

Manufacture



de Buyer
DEPUIS 1830

Chaque recette a son secret*



COLLECTION
2025



www.labrigadedebuyer.fr



LA BRIGADE DE BUYER



DE BUYER



SCARITECH



ROUSSELON
DUMAS - SABATIER



N2J

In a kitchen, there is a chef, but he can't achieve much on his own. Around him, there is a brigade: a cohesive team with strong personalities, working together to create an exceptional cuisine. We are intimately familiar with this world, which is why we have founded La Brigade De Buyer; an international team designing and manufacturing premium-brand kitchen and bakery equipment, for professionals and the general public. We bring together these complementary brands to ensure you succeed with your finest recipes. De Buyer, Lion Sabatier, 32 Dumas, Scaritech, and Pebbly provide countless assets to help you create a cuisine that is innovative, committed and tastier than ever.

We wish you a prosperous and glorious year with La Brigade de Buyer.



Thank you

Guilhem Pinault

Guilhem Pinault
President
La Brigade de Buyer



THE 3 PILLARS OF OUR CSR COMMITMENTS :

1



CONTRIBUTE TO
THE ECOLOGICAL
TRANSITION

2



SHARE OUR KNOW-HOW
AND OUR PASSION

3



CONDUCTING OUR
BUSINESS ETHICALLY

Manufacture

de Buyer
DEPUIS 1830

Chaque recette a son secret

French Manufacture of
cooking and pastry utensils

195 YEARS OF HISTORY

1830

2025

Le Val d'Ajol
Vosges (88)



25,000 m²

2,000 products
49 patents

210 employees



France » 196



USA » 9



Germany » 5

OUR KNOW - HOWS



INNOVATION



FRENCH DESIGN AND
MANUFACTURING



CRAFTMANSHIP AND
INDUSTRIAL KNOW-HOW



CONTROL OF MATERIALS

International presense
94 COUNTRIES



OUR VALUES

AUTHENTICITY SOLIDARITY AMBITION
PASSION COMMITMENT



Labelled
« Entreprise du Patrimoine Vivant »

PARTNERSHIP



FRENCH DESSERT CHAMPIONSHIP

Cultures Sucre is an interprofessional association in the sugar beet industry in France, whose mission is to provide information and documentation on sugar as a part of mindful consumption. For 50 years, they have organized the CHAMPIONNAT DE FRANCE DU DESSERT, which rewards students and bakery professionals every year. The competition, with its events taking place in professional training institutes, is a symbol of the longstanding relationship with the education system. Today, it is considered a reference competition in the culinary arts, across all sectors. De Buyer is participating as a supplier partner.

TEAM FRANCE BOCUSE D'OR & BOCUSE D'OR WINNERS

We have been partners of Team France at the Bocuse d'Or since 2019 and continued to support the team in 2024, led by Paul Marcon, the new candidate who represents France at the World Final of the Bocuse d'Or in 2025. We were partners of the Bocuse d'Or competition in 2021 and 2023, and starting January 2024, we will be a partner of the Bocuse d'Or Winners association, which brings together all the chefs who have won gold, silver or bronze medals at the Bocuse d'Or competition.



2024: 50 years of the French Dessert Championship



de Buyer, partner to the Chefs Cuisiniers associations



Discover all our partners on the website

GAULT & MILLAU PARTNERSHIP

Gault & Millau Tour is promoting 11 regions of France by rewarding the most talented chefs and highlighting their restaurant, cuisine, service and savoir-faire. The Gault & Millau Young Talents Award is a prize in equipment and raw materials awarded to the most talented chefs to help them open their own restaurant.

De Buyer also manufactures the famous yellow plaque certifying that an establishment is part of the Gault & Millau selection.

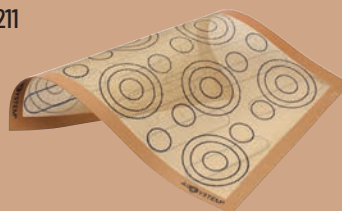


innovation



► **DOUGH SHEETER** page 173

► **BAKING MAT AIRMAT® CHOUX PASTRY**
double-sided Eclairs & Choux
page 211



PFAS FREE

► **NON-STICK STEEL MOULDS**
page 197



► **REMOVABLE LINE LOQY**
MULTILAYER STAINLESS STEEL
ALCHIMY LOQY
Frypan ø 20 and 32 cm page 67



► **MINERAL B**
- Wok ø 24 and 40 cm
page 14
- Pan with 2 handles ø 28 cm
page 16

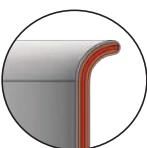


New rounded
Affinity wok shape :
more even cooking,
more stable

► **MULTILAYER STAINLESS STEEL AFFINITY**
page 48

Improved design for Affinity :

the rims are now closed for a longer-lasting product. The new flared rims offer a more effective pouring edge and drip stop. The Affinity round pans can now be fitted with the range's stainless steel lids. The new version will be available from 1 April 2025.



Wok Affinity
ø 32 cm
page 50



Affinity non-stick frying pan
with ceramic coating
ø 20 to 32 cm page 50

► **STAINLESS STEEL OVEN DISH**
page 95



► **PAN PROTECTION**
page 101





STEEL THAT STANDS THE TEST OF TIME

Steel frying pans are what our grandmothers used to use. These timeless pans are ideal for high-temperature cooking and take a simple and natural approach without any additional coating. We protect and nourish them with beeswax - it is then up to you to season your pan so it can truly flourish.

