics for easy use. Very durable and solid. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
240	80	120061	
350	80	120062	



BREAD CUTTER BASE

Stainless steel blade. Stainless steel base and handle. Serrated blade for a perfect cut without forcing. Ideal for professionals and individuals to cut all types of bread/baguette. Very robust, exceptional quality model. Good ergonomics for easy use. Very durable and solid. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
350	120064	



BREAD CUTTER BASE

Stainless steel blade. Polyethylene base and handle. Serrated blade for a perfect cut without forcing. Ideal for professionals and individuals to cut all types of bread/baguette. Very robust, exceptional quality model. Good ergonomics for easy use. Very durable and solid. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
250	120071	



BREAD BOARD

Natural beech. Very functional board with its removable rack and meticulous manufacturing. Ideal for cutting bread and baguettes while keeping your worktop clean.

L mm	l mm	H mm	Ref.	Price
400	230	35	120059	



BREAD BOARD

Stainless steel blade. Beechwood base and handle. Serrated blade for a perfect cut without forcing. Ideal for slicing and cutting bread and baguettes. Very functional board thanks to its integrated knife and crumb collector.

L mm	l mm	H mm	Ref.	Price
395	190	90	120060	









BREAD KNIFE

Stainless steel serrated blade.
Top of the range, very balanced with a slender hollow handle.
Remarkable sharpness guaranteed.
Exceptional design, perfect balance in the hand.
Wash in hot water and wipe dry to keep the knife in perfect condition over time.
Do not use chlorinated products.
Very easy to maintain for flawless hygiene.

Type	L mm	L blade mm	Ref.	Price
G9	345	220	120215	

BREAD KNIFE

CROMOVA 18 stainless steel.
Elegant shape: 7 points for the 7 virtues of the Samurai.
Tri-ply steel blade with central very hard core for a rigid blade, surrounded by 2 layers of softer stainless steel.
Ergonomic handle for optimal comfort and safety.
Rust-resistant.
Outer edges of the blade and handle in the same steel: even more solid together.
Hammered finish for air circulation preventing sliced food from sticking.

Type	L mm	L blade mm	Ref.	Price
SAI-M04	300	170	120143	





MONOBLOCK BREAD KNIFE

Hardened molybdenum and vanadium stainless steel blade. Monobloc forged blade with bolster and tang assembly providing great strength. Blade has an excellent balance between strength and ease of sharpening. Perfectly designed toothing, this bread knife allows you to cut the toughest and most delicate products. Back of the blade without sharp angle for safe contact. POM handle polish manually finished for a pleasant and comfortable touch. Handle shape designed for a comfortable and secure grip.

L mm	L blade mm	Ref.	Price
370	230	120539	



BREAD KNIFE

Stainless steel serrated blade, cut and welded. Black POM handle with 3 stainless steel rivets. Moulded stainless steel bolster and tang. Allows you to slice all types of bread and baguettes without crushing. Professional grade serrated knife with excellent grip. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ref.	Price
335	200	120411	



SERRATED BREAD KNIFE

Premium chrome molybdenum steel blade. Vacuum tempered blade for longer tool life. Non-slip, non-porous, and sterilisable handle. Ideal for slicing all types of bread and baguettes without crushing them. Serrated blade for easier, effortless cutting. Handle shape adapted for great comfort of use. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ref.	Price
375	240	182109	



BREAD KNIFE

Hardened stainless steel blade. Overmoulded polypropylene handle. Very good grip and, for more safety, it is non-slip. Ergonomic, comfortable, and efficient knife. Ideal for slicing all types of bread and baguettes without crushing them. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ref.	Price
382	250	090949	



BREAD KNIFE

Hardened stainless steel blade. Overmoulded polypropylene handle. Very good grip and, for more safety, it is non-slip. Ergonomic, comfortable, and efficient knife. Ideal for slicing all types of bread and baguettes without crushing them. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ref.	Price
382	250	090939	



BREAD AND BUTTER KNIFE

Stainless steel. 2 in 1: 1 serrated side and 1 flexible side. Convenient because it allows you to open the baguettes and spread your toppings more easily. Very good grip and, for more safety, it is non-slip. Ergonomic, comfortable, and efficient knife. Ideal for slicing all types of bread and baguettes without crushing them. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ref.	Price
85	85	121021	



CHEESE KNIFE

Stainless steel blade. Black ABS handle. Very robust, exceptional quality model. Very durable and solid. Very easy to maintain for flawless hygiene.

L mm	l mm	Ep. mm	Ref.	Price
385	54	4	090040	



SUITABLE FOR CUTTING DESSERTS ON BAKING TRAYS 60X40CM





CHEESE KNIFE, 2 HANDS

Stainless steel blade. Black ABS handle. Very robust, exceptional quality model. Very durable and solid. Very easy to maintain for flawless hygiene.

L mm	L utile mm	l mm	Ep. mm	Ref.	Price
565	330	58	4	122004	
635	400	58	4	090347	
860	630	55	4	122002	

PARMESAN KNIFE

Stainless steel blade. Polypropylene handle. Suitable for cutting hard pressed cheese. Convenient, it allows you to create pretty chips in a single step. Very robust, exceptional quality model. Very durable and solid. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
110	181151	





MADE IN FRANCE

MINI-GUITAR

Stainless steel and polyethylene. Stainless steel interchangeable wire D 0.4 mm. Very good stability thanks to suction feet for more safety. Ideal for slicing any product with a soft and homogeneous consistency. Ensures regular portioning and fast cutting. Very robust, exceptional quality model. Very durable and solid. Very easy to maintain for flawless hygiene. The cutting block and product holder are dishwasher safe. Regularity of servings: 5 mm. Quick cutting: cutting surface area 135x122 mm.

Type	L mm	l mm	H mm	Ref.	Price
mini-guitar	455	233	150	263509	
extra wires				263514	



MADE IN FRANCE

MINI-GUITAR

Stainless steel and polyethylene. Stainless steel interchangeable wire D 0.4 mm. Very good stability thanks to suction feet for more safety. Ideal for slicing any product with a soft and homogeneous consistency. Ensures regular portioning and fast cutting. Very robust, exceptional quality model. Very durable and solid. Very easy to maintain for flawless hygiene. The cutting block and product holder are dishwasher safe. Regularity of servings: 5 mm. Quick cutting: cutting surface area 135x122 mm.

L mm	l mm	H mm	Ref.	Price
455	233	150	263510	



CHEESE AND FOIE GRAS SLICER LYRE

Chrome stainless steel. Allows you to easily slice hard pressed cheese. Perfect for foie gras. Very robust, quality model. Very durable and solid. Very easy to maintain for flawless hygiene.

Type	L mm	l mm	Ref.	Price
lyre		170	072540	
10 wires	170		072547	
lyre		210	122016	
10 wires	210		122017	





CHEESE SLICER

Cast aluminium. Stainless steel cutting wire. Allows you to easily slice hard pressed cheese. Very robust, quality model. Very durable and solid. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
190	108	072580	



MADE IN FRANCE

ROQUEFORT SLICER

White coated cast iron frame. Polyethylene base. Stainless steel wire. Ideal for cutting blue cheese cleanly and without crumbs. Clear height: 105mm. Very robust, quality model. Very durable and solid. Very easy to maintain for flawless hygiene.

Type	L mm	Ref.	Price
roquefort slicer	360	072525	
son	360	122011	



PACK OF 10 WIRES TO CUT BUTTER

Stainless steel. Robust, exceptional quality wire. Wire diameter 0.5 mm.

L mm	Ref.	Price
300	122021	



PACK OF 10 CHEESE WIRES

Stainless steel. Robust, exceptional quality wire. Wire diameter 0.5 mm.

L mm	Ref.	Price
800	122031	
1000	072571	



PORTIONETTO BUTTER SLICER

Cast aluminium. Stainless steel wire, sharp. Ideal for cutting butter into thin and regular slices of 1 cm. Robust, exceptional quality wire. Very durable and solid. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
120	80	073085	


Elise
MATFER
5 L
4 L



PREPARATION

Prepare your dishes to perfection with our food processors, mandolins, scales, thermometers... All our utensils are designed for intensive everyday professional use, in cooking and baking.

MANUAL APPLIANCES	156
ELECTRICAL APPLIANCES	179
SEASONING AND PLATING	192
SLICING MACHINES	201
PREPARATION UTENSILS	205
SPECIAL UTENSILS FOR ALLERGIES	214
MEAT	215
PASTA	216

PREPCHEF

The new chef's helper! One concept cuts, slices, and crushes



REMOVABLE
Removable holder, easy to store.

Wide ergonomic and safe handles.



EFFICIENT
Saves tule for safe and convenient use.

Quick to use thanks to tappet return springs.

LIGHT AND ROBUST
Lightweight and ergonomic holder for quick, easy-to-use comfort, without forcing.

Robust support in composite material stable thanks to the suction cups.

PRACTICAL
Clean and easy cutting thanks to hardened steel knives.

Collection of products under the appliance, in a GN 1/2 container or a D 280 casserole dish, max height 150 mm (not included).

Made by MATFER BOURGEAT

PREPCHEF V2

Prep Chef holder (rod and handles) sold without accessories.

Type	L mm	l mm	H mm	Ref.	Price
complete stand	400	400	510	215612	

SPARE PARTS FOR PREP'CHEF

Type	Ref.	Price
tower actuator	215614	
stand	215643	
3 suction cups	215792	
handle	215793	
2 springs	215791	
2 long stop screws	215790	

14 slicing, cutting, and crushing accessories easily adaptable and interchangeable without tools

The 'compact' helper

+ Convenient and quick to use, safe



REMOVABLE
Removable holder, easy to store.



EFFICIENT
Quick to use thanks to tappet return springs.

LIGHT AND ROBUST
Lightweight and ergonomic holder for quick, easy-to-use comfort, without forcing.

Robust support in composite material suitable for GN 1/2 and 1/3 containers.

PRACTICAL
Clean and easy cutting thanks to hardened steel knives.



Made by MATFER BOURGEAT

PREP CHEF COMPACT COMPLETE
Prep Chef holder (rod and handles) sold without accessories.

L mm	l mm	H mm	Ref.	Price
251	200	345	215609	

CUT

Composite material blade unit and pusher. Interchangeable blade unit, hardened stainless steel blades.
Clean and easy cutting thanks to sharp knives.

Guarantees perfect presentation and optimal storage.
Tool-free set-up and disassembly.







SQUARE CHIP CUTTER

Type	Ref.	Price
set 8x8 mm	215626	
set 10x10 mm	215627	
blade unit 8x8 mm	215734	
blade unit 10x10 mm	215735	
pusher 8x8 mm	215744	
pusher 10x10 mm	215745	

PREP CHEF RECTANGULAR CHIP CUTTER

Type	Ref.	Price
set 16x8 mm	215628	
blade unit 16x8 mm	215733	





CHERRY TOMATO DIVIDER

4-wedge divider.

	Ref.	Price
	215615	





TOMATO AND CITRUS FRUIT SLICER - WEDGES

2 wedge sizes possible: 6 wedges and 8 wedges.

Type	Ref.	Price
6-wedge set	215616	
8-wedge set	215618	
6-wedge slicer blades	215736	
8-wedge slicer blades	215738	
6-wedge pusher	215746	
8-wedge pusher	215748	



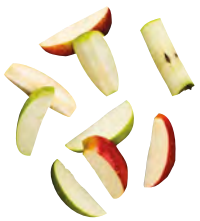


TOMATO AND CITRUS FRUIT SLICER - SLICES

Slice divider 5 mm.

Type	Ref.	Price
slice set	215611	
1/2 slice set	215613	
slicer blades	215731	
1/2 slicer blades	215732	
pusher	215742	





WEDGE CUTTER-CORER

Wedge divider - corer.

Type	Ref.	Price
corer set	215619	
slicer blades	215758	
pusher	215768	

CUT

Onion flavour preserved

+ 1 kg of onions sliced in less than a minute





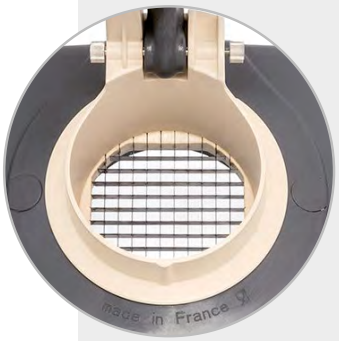




ONION CHOPPER

Saves time, 1 kg of onions sliced in less than a minute. No loss of juice to preserve the taste. Durable hardened steel grid with 8x8 mm holes. Robust composite material pusher and handle. Accessory adapting to Prep Chef and Prep Chef Compact set base.

L mm	l mm	Ref.	Price
37	13	215651	





PREP CHEF SUPPORT À PIEDS SEUL V2

Robust support in composite material stable thanks to the suction cups. Compatible with saucepans up to 28 cm in diameter.

	Ref.	Price
	215643	

SLICE

4 blade blocks





EGG POTIONER, 6 WEDGES

Accessory adapting to Prep Chef and Prep Chef Compact set base (remove springs before use).

Type	Ref.	Price
complete portioner	215836	
6-wedge wire	215866	



EGG PORTIONER, 5 MM SLICES

Stainless steel. To make identical horizontal slices. Quick in a single step. Very durable and solid.

Type	Ø mm	Ref.	Price
slicer wires 5 mm	5	215841	



PREP CHEF 8-WEDGE CHEESE WIRE CUTTER

Very easy to maintain for flawless hygiene.

Type	Ref.	Price
8-wedge wire	215868	

Made by MATFER BOURGEAT

CRUSH

3 times faster in 1 step



POTATO MASHER

Accessory adapting to Prep Chef and Prep Chef Compact set base.

	Ref.	Price
	215641	



PREP CHEF SUPPORT À PIEDS SEUL V2

Robust support in composite material stable thanks to the suction cups. Compatible with saucepans up to 28 cm in diameter.

	Ref.	Price
	215643	

+ Lighter mashed potato texture







ROBUST
Robust composite material pusher and handle.

GRID
Durable hardened steel grid with 3.2 mm diameter holes.

COMPATIBILITY
Compatible with saucepans up to 28 cm in diameter.

STABILITY
Robust support in composite material stable thanks to the suction cups.



MADE IN FRANCE

STAINLESS STEEL VEGETABLE MILL NO. 3

Stainless steel vegetable mill. To prepare mash, soup, compote, fish soup. Holder for use on a cylindrical container. With 3 grids with Ø 1.5, 2.5, and 4 mm holes.

Type	H mm	Ø mm	Ref.	Price
stainless steel mill	250	310	215503	
spare rack		1,5	072812	
spare rack		2,5	072814	
spare rack		4	072816	



MADE IN FRANCE

STAINLESS STEEL VEGETABLE MILL NO. 5

Stainless steel vegetable mill. To prepare mash, soup, compote, fish soup. Holder for use on a cylindrical container. Fitted with a grid with 3 mm diameter holes.

Type	H mm	Ø mm	Ref.	Price
mill	320	370	215505	
extra grid		1,5	072855	
extra grid		2	072857	
extra grid		3	072859	



MADE IN FRANCE

VEGETABLE MILL NO. 2

Stainless steel vegetable mill. To prepare mash, soup, compote, fish soup. Holder for use on a cylindrical container. With 3 grids Ø 1.5, 2.5, and 4 mm.

Type	H mm	Ø mm	Ref.	Price
mill	380	240	215514	



MANUAL POTATO MASHER

Manual potato masher. Coated cast aluminium for greater durability. Has an excellent service life. Ergonomic shape thanks to the potato masher"s ear that can be placed on the container.

L mm	Ref.	Price
400	980630	

COMPLETELY SAFE WITHOUT ACCESS TO THE BLADES



Made by MATFER BOURGEAT

MATFER MANUAL TOMATO SLICER

Ensures absolute user safety, no contact between hands and the blades. Perfect ergonomics, even cuts very ripe tomatoes effortlessly. Bulk cutting, tomatoes collected in a gastronorm container that can be placed under the machine. Cuts tomato by tomato with direct collection, avoiding handling. Cutting thickness 5 mm. Hourly bulk production: approximately 1,200 tomatoes.

Type	L mm	l mm	Weight g	Ref.	Price
tomato slicer	425	180	6000	215710	
block of 13 blades				215720	
side panels				215721	
set of 4 legs with suction cups				215722	
pusher				280747	



MADE IN FRANCE

ROUET VEGETABLE SPIRALISER

Comes with a clamp and 3 blades with thickness adjustment from 1 mm to 3.5 mm thanks to a pivoting blade. Removable Acrylonitrile Butadiene Styrene (ABS) blade holder. Machine for cutting vegetables in continuous slithers.

Type	L mm	l mm	H mm	Ø mm	Weight g	Ref.	Price
vegetable preparation machine	360	135	243		2200	215131	
extra knife				2		215132	
extra knife				3		215133	
extra knife				6		215134	

Made by MATFER BOURGEAT

swing

Polypropylene body and basket, polycarbonate lid.

+ Easy to turn crank



EFFICIENT

Easy to use: the low and wide shape provides great stability and the gear reduction allows better flexibility and less force on the crank.

Wide and slotted basket.

Comes with drain hose.

TRANSPARENCY

Compact spinner with clear lid.

Visible spin degree.





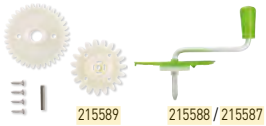
SWING XS SALAD SPINNER

Salad spinner for 2 or 3 lettuces.

Type	l mm	H mm	Ref.	Price
spinner	373	396	215582	
sprockets + housing + handle kit xs			215587	







215589 215588 / 215587

SWING XL SALAD SPINNER

Salad spinner for 4 or 5 lettuces.

Type	l mm	H mm	Ref.	Price
spinner	460	459	215580	
sprocket kit for xs and xl			215589	
sprockets+housing+handle set xl			215588	



MANDOLINS

Safe, precise, and even cuts



Can be used for all types of slicing including crinkle slicing.

Reversible and crinkle "special knife" steel blade.

Precise and fine adjustment of slicing thickness up to 10 mm to cut sticks precisely and evenly.

Precise and clean stick cutting.

Convenient, quick and safe side entry of the julienne blades.

Fingers protected from the blades thanks to the flat plunger.

Rotary plunger for potato waffles.

Large, functional handle for an excellent grip.

Composite body for quick cleaning.

Comes with a set of 3 julienne blades 3, 5, and 10 mm.



+ Comes with a rotating pusher to make potato waffles

MANDOLIN 2000 S WITH PUSHERS

Type	L mm	l mm	Weight g	Ref.	Price
mandolin	395	132	1300	215060	
box of 3 julienne blades				215068	
julienne blade 3 mm				215070	
julienne blade 5 mm				215072	
julienne blade 10 mm				215074	

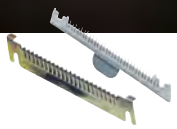


STAINLESS STEEL MANDOLIN

Stainless steel mandolin. Reversible and crinkle steel blade. Precise and fine adjustment of slicing thickness up to 10 mm to cut sticks precisely and cleanly. Comes with a set of 3 julienne blades: 3, 5, and 10 mm. Stainless steel pusher as an option. Easy to maintain: body removable without tools, dishwasher safe.

Type	L mm	l mm	Ø mm	Ref.	Price
mandolin	364	113		215001	
pusher				215005	
julienne blade 3 mm			3	215010	
julienne blade 5 mm			5	215112	
julienne blade 10 mm			10	215115	





MANDOLIN 1000

Compact and lightweight "Japanese" mandolin. Precise and fine adjustment of slicing thickness up to 6 mm. Comes with a smooth blade, a crinkle blade, 3 mm julienne blade, and flat pusher. Dishwasher-safe composite body for quick cleaning.

L mm	l mm	Weight g	Ref.	Price
370	130	500	215040	



NEW

GLOBAL

MANDOLINE GLOBAL

Mandoline japonaise compacte et légère. Réglage de l'épaisseur précis par molette. Lame lisse ultra tranchante assurant une découpe de précision. Livrée avec de 2 lames à julienne : 1 et 2,5mm et une lame à bâtonnets 4mm pour tailler des brunoises précises. Chariot protège doigts garantissant une utilisation sûre. Equipée de patins anti-glisse à l'avant. La plaque de découpe est amovible pour un nettoyage parfait.

Type	L mm	l mm	H mm	Poids g	Code	Prix HT
PM	320	91	30	348	215080	



NEW

GLOBAL

MANDOLINE GLOBAL

Mandoline japonaise compacte et légère. Réglage de l'épaisseur précis par molette. Lame lisse ultra tranchante assurant une découpe de précision. Livrée avec de 2 lames à julienne : 1 et 2,5mm et une lame à bâtonnets 4mm pour tailler des brunoises précises. Chariot protège doigts garantissant une utilisation sûre. Equipée de patins anti-glisse à l'avant. La plaque de découpe est amovible pour un nettoyage parfait.

Type	L mm	l mm	H mm	Poids g	Code	Prix HT
GM	365	130	40	600	215081	



ADJUSTABLE TRUFFLE SLICER

Stainless steel truffle slicer. Simple and precise with a knob to adjust slice thickness.

L mm	l mm	Ref.	Price
185	82	072595	



MADE IN FRANCE

TRUFFLE MANDOLIN

For truffles and mushrooms. Hardened stainless steel razor blade for thin perfectly cut slices. Thickness adjustment between 0.1 and 4 mm. Comes in a decorated wooden box.

Ref.	Price
215050	



TRUFFLE SLICER

Stainless steel truffle slicer. Serrated knife. Precise thickness adjustment by knob.

L mm	l mm	H mm	Ref.	Price
144	84	97	215052	





LIMONA FRUIT JUICER

Plastic cup and cast aluminium body. Leverage ensures effortless fruit squeezing.

L mm	l mm	H mm	Ref.	Price
240	115	70	072900	



OLIVE PITTER

Cast aluminium pitter.

L mm	l mm	H mm	Ref.	Price
175	50	10	215408	





KERNEX CHERRY PITTER

Removes the pip and stalk at the same time. Cast aluminium pitter.

L mm	l mm	H mm	Ref.	Price
140	40	25	073095	



STEINEX-COMBI PITTER

Stainless steel knife. Designed for plums and cherries. The plums are pitted and cut into wedges in one step. Covered with a very durable dishwasher-safe coating.

L mm	l mm	Ref.	Price
225	105	073115	



KIRSCHOMAT CHERRY PITTER

Heavy duty professional model. Aluminium and stainless steel pitter. Cherry inlet and ejection are automatic. Works very quickly (flow 15 kg/hour). With dishwaser safe highly durable coating.

L mm	Ref.	Price
350	073120	





APPLE PEELER AND CORER

Peels, cores, and slices all round fruit in one step. Peeler blade release system. Easy to secure on smooth worktops thanks to the suction base. Comes with a clamp for fastening on a rough worktop. Slice thickness: 4 mm. Maximum clamp spacing width: 65 mm.

Type	L mm	l mm	H mm	Ref.	Price
apple peeler	305	110	135	215155	
extra peeler blade				215158	



FINE PEEL

Made by MATFER BOURGEAT

API APPLE PEELER AND CORER

Apple peeler made of unalterable composite material. "Cutting" stainless steel knives for excellent sharpness. Possibility of adapting peeling thickness, core diameter, and peeler pressure. Comes with a clamp, the apple peeler can also be screwed to the worktop.

L mm	l mm	H mm	Weight g	Ref.	Price
340	100	200	1300	215250	

NEW



COTTON CANDY MACHINE

Electric machine suitable for professional use. Painted steel motor unit. Large, easy-to-clean stainless steel bowl. Separate heating and rotation controls. Can be used with conventional caster sugar. Makes delicious candy floss in seconds.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
470	470	400	10500	1030	220-240	50-60	262240	

DÉSHYDRATEUR À FRUITS ET LÉGUMES.

Preserves all the nutritional qualities and natural flavours of food.

A simple and convenient way to store mushrooms, tomatoes, apples, pears, citrus fruit, pineapples, asparagus, broccoli, onions, courgettes, peppers, and herbs, prepared at season-best and easy to use.

Storage, in Modulus boxes or bags, preserves all the nutritional qualities of food.

Storage space is reduced and requires no energy.

Dosing of dried products is easier during use.

Ideal for storing products for bread, baking decorations, pizzas, sauces, pasta dishes, omelettes, salads, soups, etc..

Homogeneous and horizontal distribution of hot air between each plate by fan.

PRESERVES PRODUCT QUALITY AND FLAVOURS



2 TEMPERATURE SETTINGS POSSIBLE









FRUIT AND VEGETABLE DEHYDRATOR

Preserves all the nutritional qualities and natural flavours of food. A simple and convenient way to store mushrooms, tomatoes, apples, pears, citrus fruit, pineapples, asparagus, broccoli, onions, courgettes, peppers, and herbs, prepared at season-best and easy to use. Storage, in Modulus boxes or bags, preserves all the nutritional qualities of food. Storage space is reduced and requires no energy. Dosing of dried products is easier during use. Ideal for storing products for bread, baking decorations, pizzas, sauces, pasta dishes, omelettes, salads, soups, etc.. Homogeneous and horizontal distribution of hot air between each plate by fan. Adjustable thermostat 40-74°C. Timer 26 hours. 9 layers equipped with Polyrack + Polyscreen 380x380 mm plates. Black composite frame with door. Do not dry the products directly on Polyrack racks, use Polyscreen or Paraflexx cloths.

Type	L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
dehydrator	483	432	318	10000	600	220-240	50-60	187501	
Polyrack	381	381	20					187502	
Polyscreen	355	355						187503	
Paraflexx	355	355						187504	

FRUIT AND VEGETABLE DEHYDRATOR

10 shelves fitted with stainless steel racks 381 x 381 mm. Tempered glass doors: to view progress without opening. Removable crumb tray. Quiet motor and digital controls on the front. Timer 99 hours.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
438	521	432	16000	600	220-240	50-60	187505	

Internationally renowned siphons for hot or cold preparations for baking and cooking





PROFI WHIP FOR COLD PREPARATIONS

Professional siphon for cold preparations. Brushed stainless steel body, stainless steel head with fixed valve. 100% stainless steel siphons, safe to use, compliant with standard DF21-901: 2013. Supplied with 2 tips (1 tulip and 1 open star) with stainless steel screw thread, a cartridge holder, and a cleaning brush. Removable valve and tongue seal for quick and hygienic cleaning.

Type	C cl	Ref.	Price
0.5 l siphon	50	044176	
1 l siphon	100	044178	
siphon head		880102	
bottle seal grey		880057	
siphon valve		672027	
open star piping tip grey		880101	
tulip piping tip grey		880074	



GREEN WHIP FOR COLD PREPARATIONS

Professional whipper specially designed for cold dairy and/or vegan substitute preparations (soy, rice, coconut, oat, and almond milk and cream). Ideal for making toppings. The Green Whip whipper's technical features ensure up to 15% more yield than a conventional whipper while saving raw materials, reducing carbon footprint and portion costs by at least 10%. Time and labour savings due to higher yield with every refill. The Green Whip is a sustainable whipper: The whipper's climate neutrality is fully guaranteed by technical innovations leading to emission reductions and by offsetting. The whipper's closed system keeps cold preparations fresh for several days with no impact on quality and without the addition of preservatives. The Green Whip whipper reduces food waste and, thanks to its airtight closure, cold preparations can be kept in the refrigerator for several days while maintaining consistent quality, without the addition of preservatives. Robust product: stainless steel bottle and head with non-removable valve. Long-lasting, it is more cost-effective and generates less waste than whipped cream aerosols. Charger holder and head with non-slip silicone coating for ease of handling. Supplied with a stainless steel 'tulip' piping tip. Silicone seal with tab facilitating extraction for effective cleaning. Cleaning brush for head and socket.

H mm	Ø mm	C cl	Weight g	Ref.	Price
280	80	50	770	672052	
280	90	100		672053	

NEW



ISI PROFESSIONAL ECO SERIES CHARGERS

World-renowned chargers, the choice of chefs, pastry chefs, bartenders and mixologists for toppings and hot or cold preparations using dairy products and/or vegan substitutes. Eco Series professional chargers produce a rich, natural whipped cream without any additives. Eco Series 8.4 g professional chargers produce a whipped cream that is superior to conventional chargers, both with dairy products and with alternative products. Depending on the type of cream and the syphon used, the yield can be up to 20% more, without affecting taste, thereby significantly reducing the cost of each portion while improving the nutrient profile (less calories, less fat). Professional chargers contain exactly 8.4 g of N2O, a guaranteed quantity for each charger to ensure consistent preparation quality. Eco Series chargers are produced using 100% renewable energy. Climate neutrality - tested and certified by TÜV Austria - is fully guaranteed by technical innovations leading to emission reductions and by offsetting. Eco Series professional chargers, when used with the Green Whip Eco Series whipper, reduce the carbon footprint between -65% (cream) and -85% (alternative cream) compared to a Cream Whip whipper and a standard professional charger, due in part to offsetting and technical innovations leading to emission reductions. Made in Austria from European steel - a 100% recyclable material with a 40% lower climate impact than Asian steel - the chargers are 100% recyclable (depending on the legislation in each country). 30% recycled steel. Can be used in all iSi whippers. Sale prohibited to minors.

Ø mm	Cdt	Weight g	Ref.	Price
18	10	8	044188	
18	24	8	044189	

MULTI-PURPOSE SIPHON FOR HOT AND COLD PREPARATIONS

100% stainless steel siphons, safe to use, compliant with standard DF21-901: 2013.



3 different piping tips included.

Stainless steel charger holder, ergonomic with non-slip silicone coating.

Silicone band around the top for a secure grip.

Silicone seal with tab facilitating extraction for cleaning.

Brushed stainless steel body, stainless steel head with fixed valve.

Maximum filling level indication on the siphon body.

GOURMET WHIP



GOURMET WHIP FOR HOT AND COLD PREPARATIONS

Professional siphon for hot and cold preparations. Can be stored in a bain-marie, in the Matfer mini-oven, and in the refrigerator.

Type	C cl	Ref.	Price
siphon	25	672044	
siphon	50	672043	
siphon	100	672039	
bottle seal red		880092	
tulip piping tip red		880094	
open star piping tip red		880096	
round piping tip red		880098	
siphon head		880099	
charger holder red		880100	

Find ISI recipes at www.isi.com





THERMO XPRESS STANDING WHIPPER + 1 L

Stainless steel vacuum double wall insulated flask. Siphon with stand and tube suction system. Ergonomic with easy removal of content by push button. Keeps food hot or cold for 4 hours. Includes non-slip drip tray for clean work. Easy removal of the end and the adapter for quick cleaning. With lever for easy dosing. Can be used with iSi 8.4 g N2O chargers.

Type	H mm	Ø mm	C cl	Weight g	Ref.	Price
siphon	360	113	100	2250	672050	
extension					672006	
charger holder black					880066	
bottle seal					880067	



THERMO WHIP

Brushed stainless steel body, stainless steel head with fixed valve. Has a vacuum double wall flask providing maximum thermal insulation. Temperature maintained for up to 8 hours for cold products and up to 3 hours for hot products. Keeps Chantilly cream perfectly fresh. Avoids using a bain marie to keep preparations warm. 100% stainless steel siphons, safe to use, compliant with standard DF21-901: 2013. Stainless steel charger holder, ergonomic with non-slip silicone coating.

C cl	Ref.	Price
50	672046	





FUNNEL WITH REMOVABLE SIEVE

Funnel with stainless steel sieve. Allows you to filter your preparation before putting it in the siphon. 32 cm chute specifically adapted to siphon necks. Essential accessory for successful whipped cream and froths. Stable positioning on the syphon.

H mm	Ø mm	Ref.	Price
105	180	672030	





SET OF INJECTION NOZZLES

Pack of 4 injection nozzles, to adapt to your siphon. Ensures simple, quick, and clean filling. For filling products with airy mousses. 1/4 nozzle dimensions: ø 3 mm and L 110 mm. 2/4 nozzle dimensions: ø 5 mm and L 110 mm. 3/4 nozzle dimensions: ø 3 mm and L 40 mm. 4/4 nozzle dimensions: ø 5 mm and L 30 mm.

Ref.	Price
672036	





SET OF 3 DECORATOR TIPS

Set of 3 stainless steel (x1) and polypropylene (x2) decorating tips. Piping tips adapted to Gourmet, Thermo, and Profi whips. Includes adapter, stainless steel tube tip, pink tip, and square polypropylene tip. Warning. The product does not include a siphon.

Ref.	Price
672037	





SET OF 3 STAINLESS STEEL PIPING TIPS

Set of 3 very durable stainless steel piping tips. Piping tips adapted to Gourmet, Thermo, and Profi whips. Includes 1 open star piping tip, 1 plain round piping tip, and 1 tulip piping tip. Warning. The product does not include a siphon.

Ref.	Price
672038	



CLEANING BRUSH

Cleaning brush for siphon heads and tips.

Ref.	Price
672000	

Aromas cold-infused very quickly



TASTE AND AROMAS PRESERVED



RAPID'INFUSION KIT

Rapid'infusion: infuses cold aromas into liquids in 2 minutes. Can be used with ISI Gourmet Whips and N²O chargers. Allows you to flavour a liquid with solid aromatic substances: fruits, spices, aromatics. Preserves the taste and aromas that are transferred to the liquid. Contains 1 100% silicone sieve holder, 1 100% stainless steel sieve, 1 100% stainless steel ventilation tube, 1 100% silicone tube, and 1 cleaning brush.

	Ref.	Price
	672090	

NEW



Reusable and washable.

Type	H mm	Ø mm	Weight g	Ref.	Price
	18	80	10	672092	



NEW

NSF

COUVERCLE AVEC JOINT POUR SIPHONS

Convient pour les siphons Cream Profi Whip, Gourmet Whip, Green whip et Thermo Whip. Permet de sceller le contenu des siphons en toute sécurité pour le maintien au chaud ou au froid, sans perte de saveur. Le récipient en acier inoxydable se transforme en une bouteille hermétique et facile à transporter. Convient aux préparations froides ou chaudes. Equipé d'un joint silicone rouge code 880092.

Ø mm	H mm	U.V.	Code	Prix HT
60	25	1	672091	



Distribution Exclusive FRANCE

STAINLESS STEEL WHIPPER HOLDER

Stainless steel and silicone weighted stand. Suitable for all stainless steel iSi whippers. Keeps the head of the siphon down, no need to shake it between each use. Compact.

L mm	H mm	U.V.	Ref.	Price
115	160	1	672106	

UP TO 20% MORE EXPANSION THAN A CONVENTIONAL CARTRIDGE



Distribution Exclusive FRANCE

PROFESSIONAL ISI CHARGERS

These chargers are compatible with all ISI whippers. N²O chargers new capacity 8.4 g. Excellent cream expansion, up to 20% per serving (results vary depending on type of cream and fat content). Saves cream. Reduces the amount of calories and fat per serving while preserving taste. Reduces the cost of each serving. Produces a natural whipped cream, without additives. Reduces the number of chargers to recycle. 100% filled cartridges made of 100% recyclable steel. Sale prohibited to minors.

Type	Ø mm	L mm	U.V.	Condt.	Ref.	Price
box of 10	18	65	1	10	044181	
box of 24	18	65	1	24	044184	
box of 50	18	65	1	50	044186	



Distribution Exclusive FRANCE

PROTECTIVE COVER

Silicone cover. Protects your hands from burns when using your ISI whip for hot preparations in a bain-marie or in an oven.

Type	U.V.	Ref.	Price
for 0.5 litre siphon.	1	672103	
for 1 l siphon.	1	672104	

SIPHON HEATER

Keep your siphons at the right temperature near the drain

NEW





+ Free up your ovens, hobs and immersion heaters



AVAILABILITY : 2025

Made by MATFER BOURGEAT

SIPHON HEATER

Made of brushed stainless steel. Compact size for easy and space-saving installation. Intuitive touch control. No need for adjustments during operation. Stable siphons, even when almost empty. Independent water compartments for optimal water level. Internal indication for maximum water level. Even heating thanks to the bain-marie. Sauces and purées do not overheat and retain their flavor. Diameter of the compartments on the hood: 102 mm. Stable and adjustable temperature rise from 25 to 90 °C, with an accuracy of ± 1.5 °C. Removable lid, easy filling and cleaning. Non-slip pads.
UK version available.

L mm	l mm	H mm	Watts	Volts	Hz	Ref.	Price
310	157	184	400	240	50	675008	569,70





-5°C +40°C IP 65

SCALES NEO TX 15

Stainless steel scales designed for use in difficult food environments. Impact resistance. Touch keyboard and automatic tare. Mobility of the scales, battery life of 30 to 70 hours or mains. Easy-to-read backlit LCD display. Removable stainless steel tray 250x197 mm. Accuracy 1 g up to 6 kg , 2 g above. Range 15 kg. 6 volt battery-operated portable scales.

L mm	l mm	H mm	Weight g	Volts	Hz	Ref.	Price
398	291	98	4300	110-240	50-60	252216	



0°C +40°C IP 65

SCALES SX15

Stainless steel scales designed for use in difficult food environments. Impact resistance: 30 kg. Touch keyboard and automatic tare. Mobility of the scales, battery life of 70 hours with fully charge or mains. Easy-to-read backlit LCD display. Removable stainless steel tray 300x210 mm. Accuracy 1 g, capacity 15 kg. 6 volt battery-operated portable scales.

L mm	l mm	H mm	Weight g	Volts	Hz	Ref.	Price
320	300	95	6200	110-240	50-60	252220	



ACCURACY 1 G UP TO 6 KG AND LARGE CAPACITY OF 30 KG

SCALES CW30

Heavy-duty scales for ovens and kitchens. Impact resistance: 30 kg. Touchscreen keyboard, one-touch, convenient. Mobility of the scales, mains adaptor and rechargeable battery 6 V (battery life 70 hours with full charge). Easy-to-read backlit LCD display. Removable stainless steel tray 300x230 mm. Accuracy 0-6 kg: 1 g. 6-30 kg: 5 g.

L mm	l mm	H mm	Weight g	Volts	Hz	Ref.	Price
300	320	120	3720	100-240	50-60	252225	



ACCURATE WEIGHING: 0.1 G

POCKET SCALES

Automatic tare. Accurate weighing: 0.1 g. Range: 500 g. Blue backlit display. Plateau inox 6 x 5,3 cm. Battery-operated 2 AAA batteries included.

L mm	l mm	H mm	Weight g	Ref.	Price
115	64	18	100	252091	



CE

COMPACT PROFESSIONAL SCALES 5 KG

Scales with tare up to 5 kg. Durable and food contact approved stainless steel tray. Automatic stop after 180 seconds. Ultra-flat and compact. Modern design. Comes with 2 AAA batteries. Backlit.

L mm	l mm	H mm	Weight g	Volts	Ref.	Price
225	165	17	303	3	252094	



IP 65 -5°C +40°C

COMPACT SCALES

Compact high-precision scales. Range 3,000 g / Accuracy 0.2 g. AIDI 304 stainless steel tray 170x140 mm. Rechargeable battery and mains power adaptor included. Wide LED display height: 18 mm. Weighing, taring, and recalibration functions.

Type	l mm	H mm	Weight g	Volts	Hz	Ref.	Price
scales	178	85	1226	220-240	50-60	252117	



SECOND DISPLAY ON THE BACK



-5°C +40°C IP 65

ELECTRONIC SCALES SM

Compact bench scales with taring. Removable stainless steel tray 210x175 mm. Large display with red LEDs. Fitted with a second display screen on the back, ideal for schools. Operation with a 220 Volts 50/60 Hz mains adapter and 6 V rechargeable battery (70 hours autonomy at full charge). Crankcase in ABS. Accuracy 1 g. Range 6 kg.

L mm	l mm	H mm	Volts	Hz	Ref.	Price
210	170	160	220	50-60	252121	



IP 52

COMPACT ELECTRONIC SCALES S10

Professional electronic kitchen scales. Easy to read thanks to the backlit LCD screen. Accuracy 2 g up to 1 kg, 5 g between 1 and 4 kg and 10 g above that. Range 10 kg. Can be converted to ml. Resistant to dust deposits and splashes. Automatic tare function. Runs on an AC adapter included or on 4 AAA batteries not included. Automatic stop.

l mm	H mm	Weight g	Volts	Ref.	Price
240	60	560	220-240	280063	

COLUMN SCALES

-5°C +40°C

Touch keyboard and automatic tare.

Wall-mountable display bracket.

Removable stainless steel tray 350x300 mm.

Mobile 6 volt battery-operated portable scales with autonomy of up to 70 hours or mains operation.

SCREEN TO BE MOUNTED ON THE WALL OR ON ITS COLUMN





IP 56

COLUMN SCALES TFE30

Columln scales designed for use in bakeries. Round stainless steel stand. Easy-to-read ABS backlit LCD display.

L mm	l mm	H mm	Portée Kg	Volts	Hz	Ref.	Price
350	300	90	30	100-240	50-60	252228	



IP 67

COLUMN SCALES TF

Harsh environment circuit scales. Rectangular stainless steel stand. Easy-to-read, stainless steel backlit LCD display.

L mm	l mm	H mm	Portée Kg	Volts	Hz	Ref.	Price
350	300	90	30	100-240	50-60	252230	
610	400	830	60	100-240	50-60	252233	
710	500	830	150	100-240	50-60	252235	



MECHANICAL DIAL SCALES

Stainless steel tray, painted iron body, wide rigid plastic dial, zero adjustment knob. Damper for quick reading. Use prohibited for all commercial transactions.

Type	L mm	l mm	H mm	Ref.	Price
range 4 kg	220	260	277	252004	
range 10 kg	220	260	277	252010	
range 30 kg	315	370	355	252030	
range 50 kg	315	370	355	252050	
dial lid 4/10 kg				252052	
tray 4/10 kg	220	220	277	252055	
nozzle 4/10 kg				252058	
dial lid 30/50kg				252053	
tray 30/50kg	315	315	355	252056	
nozzle 30/50kg				252059	

CHOOSE THE SCALE SUITED TO YOUR NEEDS:

RANGE
We offer scales with ranges from 500g to 150kg.

PRECISION
From 0.1 to 10g, precision is often important both in baking and cooking; and it is generally proportional to the range.

TRAY SIZE
Choose scales with tray dimensions suited to the products you are weighing. All the trays on our scales are suitable for food contact.

THE ENVIRONMENT
Choosing scales with IP 67 protection ensures no-risk use in environments that are wet (can be washed) and dusty (flour).
IP 54: Protection from splashes and dust deposits.
IP 67: Protection from water and dust intrusion.
NB: Our scales are designed for laboratory weighing. They are not authorised for sales transactions.
Contact us for scales for commercial use.



MEASURING JUG

Clear polypropylene measuring jug. With spout and handle. Graduated in 1/10 litres.

H mm	C cl	Ref.	Price
120	25	251000	
165	100	251001	
238	300	251003	
270	500	251005	



SET OF MEASURING SPOONS

Set of 4 stainless steel measuring spoons (Ø 20/25/30/40 mm). Facilitates the quick dosing of ingredients such as salt, spices, sugar, and additives.

	Ref.	Price
Includes 1 spoon 2 ml (Ø 2 cm), 1 spoon 3 ml (Ø 2.5 cm), 1 spoon 5 ml (Ø 3 cm), and 1 spoon 15 ml (Ø 4 cm).	072029	



GRADUATED JUG 1 L

Copolyester jug. With spout. Graduation in decilitres. Unbreakable.

H mm	C cl	Ref.	Price
180	100	251012	



MEASURING JUG

Stainless steel measuring jug.

H mm	C cl	Ref.	Price
50	10	251101	
70	25	251102	
110	50	251105	
130	100	251110	
190	200	251120	



MEASURING CUP

Tempered cup measuring glass. Allows you to measure liquids and powders. Many graduations: starch, rice, liquids, sugar, semolina, flour, cocoa, etc.

H mm	Cdt	Ref.	Price
161	6	553295	



GRADUATED BUCKET

Stainless steel graduated bucket. With reinforcement base. Graduation in litres.

H mm	Ø mm	C cl	Ref.	Price
260	316	1200	251130	

ALPHAMIX

The professional heavy-duty beater that combines quality workmanship and performance

Ideal for very intensive use in pastry shops or by caterers, restaurants, and in small institutional catering.

COMFORT

Control panel on the front on the hood, practical and readable.

9-speed selector for precision and constant speed selection.

Patented bowl lock is simple and secure.

EFFICIENT

Tools: stainless steel whisk, pallet, and hook.



Effective with small quantities thanks to the curved bottom of the bowl and tool shape.

ROBUST

Polished metal frame provides great stability and easy maintenance.



Compliant with CE standard EN 454 for stand mixers.

Made by MATFER BOURGEAT MADE IN FRANCE

+ Powerful motor with quiet operation for improved working comfort



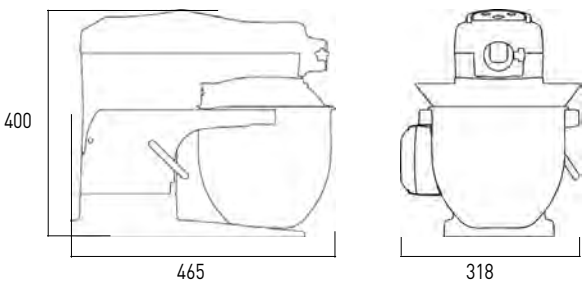




ALPHAMIX STAND MIXER 8 L

Professional all-rounder with heavy duty motor. Heavy duty asynchronous motor, for reliability and durability in line with tank capacity. Stainless steel bowl with ergonomic handle (capacity 7.8 l); its convex bottom is ideal for even very small quantities and promotes efficient kneading. Ideal for very intensive use in pastry shops or by caterers, restaurants, and in small institutional catering. Quick, it can knead, whisk, and mix up to 4 kg of dough in record time (humidity 60%). Can beat up to 16 egg whites (500 g) in record time. Can knead, with the pallet, up to 1.5 kg of softened butter, with maximum efficiency thanks to the shape of the tool that pulls the mixture back into the centre of the bowl. Patented spiral hook with roller for optimal kneading of up to 4 kg bread dough.

Type	L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
stand mixer	465	318	400	800	18600	700	230	50-60	210660	
mixer without AS	465	318	400	780	18330	700	230		210663	
extra bowl				800					210671	
spare whisk									210672	
spare pallet									210673	
spare hook									210674	
spare safety screen									210684	



DIMENSIONS ALPHAMIX 5 ET 8 L

+ Heavy-duty motor for unbeatable workability

ALPHAMIX STAND MIXER 5 L

Professional multi-purpose blender for baking and cooking. Robust universal motor, equipped with a torque giving it unparalleled work capacities. Stainless steel bowl with ergonomic handle has a high capacity, its convex bottom allows very small quantities to be worked and promotes efficient kneading. Ideal for very intensive use in pastry shops or by caterers, restaurants, and in small institutional catering. Quick, it can knead 600 g to 1.2 kg of bread dough (humidity 60 %). It can beat 1 to 10 egg whites (240 g) for up to 4.5 l of meringue. Can knead, with the pallet, up to 2.1 kg of sweet dough or 1 kg of softened butter, with maximum efficiency thanks to the shape of the tool that pulls the mixture back into the centre of the bowl. Patented spiral hook with roller for optimal kneading of up to 1.2 kg bread dough.

Type	L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
stand mixer	465	318	400	500	17000	550	230	50-60	210655	
extra bowl				500					210680	
spare whisk									210681	
spare pallet									210682	
spare hook									210683	

Powerful model for professional use, equipped with a powerful motor.
Blender function: cuts, chops, and grinds.
Whisk function: stirs and beats egg whites, cream, beats and binds sauces and soups, etc..
Mixer function: mixes and emulsifies mayonnaise, sauces, creamy preparations.
Powerful and robust motor. Very durable and solid.

Very easy to maintain for flawless hygiene.
Comes with multi-purpose a blade (chops, grinds), whisk (emulsifies), and blender.
Smooth lead 1.8 m.





BAMIX 350 BLENDER WHITE

Type	L mm	L utile mm	Weight g	Tr/min	Watts	Volts	Hz	Ref.	Price
white	495	285	1200	16000/19000	350	220-240	50-60	210370	



BAMIX 200 BLENDER WHITE

Type	L mm	L utile mm	Weight g	Tr/min	Watts	Volts	Hz	Ref.	Price
white	395	185	1000	10000/17000	200	220-240	50-60	210358	
black	395	185	1000	10000/17000	200	220-240	50-60	210357	



BAMIX TUBULAR BATTERY-OPERATED PRO BLENDER 18.5 CM

Battery-powered professional model. Provides more flexibility for use in the kitchen. Equipped with a 10.8 volt lithium battery for up to 20 min working time. Battery easily removable and replaceable. Fast battery charging time: approx. 40 min. Battery charging indicator light. Special motor, adapted to 65W power for high performance. 3 speeds: 8,000, 14,000, and 15,500 'booster' rpm for all kitchen applications. Brushless, maintenance-free motor. Comes with 3 tools: universal knife, emulsifying whisk and mixing whisk. Battery and charger included.

Type	L mm	l mm	H mm	Weight g	Watts	Ref.	Price
mixer	450	300	100	1177	65	210372	
battery	140	105	85	189	26	210375	
charger	315	160	100	422	65	210376	

Robust construction with high-performance stainless steel motor unit.
Optimal mixing quality with minimal time required for a fine finished product.
Dome diameter 125 mm and stainless steel knife, removable: easy cleaning and maintenance.
Ergonomic handle: effortless handling during use.

Very durable and solid.
Comes with stainless steel wall mount.
EasyPlug system for easy power cord replacement.





REMOVABLE COVER FOR EASY CLEANING. BLEND, MIX, AND WHISK WITH A SINGLE APPLIANCE

IMMERSION BLENDER

Type	L mm	L utile mm	Weight g	Tr/min	Watts	Volts	Hz	Ref.	Price
MP 350 ultra	740	350	4600	9500	440	220-240	50-60	210534	
MP 450 ultra	840	450	4900	9500	500	220-240	50-60	186902	
MP 550 ultra	940	550	5200	9000	750	220-240	50-60	186903	
knife MP350/450								281899	

ADJUSTABLE SPEED IMMERSION BLENDER

Type	L mm	L utile mm	Weight g	Tr/min	Watts	Volts	Hz	Ref.	Price
mini MP 240 VV	535	240	1500	2000 à 12500	290	220-240	50-60	283787	
CMP 300 VV	660	300	3100	2300 à 9600	350	220-240	50-60	460560	
MP 350 ultra VV	740	350	4800	1500 à 9000	440	220-240	50-60	210535	
MP 450 ultra VV	840	450	5000	1500 à 9000	500	220-240	50-60	210545	

COMBINED IMMERSION BLENDER-WHISK

Capable of brewing up to 100 litres at once. Very sturdy metal whip housing. Operating speed 250 to 1,500 rpm in the whisk. Total length 790 mm with the tube and 805 mm with the whisk.

Type	L mm	L utile mm	Weight g	Tr/min	Watts	Volts	Hz	Ref.	Price
MP 350 ultra	805	350	5900	1500 à 9000	440	220-240	50-60	210595	
MP 450 ultra	890	450	6500	1500 à 9000	500	220-240	50-60	186904	



MADE IN FRANCE

MICROMIX BLENDER

Robust construction with high-performance stainless steel motor unit. 2 appliances in one: blender and aeromix stand mixer for special emulsions. Dome diameter 125 mm and stainless steel knife, removable: easy cleaning and maintenance. Performance: powerful and quiet. Robust: stainless steel tube, dome, ferrule, and tools. Ergonomics: speed variator, spiral cord. Ergonomic handle for easy use. Variable speed drive from 2,000 to 12,500 rpm.



L mm	L utile	Watts	Volts	Hz	Ref.	Price
430	165	220	220-240	50-60	186905	



robot coupe

NEW

Adjustable stainless steel stockpot holder for Robot-Coupe hand blenders. Facilitates work by reducing strain and risk of musculoskeletal disorders. For stockpots width 330 to 650 mm.

Type	L mm	l mm	H mm	Weight g	Ref.	Price
330 to 650 mm	750	210	200	2600	210537	
500 to 1,000 mm	1120	210	200	4000	210538	
850 to 1,300 mm	1420	210	200	4300	210539	







BLENDER SANTOS NO. 66

The quietest blender without sound enclosure on the market. For user safety, the motor immediately stops when the lid is opened or when the bowl is removed from its base. Brushless motor with magnet rotors, maintenance-free, without overheating, and durable. Touchscreen control panel. 1.4 l copolyester bowl, stackable. Power available to crush all types of ice cubes and frozen fruit in record time. 6 pre-set programmes. Very durable sharp blade with titanium nitride coating. Patented two-way rotation system for even faster work. 100% metal coupling system which makes it extremely durable. Possibility of dropping in the device by simply removing the base and feet.

Type	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
blender	233	393	6200	1005	220-240	50-60	186208	
bowl+extra lid							186209	
spare lid							186210	





SANTOS BLENDER NO. 37

Ideal for intensive use. To blend, emulsify, or crush hot or cold ingredients. Powerful, very quiet variable speed motor. Very durable blades. Santosafe safety system locks the lid on the bowl for hands-free mixing. Variable speed drive: 0-1,800 rpm. Base + bowl dimensions: 303x220xH580 mm.

Type	L mm	l mm	H mm	C cl	Weight g	Volts	Hz	Ref.	Price
base-motor	303	220	580		1100	220-240	60	212011	
stainless steel bowl 2 l				200				212022	
stainless steel bowl 4 l				400				212014	
CPET bowl 4 l clear				400				183847	

The everyday ally of Chefs in all kitchens



Compact and versatile for commercial catering.
2 in 1 mixer.
Cutter function: all types of hashes, fine fillings, compound butters, grinding, kneading, and grinding of dried fruit in pastry shops.
Vegetable slicer function: wide variety of fruit and vegetable cuts for quiches, salads, and sandwiches.
Vegetable slicer function with large half-moon chute + cylindrical chute diameter 58 mm.
1 speed 1,500 rpm.
Comes with 2 mm slicing disc, 2 mm grating disc, and a smooth knife.
Very durable and solid.
Very easy to maintain for flawless hygiene.
Ejection of cut vegetables into the bowl.





VEGETABLE PREPARATION MACHINE R101XL

Wells 1.9 litres.

L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
220	280	720	190	10000	450	230	50	120440	

CUTTER R201XL

Bowl 2.9 l.

L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
220	280	720	250	10000	550	230	50	210731	



DISCS FOR R101, R201, AND R301

Stainless steel. Discs for models R301 / R201 / R101. Set 4 discs: slicers 2 and 4 mm, grater 2 mm, and julienne 2x2 mm.

Type	Ref.	Price
4 discs	210719	
5 discs	211013	



BLADES FOR R101XL AND R201XL

Stainless steel. Blades for models R101 / R201 / R101XL / R201XL. Very durable and solid.

Type	Ref.	Price
serrated	210712	
smooth	120412	



VEGETABLE PREPARATION MACHINE R402

Compact and versatile for commercial catering. 2 in 1 mixer. Cutter function: all types of hashes, fine fillings, compound butters, grinding, kneading, and grinding of dried fruit in pastry shops. "Pulse" function. Vegetable slicer function with large half-moon chute + cylindrical chute diameter 58 mm. 2 speeds: 500 and 1,500 rpm. Stainless steel cutter container 4.5 l, vegetable preparation machine with stainless steel container and composite lid. Comes without discs. Possibility of making chips and Russian salad pieces with optional discs. Recommended for establishments up to approximately 100 place settings. Side discharge. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
320	304	550	450	20500	750	230	50	405948	



VEGETABLE PREPARATION MACHINE R301 ULTRA

Compact and versatile for commercial catering. 2 in 1 mixer. Cutter function: all types of hashes, fine fillings, compound butters, grinding, kneading, and grinding of dried fruit in pastry shops. Cutter function, capacity 3.7 l with smooth blade. Vegetable slicer function with large half-moon chute + cylindrical chute diameter 58 mm. 1 speed 1,500 rpm. Stainless steel cutter and composite vegetable slicer. Comes with 4 discs: slicers 2 and 4 mm, grater 2 mm, and julienne 2x2 mm. Collection of 23 stainless steel discs as an option. Recommended for restaurants up to 80 seats. Side discharge. Very durable and solid. Very easy to maintain for flawless hygiene.

Type	L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
complete preparation machine	325	300	550	370	16100	650	230	50	280001	
stainless steel cutter + lid + blade									210714	



BLADES FOR R301 AND R301 ULTRA

Stainless steel. Accessory for R301, R301 ULTRA.

Type	Ref.	Price
smooth	120425	
serrated for herbs	120426	
serrated for grinding	210715	



CITRUS JUICER FOR R301 AND R402

Composite material. Allows you to obtain large quantities of fruit juice in a minimum of time. Very durable and solid. Accessory sold without motor unit.

H mm	Ø mm	Ref.	Price
220	300	210702	



KIT FRITES ET MACÉDOINE R402

En acier inoxydable. Comprend 1 disque éminceur + 1 grille. Doté d'une grande durabilité et solidité.

Type	Ref.	Price
cube 8x8	210738	
chips 10x10	190774	
chips 8x8	210741	



VEGETABLE PREPARATION MACHINE CL50

Suitable for restaurants, caterers, and institutional catering. Allows you to make minced, grated, Russian salad pieces, cubes, or sticks even with the most fragile products, all with a single appliance. Powerful asynchronous motor, with motor brake and magnetic safety device. Has two chutes, 1 wide and 1 round diameter 58 mm for horizontal slices. Automatic restart by pusher. Polycarbonate motor unit. Plastic bowl and lid. 1 speed: 375 rpm. Comes without disc. Very durable and solid. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
350	320	590	19800	550	230	50	210801	



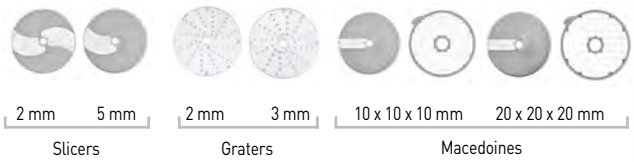
NEW



RESTAURATION PACK - 210803 Comes with 2 wall-mounted record holders



COMMUNITY PACK - 210804 Comes with 2 wall-mounted record holders



CUTTING ACCESSORIES FOR CL50

Type	Ref.	Price
kit 6 discs	210803	
kit 8 discs	210804	
slicer 0.6 mm	210820	
slicer 2 mm	120472	
slicer 3 mm	120474	
slicer 5 mm	210826	
wavy 3 mm	210843	
onion/cabbage 1x16 mm	210853	
grater 1.5 mm	120480	
grater 2 mm	120482	
grater 3 mm	406969	
julienne 2.5x2.5 mm	283062	
cube 8x8 mm	210838	
cube 14x14 mm	210840	
chips 8x8 mm	281894	
chips 6x6 mm	210842	

POTATO MASHER KIT FOR CL50

6 mm mashed potato attachment compatible with all CL50 models. This attachment includes a feed chute, a paddle and grid, and a mashed potato ejector disc. Makes 10 kilos of mashed potato in 2 minutes.

L mm	l mm	H mm	Weight g	Ref.	Price
500	500	450	2500	192503	





NEW

EASY STACKER ATTACHMENT

Attachment for CL50 (210801) - CL50 Ultra - CL50 Gourmet (406106) - R502 - R502 V.V.. Retrieves the sliced tomato, stacked in its original shape in the chute. Ideal for making plates of tomatoes in mass catering.

L mm	l mm	H mm	Weight g	Ref.	Price
390	390	260	1030	246135	





NEW

EASYLOADER CHUTE FOR VEGETABLE PREPARATION MACHINE CL50

Perfectly positions potatoes for cutting long chips. Compatible with R502 - R502 V.V. vegetable slicers and CL50 - CL50 Ultra vegetable preparation machines.

L mm	l mm	H mm	Weight g	Ref.	Price
240	24	340	2348	210736	





POSSIBILITY OF DICING AND WAFFLE CUTTING

VEGETABLE PREPARATION MACHINE CL50 GOURMET

Suitable for restaurants, caterers, and institutional catering. Allows you to cut your vegetables, small or long, cleanly and precisely. Cylindrical rotating chute diameter 68 mm. Large 170x72 mm chute for bulky vegetables. Removable dicing collection tray for small productions (0.6 l). Over 50 cuts possible (optional discs to choose from). Possibility of dicing and waffle cutting. Stainless steel motor unit. Metal bowl and lid. Automatic restart by lever. Rotation speed: 375 rpm. Asynchronous motor. Very durable and solid. Very easy to maintain for flawless hygiene.

Type	L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
white	615	390	760	21500	550	230	50	406106	



406107



406108



281895



CUTTING ACCESSORIES FOR CL50 GOURMET

Dicing equipment 3 mm for CL50 GOURMET vegetable slicer (406106). Quick, clean, and precise cut. Warning. The product does not include the CL50 GOURMET vegetable slicer (406101).

Type	L mm	l mm	H mm	Ref.	Price
dicing 3x3 mm				281895	
dicing 2x2 mm				406107	
dicing 4x4 mm				406108	
shelving and storage	220	110	110	406814	

Chops, grinds, kneads, and emulsifies.
Ideal for baking to crush dried fruit: almonds, hazelnuts, walnuts to put in cookies.
Powerful: heavy duty asynchronous motor.
Very efficient with an irreproachable quality of finished product in a few minutes for the longest preparations.
Accurate: Pulse control allowing to work in pulses for better cutting precision.
Has a stainless steel well, removable with ergonomic handle.

Bowl bottom blade to process both small and large quantities.
Clear lid with chute for adding ingredients during operation.
Serrated knife for pastry making.

THE TOOL FOR GRINDING, KNEADING, AND EMULSIFYING. IDEAL FOR CRUSHING DRIED FRUIT









CUTTER R2 2,9 LITRES

Bowl 2.9 l.

L mm	l mm	H mm	Weight g	Tr/min	Watts	Volts	Hz	Ref.	Price
200	280	350	9300	1500	550	230	50	210711	

CUTTER R5 2V 5,9 LITRES

Bowl 5.9 l.

L mm	l mm	H mm	Weight g	Tr/min	Watts	Volts	Hz	Ref.	Price
350	280	490	20600	1500/3000	1200	100-240	50	211005	

Stainless steel bowl with ergonomic handle.
Ideal for recipes for your customers with eating difficulties or offering preparations with an original texture.
Lid with scraper and feed chute for adding ingredients while in operation.
Thanks to its blade unit with micro-serrated blades, all your food is quickly blended.
Stainless steel bowl 2.9 l.
Easily removable for effective in-depth cleaning.

FOR MODIFIED TEXTURES







BLIXER 2

Lid with seal for perfect sealing. Speed 3000 rpm.

L mm	l mm	H mm	Weight g	Tr/ min	Watts	Volts	Hz	Ref.	Price
281	210	389	14000	3000	700	230	50	186900	

BLIXER 3

Lid with seal for perfect sealing. Speed 3000 rpm.

L mm	l mm	H mm	Weight g	Tr/ min	Watts	Volts	Hz	Ref.	Price
330	210	450	14000	3000	750	230	50	186901	

BLIXER 4

Lid with seal for perfect sealing. Variable speed 300 to 3,000 rpm.

L mm	l mm	H mm	Weight g	Tr/ min	Watts	Volts	Hz	Ref.	Price
226	304	480	14900	300 à 3000	1100	230	50	210750	

Stainless steel body.
Asynchronous motor, quiet for use in front of the consumer.
Ø 79 mm chute to insert whole fruit.
Large diameter feed chute saves time by not requiring the prior cutting of fruit.
Automatic pulp ejection into a removable container, capacity 6.5 litres.

Comes with 2 anti-splash spouts for serving in a glass or jug.
Clear height under spout for jug: 162 mm.
Powerful motor designed for intensive use throughout the day.
Tool-free assembly and disassembly.
Produces 25 cl juice in 6 seconds.



robot coupe

JUICER J100 ULTRA

Inclined base for optimal juice removal. Possible removal of residues in the tray behind the machine or continuously under the worktop thanks to the waste chute included.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
260	565	630	14000	1000	230	50	210348	



robot coupe

L mm	l mm	H mm	Tr/min	Watts	Volts	Hz	Ref.	Price
235	420	505	3000	700	230	50	210351	

NEW





Base kit + drip tray XL + long spout for juicers J80 - J80 buffet unit - J100. Allows the J80 juicer (Matfer ref. 210351) to be used on a self-service buffet.

L mm	l mm	H mm	Weight g	Ref.	Price
150	120	40	2200	203746	





SEPARATES PIPS, PITS, FIBRES, CARCASSES, BONES WITHOUT CRUSHING THEM

MADE IN FRANCE

AUTOMATIC SIEVE C80

Stainless steel body and hopper. Ideal for professionals making fruit juices, pulps, vegetable mousses, gravy bases, bisques, and fish soups. Products are introduced and waste is ejected continuously. High hourly output: 40-60 kg/h. Comes with sieve with 1 mm mesh. Speed 1,500 rpm.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
610	360	540	21000	650	230	50	210340	





PRESERVES ALL NUTRIENTS BY COLD EXTRACTION



JUICER NO. 68

Painted cast aluminium frame. Ideal for juice or smoothie bars, hotels, institutional catering and restaurants, pastry shops, ice cream shops, etc.. Suitable for intensive use. Particularly powerful and quiet motor. Very wide chute (79 mm) to insert fruit/vegetables without prior cutting. Food basket with very finely perforated (0.5 mm) sieve for perfect filtration. With the Easy-clean system: well, basket, and lid removable without tools. Spout 228 mm for use with jugs. Large capacity pulp collector: 14 litres. Food zone and stainless steel basket. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
562	330	606	25000	1300	230	50	210353	

JUICE EXTRACTOR CS600

The juice extractor"s worm screw cold presses fruit and vegetables against the walls of the filter without any loss of nutrients. Allows you to make juices with all types of fruit, vegetables, leaves (spinach, kale, basil, etc.), roots (beetroot, ginger, etc.), and plant-based milk (almond, walnut, sesame, etc.). ø 88 mm chute: quick insertion of whole fruit, saves time. Powerful motor: continuous use for up to 24 hours. Yield: up to 40 l of juice/hour (300 apples). Noise reduction system (40-50 db): quiet operation. Motor 60 rpm. Brushed stainless steel motor unit. Easy-to-clean removable extraction head. Tritan head and bowl. PET jug and pulp container. Tap with anti-drip valve. The extra head allows you to switch from fruit to vegetables without having to clean between two productions.

Type	L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
CS600	200	130	420	9000	200	230	50	210401	
extra head								210402	





The essential food processor-mixer-cooker in kitchens and for restaurant dessert-making

Essential to consistently make sauces, creams, and soups.

Stainless steel body, well, and knives.

Adjustable working temperature.

Professional motor that can run continuously for several hours.

The LCD display panel allows you to select and configure recipes and perform programming.

SAFE: Compact machine, mounted on 4 shock-absorbing and stabilising feet for quiet operation.

160 pre-recorded recipes.

QUIET AND COMPACT MACHINE



PRO GASTRO BLENDER-COOKER

2 l capacity bowl. Heating power 800 watts. Composite lid with feed chute during work. 23 speeds from 120 to 12,500 rpm.

Type	L mm	l mm	H mm	C cl	Weight g	Tr/min	Watts	Volts	Hz	Ref.	Price
Hotmix	258	312	296	200	13500	120 à 12500	1500	240	50-60	212502	
stainless steel bowl				200						212511	
lid										212510	



HOTMIX PRO GASTRO XL 3 L

Bowl capacity 3 litres. Motor 1,800 watts.

L mm	l mm	H mm	Weight g	Tr/min	Watts	Volts	Hz	Ref.	Price
320	420	396	18000	120 à 16000	1800	240	50-60	212503	



HOTMIX PRO GASTRO 5 L

Bowl capacity 4.9 litres. Motor 1,500 watts.

L mm	l mm	H mm	Weight g	Tr/min	Watts	Volts	Hz	Ref.	Price
520	350	460	36000	jusqu'à 8000	1500	220-240	50-60	212504	



HOTMIX PRO MASTER VACUUM

Blends and cooks without discoloration or taste alteration. Eliminates aerobic microorganisms. Taste enhanced by vacuum reduction. Bowl capacity 2 l. Clear lid. Working temperature 24-190°C. Motor 1,800 watts. Heating power 1,500 watts.. Vacuum packed 80-90%. 26 speeds available up to 16,000 rpm.

L mm	l mm	H mm	Weight g	Tr/min	Watts	Volts	Hz	Ref.	Price
520	320	320	20000	jusqu'à 16000	1800	240	50	212507	





MADE IN FRANCE robot coupe

HEATING CUTTER-BLENDER

Stainless steel bowl. Stainless steel bowl 3.7 l. Liquid capacity 2.5 l. Heating temperature adjustable to the degree, up to 140°C. Programming function 9 recipes to save. Quiet operation. 5 speed functions: variable speed from 100 to 3,500 rpm; high speed Turbo 4,500 rpm; variable speed pulse; mixing delicate products in reverse rotation of the blade from 100 to 500 rpm. Industrial asynchronous motor. Serrated blade delivered as standard + smooth blade as an option. Knife retention system to facilitate emptying liquids from the bowl. Airtight lid with anti-splash system. Fitted with a bowl and lid scraper arm. Dishwasher-compatible accessories. R-Mix function: warming thanks to the intermittent speed (rotation of the blade every 2 seconds at slow speed). R-Mix function: warming thanks to the intermittent speed (rotation of the blade every 2 seconds at slow speed).

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
226	338	522	13500	1200	230	50	212530	
120	100	190	270				212533	

NEW



MADE IN FRANCE SANTOS

SANTOS NO. 2 CHEESE GRATER

Painted aluminium base and removable housing. Stainless steel disc and PMMA drawer. Ideal for grating all kinds of cheese as well as dried fruit, nuts, etc. Safe cut-off of the motor when the drawer or level are opened. Easy to use: the disc and the grater housing are removable. Comes with grater disc 3 mm for Gruyere cheese. Hourly flow rate: approx. 50 kg. Extra discs as an option (for peanuts, fondue, fruit, etc.).

Type	L mm	l mm	H mm	Watts	Volts	Hz	Ref.	Price
grater	450	250	350	600	230	50-60	120615	
gruyere disc 3 mm							120625	
parmesan disc							120627	





MADE IN FRANCE

KITCHEN BLENDERS

Large capacity blender with exceptional efficiency: blends the skin and seeds of vegetables. 3-litre stainless steel blender jug with Soft-touch main handle and secondary handle to easily pour out the contents. Quick securing of the jug on the motor block. Exclusive X-Flow technology for a very fine and very quick result for both small and large quantities. Knife with 4 large asymmetrical stainless steel blades for very fine blending of food. Jug ribs favouring the circulation of ingredients for homogeneous blending. Lid equipped with flow-guide sides returning the mixture to the blades. R-Crush crushing function. Pulse function. Equipped with a timer. 10 speeds from 500 to 12,600 rpm. Single phase 230V 50/60Hz.

L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
470	215	450	300	14000	1100	230	50	212133	
470	215	500	500	14000	1200	230	50	212135	





MADE IN FRANCE

PEUGEOT ROELLINGER PEPPER MILL

Peugeot pepper mill of traditional inspiration in wood and steel winch wheel with lock notch with a lifetime guarantee. Fitted with a grinding collection tray. Fitted with a "Peugeot" system, lifetime guarantee. This model was developed with Olivier Roellinger, the famous chef, and was illustrated by Sylvie Amar Studio.

Type	L mm	l mm	H mm	Ref.	Price
dark wood	110	95	130	661458	
red	110	95	130	661459	



MADE IN FRANCE

HOSTELLERIE PEUGEOT PEPPER MILL

Fitted with a "Peugeot" system, lifetime guarantee. The reference mill for Chefs in the kitchen.

Type	H mm	Ø mm	Ref.	Price
chocolate	220	53	661405	
blond wood	220	53	661418	



MADE IN FRANCE

PEUGEOT PEPPER MILL

Fitted with a "Peugeot" system, lifetime guarantee. U Select: system allowing to choose between 6 grinds (from very fine to coarse) without adjusting the frame.

Type	H mm	Ø mm	Ref.	Price
chocolate	270	67	661406	
blond wood	270	67	661407	
black lacquered	220	59	661420	
white lacquered	220	59	661421	

2-IN-1



SPICE MILL

Allows you to store and grate your spices very quickly, in a fine and precise way. Suitable for hard spices: nutmeg, cinnamon, tonka bean, etc.. Ultra-sharp stainless steel blade. Hermetically closed top compartment for storing spices.

H mm	Ø mm	Ref.	Price
136	50	216032	



OLÉRON WET SALT MILL

Fitted with a "Peugeot" system, lifetime guarantee. Patented system designed to grind even wet salt. Varnished wood and acrylic.

H mm	Ref.	Price
140	661409	



COMPATIBLE WITH ALL BRANDS OF ROD MILLS

Made by MATFER BOURGEAT

MATFER

FUNNEL FOR MILL

Save time when filling salt and pepper mills. Clear for better filling control. Equipped with a support tab on the rod inside for perfect stability and centring on the mill.

H mm	Ø mm	Weight g	Ref.	Price
57	76	21	061002	





MADE IN FRANCE

PEUGEOT

ISEN LONG PEPPER MILL

Fitted with a "Peugeot" system, lifetime guarantee. Designed to perfectly grind long and large peppercorns. Also allows you to grind some large dried spices (cardamom, star anise, tonka bean, etc.). Adjustable grind.

H mm	Ø mm	Ref.	Price
160	70	661431	



MADE IN FRANCE

PEUGEOT

LANKA CINNAMON SHAKER MILL

Mill which pre-crushes the cinnamon sticks using a ball integrated into the system. The mill then makes it possible to grind the cinnamon very finely thanks to the mechanism specially developed by Peugeot. Very durable for longer life.

H mm	Ø mm	Ref.	Price
220	68	661430	



FIFO BOTTLE

Simplifies dish seasoning. Flexible polyethylene. Convenient and hygienic, all the contents are used without loss. Easy loading through the wide opening. Quick and easy to clean.

H mm	Ø mm	C cl	Ref.	Price
208	62	47	116340	
208	70	59	116342	
208	76	75	116343	
208	87	94	116344	





SQUEEZE BOTTLE

Convenient and hygienic. Flexible polyethylene. For all sauces and liquid creams. Spout cap. Easy to fill. Quick and easy to clean.

Type	H mm	Ø mm	C cl	Ref.	Price
clear	180	50	28	116378	
yellow	180	50	28	116379	
red	180	50	28	116380	

Type	H mm	Ø mm	C cl	Ref.	Price
clear	185	60	35	116382	
yellow	185	60	35	116383	
red	185	60	35	116384	

Type	H mm	Ø mm	C cl	Ref.	Price
clear	240	80	70	116386	
yellow	240	80	70	116387	
red	240	80	70	116388	



BOTTLE WITH POURER

Opaque body. To prepare mixtures in advance and store them. Each bottle includes 1 body, 1 neck, 1 spout, and 1 coloured lid/base.

Type	C cl	Ref.	Price
red	100	116400	
yellow	100	116401	
green	100	116403	
white	100	116404	
blue	100	116405	

Type	C cl	Ref.	Price
white	200	116406	



SPREAD BOTTLE

Spout 3 outlets specially for chocolate spread. Polyethylene. Easy to fill. Quick and easy to clean.

H mm	Ø mm	C cl	Ref.	Price
255	85	100	116341	



DOSING PUMP FOR 5 L CONTAINER

Facilitates dosing. Can be screwed onto all 5 l containers. Flow rate 28 ml (+/- 2 ml) per pulse. Screw thread, diameter 40 mm.

Ø mm	Ref.	Price
40	720050	







6-COMPARTMENT CONDIMENT BOX

Black polypropylene. Plexiglass lid: ingredient protection. Ideal for storing condiments and respecting hygiene rules. Clear lid to immediately see the contents.

L mm	l mm	H mm	U.V.	Ref.	Price
500	160	95	1	511506	



NEW

STAINLESS STEEL DISH + RACK

Type	L mm	l mm	H mm	U.V.	Ref.	Price
large	315	245	25	1	714023	



STAINLESS STEEL DISH + RACK

Stainless steel. Ideal for setting aside or draining meat or other ingredients in the kitchen. Useful in the kitchen to store meat/fish before serving, or to get rid of their fat.

Type	L mm	l mm	H mm	U.V.	Ref.	Price
small	205	150	30	1	714021	
large	235	190	35	1	714022	

Stainless steel.

Ideal for storing herbs, condiments, or any other preparation of your choice.

Container to avoid waste, aesthetic and therefore suitable for an open kitchen, for example.

Containers stackable when empty to save space.





JAPANESE MINI-DISH

Includes 4 containers 714001 (30 cl) in a large container with lid.

L mm	l mm	H mm	Ref.	Price
280	120	65	714000	



JAPANESE MINI-DISH

Lid sold separately.

Type	L mm	l mm	H mm	C cl	Ref.	Price
container 30 cl	100	65	55	30	714001	
container 60 cl	135	105	60	60	714002	
container 90 cl	160	110	65	90	714003	
lid 30	110	75		30	714011	
lid 60	145	115		65	714012	
lid 90	170	120		90	714013	

Made by MATFER BOURGEAT

CONDIBOX

Ensuring fresh ingredients at your fingertips!

Ideal for very intensive use in pastry shops or by caterers, restaurants, and in small institutional catering.



Use with frozen eutectic plates for excellent cold storage.
Works without electricity.
Keeps herbs fresh during meal time.
Keeps ingredients for the preparation of sandwiches, mixed salads, and ice creams cool for several hours.
Comes with 5 containers GN 1/9 capacity 1 l, depth 100 mm, and 2 eutectic plates.
Modular as required: 2 containers GN 1/9 or 1 container GN 1/3 or 2 containers GN 1/6 and 2 containers GN 1/9.
Very small size.

+ No electricity required and space-saving



CRYSTAL CONDIBOX

L mm	l mm	H mm	Ref.	Price
585	200	146	511508	



STAINLESS STEEL CONDIBOX

Type	L mm	l mm	H mm	Ref.	Price
Stainless steel condibox	585	200	146	511510	
extra plate	265	162	30	511512	

Made by MATFER BOURGEAT

ROLL BOX

Ideal for keeping all your seasoning at hand in a simple and neat way

Stainless steel.
Plexiglass lid: ingredient protection.
Inclined holder for greater convenience and visibility.

ABS BOWLS 55 cl: diameter 100 mm, H 90 mm.
Very durable and rigid.
Very easy to maintain for flawless hygiene.





ROLL BOX 4 BOWLS

Small size.

L mm	l mm	H mm	Ref.	Price
510	135	115	017084	



ROLL BOX 6 BOWLS

1 rear compartment that can accommodate 4 bottles with pourers.

L mm	l mm	H mm	Ref.	Price
380	360	145	017082	

\+ The round base of the bowl forces the user to store it on the stand = better organisation





The perfect and delicate plating tool

Stainless steel.

Ideal to delicate plate and decorate.

Allows delicate ingredients to be handled with precision.





652022



652021

BENT CHEF'S TWEEZERS

652012

Type	L mm	l mm	Ref.	Price
bent	145	10	652012	
bent	350	40	652022	
offset	200	25	652021	



CHEF"S SERVING TWEEZERS/SPOON

Stainless steel. Convenient because it has two sides: a spoon side and a gripper side.

L mm	Ref.	Price
170	652010	





652033



652035
652014

STAINLESS STEEL MINI TWEEZERS

Stainless steel. Monobloc clamp with spring effect. Ideal for plating delicate food in the kitchen. Convenient for serving condiments at buffets. Allows the quality service of caramels, chocolates, and confectionery in store.

Type	L mm	l mm	Ref.	Price
flat	115	17	652033	
oak leaf	115	24	652035	
oak leaf	175	30	652014	



652020



652013

STRAIGHT CHEF'S TWEEZERS

Type	L mm	l mm	Ref.	Price
straight	150	7	652020	
straight	300	12	652013	



BENT SPATULA

Stainless steel. Polypropylene handle. Semi-flexible blade with rounded edge. Ideal for precision work (cooking, chocolate, confectionery) and plating.

L mm	L utile mm	l mm	Ref.	Price
220	90	20	112609	



CHEF FORK

Vacuum hardened die-cut blade. Black polypropylene overmoulded handle. Permet de facilement retourner les petites pièces de viande pendant la cuisson ou maintenir pendant la découpe.

L mm	Ref.	Price
130	182160	



STRAIGHT FINE-TIPPED BLACK CHEF'S TWEEZERS

NEW

Made of stainless steel, 100% biocompatible titanium coating.. Precision tweezers, fine tip for precise plating. Comes on a card.

	Ref.	Price
	652025	



NEW

High-quality traditional Japanese manufacturing. Magnolia wood handle. Sharp Aisi 420 stainless steel tips. Suitable for cooking and plating.

L mm	Weight g	Ref.	Price
290	60	652030	





DECORATING SQUEEZE BOTTLE

Polyethylene squeeze bottle. Spout ideal to enhance your plates with precision. Pourer with cap.

H mm	Ø mm	C cl	Ref.	Price
195	60	25	116434	



DECOSPOON CULINARY DRAWING SPOONS

Set of 2 stainless steel spoons l 230 and 190 mm. Simple: bring a touch of tasty colour to your plates in a single step. Large nib ideal for drawing dots and wide lines. Small nib ideal for writing, spirals, and majestic curves.



Type	Ref.	Price
pack of 2	116436	



QUENELLE SPOON

Stainless steel spoon, polypropylene handle. Quenelle spoon specially designed to form perfect quenelles, with pointed tips. Spoons can be used alone or in pairs; they are designed to fit inside each other. Long handle for working in deep containers such as Pacojet containers.

L mm	L utile mm	l mm	H mm	Weight g	Ref.	Price
220	60	30	10	40	652038	
240	80	40	10	50	652039	



A robust and reliable slicing machine for spectacular cutting that increases sales

Made in Italy in noble metals: stainless steel, cast iron and aluminium, assembled by hand.

Very durable high-temperature enamelled paint.

Concave blade perfectly reproducing the hand/knife movement, without heating the meat.

Precise adjustment of cutting thickness: adjustment to the 10th of a mm. Cutting thickness: 0-2.5 mm.

Machine can be fully disassembled, quick and easy to clean.

Sharpener included.

Customisation possible on request (colour, decorations).



ELEGANT SLICING MACHINES WITH OPENWORK FLYWHEEL AS STANDARD



VOLANO MANUAL SLICING MACHINE WITH WHEEL

Enamelled red finish with "dairy" wheel and aluminium tray.

Type	L mm	l mm	H mm	Weight g	Cap. coupe mm	Ref.	Price
Blade 30 cm	720	600	740	45500	230x190	211205	
Blade 35 cm	870	710	800	81000	270x240	211206	
base for Ø 30	560	375	800	45000		211207	
base for Ø 35	700	450	795	53000		211208	

VOLANO MANUAL SLICING MACHINE WITH WHEEL

Glossy black finish and aluminium tray.

Type	L mm	l mm	H mm	Weight g	Cap. coupe mm	Ref.	Price
blade 30 cm	720	600	740	45500	230x190	211215	
foot	560	375	800	45000		211217	



Avantages produits :

Vertical electric slicer, ideal for cured sausage cutting.

Meticulous artisanal making, machines designed for intensive use.

Painted and varnished cast iron frame.

Easy to disassemble trolley and mechanism in polished cast iron and stainless steel.

Chrome steel blade, cutting thickness 0 to 14 mm.

Power cord 150 cm.

Sharpener included.





RESEMBLES A FLYWHEEL SLICING MACHINE





Autres coloris disponibles, sur demande.

CHROMATIC ELECTRIC SLICING MACHINE RED

Type	L mm	l mm	H mm	Weight g	Cap. coupe mm	Tr/min	Volts	Hz	Ref.	Price
Blade 30 cm	570	520	500	27000	270x210	210	230	50	211635	
Blade 35 cm	795	640	660	47000	320x245	210	230	50	211640	
base for Ø 30	516	376	778	49000					211650	
base for Ø 35	626	446	778	50000					211651	

Gravity slicing.

Robust: stainless steel protective screen, frame and trolley in anodic oxidation treated aluminium alloy.

Safe: if the blade guard is removed, the slicer automatically stops. Also has an IP 66 protected switch.

Easy to maintain: Removable trolley and frame/knife distance for easy cleaning.

Blade assembly/disassembly kit included.

Frame and trolley in aluminium alloy treated with anodic oxidation.

Stainless steel blade.

Sharpener included.

Made in Italy.

Slice thickness adjustment up to 15 mm.

IP 66 protected switch, protected during cleaning.



QUIET OPERATION THANKS TO A TOOTHED BELT DRIVE

GC ELECTRIC SLICING MACHINE

Quiet operation thanks to a toothed belt drive.

Type	L mm	l mm	H mm	Cap. coupe mm	Volts	Hz	Ref.	Price
belt 30 cm	680	550	445	190x270	230	50	211042	
belt 35 cm	700	575	500	270x200	230	50	211043	



GXL ELECTRIC SLICING MACHINE

Quiet operation thanks to a pinion drive.

Type	L mm	l mm	H mm	Cap. coupe mm	Volts	Hz	Ref.	Price
sprocket 35 cm	850	520	500	200x280	230	50	211053	



HAM BOARD

Moulded polyethylene item. Helps improve food hygiene when cutting.

L mm	l mm	Ref.	Price
315	160	211031	



GREASE SPRAY

Food grade grease spray. Ideal for oiling slicing machine trolley guide rails. Watertight. Very good adhesion on all metals.

C cl	Ref.	Price
50	720095	

PROTECTS AGAINST DIRT AND SPLASHING WATER



PROTECTIVE COVER

Cover in low density polyethylene with a thickness of 130 microns. Polyester and cotton edging. Reusable and durable cover. Advice: use on a dry slicer, to avoid water or humidity retention inside the cover on the electrical parts of the machine.

L mm	l mm	H mm	Ref.	Price
1000	600	600	211098	



MADE IN FRANCE

DISPOSABLE PROTECTIVE COVER

Low density polyethylene. Suitable for food contact. 100% recyclable. Protects the slicing machine during cleaning of premises, storage, or transport..

Type	L mm	l mm	Th. mm	Ref.	Price
pack of 300	750	750	0,01	322030	



Robust: Anodised aluminium alloy frame and trolley, stainless steel knife.
Precision adjustable cutting thickness from 0 to 16 mm.
Belt transmission, silent and avoiding overheating.
Non-jet washable.



211030



211010



211016

NEW



211014



211020



211023

SERIES F ELECTRIC SLICING MACHINE

Type	L mm	l mm	H mm	Weight g	Cap. coupe mm	Chariot	Affûteur	Watts	Volts	Hz	Ref.	Price
Blade 19.5 cm	520	360	315	10000	160x140	Non-demountable trolley.	Without sharpener.	147	220-240	50-60	211030	
Blade 22 cm	580	405	340	13500	210x160	Easy to disassemble trolley for easy cleaning.	Slice thickness adjustment up to 15 mm.	184	220-240	50-60	211010	
blade 25 cm	565	440	400	15200	220x190	Easy-to-disassemble trolley for easy cleaning.	Sharpener included.	185	220-240	50-60	211016	NEW
Blade 25 cm	620	425	370	15500	220x190	Easy to disassemble trolley for easy cleaning.	Sharpener included.	221	220-240	50-60	211014	
Blade 30 cm	650	495	440	23000	220x220	Easy to disassemble trolley for easy cleaning.	Sharpener included.	258	220-240	50-60	211020	
Blade 35 cm	890	585	480	36000	310x260	Easy to disassemble trolley for easy cleaning.	Sharpener included.	300	220-240	50-60	211023	

The essential grater for Chefs with a perfect and effortless result







LARGE CUTTING SURFACE FOR INCREASED PERFORMANCE



PREMIUM GRATER

Ideal for effortlessly grating citrus fruit, hard pressed cheese, ginger, mushrooms, chocolate, etc. Durable stainless steel razor-cut grater. Food cut without being shredded: aroma and flavour preserved. Ergonomic velvet-touch handle with anti-scuff rubber tip at the end of the grater. Suspension eyelet. Comes with a grater protection case. Hand wash case. When stock runs out, grater colour may change slightly during the year.

Type	L mm	L utile mm	l mm	Ref.	Price
black	320	200	25	186601	
red	320	200	25	991616	
yellow	320	200	25	991617	
green	320	200	25	991618	
cinnamon	320	200	25	991619	
blueberry	320	200	25	186631	



PREMIUM SPICE GRATER

Ideal for effortlessly grating all hard spices. Durable stainless steel razor-cut grater. Food cut without being shredded: aroma and flavour preserved. Ergonomic black velvet-touch handle with anti-scuff rubber tip at the end of the grater. Suspension eyelet. Comes with a grater protection case. Hand wash case.

L mm	l mm	Ref.	Price
230	25	186604	

GOURMET GRATER

Ideal for effortlessly grating all spices. Quality razor sharp blades made from heavy duty stainless steel. Food is cut and not shredded, which preserves aromas and flavours. Ergonomic black velvet-touch handle with non-slip rubber tip for enhanced stability. Suspension eyelet. Wide ergonomic grater.

Type	L mm	L utile mm	l mm	Ref.	Price
zester	320	135	60	186620	
large grain	320	135	60	186621	
very large grain	320	135	60	186622	
double-sided	320	135	60	186623	
wide razor	320	135	60	186624	
star blade grater for parmesan	320	135	60	186625	
mandolin 2 mm	320	135	60	186627	
pusher				216100	



DOUBLE ZESTER BLADE

100% stainless steel double grater with non-slip feet. Quality razor sharp blades. Food is cut and not shredded, preserving taste and flavours. One side for fine zest and one side for coarse zest.

L mm	l mm	H mm	Weight g	Ref.	Price
310	36	10	72	186636	



MATFER ZESTER/GRATER

Design and finish for use in front of the customer. This Matfer grater is the perfect combination of design and efficiency. Stainless steel blade. Its walnut handle makes this model elegant, stylish, and exclusive.

L mm	l mm	H mm	Weight g	Ref.	Price
330	45	15	176	216139	



PROFESSIONAL SERIES GRATERS

Ideal for finely grating all ingredients effortlessly: zest, cheese, ginger, chocolate, etc.. Photo-etched, ultra-sharp, durable stainless steel blades. Food is cut precisely, without being shredded or crushed. Natural aromas and flavours are released and preserved. Grater with sturdy stainless steel handle. Suspension eyelet.

Type	L mm	l mm	H mm	Weight g	Ref.	Price
zester	300	36	15	174	216140	
fine zest	300	60	15	174	186640	
coarse zest	300	60	15	174	186641	
very coarse zest	300	60	15	174	186642	
double-sided	300	60	15	174	186643	
wide razor	300	60	15	174	186644	



ROTARY GRATER

Photo-etched, durable, ultra-sharp stainless steel blade. Fine blade effortlessly grates hard cheese, chocolate, and nuts. Large hopper for generous amounts of cheese and other food. Funnel shape blade ensures that grated food dispenses quickly and easily. Wrap-around pusher that grates food with virtually no loss. Easy to assemble and disassemble.

L mm	l mm	H mm	Weight g	Ref.	Price
185	90	100	200	215436	



Quality razor sharp blades made from heavy duty stainless steel. Food is cut and not shredded, which preserves aromas and flavours. Increased stability.

L mm	l mm	H mm	Weight g	Ref.	Price
120	80	270	380	186616	

UN DESIGN INNOVANT ET FONCTIONNEL, ASSOCIÉ AUX LAMES ULTRA-AFFÛTÉES



RÂPE 4 FACES

Râpe 4 faces : 3 lames (très gros grain, fine, double tranchant) et 1 lame éminceur 2mm.
Lames de qualité affilées à coupe rasoir en acier inoxydable très résistant.
Les aliments sont découpés et non pas déchiquetés ce qui permet de préserver les arômes et les saveurs. Stabilité accrue. Livré avec un étui protecteur pour les râpes.
Lame fine amovible pour nettoyage.

L mm	l mm	H mm	Ref.	Price
120	80	270	186615	47,60



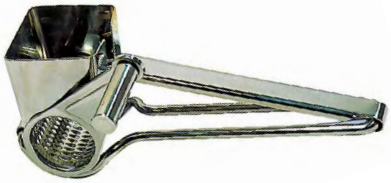
NEW



NUTMEG GRATER

Anti-slip rubber base. Stainless steel handle. Ultra-sharp blade made by photochemistry. finely grates efficiently and evenly. Comes on a card.

L mm	Ref.	Price
250	216016	



CHEESE GRATER

Stainless steel. Removable. Blister packed.

L mm	Ref.	Price
200	215437	



MATFER

MATFER GRATER

Stainless steel razor grater for clean, fine, and even cuts. Ideal for grating lemons, ginger, garlic, and hard pressed cheese. Very sharp stainless steel blade. Ergonomic elastomer handle for good stability.

Type	L mm	l mm	Ref.	Price
zester 2 mm	330	40	216011	
fine shavings 4 mm	330	40	216012	
coarse shavings 22 mm	330	40	216015	



MULTI-PURPOSE 4-SIDED GRATER

Large model. Stainless steel. Robust. With sliding bottom tray to collect the products.

L mm	l mm	H mm	Ref.	Price
105	80	245	215431	





3-YEAR GUARANTEE (EXCLUDING KNIFE AND WHEEL)



BONZER

BONZER EZ TIN OPENER WITH CRANK HANDLE

Designed for all types of box, including square boxes. 3-year guarantee (excluding knife and wheel). Stainless steel rod and base. Profiled blade for better cutting. Composite handle. The head is easily removed, without tools, to clean the blade. Steel blade with anti-bacterial treatment slowing their proliferation. Knob in special stainless steel. Fasten on worktop with screws or clamps. For an average number of 20 boxes opened per day approximately.

Type	L mm	Ø mm	Ref.	Price
20 boxes	400		230203	
20 boxes	630		230207	
40 boxes	630		230209	
60 boxes	920		230210	
wheel EZ20/ EZ40		25	230257	
extra blade			230255	





BONZER

CLASSIC TIN OPENER WITH CRANK HANDLE

Fasten on worktop with screws or clamps. 2.5 cm diameter steel blade and wheel. Stainless steel rod and base. Designed for all types of box up to 5/1. Composite handle. 1-year guarantee.

L mm	l mm	H mm	Ref.	Price
670	400	25	230190	

CUTTING WITHOUT SHARP EDGES = SAFETY



PALM AUTOMATIC TIN OPENER

Secure opening (lid cut out on the outside). Cutting without sharp edges. Ergonomic handle.

L mm	H mm	Ø mm	Ref.	Price
80	55	12,5	072996	



NEW

BUTTERFLY

Stainless steel body. Hardened steel blade.

L mm	l mm	Ref.	Price
80	34	230005	

SIMPLE AND ROBUST



MONOPOL TIN OPENER

Nickel steel. Semi-automatic operation.

Type	Ref.	Price
tin opener	230006	



MONOPOL TIN OPENER

Nickel steel. Semi-automatic operation.

Type	Ref.	Price
tin opener	230007	
spare wheel	230010	
extra knife	230008	

ERGONOMIC



GALLANT TIN OPENER

High quality stainless steel tool. Overmoulded polypropylen handle and controller.

L mm	l mm	Ref.	Price
220	60	230101	

Made by MATFER BOURGEAT

PISTON FUNNELS

Made of copolyester for a light weight and, therefore, very precise handling.

Comes with a 4 mm diameter tip and a chrome support to place it on the worktop.

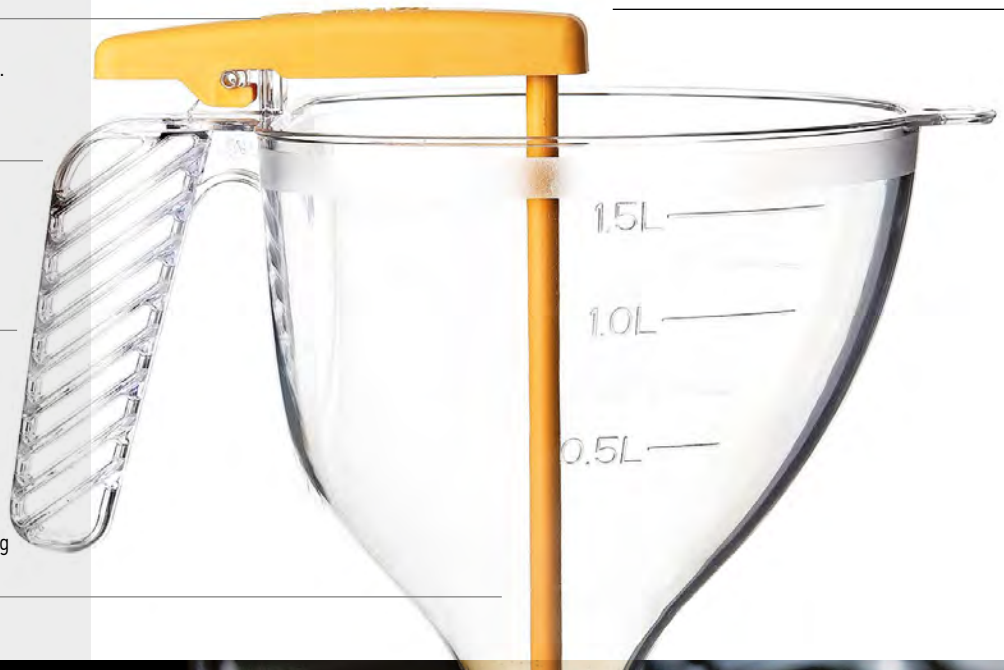
+ Ergonomic handle for comfortable use

PRECISION
Its thumb grip allows precise dosage adjustment.

COMFORT
An ergonomic handle for unparalleled working comfort.

VISIBILITY
A clear body for improved working visibility.

CLEANING
The entire mechanism is removable for easy cleaning (dishwasher safe).





The tip is equipped with a welded seal.
Silicone O-ring.



Made by MATFER BOURGEAT

PISTON FUNNEL 0.75 L

Type	H mm	Ø mm	C cl	Weight g	Ref.	Price
funnel	270	140	75	360	116601	
spare seal					116534	

AUTOMATIC FUNNEL 1.5 L

H mm	Ø mm	C cl	Weight g	Ref.	Price
308	208	150	805	116540	



Made by MATFER BOURGEAT

PORTIONER FUNNEL

Ensures constant dose delivery to control production costs. Accurate dose management between 12 and 19 g. Savings by avoiding loss of ingredients. Unbreakable copolyester funnel (heat resistant up to 90°C). The entire mechanism is removable for easy cleaning (dishwasher safe). Comes with stainless steel holder.

H mm	Ø mm	C cl	Weight g	Ref.	Price
420	220	150	750	116605	

PREPARATION UTENSILS | FUNNELS



POLYPROPYLENE FUNNEL

Polypropylene. Easy to wash and reuse. Suitable for all types of operation. Outlet diameter: 10 mm.

H mm	Ø mm	Ref.	Price
120	120	071125	
160	160	071129	



STAINLESS STEEL FUNNEL

Stainless steel. Outgassing groove. Rohrdurchmesser: 13mm.

H mm	Ø mm	Ref.	Price
110	100	116219	
125	120	116220	

SAVES TIME



STAINLESS STEEL AUTOMATIC FUNNEL

Suitable for liquid products. Instant assembly/disassembly of the mechanism. Supplied with 2 outlet nozzles diameter 3 and 6 mm. 8 mm diameter outlet without nozzle. Stainless steel wire holder as an option Ref. 116515.

Type	H mm	Ø mm	C cl	Weight g	Ref.	Price
funnel	180	185	190	960	258825	
set 3 tips					116523	
spring					116524	
handle					116525	
stem + ball + bolt					116526	







HALF-ROUND BOWL

White polypropylene. Lightweight and easy to handle.

Ø mm	C cl	Weight g	Ref.	Price
190	100	110	116451	
240	250	190	116452	
280	450	260	116453	
325	600	310	116454	
360	900	410	116455	
400	1300	520	116456	

LID

White polypropylene. Protects the contents of the bowl during storage.

Ø mm	Ref.	Price
190	116351	
240	116352	
280	116353	
325	116354	
360	116355	
400	116356	



TIMER, STOPWATCH, AND CLOCK 24 HOURS

Digital display h/min/sec. Magnetic back with clip. 3 functions: countdown timer in seconds/ stopwatch/24 hour clock. Time up signal. Storage of the chosen time. Blister packed. Battery-operated 1 AAA battery included.