- 9 -

Steel & beeswax
MINERAL B

- 17 -

Steel CARBONE PLUS

- 21 -

Blue steel BLUE CARBON

- 24 -

Blue steel LA LYONNAISE





BOX Pizza



Code	Designation	Lcm	Wcm	Hcm	Kg
4970.00	While stocks last	47,5	30	10	2

Box contents :
- 2 perforated pizza screens ø 28 cm for thick pizza
- 2 round trays made of blue steel ø 28 cm for thin crust pizza
- Pizza cutting wheel, stainless steel blade ø 10 cm
- Supple dough scraper
With tips from Philippe Laruelle, Maître Cuisinier de France

BOX #crepesparty



Code	Designation	Lcm	Wcm	Hcm
5615.01		47,5	30	10

Composition :
- Steel crepe pan MINERAL B ø26 cm, beeswax finish and strip steel handle
- Beechwood crepe spatula
- Silicone pastry brush





BOX Steak Lover



Code	Designation	Lcm	Wcm	Hcm	Kg
5610.03		47,5	30	10	2,85

- Composition :
- Steel frying pan MINERAL B ø26 cm, beeswax finish and strip steel handle
 - Pepper mill, beechwood with steel mechanism
 - Stainless steel tong L24cm



BOX #BRUNCHTIME Pancakes & Blinis



Code	Designation	Lcm	Wcm	Hcm	Kg
5612.01		47,5	30	10	1,93

- Composition :
- 3-Blini pan MINERAL B made of steel, beeswax finish and steel handle - for 3 blinis ø10 cm
 - Ladle made of stainless steel and beechwood
 - Beechwood crepe spatula



THE WHITES			THE BLUES	
Collection	MINERAL B · PRO ·	MINERAL B · BOIS ·	CARBON BLUE	La Lyonnaise
Material of the body of the pan	White steel sheet			
Thickness	2,5 to 3 mm		2 mm	1 to 1,5 mm
Cooking methods	Searing / Grilling / Browning			
Designed for cooking				
Finish	Natural beeswax protection			
Heat sources	Lightly oiled			
Type of curved French-style handle	Cast stainless steel handle	Steel strip and wood handle	Steel strip or removable handle	Steel strip handle
Fixing of the handle or base	Riveted + heat stop	Riveted		Spot welded
Use in the oven		Flash heat : 10 minutes at 200° C		Flash heat : 10 minutes at 200° C
Dishwasher cleaning				
Profile	Flared and rounded lyonnaise shape : facilitates turning of foods			
Diameter (cm)	20 to 32	12 to 40	12 to 50	12 to 32 14 to 45
Guarantee	Lifetime Lifetime warranty against any manufacturing defect under normal and proper use.			
PCB (packaging unit)	1	1	1-10	1 10

STEEL PAN WITH BEESWAX FINISH

- NATURAL ANTI-OXIDATION PROTECTION
- FAVOURED SEASONING
- IMPROVED NONSTICK QUALITIES

Robust : from 2,5 to 3 mm thick

RIVETED CAST STAINLESS STEEL HANDLE

possible oven cooking

Made in France

Suitable for all hotplates including INDUCTION

MINERAL B • PRO •



Round frypan MINERAL B PRO with cast st/steel handle



Code	Designation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
5680.20		20	3,3	2,5	14	1,09
5680.24		24	3,5	2,5	17,5	1,44
5680.28		28	4	3	21	2,17
5680.32	With 2 handles	32	4,5	3	23	2,9

MINERAL B STEEL PAN WITH BEESWAX FINISH

riveted cast stainless steel handle

Robust : from 2,5 to 3 mm thick. Undistortable.

Suitable for all hotplates including INDUCTION and oven cooking

Round deep country pan MINERAL B Pro with cast st/steel handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
5684.24		24	7,7	2,5	2,5	2
5684.28		28	8,7	4	2,5	2,49



Omelette pan MINERAL B PRO with cast st/steel handle



Code	Designation	Øcm	Th.mm	Kg
5681.24		24	2,5	1,5
5681.28		28	3	2,25

OMELETTE pan with rounded shape to return easily omelettes and to slide them onto a plate without any problem. Perfect for delicious omelettes, crispy outside and soft inside.

STEEL PAN B BOIS WITH BEESWAX FINISH

- NATURAL ANTI-OXIDATION PROTECTION
- FAVOURED SEASONING
- IMPROVED NONSTICK QUALITIES

Robust : from 2,5 to 3 mm thick

Riveted handle made of steel and beechwood - Possible oven cooking 10 minutes / 200°C

The beech wood used is a wood coming from sustainably managed forests.

Suitable for all hotplates including INDUCTION

Made in France

'B Bois' products are exclusively sold via physical retailers.

MINERAL B • BOIS •



BVCert. 6034661



Round frying pan MINERAL B BOIS



Code	Designation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
5710.20		20	3,2	2,5	14	1,05
5710.24		24	3,5	2,5	17,5	1,41
5710.26		26	4	3	18,5	1,93
5710.28		28	4	3	21	2,18
5710.32	with 2 handles	32	4,5	3	23	2,66



Round deep country pan MINERAL B BOIS



Code	Designation	Øcm	Lcm	Hcm	Liters.	Th.mm	ø bottom cm	Kg
5714.24		24	45,6	7,7	2,5	2,5	16,5	1,88

Round crepe pan MINERAL B BOIS



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
5715.24		24	45,5	1,2	2,5	21	1,2
5715.26		26	47,8	1,3	2,5	22,5	1,4



3-blini pan MINERAL B BOIS



Code	Designation	Øcm	Th.mm	Kg
5712.03	3 blinis ø 10 cm	27	2	1,2

Rounded Wok MINERAL B BOIS



Code	Designation	Øcm	Lcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
5717.28		28	51,2	8	3,7	1,5	13,7	1,44
5717.32	With 2 handles	32	63,6	9,15	5,6	1,5	15	1,81
3329.10	Grid for wok ø 32 cm - While stocks last		34,5					0,14

This rounded wok with its wide bottom is particularly stable on all heat sources and offers a large volume. It is perfect for a natural, dietetic cuisine, which needs very little fat and preserves the food's original taste. The 1.5 mm thickness provides a barrier against increasingly powerful heat sources and thus guarantees an easy-to-digest cuisine.