L mm	l mm	Ref.	Price
70	50	250602	



MINUTEUR 20 HEURES

Paramétrable en heures et minutes. À affichage digital. Dos aimanté avec pince. Sonnerie puissante. Livré sous blister. Minuteur fourni avec pile AAA.

L mm	l mm	Ref.	Price
60	50	250601	16,65



4 TIMERS IN 1

TIMER 4X99 HOURS

Watertight keyboard. Non-slip pads ensuring high stability. Digital display h/min/sec. Wall fastening possible. 1 box of 4 timers of 99 hours and 59 min. Storage of the chosen time. Operation with 9V battery or mains supplied with 9V adapter.

L mm	l mm	H mm	Ref.	Price
135	95	160	250606	



TIMER FOR HOURS, MINUTES AND SECONDS

Multi-purpose timer 99hrs59min59sec. Stopwatch function. Large screen. Loud alarm 75 dB. Auto-standby function. Time limit exceedance displayed. Magnet on the back and hanging hole. Stands in upright position. AAA battery included.

l mm	Ref.	Price
65	250607	



TIMER MÉCANIC 60 MINUTES

Brushed steel body. Long (8 sec) and loud (70 dB) signal.

H mm	Ø mm	Ref.	Price
68	96	250608	



TIMER 99 MINUTES WITH NECK STRAP

Multi-purpose for precise cooking. Quick setting. Time up signal. Magnetic back. Comes with neck strap. Battery-operated 1 AAA battery included.

H mm	Ø mm	Ref.	Price
23	65	250611	



TIMER 24 HOURS

Digital display h/min/sec. Model to install. Loud signal. Battery-operated 1 AAA battery included.

L mm	l mm	H mm	Ref.	Price
90	47	45	250604	



Made by MATFER BOURGEAT

STAINLESS STEEL EGG RING

Ideal for giving a perfectly regular shape to your eggs during cooking. Stainless steel. Easy handling thanks to the handle.

L mm	H mm	Ø mm	Ref.	Price
140	125	85	215425	



CLACK EGG SHELL CUTTER

The hull is cracked by a shock wave caused by the stainless steel ball released from the top of the rod. Perfectly clean cut thanks to the special shape of the bell. Stainless steel.

H mm	Ø mm	Ref.	Price
240	40	215307	



EGG POACHER

Tin. Perforated cup with 4 feet.

L mm	l mm	H mm	Ref.	Price
100	68	175	112334	



EGG SEPARATOR

Stainless steel. Keeps the egg yolk intact while the white drains into the bowl.

L mm	l mm	H mm	Ref.	Price
167	70	28	072774	



SPECIALLY DESIGNED FOR HERBS AND ONIONS

MANUAL HANDHELD MINCER

Stainless steel blade. Plastic body and pusher. Cap for storage after slicing. Rotary movement by quarter turn. Special herbs and onions.

H mm	Ø mm	Ref.	Price
190	100	072874	



KITCHEN MORTAR

To crush spices and herbs. Rounded bottom and rough pestle base for better results. Very stable stainless steel base. Large format suitable for professional kitchens. Before using the mortar for the first time, oil it using paper towels soaked in a little oil. Repeat this process from time to time for long-lasting maintenance of the mortar.

H mm	Ø mm	Weight g	Ref.	Price
80	140	2670	661501	

NEW





NUTCRACKER

Steel nutcracker with satin chrome finish. Extra-heavy duty. Suitable for cracking nuts and shellfish. Practical and very ergonomic grip.

l mm	H mm	Ref.	Price
23	193	215405	



EXTRACTA GARLIC CRUSHER

Multi-function: garlic press, onion press, cherry pitter, olive pitter, nutcracker, fish scale scraper, etc. Cast aluminium. Covered with a very resistant special coating for dishwashers.

L mm	l mm	H mm	Ref.	Price
160	52	33	072899	





GARLIC CHOPPER AND CRUSHER

Stainless steel. The garlic press side features round holes. The garlic cutter side produces fine cubes through a dicing blade. Polypropylene cleaning grille on the garlic cutter side. Polypropylene pusher.

L mm	l mm	H mm	Ref.	Price
190	45	44	072893	



BIOPRESS GARLIC AND ONION CRUSHER

Easy to handle. Cast aluminium. Covered with a very resistant special coating for dishwashers.

L mm	l mm	H mm	Ref.	Price
150	25	30	072890	



BRINE DENSITY METER

Glass. Allows you to control the salt concentration in your solutions or brines. Graduated from 1,000-1,250 g/l. Blister packed.

L mm	Ref.	Price
220	250105	

GIESSER MADE IN GERMANY

Utility kitchen knife for sensitive preparations (gluten-free, kosher, halal, vegan, etc.).
Handle made without any allergens.



SLICER

L mm	L utile mm	Ref.	Price
345	210	182840	



COUTEAU À SAIGNER

L mm	L utile mm	Ref.	Price
315	160	182835	26,05



PARING KNIFE

L mm	L utile mm	Ref.	Price
210	100	182803	



KITCHEN KNIFE

L mm	L utile mm	Ref.	Price
290	160	182811	
340	200	182812	
340	260	182813	



BONING KNIFE

L mm	L utile mm	Ref.	Price
280	150	182829	



CAKE KNIFE

L mm	L utile mm	Ref.	Price
455	310	182821	

Microplane

State-of-the-art design and technology for unrivalled results



PREMIUM GRATER

Ideal for effortlessly grating citrus fruit, hard pressed cheese, ginger, mushrooms, chocolate, etc. Durable stainless steel razor-cut grater. Food cut without being shredded: aroma and flavour preserved. Ergonomic purple velvet-touch handle with anti-scuff rubber tip. Suspension eyelet. Comes with a protection case for storage. Hand wash case. Blade length 200 mm. Specially designed for gluten-free, kosher, halal, and vegan preparations to limit the risk of contamination.

L mm	L utile mm	l mm	Ref.	Price
320	200	25	186631	

Exoglass® Made by MATFER BOURGEAT +220°C NF

Exoglass® composite material. Robust monobloc, non-deformable.
Rot-proof, sterilisable, and rust-proof. Specially designed for use in non-stick containers.



EXOGLASS® TURNER

L mm	L utile mm	l mm	Ref.	Price
300	150	90	112424	



MULTI-PURPOSE TONGS

L mm	l mm	Ref.	Price
240	49	112434	



EXOGLASS® COOKING SPOON

L mm	l mm	Ref.	Price
300	49	113334	



COMPACT AND VERSATILE

MEAT MINCER WITH CRANK HANDLE TRANSFORMAR

Stainless steel and composite. Ideal for chopping small quantities, concentrate of convenience and efficiency. Compact and versatile. Features a bayonet closure for quick installation of components. Can be fastened to the worktop (up to 80 mm thick) thanks to a suction cup and a clamp. Raised holder for dishes and bowls. Comes with 2 perforated stainless steel plates (Ø 4.5 mm and 7 mm), 1 stainless steel blade with self-sharpening fins, 1 sausage funnel, 1 special pastry tip with 5 patterns and 1 pusher/key. Polyethylene pestle.

L mm	l mm	H mm	Ref.	Price
135	135	290	100089	



COMPACT YET POWERFUL

ELECTRIC MEAT MINCER

Stainless steel. Compact, powerful and incredibly robust machine. Very good output of 120 kg of ground meat per hour. AISI304 stainless steel body, worm screw, trays, and knives. Stainless steel body. 3 Supinox racks diameter 70 mm holes diameter 8 mm, 6 mm, and 3.5 mm. Self-sharpening 4-wing blades. Removable stainless steel tray. Sausage cone diameter 15 mm. Motor block ventilation window protected against falling drops of water. On/off switch with rotation inverter in case of food blockage.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
400	190	410	30500	550	220-240	50-60	215602	



MADE IN FRANCE

ELECTRIC MEAT MINCER SANTOS N°12/12

Stainless steel. Robust machine for small production. Hourly output: approximately 160 kg. Single-cut or enterprise chopping system: 1 knife + 1 perforated plate with half-round notch. Removable stainless steel chopper body, diameter 70 mm. Comes with 1 stainless steel knife + 3 stainless steel grids with holes, diameter 3 mm / 4.5 mm and 8 mm. Stainless steel meat tray. Stainless steel worm screw. Stainless steel frame. On/off switch with rotation inverter in case of food blockage. Easy disassembly of components for washing in the dishwasher.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
260	350	420	19000	600	230	50-60	186206	





GROUND BEEF STEAK MOULD

Stainless steel. Plastic handle. Ideal for forming ground steaks like at the butcher"s. Allows you to obtain regular ground steaks. The spring-loaded button allows you to compress freshly ground meat. Removable stainless steel head facilitates turning out. Steak, about 150 g.

Type	L mm	L utile mm	l mm	Ref.	Price
oval	390	115	80	215420	
round	350	110	110	215421	



PACKET OF 1,000 BURGER DISCS

Very strong and hard-wearing greaseproof paper. 32 g/m2. Ideal for compliance with hygiene rules. Can be put in the oven. Packet of 1,000.

Type	L mm	l mm	Ø mm	Ref.	Price
round			100	100104	
oval	110	80		100105	



MANUAL SAUSAGE MAKER

Ideal for manually making sausages with all types of stuffing and meat. Horizontal sausage stuffer, capacity 5 kg. Stainless steel 18/10 cylinder. Nylon piston with O-ring. Aluminium mechanism and gears. Stainless steel base. Removable crank for operating a 2-speed rack: 1 slow for pushing and 1 fast for piston return. Comes with 4 cones diameter: 11 mm, 18 mm, 25 mm, and 33 mm.

L mm	l mm	H mm	Weight g	Ref.	Price
580	215	175	1100	215605	



ELECTRIC PASTA MACHINE

Electric pasta machine for rolling dough and making 2mm tagliatelle and 6.5mm fettuccine. Compact machine in chrome steel with integrated rolling mills. Cylinder width: 140 mm. 6 possible thicknesses (max 3mm). Can accommodate vermicelli, spaghetti, trenette and ravioli cylinders in manual mode with supplied crank handle. Stable machine on rubber feet. Suitable for regular but not intensive use.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
290	280	220	6800	85	220	50	073144	



PASTA CYLINDERS FOR IMPERIA MACHINES

Chrome steel. Easily removable and interchangeable cylinders for manual (073141) and electric (073144) IMPERIAs. Simple and convenient use. Pasta width 0.8 mm.

Type	L mm	l mm	H mm	Ref.	Price
vermicelli 0,8 mm	175	60	50	073146	
spaghetti 2 mm	175	60	50	073147	
tagliatelle 2 mm	175	60	50	073149	
trenette 4 mm	175	60	50	073150	
fettucine 6,5 mm	175	60	50	073151	



MANUAL PASTA MACHINE IMPERIA 150

The most versatile pasta machine, can be used with many easily interchangeable cylinders. Rolling pin cylinder width: 143 mm. Comes with a smooth fixed cylinder and a removable double cylinder: fettuccine 2 mm and tagliatelle 6.5 mm. Comes with removable crank and table clamp. Case-hardened steel gear. Chrome steel rollers. Adjustment of dough thickness by button.

L mm	l mm	H mm	Weight g	Ref.	Price
190	180	160	3300	073141	



RAVIOLI ACCESSORY FOR IMPERIA MACHINES

Chrome steel. Fits IMPERIA manual 073141 and electric 073145 machines. With hopper and mould roller guaranteeing the correct closing of the ravioli on all 4 sides and their pre-cutting. Ravioli 50x50 mm. Convenient because easy to remove and interchangeable. Very durable and rigid. Easy to clean.

L mm	l mm	H mm	Ref.	Price
150	100	80	073148	

FIND PASTA PLATES IN THE CATALOG

IN SITU









MANUAL PASTA MACHINE R220

Steel gears, machined and hardened.
Convenient because dough thickness can be adjusted by numbered buttons (10 possible thicknesses).
Patented fastening ensuring perfect fastening to the worktable.
Rolling pin cylinder width: 220 mm.
Maximum thickness of dough rolls: 10 mm.
Comes without cylinder.
Hourly flow rate: approx. 12 kg.

L mm	l mm	H mm	Ref.	Price
380	320	320	073175	

ELECTRIC PASTA MACHINE

Ideal for restaurants and institutional catering.
Electronic speed control.
Quieter model and epicyclic transmission.
White Teflon gear.
Chrome steel frame.
Stainless steel hopper.
Safe: automatic cut-off of the kneader when the door is opened.

L mm	l mm	H mm	Weight g	Volts	Hz	Ref.	Price
320	300	260	1600	230	50-60	073170	

PASTA CYLINDERS FOR 073170 AND 073175

Chrome steel. Easy to remove and interchangeable. Very durable and rigid. Very easy to maintain for flawless hygiene.

Type	l mm	Ref.	Price
cylinder insert No. 1 vermicelli 1.5 mm	220	073180	
spaghetti cylinder insert 2 mm	220	073181	
cylinder insert No. 2 tagliatelle 2 mm	220	073182	
cylinder insert No. 3 trenette 4 mm	220	073184	
cylinder insert No. 4 fettucine 6.5 mm	220	073186	
cylinder insert No.5 lasagne 12 mm	220	983712	



imperia

MANUAL PASTA MACHINE TITANIA IMPÉRIA

Chrome steel. Fitted with 3 cylinders to make different types of pasta: smooth, 2 mm fettucine and 6.5 mm tagliatelle. Slicing thickness adjustable from 0.2 to 2.2 mm. Fitted with a removable crank and a table clamp. Very durable and rigid. Simple and convenient use. Easy to clean.

L mm	l mm	H mm	Weight g	Ref.	Price
190	160	120	2770	073140	





Ideal for cutting pappardelle and tagliatelle

High-quality wood.

Very durable and rigid.

Allows you to cut 10 dough strips in a single step.





PASTA CUTTER WOODEN ROLLING PIN - PAPPARDELLE

Very easy to maintain. Belt width 13 mm.

L mm	Ø mm	Ref.	Price
320	40	073220	



PASTA CUTTER WOODEN ROLLING PIN - TAGLIATELLE

Very easy to maintain. Belt width 6 mm.

L mm	Ø mm	Ref.	Price
320	40	073221	



PASTA CUTTER WOODEN ROLLING PIN - TAGLIATELLE

Very easy to maintain. Belt width 4 mm.

L mm	Ø mm	Ref.	Price
320	40	073222	



imperia

RAVIOLAMP RAVIOLI MOULD

Deep drawn aluminium. Steel base with non-slip rubber feet. Comes with a beechwood rolling pin. Very durable and rigid.

Type	L mm	l mm	Nbre emp.	L emp. mm	l emp. mm	Ø emp. mm	Ref.	Price
rounded squares	340	140	12	52	52	30	073194	
squares	270	105	24	34	34		073195	
squares	300	140	36	34	34		073200	



PASTA DRYING RACK

Beech. Convenient because it is fitted with 4 arms. Allows you to dry up to 1 kg of fresh pasta. Very durable and rigid. Very easy to maintain.

H mm	Ø mm	Ref.	Price
340	300	073229	



SET OF 3 RAVIOLI AND MINI-CALZONE MOULDS

Polypropylene. Allows quick and easy turning out. Comes with recipe book. Very durable and rigid. Set of 3 moulds to prepare ravioli, mini-calzone, and other pastries. Large overall dimensions: Ø 155 mm, 240x175x40 mm. Medium overall dimensions: Ø 120 mm, 195x140x35 mm. Small overall dimensions: Ø 95 mm, 160x110x25 mm.

Ref.	Price
073159	







BAKING AND PASTRY

Bakers, Pastry-makers, Ice cream makers, Confectioners - discover our unique range of tools - ergonomic, reliable and perfectly suited to every stage of your work. Our passion for flavour is found in all our innovative ideas. Test the revolutionary Exoglass® moulds.

WORKING DOUGH	223
SCORING	232
BREAD BAKING	233
PIZZA	241
BAKING TRAYS, RACKS, MATS, AND PAPER	243
MOULDS	257
PASTRY RINGS AND FRAMES	305
CUTTERS	318
PASTRY BAGS AND TIPS	328
PASTRY MAKING UTENSILS	337
PASTRY EQUIPMENT	351
FOOD COLOURING AND SPRAYS	352
YULE LOGS	360
CATERING	365





CUSTOMISE WITH YOUR LOGO FROM 1,000 ITEMS

Made by MATFER BOURGEAT

PACK OF 10 BAG CLIPS

Polyamide tongs. Heat resistant up to 100°C. Allows you to easily close all your bags of ingredients. Protects your ingredients from soiling and extends their life.

L mm	l mm	H mm	Ref.	Price
65	28	58	118991	



STAINLESS STEEL FLOUR SCOOP

stainless steel 18/10 flour scoop. Can contain 1.5 kg flour.

L mm	l mm	Ref.	Price
380	100	116225	



MONOBLOC FLOUR SCOOP

Aluminium monobloc measuring scoop. Ideal for flour, vegetables, and all other food products. Perfectly hygienic. Almost unbreakable. Length given with the handle.

L mm	l mm	C cl	Ref.	Price
185	65	11	116201	
210	70	21	116202	
250	89	30	116208	
265	100	41	116203	
310	108	65	116204	
350	120	110	116205	
400	150	187	116206	
430	180	258	116207	





POLYPROPYLENE FLOUR SCOOP

Polypropylene scoop. Ideal for flour and other food products. Length given with the handle. One colour for each ingredient to prevent cross-contamination.

Type	L mm	l mm	C cl	Ref.	Price
white	250	110	70	116270	
red	250	110	70	116271	
blue	250	110	70	116272	
green	250	110	70	116273	
yellow	250	110	70	116274	

POLYETHYLENE FLOUR SCOOP

Polyethylene scoop. Ideal for flour, seeds, and other food products. Easy to handle because it is lightweight. Length given with the handle.

L mm	l mm	C cl	Ref.	Price
187	65	12,5	116233	
250	92	25	116234	
310	115	50	116235	
350	145	85	116236	
400	177	150	116237	



AUTOMATIC FLOUR SIEVE

Stainless steel sieve with handle. Double sieve. Ideal for flouring a work surface or bread or for sifting small quantities of flour.

H mm	Ø mm	C cl	Ref.	Price
130	123	110	115060	



STAINLESS STEEL DOUGH SCRAPER

Rigid, one-piece stainless steel. Bevelled edge. Ideal for dividing dough.

L mm	l mm	Ref.	Price
130	110	112822	

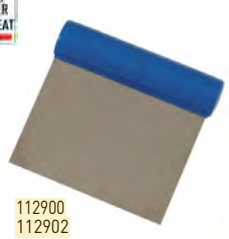


FLEXIBLE DOUGH SCRAPER

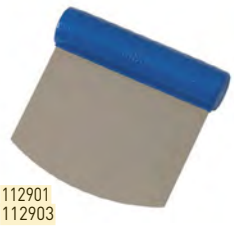
Flexible, stainless steel. Polypropylene handle. Ideal for dividing dough.

L mm	l mm	Ref.	Price
110	120	112820	

Dough scraper with stainless steel blade. Ideal for cutting pastry, bread, and pizza dough but also for scraping and cleaning. Polyamide handle. Two types of model available: straight or round blade. Two types of blade available: rigid or flexible.



112900
112902



112901
112903

MATFER STRAIGHT DOUGH SCRAPER

Type	L mm	l mm	Ref.	Price
rigid	110	105	112900	
flexible	110	105	112902	

MATFER ROUND DOUGH SCRAPER

Type	L mm	l mm	Ref.	Price
rigid	110	105	112901	
flexible	110	105	112903	



DOUGH MIXER/KNEADER 10 L

Removable stainless steel bowl. Kneading capacity: 4 kg hard dough. Works as a baker's kneader making it a bread maker of choice for all types of breads / croissants / pastries / pizzas / ground meat mixes. Inclined fork. Bowl rotated by dough kneading. Robust asynchronous motor, quiet. The kneader has a side opening to add ingredients during kneading. Safe: undervoltage protection and restart by ON/OFF button. Very stable cast aluminium base, stainless steel fork and bowl. Very durable and rigid. Easy to clean: the kneading hook can be removed without tools, easy to clean with running water.

L mm	l mm	H mm	Weight g	Volts	Watts	Hz	Ref.	Price
500	350	420	17000	230	600	50	212007	

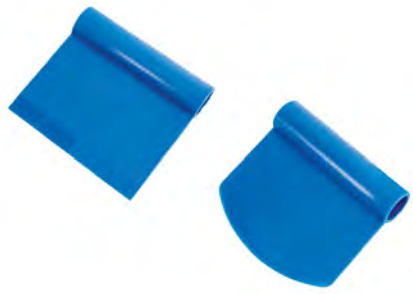
112833
112933

112834

DOUGH SCRAPER

Very durable polyamide dough scraper. Bevelled edge for a clean cut.

Type	L mm	l mm	Weight g	Ref.	Price
small	121	98	230	112833	
large	220	130	500	112834	
pack of 6 (small)	121	98	230	112933	



EXOGLASS® DOUGH SCRAPER

Exoglass rigid sterilisable monobloc scraper. Ideal for bakeries. Two types of model available: straight or round blade.

Type	L mm	l mm	Ref.	Price
straight	115	80	112825	
round	115	80	112826	





FLOUR BRUSH WITH HANDLE

Brush with natural bristles. Wood handle.

L mm	Ref.	Price
315	116050	



FLOUR BRUSH

Flour brush with natural bristles. Wooden frame, length 21 cm.

Type	L mm	l mm	Ref.	Price
silk black	210	45	118305	
silk white	210	45	118306	



MADE IN FRANCE

HALF ROUND BRUSH

Brush with natural bristles white. The half-round shape facilitates cleaning in corners. Food-grade polypropylene handle.

L mm	l mm	Ref.	Price
335	130	118311	



WOODEN BRUSH

Brush with natural bristles white. Flour brush. Varnished wood handle.

Type	L mm	Ref.	Price
counter	320	118302	

BLUE BRISTLES THAT CAN BE SEEN ON THE DOUGH IN CASE OF DISPERSION



FLOUR BRUSH

Brush with blue PBT polyester bristles. Vegetable scrubbing brush. PP handle.

L mm	l mm	H mm	Ref.	Price
290	30	85	118314	



MADE IN FRANCE | +140°C

COUNTER BRUSH

Brush with blue PBT polyester bristles. Vegetable scrubbing brush. Polypropylene handle. Bristle length: 5 cm.

L mm	l mm	Ref.	Price
310	40	118312	

FOR FERMENTING IN CONTAINERS



MADE IN FRANCE

ROUND DOUGH CONTAINER

Special fermentation dough tray in white high density polyethylene (HDPE). Can be fitted with a reversible lid: an airtight side for storage and side with holes to promote dough fermentation. Stackable closed with lid and nestable empty. Compatible with trolleys 779108 and 779100.

Type	l mm	H mm	Ø mm	C cl	Weight g	Ref.	Price
container	480	120	480	1400	775	510531	
container	480	180	480	2400	910	510532	
lid	480	30	480		455	510534	



MADE IN FRANCE

RECTANGULAR DOUGH CONTAINER

Special fermentation dough tray in white high density polyethylene (HDPE). Can be fitted with a reversible lid: an airtight side for storage and side with holes to promote dough fermentation. Stackable closed with lid and nestable empty. Designed for use in bakery trolleys 600x400.

Type	L mm	l mm	H mm	C cl	Weight g	Ref.	Price
container	600	400	80	1200	865	510535	
container	600	400	110	1700	955	510536	
lid	600	400	30		615	510537	

MADE IN FRANCE

ROUND DOUGH CONTAINER FOR DOUGH DIVIDERS

White round food-grade HDPE dough container. Ideal for raising bread dough pieces, pizza dough, etc.. Robust, flexible manufacture with high impact tolerance. Compatible with trolleys 779108 and 779110. Stackable empty.

H mm	Ø mm	C cl	Weight g	Ref.	Price
175	450	1400	750	510503	
160	480	1900	980	510504	



MADE IN FRANCE

RECTANGULAR DOUGH CONTAINERS FOR DOUGH DIVIDERS

White food grade polypropylene rectangular dough container. Ideal for raising bread dough pieces, pizza dough, etc.. Robust, flexible manufacture with high impact tolerance. Compatible with trolleys 779108 and 779110. Stackable closed with lid and nestable empty.

Type	L mm	l mm	H mm	C cl	Weight g	Ref.	Price
container	530	410	80	1000	880	510505	
container	530	410	140	2000	1070	510501	
lid	530	410	25		585	510508	



DOUGH CONTAINER TROLLEY

Stainless steel tubes. Stainless steel wire holders. Composite wheels, of which 2 with brake for storage. Ideal for transporting and storing dough and dough pieces containers. Very durable and rigid. Very easy to maintain for flawless hygiene. For 8 round containers H 190 mm or rectangular 530x410 mm. Space between shelves 185 mm. Safe load: 8 kg per shelf.

L mm	l mm	H mm	Ref.	Price
370	590	1790	779108	



DOUGH CONTAINER TROLLEY

Stainless steel tubes. Stainless steel wire holders. Composite wheels, of which 2 with brake for storage. Ideal for transporting and storing dough and dough pieces containers. Very durable and rigid. Very easy to maintain for flawless hygiene. For 16 round H 190 mm max. or rectangular 530x410 mm containers. Space between shelves 185 mm. Safe load: 16 kg per shelf.

L mm	l mm	H mm	Ref.	Price
790	590	1790	779110	





MADE IN FRANCE · -40°C · +90°C

BARREL 50 LITRES WITH LID

Suitable for fermentation as well as storage and transport of liquid yeast. Sealed lid fully protecting the contents. Easy to handle. Full opening. White high density polyethylene.

H mm	Ø mm	C cl	Weight g	Ref.	Price
540	393	5000	1960	140495	



MADE IN FRANCE · BPA FREE · -40°C · +90°C

DOUGH CONTAINER GN 1/1

High quality polyethylene. Stackable with and without lid, high stacking capacity. Rounded corners and bottom for easy container cleaning. Vertical sides without interior edge to avoid marking the dough pieces. Totally flat bottom to easily take off the dough pieces, without any loss of material. Optimised side reinforcements. Rounded exterior corners to ensure a damage-free working environment.

L mm	l mm	H mm	C cl	Weight g	Ref.	Price
530	325	90	1200	1100	510542	
530	325	20		555	510543	



MADE IN FRANCE · BPA FREE · -40°C · +90°C

HALF DOUGH DIVIDER CONTAINER



High quality polyethylene. For bread dough rising. The quantity of dough, which is smaller than in the large container, ensures excellent dough rising homogeneity for high quality results. Allows very high bread-making flexibility and increased production capacity. Container with rounded corners and no retention area for easy cleaning and perfect hygiene, compliant with current standards. Smooth surface allows dough to be easily removed from the container, leaving little or no residue on the walls. Lightweight, it limits musculoskeletal disorders. High resistance to temperature variations, flexible container with high impact tolerance. Compatible with bakery trolleys 600x400 mm.

Type	L mm	l mm	H mm	C cl	Weight g	Ref.	Price
container	400	300	105	700	490	510540	
lid	400	300	40		270	510541	



MADE IN FRANCE

LARGE RECTANGULAR DOUGH CONTAINER

White polypropylene container. Stackable and nestable empty.

L mm	l mm	H mm	Weight g	Ref.	Price
530	400	150	950	510502	



MADE IN FRANCE

BUCKET WITH HANDLE

Strong high density polyethylene. Suitable for food contact. Bucket with heavy-duty stainless steel handle.

Type	H mm	Ø mm	C cl	Ref.	Price
standard	310	310	1500	510506	
spout	280	290	1300	510507	



BANNETON BASKET

Polypropylene. Stackable. Each colour corresponds to a dough weight, regardless of shape.

Type	L mm	l mm	H mm	Ø mm	Ref.	Price
round 0.5 kg			75	190	118503	
round 1 kg			93	220	118504	
round 1.5 kg			90	250	118507	
oval 0.5 kg	270	120	65		118508	
oval 1 kg	350	130	72		118509	
oval 1.5 kg	420	140	75		118519	





POLYPROPYLENE SLOTTED BANNETON BASKET

Imprints its pattern on the dough pieces and decorates the crust. Polypropylene. Aeration of the dough during rising thanks to its structure. Improves bread preparation hygiene. Very durable.

Type	L mm	l mm	H mm	Ø mm	Ref.	Price
long 0.5 kg	230	140	86		118534	
long 0.75 kg	260	140	86		118537	
long 1 kg	340	140	86		118539	
oval 0.5 kg	210	150	86		118541	
oval 0.75 kg	250	150	86		118543	
oval 1 kg	265	170	86		118545	
round 0.5 kg			86	200	118547	
round 0.75 kg			86	230	118549	
round 1 kg			86	270	118550	



MOULDED RATTAN BANNETON BASKET

Imprints its pattern on the dough pieces and decorates the crust. Rattan. Non-washable.

Type	L mm	l mm	H mm	Ø mm	Ref.	Price
oval 0.25 kg	200	120	80		118501	
oval 0.75 kg	240	140	75		118502	
round 0.5 kg			85	190	118505	
round 2 kg			95	260	118506	
triangle 0.5 kg	180	180	85		118525	
triangle 1 kg	230	230	85		118526	
square 1 kg	220	220	85		118528	
long 0.3 kg	410	95	58		118515	
long 0.5 kg	460	100	58		118516	



ROUND WICKER BANNETON BASKET WITH LINER

100% linen cloth. White non-varnished wicker. Non-washable.

Type	H mm	Ø mm	C cl	U.V.	Ref.	Price
0.5 kg	120	210	500	1	118510	
1 kg	125	240	1000	1	118511	
1.5 kg	135	270	1500	1	118512	
2 kg	145	290	2000	1	118513	



RING WICKER BANNETON BASKET WITH LINER

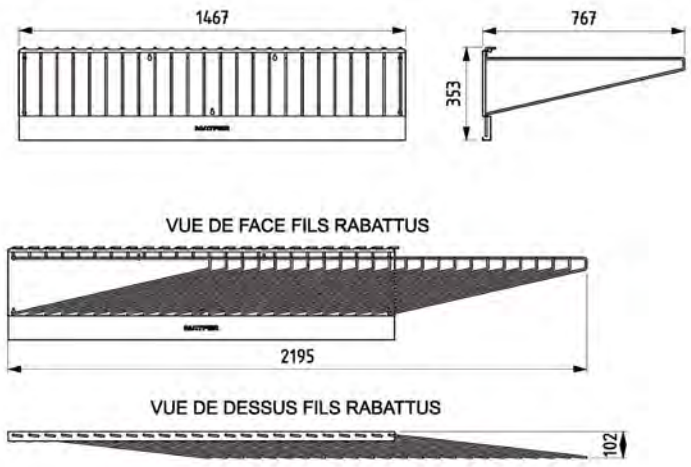
100% linen cloth. White non-varnished wicker. Non-washable.

Type	H mm	Ø mm	C cl	U.V.	Ref.	Price
0.5 kg	90	260	500	1	118520	
0.75 kg	90	300	750	1	118521	
1 kg	90	320	1000	1	118522	
1.5 kg	90	340	1500	1	118523	



DRY AND BRUSH THE FABRICS = PROLONGS FABRIC LIFE. FOLDABLE WHEN EMPTY = SPACE-SAVING





Made by MATFER BOURGEAT

WALL-MOUNTED DRYING RACK FOR FERMENTING CLOTHS

Stainless steel. 24 bars on pivot. With a drying position with locking of the spaces between the 5 cm bars. Foldable bars to save space. Recommended fastening: 1.80 m off ground. Correctly drying and brushing your fermenting cloths can significantly extend their life.

L mm	l mm	H mm	Ref.	Price
1467	2195	353	845025	



MADE IN FRANCE

VEGETABLE SCRUBBING BRUSH

Vegetable scrubbing brush. Suitable for brushing fermenting cloths in bakeries. Polypropylene brush frame, polyamide bristles. Sterilisable kitchen brush.

L mm	l mm	H mm	Ref.	Price
205	65	61	710083	

MADE IN FRANCE

Maintenance: do not wash the cloth, simply brush and dry regularly.
Roll 20 m.



100% LINEN FERMENTING CLOTH

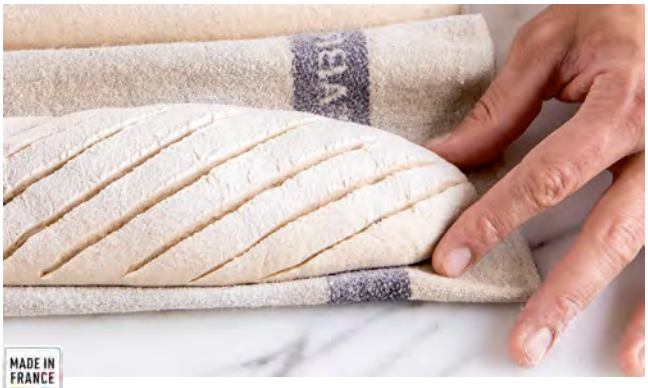
Fermenting cloth 100% linen ecru (untreated natural linen).

l mm	Ref.	Price
600	118560	
650	118565	
700	118570	
750	118575	
800	118680	

ANTI-MOULD TREATED FERMENTATION CLOTH

Fermenting cloth 100% linen ecru (treated natural linen).

l mm	Ref.	Price
800	118580	



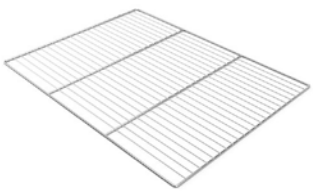
MADE IN FRANCE

PACK OF 10 HEMMED FERMENTING CLOTHS

Hemmed linen cloths for dough fermenting (hemmed on both sides). Fermenting cloth length suitable for baguette trays.

L mm	l mm	Ref.	Price
2300	600	118660	
2300	650	118665	
2300	700	118670	





MADE IN FRANCE

RACK FOR FERMENTATION ON CLOTHS

Stainless steel wire. For fermentation on linen cloth or EVOPAN. With 2 rails 600 mm. 22 wires ø 3 mm. Frame and 2 cross bars ø 7 mm. Maximum load 32 kg.

Type	L mm	l mm	Weight g	Ref.	Price
2 galleries 600	600	800		312130	
without gallery 800	800	600	2030	312132	



BAKING TROLLEY

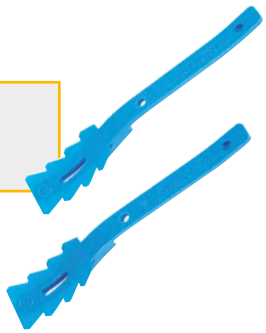
Stainless steel. Ideal for the fermentation of your dough and dough pieces. Convenient thanks to its castors, two of which are fitted with brakes. Very durable and rigid. Very easy to maintain for flawless hygiene. Inlet 600 mm. 20 shelves spaced 75 mm. For racks 312130 and 312132.

L mm	l mm	H mm	Ref.	Price
600	800	1790	773897	

SCORING



SAFE TO USE



MADE IN FRANCE

LAM"HOREL DOUGH SCOURING BLADE

Convenient: lightweight (3 g) and easy to handle. Safe: blade safe to handle, 100% recyclable and razor cut with blade guard. Hygienic: blade moulded in one piece for greater hygiene. Allows you to make traditional cuts with one blade, polka with 2 blades, or ears with 2 superimposed blades. Packs of 12. Comes in a blibox box with 1 magnetic hook and a holder for 2 blades.

Type	L mm	Weight g	Ref.	Price
pack of 12	122	3	120025	
pack of 50	122	3	120026	



MADE IN FRANCE

PACK OF 2 GRIGNETTES

Stainless steel. Better comfort of use thanks to the overmoulding of the polypropylene handle. Compliant with the hygiene rules applicable to dough scoring blades. Stainless steel straight blade.

Type	L mm	Ref.	Price
straight	145	120054	
curve	145	120055	



MADE IN FRANCE

GRINGETTE

Carbon-treated steel blades for professionals. Compliant with current health and safety rules. 12 straight gringettes.

Type	L mm	Ref.	Price
straight No. 5	120	120013	
curve No. 5	120	120018	
medium ball	120	120022	
large ball	120	120023	



MADE IN FRANCE

PACK OF 2 SERRATED BLADES

2 serrated blades. Designed to score farmhouse round bread and loaves, sourdough bread, wholegrain bread, etc..

L mm	Ref.	Price
175	120058	



Made by MATFER BOURGEAT

DOUGH SCORING BLADE

Stainless steel grignettes. Compliant with current health and safety rules. Not brittle.

Type	L mm	l mm	Ref.	Price
dispenser for 250	43	20	120034	
set 4x10	43	20	120035	

SCORING



CAN BE SWIVELLED AT ANY ANGLE



Made by MATFER BOURGEAT

MATFER LAM"PLUS GRINGETTE

Patented stainless steel holder. Created by J.C Horel. Safe: very flat blade guard, designed to not stick in the dough. Quick and easy blade change thanks to the spring-loaded unclipping system. Sold with 1 blade + 1 magnet to stick on the oven. Use with blade 120034/120035. Allows all 4 corners to be used. Protects the hands of bakers.

L mm	l mm	Weight g	Ref.	Price
128	24	7	120032	



Made by MATFER BOURGEAT

PACK OF 12 MATFER GRIGNETTES

Stainless steel blade. Razer cut with blade guard. Ergonomic shape.

L mm	Weight g	Ref.	Price
150	5	120006	



SCORING



Exoglass® composite material. Monobloc mould, non-stick without welding or rolled rim, non-deformable.

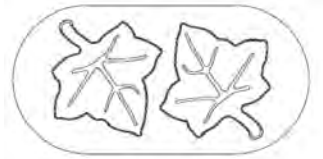
Rot-proof, suitable for sterilisation.

Very durable edge.

Comfortable use thanks to their rounded shape.

SHOWCASES BREAD

Created by J.C Horel. Allows you to cut a shape from pâte morte in seconds (special recipe supplied with the cutter). Bread can be quickly decorated.

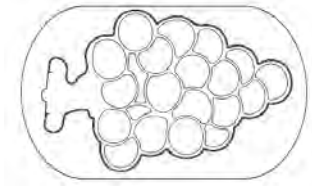




EXOGLASS BREAD CUTTER 2 VINE LEAVES

Exoglass® composite material. Monobloc mould, non-stick without welding or rolled rim, non-deformable. Rot-proof, suitable for sterilisation. Very durable edge. Comfortable use thanks to their rounded shape. Created by J.C Horel. Allows you to cut a shape from pâte morte in seconds (special recipe supplied with the cutter). Bread can be quickly decorated.

L mm	l mm	Ref.	Price
50	50	154102	





EXOGLASS BREAD CUTTER GRAPE BUNCH

Exoglass® composite material. Monobloc mould, non-stick without welding or rolled rim, non-deformable. Rot-proof, suitable for sterilisation. Very durable edge. Comfortable use thanks to their rounded shape. Created by J.C Horel. Allows you to cut a shape from pâte morte in seconds (special recipe supplied with the cutter). Bread can be quickly decorated.

L mm	l mm	Ref.	Price
100	60	154103	



BREAD DOUGH MARKER

Stainless steel. Very convenient to score a cross on round bread dough in a single step. Dough marker with handle. Very durable and rigid. Very easy to maintain for flawless hygiene.

Type	Ø mm	Ref.	Price
without hole	65	120038	
without hole	80	120036	
central hole	80	120037	



OPTIMO BAKING TROLLEY

Stainless steel. Fitted with 4 castors Ø 100 mm, two of which equipped with brakes. Specially designed to handle Matfer baguette or bread trays 43 cm wide. Allows you to put your trays in the chamber or in the proofing cabinet without having to handle them individually. Trolley or rack for bread trays with 18 shelves. Very durable and rigid. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Ref.	Price
775	493	1618	773898	



Special embossed aluminium alloy tray that improves crust appearance. Designed for cooking in a pastry oven and use in controlled dough raising cabinets and negative cold chambers.

Resists attacks from heat, cold, high humidity, fermentation, yeast, and salt. Excellent heat conductor and absorber.

No treatment necessary, other than a regular light lubrication.



SPECIAL TEXTURED TRAY FOR A MORE ATTRACTIVE CRUST

Made by MATFER BOURGEAT | +250°C

ALU-GAUFER BREAD TRAY

Type	L mm	l mm	Ref.	Price
for 5 baguettes	600	400	311119	
for 6 baguettes	650	430	311121	
for 6 baguettes	750	43	311122	
for 8 baguettes	790	580	311125	
for 6 2-pound rolls	790	580	311133	
for 5 2-pound rolls	800	430	311135	
for 8 strings	600	430	311138	
for 2 baguettes	450	144	311141	



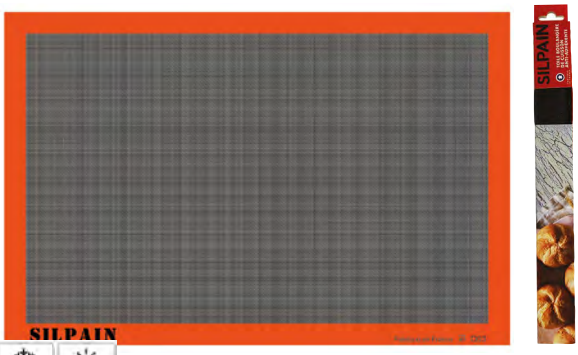
FOR FROZEN BREAD

MADE IN FRANCE | -40°C | +260°C

FIBERMAX COOKING NET

Suitable for cooking raw or frozen bread, in a forced-air oven. Silicone-coated fiberglass mesh. Easy to turn out thanks to mesh flexibility. Stainless steel wire frame. Silicone coating.

Type	L mm	l mm	Ref.	Price
4 rolls	600	400	311204	
5 baguettes	600	400	311205	
spare sheet 5 cavities	600	400	311215	



MADE IN FRANCE | -40°C | +260°C

SILPAIN BAKING SHEET

Aerated silicone sheet for bread baking on trays. Can be used without greasing. Easy to clean with a sponge. Advice: use preferably on perforated trays references 310610 (GN1/1) and 310612 (600x400 mm).

Type	L mm	l mm	Ref.	Price
600x400	585	385	321012	
GN 1/1	520	315	321014	



Perfect cooking and browning for easy turning out

Exoglass® composite material.

Sealed one-piece mould, non-stick without welding or rolled rim, non-deformable.

Excellent heat diffusion for perfect cooking and colouring.

Can be used from freezer to oven.

Lid : Stainless steel.

MONOBLOC CONSTRUCTION FOR PERFECT HYGIENE



EXOGLASS® PULLMAN LOAF PAN WITH LID

Type	L mm	l mm	H mm	Ref.	Price
dough weight: 300 g	180	85	75	345833	
dough weight: 500 g	250	90	75	345834	
dough weight: 800 g	270	100	90	345835	
dough weight: 1,000 g	290	110	100	345836	
dough weight: 1,800 g	400	120	120	345842	



EXOGLASS® PULLMAN LOAF PAN WITHOUT LID

Type	L mm	l mm	H mm	Ref.	Price
dough weight: 300 g	180	85	75	345933	
dough weight: 500 g	250	90	75	345934	
dough weight: 800 g	270	100	90	345935	
dough weight: 1,000 g	290	110	100	345936	
lid	180			346933	
lid	250			346934	
lid	270			346935	
lid	290			346936	

Made by MATFER BOURGEAT | 0°C | +230°C

Non-stick coating for even cooking without greasing, easy to turn out.
Light greasing the first few times it is used will extend coating life.

Oven-safe for quick browning.

Thick multi-layer PTFE-coated aluminium.



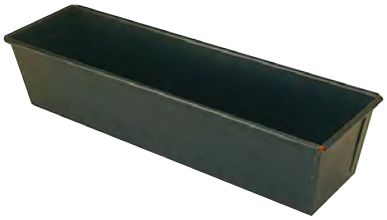
QUICK COLOURING WITHOUT GREASING



EXOPAN PULLMAN LOAF PAN WITH LID

Sold with a smooth lid.

Type	L mm	l mm	H mm	Ref.	Price
dough weight: 300 g	180	85	70	340853	
dough weight: 500 g	250	90	75	340854	
dough weight: 800 g	270	100	90	340855	
dough weight: 1,000 g	290	110	100	340856	



EXOPAN SPLAYED MELBA TOAST PAN

Smooth crust.

L mm	l mm	H mm	Ref.	Price
200	95	80	340951	
250	95	80	340952	
300	95	80	340953	
350	95	80	340954	
400	95	80	340955	
450	95	80	340956	
500	95	80	340957	



EXOPAN WHOLEGRAIN LOAF PAN

Smooth crust.

Type	L mm	l mm	H mm	Ref.	Price
dough weight: 200 g	140	80	80	341601	
dough weight: 250 g	160	80	80	341602	
dough weight: 300 g	180	80	80	341603	
dough weight: 350 g	200	80	80	341604	



EXOPAN WIDE MELBA TOAST PAN

Smooth crust.

L mm	l mm	H mm	Ref.	Price
400	100	80	340961	
500	100	80	340962	



EXOPAN SLICED LOAF PAN

Waffle crust.

Type	L mm	l mm	H mm	Ref.	Price
dough weight: 300 g	180	85	72	341606	
dough weight: 500 g	250	90	75	341607	



EXOPAN LUNCH PULLMAN LOAD PAN WITH LID

Sold with lid. Edge: Lxw in mm: 100.

Type	L mm	l mm	H mm	Ref.	Price
dough weight: 1,500 g	400	100	100	341641	
dough weight: 1,800 g	400	120	120	341642	
dough weight: 2,000 g	400	140	140	341643	





Made by MATFER BOURGEAT

ROUND PULLMAN BREAD PAN

Stainless steel mould. Made up of two articulated parts locked by a heavy duty brass rod.

Type	L mm	Ø mm	Ref.	Price
dough weight: 300 g	300	70	341716	



3-LOAF ROUND PULLMAN BREAD PAN

Stainless steel triple toast. Very robust manufacture. 3 moulds coupled in 2 articulated parts and locked by 2 closing loops.

Type	L mm	l mm	Ø mm	Ref.	Price
dough weight: 300 g	300	300	70	341712	
dough weight: 180 g	300	225	45	341713	





OVEN BROOM SEMI-RIGID ARENGA BRISTLES BLACK

Black Arenga oven broom with semi-rigid fibre bristles. Polypropylene broom frame, with locking screw. NB: telescopic aluminium handle ref. 118332 sold separately. Resistance to hot air up to 300 °C.

Type	L mm	l mm	H mm	Ref.	Price
broom	400	60	140	118330	
handle	2500			118332	



OVEN BROOM

Tampico broom with wooden base. Stainless steel screw socket for round handle Ø 24/25 mm. Handle ref. 710205 sold separately.

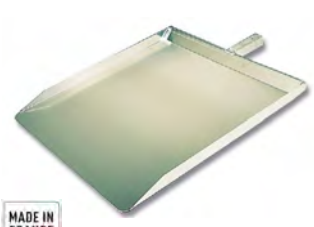
Type	L mm	Ref.	Price
NEW brush		118324	
NEW brush		118323	
NEW brush	600	118322	
wooden handle	3000	710205	



OVEN BROOM/SCRAPER

Brush side in brass wire, grater side in stainless steel. To scour carbon deposits and charred food. Ø 25 mm mounting on wooden head, very robust, with metal screw stop.

Type	L mm	l mm	Ref.	Price
with handle	1030	109	118325	
without handle	200	109	118326	
handle	1016		118328	





MADE IN FRANCE

OVEN PEEL

3-edge aluminium alloy oven peel. NB: handle ref. 118133 sold separately.

Type	L mm	l mm	Th. mm	Ref.	Price
scoop	600	580	2	118003	
handle	4000	25		118133	



BEECHWOOD OVEN PEEL WITH RIM WITH HANDLE

Beechwood scoop with edges. Prevents your products from slipping or falling during handling.

L mm	l mm	Ref.	Price
3200	450	118111	
3200	550	118114	
3200	580	118115	
3200	630	118116	



ROUND BEECHWOOD OVEN PEEL

Beechwood scoop with handle. Ideal for baking bread and pizza.

Type	L mm	Ø mm	Ref.	Price
with handle	3000	350	118136	
without handle		350	118138	
without handle		300	118139	
without handle		400	118140	
without handle		450	118141	



BEECHWOOD OVEN PEEL WITH HANDLE

Beechwood scoop with handle. Allows you to handle all your bakery products.

L mm	l mm	Ref.	Price
3000	180	118101	
3000	200	118102	
3000	220	118103	
3000	300	118105	
4000	400	118104	





BEECHWOOD PEEL WITHOUT HANDLE

Professional grade beechwood peel. Comes without handle. Comes with 2 fastening screws for one handle.

L mm	l mm	Ref.	Price
600	180	118121	
600	220	118122	
600	300	118124	
600	400	118123	



BEECHWOOD BREAD BOARD

Beechwood board. Bread board. Facilitates the handling of uncooked baguettes to place them on the setters.

L mm	l mm	Th. mm	Ref.	Price
800	120	4	118130	



BEECHWOOD PEEL HANDLE

Beechwood peel handle. Suitable for peels references 118121, 118122, 118124, 118123,118138,118139,118140, and 118141. Warning. The product does not include the baker"s peel. Rectangular-section handle: 22x27 mm.

Type	L mm	Ref.	Price
handle	1500	118143	
handle	2500	118142	
handle	3500	118132	
screw for handle	80	118135	



WICKER BAGUETTE BASKET

Wicker. Ideal for storing baguettes. Very durable and rigid.

Type	L mm	l mm	H mm	Ø mm	Ref.	Price
with handle			535	250	512015	
with handle			510	300	512016	
without handle			800	400	512018	
rectangular	400	300	500		512019	



ROTUND WICKER BREAD BASKET

Wicker. Ideal for storing baguettes. Very durable and rigid.

H mm	Ø mm	Ref.	Price
855	280	573421	



Made by MATFER BOURGEAT

TILTED BAGUETTE BASKET HOLDER

Tilted base, keeps your baguette basket in a 30° tilted position. Facilitates baguette basket filling through a more ergonomic position. Stainless steel tube ø 20 mm. Very durable and rigid. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Ref.	Price
630	365	230	511090	



MADE IN FRANCE

BAGUETTE CRATE

High density polyethylene baguette basket. Baguette basket height particularly suitable for loaves and Tradition baguettes. Very convenient because it is nestable or stackable empty. New model: large capacity baguette basket. Very durable.

L mm	l mm	H mm	C cl	Ref.	Price
640	450	555	12000	511006	



MADE IN FRANCE

NESTABLE AND STACKABLE BAGUETTE CRATE

Polyethylene baguette basket. Perforated sides and bottom. Very convenient because it is nestable when full or stackable empty. Very durable.

L mm	l mm	H mm	C cl	Ref.	Price
665	460	715	15000	511009	
665	460	850	18000	511010	





STACKABLE AND FOLDING CONTAINER

Polypropylene. Significant space saving during storage because it folds. Stackable. Very strong, non-toxic, and 100% recyclable. Fully perforated back and walls.

L mm	l mm	H mm	Ref.	Price
600	400	154	511111	



FRENCH PASTRY BASKET

Polyethylene baguette basket. Perforated sides and bottom. Very convenient because it is nestable or stackable empty. Very durable. Easy to maintain and clean for flawless hygiene.

L mm	l mm	H mm	C cl	Ref.	Price
600	400	120	2000	511005	



"EUROPEAN NORM" CONTAINER TROLLEY

Excellent stability and manoeuvrability thanks to 4 ball-bearing-mounted swivel castors. 100 mm diameter polypropylene castors. Ideal for transporting and handling baguette baskets. Max. load: 250 kg.

L mm	l mm	H mm	Charge Max. Kg	Ref.	Price
612	414	172	250	531101	



MULTI-PURPOSE CONTAINER TROLLEY

High density polyethylene. Castors with rubber covering, without brake. Zinc-plated body. Universal trolley that can accommodate all 600x400 mm and 400x300 mm food containers. Very durable.

L mm	l mm	H mm	Charge Max. Kg	Ref.	Price
610	410	170	300	140524	





ROUND PIZZA COOKING GRID

Edged aluminium mesh. For quick assembly of pizzas (possibility of preparing your pizzas in advance). Homogeneous cooking of the dough thanks to the air circulation. Easy handling of pizzas with the peel. Very durable.

Ø mm	Ref.	Price
230	310442	
280	310445	
305	310446	
330	310447	
380	310448	
430	310449	
480	310451	



ROUND PERFORATED PIZZA TRAY

Perforated aluminium. Holes Ø 9 mm. Ideal for perfectly cooking spongy pizza bases. Homogeneous cooking of the dough thanks to the air circulation. Easy handling of pizzas with the peel. Very durable.

H mm	Ø mm	Ref.	Price
12	280	310465	
12	305	310466	
12	330	310467	

SPONGY TEXTURE AND RAPID COOKING



RECTANGULAR PIZZA COOKING GRID

Edged aluminium mesh. Ideal cooking grid for a spongey texture with rapid cooking. Easy handling of pizzas even during cooking with an oven peel. Homogeneous cooking of the dough thanks to the air circulation. Very durable. Easy to maintain and clean for flawless hygiene.

L mm	l mm	Ref.	Price
410	280	310439	
530	320	310440	
610	410	310441	



PIZZA TRAY RACK

High-quality stainless steel. Ideal for storing 15 pizzas in a small space. Convenient because the spacing between storage shelves allows the dough to raise. Maximum pizza diameter 40 cm. Very durable. Easy to maintain and clean for flawless hygiene. Support wire ø: 8 mm. pizza holder wire ø: 5 mm.

L mm	l mm	H mm	Ref.	Price
302	302	680	845012	



MADE IN FRANCE

ELECTRIC PIZZA OVENS

Stainless steel. Double insulated door with tempered glass window. 15" audible timer with lock position for continuous use. 2 thermal regulations, indicator lights. Ideal for baking pizzas, pies ... thanks to adaptable power. Very durable. Easy to maintain and clean for flawless hygiene. Thermostats for interior oven chamber and infrared quartz. Power regulator for the sole. Thermostat 0-350°C, + energy dispenser, control lights. Inner dimensions: 430x430x110 mm.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
670	580	270	30000	3000	230	50-60	186305	



MADE IN FRANCE

ELECTRIC PIZZA OVENS

Stainless steel. Double insulated door with tempered glass window. 15 min. audible timer with lock position for continuous use. 3 thermal regulations, indicator lights. Ideal for baking pizzas, pies ... thanks to adaptable power. Very durable. Easy to maintain and clean for flawless hygiene. Independent control of the 2 ovens. Power regulator for the sole. Inner dimensions: 430x430x110 mm. 2 230V wires.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
670	580	500	53000	6000	230	50-60	186306	



MADE IN FRANCE

BAKERY/PASTRY OVEN

Stainless steel. Oven combining convection and the possibility of steam production to moistening bread during 4-shelf baking. Rapid heating to 300°C in 10 minutes. Turbine ø 210 mm with alternating rotation every 2 minutes for very homogeneous cooking. 1/2 power rotation position for cooking delicate products. Push button for steam injection. Very durable. Easy to maintain and clean for flawless hygiene. 2-Speed motor. Capacity 20 baguettes bakes in 25 min. Inner dimensions: 670x440x350 mm. Feet height 150 mm. Article exclusivement réservé à l'usage professionnel.

L mm	l mm	H mm	Weight g	Watts	Hz	Ref.	Price
795	720	600	49000	6000	50-60	245100	



ALUMINIUM PIZZA PEEL

Aluminium. Wooden handle. Easy handling of pizzas even during cooking with the peel. Very nice design and good grip. Very durable. Easy to maintain and clean for flawless hygiene.

Type	L mm	L utile mm	l mm	Ref.	Price
short shaft	875	350	300	072170	
long handle	1325	350	300	072172	



Made by MATFER BOURGEAT

STAINLESS STEEL PIZZA PEEL WITH HANDLE

Stainless steel. Easy handling of pizzas even during cooking with the peel. Very nice design and good grip. Very durable. Easy to maintain and clean for flawless hygiene. Handle D 25 mm.

Type	L mm	L utile mm	l mm	Ø mm	Ref.	Price
round	1165	925		240	739224	
round	1235	925		310	739231	
round	1305	925		380	739238	
round	1375	925		450	739245	
rectangular	1200	925	220		118005	
rectangular	1300	925	310		118006	
square	1360	925	400		118007	



PIZZA DOUGH CONTAINER

Polypropylene. Reduced height, to save space, and possibility of stacking the containers. Designed for fermentation and storage. Food contact approved. Very durable. Easy to maintain and clean for flawless hygiene.

Type	L mm	l mm	H mm	Weight g	Ref.	Price
PP container	600	400	80	1240	510111	
HDPE container	600	400	100	1000	510112	
PP lid	600	400		630	510311	
HDPE container	600	400	55	1120	510109	



PIZZA DOUGH CONTAINER

Polyethylene. Ideal for dough pieces or pizza dough. Food contact approved. Very durable. Easy to maintain and clean for flawless hygiene.

Type	L mm	l mm	H mm	Ref.	Price
container	648	424	65	140550	
lid	648	424		140553	



FLAT BOTTOMED LADLE

Monobloc stainless steel. Its flat bottom allows you to pour and spread the sauce with just one utensil. Capacity 23 cl. Easy to clean and meets the requirements of hygiene standards. Large hook to hang it up and keep it handy.

L mm	Ø mm	C cl	Ref.	Price
360	100	23	112046	

ANGLE FOR EASY CUTTING.
EASY TO CLEAN



BENT PIZZA SCISSORS

Stainless steel. Detachable blades to allow the perfect cleaning of the scissors. Ergonomically angled chisels for easy use and easy chipping. Robust and durable. Easy to maintain and clean for flawless hygiene.

L mm	l mm	H mm	Ref.	Price
245	80	130	181065	



PIZZA WHEEL

Stainless steel. Polyethylene handle. Ideal for effortless cutting pizzas and other food in a single step. Very nice design and good grip. Robust and durable. Easy to maintain and clean for flawless hygiene.

L mm	Ø mm	Ref.	Price
230	100	141035	



PIZZA WHEEL

Plain stainless steel. Ideal for effortless cutting pizzas and other food in a single step. Very nice design and good grip. Very durable. Easy to maintain and clean for flawless hygiene.

L mm	Ø mm	Ref.	Price
180	60	141031	

Made by MATFER BOURGEAT | -20°C | +250°C

Thick aluminium with PFOA-free PTFE non-stick coating.

Coated bottom approved for food contact.

Lightweight tray for easy handling.

Does not oxidise, suitable for chiller cabinets and dough raising cabinets.

Can be used without greasing.

Tray with pinched rim, H 10 mm. Can be used without greasing.

Non-stick two-layer coating.



© Ferrandi-Rina Nurra





EXAL PREMIUM BAKING TRAY

Embossed surface promoting colouring under the products. The non-stick coating is reinforced and product recovery is facilitated. Suitable for cooking frozen food.

L mm	l mm	Th. mm	Weight g	Ref.	Price
400	300	1,7	570	310211	
600	400	1,7	1130	310212	
530	325	1,7	805	310213	

EXAL PLUS BAKING TRAY

Particularly suitable for cooking delicate and dry products.

L mm	l mm	Th. mm	Weight g	Ref.	Price
600	400	2	1351	310222	
530	325	2	965	310223	





EXAL BAKING TRAY

Suitable for French pastries, choux pastry, puff pastry.

L mm	l mm	H mm	Th. mm	Weight g	Ref.	Price
354	325	11	1,7	550	310204	
400	300	10	1,7	545	310201	
600	400	10	1,7	1095	310202	
530	325	10	1,7	805	310203	

EXAL ROUND BAKING TRAY

Ideal for baking individual portions: pancakes, pies.

Ø mm	Th. mm	Weight g	Ref.	Price
240	1,7	216	310433	
260	1,7	252	310434	
280	1,7	290	310435	
300	1,7	333	310436	
320	1,7	378	310437	





Made by MATFER BOURGEAT

STAINLESS STEEL BAKING TRAY

Small pinched rims.

L mm	l mm	H mm	Th. mm	Weight g	Ref.	Price
400	300	10	1	970	310621	
600	400	10	1	1800	310623	
650	530	10	1	4060	310624	
530	325	10	1,5	1355	310625	



Made by MATFER BOURGEAT

STRAIGHT RIM STAINLESS STEEL TRAY

Rounded tray angles without welds, for easier cleaning.

L mm	l mm	H mm	Th. mm	Weight g	Ref.	Price
600	400	20	1	1995	713401	
530	325	20	1	1440	713403	

photo non contractuelle

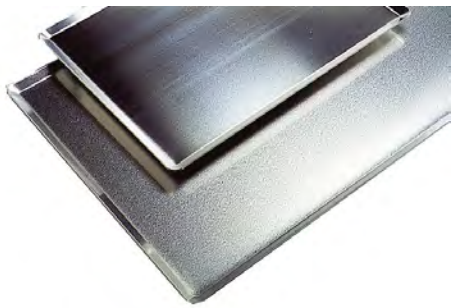


MADE IN FRANCE

PERFORATED ALUMINIUM BAKING TRAY

Perforations promote the circulation of hot air. Small pinched rims. Hole ø 3 mm.

L mm	l mm	H mm	Th. mm	Weight g	Ref.	Price
400	300	21	1,5	377	310609	
530	325	21	1,5	520	310610	
600	400	21	2	939	310612	



ALUMINIUM BAKING TRAY

Small pinched rims. Refined in-store presentation.

L mm	l mm	H mm	Th. mm	Weight g	Ref.	Price
400	300	21	1,5	500	310601	
600	400	21	1,5	1272	310604	
530	325	21	2	725	310606	

Made from **high-strength, high-quality iron.**

Teflon-free tray.

Protect from moisture, do not immerse (dishwasher, fridge, cold chamber).

Wash without water with a cloth. To oil to avoid corrosion, rust.



PREPARATION TIPS FOR USING BLUE STEEL SHEETS

- The new sheets must be used after a pre-treatment curing process.
- The new sheets must be **heated to 100 °** C for a good hot cleaning, with a piece of cloth. The operation must be repeated three times.
- Then, the sheets or pans must be **greased** with oil or good-quality fat food and **heated at 180°C for 2 hours**.
- **Clean with the piece of cloth once again** when out of the oven, and then grease them.
- They are **ready to be used.** The greasing operation must be repeated before every use.

Reminder: Blued plate sheets are humidity-sensitive.
They should not be stored in a wet environment (cold chamber, fermentation chamber). Clean only with dry cloth. The use of abrasive sponge is forbidden. It can damage the top layer of metal and make it lose its properties. Washing is not recommended. If sheets are washed, make sure to dry them and grease them immediately afterwards, following the above-described process.



MATFER BLUE STEEL BAKING TRAY

L mm	l mm	H mm	Th. mm	Weight g	Ref.	Price
400	300	10	1,5	1500	310101	
530	325	10	1,5	2055	310107	
600	400	10	1,5	2835	310103	
650	530	10	1,5	4085	310108	
660	457	10	1,5	2000	310104	



MATFER BLUE STEEL PERFORATED BAKING TRAY

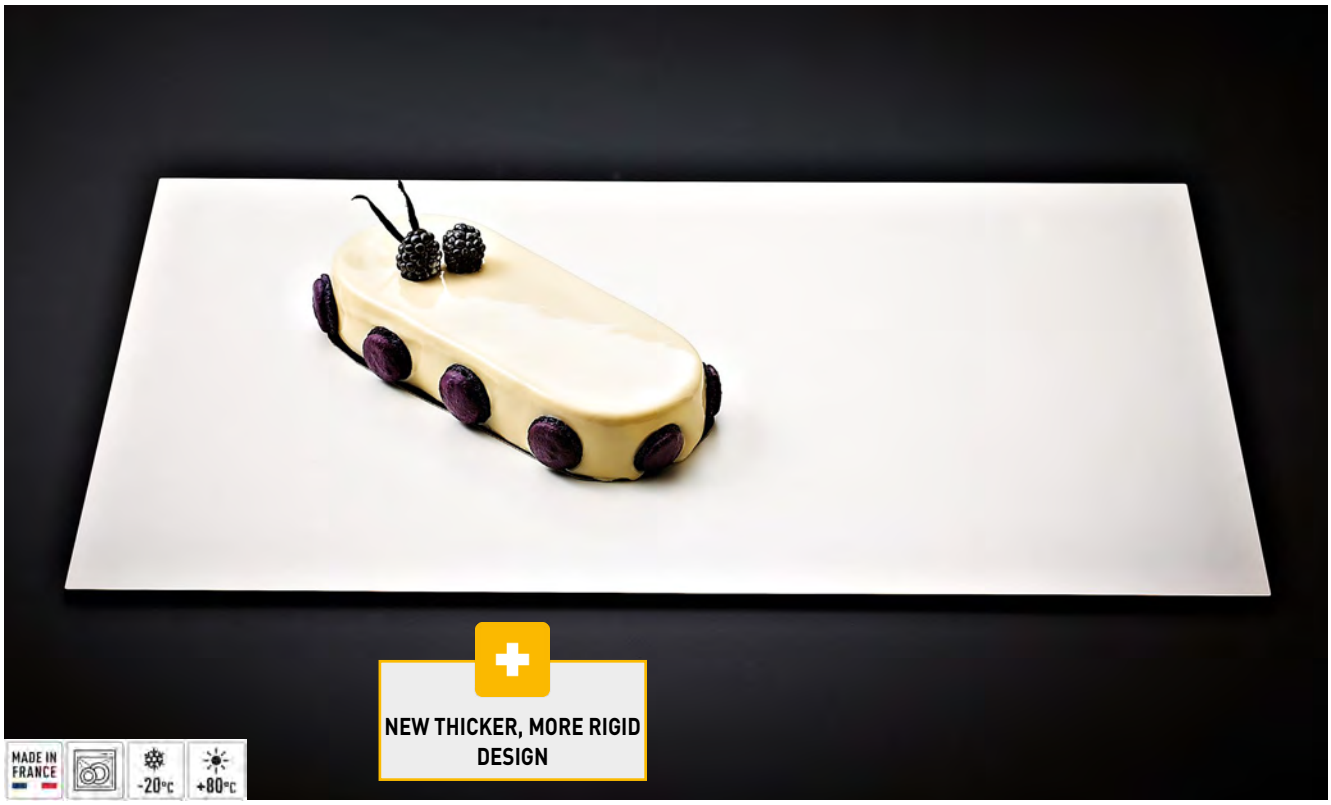
Holes Ø 3 mm, pinched corners.

L mm	l mm	H mm	Th. mm	Weight g	Ref.	Price
600	400	10	1,5	2000	310156	
530	325	10	1,5	1480	310157	

MATFER ROUND BLUE STEEL BAKING TRAY

Ø mm	Th. mm	Weight g	Ref.	Price
200	1,5	388	310401	
220	1,5	467	310402	
240	1,5	557	310403	
260	1,5	645	310404	
280	1,5	750	310405	
300	1,5	858	310406	
320	1,5	974	310407	
360	1,5	1234	310408	
400	1,5	1507	310409	

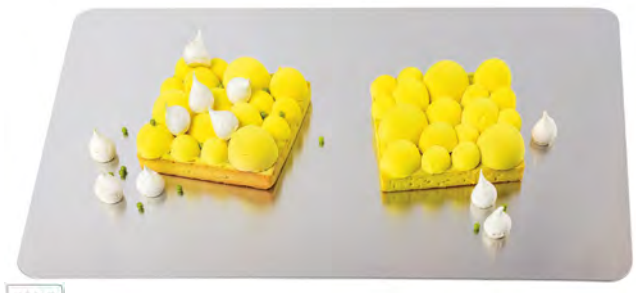




MELAMINE RESIN FLAT BAKING TRAY

Melamine resin. Food contact approved. Without edges. Very hard.

L mm	l mm	Th. mm	Weight g	Ref.	Price
600	400	6	2000	310812	



MADE IN FRANCE

FLAT ALUMINIUM BAKING TRAY

Without edges.

L mm	l mm	Th. mm	Weight g	Ref.	Price
600	400	2	1260	310615	



NF

BLUE STEEL BAKING TRAY WITH STRAIGHT EDGES

Rounded tray angles without welds, for easier cleaning.

L mm	l mm	H mm	Th. mm	Weight g	Ref.	Price
600	400	20	1,5	3200	455001	
530	325	20	1,5	2335	455003	



Made by MATFER BOURGEAT NF

STRAIGHT RIM ALUMINIUM TRAY

Aluminium, monobloc tray. Fully sealed.

L mm	l mm	H mm	C cl	Th. mm	Weight g	Ref.	Price
600	400	20	450	2	1425	529401	



Made by MATFER BOURGEAT 0°C +250°C NF

NON-STICK ALUMINIUM BAKING TRAY WITH STRAIGHT EDGES

Aluminium, monobloc tray. Rounded tray angles without welds, for easier cleaning. Non-stick coating.

L mm	l mm	H mm	C cl	Th. mm	Weight g	Ref.	Price
600	400	20	450	2	1288	663201	



Made by MATFER BOURGEAT

STAINLESS STEEL TUILE BAKING TRAY

Facilitates the regular shape of tuiles. Stainless steel. 6 non-closed channels, width 42 mm.

L mm	l mm	H mm	Weight g	Nbre emp.	l emp. mm	Ref.	Price
350	300	25	826	6	42	310713	



Made by MATFER BOURGEAT

CORRUGATED STAINLESS STEEL BAKING TRAY

To make biscuits. Stainless steel. 8 triangular frames width 25 mm.

L mm	l mm	H mm	Weight g	Nbre emp.	l emp. mm	Ref.	Price
280	300	25	569	8	35	310712	



Made by MATFER BOURGEAT

STAINLESS STEEL TULICUP CUPCAKE TRAY

Ideal to facilitate the filling and loading and unloading of tulipcups, cupcakes, and other muffins. Optimum air circulation for even cooking. Stainless steel. Has two handles for easy handling.

L mm	l mm	H mm	Weight g	Nbre emp.	Ø emp. mm	Ref.	Price
560	360	38	1117	22	70	310718	



Made by MATFER BOURGEAT

STAINLESS STEEL TULICUP CUPCAKE TRAY

Ideal to facilitate the filling and loading and unloading of tulipcups, cupcakes, and other muffins. Optimum air circulation for even cooking. Stainless steel. Has two handles for easy handling.

L mm	l mm	H mm	Weight g	Nbre emp.	Ø emp. mm	Ref.	Price
560	360	21	933	51	45	310717	



Made by MATFER BOURGEAT

LOW PROFESSIONAL LADDER WITH WORK SURFACE

Trolley with soundproof top, which can be used as a work surface or to accommodate a machine. Guide rails with anti-slip stops. 4 composite castors including 2 with brakes. Entrance width 400 mm.

L mm	l mm	H mm	Nbre emp.	Ref.	Price
700	530	900	8	770508	



MADE IN FRANCE

BAG OF 100 BAKING TRAY COVERS

Low density polyethylene covers. Can be put in the freezer.

Type	L mm	l mm	Th. mm	Ref.	Price
pack of 100	800	550	0,04	322020	

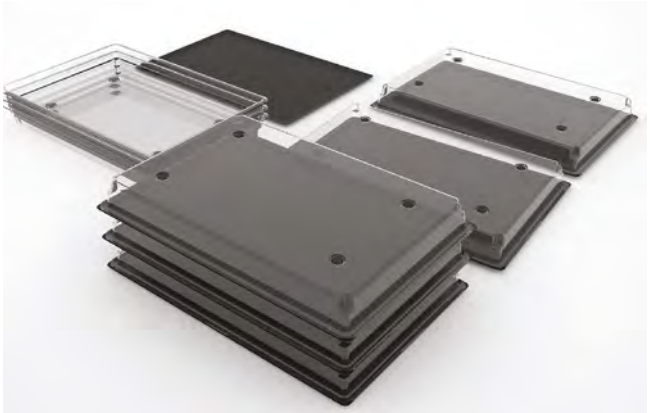
STACKABLE COVER
WITH PASTRY SHEET

Effectively protect, store, and transport your food and baked goods



+ Protected transport and storage



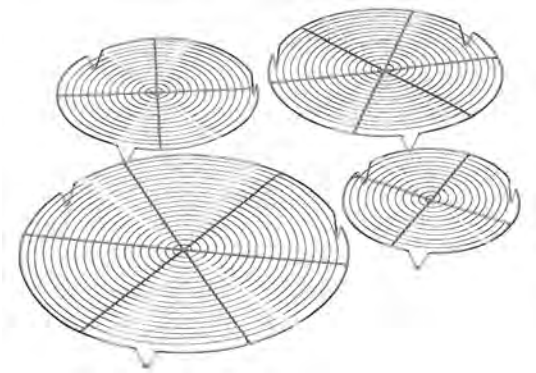


STACKABLE DOMES FOR BAKING TRAYS

A unique and very convenient solution for storing, protecting, and transporting your productions while protecting them from external contamination. Stackable empty and nestable thanks to their pads. Fits on all 60x40 cm pastry trays and pinched rim trays.

L mm	l mm	H mm	Weight g	Ref.	Price
600	400	61	980	322018	





ROUND CHROME COOLING RACK WITH LEGS

Welded chrome steel grid. With 3 feet.

Ø mm	Weight g	Ref.	Price
200	94	312501	
240	152	312502	
280	194	312503	
320	238	312504	
360	290	312505	



MADE IN FRANCE

STAINLESS STEEL RACK IN BAKERY FORMAT

Stainless steel wire. Frame and 2 cross bars D 4 mm. 22 wires D. 2 mm. Maximum load: 12 kg.

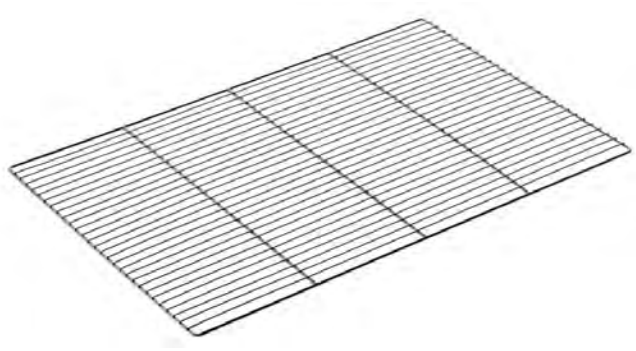
L mm	l mm	Ø fil mm	Ø traverse mm	Charge max kg	Weight g	Ref.	Price
400	300	2	4	12	387	312123	
600	400	2	5	23	856	312124	

MADE IN FRANCE

STAINLESS STEEL RACK IN GASTRONORM FORMAT

Stainless steel wire. Frame and 1 cross bar (vertical) D 6 mm. 20 wires D. 2 mm. Max. load: 22 kg.

Type	L mm	l mm	Ø fil mm	Ø traverse mm	Charge max kg	Weight g	Ref.	Price
GN 1/1	530	325	2	6	22	630	711003	
GN 1/2	325	265	4	7	12	430	711105	
GN 2/3	354	325	2	5	16	355	711006	
GN 2/1	650	530	2	6	35	1469	071112	
GN 2/1	650	530	3	7	41	1755	711002	



SET OF 5 CHROME COOLING RACKS

Welded chrome steel grid. 3 cross bars. 28 wires.

L mm	l mm	Ø fil mm	Ø traverse mm	Charge max kg	Ref.	Price
600	400	2	5	18	312110	



MADE IN FRANCE

STAINLESS STEEL WIRE RACK WITH LEGS

Stainless steel wire. Frame and 3 cross bars ø 5 mm. 28 wires ø 2 mm.

L mm	l mm	Ø fil mm	Ø traverse mm	Charge max kg	Ref.	Price
600	400	2	5	23	312212	

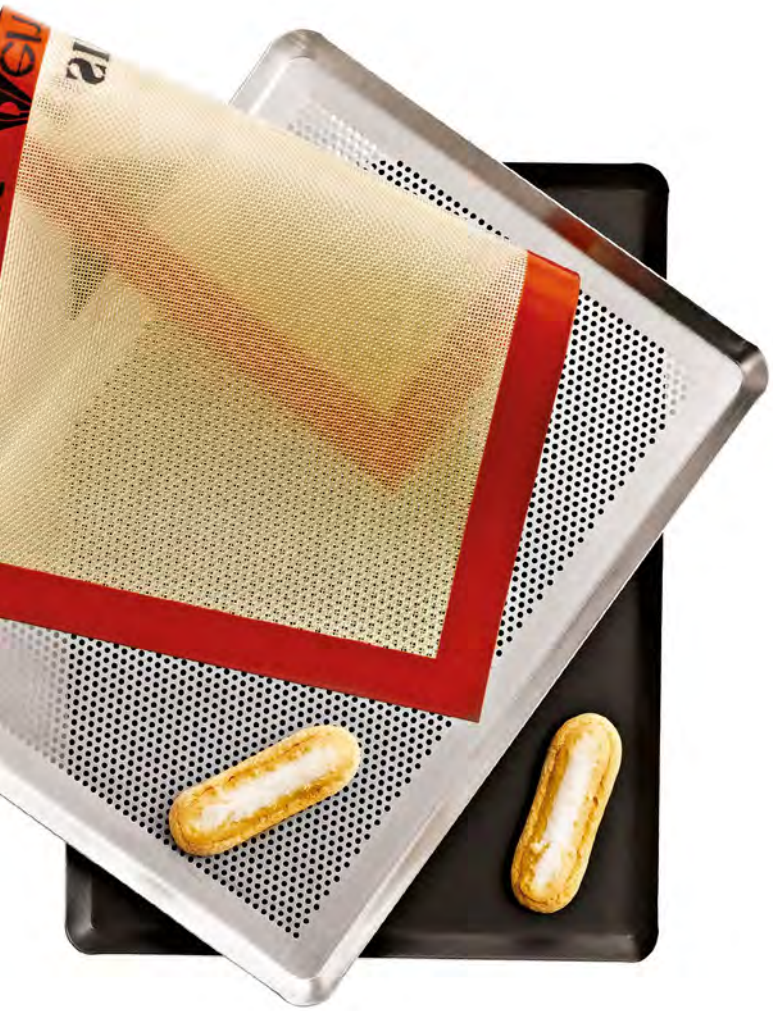


MADE IN FRANCE

REINFORCED STAINLESS STEEL RACK

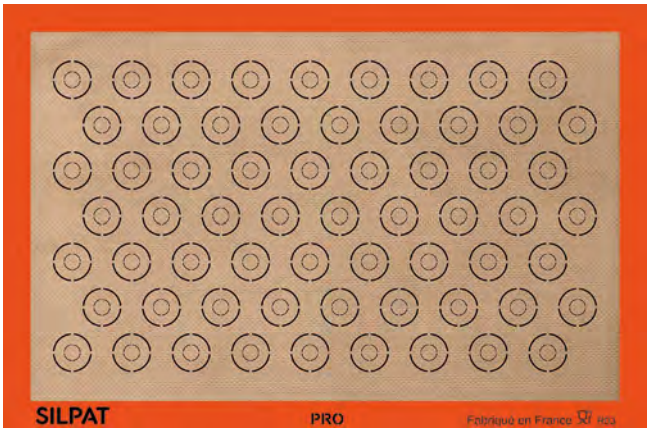
Stainless steel wire. Frame and 1 cross bar (vertical) D 7 mm. 20 wires D. 3 mm. To store heavy products, maximum load 40 kg.

Type	L mm	l mm	Ø fil mm	Ø traverse mm	Charge max kg	Weight g	Ref.	Price
GN 1/1	530	325	3	7	40	630	711103	
pastry	600	400	3	6	38	1278	312126	

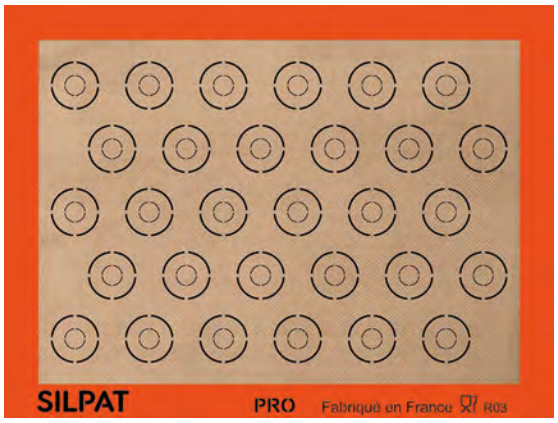


SILPAT®: the pioneer of fiberglass and silicone baking mats, a must-have durable product.

Each SILPAT® canvas is packaged rolled in a unit box with a European hole for hanging.



321008





321009

MADE IN FRANCE | -40°C | +260°C | NF | NSF

SILPAT MACAROON BAKING SHEET

Flexible baking sheet for pastries, French pastries, and sugar or nougatine work. Can be used in all types of oven. Can be used on a perforated baking tray or on a rack. Long service life: up to 2000 uses. Easy to clean with a sponge. Glass knit impregnated with silicone. Does not need to be greased. Do not fold (store flat or rolled up) and do not cut directly on the canvas. 15 and 35 mm rings. With circle markings for even arrangement of 63 macaroons.

Type	L mm	l mm	Ref.	Price
for tray 600x400	585	385	321008	
for tray 400x300	400	275	321009	





MADE IN FRANCE | -40°C | +260°C | NF | NSF

SILPAT BAKING SHEET

Flexible baking sheet for pastries, French pastries, and sugar or nougatine work. Can be used in all types of oven. Can be used on a perforated baking tray or on a rack. Long service life: up to 2000 uses. Easy to clean with a sponge. Glass knit impregnated with silicone. Does not need to be greased. Do not fold (store flat or rolled up) and do not cut directly on the canvas.

Type	L mm	l mm	Ref.	Price
for tray 400x300	400	300	321000	
for tray GN 1/1	520	315	321001	
for tray 600x400	585	385	321002	
for tray GN 2/3	350	300	320998	



-40°C | +250°C

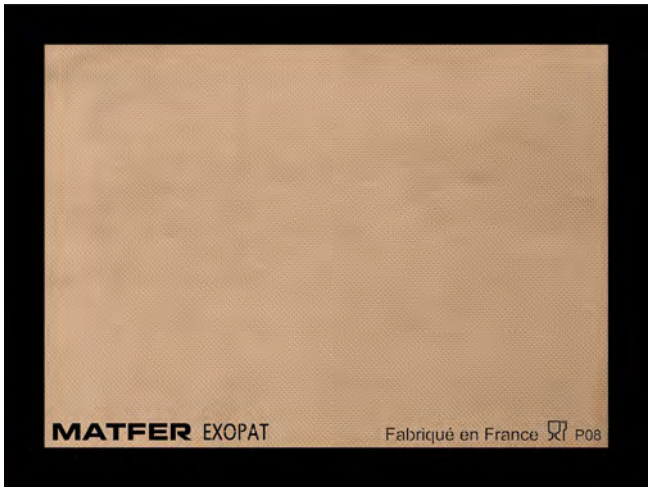
PACK OF 6 GLASS CLOTH SHEETS

Non-stick. Reusable. Can be cut to fit your baking trays or moulds. Fibreglass, PTFE impregnated. Can be used on black iron or aluminium plate.

L mm	l mm	Th. mm	Ref.	Price
570	370	0,08	320412	









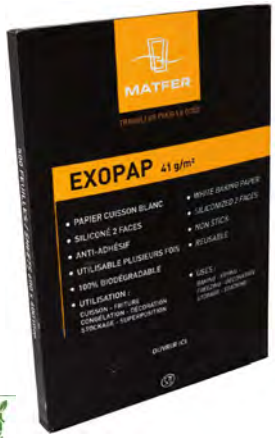
MADE IN FRANCE | -40°C | +260°C | NF

EXOPAT BAKING SHEET

Flexible baking sheet for pastries, French pastries, and sugar or nougatine work. Can be used in all types of oven. Can be used on a perforated baking tray or on a rack. Long service life: up to 2000 uses. Easy to clean with a sponge. Glass knit impregnated with silicone. Does not need to be greased. Do not fold (store flat or rolled up) and do not cut directly on the canvas.

Type	L mm	l mm	Ref.	Price
for tray 400x300	400	300	321030	
for tray GN 1/1	520	315	321031	
for tray 600x400	585	385	321032	
for tray 660x460 (USA)	620	420	321004	





-40°C +220°C FSC COMPOST

EXOPAP SILICONE BAKING PAPER

Natural bleached baking paper, non-opaque, silicone-treated on both sides. Reusable. High moisture resistance and excellent heat stability. Multi-purpose: ideal for a variety of uses including cooking, freezing, and packaging. Ideal for frozen baked goods that can be put directly into the oven from the freezer. Made from virgin fibres with high chemical purity. Non-stick sheets. Durable material that does not tear during handling. Environmentally friendly baking paper. Thickness 41g/m2.

L mm	l mm	Ref.	Price
530	320	320203	
600	400	320201	





0°C +200°C FSC

ECOPAP SILICONE BAKING PAPER

Natural unbleached baking paper, non-opaque, silicone-treated on both sides. Can be used up to 2 times depending on the cooking method. Excellent heat stability. For baking, decorating, storing, or stacking. Designed for less demanding baking processes, such as bread or low sugar brioches. Made from virgin fibres with high chemical purity. Non-stick sheets. Environmentally friendly baking paper. Thickness 39g/m2.

L mm	l mm	Ref.	Price
530	325	320213	
600	400	320211	

FSC COMPOST 0°C

ECOPAP 500 SHEETS WHITE

Natural bleached baking paper, non-opaque, silicone-treated on both sides. Can be used up to 2 times depending on the cooking method. Excellent heat stability. For baking, decorating, storing, or stacking. Designed for less demanding baking processes, such as bread or low sugar brioches. Made from virgin fibres with high chemical purity. Non-stick sheets. Environmentally friendly baking paper. Thickness 39g/m2. Optimised format saving 10% paper compared to the 600x400 mm format.

L mm	l mm	Ref.	Price
575	375	320233	

Nos papiers sont fabriqués exclusivement à partir de matières premières naturelles issues de bois de forêts gérées durablement, dans le respect du cahier des charges FSC n° FSC no.: DNV-COC-000325, DNV-CW-000325.

Ils ne contiennent pas de produits chimiques fluorés ou d'autres substances étrangères.

Our papers are made exclusively with natural materials, using wood from sustainably managed forests, compliant with FSC (or PEFC) n° FSC no.: DNV-COC-000325, DNV-CW-000325.

They contain no fluorinated chemicals or other foreign substances.

- Elimine le processus de nettoyage des Sheets = gain de temps.
- Eliminates the baking sheet cleaning process = time saving.
- Utilisation sans graissage.
- No need to grease.
- Agréé HACCP, certification BRC.
- HACCP approved, BRC certified.
- Respectueux de l'environnement : utilisations multiples, sans produit de nettoyage des Sheets.
- Environment friendly : multiples uses, no cleaning product for plates.
- Facile à manipuler.
- Easy to handle.
- Investissement faible.
- Low investment costs.
- Utilisations multiples.
- Multiple uses.
- Conditionnement en boîte distributrice.
- Cardboard dispenser box.





FOR FREEZERS

MADE IN FRANCE | PEFC

ECOPAP SILICONE BAKING PAPER, SMALL

Double-sided silicone unbleached kraft paper baking sheets. For baking, freezing, decorating, storing, or stacking. Reusable. Durable material that does not tear during handling. Non-stick sheets. No need to turn during cooking (even in forced-air ovens). Packaging suitable for domestic use. Weight: 40 g/m2.

L mm	l mm	Ref.	Price
400	300	320230	



QUICK SHEET PICK-UP

Made by MATFER BOURGEAT

GREASEPROOF PAPER DISPENSER

Capacity: 500 sheets. Allows very practical sheet-by-sheet dispensing. Suitable for storage on pastry trolley shelves. Effectively protects the paper from soiling. Thermoformed ABS.

Type	L mm	l mm	H mm	Ref.	Price
GN 1/1	535	330	50	320253	
600x400	605	405	50	320260	



BAKEWELL PAPER

Non-stick paper. Continuous roll in a dispenser.

L mm	l mm	Ref.	Price
75000	450	111320	



MADE IN FRANCE | -40°C | +220°C

ROLL OF EXOPAP PAPER

Double-sided silicone baking sheets. Economical use as needed. Roll 75 m. Thickness: 43 g/m2.

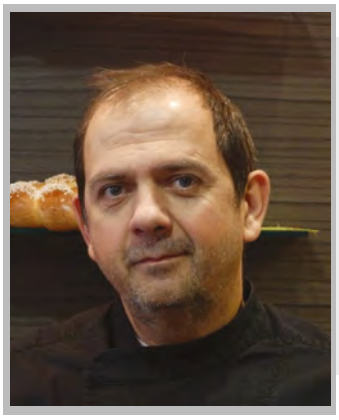
L mm	l mm	Ref.	Price
75000	400	320205	



EXOGLASS®

- Monobloc mould, non-stick without welding or rolled rim, non-deformable.
- Excellent heat diffusion for perfect cooking and colouring.
- Very low heat inertia. Perfect turning out without risk of burns.





Testimonial...

"Matfer's Exoglass® moulds make my everyday work easier. I really appreciate their utilization qualities. Raised dough does not oxidize the moulds, making cleaning easy and fast by hand or in the dishwasher. This material means that I no longer need to grease except for really soft doughs such as fluted patterns and cakes. I can mould-release my tarts, cakes or loaves immediately after removing them from the oven, without any risk of burns. They have beautiful even deep browning, making you want to bite into the cake. I sell a great number of cakes and the individual cake moulds by Exoglass® mounted on a plate, gain a lot of handling time. Buying these moulds is a long-term investment guaranteeing the quality of work of my teams and regular quality of the products sold to my customers in the shop".

M. CAPEZZONE - Baker Pastrymaker in Courbevoie.



FLEXIPAN®

POUR PRÉPARATION SALÉES ET SUCRÉES

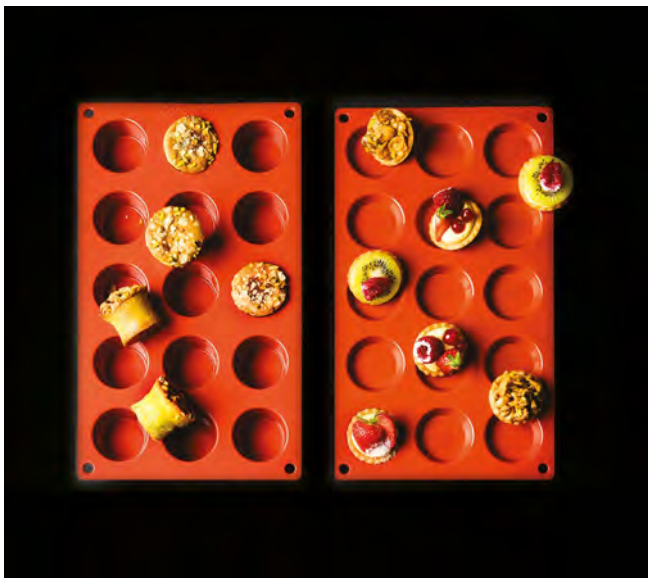
- Glass knit shape covered with several layers of silicone.
- Advantages of the Flexipan system: flexibility, support and non-stick.
- Easy to release from moulds, no greasing needed.
- Compatible with all types of oven.



EXOPAN

COLORATION RAPIDE SANS GRAISSAGE

- Non-stick coating (PFOA-free) for homogeneous cooking without greasing for dough preparations only, easy to turn out. Light greasing the first few times it is used will extend coating life.
- Oven-safe for quick browning.
- Protect from moisture (dishwasher, fridge).



GASTROFLEX®

DÉMOULAGE PARFAIT SANS GRAISSAGE

- Non-stick material resistant to distortion due to heat.
- Flexible material for delicate and quick turning out.
- Can be used from freezer to oven.
- Dishwasher safe in a wash cycle at 90°C.



ACIER INOXYDABLE

RECOMMANDÉ POUR LA CUISSON DES PRODUITS ACIDES

- Easy to clean.
- Has an excellent service life.
- Graisser avant chaque utilisation

Perfect cooking and browning for easy turning out





ROBUST AND RIGID:

Monobloc mould, non-stick without welding or rolled rim, non-deformable.

PREPARATION OF THE MOLDS:

Ne nécessite aucune préparation ni graissage.

Les moules millassons et tartelettes sont compatibles pour avec les machines à foncer.



SUITABLE FOR MODERN PRODUCTION:

COOKING :

Excellent heat diffusion for perfect cooking and colouring.



EASY CLEANING:

DEMOLDING:

Very low heat inertia. Perfect turning out without risk of burns.





EXOGLASS® INDIVIDUAL TARTLET TIN

Flared shape, easy to darken.

Type	H mm	Ø mm	Ref.	Price
pack of 12	20	60	345103	
pack of 12	20	70	345104	
pack of 12	20	80	345105	
pack of 12	20	90	345109	
pack of 12 quiches	20	100	345110	
pack of 12	20	110	345111	
pack of 12	20	120	345112	

FOR PASTRY PRESSING MACHINES



DISCOVER THE COMPLETE RANGE OF EXOGLASS® CUTTERS



DÉCOUPOIRS ADAPTÉS

Pour découper les fonds de pâte adaptés aux moules.

Moule Ø mm	Découpoirs adaptés Ø mm	Unis	Cannelés
60	85	150162	150122
65	90	150163	150123
70	95	150164	150124
75	100	150165	150125
80	110	-	150126
85	110	-	150126
90	120	154054	150127
95	120	154055	150127
100	130	-	150128
110	140	-	150231
120	150	-	150232

EXOGLASS® STRAIGHT RIM INDIVIDUAL TARTLET TIN

Type	H mm	Ø mm	Ref.	Price
pack of 50	18	70	345106	
pack of 50	20	80	345108	
pack of 10	20	80	345118	
pack of 50	20	90	345113	





EXOGLASS® INDIVIDUAL TART TIN

Type	H mm	Ø mm	U.V.	Ref.	Price
pack of 12 open star	30	100	1	345151	
pack of 12 plain	30	100	1	345201	
pack of 6 plain	32	120	1	345203	
plain	37	140	1	345205	
plain	39	160	1	345207	



SHAPE SUITABLE FOR SNACKING ON THE GO



MADE IN FRANCE

Avec l'aimable participation de FERRANDI PARIS

EXOGLASS OBLONG TARTLET TIN

Type	L mm	l mm	H mm	Ref.	Price
cutter	155	65	20	153120	
pack of 48	130	40	20	345120	



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN ROUND TARTLET TIN

Type	H mm	Ø mm	Ref.	Price
pack of 25	9	45	332671	
pack of 25	9	50	332672	
pack of 25	9	55	332673	
pack of 25	10	60	332674	
pack of 25	10	65	332675	
pack of 25	10	70	332676	
pack of 25	11	75	332677	
pack of 25	12	80	332678	
pack of 12	13	90	332680	
pack of 12	15	100	332681	



Made by MATFER BOURGEAT | -20°C | +250°C | NSF

EXOGLASS® ROUND TARTLET TIN

Type	H mm	Ø mm	Ref.	Price
pack of 24	10	70	345676	
pack of 24	12	80	345678	
pack of 12	13	90	345680	
pack of 12	15	100	345681	



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN DEEP ROUND TARTLET TIN

Type	H mm	Ø mm	Ref.	Price
pack of 25	12	45	332691	
pack of 25	12	50	332692	
pack of 25	13	55	332693	
pack of 25	15	60	332694	
pack of 25	16	65	332695	
pack of 25	17	70	332696	
pack of 25	20	80	332698	







EXOGLASS® ROUND FLUTED TARTLET TIN

Type	H mm	Ø mm	Ref.	Price
pack of 12	18	80	345656	
pack of 12	18	90	345657	
pack of 12	20	100	345658	
pack of 12	20	110	345659	



EXOGLASS® OBLONG FLUTED TARTLET TIN

Type	L mm	l mm	H mm	Ref.	Price
pack of 12	117	70	18	345202	
cutter	130	90		153030	

EXOPAN FLUTED CAKE TIN

Type	H mm	Ø mm	Ref.	Price
pack of 12	16	85	331611	
pack of 12	17	95	331612	
pack of 12	18	105	331613	







EXOPAN INDIVIDUAL TARTLET TIN

Type	H mm	Ø mm	Ref.	Price
pack of 25	17	60	331731	
pack of 25	17	70	331733	
pack of 25	17	65	331732	
pack of 12	18	75	331734	
pack of 12	18	80	331735	
pack of 12	18	85	331736	
pack of 12	19	90	331737	
pack of 12	20	95	331738	
pack of 12	21	100	331739	



EXOPAN ROUND FLUTED TARTLET TIN

Type	H mm	Ø mm	Ref.	Price
pack of 25	10	60	332651	
pack of 25	10	65	332652	
pack of 25	10	70	332653	
pack of 25	12	80	332655	
pack of 12	13	85	332656	
pack of 12	15	90	332657	
pack of 12	18	100	332658	
pack of 12	20	110	332659	
pack of 12	20	120	332660	



EXOPAN TART TIN

H mm	Ø mm	Ref.	Price
21	120	332252	



EXOPAN ROUND CAKE TIN

Type	H mm	Ø mm	Ref.	Price
fluted	30	102	331151	
plain	30	100	331201	
plain	31	120	331202	





EXOGLASS® ROUND DARIOLE MOULD

Type	H mm	Ø mm	Ref.	Price
pack of 6	45	45	345591	
pack of 6	50	50	345592	
pack of 6	55	55	345593	
pack of 6	60	60	345594	
pack of 6	70	70	345595	
pack of 6	40	82	345604	



EXOGLASS® KOUGLOF CAKE MOULD

Type	H mm	Ø mm	Ref.	Price
pack of 6	60	95	345638	



STAINLESS STEEL DARIOLE MOULDS

Type	H mm	Ø mm	Ref.	Price
pack of 6	43	45	342476	
pack of 6	53	55	342477	
pack of 6	65	65	342478	



EXOPAN DARIOLE MOULD

Type	H mm	Ø mm	Ref.	Price
pack of 6	45	45	331591	
pack of 6	50	50	331592	
pack of 6	55	55	331593	
pack of 6	60	60	331594	
pack of 6	65	65	331595	
pack of 6	70	70	331596	





EXOGLASS® CANNELÉ MOULD

Type	H mm	Ø mm	C cl	Ref.	Price
pack of 6	35	35	2,3	345415	
pack of 6	45	45	5	345416	
pack of 6	55	55	9	345417	



COPPER CANNELÉ MOULD

Copper. Tin-plated interior. Ideal for making the famous Bordeaux cakes. Quality mould, durable. Easy to maintain and clean for flawless hygiene. After use, clean them while hot with a cloth, do not use detergent.