Glass lid with beechwood knob



Code	Designation	Øcm	Hcm	Kg
4111.20		20	7,5	0,4
4111.24		24	7,5	0,53
4111.28		28	7,5	0,7
4111.32		32	7,5	1

Suits on woks and country pans MINERAL B.

STEEL

MINERAL B STEEL

CARBON STEEL PAN WITH BEESWAX FINISH

- Beeswax finish protects against oxidation
- natural nonstick coating
- Seasoning required

Robust : from 2,5 to 3 mm thick

RIVETED STEEL HANDLE

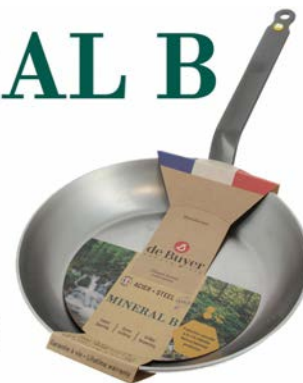
For pan with steel handle:

Oven-safe 10 minutes / 200°C

Made in France

Suitable for all hotplates including INDUCTION

MINERAL B



Round frying pan MINERAL B



Code	Designation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
5610.20		20	3,3	2,5	14	1
5610.24		24	3,5	2,5	17,5	1,39
5610.26		26	4	3	18,5	1,9
5610.28		28	4	3	21	2,15
5610.32	WITH 2 HANDLES	32	4,5	3	23	2,63
5610.36	WITH 2 HANDLES	36	5	3	26	3,53

Round frying pan "GRILL" MINERAL B



Code	Designation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
5613.26		26	4	2,5	18,5	1,37
5613.32		32	4,5	2,5	23	2,31

Steel steak frypan, flared edge MINERAL B

Code	Designation	Øcm	Th.mm	Bottom ø cm	Kg
5616.24		24	2,5	18	1,27
5616.28		28	2,5	21,3	1,63



Universal stainless steel lid, for frying pans

Code	Designation	Øcm	Th.mm	Kg
3460.02	Suitable for frypans ø 20 - 24 cm	25	0,8	0,35
3460.03	Suitable for frypans ø 26 - 28 cm	29	0,8	0,45
3460.04	Suitable for frypans ø 30 - 32 cm	34	0,8	0,61



Stronger design for stability.
Sturdy without being heavy.
De Buyer stainless steel knob: easy to grab and place upside down.
Non-flat surface: limits excess water on kitchen countertop.
Gloss polish finish.
Made in France.



Round deep country pan MINERAL B



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
5614.24		24	7,8	2,5	2,5	16,5	1,85
5614.28		28	8,7	4	2,5	19,5	2,47
5614.32	WTH 2 HANDLES	32	9,6	5,5	2,5	22,5	3

Round deep country pan MINERAL B with 2 handles

Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
5654.24		24	7,8	2,5	2,5	16,5	1
5654.28		28	8,7	4	2,5	19,5	1,8
5654.32		32	9,6	5,5	2,5	22,5	2,26





Rounded wok MINERAL B

new
2025



Code	Designation	Øcm	Lcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
5617.24		2025	24	43,4	7	2,4	1,5	1,15
5617.28			28	51,5	8	3,7	1,5	1,41
5617.32	With 2 handles		32	61,8	9,15	5,6	1,5	1,78
3329.10	Grid for wok ø 32 cm - While stocks last			34,5				0,14
5617.40	With 2 handles	2025	40	74,5	23	9,4	1,5	3,32

This rounded wok with its wide bottom is particularly stable on all heat sources and offers a large volume. It is perfect for a natural, dietetic cuisine, which needs very little fat and preserves the food's original taste. The 1,5mm thickness provides a barrier against increasingly powerful heat sources and thus guarantees an easy-to-digest cuisine.

Glass lid with stainless steel knob



Code	Designation	Øcm	Kg
3429.14		14	0,24
3429.16		16	0,29
3429.18		18	0,35
3429.20		20	0,41
3429.24		24	0,58
3429.28		28	0,74
3429.32		32	1,1

Fits MINERAL B woks and country pans. Not suitable for round frying pans.

STEEL

MINERAL B STEEL

Omelette pan MINERAL B



Code	Designation	Øcm	Th.mm	Kg
5611.20		20	2,5	1,03
5611.24		24	2,5	1,35
5611.28		28	3	2,15

OMELETTE pan with rounded shape to return easily omelettes and to slide them onto a plate without any problem. Perfect for delicious omelettes, crispy outside and soft inside.



Round crepe pan MINERAL B



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
5615.24		24	45,5	1,2	2,5	21	1,13
5615.26		26	47,8	1,3	2,5	22,5	1,33
5615.30		30	54,1	1,5	2,5	25,5	1,78

Blinis pan MINERAL B ELEMENT



Code	Designation	Øcm	Lcm	Th.mm	Bottom ø cm	Kg	PU
5612.12		12	24,1	2,5	9,5	0,43	5
5612.14		14	26	2,5	11,5	0,51	5



Pan for Poffertjes and mini-blinis MINERAL B



Code	Designation	Øcm	Lcm	Kg
5612.16		27	47,8	1,1

The Poffertjes pan to cook the famous Dutch mini-pancakes or also mini- blinis. 16 Poffertjes ø 4 cm

3-blini pan MINERAL B

Code	Designation	Øcm	Th.mm	Kg
5612.03	3 blinis ø 10 cm	27	2	1,11



Rectangular grill pan with 2 st/steel riveted handles



Code	Designation	Lcm	Wcm	Hcm	Kg
5640.02		38	26	2,5	2,49

Born of the famous healthy and dietetic cooking method, the "plancha" is really practical to cook meat thanks to its wide area. Suitable on all heat sources and hot coals.

Rectangular pan PLANCHA, 2 aluminium riveted handles



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
5640.01		38	26	2,5	2,5	2,21

This "Plancha" pan is used to grill meat without fat content. It is also perfect to cook scallop flesh, shrimps, fish, vegetables..The strong straight aluminium handles are firmly riveted. All heat sources including induction, oven cooking and hotcoals.

Round paella pan MINERAL B with 2 st/steel riveted handles

new
2025

Code	Designation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
5652.28		28	4,4	3	21	1,97
5652.32		32	4,2	3	23	2,5



Perfect for paella cooking. Practical for oven cooking.

Oval roasting-pan with 2 st/steel riveted handles

Code	Designation	Lcm	Wcm	Hcm	Th.mm	Bottom ø cm	Kg
5651.36		36	24	4,8	2,5	21	2,26



STEEL pan

2,5 to 3 mm thick for professional strong heat sources
 Perfect heat conduction
 Extra-strong handle
 For pan with steel handle:
 possible oven cooking 10 minutes / 200°C
 Made in France

Perfect for searing, frying, browning

CARBONE PLUS

**Round "lyonnaise" frypan - Heavy quality steel**

Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
5110.18		18	35,1	3	2,5	12	0,89	3
5110.20		20	36,8	3,2	2,5	14	1,03	3
5110.22		22	42	4	2,5	15,5	1,24	3
5110.24		24	44	3,5	2,5	17,5	1,31	3
5110.26		26	48,5	4	3	18,5	1,93	3
5110.28		28	50,5	4	3	20	2,1	3
5110.30		30	54	4,2	3	21,5	2,35	3
5110.32	With 2 handles	32	60	4,5	3	23	2,71	1
5110.36	With 2 handles	34	69,5	4,5	3	26	3,5	1
5110.40	With 2 handles	38	73	5,3	3	30	4,11	1
5110.50	With 2 handles	48	91	5,7	3	41	6,13	1

The "lyonnaise" profile pan has a high flared and curved skirt. This very distinctive shape, with no sharp angles, enables the food to slide easily from the frying pan onto a plate or dish. The strip steel handle is firmly riveted.

All heat sources.

Possible oven cooking : 10 minutes at 200°C.

Round frying pan - Stainless steel cold handle

Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
5130.20		20	36,6	3,2	2,5	14	1	3
5130.24		24	43,7	3,5	2,5	17,5	1,39	3
5130.28		28	51	4	3	20	2,12	3
5130.32	With 2 handles	32	59,6	4,5	3	23	2,71	1

Ergonomic functional stainless tube handle, guaranteed not to heat up and firmly riveted. All hotplates including INDUCTION. Suitable for oven cooking. The "lyonnaise" profile pan has a high flared and curved skirt. This very distinctive shape, with no sharp angles, enables the food to slide easily from the frying pan onto a plate or dish.

Fish frypan - Heavy quality steel



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
5111.36	Oval - total L. : 60 cm	36	26	4	2,5	21	2,3	3
5111.40	Oval - total L. : 69,5 cm	40	28	5	3	23	3,32	1

Oval and oblong frying pans are the ideal shape for cooking whole fish. Note: the standard model has the handle riveted lengthways.

Oval fish frying pan, steel



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Bottom ø cm	Kg
5131.36	total L.50,3 cm	36	26	4,6	2,5	21	2,39

Handle is riveted on the short axis for "salamander special" model.
All hotplates including INDUCTION

Pancake pans - Heavy quality steel



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
5120.18	2,5 mm th	18	36,2	1,1	2,5	15	0,71	5
5120.20	2,5 mm th	20	38,4	1,1	2,5	17	0,83	5
5120.22	2,5 mm th	22	42,2	1,3	2,5	19	1,02	5
5120.24	2,5 mm th	24	44,2	1,3	2,5	21	1,14	5
5120.26	2,5 mm th	26	50,2	1,3	2,5	22,5	1,37	5
GIANT CREPE PAN								
5120.30	2,5 mm th	30	54,2	1,7	2,5	25,5	1,79	3

Steel plate is the ideal metal for making crispy, tasty crepes. The low skirt of the frying pan allows crepes to be easily flipped and turned. The handle is welded (except for ø 30 cm whose handle is riveted)

Steel blinis pan - Heavy quality steel



Code	Designation	Øcm	Lcm	Wcm	Hcm	Th.mm	Perso	Kg	PU
5140.12	Blinis pan - 2,5 mm th	12	24	12,2	2	2,5	9,5	0,41	10

These frying pans allow you to make the well known Russian specialty blinis as well as fritters and pancakes.

Round frypan, 2 stainless steel handles - Heavy quality steel



Code	Designation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
5113.24	2,5 mm th	24	4	2,5	17,5	1,2	3
5113.28	3 mm th	28	4,5	3	20	1,9	3
5113.32	3 mm th	32	5,5	3	23	2,4	1
5113.36	3 mm th	36	6	3	26	3	1
5113.40	3 mm th	40	6	3	30	3,78	1
5113.50	3 mm th	50	6	3	41	5,82	1

This extra-thick professional frying pan has two firmly welded handles. It has many different uses and proves ideal for paella because of its highly-flared shape, allowing liquid to evaporate quickly (boiling down).