Type	H mm	Ø mm	C cl	Ref.	Price
unit	37	35	3	340415	
unit	48	45	5	340416	
unit	50	55	8,5	340417	



FLUTED CANNELÉ MOULD

Type	H mm	Ø mm	C cl	Ref.	Price
pack of 6	35	35	2,5	340411	
pack of 6	46	55	9	340413	



EXOPAN RAMEKIN

Type	H mm	Ø mm	C cl	Ref.	Price
pack of 6	30	60	7,5	332602	
pack of 2	40	90	21,5	332604	





EXOGLASS® OPEN SAVARIN MOULD

Type	H mm	Ø mm	C cl	Ref.	Price
pack of 12	15	70	4,5	345621	
pack of 12		80	6,5	345622	



EXOPAN OPEN SAVARIN MOULD

Type	H mm	Ø mm	C cl	Ref.	Price
pack of 12	15	70	4,5	332621	



STAINLESS STEEL RAMEKIN

Type	H mm	Ø mm	C cl	Ref.	Price
pack of 2	45	85	20	343135	



EXOPAN CLOSED SAVARIN MOULD

Type	H mm	Ø mm	Weight g	Ref.	Price
pack of 12	12	50	50	332611	
lot de 12	13	55	55	332612	36,85
pack of 12	15	60	60	332613	
pack of 12	15	65	65	332614	
pack of 12	16	70	70	332615	
pack of 12	17	75	75	332616	
pack of 12	20	80	80	332617	





MADE IN FRANCE | -20°C | +250°C | NSF

EXOGLASS® RECTANGULAR LOAF CAKE TIN

Type	L mm	l mm	H mm	C cl	Ref.	Price
Tea time set of 6	82	30	30		345062	
pack of 6	90	40	40	11	345060	



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN BOAT MOULD

Type	L mm	l mm	H mm	Ref.	Price
pack of 25	80	35	9	330611	
pack of 25	100	45	12	330613	
pack of 6	110	50	12	330614	
pack of 6	120	50	14	330615	
pack of 6	150	60	19	330616	



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN RECTANGULAR MOULD

Type	L mm	l mm	H mm	Ref.	Price
pack of 25	86	43	12	331601	
pack of 25	95	47	12	331602	
pack of 25	98	51	14	331603	



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN FLUTED BOAT MOULD

Type	L mm	l mm	Ref.	Price
pack of 25	85	35	330602	
pack of 25	100	42	330604	



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN ROYAL OVAL

Type	L mm	l mm	Ref.	Price
pack of 25	70	45	331761	
pack of 25	80	45	331762	







EXOGLASS® BRIOCHE MOULD RIBBED

Type	H mm	Ø mm	Ref.	Price
pack of 24 (12 ribs)	28	70	345233	
pack of 12 (10 ribs)	28	75	345234	
pack of 12 (10 ribs)	32	80	345235	
pack of 12 (10 ribs)	65	100	345236	



EXOPAN BRIOCHE MOULD 18 RIBS

Type	H mm	Ø mm	Ref.	Price
pack of 25	15	55	330641	
pack of 25	20	60	330642	
pack of 25	24	70	330644	
pack of 12	25	75	330645	
pack of 12	30	80	330646	
pack of 12	32	90	330647	



EXOPAN BRIOCHE MOULD 10 RIBS

Type	H mm	Ø mm	Ref.	Price
pack of 12	28	75	330624	
pack of 12	32	80	330625	
pack of 12	29	90	330626	
unit	38	100	330131	

EXOPAN BRIOCHE MOULD 12 RIBBED

Type	H mm	Ø mm	Ref.	Price
pack of 25	15	60	330621	
pack of 25	24	65	330622	
pack of 25	28	70	330623	



FLUTED HEART MOULD

Type	L mm	l mm	H mm	Ref.	Price
pack of 12	90	85	15	332642	



EXOPAN POMPONETTE MOULD

Type	H mm	Ø mm	Ref.	Price
pack of 25	16	40	331803	
pack of 25	18	45	331804	
pack of 25	21	50	331805	
pack of 25	22	55	331806	
pack of 25	23	60	331807	
pack of 25	24	65	331808	
pack of 25	26	70	331809	





STAINLESS STEEL CHARLOTTE FRAME

With lid.

H mm	Ø mm	C cl	Ref.	Price
45	70	15	341421	



© Franck Dunsin/Jérôme Villette



STAINLESS STEEL HEMISPHERE MOULD

H mm	Ø mm	C cl	Th. mm	Ref.	Price
32	60	7	8	340401	
35	70	9	8	340402	
40	80	13	8	340403	



STAINLESS STEEL FLAN MOULD

Type	H mm	Ø mm	Ref.	Price
pack of 6	38	70	342651	



STAINLESS STEEL PYRAMID

Type	L mm	l mm	H mm	C cl	Ref.	Price
pack of 6	60	60	40	5	341111	
pack of 6	90	90	60	16	341112	





EXOPAN PETITS FOURS MOULD

Type	L mm	l mm	H mm	Ø mm	Ref.	Price
assorted box of 50					332001	
pack of 25: deep boat	65				332510	
pack of 25: small brioche				35	332511	
pack of 25: large brioche				45	332512	
pack of 12: cork cake			25	25	332513	
pack of 25: boat-shaped	62				332514	
pack of 25: plain square	35	35			332517	
pack of 25: millasson			17	45	332519	
pack of 25: pomponette				30	332520	
pack of 25: fluted oval	45				332522	
pack of 25: plain oval	51				332524	

Type	L mm	l mm	H mm	Ø mm	Ref.	Price
pack of 25: rectangle	49				332526	
pack of 25: round daisy				45	332527	
pack of 25: fluted tartlet				45	332528	
pack of 25: round tartlet				35	332529	
pack of 12: savarin 3.5				35	332530	
pack of 12: savarin 4				40	332531	
pack of 12: savarin 4.5				45	332532	
pack of 25: triangle	45				332533	
pack of 25: plain round				35	332534	
pack of 25: plain round				40	332535	





EXOPAN ROUND CAKE TIN

H mm	Ø mm	Ref.	Price
37	140	331203	
38	160	331204	
40	180	331205	
42	200	331206	
41	220	331207	
45	240	331208	
47	260	331209	
45	280	331210	
47	300	331211	
51	320	331212	
51	340	331213	
54	360	331214	
55	400	331216	



EXOPAN LOOSE BOTTOMED FLUTED CAKE TIN

H mm	Ø mm	Ref.	Price
20	160	332221	
20	180	332222	
22	200	332223	
23	240	332225	
23	280	332227	
25	300	332228	



EXOPAN FRESH FRUIT FLUTED TART TIN

H mm	Ø mm	Ref.	Price
23	200	332232	
23	240	332234	
23	260	332235	
23	280	332236	



EXOPAN TART TIN

H mm	Ø mm	Ref.	Price
21	140	332253	
21	160	332254	
21	180	332255	
21	200	332256	
23	220	332257	
23	240	332258	
23	260	332259	
23	280	332260	
25	300	332261	
27	320	332262	





Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN FLUTED TART TIN

H mm	Ø mm	Ref.	Price
21	160	332211	
22	180	332212	
22	200	332213	
23	220	332214	
24	240	332215	
27	260	332216	
24	280	332217	
24	300	332218	
24	320	332219	



STAINLESS STEEL HEMISPHERE MOULD

H mm	Ø mm	Th. mm	C cl	Ref.	Price
60	120	0,8	45	340404	
70	140	0,8	72	340405	
80	160	0,8	100	340406	
90	180	0,8	150	340407	



MADE IN FRANCE

COPPER TARTE TATIN PAN

Flared shape. Tin interior. Lugs for easy turning out. Suitable for all types of stove except induction.

H mm	Ø mm	Ref.	Price
40	240	341221	
50	280	341222	



© Ferrandi-Rina Nurra

STAINLESS STEEL CHARLOTTE FRAME

Without lid.

H mm	Ø mm	C cl	Ref.	Price
60	100	40	341422	
70	120	65	341423	
80	140	100	341424	
90	160	150	341425	
100	180	210	341426	
110	200	300	341427	



STAINLESS STEEL PYRAMID

L mm	l mm	H mm	Ref.	Price
120	120	80	341103	
150	150	100	341104	



MULTI-PURPOSE FOR SAVOURY OR SWEET



Made by MATFER BOURGEAT | -20°C | +250°C

EXOGLASS® KOUGLOF CAKE MOULD

H mm	Ø mm	Ref.	Price
70	140	345639	
103	200	345642	



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN BRIOCHE MOULD 14 RIBS

H mm	Ø mm	Poids de pâte g	Ref.	Price
52	120	150	330132	
50	140	250	330133	
60	160	300	330134	
75	180	450	330135	
83	200	650	330136	
77	220	700	330137	
92	240	800	330138	



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN OPEN SAVARIN MOULD

H mm	Ø mm	C cl	Ref.	Price
40	180	50	331183	
42	200	75	331184	
45	220	95	331185	
50	240	125	331186	



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN KOUGLOF CAKE MOULD

H mm	Ø mm	C cl	Ref.	Price
70	160	65	331121	
90	200	135	331123	
110	240	250	331125	



ROUND LOOSE BOTTOMED FLUTED CAKE TIN

H mm	Ø mm	Ref.	Price
45	200	331682	
45	230	331683	
47	250	331684	
50	280	331685	



EXOPAN RECTANGULAR BRIOCHE MOULD

L mm	l mm	H mm	Ref.	Price
250	85	40	332291	



EXOPAN SQUARE CAKE TIN

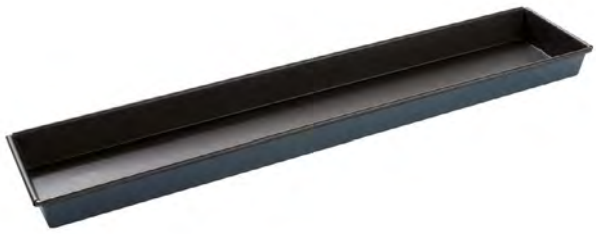
Folded box with reinforced wire edge.

Type	L mm	l mm	H mm	Ref.	Price
straight	300	200	35	331311	
straight	350	250	35	331312	
straight	400	300	35	331313	
flared	400	300	50	331413	
straight	600	400	50	331415	



EXOPAN CAKE TIN

L mm	l mm	H mm	Ref.	Price
180	180	50	331663	
200	200	50	331664	
220	220	50	331665	
240	240	50	331666	



EXOPAN SAVOIE CAKE TIN

L mm	l mm	H mm	Ref.	Price
600	110	35	331110	



TIN GÂTEAU BATTU MOULD

Tin. Material preferred by professionals because it does not contain PTFE or PFOA coating. Excellent heat conductor, bakes pastries optimally.

Type	H mm	Ø mm	Ref.	Price
4/5 slices	115	145	340520	
8/10 slices	140	160	340521	







Made by MATFER BOURGEAT

GIANT MADELEINE

Type	L mm	l mm	Ref.	Price
mould	225	175	310735	

FOR REFRIGERATORS



Made by MATFER BOURGEAT

STAINLESS STEEL SQUARE CAKE TIN

L mm	l mm	H mm	Ref.	Price
600	400	50	340304	
590	390	60	340305	



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN LOOSE BOTTOMED GENOA BREAD CAKE TIN

H mm	Ø mm	Ref.	Price
20	120	331811	
22	140	331812	
27	160	331813	
30	200	331815	
30	240	331817	



EXOPAN FLARED LOAF CAKE TIN

L mm	l mm	H mm	C cl	Ref.	Price
160	65	60	50	331094	
180	70	65	65	331095	
200	80	70	90	331096	
220	85	75	120	331097	
240	90	80	150	331098	
260	95	85	180	331099	
300	105	95	260	331101	





EXOPAN TROIS FRÈRES CAKE TIN

H mm	Ø mm	C cl	Ref.	Price
45	160	60	332272	
60	200	125	332273	
60	220	145	332274	



EXOGLASS® RECTANGULAR LOAF CAKE TIN

L mm	l mm	H mm	C cl	Ref.	Price
140	80	80	80	345071	
180	80	80	100	345073	
200	80	80	115	345074	
250	80	80	145	345075	
300	80	80	175	345076	



NON-STICK HEART-SHAPED CAKE TIN

H mm	Ø mm	Ref.	Price
61	250	334019	





EXOPAN ROUND ROSETTE CAKE TIN

H mm	Ø mm	C cl	Ref.	Price
50	160	75	332282	
55	180	105	332283	

NON-STICK ROUND LOOSE BOTTOMED CAKE TIN

Removable with hinge supplied with 2 interchangeable bottoms: one dish and one decorated with rosette and central chimney.

H mm	Ø mm	C cl	Ref.	Price
65	260	350	340216	
65	280	400	340217	





ORIGINAL LOAF CAKES BLENDING FLAVOURS AND TEXTURES

Made by MATFER BOURGEAT | -20°C | +250°C

EXOGLASS LOAF CAKE TO FILL TIN

Stainless steel tube diameter 25 mm inserted in the mould. Sliding stainless steel lid, as an option.

Type	L mm	l mm	H mm	Ref.	Price
mould	140	80	80	345081	
mould	200	80	80	345083	
mould	300	80	80	345086	
lid	140			346081	
lid	200			346083	
lid	300			346086	



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN LOAF CAKE TIN

Multi-layer PTFE-coated fine steel. Very slightly flared.

L mm	l mm	H mm	C cl	Ref.	Price
230	45	45	36,5	331062	
290	45	45	50	331065	



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN LOAF CAKE TIN

L mm	l mm	H mm	Ref.	Price
180	45	45	331082	



NO BURNT ENDS



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN LOAF CAKE TIN

L mm	l mm	H mm	C cl	Ref.	Price
142	80	80	70	331071	
162	80	74	90	331072	
180	80	80	100	331073	
200	80	80	115	331074	
250	80	80	145	331075	
300	80	80	175	331076	
400	80	80	250	331077	
500	80	80	320	331078	

With the kind participation of FERRANDI PARIS



Made by MATFER BOURGEAT | -20°C | +250°C

EXOGLASS LOAF CAKE TIN

Softer ends thanks to their rounded shape.

L mm	l mm	H mm	C cl	Ref.	Price
180	45	45	29	345078	
210	55	55	50	345079	



-25°C | +200°C

NON-STICK ROUNDED CORNER LOAF CAKE TIN

L mm	l mm	H mm	C cl	Ref.	Price
200	90	70	105	334015	
250	100	70	145	334016	
300	110	79	215	334017	



MAISON DEMARLE

- Unique expertise since 1965
- Two manufacturing facilities in Hauts-de-France
- Durable products, capable of exceeding 3,000 cycles
- MATFER is the exclusive distributor of MAISON DEMARLE in France for all professionals





Two iconic brands for pastry and bakery products:

- FLEXIPAN®: 3 flexible mold technologies to meet every need

> Origin: the combination of fiberglass and silicone for unparalleled results

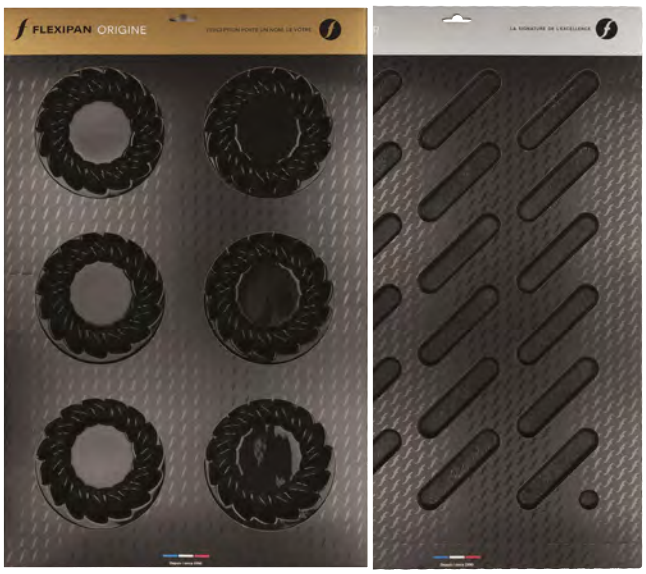
> Air: the range dedicated to bakery and pastry preparations, for crispy results and well-risen dough

> Inspiration: the 100% silicone mold for straight, complex, and detailed shapes.

FLEXIPAN PRO ORIGINE

FLEXIPAN PRO AIR

FLEXIPAN PRO INSPIRATION







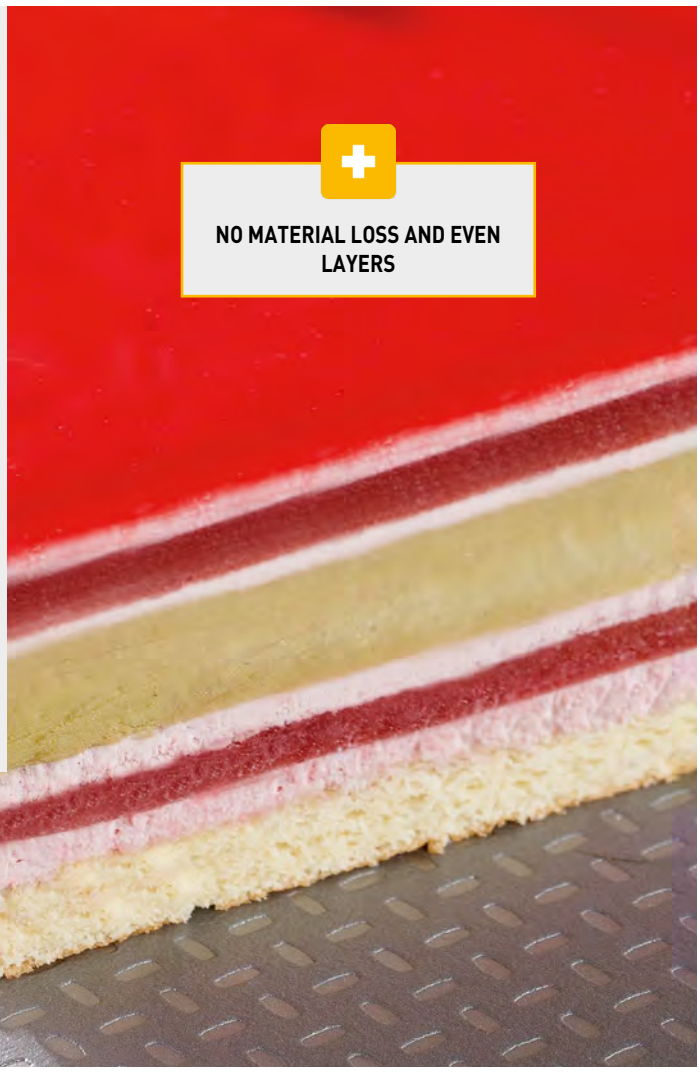
- **DO NOT BEND OR CUT THE FLEXIPAN®**
- **FILL ALL IMPRINTS WHEN COOKING.**
- **REMOVE FROM MOULDS AS SOON AS TAKEN OUT OF OVEN.**
- **WASH REGULARLY WITH A GREASE-REMOVAL DETERGENT.**
- **STORE UPSIDE DOWN ON GRILLS, STACKABLE WITH 6 PLATES MAXIMUM.**

Each FLEXIPAN® sheet is flat packed in a unit box with a European hole and windows to allow hanging and viewing and touching the product.

The Flexipan that will save you valuable time when assembling desserts

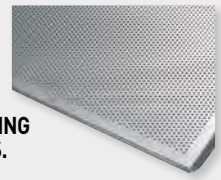
Glass knit shape covered with several layers of silicone.
Advantages of the Flexipan system: flexibility, support and non-stick.

- Easy to release from moulds, no greasing needed.
- Compatible with all types of oven.
- Even cooking and browning.
- 2,000 to 3,000 bakes per mould depending on the article.



TIP:

PREFERABLY USE PERFORATED ALUMINUM BAKING SHEETS WHEN BAKING ON FLEXIPAN® ENTREMETS.











FLEXIPAN CAKE FRAMES

L mm	l mm	H mm	Ref.	Price
555	360	10	321200	
555	360	20	321201	
475	275	13	321202	
335	335	16	321205	
535	335	50	321206	



FLEXIPAN CAKE FRAME

L mm	l mm	H mm	Ref.	Price
550	355	45	371013	
476	275	45	371014	

Flexible and non-stick for easy turning out

Discover the demo

Glass knit shape covered with several layers of silicone.
Advantages of the Flexipan system: flexibility, support and non-stick.
Easy to release from moulds, no greasing needed.
Compatible with all types of oven.
Even cooking and browning.
2,000 to 3,000 bakes per mould depending on the article.
Easy to clean (soak in hot water after use).
Tray format suitable for high-volume production.





MADELEINE

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	19	40	78	47	19	EI-FP-01511-0	336017	
530	325	19	27	78	47	19	EI-FP-05511-0	336517	





MINI-MADELEINE MOULD

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
530	325	15	42	52	35	15	EI-FP-05121-0	336546	
600	400	17	56	52	35	17	EI-FP-01121-0	336046	





LOAF CAKE

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	30	24	80	30	30	EI-FP-01532-0	336101	
600	400	25	25	89	46	25	EI-FP-04394-0	336103	
600	400	25	24	120	40	25	EI-FP-01145-0	336106	





STRAIGHT BITE-SIZE MINI-LOAF CAKE MOULD

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	18	56	50	25	18	EI-FP-01317-0	336114	





NEW

ROUNDED LOAF CAKE

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	35	20	80	50	35	EI-FP-01545-0	336117	





RIBBED LOAF CAKE TIN

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	25	16	110	60	25	EI-FP-01081-0	336102	





INGOT

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
530	325	25	16	120	40	25	EI-FP-05145-0	336606	
600	400	30	18	102	58	30	EI-FP-01092-0	336113	





LOAF CAKE TIN WITH GROOVE

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	25	24	100	40	25	EI-FP-01158-0	336107	
600	400	25	24	120	40	25	EI-FP-01148-0	336105	





CHOCOLATE MINI-INGOT

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	11	120	40	15	11	EI-FP-01149-0	336175	





FLUTED INGOT

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	25	24	106	46	25	EI-FP-01187-0	336154	

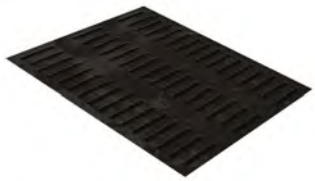




MINI-YULE LOG

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	30	24	95	40	30	EI-FP-01039-0	336126	
600	400	39	8	339	40	39	EI-FP-01454-0	336029	





CYLINDER HALF

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	15	48	85	17	15	EI-FP-01146-0	336170	
530	325	15	42	85	17	15	EI-FP-05146-0	336670	





LADY FINGER

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	10	45	110	25	10	EI-FP-01130-0	336128	





FINANCIER

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	14	24	86	46	14	EI-FP-01264-0	336010	





SPHERE HALF

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
530	325	11	104	11	23	EI-FP-05242-0	336500	
600	400	16	96	16	26	EI-FP-01977-0	336151	
600	400	18	70	18	30	EI-FP-02265-0	336001	
600	400	21	48	21	42	EI-FP-01489-0	336002	
530	325	21	35	21	42	EI-FP-05489-0	336502	
600	400	31	28	31	58	EI-FP-01896-0	336056	





SPHERE HALF

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	40	24	40	70	EI-FP-01268-0	336003	
530	325	40	15	40	70	EI-FP-05268-0	336503	
600	400	40	24	40	80	EI-FP-01593-0	336057	





MINI-FINANCIER

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	11	84	50	26	11	EI-FP-01117-0	336009	





INVERTED SPHERE HALF

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	16	45	16	26	EI-FP-21977-0	336150	





SPHERE HALF, SPIRAL

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	37	24	37	64	EI-FP-01888-0	336219	





POMPONETTE

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	17	96	17	36	EI-FP-01416-0	336004	





DISC

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	8	96	8	28	EI-FP-01097-0	336033	





COOKIE

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	10	24	10	78	EI-FP-01441-0	336048	




ROUND CAVITY

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	12	6	12	167	EI-FP-00118-0	336032	
600	400	15	6	15	150	EI-FP-01548-0	336031	
600	400	12	6	12	147	EI-FP-00122-0	336030	
600	400	16	11	16	125	EI-FP-00107-0	336026	
600	400	12	6	12	186	EI-FP-00123-0	336022	




TARTE TATIN OR QUICHE PAN

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	35	12	35	100	EI-FP-01777-0	336049	
600	400	40	12	40	105	EI-FP-01399-0	336020	
600	400	25	6	25	140	EI-FP-02452-0	336051	
600	400	24	6	24	150	EI-FP-01758-0	336052	




FLORENTINE OR QUICHE

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	8	15	8	90	EI-FP-01299-0	336038	
600	400	20	15	20	103	EI-FP-00112-0	336024	
600	400	13	40	13	60	EI-FP-00115-0	336018	




INSERT, 2 SHELVES

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	28	6	28	160	EI-FP-01181-0	336191	




MINI-TARTLET

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	10	60	10	42	EI-FP-01413-0	336007	
600	400	15	48	15	48	EI-FP-01600-0	336008	




MINI-QUICHE/TARTLET

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	15	40	15	46	EI-FP-01082-0	336064	




FLARED TARTLET TIN

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	20	24	20	77	EI-FP-01675-0	336083	




DEEP FLARED TARTLET TIN

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	20	40	20	58	EI-FP-01066-0	336130	
600	400	25	15	25	96	EI-FP-01674-0	336132	





CYLINDER

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	30	15	30	82	EI-FP-01897-0	336043	
600	400	25	24	25	59	EI-FP-02269-0	336041	
600	400	35	24	35	59	EI-FP-01269-0	336006	





FLARED MINI-CYLINDER

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	20	54	20	40	EI-FP-01129-0	336027	





NEW

CYLINDER WITH ROUNDED TOP

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	45	24	45	65	EI-FP-01050-0	336200	





MUFFIN

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	40	24	40	72	EI-FP-03051-0	336019	





MINI-MUFFIN MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	10	54	10	39	EI-FP-02435-0	336040	
600	400	20	48	20	40	EI-FP-02266-0	336005	
600	400	29	40	29	51	EI-FP-01031-0	336023	
530	325	29	28	29	51	EI-FP-05031-0	336523	





FLARED MUFFIN

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	36	24	36	79	EI-FP-00915-0	336045	





DOMED MUFFIN MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
530	325	43	15	43	70	EI-FP-01178-0	336044	





ROUNDED BUD

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	30	24	30	66	EI-FP-01331-0	336042	





DARIOLE MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	55	15	55	65	EI-FP-01098-0	336160	





VOLCAN

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	35	18	35	70	EI-FP-01159-0	336094	





TARTLET PASTRY BASE MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	20	24	20	80	EI-FP-01057-0	336084	





MINI-VOLCANO

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	20	54	20	42	EI-FP-01259-0	336095	





ROUND SAVARIN MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	20	35	20	66	EI-FP-01339-0	336021	
600	400	23	24	23	70	EI-FP-01476-0	336015	
600	400	12	60	12	41	EI-FP-01586-0	336014	





OVAL SAVARIN MOULD

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	12	60	40	30	12	EI-FP-01080-0	336123	
600	400	25	24	80	60	25	EI-FP-01054-0	336124	
600	400	22	30	70	50	22	EI-FP-01116-0	336125	





SAVARIN EGG HALF

Sheet			Mould					
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	31	25	95	60	31	EI-FP-01156-0	336190	





SQUARE SAVARIN MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	24	35	56	56	24	EI-FP-01105-0	336134	
600	400	30	24	70	70	30	EI-FP-01102-0	336135	




MINI-SAVARIN CAKE

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	17	60	37	37	17	EI-FP-01113-0	336133	
530	325	17	45	37	37	17	EI-FP-05113-0	336633	




MINI-SQUARE

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	17	60	37	37	17	EI-FP-01128-0	336058	
600	400	12	60	45	45	12	EI-FP-01106-0	336148	




SQUARE

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	24	35	56	56	24	EI-FP-01133-0	336059	




SQUARE TARTLET TIN

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	15	40	60	60	15	EI-FP-01119-0	336053	




SQUARE TARTLET TIN

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	30	24	70	70	30	EI-FP-01497-0	336152	




SQUARE FLUTED TARTLET TIN

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	20	24	78	78	20	EI-FP-01171-0	336054	




ROUND SMOOTH BRIOCHE MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	15	24	15	80	EI-FP-03006-0	336066	




LONG BRIOCHE MOULD

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	18	24	130	48	18	EI-FP-02005-0	336070	





LONG BRIOCHE MOULD

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	28	20	113	81	28	EI-FP-01271-0	336137	





FLUTED MINI-BRIOCHE MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	25	24	25	68	EI-FP-01922-0	336061	
600	400	30	24	30	78	EI-FP-10273-0	336063	
600	400	37	24	37	81	EI-FP-01282-0	336016	





OVAL

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	10	48	70	30	10	EI-FP-01070-0	336068	





OCTAGON

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	26	40	43	40	26	EI-FP-01560-0	336110	





HEXAGON

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	12	60	45	40	12	EI-FP-01076-0	336111	





HEXAGON

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	25	20	25	80	EI-FP-01180-0	336144	





LOZENGE

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	10	70	60	35	10	EI-FP-01984-0	336109	





TRIANGLE

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	10	80	48	41	10	EI-FP-01985-0	336108	




STAR

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	15	24	80	65	15	EI-FP-01061-0	336217	



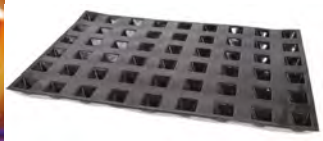

FOOD CONTAINER

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	15	30	106	45	15	EI-FP-01033-0	336086	
600	400	11	48	67	28	11	EI-FP-01982-0	336112	




CONE

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	40	40	40	50	EI-FP-01103-0	336035	
600	400	60	20	60	70	EI-FP-01094-0	336037	
600	400	20	96	20	30	EI-FP-01083-0	336039	

PYRAMID

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	23	54	35	35	23	EI-FP-01562-0	336012	
600	400	41	24	71	71	41	EI-FP-01585-0	336013	
600	400	35	35	50	50	35	EI-FP-01882-0	336120	




OVAL OR ASPIC

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	28	24	96	45	28	EI-FP-02206-0	336078	
600	400	30	20	85	60	30	EI-FP-01776-0	336076	
600	400	25	30	70	50	25	EI-FP-04270-0	336075	
600	400	12	64	57	35	12	EI-FP-01077-0	336074	
600	400	30	30	70	50	30	EI-FP-01270-0	336025	
600	400	20	50	51	31	20	EI-FP-02267-0	336011	




EGG HALF

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	20	56	55	35	20	EI-FP-01256-0	336072	




INDENTED ROUND

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	24	24	75	24	24	EI-FP-01357-0	336176	




INDENTED OVAL

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	30	24	85	61	30	EI-FP-01554-0	336127	





MINI-BOX

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	29	24	50	50	29	EI-FP-01366-0	336185	
530	325	35	15	65	65	35	EI-FP-01166-0	336184	





NEW

SQUARE

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	25	24	76	76	25,4	EI-FP-01645-0	336187	





MINI-CATERPILLAR

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	36	27	100	40	36	EI-FP-01294-0	336198	





DAISY

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	27	24	27	70	EI-FP-01996-0	336115	





FOOD COVER DOME

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	29	15	102	92	29	EI-FP-01182-0	336161	





SNOWMAN

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	12	24	70	65	12	EI-FP-01173-0	336189	





SMALL SAINT-HONORÉ

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	15	35	15	54	EI-FP-01289-0	336803	
600	400	20	18	20	80	EI-FP-01189-0	336802	





SAINT-HONORÉ

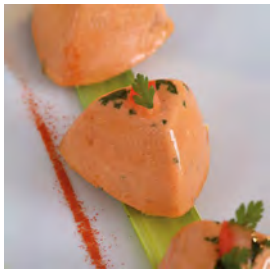
Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	26	6	26	150	EI-FP-01179-0	336801	





FLOWER

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	20	24	20	78	EI-FP-01055-0	336116	
600	400	26	24	26	62	EI-FP-01792-0	336060	





MINI-SAPPHIRE

Sheet			Mould					
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	24	54	39	39	24	EI-FP-01126-0	336065	





SAPPHIRE

Sheet			Mould					
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	35	24	70	70	35	EI-FP-01124-0	336069	

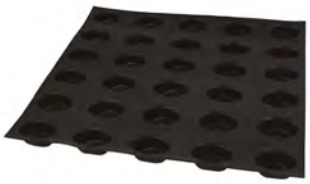




SAVARIN SAPPHIRE MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	32	24	70	70	32	EI-FP-01160-0	336071	





MINI-ONDULO

Sheet			Mould					
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	20	50	50	35	20	EI-FP-01190-0	336199	





SAINT JACQUES COCKLE SHELL

Sheet			Mould					
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	20	24	80	75	20	EI-FP-01067-0	336142	





MINI-DROPLET

Sheet			Mould					
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	20	56	52	32	20	EI-FP-01144-0	336168	





SMALL INTERLACING DROPLETS

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	35	24	35	59	EI-FP-01244-0	336195	





INTERLACING DROPLETS

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	45	15	45	75	EI-FP-01344-0	336196	





SPOON

Sheet			Mould					
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	12	36	90	28	12	EI-FP-01127-0	336214	





BAVAROIS

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	40	18	78	58	40	78	EI-FP-01169-0	336093	
600	400	35	18			35	78	EI-FP-01109-0	336034	

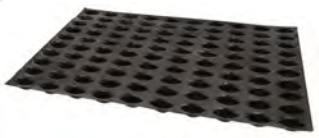




BOUFFANT CAP

Sheet			Mould					
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref. Fourn.	Ref.	Price
600	400	15	60	15	35	EI-FP-01071-0	336087	
600	400	35	24	35	62	EI-FP-01079-0	336088	
600	400	40	18	40	78	EI-FP-01059-0	336090	





MINI-QUENELLE

Sheet			Mould					
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	17	100	42	22	17	EI-FP-01150-0	336182	





QUENELLE

Sheet			Mould					
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	20	72	42	26	20	EI-FP-01072-0	336121	
600	400	25	42	60	40	25	EI-FP-01052-0	336122	





QUENELLE

Sheet			Mould					
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
530	325	27	43	67	36	27	EI-FP-01152-0	336181	
530	325	35	32	84	44	35	EI-FP-01154-0	336180	




OURSON

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	18	32	66	37	18	EI-FP-01976-0	336149	




TEDDY BEAR

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	20	18	90	55	20	EI-FP-01056-0	336129	




NEW

SMILEY

Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ref. Fourn.	Ref.	Price
600	400	20	24	20	EI-FP-01197-0	336147	




MINI-HEART

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	16	70	41	38	16	EI-FP-01136-0	336079	




HIGH HEART

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	35	20	66	62	35	EI-FP-01340-0	336028	




LOW HEART

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	25	20	63	59	25	EI-FP-03340-0	336081	




HEART

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	35	20	75	65	35	EI-FP-01073-0	336082	




INTERLACING HEARTS

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	35	8	120	113	35	EI-FP-01096-0	336091	

Perforated sheet for easy calibration and arrangement of dough

An aerated siliconised glass knit texture that provides non-stick properties and unique flexibility to the plate.

Optimised air circulation for crispness and homogeneous colouring.

Ideal for producing calibrated, perfectly homogenous products.

Extraordinary durability: over 1,500 uses for each plate.

Perfect baking and freezing properties.

Perfect for dressing calibrated choux pastry.

Easy to clean (just rinse with hot water with a degreaser and then dry in the oven at 100°C for 10 minutes).





ROUND BUN

Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref.	Price
600	400	16	11	16	125	337026	





BUN

Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref.	Price
600	400	20	15	20	103	337029	





SQUARE BUN

Sheet			Mould					
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref.	Price
600	400	28	15	93	93	28	337030	





SANDWICH

Sheet			Mould					
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref.	Price
600	400	35	8	240	70	35	337102	





MINI-CHOUX

Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref.	Price
600	400	5	59	55	30	337000	
600	400	15	28	15	67	337001	





ECLAIR

Sheet			Mould				
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref.	Price
600	400	25	18	125	25	25	337002	





TARTLET TIN

Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref.	Price
600	400	10	60	10	42	337010	
600	400	15	48	15	48	337011	
600	400	20	40	20	58	337012	
600	400	20	24	20	77	337013	
600	400	25	15	25	96	337014	





PARIS-BREST

Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref.	Price
600	400	15	24	15	80	337004	

Stainless steel. With reinforcement belt. (sauf 153065 et 153079)

Suitable for cutting cake intended to be used as a base for individual cakes moulded in Flexipans.

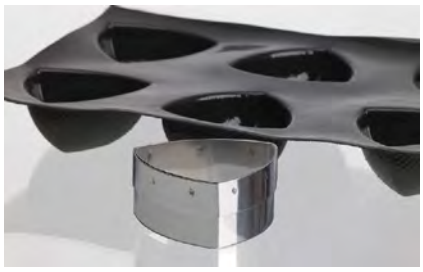




BOUFFANT CAP

Ø mm	Compatible	Ref.	Price
58	For Flexipan mould 336088.	153039	
80	For Flexipan mould 336090.	153040	





SAPPHIRE

L mm	Compatible	Ref.	Price
67	For Flexipan mould 336069.	153044	
37	For Flexipan mould 336065.	153065	





INTERLACING HEARTS

L mm	l mm	Compatible	Ref.	Price
120	113	For Flexipan mould 336091.	153045	





LOAF CAKE / INGOT

L mm	l mm	Compatible	Ref.	Price
95	40	For Flexipan moulds 336126/336434.	153046	





HEART

L mm	l mm	Compatible	Ref.	Price
75	65	For Flexipan mould 336082.	153047	
38	35	For Flexipan mould 336079.	153079	





HEXAGON

L mm	l mm	Compatible	Ref.	Price
72	72	For Flexipan mould 336144.	153048	





SQUARE SAVARIN MOULD

L mm	l mm	Compatible	Ref.	Price
70	70	For Flexipan mould 336135.	153052	

DÉCOUPOIRS POUR FLEXIPAN ORIGINE

MADE IN FRANCE





SQUARE SAVARIN MOULD

L mm	l mm	Compatible	Ref.	Price
58	58	For Flexipan mould 336134.	153136	

LOAF CAKE / INGOT

L mm	l mm	Compatible	Ref.	Price
116	36	For Flexipan moulds 336106/336415/336105/336416.	153105	



EGG

L mm	l mm	Compatible	Ref.	Price
100	65	For Flexipan mould 336190.	153190	



MOULES

MOULD ACCESSORIES

MADE IN FRANCE





Made by MATFER BOURGEAT

TART TAMPER

Special tool for darkening plain tarts with a diameter of 4-5 cm, and trays with a length of 6.5 cm, Flexipan, Exopan or Exal. White polyethylene.

Ref.	Price
140102	



MADE IN FRANCE

SPRAY FOR TURNING OUT

Food spray (non-GMO and non-ionised vegetable oil for easy turning out from the mould). Does not transfer taste or smell to your food. Suitable for cakes or pastries.

Ref.	Price
322007	





BAKING BEADS

Aluminium. For even and perfect blind baking of tart shells. Use a sheet of paper between the dough and the stones to prevent them from sticking to the dough. Unsuitable for direct food contact.

Type	Weight g	Ref.	Price
aluminium	1000	340001	
ceramic	1000	340002	

Original decorations that can be used from freezer to oven



SAVES TIME

Step by step



Relief mat for cake strips with a regular design and a beautiful relief effect.

Silicone baking mat usable for baking embossed cakes for lining desserts and small cakes, pouring cooked sugar, nougat, fruit jellies, making decorations from paste, baking savoury or sweet dough, puff or embossed pastry.

Food grade silicone.

1 Prepare a cigarette batter. Place the mat on a perforated sheet 600 x 400 mm Ref. 310612. Spread the cigarette batter coloured as per your taste to the brim of the relief pattern. Smoothen well to the height of the motives. Cool.



2 Cover the decorating batter with around 500 g of the mixture of biscuit, joconde, Genoese, dacquoise or other. Bake in oven at 220°C for 10 to 12 minutes.



3 Turn out either hot or cold.



4 Cut the strips in the embossed biscuit.



5 Line the circles with the bands.



SILICONE RELIEF MAT

L mm	l mm	Ref.	Price
555	390	422001	



SILICONE RELIEF MAT

L mm	l mm	Ref.	Price
555	390	422002	



SILICONE RELIEF MAT

L mm	l mm	Ref.	Price
555	390	422005	



SILICONE RELIEF MAT

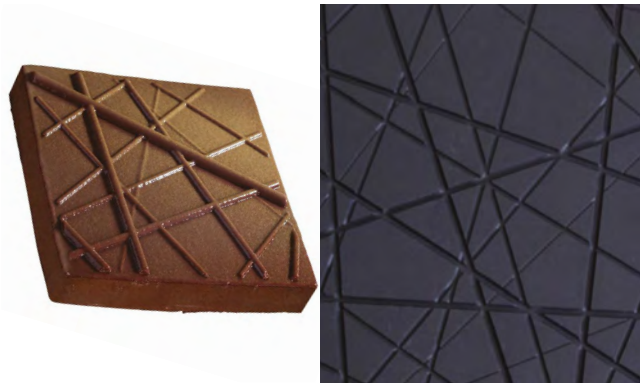
L mm	l mm	Ref.	Price
555	390	422006	



SILICONE RELIEF MAT

L mm	l mm	Ref.	Price
555	390	422011	





SILICONE RELIEF MAT

L mm	l mm	Ref.	Price
560	370	422009	

DISCS AND RELIEF MAT

L mm	l mm	Ref.	Price
555	390	422013	





DISCS AND RELIEF MAT

L mm	l mm	Ref.	Price
555	390	422007	

DISCS AND RELIEF MAT

Ø mm	Ref.	Price
240	422022	

Disc suitable for circles Ø 180, 200, and 220 mm. Perfect, non-stick release from moulds. Service life of over 3,000 cycles.



NEW

RAISED DOT PATTERN SILICONE MAT

Ø mm	H mm	Ref.	Price
216,5	8	422016	



NEW

RAISED FLOWER PATTERN SILICONE MAT

Ø mm	H mm	Ref.	Price
216,5	4	422017	



NEW

RAISED SWIRL PATTERN SILICONE MAT

Ø mm	H mm	Ref.	Price
216,5	1	422019	



Flexible and non-stick moulds with very precise shapes

100% platinum silicone texture, without glass knit.

Designed for those who enjoy working with more avant-garde or very precise shapes.

Easy to release from the tray, your desserts perfectly assume the mould's shape.

Suitable for cooking and particularly for freezing.

Outstanding durability and non-stick properties.

Perfect, non-stick release from moulds.

Service life of over 3,000 cycles.





NEW

HIGH CYLINDER WITH ROUNDED TOP

Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ref. Fourn.	Ref.	Price
600	400	60	24	60	EI-FX-01322-5	336201	





CYLINDER

Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ref. Fourn.	Ref.	Price
600	400	40	24	40	EI-FX-01203-5	339114	





NEW

3D RING

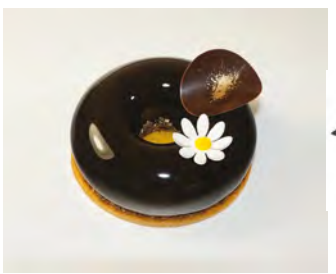
Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ref. Fourn.	Ref.	Price
600	400	23	24	23	EI-FX-01499-0	339212	





MINI-KOUGLOF CAKE MOULD

Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ref. Fourn.	Ref.	Price
600	400	55	24	54	FX-01102-50	339102	





NEW

3D SPHERE

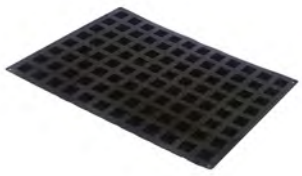
Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ref. Fourn.	Ref.	Price
600	400	23	24	23	EI-FX-01499-0	339212	





Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ref. Fourn.	Ref.	Price
600	400	45	8	45	EI-FX-03010-5	339210	





MINI-CUBE

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	20	96	30	30	20	FX-01202-50	339110	





NEW

RAISED STRIP MOSAIC PATTERN

Sheet			Mould			
L mm	l mm	H mm	Nbre	H mm	Ref. Fourn.	Ref.	Price
600	400	15	28	15	EI-FX-01323-0	336153	





CHIC

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	34	24	70	70	34	FX-01200-50	339103	





DIAMOND

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
600	400	40	24	74	74	40	EI-FX-01201-5	339106	

5 INSERTS KIT

Glass knit shape covered with several layers of silicone. Advantages of the Flexipan system: flexibility, support and non-stick. Easy to release from moulds, no greasing needed. Compatible with all types of oven. Even cooking and browning. 2,000 to 3,000 bakes per mould depending on the article. Easy to clean (soak in hot water after use). Tray format suitable for high-volume production. Suitable for cooking and freezing from -40° to +260°C.



Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
520	410	39	5	495	40	39	ES--1464-00	336995	

Perfect, non-stick release from moulds.

Service life of over 3,000 cycles.

CAN BE USED FROM FREEZER TO OVEN

EXEMPLE DE KIT :





SMOOTH YULE LOG MOULD OR BASE FOR YULE LOG DECORATION KIT

Ideal for easily preparing beautiful, regular, and smooth yule logs. Can also be used as a base for decorative Yule log kits.

L mm	l mm	H mm	C cl	Ref.	Price
280	85	70	140	339101	



MOLD AND RELIEF MAT KIT FOR WOOD PATTERN YULE LOG

Kit consisting of a wood-effect raised pattern mat and a base mould (ref. 339101). Dimensions of the relief mat: 275x185 mm.

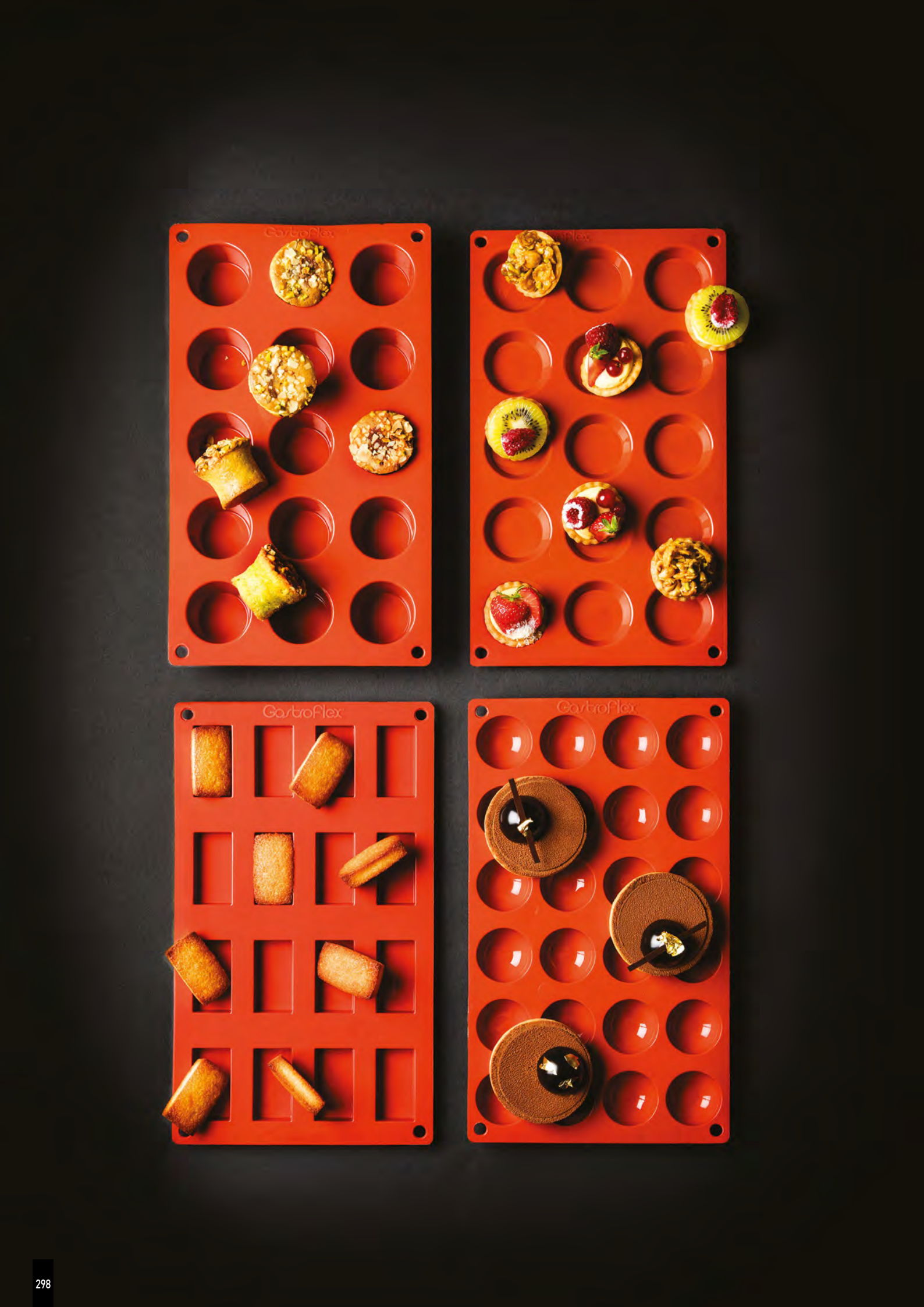
L mm	l mm	H mm	Ref.	Price
280	85	70	339201	



MOLD AND RELIEF MAT KIT FOR QUILTED PATTERN YULE LOG

Kit consisting of a quilted-effect raised pattern mat and a base mould (ref. 339101). Dimensions of the relief mat: 275x185 mm.

L mm	l mm	H mm	Ref.	Price
280	85	70	339202	


Gastroflex
Gastroflex
Gastroflex
Gastroflex

Perfect turning out without greasing

HEAT-RESISTANT

Non-stick material resistant to distortion due to heat.

Flexible material for delicate and quick turning out.

Can be used from freezer to oven.

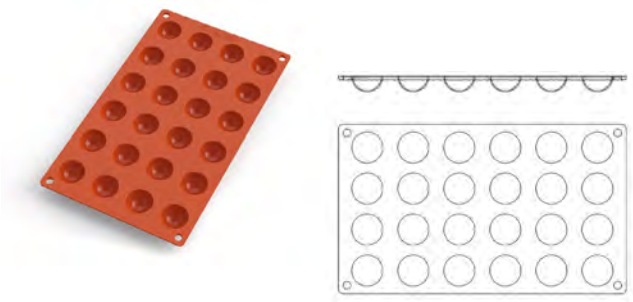
Dishwasher safe in a wash cycle at 90°C.

Easy washing, drying, and storage thanks to the holes at each end of the mould.

Recommended for use with a perforated plate ensuring good distribution of heat and cold from below.

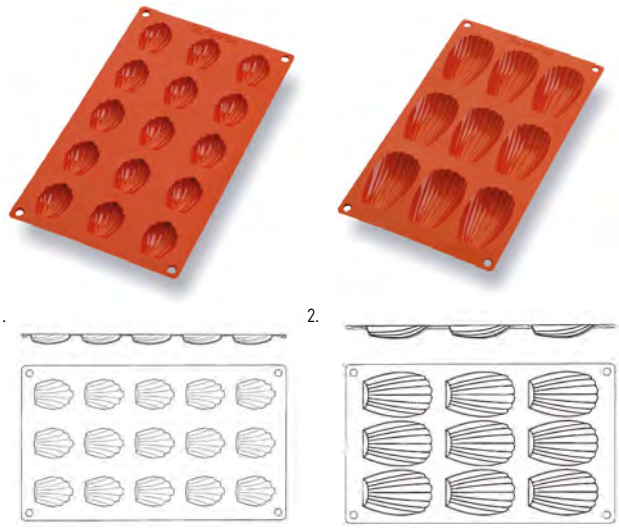
Delivered inindividual box.





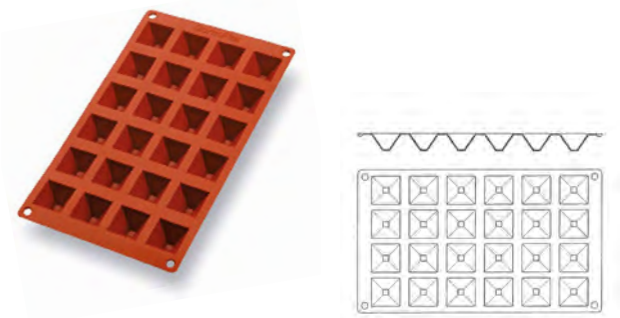
SPHERE HALF

Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref.	Price
300	176	15	24	32	30	257902	
300	176	21	15	20	43	257901	
300	176	35	6	35	70	257904	
300	176	40	5	42	80	257903	



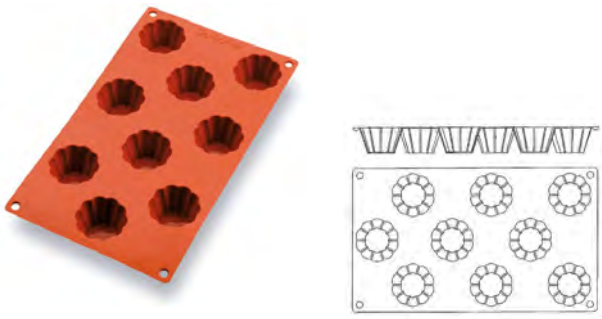
MADELEINE

	Sheet			Mould					
	L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref.	Price
1.	300	176	10	15	44	34	10	257912	
2.	300	176	8	9	68	38	8	257917	



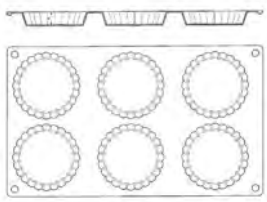
PYRAMID

Sheet			Mould					
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref.	Price
300	176	20	24	35	35	20	257920	
300	176	40	6	70	70	40	257921	



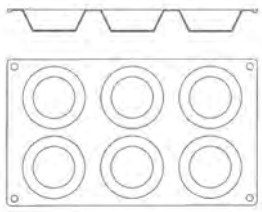
MINI-BRIOCHE MOULD

Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref.	Price
300	176	30	9	30	52	257905	

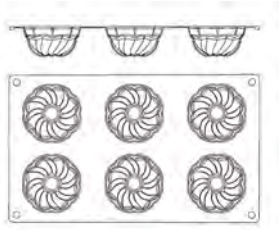
FLUTED TARTLET TIN

Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref.	Price
300	176	18	6	18	75	257926	

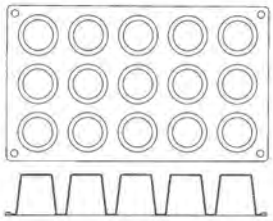
TARTE TATIN PAN

Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref.	Price
300	176	25	6	25	75	257930	

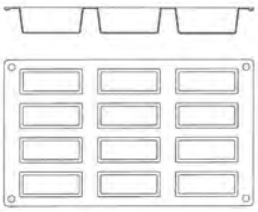
MINI-KOUGLOF CAKE MOULD

Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref.	Price
300	176	36	6	36	72	257931	

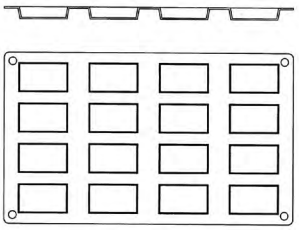
ROUND DARIOLE MOULD

Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref.	Price
300	176	45	15	45	45	257940	

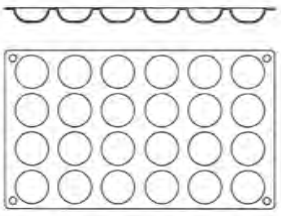
MINI-LOAF CAKE MOULD

Sheet			Mould						
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ø mm	Ref.	Price
300	176	30	12	75	30	30	75	257985	

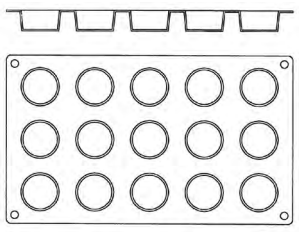
FINANCIER

Sheet			Mould					
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref.	Price
300	176	11	16	49	26	11	257907	

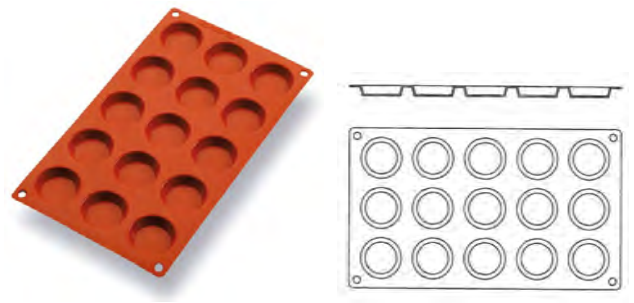
ROUND PETITS FOURS

Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref.	Price
300	176	15	24	15	37	257913	

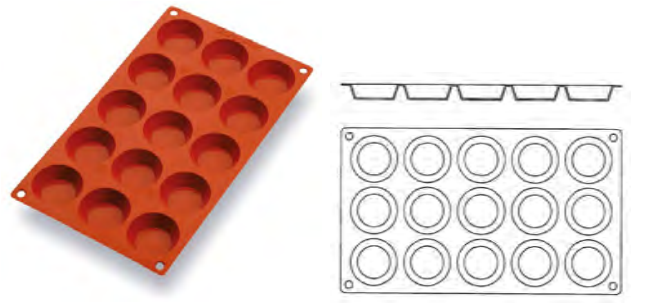
ROUND PETITS FOURS

Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref.	Price
300	176	20	15	20	40	257916	



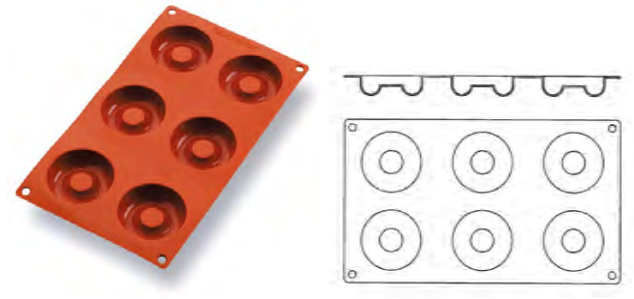
MINI-TARTLET

Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref.	Price
300	176	10	15	10	45	257922	



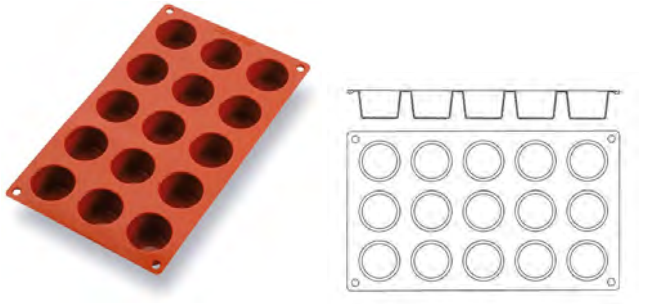
TARTLET TIN

Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref.	Price
300	176	15	15	15	50	257925	



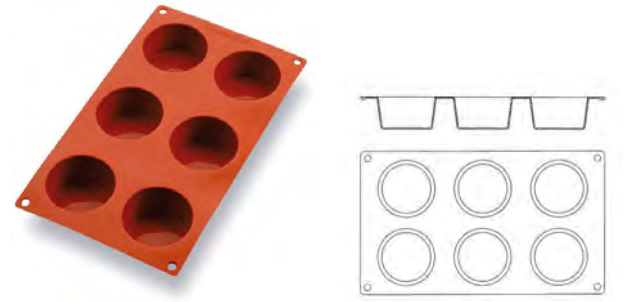
SAVARIN MOULD

Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref.	Price
300	176	20	6	20	65	257928	



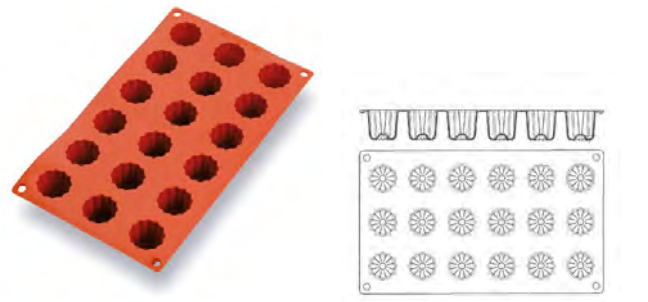
MINI-MUFFIN MOULD

Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref.	Price
300	176	30	15	30	45	257914	



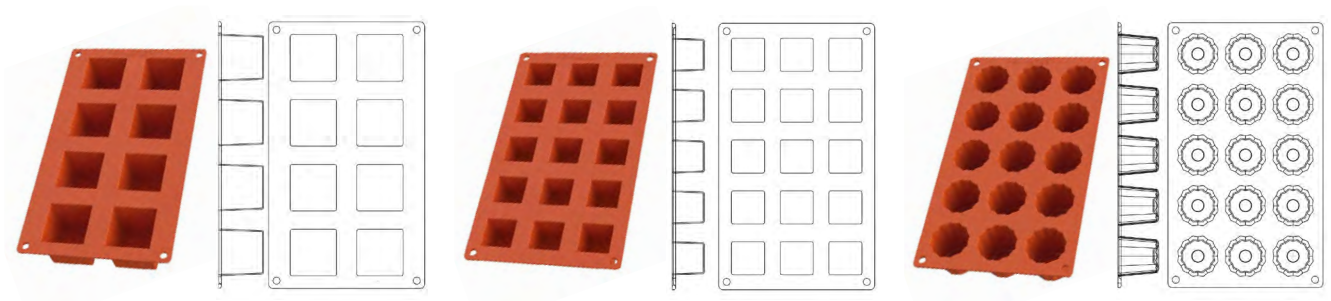
MUFFIN

Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref.	Price
300	176	38	6	38	70	257915	



MINI BORDEAUX CANNELÉ MOULD

Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref.	Price
300	176	35	18	35	35	257990	



CUBE

Sheet			Mould					
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref.	Price
300	176	50	8	50	50	50	257906	

MINI-CUBE

Sheet			Mould					
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref.	Price
300	176	35	15	35	35	35	257908	

BORDEAUX CANNELÉ

Sheet			Mould			
L mm	l mm	H mm	Nbre	H mm	Ref.	Price
300	176	45	15	45	257991	



Production and rapid turn out of individual cakes

Polystyrene.

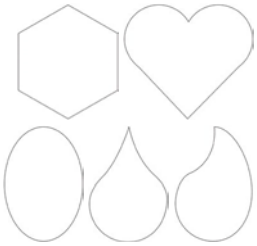
Compatible with negative cold rooms and freezers.

Contains a support plate and 7 strips of 5 or 4 identical moulds.

Quick assembly of individual cakes.

Can be used with a cake ejector for quick cake turning out.

55-75 g capacity depending on product model and density.





MULTI-MOULD CUTTER

To cut cake bases to size. Polymer cutter.

Type	L mm	l mm	H mm	Ref.	Price
oval	85	50	35	350102	
hexagon	63	63	35	350103	
heart	75	70	35	350107	
teardrop	90	58	35	350108	
comma	90	58	35	350109	
small oval	50	30	35	350112	
small teardrop	50	35	35	350118	



96-CAVITY TRAY

	Sheet			Mould						
Type	L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ø mm	Ref.	Price
mini rond	600	400	25	96			25	40	350051	
mini ovale	600	400	25	96	50	30	25		350052	
mini larme	600	400	25	96	50	35	25		350058	



MINI-CAKE EJECTOR

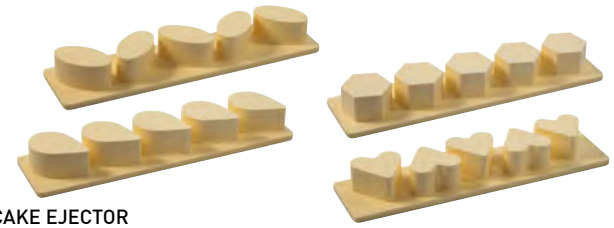
Allows you to turn out 16 mini-cakes simultaneously without damaging them.

	Sheet			Mould						
Type	L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ø mm	Ref.	Price
mini rond	400	100	25	16			25	40	350061	
mini ovale	400	100	25	16	50	30	25		350062	
mini carré	400	100	25	16	35	35	25		350065	



MULTI-MOULD TRAY, 35 CAVITIES

	Sheet			Mould						
Type	L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ø mm	Ref.	Price
rond	600	400	40	35			40	65	350011	
ovale	600	400	40	35	85	50	40		350012	
coeur	600	400	40	35	75	70	40		350017	
larme	600	400	40	35	90	58	40		350018	



CAKE EJECTOR

Allows you to turn out 5 cakes simultaneously without damaging them.

	Sheet			Mould						
Type	L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ø mm	Ref.	Price
rond	400	100	40	5			40	64	350021	
ovale	400	100	40	5	83	47	40		350022	
hexagone	400	100	40	5	61	61	40		350023	
coeur	400	100	40	5	73	68	40		350027	
larme	400	100	40	5	88	57	40		350028	



BAKING TRAY ONLY FOR MULTI-MOULDS

Multi-mould support plate.

L mm	l mm	H mm	Ref.	Price
300	400	20	350201	
600	400	20	350202	



Multi-layer PTFE-coated fine steel. Non-stick coating (PFOA-free) for homogeneous cooking without greasing for dough preparations only, easy to turn out. Light greasing the first few times it is used will extend coating life. Oven-safe for quick browning. Clean with hot water and degreasing products. Protect from moisture (dishwasher, fridge).

CLEAN DEEP-DRAWN TRAYS APPRECIATED BY SPECIALISTS FOR GOLDEN AND SPONGY PRODUCTS



EXOPAN MADELEINE TRAY

Sheet		Mould			
L mm	l mm	Nbre	L mm	Ref.	Price
360	190	12	70	310730	
358	197	12	80	310731	
395	125	20	42	310732	



EXOPAN MINI-MADELEINE TRAY

Sheet		Mould			
L mm	l mm	Nbre	L mm	Ref.	Price
600	400	40	80	310739	



EXOPAN SHELL TRAY

Sheet		Mould			
L mm	l mm	Nbre	L mm	Ref.	Price
330	180	8	65	310733	



EXOPAN LANGUES DE CHAT TRAY

Sheet		Mould			
L mm	l mm	Nbre	L mm	Ref.	Price
315	120	10	95	310755	

STAINLESS STEEL TRAY, LOCKING BY CLIPPING ON THE TRAY.

Exoglass® composite material. Monobloc mould, non-stick without welding or rolled rim, non-deformable. Excellent heat diffusion for even cooking and colouring. Very low heat inertia. Perfect turning out without risk of burns. Quick handling for filling and cooking. Removable moulds for washing. Goes from freezer to oven (-20 to +250°C).



EXOGLASS® STAINLESS STEEL TRAY FOR 15 LOAF CAKES

Sheet			Mould					
L mm	l mm	H mm	Nbre	L mm	l mm	H mm	Ref.	Price
400	300	40	15	90	40	40	347060	



EXOGLASS® STAINLESS STEEL TRAY FOR 15 KOUGLOF CAKES

Sheet			Mould			
L mm	l mm	H mm	Nbre	Ø mm	Ref.	Price
600	400	60	15	95	347638	



EXOGLASS® CANNELÉ TRAY

Sheet			Mould				
L mm	l mm	H mm	Nbre	H mm	Ø mm	Ref.	Price
400	300	35	30	35	35	347415	
400	300	45	25	45	45	347416	
400	300	55	16	55	55	347417	



Step by step



1 | Place the stainless steel sheet on a flat surface and position the first chosen frame.



2 | Fill the first frame placed on the special sheet with the chosen filling.



3 | Smoothen with a rule.
Cool to harden based on the filling used.



4 | Then place the second frame on the first, use another filling and smoothen.



5 | Proceed in the same way for the third filling.
Freeze the whole set with the sheet if required.



6 | Turn out by removing the frames one by one.
(do not heat with a torch but use a blow air gun instead).

Thus entremets that are ready to cut can be easily made, with successive layers that are uniform providing a beautiful effect and reducing the assembly time.
Layers of biscuits can also be inserted between the fillings.



SIMPLE, CONSISTENT, TIME-SAVING

Quick and easy assembly of trays of desserts in perfectly even layers

Allows you to stack desserts of variable height (20 to 45 mm).

Special corner notches allow for quick and easy stacking.

The support plate is in stainless steel and the various frames in aluminium.



STACKABLE FRAMES

Dimensions: 370 x 270 mm.

Type	L mm	l mm	H mm	Ref.	Price
set 3 frames + tray	400	300	45	370102	
extra frame (yellow)	400	300	10	370112	
extra frame (red)	400	300	15	370113	
extra frame (black)	400	300	20	370114	
extra plate	400	300		370115	





STACKABLE FRAMES

Dimensions: 570 x 370 mm.

Type	L mm	l mm	H mm	Ref.	Price
set 3 frames + tray	600	400	45	370100	
extra frame (yellow)	600	400	10	370107	
extra frame (red)	600	400	15	370108	
extra frame (black)	600	400	20	370109	
extra plate	600	400		370110	

STACKABLE FRAMES FOR GUITAR

Inside format suitable for guitars 350x350 mm.

Type	L mm	l mm	H mm	Ref.	Price
set 1 frame + tray	350	350	10	370105	
extra frame (yellow)	350	350	10	370141	
extra frame (red)	350	350	15	370142	
extra frame (black)	350	350	20	370143	
extra plate	350	350		370145	



Perfect cooking and browning for easy turning out

Exoglass® composite material.

Monobloc mould, non-stick without welding or rolled rim, non-deformable.

Excellent heat diffusion for even cooking and colouring.

Very low heat inertia. Perfect turning out without risk of burns.

Rounded rim for classic sinking or straight for flush sinking.





EXOGLASS® TART FRAME

Type	H mm	Ø mm	Ref.	Price
pack of 6	17	70,6	346701	
pack of 6	17	75,6	346702	
pack of 6	17	80,6	346703	
pack of 6	17	85,6	346704	
pack of 6	19	90,9	346705	
pack of 6	19	95,9	346706	
pack of 6	19	100,9	346707	
pack of 6	20	111	346708	
unit	22	136,9	346709	
unit	25	176,9	346711	
unit	25	196,9	346712	
unit	25	216,9	346713	
unit	25	236,9	346714	
unit	25	256,9	346715	
unit	25	276,9	346716	
unit	25	296,9	346717	





STAINLESS STEEL TART FRAME

Stainless steel. Both rims are rolled for extra rigidity.

Type	H mm	Ø mm	Ref.	Price
pack of 6	16	60	371701	
pack of 6	16	65	371702	
pack of 6	16	70	371703	
pack of 6	27	70	371630	
pack of 6	16	75	371704	
pack of 6	16	80	371705	
lot de 6	16	85	371706	
pack of 6	16	90	371707	
pack of 6	20	100	371708	
unit	27	100	371634	
unit	20	120	371609	
unit	20	140	371610	
unit	27	140	371636	
unit	20	160	371611	
unit	20	180	371612	
unit	27	180	371638	
unit	20	200	371613	
unit	20	220	371614	
unit	20	240	371615	
unit	20	260	371616	
unit	27	260	371642	
unit	20	280	371617	
unit	20	300	371618	
unit	27	300	371644	
unit	20	320	371619	
unit	20	340	371620	



MOZAÏK OBLONG TART TIN

Stainless steel.

L mm	l mm	H mm	Ref.	Price
200	90	25	371330	
240	90	25	371334	
280	90	25	371338	

PRODUCTS WITH THIS ICON ARE CONFIGURABLE.
SCAN THE QR REF..



SQUARE STAINLESS STEEL CAKE FRAME

Stainless steel.

Type	L mm	l mm	H mm	Ref.	Price
square	150	150	20	371124	
square	180	180	20	371126	
square	210	210	20	371128	
cutter	252	252	40	371228	



Combination of individual tarts in geometric shapes





MOZAÏK TRIANGLE

Mozaik stainless steel triangle tart frame and cutter.

Type	L mm	l mm	H mm	Ref.	Price
pack of 8 triangles	120	98	20	371142	
cutter				371242	

Step by step



1 Quick slicing and even thickness thanks to the cutter.



2 Put the portion in its triangle and easily cut off the excess. All you have left to do is decorate!





MOZAÏK TRIANGLE DECORATION CUTTER

For cutting triangular pie lids.

L mm	l mm	H mm	Ref.	Price
117	90	40	371243	



Stainless steel.
Durable.

PRODUCTS WITH THIS ICON ARE CONFIGURABLE.
SCAN THE QR REF..



MOZAÏK FINGER OBLONG TIN

Suitable for your rectangular Mozaïk finger tartlet frames.

Type	L mm	l mm	H mm	Ref.	Price
pack of 6	130	40	20	371152	



MOZAÏK FINGER RECTANGULAR TIN

Type	L mm	l mm	H mm	Ref.	Price
pack of 4	120	40	20	371153	
cutter	164	78	35	371253	



MOZAÏK CAKE FRAME

L mm	l mm	H mm	Ref.	Price
240	90	45	371324	
280	90	45	371328	



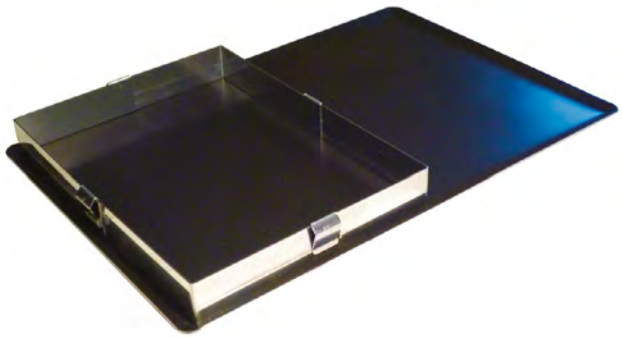


MOZAÏK SQUARE

Type	L mm	l mm	H mm	Ref.	Price
pack of 4 squares	75	20	20	371121	
pack of 4 squares	90	20	20	371123	
cutter 75 mm	107		75	371221	
cutter 90 mm	130		40	371223	

Stainless steel. Durable.





ADJUSTABLE CAKE FRAME

To make custom desserts. Consists of 4 parts interlocked by wedging.

Type	L mm	l mm	H mm	Ref.	Price
21-40 cm	400	215	75	371424	
30-56 cm	560	360	45	371421	
20-36 cm	360	270	45	371422	
16-30 cm	300	300	50	371423	



ADJUSTABLE CAKE FRAME

Continuous variation of the diameter from 180 to 360 mm.

H mm	Ø mm	Ref.	Price
45	360	371420	



OVAL CAKE FRAME

L mm	l mm	H mm	Ref.	Price
190	120	35	372802	
210	140	35	372803	
230	160	35	372804	
250	180	35	372805	



STAINLESS STEEL CAKE FRAME

H mm	Ø mm	Th. mm	Ref.	Price
35	110	1	371201	
35	140	1	371202	
35	150	1	371203	
35	160	1	371204	
35	180	1	371205	
35	200	1	371206	
35	220	1,2	371207	
35	240	1,2	371208	
35	260	1,2	371209	
35	280	1,5	371210	
35	300	1,5	371211	

Made by MATFER BOURGEAT

Stainless steel.

Durable.

PRODUCTS WITH THIS ICON ARE CONFIGURABLE.
SCAN THE QR REF..



OCTAGON CAKE FRAME

L mm	l mm	H mm	Ref.	Price
180	180	40	372420	
240	240	40	372423	



HEXAGON CAKE FRAME

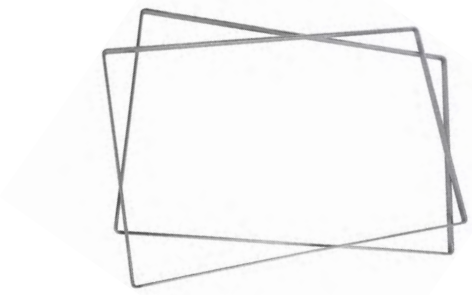
The width is given between 2 diametrically opposed angles.

l mm	H mm	Ref.	Price
180	45	372203	
220	45	372205	



HEAVY DUTY RECTANGULAR FLAN FRAME

L mm	l mm	H mm	Th. mm	Ref.	Price
370	110	25	2	371843	
570	110	25	2	371844	



CAKE FRAME FOR CHARLOTTES

L mm	l mm	H mm	Ref.	Price
575	385	15	421711	





SQUARE CAKE FRAME

L mm	l mm	H mm	Ref.	Price
120	120	35	371102	
170	170	35	371105	
225	225	35	371106	
275	275	35	371108	
330	330	35	371110	
380	380	35	371112	



HEAVY DUTY RECTANGULAR CAKE FRAME

Type	L mm	l mm	H mm	Th. mm	Ref.	Price
for tray 400x300 mm	375	275	35	2	371023	
for tray GN1/1	496	290	35	2	371008	
for tray 600x400 mm	565	365	25	2	371001	
for tray 600x400 mm	565	365	35	2	371003	



A complete range in high-quality Matfer stainless steel

Stainless steel.

Durable.





HEART-SHAPED CAKE FRAME

L mm	l mm	H mm	Ref.	Price
100	100	35	371817	
120	120	35	371819	
160	160	35	371821	
180	180	35	371822	
200	200	35	371823	
220	220	35	371824	

TEARDROP CAKE FRAME

L mm	l mm	H mm	Ref.	Price
200	120	40	372402	
260	160	40	372406	

Stainless steel.

Durable.



CRESCENT CAKE FRAME

L mm	l mm	H mm	Th. mm	Ref.	Price
110	40	40	0,8	153208	





ROUNDED TRIANGLE CAKE FRAME

L mm	H mm	Ref.	Price
190	40	373003	



"BLACK CURRENT" CAKE FRAME

H mm	Ø mm	Th. mm	Ref.	Price
50	180	0,8	153207	



OBLONG FRAME

L mm	l mm	H mm	Th. mm	Ref.	Price
145	45	40	0,8	153210	



TRAFFIC LIGHT CAKE CUTTER

L mm	l mm	H mm	Th. mm	Ref.	Price
130	71	30	0,8	153202	

Stainless steel.

Durable.





RECTANGULAR MOUSSE FRAME

L mm	l mm	H mm	Th. mm	Ref.	Price
370	90	40	2	371017	
560	90	40	2	371015	
570	95	45	2	371016	



HEAVY DUTY RECTANGULAR MOUSSE FRAME

Type	L mm	l mm	H mm	Th. mm	Ref.	Price
for tray 400x300 mm	375	275	45	2	371025	
for tray GN 1/1	496	290	45	2	371009	
for tray 600x400 mm	565	365	45	2	371005	



OVAL MOUSSE FRAME

L mm	l mm	H mm	Ref.	Price
190	120	45	372812	
210	140	45	372813	
250	180	45	372815	



SQUARE MOUSSE FRAME

L mm	l mm	H mm	Ref.	Price
130	130	45	371132	
160	160	45	371134	
190	190	45	371136	
210	210	45	371137	
230	230	45	371138	

Made by MATFER BOURGEAT

Stainless steel.

Durable.

PRODUCTS WITH THIS ICON ARE CONFIGURABLE.
SCAN THE QR REF..







MOUSSE FRAME

H mm	Ø mm	Th. mm	Ref.	Price
45	100	1	371403	
45	120	1	371404	
45	140	1	371405	
45	160	1	371406	
45	180	1	371407	
45	200	1	371408	
45	220	1,2	371409	
45	240	1,2	371410	
45	260	1,2	371411	
45	280	1,5	371412	

VACHERIN RING

H mm	Ø mm	Th. mm	Ref.	Price
60	100	1,5	402246	
60	120	1	371801	
60	140	1	371802	
60	160	1	371803	
60	180	1	371804	
60	200	1	371805	
60	220	1,2	371806	
60	240	1,2	371807	
60	260	1,2	371808	
60	280	1,5	371809	
60	300	1,5	371810	



Stainless steel.

Durable.

PRODUCTS WITH THIS ICON ARE CONFIGURABLE.
SCAN THE QR REF..





PASTRY TAMPER

Can be used to push the cake out of the mould.
Bakelite handle.

Type	Ø mm	Ref.	Price
min. pastry cutter Ø 45 mm	40	376104	
min. pastry cutter Ø 65 mm	60	376106	
min. pastry cutter Ø 85 mm	80	376108	
min. pastry cutter Ø 110 mm	100	376110	
min. pastry cutter Ø 130 mm	120	376112	
min. pastry cutter Ø 150 mm	140	376114	

ROUND NONNETTE FRAME

Type	H mm	Ø mm	Ref.	Price
pack of 4	30	45	375310	
pack of 4	35	45	375320	
pack of 4	45	45	375340	
pack of 4	30	50	375311	
pack of 4	35	50	375321	
pack of 4	45	50	375341	
pack of 4	50	50	375351	
pack of 4	60	50	375361	
pack of 4	30	55	375312	
pack of 4	40	55	375332	
pack of 4	30	60	375313	
pack of 4	35	60	375323	
pack of 4	45	60	375343	
pack of 4	50	60	375353	
pack of 4	60	60	375363	
pack of 4	30	62	375314	
pack of 4	40	65	375334	
pack of 4	35	70	375325	
pack of 4	60	70	375365	
pack of 4	90	70	371502	
pack of 4	50	75	375356	
pack of 4	35	80	375327	
pack of 4	40	80	375337	

Made by MATFER BOURGEAT



RECTANGULAR NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4	61	51	30	376060	
pack of 4	81	41	30	376061	
pack of 4	80	25	25	376062	
unit	110	25	30	376063	
unit	120	40	40	376064	
pack of 4	75	45	45	376065	
unit	164	32	25	376066	



OVAL NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4 rounded	75	45	30	376040	
pack of 4 pointed	88	50	30	376041	



OVAL NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4	70	40	30	376039	



OFFSET HEART-SHAPED NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4	70	60	45	372208	



HEART-SHAPED NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4	70	55	30	376005	
pack of 4	80	70	45	376006	



ROUND NONNETTE MOUSSE FRAME

Type	H mm	Ø mm	Th. mm	Ref.	Price
pack of 4	45	70	0,5	375345	
pack of 4	40	75	0,5	375336	
pack of 4	45	80	0,8	375347	



TEARDROP-SHAPED NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4	80	50	40	376021	

SQUARE NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4	56	56	30	376001	





HEXAGON NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4	67	67	30	376015	
pack of 4	70	70	40	376014	



ROUNDED SQUARE NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4	60	60	45	376003	



TRIANGULAR NONNETTE FRAME

Type	L mm	H mm	Ref.	Price
pack of 4	65	40	376078	



Flared shape for easy part ejection

Exoglass® composite material. Monobloc mould, non-stick without welding or rolled rim, non-deformable.
Rot-proof, suitable for sterilisation. Long-lasting edge. Their rounded shape makes them comfortable to use.
Cutters marked for quick identification.



QUICK IDENTIFICATION: DIMENSION NOTED ON CUTTER



ASSORTMENT OF CUTTERS

Type	Ø des découpoirs	Ref.	Price
9 even fluted cutters	Diameter 20-100 mm.	150101	
7 odd fluted cutters	Diameter 35-95 mm.	150102	
8 even plain cutters	Diameter 30-100 mm.	150103	
7 odd plain cutters	Diameter 35-95 mm.	150104	



ROUND FLUTED CUTTER

Ø mm	Ref.	Price
20	150110	
30	150111	
35	150112	
40	150113	
45	150114	
50	150115	
55	150116	
60	150117	
65	150118	
70	150119	
75	150120	
80	150121	
85	150122	
90	150123	
95	150124	
100	150125	
110	150126	
120	150127	
130	150128	

ROUND CUTTER

Ø mm	Ref.	Price
30	150151	
35	150152	
40	150153	
45	150154	
50	150155	
55	150156	
60	150157	
65	150158	
70	150159	
75	150160	
80	150161	
85	150162	
90	150163	
95	150164	
100	150165	

MATFER HITCH EXOGLASS®

NEW

Gain in comfort and performance





PRODUCTIVITY GAIN
2 to 5 times faster depending on the size

PRACTICAL
Comfortable tool for efficient use

DISASSEMBLABLE
Easy to clean

CUSTOM-MADE
Hitch made to order using 3D printing

Cutter diameters from 20 to 100 mm. Matfer cutters made of Exoglass® composite material are supplied with the hitch.

PRODUCTS WITH THIS ICON ARE CONFIGURABLE.
SCAN THE QR REF..







STAR-SHAPED CUTTER

Use with Flexipan ref. 336214/336314 or Flexipan Inspiration ref. 337214.

Ø mm	Ref.	Price
74	150217	







SPOON-SHAPED CUTTER

Use with Flexipan ref. 336217.

L mm	l mm	Ref.	Price
95	43	150214	

HEART-SHAPED CUTTER

L mm	l mm	Ref.	Price
47	44	150215	







BOX OF DECORATION CUTTERS S

Contient : 1 coeur, 1 carreau, 1 pique, 1 écusson, 1 ovale, 1 losange, 1 goutte d'eau, 1 muguet, 1 virgule et 1 croissant.

	Ref.	Price
Max. dimensions: 15 mm.	150512	

BOX OF DECORATION CUTTERS L NO. 1

	Ref.	Price
Max. dimensions: 27 mm.	150513	

BOX OF DECORATION CUTTERS L NO. 2

	Ref.	Price
Max. dimensions: 27 mm.	150514	







SQUARE CUTTER

Caractéristiques	L mm	l mm	Ref.	Price
Suitable for Flexipan 336133/336058/336012.	40	40	150241	
Suitable for Flexipan 336059/336120/336134/336184.	55	55	150244	
Suitable for Flexipan 336013/336135/336152/336022.	70	70	150247	



GINGERBREAD CUTTER

L mm	l mm	H mm	Ref.	Price
110	78	35	150216	



OVAL FLUTED CUTTER

L mm	l mm	Ref.	Price
55	31	150206	
70	40	150207	
85	50	150208	
100	60	150209	
115	70	150210	
130	80	150211	



BOX OF 7 OVAL FLUTED CUTTERS

Caractéristiques	Ref.	Price
Diameter 40-130 mm.	150201	

High-quality Matfer stainless steel cutters



BOX OF 7 OVAL CUTTERS

	Ref.	Price
Lengths: 40, 55, 70, 85, 100, 115, and 130 mm.	150225	



OVAL FLUTED CUTTER

L mm	Ref.	Price
160	150220	



OVAL FLUTED CUTTER WITH HANDLE

Ø mm	Ref.	Price
130	150230	
140	150231	
150	150232	



OVAL CUTTER

L mm	l mm	Ref.	Price
85	30	150310	



SQUARE FLUTED CUTTER

L mm	l mm	Ref.	Price
80	80	150312	



ROUND CUTTER WITH HANDLE

Speed and regularity for cutting large shapes: king"s cake, tart bases, etc.

Ø mm	Ref.	Price
120	154054	
130	154055	
180	154060	
220	154062	
240	154063	
280	154065	



FISH-SHAPED TOAST CUTTER

L mm	l mm	Ref.	Price
75	30	150403	



APPLE-SHAPED CUTTER

L mm	l mm	Ref.	Price
120	110	150427	



PEAR-SHAPED CUTTER

L mm	l mm	Ref.	Price
140	95	150426	



ROUND FLUTED BOUCHÉE/VOL AU VENT CUTTER

Ø mm	Ref.	Price
90	153005	



BOX OF 12 VOL-AU-VENT CUTTERS

Aluminium cutters. Diameters: 110, 120, 130, 150, 160, 170, 190, 200, 215, 225, 235, 250 mm.

	Ref.	Price
Numbered from 1 to 12.	154001	





Découper



Replier et cuire

OU



ou retourner et cuire



BRIOCHE CROWN CUTTER

Stainless steel brioche crown cutter. Designed for the fast and regular production of brioche crowns. With handle, allows you to split the dough in the central part and fold it around the perimeter to form a regular brioche. Suitable for making 350 g dough pieces rolled out in a rolling pin, diameter 18 cm (Use the plain cutter Ref. 154060).

H mm	Ø mm	Ref.	Price
77	110	154025	



DOUBLE SQUARE CUTTER

Stainless steel double square fluted cutter. Double-sided square. Suitable for square or seafood bites.

Ttype	L mm	l mm	Ref.	Price
without handle	85	85	153008	
with handle	110	110	153009	



TURNOVER CUTTER WITH HANDLE

Stainless steel apple turnover cutter. Bevelled edge.

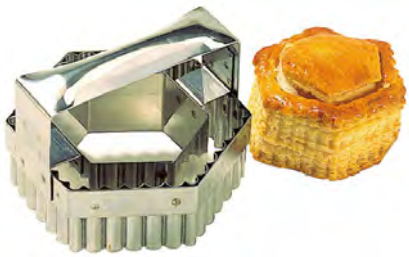
L mm	l mm	Ref.	Price
170	125	153006	



SINGLE ST. JACQUES COCKLE-SHAPED CUTTER

Stainless steel Saint Jacques cockle shaped cutter. Very effective bevelled edge.

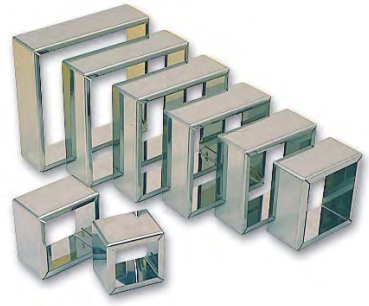
L mm	l mm	Ref.	Price
125	120	153012	



DOUBLE HEXAGON CUTTER

Stainless steel double hexagon cutter. Fluted outer cutter, smooth inner cutter. Has a reinforcement as well as a handle for fast and precise cutting. Ideal for cutting pies or vol-au-vents to fill in a single step.

L mm	Ref.	Price
90	153020	



SET OF 8 SQUARE CUTTERS

Stainless steel square cutter. With bevel. Dimensions: 40, 50, 60, 70, 80, 90, 100, and 110 mm.

Ref.	Price
150320	



CUTTER WITHOUT HANDLE

Stainless steel fish shaped cutter. Bevelled edge. Without handle.

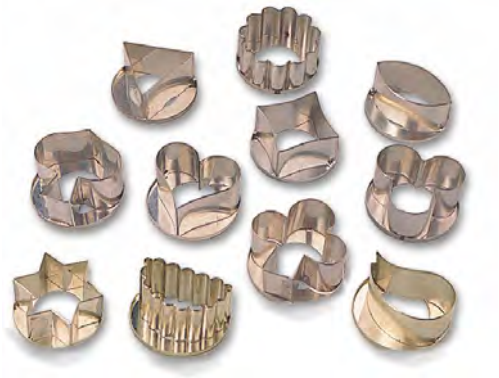
L mm	l mm	Ref.	Price
140	75	153016	



CUTTER FOR ECLAIR ICING

Stainless steel cutter for eclair icing. With reinforcement belt for greater resistance to distortion. Allows you to form chocolate, marzipan, or craquelin toppings to decorate your éclairs.

L mm	l mm	H mm	Ref.	Price
130	25	25	154152	



TEA OR BISCUIT CUTTERS

Stainless steel cutter. Ideal for cutting biscuits.
Bevelled edge.

Type	Ø mm	Ref.	Price
clover	50	150481	
check	50	150482	
heart	50	150483	
stick	50	150484	
daisy	50	150485	
three circles	50	150487	
oval pointy	50	150488	
star	50	150489	
teardrop	50	150495	



Made by MATFER BOURGEAT

TEARDROP-SHAPED CUTTER

Stainless steel. Bevelled edge. Addition to the "Cherry blossom" cutter Ref. 153213.

L mm	l mm	H mm	Th. mm	Ref.	Price
28	16	35	0,5	153214	
36	16	35	0,5	153216	



SET OF 3 SHOOTING STAR CUTTERS

3 tin shooting star cutters. Star 1: 87x35x20 mm. Star 2: 127x50x20 mm. Star 3: 167x75x20 mm.

Ref.	Price
150455	



BOX OF 16 STAINLESS STEEL CUTTERS NUMBERS AND SIGNS

Ref.	Price
150475	



BOX OF 6 BITE-SIZE SWEET CUTTERS

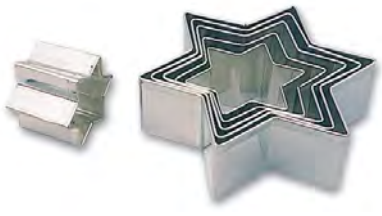
Ref.	Price
150465	



CHRISTMAS TREE-SHAPED CUTTER

Stainless steel Christmas tree-shaped cutter.

L mm	l mm	H mm	Ref.	Price
150	125	30	150451	
200	153	30	150452	



BOX OF 6 STAR CUTTERS

6 tin star cutters. 45-115 mm. Box diameter: 125 mm.

Ref.	Price
150458	







BOX OF 8 HEART CUTTERS

8 tin heart cutters. 40-138 mm. Box diameter: 160 mm.

Ref.	Price
150456	





CHERRY BLOSSOM CUTTER

Stainless steel. Bevelled edge. Reinforcement belt. Durable product for long use. Designed to make recipes from the Grand Livre de la Viennoiserie.

H mm	Ø mm	Th. mm	Ref.	Price
35	107	0,5	153213	

DIGESTIVE CUTTER

Stainless steel. Bevelled edge. Reinforcement belt. Durable product for long use. Designed to make recipes from the Grand Livre de la Viennoiserie.

L mm	l mm	H mm	Th. mm	Ref.	Price
96	96	35	0,5	153201	





SPIRAL CUTTER

Thick stainless steel. With a handle for easy handling. Durable product for long use. Designed to make recipes from the Grand Livre de la Viennoiserie.

H mm	Ø mm	Th. mm	Ref.	Price
60	195	1	153205	
60	100	1	153206	

SPOON-SHAPED CUTTER

Stainless steel. Bevelled edge. Reinforcement belt. Durable. Designed to make recipes from the Grand Livre de la Viennoiserie. For the design of the puff pastry spoons with tray 153203.

L mm	l mm	H mm	Th. mm	Ref.	Price
190	55	35	0,5	153204	



EXOPAN TRAY TO MAKE SPOONS

L mm	l mm	H mm	Ref.	Price
570	174	61	153203	



Fast and precise dough cutting directly on the baking trays

Ideal for shortbread, cookies, petit fours, bases, etc.



CUTTER SHEET, FLUTED CIRCLES

Plaque			Empreinte			
Type	L mm	l mm	Nbre	Ø mm	Ref.	Price
72 cutters Ø 45 mm	580	390	72	45	152001	
20 cutters Ø 90 mm	580	390	20	90	152017	



CUTTER SHEET, CLOVERS

Plaque		Empreinte			
L mm	l mm	Nbre	Ø mm	Ref.	Price
580	390	63	45	152003	



CUTTER SHEET, 6-POINT STARS

Plaque		Empreinte			
L mm	l mm	Nbre	Ø mm	Ref.	Price
580	390	63	50	152002	



CUTTER SHEET, TARTLETS

Plaque			Empreinte			
Type	L mm	l mm	Nbre	Ø mm	Ref.	Price
95 cutters Ø 38 mm	580	390	95	35	152009	
53 cutters Ø 53 mm	580	390	53	53	152008	



CUTTER SHEET, ROUNDED HEARTS

Plaque		Empreinte			
L mm	l mm	Nbre	Ø mm	Ref.	Price
580	390	95	48	152004	



CUTTER SHEET, CRESCENTS

Plaque		Empreinte			
L mm	l mm	Nbre	L mm	Ref.	Price
580	390	78	48	152011	



CUTTER SHEET, CHRISTMAS TREES AND SHOOTING STARS

Plaque		Empreinte			
L mm	l mm	Nbre	L mm	Ref.	Price
580	390	50	66/80	152006	





Robust and high heat resistance for smooth and easy movement



-20°C +100°C

COMFORT PIPING BAG

Superior quality piping bags. Velvet-touch outer coating for a non-slip grip even with wet or greasy hands. Smooth inner coating with opening. Easy to fill because the product slides easily without forcing. Very robust 3-layer film, withstands high temperatures (maximum 100°C). Handling comfort thanks to rimless welding. Stériles et hygiéniques.

Type	L mm	l mm	Th. mm	Ref.	Price
100 bags M	460	260	0,08	165009	
100 bags XL	590	280	0,08	165007	
10 bags XL	590	280	0,08	165010	





+70°C

ROLL OF 100 PIPING BAGS

Disposable clear high density polyethylene bags. Dispensing roll of 100 bags.

L mm	l mm	Th. mm	Ref.	Price
530	260	0,07	165018	



MADE IN FRANCE

DISPOSABLE PIPING BAG WALL DISPENSER

Stainless steel wall dispenser. Accepts and protects dispenser ref 165016. Comes with the screws and wall plugs required to fasten to.

L mm	l mm	H mm	Ref.	Price
540	380	38	165006	



+70°C

BOX OF 100 DISPOSABLE PIPING BAGS

Disposable clear polyethylene bags. Dispenser for 100 bags.

L mm	l mm	Th. mm	Ref.	Price
510	300	0,07	165016	



MATFER FLEXIBLE PIPING BAG

Nylon. Durable and waterproof bags. With adjustable tip. Recommended maximum temperature: 70°C. Reusable and washable. Dishwasher not recommended.

L mm	Ref.	Price
300	160112	
350	160113	
400	160114	
450	160115	
500	160116	
600	160117	



EXPORT PIPING BAG

Plastic-coated and bound fabric. Durable and waterproof bags. With adjustable tip. Recommended maximum temperature: 90°C. Reusable and washable. Dishwasher not recommended.

L mm	Ref.	Price
310	160202	
340	160203	
400	160204	
460	160205	
500	160206	
600	160208	
700	160210	



MADE IN FRANCE

IMPER MATFER PIPING BAG

Welded nylon. Extra-flexible and waterproof bags. With adjustable tip. Recommended maximum temperature: 70°C. Reusable and washable. Dishwasher not recommended.

L mm	Ref.	Price
250	161002	
300	161003	
350	161004	
400	161005	
450	161006	
500	161007	
600	161008	



IMPERFLEX PIPING BAG

Very strong and flexible polyurethane. No added sealed seam for greater comfort of use. The interior surface is smooth for better product glide and easier cleaning. Outer surface for better grip. Reusable and washable.

L mm	Ref.	Price
400	161205	
450	161206	
500	161207	
600	161208	





HOLDER FOR PIPING BAGS

Polypropylene holder. Designed to put the bag down during work and/or to fill it. Avoids food waste and tip soiling. Copolyester tips are unsuitable for this support. Warning. The product only includes the stand. With 8 holes for nozzle storage.

H mm	Ø mm	Ref.	Price
230	195	169001	

PACK OF 3 CLIPS TO CLOSE BAGS AND PIPING BAGS

3 polypropylene clips. Allows to seal bags or filled piping bags while waiting for use. Prevents food waste. 3 assorted colours.

L mm	L totale mm	Ref.	Price
140	140	169003	





WRITING ICING BAG AND PIPING TIP

Greaseproof paper pre-cut to form a cone. Allows you to write on cakes with royal icing or chocolate. 10 bundles of 25 cones.

L mm	l mm	Ref.	Price
320	200	421802	



PACK OF 5 FABRIC PIPING BAGS

5 writing icing bags in durable waterproof coated fabric. Cost effective: washable in boiling water and reusable.

L mm	Ref.	Price
200	421813	



WRITING ICING BAG WITH PIPING TIP

Roll of polypropylene (PP) bags and tips with polyethylene (PE) cap. For fine writing on cakes. Ready to use, without folding. 0.5 mm piping tip for regular writing.

Type	L mm	l mm	Ref.	Price
50 cones	215	115	421805	
10 cones	215	115	421806	



WALL-MOUNTED DRYING RACK FOR PIPING BAGS AND TIPS

Dryer with plastic-coated wire. Specially designed for professional piping bags and tips. Capacity: 4 bags and 31 decorating tips.

L mm	l mm	L totale mm	Ref.	Price
500	500	500	169002	



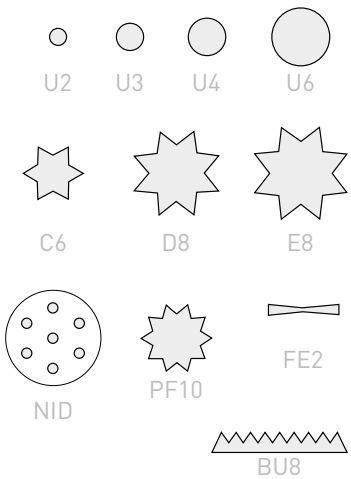
© Rina Nurra-Ferrandi Pâtisserie

Extensive range with over 60 non-deformable and unbreakable models
Can be used on all types of bags and easy to use.
Clear to detect air bubbles.
Monobloc, easy to clean. Meet hygiene requirements.
Sealed and hygienic assembly.









BOX OF 10 INTERCHANGEABLE PIPING TIPS

10 interchangeable copolyester tips and 2 waterproof bases with adjustable tips. Instant tip change on a filled bag.

Type	Ref.	Price
Tips: 3 open star (E8, D8, and C6), 3 plain (U6, U4, and U2), 1 yule log piping tip BU8, 1 vermicelli nozzle , 1 petit four piping tip PF10, and 1 leaf piping tip No. 2, as well as 2 waterproof bases, with adjustable tip.	166010	

INTERCHANGEABLE PIPING TIP

Allows you to change the decorating tip and therefore the decoration while the bag is filled. Suitable for use with automatic funnel.

Type	Ø mm	Ref.	Price
pack of 2 bases		167300	
pack of 2 tips U2	2,5	167302	
pack of 2 tips U3	4	167303	
pack of 2 tips U4	5,5	167304	
pack of 2 tips U6	8,5	167306	





BOX OF 6 ROUND PIPING TIPS

6 copolyester plain piping tips.

Type	Ref.	Price
Plain piping tips U4, U5, U6, U8, U10, and U12.	166006	



BOX OF 6 OPEN STAR PIPING TIPS

6 copolyester open star piping tips.

	Ref.	Price
Open star piping tips: C8, D8, E8, F8, C6, and D6.	166007	



BOX OF 6 PIPING TIPS

6 copolyester piping tips.

	Ref.	Price
Pastry piping tips: PF10, PF16, VERMICELI, BU6, BU8, and STH.	166008	



BOX OF 12 PASTRY CHEF"S CHOICE PIPING TIPS

12 copolyester "pastry-chefs" choice" piping tips.

	Ref.	Price
4 plain piping tips (U2, U4, U6, and U9), 4 open star piping tips (B8, C6, D4, and D8), and 2 pastry piping tips (PF10 and PF12), 1 leaf piping tip FE2, and 1 yule log piping tip 8 teeth.	166001	



BOX OF 24 PASTRY CHEF"S CHOICE PIPING TIPS

24 copolyester "pastry-chefs" choice" piping tips.

	Ref.	Price
Tips: 12 plain piping tips (U1 to U12), 10 open star piping tips (A6, A8, B6, B8, C6, C8, D6, D8, E5, and E8), 1 leaf piping tip FE2, and 1 yule log piping tip 8 teeth.	166003	



BOX OF 12 STUDENT"S CHOICE PIPING TIPS

12 copolyester "students" choice" piping tips.

	Ref.	Price
5 plain piping tips (U2, U6, U8, U10, and U12), 5 open star piping tips (A8, B8, C8, E4, and F8), 1 leaf piping tip FE2, 1 yule log piping tip 8 teeth, and 1 waterproof piping bag 35 cm.	166002	



BOX OF 12 EXPORT PIPING TIPS

12 copolyester "export" piping tips.

	Ref.	Price
6 plain piping tips (U3, U5, U7, U9, U11, and U13), 6 open star piping tips (C6, C7, D8, E7, F7, and F8).	166004	









© Rina Nurra-Ferrandi Pâtisserie

PLAIN PIPING TIP

2 copolyester plain piping tips.

Type	Ø mm	Ref.	Price
pack of 2 tips U1	1,5	167101	
lot de 2 douilles U2	2,5	167102	5,90
pack of 2 tips U3	4	167103	
pack of 2 tips U4	5,5	167104	
pack of 2 tips U5	7	167105	
pack of 2 tips U6	8,5	167106	
pack of 2 tips U7	10	167107	
pack of 2 tips U8	11	167108	
pack of 2 tips U9	12	167109	
pack of 2 tips U10	13	167110	
pack of 2 tips U11	14	167111	
pack of 2 tips U12	15	167112	
pack of 2 tips U13	16	167113	
pack of 2 tips U14	18	167114	
pack of 2 tips U15	20	167115	
pack of 2 tips U16	22	167116	

CLOSED STAR TIPS, 3-8 TEETH

2 copolyester open star piping tips.

Type	Ref.	Price
pack of 2 tips A6 teeth	167013	
pack of 2 tips A7 teeth	167014	
pack of 2 tips A8 teeth	167015	
lot de 2 douilles B5 dents	167022	5,90
pack of 2 tips B6 teeth	167023	
pack of 2 tips B7 teeth	167024	
pack of 2 tips B8 teeth	167025	
pack of 2 tips C4 teeth	167031	
pack of 2 tips C5 teeth	167032	
pack of 2 tips C6 teeth	167033	
pack of 2 tips C7 teeth	167034	
pack of 2 tips C8 teeth	167035	
pack of 2 tips D4 teeth	167041	
pack of 2 tips D5 teeth	167042	
pack of 2 tips D6 teeth	167043	
pack of 2 tips D7 teeth	167044	
pack of 2 tips D8 teeth	167045	
pack of 2 tips E4 teeth	167051	
pack of 2 tips E5 teeth	167052	
pack of 2 tips E6 teeth	167053	
pack of 2 tips E7 teeth	167054	
pack of 2 tips E8 teeth	167055	
pack of 2 tips F4 teeth	167061	
pack of 2 tips F5 teeth	167062	
pack of 2 tips F6 teeth	167063	
pack of 2 tips F7 teeth	167064	
pack of 2 tips F8 teeth	167065	





PETIT FOUR OPEN START PIPING TIP

2 copolyester petit four piping tips.

Type	Ref.	Price
pack of 2 tips PF 10 teeth	167080	
pack of 2 tips PF 12 teeth	167082	
pack of 2 tips PF 14 teeth	167084	
pack of 2 tips PF 16 teeth	167086	
pack of 2 tips PF 18 teeth	167088	





ROSE PIPING TIP

2 straight copolyester rose petal piping tips.

Type	L mm	l mm	Ref.	Price
pack of 2 tips RB5 - Bias No. 5	12	1	167135	
pack of 2 tips RD6 - Straight No. 6	13	1	167140	





SAINT-HONORÉ PIPING TIP

2 copolyester scalloped saint honoré piping tips.

Type	Ø mm	Ref.	Price
pack of 2 tips small	10	167141	
pack of 2 tips large	14	167142	





NEST PIPING TIP

2 copolyester vermicelli piping tips.
Flat tip Ø 14 mm, drilled with 7 Ø 1.5 mm holes.

Type	Ø mm	Ref.	Price
pack of 2 tips	14	167170	





LEAF PIPING TIP

2 copolyester leaf piping tips.

Type	L mm	l mm	Ref.	Price
pack of 2 tips FE2	7	0	167130	





VERMICELLI PIPING TIP

2 copolyester vermicelli piping tips. Designed for filling small cakes, cream-based desserts, and royal icing decorating, allows 4 2 mm lines to be drawn at the same time.

Type	Ref.	Price
pack of 2 tips V2	167171	





RIBBON PIPING TIP 1 AND 5 MM

2 copolyester ribbon piping tips.

Type	l mm	Ref.	Price
pack of 2 tips RU1 + RU5	30	167175	





LONG PIPING TIP TO FILL VERRINES

Copolyester verrine nozzle.

L mm	Ø mm	Ref.	Price
105	10	167180	





SULTAN RING PIPING TIP

Copolyester "Sultan" ring piping tip.

Type	Ref.	Price
protruding ring	166160	
level ring	166161	



PIPING TIP STORAGE CABINET

For storing polycarbonate or stainless steel decorating tips.

L mm	l mm	H mm	Ref.	Price
330	250	85	167900	



PIPING TIP CLEANING BRUSH

To clean decorating tips and all conical shapes.

L mm	Ø mm	Ref.	Price
170	20	710214	



PACK OF 6 TIPS

Copolyester. Set of 6 tips. 1 open star piping tip, model PF 16. 1 Saint honoré piping tip ø 10 mm. 1 Saint honoré piping tip ø 14 mm. 1 vermicelli piping tip: flat end ø 14 mm, drilled with 7 holes ø 1.5 mm. 1 douille ruban largeur 30 mm, épaisseur 1,5 mm. Conditionnement sous blibox avec étiquette quadri.

L mm	l mm	H mm	Ref.	Price
195	85	30	166012	







MONOBLOC, WITHOUT ROLLED RIMS. PERFECT HYGIENE.



OPEN STAR PIPING TIP

2 stainless steel open star piping tips.

Type	Ø mm	Ref.	Price
pack of 2 tips A5 teeth	3	167702	
pack of 2 tips A6 teeth	3	167703	
pack of 2 tips A7 teeth	3,5	167704	
pack of 2 tips A8 teeth	5	167705	
pack of 2 tips B5 teeth	5	167712	
pack of 2 tips B6 teeth	5	167713	
pack of 2 tips B7 teeth	6	167714	
pack of 2 tips B8 teeth	7	167715	
pack of 2 tips C3 teeth	7	167722	
pack of 2 tips C4 teeth	7	167723	
pack of 2 tips C7 teeth	7	167724	
pack of 2 tips C8 teeth	9	167725	
pack of 2 tips D5 teeth	11	167732	
pack of 2 tips D6 teeth	11	167733	
pack of 2 tips D7 teeth	11	167734	
pack of 2 tips D8 teeth	11	167735	
pack of 2 tips E5 teeth	13	167742	
pack of 2 tips E6 teeth	13	167743	
pack of 2 tips E7 teeth	13	167744	
pack of 2 tips E8 teeth	13	167745	
pack of 2 tips F5 teeth	18	167752	
pack of 2 tips F6 teeth	18	167753	
pack of 2 tips F7 teeth	18	167754	
pack of 2 tips F8 teeth	18	167755	



FILLING PIPING TIP

3 stainless steel filling nozzles.

Type	Ref.	Price
pack of 3 tips D4 D6 D8	167532	

PLAIN PIPING TIP

2 stainless steel plain piping tips.

Type	Ø mm	Ref.	Price
pack of 2 tips	0,6	167500	
pack of 2 tips	0,9	167501	
pack of 2 tips U2	2	167502	
pack of 2 tips U3	3	167503	
pack of 2 tips U4	4	167504	
pack of 2 tips U5	5	167505	
pack of 2 tips U6	6	167506	
pack of 2 tips U7	7	167507	
pack of 2 tips U8	8	167508	
pack of 2 tips U9	9	167509	
pack of 2 tips U10	10	167510	
pack of 2 tips U11	11	167511	
pack of 2 tips U12	12	167512	
pack of 2 tips U13	13	167513	
pack of 2 tips U14	14	167514	
pack of 2 tips U15	15	167515	
pack of 2 tips U16	16	167516	
pack of 2 tips U17	17	167517	
pack of 2 tips U18	18	167518	
pack of 2 tips U19	20	167520	





SAINT-HONORÉ PIPING TIP

2 stainless steel saint honoré piping tips.

L mm	Ø mm	Ref.	Price
20	14	167542	



VERMICELLI PIPING TIP

Set of 2 stainless steel piping tips.

Type	H mm	Ø mm	Ref.	Price
holes 1.5 mm	40	13	167550	
holes 3 mm	37	20	167551	





PETIT FOUR PIPING TIP

2 stainless steel petit four piping tips.

Type	Ref.	Price
pack of 2 tips PF10 teeth	167762	
pack of 2 tips PF12 teeth	167763	
pack of 2 tips PF14 teeth	167764	
pack of 2 tips PF16 teeth	167765	
pack of 2 tips PF18 teeth	167766	





BOX OF OPEN STAR PIPING TIPS

Stainless steel open star piping tips.

Type	Ref.	Price
12 piping tips A8 B 6-8 C 6-8 D6-8 E 6-8 F 6-7-8	166700	
6 piping tips / A8, B8, C8, D8, E8, F8	166701	





© Rina Nurra-Ferrandi Pâtisserie

BOX OF ROUND PIPING TIPS

Stainless steel plain piping tips.

Type	Ref.	Price
12 piping tips Ø 4-15 mm	166500	
6 piping tips / U14, U12, U8, U6, U4, U2	166501	



SULTAN RING PIPING TIP

Stainless steel piping tips. Fine and precise decoration. Meets hygiene requirements. Suitable for all types of bag.

Type	H mm	Ø mm	Ref.	Price
low ring	57	30,4	167555	
high ring	57	30,4	167554	



PIPING TIP ADAPTER

Plastic tip adaptor. For stainless steel piping tips. Suitable for all types of bag.

Ref.	Price
431501	



BOX OF FINE DECORATING PIPING TIPS

26 m stainless steel piping tips. Models: 3 plain piping tips (U2, U3, and U6), 4 open star piping tips (5, 7, 8 and 13), 1 basketweave tip (20R), 1 ribbon tip (32R), 3 rope tube tips (42, 43, and 44), 3 leaf tips (50, 51, and 53) and 3 petal tips (55, 57R, and 58R).

Ref.	Price
431498	





BRUSH WITH NATURAL BRISTLES AND WOODEN HANDLE

Pure pig bristles for stiff bristles. Tin ferrule. White wood handle. Food contact approved.

Type	L mm	l mm	Ref.	Price
bristle length 50 mm	200	20	116031	
bristle length 50 mm	200	25	116032	
bristle length 50 mm	200	30	116033	
bristle length 50 mm	200	35	116034	
bristle length 50 mm	200	40	116035	
bristle length 50 mm	200	45	116036	
bristle length 50 mm	200	50	116037	
bristle length 60 mm	200	30	116041	
bristle length 60 mm	200	40	116043	
bristle length 60 mm	200	50	116045	

To limit the loss of bristles, always soak the tip in clear water for 1 hour before using for the first time.



BRUSH WITH NATURAL BRISTLES AND COMPOSITE HANDLE

Pure pig bristles for stiff bristles (untreated). Quality approved for food contact. Composite material handle and ferrule. Bristle length: 60 mm. Unbreakable set.

L mm	l mm	Ref.	Price
240	25	116011	
250	30	116012	
255	35	116013	
260	40	116014	
265	45	116015	
275	50	116016	
275	60	116017	
275	70	116018	



ROUND BASTING BRUSH

Pure pig bristles for stiff bristles (untreated). Quality approved for food contact. Composite material handle and ferrule. Bristle length: 60 mm. Unbreakable set.

L mm	Ø mm	Ref.	Price
210	15	116020	



BRUSH WITH POLYAMIDE BRISTLES AND COMPOSITE HANDLE

Synthetic fibre bristles. Quality approved for food contact. Composite material handle and ferrule. Bristle length: 50 mm.

L mm	l mm	Ref.	Price
240	30	116002	
250	40	116004	
265	50	116006	
265	60	116008	
265	70	116009	



FLAT SPATULA WITH ERGONOMIC HANDLE

Flexible stainless steel blade. Overmoulded polypropylene handle. No space between the blade and the handle and no food residue can slip between the two. Ideal for spreading icing, smoothing mousse, removing and placing items on the plate. Hygienic and sterilisable spatula.

L mm	L utile mm	l mm	Cdt	Ref.	Price
280	150	30	1	112649	
330	210	32	1	112650	
380	250	40	1	112652	
430	300	45	1	112654	
480	350	45	1	112656	



FLAT SPATULA WITH STANDARD HANDLE

Flexible stainless steel blade. Overmoulded polypropylene handle. No space between the blade and the handle and no food residue can slip between the two. Ideal for spreading icing, smoothing mousse, removing and placing items on the plate. Hygienic and sterilisable spatula.

L mm	L utile mm	l mm	Cdt	Ref.	Price
240	120	22	1	112611	
260	150	22	1	112612	
300	180	34	1	112613	
320	200	34	1	112614	
350	240	39	1	112615	



BENT SPATULA WITH ERGONOMIC HANDLE

Flexible stainless steel blade. Overmoulded polypropylene handle. No space between the blade and the handle and no food residue can slip between the two. Ideal for spreading icing, smoothing the edges of desserts. Hygienic and sterilisable spatula.

L mm	L utile mm	l mm	Cdt	Ref.	Price
325	170	30	1	112670	
370	205	39	1	112672	
420	260	45	1	112674	
470	313	51	1	112676	



EXOGLASS® BENT SPATULA

Monobloc Exoglass® composite material. Flexible scraper, ergonomic handle. Recyclable material. Perfect smoothing of dessert edges thanks to the right angle. Hygienic and sterilisable spatula.

L mm	L utile mm	l mm	Cdt	Ref.	Price
330	200	40	1	112688	
380	250	40	1	112687	
430	300	40	1	112686	



BENT SPATULA WITH STANDARD HANDLE

Flexible stainless steel blade. Overmoulded polypropylene handle. No space between the blade and the handle and no food residue can slip between the two. Ideal for spreading icing, smoothing the edges of desserts. Hygienic and sterilisable spatula.

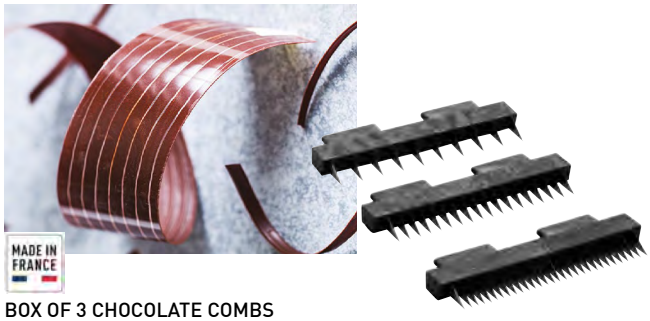
L mm	L utile mm	l mm	Cdt	Ref.	Price
300	150	40	1	112632	
350	190	40	1	112633	
400	240	40	1	112634	



MATFER TRIANGULAR SPATULA

Scraper with stainless steel blade and overmoulded black polypropylene handle. Ideal for scraping your cooking plates or baking trays. Rigid blade with bevelled edge. Scraper comes on a plastic card.

L mm	L utile mm	l mm	Ref.	Price
245	245	80	112721	
245	245	100	112722	



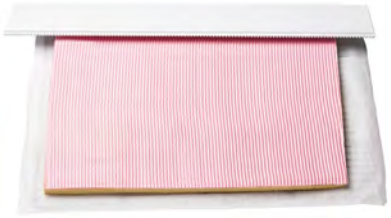
BOX OF 3 CHOCOLATE COMBS

3 Exoglass combs. For your safety, it is recommended to wear cut-resistant gloves. Comb spacing: 3, 5, 10 mm.

Ref.	Price
421708	



L mm	l mm	H mm	Poids g	Ref.	Price
500	180	60	985	421718	



DECORATING COMBS, THIN STRIPES

Soft plastic comb with white polypropylene holder. Reversible with a different pattern on either side. Thick and very robust holder. Pattern: fine stripes. Teeth H: 2 mm.

L mm	Ref.	Price
340	421735	
690	421705	

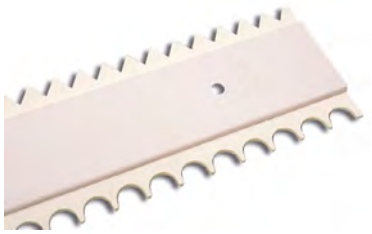
FOR UNIFORM AND METICULOUS BISCUIT DECORATION



DECORATING COMBS, STRIPES

Soft plastic comb with white polypropylene holder. Reversible with a different pattern on either side. Thick and very robust holder. Pattern: special stripes. Teeth H: 2 mm.

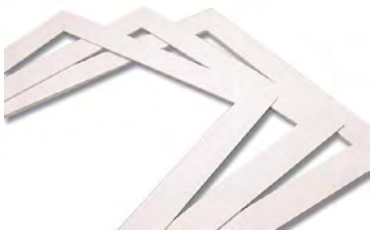
L mm	Ref.	Price
340	421736	
690	421706	



CHARLOTTE DECORATING COMB

Polypropylene charlotte comb. 2 different toothings: 1 large straight toothing, 1 rounded toothing. Teeth height: 10 mm.

L mm	Ref.	Price
690	421709	



BISCUIT FRAME

White polystyrene biscuit frames. Facilitates the spreading of decoration with a comb or spatula. Ensures the regularity of the cake thickness.

L mm	l mm	Th. mm	Ref.	Price
570	370	3	421713	
570	370	4	421714	
570	370	5	421715	

PRODUCTS WITH THIS ICON ARE CONFIGURABLE. SCAN THE QR REF..



SPIRAL STENCIL

Stainless steel. Fitted with a Bakelite handle for easy handling. Line thickness: 2.5 mm. Designed to make recipes from the Grand Livre de la Viennoiserie.

H mm	Ø mm	Ref.	Price
63	110	153209	



LEVELLING RULER

High-quality white polystyrene levelling ruler. To smooth products spread out in frames or confectionery rulers.

L mm	l mm	Ref.	Price
550	80	421716	





Made by MATFER BOURGEAT

DECORATING COMB

Very durable polyamide. Two toothings with different spacings: 5 and 10 mm. Allows you to create patterns easily.

Type	L mm	l mm	Poids g	Ref.	Price
2 sides	110	75	130	112839	
3 sides	93	93	80	112841	

PRODUCTS WITH THIS ICON ARE CONFIGURABLE. SCAN THE QR REF..

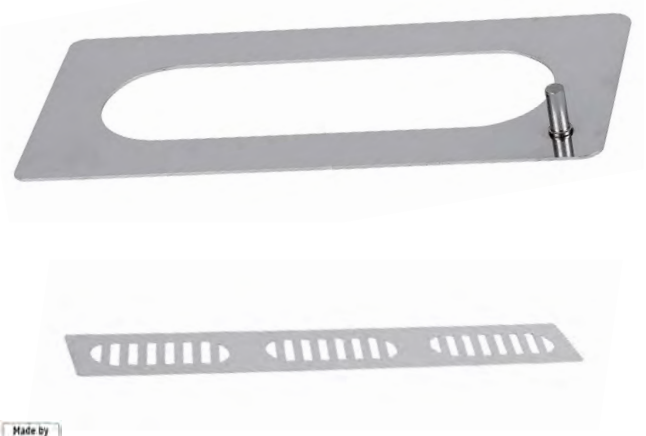
La décoration rapide et originale d'une plaque de biscuit



POCHOIR BLANC

Grille pochoir de décoration en polychlorure de vinyle (PVC) blanc. Permet de décorer rapidement une plaque de biscuit.

	Plaque		Empreinte			
Type	L mm	l mm	L mm	l mm	Ref.	Price
cloche	600	400	15	15	441010	32,60



Made by MATFER BOURGEAT

OBLONG STENCIL

Stainless steel. Fitted with a stud bolt for easy handling.

Type	L mm	l mm	Ref.	Price
1 caviy	145	45	153211	
3 cavities	550	85	153212	



STAINLESS STEEL SIEVE

Stainless steel sieve. Robust. Suitable for sieving in kitchens.

Taille maille mm	Ø mm	Ref.	Price
0.64	215	115092	
1.28	220	115082	
1.28	250	115083	
1.28	300	115084	
1.28	400	115085	





STAINLESS STEEL SIEVE

Value range for pastry. Stainless steel sieve with stainless steel mesh.

Taille maille mm	Ø mm	Ref.	Price
0.80	260	115071	

PACK OF 3 SIEVES

3 stainless steel flour sieves. Mesh size 0.8 mm. Set of 3 diameters: 175, 205, and 255 mm.

Taille maille mm	H mm	Ref.	Price
0.80	42	115020	



FLOUR SIEVE

Flour sieve with plastic body and stainless steel mesh.

Type	Taille maille mm	Ø mm	Ref.	Price
Mesh no. 8	2.80	300	115051	
Mesh no. 12	1.80	300	115052	
Mesh no. 18	1.20	300	115053	
Mesh no. 24	0.85	300	115054	



WOODEN SIEVE

Wooden baking sieve with stainless steel mesh.

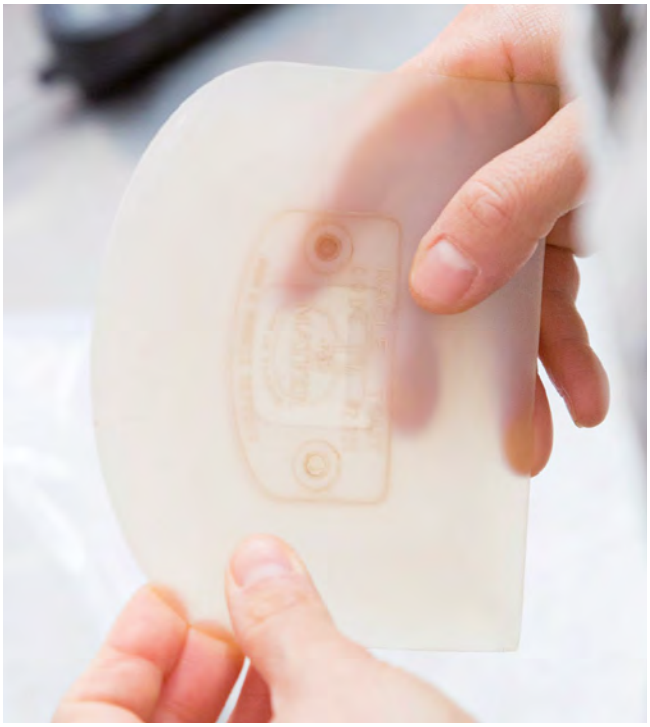
Taille maille mm	Ø mm	Ref.	Price
0.59	350	115005	



STAINLESS STEEL SIEVE WITH INTERCHANGEABLE BOTTOM

Stainless steel sieve.
Comes with 4 interchangeable bottoms with 3, 2, 1, and 0.75 mm meshes.

H mm	Ø mm	Ref.	Price
60	210	115015	
68	260	115017	





POLYAMIDE = EXCEPTIONAL STRENGTH AND DURABILITY

MATFER SCRAPER

Very durable polyamide. Ideal for scraping containers without leaving marks. Impeccable hygiene.

L mm	l mm	Ref.	Price
120	95	112840	



SILVEO FLEXIBLE SCRAPER SPATULA

Wide Exoglass® composite material handle. Flexible silicone scraper, rounded. Handle length: 159 mm. Handle temperature resistance: 220°C. To scrape containers of all shapes. Smooth without scratching, ice cream mould liners.

L mm	l mm	Ref.	Price
215	120	114005	



ELVEA SCRAPER

Exoglass® composite material handle. Elastomer tab. Ideal for scraping containers without leaving marks. Zero loss because the scraper allows you to scrape perfectly and easily. Dishwasher safe, anti-corrosion. Impeccable hygiene. Can be sterilised.

L mm	l mm	Ref.	Price
120	70	112845	

DOUGH SCRAPER

soft pebd. Bevelled edge to cleanly scrape the sides of basins. Flexible to facilitate piping bag filling.

L mm	l mm	Th. mm	Ref.	Price
152	113	1,8	112838	

SCRAPER

Very durable rigid polyamide. Large, scooping up a lot of food.

Type	Th. mm	Poids g	Ref.	Price
unit	1,9	510	112852	
pack of 6	1,9	510	112952	



SCRAPER

Thick silicone. Perfect for scraping chocolate trays on exit from the coating machine. Ideal for baking and for scraping containers.

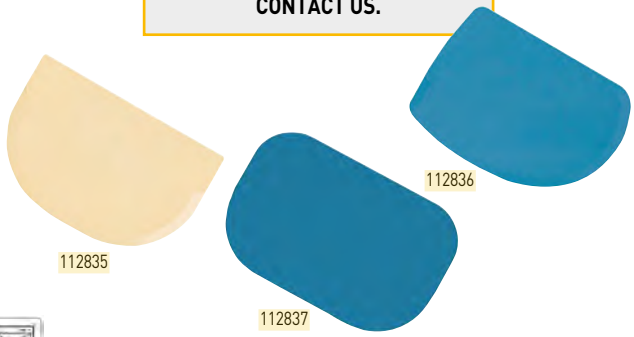
L mm	l mm	H mm	Ref.	Price
180	100	10	114006	

PACK OF 4 SCRAPERS AND 1 COMB

Polypropylene. Exceptional strength and durability. Ideal for scraping containers without leaving marks. Zero loss because the scraper allows you to scrape perfectly and easily. For bakeries, in various shapes to adapt to all uses and all shapes of container. Impeccable hygiene.

L mm	l mm	Ref.	Price
110	90	112850	

POSSIBILITY OF STAMPING SCRAPERS WITH YOUR LOGO. CONTACT US.



SCRAPER

Polypropylene. Exceptional strength and durability. Ideal for scraping containers without leaving marks. Zero loss because the scraper allows you to scrape perfectly and easily. Impeccable hygiene.

Type	L mm	l mm	Ref.	Price
beige	113	75	112835	
blue	128	90	112836	
blue	148	99	112837	





140005



140006



WOODEN ROLLING PIN

Type	L mm	Ø mm	Ref.	Price
acacia	500	50	140006	
boxwood	500	50	140007	
beechwood special tool case	420	45	140004	
beechwood	500	45	140005	

BEECHWOOD ROLLING PIN WITH HANDLES

Beechwood rolling pin and stainless steel frame. Handles on ball bearings. Very robust manufacture for intensive use.

L mm	L utile mm	Ø mm	Ref.	Price
580	300	80	140122	
630	350	80	140124	
680	400	80	140126	





MONOBLOC ROLLING PIN

Plain model, monobloc without handle in polyethylene. Compliant with health and safety standards. Washable.

L mm	Ø mm	Ref.	Price
430	43	140016	
500	48	140018	





ADJUSTABLE ROLLING PIN

PVC rolling pin. Allows to spread the dough in an even thickness. Comes with 11 sets of rollers (thickness 2, 2.5, 3, 3.5, 4, 5, 6, 7, 8, 9, and 10 mm). Interchangeable polystyrene rollers.

Type	L mm	Ø mm	Ref.	Price
complete rolling pin	520		140030	
set of end pieces 2 mm		2	140032	
set of end pieces 3 mm		3	140033	
set of end pieces 4 mm		4	140034	
set of end pieces 5 mm		5	140035	



ALUMINIUM ROLLING PIN WITH HANDLES

Aluminium roll. 2 rotating handles on bearings.

L mm	L utile mm	Ø mm	Ref.	Price
600	380	90	140028	





CROISSANT CUTTER

Bevelled stainless steel cutting parts. To quickly and easily cut perfectly regular croissants. Ergonomic handles. Triangle dimensions: 210x97 mm.

L mm	l mm	Ref.	Price
480	100	141002	

MINI-CROISSANT CUTTER

Bevelled stainless steel cutting parts. To quickly and easily cut perfectly regular mini-croissants. Ergonomic plastic handles.

L mm	l mm	Ref.	Price
360	80	141004	





MULTICOUPE EXTENDIBLE STRIP CUTTER

Allows you to simultaneously cut several regular strips from 10 to 120 mm. Includes several rods fitted with cutting wheels.

Type	Nbre. bandes	Ø mm	Ref.	Price
5 plain wheels	4 strips.	55	141010	
7 plain wheels	6 strips.	55	141012	
5 fluted dough wheels	4 strips.	55	141013	



Made by MATFER BOURGEAT

STRIP CUTTER

Strip cutter for grilled tarts. Removable rod, Bakelite handles. Spacing between 2 discs: 10 mm. 38 stainless steel blades.

L mm	Ø mm	Ref.	Price
510	96	141006	



FLUTED DOUGH WHEEL

Stainless steel. Black plastic handle. Allows you to easily and precisely cut your dough thanks to this fluted wheel.

L mm	Ø mm	Ref.	Price
183	60	141029	



POM ROLLERS

Polyoxymethylene. Ergonomic handle for excellent grip. After the passing the dough through, stretch it to obtain lozenges of the desired width.

Type	L mm	l mm	Ref.	Price
lozenges	205	100	141110	
cocktail stick	205	110	141120	









LATTICE PIE TOP CUTTER

Stainless steel blades. Polypropylene handle. Ergonomic handle for excellent grip. After rolling out the dough, stretch it to obtain a perfectly regular "trellis". Width between 2 wheels: 6 mm.

L mm	Ref.	Price
125	141105	





ROLLER DOCKER

Polyamide rolling pin. Polypropylene handle. Ergonomic handle for excellent grip. Convenient because large width to quickly and regularly prick.

L mm	Ref.	Price
200	141116	
125	141115	







BOX OF 12 DOUBLE-ENDED MARZIPAN SCULPTING TOOLS

Composite material. Each sculpting tool is double ended. Allows great versatility in working marzipan.

L mm	Ref.	Price
100	421832	

MARZIPAN KNIFE

Very durable polypropylene.

L mm	Ref.	Price
260	421825	





SET OF 9 MARZIPAN KNIVES FOR SCHOOLS

ABS. Ideal for modelling marzipan. Convenient because it comes in a plastic box. Includes: 1 marzipan knife, 2 special scrapers for marking, and 6 sculpting tools.

Ref.	Price
421830	



SERRATED KNIFE

Stainless steel. Blade with fine alternating teeth for very efficient cutting without forcing. Black polypropylene overmoulded handle. Specially designed to effectively cut your millefeuilles without tearing or tamping. Ergonomic handle for excellent grip.

L mm	l mm	Ref.	Price
420	28	120084	



GENOESE SAW

Coated steel tube. Stainless steel blades. Ideal for cutting cakes into 3 layers. Feet ensure easy sliding during slicing for a straight and regular edge. Adjustable blade spacing.

Type	L mm	l mm	Ref.	Price
complete saw	570	166	120094	
back of 2 blades	570		120096	

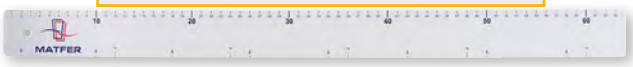


GENOESE LYRE

Heavy-duty chrome steel frame. Stainless steel serrated wire. Ideal for safely cutting 3 regular layers. Adjustable lyre wire spacing.

Type	L mm	H mm	Ref.	Price
lyre	335	125	120093	
pack of 2 wires	335		120057	

CUSTOMISATION WITH YOUR LOGO. CONTACT US



FOOD GRADE GRADUATED RULER

Polystyrene. Special bakeries, fully suitable for food contact. Ideal food grade ruler for precise cuts of your dough and other preparations.

L mm	l mm	Ref.	Price
640	50	140206	



PIE CRIMPER

Stainless steel. Used to pinch the ridges of pies, quiches, or other similar preparations. Professional grade product that will also help you decorate your creations. Blister packed.

L mm	Ref.	Price
100	112501	



CAKE DIVIDER MARKER

Polypropylene. Allows you to cut into 10 equal and regular slices.

Type	Ø mm	Ref.	Price
10 slices	265	154050	
12/18 slices	265	154052	
14 slices	265	154051	
16 slices	265	112657	



+140°C

BROSSE À DORER

Fibres en polyéthylène de couleur rouge vive. Manche de la brosse en polypropylène grande résistance. Spécialement conçue pour une utilisation en boulangerie - pâtisserie. Fibres rouges facilement repérables sur votre pâte ou vos préparations en cas de dispersion. Ergonomique pour une bonne prise en main.

L mm	l mm	H mm	Ref.	Price
395	60	70	116052	27,40





FOR CONSISTENT RESULTS

ELECTRIC REVOLVING STAND

Ideal for easily making superb creations. Stand revolves on its own to keep hands free. Allows you to be precise and rigorous. Smoothes edges evenly and creates perfect spiral decorations. Adjustable rotation speed (1-80 rpm) and large working surface (Maximum working diameter: 220 mm). Max. load: 10kg.

H mm	Ø mm	Poids g	Watts	Volts	Hz	Ref.	Price
120	240	1470	15	230	50-60	421520	















MAKES IT EASY TO DECORATE CAKES EVENLY







TILTING MELAMINE REVOLVING STAND

Melanin. Special non-slip coating with non-slip feet. Ideal for decorating cakes. Convenient as a rotating and tilting table to facilitate work.

H mm	Ø mm	Ø base mm	Ref.	Price
143	300	246	421503	



STAINLESS STEEL REVOLVING STAND

Stainless steel. Mounted on ball track. Facilitates the decoration of desserts and wedding cakes.

H mm	Ø mm	Ref.	Price
38	300	421505	



ALUMINIUM REVOLVING STAND

Aluminium. Tray mounted on ball bearings in a base. Heavy cast aluminium stand and non-slip rubber pad. Ideal for facilitating the decoration of desserts and wedding cakes. Do not use in direct contact with food.

H mm	Ø mm	Poids g	Ref.	Price
95	320	2000	421501	



SQUEEZE BOTTLE

High density polyethylene. Convenient thanks to the perforated cap. Ideal for soaking your preparations, pastries, or in with syrup, such as rum babas.

C cl	Ref.	Price
100	116430	





STAINLESS STEEL SHAKER

Stainless steel. Ideal because the screw lid is perforated along with the edges for precision sprinkling. Holes: 2.5 mm.

H mm	C cl	Ref.	Price
95	30	115212	





MATFER STAINLESS STEEL SHAKER

Stainless steel (fountains, worm screw, and body). Holes: 1.5 mm. Ideal because the screw lid is perforated along with the edges for precision sprinkling.

H mm	Ø mm	C cl	Ref.	Price
145	70	40	115208	





SCREW-ON SIEVE SHAKER

Stainless steel. Screw-on lid, ideal for sprinkling icing sugar.

H mm	Ø mm	Taille maille mm	Ref.	Price
135	70	0.23	258824	

FOOD SPRAY

Polyethylene (PE) body, PP-PA body. Homogeneous spraying for jelly, topping, gilding. Working autonomy because not plugged in. Adjustable jet. Pre-pressure sprayer. Graduated from 0.25-1.6 l.

H mm	Ø mm	C cl	Ref.	Price
325	190	160	264908	



STANDARD AIRBRUSH

High-finish chrome steel. Standard professional grade double effect airbrush. Intended for spraying on non-edible decorative pieces. Comes in a plastic box and compatible with all compressor models. Nozzle Ø 0.3 mm. Cup capacity 5 ml. Compresseur vendu à part.

L mm	Ref.	Price
150	410118	

SPECIAL LIQUID FOOD COLOURING AGENT



COLANI AIRBRUSH

Aluminium cup. Easy to use and optimum handling. High quality, equipped with a push button combining air flow and gradual colourant flow. Ergonomic handle conforms to the shape of the hand, for very easy handling during use. Intended for spraying on non-edible decorative pieces. Compressor sold separately.

Type	Ref.	Price
airbrush	410121	
tube and connections	410128	



ÉVOLUTION AIRBRUSH

Professional quality, dual action airbrush. Fitted with a self-centring nozzle, to ensure excellent spray quality. Supplied with 2 interchangeable nozzles 0.28 and 0.45 mm and 2 interchangeable cups 2 and 5 ml. Suitable for use with compressor 410117 not included. Intended for spraying on non-edible decorative pieces.

Ref.	Price
410124	

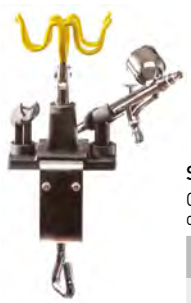




AIRBRUSH CABINET

Polypropylene. Designed for use with an airbrush, topping gun, or chocolate spray. Ideal for working on your decorations without dirtying your worktop or your kitchen. Suitable for use on racks or trays 600x400 mm. Convenient because fully foldable and washable.

L mm	l mm	H mm	Ref.	Price
640	515	410	410120	



STAND FOR ÉVOLUTION AIRBRUSH

Chrome steel. Multi-purpose holder. Weighted model to be fastened on the worktop. Suitable for all airbrush models, except Colani.

Ref.	Price
410126	



M25+ SPRAY GUN

Viscosité maximale : (Din.sec) : 80. Pression dynamqiue max : 160bar.

Type	L mm	l mm	H mm	Ø mm	C cl	Poids g	Ref.	Price
	320	120	150		70	1400	264901	
R4 LM nozzle	40	40	30	40		19	264046	
R6 LM nozzle	45	45	35	60		20	264047	
R8 LM nozzle	45	45	35	60		20	264048	
F7S LM nozzle	40	40	30	40		19	264049	
bent nozzle	40	50	100	40		59	264051	
suction extension	120	10	60			293	264052	
cup 700 ml	90	90	130		70	106	264053	
spray valve	10	10	40			10	264054	

FOR INTENSIVE USE



AUTOMATIC 4-BAR COMPRESSOR

For particularly quiet professional use (47Db). Compact and powerful, suitable for intensive use. Easy to clean thanks to its smooth frame. With a filter regulator with display, and a sturdy metal frame. Suitable for portable and automatic airbrushes, without oil and equipped with a pressure gauge. Motor operation triggered by the airbrush. Débit d'air 25L/min.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
255	135	220	4500	150	230-240	50	410117	



Made by MATFER BOURGEAT

CREAM FILLING MACHINE

Stainless steel funnel. Ideal for filling choux pastry, eclairs, donuts, "religieuses". Simple adjustment by front/rear stops. 4 different syringes allow different types of filling: ø 4.6 and 8 mm with a length of 100 mm and ø 8 mm with a length of 180 mm.

H mm	C cl	Poids g	Ref.	Price
580	600	5500	262601	





SAVES TIME AND IS EASY TO HANDLE

DOUBLE GUITAR 500X500 MM

To quickly and evenly cut the insides of chocolates, caramels, appetisers, and fruit jellies with a wire. Stainless steel cutting arm and base in polyethylene and acrylonitrile butadiene styrene (ABS) with stainless steel frame. Saves time and increases cutting precision. Can be cut into 5 different rectangles: 15x22.5; 15x30; 15x45; 22.5x30; 30x45 mm and in squares of 22.5x22.5; 30x30, and 45X45 mm. Cutting arm to be ordered according to needs (imperatively 2 arms). 15 mm cutting arm (reference 263542) only for frontal cutting. Bras de coupe facilement interchangeables. Socle lavable en machine, livré avec une plaque inox 425 x 425 mm, clés de tension des fils et 3 fils de rechange. Dimensions: 600x600x160 mm. Base dimensions: 500x500x160 mm. Frame dimensions: 430x600x90 mm. Clear dimensions: 350x350 mm.

Type	L mm	l mm	Ø mm	Ref.	Price
base	600	600		263540	
side 15 mm	15			263542	
side 22.5 mm	23			263543	
side 30 mm	30			263544	
side 45 mm	45			263545	
rope	700		0,6	263512	



SAVES SPACE AND TIME

DOUBLE MINI-GUITAR 240X250 MM

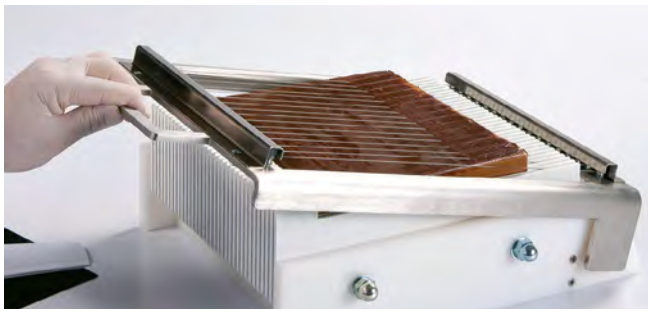
Mini double guitar with 2 cutting arms 22 mm. General characteristics identical to the "mini" single arm model. Saves time with cutting without handling the product. 30 mm cutting arm of the adaptable mini model. Comes with 1 stainless steel tray, 1 spatula, and wire tightening wenches.

Type	L mm	l mm	Ref.	Price
base + 2 arms 22	610	570	263550	
side 30 mm			263537	
hotplate	260	260	263538	

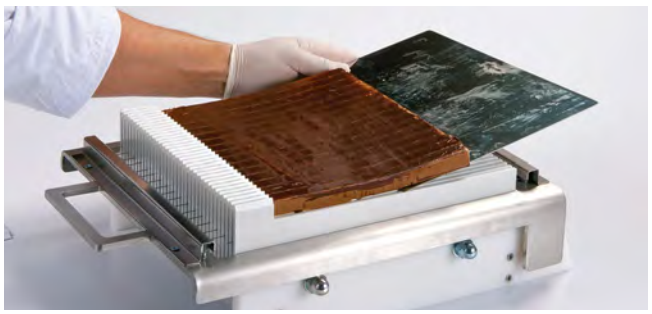
Step by step



1 | Place.



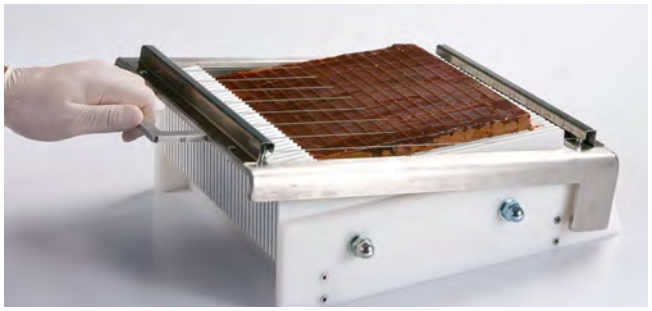
2 | Cut.



3 | Retrieve.



4 | Turn and adjust.



5 | Cut.

NEW



COMB FOR GUITAR STRINGS

Perfectly cleans cords in one pass. Comprising a 65x40 mm beam and 100x30 mm uprights. Easy to clean. Contains 27 teeth, 26 intervals of 7.5 mm. Designed to fit all guitars on the market.

Type	L mm	l mm	Ref.	Price
small	203	60	263502	
large	360	60	263504	

SMALL PRODUCTION AND COMPACT



MINI-GUITAR 240X250 MM

Meets the needs of small production in restaurants, vocational schools, pastry shops. Allows you to cut strips, squares, or rectangles of ganaches, fruit jellies, desserts, etc. Compact. Quick change stainless steel cutting arm and base in polyethylene and acrylonitrile butadiene styrene (ABS). Comes with 1 22 mm cutting arm, 1 stainless steel turning plate, and wrench for loosening the wires. 15 and 30 mm cutting arm as an option.

Type	L mm	l mm	H mm	Ref.	Price
base + side 22	445	335	140	263530	
base	240	250		263531	
side 15 mm			90	263535	
side 22 mm			90	263536	
side 30 mm			90	263537	
hotplate	260	260		263538	





TABLE WITH WHEELS FOR GUITAR

Stainless steel table with wheels for pastry guitar. Stainless steel worktop 540x680 mm with 2 folding shelves 350x780 mm. Total surface area 1,240x780 mm. 2 castors with brakes and 2 adjustable feet for added stability. 1 drawer GN 1/1, depth 65 mm for storing accessories and 1 full lower tray for storing the guitar base. 4 levels of cutting arm storage guide rails, accommodating plates or racks 600x400 and GN 1/1 (530x325 mm), spaced 67 mm. Dimensions: 71.2 x 60.6 x 85 cm. Attention : le produit ne contient que la table mobile.

L mm	l mm	H mm	Ref.	Price
712	606	850	263500	



STAINLESS STEEL GUITAR 350X350 MM

Base, frame, and cutting arm in stainless steel. Quick and homogeneous cutting of chocolates, fruit jellies, marzipan, canapes, etc.. Quick change arm. Easy to assemble string, adjustable tension. Comes with 400x380 mm stainless steel turning plate and a rope wrench. Arms sold separately. Surface utile : 350 x 350 mm. Dimensions : 450 x 685 mm (avec 1 bras de coupe). Socle seul : lg 380 x P 605 mm.

Type	L mm	l mm	Ø mm	Ref.	Price
base	450	685		263520	
side 15 mm	15			263521	
side 22.5 mm	23			263522	
side 30 mm	30			263523	
side 37.5 mm	38			263524	
pack of 4 wires	490		0,7	263528	





EASY TO USE



FIXOGEL FOOD COOLING SPRAY

Cooling aerosol for rapid cooling and gluing of sugar and chocolate pieces.

C cl	Ref.	Price
50	410200	





METAL POWDER VAPORISER

Very fine powdered food colouring. Convenient and simple to use thanks to its spray. Ideal for decorating pastries, cakes, chocolates, or sugar paste. Non-azo. Kosher certified.

Type	Poids g	Ref.	Price
gold	10	410270	
red	10	410271	
pink	10	410273	
gold light	10	410274	
bronze	8	410275	

CHOCK SPRAY FOOD COLOURING

Food colouring for decorating moulded pieces of chocolate, sugar paste, whipped cream, etc. Aerosol, easy and simple to use. Reserved for professional use. Kosher certified.

Type	C cl	Ref.	Price
pink	10	410239	
orange	10	410240	
red	10	410241	
yellow	10	410242	
white	10	410243	
green	10	410244	
sky blue	10	410246	





SPRAY COLOURING FOR DECORATION

Easy-to-use food colouring for cake decoration. Advantageously replaces use of the airbrush for quick jobs. Tasteless and odourless. Reserved for professional use. Kosher certified.

Type	C cl	Ref.	Price
copper	40	410258	
bronze	10	410237	
bronze	40	410259	
ruby red	40	410260	

CHOCOLATE VELVET COLOURING

With cocoa butter. Sprayed on a frozen dessert, leaves a thin velvet-like layer. Use between 20 and 25°C. Kosher certified.

Type	C cl	Ref.	Price
ivory	40	410251	
milk	40	410252	
white	40	410253	
pink	40	410254	
blue	40	410255	
red	40	410265	



SOLUBLE COLOURING POWDER

Powdered food colouring to decorate any edible surface. Can be used on oil-based masses (liposoluble) but the pearl effect disappears. Can be used as is or diluted with alcohol or liquid lacquer. Non-azo. Kosher certified.

Type	Poids g	Ref.	Price
metallic green	25	410170	
metallic pink	25	410172	
purple	25	410173	
metallic blue	25	410174	
fuchsia	25	410175	
bronze	25	410221	
red	25	410223	
copper	25	410225	
cobalt blue	25	410249	
gold light	25	410229	



LIQUID FOOD COLOURING

Bottle with dropper. Suitable for use with airbrushes. Use limited to pastry decorations. Kosher certified.

Type	C cl	Ref.	Price
black	10	410130	
mint	10	410131	
red	10	410132	
blue	10	410133	
yellow	10	410134	
almond	10	410135	
orange	10	410137	
purple	10	410138	
sky blue	10	410139	



FAT-SOLUBLE COLOURING POWDER

Extra pure food colouring. Liposoluble powder for colouring products with naturally high-fat content, such as chocolate, cocoa butter, etc. Suitable for use with airbrushes, simply dilute to desired consistency. Several colours available: orange, red, yellow, green, brown, blue, and burgundy. Guaranteed gluten-free food colouring. Kosher certified.

Type	Poids g	Ref.	Price
yellow	100	410301	
red	100	410302	
orange	100	410303	
blue	100	410306	
brown	100	410307	
green	100	410309	
burgundy	25	410179	



WATER-SOLUBLE COLOURING POWDER

Water soluble granules with pastel effect. Ideal for colouring whipped creams, macaroons, etc. Guaranteed gluten-free food colouring. Non-azo. Kosher certified.

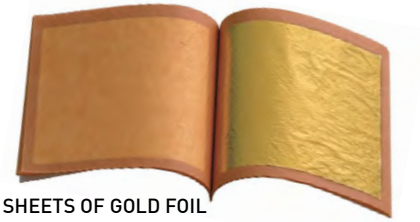
Type	Poids g	Ref.	Price
blue	25	410211	
black	25	410212	
white	25	410213	
blackberry red	25	410214	
yellow	25	410215	
orange	25	410216	
strawberry red	25	410217	
cherry red	25	410219	
green	25	410222	
purple	25	410224	



BOOK OF 25 SHEETS OF SILVER FOIL

Meets the requirements of E174 Silver food additives and food colouring according to the European directives in force. To decorate chocolates and pastries. 99% pure silver.

L mm	l mm	Ref.	Price
95	95	410321	



BOOK OF 25 SHEETS OF GOLD FOIL

Meets the requirements of E175 GOLD food additives and food colouring according to the European directives in force. For chocolate desserts, pieces ,or chocolates. Quality: 1/2 bright yellow. Quantity 96% Gold, 4% Silver. 23 carats.

L mm	l mm	Ref.	Price
80	80	410320	





SQUARE YULE LOG FRAME

Stainless steel. Specially designed for assembling Yule logs or desserts. Allows easier disassembly and its format optimises storage on baking trays.

L mm	l mm	H mm	Ref.	Price
570	70	70	371020	



TILTED YULE LOG FRAME

Stainless steel. Allows you to make an inclined yule log. Ideal for easily making an elegant and refined dessert.

L mm	l mm	H mm	Ref.	Price
565	93	70	371162	





STAINLESS STEEL YULE LOG COMB

Stainless steel. Shape specially adapted to round frames and very convenient. Simplifies the production of 2-flavour mousse or ice cream yule logs. Allows you to spread and smooth the first flavour evenly in the mould. Then fill the remaining space with the 2nd flavour by smoothing with a spatula. Log with impeccable presentation when sliced.

L mm	l mm	Ref.	Price
122	80	341629	





STAINLESS STEEL YULE LOG FRAME

Stainless steel. Half-round frame perfect for making Yule logs, ice cream, and mousse. Completely watertight.

Type	L mm	l mm	H mm	Ref.	Price
half round	350	60	45	340635	
half round	500	80	58	340638	
triangular	500	90	75	340622	



ORIGINAL RESULT, EASY TO ASSEMBLE

STAINLESS STEEL YULE LOG FINGER FRAME

Stainless steel. Ideal for making yule logs to cut to the desired length. Easy to turn out thanks to removable U-shaped wedge and the mould's natural stretch. Can be used to bake travel cakes (roll-cakes, etc.) or as an insert for other preparations.

Type	L mm	Ø mm	Ref.	Price
small	565	30	331052	
medium	565	45	331054	
large	565	60	331056	



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN YULE LOG FRAME

Multi-layer PTFE-coated fine steel. Non-stick coating (PFOA-free) for homogeneous cooking without greasing for dough preparations only, easy to turn out. Light greasing the first few times it is used will extend coating life. Oven-safe for quick browning. Clean with hot water and degreasing products. Protect from moisture (dishwasher, fridge).

L mm	l mm	H mm	Ref.	Price
350	60	45	340623	
500	60	45	340624	
350	80	55	340625	
500	80	55	340626	



ICE CREAM YULE LOG FRAME

Polystyrene. Allows you to make Yule logs or ice cream. Ideal for ice cream yule logs. Completely watertight.

Type	L mm	l mm	H mm	Ref.	Price
half circle	470	65	70	351012	
half circle	470	65	40	351013	
triangular	470	65	70	351014	
ribbed	470	65	70	351015	

MADE IN FRANCE

Paired moulds for increased productivity and less handling.

Clear length 57 cm optimising the use of hotplates.

Storage of 4 yule logs per tray or rack optimising storage in the chiller cabinet.

Easy to turn out after freezing.

Ideal for ice cream yule logs.



4 FRAMES PER TRAY = SAVES SPACE





10 PACKS OF 2 THERMOFORMED YULE LOG FRAMES

L mm	l mm	Ref.	Price
590	100	362011	
590	195	362001	



10 PACKS OF 2 THERMOFORMED YULE LOG FRAMES

L mm	l mm	Ref.	Price
590	195	362007	



10 PACKS OF 2 THERMOFORMED YULE LOG FRAMES

L mm	l mm	Ref.	Price
590	195	362003	



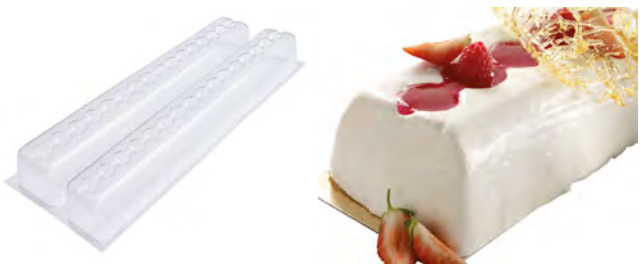
10 PACKS OF 2 THERMOFORMED YULE LOG FRAMES

L mm	l mm	Ref.	Price
590	195	362005	



10 PACKS OF 2 THERMOFORMED YULE LOG FRAMES

L mm	l mm	Ref.	Price
590	195	362004	



10 PACKS OF 2 THERMOFORMED YULE LOG FRAMES

L mm	l mm	Ref.	Price
590	195	362006	



Flexible, non-stick moulds with incorporated relief decorations

Glass knit shape covered with several layers of silicone.

Advantages of the Flexipan system: flexibility, support and non-stick.

Easy to release from moulds, no greasing needed.

Compatible with all types of oven.

FIND ALL THE YULE LOG RECIPES IN THE "BOOKSTORE" SECTION OF THIS CATALOG







FIND ALL OUR CHOCOLATE DECORATIONS IN THE "CHOCOLATE, SUGAR, AND ICING" SECTION OF THIS CATALOG



5 INSERTS KIT

Easy to release from moulds, no greasing needed.

Plaque			Empreinte							
L mm	l mm	H mm	Nbre	C cl	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
520	410	39	5	70	495	40	39	ES--1464-00	336995	





CAN BE USED FROM FREEZER TO OVEN

100% platinum silicone texture, without glass knit.

Outstanding durability and non-stick properties.

Perfect, non-stick release from moulds.

Service life of over 3,000 cycles.

EXAMPLE DE KIT:





MOLD AND RELIEF MAT KIT FOR WOOD PATTERN YULE LOG

Kit consisting of a wood-effect raised pattern mat and a base mould (ref. 339101). Dimensions du tapis à relief : 275x185 mm.

L mm	l mm	H mm	Ref.	Price
280	85	70	339201	



SMOOTH YULE LOG MOULD OR BASE FOR YULE LOG DECORATION KIT

Ideal for easily preparing beautiful, regular, and smooth yule logs. Sert aussi de base pour les kits de bûche à décor.

L mm	l mm	H mm	Ref.	Price
280	85	70	339101	

the basic mold is sold alone



MOLD AND RELIEF MAT KIT FOR QUILTED PATTERN YULE LOG

Kit consisting of a quilted-effect raised pattern mat and a base mould (ref. 339101). Dimensions du tapis à relief : 275x185 mm.

L mm	l mm	H mm	Ref.	Price
280	85	70	339202	



10 STOLLEN DOUBLE THERMOFORMED YULE LOG FRAMES 27X8.5 CM

Paired moulds for increased productivity. Width 27 cm optimising use on baking trays (3 double moulds per tray). Yule log, 6-8 servings. Ideal for ice cream yule logs. Easy to turn out after freezing thanks to PET flexibility. Washable and reusable.

L mm	l mm	H mm	Poids g	Ref.	Price
295	225	70	69	362022	

FIND THE LOG BOXES IN THE CATALOG

MATFER USAGE UNIQUE







COPOLYESTER PIPING TIPS FOR YULE LOGS

2 copolyester yule log piping tips. 1 flat side, 1 serrated side. Meet hygiene requirements. Does not bend or break and can be used with all types of pastry bags. Clear to detect air bubbles. Monobloc, easy to clean.

Type	L mm	l mm	Ref.	Price
pack of 2 tips BU 6 teeth	17	17	167151	
pack of 2 tips BU 8 teeth	21	21	167152	



DOUILLE INOX À BÛCHES DE NOËL

Lot de 2 douilles à bûches 6 dents en acier inoxydable. Répondent aux exigences de l'hygiène. Monobloc, sans bord roulé. 1 côté lisse, 1 côté denté.

Type	l mm	Ref.	Price
lot de 2 douilles 6 dents	16	167767	8,70
pack of 2 tips 6 teeth	20	167768	
pack of 2 tips 6 teeth	28	167769	



CHEESE TUBE MOULD

Exoglass® composite material. Monobloc mould, non-stick without welding or rolled rim, non-deformable. Excellent heat diffusion for even cooking and colouring. Very low heat inertia. Perfect turning out without risk of burns. Can be used from freezer to oven.

Type	L mm	Ø mm	Ref.	Price
pack of 6 rolling pins	100	25	345143	





STAINLESS STEEL CROQUEMBOUCHE CONE

Stainless steel 18/10 monobloc mould. Ideal for assembling choux pastry wedding cakes. Available in 7 dimensions.

H mm	Ø mm	Ref.	Price
250	180	340461	
300	205	340462	
350	235	340463	
400	255	340464	
450	275	340465	
500	300	340466	
600	350	340467	



CONE MOULD

Exoglass® composite material. Monobloc mould, non-stick without welding or rolled rim, non-deformable. Excellent heat diffusion for even cooking and colouring. Very low heat inertia. Perfect turning out without risk of burns. Can be used from freezer to oven.

Type	L mm	H mm	Ø mm	Ref.	Price
pack of 12	140	140	35	345446	
pack of 12	140	140	50	345448	



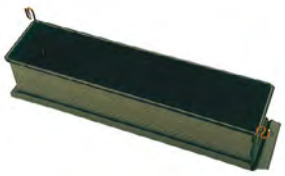
PVC PASTRY RIBBON ON A ROLL

Roll of clear PVC pastry ribbon. Professional grade, rigid. Very clear and shiny ribbon. Special height to line stainless steel shapes.

L mm	l mm	H mm	Th. mm	Ref.	Price
100	80	80	0,1	960105	



Multi-layer PTFE-coated fine steel. Stainless steel axe. Non-stick coating (PFOA-free) for homogeneous cooking without greasing for dough preparations only, easy to turn out. Light greasing the first few times it is used will extend coating life. Oven-safe for quick browning. Clean with hot water and degreasing products. Protect from moisture (dishwasher, fridge).



EXOPAN LONG PÂTÉ EN CROÛTE MOULD, HERRINGBONE

L mm	l mm	H mm	Poids pâte g	Ref.	Price
300	70	85	1700	331273	
300	85	85	1900	331271	
350	75	85	2000	331274	
400	75	85	2300	331275	
500	85	85	2900	331276	



EXOPAN LONG PÂTÉ EN CROÛTE MOULD

L mm	l mm	H mm	Poids pâte g	Ref.	Price
300	70	85	1700	331283	
350	75	85	2000	331284	
400	75	85	2300	331285	
500	85	85	2900	331286	



EXOPAN LONG MINI-PÂTÉ EN CROÛTE MOULD

L mm	l mm	H mm	Poids pâte g	Ref.	Price
300	40	60	550	331268	
500	40	60	1000	331270	



EXOPAN LONG ROUND PÂTÉ EN CROÛTE MOULD, FLUTED

Easy to turn out thanks to clip opening/closing.

H mm	Ø mm	Ref.	Price
50	65	331264	
50	80	331265	



EXOPAN LONG OVAL PÂTÉ EN CROÛTE MOULD, RIBBED

Easy to turn out thanks to clip opening/closing.

Type	L mm	l mm	H mm	Ref.	Price
mould	180	110	75	331293	
mould	210	140	90	331294	
mould	240	140	95	331295	
pack of 24 clips				386013	





EXOPAN ROUND PÂTÉ EN CROÛTE MOULD, HERRINGBONE

Easy to turn out thanks to two hinged half circles.

H mm	Ø mm	Ref.	Price
90	100	331297	
90	120	331298	
90	200	331299	
90	250	331301	

A complete range for every need





SURPRISE BREAD FRAME

Stainless steel surprise bread ring. Warning. The number of sandwiches made is given as an indication, their size may vary.

Type	H mm	Ø mm	Ref.	Price
24 sandwiches	90	160	371503	
32 sandwiches	90	180	371504	
32 sandwiches	90	200	371505	
48 sandwiches	90	220	371507	



SURPRISE BREAD FRAME

Stainless steel surprise bread ring. Warning. The number of sandwiches made is given as an indication, their size may vary.

Type	H mm	Ø mm	Ref.	Price
40 sandwiches	120	180	371514	
40 sandwiches	120	200	371506	
60 sandwiches	120	220	371517	
60 sandwiches	120	240	371518	

SQUARE SURPRISE BREAD FRAME

Stainless steel surprise bread square frame.
Warning. The number of sandwiches made is given as an indication, their size may vary.

Type	L mm	l mm	H mm	Ref.	Price
32 sandwiches	140	140	110	371522	
48 sandwiches	160	160	120	371524	
60 sandwiches	200	200	140	371528	





ORIGINAL
CREATION







1
FAB ONE

From cooking equipment to baking utensils, the Matfer Bourgeat group handles the special requests of professionals through a 'FAB1' manufacturing unit, which only develops bespoke utensils. This centre is equipped with a variety of new technologies: rapid prototyping machines, such as SLS and FDM 3D printers, as well as water jet cutting, thermoforming, mini-injection presses, and 3D scanners.



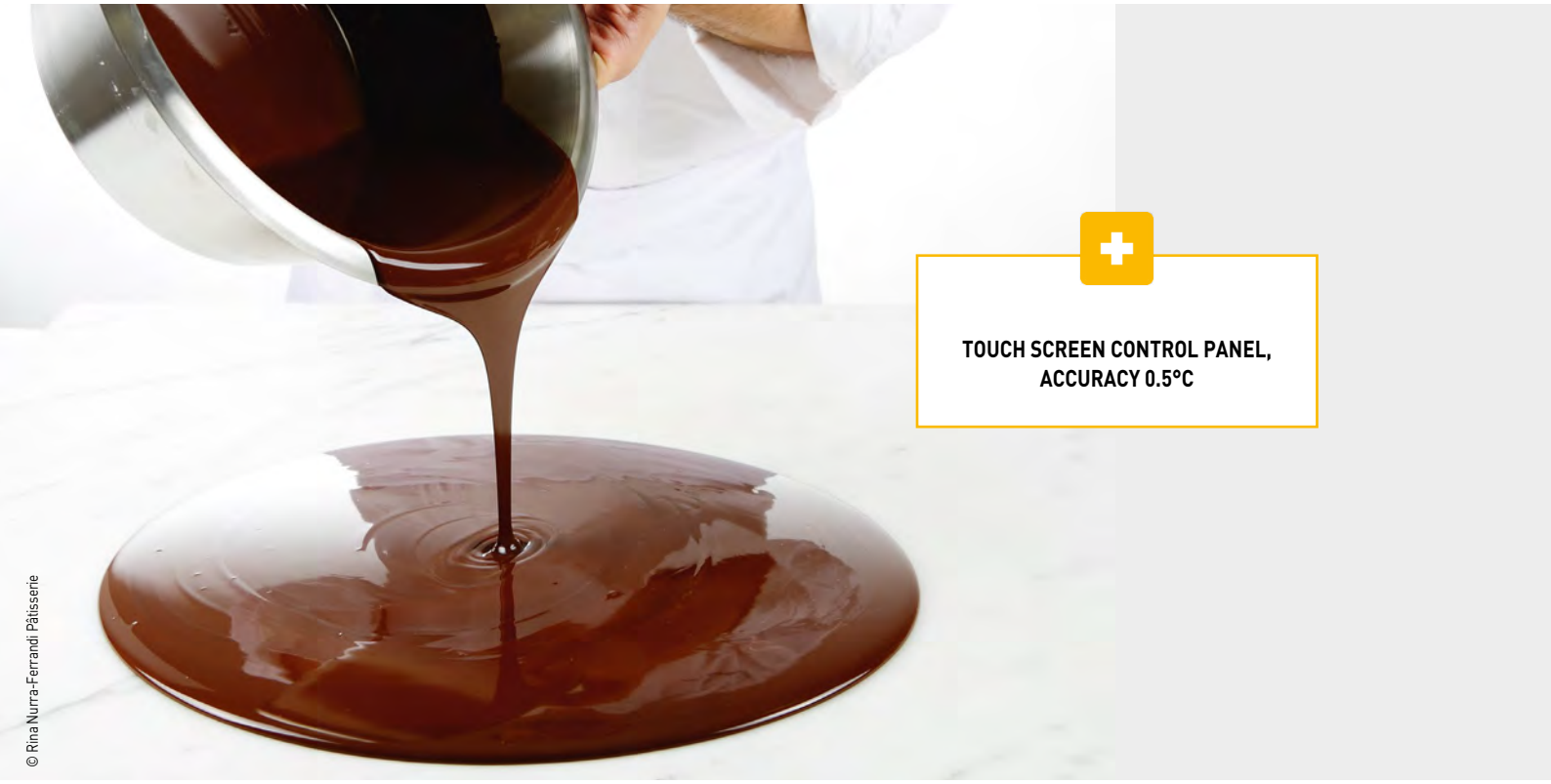




CHOCOLATE

Evocative of gastronomic pleasure, chocolate requires delicate handling. Combine aesthetics with creativity and obtain excellent results with our precise and perfectly-designed equipment.

CHOCOLATE	372
SUGAR	411
ICE CREAM	421



© Rina Nurra-Ferrandi Pâtisserie

TOUCH SCREEN CONTROL PANEL, ACCURACY 0.5°C





CALORIBAC

Versatile appliance for melting and keeping chocolate, toppings, sauces, jellies, etc. warm. Back-up tempering machine for colour coatings. Non-removable stainless steel bowl, impact-resistant polypropylene shell. Evenly distributed heat. Touch screen control panel. Electronic control 25-90°C. Accuracy ± 1.5 °C. High-performance insulation: energy saving. Comes with clear lid in styrene-acrylonitrile (SAN).

Type	H mm	Ø mm	C cl	W. g	Watts	Volts	Hz	Ref.	Price
caloribac	188	254	350	1800	200	240	50	260434	
lid		254						260435	

CHOCO 10 ROUND WATER-HEATED DIPPING MACHINE

Compact dipping machine, ideal for making dipped chocolate candies. Grey composite frame, stainless steel round flat-bottomed well and lid. Round shape for easy stirring. Temperature controlled by thermostat 20-60°C. Thermal safety power supply cut off if there is a lack of water. Tempered glass control panel, water/airtight and easy to clean. Possibility of connecting a probe (option reference 260590) directly to the tempering machine and displaying the chocolate temperature instead of the set point. Capacity 10 kg of chocolate.

Type	L mm	l mm	H mm	C cl	W. g	Watts	Volts	Hz	Ref.	Price
choco 10	510	400	265	1200	5500	1000	240	50	260456	
extra tank			180	1200					260455	



QUICK AND EASY CONTAINER LOCKING SYSTEM

© Rina Nurra-Ferrandi Pâtisserie

QUICK AND EASY CONTAINER LOCKING SYSTEM



INSULATED WELL = ECONOMY AND TEMPERATURE STABILITY





CHOCO 15 WATER-HEATED DIPPING MACHINE

Tempering machine with quick melting speed thanks to the water bath. Compact, GN 2/3 depth 150 mm well with handles and lid entirely in stainless steel. Stainless steel frame AISI 304. Water temperature controlled by an electronic system. Precise thermostat between 20°C and 90°C. Thermal safety power supply cut off in the event of overheating. Touch screen control panel, water/airtight, easy to clean. Possibility of connecting a probe (option reference 260590) directly to the tempering machine and displaying the chocolate temperature instead of the set point. Capacity 10 kg of chocolate.

L mm	l mm	H mm	C cl	W. g	Watts	Volts	Hz	Ref.	Price
530	365	260	1300	9300	1400	230	50-60	260501	

CHOCO 15 R DRY DIPPING MACHINE

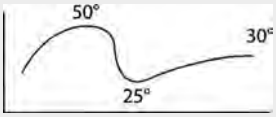
Dry dipping machine that combines simplicity, precision, and energy saving. Stainless steel body, container, and lid. High-performance insulation guaranteeing good temperature control. Precise thermostat 20°C to 60°C with indicator light. Touch screen control panel, water/airtight, easy to clean. Use of 2 containers GN 1/3 possible to work two different types of chocolate (2x5 kg). Possibility of connecting a probe (option reference 260590) directly to the tempering machine and displaying the chocolate temperature instead of the set point. Container GN 2/3 with handle and lid. Capacity 10 kg of chocolate.

L mm	l mm	H mm	C cl	W. g	Watts	Volts	Hz	Ref.	Price
530	365	260	1300	9690	300	230	50	260510	

ENSURES CHOCOLATE CRYSTALLISATION: MELTING, COOLING AND SETTING WITHOUT HANDLING



CHOCOLATE CRYSTALLIZATION CURVE





CONSTANT CHOCOLATE TEMPERATURE MEASUREMENT



260590 - STAINLESS STEEL PROBE

Made by MATFER BOURGEAT

CHOCO 22 T WATER-HEATED TEMPERING MACHINE

AISI 304 stainless steel frame, well, and lid. Prepares chocolate without handling, by circulating hot/cold water. Melt the coating at 50 (adjustable temperature), cool to 25/27 then increase and stabilise the temperature at 30/32 (adjustable temperature). Automatic water filling with electronic level control by solenoid valve. Electronic temperature control by thermostat 25°C to 60°C. Touch screen control panel, water/airtight, easy to clean. Possibility of connecting a probe (option reference 260590) directly to the tempering machine and displaying the chocolate temperature instead of the set point. Provide water supply (20/27 or 3/4 connection) and drainage. Capacity: 15 kg of coating. Extra container code 741115 and lid code 748101.

L mm	l mm	H mm	C cl	W. g	Watts	Volts	Hz	Ref.	Price
790	385	210	2000	19500	1800	240	50	260522	

MADE IN FRANCE

SENSOR FOR MATFER DIPPING MACHINE

Probe with stainless steel wire + holder. Allows you to know the exact temperature of the chocolate. Probe compatible with Choco 15 (260501), Choco R 15 (260510), choco 22 T (260522) and Choco 10 (260456) dipping machines. Directly connect onto the dipping machine in order to display the temperature measured on the control panel.

Type	Ref.	Price
sensor	260590	



© Rina Nurra-Ferrandi Pâtisserie



STAINLESS STEEL CONTAINER FOR CHOCOLATE DIPPING MACHINE

With fixed handles. Accessory for choco 15, choco 15R, and choco 10 dipping machines. Position of the small handles along the width. Compliant with the NF health and safety standard. NF 631-1. Thickness 0.7 mm.

Type	L mm	l mm	H mm	C cl	Ref.	Price
GN 2/3	354	325	150	900	942115	



MADE IN FRANCE

COVER FOR CHOCO 15 DIPPING MACHINE

Stainless steel lid GN 2/3 with handles for chocolate tempering machine Choco 15 (reference 260501 and 260510).

Type	L mm	l mm	H mm	Ref.	Price
	325	354	57	948102	



FACILITATES MOULD FILLING



260401 + 260402



Sold without utensils.



Presented on tempering machine, sold separately.



Presented on a soaker, sold separately.

CHOCOLATE DISPENSER

Chocolate dispenser with stainless steel frame, scrapers and base, 5mm thick polypropylene disc and nickel-plated steel counterweight. Ensures permanent stirring and regular distribution of chocolate. Fits on most dipping machines fitted with GN 1/1 containers. Height and depth adjustable base. Facilitates filling chocolate moulds. Motor 40 W. Rotation speed 21 rpm.

Type	L mm	l mm	H mm	Ø mm	W. g	Volts	Hz	Ref.	Price
motor unit	270	185	350		7500	230	50	260401	
disc				370				260402	

ADJUSTABLE UTENSIL HOLDER

Stainless steel base. Specially designed for use with dipping machines. Convenient because it slides under the machine. 260 mm bar fitted with 6 suspension hooks and mounted on a 600 mm swivelling hose. Very durable and rigid. Very easy to maintain for flawless hygiene.

L mm	l mm	W. g	Ref.	Price
310	205	1500	260412	



Cold restitution plate for making chocolate decorations

Without edge.

Makes chips/grills/cornets/chocolate ribbons for dessert decoration.

Tray can be stored in slide-out freezer cabinets.

Contains eutectic liquid.

Principle: freeze the stainless steel plate containing a eutectic liquid at -21°C for 24 hours. Spread the tempered chocolate on the plate. The chocolate undergoes a thermal shock and becomes malleable.

Tip: use the Cool Décor tray as a cold stand for the assembly of frozen desserts.

THE THERMAL SHOCK EXPERIENCED BY THE CHOCOLATE MAKES IT MALLEABLE





COOL DÉCOR

100% stainless steel with non-slip pads. Without edge.

L mm	l mm	W. g	Ref.	Price
600	400	9200	423060	



Liven up your buffets or display cabinets



PRO 100 CHOCOLATE FOUNTAIN

Stainless steel. Temperature controlled by thermostat from 30°C to 80°C. Removable tank and fountain component for cleaning. Use as a fondue set for dipping fresh fruit. Can be used to decorate windows and keep warm. Convenient because the worm screw pumps the chocolate up to the top. Use of chocolate 50% cocoa maximum recommended. Very durable and rigid. Capacity approximately 7-8 kg of chocolate.

H mm	W. g	Watts	Volts	Hz	Ref.	Price
100	17000	450	230	50-60	260441	

EASY-TO-USE DRY BAIN MARIE



Krampouz

CHOCOLATE MELTING MACHINE

Ideal for heating / maintaining at constant temperature sweet/savoury preparations. Allows quick and easy topping of pancakes, waffles, or chocolate. Ideal for takeaways, for example. Convenient thanks to its thermostat adjustable from 0°C to 90°C. Very durable and rigid. Very easy to maintain for flawless hygiene. Comes with 1 bottle 1 l, graduated with a 3 spout cap - polyethylene (code 116341). Stainless steel frame.

L mm	l mm	H mm	W. g	Volts	Hz	Ref.	Price
150	220	200	2100	220-240	50-60	242350	

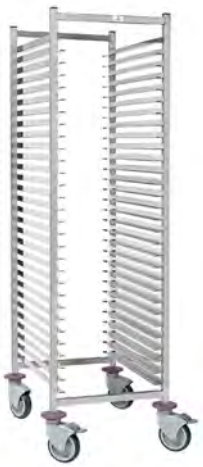


INDEPENDENT HEATING AND MOTOR CONTROLS

5-TIER CHOCOLATE FOUNTAIN

Stainless steel (fountains, worm screw, and body). Adjustable fountain temperature to avoid the risk of hardening or over softening the chocolate. Waterfall, tank and screw are dishwasher safe, to facilitate their cleaning. Use as a fondue set for dipping fresh fruit. Tool-free assembly and disassembly. 150 W heating element with temperature control thermostat. Chocolate tank (4 kg), easy to disassemble. Detachable power cable.

H mm	Ø ext. mm	W. g	Watts	Volts	Hz	Ref.	Price
680	330	7000	300	230	50-60	260421	



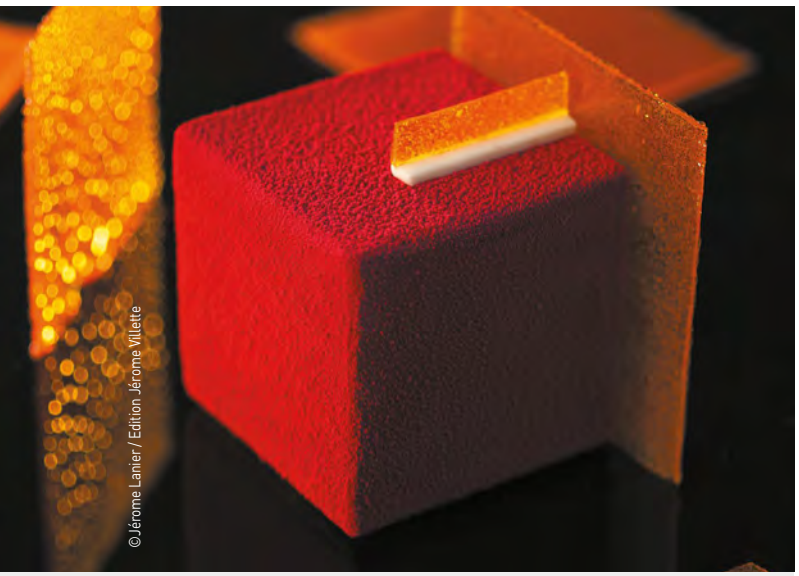
30 SHELVES FOR MAXIMUM SPACE SAVING

Made by MATFER BOURGEAT

SPECIAL CHOCOLATE AND CATERING TROLLEY

Special chocolate and catering trolley 600x400 mm. Total load 200 kg. 4 composite wheels Ø 125 mm with stainless steel ball bearings = no risk of rust. 2 wheels with brake: safe use. Square tube 25x25 mm. Guide rails with stops at both ends: prevents trays from slipping during handling.

Nb lvl	Largeur entrée mm	Space between slides	L mm	l mm	H mm	Ref.	Price
30	400	44	700	530	1650	772530	



High-quality gun for perfect results!

PRE-FITTED FOR HOSE WITH QUICK COUPLING





CHOCOLATE SPRAY GUN

Gun body in forged and Teflon-coated aluminium. Polyamide cup 50 cl, with screw lid. High quality with easy use. Compatible with soluble products. Several settings possible: spray fineness, fan width, spray pattern (round to fan) and flow rate. Nozzle calibre 1.7 mm. Recommended working air pressure: 1.8-2.5 bar. Comes with quick connection (compatible with spiral hose 264071). Recommended for use with compressor 264069 sold separately. Device intended for the manufacture of pastry and chocolate decorations, not approved for food contact.

Type	L mm	l mm	H mm	Ø mm	C cl	W. g	Ref.	Price
gun	150	100	300		50	700	264101	
extra cup					50		264107	
spiral hose	5000						264071	
nozzle 1.3 mm				1,3			264103	
nozzle 1.5mm				1,5			264105	
nozzle 1.7mm				1,7			264106	



BAIN MARIE WITH PUMP

Stainless steel bain marie. Ideal for dispensing chocolate sauce and other sweet/savoury sauces. Use in dry air or water heating. Convenient thanks to its temperature control by thermostat from 35°C to 93°C. Supplied with 2.8 l stainless steel bowl. Pump dispensing doses of 7, 15, 21, or 30 ml. Pump body/spout distance: 130 mm.

Type	l mm	H mm	C cl	W. g	Watts	Volts	Hz	Ref.	Price
bain marie	197	391	280	4000	500	230	50-60	468928	
extra tank			280					468070	

OIL-FREE, QUIET, AND PORTABLE



OIL-FREE COMPRESSOR 9BAR

Compressor designed for use in a food environment. Oil-free operation. 5-litre air tank. Very quiet and easy to transport. Adjustable pressure gauge.

L mm	l mm	H mm	W. g	Watts	Volts	Hz	Ref.	Price
414	191	392	12500	900	230	50-60	264069	



ELECTRIC CHOCOLATE SHAVINGS GRATER

100% stainless steel machine with shavings drawer. Easy to adjust and use. Easy to clean. For 2 chocolate blocks of 2.5 kg, thickness 17/40 mm, width 145-210 mm and height 40-330 mm. Shaving thickness adjustable from 0.1 to 3 mm. Speed adjustable from 1.5-24 rpm. Weights to maintain pressure on the removable chocolate blocks. Large shavings collection drawer. Mounted on 4 adjustable feet. Saves space, easy to move.

L mm	l mm	H mm	W. g	Watts	Volts	Hz	Ref.	Price
393	370	639	30000	90	230	50	411003	

NEW



COMPRESSEUR POUR PISTOLET À CHOCOLAT

Compresseur conçu pour une utilisation en milieu alimentaire. Fonctionne sans huile. Réservoir d'air 10 litres peint à l'interieur avec une peinture epoxydique qui donne une protection anti-rouille. Très silencieux : 62Db. Manomètre de pression réglable. Débit d'air : 85L /min. Facilement transportable grace à sa poignée de manutention. Stabilité assurée par 4 pieds antidérapants.

L mm	l mm	H mm	C cl	Poids g	Code	Prix HT
370	370	500	1000	19000	264072	



Quick manufacture of bare or printed chocolate discs and tuiles

Principle of use:
1. Place the plate width-wise on the 1st third of a "guitar" PVC sheet.
2. Position the shuttle at one end of the plate and fill with chocolate.
3. Slide the shuttle to the other end of the plate - as it moves, chocolate fills the perforations.
4. Lift the base and place it on the 2nd third of the sheet.
5. Do the same thing twice more to cover the entire 600 x 400 mm sheet.

Dimensions: 635 x 167 x 82 mm.





CHEF'S TIP
LE CONSEIL DU CHEF :
PLACE THE KIT IN AN OVEN AT 30/35°C BEFORE USE TO AVOID THE CHOCOLATE SOLIDIFYING TOO QUICKLY IN CONTACT WITH THE STAINLESS STEEL
PLACER LE KIT EN ÉTUVE À 30/35°C AVANT UTILISATION AFIN D'ÉVITER QUE LE CHOCOLAT NE FIGE RAPIDEMENT AU CONTACT DE L'INOX



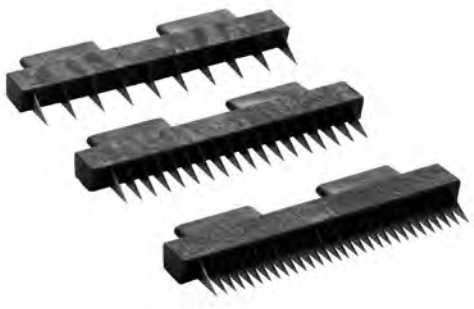


CHOCOLATE TUILE AND DISC SET

Kit consisting of a perforated plate and a chocolate tank/shoe made entirely of stainless steel. Appliance for the quick manufacture of bare or printed discs.

Type	L mm	l mm	H mm	Ø mm	Nbr emp.	H emp. mm	Ø emp. mm	Ref.	Price
24 discs	635	167	82	40	24	2	40	385040	
12 tuiles	635	167	82	50	12	3	50	385050	





Made by MATFER BOURGEAT

BOX OF 3 CHOCOLATE COMBS

3 Exoglass combs. For your safety, it is recommended to wear cut-resistant gloves. Comb spacing: 3, 5, 10 mm.

Ref.	Price
421708	

Dipping tools.

Stainless steel wire.

Polypropylene handles.

Polypropylene box with storage frame.

Box dimensions: 230 x 190 x 43 mm.



Made by MATFER BOURGEAT

DIPPING TOOL

Rigid stainless steel wire round dipping fork with polypropylene handle. Personalisation possible.

Type	Ref.	Price
round 10 mm	262012	
round 12 mm	262013	
round 14 mm	262014	
round 16 mm	262015	
round 18 mm	262016	
round 20 mm	262017	
pear	262019	
spiral	262020	
2 teeth	262021	
3 teeth	262022	
4 teeth	262023	
5 teeth	262024	



Made by MATFER BOURGEAT

BOX OF 10 DIPPING TOOLS

4 round pins diameter 14, 16, 18, and 20 mm.
1 oval dipping fork.
1 bulb dipping fork.
1 bulb dipping fork.
3 forks: 2, 3, and 4 tines.

Ref.	Price
262001	



Made by MATFER BOURGEAT

BOX OF 5 DIPPING TOOLS

1 round dipping fork diameter 16 mm.
1 bulb dipping fork.
3 forks: 2, 3, and 4 tines.

Ref.	Price
262002	



IDENTIFY YOUR CHOCOLATES, EACH WITH THEIR OWN DESIGN AND YOUR SIGNATURE



FORKS WITH SIGNATURE DECORATION

Box of 8 stainless steel wire chocolate marking tools.
Intended to mark the top of chocolates after coating.
8 assorted decoration models: 1 tooth, 2 teeth, 3 teeth, round, square, triangle, drop, zig zag.
Working angle adaptable to the craftsman's hand, by folding.
Hexagonal handle for ideal grip.
Comes in an storage box.

	Ref.	Price
	262010	





STAINLESS STEEL CHOCOLATE SHAVER

Stainless steel. Very good quality, ideal to make chocolate shavings. Very durable and rigid. Very easy to maintain for flawless hygiene.

Ref.	Price
421005	



SCRAPER

Thick silicone. Perfect for scraping chocolate trays on exit from the coating machine. Ideal for baking and for scraping containers.

Ref.	Price
114006	



CHOCOLATE SCRAPER

Acrylonitrile butadiene styrene (ABS) semi-flexible chocolate scraper. Used to scrape the chocolate off the "Cool Décor" plate and comb through it to create stripes. Has 3 different sides: 1 side smooth, 1 side fine ribbed, and 1 side wide ribbed.

L mm	l mm	Ref.	Price
190	115	421743	



MORE CONVENIENT AND SPACE-SAVING ROLL FORMAT



DIPPING SHEET LDPE

Smooth polyethylene. Superior quality, ensuring perfect chocolate shine. Highly flexible sheet suitable for food contact.

Type	L mm	l mm	Th. mm	Ref.	Price
packet of 10	600	400	0,1	261905	
roll of 100	600	400	0,1	261908	

PVC DIPPING SHEET

Non-stick PVC. Ideal for making smooth flawless chocolates. Clear, can be used to trace chocolate decorations. Very malleable, does not break.

Type	L mm	l mm	Th. mm	Ref.	Price
packet (pack of 100)	400	300	0,15	261912	
packet (pack of 100)	600	400	0,15	261911	



CHOCOLATE SCRAPER

High-quality stainless steel blade. Black polypropylene handle. Specially designed to fill and scrape chocolate mould trays. Blade height: 100 mm.

l mm	H mm	Ref.	Price
180	240	112641	
220	240	112643	



MATFER Made by MATFER BOURGEAT

TRANSFER STAMP

Stainless steel. Easy to clean. Ideal for making delicious chocolates with clearly printed patterns. Particularly effective for flattening transfers or guitar film on chocolates.

L mm	l mm	Ref.	Price
60	32	262030	

Decorate your cakes in an original way



COFFEE BEAN

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	104	17	12	5	0,8	380211	



LEAF

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	W. g	Ref.	Price
275	175	25	21	60	30	5	380228	



ASSORTED FLOWERS

5 flower motifs for decorating desserts and cakes, 20 cavities per tray.

Sheet			Mould			
L mm	l mm	H mm	Nbr	W. g	Ref.	Price
275	135	25	20	6	380243	



- Glossy.
- Easy to turn out.
- Very durable.
- Clear copolyester mould facilitating decoration.
- Easy to maintain.



MINI-CHOCOLATE BAR, 15 SQUARES

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	12	62	32	5	11	380246	



MINI-CHOCOLATE BAR, 20 SQUARES

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	4	87	53	7	30	380276	



CHOCOLATE BAR 100 G

18 squares (3x6).

Sheet				Mould					
Type	L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
classic	275	175	25	3	150	68	10	380240	27,80
vaguelette	275	175	25	3	150	70	11	380266	
offset	275	175	25	3	144	75	10	380283	

MADE IN FRANCE

CHOCOLATE BAR 100G, 8 SQUARES



Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g		
275	175	25	3	155	78,5	8,55	100	380239	



24-SQUARE BAR

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g		
275	175	25	3	158	82	10	130	380256	



28-SQUARE BAR

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g		
275	175	25	1	207	88	10	200	380258	



MINI-CHOCOLATE BAR, COCOA POD

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g		
275	175	25	6	118	50	7	50	383906	



CHOCOLATE BARS 100 G, 21 BONBONS

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g		
275	175	25	3	160	68	9	100	380281	



CHOCOLATE BAR 90 G

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g		
275	175	25	4	130	55	13	90	380282	



6-SQUARE BAR

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g		
275	175	25	7	125	30	13	50	383005	



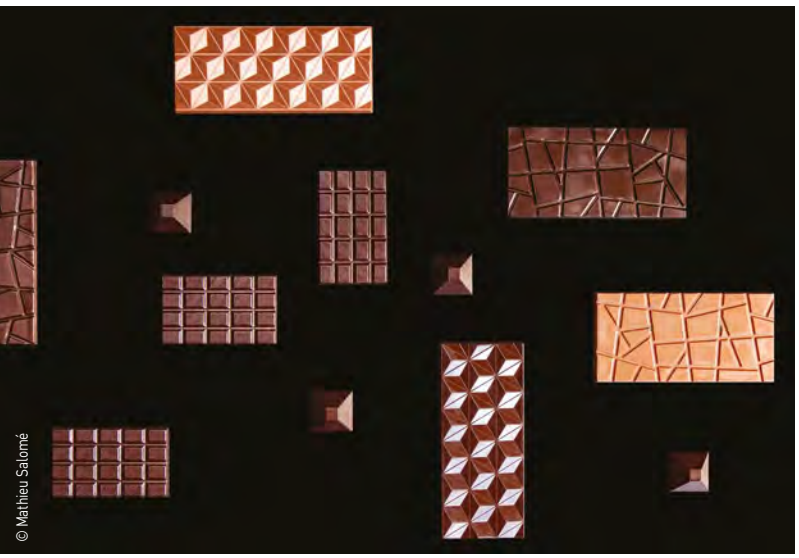
SMART BAR

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g		
275	175	25	14	70	25	20	30	380150	



MINI-BAR

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g		
275	175	25	15	78	21	17	25	380147	





POD BAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	2	210	70	6	100	382084	



K. KUGEL MINI-BAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	8	117	25	14	32	380134	



GEOMETRIC SHELF

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	3	150	66	10	80	380277	



CRUNCHY BAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	3	140	70	6	70	380279	



MINI-CHOCOLATE BAR, COCOA FLOWER

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	6	118	50	9	50	383807	



BRACELETS BAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	6	120	53	8	50	383813	



MINI-CHOCOLATE BAR, COCOA

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	12	76	35	5,5	20	383905	





SPHERE HALF

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W. g	Ref.	Price
275	175	25	32	13	26	12**	380249	
275	175	25	24	16	32	20,5**	380242	
275	175	25	15	20	39	16*	380148	
275	175	25	12	25	50	40**	380153	
275	175	35	6	35	70	50*	380154	
NEW 275	175	55	2	55	100	**	380181	

* weight for a hollow subject / ** weight for a full subject



TULIPE RECTANGULAR TIN

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	W. g	Ref.	Price
275	205	25	36	30	22	8	380107	



SPHERE HALF

Sheet			Mould				
L mm	l mm	H mm	Nbr	Ø mm	Ref.	Price
360	195	62	3	122	382051	



SPHERE HALF, 2 STRIPES

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W. g	Ref.	Price
275	135	25	21	14	26	5,5	383600	



STRIATED SPHERE HALF

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W. g	Ref.	Price
275	175	25	28	17	32	10	380163	



RECTANGLE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	24	36	22	20	15	380111	



OFFSET POMPONETTE MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W. g	Ref.	Price
275	135	25	24	20	28	9	383602	



SPLIT POMPONETTE

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W. g	Ref.	Price
275	135	25	24	17	28	9	383604	



ROUND

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W. g	Ref.	Price
275	135	25	24	13	28	9	383302	



STIPED ROUNDS

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W. g	Ref.	Price
275	175	25	28	13	32	10	380164	



FINE
PASTRY & CHOCOLATE STORE, VERSAILLES







OCF

OCF designed bespoke refrigerated display cases for Sébastien Serveau's FINE pastry store.
A Krion baking island and a wall-mounted display case for chocolates simply and elegantly present products, preserving pastries and chocolates in optimal conditions.



The cold expert for your refrigerated display cases





WOODEN SQUARE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	30	32	22	22	20	11,5	380122	



FLOWER SQUARE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	205	25	36	25	25	10	9	380106	



VENETIAN CANE SQUARE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	24	26	26	16	11	380112	



SQUARE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	24	22	22	24	11	380129	



SQUARE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	24	25	25	15	9	383203	



COCOA SQUARE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	35	25	25	25	12	383208	



HIEROGLYPH SQUARE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	24	25	25	12	8	383307	



SQUARE SHELL

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	24	27	27	12	9	383205	



ROUND SHELL

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W. g	Ref.	Price
275	135	25	24	13	28	9	383303	



OVAL SHELL

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	24	34	25	12	9	383502	



INGOTS

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	18	40	14	14	9	383003	





SQUARE DOME

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g		
275	135	25	24	25	25	15	9	380187	



SPLIT DOME

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	H mm	Ø mm	W. g			
275	175	25	28	13	31	8		381202	



ARABESQUE DOME

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	H mm	Ø mm	W. g			
275	175	25	28	14	30	8		381200	



RECTANGULAR SHELL

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g		
275	135	25	24	27,5	20,5	14	9	383405	



YULE LOG

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g		
275	175	25	32	35	18	15	7	380155	



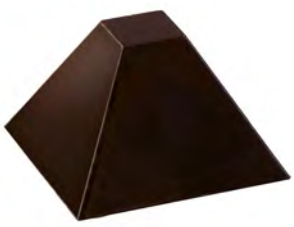
ROUNDED INGOTS

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g		
275	175	25	24	32	15	13	9	383408	



EGYPTIAN PYRAMID

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g		
275	135	25	21	27	27	13	7	383305	



PYRAMID

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g		
275	175	25	28	31	31	19	10	383300	



TRIANGULAR PYRAMID

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g		
275	175	55	28	25	26	55	11	380005	



PRALINE

Sheet			Mould						
L mm	l mm	H mm	Nbr	H mm	Ø mm	W. g	Ref.	Price
275	135	30	24	30	30	11	380141	



WAVE PRALINES

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	16	61	24	15	10	380050	



SQUARE COCOA PRALINES

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	24	25	25	14	9	383204	



RECTANGULAR PRALINES STRUCTURE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	24	31	17	14	9	383404	



NAPOLITAIN COCOA

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	18	36	36	9	13	383209	



NAPOLITAIN COCOA TEXTURE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	18	34	34	4	5	383207	



ROSETTE

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W. g	Ref.	Price
275	175	25	32	19	29	10	380152	



TRUFFLE

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W. g	Ref.	Price
275	135	25	24	22	25	9,5	380190	



RELIEF PATTERN

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W. g	Ref.	Price
275	135	25	18	14	28	9	383304	



DISCS

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W. g	Ref.	Price
275	175	25	8	5	68	15	380151	



STRIATED OVAL

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	55	2	29	19	55	16	380158	



QUENELLE

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	135	25	16	45	25	12	380167	



NEW

MINI-PUDDING

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	W. g	Ref.	Price
275	175	25	24	18	100	380175	



NEW

SPIRAL CHOCOLATES

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	W. g	Ref.	Price
275	135	25	18	20,8	10	380176	



OBLONG

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	16	40	15	16	9	383004	



HAZELNUT

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	24	26	26	23	9,5	380128	



GIANDERJA

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	24	43	20	18	9	383406	



WAVE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	21	50	25	15	7,5	380188	



STRIPED TRIANGLE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	28	36	35	12	10	380165	



ARABESQUE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	24	36	20	13	9,5	383007	



CONCAVE CYLINDERS

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W. g	Ref.	Price
275	175	25	32	20	22	9	383301	





ASSORTED CAVITIES

Sheet			Mould		
L mm	l mm	H mm	Nbr	Ref.	Price
275	175	25	36	380104	



WALNUT HALF

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	205	25	50	20	31	10	6	380110	



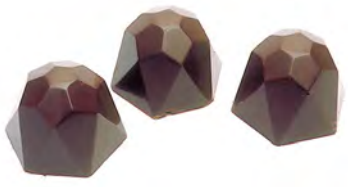
CHERRY OVALS

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	24	33	24	20	13	383105	



CHEF'S HAT

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	12	41	22	10	6	383402	



FACETED DIAMOND

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	40	30	25	18	15	380102	



APPLE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	21	23	31	18	11,5	380268	



MINI BORDEAUX CANNELÉ MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W. g	Ref.	Price
275	175	25	40	24	24	9	380108	



LILY

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	28	37	31	19	9	380210	



COMPLETE POD

3-section mould: 33 g upper shell + 33 g lower shell + 48 g beans.

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	30	3	140	23	13	383411	



POD

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	24	47,5	26	14	9	383101	



POD

2X12 cavities. 2X6.5 g.

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	205	25	24	23	50	13	13	383103	







PÉTANQUE SET

Mould for 6 boules diameter 72 mm (230 g) and 2 buts diameter 30 mm (17 g).

Sheet		Mould		
L mm	l mm	Nbr	Ref.	Price
275	175	8	380280	



MINI-RUGBY BALL

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	30	45	31	23	30	10	380230	



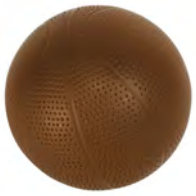
RUGBY BALL

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
360	195	90	2	270	169	85	380236	



GOLF BALL

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
275	135	25	18	20	40	380140	



NEW

BASKETBALL

Sheet			Mould			
L mm	l mm	H mm	Nbr	H mm	Ref.	Price
365	195	65	2	55	381204	



FORMULA 1

Sheet			Mould				
L mm	l mm	H mm	Nbr	L mm	l mm	Ref.	Price
275	175	30	1	200	72	380248	



MINI-FOOTBALL

Sheet		Mould					
L mm	l mm	Nbr	H mm	Ø mm	W. g	Ref.	Price
275	175	40	12,5	25	10	380220	



FOOTBALL BOOT

Sheet		Mould			
L mm	l mm	Nbr	L mm	Ref.	Price
275	175	2	200	380229	





WRIGGLING FISH

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	4	140	22	75	43	382085	



SMALL FISH AND SHELLFISH

Sheet				
L mm	l mm	H mm	Ref.	Price
275	175	25	380207	



SMALL FISH AND SHELLFISH

Sheet				
L mm	l mm	H mm	Ref.	Price
275	135	25	382054	



EXOTIC FISH

4 cavities for 2 fish. 147 and 98 G.

Sheet			Mould		
L mm	l mm	H mm	Nbr	Ref.	Price
275	175	25	4	380223	



FROG

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	55	2	120	90	45		382044	



FISH

4 cavities for 2 fish.

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	35	4	176	105	35	382008	



FISH

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	40	2	240	75	40	382018	



COW

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	25	2	150	120	25	382011	



SQUIRREL

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	25	2	150	90	25	382010	



TURTLE

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	35	4	115	80	35	382043	



PENCIL HALF

Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Mould L mm	Mould l mm	Mould H mm	Mould W. g	Ref.	Price
275	135	25	10	117	15	6	9,5	383401	

NEW



DIAMONDS

Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Mould H mm	Ref.	Price
275	175	25	24	8	380182	

NEW



DISCS FOR TASTING

Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Ref.	Price
275	135	250	15	381205	

NEW



Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Mould L mm	Mould l mm	Mould H mm	Ref.	Price
275	175	24	32	34	28	13,3	381263	



ASSORTMENT OF BRICKS

5 bricks 20x20 mm, 6.5 g. 4 bricks 30x20 mm, 10 g. 3 bricks 40x20 mm 14 g.

Sheet L mm	Sheet l mm	Sheet H mm	Ref.	Price
275	175	25	383412	



SET OF 4 COLOURS

Sheet L mm	Sheet l mm	Sheet H mm	Ref.	Price
275	175	25	381262	





CHESS PAWNS

Dimensions from 40x20x5 mm to 75x30x15 mm.

Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Ref.	Price
275	135	25	16	380222	



GINGER MAN

Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Mould L mm	Mould l mm	Mould H mm	Mould W. g	Ref.	Price
275	135	25	10	60	46	9	11	381029	



ALPHABET

Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Mould L mm	Mould l mm	Mould H mm	Mould W. g	Ref.	Price
275	135	25	26	39	35	6	5	380156	



HANDBAG

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	30	2	140	122	30	380126	



TEA TIME ASSORTMENT

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	28	20	40	38	28	5	380252	



PONY

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	25	2	110	110	18	382250	





EIFFEL TOWER

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	14	60	30	14	7	380278	



SPATULA

Sheet			Mould				
L mm	l mm	H mm	Nbr	L mm	l mm	W. g	Ref.	Price
275	135	25	10	115	24	8,55	380146	



ESPRESSO CUP WITHOUT SAUCER

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W. g	Ref.	Price
275	175	35	7	35	55	42	380255	



CUP

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
275	135	40	3	34	71	380237	



SNAIL

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	24	24	25	18	9,5	380130	





CHIOT ET CHATON

Sheet				Mould					
Type	L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
chiot	275	175	25	4	88	55	24	382055	25,35
kitten	275	175	25	4	88	55	24	382056	



POLAR SCENE

Sheet				Mould						
Type	L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
6 eskimos	275	175	25	12	60	29	9	15	381034	
4 penguins	275	175	25	8	60	41	12	35	381035	



SAINT JACQUES COCKLE HALF SHELL

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	25	2	125	145	24	382009	



PENGUIN WITH WOOLLY HAT

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	25	4	80	55	23	383415	





HEART

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	30	30	25	18	6	380269	



HEART

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	36	25	25	9	4	380205	
275	135	25	32	35	35	12	8	380206	



VALENTINE"S DAY HEART

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	24	29	29	18	9,7	383606	



HEART WITH RELIEF PATTERN

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	26	28	30	20	9	383607	



SMOOTH HEART

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	15	40	36	9	9	383413	



HEART-SHAPED DISC

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	15	39	33	4	4,4	383610	





HEART DECORATED WITH FLOWERS

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	8	55	55	11	17,5	380227	



HEART HALF

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	135	25	2	100	100	20	382231	
275	135	25	2	140	120	25	382233	



HEART DECORATED WITH FLOWERS

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	205	25	4	105	100	17	380226	



LOVE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	24	33	22	16	10,5	383608	



STRIATED HEART

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	21	35	33	11	8,6	380145	



SQUARE RIBBON BOX

Tray including 1 bottom and 1 lid.

Sheet			Mould				
L mm	l mm	H mm	Nbr	L mm	l mm	Ref.	Price
275	175	25	2	100	100	381008	



STILETTO

Double mould for a stiletto.

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	120	40	2	140	120	35	100	380127	



BUBBLE/SPLATCH EGG

Sheet			Mould					
L mm	l mm	H mm	Nbr	l mm	H mm	W. g	Ref.	Price
275	175	30	4	60	90	50	382135	



STRIATED EGG HALF

Sheet			Mould				
Type	L mm	l mm	Nbr	L mm	l mm	Ref.	Price
3 half eggs	275	175	3	130	90	382027	
2 half eggs	275	175	2	156	106	382025	



CHESTERFIELD EGG HALF

Sheet		Mould					
L mm	l mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	172	1	112	55	175	382040	



SMOOTH EGG HALF

Sheet			Mould				
Type	L mm	l mm	Nbr	L mm	l mm	Ref.	Price
4 eggs	360	195	8	98	65	382028	
2 eggs	360	195	4	127	87	382031	
1 egg 1/2	360	195	3	148	97	382033	
2 eggs	360	195	4	165	115	382034	
1 egg	360	195	2	172	110	382036	
1 egg 1/2	360	195	2	200	142	382038	
1 egg	360	195	2	234	156	382039	
1/2 egg	460	345	1	444	317	383700	



CRACKED EGG HALF

Sheet			Mould				
Type	L mm	l mm	Nbr	L mm	l mm	Ref.	Price
7 eggs	360	195	14	55	40	382019	
5 eggs	360	195	10	75	55	382021	
4 eggs	360	195	8	88	65	382022	
2 eggs	360	195	4	112	80	382023	
1 egg 1/2	360	195	3	137	92	382024	



STRIATED EGG HALF

Sheet		Mould						
L mm	l mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	40	33	23	11	5	380118	



STRIATED EGG HALF

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	45	30	20	10	7,8	382053	



TWEET TWEET EGG

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	50	2	150	100	50	382232	



CRACKED EGG HALF

Sheet		Mould					
L mm	l mm	Nbr	L mm	l mm	W. g	Ref.	Price
275	135	27	36	24	11	382003	



DIAMOND EGG

Sheet		Mould				
L mm	l mm	Nbr	L mm	H mm	Ref.	Price
275	175	4	70	116	382080	



CRYSTAL EGG HALF

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	24	32	22	10	5,5	380120	



WHOLE EGG

Sheet		Mould						
L mm	l mm	Nbr	l mm	H mm	Ø mm	Ref.	Price
275	175	2	100	150	103	382116	



FABERGÉ EGG

Sheet		Mould					
L mm	l mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	2	105	50	150	382234	



SMILEY EGG

3x8 models.

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	24	32	22	11	4	380261	



DRAPED EGG

Sheet		Mould					
L mm	l mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	2	100	50	150	382235	



ASSORTED EGGS

Sheet		Mould					
L mm	l mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	8	43	25	65	382236	



NEW



SITTING RABBIT

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	l mm	H mm	W. g		
275	175	25	2	40	64	100	382077	



RABBIT

Sheet			Mould			Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm		
275	205	40	2	180	125	382013	



LAUGHING BUNNY

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm		
275	175	25	2	120	43	40	380216	



BUNNY

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g		
275	175	25	2	255	175	25	120	382065	



RABBIT

Double tray with assembly points for 6 rabbits.

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm		
275	175	25	2	131	41	25	382064	



RABBIT AND BASKET

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm		
360	195	40	2	180	155	35	382015	



SMALL RABBIT

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g		
275	135	25	16	55	25	10	17	380214	



RABBIT AND EGG

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm		
275	135	50	4	155	82	40	382016	



SMALL RABBIT

Sheet			Mould				
L mm	l mm	H mm	Nbr	L mm	l mm	Ref.	Price
275	135	40	2	100	75	382074	



EGG HALF DECORATED WITH A RABBIT

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	30	6	82	56	28	88	380224	



RABBIT AND BASKET TO FILL

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	2	141	109	15	13	382073	



EGG WITH RABBIT/DUCK PAIR

Double mould with assembly points for 1 object.

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	60	2	228	110	60	382060	



SITTING RABBIT

Sheet		Mould					
L mm	l mm	Nbr	L mm	l mm	W. g	Ref.	Price
275	175	2	134	120	120	382017	



RABBIT AND EGG

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	30	2	120	94	30	382217	



CHICK AND SHELL

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	45	4	110	75	34	382006	



RABBIT

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	30	2	124	90	30	382012	



RABBIT

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
360	195	30	2	230	80	30	382014	





ROOSTER

Sheet			Mould				
L mm	l mm	H mm	Nbr	L mm	l mm	Ref.	Price
275	175	45	2	175	140	382045	



HEN AND BASKET

Double mould with assembly points.

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
305	170	85	2	305	210	85	382066	



LAYING HEN

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	65	2	140	114	65	382058	



LAYING HEN

Sheet				Mould					
Type	L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
1 hen	275	175	50	2	184	152	40	382047	
1 hen	275	175	125	1	190	155	62,5	382049	
3 hens	275	175	35	6	80	70	30	382048	
4 hens	275	175	25	8	53	65	25	382046	



ROOSTER

Double mould with assembly points.

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
600	500	140	2	540	430	140	382063	



CASSEROLE DISH

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	44	2	140	123	40	120	382076	



CHICK

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	30	4	87	68	30	382007	



HEN

Sheet		Mould				
L mm	l mm	Nbr	L mm	l mm	Ref.	Price
275	175	2	110	98	382075	



DRAPED BELL

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	135	60	2	113	110	56	382224	



FOOD COVER DOME

Double mould.

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
230	200	90	2	190	170	85	382062	



ASSORTED SMALL FIGURINES FOR EASTER

Sheet			Mould			
L mm	l mm	H mm	Nbr	Ref.	Price
275	175	25	24	380105	



SMALL FISH

Sheet			Mould			
L mm	l mm	H mm	Nbr	W. g	Ref.	Price
275	175	25	30	4	380202	



ASSORTED SMALL FIGURINES FOR EASTER

Sheet			Mould			
L mm	l mm	H mm	Nbr	W. g	Ref.	Price
275	135	25	18	6	380142	



ASSORTED SMALL FIGURINES FOR EASTER

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	32	30	25	5	5	382001	



ASSORTED SMALL FISH AND SHELLFISH

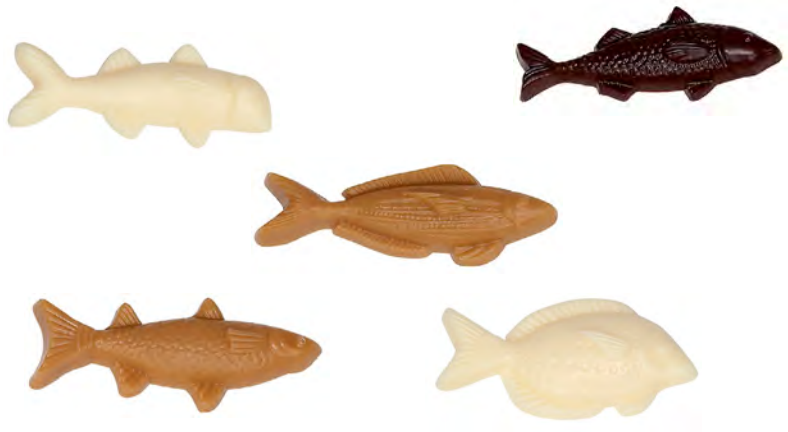
Sheet			Mould			
L mm	l mm	H mm	Nbr	W. g	Ref.	Price
275	175	25	35	4,5	380201	



SMALL SEA CREATURES

Sheet			Mould			
L mm	l mm	H mm	Nbr	W. g	Ref.	Price
275	135	25	20	9	380200	





SMALL FISH

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	W. g	Ref.	Price
275	175	25	21	45	20	2	380203	



SMALL LAYING HENS

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	W. g	Ref.	Price
275	175	25	16	45	35	10	382004	



SMALL LAUGHING BUNNIES

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	16	67	25	10	11	380217	



FATHER CHRISTMAS

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	30	4	130	51	20	381016	



FATHER CHRISTMAS AND SNOWMAN

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	30	2	120	102	25	135	381015	



FATHER CHRISTMAS WITH SACK

Sheet			Mould				
L mm	l mm	H mm	Nbr	L mm	l mm	Ref.	Price
275	135	25	2	100	80,5	381023	



SNOWMAN

Sheet			Mould				
L mm	l mm	H mm	Nbr	L mm	l mm	Ref.	Price
275	175	25	4	85	62	381010	



FATHER CHRISTMAS

Sheet		Mould			
L mm	l mm	Nbr	L mm	Ref.	Price
275	175	6	119	381005	



FATHER CHRISTMAS AND ELF

Sheet			Mould				
L mm	l mm	H mm	Nbr	L mm	l mm	Ref.	Price
275	175	30	2	120	78	381032	



FATHER CHRISTMAS STANDING

Double mould with assembly points.

Sheet			Mould			
L mm	l mm	H mm	Nbr	L mm	Ref.	Price
275	175	32	2	205	381025	
360	195	50	2	305	381026	



SAINT NICHOLAS

Sheet			Mould				
L mm	l mm	H mm	Nbr	L mm	l mm	Ref.	Price
275	175	25	8	90	32	381021	
275	175	25	2	210		381019	
275	175	25	4	150		381020	



FATHER CHRISTMAS STANDING

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	25	2	140	40	20	381024	





MINI-CHRISTMAS DECORATION

Sheet			Mould			
L mm	l mm	H mm	Nbr	W. g	Ref.	Price
275	135	25	18	6	381030	



FATHER CHRISTMAS ON A MOTORBIKE

Sheet			Mould				
L mm	l mm	H mm	Nbr	L mm	l mm	Ref.	Price
275	175	25	2	120	118	381031	



MINI-CHRISTMAS FIGURINES

Sheet				
L mm	l mm	H mm	Ref.	Price
275	175	25	381040	



MINI-CONE

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W. g	Ref.	Price
275	175	40	24	35	30	10	380099	



MINI-CHRISTMAS TREE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	25	12	50	33	7	4	380174	



MINI-CHRISTMAS TREE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	28	31	22	22	9	380169	



CHRISTMAS TREE HALF

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	135	30	1	166	103	29	260	381013	



CHRISTMAS TREE TO ASSEMBLE

Sheet			Mould		
L mm	l mm	H mm	Nbr	Ref.	Price
275	135	25	5	381014	



SNOWMAN

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W. g	Ref.	Price
275	175	25	40	30	20	15	4	380213	



CLOG

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	40	4	150	58	32	381012	



MUSHROOM

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	35	4	116	80	30	381009	



BOOT

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	40	2	140	94	38	381006	







VERY DURABLE CERAMIC LIGHTBULB



SUGAR HEATING LAMP 500 WATTS

Heating by very durable ceramic lamp and flexibly mounted. On/off switch with light. Stainless steel structure. Screen as an option. Worktop 400x300 mm with interchangeable non-stick mat (code 321030). Guarantee: 1 year.

L mm	l mm	H mm	W. g	Watts	Volts	Hz	Ref.	Price
460	330	580	4500	500	230	50	262215	

SUGAR HEATING LAMP 1,000 WATTS

Heating by very durable ceramic lamp and flexibly mounted. Energy dispenser with 3 positions. Stainless steel structure. Easy height adjustment thanks to the handle. Screen as an option. Worktop 400x300 mm with interchangeable non-stick mat (code 321030). Guarantee: 1 year.

L mm	l mm	H mm	W. g	Watts	Volts	Hz	Ref.	Price
460	350	500	5900	1000	240	50-60	262201	



SUGAR HEATING LAMP 2X500 WATTS

Larger worktop with interchangeable non-stick mat (code 321031). 2 very durable glass-ceramic lamps mounted on wire. Stainless steel structure. Energy dispenser with 3 positions. Worktop 530x325 m with raised Exopat baking sheet on two very stable feet. Accessory storage drawer under the box (polycarbonate container GN 1/2, depth 10 cm). Guarantee: 1 year.

Type	L mm	l mm	H mm	Volts	Hz	Ref.	Price
light	565	400	710	230	50	262210	
screen	580	350	340			262204	



SUGAR HEATING LAMP SCREEN

Avoids temperature disturbances due to drafts. Clear copolyester sign. Rear panel with stiffener to prevent distortion under the effect of heat. Suitable for sugar heating lamps 262201 and 262215.

l mm	H mm	Ref.	Price
350	210	262205	





SUGAR BLOWING PUMP

Rubber. Double trigger with 1 copper tip l 130 mm Ø 6 mm. Bulb with non-return valve.

L mm	l mm	H mm	Ref.	Price
360	60	48	262230	



ECO SUGAR BLOWING PUMP

Rubber. simple trigger with 1 copper tip l 130 mm Ø 6 mm. Bulb with non-return valve.

L mm	Ref.	Price
250	262235	



SUGAR WORKING GLOVES

Made of latex allowing good sensitivity during work. Maximum operating temperature: 60°C. Guarantees comfort and safety when working with sugar.

Type	L mm	Ref.	Price
S	335	262289	
M	335	262290	
L	335	262291	



SUGAR SCISSORS

Fine polished hardened steel. Black coated handle.

L mm	Ref.	Price
240	072200	



SYRUP DENSITY METER

Syrup density meter, glass. Comes with a correspondence scale between Baumé degree and official densities. Comes with a PVC storage case. Offers 2 measuring scales: in Baumé degrees (15-40°Bé) and g/l (1,100 to 1,400).

L mm	Ref.	Price
160	250108	



SYRUP DENSITY METER TEST TUBE

Stainless steel.

H mm	Ø mm	C cl	Ref.	Price
175	36	17,5	250112	



+80°C +200°C

250330 250331 250332

CONFECTIONARY AND FRYING THERMOMETER

Easy to read. Glass thermometer body, red liquid. Food grade grey polyamide sheath. Can be sterilised in the dishwasher without removing the thermometer. Blister packed.

Type	L mm	Ref.	Price
sheath polyamide	300	250330	
sheath stainless steel	300	250331	
without sheath	300	250332	



THERMOMETER HOLDER

Fits on all your pots, sugar pans, and other containers (without adjustment). Stainless steel. Accepts all sheath thermometer models. Blister packed.

H mm	Ref.	Price
137	250500	



REFRACTOMETER 0-80% BRIX

Quick and easy measurement of sugar concentration. Ideal for ice cream, sorbet, jam, and jelly. Measuring range: 0-85% Brix, 0-45° Baumé. Accuracy: ± 0.2 % Brix, ± 1° Baumé. Comes in a hard protection case.

L mm	l mm	H mm	W. g	Ref.	Price
170	31	55	550	250126	



REFRACTOMETER

Ideal for controlling the sugar content, expressed in % Brix. High definition. Reader diameter 40 mm. Reference temperature < 20°C. Sample temperature 40°C maximum. Refractometer: 58-90 %. Accuracy +/- 0.5 %. Ideal for fruit pastes, jams, concentrated syrups, etc.. Convenient because it comes with a protective case.

L mm	Ø mm	W. g	Ref.	Price
150	40	145	250124	



IP 65

PAL-PÂTISSIER REFRACTOMETER

Very easy to use with double Brix/Baumé scale. Digital readout in less than 3 seconds. Allows you to accurately measure the amount of sugar in sorbets, ice cream, jam, or jellies. Measuring range: 0-85 % Brix, 0-45° Baumé. Measurement temperature: 10-40°C.

L mm	l mm	H mm	W. g	Ref.	Price
109	31	55	100	250130	



PH METER

Supplied in a complete kit with pH 7 calibration solution. Automatic pH 7 calibration. Display resolution: 0.1 pH. Accuracy +/- 0.1 pH. Protection class: IP 57. Comes with 2 AAA batteries.

Type	l mm	H mm	C cl	W. g	Ref.	Price
pH meter	80	31		70	250153	
6 bottles	35		5	57	250155	



Quick and easy preparation of fruit paste

Food contact approved silicone.

Comprising a flexible tray of 24 cavities and a rigid holder.

Simple and convenient use, to be used with an automatic funnel. Easy to turn out.





MANDARINE SEGMENT

Sheet			Mould				
L mm	l mm	H mm	L mm	l mm	H mm	Ref.	Price
335	180	15	45	18	15	339010	





STRAWBERRY HALF

Sheet			Mould				
L mm	l mm	H mm	L mm	l mm	H mm	Ref.	Price
335	180	20	36	30	20	339011	





RASPBERRY

Sheet			Mould			
L mm	l mm	H mm	H mm	Ø mm	Ref.	Price
335	180	24	24	30	339013	





HEART

Sheet			Mould			
L mm	l mm	H mm	H mm	Ø mm	Ref.	Price
335	180	11	11	30	339016	





ROUND DISC

Sheet			Mould			
L mm	l mm	H mm	H mm	Ø mm	Ref.	Price
335	180	18	18	34	339017	





SUGAR PAN

Sugar pan with copper body and riveted cast stainless steel cold-touch long handle. Ideal for caramel preparations. Copper ensures better heat distribution.

H mm	Ø mm	C cl	Th. mm	Ref.	Price
90	160	180	2	305016	
110	200	340	2	305020	



JAM PAN

Copper, non tin-plated interior. Riveted brass handles. Jam pan. Copper ensures better heat distribution. Slightly flared well to facilitate the evaporation of the water contained in the fruit.

H mm	Ø mm	C cl	Th. mm	Ref.	Price
130	350	950	1	303036	



HEAVY DUTY COPPER JAM PAN

Copper, non tin-plated interior. Riveted brass handles. Jam pan. Copper ensures better heat distribution. Slightly flared well to facilitate the evaporation of the water contained in the fruit.

H mm	Ø mm	C cl	Th. mm	Ref.	Price
180	420	1580	2	304042	



EGG WHITE HALF-ROUND BOWL

Copper. Rolled and reinforced rim, non tin-plated interior and removeable ring. Ideal for beating eggs whites with maximum homogeneity. Allows you to work sugar to make syrup, caramel, or jam.

H mm	Ø mm	C cl	Th. mm	Ref.	Price
120	240	350	1	032107	
130	260	450	1	032108	
150	300	700	1	032110	
200	400	1670	1,2	032114	



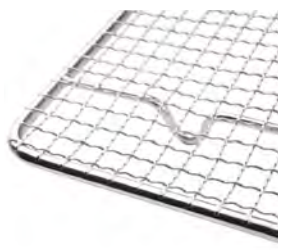


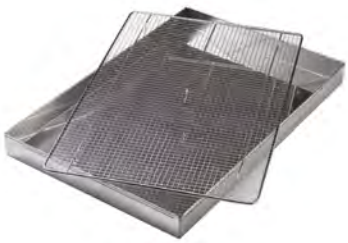


DRAINING RACK BOX

Stainless steel. Ideal for pouring chocolate, coulis, toppings, and syrups over cakes or candied fruit by recovering excess product in the box. Includes a special 9x9 mm mesh grid. Very durable and rigid. Easy to clean for flawless hygiene.

Type	L mm	l mm	H mm	Ref.	Price
	600	400	50	313004	





CONFECTIONERY RACK

Stainless steel. Ideal for pouring chocolate, coulis, toppings, and syrups over cakes or candied fruit by recovering excess product in the box. Suitable for the stainless steel tin 340304.

L mm	l mm	H mm	Ref.	Price
590	390	19	313503	



FLARED CONFECTIONER'S TRAY

Aluminium. Special confectionery tray with flared rims. Very durable and rigid. Easy to clean for flawless hygiene.

L mm	l mm	H mm	C cl	Ref.	Price
600	400	30	600	310455	



FLUTED ROLLING PIN FOR CARAMEL

Solid aluminium. Fluted rolling pin, ideal for ribbing toffee. Very durable and rigid. Very easy to maintain for flawless hygiene.

L mm	Ø mm	Ref.	Price
220	35	140201	



NOUGAT ROLLING PIN

Nickel steel. Heavy rolling pin, ideal for flattening nougat and nougatine. Very durable and rigid. Very easy to maintain for flawless hygiene.

L mm	Ø mm	W. g	Ref.	Price
350	35	2650	140203	



SUGAR SIEVE

Plastic body. Special steel iron. Ideal for sifting sugar.

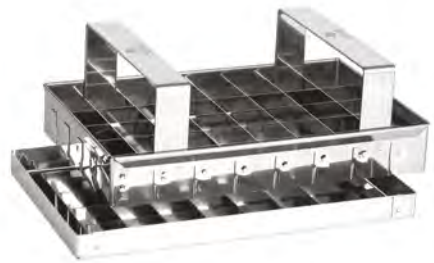
Taille de maille mm	Ø mm	Ref.	Price
0.20	185	115045	



CARAMEL RULERS

Polished solid aluminium. To spread fondant, ganache, or caramel in layers of constant thickness. Set comprising: 2 rulers 3 mm thick, 2 rulers 5 mm thick, 2 rulers 10 mm thick, marked and perforated.

L mm	l mm	Ref.	Price
600	20	140204	



40 SQUARE CARAMEL CUTTER

Stainless steel cutter. Allows you to cut 40 dough strips of 25 mm in a single step. Supplied with a holder tray.

L mm	l mm	H mm	Nbr emp.	L emp. mm	l emp. mm	Ref.	Price
200	125	14	40	25	25	154020	



NOUGAT CUTTER

NEW

Stainless steel nougat cutter. Also suitable for cutting toast in pullman bread. Bevelled edge, extra-strong plain round.

Ø mm	Ref.	Price
36	155030	
49	155040	
57	155050	
69	155060	
79	155070	
89	155080	
99	155090	
112	155100	

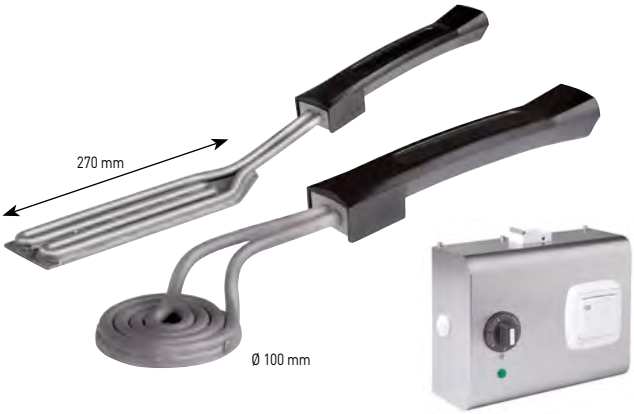


DRYING

Silica gel bags 5 g. Sachets absorb up to 10 times their weight in moisture. Promotes the proper conservation of dry biscuits and sugar pieces.

Type	Ref.	Price
packet of 100	410230	





CONTROL STATION FOR CARAMELISER

Stainless steel. Ideal to effortlessly caramelise preparations. Ergonomic carameliser. The appliance has a fixed electric cable.

Type	L mm	l mm	H mm	W. g	Watts	Volts	Hz	Ref.	Price
dish l 270 mm	615	70		1250	1900	230	50-60	262272	
round D100 mm	450	100		1000	1185	230	50-60	262273	
control station	250	100	200	2100				262276	



HOT AIRGUN

Hot air gun, ideal for pastry and confectionery. Comfortable use thanks to the ergonomic design and handle with non-slip Softgrip surface. 2 air flow and temperature levels available: Level 1: 300°C, 240 l/min and Level 2: 500°C, 450 l/min. Very durable. Cable length: 2.2 m.

L mm	l mm	H mm	W. g	Watts	Volts	Hz	Ref.	Price
260	90	200	600	1600	220-240	50-60	262261	



PRO CUISINE BLOWTORCH CARTRIDGE

With piezo and flow control knob. Suitable for gluing sugar pieces. Only use with gas cartridge code 662303. Sold without gas cartridge.

UV	Ref.	Price
1	262269	

Adjustable blow torch cartridge. Fits onto the torch in seconds.

L mm	l mm	H mm	Ø mm	UV	Ref.	Price
200	67	200	67	1	662303	



RECHARGEABLE GAS BLOWTORCH

Very convenient for all sugar sticking work. Excellent grip, built-in base ensures that it remains upright at all times. Recharges quickly with universal butane lighter refills. Piezo ignition. Adjustable blow torch flame. Blister packed and without gas. Very durable and rigid. Very easy to maintain for flawless hygiene.

Type	L mm	l mm	H mm	C cl	W. g	Ref.	Price
blow torch	130	70	160	2	300	262263	
cartridge				15	90	262264	

GAS BLOWTOrch with non-slip handle



ADJUSTABLE
Gas flow adjustment.

AUTOMATIC
Automatic piezo ignition.

PRACTICAL
Preheating system ensuring better flame stability.

GRIP
Non-slip bi-material handle.

RESISTANT
Cartridge holder in impact-resistant and very stable ABS.





MATFER GAS BLOWTORCH

Convenient with hanging ring for storage. Only use with Matfer gas cartridges. Ideal for caramelising the tops of cakes, desserts, crème brûlées. Sold without gas cartridge.

L mm	l mm	H mm	W. g	Ref.	Price
245	110	170	480	061680	



GAS CARTRIDGE

Adjustable blow torch cartridge. Safely recharges the blow torch in seconds.

H mm	Ø mm	C cl	Ref.	Price
90	90	36	061684	

To order preparation of mousses, sorbets, ice cream, sauces, and chilled soups







EAZY GIAZ ICE CREAM MAKER

Frozen food turbine (between -18 and -24°C) for the rapid production of ice cream, sorbets, and other edible products of different textures. Touchscreen control panel designed for intuitive use. Safe blade set disassembly mechanism for quick cleaning. Fast running speed: 10 80 g servings can be made in 60 seconds. Efficient bowl lock for added safety. Programming of repetitive cycles possible. Grinder mixer blade ensuring perfect ice cream and sorbet texture. Quick cleaning programme to be used between 2 treatments of different preparations. Air flow with pressure: 1.8 bar. Possibility of pressureless air flow or absence of air. 3 blade rotation speeds: 220 (mixing), 2,500, and 3,500 rpm. 1.3 l stainless steel bowls compatible with the other models on the market. Livré avec 2 bols + couvercles. Optional double helix blade attachment for solid food.

L mm	l mm	H mm	W. g	Watts	Volts	Hz	Ref.	Price
800	600	600	23000	1800	230	50	212520	
80		150	455				212521	



PREPARES INDIVIDUAL PORTIONS, AVOIDS WASTAGE



FRIX"AIR ICE CREAM AND SORBET MAKER

Professional machine for preparing mousses, sorbets, ice creams, sauces, and soups.
Frozen food processor and emulsifier safely stored at -20°C.
Transformation of ingredients into ice cream or sorbet without prior grinding.
Comes with: 2 "Frixer" blades, 1 whisk for whipped cream, 2 stainless steel bowl holders, 5 single-dose bowls in five colours with lid, 2 seals.
2 dynamic system arms create a perfect air/ingredient mix and make the consistency creamy.
Air pressure (0.5 bar). Blade rotation speed 2,000 rpm. Bowl volume 180 ml (300 ml once "frixed").

Type	L mm	l mm	H mm	C cl	W. g	Watts	Volts	Hz	Ref.	Price
Frix'Air	200	330	500		19000	600	230	50	265108	
pack of 50 bowls				18					265110	
set 6 accessories									265114	



SUGAR CONTENT METER

Ideal for controlling the sugar content, expressed in % Brix. High definition. Reader diameter 40 mm. Reference temperature < 20°C. Sample temperature 40°C maximum. Sugar content meter: 0-50%. Accuracy +/- 1 % for sorbets, ice creams, concentrated fruit juices. Convenient because it comes with a hard case.

Type	L mm	Ø mm	W. g	Ref.	Price
0-50 %	150	40	145	250122	

R290 gas refrigeration system reduces CO^2 emissions by 99.9%


© Rina Nurra-Ferrandi Pâtisserie



MACHINE WITH REMOVABLE BOWL, CONVENIENT AND EASY TO USE

GELATO CHEF 3L SORBET MACHINE

Manual or automatic ice cream maker. Convenient: it is very easy to use. Production of 1.5 l of ice cream in 25-35 min. Preparation density management. Transparent lid with magnetic safety stop. 1 compressor control button. 1 blade rotation control button. Removable stainless steel well 2 litres. Comes with blade and scrapers for use with or without removable bowl. New R290 gas refrigerant system that reduces CO^2 emissions by 99.9%. Body entirely made of stainless steel, for better durability.

L mm	l mm	H mm	W. g	Watts	Volts	Hz	Ref.	Price
405	325	300	1470	160	220-240	50-60	265221	

LARGE CAPACITY MULTI-PURPOSE MACHINE



GELATO 5K CREA SC ICE CREAM MACHINE

Automatic, powerful and fast ice cream maker. Quiet operation. 4 programs make it possible to produce: traditional ice cream, semi-soft Italian ice cream, granitas and to very quickly refrigerate all liquids from +80° to 10°C in 8 min. Bowl capacity: 3.2 litres. Maximum quantity of ingredients: 1.25 kg - 1.2 l. Hourly production: 5 kg - 7 l. -Turbine time: 12-15 min. New R290 gas refrigerant system that reduces CO^2 emissions by 99.9%. Non-removable stainless steel bowl for optimal performance. Easy to clean the bowl thanks to the washing water drain valve, on the front.. Comes with 1 ice cream spatula, 1 set of spare scrapers.

H mm	W. g	Watts	Volts	Hz	Ref.	Price
395	3400	500	220-240	50-60	265250	

FULLY AUTOMATIC PRODUCTION AND CHILLING CYCLES



GELATO 3K TOUCH SORBET MACHINE

Fully automatic ice cream maker. Production and conservation cycles managed by the software according to the outside temperature and ice density. 5 levels of conservation depending on the desired consistency. Preservation up to 8 hours. Fixed tank + removable stainless steel tank 1.7 litres. Stainless steel blade with removable scrapers. Hourly production: 3.2 kg / 4.8 litres. Turbine time max. 800 g: 15 min. Stainless steel body, transparent cover with magnetic safety when opening. Accessories comes with the machine: 6 removable well scrapers, 6 fixed well scrapers, 1 ice cream spatula, 1 25 cc measuring spoon for brine.

L mm	l mm	H mm	W. g	Watts	Volts	Hz	Ref.	Price
340	430	250	2100	280	220-240	50-60	265230	

NEW



SPATULA HOLDER FOR SORBET MACHINES

Stainless steel frame with magnets and towel hook. Sturdy and unbreakable polypropylene container. Comes with a POM spatula, ideal for working ice cream.

Type	L mm	l mm	H mm	W. g	Ref.	Price
magnetic	125	105	130	350	671004	



PRÉSENTOIR À SUCETTES GLACÉES

PMMA clear thermoplastic polymer. Ideal for presenting ice lollies (24 lollies per display). Wash with soapy water.

L mm	l mm	H mm	Ref.	Price
165	360	50	971184	



MOULES SUCETTES GLACÉES

Polypropylene mould with lid. Convenient and quick filling. Easy incorporation of plastic sticks and perfect hold. Models of figurines with lids. Box of 10x8 assorted models of figurine with lids and sticks.

L mm	l mm	H mm	Ref.	Price
70			971170	





LOLLY AND PUSH-UP ICE CREAM STAND

Acrylic. Ideal for storing and presenting ice lollies and popsicles. Wash with soapy water.

Type	L mm	l mm	H mm	Ref.	Price
14 lollipops	360	160	36	971180	
28 lollipops	400	310	90	971183	



PUSH-UP ICE CREAM MOULDS

Polypropylene. Ideal for making and selling ready-to-eat ice cream. Comes with piston, pusher, and lid. Polypropylene. Box of 100.

H mm	Ø mm	C cl	Ref.	Price
68	44	9	971178	
68	35	5	972177	



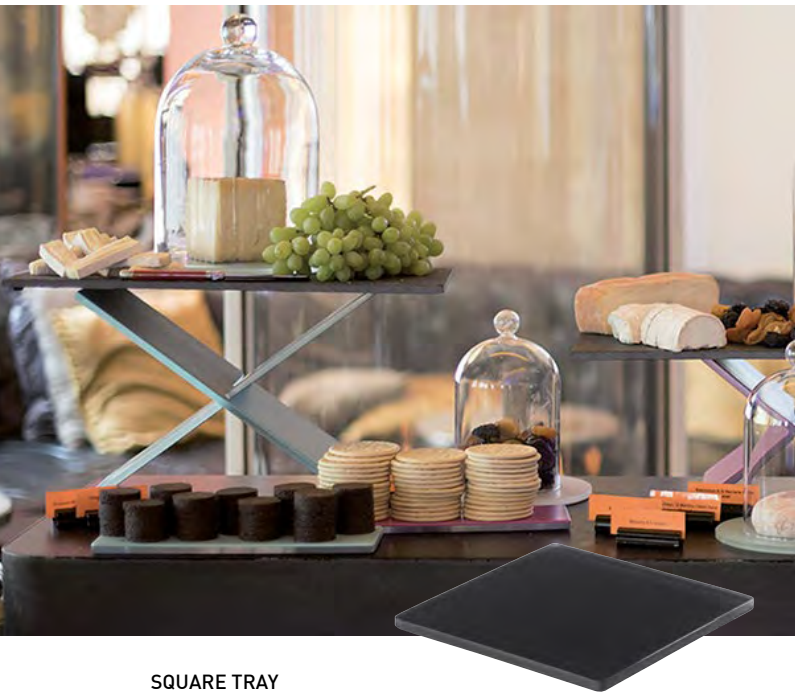


STORE

Showcase your flavoursome pastries by displaying them on attractive and practical trays or platters. Choose coordinated utensils for serving customers.

STANDS AND TRAYS	426
SERVING UTENSILS	434
PRICE MARKING EQUIPMENT	435
ICE CREAM	444
CANDLES	441
EDIBLE DECORATIONS	442
FIGURINES	443

- Monobloc Nacryl.
- Ideal for services to individuals, in stores, or for an elegant and original buffet presentation.
- Ultra-smooth, non-porous, and hygienic.
- High impact resistance.
- 10-year UV guarantee (if used exclusively the right way out).
- Other colours available on request.



SQUARE TRAY

Monobloc Nacryl. Ideal for services to individuals, in stores, or for an elegant and original buffet presentation. Ultra-smooth, non-porous, and hygienic. High impact resistance. 10-year UV guarantee (if used exclusively the right way out). Other colours available on request.

Type	L mm	l mm	Th. mm	Ref.	Price
anthracite	245	245	10	054151	
anthracite	300	300	10	054332	



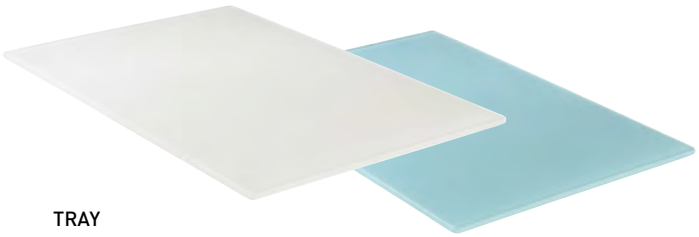
CAKES STAND

Type	H mm	Ø mm	Th. mm	Ref.	Price
anthracite	110	280	10	054372	
anthracite	210	280	10	054382	



GOURMET COFFEE

Type	L mm	l mm	Th. mm	Nbr emp.	Ø emp. mm	Ref.	Price
white	245	100	10	1	45	054200	
anthracite	245	100	10	1	45	054201	



TRAY

Type	L mm	l mm	Th. mm	Ref.	Price
white	530	325	10	054172	

TRAY

Type	L mm	l mm	Th. mm	Ref.	Price
anthracite	300	195	10	054302	
lagoon	300	195	10	054303	



COLLAPSIBLE DISPLAY STAND

Type	L mm	l mm	H mm	Th. mm	Ref.	Price
white	150	150	100	10	054182	
anthracite	150	150	100	10	054183	
white	200	200	195	10	054180	
anthracite	200	200	195	10	054181	



-30°C +120°C

MELAMINE DISH

Type	L mm	l mm	Ref.	Price
black	400	200	610571	
black	400	300	610572	
black	600	400	610574	
white	400	200	610581	
white	400	300	610582	
white	600	400	610584	



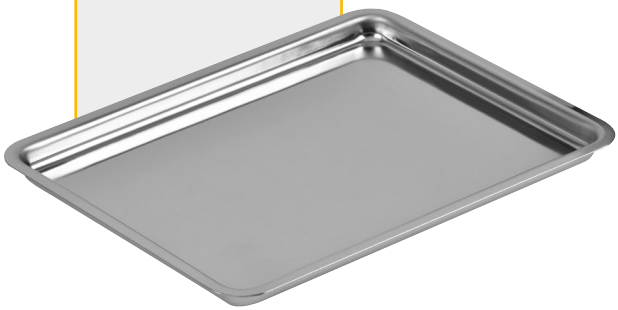
MADE IN FRANCE

GASTRONORM PLATTER

Stainless steel tray.

Type	L mm	l mm	H mm	C cl	Ref.	Price
GN 1/1	530	325	16	1,8	749401	
GN 1/2	325	265	16	0,8	749412	

IDEAL FOR SWEETS AND CHOCOLATES



STAINLESS STEEL PASTRY TRAY

Stainless steel 18/10 tray. Small, ideal for displaying chocolates.

L mm	l mm	H mm	Ref.	Price
180	130	10	610311	
200	160	10	610312	
230	170	10	610313	



MADE IN FRANCE -30°C

MELAMINE PRESENTATION TRAY

Melamine platter with small rim.

Type	L mm	l mm	H mm	Ref.	Price
elm	400	300	14	610604	
elm	600	400	14	610605	
marbled black	400	300	14	610614	
marbled black	600	400	14	610615	



© Buche de Nina Metayer

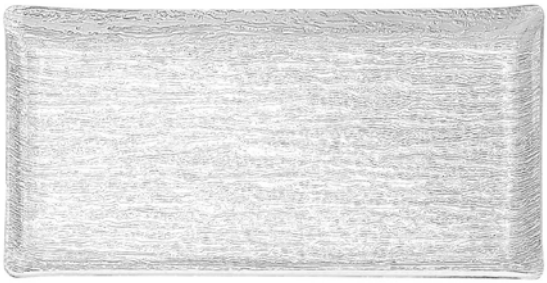
MADE IN FRANCE

MARBLED PLATTER

Melamine platter with small rim. Matt marble appearance. Showcases products.

H mm	Ø mm	Ref.	Price
14	325	610619	





ICE CREAM PLATTER

Format compatible with bakery trolleys.

L mm	l mm	Ref.	Price
200	400	610503	
300	400	610505	
600	400	610507	



CRYSTAL PLATTER

Format compatible with bakery trolleys.

L mm	l mm	Ref.	Price
200	400	610511	
300	400	610513	
600	400	610515	



CRYSTAL BLACK PLATTER

Format compatible with bakery trolleys.

L mm	l mm	Ref.	Price
400	200	610524	
400	300	610521	
600	400	610522	



CRYSTAL BLACK ROUND BLACK PLATTER

Ø mm	Ref.	Price
340	610525	

Harmonious presentation in the refrigerated display cabinet or on a buffet unit



Clear acrylic: captures and sends light reflections.

Black acrylic: showcases the product.

Decoration in relief.
Easy maintenance with soapy water.
Maximum washing temperature 50°C.
Dry on the side.

Stacks of 100 dishes maximum for storage recommended.



3 LARGE STEPS

Modular steps for a voluminous presentation of products. Kit composed of 3 units. 1er unit: 400x180x40. 2nd unit: 400x200x80. Stacks of 100 trays maximum recommended for storage.

Type	L mm	l mm	H mm	Ref.	Price
3 steps kit	400			610530	
step	400	180	40	610531	
step	400	200	80	610532	
step	400	220	120	610533	





3 BLACK STEPS

Modular steps for a voluminous presentation of products. Kit composed of 3 units. 1er unit: 400x180x40. 2nd unit: 400x200x80.

Type	L mm	l mm	H mm	Ref.	Price
3 steps kit	400			610550	
step	400	180	40	610551	
step	400	200	80	610552	
step	400	220	120	610553	



SILVER MELAMINE CAKE STAND

Silver appearance. Fitted with non-slip pads.

H mm	Ø mm	Ref.	Price
30	240	611005	



PLASTIC CAKE STAND

Plastic. Cake stand or round presentation tray. Resting on a base, to showcase preparations. Very durable and rigid. Very easy to maintain for flawless hygiene.

H mm	Ø mm	Ref.	Price
100	320	611025	



STAINLESS STEEL CAKE STAND

Stainless steel. Fitted with non-slip pads.

H mm	Ø mm	Ref.	Price
55	300	611004	
55	240	611003	



PASTRY DISH AND LID

Polystyrene.

Type	H mm	Ø mm	Ref.	Price
dish	20	320	610651	
food cover dome	95	290	610652	



PUZZLE 7-SHELF DISPLAY STAND

White plastic. Modular.

Type	H mm	Ø mm	Ref.	Price
display stand	750	350	681508	
tray without lugs			681510	
cap			681512	
base			681513	

ROUND WEDDING CAKE STAND

Aluminium. Modular. Round trays. Notches at 167 mm. 4 black plastic feet.

Type	Ø mm	Ref.	Price
tray	155	681611	
tray	200	681612	
tray	265	681613	
tray	320	681614	
tray	400	681615	
tray	450	681616	
tray	495	681617	
foot		681619	
end cap		681620	



DISPLAY STAND, 4 SHELVES

White plastic. Modular. Base dimensions: 520x115x43 mm.

H mm	Ø mm	Ref.	Price
440	280	681505	



DISPLAY STAND FOR BUFFETS

White plastic. Modular. 3 levels.

H mm	Ø mm	Ref.	Price
250	280	681501	



WEDDING CAKE STAND

White plastic. Modular. Round trays. Notches at 160 mm. 4 white plastic feet.

Type	H mm	Ø mm	Ref.	Price
4 levels	550	340	681524	
5 levels	710	440	681525	





ROUND BOX WITH LID

PMMA. Comes with the lid.

H mm	Ø mm	C cl	Ref.	Price
158	120	150	611204	
158	150	230	611205	
160	180	350	611206	



DISPLAY STAND, 3 SHELVES

PMMA. Comes flat. Capacity: 36 tablets of chocolate.

L mm	l mm	H mm	Ref.	Price
300	220	290	670899	





BLACK CAST-IRON EFFECT PLATTER

ABS tray with high rims.

L mm	l mm	H mm	Ref.	Price
400	300	20	610621	
580	195	20	610622	
600	400	20	610620	



ABS TRAY

ABS. Convenient to use thanks to its high and straight edges.

Type	L mm	l mm	H mm	Ref.	Price
white	415	205	27	275505	
black	415	205	27	275509	
black	415	300	24	275508	



STACKABLE CONTAINER

3 stackable PMMA containers. Ideal for organising self-service. Clear stackable and modular. Front opening by the handle.

L mm	l mm	H mm	Ref.	Price
190	130	145	670910	



MACAROON DISPLAY STAND

Clear holder on removable strips.

Type	L mm	l mm	H mm	Ref.	Price
5 flat rows	325	315	65	610561	
7 inclined rows	460	330	145	610560	

NEW



SWEETIE JAR

Glass. Comes with the lid.

H mm	Ø mm	C cl	Ref.	Price
220	105	50	611201	
245	115	100	611202	
270	135	200	532729	



SWEET JARS

Soda-lime glass.

H mm	Ø mm	Ref.	Price
201	168	069664	
355	168	069666	

DOES NOT MARK MOULDS





MADE IN FRANCE +200°C

EXOGLASS© CAKE SLICE

Exoglass knife server and tongs. Cost effective: does not damage the interior of the moulds. Ergonomic: 3 tools in 1. One serrated side, one plain, sharp and efficient. Suitable for carving hot products.

L mm	Ref.	Price
290	650174	

Made by MATFER BOURGEAT

CAKE SLICE

Polyamide. Bevelled edges, satin finish. Combining robustness and aesthetics.

Type	L mm	Ref.	Price
black	285	650184	



Made by MATFER BOURGEAT

CAKE SLICE

Clear CPET. Bevelled edges, satin finish. Combining robustness and aesthetics.

L mm	Ref.	Price
285	650183	



CAKE SLICE

Stainless steel cake slice. Elegant design. Ideal for serving slices of pies, cakes, or desserts.

L mm	Ref.	Price
240	652112	



CAKE SLICE / SERVING TONGS

Stainless steel. Glossy polish. Quality finish.

L mm	Ref.	Price
290	652006	



SWEETIE TONGS

Stainless steel. Small. Ideal for serving sweets, confectionary, or chocolates.

L mm	Ref.	Price
145	652007	



CAKE SERVING TONGS

Stainless steel. Standard size. Ideal for cake slices, pastries, and French pastries.

L mm	Ref.	Price
190	652004	



CAKE AND SWEETIE SERVING TONGS

Stainless steel. Convenient: curved heads for better grip.

L mm	Ref.	Price
180	652009	



CAKE SERVING TONGS

Stainless steel. Long heads. Ideal for long cake slices.

L mm	l mm	Ref.	Price
220	70	652003	



DISPLAY CASE THERMOMETER

Thermomètre à dilatation sur support aluminium. Designed to indicate the temperature of display cases. Temperature measuring range: -25°C to 25°C.

L mm	Ref.	Price
138	250571	

MADE IN FRANCE



FROZEN PRODUCTS

Washable PVC sign. For consumer information, in accordance with the legislation.

L mm	l mm	Ref.	Price
195	160	690611	



BREAD PRICE

Bread price sign with adhesive figures.

l mm	Ref.	Price
320	691512	



RUSTIK

Polystyrene (PS) sign. Cost effective: rot-resistant. Adhesive fasteners provided.

L mm	l mm	Ref.	Price
400	300	691583	
600	400	691597	



CLOCK

4 clock sign. Comes with a set of adhesive labels for the closing day.

L mm	H mm	Ref.	Price
160	240	691593	







OPEN NON-STOP

PVC sign with black background. Washable.

L mm	H mm	Ref.	Price
140	100	691594	

BLACK CHALKBOARD AND FRAME

Black chalkboard and pine frame. Writing with white washable markers.

L mm	l mm	Ref.	Price
600	400	691595	

"LAVAGE DES MAINS"

Panneau en polystyrène. Economique : Très solide, résistante à l'eau et imputrescible. Fixation par 2 bandes adhésives.

L mm	l mm	Ref.	Price
300	210	257011	

PVC RECTANGULAR TAG

10 PVC cake labels.

L mm	l mm	Ref.	Price
70	50	691111	
80	60	691112	
67	100	691113	



LACEY OVAL CHALKBOARDS WITH EASELS

10 PVC cake labels. Oval format, with base, monobloc.

Type	l mm	H mm	Ref.	Price
white and gold	68	70	691116	
white and burgundy	68	70	691117	



PVC TRIANGLE FOOD TAG

PVC bakery labels. Set of 100.

Type	L mm	l mm	Ref.	Price
white	45	60	691102	
black	64	54	691103	



PVC EASEL

10 PVC display boards. For vertical display. For use with a chalk pen. Rinse with clean water.

L mm	l mm	H mm	Ref.	Price
30	60	80	691132	



FOOD TAG

10 neutral style PVC label with stick.

L mm	H mm	Ref.	Price
70		690751	



RUSTIK

Rustik PVC labels. Cost effective: rot-resistant and does not fear humidity. Pack of 10.

L mm	l mm	Ref.	Price
80	60	690800	



RUSTIK

Polystyrene display sign. Cost effective: Very durable, does not fear humidity or mould. Pack of 3.

L mm	l mm	Ref.	Price
230	140	691133	



ALLERGIES DISPLAY SIGN

10 PVC display boards. Allows you to specify the allergenic substances present.

L mm	l mm	H mm	Ref.	Price
70	30	50	691131	



CHEVALET EPIDOR

10 chevalets en PVC. Décoré sur les 2 faces.

L mm	l mm	H mm	Ref.	Price
60	45	40	691537	9,40



WIRE LABEL HOLDER

3 stainless steel label holders. Very robust and stable. Do not take up space between dishes.

L mm	l mm	H mm	Ref.	Price
60	60	100	690644	



MADE IN FRANCE

STAINLESS STEEL TAG HOLDER

6 stainless steel label holders. Holder for labels without sticks.

Type	l mm	H mm	Ref.	Price
6 label holders		85	690652	
10 brioche-shaped tags	57	65	690685	



EASEL TAG HOLDER

Crystal PVC. Holder for labels without sticks. Very stable.

Type	Ref.	Price
10 display stands	690671	

MADE IN FRANCE

RECTANGULAR TAG

10 PVC cake labels. Washable.

L mm	l mm	Ref.	Price
70	50	690681	
100	70	690682	



BLACKBOARD TAG

24 PVC labels. Wooden frame. Comes with 1 white water-erasable marker. Come without the label-holder.

Type	L mm	l mm	Ref.	Price
stand tag	50	60	690804	
flat label	50	60	690805	



NEON TAG

10 black matt PVC "Néon" labels. To write in a white felt tip pen. Come without the label-holder. Washable.

Type	L mm	l mm	Ref.	Price
pink	70	70	691535	
orange	70	70	691536	



BREAD PRICE LABEL

24 PVC labels. Wooden frame. Comes with 1 white water-erasable marker.

l mm	H mm	Ref.	Price
150	50	690806	



PVC CHALKBOARD

10 PVC chalkboards.

L mm	l mm	Ref.	Price
120	80	690811	



PS LABEL

10 polystyrene tags.

Type	L mm	l mm	Ref.	Price
raspberry rounded edges	80	60	691106	
black rounded edges	80	60	691138	
raspberry straight edges	60	40	691105	
black straight edges	60	40	691137	

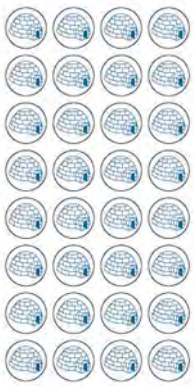


MADE IN FRANCE

ADJUSTABLE LABEL HOLDER WITH CLIP

10 black polyamide swivel label holders. Lower gripper suitable for all types of dishes, even thick ones. Comes with 2 interchangeable rods L 75 mm and 38 mm.

l mm	H mm	Ref.	Price
35	115	690525	



"PRODUITS CONGELÉS" ADHESIVE LABEL

120 adhesive labels. Comes in sheets.

Type	Ø mm	Ref.	Price
igloo	23	690612	
snowflake	23	690615	
penguin	23	690616	



MADE IN FRANCE

PP LABEL HOLDER

Polypropylene label holders. Convenient: for all styles of label without stick. High quality, very stable.

Type	H mm	Ref.	Price
ivory x6	65	690502	
ivory x6	90	690512	
chrome-plated x6	90	690513	
black x1	65	690521	
black x1	90	690522	



HACCP LABEL, DAYS OF THE WEEK

Ensure customer food safety with an organised and colour-coded labelling system. A large part of the label is blank so you can enter your own text (storage temperatures, name of operator, etc.). Traceability labels differentiated by colour for each day of the week to make work easier for operators. These labels can be removed without leaving any sticky residues that could cause cross-contamination, which can occur when containers are stacked. They are easily removed from metal, glass, and plastic. Food rotation labels can help you improve inventory management, manage food expiry dates, and reduce food waste.

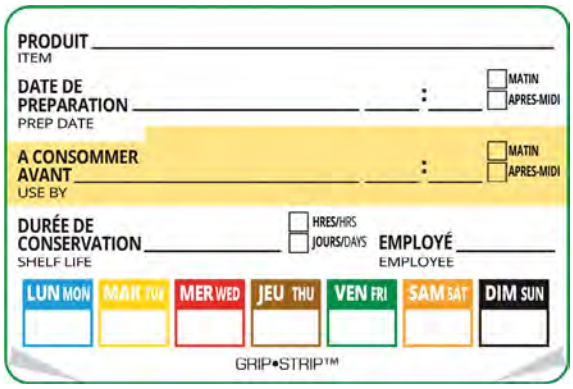
Type	L mm	l mm	Ref.	Price
Monday	25	25	257021	
Tuesday	25	25	257022	
Wednesday	25	25	257023	
Thursday	25	25	257024	
Friday	25	25	257025	
Saturday	25	25	257026	
Sunday	25	25	257027	



BBD LABEL, DAYS OF THE WEEK

Roll of 500 sticky labels. Easy to remove. Compatible with distributor reference 257012. 7 colours to choose from, 1 for each day of the week. Labels available in French only.

Type	L mm	l mm	Ref.	Price
Monday	50	50	257001	
Tuesday	50	50	257002	
Wednesday	50	50	257003	
Thursday	50	50	257004	
Friday	50	50	257005	
Saturday	50	50	257006	
Sunday	50	50	257007	



BBD LABEL, DAYS OF THE WEEK

Roll of 500 sticky labels. Easily detachable. Convenient: lists shelf life and days of the week. Can be used on stainless steel, glass, and plastic. Perfectly adheres to containers, even when steaming. Easily removed from containers after washing. Minimum application temperature: 4°C. Compatible with dispenser 257013.

L mm	l mm	Ref.	Price
75	50	257008	



"A UTILISER EN PREMIER" LABEL

Roll of 500 sticky labels. Convenient: helps inventory management. Cost effective: reduces food waste. Easy to remove. Compatible with dispenser reference 257013.

L mm	l mm	Ref.	Price
50	50	257010	



LABEL DISPENSER

Label dispenser with a capacity of 7 rolls. Ergonomic: saves time and space. For 50x50 mm roll.

Type	L mm	l mm	H mm	Ref.	Price
7 rolls	445	130	115	257012	
1 roll	130	65	113	257013	

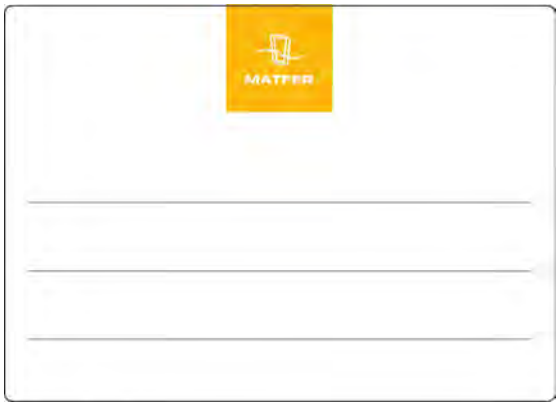


WATER-SOLUBLE NEUTRAL LABEL

Dispenser box of 250 labels. Water soluble when washed. Compatible with dispenser 257013.

L mm	l mm	Ref.	Price
71	51	257140	
50	32	257135	

HACCP identification labels



NEUTRAL LABEL

Roll of 500 blank sticky labels. Peelable non-water-soluble.

L mm	l mm	Ref.	Price
71	50	257147	



HACCP LABEL

Packet of 10 sheets of 30 labels (5 labels in 6 colours). To clearly ensure product traceability.

L mm	l mm	Ref.	Price
50	25	257130	



WHITE MARKER PEN

Compatible with plastic and glass. Opaque, light-resistant, odourless, does not drip. Water-erasable.

Type	L mm	Ø mm	Ref.	Price
white	145	18	012000	
pack of 4, tip 2-6 mm	140	20	012015	
sold separately, tip 7-15 mm	155	28	012010	



COLOURED MARKER PEN

Felt pen for labels. Suitable for use with glass, blackboards, plastic labels, metal, paper, and cardboard. Water-erasable.

	Type	Ref.	Price
1	silver	691417	
2	gold	691416	
3	yellow/green/blue/red	012016	



BLACK MARKER PEN

Black felt pen for labels. Alcohol-erasable writing.

Ref.	Price
010277	



BLACK MARKER PEN

Water-erasable black ink marker. Suitable for use with glass, blackboards, plastic labels, metal, paper, and cardboard.

Ref.	Price
691411	









468957



468956



468950



468952

NUMBER LABELLER 1 LINE

Number labeller 1 line. To mark and ensure the traceability of products. Can print up to 8 characters at once. Comes with an ink cartridge. 1-year guarantee. Extra ink pad (400893) not included. Labels: 19.8x11.2 mm.

Type	L mm	l mm	Ref.	Price
labelling machine	220	200	140950	
buffer			400893	

NUMBER LABELLER 2 LINES

Number labeller 2 lines. To mark and ensure the traceability of products. Up to 8 characters per line. Comes with an ink cartridge. Adjustment of the knurled knobs. Extra ink pad (400893) not included. Labels: 20x16 mm.

L mm	l mm	Ref.	Price
220	210	140952	

ADHESIVE LABEL

Type	L mm	l mm	Ref.	Price
neutral 1 line (8x2,500)	20	11	468950	
neutral 2 lines	20	16	468957	
2 lines 'fabriqué le'	20	16	468956	
2 lines 'emballé le'	20	20	468952	



CREATION OF SIMPLE AND CLEAN LABELS

DYMO LABELLER

Dymo labeller for professional use. Label point 160 model. For clean and crisp writing. Compatible ribbon widths: 6 mm, 9 mm, or 12 mm. AZERTY keyboard, characters or symbols total 342. 6 character sizes to choose from. Preview before printing possible. Comes with ribbon: black print on a white background. Number of styles: 8. Power: 6 AAA batteries not provided.

L mm	l mm	H mm	Ref.	Price
203	118	49	469046	



LABELLER RIBBON

Dymo labeller ribbon (469046).

Type	L mm	l mm	Ref.	Price
black red background	7000	9	469047	
black clear background	7000	9	469060	
black white background	7000	9	469061	
white black background	7000	12	469062	





WHITE AND GOLD NUMBER CANDLE WITH BASE

Number to put on cakes, desserts. Finish: gold and white. Fits on base reference 877203. Fits on base reference 877201.

Type	H mm	Ref.	Price
No. 0, pack of 10	40	877205	
No. 1, pack of 10	40	877206	
No. 2, pack of 10	40	877207	
No. 3, pack of 10	40	877208	
No. 4, pack of 10	40	877209	
No. 5, pack of 10	40	877210	
No. 6, pack of 10	40	877211	
No. 7, pack of 10	40	877212	
No. 8, pack of 10	40	877213	
No. 9, pack of 10	40	877214	
base, pack of 10		877203	
candle, pack of 100	70	877201	





MADE IN FRANCE

WHITE AND GOLD NUMBER CANDLE

Gold finish. Odourless. Rigid. Box of 12.

Type	H mm	Ref.	Price
No. 0	65	910230	
No. 1	65	910231	
No. 2	65	910232	
No. 3	65	910233	
No. 4	65	910234	
No. 5	65	910235	
No. 6	65	910236	
No. 7	65	910237	
No. 8	65	910238	
No. 9	65	910239	



MADE IN FRANCE

WIDE TWISTED CANDLE

Twisted candle. Pack of 50 candles.

Type	H mm	Ø mm	Ref.	Price
blue	75	8	910121	
white	75	8	910122	
pink	75	8	910123	
assorted	75	8	910124	



MADE IN FRANCE

GOLD NUMBER CANDLE WITH HOLDER

White candle mounted on a white plastic holder on which a gold number is fixed. Odourless. Rigid. Box of 10.

Type	H mm	Ref.	Price
No. 0	70	910240	
No. 1	70	910241	
No. 2	70	910242	
No. 3	70	910243	
No. 4	70	910244	
No. 5	70	910245	
No. 6	70	910246	
No. 7	70	910247	
No. 8	70	910248	
No. 9	70	910249	



MADE IN FRANCE

THIN TWISTED CANDLE

Twisted candle. Pack of 100 candles.

Type	H mm	Ø mm	Ref.	Price
blue	60	6	910101	
white	60	6	910102	
pink	60	6	910103	
assorted	60	6	910110	



MADE IN FRANCE

SINGLE CANDLE HOLDER

Candle holder. Box of 100.

Type	H mm	Ø mm	Ref.	Price
white	25	6	910144	
crystal	25	6	910145	
assorted	25	6	910146	

Ideal for decorating cakes, desserts, and cupcakes. 2 assorted models:.



JOYEUSES FÊTES CAKE DECORATION

Bag of 24. 2 assorted models:.

L mm	l mm	Ref.	Price
94	30	911019	



JOYEUX NOËL CAKE DECORATION

Bag of 24. Star patterns, Father Christmas and snowman.

L mm	l mm	Ref.	Price
94	30	911013	



JOYEUX ANNIVERSAIRE CAKE DECORATION

Bag of 24. Cheerful colours with drawings of balloons and confetti.

L mm	l mm	Ref.	Price
90	40	911008	



VANILLA FLAVOUR JOYEUX ANNIVERSAIRE CAKE DECORATION

Bag of 24. Vanilla flavour. 3 assorted models:.

L mm	l mm	Ref.	Price
94	32	911016	



JOYEUX ANNIVERSAIRE CAKE DECORATION

Bag of 24.

L mm	l mm	Ref.	Price
90	47	911025	



JOYEUX ANNIVERSAIRE CAKE DECORATION

Bag of 24. 4 different models. Cheerful colours with drawings of cakes and gifts.

L mm	l mm	Ref.	Price
94	30	911024	

Ideal for decorating cakes, desserts, and cupcakes.



WAFER CAKE DECORATION SHEET

Bag of 50.

L mm	l mm	Ref.	Price
320	230	911090	



PASTEL FLOWER

Ideal for decorating cakes, desserts, and cupcakes. Box of 72. Azo.

l mm	H mm	Ø mm	Ref.	Price
40	40	40	911042	



STREAKED PASTEL FLOWER

Ideal for decorating cakes, desserts, and cupcakes. Box of 72. Azo.

l mm	H mm	Ø mm	Ref.	Price
40	40	40	911043	



ASSORTED PASTEL ROSE

Box of 72. Non-azo.

Ø mm	Ref.	Price
40	911071	



CRYSTALLISED VIOLET

Box of 100. Non-azo. Crystallised appearance for a "homemade" effect.

Ø mm	Ref.	Price
20	911045	



CRYSTALISED MINI-ROSES ASSORTED PINK, RED, WHITE

Box of 60. Non-azo.

Ø mm	Ref.	Price
30	911020	
40	911039	



ROSE PETAL

Bag of 500. Non-azo. Ideal for the Christmas period.

L mm	Ref.	Price
38	911051	
38	911052	



BABY AND BOTTLE

Type	H mm	Ref.	Price
blue standing	75	872018	



BABY IN A CAR

Type	H mm	Ref.	Price
pink	70	872021	



PIXIE BABY

Type	H mm	Ref.	Price
pink	78	872017	



CHEEKY BABY

Type	H mm	Ref.	Price
blue	50	872031	



BOY COMMUNION FIGURINE MISSEL

Decorated polystone figurines. Box of 4.

Type	H mm	Ref.	Price
boy	100	875060	



BOY COMMUNION FIGURINE WITH CANDLE AND WHEAT EAR

Decorated polystone figurines. Individual.

Type	L mm	H mm	Ref.	Price
boy	100	10	875043	
daughter	100	100	875044	



BOY COMMUNION FIGURINE WITH CANDLE

Decorated polystone figurines. Box of 24.

Type	H mm	Ref.	Price
boy	120	875064	
daughter	120	875065	



VENISE COUPLE

H mm	Ref.	Price
120	877172	



COUPLE SONIA

H mm	Ref.	Price
220	877110	30,30



COLOURED BRIDE

H mm	Ref.	Price
130	877124	



WHITE GROOM

H mm	Ref.	Price
130	877130	



VALÉRIE COUPLE

Box of 6.

H mm	Ref.	Price
150	877174	



PLASTIC FOOTBALL DECORATION

Ideal for decorating in an original way your cakes for birthdays, communions, baptisms, etc. Edge dimensions 95x38 mm H 65 mm. Player dimensions min/max H 25-65 mm Width 35-50 mm.

Ref.	Price
910296	







SPOON CONTAINING DE-ICING FLUID

Unalterable aluminium ice cream scoop. Very robust. Ergonomic: hollow handle containing de-icing fluid to heat the spoon.

Type	L mm	Ø mm	Ref.	Price
20 portions	180	56	044110	
24 portions	180	51	044112	
30 portions	180	49	044114	
40 portions	180	45	044116	

CERAMIC SPOON CONTAINING DE-ICING FLUID

Non-stick ceramic ice cream scoop: makes serving hard ice creams easier. Very robust. Ergonomic: hollow handle containing de-icing fluid to heat the spoon.

Type	L mm	Ø mm	Ref.	Price
20 portions	180	56	044120	
24 portions	180	51	044122	
30 portions	180	49	044124	





ICE CREAM SCOOP WITH CLIP

Stainless steel. Cost effective. Professional model. Round ice cream scoop.

	Type	L mm	l mm	Ø mm	C cl	Ref.	Price
1	round 16 portions			57	6	670316	
1	round 24 portions			50	4	670324	
1	round 30 portions			47	3,5	670330	
2	oval 25 servings	62	48		4	670389	

ICE CREAM SCOOP WITH CLIP TYPE CR

Oval stainless steel ice cream scoop. Professional grade, rugged design.

Type	L mm	l mm	C cl	Ref.	Price
30 portions	62	43	3,3	044055	
40 portions	57	38	2,5	044060	



ICE CREAM SCOOP WITH CLIP TYPE K

Stainless steel sugar bowl and plastic handle. Comes with a set of self-adhesive coloured dots.

Type	Ø mm	C cl	Ref.	Price
12 portions	67	8,3	044064	
20 portions	56	5	044065	
24 portions	51	4,2	044067	
30 portions	49	3,3	044069	
36 portions	47	2,9	044071	
40 portions	45	2,5	044073	



ICE CREAM SCOOP WITH CLIP TYPE CR

Round stainless steel ice cream scoop. Professional grade, rugged design.

Type	Ø mm	C cl	Ref.	Price
8 portions	80	12,5	044020	
10 portions	70	10	044025	
12 portions	67	8,3	044030	
16 portions	59	6,3	044032	
20 portions	56	5	044034	
24 portions	51	4,2	044036	
30 portions	49	3,3	044038	
36 portions	47	2,9	044040	
40 portions	45	2,5	044042	
50 portions	40	2	044044	
60 portions	35	1,7	044046	
70 portions	30	1,4	044048	
100 portions	25	1	044050	



TRIGGER ICE CREAM SCOOP TYPE D

Stainless steel sugar bowl and plastic handle. Convenient: system can be operated by the thumb. Cost effective: wears well.

Type	Ø mm	C cl	Ref.	Price
20 portions	54	5	044211	
24 portions	51	4,2	044213	
30 portions	49	3,3	044215	
36 portions	47	4,3	044217	
40 portions	45	2,5	044219	



UNIGRIP ICE CREAM SCOOP

Stainless steel ice cream scoop, POM handle. Convenient: each ice cream scoop is in a different colour.

Type	Couleur	Ø mm	C cl	Ref.	Price
4 portions	Terracotta	95	25	187699	
5 portions	Vert	85	20	187700	
6 portions	Blanc	77	16,7	187701	
8 portions	Gris	71	12,5	187702	
10 portions	Ivoire	68	10	187703	
12 portions	Vert	64	8,3	187704	
16 portions	Bleu	57	6,3	187705	
20 portions	Jaune	55	5	187706	
24 portions	Rouge	52	4,2	187707	
30 portions	Noir	46	3,3	187708	
36 portions	Beige	43	2,9	187714	
40 portions	Bordeaux	40	2,5	187709	
50 portions	Terracotta	38	2	187710	
60 portions	Rose	36	1,7	187711	
70 portions	Bordeaux	34	1,4	187712	
100 portions	Orange	29	1	187713	





RECOMMENDED BY THE GOOD BAKERY HYGIENE GUIDE

ICE CREAM PADDLE

Heat-conductive fluid in the handle transfers heat to the scoop making it easier to remove the ice cream. Robust manufacture.

L mm	l mm	Ref.	Price
255	65	670631	



WALL-MOUNTED ICE CREAM SCOOP CLEANING CONTAINER

Stainless steel cleaning container. With water circulation. Comes with water inlet and outlet connections and water flow adjuster. Wall fastening (screws not included). Container depth 80 mm.

L mm	l mm	H mm	Ref.	Price
280	220	140	671002	

RECOMMENDED BY THE GOOD BAKERY HYGIENE GUIDE



ICE CREAM SCOOP CLEANING CONTAINER

Stainless steel cleaning container. With water circulation. Comes with water inlet and outlet connections. Clear height 75 mm.

L mm	l mm	H mm	Ref.	Price
220	140	137	671001	



REVOLVING ICE CREAM CONE HOLDER

Acrylic cone holder. Stainless steel structure. Perfect cone protection. Ideal for outdoor ice cream stands. Vertical ice cream cone holder. Total capacity 80-90 cones.

H mm	Ø mm	Nbr emp.	H emp. mm	Ø emp. mm	Ref.	Price
765	240	4	500	51	670904	



VERTICAL ICE CREAM CONE HOLDER

Front opening acrylic cone holder. Compatible with all types of cone. Vertical ice cream cone holder. 3 walls.

L mm	l mm	H mm	Nbr emp.	Ø emp. mm	Ref.	Price
105	125	493	1	35	670905	



COUNTER-TOP ICE CREAM CONE HOLDER

Stainless steel cone holder. Suitable for textured and classic cones. For 4 parts. 2 holes Ø 31 mm for waffle cones. 2 holes Ø 26 mm for stand ard cones.

L mm	l mm	H mm	Nbr emp.	Ref.	Price
270	95	85	4	670920	



ICE CREAM CONE HOLDER

Thick plexiglass walls on 3 sides. Stainless steel perforated base. Compatible with all types of cone. 18 holes of which 12 are Ø 26 mm and 6 are Ø 31 mm.

L mm	l mm	H mm	Nbr emp.	Ø emp. mm	Ref.	Price
260	200	600	18	26	670900	



WALL-MOUNTED ICE CREAM CONE HOLDER

PMMA cone holder. Ice cream holder. Tube inner diameter: 54 mm.

L mm	l mm	Ref.	Price
560	105	670907	


ehrenpa



STORAGE AND HANDLING

Food safety and hygiene regulations require you to store and transport fresh products, groceries or prepared food in complete confidence. Select your equipment from a wide range of trolleys, Sherpa insulated containers, gastronorm containers, etc.

GASTRONORM STORAGE CONTAINERS	450
FOOD STORAGE BOXES AND CONTAINERS	465
DISHWARE CONTAINERS AND RACKS	466
THERMOMETERS	473
TROLLEYS AND SHELVING	475



STURDY WITH ULTRA-DURABLE ROUNDED CORNERS

100% recyclable material: copolyester.
Suitable for cold food transfer, freezing, warming, and microwaving.
Clear: quick identification of the contents.
Stackable empty.
Couvercle en creux pour l'empilabilité.
Shape designed for quick drying and good drainage.
Thick and very robust containers.
Ultra-durable rounded corners.
Compliant with standard EN631-1.



GN 2/1

L mm	l mm	H mm	C cl	Ref.	Price
650	530	150	3800	760115	
650	530	200	5000	760120	



GN 1/1

L mm	l mm	H mm	C cl	Ref.	Price
530	325	65	770	761106	
530	325	100	1200	761110	
530	325	150	1800	761115	
530	325	200	2400	761120	



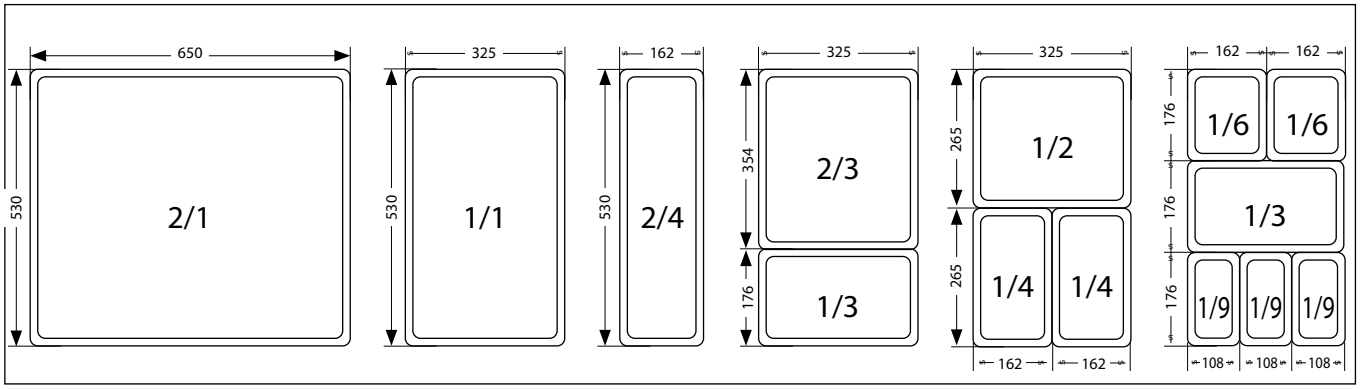
GN 1/2

L mm	l mm	H mm	C cl	Ref.	Price
325	265	65	340	763106	
325	265	100	530	763110	
325	265	150	790	763115	
325	265	200	1000	763120	



GN 1/3

L mm	l mm	H mm	C cl	Ref.	Price
325	176	65	220	764106	
325	176	100	310	764110	
325	176	150	470	764115	
325	176	200	600	764120	





GN 1/4

L mm	l mm	H mm	C cl	Ref.	Price
265	162	100	250	765110	
265	162	150	320	765115	



GN 1/6

L mm	l mm	H mm	C cl	Ref.	Price
176	162	65	70	766106	
176	162	100	120	766110	
176	162	150	180	766115	



LID WITHOUT NOTCH

Type	L mm	l mm	Ref.	Price
GN 2/1	650	530	768100	
GN 1/1	530	325	768101	
GN 1/2	325	265	768112	
GN 1/3	325	176	768113	
GN 1/4	265	162	768114	
GN 1/6	176	162	768116	
GN 1/9	176	108	768119	



GN 1/9

L mm	l mm	H mm	C cl	Ref.	Price
176	108	65	50	767106	
176	108	100	80	767110	



DRAINING RACK

Type	L mm	l mm	Ref.	Price
GN 1/1	530	325	769101	
GN 1/2	325	265	769112	
GN 1/3	325	176	769113	
GN 1/4	265	162	769114	
GN 1/6	176	162	769116	



LID WITH NOTCH

Type	L mm	l mm	H mm	W. g	Ref.	Price
GN 2/1	650	530	25	1720	768600	
GN 1/1	530	325	17	765	768601	
GN 1/2	325	265	17	365	768612	
GN 1/3	325	176	20	250	768613	
GN 1/4	265	162	17	170	768614	
GN 1/6	176	162	17	120	768616	



SEPARATION BAR

100% recyclable material: stainless-steel. Accessory for Alto Plus steel gastronorm containers.

L mm	l mm	H mm	W. g	Ref.	Price
530	80	8	170	768701	
330	80	8	115	768712	



100% recyclable material: "crystal" copolyester.

Suitable for cold food transfer, freezing, warming, and microwaving.

Clear: quick identification of the contents.

Stackable empty.

Couvercle en creux pour l'empilabilité.

Compliant with standard EN631-1.





GN 2/1

L mm	l mm	H mm	C cl	Ref.	Price
650	530	150	3800	750115	
650	530	200	5000	750120	



GN 1/1

L mm	l mm	H mm	C cl	Ref.	Price
530	325	65	650	751106	
530	325	100	1150	751110	
530	325	150	1750	751115	
530	325	200	2350	751120	



GN 1/2

L mm	l mm	H mm	C cl	Ref.	Price
325	265	65	300	753106	
325	265	100	500	753110	
325	265	150	750	753115	
325	265	200	1000	753120	



GN 1/3

L mm	l mm	H mm	C cl	Ref.	Price
325	176	65	200	754106	
325	176	100	300	754110	
325	176	150	450	754115	



GN 1/4

L mm	l mm	H mm	C cl	Ref.	Price
265	162	100	200	755110	
265	162	150	300	755115	



GN 1/6

L mm	l mm	H mm	C cl	Ref.	Price
176	162	65	70	756106	
176	162	100	100	756110	
176	162	150	150	756115	



GN 1/9

L mm	l mm	H mm	C cl	Ref.	Price
176	108	65	50	757106	
176	108	100	70	757110	



LID

Type	L mm	l mm	Ref.	Price
GN 2/1	650	530	758100	
GN 1/1	530	325	758101	
GN 1/2	325	265	758112	
GN 1/3	325	176	758113	
GN 1/4	265	162	758114	
GN 1/6	176	162	758116	
GN 1/9	176	108	758119	



DRAINING RACK

Type	L mm	l mm	Ref.	Price
GN 1/1	530	325	759101	
GN 1/2	325	265	759112	
GN 1/3	325	176	759113	
GN 1/4	265	162	759114	
GN 1/6	176	162	759116	

100 % recyclable material: polypropylene.
Storage and preservation in the refrigerator or freezer.
Clear: quick identification of the contents.
Graduations on the sides.
Stackable with lid.
Lid supplied separately for airtight closure.





GN 1/1

L mm	l mm	H mm	C cl	Ref.	Price
530	325	65	700	256070	
530	325	100	1200	256013	
530	325	150	1800	256018	

GN 2/3

L mm	l mm	H mm	C cl	Ref.	Price
354	325	100	800	256080	
354	325	150	1200	256012	



GN 1/2

L mm	l mm	H mm	C cl	Ref.	Price
325	265	65	400	256040	
325	265	100	600	256060	
325	265	150	800	256075	

GN 1/3

L mm	l mm	H mm	C cl	Ref.	Price
325	176	100	350	256035	
325	176	150	500	256050	

GN 1/4

L mm	l mm	H mm	C cl	Ref.	Price
265	162	100	250	256025	
265	162	150	350	256036	

COMPLETELY AIRTIGHT



GN 1/6

L mm	l mm	H mm	C cl	Ref.	Price
176	162	100	150	256015	
176	162	150	200	256020	

GN 1/9

L mm	l mm	H mm	C cl	Ref.	Price
176	108	100	80	256010	





SET OF MODULUS CONTAINERS WITH LID

Type	L mm	l mm	H mm	C cl	Ref.	Price
GN 1/9, packet of 8	176	108	100	80	257310	
GN 1/6, packet of 6	176	162	100	150	257315	
GN 1/6, packet of 6	176	162	150	200	257320	
GN 1/4, packet of 5	265	162	100	250	257325	
GN 1/4, packet of 5	265	162	150	350	257336	
GN 1/3, packet of 5	325	176	100	350	257335	
GN 1/3, packet of 5	325	176	150	500	257350	
GN 1/2, packet of 4	325	265	65	400	257340	
GN 1/2, packet of 4	325	265	100	600	257360	
GN 1/2, packet of 4	325	265	150	750	257375	
GN 2/3, packet of 4	350	325	100	800	257380	
GN 2/3, packet of 4	350	325	150	1200	257312	
GN 1/1 sold individually	530	325	65	700	551026	
GN 1/1 sold individually	530	325	100	1300	551025	
GN 1/1 sold individually	530	325	150	1700	551024	



LID

Type	L mm	l mm	Ref.	Price
GN 1/1	530	325	256501	
GN 2/3	354	325	256502	
GN 1/2	325	265	256512	
GN 1/3	325	176	256513	
GN 1/4	265	162	256514	
GN 1/6	176	162	256516	
GN 1/9	176	108	256519	

DRAINING RACK

Type	L mm	l mm	Ref.	Price
GN 1/1	451	248	256601	

100 % recyclable material: polypropylene.
Storage and preservation in the refrigerator or freezer.
Clear: quick identification of the contents.
Graduations on the sides.
Emboîtable à vide.
Stackable with lid.



CONTAINER GN 1/8

Type	L mm	l mm	H mm	W. g	C cl	Ref.	Price
box	162	132	45	35	50	254004	
lid	162	132	10	20		254518	

SET OF 10 GN 1/8 CONTAINERS WITH LID

L mm	H mm	C cl	Ref.	Price
162	45	50	255205	

SET OF 6 GN 1/6 CONTAINERS WITH LID

L mm	l mm	H mm	C cl	Ref.	Price
176	162	60	100	255310	
176	162	85	150	255315	
176	162	110	200	255320	



NEW



NEW

SET OF 6 GN 1/6 CONTAINERS AND LIDS

Type	L mm	l mm	H mm	C cl	Ref.	Price
Box + lid	176	162	45	50	255300	

SET OF 8 GN 1/8 CONTAINERS AND LIDS

Type	L mm	l mm	H mm	C cl	Ref.	Price
Box + lid	162	132	45	50	254205	

Clipped handle

STORAGE

Turn over

DRAINING

NEW

Container



NEW

SET OF 18 GN 1/6 CONTAINERS WITHOUT LIDS

Type	L mm	l mm	H mm	C cl	Ref.	Price
Box	176	162	45	50	254050	
Box	176	162	85	150	254150	
Box	176	162	60	100	254100	
Box	176	162	110	200	254200	
Lid	176	162	6		255325	
lid	176	162	6		254000	

Container

Product in

SET OF 8 GN 1/8 CONTAINERS AND LIDS

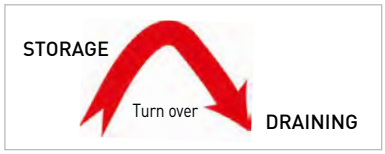
Type	L mm	l mm	H mm	C cl	Ref.	Price
Box + lid	162	132	45	50	254205	

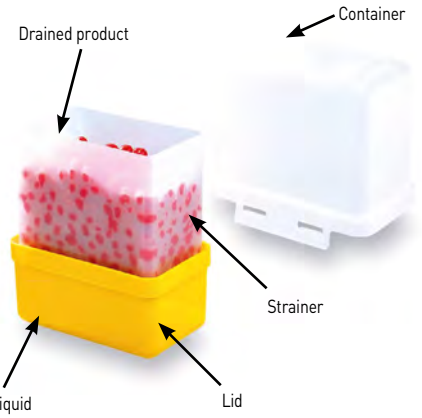
Liquid

Lid









DUOBOX

Durable polypropylene. Ideal for implementing good hygiene practices (HACCP). Simple inversion, allows you to switch from storage to draining position, without product soiling or loss. Good solution for storing fresh herbs (up to 10 days): washed and spun dried, storage for more than a week. Bac de stockage de conception arrondie, sans angles vifs pour un nettoyage facilité. Box suitable for microwaving and freezing (-20°C / +95°C). Convenient because clear box, you can easily see its contents. Airtight lid.

Type	L mm	l mm	H mm	C cl	Ref.	Price
Jaune/Transparent	238	154	295	600	511530	



HACCP CONTAINER WITH LID

High density polyethylene with lid. Has content identification block. Suitable for an efficient integration of the HACCP process, thanks to their distinctive colours. Stackable container with or without lid. Très résistant, rigide et possédant une excellente longévité. Very easy to maintain for flawless hygiene.

Type	L mm	l mm	H mm	C cl	Ref.	Price
Rouge	600	400	230	3500	467470	
Bleu	600	400	230	3500	467471	
Vert	600	400	230	3500	467472	
Blanc	600	400	230	3500	467473	
Jaune	600	400	230	3500	467474	
Rouge	600	400	330	5500	467475	
Bleu	600	400	330	5500	467476	
Vert	600	400	330	5500	467477	
Blanc	600	400	330	5500	467478	
Jaune	600	400	330	5500	467479	



SET OF 2 DRAWERS FOR SAMPLE MEALS

Polypropylene and polystyrene. Meets the requirements of control services in terms of traceability and storage of sample meals. Sample meals must be kept for at least 5 days, representative of the meals distributed and in sufficient quantity.

Type	L mm	l mm	H mm	Nbr mould	L mould mm	l mould mm	H mould mm	Ref.	Price
unit 2 drawers	395	402	140	2	150	402	100	140808	
packet 7 labels	60	40						140811	



SET OF 7 CONTAINERS WITH LID FOR SAMPLE MEALS

High density polyethylene containers. Polypropylene lid. Specially designed to contain your sample meals, as part of the HACCP process. For good hygiene and quality of dishes presented to customers against food risk protection. Etiquette intégrée permettant de faciliter l'identification des plats une fois emballés. Dishwasher safe. This will not alter their quality or the label, designed to resist. Inner dimensions 280x165 mm. 1 colour for each day of the week.

L mm	l mm	H mm	C cl	Ref.	Price
350	325	70	300	140399	

External dimensions: 600 x 400 mm or 400 x 300 mm. Internal dimensions: 567 x 367 mm or 367 x 268 mm. Compatible with each other.

Suitable for storage on 1200 x 800 mm pallets and for handling on trolleys (Ref. 140523, 140524).



WHITE CONTAINER

Polypropylene. Reduced height, to save space, and possibility of stacking the containers. Designed for the fermentation and storage of pizza dough.

Type	L mm	l mm	H mm	W. g	Ref.	Price
PP container / Solid handles.	600	400	120	1140	510301	
PP container / Open handles.	600	400	170	1390	140526	
PP container / Open handles.	600	400	220	1650	510302	
PP container / Open handles.	600	400	320	2200	510303	
HDPE container / Food contact approved.	600	400	100	1000	510112	
PP container / Food contact approved.	600	400	80	1240	510111	
HDPE container / Open handles.	600	400	55	1120	510109	



GREY PERFORATED CONTAINER

Polypropylene. Stackable container with perforated bottom and sides. Very durable and rigid. Very easy to maintain for flawless hygiene. Poignées ouvertes.

Type	L mm	l mm	H mm	W. g	Ref.	Price
PP container 41 l	600	400	220	1560	149100	
PP container 33 l	600	400	170	1400	149098	
PP container 21 l	600	400	120	1160	149097	



WHITE CONTAINER

Polyethylene. Open handles for easy handling.

Type	L mm	l mm	H mm	W. g	Ref.	Price
PE container 10 l	400	300	100	625	140504	
PP container 11 l / Closed handle.	400	300	120	690	510315	
PP container 21 l	400	300	220	1030	140506	

WHITE PERFORATED CONTAINER

Polypropylene. Suitable for food contact. Stackable container compatible with storage on a Europe pallet or for handling on trolleys with wheels. Solid handles.

L mm	l mm	H mm	C cl	W. g	Ref.	Price
400	300	100	1000	600	140502	



WHITE PERFORATED CONTAINER

Polyethylene. Suitable for food contact, and nestable. Perforated container compatible with storage on a pallet or for handling on trolleys with wheels. Perforated sides and bottom.

Type	L mm	l mm	H mm	W. g	Ref.	Price
PE container 20 l / Poignées pleines.	600	400	100	1060	510102	
PP container 21 l / Poignées ouvertes.	600	400	120	1160	140515	
PP container 33 l / Poignées ouvertes.	600	400	170	1400	140516	



GREY CONTAINER

Polypropylene. Grey stackable container, with open handles. Food-grade container compatible with storage on pallets or transport trolleys. Lid as an option, not included. Très résistant, rigide et possède une excellente longévité. Very easy to maintain for flawless hygiene. Open handles.

Type	L mm	l mm	H mm	W. g	Ref.	Price
PP container 36 l	600	400	170	1390	149099	
PP container 44 l	600	400	220	1650	149104	
PP container 51 l	600	400	270	1960	149105	
PP container 64 l	600	400	320	2200	149094	
PP lid	600	400		625	149106	



FOR PLATE STORAGE

GREY CONTAINER

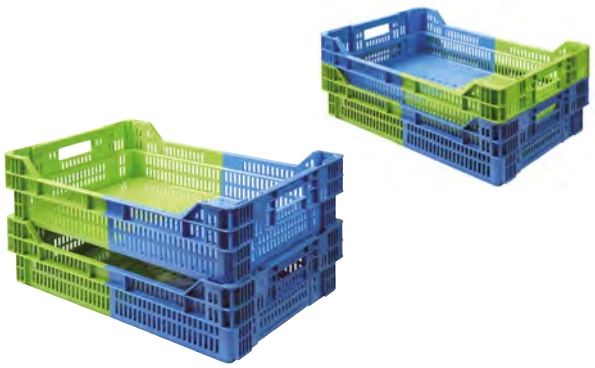
Polypropylene. Max. plate Ø: 250 mm. Open handles.

Type	L mm	l mm	H mm	W. g	Ref.	Price
PP container 30 l	400	300	400	1735	140587	
PP lid	400	300		365	140589	





SAVES UP TO 75% SPACE WHEN STORED EMPTY, DEPENDING ON MODEL



STACKABLE AND NESTABLE CONTAINER

Two-tone blue/green high density polyethylene. Perforated base, perforated sides. Stackable/nestable container that saves space. Nesting height 40 mm.

L mm	l mm	H mm	C cl	W. g	Ref.	Price
600	400	153	2700	1425	140507	
600	400	244	4500	2070	140508	



STACKABLE AND NESTABLE CONTAINER

Two-tone brown/beige high density polyethylene. Two-colour stackable and nestable container that saves space. Containers compliant with European standards, with perforated bottom and sides. Nesting height: 91 mm.

Type	L mm	l mm	H mm	C cl	W. g	Ref.	Price
perforated bottom	600	400	187	3500	1750	510203	
perforated bottom	600	400	232	4500	2130	510205	



STACKABLE AND NESTABLE RETURNABLE TRANSPORT CONTAINER

High density polyethylene. Two-colour stackable and nestable returnable transport container. The two colours distinguish between nested and stacked positions. Saves space.

Type	L mm	l mm	H mm	C cl	W. g	Ref.	Price
container	600	400	200	3200	1840	149103	
container	600	400	300	5000	2200	510365	
lid	600	400			955	510368	



STACKABLE AND NESTABLE CONTAINER

High density polyethylene. High-capacity stackable and nestable baguette basket or container. Baguette basket with perforated sides. Suitable for storing special bread: round, short, loaves, etc. Gain de place à vide. Inner dimensions: L.460 W50 H290 mm.

Type	L mm	l mm	H mm	C cl	W. g	Ref.	Price
container	520	400	300	5000	1825	511022	
lid	520	400			705	511023	



MADE IN FRANCE

BAKERY BAGUETTE CRATE

High density polyethylene. Ideal for bakery-pastry making. Grey baguette basket with perforated sides. Inside height H 104 mm.

L mm	l mm	H mm	C cl	W. g	Ref.	Price
600	400	120	2000	1200	511002	



MADE IN FRANCE

NESTABLE AND STACKABLE BAGUETTE CRATE

High density polyethylene. Specially designed for short or special breads. Perforated sides and bottom. Stackable with other baguette baskets of the same type. Ideal for storing and/or transporting bread in this stackable baguette basket.

L mm	l mm	H mm	C cl	W. g	Ref.	Price
600	400	400	7000	2800	511020	



BVP PERFORATED CONTAINER

High density polyethylene. BVP bakery perforated container. Specially designed for the storage and transport of bread, French pastries, and pastries. Perforated container structure for proper air circulation.

L mm	l mm	H mm	C cl	W. g	Ref.	Price
600	400	100	1700	870	511110	
600	400	150	2900	1170	511115	
600	400	240	4500	2030	511124	
600	400	320	6100	2330	511132	
600	400	410	8000	2680	511141	



GREY CONTAINER

Polypropylene.

Type	L mm	l mm	H mm	C cl	W. g	Ref.	Price
Solid handles.	400	300	70	640	470	140582	
Open handles for easy handling.	400	300	170	1590	850	140585	
Special plate storage.	400	300	400	3000	1735	140587	
	400	300			365	140589	



MULTI-PURPOSE CONTAINER TROLLEY

Grey high density polyethylene. With 4 polyamide wheels (Ø 100 mm), of which 2 with a safety brake. Convenient and robust because it supports a heavy load. For containers 600x400 mm and 250 kg load.

L mm	l mm	H mm	Ref.	Price
620	420	128	140523	

NEW



Reinforced polypropylene tray, thickness 30 mm, very durable. Top fitted with non-slip pads. Wheel recesses enable empty trays to be stacked efficiently. Facilitates the positioning of bakery format containers. Roues en nylon Ø100 mm, platines inox pour une utilisation en milieu alimentaire. High load-carrying capacity. Hole for strap and carrying.

L mm	l mm	H mm	Ref.	Price
600	400	145	140522	



SHALLOW RECTANGULAR CONTAINER

White high density polyethylene. Flat and rectangular food or ingredient container. Containers stackable when empty with rounded angles for easy cleaning.

Type	L mm	l mm	H mm	C cl	Ref.	Price
container 3 l	350	235	73	300	140377	
container 5 l	435	285	80	500	510500	
container 8 l	490	335	80	800	140381	
container 10 l	540	385	80	1000	140383	
lid 3 l	350	235			140385	
lid 5 l	435	285			140386	
lid 8 l	490	335			140387	
lid 10 l	545	390	22		194997	
draining rack for container 3 l	283	170	8		140392	
draining rack for container 5 l	372	220	8		140394	
draining rack for container 8 l	422	270	8		140396	
draining rack for container 10 l	470	320	8		140398	



DEEP RECTANGULAR CONTAINER

White high density polyethylene. Container stackable when empty to save space. With drainer plate as an option.

Type	L mm	l mm	H mm	C cl	Ref.	Price
container	500	340	110	1300	140415	
container	400	300	100	1000	140417	
draining rack	500	340			140405	
draining rack	400	300			140407	

SQUARE CONTAINER 180X180MM

Clear white polypropylene. Stackable empty and nestable full. Clear container for immediate identification of the contents. Container with integrated handles, facilitating handling and transport. Bac avec angles arrondis facilitant le nettoyage. Container graduated in litres and quarts.

Type	L mm	l mm	H mm	C cl	Ref.	Price
container	180	180	100	200	551102	
container	180	180	190	400	551104	
lid	180	180			551134	



SQUARE CONTAINER 225X225MM

Clear white polypropylene. Stackable empty and nestable full. Clear container for immediate identification of the contents. Container with integrated handles, facilitating handling and transport. Bac avec angles arrondis facilitant le nettoyage. Container graduated in litres and quarts.

Type	L mm	l mm	H mm	C cl	Ref.	Price
container	225	225	190	600	551106	
container	225	225	230	800	551108	
lid	225	225			551136	

SQUARE CONTAINER 285X285MM

Clear white polypropylene. Stackable empty and nestable full. Clear container for immediate identification of the contents. Container with integrated handles, facilitating handling and transport. Bac avec angles arrondis facilitant le nettoyage. Container graduated in litres and quarts.

Type	L mm	l mm	H mm	C cl	Ref.	Price
container	285	285	210	1200	551112	
container	285	285	320	1800	551117	
container	285	285	400	2200	551122	
lid	285	285			551137	



CYLINDRICAL CONTAINER WITH LID

Polypropylene. Stackable empty and nestable full. Container with integrated handles, facilitating handling and transport.

H mm	Ø mm	C cl	Ref.	Price
480	420	4500	140485	
630	420	6000	140487	
700	510	9000	140491	



ROUND BRUTE® ONTAINER

Polyethylene. Resists impact, denting, and scratches. Reinforced, robust, and durable rim. Very durable and rigid. Très facile d'entretien pour une hygiène irréprochable.

Type	H mm	Ø mm	C cl	W. g	Ref.	Price
container	580	495	7570	2560	510516	
lid	32	505		530	510517	
base with wheels	168	464		2340	510518	
full set	750	495	7570	5430	510520	



SHALLOW RECTANGULAR CONTAINER

High quality polyethylene. Stackable empty and fitted with handles for each transport and handling. Very durable and rigid. Very easy to maintain for flawless hygiene. Vendu sans couvercle.

Type	L mm	l mm	H mm	C cl	W. g	Ref.	Price
container	500	340	300	4000		140433	
container	620	420	300	6000		140435	
container	800	520	400	10000		140439	
lid	500	340	20		535	140440	
lid	620	420	20		535	140441	
lid	800	520	20		1040	140442	



RECTANGULAR PERFORATED BASKET

Very durable polyethylene. With 2 handles for easy handling. Rectangular basket with solid bottom and perforated sides, suitable for food contact.

L mm	l mm	H mm	C cl	Ref.	Price
630	450	320	6000	140567	
800	520	400	10000	140571	



CONTAINER WITH LID

Grey polyethylene. Ideal for handling or storing plates for caterers. Stackable empty and nestable full container with lid. Lid with safety clip. Hauteur int. 280mm. Container that can hold up to 40 plates of Ø 265 mm max.

L mm	l mm	H mm	W. g	Ref.	Price
500	310	285	2000	140531	



ROUND BASIN

White food grade polypropylene.

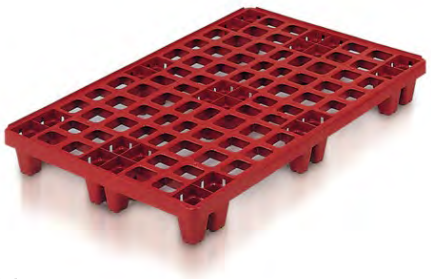
H mm	Ø mm	C cl	Ref.	Price
125	390	900	140462	



STACKABLE CONTAINER

High density polyethylene. Stackable food container, brick. Container with 2 open handles for easy use. Perforated container.

L mm	l mm	H mm	Ref.	Price
500	300	265	149102	



PACKPAL PALLET

High density polyethylene, brown. Packpal storage pallet with 9 cones. Can be used as a cold room / freezer / laboratory floor storage solution. With perforated upper level fitted with a rim. Charge statique : 1,5 tonne. Charge dynamique : 650kg.

L mm	l mm	H mm	W. g	Ref.	Price
1200	800	147	6200	532101	



ROUND FOOD GRADE CONTAINER

High density polyethylene. High resistance to temperature variations. Flexible and high impact resistance. Stackable empty.

C cl	H mm	U.V.	Ref.	Price
5000	350	1	140477	



STORAGE TROLLEY

Thick white polyethylene. Clear PET lid for good visibility. Large, castors for easy movement. Convenient because it easily slides under worktops. Surface lisse, coins arrondis : facile à nettoyer. Very durable and rigid.

C cl	L mm	l mm	H mm	U.V.	Ref.	Price
8900	610	470	672	1	510512	

STORAGE AND PREPARATION TRAY

White ABS storage plate. Ideal for storing frozen food. Can be used as a storage, preparation, or supermarket tray.