Its heavy-gauge thickness allows food to simmer.

WOK made of iron steel - Special induction cooker



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
5114.35	Polished finishing	35	60,5	8,5	1,5	1,46	3
3122.00		24		3,65	1	0,25	1

Typical Asian rounded form adapted to the wok induction cooker. Enables to seal and cook food with little fat for a dietetic and natural Asian cuisine. Optimized weight of the wok to cook effortless. Thanks to the thickness of 15/10° the wok is both solid and light to handle. Riveted steel handle. Guaranteed without coating.

support, the wok is steady on the plate.

The wok holder is suitable for rounded woks 3122.90 and 5114.35. Enables to use these woks on standard flat induction hotplates. Thanks of the special form with its handle

Round "Grill" frypan with steel handle



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
5530.26		26	48	4,3	2,5	18,5	1,42	3
5530.30		30	54	4,5	2,5	21,5	1,74	3

Ideal for searing meats using hardly any fat. The steel pan reaches high temperatures, caramelizing the meat juices to give your grilled meats flawless flavour. The ribbed base marks the meat and reduces the contact

area between pan and meat. The high side helps prevent from spatters. The thickness of the pan together with the ribbed base prevent shape loss.



Rectangular grill pan



Code	Designation	Lcm	Wcm	Th.mm	Kg
5540.38		38	26	2,5	2,52

It is the perfect product for healthy cooking. Without fat, you will obtain really tender and grilled meat.

Rounded steel deep-fryer without basket



Code	Designation	Øcm	Lcm	Hcm	Liters.	Th.mm	Kg
5050.28		28	33,8	8	4	1,5	1,01
5050.32		32	38,9	9,3	6	1,5	1,29
5050.36		36	39,8	10,5	8,8	1,5	2,25
5050.40		40	42,5	13,1	12,2	1,5	2,86
5050.45		45	45,3	14,5	17,3	1,5	3,42
5050.50		50	50,3	16,4	23,5	1,5	4,35

Steel plate, being a very good spreader of heat, is perfect for the manufacture of deep frying vessels. This is the indispensable "SOS" utensil when the electric fryer breaks down. It's also very useful for other unforeseen uses.

Don't forget to order the corresponding frying basket separately.

Stainless steel wire basket for ref. 5050



Code	Designation	Øcm	Hcm	Kg
5051.28N		27	7,5	0,26
5051.32N		30	9,2	0,31
5051.36N		34	10,3	0,34
5051.40N		38,5	12	0,42
5051.45N		43	14,5	0,5
While stocks last				

You can set the basket handles on the raised handles of the deep fryer so the cooking oil drains away perfectly. Make sure the basket is clear of the oil.

The basket is close-woven to ensure no food falls through the gaps. Mesh 8x8 mm.





Blue steel pan
BLUE
CARBON



STEEL

Blue steel frypan

BLUE CARBON STEEL

Pans made of blue-tempered steel
2-mm thickness for optimal heat distribution
Bluing of steel by heat treatment,
oiled before packaging
= protection against oxidation and corrosion.
Welded handle made of tempered strip steel
= high temperature resistance
All stovetops, induction at moderate power and oven.
Suitable for grilling and a la plancha cooking

Made in France

Perfect for *SEARING, FRYING, BROWNING*



Frying pan BLUE CARBON, 2-mm blue steel



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg
5200.20		20	35,9	3,85	2	0,86
5200.24		24	44		2	1,2
5200.26		26	46,6	4,8	2	1,37
5200.28		28	50,5		2	1,6
5200.32		32	54,9	5,8	2	1,96
ACCESSORIES						
	Stainless steel lid					
3460.02	Suitable for frypans ø 20 - 24 cm	25			0,8	0,35
3460.03	Suitable for frypans ø 26 - 28 cm	29			0,8	0,45
3460.04	Suitable for frypans ø 30 - 32 cm	34			0,8	0,61

This "lyonnaise" profile pan made from 2mm (14 gauge) blue steel plate gives very good heat spread. It has a flared and curved skirt. This very distinctive shape, with no sharp angles, enables the food to slide easily from the frying pan onto a plate or dish. The strip steel handle is welded.

Round "Country" frypan BLUE CARBON , 2mm blue steel



Code	Designation	Øcm	Lcm	Hcm	Liters.	Th.mm	Kg
5214.24		24	46,5	7,7	2,5	2	1,58
5214.28		28	54,5	9	4	2	1,96

Between the curved sauté pan and the "Lyonnaise" profile frying pan, this high-sided pan is ideal for all styles of cooking, including frying, searing, grilling. It can be used to prepare large quantities of ingredients and its high sides reduce the amount of juice spat out when cooking meats. Ideal for sautéed potatoes.

Rounded wok BLUE CARBON, 2-mm blue steel



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
5217.32	With 2 handles	32	51,6	9,7	2	15	2,2
3329.10	Grid for wok ø 32 cm - While stocks last		34,5				0,14

This rounded wok with its wide bottom is particularly stable on all heat sources and offers a large volume. It is perfect for a natural, dietetic cuisine, which needs very little fat and preserves the food's original taste. The 2mm (14 gauge) thickness provides a barrier against increasingly powerful heat sources and thus guarantees an easy-to-digest cuisine.

Chestnut pan with side ventilation



Code	Designation	Øcm	Hcm	Th.mm	Kg	PU
5493.28		28	4,7	1,1	0,91	5

Chestnut pan with side ventilation for improved heat circulation: an exclusive process allows this chestnut pan to be used on all types of hotplates, including gas and induction hob at moderate T°.

roast better.

The grooved bottom allows the chestnuts to

Chestnut pans, blue steel



Code	Designation	Øcm	Hcm	Th.mm	Kg	PU
5490.28		28	3,7	1	0,7	10
5491.28	Long handle 70 cm While stocks last	28	3,7	1	1,24	10

The chestnut pan with holes in the bottom is a traditional utensil, always made out of steel plate for ruggedness. This design of chestnut pan is exclusively for use on hot coals. Welded handle.

Blini pan, 2-mm blue steel

Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
5340.12		12	24	2	2	0,33	10



These frying pans allow you to make the well known Russian specialty blinis as well as fritters and pancakes. The handle is welded

Pancake pan, blue steel



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
5303.18		18	36	1,5	2	0,58	10
5303.20		20	38	1,5	2	0,69	10
5303.24		24	43,5	1,5	2	0,93	5

Blue steel plate is ideal for making crispy, tasty crepes. The low skirt of the frying pan allows crepes to be easily flipped and turned. The handle is welded.



La Lyonnaise



BLUE STEEL

1 to 1,5 mm thick for less powerful heat sources
Semi-professional and domestic use
Quick heating time
Extra-strong handles- Welded
For pan with steel handle:
possible oven cooking 10 minutes / 200°C

For all heat sources except induction
Made in France

Round "lyonnaise" frypan, blue steel



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
5020.14	1 mm th	14	26,2	3,3	1	0,25	10
While stocks last							
5020.18	1 mm th	18	34,9	3,6	1	0,38	10
5020.20	1 mm th	20	36,9	4	1	0,46	10
5020.24	1 mm th	24	41,2	4,5	1	0,6	10
5020.26	1 mm th	26	46,3	4,5	1	0,69	10
5020.28	1,2 mm th	28	49,3	4,7	1,2	0,93	5
5020.30	1,2 mm th	30	54,4	5	1,2	1,04	5
5020.32	1,2 mm th	32	55,5	5,5	1,2	1,15	5
5020.36	1,5 mm th	36	65,8	6	1,5	1,72	3
5020.40	1,5 mm th	40	69,1	6,5	1,5	2,09	3
5020.45	1,5 mm th	45	83,2	7,5	1,5	2,81	1

The "Lyonnaise" is the traditional "granny-style" frying pan. The lightweight blue steel plate is suitable for low-power heat sources. This "lyonnaise" profile pan has a high flared and curved skirt, with no sharp angles, enabling the food to slide easily from the frying pan onto a plate or dish. The handle is welded.

Box of 10 neoprene protective sleeve



Code	Designation	Lcm	Wcm	Hcm	Kg
4636.00		20,5	13	5,5	0,26

This set of 2 side handles will protect you from the heat of the cookware handles (stewpan, sauté-pan...). Do not use on a side handle above 122°F/50°C. Must not be in contact with flame. Do not use after cooking in oven to avoid any risk of burning.



Paella pan, blue steel



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
5023.20		20			1		3
	While stocks last						
5023.34	6 portions - 1,5 mm th	34	42	4,5	1,5	1,43	3
5023.37	8 portions - 1,5 mm th	37	44,4	5	1,5	1,61	3
5023.42	12 portions - 1,5 mm th	42	49,5	5,5	1,5	2,05	3
5023.47	15 portions - 1,5 mm th	47	55	6	1,5	2,64	3
5023.60	25 portions - 1,5 mm th	60	68	6,5	1,5	3,91	1

The paella dish is not only typical but also has lots of other possible uses: it goes on the hotplate but also in the oven if size allows, and in certain establishments, it goes on the table too. This

dish is of medium height and makes it easy to prepare paella or other dishes.

Chrome steel burner tripod



Code	Designation	Lcm	Wcm	Hcm	Kg
0820.00N		59	55	66,5	2,17

The tripod provides a fixed support for the "paella special" gas burner, giving a stable cooking surface when making paellas out in the open. It adapts to burner size up to ø 60/70 cm and bears about 60 kg.

Gas burner, enamelled steel



Code	Designation	Øcm	Lcm	Hcm	Kg
0816.40N	For paella pan ø 50 cm- 11,7 KW	41	69	11,1	2,51
0816.50N	For paella pan up to ø70 cm - 14 KW	50	84,2	12	3,19
	While stocks last				
0816.60N	For paella pan ø 80 cm- 19,25 KW	60	94,7	13	3,78
	In accordance with European regulations				
	Gas burner delivered without adapter				
	Standard model with a 37-millibar pressure				
	Indicate with order the country where the burner will be used to adapt it.				

This burner has independent and separately controllable flame rings and allows a dish or other receptacle to be heated wherever needed and without over-bulky or costly equipment. It's the ideal complement to the paella dish for alfresco meals or for use in reception rooms where improvised "kitchens" or "buffets" are laid

out. The gas burner is suitable for both butane and propane.

Paella pan "Viva España", 2 red handles, steel



Code	Designation	Øcm	Hcm	Th.mm	Kg	PU
5026.24N	1 portion	24	3,5	1	0,4	6
5026.28N	3 portions	28	3,7	1	0,51	6
5026.32N	5 portions	32	4	1	0,68	6
5026.36N	7 portions - While stocks last	36	4	1	0,97	6
5026.40N	9 portions	40	4,4	1	1,28	6
5026.46N	12 portions - While stocks last	46	5	1	1,9	4
5026.50N	14 portions	50	5	1	2,22	4
5026.60N	19 portions	60	5	1	4,09	4
5026.70N	25 portions	70	5	1	7	1
5026.90N	50 portions - 4 handles	90	6,2	1,5	12	1

From 1.0 to 1.5mm thick (16 to 20 gauge), this paella dish is modeled on the typical Spanish shape, with a relatively low skirt.