Type	L mm	l mm	H mm	U.V.	Ref.	Price
60x40	600	410	25	1	275501	
GN 1/1	530	325	25	1	275503	



SQUARE BUCKET

White polypropylene. With fixed tilting cover and moulded handle for easy transport and handling. Ideal for storing ingredients away from humidity, dust, and other soiling. Single unclipped lid.

C cl	L mm	H mm	U.V.	Ref.	Price
1400	310	330	1	510515	





INGREDIENTS CONTAINER 80 L

High quality polyethylene. Ensures ingredient storage in perfect hygiene conditions. Completely smooth bottom with no visible screws. Rounded corners and perfectly smooth walls for easy cleaning. Le couvercle s'ouvre avec un rabat et reste en position ouverte rabattue pour faciliter l'utilisation du bac et garder les mains libres. Visibility of contents, lid closed, thanks to the clear lid. 4 wheels (ø 50 mm) with rubber covering for easy movement and handling. Can accommodate 2 40 l containers Ref. 510524 to be stacked to form a column of 3 containers in a very small space.

C cl	L mm	l mm	H mm	U.V.	Ref.	Price
8000	668	408	625	1	510522	



REINFORCED CONTAINER WITH WHEELS

Reinforced high density polyethylene container white. Fitted with 2 fixed wheels and 2 castors with brake. Stainless steel wheels and screws. The capacity mentioned corresponds to the container s brim-full capacity.

Type	C cl	L mm	l mm	H mm	U.V.	Ref.	Price
100 l	10000	690	535	610	1	140450	
310 l	31000	1040	800	730	1	140452	
drain valve		210	95	125	1	140455	



DOLLY WITH HANDLE

Polyethylene. Very durable dolly, keeps its shape and is non-rust. Wide and stable trolley tray, handle with 3 positions (tilted, straight, or folded). 4 wide wheels for improved stability. Special anti-mark wheels. 2 smooth wheels, 2 swivel. Plateau spécial anti-dérapant peut servir de socle à roulettes lorsque la poignée est repliée. Load capacity: 180 kg.

L mm	l mm	U.V.	Ref.	Price
825	520	1	140517	



DOLLY WITH HANDLE

Deep-drawn and reinforced steel trolley tray. Dolly with 4 castors with black rubber covering. Plain hub wheels. Folding backsplash for reduced volume during storage. Tapis du chariot antidérapant pour une meilleure stabilité lors du transport. Safety bumpers around the conveyor. 2 fixed wheels and 2 castors, Ø 100 mm. Clear dimensions: 615x470 mm. Load capacity: 150 kg.

L mm	l mm	H mm	U.V.	Ref.	Price
740	480	810	1	149086	



NEW

PRESTAR TROLLEY WITH FOLDING HANDLE

Very manoeuvrable and quiet trolley. Handle height 910 mm for easier handling, enabling you to push the trolley with a straight back. Wheels: 2 fixed + 2 swivel, silent, non-marking, very durable with nylon body and rubber tread mounted on double sealed ball bearings. Unparalleled smooth running reduces manual effort to launch movement. Dossier équipé d'un système anti-pincement. Suitable for wet or outdoor use. Non-slip polypropylene platform with 5 rubber holding caps. Anti-rust treated screws.

L mm	l mm	H mm	U.V.	Ref.	Price
740	455	910	1	149087	
915	600	990	1	149088	



NEW

FOLDING ALUMINIUM SACK-TRUCK

Ultra-lightweight. High-quality workmanship. Resistant to low temperatures. Large nose platform 490x320 mm suitable for transporting bulky loads. Tablier renforcé. Robustesse des composants.. Ergonomic rubber handgrip, curved backwards for improved grip. Wheels with TPR covering, non-marking, with ball bearings. Overall dimensions when folded: 488 x 64 x790 mm. Comes with 2.20 m elastic lashing strap to secure loads. Highly practical for delivery vans.

H mm	Ref.	Price
1090	149201	



NEW

MECHANICALLY WELDED SACK-TRUCK

Mechanically welded frame made of 15/10 stainless steel tube. Brushed stainless steel finish. Wheels and bearings suitable for use in food service environments: wheels with polyamide body, non-marking grey rubber tread, plain bearing hubs. PVC handgrips with knuckle protector. Tablier incurvé adapté à la manutention de charges planes ou cylindriques.

L mm	l mm	H mm	Ref.	Price
610	380	1170	149202	

sherpa
Insulated containers

+ For catering and baking



STACKABLE
Formes étudiées pour un bon calage lors de l'empilage.

SLIDES
Air circulation in the chambers, use in temperature from -30 to +85, NF certification.

CLOSING
Quick closing to large latch, sealed with a removable silicone seal.



Solidité
> Reinforced corners and rims - Stiffened sides and top.
> Anti-wear pads underneath.



Performance
> High-performance CFC-free foam insulation.
> Fermetures parfaitement étanches,
> Parfaite circulation de l'air dans les enceintes,
> Use in temperatures from -30 to 85°C.



Ergonomie
> Ergonomic built-in handles.



Hygiène
> High pressure jet wash, door easily removable.
> Door and latch easily disassembled without tools. Door without hinge.
> Comes with a set of labels: red (hot transport) and blue (cold transport).



Our insulated containers comply with the NF EN 12571 standard and current legislation.
They can be used to transport hot or cold food over distances of less than 80 kilometers, without breaking the load.



INSULATED CONTAINER SHERPA E8 600X400 MM

Fitted with 8 pairs of monobloc slides for container, trays, and racks 600x400. Can be used for hot and cold food transfer, eutectic plate not included. Quick closing, stable stacking, marking and recessed handles. Quick closing to large latch, sealed with a removable silicone seal. Porte sans charnière et amovible. Ergonomic dollies, identification labels available in hot and cold food transfer versions. Performance: effective CFC-free foam insulation. Air circulation in the chambers, use in temperature from -30 to +85, NF certification. High pressure jet wash, door easily removable. Dolly as an option Ref. 798006.

Type	L mm	l mm	H mm	W. g	Nbr mould	L mould mm	l mould mm	Ref.	Price
container	776	548	641	22000	8	600	400	822301	
2 ties								822851	



MULTI-STANDARD MODELS WITH FRONT OPENING

Designed in food grade polyethylene. High-performance CFC-free foam insulation. Ergonomic built-in handles. Large quick-close latches that can be shut with one hand. Door with hinges. Coins et bords renforcés - Côtés et dessus rigidifiés. 4 composite castors Ø 12.5 cm with stainless steel body, 2 with brakes. Designed to ensure a good fit when stacked. Use in temperatures from -30 to 85°C. Perfectly tight closures. Perfect air circulation in the compartments. Each unit is equipped with an identification plate. Health and Safety NF-certified. Health and Safety NF-certified.

Type	L mm	l mm	H mm	C cl	W. g	Ref.	Price
9 shelves with rack 600x400	592	767	1032	17300	43000	823104	
9 shelves with rack 600x400	592	767	1892	34600	82000	823108	



GN MODELS WITH FRONT OPENING

Designed in food grade polyethylene. High-performance CFC-free foam insulation. Interior with one-piece guide rails, with no water retention area - Guide rails spaced every 36 mm. Ergonomic built-in handles. Grand loqueteau de fermeture rapide 1 main. Reinforced corners and rims - Stiffened sides and top. Anti-wear pads underneath. Designed to ensure a good fit when stacked. Use in temperatures from -30 to 85°C. Door and latch easily disassembled without tools. Door without hinge. Perfectly tight closures. Perfect air circulation in the compartments. Comes with a set of labels: red (hot transport) and blue (cold transport). High pressure jet wash compatible. Health and Safety NF-certified.

Type	L mm	l mm	H mm	C cl	W. g	Ref.	Price
9 levels-neutral	478	683	534	6300	14000	821901	
12 levels-neutral	478	683	640	8200	17000	822101	
9 levels-heating	478	709	534	6300	18000	822000	
12 levels-heating	478	709	640	8200	21000	822500	

FIND ALL THE TROLLEYS
IN THE CATALOG



MATFER BOURGEAT
LA PASSION DU GOÛT



ACCESSORIES FOR SHERPA CONTAINERS

Rigid rotomoulded structure with perimeter wedging stops. Washing water drain holes. 4 wheels with stainless steel body Ø 12.5 cm 2 with brakes. Accessory for Sherpa insulated containers.

Type	L mm	l mm	H mm	W. g	Ref.	Price
with handle	958	496	1046	11000	798006	



- Special glasses, with two open handles for easy use.
- With modular inserts and covers as an option.
- Ideal for storing or transporting your glasses while protecting them from impacts and soiling.

DISHWARE CONTAINER

Stackable crockery containers with reinforced rims, Euronorm format. Containers with 2 open handles for easy use. Couvercle à charnière en option.

Type	L mm	l mm	H mm	Ref.	Price
container	400	300	270	140586	
lid	400	300	19	140588	



COVER FOR GLASS RACKS

Ideal for keeping your dishware free from soiling. Allows containers to be stacked to save space.

Type	L mm	l mm	Ref.	Price
without hinge	600	400	140708	
with hinge	600	400	140709	



GLASSES DIVIDER

Shock-absorbing divider for glass racks.

Type	L mm	l mm	H mm	Nbr mould	L mould mm	l mould mm	Ref.	Price
top with handle	558	357	60	15	105	114	140733	
top with handle	558	357	60	24	85	88	140732	
top with handle	558	357	60	40	67	67	140731	
bottom without handle	558	357	60	15	105	114	140723	
bottom without handle	558	357	60	24	85	88	140722	
bottom without handle	558	357	60	40	67	67	140721	



GLASS RACK

L mm	l mm	H mm	C cl	Ref.	Price
600	400	150	2700	140702	



GLASS RACK

L mm	l mm	H mm	C cl	Ref.	Price
600	400	250	4700	140705	



GLASS RACK

L mm	l mm	H mm	C cl	Ref.	Price
600	400	200	4000	140704	





CUTLERY RACK

Food grade polypropylene. Grid surface to circulate water and hot air for drying. Mesh bottom 1x1 cm.

L mm	l mm	H mm	W. g	Ref.	Price
500	500	100	1400	812010	



BASIC RACK

Food grade polypropylene. Grid surface to circulate water and hot air for drying. Mesh bottom 3.7x3.7 cm.

L mm	l mm	H mm	W. g	Ref.	Price
500	500	100	1300	812037	



DISHWASHER RACK COVER

Accessory for dishwasher racks. Protects clean dishes from soiling.

L mm	l mm	H mm	W. g	Ref.	Price
510	510	30	660	816550	



GRILLE FOR DISHWARE RACKS

Stainless steel. 1 cross bar, 22 wires. Frame and cross bar diameter: 7 mm. Prevents containers from tipping over during washing.

L mm	l mm	H mm	W. g	Ref.	Price
460	460	10	990	817546	





CUTLERY BASKET

Accessory for dishwasher racks. This basket has been designed to fit into our compartments ref. 812010 or 816016 or 812037 fitted with a height adjuster ref. 811700.

L mm	l mm	H mm	W. g	Ref.	Price
100	100	135	60	817010	



CUTLERY BASKET

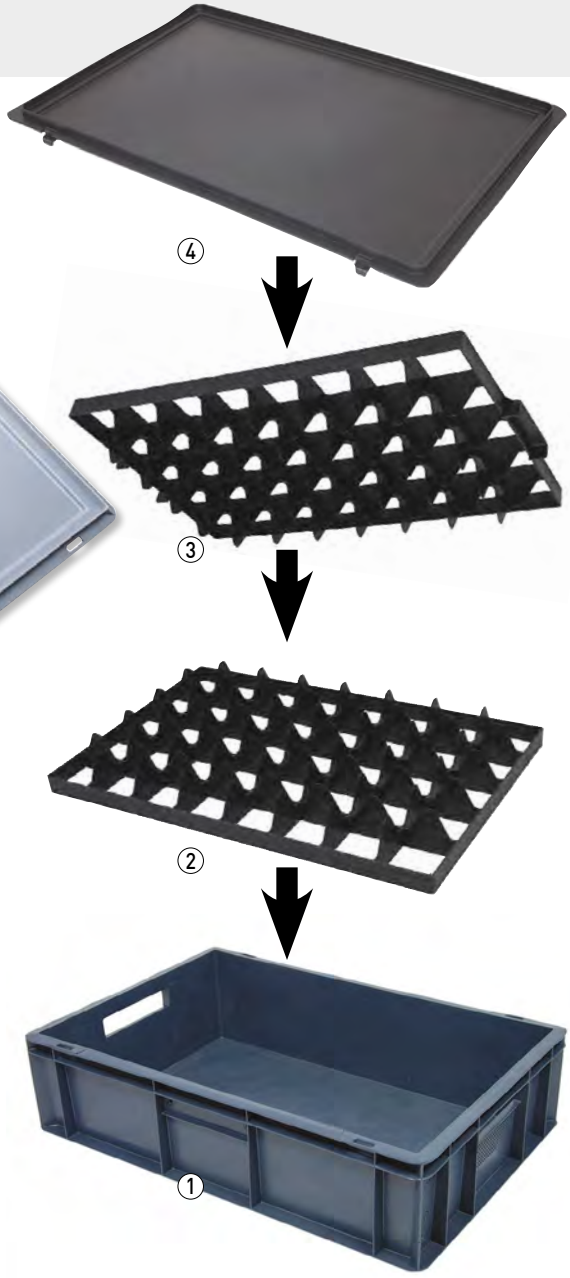
Accessory for dishwasher racks. Polypropylene. 8 compartments. Capacity of approximately 200 to 250 pieces of cutlery.

L mm	l mm	H mm	W. g	Ref.	Price
210	210	150	685	818008	



- Grey polypropylene.
- Stackable crockery containers with reinforced rims, Euronorm format.
- Containers with 2 open handles for easy use.
- Ideal for storing plates up to 250 mm.





The concept:

1- Choose the container with the height that best suits your glasses: 150, 200 or 250 mm.

2- Choose your divider according to the glasses' diameter: 15, 24 or 40 spaces (see tables and Ref.s).

3- You need one base divider and one handle divider per container. The
handle divider clips into place on the container's open handles.

4- Select a lid with or without hinge.

How to choose your tray ?

Base tray for glasses and cups of heights under 75mm.

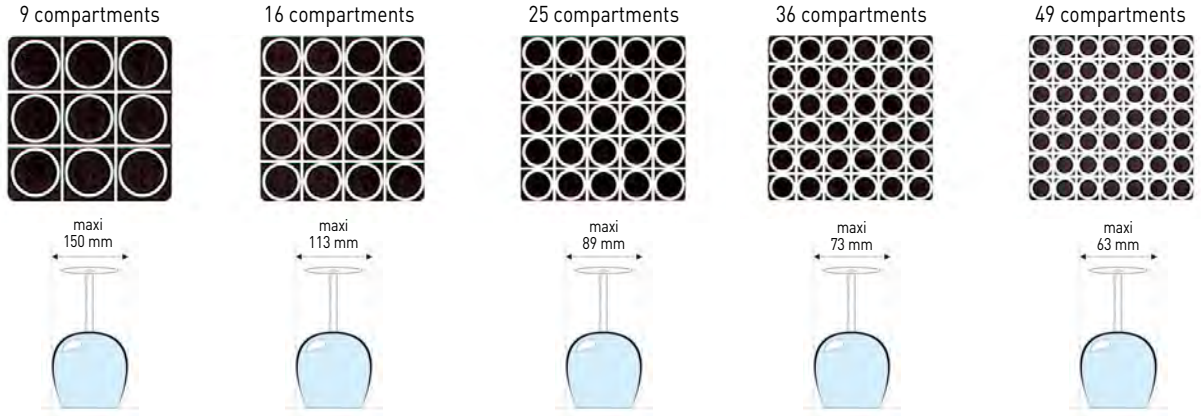
For taller glasses, stands of 40mm (or extensions) are available to clip onto the base tray.

The table below shows how many stands are necessary for each glass height.

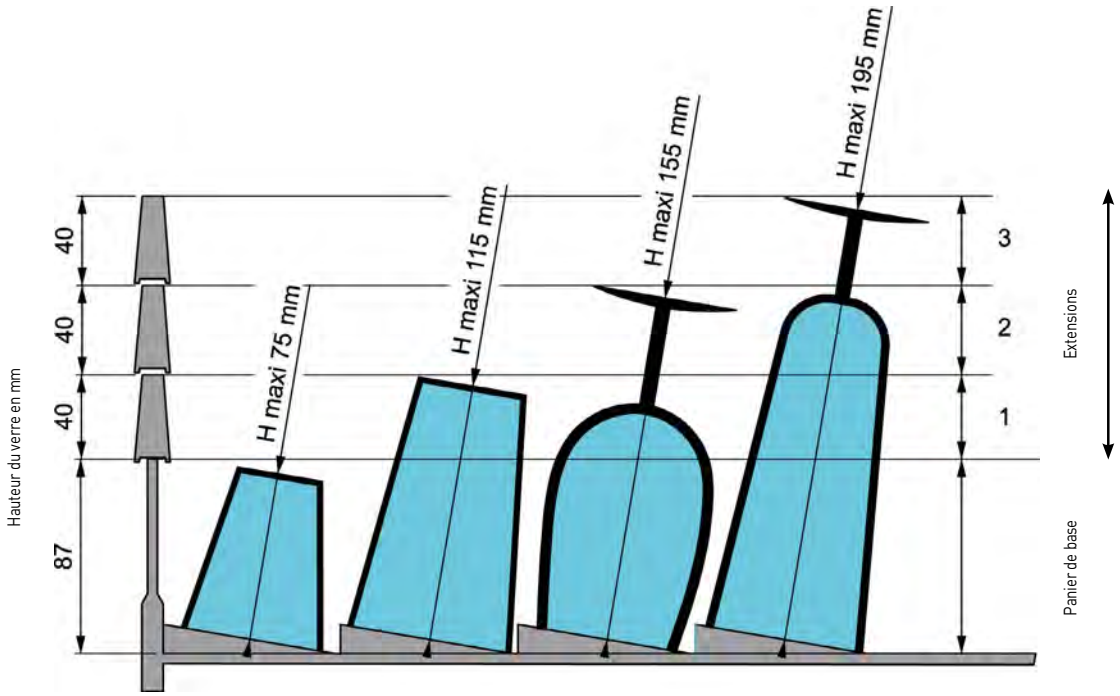
Stands guarantee glasses are completely shockproof during washing and while being handled in trays.

- Moulded single-piece polypropylene.
- Double sided for better impact resistance and protection of glassware.
- 4 moulded handles.
- Fast and easy assembly of extensions, no tools required.
- Resistant to high temperatures, chemicals and food
- Open sides for effective circulation of water and fast drying.
- Stackable with the majority of existing models.
- Base designed for dishwashers with central or side feed.
- Height of base trays: 80 mm.
- Dimensions: 500 x 500 mm.

1 MESURE THE DIAMETER OF YOUR GLASSES TO DETERMINE THE TYPE OF TRAY REQUIRED



2 MESURE THE GLASS HEIGHT TO DETERMINE THE NUMBER OF EXTENSIONS NECESSARY FOR TOTAL PROTECTION





9 COMPARTMENTS GLASS RACK

L mm	l mm	H mm	Ref.	Price
500	500	100	140862	



GLASS RACK 16 TILTED COMPARTMENTS

L mm	l mm	H mm	W. g	Ref.	Price
500	500	100	1600	815016	



GLASS RACK 25 TILTED COMPARTMENTS

L mm	l mm	H mm	W. g	Ref.	Price
500	500	100	1700	815025	



GLASS RACK 36 TILTED COMPARTMENTS

L mm	l mm	H mm	W. g	Ref.	Price
500	500	100	1800	815036	





GLASS RACK 49 COMPARTMENTS

L mm	l mm	H mm	W. g	Ref.	Price
500	500	100	2000	815049	



- Food grade polypropylene.
- Perfectly compatible with machines with central or side drive.
- The bottom and walls have been designed to allow perfect circulation of the washing water, optimal and rapid drying.



EXTENSION WITHOUT COMPARTMENT

L mm	l mm	H mm	Ref.	Price
500	500	45	811700	





COMPARTMENTED EXTENSIONS

Type	L mm	l mm	H mm	Ref.	Price
9 glasses	500	500	45	140872	
16 glasses	500	500	45	815516	
25 glasses	500	500	45	815525	
36 glasses	500	500	45	815536	
49 glasses	500	500	45	815549	



RACK FOR PLATES AND TRAYS

Food grade polypropylene. Compatible with trays with a maximum length of 460 mm. Other dimensions see ref. 813011. Distance between "spikes": 5 cm.

L mm	l mm	H mm	W. g	Ref.	Price
500	500	100	1300	811000	



OPEN RACK FOR LARGE TRAYS

Food grade polypropylene. Distance between "spikes": 4.5 cm. Essential for trays of over 46 cm in length. For 9 trays.

L mm	l mm	H mm	W. g	Ref.	Price
500	500	100	1600	813011	



TROLLEY FOR RACKS

Multi-purpose polypropylene trolley for dishware racks. Mounted on 4 castors without brakes.

Type	L mm	l mm	H mm	Ref.	Price
trolley	540	540	110	140761	
trolley + handle	540	540	760	140762	



MADE IN FRANCE

7-SHELF TROLLEY FOR DISHWARE RACKS

Designed in stainless steel. Curved hoop structure with welded reinforcements. Rounded guide rails with blocking stops to prevent containers, racks, etc. from falling.. 4 wheels with stainless steel body Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -20°C to +60°C. Compatible with all 500x500 mm dishware racks.

L mm	l mm	H mm	W. g	Ref.	Price
630	700	1700	16500	776706	



MADE IN FRANCE

DOLLY FOR DISHWASHER RACKS

Designed in stainless steel. Square frame 2.5x2.5 cm. Tube transport handle Ø 2.5 cm. Removable thermoformed tray 50x50 cm, non-load bearing in the centre. 4 composite wheels Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -10°C to +40°C.

L mm	l mm	H mm	W. g	Ref.	Price
670	580	1050	7500	797106	



MADE IN FRANCE

TROLLEY FOR GLASSES RACKS

Designed in stainless steel. Square frame 2.5x2.5 cm. Tube transport handle Ø 2.5 cm. Welded stainless steel tray 50x50 cm. 4 composite wheels Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -10°C to +40°C.

L mm	l mm	H mm	W. g	Ref.	Price
761	634	1050	9000	797306	



MADE IN FRANCE

COVERS FOR RACKS TROLLEY

Low density polyethylene. Suitable for food contact. 100% recyclable. Protects crockery during cleaning of premises, storage, or transport.

Type	l mm	H mm	Ref.	Price
for trolley 788006	800	1100	322027	





COLOURED CLIPS

Accessory for dishwasher racks. Allows you to quickly identify the type of glasses adapted and stored. To clip on 1 or more sides of the rack.

Type	L mm	l mm	Ref.	Price
white	80	40	817015	
blue	80	40	817016	
green	80	40	817017	
red	80	40	817018	
yellow	80	40	817019	

-50°C

STANDARD DIGITAL ALARM THERMOMETER

Probe connected to the thermometer by wire (100 cm) measuring the temperature in the centre of a display case, counter, refrigerator, freezer. Alarm as soon as the programmed temperature is reached. Fastening on furniture by adhesive. Comes with one AAA battery. Précision +/-0,5°C (entre 0°C et 4°C). Interior function for room temperature. External function (temperature of the probe in the fridge).

L mm	Ref.	Price
66	250560	





IP 65 +80°C

USB TEMPERATURE MONITORING THERMOMETER

Allows you to monitor the temperature in cold rooms / packaging rooms, refrigerated boxes, etc.. Reading screen with digital display. Temperature logger with USB port, screen, programmable high and low visual alarm, programmable reading start. Memory 16k. Précision +/-0,5°C, sinon +/-5%. Convenient because the temperature reading interval can be adjusted from 10 seconds to 12 hours. Comes with CD. Large measured temperature range: -35°C to +80 °C. Capacity 32,000 measures.

L mm	Ref.	Price
125	250655	



DISPLAY CASE THERMOMETER

Expansion thermometer on aluminium holder. Designed to indicate the temperature of display cases. Temperature measuring range: -25°C to 25°C.

L mm	Ref.	Price
138	250571	



IP 65 -20°C +50°C

DIGITAL REFRIGERATOR THERMOMETER

Compact fitted with a hook and large digital screen. Specially designed for use in refrigerators/ freezers/cold chambers. Thermometer accuracy +/- 1°C. Temperature measuring range: -20°C to +50°C. Livré sous blister avec 1 pile LR1130.

L mm	Ref.	Price
70	250559	



MADE IN FRANCE -40°C +40°C

FREEZER THERMOMETER

Small thermometer to check freezer or refrigerator temperature. Essential for HACCP. Long-lasting product. Easy to read thanks to temperature zones. Ne consomme pas d'énergie. Reliable and accurate. Mercury-free. Attachment hook. No calibration required. Accuracy: +/- 1 °C.

l mm	H mm	W. g	Ref.	Price
17	6	10	250304	



-50°C +50°C

REFRIGERATOR THERMOMETER

Special refrigerator, freezer, or cold chamber. Convenient with plastic dial and hanging hook. Visual indication of the normal temperature zone for product conservation.

Ø mm	Ref.	Price
70	072250	



-40°C +50°C

GIANT WALL THERMOMETER

Mercury-free, quick and easy to read.

L mm	Ref.	Price
400	079276	

THERMOMETERS FOR REFRIGERATORS AND FREEZERS



RED LIQUID THERMOMETER

Specially designed for refrigerators. HACCP version. Protected by a white polypropylene sheath: more perforated, easy cleaning / perfect hygiene. The sheath"s shape facilitates reading, monobloc, without cap, and ring moulded into the shape. Thermomètre ergonomique plus large, plus lisible, avec un effet loupe. Clamp for holding on container included. Glass body, red liquid. Two-colour graduation.

L mm	Ref.	Price
300	250302	



CONNECTED REFRIGERATOR THERMOMETER

Kit consisting of an internet gateway with a Pro sensor. Allows you to remotely monitor the temperature of a given point. Allows you to receive alerts on a smartphone. Possibility of adding up to 50 probes. Ambient thermometer and hygrometer functions. Transmission via radio fréquence (868mhz) et internet. Temperature alert, monitoring, and recording on mobile application. Graph and data transmission via email (csv file). Use: Positive and negative cold storage. Probe accuracy +/- 1°C (+/- 5%). Probe accuracy +/-0.5°C. Resolution 0.1°C. Wide temperature measuring range: -40°C to +60°C (20-99%) and -50°C to +110°C for the sensor. Min. 3.5 measuring interval. The KIT comprises: 1 probe (box + 1.5 m wired probe + support) + 1 gateway + 1 230V 20V power adapter + 1 RJ45 network cable. Sensor powered by 2x1.5V AAA batteries (not included).

Type	L mm	l mm	H mm	Ref.	Price
basic kit	90			250548	
extra sensor	35	25	135	250549	

MISCELLANEOUS THERMOMETERS



INFRARED THERMOMETER WITH LASER SIGHTING

For food hygiene reasons, non-contact laser sighting measurement. Measures the surface temperature of food. Used to control incoming goods, control refrigerated display cabinets and cold rooms. Use in a distance between 160 and 650 mm. Précision +/2°C. °C/°F convertible. Backlit display. Battery-operated 2 AAA batteries not included.

L mm	W. g	Ref.	Price
145	200	250552	



TEMPERATURE RECORDER

Mechanical chart recorder for temperature control of storage rooms. Convenient because it has an electronic capture probe. Autonomy ensured by 2 CRAA 3.6V Lithium batteries. Recorder delivered as factory-fitted with the connected Cofrac calibration certificate (-18, 0), 100 discs, 2 batteries, and 2 pens. Diagramme: disque 1 tour/7jours. Probe PT1000, class A, 3 wires, Ø 6 mm, length 50 mm, PVC cable 2.5 m.

Type	L mm	l mm	H mm	Ref.	Price
recorder	144	144	107	250562	
100 diagrams +15/-35				250565	
100 diagrams -35/+15				250566	
100 diagrams -40/+40				250567	
5 feathers				250568	





Made by MATFER BOURGEAT

PROFESSIONAL WELDED LADDERS

Designed in stainless steel. Square frame 2.5x2.5 cm. Structure with reinforcement bars. Rounded guide rails with blocking stops to prevent containers, racks, etc. from falling. 4 composite wheels Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -10°C to +40°C.

Type	L mm	l mm	H mm	W. g	Ref.	Price
15 shelves - 8.9 cm - 40 cm entry	530	700	1650	19000	772415	
20 levels - 7,5 cm - 40 cm entry	530	700	1790	22000	772120	
20 shelves - 6.7 cm - 40 cm entry	530	700	1650	22000	772420	
15 shelves - 8.9 cm - 60 cm entry	730	500	1650	16500	772615	
20 levels - 7.5 cm - 60 cm entry	730	500	1790	21000	772220	



Made by MATFER BOURGEAT

80% INTERLOCKING PROFESSIONAL LADDERS

Square frame 2.5x2.5 cm. Structure with reinforcement bars for rigidity. Rounded guide rails with blocking stops to prevent containers, racks, etc. from falling. 4 composite wheels Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -10°C to +40°C.

Type	L mm	l mm	H mm	W. g	Ref.	Price
pastry	530	700	1790	24000	777320	



Made by MATFER BOURGEAT NF

PROFESSIONAL WELDED LADDERS

Designed in stainless steel. Curved hoop structure with welded reinforcements. Rounded guide rails with blocking stops to prevent containers and racks from falling. 4 wheels with stainless steel body Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -20°C to +60°C. Spacing compliant with standard EN 631.2.

Type	L mm	l mm	H mm	W. g	Ref.	Price
20 shelves - 6.7 cm spacing	460	630	1700	20000	775720	

EXCEPTIO TROLLEYS: REINFORCED DESIGN FOR HEAVY LOADS





Made by MATFER BOURGEAT NF

PROFESSIONAL WELDED LADDERS

Designed in stainless steel. Curved hoop structure with welded reinforcements. Rounded guide rails with blocking stops to prevent containers and racks from falling. 4 wheels with stainless steel body Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -20°C to +60°C. Spacing compliant with standard EN 631.2.

Type	L mm	l mm	H mm	W. g	Ref.	Price
15 shelves - 8.9 cm spacing	660	750	1700	20500	774715	
20 shelves - 6.7 cm spacing	660	750	1700	23000	774720	







Made by MATFER BOURGEAT

PROFESSIONAL WELDED LADDERS

Designed in stainless steel. Square frame 2.5x2.5 cm. Structure with reinforcement bars. Rounded guide rails with blocking stops to prevent containers, racks, etc. from falling. Spacing compliant with standard EN 631.2. 4 roues composite Ø 12,5 cm - 2 avec freins - Tenue en température des roues : -10°C à +40°C.

Type	L mm	l mm	H mm	W. g	Ref.	Price
15 shelves - 8.9 cm spacing	460	630	1650	16000	775415	
20 shelves - 7.5 cm spacing	460	630	1790	18000	775520	

Made by MATFER BOURGEAT

PROFESSIONAL WELDED LADDERS

Designed in stainless steel. Square frame 2.5x2.5 cm. Structure with reinforcement bars. Rounded guide rails with blocking stops to prevent containers, racks, etc. from falling. Spacing compliant with standard EN 631.2. 4 roues composite Ø 12,5 cm - 2 avec freins - Tenue en température des roues : -10°C à +40°C.

Type	L mm	l mm	H mm	W. g	Ref.	Price
15 shelves - 8.9 cm spacing	660	750	1650	18000	774415	
20 shelves - 7.5 cm spacing	660	750	1790	24000	774520	

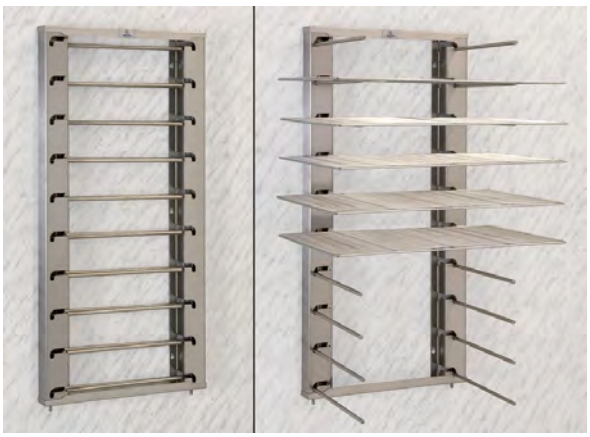


Made by MATFER BOURGEAT

LOW PROFESSIONAL LADDER WITH WORK SURFACE

Designed in stainless steel. Square frame 2.5x2.5 cm. With soundproof worktop. Structure with reinforcement bars. Spacing compliant with standard EN 631.2. Glissières à champ arrondi avec butées de blocage pour éviter tout risque de chute des bacs, grilles. 4 composite wheels Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -10°C to +40°C.

Type	L mm	l mm	H mm	W. g	Nbr mould	Ref.	Price
GN 1/1	460	630	900	13000	7	771506	
600x400	700	530	900		8	770508	
600x800	600	800	905		8	770808	



Made by MATFER BOURGEAT

WALL-MOUNTED SHELVING UNIT

Stainless steel. Depth of folded ladder: 50 mm. 10 shelves spaced 90 mm. Max. load per shelf: 10 kg. Verrouillage des bras dans les 2 positions ouvert / fermé. Compatible with trays or racks 600x400 and GN 1/1. Stainless steel screws supplied for wall mounting.

Type	L mm	l mm	H mm	W. g	Ref.	Price
for racks	455	380	997	9700	845010	



Made by MATFER BOURGEAT

MODULAR PLATED FOOD STORAGE TROLLEY

Stainless steel crossed structure for perfect rigidity under load. Stainless steel racks with adhesive coating to secure plates when moving. Maximum load per bracket: 1.5 kg. Compatible plate diameters: 190-320 mm. Comes in kit form with screws. 4 roues composite Ø 12,5 cm - 2 avec freins - Tenue en température des roues : -20°C à +60°C.

Type	L mm	l mm	H mm	W. g	Ref.	Price
48 plates	700	700	1030	23000	798848	
trolley	700	700	1830	33000	798896	





Made by MATFER BOURGEAT

PROTECTIVE COVERS

Cover in low density food grade polyethylene with antibacterial treatment. Reusable. Comes with stainless steel wire holder to maintain it on the trolley 798896.

Type	L mm	l mm	H mm	Ep. mm	W. g	Ref.	Price
cover	680	680	1615	140	1720	798805	
cover	680	680	815	140	1265	798804	



Made by MATFER BOURGEAT

WELDED TROLLEYS FOR TRAYS

Designed in stainless steel. Tube chassis Ø 2.5 cm. Soundproofing plate under each tray. Tray tig welding. Angles arrondis des plateaux. 4 composite wheels Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -10°C to +40°C. NF Food Hygiene.

Type	L mm	l mm	H mm	W. g	Ref.	Price
80x50 - without gallery	840	550	960	13500	778006	



basic kit + additional kit

Made by MATFER BOURGEAT

SHELVING

Easy assembly: without any tools, by simple interlocking. This kit allows you to mount a 42.5 cm deep shelf with plastic storage racks, 4 levels spaced 480 mm apart. Box size: 1,980 x 660 x 110 mm - Weight: 20 kg. Easy to clean. Charge maximale : 30 kg par clayette soit 90 kg par niveau.

Type	L mm	l mm	H mm	W. g	Ref.	Price
depth 42.5 cm	1020	425	1730	20000	893002	
depth 42.5 cm	985	425	1730	17000	893302	





Made by MATFER BOURGEAT

WELDED TROLLEYS FOR TRAYS

Designed in stainless steel. Tube chassis Ø 2.5 cm. Soundproofing plate under each tray. Tray tig welding. Angles arrondis des plateaux. 4 composite wheels Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -10°C to +40°C. NF Food Hygiene.

Type	L mm	l mm	H mm	W. g	Ref.	Price
80x50 - without gallery	840	550	960	17500	778406	





HYGIENE AND MAINTENANCE

Hygiene and safety for staff and the cleanliness of your equipment and premises ensure that your customers' health is protected. Our equipment and products meet all these requirements.

CLEANING EQUIPMENT	480
CLEANING PRODUCTS	488
BINS AND BIN BAG HOLDERS	493
PROTECTIVE CLOTHING	495
HYGIENE EQUIPMENT	501
SPONGES AND TEA TOWELS	508



Products suitable for the food and beverage industry

- **Support et fibres** : matériau plastique, non-poreux, résistants aux solvants, aux agents chimiques de nettoyage et aux températures de désinfection.
- **Fils d'agrafage** inoxydables.
- **Manche** : Structure en fibre de verre ou aluminium anodisé.
- **Supportent l'étuvage et les traitements chimiques pour leur désinfection.**



MADE IN FRANCE

COUNTER BRUSH

Soft polyester fibres. Polypropylene frame. Blue counter brush which can be clipped onto the dustpan.

L mm	l mm	H mm	Code	Prix HT
275	65	65	710066	



MADE IN FRANCE

DUSTPAN

White plastic/polypropylene. Compatible with blue brush.

L mm	l mm	H mm	Code	Prix HT
260	260	335	710067	



MADE IN FRANCE

BRUSH WITH HANDLE

Polypropylene holder and polyester fibres. Vegetable scrubbing brush with handle. Brush sterilisable up to 135°C, resistant to aggressive detergents and disinfectants. Bristle length 40 mm.

Type	L mm	Code	Prix HT
short shaft	280	150070	
long handle	450	710082	



MADE IN FRANCE

BRUSH FOR CONTAINERS

Polypropylene brush frame. Soft polyethylene fibres. Ideal for round containers or dustbins. Brush for containers.

L mm	l mm	H mm	Code	Prix HT
210	135	80	710121	

SCRUBBING BRUSH BROOM HEAD

Polyester. For professionals with hard and durable fibres. Scrubbing brush compatible with Matfer 710033 or 150506 handles. Bristle length 35 mm.



L mm	l mm	Code	Prix HT
265	65	150030	
325	70	710077	



BLUE BROOM

Soft polyester fibres. Vegetable scrubbing brush. Bristle length 60 mm.

L mm	l mm	Code	Prix HT
275	60	710038	
380	60	150508	



WHITE BROOM

Soft polyester fibres. Vegetable scrubbing brush. Bristle length 60 mm.

L mm	l mm	Code	Prix HT
280	60	710039	
385	60	150510	



BROOM WITH COCONUT BRISTLES

Broom or brush in coconut fibre. Composite frame. Broom with a screw adaptor. Compatible with screw broom handles Matfer 710033 or 150506.

L mm	Code	Prix HT
290	710103	



COCONUT FIBRE BRUSH

Composite frame. Brush or hand brush in coconut fibre.

L mm	Code	Prix HT
490	710106	

BROOM

Half-round broom with black bristles. Broom with plastic frame and screw adaptor. Ideal for efficient sweeping in every nook and cranny.



L mm	Code	Prix HT
300	710101	



HANDLE WITH SCREW THREAD

Fibreglass. Broom handle with universal screw thread, fibreglass. Compatible with all brooms, scrubbing brushes, squeegees, etc. from the Matfer range. Very durable and rigid. Very easy to maintain for flawless hygiene.

Type	L mm	Code	Prix HT
fibreglass	1400	710033	
aluminium	1400	150506	



WALL-MOUNTED BROOM HOLDER

Polypropylene and rubber broom holder. With 3 locations for brooms, squeegees, scrubbing brushes, etc. Allows you to hang your broom on it by wedging the handle quickly, and with a simple gesture. Very durable and rigid. Ø 9-35 mm.

L mm	Nbre emp.	Code	Prix HT
500	3	150507	



COBWEB BRUSH

Half round head with synthetic bristles. Ideal for dusting in hard to reach areas.

Type	L mm	H mm	Ø mm	Code	Prix HT
cobweb brush		180	170	159011	
handle	6000			159010	



BRUSH AND SWING DUSTPAN SET

Ideal for sweeping floors or detritus without having to bend down. Brush with clip allowing it to be attached to the dustpan"s handle during storage. Hinged scoop: opening 270 mm, depth 250 mm, total length 940 mm. Brush: L 860 mm. Colours according to availability.

L mm	l mm	Code	Prix HT
940	270	150552	



SCRUBBING BRUSH BROOM HEAD

Polypropylene frame. Hard polyester fibres. Scrubbing brush for professionals for intensive use. With screw adaptor, compatible with Matfer 710033 or 150506 handles. Comes without handle.

L mm	l mm	H mm	Code	Prix HT
230	75	95	710113	



DUSTPAN

Coated steel. Professional grade dustpan. Colours according to availability.

L mm	l mm	Code	Prix HT
360	225	710109	

SQUEEGEES AND MOPS



COTTON MOP

90% quality cotton professional. Ideal for cleaning floors. Durable white polypropylene fibre holder. With a screw clamp for a Matfer handle. Particularly absorbent.

Poids g	Code	Prix HT
220	150575	



EXTRA FINE MICROFIBRE MOP

Professional-grade Extra microfibre. Microfibre mop washable at 60°C. Do not use with softeners or chlorinated products. Compatible with Matfer handle 150577. Particularly absorbent.

Code	Prix HT
150579	



HANDLE WITH SCREW THREAD FOR MOP HEADS

Chrome steel handle. Screw for cotton mop. Polypropylene tip.

L mm	Code	Prix HT
1400	150577	



MICROFIBRE MOP

Professional grade microfibre. Ideal for wet or dry washing. Antibacterial cloth mop, can be used without detergent. Quality fabric that does not lint, scratch floors, or leave marks. Lightweight and convenient to use mop, absorbent and durable.

L mm	l mm	Code	Prix HT
600	400	710233	

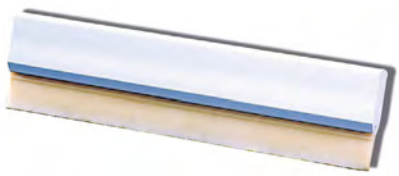


FLOOR RAGS

Cotton and recycled fibre. Double Wassingue. Made to be folded to absorb more liquid.

Type	L mm	l mm	Code	Prix HT
pack of 10	1000	500	710232	

FOOD CONTACT APPROVED SQUEEGEES



MADE IN FRANCE

WORKTOP SQUEEGEE

Monobloc table or worktop scraper, with ABS holder. Non-porous, withstands solvents, chemicals, and disinfection temperatures. Strip EP178.

L mm	Code	Prix HT
250	150516	



MADE IN FRANCE

WORKTOP SCRAPER WITH HANDLE

For worktop with particularly robust ergonomic handle. Ideal for cleaning stainless steel, polyethylene, or marble worktops. Non-porous, withstands solvents, chemicals, and disinfection temperatures. Polypropylene squeegee with elastomer blade, stainless steel screws and polypropylene handle.

L mm	l mm	H mm	Code	Prix HT
350	350	335	150517	



MADE IN FRANCE

MONOBLOC FLOOR SQUEEGEE

Polypropylene and fibreglass frame. Ideal to avoid scratching floors or tile baseboards. Scrubbing brush compatible with Matfer 710033 or 150506 handles. Very durable and rigid. Food contact approved.

L mm	Code	Prix HT
350	710040	
450	710031	
550	710116	
750	710117	



MADE IN FRANCE

REINFORCED SQUEEGEE

Nitrile reinforced squeegee. Fibreglass-reinforced polypropylene frame. Double blade, use with Matfer 710033 or 150506 handles. Very durable and rigid. Specially suitable for use in food, sterilisable up to 120°C.

L mm	Code	Prix HT
550	710037	
750	150504	





WINDOW SQUEEGEE

Stainless steel frame. Professional quality window squeegee.

L mm	Code	Prix HT
300	710218	



WINDOW MOP

Plastic frame and handle. Professional grade. Can be used with wooden handle 710204.

Type	L mm	Code	Prix HT
window mop	350	710212	
spare	350	710213	



WINDOW SQUEEGEE

PVC frame. Professional quality window squeegee.

L mm	Code	Prix HT
250	150467	
350	150469	



BUCKET FOR WINDOW SQUEEGEE

Yellow polypropylene. Wide bucket to soak the window mop and rinse the window squeegee.

L mm	l mm	H mm	C cl	Code	Prix HT
430	260	260	1300	159099	



FLOOR SQUEEGEE

Galvanised steel frame. FitteØ with smooth tip Ø 24 mm. Foam rubber filling.

Type	L mm	Code	Prix HT
scraper	440	710203	
wooden handle	1200	710204	



ALUMINIUM HANDLE

Anodised aluminium. Polyethylene handle. Compatible with products refs 150561 and 150563..

L mm	Ø mm	Code	Prix HT
1400	23,5	150560	





PULSE MICROFIBRE FLAT MOP HEAD

Ideal for wet cleaning of all types of surfaces. Quick fastening with Velcro. Fringe with double finished edges. Bleach-resistant mop. Ideal for eliminating bacteria in a hospital environment. Very durable. Very easy to maintain for flawless hygiene. High durability, 500 wash/dry cycles (200 for washing with bleach).

L mm	l mm	Code	Prix HT
460	145	150602	

PULSE FLOOR CLEANING KIT

Ideal for quick, convenient, efficient, and effortless cleaning of all your floors. Ergonomic handle with integrated reservoir, and an hinged holder for mop. Handle with non-slip end and push button to release 3 squirts of cleaning solution. Swivelling articulated mop holder for cleaning in every nook and cranny. Weight 1.7 kg, tank filled.

L mm	l mm	H mm	C cl	Code	Prix HT
400	107	1480	60	150600	





FAUBERT MOP HEAD AND FRAME

Polypropylene and nylon.

Type	L mm	l mm	Poids g	Code	Prix HT
tweezers	175	175		150563	
mop head	76		340	150564	



FLAT MOP FRAME

Plastic mop holder code 150532. Folding clip holder to secure the mop. Spinning in a wringer. Has a screw bushing. Corresponding handle ref 150560. Tip Ø 25 mm.

l mm	Code	Prix HT
180	150561	



FLAT MOP HEAD

Microfibre, 100% polyester. Super absorbent mop, abrasive and lightweight fibre, for easy cleaning and wringing. Wash the mop at 90°C in an autoclave.

L mm	l mm	U.V.	Code	Prix HT
400	170	1	150532	



FLAT MOP HEAD

Polycotton. Ideal for mopping. Loop mop for effective cleaning of your floors. With locking eyelets, for fastening to the support. Machine washable at 40°C.

L mm	l mm	U.V.	Code	Prix HT
400	170	1	150562	



NEW

CLEANING TROLLEY WITH MOP PRESS

Polypropylene. Cleaning trolley for professionals, compact and convenient. With base, fitted with a universal press, one 17 L front bucket, one 15 L rear bucket, and two 5 L swivel buckets. Accommodates a waste collector for 70 L bin bags. Top storage tray including two 5 L buckets. Two large T-slot hooks, two broom clips, two broom holders. Equipped with multi-directional castors. Trolley delivered flat in kit form for assembly.

L mm	l mm	H mm	Poids g	Code	Prix HT
940	480	1130	19300	150580	



ECOLINE CLEANING TROLLEY

Polypropylene. Company cleaning trolley with a large capacity tank. Tank fitted with a clean water / dirty water separator. Detachable flatbed press with removable handle. Trolley equipped with 4 swivel casters, for easy transport even when full. Excellent value for money model. To wring out mops Faubert 150564 and 150563 and flat mops 150532 and 150562.

L mm	l mm	H mm	C cl	Code	Prix HT
440	220	470	2000	150555	



CLEANING TROLLEY

Polypropylene. Plastic handles. Vertical wringer, to wring out mops Faubert 150564 and 150563 and flat mops 150532 and 150562. Convenient thanks to its steerable wheels and reversible handles. Fitted with two 18-litre buckets blue and red.

Type	L mm	l mm	H mm	C cl	Poids g	Code	Prix HT
trolley	645	430	505	1800		150566	
spare press	250	250	495		1865	150565	





CLEANING TROLLEY

Polypropylene. Cleaning trolley for professionals, compact and convenient. With base, fitted with a universal press, two large 15 l buckets and two 5 l swivel buckets. Accommodates a waste collector with 120 l high capacity bag holder. Multidirectional castors, trolley supplied in flat kit form.

L mm	l mm	H mm	Code	Prix HT
835	570	970	150567	



BUCKET WITH MOP PRESS

Polypropylene. Very good quality and transport handle. High capacity comes with wringer for mop. Sold without mop. Wringer interior diameter 12.5 cm.

H mm	C cl	Code	Prix HT
260	1200	150527	



BUCKET

White non-food grade polyethylene. Small chrome handle. Very durable.

H mm	Ø mm	C cl	Code	Prix HT
320	280	1200	710211	



ROUND BUCKET

Polyethylene. Galvanised wire handle.

H mm	Ø mm	C cl	Code	Prix HT
285	205	1000	150578	



SAFETY CONE

'Slippery floor' warning safety cone. Opening width: 43.5 cm.

l mm	H mm	Code	Prix HT
300	610	150553	





COLOURED BUCKET

Polypropylene. Plastic handle.

Type	L mm	l mm	C cl	Code	Prix HT
green	250	170	500	150571	
red	250	170	500	150568	
yellow	250	170	500	150573	
blue	250	170	500	150569	





SAFETY CONE

Nylon and polyethylene. "Slippery floor" multi-language warning safety cone. Umbrella model for quick deployment. Folded up, the cone can be stored in a case for easy storage.

L mm	l mm	H mm	Code	Prix HT
533	533	508	467050	



Range of pastes and creams to clean, revive, and polish copper, stainless steel, and silverware







Unanimously appreciated by all professionals for its efficiency and ease of use.

Convenient because it has a double storage lid as well as a sponge.





BISTRO POLICUIVRE

Ideal for cleaning, reviving, and polishing copper utensils.

C cl	Code	Prix HT
15	720311	
100	720312	



BISTRO POLIARGENT

Product ideal to clean all silverware and stainless steel products.

C cl	Code	Prix HT
15	720301	
100	720302	



BISTRO STAINLESS STEEL SPRAYER

Ideal for cleaning and polishing your stainless steel surfaces. Professional grade product. Spray without propellant gas. Very effective and easy to use product.

C cl	Code	Prix HT
50	720362	



BISTRO STAINLESS STEEL

Ideal for cleaning/polishing polished, satin, or brushed stainless steel. Suitable for the stainless steel furniture in kitchens. One application is sufficient to clean and polish. Very effective and easy to use product.

C cl	Code	Prix HT
25	720360	



BISTRO VITRO CERAMIC CLEANER

Allows you to remove all traces of residue from the cooking plates. Compatible with ceramic cooking plates: halogen, radiant, induction. Forms an invisible film which significantly facilitates routine maintenance. Very effective and easy to use product.

C cl	Code	Prix HT
25	720358	

CLEANING PRODUCTS



INSTANT SURFACE DISINFECTANT CLEANER

Ideal for the kitchen: worktops, equipment, bins. Ideal for dining room equipment: tables, chairs, door handles, menus, etc.. Suitable for a food environment. Components of natural origin. Rinsing not required. Acts on enveloped viruses, such as COVID, in 30 seconds (EN 14476). Does not leave any marks after use. Fresh eucalyptus fragrance. Ready-for-use. Bactericidal, virucidal, fungicidal, and yeasticidal. 100% recycled polyester container.

L mm	l mm	H mm	C cl	Poids g	Code	Prix HT
80	80	250	100	1000	720246	



DISINFECTANT CLEANER

Intended for cleaning and disinfection of all washable surfaces and preparation equipment in community kitchens and the food industry. Multi-purpose product offering a dual very high quality degreasing and disinfection action. Ensures perfect hygiene in a single step under the most difficult conditions. Allows deep cleaning by tackling the most stubborn dirt. Wide spectrum of disinfection: bactericidal, fungicidal, virucidal. Used in manual dilution to disinfect surfaces or in soaking to disinfect equipment. Dilution: 5 ml per litre of water. pH: 12.9 +/- 0.5. Density: 1.06 +/- 0.01 g/cm3.

L mm	l mm	H mm	C cl	Poids g	Code	Prix HT
387	270	310	500	5000	720248	



DISINFECTANT HAND WASH GEL

Antibacterial hand gel designed for communities and kitchens. Formulated for frequent use and respects the skin. Enriched with softening agents. pH: 6.9 +/- 0.5. Dilution: 1 dose = 3 ml. Perfume-free.

L mm	l mm	H mm	C cl	Poids g	Code	Prix HT
387	270	310	500	5000	720240	



WASHING UP LIQUID

Concentrated washing up liquid designed for manual washing up or battery washing in a professional environment. High efficiency ultra-degreasing product. Ensures streak-free shine. Respects the skin. Plant-based surfactants. Product without hazard symbol. pH: 7.5 +/- 0.5. Dilution: 1-5%.

Type	L mm	l mm	H mm	C cl	Poids g	Code	Prix HT
container	387	270	310	500	5000	720236	



DISHWASHER DETERGENT

Optimises dishware degreasing and washing in industrial machines. Completely eliminates grease and dirt of all kinds. Rich in vegetable degreasing agent. Leaves dishes shiny, streak-free, anti-limescale. Product used in addition to rinse additive for dishwasher 720252. Product without toxicological classification. Components of natural origin. High efficiency product. Perfume-free. pH: 13.5 +/- 0.5. Dilution: 1-3 g/l.

L mm	l mm	H mm	C cl	Poids g	Code	Prix HT
387	270	310	500	5000	720250	



MACHINE RINSING LIQUID

Optimises dishware rinsing and drying in industrial machines. Combination of low foaming agents and anti-streaking agents. Leaves dishes shiny without any traces of limescale. Used in addition to dishwasher detergent 720250. Product without toxicological classification. High efficiency product. Plant-based product. Dilution: 0.1-0.3 g/l. pH: 2.5 +/- 0.5. Perfume-free.

L mm	l mm	H mm	C cl	Poids g	Code	Prix HT
387	270	310	500	5000	720252	

CLEANING PRODUCTS



bioseed

DEGREASING AND DISINFECTANT CLEANER

Ensures optimal disinfection: bactericide, fungicide, and virucide in accordance with standards EN 1276, EN 1650, EN 13697, and EN 14476. Ideal for all surfaces in a food environment. Ready-for-use product. Acts between 5 to 30 min depending on the desired disinfectant activity. Can be included in a HACCP protocol. Density: 1.00 +/- 0.01 g/cm3. pH: 11.6 +/- 0.5.

L mm	l mm	H mm	C cl	Poids g	Code	Prix HT
80	80	250	100	1000	720245	



MADE IN FRANCE bioseed

MULTI-PURPOSE DEGREASING PRODUCT

High-efficiency degreasing eco-detergent. Removes stubborn grease and dirt. Ideal for the kitchen: worktops, small equipment, hobs, chip containers, etc.. Does not attack metals. Components of natural origin. Ready-for-use. Can be included in a HACCP protocol. pH: 10.8 +/- 0.5. Density: 1.02 +/- 0.01 g/cm3.

L mm	l mm	H mm	C cl	Poids g	Code	Prix HT
123	69	244	100	1000	720244	



MADE IN FRANCE bioseed

DESCALING CLEANER

Ideal for cleaning and maintaining toilets. Easily and quickly removes scale or lime deposits. Can be applied on all types of surface and floors. Brightens surfaces, floors, enamel, and stainless steel. Components of natural origin. High efficiency product without toxicological classification. Ready-for-use. Bactericidal, yeasticidal, and virucidal (effective on Coronavirus). Foam adheres to the walls to be cleaned. pH: 3 +/- 0.5. Perfume-free.

L mm	l mm	H mm	C cl	Poids g	Code	Prix HT
123	69	244	100	1000	720241	



MADE IN FRANCE bioseed

WALL AND FLOOR CLEANING PRODUCT

Formulated for cleaning and routine maintenance on all types of surfaces. High efficiency multi-purpose product. Easily cleans common types of dirt. Ensures great shine without the need for buffing or rinsing. Leaves a pleasant fragrance after application. Plant-based surfactants. pH: 9.5 +/- 0.5. Dilution from 5 ml/l.

L mm	l mm	H mm	C cl	Poids g	Code	Prix HT
387	270	310	500	5000	720238	



MADE IN FRANCE bioseed

OVEN CLEANER

Powerful detergent-degreasing agent. Ideal for: ovens, steam ovens, roasters, chip containers, pianos, grills, etc.. Easily and effectively removes cooked fat and charred deposits. Guaranteed preservative-free and colourant-free. Components of natural origin. High efficiency product without toxicological classification. pH: 13.5 +/- 0.5. Use of the product neat, without dilution, on ovens. Dilution: 150-300 ml for chip containers. Perfume-free.

L mm	l mm	H mm	C cl	Poids g	Code	Prix HT
387	27	310	500	5000	720255	



bioseed

DECONTAMINANT FOR FRUIT AND VEGETABLES

Fruit and vegetable decontamination. Eliminates pathogenic germs and micro-organisms. Ensures the safety of vegetable preparations to be eaten raw. Secures food production. Improves conservation. Ideal in community kitchens: in accordance with the judgment of 27 June 2017 modifying the judgment of 19 October. pH: 12. Dilution: 30 ml for 10 l of water.

L mm	l mm	H mm	C cl	Poids g	Code	Prix HT
387	270	310	500	5000	720261	

CLEANING PRODUCTS



MADE IN FRANCE bioseed

WINDOW CLEANER

Ideal for smooth surfaces: windows, plastic, mirrors, etc. and modern, stainless steel, aluminium, glass. High efficiency detergent suitable for regular maintenance of kitchen surfaces. Quickly dissolves dirt, stubborn greasy stains, finger marks, and nicotine stains. Ready-for-use product. Does not leave any marks or odours after drying. Can be included in a HACCP protocol. Product without hazard symbol. Plant-based surfactants. Density: 0.99 +/- 0.01 g/cm3. pH: 3.5 +/- 0.5.

L mm	l mm	H mm	C cl	Poids g	Code	Prix HT
123	69	244	100	1000	720249	



SCOURING PASTE

Scrubs, cleans, and shines. Specially designed for stainless steel and enamel. Convenient and quick because it is easy to rinse.

C cl	Code	Prix HT
75	720062	



BLEACH TABLETS

Cleans, deodorises, and disinfects floors, walls, and sanitary facilities. Also suitable for washing laundry. Each 3.35 g effervescent tablet is a concentrate to be diluted in water (1 to 2/10 l). Very effective and easy to use product.

Type	H mm	Ø mm	Code	Prix HT
150 coloured stickers	110	100	720066	



bioseed

HAND RUB

Hygienic hand disinfection by friction. Intended for quick hand antisepsis. Respects the skin. Does not require rinsing or drying of hands. Bactericidal, virucidal (tested on MVA - Coronavirus marker). Density: 0.85 +/- 0.05 g/cm3. Perfume-free.

Type	L mm	l mm	H mm	C cl	Poids g	Code	Prix HT
container	387	270	310	500	5000	720265	



HANDHELD PRESSURISED SPRAYER

Manually operated pressurised sprayer. Adjustable jet nozzle, for continuous or single shot spraying. High-efficiency pump, non-food contact sprayer.

C cl	Code	Prix HT
130	710221	



DOSING PUMP

Facilitates dosing. Can be screwed onto all 5 l containers. Flow rate 28 ml (+/- 2 ml) per pulse. Screw thread, diameter 40 mm.

Ø mm	Code	Prix HT
40	720050	

CLEANING PRODUCTS



NAILBRUSH AND HOLDER

Double-sided brush with stiff nylon fibres L 13 and 9 mm. Nail brush comes with wall bracket, fitted with double-sided adhesive for wall mounting.

L mm	l mm	H mm	Code	Prix HT
115	58	65	150522	



NAILBRUSH

Hand and nail brush with stiff bristles. Stainless steel chain as an option. Food contact approved.

Type	L mm	l mm	Code	Prix HT
brush	128	45	150518	
chain	1050		150520	



SOAP DISPENSER

Brushed stainless steel. Soap dispensing by push button on the front, easy filling from the top. Visible filling level, dispenser to be fastened to the wall.

L mm	l mm	H mm	C cl	Code	Prix HT
122	105	202	100	730011	



SOAP DISPENSER

ABS wall holder and tank. Universal soap dispenser, easy to fill from the top, visualisation of filling. Easy to clean removable tank. Soap dispensing by pusher with anti-drip system. Key lock.

L mm	l mm	H mm	C cl	Code	Prix HT
115	103	200	80	730009	

NEW





TOILET BRUSH WITH STAINLESS STEEL BASE

Contemporary openwork design. Brushed stainless steel brush holder. Concealed black brush. To set on the floor.

L mm	l mm	H mm	Code	Prix HT
95	95	270	159086	



TOILET BRUSH AND HOLDER SET

White polypropylene kit. Brush with quality white nylon bristles.

H mm	Ø mm	Code	Prix HT
350	140	159083	

NEW



MADE IN FRANCE

ECO CERT ECODÉTERGENT

TOILET DISINFECTANT DESCALER GEL

Made from lactic acid, 100% natural origin. Can be included in a HACCP protocol. For daily disinfection needs. Safe for septic tanks. Streak-free shine. PH : 2,5.

L mm	l mm	H mm	C cl	Poids g	Code	Prix HT
92	65	281	100	1000	720258	



URINAL SCREEN

Ideal for cleaning and scenting urinals with its mango scented screen with splash-proof spikes. Enzymatic action, the screen cleans and scents the urinal durably. Pleasant and lasting fragrance. Very effective and easy to use product.

Type	Code	Prix HT
pack of 10	720419	



WHITE BIN WITH WHEELS

High density polypropylene bin. Can be sterilised and withstands heat and cold. Front plug for handling collection vehicles. Compliant with standard EN 840-2. 2 wheels with rubber covering. Pedal and optional bag retaining ring (150383).

Type	L mm	l mm	H mm	C cl	Code	Prix HT
white	550	480	930	12000	150382	





PEDAL AND BAG HOLDER RING

Pedal + bag holder ring for dustbin (150380 to 150387). Quick and easy assembly, without any tools. Galvanised.

L mm	l mm	H mm	Poids g	Code	Prix HT
71	42	8	1460	150383	



BUILDING BIN

100% recycled impact polypropylene bin. With hookable lid. Lock for secure closing and easy handling. Dimensions excluding handles: Ø 550 mm, H470 mm.

H mm	Ø mm	C cl	Code	Prix HT
570	660	8000	150390	

NEW



PEDAL BIN WITH WHEELS

Robust and easy to move thanks to rear wheels. Comes with a set of 6 sorting stickers. Front stabiliser, 304 stainless steel wheels with rubber tread. Composed of 50% recycled materials. Bag held in place by 4 lugs on the bin. Wide and comfortable foot pedal opening for hands-free operation conforming to hygiene standards. HACCP-compatible.

H mm	Code	Prix HT
820	150379	





SELECTIVE SORTING BIN

120 litre bin. Front plug for handling collection vehicles. Compliant with standard EN 840-2. 2 wheels with rubber covering. Pedal and optional bag retaining ring (150383).

Type	L mm	l mm	H mm	C cl	Code	Prix HT
grey	550	485	930	12000	150380	
blue	550	485	930	12000	150381	
green	550	485	930	12000	150384	
yellow	550	485	930	12000	150385	
red	550	485	930	12000	150387	



SNAP BIN BAG HOLDER

Structure in stainless steel tube Ø 2 cm. Wallet opening by pedal. Removable ABC collector. Very easy bag installation and removal. Fitted with 2 non-marking covering castors Ø 7.5 cm.

Type	L mm	l mm	H mm	U.V.	Code	Prix HT
snap	520	418	933	1	857930	



BIN BAG HOLDER TROLLEY

Stainless steel bin bag holder trolley. Bin bag holder with stop. Lid opening by pedal. Lid closing brake system to avoid noise and risk of injury to hands. Bag fastened with a strap. 2 castors Ø 5 cm in plastic for handling.

Type	L mm	l mm	H mm	U.V.	Code	Prix HT
dustbin stainless steel	450	360	820	1	857911	



BIN BAG HOLDER

Structure in stainless steel tube Ø 2 cm. Polypropylene lid and container. Lid opening by pedal. Bag fastened with a strap. Fitted with 2 non-marking covering castors Ø 7.5 cm. Comes with a set of 6 labels for selective waste sorting. Easy to maintain: removable lid and container.

Type	L mm	l mm	H mm	U.V.	Code	Prix HT
dustbin mixed	488	359	864	1	857920	

NEW



WASTE BAG HOLDER FOR SELECTIVE SORTING

Optional lid, to be selected according to sorting and colour of choice. Stand equipped with 2 castors for easy movement. Very easy to insert and remove the bag from below. The straight handle on the back allows better positioning against walls.

Type	C cl	L mm	l mm	H mm	U.V.	Code	Prix HT
bag holder	12000	640	500	950	1	150391	
red lid		530	484	76	1	150393	
blue lid		530	484	76	1	150394	
green lid		530	484	76	1	150395	
yellow lid		530	484	76	1	150396	
white lid		530	484	76	1	150397	

NEW





SQUARE BIN

Square polypropylene bin. With an opening pedal.

C cl	L mm	l mm	H mm	U.V.	Code	Prix HT
400	245	195	225	1	159082	

PEDAL BIN

White polyethylene bin with lid. With an opening pedal. Robust manufacture.

Type	C cl	L mm	l mm	H mm	U.V.	Code	Prix HT
white lid	4500	410	390	600	1	150370	
white lid	6700	500	400	670	1	150371	
white lid	8700	500	400	820	1	150372	
red lid	8700	500	400	820	1	409593	
green lid	8700	500	400	820	1	409594	
yellow lid	8700	500	400	820	1	409595	



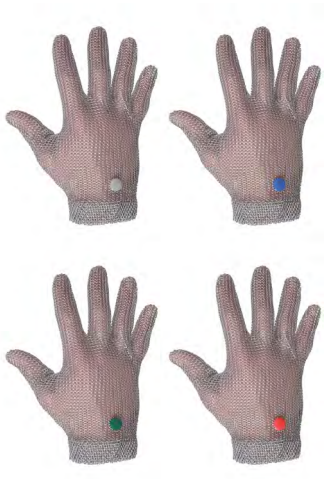
MADE IN FRANCE CE

CUT-RESISTANT GLOVES

HDPE and polyester fibre knit gloves. Recommended for cutting or cleaning sharp materials. Comfortable: seamless and supple. Safe: improved forearm protection. Convenient: ambidextrous and machine washable at 70°C. Compliant with PPI regulation: UE 2016/425: Category II, Compliant with the general standard for protective gloves EN 420/2003+AI:2009 and the standard for protection against mechanical risks EN 388:2016 (2X4XE). Food contact approved. Cut-resistant (ISO 13997 = 26 N).

Type	Code	Prix HT
size 7	467012	
size 8	466620	
size 9	466621	





MADE IN FRANCE

CHAINMAIL GLOVE LEFT HAND

5-finger glove without cuff. Compliant with PPI regulation: UE 2016/425: Category III, with the standard for gloves and arm guards protecting against cuts and stabs by hand knives ISO 13999-1 and EN 1082-1, with the standard for gloves and arm guards protecting against cuts by electric knives EN 14328 (2005). 100% rustproof. Handle tightening by ultra-flat stainless steel spring. Perfect hold. Machine washable. Food contact approved.

Type	Code	Prix HT
XS	100036	

MADE IN FRANCE

CHAINMAIL GLOVES RIGHT HAND

5-finger glove without cuff. Compliant with PPI regulation: UE 2016/425: Category III, with the standard for gloves and arm guards protecting against cuts and stabs by hand knives ISO 13999-1 and EN 1082-1, with the standard for gloves and arm guards protecting against cuts by electric knives EN 14328 (2005). 100% rustproof. Handle tightening by ultra-flat stainless steel spring. Perfect hold. Machine washable. Food contact approved.

Type	Code	Prix HT
XS	100031	
S	100032	



WASHING UP GLOVES

Nitrile gloves, non-flocked, interior and exterior chlorine. Non-slip finish. Long sleeves to protect forearms. Compliant with PPI regulation: UE 2016/425: Category III, with the general standard for protective gloves EN420/2003+AI:2009 (dexterity 5), with the standard for protection against mechanical risks EN 388:2016 (2101X) and light chemical protection EN ISO 374. Food contact approved.

Type	L mm	Code	Prix HT
size 7	460	730253	
size 8	460	730254	
size 9	460	730255	



TEMP-ICE GLOVES

Nitrile coated gloves. Insulated textile interior. L 260 mm. Watertight. Excellent grip suitable for handling frozen foods. Machine washable. Guaranteed performance up to 5 washing cycles at 60°C. Compliant with PPI regulation: UE 2016/425: Category II, Compliant with the general standard for protective gloves EN 420/2003+AI:2009 (dexterity 5), with the standard for protection against mechanical risks EN388:2016 (3222X) and protection against cold EN 511:2006(02X). Food contact approved.

Type	Code	Prix HT
size 8	773028	
size 9	773029	
size 10	773030	



PAIR OF CUT-RESISTANT GLOVES

Fine knitted, seamless gloves for maximum dexterity. Very soft texture to the touch. Comfortable for long periods of wear. Washable glove, compatible with food contact. Compliant with PPI regulation: UE 2016/425: Category II, Compliant with the general standard for protective gloves EN420:2003+AI: 2009 (dexterity 5) and the standard for protection against mechanical risks EN 388:2016 (4X4XB). High performance polyethylene fibres. Uncoated. Construction 1 wire. Elastic cuff 8 cm.

Type	Code	Prix HT
size 7	467023	
size 8	467024	
size 9	467025	



YELLOW LATEX GLOVES

Yellow latex gloves. Suitable for professional use. Compliant with PPE regulations: EU 2016/425: Category III, compliant with the general standard for protective gloves EN420/2003+AI:2009, compliant with the standard for protection against mechanical risks EN 388:2016 (1010) and light chemical protection EN 374. Food contact approved.

Type	L mm	Code	Prix HT
size 6/7	300	730256	
size 7/8	300	730257	
size 8/9	300	730258	
size 10	300	730269	



FREEZER WORK GLOVES

Leather gloves with insulated lining. Compliant with PPI regulation: UE 2016/425: Category II, Compliant with the general standard for protective gloves EN 420/2003+AI:2009 (dexterity 3), with the standard for protection against mechanical risks 388:2016 (2132X) and protection against cold EN511:2006 (110). Ideal for handling frozen products.

Type	Code	Prix HT
size 9	468988	
size 10	468983	



OVEN GLOVES

Wool-lined split leather. Thumb tab with heat crust reinforcement. Sewn Kevlar threads. Can be used up to 250°C for 15 seconds. Compliant with PPI regulation: UE 2016/425: Category II, Compliant with the general standard for protective gloves EN 420/2003+AI:2009 (dexterity 0), with the standard for protection against mechanical risks EN 388:2016 (3234X) and protection against heat EN 407:2004 (4241X). Cannot be washed (neither by hand nor in a washing machine). Clean with a damp wipe only.

Type	L mm	Code	Prix HT
oven mitts 10 cm	300	773001	
oven mitts 20 cm	400	773002	
oven gloves 10 cm	300	773011	
oven gloves 20 cm	400	773012	



Made by MATFER BOURGEAT

OVEN GLOVES

Pair of flexible silicone oven gloves. Non-slip with a very good grip. Robust and rot-proof.

L mm	l mm	Code	Prix HT
200	130	773025	

PAIR OF INSULATING OVEN GLOVES

Flame-retardant cotton. Extra long to protect the forearm. One size. Heat resistant: 15 minutes at 250 °C. Meets the requirements of EN ISO 21420:2020, EN388:2016 +A1:2018, and EN407:2020. Manual cleaning with water and solvent-free soap.

Type	L mm	Code	Prix HT
one size	380	130345	





-30°C +250°C

TEMPCOOK GLOVES

Waterproof white nitrile heat protection glove. Anatomical shape with wide forearm protection. Cotton interior for comfort. Non-slip coating on the palm and fingers. Suitable for food contact. Can be used up to 250°C for 15 seconds. Compliant with PPI regulation: UE 2016/425: Category III, with the general standard for protective gloves EN 420:2003+AI:2009, with the standard for protection against mechanical risks EN 388:2016 (4443), protection against heat EN 407:2004 (X2XXXX), protection against cold EN 511:2006 (111) and light chemical protection EN ISO 374. Gloves, handwash only.

Type	L mm	Code	Prix HT
S	450	730030	
M	450	730031	
L	450	730032	



+300°C

SILICONE OVEN GLOVE

100% silicone oven glove. Resistance: -30° / +300 °C. Dishwasher safe. Reinforcement on top for maximum protection. Long enough to protect the wrist and forearm from burns. Non-slip grooves for a secure grip. Waterproof, protects against boiling liquids. Can also be used to handle frozen products. Compliant with PPE regulations: 2016/425, heat protection standard EN 407:2020 (433XXX) and BS EN ISO 21420:2020. One size.

L mm	l mm	Code	Prix HT
292	140	139007	



MADE IN FRANCE

CHOCOLATE APRON

Polyurethane apron. Excellent resistance to fat. Convenient: adjustable neck strap and rear fastening by elastic hook. Easy to maintain: clean in water at 80°C with a degreasing product. Complies with the requirements of EU directive 89/686/EEC.

L mm	l mm	Poids g	Code	Prix HT
1150	900	355	774002	



MADE IN FRANCE

CHEF'S APRON

100 % white cotton chef's apron. 270 g/m². Without bib.

Type	L mm	l mm	Code	Prix HT
half chef	1020	600	130140	
chef	1020	900	130135	





MADE IN FRANCE

CHAINMAIL APRON

Stainless steel chainmail protective apron. Reversible and flexible. Fitted with a VITOFIX harness. EN412 level II protection-certified. Suitable for boning.

Type	L mm	l mm	Code	Prix HT
small (size < 165 cm)	700	550	100046	
large (size > 164 cm)	800	550	100047	
small	700	550	100048	
large	800	550	100049	



MADE IN FRANCE

NITRILE PROTECTIVE APRON

Nitrile protective apron. Polyester material nitrile-coated on both sides. Adjustable neck strap. Rear hook and elastic attachment. Excellent resistance to animal fat and blood. Heat resistant from 0 to 130°C. Easy to jet wash. Wash with water up to 60°C maximum. Compliant with standard EN 89/686 and NF EN 340:2003.

L mm	l mm	Code	Prix HT
1150	900	130130	



COTTON BIB APRON

Canvas 50% polyester, 50% cotton. 250 g/m². With bib. With bag.

Type	L mm	l mm	Code	Prix HT
blue with bag	1020	950	130160	
blue without bag	1020	950	130155	
white with bag	1020	950	130150	
white without bag	1020	950	130145	
black with bag	1020	950	130151	
grey with bag	1020	950	130152	



MADE IN FRANCE

FISHMONGER'S APRON

Polyurethane fishmonger"s apron. Thickness 30/100th. Adjustable neck strap. Rear hook and elastic attachment. Excellent resistance to animal fat and blood. Heat resistant from -20 to 100°C. Easy to clean at max. 80°C.

Type	L mm	l mm	Code	Prix HT
fishmon-ger	1150	900	130217	



MADE IN FRANCE

WHITE VINYL APRON

Special vinyl washing up apron. Very lightweight, flexible, and durable. Adjustable neck strap. Withstands common cleaning products. Easy to clean: water at 30°C and degreasing product. Compliant with the requirements of EU directive 89/686/EC. Elastic band and hook fastening. Operating temperature: 50°C maximum.

L mm	l mm	Code	Prix HT
1000	750	130175	
1150	900	774001	
1300	900	774003	



SELVEDGE APRON

100% bleached cotton selvedge apron. combines quality and aesthetics. Very durable material.

L mm	l mm	Code	Prix HT
770	550	281048	

COMFORTABLE AND LIGHTWEIGHT







SAFETY BOOTS

PVC rod H 330 and sole. 200 joules steel cap. Easy to maintain: smooth boots with self-cleaning studded sole. Multidirectional, non-slip studs on smooth, greasy, or wet floors. Compliant with standard ISO 20345:2011.

Type	Code	Prix HT
shoe size 36	130536	
shoe size 37	130537	
shoe size 38	130538	
shoe size 39	130539	
shoe size 40	130540	
shoe size 41	130541	
shoe size 42	130542	
shoe size 43	130543	
shoe size 44	130544	
shoe size 45	130545	
shoe size 46	130546	

E-TECH SAFETY CLOGS

200 joules composite safety toe cap. Removable sock liner in felt fabric, with massaging relief. Non-slip rubber sole with exceptional grip on wet and oily floors. Swivel rear flange. Heel cushion. Wash at 30°C. Ultra-light weight of 23 grammes (T38). Compliant with CE standard EN ISO 20345 E A SRC.

Type	Code	Prix HT
shoe size 36	774136	
shoe size 37	774137	
shoe size 38	774138	
shoe size 39	774139	
shoe size 40	774140	
shoe size 41	774141	
shoe size 42	774142	
shoe size 43	774143	
shoe size 45	774145	
shoe size 46	774146	
shoe size 47	774147	

SILVO SAFETY CLOGS

Lined "drytec" interior. Breathable and very resistant microfibre upper. 200 joules steel safety toe cap. Removable insole, lightweight, non-slip polyurethane outsole. Machine washable (30°C). Compliant with CE standard EN ISO 20345:2004 SB E A SRC.

Type	Code	Prix HT
shoe size 35	280434	
shoe size 36	280435	
shoe size 37	280436	
shoe size 38	280437	
shoe size 39	280438	
shoe size 40	280439	
shoe size 41	280440	
shoe size 42	280441	
shoe size 43	280442	
shoe size 44	280443	
shoe size 45	280445	
shoe size 46	280446	

RETROUVEZ LES MASQUES, CALOTS ET CHARLOTTES
DANS LE CATALOGUE







MATFER USAGE UNIQUE

TED SAFETY SHOES

Footwear specially designed for the food industry.
Breathable, water-repellent, and hypoallergenic synthetic upper.
Lining with highly breathable and quick-drying properties.
Resistant to abrasion and acid from perspiration.
Extremely comfortable especially in the ankle areas thanks to the padded upper.
Withstands common cleaning products and grease.
Easy to maintain: washable with soap and water (or machine wash at 30°C).
Adhesion coefficient according to standard EN ISO 20345: 2004/A1: 2001 quality SRC and EN ISO 20344: 2011.
Polyurethane tread sole.
200 joules steel safety toe cap.



BLANC

	Code	Prix HT
shoe size 36	774036	
shoe size 37	774037	
shoe size 38	774038	
shoe size 39	774039	
shoe size 40	774040	
shoe size 41	774041	
shoe size 42	774042	
shoe size 43	774043	
shoe size 44	774044	
shoe size 45	774045	
shoe size 46	774046	



NOIR

	Code	Prix HT
shoe size 35	280184	
shoe size 36	280185	
shoe size 37	280186	
shoe size 38	280187	
shoe size 39	280188	
shoe size 40	280189	
shoe size 41	280190	
shoe size 42	280191	
shoe size 43	280192	
shoe size 44	280193	
shoe size 45	280194	
shoe size 46	280195	
shoe size 47	280196	



BODYWARMER VEST

Mandarin collar vest with elasticated waistband. Composed for the exterior of 65% polyester and 35% cotton. 100% polyester sock liner. Filling: 100 % polyester. Convenient: 2 lower transverse patch pockets, breast phone pocket with flap and one inside pocket. Zip fastening, elasticated armholes. Compliant with CE standard EN 340.

Type	Code	Prix HT
M	716752	
L	716753	
XL	716797	
XXL	716759	



CE

SAFETY GOGGLES

Lightweight: 40 g. 99% UV protection. Non-scratch treatment for more durability. Detachable foam provides additional protection against impact and dust. Flexible branches for more comfort.

Type	Poids g	Code	Prix HT
Orange	40	799916	
Clear	51	799927	



CENTRAL CLEANING UNIT

Unit with hood. 1 low pressure gun with adjustable jet, impact protection, ergonomic handle. 1 medium pressure and hot water hose (max +70°C), reinforced with polyester fibre, approved for food contact, length 15 metres. 1 water inlet connection hose (F1/2 -F3/4) length 1.5 metres. 1 stand for 5 l container. 1 bag of 15 nozzles depending on the % of detergent dilution desired (from 0.5 to 11%). 1 installation kit. Option: H/C water inlet mixer (150005).

Type	L mm	l mm	H mm	Code	Prix HT
central	260	90	380	150001	
H/C water mixer	110	100	40	150005	





SM25 VACUUM CLEANER FOR BAKERY

For small production bakeries. Stainless steel well 25L and factor-fitted cotton filter. Anti-clogging flour dust bag. Antistatic system that protects against electrical exchanges when collecting the flour. Comes with 1 antistatic hose L 250 cm, 1 metal tube Ø 40 mm, 1 nozzle with brush, 1 nozzle, and a round brush for cleaning the floor. 230 volts single phase, 50/60 Hz. Oven suction kit as an option (710502). 1 motor. Air flow rate m3/hour: 195. Depressurisation mm H2O: 2,200. Sound level: 62 db.

Type	L mm	l mm	H mm	C cl	Poids g	Watts	Volts	Hz	Code	Prix HT
hoover	440	450	600	2500	11000	1400	230	50-60	710503	
hoover + oven kit	440	450	600	2500	11000	1400	230	50-60	710500	
oven nozzle									710508	
anti-clogging bag									710505	

SM80 VACUUM CLEANER FOR BAKERY

For average production bakeries. Stainless steel well and factor-fitted cotton filter. Anti-clogging flour dust bag. Antistatic system that protects against electrical exchanges when collecting the flour. Comes with 1 antistatic hose L 250 cm, 1 metal tube Ø 40 mm, 1 nozzle with brush, 1 nozzle, and a round brush for cleaning the floor. 230 volts single phase, 50/60 Hz. Oven suction kit as an option (710502). 2 motors. Air flow rate m3/hour: 396. Depressurisation mm H2O: 2,410. Sound level: 66 db.

Type	L mm	l mm	H mm	C cl	Poids g	Watts	Volts	Hz	Code	Prix HT
hoover	540	540	900	5600	25000	1200	230	50-60	710506	
hoover + oven kit	540	540	900	5600	25000	1200	230	50-60	710509	
anti-clogging bag									710507	

OVEN VACUUM KIT

Can be used on vacuum cleaners SM25, CM56, and ASM220 (710503, 710506, and 710512). Designed with high-temperature resistant materials. Ideal for cleaning bakery ovens. 1 stainless steel and ceramic hose (3 metres) heat resistant up to 250°C. 2 aluminium tubes with 1-metre protective sheath. 1 tube (1 metre) without sheath. 1 oven scraper with silicone scraper. Connection diameter: 40 mm.

Poids g	Code	Prix HT
4500	710502	



HIGH FILTRATION LEVEL = PURER AIR IN THE OVEN





ASM220 VACUUM CLEANER FOR BAKERY

For large production bakeries. Epoxy coated steel bowl 20 litres. Large surface antistatic filter cartridge special fine dust (filtration 3 m3), special fine dust / filtration 1 micron. Quick release of the tank for easy emptying. "DUST STOP" automatic cleaning system. Comes with 1 antistatic hose L 250 cm, 1 metal tube Ø 40 mm, 1 nozzle with brush, 1 nozzle, and a round brush for cleaning the floor. 2 independent switches. 2 motors. Air flow rate m3/hour: 360. Depressurisation mm H20: 2,300. Sound level: 75 db. High filtration vacuum cleaner = cleaner particulate air.

L mm	l mm	H mm	C cl	Poids g	Watts	Volts	Hz	Code	Prix HT
560	500	1000	2000	31000	2300	230	50-60	710512	

MULTI-PURPOSE AND POWERFUL



WET AND DRY VACUUM CLEANER

Ideal for vacuuming small food surfaces. Vacuuming of fitted carpets, floors, and wet surfaces. High capacity limiting the frequency of oil changes. Impact-resistant polypropylene body. Stainless steel bowl. Convenient: 4 castors. Long 2,000 mm hose 36 mm in diameter. 2 tubes length 500 mm diameter 36 mm. 4 nozzles: 200 mm wide slot, switchable carpet / hard floor 270 mm wide, rectangular 80x30 mm, and finally with slats for liquids. Air flow rate 215 m³/hour.

Type	L mm	l mm	H mm	C cl	Poids g	Watts	Volts	Hz	Code	Prix HT
hoover	390	400	540		9200	1400	220-240	50-60	710518	
10 bags				2000					710528	

COMPACT AND LIGHTWEIGHT



DRY VACUUM CLEANER

Suitable for cleaning offices and small commercial premises. Complete set. ABS body. Hose length 1,500 mm and diameter 32 mm. 3 tubes width 500 mm and diameter 32 mm. Nozzle width 100 mm. Pedal nozzle width 270 mm. Rectangular nozzle with brush 35x27 mm. Air flow rate 102 m³/hour.

Type	L mm	l mm	H mm	C cl	Watts	Volts	Hz	Code	Prix HT
hoover	335	390	305	900	900	220-240	50-60	710515	
10 bags				900				710525	





ANTI-CRAWLING INSECTS SPRAYER

Applicator bottle with ready-to-use contact insecticide spray trigger. Radical effect. Effective on all types of flying and crawling insects. Prevents reinfestation. Dual action: insecticide and barrier. High quality and very efficient product. Quick and easy to use. Indoor and outdoor use. Effective for up to 6 weeks after application.

C cl	Code	Prix HT
100	720107	



RATUCLAC PIÈGE SOURIS ET RATS

Idéal contre les rongeurs : souris, rats, rats noirs, mulots, surmulots, loirs. Ultra-efficace et peut piéger jusqu'à 10 ou 12 petits rongeurs lors de fortes proliférations. Sous la forme de tablettes engluées. Entièrement biodégradables et ne contiennent aucun produit toxique, pour le bien de l'environnement. Ne sont pas réutilisables et doivent être jetées après chaque utilisation. Produit de grande qualité et très efficace. Simple à utiliser et rapide. Paquet de 10 pièges.

L mm	l mm	Code	Prix HT
190	280	730215	44,75



COCKROACH TRAPS

Suitable for German and Oriental cockroaches. To be placed every 2 or 3 metres in infested premises, under or behind walls. To be used as a preventive or curative measure. Toxic product-free. Disposable. Product adapted to the pest control plan. Effective for 1 month.

L mm	l mm	H mm	Code	Prix HT
125	30	170	730221	



FOOD MOTH TRAPS

2 dual traps for food moths. Pheromone bait pellet. Ecological and odourless. Product adapted to the pest control plan. To be used as a preventive or curative measure. Effective for 3 months. Up to 50 food moths per trap. Use one trap per 10 m2 area.

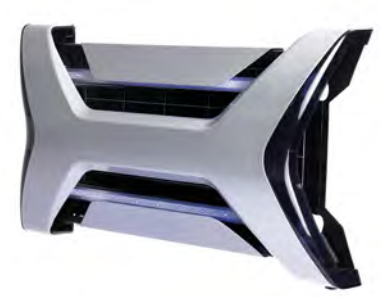
L mm	l mm	H mm	Code	Prix HT
120	15	140	730211	



NEW

Ideal for all small rodents. Sticky trays, ready to use. Fully biodegradable, contains no environmentally toxic products. Non-reusable trays, to be discarded after trapping. Highly efficient, easy to use, environmentally safe. Can trap up to 6 mice.

L mm	l mm	Code	Prix HT
255	125	730218	



IP 52

S80 STICKY FLY TRAP

Insect trap with robust metal body. Elegant and discreet design suitable for shops and restaurants. UV-A LED technology offers 55% energy savings compared to conventional fluorescent lamps. Chemical-free. Equipped with two 15 watt UV-A Led tubes. Hygienic, no risk of insect residue blow out. Trap stays clean. Lamp service life: 3 years. Wall-mounted model. Active surface area: 80 m². Quiet, odourless. Tool-free quick and easy maintenance. IP20 protection class (drip-proof).

Type	L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Code	Prix HT
80M²	575	140	348	3350	23	100/240	50-60	730140	



IP 65

S120B STICKY FLY TRAP

Lightweight and long-lasting white ABS frame. 55% energy savings compared to ballast fluorescent lamps. Works with glue boards. Equipped with two 9W UV-A LED tubes. Hygienic, no risk of insect residue blow out. Trap stays clean. Catches all flying insects, even the smallest. Easy counting of the number and varieties of insects caught. Suitable for use in production labs and shops thanks to its discrete design. Wall-mounted device, easy opening to change the glue board. Active over a surface area of up to 120 M². Quiet, odourless.

Type	L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Code	Prix HT
120M²	540	155	400	4200	23	220-240	50-60	730141	

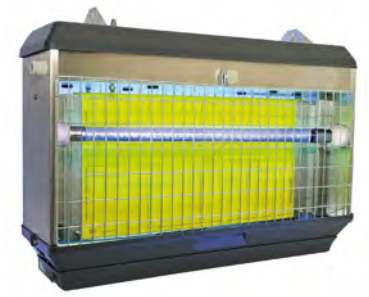


IP 65

S200B STICKY FLY TRAP

Lightweight and long-lasting white-coated aluminium frame. 55% energy savings compared to ballast fluorescent lamps. Works with glue boards. Equipped with four 9W UV-A LED tubes. Hygienic, no risk of insect residue blow out. Trap stays clean.. Catches all flying insects, even the smallest. Easy counting of the number and varieties of insects caught. Suitable for dry environments. To hang or mount on the wall. Double-sided. Active surface area: 200 M². Quiet, odourless.

Type	L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Code	Prix HT
200M²	635	215	465	6500	44	220-240	50-60	730143	



IP 54

S200I STAINLESS STEEL STICKY FLY TRAP

Stainless steel professional equipment. 70% energy savings compared to conventional fluorescent lamps. Works with glue boards. Equipped with two 6.5W high-performance UV LED tubes. Hygienic, no risk of insect residue blow out. Trap stays clean. Catches all flying insects, even the smallest. Large surface area of glue boards for increased effectiveness. Suitable for wet or dusty environments. Easy counting of the number and varieties of insects caught. To hang or mount on the wall. Double-sided, when hung. Fully repairable. Active surface area: 200 M². Quiet, odourless.

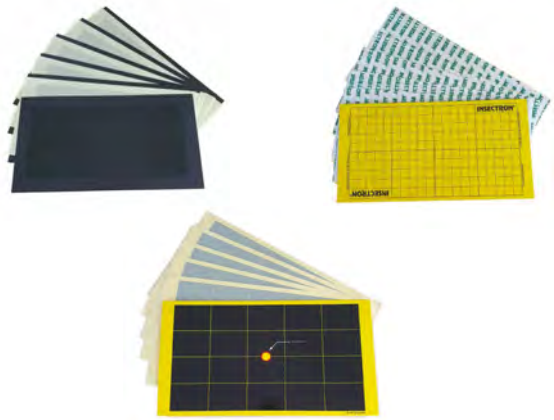
Type	L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Code	Prix HT
200M²	720	255	520	9000	13	220-240	50-60	730145	



UV TUBES FOR INSECT TRAPS

ASTRON II high efficiency ultraviolet LED tube. Low energy consumption. Optimum attractiveness for flying insects. service life of 3 years in continuous use (25,000 hours).

L mm	l mm	H mm	Ø mm	Poids g	Watts	Volts	Hz	Code	Prix HT
465	32	32	32	200	9	100-240	50-60	730156	
640	32	32	32	240	6,5	100-240	50-60	730157	



GLUE BOARDS FOR INSECT TRAPS

Traps all flying insects, even the smallest. Facilitates identification and counting of insects.

Type	L mm	l mm	H mm	Poids g	Code	Prix HT
for S80/S120B	420	230	8	860	730150	
for S200I	510	270	10	210	730155	
for S200B	420	230	1	120	730151	



INSECT ZAPPER WITH GRILLE

Extra tube for flying insect glue trap EK 16 (731109). Available in glue model (730133). Warning. The product does not include the insect zapper.

Type	L mm	Watts	Code	Prix HT
tube for 40 m²	300	8	730130	



Made by MATFER BOURGEAT MATFER

WALL BRACKET FOR HAND RUB BOTTLE

Stainless steel. Clamping collar length: 550 mm. Gel support tray size: 120x100 mm. Comes without hand rub bottle. Maximum bottle diameter 115 mm. Anti-theft system on the bottle because it is fastened to the holder by clamps (2 clamps come with the holder + 4 screws and 4 wall plugs). Use with a 1 l or 500 ml bottle of get.

L mm	l mm	H mm	Code	Prix HT
175	160	225	720202	



AUTOMATIC HAND RUB DISPENSER ON STAND

Hygienic, value for money, convenient, safe, space-saving, stable, and robust.
The dispenser is placed vertically on a stainless steel stand, black satin finish.
Triggering by electric sensor.
Filling visual, tank capacity: 1.2 l.
Anti-drip valve. The delivered dose is 1 ml.
2-year guarantee.
Base dimensions: 320x250 mm.
4 C/LR14 batteries not included.
Easy and safe filling with a key provided.

l mm	H mm	C cl	Poids g	Code	Prix HT
250	1140	120	4500	799935	



Made by MATFER BOURGEAT MATFER

HAND RUB DISPENSER ON STAND

Stainless steel. Height of the bottle holder tray: 80 cm. Clamping collar length: 550 mm. Gel support tray size: 120x100 mm. Compact, very stable. Comes without hand rub bottle. Anti-theft system on the bottle because it is fastened to the holder by clamps (4 clamps come with the holder). Use with a 1 l or 500 ml bottle of get. Pump height will be approximately 1.05 m from the ground. Height adapted for everyone including children and people with reduced mobility.

H mm	Ø mm	Poids g	Code	Prix HT
960	290	3600	720204	







IPX1

TURBO HAND DRYER

Sturdy tamper-proof brushed stainless steel cover. Turbo hand dryer with modern design. Combines high propulsion speed with low consumption. Monobloc brush motor. Power consumption 500-1,150 W. Output air speed 215-380 kph, sound level 65-72 db. Self-regulated heating <40 °C.

L mm	l mm	H mm	Watts	Volts	Hz	Code	Prix HT
180	152	260	1150	240	50-60	730015	

HAND DRYER

2-year guarantee. White ABS body. Monobloc brush motor. Dries in seconds, has heated airflow and a tamper-proof system. Drying time 18 seconds, output air flow velocity 65 kph. Sound level 60 dB.

L mm	H mm	Watts	Volts	Hz	Code	Prix HT
240	260	2000	240	50-60	730012	



CE MATFER

CO2 DETECTOR

Portable professional device that controls the air quality inside a room by measuring the CO2 level. Used to indicate when the dining room or room should be ventilated thereby reducing the risk of virus transmission. Audible and visual alarm. Rechargeable battery (life: 8 hours). Also measures temperature and humidity. Calendar and clock display. USB cable and charger included.

L mm	l mm	H mm	Poids g	Volts	Code	Prix HT
100	98	36	203	220	730101	

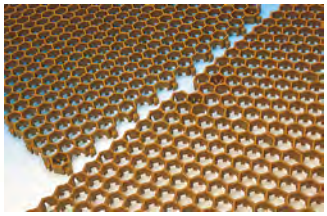
WHITE DUCKBOARD

Polyethylene honeycomb structure. Available in packs of 4 tiles, i.e. 1 m². Ensures compliance with food storage hygiene rules. High load resistance thanks to its HDPE structure. Easy to clean with a water jet, high-pressure cleaner, or pot-washing machine. Clip-on, very easy to install. Connection area suitable for equipping large areas. Easy to cut with a saw for a perfect fit to the space of use. Modular, scalable, and durable. Heat resistance suitable for freezing chamber temperatures.



L mm	l mm	H mm	Poids g	Code	Prix HT
500	500	22	1020	280687	





DUCKBOARD

Polyethylene honeycomb structure (1 m2). Ideal for keeping feet dry while working in any environment. Non-slip, quick assembly and disassembly by clipping. High quality and durable product.

Type	L mm	l mm	H mm	Code	Prix HT
pack of 4 squares	500	500	20	779011	



ANTI-MOISTURE MAT

Polyamide. Mat with rubber and vinyl sole. Very absorbent microfibres. Very effective in absorbing moisture and dust. Machine washable at 30°C. High quality and durable product.

L mm	l mm	Ep. mm	Code	Prix HT
900	600	9	150540	



FIRST AID KIT

Suitable for companies with less than 12 employees. High quality and complete. 1 insulating survival blanket (2.20x1.40 m) + 1 leather finger cot + 1 compression bandage 10x10 cm. 1 splinter tweezers + 1 elastic mesh stretch bandage 5 cm x 3 m. 1 elastic mesh stretch band 7cmx3m + 4 disinfectant and bactericidal wipes. 4 drying wipes + 4 soothing wipes + 1 pair of stainless steel scissors + 1 fabric plaster 2.5 cm x 5 m. 1 pair of gloves + 18 urgo dressings 3 sizes + 10 sterile 20x20 swabs + first aid notice.

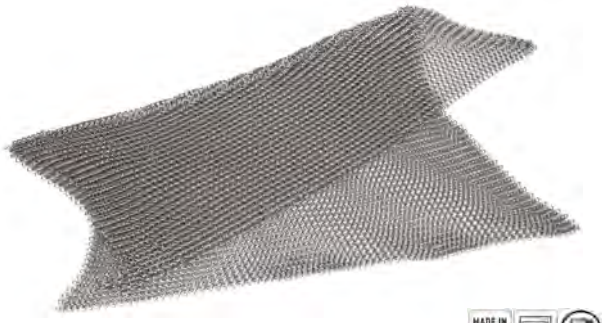
Code	Prix HT
465191	



FIRST AID CABINET

Epoxy powdered steel body. Lock. 2 shelves + plastic door storage shelf.

L mm	l mm	H mm	Code	Prix HT
310	145	455	159041	



WEAR-RESISTANT

STAINLESS STEEL MESH SCOURING PAD

Recommended for cleaning all stainless steel cookware. Cleans surfaces soiled with cooked fat or removes food stuck to the bottom of utensils. Does not damage or scratch the stainless steel surface of the utensils. Extremely long-lasting product. Excellent alternative to conventional scouring pads which have a limited service life. Gentle on the skin. Dishwasher-safe for perfect hygiene. Suspension eyelet for hanging it close to the washing up station.

L mm	l mm	Poids g	Code	Prix HT
290	290	184	710327	



SUPER STAINLESS STEEL SCOURING PAD

Material: polyester, stainless steel, and polyurethane foam. Made of stainless steel, this pad scrubs and removes residue from all surfaces and kitchen utensils. Long-lasting super stainless steel pad for effective scrubbing. Hygienic: does not release particles and does not rust. Long service life. Easy to handle and gentle to the touch. Easy to wash and to clean. Can be hung near the washing up station with a hook (not included).

L mm	l mm	H mm	Poids g	Code	Prix HT
135	90	18	17	710329	



STAINLESS STEEL SPIRAL CUTTER

Stainless steel. Spirals for heavy duty scouring: pots, grills, ovens, etc. Very durable and flexible to use.

Type	Poids g	Code	Prix HT
pack of 10 stainless steel sponges	60	710328	



SCOURING PAD

Scouring pads for communities. Suitable for all common scouring tasks. Ideal for cleaning, scouring, and wiping. Very durable and flexible to use. High quality and durable products.

Type	L mm	l mm	Code	Prix HT
pack of 10	150	230	710342	



ROLL OF SCOURING PADS

Ultra-durable fibre pad, for general scrubbing. Ideal for cleaning, scouring, and wiping.

L mm	l mm	Code	Prix HT
3000	150	710336	



SCOURING PAD

Green side for scouring. Yellow side cellulose sponge. Ideal for cleaning, scouring, and wiping. Very durable and flexible.

Type	L mm	l mm	Code	Prix HT
pack of 10	130	90	710348	



ROLL OF 100% RECYCLED FIBRE SCOURING PADS

Eco responsible scouring agent. 100% recycled polyester fibre and walnut shells. Colouring-free. Resistant. Long-lasting quality scouring pad to save time and efficiently clean. Cuttable.

L mm	l mm	H mm	Code	Prix HT
6000	150	8	710363	



ENVIRONMENTALLY RESPONSIBLE SCOURING PADS

Eco-responsible abrasive sponge pad. Colouring-free cellulose sponge, plant origin, 100% bio degradable. Scouring pad made from 100% recycled polyester fibre and walnut shells. Machine washable at 60 °C. Excellent absorption capacity. Long-lasting quality scouring pad to save time and efficiently clean.

Type	L mm	l mm	Code	Prix HT
pack of 10	128	84	710361	



Spontex PROFESSIONAL

CELLULOSE SPONGE

Professional grade light coloured cellulose sponge. Allows you to clean all the surfaces on which you cook: worktop, bench. Excellent absorption quality, for quicker and more efficient cleaning. Very durable: it is lined to better resist twisting and intensive use. Withstands bleach, unlike other sponges.

Type	L mm	l mm	Code	Prix HT
pack of 10	144	95	150196	



Spontex PROFESSIONAL

RECYCLED MICROFIBRE CLOTHS

Recycled microfibre ideal for all types of surface. A microfibre cloth contains the equivalent of 5 50 cl recycled bottles. Less colouring therefore a pastel tone. Good absorption capacity. Honeycomb feel for easy handling. Very durable and flexible to use. Respects delicate surfaces. Removes grease stains. Optimal disinfection: removes 99% of bacteria and can be used with 96% ethanol. Withstands bleach (28 g/l). Can be used in an autoclave at 121 °C. Excellent durability. Washable up to 500 cycles at 60 °C.

Type	L mm	l mm	H mm	Code	Prix HT
pack of 5	200	150	3	710366	



SPONGE CLOTHES

Made of a special high-strength bactericidal material. Non-woven, regenerated cellulose. Wipes machine washable and reusable multiple times. Convenient because it has an excellent absorption capacity. Withstands chlorine and detergents. Pack of 5 assorted cloths (1 pink, 1 blue, 1 yellow, 1 orange, 1 green).

L mm	l mm	Code	Prix HT
180	155	150184	



MICROFIBRE CLOTHS

Microfibre, velvet touch. Durable wipes. Very durable and flexible to use. Wipes very effective for dusting. Respects delicate surfaces and easily removes fingerprints or grease.

Type	L mm	l mm	Code	Prix HT
pack of 5	345	345	710331	



WASHING UP BRUSH

Plastic handle. Non-porous, withstands solvents, chemicals, and disinfection temperatures. Very durable and rigid. Bristle length 20 mm.

L mm	Code	Prix HT
260	710081	



CLEANING BRUSH

Polyamide brush handle. Cleaning brush with high strength nylon fibres.

L mm	Ø mm	Code	Prix HT
420	60	150085	



NON-WOVEN CLOTHES

Special, very durable anti-bacterial material. Non-woven. Machine washable and reusable multiple times. Convenient because it has an excellent absorption capacity up to 800 %. Withstands chlorine and detergents. Pack of 25.

Type	L mm	l mm	Code	Prix HT
blue	510	360	150213	
yellow	510	360	150251	
pink	510	360	150252	
green	510	360	150253	
black	510	360	150255	



LINT-FREE GLASS WIPING CLOTH

100% quality cotton. Cotton glass wiping cloth for fine glass. Special anti-lint. High quality and durable products.

Type	L mm	l mm	Code	Prix HT
pack of 18	720	520	130299	



GLASS WIPING CLOTH

100% quality cotton. Cotton glass wiping cloth for fine glass. High quality and durable products. Machine washable.

Type	L mm	l mm	Code	Prix HT
pack of 12	770	500	130290	



100% COTTON TEACLOTH

100% quality cotton. Cotton glass wiping cloth for fine glass. High quality and durable products. Machine washable at 90°C.

Type	L mm	l mm	Code	Prix HT
pack of 12	800	600	130300	


CHRISTOPHE
FELDER
PATISSERIE !



BOOKS

Editions Jérôme Villette, a subsidiary of the Matfer Bourgeat Group, promote the work of world-renowned Chefs.
In our constant quest to assist apprentices and professionals seeking new ideas, we also offer a range of the best books in French gastronomy.

VOCATIONAL TRAINING	513
COOKBOOKS	514
CAKES AND BAKING BOOKS	518
BAKERY AND SANDWICHES	521
CHOCOLATE, SUGAR, AND ICE CREAM	523



ENSEIGNEMENT SCIENTIFIQUE ALIMENTATION ENVIRONNEMENT

Authors: B. Cardinale and C. Lavelle.

Designed to adapt to the pedagogical progress of each teacher thanks to short and synthetic sheets. 39 sheets. For each sheet, a context from the hotel and catering sector and a situation that raises questions.

Nbr pages	L mm	l mm	Ref.	Price
207 pages.	297	210	819137	



TECHNO CULINAIRE

Author: M. Maincent.

Educational book for courses in the catering and hotel industry. Subjects discussed: staff, equipment, materials, tastes, products, hygiene and safety.

Nbr pages	L mm	l mm	Ref.	Price
525 pages.	297	210	819166	



LE GRAND COURS DE CUISINE DE L'ÉCOLE FERRANDI

Author: Ecole Ferrandi.

Round tables with teachers specialised in the topic covered, give expert advice, tips, and tricks for buying, choosing, and cooking products. Illustrated technical pages which, using 1,500 photos of gestures, detail the basic techniques to be mastered up to the final result. Recipes available in 3 versions, depending on their level of difficulty.

Nbr pages	L mm	l mm	Ref.	Price
695 pages.	310	255	819161	



CUISINE : LE NOUVEAU RÉPERTOIRE

Author: Yannick Masson.

Essential for any training in the hotel and catering industry. A comprehensive repository of some 5,500 recipes and 700 techniques.

Nbr pages	L mm	l mm	Ref.	Price
605 pages.	210	150	819192	



LE RÉPERTOIRE DE LA CUISINE

Authors: Th. Gringoire and L. Saulnier.

Essential glossary for all professionals.

Nbr pages	L mm	l mm	Ref.	Price
240 pages.	190	130	819190	

CHOCOLATE CONFECTIONER TRAINING





PROFESSION CHOCOLATIER CONFISEUR

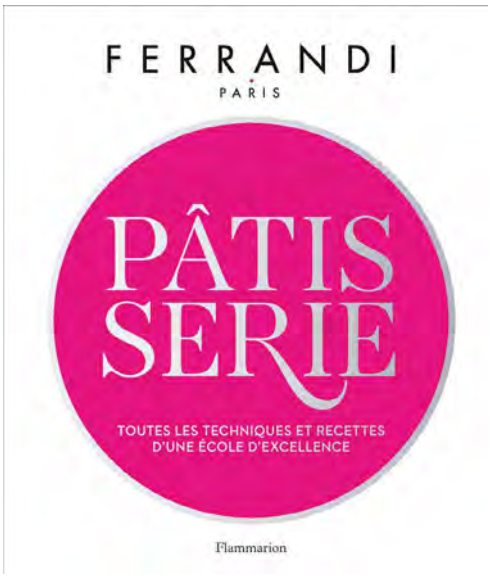
Author: Jean-Charles Balthazard.

The only school book intended for CAP Chocolatier-Confiseur [vocational aptitude certificate in chocolate and confectionary making] students and apprentices and to put in the hands of all chocolate artisans-confectioners. All the theory (Professional technology, Applied technology), all the professional practice, and a section with activities for the student to put into practice what they have just learned.

Nbr pages	L mm	l mm	Ref.	Price
287 pages.	297	210	819138	

PASTRY CHEF TRAINING





LE LIVRE DU PÂTISSIER

Authors: B. Deschamps and J.C. Deschaintre.

Published 2016. Levels: CAP - BEP - BAC PRO - BP - MC. Offers quality professional education in line with the permanent developments in the trade. This new edition is enriched with the latest technological and legal advances in hygiene, new products, and equipment.

Nbr pages	L mm	l mm	Ref.	Price
384 pages.	297	210	812065	

FERRANDI PÂTISSERIE

Author: Ecole Ferrandi.

1,500 steps, skills, and techniques. Step-by-step accompanied by advice and tips from the Chef. 130 recipes from among the great classics in 3 levels of difficulty.

Nbr pages	L mm	l mm	Ref.	Price
688 pages.	295	250	819160	

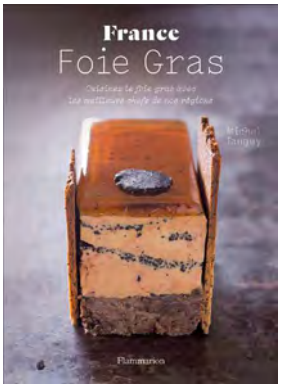


GUIDE CULINAIRE ESCOFFIER

Author: Auguste Escoffier.

Reference book for all cooks. Practical crib sheet, this book contains 5,000 recipes from sauces to cakes.

Nbr pages	L mm	l mm	Ref.	Price
946 pages.	263	186	816003	



FOIE GRAS

Author: Michel Tanguy.

Emblematic delicacy of the Christmas holiday period, foie gras is an essential in French gastronomy. Michel Tanguy offers 40 recipes from great Chefs here, as well as all the keys to discovering this exceptional dish.

Nbr pages	L mm	l mm	Ref.	Price
185 pages.	280	230	816066	



MUSHROOMS

Author: Régis Marcon.

Régis Marcon, top chef of a 3-star restaurant, is internationally renowned for his unparalleled knowledge of mushrooms. He offers us here a bible of over 400 pages which will allow the reader to identify mushrooms, prepare them, and cook them as accurately as possible.

Nbr pages	L mm	l mm	Ref.	Price
408 pages.	285	220	816027	

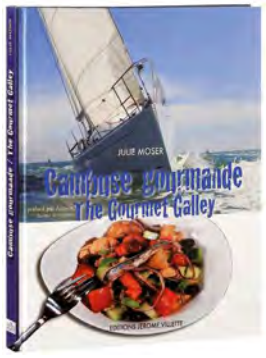


REPAS FESTIFS ET DIÉTÉTIQUES

Authors: R. Alcaraz, G. Jaureguiberry, H. Lhermet, E. Netter, and C. Ruault.

40 gourmet, simple, healthy but nonetheless light recipes to "indulge yourself without hurting yourself". They are developed by professionals teaching cooking and pastry in partnership with dieticians and diabetes and obesity specialists.

Nbr pages	L mm	l mm	Ref.	Price
112 pages.	252	220	816040	

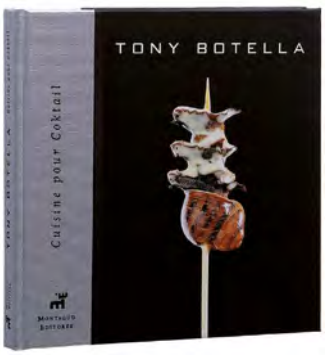


CAMBUSE GOURMANDE

Author: Julie Moser. Preface by Antoine, singer and sailor.

The recipes in this collection have been tested by Julie Moser and are suitable for the most gourmet sailors or the most adventurous readers. Julie Moser offers, with simplicity, a panorama of dishes to experience different flavours. Quick and inexpensive, these dishes can be prepared wherever you are.

Nbr pages	L mm	l mm	Ref.	Price
138 pages.	225	215	820601	

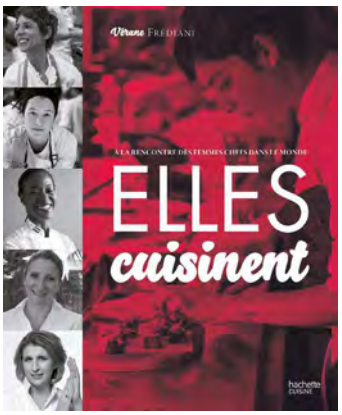


CUISINE POUR COCKTAIL

Author: T.Botella.

Over 50 original recipes for cocktail parties are included under titles as suggestive as "foie gras candies", "stew in a cup", or "makicanapés". All the bites are meticulously illustrated using progressive sequences and enticing photographs of the final product.

Nbr pages	L mm	l mm	Ref.	Price
216 pages.	335	230	816015	



ELLES CUISINENT

Author: Vérane Frédiani.

Female chefs are asserting themselves more than ever and this book testifies to that.

Nbr pages	L mm	l mm	Ref.	Price
240 pages.	290	240	819168	



LES SAISONS DE L'OCÉAN

Author: Christopher Coutanceau.

Beautiful colour pages presenting 83 marine species with preparation tips. Divided into 4 seasons, the book sheds light on the periods and methods of fishing or picking adapted to each product.

Nbr pages	L mm	l mm	Ref.	Price
192 pages.	270	240	816071	

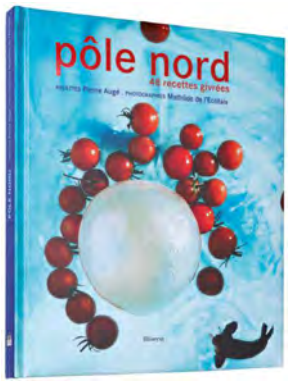


BOUILLONS

Author: William Ledeuil.

The chef presents his favourite ingredients for making broths of which he offers around sixty recipes.

Nbr pages	L mm	l mm	Ref.	Price
220 pages.	260	195	816059	



PÔLE NORD, 48 RECETTES GIVRÉES

Authors: Pierre Augé, Sylvie Girard-Lagorce.

Here is a cuisine prepared in advance that can be stored in the freezer until needed. Chilled soups and cocktails, fish and shellfish in their jelly version, frozen meat and poultry, frozen desserts.

Nbr pages	L mm	l mm	Ref.	Price
80 pages.	272	226	816038	

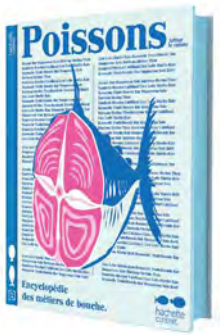


MEAT

Author: Jean-François Mallet.

The world of butchery, between tradition and modernity. Encyclopaedic knowledge through breed descriptions. Interviews with butchers.
80 illustrated recipes.

Nbr pages	L mm	l mm	Ref.	Price
288 pages.	290	242	816001	



FISH

Author: Jean-François Mallet.

Interviews with fishmongers, fishermen, and chefs. 80 illustrated recipes for seafood lovers.

Nbr pages	L mm	l mm	Ref.	Price
288 pages.	290	242	816013	



LÉGUMES

Author: Jean-François Mallet.

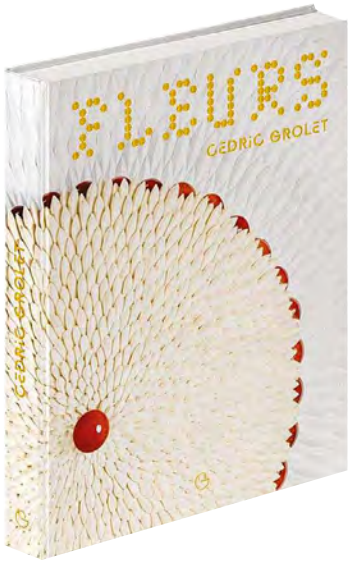
"Vegetables" is the world of the vegetable garden, its traditions and its modernity. Includes identity cards for each vegetable and covers knowledge (off-field farming, product conservation, etc.). 80 illustrated recipes for vegetable lovers.

Nbr pages	L mm	l mm	Ref.	Price
286 pages.	290	243	816055	







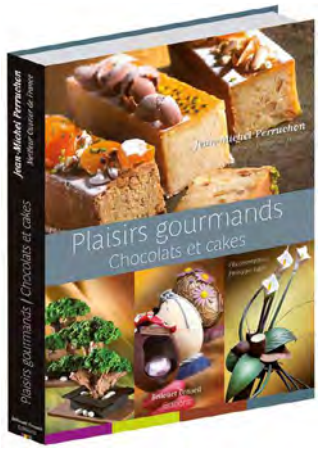


FLOWERS

Author: Cédric Grolet.

80 recipes for tarts, desserts, yule logs, and king"s cakes around the "flowers" theme. Puts the focus back on piping in pastry creation. Book structured around the four seasons. World's best pastry chef 2018. Photographs by Leslie Gogois.

Nbr pages	L mm	l mm	Ref.	Price
287 pages.	298	238	813021	



PLAISIRS GOURMANDS, CHOCOLAT ET CAKES

Author: Jean-Michel Perruchon.

Bilingual French and English. The main chapters: chocolate techniques, Easter assemblies, artistic chocolate pieces, travel loaves and cakes, snacks. Book abundantly illustrated with magnificent colour photos of exceptional quality.

Nbr pages	L mm	l mm	Ref.	Price
350 pages.	305	212	813060	



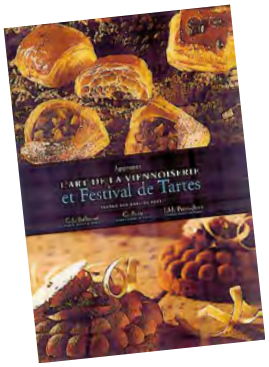
HÉRITAGE ET CRÉATIONS

Author: Jean-Michel Perruchon.

8 major themes were addressed and developed in 9 original creations of each: St Honoré, napoleons, babas, king cake, apple tart, Yule log, Paris Brest, Mont Blanc.

Nbr pages	L mm	l mm	Ref.	Price
384 pages.	300	215	813051	





APPRENEZ L'ART DE LA VIENNOISERIE ET FESTIVAL DE TARTES

Authors: G. J. Bellouet (MOF), G. Paris (MOF), and J.M. Perruchon (MOF).

Text in French and English.

Nbr pages	L mm	l mm	Ref.	Price
280 pages.	303	218	813035	

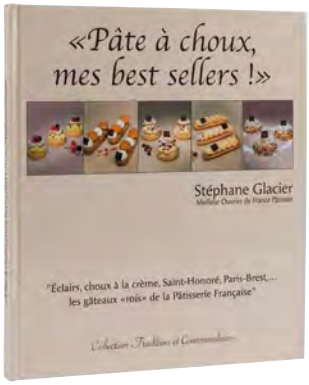


NOËL DE BÛCHES EN BÛCHES

Author: Stéphane Glacier, Pastry MOF.

Bilingual French/English. Presents many tasty, simple, and rational ideas to diversify your range of yule logs. Supported by his chef Jérôme le Teuff, Stéphane Glacier delivers his latest inspirations and favourites, taking into account production constraints and business requirements.

Nbr pages	L mm	l mm	Ref.	Price
196 pages.	270	205	813066	



PÂTE À CHOUX, MES BEST SELLERS

Author: Stéphane Glacier, Pastry MOF.

In this new book, find the best of Stéphane Glacier's choux pastry recipes that he makes in his shop every day. Achieve recipes combining delicacies, freshness, value for money, and regularity, this is what he offers in this new book illustrated with wonderful photographs by Gaëlle BC.

Nbr pages	L mm	l mm	Ref.	Price
68 pages.	230	200	813073	

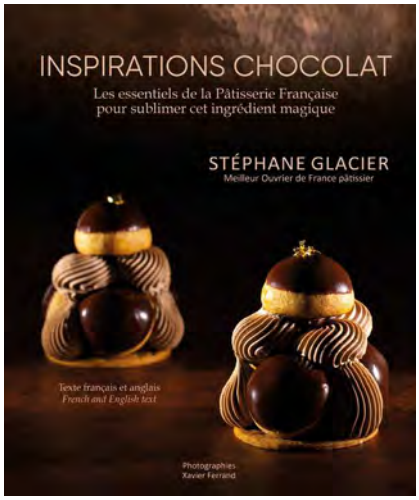


TARTES ET GÂTEAUX DE VOYAGE, PÂTISSERIE BOULANGÈRE

Author: Stéphane Glacier, Pastry MOF.

Offers a rich and varied range of classic, rustic, or contemporary tart recipes as well as travel cakes, cakes, melting cakes, and delicious snacks. Bilingual French and English.

Nbr pages	L mm	l mm	Ref.	Price
207 pages.	267	205	813070	

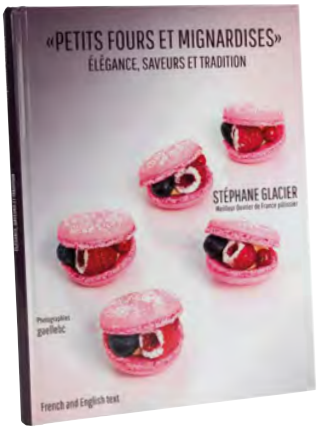


NEW

240 pages.

Recipes in French and English.

Nbr pages	L mm	l mm	Ref.	Price
Chocolate Inspirations, the essentials of French patisserie.	260	200	813074	







PETITS FOURS ET MIGNARDISES

Author: Stéphane Glacier, Pastry MOF.

The ultimate pastry product, all aspects of petit-fours are revealed in this new book. The recipes presented in the pages are divided by chapter for all occasions and all times of the day. Sweet, savoury, hot, cold, dry, soft, or fresh, there is something for everyone. This book is jam-packed with good ideas to rapidly diversify and develop your product offer. Educational, it includes basic recipes and a new section "astuces et conseils à la vente". Bilingual French and English.

Nbr pages	L mm	l mm	Ref.	Price
264 pages.	275	205	813072	

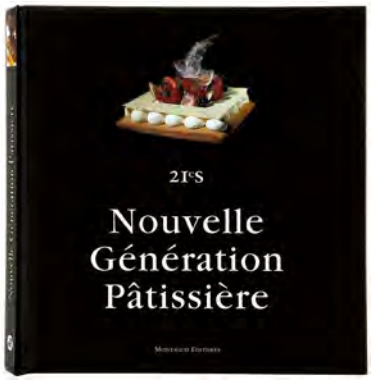


SIGNATURE ENTREMETS, PETITS GÂTEAUX

Author: Johan Martin.

A range of around 60 different products: individual cakes, desserts, and pastries, illustrated with superb colour photos. Novel assemblies, new decorations, revisited classics. Bilingual French and English.

Nbr pages	L mm	l mm	Ref.	Price
300 pages.	305	212	813054	



21ÈME SIÈCLE, NOUVELLE GÉNÉRATION PÂTISSIÈRE

Authors: Abraham Balaguer, Abraham Palomeque, Carlos Mampel, David Pallàs, Isaac Balaguer, Miguel Sierra, Oriol Balaguer, and Ramon Morató.

Over 150 recipes: tarts, desserts, restaurant desserts, reinterpretations of traditional recipes, snacks and petits fours, candies, nougat, and artistic pieces. This book is a compendium of a wide range of new suggestions ranging from bakery pastries to restaurant desserts.

Nbr pages	L mm	l mm	Ref.	Price
245 pages.	257	244	812142	

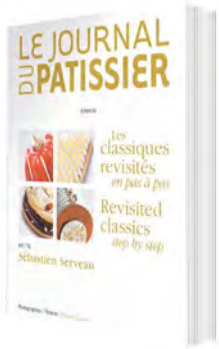


PÂTISSERIE : LEÇONS EN PAS À PAS

Author: Philippe Uracca.

Discover the jewels of French pastry, made by Philippe URACCA, Chairman of the Pastry MOF Committee since 2004. 20 new MOF recipes compiled in this book. Each recipe is described step by step.

Nbr pages	L mm	l mm	Ref.	Price
503 pages.	270	230	812145	



LES CLASSIQUES REVISITÉS EN PAS À PAS

Author: S. Serveau.

Le Journal du P tissier. "tendances", "100% gourmand" snacking. Meal comprising a starter, main, and dessert. Bilingual French and English.

Nbr pages	L mm	l mm	Ref.	Price
256 pages.	190	245	812045	



LENÔTRE HAUTE CRÉATION

Author: Guy Krenzer.

To celebrate 60 years of excellence of Maison Lenôtre, 160 savoury and sweet breathtakingly creative creations by chef Guy KRENZER, double MOF.

Nbr pages	L mm	l mm	Ref.	Price
448 pages.	285	220	812011	

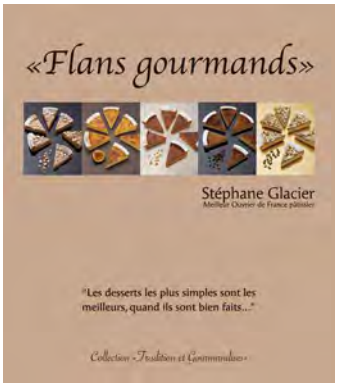


LA PÂTISSERIE

Author: Ecole Lenôtre.

90 recipes, from traditional pastries from Maison Lenôtre to contemporary creations made, explained, and illustrated in this book published for the school's 50th anniversary. Great classics and creations from École Lenôtre. Bilingual French and English.

Nbr pages	L mm	l mm	Ref.	Price
280 pages.	220	285	812012	



FLANS GOURMANDS

Author: Stéphane Glacier, Pastry MOF.

This book presents around twenty recipes for this classic French dessert. Classic or revisited, the recipes are balanced both in terms of textures and flavours, strong and authentic.

Nbr pages	L mm	l mm	Ref.	Price
64 pages.	237	206	820103	



TARTES, GOÛTERS ET ENTREMETS, ESPRIT BOUTIQUE

Authors: Stéphane Glacier and Gaëtan Paris.

These two Meilleur Ouvrier de France chefs offer a precise and clear book of refined original recipes that are easy to make to satisfy your customers. Bilingual French and English.

Nbr pages	L mm	l mm	Ref.	Price
260 pages.	305	212	813062	

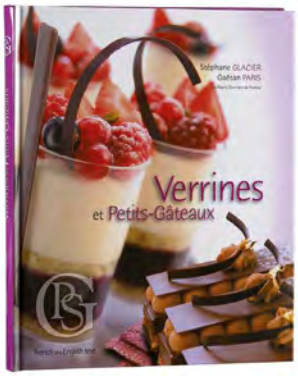


PETITS GÂTEAUX, TARTES ET ENTREMETS AU FIL DES SAISONS

Authors: Stéphanie GLACIER (Pastry MOF) and Jérome Le Teuff.

In a business spirit and with the logic of high-end craftsmanship, this book will bring you new ideas and material to renew and diversify the products you sell in your shop. Bilingual French and English.

Nbr pages	L mm	l mm	Ref.	Price
272 pages.	267	205	813064	



VERRINES ET PETITS GÂTEAUX

Authors: Stéphane Glacier and Gaëtan Paris.

Very clearly explained recipes of fresh and colourful verrines and contemporary cupcakes with current tastes and textures. Bilingual French/English text.

Nbr pages	L mm	l mm	Ref.	Price
246 pages.	280	230	813024	





PÂQUES EN BOUTIQUE

Author: Stéphane Glacier, Pastry MOF.

Bilingual French and English. Easter, a magical chocolate festival, is approached here from a business approach with a concern for quality and aesthetics. It considers the constraints of a company, rationality, the production aspect, and includes packaging and sales constraints.

Nbr pages	L mm	l mm	Ref.	Price
184 pages.	248	175	813067	



Author: Pierre Hermé.

Over sixty new macaron recipes from the pastry maker. With a selection of chilled beverages, desserts, and fine chocolates that capture iconic flavours and combinations.

Nbr pages	L mm	l mm	Ref.	Price
287 pages.	290	250	813009	







LA DÉLICATE PÂTISSERIE

Author: Nina Métayer.

2017 pastry chef of the year, a Ferrandi School of the Culinary Arts graduate, Nina Métayer invites the reader to enter her delicate and unique world. Offers over 50 recipes, including his signature cakes, new items, and classics for every occasion. Techniques photographed step-by-step to make delicate but accessible pastries.

Nbr pages	L mm	l mm	Ref.	Price
224 pages.	285	220	813040	



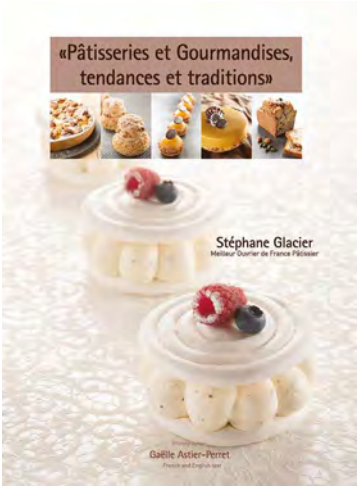


DES GÂTEAUX & DES SAISONS

Author Claire Damon.

68 recipes for tarts, desserts, sweets, king's cakes, choux pastry, and loaf cakes reflect the passing seasons. Like a perfumer, Claire Damon seeks a top note, a heart note, and a base note when tasting. Book on pastry making and nature. Best store pastry chef 2018. Photographs by Patricia Khenouna.

Nbr pages	L mm	l mm	Ref.	Price
287 pages.	280	210	812156	

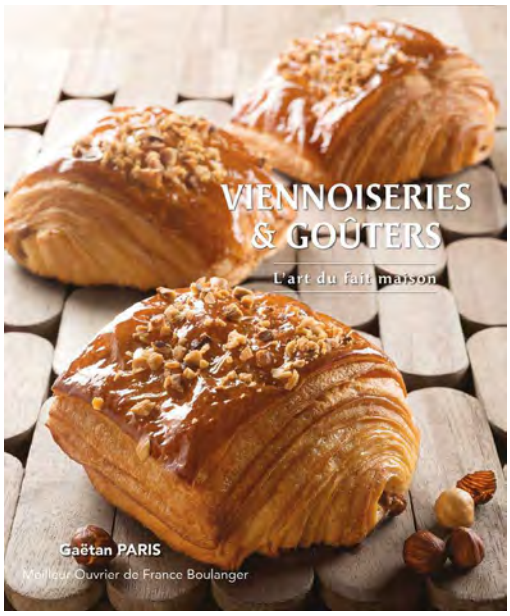


PÂTISSERIES ET GOURMANDISES, TENDANCES ET TRADITIONS

Author: Stéphane Glacier, Pastry MOF.

A book written and designed by a craftsman for craftsmen. This book is intended to reflect his pastries: simple, efficient, tasty, accessible, qualitative, and no frills. Accessible to the greatest number. Bilingual French and English.

Nbr pages	L mm	l mm	Ref.	Price
250 pages.	267	205	813068	



VIENNOISERIES ET GOÛTERS "L'ART DU FAIT MAISON"

Author: Gaëtan Paris (Bakery MOF).

A range of snacks and pastries to satisfy all cravings for breakfast, snacks, or desserts for snacking.

Nbr pages	L mm	l mm	Ref.	Price
270 pages.	270	225	812189	



GOURMANDISES SALÉES

Authors: Stéphane Glacier and Gaëtan Paris.

A book devoted to "lunches" for bakers/pastry chefs.

Nbr pages	L mm	l mm	Ref.	Price
258 pages.	270	212	813038	







PÂTISSERIE VIENNOISERIE DE L'INBP

Author: INBP.

4 chefs, teaching at INBP, invite us to renew the offer of appetising pastries and French pastries.

Nbr pages	L mm	l mm	Ref.	Price
140 pages.	220	290	812188	



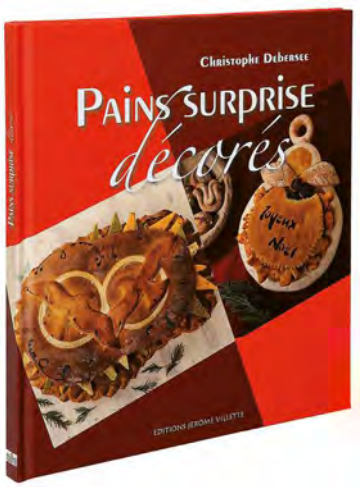


LE GRAND LIVRE DU SNACKING

Authors: Patrick Ogheard, Chrstian Ségui, Arnaud Nicolas, and Thomas Marie.

The authors deliver all their expertise around original creations that are both aesthetic and delicious. Recipes from around the world and great catering classics for a diverse and tasty offer. Photographer: Matthieu Cellard.

Nbr pages	L mm	l mm	Ref.	Price
279 pages.	299	223	811029	





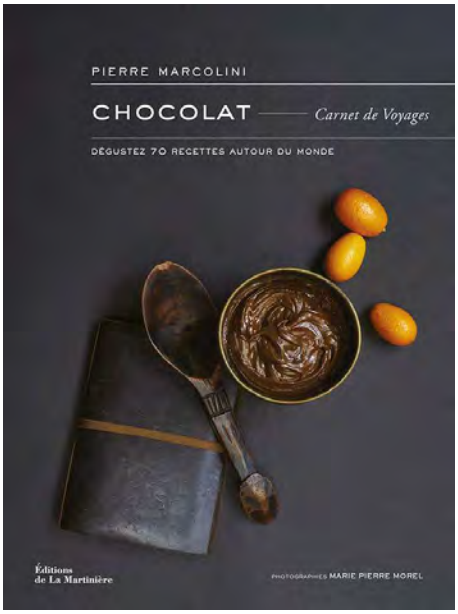


PAINS SURPRISE DÉCORÉS

Author: Christophe Debersee (2008 Bakery World Champion).

Inventor of the method and expert in decorating bread. In this book, he reveals some of his recipes, ingenious techniques, and skills to his colleagues.

Nbr pages	L mm	l mm	Ref.	Price
88 pages.	250	220	820111	



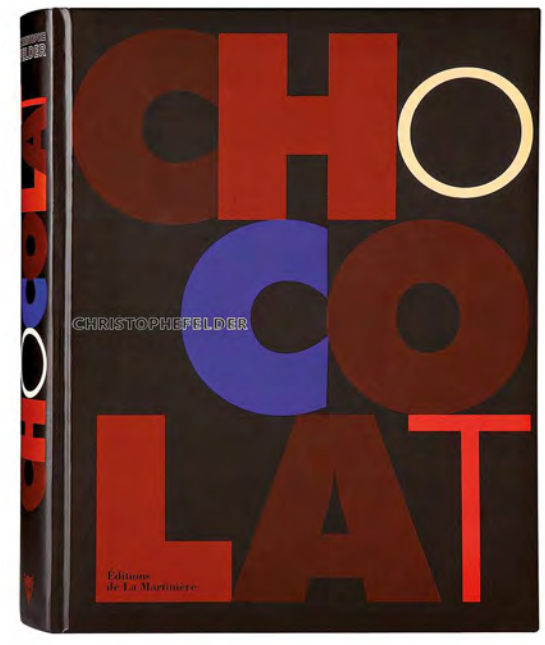


CARNET DE VOYAGE CHOCOLAT

Author: Pierre Marcolini.

Ambassador of High-end Chocolate-making in the world, Pierre Marcolini invites you on a cultural and sensory journey. He chose the best chocolate plantations in the world and compiled in this gourmet travel diary the most beautiful photographs of these expeditions, as well as tasty recipes to share.

Nbr pages	L mm	l mm	Ref.	Price
224 pages.	255	190	812133	

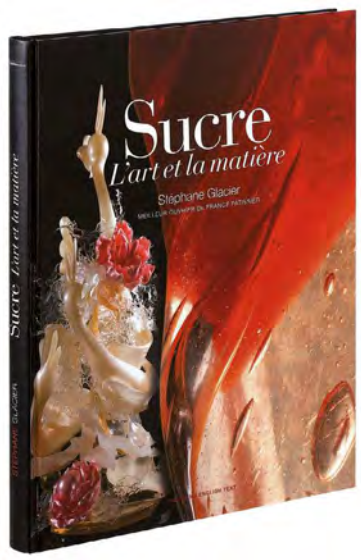


CHOCOLAT

Author: Christophe Felder.

200 recipes, 360 educational step-by-steps, this is a complete book of classic and modern recipes with dark, milk, and white chocolate.

Nbr pages	L mm	l mm	Ref.	Price
447 pages.	293	225	812131	

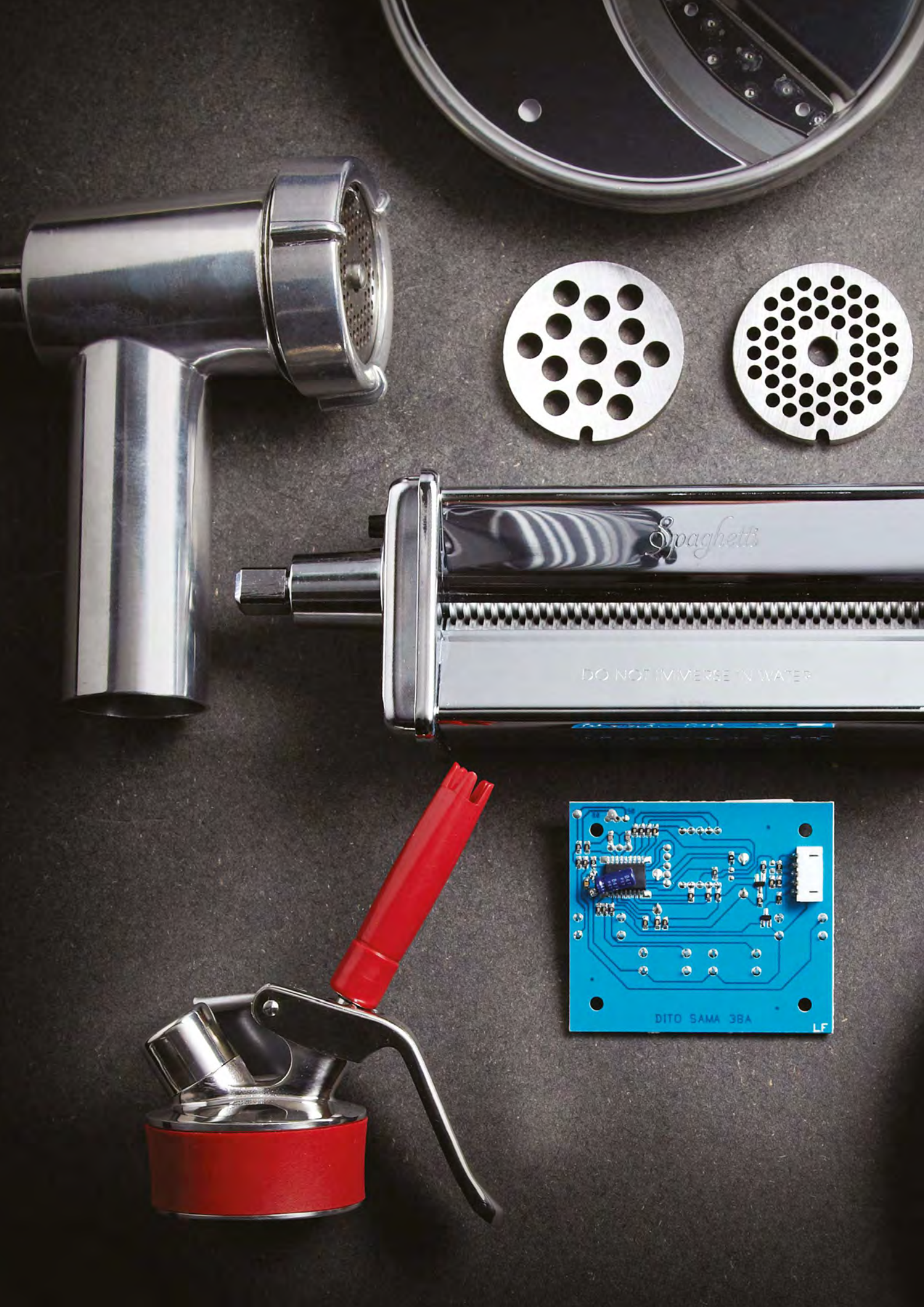


SUCRE, L'ART ET LA MANIÈRE

Author: Stéphane Glacier, Pastry MOF.

Essential manual for those who want to discover, learn, and master the sugar working. This book has two parts. In the first part, you will find a pictures of wedding cakes which are examples of cakes that are within everyone's reach after having acquired the basics and a little practice. The second part includes all the techniques, without exception, required for the cakes in the first part. Bilingual French and English.

Nbr pages	L mm	l mm	Ref.	Price
186 pages.	267	207	813053	


Spaghetti
DO NOT IMMERSE IN WATER
DITO SAMA 3BA
LF



SPARE PARTS



AUTOCUISEUR INOX 24 CM H 25 CM 8 LITRES REF:013204

	Code	Prix HT
joint pour autocuiseurs 013204 et 013206	013221	
bouton de couvercle pour autocuiseurs 013204 et 013206	013222	
valve pour autocuiseurs 013204 et 013206	013224	
panier vapeur pour autocuiseurs 013204	013227	

AUTOCUISEUR INOX 24 CM H 34 CM 12 LITRES REF:013206

	Code	Prix HT
joint pour autocuiseurs 013204 et 013206	013221	
bouton de couvercle pour autocuiseurs 013204 et 013206	013222	
valve pour autocuiseurs 013204 et 013206	013224	
panier vapeur pour autocuiseurs 013204	013227	



PISTOLET DE FUMAGE PROFESSIONNEL GSM 700 REF:185508

	Code	Prix HT
filtre inox pistolet de fumage	185509	



FUMOIR INOX 2 ÉTAGES POUR FUMAGE À FROID REF:245900

	Code	Prix HT
boitier complet avec résistance et prise secteur	245901	



FRITEUSE ÉLECTRIQUE CUVE AMOVIBLE 4 LITRES REF:121164

	Code	Prix HT
panier pour friteuse 4L ref : 121164	121204	
résistance 2 kw pour friteuse 121164	121214	
voyant orange de chauffe pour friteuse Matfer	121230	
kit pour friteuse (thermostat + bouton + anneau)	121232	
voyant vert on/off pour friteuse Matfer	121233	



FRITEUSE ÉLECTRIQUE CUVE AMOVIBLE 6 LITRES REF:121166

	Code	Prix HT
robinet de vidange de cuve	121167	
panier pour friteuse 6 litres 121166	121206	
résistance 3kW pour friteuse 121166	121216	
voyant orange de chauffe pour friteuse Matfer	121230	
kit pour friteuse (thermostat + bouton + anneau)	121232	
voyant vert on/off pour friteuse Matfer	121233	



FRITEUSE ÉLECTRIQUE CUVE AMOVIBLE 8 LITRES REF:121168

	Code	Prix HT
panier supplémentaire pour friteuse 8 litres	121208	
résistance 3,25kW pour friteuse 121168	121218	
voyant orange de chauffe pour friteuse Matfer	121230	
kit pour friteuse (thermostat + bouton + anneau)	121232	
voyant vert on/off pour friteuse Matfer	121233	



FRITEUSE ÉLECTRIQUE CUVE EMBOUTIE 8 LITRES REF:121178

	Code	Prix HT
panier supplémentaire pour friteuse 8 litres	121208	
résistance 3,25kW pour friteuse 121178 et 121182	121220	
voyant orange de chauffe pour friteuse Matfer	121230	
kit pour friteuse (thermostat + bouton + anneau)	121232	
voyant vert on/off pour friteuse Matfer	121233	

FRITEUSE ÉLECTRIQUE CUVE EMBOUTIE 2 X 8 LITRES REF:121182



	Code	Prix HT
panier supplémentaire pour friteuse 8 litres	121208	
résistance 3,25kW pour friteuse 121178 et 121182	121220	
voyant orange de chauffe pour friteuse Matfer	121230	
kit pour friteuse (thermostat + bouton + anneau)	121232	
voyant vert on/off pour friteuse Matfer	121233	

MATFER TOASTEUR À 1 ÉTAGE REF:240520



	Code	Prix HT
interrupteur	240523	
tube quartz pour toaster 240520	240524	
commutateur	240551	

MATFER TOASTEUR À 2 ÉTAGES REF:120766

	Code	Prix HT
tube quartz pour toaster Matfer	120764	

CRÊPIÈRE ÉLECTRIQUE SEMI-PRO REF:242305



	Code	Prix HT
résistance 3000W pour crêpière	242316	

MATFER TOASTEUR À CONVOYEUR CT 200 REF:240522



	Code	Prix HT
variateur de vitesse	240565	
moteur 2240 W 240V 50Hz	240566	
résistance basse	240567	
résistance haute	240568	

MATFER CHAUFFE-SAUCISSES 4 PLOTS REF:240550



	Code	Prix HT
couvercle chauffe saucisses	240811	
résistance 1000 watts	240812	

MATFER GAUFRIER SIMPLE ROND REF:241548



	Code	Prix HT
plaque inférieure téflonnée	241556	
plaque suppérieure téflonnée	241557	

FOURS MICRO-ONDES MÉCANIQUE INOX 23 LITRES REF:120008



	Code	Prix HT
plateau en verre 27 cm pour four micro-ondes	240122	

CUISSON





FOUR MICRO-ONDES MÉCANIQUE 28 LITRES REF:240202

	Code	Prix HT
plateau verreØ 325mm pour four micro-ondes	240120	
ampoule pour four 240202	240121	

BAIN-MARIE À SAUCES POUR 5 BACS GN 1/6 REF:868506

	Code	Prix HT
robinet de vidange de cuve	868507	

COUTELLERIE





COUPE-ROQUEFORT SOCLE POLYÉTHYLÈNE REF:072525

	Code	Prix HT
ressort pour roquefortaise	122012	
tendeur pour roquefortaise	122013	
socle marbre pour roquefortaise	122014	

	Code	Prix HT
Module affutage pour CC 2000	127616	

PRÉPARATION





SIPHON À CRÈME PROFI POUR PRÉPARATIONS FROIDES 0,5 L REF:044176

	Code	Prix HT
goupillon pour tous les siphons iSi	672000	
soupape complète pour siphons Profi	672027	
joint étanchéité gris pour siphons Profi	880057	
porte-capsule noir pour siphon Profi	880066	
set 3 pièces de rechange pour siphons Profi	880068	
douille tulipe perlée pour siphons Profi	880074	
douille cannelée pour siphons Profi	880101	
tête complète inox pour siphons Profi	880102	

SIPHON À CRÈME PROFI POUR PRÉPARATIONS FROIDES 1 L REF:044178

	Code	Prix HT
goupillon pour tous les siphons iSi	672000	
soupape complète pour siphons Profi	672027	
joint étanchéité gris pour siphons Profi	880057	
porte-capsule noir pour siphon Profi	880066	
set 3 pièces de rechange pour siphons Profi	880068	
douille tulipe perlée pour siphons Profi	880074	
douille cannelée pour siphons Profi	880101	
tête complète inox pour siphons Profi	880102	

PRÉPARATION

HACHOIR À VIANDE ÉLECTRIQUE N°12 REF:186206

	Code	Prix HT
pilon	186302	
plateau en inox	186303	
couteau 4 pales pour hachoir N°12	880251	
grille pour hachoir n°12 supinox Ø 3 mm	880254	
grille pour hachoir n°12 supinox Ø 4.5 mm	880256	
grille pour hachoir n°12 supinox Ø 6 mm	880257	
grille pour hachoir n°12 supinox Ø 8 mm	880258	
grille pour hachoir n°12 supinox Ø 13 mm	880260	



TRANCHEUSE ÉLECTRIQUE S220AF LAME 22 CM REF:211010

	Code	Prix HT
lame pour trancheuse F220	211103	
moteur pour trancheuse F220	211104	
protection de lame pour trancheuse F220	211105	
tige poignée de protection lame pour trancheuse F220	211106	
courroie plate pour trancheuse F220	211107	
relais électrique pour trancheuse F220	211108	



TRANCHEUSE ÉLECTRIQUE F250E LAME 25 CM REF:211014

	Code	Prix HT
affuteur pour trancheuses F250 et F300	211121	
lame pour trancheuse F250	211123	
moteur pour trancheuse F250	211124	
protection de lame pour trancheuse F250	211125	
protège-mains du chariot de trancheuse F250	211126	
tige poignée de protection lame pour trancheuse F250	211127	
courroie plate pour trancheuse F250	211128	
graisse alimentaire spray 500 ml pour trancheuse	720095	



TRANCHEUSE ÉLECTRIQUE F300E LAME 30 CM REF:211020

	Code	Prix HT
affuteur pour trancheuses F250 et F300	211121	
lame pour trancheuse F300	211132	
moteur pour trancheuse F300	211133	
protection de lame pour trancheuse F300	211134	
protège-mains du chariot de trancheuse F300	211135	
tige poignée de protection lame pour trancheuse F300	211136	
courroie plate pour trancheuse F300	211137	
interrupteur Weber pour trancheuse F300	211138	
graisse alimentaire spray 500 ml pour trancheuse	720095	



TRANCHEUSE ÉLECTRIQUE F350E LAME 35 CM REF:211023

	Code	Prix HT
affuteur pour trancheuses F350	211140	
courroies pour trancheuse F350	211142	
lame pour trancheuse F350	211143	
graisse alimentaire spray 500 ml pour trancheuse	720095	





MOULINS À LÉGUMES N°3 ÉTAMÉ REF:215513

	Code	Prix HT
grille 1,5 mm inox pour moulin n°3	072812	
grille 2,5 mm inox pour moulin n°3	072814	
grille 4 mm inox pour moulin n°3	072816	



MOULINS À LÉGUMES N°3 INOX REF:215503

	Code	Prix HT
grille 1,5 mm inox pour moulin n°3	072812	
grille 2,5 mm inox pour moulin n°3	072814	
grille 4 mm inox pour moulin n°3	072816	



MOULINS À LÉGUMES N°5 ÉTAMÉ REF:215515

	Code	Prix HT
grille Ø 1.5mm pour moulin étamé N°5	215522	
grille Ø 2mm pour moulin étamé N°5	215523	
grille Ø 3mm pour moulin étamé N°5	215524	



MOULINS À LÉGUMES N°5 INOX REF:215505

	Code	Prix HT
grille de 1,5 mm inox pour moulin n°5	072855	
grille de 2 mm inox pour moulin n°5	072857	
grille de 3 mm inox pour moulin n°5	072859	



MATFER ESSOREUSE SALADE SWING XS 10 REF:215582

	Code	Prix HT
kit pignons+carter+poignée pour essoreuse swing XS	215587	
kit pignons pour essoreuses swing	215589	

ESSOREUSE SALADE SWING XL 20 REF:215580

	Code	Prix HT
kit pignons+carter+poignée pour essoreuse Swing XL	215588	
kit pignons pour essoreuses swing	215589	



MATFER MANDOLINE EXOGLASS 2000 "S" REF:215060

	Code	Prix HT
poussoir rond pour mandoline 2000S	215065	
chariot seul pour poussoir rond de mandoline 2000 S	215066	
boîte de 3 blocs effileurs pour mandoline 2000	215068	
bloc effileur 3 mm pour mandoline 2000	215070	
bloc effileur 5 mm pour mandoline 2000	215072	
bloc effileur 10 mm pour mandoline 2000	215074	
lame reversible pour mandoline inox et 2000 S	215085	
jeu de 4 patins	215086	

MATFER MANDOLINE INOX REF:215001

	Code	Prix HT
effileur mandoline inox 3 mm	215010	
pied pour mandoline	215017	
plaque d'appui pour mandoline	215018	
corps de poussoir pour mandoline	215021	
plaque à griffes pour mandoline	215022	
bouton de reglage pour mandoline	215023	



MATFER MANDOLINE 1000 REF:215040

	Code	Prix HT
couteau lisse pour mandoline 1000	215043	
couteau gaufré pour mandoline 1000	215044	
effileur 3 mm pour mandoline 1000	215045	
poussoir pour pour mandoline 1000	215046	
jeu 4 écrous pour mandoline 1000	215047	



ROUET COUPE-LÉGUMES EN SPIRALES REF:215131

	Code	Prix HT
jeu de couteaux 2 mm pour rouet	215132	
jeu de couteaux 3 mm pour rouet	215133	
jeu de couteaux 6 mm pour rouet	215134	



MATFER PÈLE-POMMES TRANCHEUR ET ÉTROGNEUR API REF:215250

	Code	Prix HT
jeu de 4 patins	215086	
couteau peleur pour pèle-pommes Api	215255	
couteau trancheur pour pèle-pommes Api	215256	
corps du pèle-pommes Api	215257	
vis d'entrainement et poignée pèle-pommes Api	215258	
broche 3 pointes pèle-pommes Api	215259	
noix de blocage pèle-pommes Api	215261	
porte-peleur + vis de blocage pèle-pommes Api	215262	
bras du porte-peleur pèle-pommes Api	215263	
ressort de pression pèle-pommes Api	215264	
goupille du ressort pèle-pommes Api	215265	
vis de reglage de pression pèle-pommes Api	215266	
butee d'epaisseur de pelage pèle-pommes Api	215267	
bouton de serrage du peleur pèle-pommes Api	215268	
bouton de serrage du trancheur pèle-pommes Api	215269	
vis de blocage du porte-peleur pèle-pommes Api	215270	
serre-joint pèle-pommes Api	215271	
ensemble vis+broches+poignée pèle-pommes Api	215272	



HACHOIR À VIANDE ÉLECTRIQUE TC12 REF:215602

	Code	Prix HT
couteau 4 pales pour hachoir N°12	880251	
grille pour hachoir n°12 supinox Ø 3 mm	880254	
grille pour hachoir n°12 supinox Ø 4.5 mm	880256	
grille pour hachoir n°12 supinox Ø 6 mm	880257	
grille pour hachoir n°12 supinox Ø 8 mm	880258	
grille pour hachoir n°12 supinox Ø 13 mm	880260	





PREP CHEF ENSEMBLE SUPPORT À PIEDS V2 REF:215612

	Code	Prix HT
2 vis de butées de colonne pour Prep chef	215790	
lot 2 ressorts pour actionneur du Prep Chef	215791	
lot 3 ventouses pour support du Prep chef	215792	
poignée grise de rechange pour Prep Chef	215793	



PREP CHEF SUPPORT COMPACT REF:215609

	Code	Prix HT
2 vis de butées de colonne pour Prep chef	215790	
lot 2 ressorts pour actionneur du Prep Chef	215791	



PREP CHEF OUTIL COUPE-TOMATES ET AGRUMES 6 QUARTIERS REF:215616

	Code	Prix HT
bloc lames diviseur 6 quartiers	215736	
poussoir de diviseur 6 quartiers	215746	

PREP CHEF OUTIL COUPE-TOMATES ET AGRUMES 8 QUARTIERS REF:215618

	Code	Prix HT
bloc lames diviseur 8 quartiers	215738	
poussoir de diviseur 8 quartiers	215748	



PREP CHEF OUTIL COUPE-TOMATES RONDELLES LAMES INOX REF:215611

	Code	Prix HT
bloc lames rondelles 5 mm	215731	
poussoir pour rondelles et 1/2 rondelle	215742	

PREP CHEF OUTIL COUPE-TOMATES 1/2 RONDELLES LAMES INOX REF:215613

	Code	Prix HT
bloc lames 1/2 rondelles 5 mm	215732	
poussoir pour rondelles et 1/2 rondelle	215742	



PREP CHEF COUPE-POMME 8 QUARTIERS ET ÉTROGNEUR REF:215619

	Code	Prix HT
bloc lames étrogneur 8 quartiers	215758	
poussoir étrogneur 8 quartiers	215768	

PRÉPARATION

PREP CHEF OUTIL COUPE-FRITES CARRÉES 8 X 8 MM REF:215626

	Code	Prix HT
bloc lames coupe frites 8 x 8 mm	215734	
poussoir coupe frites 8 x 8 mm et 8 x 16 mm	215744	



PREP CHEF OUTIL COUPE-FRITES CARRÉES 10 X 10 MM REF:215627

	Code	Prix HT
bloc lames coupe frites 10 x 10 mm	215735	
poussoir coupe frites 10 x 10 mm	215745	

PREP CHEF OUTIL COUPE-FRITES RECTANGULAIRES 8 X 16 MM REF:215628

	Code	Prix HT
Prep chef bloc lames 8x16 mm pour coupe frites	215733	
poussoir coupe frites 8 x 8 mm et 8 x 16 mm	215744	

PREP CHEF OUTIL COUPE-OEUFS À FILS 6 QUARTIERS REF:215836

	Code	Prix HT
bloc fils 6 portions oeuf	215866	



PREP CHEF OUTIL COUPE-OEUFS RONDELLES À FILS REF:215831

	Code	Prix HT
bloc fils rondelles 5 mm oeuf	215841	



PREP CHEF OUTIL COUPE-OEUFS RONDELLES À FILS REF:215851

	Code	Prix HT
bloc fils rondelles 8mm oeuf	215861	



PREP CHEF PORTIONNEUR À FROMAGES À FILS 8 PORTIONS REF:215838

	Code	Prix HT
Prep chef bloc fils 8 portions pour coupe-fromage	215868	





MATFER COUPE-TOMATES MANUEL REF:215710

	Code	Prix HT
bloc de 13 lames inox pour coupe-tomates manuel	215720	
flasques latérales vertes pour coupe-tomates manuel	215721	
lot de 4 pieds ventouse les pour coupe-tomates manuel	215722	
peigne de poussoir pour coupe-tomates manuel	280747	



ISI SIPHON GOURMET WHIP POUR CHAUD ET FROID 0,25 L REF:672044

	Code	Prix HT
goupillon pour tous les siphons iSi	672000	
kit 3 pièces rouge iSi (douille cannelee, douille tulipe et joint)	880086	
joint de douille pour siphon Gourmet et Thermo whip	880091	
joint étanchéité rouge pour siphon Gourmet et Thermo whip	880092	
douille tulipe rouge pour siphon Gourmet et Thermo whip	880094	
douille cannelée rouge pour siphon Gourmet et Thermo whip	880096	
douille unie rouge pour siphon Gourmet et Thermo whip	880098	
tête inox pour siphon Gourmet et Thermo whip	880099	
porte cartouche rouge inox pour siphon Gourmet et Thermo whip	880100	



ISI SIPHON GOURMET WHIP POUR CHAUD ET FROID 0,5 L REF:672043

	Code	Prix HT
goupillon pour tous les siphons iSi	672000	
kit 3 pièces rouge iSi (douille cannelee, douille tulipe et joint)	880086	
joint de douille pour siphon Gourmet et Thermo whip	880091	
joint étanchéité rouge pour siphon Gourmet et Thermo whip	880092	
douille tulipe rouge pour siphon Gourmet et Thermo whip	880094	
douille cannelée rouge pour siphon Gourmet et Thermo whip	880096	
douille unie rouge pour siphon Gourmet et Thermo whip	880098	
tête inox pour siphon Gourmet et Thermo whip	880099	
porte cartouche rouge inox pour siphon Gourmet et Thermo whip	880100	



ISI SIPHON GOURMET WHIP POUR CHAUD ET FROID 1 L REF:672039

	Code	Prix HT
goupillon pour tous les siphons iSi	672000	
kit 3 pièces rouge iSi (douille cannelee, douille tulipe et joint)	880086	
joint de douille pour siphon Gourmet et Thermo whip	880091	
joint étanchéité rouge pour siphon Gourmet et Thermo whip	880092	
douille tulipe rouge pour siphon Gourmet et Thermo whip	880094	
douille cannelée rouge pour siphon Gourmet et Thermo whip	880096	
douille unie rouge pour siphon Gourmet et Thermo whip	880098	
tête inox pour siphon Gourmet et Thermo whip	880099	
porte cartouche rouge inox pour siphon Gourmet et Thermo whip	880100	



ISI SIPHON THERMO XPRESS PLUS SUR PIED REF:672050

	Code	Prix HT
prolongateur pour siphon Thermo X press	672006	
porte-capsule noir pour siphon Profi	880066	
joint de bouteille pour siphon Thermo xpress	880067	

PRÉPARATION

BALANCE MÉCANIQUE DE LABORATOIRE À CADRAN JUSQU'À 4 KG/10 G REF:252004

	Code	Prix HT
protection cadre plastique 4/10 kg	252052	
plateau en inox balance 4/10 kg	252055	
aiguille de balance 4/10 kg	252058	

BALANCE MÉCANIQUE DE LABORATOIRE À CADRAN JUSQU'À 10 KG/50 G REF:252010

	Code	Prix HT
protection cadre plastique 4/10 kg	252052	
plateau en inox balance 4/10 kg	252055	
aiguille de balance 4/10 kg	252058	



BALANCE MÉCANIQUE DE LABORATOIRE À CADRAN JUSQU'À 30 KG/100 G REF:252030

	Code	Prix HT
protection cadre plastique 30/50 kg	252053	
plateau en inox balance 30/50 kg	252056	
aiguille de balance 30/50 kg	252059	

BALANCE MÉCANIQUE DE LABORATOIRE À CADRAN JUSQU'À 50 KG/200 G REF:252050

	Code	Prix HT
protection cadre plastique 30/50 kg	252053	
plateau en inox balance 30/50 kg	252056	
aiguille de balance 30/50 kg	252059	

BALANCE DIGITALE COMPACTE SK3 REF:252116

	Code	Prix HT
adaptateur secteur balance SK	252267	
face avant pour balance SK	252274	



BLOC D'ALIMENTATION REF:252117

	Code	Prix HT
	252258	



BALANCE ÉLECTRONIQUE SM REF:252121

	Code	Prix HT
batterie rechargeable pour balances tous modèles	252256	
adaptateur secteur balance SM	252266	
face avant pour balance SM	252272	
face arriere pour balance SM	252273	



BALANCE DIGITALE INOX NEO TX REF:252216

	Code	Prix HT
adaptateur 12v pour balances SW et TX	252253	
batterie rechargeable pour balances tous modèles	252256	
capteur IP95 20kg pour balance SW15 et TX15	252281	





BALANCE DIGITALE INOX SX 15 REF:252220

	Code	Prix HT
adaptateur 12 V pour balances SCW, SF, TF et SX	252254	
batterie rechargeable pour balances tous modèles	252256	
carte processeur pour balance SX	252263	
capteur L6d-c3 20 kg pour balance SX15	252282	



ADAPTATEUR SECTEUR BALANCE CW30 REF:252225

	Code	Prix HT
batterie rechargeable	252251	
chargeur de balance CW30	287563	



BALANCE COLONNE DIGITALE SPÉCIAL FOURNIL TFE 30 REF:252228

	Code	Prix HT
adaptateur 12 V pour balances SCW, SF, TF et SX	252254	
batterie rechargeable pour balances tous modèles	252256	
prise DIN pour balances SF, SCW et TF	252292	



BALANCE COLONNE DIGITALE TF 30 REF:252230

	Code	Prix HT
adaptateur 12 V pour balances SCW, SF, TF et SX	252254	
batterie rechargeable pour balances tous modèles	252256	
prise DIN pour balances SF, SCW et TF	252292	



BALANCE COLONNE DIGITALE TF 60 REF:252233

	Code	Prix HT
adaptateur 12 V pour balances SCW, SF, TF et SX	252254	
batterie rechargeable pour balances tous modèles	252256	
capteur L6E-C3 100K-2B pour balances SCW 60 et TF 60	252283	
prise DIN pour balances SF, SCW et TF	252292	

BALANCE COLONNE DIGITALE TF 150 REF:252235

	Code	Prix HT
adaptateur 12 V pour balances SCW, SF, TF et SX	252254	
batterie rechargeable pour balances tous modèles	252256	
carte processeur CPU pour balance SCW	252265	
CAPTEUR L6D-C3 100K BALANCES SCW60 ET TF	252284	
prise DIN pour balances SF, SCW et TF	252292	

AIRBOX BAC AVEC POMPE REF:011720

	Code	Prix HT
lot de 2 pastilles céramiques Airbox	011721	
tuyau et support silicone Airbox	011722	
bac écume seul Airbox	011723	
pompe seule Airbox 230 V	011724	



ENTONNOIR GRADUÉ À PISTON COPOLYESTER 0.75 L REF:116601

	Code	Prix HT
écrou à oreilles pour entonnoirs 116601, 116540 et 116605	116532	
joint d'étanchéité de la douille pour entonnoirs 116601, 116540 et 116605	116533	
joint de piston pour entonnoirs 116601, 116540 et 116605	116534	



ENTONNOIR GRADUÉ À PISTON COPOLYESTER 1.5 L REF:116540

	Code	Prix HT
écrou à oreilles pour entonnoirs 116601, 116540 et 116605	116532	
joint d'étanchéité de la douille pour entonnoirs 116601, 116540 et 116605	116533	
joint de piston pour entonnoirs 116601, 116540 et 116605	116534	



ENTONNOIR DOSEUR COPOLYESTER JUSQU'À 20 CC REF:116605

	Code	Prix HT
écrou à oreilles pour entonnoirs 116601, 116540 et 116605	116532	
joint d'étanchéité de la douille pour entonnoirs 116601, 116540 et 116605	116533	
joint de piston pour entonnoirs 116601, 116540 et 116605	116534	



ENTONNOIR AUTOMATIQUE INOX REF:258825

	Code	Prix HT
jeu embouts 3.6 mm pour entonnoir inox 258825	116523	
ressort pour entonnoir inox 258825	116524	
poignée complète pour entonnoir inox 258825	116525	
tige +bille + écrou pour entonnoir inox 258825	116526	





ALPHAMIX 2 BATTEUR-MÉLANGEUR 5 L REF:210655

	Code	Prix HT
bol inox 5,5 L pour Alphamix ref : 210655	210680	
fouet inox pour alphamix 2 - 5litres ref : 210655	210681	
palette inox pour alphamix 2 -5 litres ref 210655	210682	
crochet à pâte inox pour alphamix 2 - 5litres ref 210655	210683	
écran de sécurité batteur alphamix 210655/210660	210684	
capot rouge avec facade tactile	279547	



ALPHAMIX 2 BATTEUR-MÉLANGEUR 8 L REF:210660

	Code	Prix HT
capot noir avec facade tactile	210659	
bol inox 8 L pour alphamix 2 ref : 210660	210671	
fouet inox pour alphamix 8 litres ref : 210660	210672	
palette inox pour alphamix 8 litres ref : 210660	210673	
crochet à pâte inox pour alphamix 8 litres ref: 201660	210674	
écran de sécurité batteur alphamix 210655/210660	210684	
fouet inox pour alphamix 8 litres ref : 210660	210672	
palette inox pour alphamix 8 litres ref : 210660	210673	
crochet à pâte inox pour alphamix 8 litres ref: 201660	210674	
écran de sécurité batteur alphamix 210655/210660	210684	



HACHOIR POUR ALPHAMIX ET KITCHEN AID REF:210051

	Code	Prix HT
corps de hachoir pour batteur melangeur	210106	
vis de blocage des grilles	210107	
vis sans fin assemblée	210108	
grille à gros trous 6 mm pour 210051	210109	
grille pour hachoir Ø 4,5 mm	210110	
couteau 4 lames pour hachoir	210111	
lot de 2 cornets a saucisses	210113	
disque éminceur fin 2 mm pour 210051	210131	
pilon hachoir Jupiter/Kitchenaid	210170	



EXTRACTEUR DE JUS CS60 REF:210401

	Code	Prix HT
tamis inox	210411	
vis sans fin de pressage	210412	

PRÉPARATION

BAMIX MIXEUR GASTRO 200 BLANC TUBE 18.5 CM REF:210358

	Code	Prix HT
récipient gradue 60 cl tous mixeurs Bamix	210360	
couvercle pour récipient 60 cl tous mixeurs Bamix	210361	
support mural blanc pour mixeurs Bamix	210362	
fouet pour mixeurs Bamix tous modèles	210363	
couteau mélangeur pour mixeurs Bamix tous modèles	210364	
couteau étoile multi-usages pour tous mixeurs Bamix	210365	
couteau hachoir Bamix	210366	



BAMIX MIXEUR GASTRO 200 NOIR TUBE 18.5 CM REF:210357

	Code	Prix HT
récipient gradue 60 cl tous mixeurs Bamix	210360	
couvercle pour récipient 60 cl tous mixeurs Bamix	210361	
support mural blanc pour mixeurs Bamix	210362	
fouet pour mixeurs Bamix tous modèles	210363	
couteau mélangeur pour mixeurs Bamix tous modèles	210364	
couteau étoile multi-usages pour tous mixeurs Bamix	210365	



BAMIX MIXEUR GASTRO 350 BLANC TUBE 28.5 CM REF:210370

	Code	Prix HT
récipient gradue 60 cl tous mixeurs Bamix	210360	
couvercle pour récipient 60 cl tous mixeurs Bamix	210361	
support mural blanc pour mixeurs Bamix	210362	
fouet pour mixeurs Bamix tous modèles	210363	
couteau mélangeur pour mixeurs Bamix tous modèles	210364	
couteau étoile multi-usages pour tous mixeurs Bamix	210365	
couteau hachoir Bamix	210366	



ROBOT-COUPE MIXEUR PLONGEANT MP 350VV REF:210535

	Code	Prix HT
couteau	281899	

ROBOT-COUPE MIXEUR PLONGEANT MP 450 ULTRA REF:186902

	Code	Prix HT
couteau	281899	

ROBOT-COUPE MIXEUR PLONGEANT MP 450VV REF:210545

	Code	Prix HT
couteau	281899	





SANTOS BLENDER N°37 REF:212011

	Code	Prix HT
joint de couvercle pour blender N°37	212016	
ensemble couteaux et porte couteau pour blender N°37	212017	
accouplement rigide pour blender N°37	212018	
kit accouplement rigide pour blender N°37	212019	
accouplement inférieur pour blender N°37	212023	



ROBOT COUPE CUTTER R2 REF:210711

	Code	Prix HT
couteau lisse pour R101 XL et R201 XL et R2	120412	
couteau cranté pour R101 XL et R201 XL et R2	210712	



HOTMIX MIXER-CUISEUR PRO GASTRO 2L REF:212502

	Code	Prix HT
couvercle de cuve de rechange pour Hotmix gastro 2 L	212510	
bol inox supplémentaire pour Hotmix pro gastro 2 L	212511	
fixe lame + joint pour Hotmix pro gastro 2 L	212515	



ROBOT COUPE COMBINÉ CUTTER/COUPE-LÉGUMES R301 ULTRA REF:280001

	Code	Prix HT
couteau lisse pour R301, R301ultra, R3	120425	
couteau denté pour R301, R301ultra, R3	120426	
bloc moteur pour R301 ultra	210713	
cutter inox avec couvercle et couteau pour R301 ultra	210714	
couteau cranté pour R301, R301ultra, R3	210715	
coupe-légumes sans disque pour R301 ultra	210716	

	Code	Prix HT
Lame de rechange ouvre sandwich	215765	



MONOPOL OUVRE-BOÎTES AUTOMATIC REF:230006

	Code	Prix HT
molette de rechange monopol 230006	230008	

MONOPOL OUVRE-BOÎTES TITAN POIGNÉE BOIS REF:230007

	Code	Prix HT
molette de rechange monopol 230007	230010	



BONZER OUVRE BOÎTES À MANIVELLE CLASSIC REF:230190

	Code	Prix HT
lame avec vis pour Bonzer Super, Classic et Standard	230214	
serre-joint pour tous modeles pour bonzer	230238	
collier plat pour ouvre-boites Bonzer	230250	
ressort pour ouvre-boites Bonzer	230252	
molette Ø 25mm pour ouvre-boîtes Bonzer	230257	



BONZER OUVRE-BOÎTES EZ 20 /40 CM REF:230203

	Code	Prix HT
serre-joint pour tous modeles pour bonzer	230238	
collier plat pour ouvre-boites Bonzer	230250	
ressort pour ouvre-boites Bonzer	230252	
lame inox avec 2 vis pour Bonzer EZ	230255	
molette Ø 25mm pour ouvre-boîtes Bonzer	230257	

BONZER OUVRE-BOÎTES EZ 20/ 63 CM REF:230207

	Code	Prix HT
serre-joint pour tous modeles pour bonzer	230238	
collier plat pour ouvre-boites Bonzer	230250	
ressort pour ouvre-boites Bonzer	230252	
lame inox avec 2 vis pour Bonzer EZ	230255	
molette Ø 25mm pour ouvre-boîtes Bonzer	230257	

BONZER OUVRE-BOÎTES EZ 40 REF:230209

	Code	Prix HT
serre-joint pour tous modeles pour bonzer	230238	
collier plat pour ouvre-boites Bonzer	230250	
ressort pour ouvre-boites Bonzer	230252	
lame inox avec 2 vis pour Bonzer EZ	230255	
molette Ø 25mm pour ouvre-boîtes Bonzer	230257	

BONZER OUVRE-BOÎTES EZ 60 REF:230210

	Code	Prix HT
serre-joint pour tous modeles pour bonzer	230238	
collier plat pour ouvre-boites Bonzer	230250	
ressort pour ouvre-boites Bonzer	230252	
molette Ø 40mm pour Bonzer EZ60 et Canmaster	230253	
lame inox avec 2 vis pour Bonzer EZ	230255	





CHARIOT DE FERMENTATION INOX REF:773897

	Code	Prix HT
roue Ø 125 mm pivotante sans frein pour chariot en tube 25x25mm	480041	
roue Ø 125 mm pivotante avec frein pour chariot en tube 25x25mm	480042	
butée NF pour chariot tube carré 25x25mm	480282	
bouchon pour tube carré 25x25 de chariot Bourgeat	480671	
vis CHC m8x16 inox pour roue pivotante chariot Bourgeat	483619	



CHARIOT INOX POUR 8 BACS À PÂTONS REF:779108

	Code	Prix HT
roue Ø 125 mm pivotante sans frein pour chariot en tube 25x25mm	480041	
roue Ø 125 mm pivotante avec frein pour chariot en tube 25x25mm	480042	
butée NF pour chariot tube carré 25x25mm	480282	
vis CHC m8x16 inox pour roue pivotante chariot Bourgeat	483619	



CHARIOT INOX POUR 16 BACS À PÂTONS REF:779110

	Code	Prix HT
roue Ø 125 mm pivotante sans frein pour chariot en tube 25x25mm	480041	
roue Ø 125 mm pivotante avec frein pour chariot en tube 25x25mm	480042	
butée NF pour chariot tube carré 25x25mm	480282	
vis CHC m8x16 inox pour roue pivotante chariot Bourgeat	483619	



OPTIMO CHARIOT DE FERMENTATION INOX À PLAQUES À PAIN REF:773898

	Code	Prix HT
bouchon pour tube carré 25x25 de chariot Bourgeat	480671	
roulette sans frein Ø 100 mm pour chariot à plaques à pain	480731	
roulette avec frein Ø 100 mm pour chariot à plaques à pain	480732	
rondelle m10 inox	481021	



ROULEAU LAMINOIR UNIVERSEL À GALETS REF:140030

	Code	Prix HT
lot de galets 2 mm pour laminoir universel	140032	
lot de galets 3 mm pour laminoir universel	140033	
lot de galets 4 mm pour laminoir universel	140034	
lot de galets 5 mm pour laminoir universel	140035	

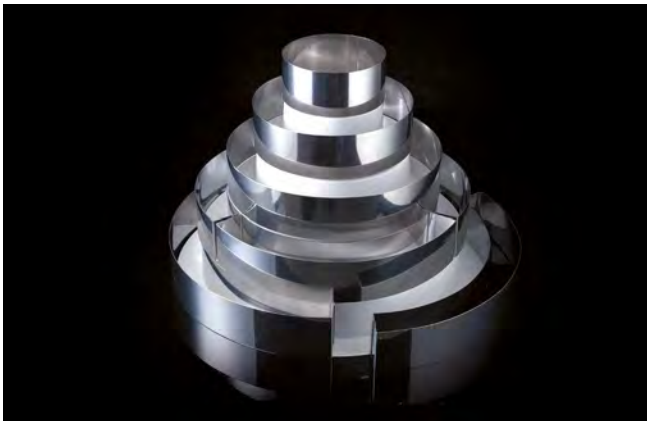
MATFER MACHINE À INJECTER LA CRÈME REF:262601

	Code	Prix HT
corps de machine a crème	262602	
aiguille Ø 4 mm	262603	
aiguille Ø 6 mm	262604	
aiguille Ø 8 mm longueur 10 cm	262605	
aiguille Ø 8 mm longueur 18 cm	262606	
porte-aiguille	262607	
réducteur	262608	
douille porte réducteur	262609	
clapet diffuseur	262610	
joint de douille	262611	
piston	262612	
axe de manoeuvre	262613	
poussoir	262614	
rondelle d'arret axe	262615	
levier de manoeuvre	262616	
rondelle M 10	262617	
écrou HM 10	262618	
vis de blocage rondelle	262619	
poignée bakelite	262620	
manette vis blocage	262621	
vis de blocage nue	262622	
patin de blocage	262623	
butee arriere courte	262627	
entonnoir pour injecteur à crème	262629	



MATFER WEDDING CAKE ROND KIT COMPLET REF:681901

	Code	Prix HT
jeu de 3 tiers de cercles 560 mm inox	681990	
jeu de 3 tiers de cercles 460 mm inox	681991	
cercle 360 inox hauteur 80 mm	681992	
cercle 260 inox hauteur 80 mm	681993	
cercle 160 inox hauteur 80 mm	681994	
support entremet abs 560 mm	681995	
support entremet abs 460 mm	681996	
support entremet abs 360 mm	681997	
support entremet abs 260 mm	681998	
support entremet abs 160 mm	681999	



MATFER WEDDING CAKE CARRÉ KIT COMPLET REF:681902

	Code	Prix HT
jeu de 4 quarts inox 480 x 50 mm	681980	
jeu de 4 quarts inox 380 x 50 mm	681981	
carre inox 280 mm	681982	
carre inox 180 mm	681983	
carre inox 80 mm	681984	
support entremet abs 480 mm	681985	
support entremet abs 380 mm	681986	
support entremet abs 280 mm	681987	
support entremet abs 180 mm	681988	
support entremet abs 80 mm	681989	





MATFER WEDDING CAKE DÉSTRUCTURÉ KIT COMPLET REF:681903

	Code	Prix HT
jeu de 4 quarts inox 480 x 105 mm	681970	
jeu de 4 quarts inox 380 x 105 mm	681971	
carre inox 280 mm hauteur 105 mm	681972	
carre inox 180 mm hauteur 105 mm	681973	
carre inox 80 mm hauteur 105 mm	681974	
support entremet abs 480 mm	681975	
support entremet abs 380 mm	681976	
support entremet abs 280 mm	681977	
support entremet abs 180 mm	681978	
support entremet abs 80 mm	681979	



CADRES SUPERPOSABLES 600X400 REF:370100

	Code	Prix HT
plaque inox supplémentaire 600x400 pour cadres superposables	370110	
jeu de 4 coins jaune pour cadre superposable	370151	
jeu de 4 coins rouge pour cadre superposable	370152	
jeu de 4 coins noir pour cadre superposable	370153	



CADRES SUPERPOSABLES 400X300 REF:370102

	Code	Prix HT
plaque inox supplémentaire 400x300 pour cadres superposables	370115	
jeu de 4 coins jaune pour cadre superposable	370151	
jeu de 4 coins rouge pour cadre superposable	370152	
jeu de 4 coins noir pour cadre superposable	370153	



CADRES SUPERPOSABLES 350X350 SPÉCIAL GUITARE REF:370105

	Code	Prix HT
plaque inox supplémentaire 350x350 pour cadres superposables	370145	
jeu de 4 coins jaune pour cadre superposable	370151	
jeu de 4 coins rouge pour cadre superposable	370152	
jeu de 4 coins noir pour cadre superposable	370153	

CHOCO 10 TREMPEUSE RONDE À EAU REF:260456



	Code	Prix HT
résistance trempeuse choco 10 220/240V	260204	
régulateur toutes trempeuses	260205	

CHOCO 15 TREMPEUSE À EAU REF:260501



	Code	Prix HT
résistance trempeuse 015 220V	260201	
régulateur toutes trempeuses	260205	

CHOCO 15 R TREMPEUSE À AIR REF:260510



	Code	Prix HT
résistance trempeuse R15/220V	260202	
régulateur toutes trempeuses	260205	

CHOCO 22 T TEMPÉREUSE À EAU REF:260522



	Code	Prix HT
résistance trempeuse 0X22 220V	260203	
régulateur toutes trempeuses	260205	

FONTAINE À CHOCOLAT 5 CASCADES REF:260421



	Code	Prix HT
moteur 230v pour fontaine 260421	260425	
carte principale pour fontaine 260421	260426	
fusible moteur pour fontaine 260421	260427	
carte thermostat pour fontaine 260421	260428	
cordon electrique pour fontaine 260421	260429	



PISTOLET PULVÉRISATEUR DE CHOCOLAT REF:264101

	Code	Prix HT
kit buse 1.3 mm pistolet 264101	264103	
kit buse 1.5 mm pistolet 264101	264105	
kit buse 1.7 mm pistolet 264101	264106	
godet supplémentaire 0.5L	264107	



CHARIOT SPÉCIAL CHOCOLATIER ET TRAITEUR REF:772530

	Code	Prix HT
roue Ø 125 mm pivotante sans frein pour chariot en tube 25x25mm	480041	
roue Ø 125 mm pivotante avec frein pour chariot en tube 25x25mm	480042	
butée NF pour chariot tube carré 25x25mm	480282	
bouchon pour tube carré 25x25 de chariot Bourgeat	480671	
vis CHC m8x16 inox pour roue pivotante chariot Bourgeat	483619	



LAMPE À SUCRE 500 WATTS REF:262215

	Code	Prix HT
résistance lampe sucre 500W	262216	



LAMPE À SUCRE 1000 WATTS REF:262201

	Code	Prix HT
résistance lampe sucre 1000W	262217	



LAMPE À SUCRE DOUBLE 2X500 WATTS REF:262210

	Code	Prix HT
résistance lampe sucre 500W	262216	

CHOCOLAT, SUCRE ET GLACE



FRIX'AIR REF:265108

	Code	Prix HT
set de 6 accessoires pour Frix'air	265114	



NEMOX SORBETIÈRE GELATO PRO 2000 REF:265220

	Code	Prix HT
bol inox 1.7 l pour sorbetiere PRO 2000	265276	



NEMOX SORBETIÈRE PROFESSIONNELLE GELATO CHEF 3 I-GREEN REF:265221

	Code	Prix HT
cuve 2 L supplémentaire	265523	
pâle de brassage	265524	



NEMOX SORBETIÈRE PROFESSIONNELLE GELATO 3K TOUCHI-GREEN REF:265230

	Code	Prix HT
racleurs pour pâle de brassage	265526	



PRÉPARATEUR DE GLACES ET SORBETS EASY GIAZ REF:212520

	Code	Prix HT
pale à double hélice pour Easy Giaz	212525	
couteau denté pour Easy Giaz	212526	
kit pièces neutres pour easy Giaz	212527	



PRÉSENTOIR À GÂTEAUX POUR BUFFET 7 ÉTAGES PUZZLE REF:681508

	Code	Prix HT
plateau avec oreille	681509	
plateau sans oreille	681510	
entretoise puzzle	681511	
bouchon puzzle	681512	
embase puzzle	681513	



PRÉSENTOIR À PIÈCE MONTÉE 5 ÉTAGES REF:681605

	Code	Prix HT
plateau rond présentoir alu 155	681611	
plateau rond présentoir alu 200	681612	
plateau rond présentoir alu 265	681613	
plateau rond présentoir alu 320	681614	
plateau rond présentoir alu 400	681615	
plateau rond présentoir alu 450	681616	
plateau rond présentoir alu 495	681617	
entretoise avec vis pour présentoir	681618	
pied pour présentoir aluminium	681619	
embout avec vis pour présentoir	681620	



PRÉSENTOIR À PIÈCE MONTÉE 7 ÉTAGES REF:681607

	Code	Prix HT
plateau rond présentoir alu 155	681611	
plateau rond présentoir alu 200	681612	
plateau rond présentoir alu 265	681613	
plateau rond présentoir alu 320	681614	
plateau rond présentoir alu 400	681615	
plateau rond présentoir alu 450	681616	
plateau rond présentoir alu 495	681617	
entretoise avec vis pour présentoir	681618	
pied pour présentoir aluminium	681619	
embout avec vis pour présentoir	681620	

STOCKAGE ET MANUTENTION

CHARIOT BAS INOX 8 NIVEAUX REF:770508

	Code	Prix HT
roue Ø 125 mm pivotante sans frein pour chariot en tube 25x25mm	480041	
roue Ø 125 mm pivotante avec frein pour chariot en tube 25x25mm	480042	
butée NF pour chariot tube carré 25x25mm	480282	
plaque anti bruit adhésive pour chariot bas Bourgeat	482257	
vis CHC m8x16 inox pour roue pivotante chariot Bourgeat	483619	



CHARIOT DE FERMENTATION INOX REF:770808

	Code	Prix HT
roue Ø 125 mm pivotante sans frein pour chariot en tube 25x25mm	480041	
roue Ø 125 mm pivotante avec frein pour chariot en tube 25x25mm	480042	
butée NF pour chariot tube carré 25x25mm	480282	
vis CHC m8x16 inox pour roue pivotante chariot Bourgeat	483619	



HYGIÈNE ET ENTRETIEN

ASPIRATEUR COMPACT POUR PETITS FOURNILS INOX REF:710503

	Code	Prix HT
suceur à eau	402060	
suceur à poussière	402432	
suceur pour aspirateur à four SM5 et SM80	710508	
flexible antistatique	710511	
brosse ronde	710513	
suceur plat	710514	



ASPIRATEUR DE FOURNIL MOYEN INOX REF:710506

	Code	Prix HT
suceur pour aspirateur à four SM5 et SM80	710508	



CENTRALE DE NETTOYAGE À PISTOLET REF:150001

	Code	Prix HT
tuyau renforcé fibre de polyester 15m	150002	
pistolet anti choc basse pression à jet ajustable	150003	



A-Z INDEX

	PAGES
A	
ABRASIVE STONE	49
ADHESIVE LABEL	440
ADHESIVE POUCHES	91
ADJUSTABLE CAKE FRAME	310
ADJUSTABLE UTENSIL HOLDER	375
AIRBRUSH	353
AIRBRUSH CABINET	353
ALPHAMIX STAND MIXER	179
ALTO +	450
ANTI-MOISTURE MAT	507
APPLE CORER	133
APPLE PEELER AND CORER	167
APPLE SLICER	132
APRON	498
AUTOMATIC FUNNEL	209
AUTOMATIC SIEVE	188
AVOCADO SLICER	135
B	
BABA DRAINING RACK BOX	416
BAG CLIPS	222
BAGUETTE BASKET	238
BAGUETTE CRATE	459
BAIN MARIE	10
BAIN MARIE WITH PUMP	378
BAKERY BAGUETTE CRATE	459
BAKERY VACUUM CLEANER	501
BAKERY/PASTRY OVEN	241
BAKEWELL PAPER	253
BAKING BEADS	293
BAKING SHEET	233
BAKING TRAY	243
BAKING TRAY COVER	247
BAKING TROLLEY	229
BAMIX IMMERSION BLENDER	180
BANNETON BASKET	227
BASIC RACK	467
BIN	493
BIN BAG HOLDER	494
BIN BAG HOLDER TROLLEY	494
BIRD NEST FRYER	68
BIRTH DECORATION FIGURINE	443

	PAGES
BISCUIT FRAME	339
BISTRO GLASS CERAMIC	488
BISTRO POLIARGENT	488
BISTRO POLICUIVRE	488
BISTRO STAINLESS STEEL	488
BISTRO STAINLESS STEEL SPRAYER	488
BLACK STEEL FRYING PAN	35
BLEACH TABLET	491
BLENDER	181, 191
BLENDER-COOKER	190
BLIXER	187
BLUE STEEL BAKING TRAY	245
BOAT MOULD	264
BODYWARMER VEST	500
BONING KNIFE	214
BOOKS	510 TO 523
BOTTLE WITH POURER	194
BOUILLON STRAINER	72
BOUILLON STRAINER HOLDER	75
BOUILLONS	515
BOWL	210
BOWL ST/STEEL	12
BOX	432
BOX CUTTER	187
BRACKET FOR HAND RUB BOTTLE	505
BRAISING PAN	5
BREAD AND BUTTER KNIFE	150
BREAD BOARD	148, 237
BREAD CUTTER	232
BREAD CUTTER BASE	148
BREAD DOUGH MARKER	232
BREAD KNIFE	149
BREAD TRAY	233
BRINE DENSITY METER	213
BRIOCHE	265
BROOM	481
BROOM HOLDER	482
BRUSH	337, 480
BRUSH AND SWING DUSTPAN SET	482
BUCKET	226
BUCKET FOR WINDOW SQUEEGEE	484
BURGER DISC	215

	PAGES
BUTCHER'S SAW	142
BUTTER CUTTING WIRE	153
C	
CAKE DIVIDER MARKER	349
CAKE FRAME	311, 312
CAKE KNIFE	214
CAKE SERVING TONGS	434
CAKE SLICE	434
CAKE SLICE / SERVING TONGS	434
CAKE STAND	430
CAKE TIN	259, 260, 273
CAKE TO FILL TIN	274
CALORIBAC	372
CANDLE HOLDER	441
CANDY FLOSS MACHINE	168
CANNELÉ MOULD	262
CANNELÉ TRAY	303
CARAMEL CUTTER	417
CARAMEL ROLLING PIN	417
CARAMEL RULER	417
CARVING FORK	93
CARVING SET	106
CARVING TOOL	136
CASE	107
CAST IRON COOKWARE	58
CAST IRON DISH	60
CAST IRON GRIDDLE	57
CAST IRON GRILL	43
CAST IRON PLANCHA/GRILL	57
CAST IRON TERRINE DISH	60
CENTRAL CLEANING UNIT	501
CHAINMAIL APRON	498
CHAINMAIL GLOVE	495
CHARLOTTE FRAME	266
CHEESE AND FOIE GRAS SLICER LYRE	152
CHEESE GRATER	191
CHEESE KNIFE	151
CHEESE KNIFE, 2 HANDS	151
CHEESE SLICER	153
CHEESE TUBE MOULD	365
CHEESE WIRE	153
CHEF FORK	199

	PAGES
CHEF'S KNIFE	142
CHEF'S TWEEZERS	106
CHERRY PITTER	166
CHIP PORTION SCOOP	80
CHOCOLATE	523
CHOCOLATE BAR	385
CHOCOLATE COMB	339
CHOCOLATE DECORATION	383
CHOCOLATE DISPENSER	375
CHOCOLATE FOUNTAIN	377
CHOCOLATE MELTING MACHINE	377
CHOCOLATE SCRAPER	382, 383
CHOCOLATE SHAVINGS GRATER	378
CHOCOLATE TUILE AND DISC SET	379
CHOCOLATES	387
CHOPPING BOARD	125
CHRISTMAS CHOCOLATE MOULD	409
CINNAMON SHAKER MILL	193
CLEANING BRUSH	171
CLEANING TROLLEY	486
CLEAVER	142
CLIPS TO CLOSE BAGS AND PIPING BAGS	329
CLOTH	509
CLOTH SHEETS	250
CO2 DETECTOR	506
COBWEB BRUSH	482
COLOURED CLIPS	472
COLOURING POWDER	358
COMPARTMENTED EXTENSION	471
COMPRESSOR	353
CONDIBOX	196
CONDIMENT BOX	195
CONE MOULD	365
CONFECTIONARY AND FRYING THERMOMETER	413
CONFECTIONERY RACK	416
CONFECTIONERY TRAY	416
CONICAL STRAINER	75
CONTAINER TROLLEY	239
CONTAINERS	13, 239, 457, 460
CONTROL STATION FOR CARAMELISER	418
CONVEYOR TOASTER OVEN	50
COOKING NET	233
COOKING SPOON	214
COOKING SPOON EXOGLASS	78
COOL DÉCOR	376
CORER	134
CORRUGATED BAKING TRAY	247
COUNTER BRUSH	224
COUSCOUS MAKER	24
COVER FOR RACKS TROLLEY	472
CREAM FILLING MACHINE	353
CRISTAL +	452
CROISSANT CUTTER	345
CROQUEMBOUCHE CONE	365
CULINARY DRAWING SPOONS	199
CUTLERY BASKET	467
CUTLERY BASKET	467
CUTLERY RACK	467
CUT-RESISTANT GLOVE	496
CUTTER	318
CUTTER SHEET	327
CUTTERS FOR FLEXIPAN	292
CUTTING ACCESSORIES	183
CUTTING BOARD	124
CUTTING BOARD SET	125
D	
DARIOLE MOULD	261
DECONTAMINANT FOR FRUIT AND VEGETABLES	490
DECONTAMINATION CABINET WITH MAGNETIC HOLDER	141
DECONTAMINATION CABINET WITH MAGNETIC KNIFE HOLDER FOR 10 KNIVES	141
DECORATING COMB	339
DECORATING SQUEEZE BOTTLE	199
DECORATOR TIP	171
DEEP FAT FRYER	38
DEEP FRYER	56
DEGREASING AND DISINFECTANT CLEANER	490
DESCALING CLEANER	490
DIPPING MACHINE	372
DIPPING SHEET	383
DIPPING TOOL	380
DISH	195
DISH GRIPPERS	19
DISHWARE CONTAINER	466
DISHWASHER DETERGENT	489
DISHWASHER RACK COVER	467
DISINFECTANT CLEANER	489
DISINFECTANT GEL	489
DISPLAY CASE THERMOMETER	473
DISPLAY STAND	431, 436
DISPOSABLE PIPING BAG WALL DISPENSER	328
DOLLY	459
DOLLY FOR DISHWASHER RACKS	472
DOMES FOR BAKING TRAYS	248
DOSING PUMP	194
DOUGH CONTAINER	225
DOUGH CONTAINER TROLLEY	225
DOUGH MIXER/KNEADER	223
DOUGH SCORING BLADE	230, 231
DOUGH SCRAPER	223, 343
DOUGH WHEEL	346
DRAINING RACK FOR BOARDS	124
DRUM	226
DRY VACUUM CLEANER	502
DRYING	417
DUCKBOARD	507
DUOBOX	456
DUOLON TONGS	81
DYMO LABELLER	440
E	
EASTER CHOCOLATE MOULD	407
EAZY GIAZ	420
EDIBLE DECORATION	442
EGG COOKER	54
EGG POACHER	212
EGG RING	212
EGG SEPARATOR	212
EGG SHELL CUTTER	212
EGG SLICER	137
EGG TOPPER	137
EGG WHITE BOWL	415
ELASTOMER STAND	12
ELECTRIC OVEN	51
ELECTRIC PIZZA OVEN	241
ELECTRIC SLICING MACHINE	201
ELVEA SPATULA	77

	PAGES
ELVEO SPATULA	77
ENSEIGNEMENT SCIENTIFIQUE ALIMENTATION ENVIRONNEMENT	512
ERGO WALL BRACKET	83
«EUROPEAN NORM» CONTAINER TROLLEY	239
EXTENSION WITHOUT COMPARTMENT	471
F	
FAT SEPARATOR JUG	90
FAUBERT MOP HEAD AND FRAME	485
FERMENTING CLOTH	229
FIFO BOTTLE	194
FIGURINE	443
FILLETING KNIFE	145
FINANCIER	264
FIRST AID CABINET	507
FIRST AID KIT	507
FISH	515
FISH BONE TWEEZERS	106
FISH KNIFE	144
FISH SCALE SCRAPER	147
FISH SHEARS	147
FIXOGEL FOOD COOLING SPRAY	357
FLAN MOULD	266
FLANS GOURMANDS	519
FLAT MOP FRAME	485
FLAT MOP HEAD	485
FLATTENER	143
FLEXIPAN AIR	291
FLEXIPAN CAKE FRAMES	277
FLEXIPAN INSPIRATION	296
FLEXIPAN ORIGINE	278
FLOOR RAGS	483
FLOOR SQUEEGEE	483
FLOUR BRUSH	224
FLOUR SCOOP	222
FLOUR SIEVE	223
FLOWERS	516
FLUTED SALMON KNIFE	145
FOOD GRADE CONTAINER	461
FOOD GRADE GRADUATED RULER	349
FOOD SPRAY	352
FOOD STORAGE TRAY	13
FORGED KNIFE	110
FORGED TRADITION	109
FORK WITH SIGNATURE DECORATION	381
FREEZER WORK GLOVE	496
FRENCH PASTRY BASKET	239
FRIX'AIR	421
FRUIT AND VEGETABLE DEHYDRATOR	168
FRUIT JELLIES MOULD	414
FRUIT JUICER	166
FRY PAN	32
FRYING OIL TEST STRIP	39
FRYING PAN	4, 28, 56
FRYING PAN COOPER	20
FUNNEL	209
FUNNEL FOR MILL	193
FUNNEL WITH REMOVABLE SIEVE	171
G	
GARLIC CRUSHER	213
GAS BLOWTORCH	418
GAS BURNER	55
GAS CARTRIDGE	418
GASTROFLEX	299
GASTRONORM BOX	453
GENOA BREAD CAKE TIN	272
GENOESE LYRE	349
GENOESE SAW	349
GIANT LADLE	84
GIANT MADELEINE	272
GIANT SCOOP	84
GIANT SPATULA	82
GIANT WHISK	82
GIESSER OVERMOULD KNIFE	112
GLASS RACK	466, 470
GLASSES DIVIDER	466
GLAZING BRUSH	349
GLOBAL SERIE G	100
GLOBAL SERIE GF	102
GLOBAL SERIE GS	104
GLOBAL SERIE GSF	103
GLOBAL SERIE SAÏ	105
GOURMET WHIP	170
GRADUATED BUCKET	177
GRADUATED JUG	177
GRANDS COURS DE CUISINE DE L'ÉCOLE FERRANDI	512
GRAPEFRUIT KNIFE	131
GRATER	205
GREASE SPRAY	202
GREASEPROOF PAPER DISPENSER	253
GREASING PAD	49
GREEN WHIP WHIPPER	169
GRIDDLE	49
GRILL BRUSH	43
GRILLE FOR DISHWARE RACKS	467
GRINGETTE	231
GROUND BEEF STEAK MOULD	215
GUIDE CULINAIRE ESCOFFIER	514
GUITAR	356
GUITAR CUTTER	355
H	
HACCP CONTAINER	456
HACCP LABEL	438
HAM BOARD	202
HAM/SALMON SLICER	144
HAMBURGER SHOVEL	80
HAND DRYER	506
HAND RUB	491
HAND RUB DISPENSER	505
HANDHELD PRESSURISED SPRAYER	491
HANDLE	482
HDPE 500 CUTTING BOARD	126
HEART MOULD	266
HEART-SHAPED CAKE TIN	273
HEATING CUTTER-BLENDER	191
HEAVY DUTY CAKE FRAME	311, 314
HEAVY DUTY MOUSSE FRAME	314
HEMISPHERE MOULD	266
HERB CHOPPER	130
HOLDER FOR PIPING BAGS	329
HOT AIRGUN	418
HOT DOG WARMER	53
HOTMIX	190
HOTMIX PRO MASTER VACUUM	191
I-J-K	
ICE CREAM CONE HOLDER	447
ICE CREAM MAKER	422

	PAGES
ICE CREAM SCOOP	444, 446
ICE CREAM SCOOP CLEANING CONTAINER	446
ICE CREAM YULE LOG FRAME	360
ICE LOLLY DISPLAY STAND	423
ICE SAW	153
ICED LOLLY MOULD	423
IMMERSION BLENDER	181
IMMERSION HEATER	65
INDIVIDUAL TART TIN	257
INDIVIDUAL TARTLET TIN	257
INDUCTION HOTPLATE	37
INDUCTION WOK	37
INJECTION NOZZLE	171
INSECT TRAP	503
INSECT ZAPPERS	504
ISI CHARGERS	169
JAM PAN	415
JAPANESE DISH	195
JUICE EXTRACTOR	189
JUICER	188
JULIENNE CURLER	134
JULIENNE CUTTER	134
KITCHEN KNIFE	214
KITCHEN TOOL CASE	139
KITCHEN TOOL RUCKSACK	138
KNIFE BLOCK	107
KNIFE CASE	138
KOUGLOF CAKE MOULD	261
L	
LABEL	436
LABEL DISPENSER	438
LABEL HOLDER	436
LABELLER RIBBON	440
LADLE	69
LANDAISE CONICAL PAN	13
LANGUES DE CHAT TRAY	303
LARDING NEEDLE	93, 143
LARGE FISH BONE TWEEZERS	147
LATEX GLOVE	496
LAUNDRY BASKET WITH LID	462
LEMON DECORATOR	131
LETTUCE SPINNER	163

	PAGES
LEVELLING RULER	339
LID ALUMINIUM	25
LID COOPER	21
LID RACK	92
LID ST/STEEL	05-JUIN
LIQUID COLOURING	358
LOAF CAKE	264
LOAF CAKE TIN	274
LOAF PAN	235
LOLLY AND PUSH-UP ICE CREAM STAND	423
M	
MACAROON DISPLAY STAND	433
MADELEINE TRAY	303
MAGNETIC SPATULA HOLDER	422
MAGNETIC STRIP	107
MANDOLIN	164
MANGO CORER-SLICER	133
MANUAL MINCER	212
MANUAL SAUSAGE MAKER	215
MANUAL SLICING MACHINE	200
MARKER PEN	439
MARZIPAN KNIFE	348
MARZIPAN TOOL	348
MEALPLAK TRAY	426
MEASURING CUP	177
MEASURING JUG	177
MEASURING SPOONS	177
MEAT	515
MEAT FORK	93
MEAT HOOK	142
MEAT MINCER	215
MELBA TOAST PAN	235
MELON BALLER	132
MELON CUTTER	133
MESH SHELF	168
MICROWAVE	52
MINI-GUITAR	152
MINI-STOCKPOT	23
MISCELLANEOUS CHOCOLATE MOULD	383
MONOBLOCK BREAD KNIFE	150
MOP	483
MORTAR	212