The hammered bottom gives this item a distinctive look.



OUTSTANDING NON-STICK PANS

Our non-stick ranges are recommended for low-temperature cooking as they cook up dishes with great care without altering food.

The pans are thick and have high-quality coatings for fat-free cooking.

- 29 -

Cast aluminium INDUCTION
CHOC EXTREME

- 32 -

Forged aluminium INDUCTION
CHOC BBOIS & CHOC INTENSE

- 36 -

Aluminium CHOC RESTO INDUCTION

- 39 -

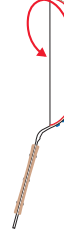
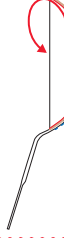
Aluminium CHOC CLASSIC

- 43 -

Aluminium CHOC ACCESS



NON-STICK RANGE

CAST ALUMINIUM			FORGED ALUMINIUM			ALUMINIUM		
Collection	CHOC ALUMINIUM EXTRÊME	CHOC B • BOIS •	CHOC INTENSE	CHOC RESTO INDUCTION	CHOC CLASSIC	CHOC ACCESS		
								
Thickness	3-4 mm / bottom thickness 7 mm		4 mm			4 to 5 mm	3,3 to 5 mm	3 to 4 mm
Cooking methods	Reheating / Frying / Simmering							
Designed for cooking								
Non-stick coating resistance	EXTRA LONG LASTING RESISTANCE		LONG LASTING RESISTANCE					
Heat sources								
Base of the utensil	Welded and brazed induction disc		Forged aluminium induction disc					
French-style curved handle	Cast stainless steel handle	Steel strip and wood handle	Stainless steel strip handle	bakelite removable handle	Forged honeycomb induction disc			
Fixing of the handle or base		Riveted						
Use in the oven	 Max 250° C (except grill)	 Flash heat : 10 min at 200° C	 Max 250° C (except grill)		 Flash heat : 10 min at 200° C			
Dishwasher cleaning	 Occasional to avoid affecting the non-stick properties							
Diameter (cm)	18 to 36	20 to 36	20 to 36		20 to 32	12 to 40	20 to 40	
PCB (packaging unit)	1	1	1	1	3	3	3	

CHOC EXTREME

Cookware made of real pressure cast aluminium
Improved higher quality non-stick coating
ULTRA REINFORCED
EXTREME HARD = longer lifetime
Undistortable thick magnetic bottom
All heat sources including induction

For simmering, reheating and cooking delicate dishes

CHOC
EXTRÊME



Round non-stick frypan CHOC EXTREME with riveted cast st/steel handle

Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
8300.20		20	40	4,5	3	14	0,8
8300.24		24	46,5	4,5	3	16	1,16
8300.28		28	54	4,5	3	18,5	1,45
8300.32	with 2 handles	32	63	4,5	3	22	2,27



CHOC EXTREME is made from pressure cast aluminium and is covered with the highest quality non-stick coating which is consolidated by a PTFE projection. It stands up excellently to deformation, knocks, and sudden changes in temperature. This frying pan is ideal for providing regular cooking conditions as its very thick base cuts out sudden, unwelcome reactions when too much heat is applied. The ergonomic cast st/steel handle is firmly riveted.

CHOC EXTREME nonstick pan with removable handle is also available
See page 68

Round nonstick frypan CHOC EXTREME with tubular stainless steel handle



Code	Designation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
8310.20		20	4,2	3	12,5	0,8
8310.24		24	4,2	3	16	1,2
8310.28		28	4,6	3	18,5	1,8
8310.32		32	4,6	3	22	2
8310.36	with 2 handles	36	4,6	3	23	2,5

CHOC EXTREME is made from pressure cast aluminium and is covered with the highest quality non-stick coating which is consolidated by a PTFE projection. It stands up excellently to deformation, knocks, and sudden changes in temperature. This

frying pan is ideal for providing regular cooking conditions as its very thick base cuts out sudden, unwelcome reactions when too much heat is applied. The ergonomic st/steel handle is firmly riveted.

Non-stick sauté-pan with riveted cast st/steel handle



Code	Designation	Øcm	Lcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
8304.24		24	47,2	6	2,5	3	16	1,45
8304.28		28	53,5	6	3,5	3	19,5	1,71

This sauté pan is ideal for simmering food. Ergonomic functional cast stainless steel handle firmly riveted. All hotplates including INDUCTION

Mould for upside down pie "Tatin", non-stick cast aluminium CHOC EXTREME Induction



Code	Designation	Øcm	Hcm	Bottom ø cm	Kg
8320.24	4/6 p.	24	5	16	0,82
8320.28	6/8 p.	28	5,5	18,5	1,2

This mould proves ideal for Tatin tarts, since it allows you to form a caramel layer directly in the mould while it's on the heat. Once the caramel is formed in the mould, just add the apple slices, cover with pastry, and place the mould in the oven. Pressure cast

aluminium is ideal for providing regular cooking conditions and the thick bottom stands up excellently to deformation.



Stewpan, 2 handles, with glass lid - CHOC EXTREME



Code	Designation	Øcm	Lcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
8311.20		20	27	8,5	2,8	3	14,5	1,37
8311.24		24	33,5	9,5	4,7	4	16,5	1,76
8311.28		28	37	10	7	4	18,5	2,45

Suits with its lid for oven cooking.