	PAGES
MOUSSE FRAME	315
MOZAÏK	307
MULTICOUPE EXTENDIBLE STRIP CUTTER	346
MULTI-MOULD	302
MULTI-PURPOSE CONTAINER TROLLEY	459
MULTI-PURPOSE DEGREASING PRODUCT	490
MULTI-PURPOSE TONGS	81
MUSHROOM SLICER	133
MUSHROOMS	514
N-O	
NAILBRUSH	492
NATURAL WHETSTONE	120
NONNETTE FRAME	316
NONNETTE MOUSSE FRAME	317
NON-STICK SAUTÉ PAN	32
NOUGAT CUTTER	417
NOUGAT ROLLING PIN	417
NUMBER CANDLE	441
NUMBER LABELLER	440
NUTCRACKER	213
OIL FILTER	39
OIL FOR VACUUM SEALER MACHINE PUMPS	63
OLIVE PITTER	166
OMELETTE SCOOP	80
OPEN RACK FOR LARGE TRAYS	471
OVEN BROOM	51, 236
OVEN BROOM/SCRAPER	236
OVEN CLEANER	490
OVEN GLOVE	497
OVEN PEEL	237
OVEN THERMOMETER	88
OVEN VACUUM KIT	501
OVERMOULD KNIFE	116
OYSTER KNIFE WITH COVER	146
OYSTER KNIFE WITHOUT COVER	146
P	
PACKPAL PALLET	461
PAELLA DISH	94
PAELLA GAS BURNER	94
PALLET KNIFE	106
PANCAKE PAN	30
PARAFLEXX® BAKING TRAY	168

	PAGES
PARING KNIFE	118
PARMESAN KNIFE	151
PASTA COOKER	10
PASTA CUTTER WOODEN ROLLING PIN - PAPPARDELLE	218
PASTA CUTTER WOODEN ROLLING PIN - TAGLIATELLE	218
PASTA CYLINDERS	216
PASTA DRYING RACK	219
PASTA MACHINE	216
PASTRY DISH	430
PASTRY TAMPER	316
PÂTÉ EN CROÛTE MOULD	366
PEDAL AND BAG HOLDER RING	493
PEEL	237
PEEL HANDLE	237
PEELER	128
PEPPER MILL	192
PERFORATED BASKET	461
PERFORATED CONTAINER	457
PERFORATED PIZZA TRAY	240
PERFORATED SPATULA	70
PETITS FOURS ET MIGNARDISES	517
PETITS FOURS MOULD	267
PH METER	413
PIE CRIMPER	349
PINEAPPLE SLICER	133
PIPING BAG	328
PIPING TIP CLEANING BRUSH	334
PIPING TIP STORAGE CABINET	334
PIPING TIPS	331
PITTER	166
PIZZA COOKING GRID	240
PIZZA DOUGH CONTAINER	242
PIZZA PEEL	241
PIZZA SCISSORS	242
PIZZA TRAY RACK	240
PIZZA WHEEL	242
PLANCHA	40
PLANCHA SPATULA	80
POLYSCREEN TRAY	168
POMPONETTE	266
PORTIONER FUNNEL	209
PORTIONETTO BUTTER SLICER	153
POTATO SPIRAL CUTTER	135
POULTRY SHEARS	130
PREP CHEF	156 TO 161
PRESENTATION STAIR	429
PRESENTATION TRAY	428
PRESSURE COOKER	13
PROBE FOR DIPPING MACHINE	374
PROFESSIONAL BREAD CUTTER	148
PROFI WHIP	169
PROTECTIVE COVER	172
PULLMAN LOAF PAN	234
PULSE FLAT MOP HEAD	485
PULSE FLOOR CLEANING KIT	485
PUSH-UP ICE CREAM MOULD	423
PYRAMID MOULD	266
Q-R	
QUENELLE SPOON	199
RACK	249
RACK FOR FERMENTATION	229
RACK FOR PLATES AND TRAYS	471
RACKING TROLLEY	475
RADISH DECORATOR	135
RAMEKIN	262
RAPID'INFUSION KIT	172
RAT TRAP	503
RAVIOLI ACCESSORY	216
RAVIOLI AND MINI-CALZONE MOULD	219
RAVIOLI MOULD	219
REFRACTOMETER	413
RELIEF MAT	294
RELIGIOUS DECORATION FIGURINE	443
RESTAURANT ORDER GRABBER	91
RETURNABLE TRANSPORT CONTAINER	458
REVERSIBLE PLANCHA/GRILL	57
REVOLVING STAND	351
RICE COOKER	53
RINSING LIQUID	489
ROASTING PAN ALUMINIUM	25
ROASTING TRAY	11
ROLL BOX 4 BOWLS	197
ROLL OF PAPER	253
ROLL OF SCOURING PADS	508
ROLLERS	346
ROLLING PIN	344
ROQUEFORT SLICER	153
ROYAL OVAL MOULD	264
S	
SACK-TRUCK	463
SAFETY BOOTS	499
SAFETY CLOGS	499
SAFETY CONE	487
SAFETY GOGGLES	500
SAFETY SHOES	500
SAINT JACQUES COCKLE KNIFE	145
SALAMANDER GRILL	55
SALMON KNIFE	144
SALT MILL	192
SAMPLE MEAL	456
SANTOS BLENDER	182
SAUCE CLOTHS	75
SAUCE SYRINGE	90
SAUCEPAN	4
SAUCEPAN ALUMINIUM	24
SAUCEPAN COOPER	20
SAUTÉ PAN	4
SAUTÉ PAN ALUMINIUM	24
SAUTÉ PAN COOPER	20, 22
SAUTÉ PAN WITH HANDLES	6
SAUTÉ PAN WITH HANDLES COOPER	20
SAVARIN MOULD	263
SAVOIE CAKE TIN	271
SAWDUST	95
SCALES	176
SCISSORS	107
SCOOP	79
SCOOPING SPOON	132
SCOURING PAD	508
SCOURING PASTE	491
SCRAPER	41, 342, 343
SCRAPER FOR HDPE 500 BOARDS	124
SCRAPER SPATULA	342
SCRUBBING BRUSH BROOM HEAD	481
SEA URCHIN SHEARS	147
SERRANO HAM HOLDER	143

	PAGES
SERRATED BREAD KNIFE	150
SERVING DISH COOPER	22
SHAKER	352
SHARPENER	119
SHARPENING GUIDE RAIL	120
SHARPENING STEEL	119
SHARPENING WITH STONE	120
SHAVINGS	95
SHEET OF GOLD FOIL	358
SHEET OF SILVER FOIL	358
SHELL TRAY	303
SHELVING ACCESSORY	477
SHERPA	465
SIEVE	341
SIGN	435
SILICONE BRUSH	90
SILICONE PAPER	252
SKEWER	93
SKIM'ALL	71
SKIMMER	69
SLICER	134, 214
SLICER WITH ADJUSTABLE THICKNESS	145
SMALL STRAINER	75
SMOKER	95
SMOKING GUN	95
SOAP DISPENSER	492
SORBET MACHINE	422
SOUS VIDE COOKING THERMOMETER	64
SPATULA	70
SPATULA EXOGLASS	76
SPATULA WITH THERMOMETER	85
SPATULA WOOD	78
SPECIAL CHOCOLATE AND CATERING TROLLEY	378
SPICE BALL	90
SPICE MILL	192
SPICE RACK	19
SPIRAL CUTTER	135
SPONGE	508
SPOON	81
SPRAY COLOURING	357
SPRAY FOR TURNING OUT	293
SPRAY GUN	353
SPREAD BOTTLE	194
SQUARE CAKE FRAME	311
SQUARE CAKE TIN	271
SQUARE MOUSSE FRAME	314
SQUARE SURPRISE BREAD FRAME	367
SQUEEZE BOTTLE	194, 352
STACKABLE CONTAINERS	433
STACKABLE FRAMES	305
STACKABLE STEAM POT	11
STAINLESS STEEL CHOCOLATE SHAVER	382
STAINLESS STEEL GASTRONORM CONTAINER	16
STAINLESS STEEL PIPING TIP	171
STAINLESS STEEL SPIRAL CUTTER	508
STAINLESS STEEL WHIPPER HOLDER	172
STALL SCRAPER	124
STEAK TONGS	84
STENCIL	339
STEW SPOON	70
STEWPOT	5
STEWPOT ALUMINIUM	24
STEWPOT COOPER	21
STICKING KNIFE	214
STOCKPOT	5
STOCKPOT ALUMINIUM	24
STOCKPOT WITH TAP	7
STORAGE AND PREPARATION TRAY	462
STORAGE TROLLEY	462
STRAIGHT RIM TRAY	246
STRAINER	72, 74
STRIP CUTTER	346
STRIPPER	131
STRIPPER/ZESTER	131
SUGAR BLOWING PUMP	412
SUGAR CONTENT METER	421
SUGAR HEATING LAMP	411
SUGAR HEATING LAMP SCREEN	411
SUGAR PAN	415
SUGAR SCISSORS	412
SUGAR SIEVE	417
SUGAR WORKING GLOVE	412
SURPRISE BREAD FRAME	367
SWEET JAR	433
SWEETIE JAR	433
SWEETIE TONGS	434
SYRUP DENSITY METER	412
SYRUP DENSITY METER TEST TUBE	412

T

TABLE WITH WHEELS FOR GUITAR	356
TART FRAME	306
TART TAMPER	293
TART TIN	268
TARTE TATIN PAN	269
TARTLET TIN	258
TEMPCOOK GLOVE	497
TEMPERATURE RECORDER	474
TEMP-ICE GLOVE	496
TENDERISER	143
THERMO WHIP	171
THERMO XPRESS	171
THERMOFORMED YULE LOG FRAME	361
THERMOMETER	86, 88, 473
THERMOMETER HOLDER	413
TILTED BAGUETTE BASKET HOLDER	238
TIMER	211
TIN GÂTEAU BATTU MOULD	271
TIN OPENER	207
TOASTEUR	50
TOILET BRUSH	492
TOILET BRUSH AND HOLDER SET	492
TOMATO CORER	128
TOMATO SLICER	162
TONGS FOR GASTRONORM CONTAINERS	19
TONGS TO RELEASE CONTAINERS	14
TRANSFER STAMP	383
TRAY	432
TRAY FOR KOUGLOF CAKES	303
TRAY FOR LOAF CAKES	303
TRAY TO MAKE SPOONS	326
TRIANGULAR SPATULA	338
TROIS FRÈRES CAKE TIN	273
TROLLEY	463
TROLLEY COVER	477
TROLLEY FOR RACKS	472
TRUFFLE MANDOLIN	166

	PAGES
TRUFFLE SLICER	166
TRUSSING NEEDLE	93
TUILE BAKING TRAY	247
TULICUP CUPCAKE TRAY	247
TURNER PELTON	76
TWEEZERS	198
TWINE	93
TWINE HOLDER	93
TWISTED CANDLE	441
U-V	
URINAL SCREEN	492
USTENSILS HOLDER	92
VACHERIN RING	315
VACUUM SEAL POUCH	64
VACUUM SEALCOOKING POUCH	64
VACUUM SEALER MACHINE	63
VALENTINE'S DAY CHOCOLATE MOULD	400
VEGETABLE CURLER	134, 135
VEGETABLE KNIFE	142
VEGETABLE MILL	162
VEGETABLE PEELER	128
VEGETABLE PREPARATION MACHINE	183, 185
VEGETABLE SCRUBBING BRUSH	228
VEGETABLE SPIRAL SCREW	136
VEGETABLE SPIRALISER	162
W	
WAFFLE IRON	44
WAFFLE STICK	46
WALL AND FLOOR CLEANING PRODUCT	490
WALL RACK WITH HOOKS	92
WALL-MOUNTED DRYING RACK FOR FERMENTING CLOTHS	228
WALL-MOUNTED DRYING RACK FOR PIPING BAGS AND TIPS	330
WALL-MOUNTED SHELVING UNIT FOR BOTTLES	92
WASHING UP GLOVE	496
WASHING UP LIQUID	489
WATER-SOLUBLE LABEL	438
WEDDING CAKE STAND	431
WEDDING DECORATION FIGURINE	443
WET AND DRY VACUUM CLEANER	502
WHETSTONE STONE	120
WHISK	67

	PAGES
WHOLEGRAIN LOAF PAN	235
WINDOW CLEANER	491
WINDOW MOP	484
WINDOW SQUEEGEE	484
WIPING CLOTH	509
WOK	33
WOK BRUSH	90
WOK PAN	4
WOODEN BRUSH	224
WOODEN UTENSILS	49
WORKTOP SQUEEGEE	483
WRITING ICING BAG	330
X-Y-Z	
YOSHIKIN BUNMEI	108
YULE LOG COMB	359
YULE LOG FINGER FRAME	360
YULE LOG FRAME	359, 360
ZABAGLIONE PAN	23
ZESTER	131

Codes	Pages
010277	439
012000	439
012010	439
012015	439
012016	439
013204	13
013206	13
013221	13
013222	13
013223	13
013224	13
013227	13
015122	6
015210	92
017001	13
017002	13
017003	13
017004	13
017005	13
017082	197
017084	197
017241	74
017242	74
017330	75
017332	75
017334	75
017335	75
017337	75
017360	72
017362	72
017363	73
017364	72
017365	72
017410	75
019028	91
019029	91
019031	91
019033	91
019034	91
019044	91
019047	91
020420	75
020422	75
020424	75
020425	75
020426	75
032035	22
032037	22
032039	22
032107	415
032108	415
032110	415
032114	415
032130	23
032140	23
034004	22
034005	22
034006	22
034007	22
034010	22
034011	22
034014	22
034016	22
034017	22
034018	22
034019	22
034025	22
034050	22
034051	22
034101	23
034103	23
034111	23
034113	23
044020	445
044025	445
044030	445
044032	445
044034	445
044036	445
044038	445
044040	445
044042	445
044044	445
044046	445
044048	445
044050	445
044055	444
044060	444
044064	445
044065	445
044067	445
044069	445
044071	445
044073	445
044110	444
044112	444
044114	444
044116	444
044120	444
044122	444
044124	444
044176	169
044178	169
044181	172
044184	172
044186	172
044188	169
044189	169
044211	445
044213	445
044215	445
044217	445
044219	445
054151	426
054172	426
054180	426
054181	426
054182	426
054183	426
054191	426
054200	426
054201	426
054302	426
054303	426
054332	426
054372	426
054382	426
061002	193
061680	419
061684	419
062035	35
062060	56
062062	56
062063	56
062070	56
062072	56
062073	56
062080	56
062082	56
062083	56
062084	56
069664	433
069666	433
070522	94
070523	94
070528	94
070988	94
070990	94
070992	94
070993	94
070994	61
070995	60
070996	60
070997	60
071037	94
071038	94
071041	94
071050	94
071052	94
071055	94
071057	94
071058	57
071059	94
071070	60
071072	60
071074	60
071076	60
071078	61
071081	61
071083	61
071085	61
071087	61
071089	61
071091	61
071093	60
071094	60
071096	59
071097	58
071098	58
071099	58
071100	58
071101	58
071102	58
071103	58
071104	58
071106	58
071108	58
071109	58
071110	58
071111	58
071112	249
071113	58
071114	58
071116	57
071118	57
071120	57
071122	57
071125	209
071129	209
071146	59
071148	59
071154	59
071157	59
071158	58
071190	57
071191	57
071230	84
071351	90
071370	75
071372	75
071374	75
071389	74
071391	74
071399	74
071401	74
071452	74
071456	74
071518	59
071520	59
071527	59
071528	59
071627	59
071631	59
071635	59
071688	81
071689	81
071690	81
071694	81
071696	81
071698	81
071699	81
071940	49
071945	49
071950	49
071985	78
071991	78
072029	177
072040	80
072045	80
072170	241
072172	241
072200	412
072250	473
072264	88
072266	88
072271	86
072325	93
072435	127
072437	127
072439	127
072460	127
072465	127
072470	127
072490	124
072495	124
072523	147
072525	153
072540	152
072547	152
072571	153
072580	153
072595	166
072701	133
072703	133
072738	137
072770	132
072774	212
072812	162
072814	162
072816	162
072855	162
072857	162
072859	162
072874	212
072890	213
072893	213
072899	213
072900	166
072996	207
073085	153
073095	166
073115	166
073120	166
073135	147
073140	217
073141	216
073144	216
073146	216
073147	216
073148	216
073149	216
073150	216
073151	216
073159	219
073170	217
073175	217
073180	217
073181	217
073182	217
073184	217
073186	217
073194	219
073195	219
073200	219
073220	218
073221	218
073222	218
073229	219
079276	473
090040	151
090147	118
090161	111
090170	111
090173	111
090175	111
090177	111
090185	111
090300	118
090303	118
090310	118
090330	144
090347	151
090360	144
090362	145
090370	131
090380	128
090381	128
090382	128
090384	128
090385	129
090397	128
090405	132
090417	128
090420	146
090450	131
090508	140
090570	130
090580	142
090615	143
090630	119
090665	120
090801	116
090803	116
090806	116
090807	116
090808	116
090809	116
090820	116
090826	116
090827	116
090831	116
090835	116
090836	116
090902	117
090911	117
090913	117
090921	117
090922	117
090923	117
090925	117
090927	117
090931	117
090932	117
090939	150
090941	117
090942	117
090943	117
090944	117
090945	117
090947	117
090948	117
090949	150
090951	117
090952	117
090957	117
090962	117
099047	113
100031	495
100032	495
100033	495
100034	495
100036	495
100037	495
100038	495
100039	495
100046	498
100047	498
100050	93
100055	93
100070	93
100089	215
100104	215
100105	215
100110	142
100115	142
100125	43
100126	43
100132	43
100135	124
111002	67
111022	67
111023	67
111024	67
111025	67
111026	67
111027	67
111035	67
111036	67
111046	67
111055	67
111200	82
111201	82
111202	82
111203	82
111204	82
111205	83
111206	83
111207	83
111320	253
112016	84
112018	84
112019	84
112021	69
112022	69
112023	69
112024	69
112025	69
112026	69
112028	69
112035	80
112040	70
112041	70
112046	242
112061	69
112062	69
112063	69
112064	69
112065	69
112066	69
112070	93
112108	93
112282	71
112293	68
112294	68
112295	68
112296	68
112297	68
112298	68
112300	68
112320	68
112334	212
112404	70
112405	70
112411	84
112419	76
112420	76
112421	76
112422	76
112424	214
112425	81
112429	76
112430	76
112434	214
112435	81
112437	81
112438	81
112439	81
112443	132
112501	349
112503	147
112609	199
112611	338
112612	338
112613	338
112614	338
112615	338
112632	338
112633	338
112634	338
112641	383
112643	383
112649	338
112650	338
112652	338
112654	338
112656	338
112657	349
112662	80
112663	79
112664	79
112666	79
112667	79
112668	79
112669	80
112670	338
112672	338
112674	338
112676	338
112686	338
112687	338
112688	338
112721	338
112722	338
112730	69
112731	69
112732	69
112733	69
112734	69
112820	223
112822	223
112825	223

Codes	Pages
112826	223
112833	223
112834	223
112835	343
112836	343
112837	343
112838	343
112839	340
112840	342
112841	340
112845	342
112850	343
112852	343
112900	223
112901	223
112902	223
112903	223
112933	223
112952	343
113025	76
113030	76
113035	76
113040	76
113041	90
113042	90
113045	76
113050	76
113090	85
113092	85
113330	78
113332	78
113334	214
113338	78
113345	78
113501	76
113525	77
113535	77
113545	77
113720	77
113724	77
113735	77
113745	77
113825	77
113833	77
114005	342
114006	343
114006	382
114112	78
114113	78
114114	78
114115	78
114117	78
114118	78
114120	78
114121	78
114122	78
114131	78
114132	78
114141	78
115005	341
115015	341
115017	341
115020	341
115045	417
115051	341
115052	341
115053	341
115054	341
115060	223
115071	341
115082	341
115083	341
115084	341
115085	341
115092	341
115208	352
115212	352
116002	337
116004	337
116006	337
116008	337
116009	337
116011	337
116012	337
116013	337
116014	337
116015	337
116016	337
116017	337
116018	337
116020	337
116031	337
116032	337
116033	337
116034	337
116035	337
116036	337
116037	337
116041	337
116043	337
116045	337
116050	224
116052	349
116201	222
116202	222
116203	222
116204	222
116205	222
116206	222
116207	222
116208	222
116219	209
116220	209
116225	222
116233	222
116234	222
116235	222
116236	222
116237	222
116260	80
116270	222
116271	222
116272	222
116273	222
116274	222
116340	194
116341	194
116342	194
116343	194
116344	194
116351	210
116352	210
116353	210
116354	210
116355	210
116356	210
116378	194
116379	194
116380	194
116382	194
116383	194
116384	194
116386	194
116387	194
116388	194
116400	194
116401	194
116403	194
116404	194
116405	194
116406	194
116430	352
116434	199
116436	199
116451	210
116452	210
116453	210
116454	210
116455	210
116456	210
116515	75
116523	209
116524	209
116525	209
116526	209
116534	209
116540	209
116601	209
116605	209
118003	237
118005	241
118006	241
118007	241
118101	237
118102	237
118103	237
118104	237
118105	237
118111	237
118114	237
118115	237
118116	237
118121	237
118122	237
118123	237
118124	237
118130	237
118132	237
118133	237
118135	237
118136	237
118138	237
118139	237
118140	237
118141	237
118142	237
118143	237
118302	224
118305	224
118306	224
118311	224
118312	224
118314	224
118322	236
118323	236
118324	236
118325	236
118326	236
118328	236
118330	236
118332	236
118501	227
118502	227
118503	227
118504	227
118505	227
118506	227
118507	227
118508	227
118509	227
118510	227
118511	227
118512	227
118513	227
118515	227
118516	227
118519	227
118520	227
118521	227
118522	227
118523	227
118525	227
118526	227
118528	227
118534	227
118537	227
118539	227
118541	227
118543	227
118545	227
118547	227
118549	227
118550	227
118560	229
118565	229
118570	229
118575	229
118580	229
118660	229
118665	229
118670	229
118680	229
118991	222
119001	93
119002	93
119005	93
119007	93
120006	231
120008	51
120013	230
120018	230
120022	230
120023	230
120025	230
120026	230
120032	231
120034	230
120035	230
120036	232
120037	232
120038	232
120054	230
120055	230
120057	349
120058	230
120059	148
120060	148
120061	148
120062	148
120064	148
120071	148
120084	349
120093	349
120094	349
120096	349
120102	108
120107	108
120114	108
120115	108
120116	108
120131	105
120132	105
120133	105
120134	105
120136	105
120137	105
120139	105
120141	105
120143	149
120144	105
120145	105
120146	105
120185	119
120201	100
120202	100
120204	100
120205	100
120206	100
120207	101
120208	100
120209	100
120210	101
120211	100
120215	149
120218	144
120220	101
120221	101
120223	101
120225	101
120228	101
120230	101
120231	101
120232	101
120233	106
120234	100
120235	100
120237	101
120238	104
120239	101
120240	101
120241	104
120243	101
120244	102
120245	101
120246	101
120247	101
120248	104
120250	104
120252	104
120253	104
120254	103
120255	104
120256	104
120257	103
120258	103
120259	103
120260	104
120261	103
120262	104
120263	104
120264	104
120265	104
120266	104
120267	102
120268	102
120269	103
120270	106
120271	101
120272	102
120273	102
120274	102
120278	103
120279	102
120280	102
120281	106
120282	106
120283	106
120285	119
120286	106
120287	106
120288	120
120301	120
120302	120
120303	120
120305	107
120306	120
120307	120
120310	107
120312	107
120315	119
120316	119
120319	103
120328	106
120330	106
120332	107
120340	119
120345	119
120350	103
120351	103
120360	106
120361	106
120390	101
120401	109
120402	109
120403	109
120406	112
120407	112
120410	112
120411	150
120412	183
120413	112
120414	112
120415	112
120416	112
120417	111
120418	111
120419	111
120421	109
120423	112
120425	184
120426	184
120430	109
120431	109
120435	118
120436	118
120440	183
120451	130
120472	185
120474	185
120480	185
120482	185
120502	109
120505	147
120510	110
120515	110
120520	110
120522	143
120523	143
120524	143
120525	110
120526	143
120533	110
120535	110
120536	110
120539	150
120543	110
120615	191
120625	191
120627	191
120735	65
120739	65
120752	65
120766	50
120789	40
120790	49
120791	40
120792	40
120801	130
120802	130
120804	130
120806	130
120809	130
120817	130
120818	130
120829	93
120830	93
120831	93
120832	93
120833	93
120836	93
120838	43
120841	93
120842	93
120852	93
120861	143
120901	129
120902	128
120903	134
120904	131
120906	129
120907	134
120908	131
120909	131
120910	131
120911	129
120912	131
120913	134
120914	134
120917	136
120919	136
120920	134
120925	133
120932	134
120938	135
120939	135
121001	132
121004	132
121006	132
121007	132
121008	132
121009	132
121010	132
121011	132
121013	132
121021	150
121042	146
121043	146
121045	146
121048	146
121050	145
121100	147
121103	147
121133	147
121134	147
121135	130
121136	147
121164	38
121166	38
121168	38
121178	38
121182	39

Codes	Pages
121190	39
121191	39
121192	39
121193	39
121196	39
121204	38
121206	38
121208	38
122002	151
122003	132
122004	151
122011	153
122016	152
122017	152
122021	153
122031	153
123050	142
123055	142
123056	142
123059	142
123060	142
124011	138
124505	140
125042	119
125046	119
125047	119
125050	119
125055	119
125072	119
126001	140
126003	140
126007	140
126060	140
126903	138
126904	138
126907	138
126908	139
126910	139
126920	139
127015	107
127018	107
127020	107
127605	121
127606	121
127609	123
127611	123
127614	123
127620	123
127621	123
127622	122
127623	122
127624	122
127625	122
127626	122
127627	122
130010	126
130043	126
130044	126
130046	126
130048	126
130050	126
130052	126
130054	126
130056	126
130066	126
130067	126
130068	126
130069	126
130070	126
130071	126
130074	126
130076	126
130078	126

Codes	Pages
130080	126
130082	126
130083	127
130090	126
130101	127
130102	127
130103	127
130105	127
130106	127
130130	498
130135	498
130140	498
130145	498
130150	498
130151	498
130152	498
130155	498
130160	498
130175	498
130217	498
130290	509
130299	509
130300	509
130311	126
130312	126
130315	126
130317	126
130345	497
130425	124
130536	499
130537	499
130538	499
130539	499
130540	499
130541	499
130542	499
130543	499
130544	499
130545	499
130546	499
130700	125
130701	125
130715	125
139002	124
139005	124
139006	124
139007	497
140004	344
140005	344
140006	344
140007	344
140016	344
140018	344
140028	345
140030	345
140032	345
140033	345
140034	345
140035	345
140102	293
140122	344
140124	344
140126	344
140201	417
140203	417
140204	417
140206	349
140377	460
140381	460
140383	460
140385	460
140386	460
140387	460

Codes	Pages
140392	460
140394	460
140396	460
140398	460
140399	456
140405	460
140407	460
140415	460
140417	460
140433	461
140435	461
140439	461
140440	461
140441	461
140442	461
140450	462
140452	462
140455	462
140462	461
140477	462
140485	460
140487	460
140491	460
140495	226
140501	457
140502	457
140504	457
140506	457
140507	458
140508	458
140515	457
140516	457
140517	463
140522	459
140523	459
140524	239
140526	457
140531	461
140550	242
140553	242
140567	461
140571	461
140582	459
140585	459
140586	466
140587	457
140588	466
140589	457
140605	462
140702	466
140704	466
140705	466
140708	466
140709	466
140721	466
140722	466
140723	466
140731	466
140732	466
140733	466
140761	472
140762	472
140808	456
140811	456
140862	470
140872	471
140950	440
140952	440
141002	345
141004	345
141006	346
141010	346
141012	346

Codes	Pages
141013	346
141029	346
141031	242
141035	242
141105	347
141110	346
141115	347
141116	347
141120	346
149086	463
149087	463
149088	463
149094	457
149097	457
149098	457
149099	457
149100	457
149102	461
149103	458
149104	457
149105	457
149106	457
149201	463
149202	463
150001	501
150005	501
150030	481
150070	480
150081	51
150085	509
150096	41
150098	41
150101	318
150102	318
150103	318
150104	318
150110	318
150111	318
150112	318
150113	318
150114	318
150115	318
150116	318
150117	318
150118	318
150119	318
150120	318
150121	318
150122	318
150123	318
150124	318
150125	318
150126	318
150127	318
150128	318
150151	318
150152	318
150153	318
150154	318
150155	318
150156	318
150157	318
150158	318
150159	318
150160	318
150161	318
150162	318
150163	318
150164	318
150165	318
150183	509
150196	509
150201	321

Codes	Pages
150206	321
150207	321
150208	321
150209	321
150210	321
150211	321
150213	509
150214	320
150215	320
150216	321
150217	320
150220	322
150225	322
150230	322
150231	322
150232	322
150241	321
150244	321
150247	321
150251	509
150252	509
150253	509
150255	509
150310	322
150312	322
150320	324
150370	494
150371	494
150372	494
150379	493
150380	493
150381	493
150382	493
150383	493
150384	493
150385	493
150387	493
150390	493
150391	494
150393	494
150394	494
150396	494
150397	494
150403	322
150426	322
150427	322
150451	325
150452	325
150455	325
150456	326
150458	325
150465	325
150467	484
150469	484
150475	325
150481	325
150482	325
150483	325
150484	325
150485	325
150487	325
150488	325
150489	325
150495	325
150504	483
150506	482
150507	482
150508	481
150510	481
150512	320
150513	320
150514	320
150516	483

Codes	Pages
150517	483
150518	492
150520	492
150522	492
150527	487
150532	485
150540	507
150552	482
150553	487
150555	486
150560	485
150561	485
150562	485
150563	485
150564	485
150565	486
150566	486
150567	486
150568	487
150569	487
150571	487
150573	487
150575	483
150577	483
150578	487
150579	483
150600	485
150602	485
152001	327
152002	327
152003	327
152004	327
152006	327
152008	327
152009	327
152011	327
152017	327
153005	322
153006	323
153008	323
153009	323
153012	324
153014	324
153016	324
153017	324
153020	324
153030	259
153039	292
153040	292
153044	292
153045	292
153046	292
153047	292
153048	292
153052	292
153065	292
153079	292
153105	293
153120	258
153136	293
153190	293
153201	326
153202	313
153203	326
153204	326
153205	326
153206	326
153207	313
153208	313
153209	339
153210	313
153211	340
153212	340

Codes	Pages
153213	326
153214	325
153216	325
154001	322
154014	417
154016	417
154018	417
154020	417
154025	323
154050	349
154051	349
154052	349
154054	322
154055	322
154060	322
154062	322
154063	322
154065	322
154102	232
154103	232
154152	324
159010	482
159011	482
159027	90
159041	507
159083	492
159086	492
159099	484
159103	43
159105	95
159115	95
159116	95
159117	49
159121	49
160112	329
160113	329
160114	329
160115	329
160116	329
160117	329
160202	329
160203	329
160204	329
160205	329
160206	329
160208	329
160210	329
160599	91
161002	329
161003	329
161004	329
161005	329
161006	329
161007	329
161008	329
161205	329
161206	329
161207	329
161208	329
165006	328
165007	328
165009	328
165010	328
165016	328
165018	328
166001	332
166002	332
166003	332
166004	332
166006	332
166007	332
166008	332
166010	331

Codes	Pages
166012	334
166160	334
166161	334
166500	336
166501	336
166700	336
166701	336
167013	333
167014	333
167015	333
167022	333
167023	333
167024	333
167025	333
167031	333
167032	333
167033	333
167034	333
167035	333
167041	333
167042	333
167043	333
167044	333
167045	333
167051	333
167052	333
167053	333
167054	333
167055	333
167061	333
167062	333
167063	333
167064	333
167065	333
167080	333
167082	333
167084	333
167086	333
167088	333
167101	333
167102	333
167103	333
167104	333
167105	333
167106	333
167107	333
167108	333
167109	333
167110	333
167111	333
167112	333
167113	333
167114	333
167115	333
167116	333
167130	334
167135	333
167140	333
167141	334
167142	334
167151	364
167152	364
167170	334
167171	334
167175	334
167180	334
167300	331
167302	331
167303	331
167304	331
167306	331
167500	335
167501	335
167502	335
167503	335
167504	335
167505	335
167506	335
167507	335
167508	335
167509	335
167510	335
167511	335
167512	335
167513	335
167514	335
167515	335
167516	335
167517	335
167518	335
167520	335
167532	335
167542	335
167550	336
167551	336
167554	336
167555	336
167702	335
167703	335
167704	335
167705	335
167712	335
167713	335
167714	335
167715	335
167722	335
167723	335
167724	335
167725	335
167732	335
167733	335
167734	335
167735	335
167742	335
167743	335
167744	335
167745	335
167752	335
167753	335
167754	335
167755	335
167762	336
167763	336
167764	336
167765	336
167766	336
167767	364
167768	364
167769	364
167900	334
169001	329
169002	330
169003	329
169004	91
181006	135
181009	136
181021	130
181046	143
181065	242
181151	151
182101	113
182103	118
182104	113
182105	113
182106	113
182109	150
182110	113
182112	113
182113	113
182114	113
182121	113
182124	145
182127	113
182128	113
182129	113
182130	145
182135	113
182136	113
182140	113
182141	113
182142	113
182149	113
182160	199
182180	113
182187	113
182203	118
182204	114
182212	114
182213	114
182214	114
182227	114
182228	114
182235	114
182236	114
182240	114
182241	114
182291	113
182295	113
182303	118
182304	114
182312	114
182313	114
182314	114
182315	144
182324	145
182327	114
182328	114
182329	114
182330	145
182334	114
182335	114
182340	114
182341	114
182403	118
182404	115
182412	115
182413	115
182414	115
182427	115
182428	115
182429	115
182434	115
182435	115
182436	115
182440	115
182441	115
182503	118
182504	115
182512	115
182513	115
182514	115
182521	115
182528	115
182529	115
182540	115
182541	115
182542	115
182603	118
182604	115
182610	115
182612	115
182613	115
182614	115
182803	214
182811	214
182812	214
182813	214
182821	214
182829	214
182835	214
182840	214
183847	182
185301	153
185406	63
185508	95
186206	215
186208	182
186209	182
186210	182
186305	241
186306	241
186403	59
186404	59
186405	59
186408	59
186409	59
186601	204
186604	204
186615	205
186620	204
186621	204
186622	204
186623	204
186624	204
186625	204
186627	204
186631	204
186631	214
186636	205
186640	205
186641	205
186642	205
186643	205
186644	205
186900	187
186901	187
186902	181
186903	181
186904	181
186905	181
187501	168
187502	168
187503	168
187504	168
187505	168
187699	445
187700	445
187701	445
187702	445
187703	445
187704	445
187705	445
187706	445
187707	445
187708	445
187709	445
187710	445
187711	445
187712	445
187713	445
187714	445
190774	184
192503	185
194997	460
203746	188
210340	188
210348	188
210351	188
210353	189
210357	180
210358	180
210370	180
210372	180
210375	180
210376	180
210401	189
210402	189
210534	181
210535	181
210545	181
210595	181
210655	179
210660	179
210663	179
210671	179
210672	179
210673	179
210674	179
210680	179
210681	179
210682	179
210683	179
210684	179
210702	184
210711	187
210712	183
210714	184
210715	184
210719	183
210731	183
210736	185
210738	184
210741	184
210750	187
210801	185
210803	185
210804	185
210820	185
210826	185
210838	185
210840	185
210842	185
210843	185
210853	185
211005	187
211010	203
211013	183
211014	203
211016	203
211020	203
211023	203
211030	203
211031	202
211042	202
211043	202
211053	202
211098	202
211205	200
211206	200
211207	200
211208	200
211215	200
211217	200
211635	201
211640	201
211650	201
211651	201
212007	223
212011	182
212014	182
212022	182
212133	191
212135	191
212502	190
212503	190
212504	190
212507	191
212510	190
212511	190
212520	420
212521	420
212530	191
212533	191
215001	165
215005	165
215010	165
215040	165
215050	166
215052	166
215060	164
215068	164
215070	164
215072	164
215074	164
215112	165
215115	165
215131	162
215132	162
215133	162
215134	162
215155	167
215158	167
215250	167
215301	133
215304	137
215306	137
215307	212
215312	135
215313	135
215314	135
215315	132
215317	133
215405	213
215408	166
215420	215
215421	215
215425	212
215431	206
215436	205
215437	206
215452	90
215503	162
215505	162
215514	162
215580	163
215582	163
215587	163
215588	163
215589	163
215602	215
215605	215
215609	157
215611	158
215612	156
215613	158
215614	156
215615	158
215616	158
215618	158
215619	158
215626	158
215627	158
215628	158
215641	161
215643	156,159,161
215651	159
215710	162
215720	162
215721	162
215722	162
215731	158
215732	158
215733	158
215734	158
215735	158
215736	158
215738	158
215742	158
215744	158
215745	158
215746	158
215748	158
215758	158
215768	158
215790	156
215791	156
215792	156
215793	156
215836	160
215841	160
215866	160
215868	160
216011	206
216012	206
216015	206
216016	206
216032	192
216100	204
216139	205
216140	205
230005	207
230006	207
230007	207
230008	207
230010	207
230101	207
230190	207
230203	207
230207	207
230209	207
230210	207
230255	207
230257	207
240120	51
240121	51
240122	51
240150	52
240202	51
240213	52
240215	52
240304	36
240308	36
240315	37
240323	37
240405	37
240406	37
240466	55
240468	54
240469	54
240508	39
240515	43

Codes	Pages
240520	50
240522	50
240550	53
241548	44
241550	44
241554	45
241555	45
241558	45
241560	46
241561	46
241562	47
241563	46
242331	48
242332	48
242335	49
242336	49
242350	377
242509	54
245010	50
245012	50
245020	54
245030	53
245060	51
245100	241
245420	55
245424	55
245515	43
245540	42
245545	42
245550	46
245601	41
245603	41
245605	41
245611	55
245642	42
245647	42
245900	95
245902	95
246135	185
250105	213
250108	412
250112	412
250122	421
250124	413
250126	413
250130	413
250153	413
250155	413
250302	474
250304	473
250315	89
250325	89
250330	413
250331	413
250332	413
250340	88
250345	88
250350	88
250500	413
250501	86
250502	88
250503	88
250510	88
250513	88
250514	87
250515	87
250518	86
250520	86
250528	64,87
250536	87
250537	87
250538	64
250539	64

Codes	Pages
250541	64
250544	64
250545	89
250546	89
250548	474
250549	474
250550	89
250552	474
250556	474
250559	473
250560	473
250562	474
250565	474
250566	474
250567	474
250568	474
250571	473
250601	211
250602	211
250604	211
250606	211
250607	211
250608	211
250611	211
250655	473
251000	177
251001	177
251003	177
251005	177
251010	90
251012	177
251101	177
251102	177
251105	177
251110	177
251120	177
251130	177
252004	176
252010	176
252030	176
252050	176
252052	176
252053	176
252055	176
252056	176
252058	176
252059	176
252091	175
252094	175
252117	175
252121	175
252216	174
252220	174
252225	175
252228	176
252230	176
252233	176
252235	176
254000	455
254004	455
254050	455
254100	455
254150	455
254200	455
254205	455
254518	455
255100	455
255150	455
255205	455
255300	455
255310	455
255315	455
255320	455

Codes	Pages
255325	455
256010	453
256012	453
256013	453
256015	453
256018	453
256020	453
256025	453
256035	453
256036	453
256040	453
256050	453
256060	453
256070	453
256075	453
256080	453
256501	454
256502	454
256512	454
256513	454
256514	454
256516	454
256519	454
256601	454
257001	438
257002	438
257003	438
257004	438
257005	438
257006	438
257007	438
257008	438
257010	438
257011	435
257012	438
257013	438
257021	438
257022	438
257023	438
257024	438
257025	438
257026	438
257027	438
257130	439
257135	438
257140	438
257147	439
257310	454
257312	454
257315	454
257320	454
257325	454
257335	454
257336	454
257340	454
257350	454
257360	454
257375	454
257380	454
257901	299
257902	299
257903	299
257904	299
257905	299
257906	301
257907	300
257908	301
257912	299
257913	300
257914	301
257915	301
257916	300
257917	299

Codes	Pages
257920	299
257921	299
257922	301
257925	301
257926	300
257928	301
257930	300
257931	300
257940	300
257985	300
257990	301
257991	301
258824	352
258825	209
260401	375
260402	375
260412	375
260421	377
260434	372
260435	372
260441	377
260455	372
260456	372
260501	373
260510	373
260522	374
260590	374
261905	383
261908	383
261911	383
261912	383
262001	380
262002	380
262010	381
262012	380
262013	380
262014	380
262015	380
262016	380
262017	380
262019	380
262020	380
262021	380
262022	380
262023	380
262024	380
262030	383
262201	411
262204	411
262205	411
262210	411
262215	411
262230	412
262235	412
262240	168
262261	418
262263	418
262264	418
262269	418
262272	418
262273	418
262276	418
262289	412
262290	412
262291	412
262527	87
262601	353
263500	356
263502	355
263504	355
263509	152
263510	152
263512	354

Codes	Pages
263514	152
263520	356
263521	356
263522	356
263523	356
263524	356
263528	356
263530	355
263531	355
263535	355
263536	355
263537	354
263537	355
263538	354
263538	355
263540	354
263542	354
263543	354
263544	354
263545	354
263550	354
264046	353
264047	353
264048	353
264049	353
264051	353
264052	353
264053	353
264054	353
264069	378
264071	378
264101	378
264103	378
264105	378
264106	378
264107	378
264902	353
264908	352
265108	421
265110	421
265114	421
265221	422
265230	422
265250	422
267004	63
267011	64
267012	64
267013	64
267014	64
267016	64
267018	64
267019	64
267020	64
267021	64
267022	64
267023	64
267024	64
267026	64
267027	64
267028	64
267032	64
267034	64
267035	64
267036	64
267042	64
267043	64
267044	64
267046	64
267047	64
267050	62
267051	62
267053	62
267099	63

Codes	Pages
270212	126
270214	126
270216	126
270218	126
270220	126
270221	126
270223	127
275501	462
275503	462
275505	432
275508	432
275509	432
280001	184
280063	175
280184	500
280185	500
280186	500
280187	500
280188	500
280189	500
280190	500
280191	500
280192	500
280193	500
280194	500
280195	500
280196	500
280434	500
280435	500
280436	500
280437	500
280438	500
280439	500
280440	500
280441	500
280442	500
280443	500
280445	500
280446	500
280687	507
280747	162
281048	498
281894	185
281895	186
281899	181
283062	185
283245	133
283787	181
290041	128
296611	19
303036	415
304042	415
305016	415
305020	415
310101	245
310103	245
310104	245
310107	245
310108	245
310156	245
310157	245
310201	243
310202	243
310203	243
310204	243
310211	243
310212	243
310213	243
310222	243
310223	243
310401	245
310402	245
310403	245

Codes	Pages
310404	245
310405	245
310406	245
310407	245
310408	245
310409	245
310433	243
310434	243
310435	243
310436	243
310437	243
310439	240
310440	240
310441	240
310442	240
310445	240
310446	240
310447	240
310448	240
310449	240
310451	240
310455	416
310465	240
310466	240
310467	240
310601	244
310604	244
310606	244
310609	244
310610	244
310612	244
310615	246
310621	244
310623	244
310624	244
310625	244
310712	247
310713	247
310717	247
310718	247
310730	303
310731	303
310732	303
310733	303
310735	272
310739	303
310755	303
310812	246
311119	233
311121	233
311122	233
311125	233
311133	233
311135	233
311138	233
311141	233
311204	233
311205	233
311215	233
312110	249
312123	249
312124	249
312126	249
312130	229
312132	229
312212	249
312501	249
312502	249
312503	249
312504	249
312505	249
313004	416
313503	416

Codes	Pages
320201	252
320203	252
320205	253
320211	252
320213	252
320230	253
320233	252
320253	253
320260	253
320412	250
320998	250
321000	250
321001	250
321002	250
321004	251
321008	250
321009	250
321012	233
321014	233
321030	251
321031	251
321032	251
321200	277
321201	277
321202	277
321205	277
321206	277
322007	293
322018	248
322020	247
322027	472
322030	202
330131	265
330132	270
330133	270
330134	270
330135	270
330136	270
330137	270
330138	270
330602	264
330604	264
330611	264
330613	264
330614	264
330615	264
330616	264
330621	265
330622	265
330623	265
330624	265
330625	265
330626	265
330641	265
330642	265
330644	265
330645	265
330646	265
330647	265
331052	360
331054	360
331056	360
331062	274
331065	274
331071	275
331072	275
331073	275
331074	275
331075	275
331076	275
331077	275
331078	275
331082	274
331094	273
331095	273
331096	273
331097	273
331098	273
331099	273
331101	273
331110	271
331121	270
331123	270
331125	270
331151	260
331183	270
331184	270
331185	270
331186	270
331201	260
331202	260
331203	268
331204	268
331205	268
331206	268
331207	268
331208	268
331209	268
331210	268
331211	268
331212	268
331213	268
331214	268
331216	268
331264	366
331265	366
331268	366
331270	366
331271	366
331273	366
331274	366
331275	366
331276	366
331283	366
331284	366
331285	366
331286	366
331293	366
331294	366
331295	366
331297	366
331298	366
331299	366
331301	366
331311	271
331312	271
331313	271
331413	271
331415	271
331591	261
331592	261
331593	261
331594	261
331595	261
331596	261
331601	264
331602	264
331603	264
331611	259
331612	259
331613	259
331663	271
331664	271
331665	271
331666	271
331682	271
331683	271
331684	271
331685	271
331731	260
331732	260
331733	260
331734	260
331735	260
331736	260
331737	260
331738	260
331739	260
331761	264
331762	264
331803	266
331804	266
331805	266
331806	266
331807	266
331808	266
331809	266
331811	272
331812	272
331813	272
331815	272
331817	272
332001	267
332211	269
332212	269
332213	269
332214	269
332215	269
332216	269
332217	269
332218	269
332219	269
332221	268
332222	268
332223	268
332225	268
332227	268
332228	268
332232	268
332234	268
332235	268
332236	268
332252	260
332253	268
332254	268
332255	268
332256	268
332257	268
332258	268
332259	268
332260	268
332261	268
332262	268
332272	273
332273	273
332274	273
332282	273
332283	273
332291	271
332510	267
332511	267
332512	267
332513	267
332514	267
332517	267
332519	267
332520	267
332522	267
332524	267
332526	267
332527	267
332528	267
332529	267
332530	267
332531	267
332532	267
332533	267
332534	267
332535	267
332602	262
332604	262
332611	263
332612	263
332613	263
332614	263
332615	263
332616	263
332617	263
332621	263
332642	266
332651	260
332652	260
332653	260
332655	260
332656	260
332657	260
332658	260
332659	260
332660	260
332671	258
332672	258
332673	258
332674	258
332675	258
332676	258
332677	258
332678	258
332680	258
332681	258
332691	258
332692	258
332693	258
332694	258
332695	258
332696	258
332698	258
334015	275
334016	275
334017	275
334019	273
336001	280
336002	280
336003	280
336004	280
336005	282
336006	282
336007	281
336008	281
336009	280
336010	279
336011	286
336012	286
336013	286
336014	283
336015	283
336016	285
336017	278
336018	281
336019	282
336020	281
336021	283
336022	281
336023	282
336024	281
336025	286
336026	281
336027	282
336028	290
336029	279
336030	281
336031	281
336032	281
336033	280
336034	289
336035	286
336037	286
336038	281
336039	286
336040	282
336041	282
336042	282
336043	282
336044	282
336045	282
336046	278
336048	280
336049	281
336051	281
336052	281
336053	284
336054	284
336056	280
336057	280
336058	284
336059	284
336060	288
336061	285
336063	285
336064	281
336065	288
336066	284
336068	285
336069	288
336070	284
336071	288
336072	286
336074	286
336075	286
336076	286
336078	286
336079	290
336081	290
336082	290
336083	281
336084	283
336086	286
336087	289
336088	289
336090	289
336091	290
336093	289
336094	283
336095	283
336101	278
336102	278
336103	278
336105	279
336106	278
336107	279
336108	285
336109	285
336110	285
336111	285
336112	286
336113	279
336114	278
336115	287
336116	288
336117	278
336120	286
336121	289
336122	289
336123	283
336124	283
336125	283
336126	279
336127	286
336128	279
336129	290
336130	281
336132	281
336133	284
336134	283
336135	283
336137	285
336142	288
336144	285
336147	290
336148	284
336149	290
336150	280
336151	280
336152	284
336153	297
336154	279
336160	283
336161	287
336168	288
336170	279
336175	279
336176	286
336180	289
336181	289
336182	289
336184	287
336185	287
336187	287
336189	287
336190	283
336191	281
336195	289
336196	289
336198	287
336199	288
336200	282
336201	296
336214	289
336217	286
336219	280
336500	280
336502	280
336503	280
336517	278
336523	282
336546	278
336606	279
336633	284
336670	279
336801	288
336802	287
336803	287
336995	297
336995	362
337000	291
337001	291
337002	291
337004	291
337010	291
337011	291
337012	291
337013	291
337014	291
337026	291
337029	291
337030	291
337102	291
339010	414
339011	414
339013	414
339016	414
339017	414
339101	297
339101	363
339102	296
339103	297
339106	297
339110	297
339114	296
339201	297
339201	363
339202	297
339202	363
339210	296
339211	296
339212	296
340001	293
340002	293
340216	273
340217	273
340304	272
340305	272
340401	266
340402	266
340403	266
340404	269
340405	269
340406	269
340407	269
340411	262
340413	262
340415	262
340416	262
340417	262
340461	365
340462	365
340463	365
340464	365
340465	365
340466	365
340467	365
340520	271
340521	271
340622	360
340623	360
340624	360
340625	360
340626	360
340635	360
340638	360
340853	235
340854	235
340855	235
340856	235
340951	235
340952	235
340953	235
340954	235
340955	235
340956	235
340957	235
340961	235

Codes	Pages
340962	235
341103	269
341104	269
341111	266
341112	266
341221	269
341222	269
341421	266
341422	269
341423	269
341424	269
341425	269
341426	269
341427	269
341601	235
341602	235
341603	235
341604	235
341606	235
341607	235
341629	359
341641	235
341642	235
341643	235
341712	236
341713	236
341716	236
342476	261
342477	261
342478	261
342651	266
343135	263
345060	264
345071	273
345073	273
345074	273
345075	273
345076	273
345078	275
345079	275
345081	274
345083	274
345086	274
345103	257
345104	257
345105	257
345106	257
345108	257
345109	257
345110	257
345111	257
345112	257
345113	257
345118	257
345120	258
345143	365
345151	257
345201	257
345202	259
345203	257
345205	257
345207	257
345233	265
345234	265
345235	265
345236	265
345415	262
345416	262
345417	262
345446	365
345448	365
345591	261
345592	261
345593	261
345594	261
345595	261
345604	261
345621	263
345622	263
345638	261
345639	270
345642	270
345656	259
345657	259
345658	259
345659	259
345676	258
345678	258
345680	258
345681	258
345833	234
345834	234
345835	234
345836	234
345842	234
345933	234
345934	234
345935	234
345936	234
346081	274
346083	274
346086	274
346701	306
346702	306
346703	306
346704	306
346705	306
346706	306
346707	306
346708	306
346709	306
346711	306
346712	306
346713	306
346714	306
346715	306
346716	306
346717	306
346933	234
346934	234
346935	234
346936	234
347060	303
347415	303
347416	303
347417	303
347638	303
350011	302
350012	302
350017	302
350018	302
350021	302
350022	302
350023	302
350027	302
350028	302
350051	302
350052	302
350058	302
350061	302
350062	302
350065	302
350102	302
350103	302
350107	302
350108	302
350109	302
350112	302
350118	302
350201	302
350202	302
351009	22
351012	360
351013	360
351014	360
351015	360
351209	22
360012	20
360014	20
360016	20
360018	20
360020	20
360024	20
362001	361
362003	361
362004	361
362005	361
362006	361
362007	361
362011	361
362022	364
365012	21
365014	21
365016	21
365018	21
365020	21
365024	21
365028	21
367020	21
367024	21
367028	21
369024	20
369028	20
370036	20
370100	305
370102	304-305
370105	305
370107	305
370108	305
370109	305
370110	305
370112	304-305
370113	304-305
370114	304-305
370115	304-305
370141	305
370142	305
370143	305
370145	305
371001	311
371003	311
371005	314
371008	311
371009	314
371013	277
371014	277
371015	314
371016	314
371017	314
371020	359
371023	311
371025	314
371102	311
371105	311
371106	311
371108	311
371110	311
371112	311
371121	309
371123	309
371124	307
371126	307
371128	307
371132	314
371134	314
371136	314
371137	314
371138	314
371142	308
371152	309
371153	309
371162	359
371201	310
371202	310
371203	310
371204	310
371205	310
371206	310
371207	310
371208	310
371209	310
371210	310
371211	310
371221	309
371223	309
371228	307
371242	308
371243	308
371253	309
371324	309
371328	309
371330	307
371334	307
371338	307
371403	315
371404	315
371405	315
371406	315
371407	315
371408	315
371409	315
371410	315
371411	315
371412	315
371420	310
371421	310
371422	310
371423	310
371424	310
371502	316
371503	367
371504	367
371505	367
371506	367
371507	367
371514	367
371517	367
371518	367
371522	367
371524	367
371528	367
371609	307
371610	307
371611	307
371612	307
371613	307
371614	307
371615	307
371616	307
371617	307
371618	307
371619	307
371620	307
371630	307
371632	307
371634	307
371636	307
371638	307
371642	307
371644	307
371701	307
371702	307
371703	307
371704	307
371705	307
371706	307
371707	307
371708	307
371801	315
371802	315
371803	315
371804	315
371805	315
371806	315
371807	315
371808	315
371809	315
371810	315
371817	312
371819	312
371821	312
371822	312
371823	312
371824	312
371843	311
371844	311
372016	20
372020	20
372024	20
372028	20
372203	311
372205	311
372208	317
372402	312
372406	312
372420	311
372423	311
372802	310
372803	310
372804	310
372805	310
372812	314
372813	314
372815	314
373003	313
373016	20
373020	20
373024	20
373028	20
374024	20
374028	20
375309	316
375310	316
375311	316
375312	316
375313	316
375314	316
375320	316
375321	316
375323	316
375325	316
375327	316
375332	316
375334	316
375336	317
375337	316
375340	316
375341	316
375343	316
375345	317
375347	317
375351	316
375353	316
375356	316
375361	316
375363	316
375365	316
376001	317
376003	317
376005	317
376006	317
376014	317
376015	317
376021	317
376039	317
376040	317
376041	317
376060	317
376061	317
376062	317
376063	317
376064	317
376065	317
376066	317
376078	317
376104	316
376106	316
376108	316
376110	316
376112	316
376114	316
380005	391
380050	392
380099	410
380102	394
380104	393
380105	407
380106	390
380107	387
380108	394
380110	393
380111	387
380112	390
380118	402
380120	403
380122	390
380126	398
380127	401
380128	393
380129	390
380130	398
380134	386
380140	395
380141	392
380142	407
380145	401
380146	398
380147	385
380148	387
380150	385
380151	392
380152	392
380153	387
380154	387
380155	391
380156	397
380158	392
380163	387
380164	387
380165	393
380167	392
380169	410
380174	410
380175	393
380176	393
380181	387
380182	397
380187	391
380188	393
380190	392
380200	407
380201	407
380202	407
380203	407
380205	400
380206	400
380207	396
380210	394
380211	383
380213	410
380214	404
380216	404
380217	407
380220	395
380222	397
380223	396
380224	405
380226	401
380227	401
380228	383
380229	395
380230	395
380236	395
380237	398
380239	385
380240	384
380242	387
380243	383
380246	384
380248	395
380249	387
380252	398
380255	398
380256	385
380258	385
380261	403
380266	384
380268	394
380269	400
380276	384
380277	386
380278	398
380279	386
380280	395
380281	385
380282	385
380283	384
381005	408
381006	410
381008	401
381009	410
381010	408
381012	410
381013	410
381014	410
381015	408
381016	408
381019	409
381020	409
381021	409
381023	408

Codes	Pages
381024	409
381025	408
381026	408
381029	397
381030	409
381031	409
381032	408
381034	399
381035	399
381040	409
381200	391
381202	391
381204	395
381205	397
381262	397
382001	407
382003	402
382004	407
382006	405
382007	406
382008	396
382009	399
382010	396
382011	396
382012	405
382013	404
382014	405
382015	404
382016	404
382017	405
382018	396
382019	402
382021	402
382022	402
382023	402
382024	402
382025	402
382027	402
382028	402
382031	402
382033	402
382034	402
382036	402
382038	402
382039	402
382040	402
382043	396
382044	396
382045	406
382046	406
382047	406
382048	406
382049	406
382051	387
382053	402
382054	396
382055	399
382056	399
382058	406
382060	405
382062	406
382063	406
382064	404
382065	404
382066	406
382073	405
382074	405
382075	406
382076	406
382080	403
382084	386
382085	396
382116	403
382135	402
382217	405
382224	406
382231	401
382232	402
382233	401
382234	403
382235	403
382236	403
382250	398
383003	390
383004	393
383005	385
383007	393
383101	394
383103	394
383105	394
383203	390
383204	392
383205	390
383207	392
383208	390
383209	392
383300	391
383301	393
383302	387
383303	390
383304	392
383305	391
383307	390
383401	397
383402	394
383404	392
383405	391
383406	393
383407	397
383408	391
383411	394
383412	397
383413	400
383415	399
383502	390
383600	387
383602	387
383604	387
383606	400
383607	400
383608	401
383610	400
383700	402
383807	386
383813	386
383905	386
383906	385
385040	379
385050	379
386013	366
386015	423
400497	137
400893	440
402246	315
405336	90
405948	184
406106	186
406107	186
406108	186
406814	186
406969	185
409593	494
409594	494
409595	494
410117	353
410118	353
410120	353
410121	353
410124	353
410126	353
410128	353
410130	358
410131	358
410132	358
410133	358
410134	358
410135	358
410137	358
410138	358
410139	358
410170	358
410172	358
410173	358
410174	358
410175	358
410179	358
410200	357
410211	358
410212	358
410213	358
410214	358
410215	358
410216	358
410217	358
410219	358
410221	358
410222	358
410223	358
410224	358
410225	358
410229	358
410230	417
410237	357
410239	357
410240	357
410241	357
410242	357
410243	357
410244	357
410246	357
410249	358
410251	357
410252	357
410253	357
410254	357
410255	357
410258	357
410259	357
410260	357
410265	357
410270	357
410271	357
410273	357
410274	357
410275	357
410301	358
410302	358
410303	358
410306	358
410307	358
410309	358
410320	358
410321	358
411003	378
421005	382
421501	351
421503	351
421505	351
421520	350
421705	339
421706	339
421708	339
421708	380
421709	339
421711	311
421713	339
421714	339
421715	339
421716	339
421735	339
421736	339
421743	382
421802	330
421805	330
421806	330
421813	330
421825	348
421830	348
421832	348
421833	136
421834	136
422001	294
422002	294
422005	294
422006	294
422007	295
422009	295
422011	294
422013	295
422016	295
422017	295
422019	295
422022	295
423060	376
431498	336
431501	336
441010	340
455001	246
455003	246
460560	181
465191	507
466620	495
466621	495
467012	495
467023	496
467024	496
467025	496
467050	487
467470	456
467471	456
467472	456
467473	456
467474	456
467475	456
467476	456
467477	456
467478	456
467479	456
467904	118
468070	378
468928	378
468950	440
468952	440
468956	440
468957	440
468983	496
468988	496
469046	440
469047	440
469060	440
469061	440
469062	440
510102	457
510109	242
510109	457
510111	242
510111	457
510112	242
510112	457
510203	458
510205	458
510301	457
510302	457
510303	457
510311	242
510315	457
510365	458
510368	458
510500	460
510501	225
510502	226
510503	225
510504	225
510505	225
510506	226
510507	226
510508	225
510512	462
510515	462
510516	461
510517	461
510518	461
510520	461
510522	462
510524	462
510531	225
510532	225
510534	225
510535	225
510536	225
510537	225
510540	226
510541	226
510542	226
511002	459
511005	239
511006	238
511009	238
511010	238
511020	459
511022	458
511023	458
511090	238
511110	459
511111	239
511115	459
511124	459
511132	459
511141	459
511506	195
511508	196
511510	196
511512	196
511530	456
512015	238
512016	238
512018	238
512019	238
514536	25
514540	25
514545	25
514550	25
520014	24
520016	24
520018	24
520020	24
520024	24
520317	24
520617	24
520625	24
521020	25
521024	25
521028	25
521032	25
521036	25
521040	25
521050	25
524024	24
524028	24
524032	24
524036	24
524040	24
524050	24
527024	24
527028	24
527032	24
527036	24
527040	24
527050	24
528028	74
528032	74
528036	74
528040	74
528124	74
528128	74
529401	246
529560	74
529940	25
531030	25
531035	25
531040	25
531045	25
531050	25
531060	25
531101	239
532101	461
532729	433
533031	25
533036	25
533045	25
540524	24
540528	24
551024	454
551025	454
551026	454
551102	460
551104	460
551106	460
551108	460
551112	460
551117	460
551122	460
551134	460
551136	460
551137	460
553295	177
573421	238
610311	427
610312	427
610313	427
610503	428
610505	428
610507	428
610511	428
610513	428
610515	428
610521	428
610522	428
610524	428
610525	428
610530	429
610531	429
610532	429
610533	429
610550	429
610551	429
610552	429
610553	429
610560	433
610561	433
610571	427
610572	427
610574	427
610581	427
610582	427
610584	427
610604	427
610605	427
610614	427
610615	427
610619	427
610620	432
610621	432
610622	432
610651	430
610652	430
611003	430
611004	430
611005	430
611025	430
611201	433
611202	433
611204	432
611205	432
611206	432
650102	81
650103	81
650104	81
650105	81
650112	81
650113	81
650114	81
650115	81
650132	81
650134	81
650174	434
650183	434
650184	434
650203	81
652003	434
652004	434
652006	434
652007	434
652009	434
652010	198
652012	198
652013	198
652014	198
652015	81
652016	81
652017	81
652020	198
652021	198
652022	198
652025	199
652033	198
652035	198
652038	199
652039	199
652112	434
661241	137

Codes	Pages
661405	192
661406	192
661407	192
661409	192
661418	192
661420	192
661421	192
661430	193
661431	193
661458	192
661459	192
661501	212
662303	418
663201	246
664040	25
664050	25
664536	94
664540	94
664550	94
665002	91
665004	91
665116	34
665120	34
665122	34
665124	34
665126	34
665128	34
665132	34
665136	34
665140	34
665220	30
665224	30
665228	30
665232	30
665612	34
666125	34
666128	34
666228	30
667136	35
667140	35
667638	35
668128	34
668220	34
668224	34
668228	34
668232	34
668520	28
668524	28
668528	28
668532	28
669420	4
669420	31
669424	4
669424	31
669428	4
669428	31
669432	4
669432	31
670316	444
670324	444
670330	444
670389	444
670631	446
670899	432
670900	447
670904	447
670905	447
670907	447
670910	433
670920	447
671001	446
671002	446
671004	422
672000	171
672027	169
672030	171
672036	171
672037	171
672038	171
672039	170
672043	170
672044	170
672046	171
672050	171
672052	169
672053	169
672090	172
672103	172
672104	172
672106	172
675020	7
675024	7
675028	7
676020	7
676024	7
676028	7
678520	29
678524	29
678528	29
678532	29
680024	5
680028	5
680032	5
680036	5
680040	5
681014	4
681016	4
681018	4
681020	4
681024	4
681028	4
681032	4
681501	431
681505	431
681508	430
681509	430
681510	430
681512	430
681513	430
681524	431
681525	431
683024	5
683028	5
683032	5
683036	5
683040	5
684024	5
684028	5
684032	5
684036	5
684040	5
685020	4
685024	4
685028	4
685032	4
686020	4
686024	4
686028	4
686032	4
686520	4
686524	4
686528	4
686730	4
686735	4
686824	4
686824	31
686828	4
686828	31
690024	6
690028	6
690032	6
690036	6
690040	6
690045	6
690050	6
690502	437
690512	437
690513	437
690521	437
690522	437
690525	437
690611	435
690612	437
690615	437
690616	437
690644	436
690652	436
690671	436
690681	437
690682	437
690685	436
690751	436
690800	436
690804	437
690805	437
690806	437
690811	437
691012	6
691014	6
691016	6
691018	6
691020	6
691024	6
691028	6
691102	436
691103	436
691104	436
691105	437
691106	437
691111	436
691112	436
691113	436
691116	436
691117	436
691131	436
691132	436
691133	436
691137	437
691138	437
691411	439
691416	439
691417	439
691512	435
691535	437
691536	437
691537	436
691583	435
691593	435
691594	435
691595	435
691597	435
692014	5-6
692016	5-6
692018	5-6
692020	5-6
692024	5-6
692028	5-6
692032	5-6
692036	5-6
692040	5-6
692045	5-6
692050	5-6
693024	6
693028	6
693032	6
693036	6
693040	6
693045	6
693050	6
693436	10
694024	7
694028	7
694032	7
694036	7
694040	7
694045	7
694050	7
694328	7
694332	7
694336	7
694340	7
696020	6
696024	6
696028	6
697028	6
697032	6
697036	6
697040	6
697045	6
697050	6
698024	11
698028	11
702210	10
702212	10
702214	10
702216	10
702218	10
702440	13
702445	13
702450	13
702616	12
702618	12
702620	12
702622	12
702624	12
702626	12
702628	12
702630	12
702632	12
702636	12
702640	12
703019	12
703020	12
703025	12
703030	12
703035	12
703040	12
710031	483
710033	482
710037	483
710038	481
710039	481
710040	483
710066	480
710067	480
710077	481
710081	509
710082	480
710083	228
710101	481
710103	481
710106	481
710109	482
710113	482
710116	483
710117	483
710121	480
710203	484
710204	484
710205	236
710211	487
710212	484
710213	484
710214	334
710218	484
710221	491
710232	483
710233	483
710327	508
710328	508
710329	508
710331	509
710336	508
710342	508
710348	508
710361	508
710363	508
710366	509
710500	501
710502	501
710503	501
710505	501
710506	501
710507	501
710508	501
710509	501
710512	502
710515	502
710518	502
710525	502
710528	502
711002	249
711003	249
711006	249
711103	249
711105	249
712724	74
712728	74
713245	74
713250	74
713401	244
713403	244
713504	10
713540	10
713550	10
713560	10
713824	74
713828	74
713832	74
713836	74
713840	74
714000	195
714001	195
714002	195
714003	195
714011	195
714012	195
714013	195
714021	195
714022	195
714031	13
714036	13
714045	13
714050	13
716752	500
716753	500
716759	500
716797	500
718000	19
719105	92
719110	92
720050	194
720050	491
720062	491
720066	491
720095	202
720107	503
720202	505
720204	505
720235	489
720236	489
720238	490
720240	489
720241	490
720244	490
720245	490
720246	489
720248	489
720249	491
720250	489
720252	489
720255	490
720261	490
720265	491
720301	488
720302	488
720311	488
720312	488
720358	488
720360	488
720362	488
720419	492
730009	492
730011	492
730012	506
730015	506
730030	497
730031	497
730032	497
730101	506
730130	505
730140	504
730141	504
730143	504
730145	504
730150	504
730151	504
730155	504
730156	504
730157	504
730211	503
730215	503
730221	503
730253	496
730254	496
730255	496
730256	496
730257	496
730258	496
730269	496
731111	505
739224	241
739231	241
739238	241
739245	241
740002	16
740004	16
740005	16
740006	16
740010	16
740015	16
740020	16
740310	16
740315	16
740320	16
740405	18
740406	18
740410	18
740415	18
741002	17
741004	17
741005	17
741006	17
741010	17
741015	17
741020	17
741110	17
741115	17
741210	17
741215	17
741220	17
741305	17
741306	17
741310	17
741315	17
741320	17
741404	18
741405	18
741406	18
741410	18
741415	18
741420	18
741510	18
741515	18
741520	18
742004	17
742006	17
742010	17
742015	17
742020	17
742406	18
742410	18
742415	18
743002	17
743004	17
743005	17
743006	17
743010	17
743015	17
743020	17
743306	17
743310	17
743315	17
743320	17
743406	18
743410	18
743415	18
743604	18
743606	18
743610	18
743615	18
743710	18
744004	18
744005	18
744006	18
744010	18
744015	18
744020	18
744025	18
745004	18
745005	18

Codes	Pages
745006	18
745010	18
745015	18
745020	18
746006	18
746010	18
746015	18
746020	18
747006	18
747010	18
747700	19
747701	19
747702	19
747712	19
747713	19
747714	19
747716	19
747719	19
747724	19
748000	19
748001	19
748002	19
748012	19
748013	19
748014	19
748016	19
748019	19
748024	19
748100	19
748101	19
748112	19
748201	19
748501	19
748512	19
748513	19
748514	19
748516	19
748701	19
748712	19
748713	19
748714	19
748716	19
748801	19
748812	19
748901	65
749002	11
749005	11
749102	11
749105	11
749401	427
749412	427
749712	19
749800	19
749801	19
750001	19
750012	19
750115	452
750120	452
751106	452
751110	452
751115	452
751120	452
753106	452
753110	452
753115	452
753120	452
754106	452
754110	452
754115	452
755110	452
755115	452
756106	452
756110	452
756115	452
757106	452
757110	452
758100	452
758101	452
758112	452
758113	452
758114	452
758116	452
758119	452
759101	452
759112	452
759113	452
759114	452
759116	452
760115	450
760120	450
761106	450
761110	450
761115	450
761120	450
763106	450
763110	450
763115	450
763120	450
764106	450
764110	450
764115	450
764120	450
765110	451
765115	451
766106	451
766110	451
766115	451
767106	451
767110	451
768100	451
768101	451
768112	451
768113	451
768114	451
768116	451
768119	451
768600	451
768601	451
768612	451
768613	451
768614	451
768616	451
768701	451
768712	451
769101	451
769112	451
769113	451
769114	451
769116	451
770508	476
770808	476
771506	476
772120	475
772220	475
772415	475
772420	475
772530	378
772615	475
773001	497
773002	497
773011	497
773012	497
773025	497
773028	496
773029	496
773030	496
773897	229
773898	233
774001	498
774002	498
774003	498
774036	500
774037	500
774038	500
774039	500
774040	500
774041	500
774042	500
774043	500
774044	500
774045	500
774046	500
774136	499
774137	499
774138	499
774139	499
774140	499
774141	499
774142	499
774143	499
774144	499
774145	499
774146	499
774147	499
774415	476
774520	476
774715	475
774720	475
775415	476
775520	476
775720	475
776706	472
777320	475
778006	477
778406	477
778720	14
779011	507
779108	225
779110	225
797106	472
797306	472
798006	465
798804	477
798805	477
798848	477
798896	477
799916	500
799927	500
799935	505
811000	471
811029	522
811700	471
812010	467
812011	518
812012	518
812037	467
812045	518
812065	513
812131	523
812133	523
812142	518
812145	518
812156	520
812188	521
812189	521
813009	519
813011	471
813021	516
813024	519
813035	516
813038	521
813040	520
813051	516
813053	523
813054	518
813060	516
813062	519
813064	519
813066	517
813067	519
813068	520
813070	517
813072	517
813073	517
813074	517
815016	470
815025	470
815036	470
815049	470
815516	471
815525	471
815536	471
815549	471
816001	515
816003	514
816013	515
816015	514
816027	514
816038	515
816040	514
816055	515
816059	515
816066	514
816071	515
816550	467
817010	467
817015	472
817016	472
817017	472
817018	472
817019	472
817546	467
818008	467
819137	512
819138	513
819160	513
819161	512
819166	512
819168	515
819190	512
819192	512
820103	519
820111	522
820601	514
821901	465
822000	465
822101	465
822301	465
822500	465
822851	465
823104	465
823108	465
845010	476
845012	240
845025	228
845760	92
845762	92
845763	92
846007	92
855605	141
855606	141
855615	141
855616	141
857911	494
857920	494
857930	494
867101	52
868506	52
872017	443
872018	443
872021	443
872031	443
875043	443
875044	443
875060	443
875061	443
875064	443
875065	443
877110	443
877124	443
877130	443
877172	443
877174	443
877201	441
877203	441
877205	441
877206	441
877207	441
877208	441
877209	441
877210	441
877211	441
877212	441
877213	441
877214	441
880057	169
880074	169
880092	170
880094	170
880096	170
880098	170
880099	170
880100	170
880101	169
880102	169
893002	477
893302	477
906020	32
906024	32
906028	32
906032	32
906036	32
906040	32
907012	32
907525	32
907528	32
908036	32
908040	32
908538	32
909024	32
909028	32
909528	33
910101	441
910102	441
910103	441
910110	441
910121	441
910122	441
910123	441
910124	441
910144	441
910145	441
910146	441
910230	441
910231	441
910232	441
910233	441
910234	441
910235	441
910236	441
910237	441
910238	441
910239	441
910240	441
910241	441
910242	441
910243	441
910244	441
910245	441
910246	441
910247	441
910248	441
910249	441
910296	443
911008	442
911013	442
911016	442
911019	442
911020	442
911024	442
911025	442
911039	442
911042	442
911043	442
911045	442
911051	442
911052	442
911071	442
911090	442
911437	142
911438	142
911439	142
911440	142
911441	142
911442	142
931025	272
931040	25
942115	17
942115	374
948102	374
970031	41
970032	41
971101	39
971170	423
971178	423
971180	423
971183	423
971184	423
972177	423
980630	162
983712	217
991616	204
991617	204
991618	204
991619	204

Codes	Pages
011721	541
011722	541
011723	541
011724	541
013221	530
013222	530
013224	530
013227	530
013221	530
013222	530
013224	530
013227	530
672000	532
672027	532
880057	532
880066	532
880068	532
880074	532
880101	532
880102	532
672000	532
672027	532
880057	532
880066	532
880068	532
880074	532
880101	532
880102	532
122012	532
122013	532
122014	532
116532	541
116533	541
116534	541
240122	531
120764	531
121204	530
121214	530
121230	530
121232	530
121233	530
121167	530
121206	530
121216	530
121230	530
121232	530
121233	530
121208	530
121218	530
121230	530
121232	530
121233	530
121208	531
121220	531
121230	531
121232	531
121233	531
127616	532
140032	546
140033	546
140034	546
140035	546
150002	553
150003	553
185509	530
186302	533
186303	533
880251	533
880254	533
880256	533
880257	533
880258	533
880260	533
281899	543
210106	542
210107	542
210108	542
210109	542
210110	542
210111	542
210113	542
210131	542
210170	542
210360	543
210361	543
210362	543
210363	543
210364	543
210365	543
210360	543
210361	543
210362	543
210363	543
210364	543
210365	543
210366	543
210360	543
210361	543
210362	543
210363	543
210364	543
210365	543
210366	543
210411	542
210412	542
281899	543
281899	543
210680	542
210681	542
210682	542
210683	542
210684	542
279547	542
210659	542
210671	542
210672	542
210673	542
210674	542
210684	542
120412	544
210712	544
211103	533
211104	533
211105	533
211106	533
211107	533
211108	533
211121	533
211123	533
211124	533
211125	533
211126	533
211127	533
211128	533
720095	533
211121	533
211132	533
211133	533
211134	533
211135	533
211136	533
211137	533
211138	533
720095	533
211140	533
211142	533
211143	533
720095	533
212016	544
212017	544
212018	544
212019	544
212023	544
212510	544
212511	544
212515	544
212525	551
212526	551
212527	551
215010	535
215017	535
215018	535
215021	535
215022	535
215023	535
215043	535
215044	535
215045	535
215046	535
215047	535
215065	534
215066	534
215068	534
215070	534
215072	534
215074	534
215085	534
215086	534
215132	535
215133	535
215134	535
215086	535
215255	535
215256	535
215257	535
215258	535
215259	535
215261	535
215262	535
215263	535
215264	535
215265	535
215266	535
215267	535
215268	535
215269	535
215270	535
215271	535
215272	535
072812	534
072814	534
072816	534
072855	534
072857	534
072859	534
072812	534
072814	534
072816	534
215522	534
215523	534
215524	534
215588	534
215589	534
215587	534
215589	534
880251	535
880254	535
880256	535
880257	535
880258	535
880260	535
215790	536
215791	536
215731	536
215742	536
215790	536
215791	536
215792	536
215793	536
215732	536
215742	536
215736	536
215746	536
215738	536
215748	536
215758	536
215768	536
215734	537
215744	537
215735	537
215745	537
215733	537
215744	537
215720	538
215721	538
215722	538
280747	538
215765	545
215841	537
215866	537
215868	537
215861	537
230008	545
230010	545
230214	545
230238	545
230250	545
230252	545
230257	545
230238	545
230250	545
230252	545
230255	545
230257	545
230238	545
230250	545
230252	545
230255	545
230257	545
230238	545
230250	545
230252	545
230253	545
230255	545
240120	532
240121	532
240523	531
240524	531
240551	531
240565	531
240566	531
240567	531
240568	531
240811	531
240812	531
241556	531
241557	531
242316	531
245901	530
252052	539
252055	539
252058	539
252052	539
252055	539
252058	539
252053	539
252056	539
252059	539
252053	539
252056	539
252059	539
252267	539
252274	539
252258	539
252256	539
252266	539
252272	539
252273	539
252253	539
252256	539
252281	539
252254	540
252256	540
252263	540
252282	540
252251	540
287563	540
252254	540
252256	540
252292	540
252254	540
252256	540
252292	540
252254	540
252256	540
252283	540
252292	540
252254	540
252256	540
252265	540
252284	540
252292	540
116523	541
116524	541
116525	541
116526	541
260425	549
260426	549
260427	549
260428	549
260429	549
260204	549
260205	549
260201	549
260205	549
260202	549
260205	549
260203	549
260205	549
262217	550
262216	550
262216	550
262602	547
262603	547
262604	547
262605	547
262606	547
262607	547
262608	547
262609	547
262610	547
262611	547
262612	547
262613	547
262614	547
262615	547
262616	547
262617	547
262618	547
262619	547
262620	547
262621	547
262622	547
262623	547
262627	547
262629	547
264103	550
264105	550
264106	550
264107	550
265114	551
265276	551
265523	551
265524	551
265526	551
120425	544
120426	544
210713	544
210714	544
210715	544
210716	544
370110	548
370151	548
370152	548
370153	548
370115	548
370151	548
370152	548
370153	548
370145	548
370151	548
370152	548
370153	548
672000	538
880086	538
880091	538
880092	538
880094	538
880096	538
880098	538
880099	538
880100	538
672000	538
880086	538
880091	538
880092	538
880094	538
880096	538
880098	538
880099	538
880100	538
672006	538
880066	538
880067	538
681509	552
681510	552
681511	552
681512	552
681513	552
681611	552
681612	552
681613	552
681614	552
681615	552
681616	552
681617	552
681617	552
681618	552
681619	552
681620	552
681990	547
681991	547
681992	547
681993	547
681994	547
681995	547
681996	547
681997	547
681998	547
681999	547
681980	547
681981	547
681982	547
681983	547
681984	547
681985	547
681986	547
681987	547
681988	547
681989	547
681970	548
681971	548
681972	548
681973	548
681974	548
681975	548
681976	548
681977	548
681978	548
681979	548
402060	553
402432	553
710508	553
710511	553
710513	553
710514	553
710508	553
480041	553
480042	553
480282	553
482257	553
483619	553
480041	553
480042	553
480282	553
483619	553
480041	550
480042	550
480282	550
480671	550
483619	550
480041	546
480042	546
480282	546
480671	546
483619	546
480671	546
480731	546
480732	546
481021	546
480041	546
480042	546
480282	546
483619	546
480041	546
480042	546
480282	546
483619	546
868507	532

Meaning of acronyms

HACCP

(Hazard Analysis Critical Control Point) is a working method which involves implementing control procedures (risk identification and prevention, corrective measures) in order to guarantee hygiene in the kitchen.
The choice of materials is important when implementing the HACCP process in catering, particularly with regard to their cleaning ability.
All our equipment is designed to facilitate the HACCP process.

CE marking shows that the manufacturer (or his importer) certifies that the product marketed complies with standards and directives enforced in Europe, particularly for electric and mechanical safety.

CE marking is mandatory.

The NF mark is a process decided by the company. This sign recognizes the quality allocated to the products by AFNOR, in compliance with French and European technical standards and specifications.

The NF mark guarantees that products purchased comply with regulatory requirements.

Some of our products bear the NF Food Hygiene mark issued by AFNOR Certification 11, avenue Francis de Pressensé - 93571 Saint Denis La Plaine Cedex. www.marque-nf.com. This mark certifies conformity with the NF 031 reference system. The certified characteristics are a suitability for cleaning and a functional aptitude of the equipment. The products concerned are indicated by the NF pictogram.

EEE

Since November 15th, 2006, all manufacturers (or importers) must comply with the European directives ROHS 2011/65/EU and 2012/19/EU on the limitation of hazardous substances and elimination of Waste from Electrical and Electronic Equipment.
Never dispose of your EEE which has reached the end of its life with unsorted municipal waste! To recycle it according to the regulations, take it to your usual retailer or contact our partner, EcoLogic, on +33 (0) 1 30 57 79 14 or connect to www.e-dechet.com.

If you are looking for a reference

A numerical index arranged in order by item code number is presented on page 573

If you are looking for a product

An alphabetical index of all the products shown in this catalogue is presented on page. 566

To consult the on-line catalogue: www.matferbourgeat.com

We reserve the right to make changes to design and specifications.
The pictures of this catalogue are not contractual

Applicable to all utensils including those certified NF

INTRODUCTION

Utensils are for use in direct contact with food in accordance with **Regulation (EC) No 852/2004** on the hygiene of foodstuffs. The utensil user remains solely responsible for ensuring its stipulations are respected.
The object of these maintenance instructions is to inform users how to clean their utensils correctly. They do not provide general hygiene guidelines and should not be considered as such.
References to hygiene practice (both required by law and otherwise) are provided for information purposes only. The Matfer Bourgeat Group accepts no responsibility for them, including if they are obsolete, incorrect or incomplete.

Excerpt from Regulation (EC) No 852/2004 on the hygiene of foodstuffs
CHAPTER V
Provisions applicable to equipment

1. All articles, fittings and equipment with which food comes into contact are to:
a) Be effectively cleaned and, where necessary, disinfected. Cleaning and disinfection are to take place at a frequency sufficient to avoid any risk of contamination;
b) Be so constructed, be of such materials and be kept in such good order, repair and condition as to minimise any risk of contamination;
c) With the exception of non-returnable containers and packaging, be so constructed, be of such materials and be kept in such good order, repair and condition as to enable them to be kept clean and, where necessary, to be disinfected.

Information: Hygiene Guidelines for Catering and Food Sales Settings
Technical information verified on 30 October 2019 by the French Legal & Administrative Information Directorate (part of the Prime Minister's Central Administrative Services) is available at https://www.service-public.fr/

CLEANING INSTRUCTIONS

1. First use
Utensils must be cleaned and disinfected before their first use.

2. Cleaning frequency
It is for the utensil user to determine how frequently the utensils should be washed and disinfected during each session of use in accordance with hygiene regulations. We remind you that it is recommended you protect or film-wrap utensils at the end of each session of use.
Wash and disinfect them after each use.

3. Cleaning methods
> Washing by hand
Utensils can be cleaned using clean water and a sponge (or equivalent).
The following precautions should be taken:
- Do not allow skin or eyes to come into contact with detergent.
- Wear protective gloves if cleaning by hand. If splashes occur, rinse thoroughly with clean water.
Transparent plastic utensils:
Do not use scourers to wash transparent plastic utensils as they may leave scratches.
> Using a dishwasher
Dishwasher-safe utensils can be washed in dishwashers/potwashers. You must adhere to the manufacturer's recommended settings and quantities and the following default temperatures:
- **Maximum washing temperature of 65°C**
- **Maximum drying temperature of 85°C.**

4. Compatible detergents
Utensils can be washed using dish detergents in accordance with current legislation. You must use the quantities specified by the dishwasher/potwasher detergent manufacturers. Limited company ("société anonyme") with €1,630,800 in capital – SIRET no. 77573252200047 - Registered with the Alençon Trade and Companies Register under no. 775 732 522 – NAF code: 2599 A – VAT no.: FR59775732522
ZI Les Réhardières, Route de l'Aigle, 61290 LONGNY-AU-PERCHE Tel.: : +33 (0)2 33 85 34 00 – Fax: +33 (0)2 33 73 64 05 – Email: matferindustrie@matfer.fr

5. Drying
You must dry utensils after washing them.
According to hygiene regulations, utensils should be air-dried or dried using disposable paper towels, and protected or film-wrapped after each use.

THANKS

THANKS FOR CONTRIBUTION TO THIS CATALOGUE GO TO:

- La Pâtisserie Nicolas Bernardé à la Garenne-Colombes, Nicolas BERNARDÉ.
- La Boulangerie Pâtisserie CAPEZONNE à Courbevoie, Fabrice CAPEZZONE.
- La Table du 11 à Versailles. Jean-Baptiste LAVERGNE-MORAZZINI.
- Pâtisserie Gilles MARCHAL à Paris, Gilles MARCHAL.
- La Pâtisserie HUGO & VICTOR à Paris. Hugues POUGET.
- La Boulangerie Pâtisserie THOMANN aux Lilas, Romain THOMANN.

PHOTOGRAPHERS AND CULINARY STYLIST:

- Studio ZEBULON.
- Delphine AMAR CONSTANTINI
- Alex JEFFRIES
- Jason LITTLE
- HRVPROD
- Frédéric AZLER
- Escale Gourmande
- Alex GALLOZI
- Christophe GRIMON

- Garlone BARDEL.
- Natacha ARNOULT.
- Romain CHAMPALAUNE.

© All rights reserved for: the Matfer Bourgeat Group.
The style images (the banners at the top of page 20 x 7.5 cm and the chapter introductions 26 x 28.6 cm) cannot be disseminated.

Autres crédits photos :

© aduldej | Fotolia
© Africa Studio | Fotolia
© aidart | Fotolia
© Alesia Berlezova | Fotolia
© ALF | Adobe Stock
© altitudevisual| Adobe Stock
© anaumenko photo | Adobe Stock
© Andrea Veneziano | Fotolia
© Anne DEL SOCORRO | Fotolia
© Artem | Fotolia
© auremar | Adobe Stock
© beats_ | Fotolia
© Becca Tapert | Unsplash
© bit24 | Fotolia
© Brad Pict | Fotolia
© CandyBox Images | Fotolia
© Christian Jung | Fotolia
© Christian Schwier | Fotolia
© Comugnero Silvana | Fotolia
© Cynoclub | Fotolia
© D&M | Fotolia
© Daniel Vincek | Fotolia
© Daxiao Productions | Fotolia
© DURIS Guillaume | Fotolia
© egorxfi | Fotolia
© etienn280 | Fotolia
© exclusive-design | Adobe Stock
© FOOD-pictures | Fotolia
© Food-pictures | Fotolia
© Freepik | Fotolia
© Frog 974 | Fotolia
© gal_03 | Fotolia
© goodluz | Fotolia
© gtranquillity | Fotolia
© guy | Adobe Stock
© hanabiyori | Fotolia
© Iakov Kalinin | Fotolia
© iuliia_n | Fotolia
© jchizhe | Adobe Stock
© Jérôme Rommé | Adobe Stock
© Julia | Fotolia
© kolyadzinskaya | Fotolia
© L.Bouvier | Fotolia
© Larcobasso_M | Fotolia
© lithiumphoto | Adobe Stock
© Lsantilli | Fotolia
© Luis Viegas | Fotolia
© M.studio | Adobe Stock
© Mara Zemgaliete | Fotolia
© maramorosz | Fotolia
© Marija Crow | Fotolia
© Markus Mainka | Fotolia
© maryviolet | Adobe Stock
© mates | Fotolia
© Michal Jarmolukt | Pixabay
© Mimadeo | Fotolia
© Minerva Studio| Adobe Stock
© Mireille Roobaert | Fotolia
© mitrs3 | Fotolia
© Nadianb | Fotolia
© natalyka | Fotolia
© Nickola_Che | Fotolia
© Nitr | Fotolia
© panuruangjan | Fotolia
© Peredniankina | Fotolia
© PhotoKD | Fotolia
© pilipphoto | Fotolia
© Pixel-Shot | Fotolia
© ponsulak | Fotolia
© preysler | Adobe Stock
© Racle Fotodesig | Adobe Stock
© rangizzz | Fotolia
© Rich Tervet | Unsplash
© Rozmarina | Adobe Stock
© Santypan | Fotolia
© Sergey Milovidov | Fotolia
© Sergey Tokarev | Fotolia
© siwasan | Adobe Stock
© Studio Gi | Fotolia
© Sunny Forest | Fotolia
© tilialucida | Fotolia
© Tsiumpa | Fotolia
© victoria p. | Fotolia
© Visionsi | Fotolia
© Yves Roland | Fotolia

Printed onto a 90 g paper coming from sustainably managed forests, FSC Mix label : FSC RECYCLED : TUVDC-COC-100621



GENERAL TERMS OF SALE

ARTICLE 1 - Applying the general terms of sale - Applicability
In accordance with Article 441-6 of the Commercial Code, the present general terms of sale are the basis for business negotiations and shall systematically be sent or given to each buyer to enable him or her place an order. They shall take precedence over the conditions of purchase, except where otherwise formally accepted in writing by the seller.

ARTICLE 2 - Orders
To be valid, orders must respect the format and information required for GCR processing (procedure available to the Customer).
In case of transmission of a handwritten order and/or order that does not respect the format and information requested, the seller shall charge an administrative fee of €20.00 per order to cover special processing costs.
Unless otherwise specified, order placement entails, for the buyer, acceptance of the seller's terms and conditions of sale.

ARTICLE 3 - Order modification
Any order change or resolution requested by the purchaser can only be taken into account if it is accepted by the seller and is received in writing prior to the shipping of the products.

ARTICLE 4 - Prices
Public prices from the official Matter Bourgeat digital catalog should prevail, the products shall be provided at the prices applicable at the time of dispatch, in euros and taking account of the VAT applicable on the date the order was placed. Any change in the rate may be reflected on the price of the products.
The seller reserves the right to modify its prices at any time subject to thirty days advance notice.

ARTICLE 5 - Delivery
5.1 Modalities
Delivery shall be made in accordance with the order and the modalities agreed upon by both the seller and buyer.
5.2 Risks
Transport-related damage
The goods shall be transported at the buyer's risk. The carrier shall be solely responsible for any damage, loss, theft or late deliveries.
During delivery, the client MUST check the state of the delivered goods, indicate any specific reservations on the carrier exculpation document and confirm them with the carrier by registered mail within forty-eight hours after receiving the goods.
If the goods are delivered directly to an end-user on behalf of the client, the client shall be responsible for receiving the goods and for expressing any possible reservations to the carrier as specified in the foregoing paragraph.
Where the client fails to comply with this complaint-lodging procedure, the seller shall not be held responsible for any damage occurring during transportation.
Incomplete deliveries
In case of complaint concerning incomplete deliveries, the delivery shall be reconstituted and the verified weight shall be deemed valid with regard to the one indicated on the waybill. Any complaint can only be taken into consideration if lodged in writing within five days after the invoicing date.

ARTICLE 6 - Acceptance
Without prejudice to the measures to take vis-à-vis the carrier, as stipulated above, complaints about obvious defects or non-conformity of the delivered products with the products ordered or dispatch note must be lodged in writing within five days after receiving the products.

ARTICLE 7 - Returns
Goods may only be returned after a formal agreement between the seller and buyer. Any product returned without this agreement shall be placed at the buyer's disposal and no credit note shall be issued in relation thereto.
The costs and risks inherent in returning the goods shall be borne by the buyer.
Any return request must be notified within 5 working days from the delivery date of the goods, at the very latest. Any return of goods will only be allowed within 1 month from the date of invoice, at the very latest.
If accepted by the seller, the goods shall only be taken back on the following conditions:
The goods must be in a perfect state, must not have been used and must be returned with all their accessories and documentation, in their original package and still covered by the stainless steel surface protective film.
The packaging and transport costs to and fro shall be borne by the client.
"On order" or "bespoke items" from Matter Bourgeat digital catalog cannot be returned or exchanged. Except in case of error attributable to the seller, this latter shall apply a 20 % discount on the invoice amount for the goods, to cover the management and restocking costs. Any product order outside the catalogue shall be deemed firm and definite. Hence "non-catalogue" products shall not for any reason whatsoever be accepted if returned.

ARTICLE 8 - Reproducing and modifying the products
Pictures of the articles in the seller's catalogue, as well as the descriptions thereof, are given for information purposes only. The seller reserves the right to make any modifications it deems necessary on its products.
Special items produced in accordance with a model or drawing shall be the buyer's responsibility as regards the applicable patent and copyright scheme. Returned special items shall not be accepted.

ARTICLE 9 - Guarantee
9.1 Range
The seller only guarantees the goods on the normal utilisation conditions and for a period of one year as from the invoicing date.
In case of repair during the guarantee period, spare parts shall be provided free of charge by the seller whereas the cost of labour shall be borne by the client.
The client shall equally bear the costs of dispatching and returning the materials and spare parts.
Essential spare parts are available for a 10-year period after our products are discontinued.
In compliance with European directives 2012/19/EU and 2011/65/EU on waste electrical and electronic equipment (WEEE) and Article L541-10-8 of the French Environmental Code regarding furniture waste (in French "DEA" or "déchets d'équipement d'ameublement"), the vendor is listed on the ADEME (Agence de l'Environnement et de la Maîtrise de l'Energie) producers' register. Insofar as some of our equipment falls within the purview of Article R543-172 to 175 (WEEE) or R543-240 to 242 (DEA) of the French Environmental Code, our company is committed, via a collection system managed by an environmental body, to organising and financing the collection and sorting of business-related WEEE which we have commercialised as of 13/08/2005 and of our business-related furniture waste. We commit to the same whenever equivalent equipment or equipment performing the same function is replaced. The buyer commits to passing on these terms to anyone else who later buys the electric and electronic equipment (EEE) or furniture equipment (EA) and to communicating all necessary information to the environmental body. At the end of the EEE or furniture equipment's life cycle, the buyer and/or end user commit to making collection requests to our environmental body via the website www.e-dechet.com or on +33 (0)1 39 57 79 14. Please provide information required to locate the WEEE or DEA. Depending on circumstances, such waste will be voluntarily brought to a collection point or collected by the environmental body at the end user's premises. The cost of collection for items totalling no more than 500 kg will be borne by the end user. This environmental body guarantees that removal and treatment service for WEEE and DEA in French Overseas Territories and French Overseas Local Authorities will be identical to those offered in mainland France. As soon as equipment is removed or voluntarily brought to a collection point, the environmental body will take full responsibility for EEE or furniture equipment at the end of its life cycle.
9.2 Exclusions
The guarantee shall not apply to obvious defects.
Also excluded from the guarantee are faults and defects resulting from natural wear or from an external accident, or even from a modification of the product not planned for or specified by the seller.

ARTICLE 10 - Invoicing
An invoice shall be issued by the seller for each delivery.

ARTICLE 11 - Payment
11.1 Modalities
In accordance with law 2008-776 of 4 August 2008, the seller's invoices are payable after thirty days, at the end of the month.
Any product dispatched from the 1st to the 30th or 31st of each month shall take on the value of the said month.
In case of late payment, lateness penalties shall be payable the day after the payment date indicated on the invoice. The interest rate used to calculate these penalties, under the terms of Article L. 441-6 of the Commercial Code, shall be equal to the interest rate applied by the European Central Bank for its most recent refinancing operation increased by a number of percentage points. These penalties shall be automatically payable. In addition to late penalties, any late payment shall automatically lead to the debtor being required to pay a fixed sum of €40 for collection costs under Articles 441-6 and D. 441-5 of the Commercial Code. Additional compensation may be claimed on evidence should recovery costs exceed the amount provided for.
The seller reserves the right to modify the payment deadlines granted to its clients. At the end of these deadlines, the deliveries shall be paid for in advance through bank transfer.
11.2 Demand for guarantee or payment
Any deterioration in the buyer's credit may result in a demand for guarantees, especially cash payment or payment through draft payable at sight, before the execution of incoming orders.

ARTICLE 12 - Risks
The buyer shall bear the risks, even in case of carriage paid sale, upon dispatch of the goods from the seller's warehouses.
Therefore, the goods shall travel at the buyer's risk. In case of damage, loss or incomplete delivery, the buyer shall lodge all complaints or file claims with the carriers responsible as stipulated above.

ARTICLE 13 - Reservation concerning ownership
In accordance with Articles 2367 to 2372 of the Civil Code, the goods shall remain the seller's property until they are paid for in full.

ARTICLE 14 - Jurisdictional venue - Dispute
In the absence of an amicable settlement of a dispute, the jurisdictional venue for any dispute arising in connection with the composition or execution of the order shall be the Court of Bobigny (Seine Saint-Denis-France), unless otherwise required by the seller. This clause shall apply even in the event of summary judgement, incidental claim, multiple defendants or warrantee proceedings, regardless of the mode and modalities of payment. No jurisdictional venue clause on the buyers' documents may hamper the application of the present clause.

ARTICLE 15 - Extended Producer Responsibility
As producer and marketer of electrical and electronic equipment, professional furnishing elements, graphic papers, packaging, specific diffuse waste items and in accordance with article L541-10-2 of Environment code, MATFER, IN SITU and BOURGEAT are subjected to the extended responsibility of the producer.
In order to provide and contribute to the management of the waste resulting from their activities, MATFER, IN SITU and BOURGEAT have chosen ECOLOGIC to carry out the whole of the operations of collection, depollution and valorisation of the DEEE and DEA, CITEO for the graphic papers and Packaging, and ECO-DDS for the Specific Diffuse Waste, eco-organisms approved by the State, in accordance with the regulatory requirements.
By their membership in eco-organizations, the companies MATFER, IN SITU and BOURGEAT participate in the collective effort and in the statistics of collection and treatment of waste in France, which for the State Member is responsible to the European Union. Moreover, MATFER, IN SITU and BOURGEAT collect from their customers an ecocontribution and transfer to its eco-organization for each of the channels.
You will find below the list of the unique identifiers for each of the EPR channels related to our activities:
MATFER EPR sector for Waste Electrical and Electronic Equipment (WEEE): FR002909_05AAYN - MATFER EPR sector for specific diffuse waste: FR002909_070GEO - MATFER EPR sector for graphic paper: FR002909_05WGPG - MATFER EPR sector for packaging: FR002909_01GCYT - IN SITU EPR sector for graphic papers: FR010538_03AMQS - IN SITU EPR sector for Waste Electrical and Electronic Equipment (WEEE): FR010538_05A9CR - BOURGEAT EPR channel for Waste Electrical and Electronic Equipment (WEEE): FR000131_05UQW9 - BOURGEAT EPR channel for Waste Furniture items (WFE): FR000133_10D8K5 - BOURGEAT EPR sector for graphic papers: FR000133_03ZEAM
For the end of life management of EEE and EA professional kitchen equipment, we recommend using the free services provided by ECOLOGIC via the supports developed for this purpose:
- www.e-dechet.com (tel. 01 76 57 00 00) for collection from the holder/end user (details on eligibility on the site)
- The i Dépose app (downloadable on smartphone or tablet) to deposit at an Ecologic recycling partner.
In the event that you decide to take responsibility for the end of life management of the equipment, we recommend consulting the legal obligations incumbent on the holder, Article L541-2 of the Environmental Code.

MATFER

TOOLS FOR TASTE

FOLLOW US











digital.matferbourgeat.com
www.matferbourgeat.com

Public prices from the official Matfer Bourgeat digital catalog should prevail, the products shall be provided at the prices applicable at the time of dispatch, in euros and taking account of the VAT applicable on the date the order was placed.

Catalogue sans prix
Code : 009028

3 334490 090287