Wok CHOC EXTREME, with 2 handles



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
8317.00	Wok	32		11	3	18	1,62
3329.10	Grid for wok ø 32 cm - While stocks last		34,5				0,14

The glass lid 3429.32 suits on the wok.

Sauté-pan, 2 handles, without glass lid - CHOC EXTREME



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
8313.20	Sauté-pan without lid ø 20 cm While stocks last	20	27	6	3	12,5	0,96
8313.24	Sauté-pan without lid ø 24 cm	24	31	6	4	15,5	1,28
8313.28	Sauté-pan without lid ø 28 cm	28	35	6,5	4	19,5	1,74
8313.32	Sauté-pan without lid ø 32 cm While stocks last	32	40,5	7,5	4	22	2,16
8313.36	Sauté-pan without lid ø 36 cm While stocks last	36		8,5	4	23	2,75

The two-handed sauté dish allows quick browning of food. It has the same uses as a one-handed sauté pan but turns out to be more practical to handle and takes up less space when stored away or when on the burner.



Glass lid with stainless steel knob

Code	Designation	Øcm	Kg
3429.16		16	0,29
3429.20		20	0,41
3429.24		24	0,58
3429.28		28	0,74
3429.32		32	1,1
3429.36		36	1,2

These glass lids with stainless steel button fit the CHOC EXTREME range of pans and sauté pans. Suitable for oven cooking.

Box of 10 neoprene pairs of neoprene protective side handles



Code	Designation	Lcm	Wcm	Hcm	Kg
4636.10	Small size 7 cm	24	14,5	6	0,36
4636.20	Large size 11 cm for for ø36 cm	24	14,5	6	0,44

This set of 2 side handles will protect you from the heat of the cookware handles (stewpan, sauté-pan...). Do not use on a side handle above 122°F/50°C. Must not be in contact with flame. Do not use after cooking in oven to avoid any risk of burning.

NONSTICK PAN CHOC B BOIS - FORGED ALUMINIUM

The forging process, undertaken during manufacturing, makes the aluminum harder and more durable.

Riveted handle made of steel and beechwood.

The beech wood used is a wood coming from sustainably managed forests.

The high-end PTFE coating preserves its non-stick properties for longer (50% longer lifetime) allowing to cook healthier dishes using less fat.

Suitable for all hotplates including INDUCTION - Possible oven cooking 10 minutes / 200°C

Made in France

'B Bois' products are exclusively sold via physical retailers.

CHOC B
• BOIS •



Round nonstick frypan Choc B BOIS



Code	Designation	Øcm	Lcm	Hcm	Th.mm	ø bottom cm	Kg
8780.20		20	36,7	3,2	4	14	0,81
8780.24		24	44	3,7	4	16,6	1,06
8780.28		28	50	4	4	18	1,34
8780.32		32	57	4,5	4	20	1,73

Strip steel handle with beech wood treated with beeswax for the nonstick pan CHOC B BOIS. Nonstick coating on the whole pan, on inner and outer sides.

Optimum resistance to abrasion + better non-stick and slip qualities.

Suitable for all heat sources including induction. Possible oven cooking 10 minutes / 200°C.

Nonstick pans are ideal for simmering reheating cooking and cooking delicate dishes.

Rounded sauté-pan CHOC B BOIS



Code	Designation	Øcm	Th.mm	ø bottom cm	Kg
8788.24		24	4	16,6	1,28
8788.28		28	4	22	1,55

Sold without lid. To order separately.



Glass lid with beechwood knob

Code	Designation	Øcm	Hcm	Kg
4111.20		20	7,5	0,4
4111.24		24	7,5	0,53
4111.28		28	7,5	0,7
4111.32		32	7,5	1
Fits on all the pans of the CHOC B BOIS range.				

Fits on all the pans of the CHOC B BOIS range.



Round crepe pan CHOC B BOIS



Code	Designation	Øcm	Th.mm	ø bottom cm	Kg
8785.26		26	4	18	0,87
8785.30		30	4	22	1,19

**NONSTICK PAN CHOC INTENSE
FORGED ALUMINIUM**

Riveted stainless steel handle - Gloss finish.

The forging process, undertaken during manufacturing, makes the aluminum harder and more durable

A next generation ultra-thick reinforced non-stick coating guarantees unparalleled effectiveness and high resistance to abrasion

The high-end PTFE coating preserves its non-stick properties for longer time (50% longer lifetime) allowing to cook healthier dishes using less fat.

Suitable for all hotplates including INDUCTION - Possible oven cooking. Easy to clean.

Made in France

CHOC INTENSE


Round nonstick frypan CHOC INTENSE, stainless steel handle


Code	Designation	Øcm	Th.mm	ø bottom cm	Kg
8760.20		20	4	14	0,65
8760.24		24	4	16,6	0,9
8760.28		28	4	20,6	1,19
8760.32		32	4	22	1,44

Glass lid with stainless steel knob


Code	Designation	Øcm	Kg
3429.20		20	0,41
3429.24		24	0,58
3429.28		28	0,74
3429.32		32	1,1

These glass lids with stainless steel button fit the CHOC INTENSE range of pans. Suitable for oven cooking.



Rounded sauté-pan CHOC INTENSE



Code	Designation	Øcm	Th.mm	ø bottom cm	Kg
8768.24		24	4	16,6	1,18
8768.28		28	4	22	1,45

Round crepe pan CHOC INTENSE



Code	Designation	Øcm	Th.mm	ø bottom cm	Kg
8765.26		26	4	18	0,84
8765.30		30	4	22	1,11



CHOC INTENSE nonstick pan with removable handle is also available
See page 72



DISPLAY PODIUM CHOC Retail ref 10.8300

for the promotion of the nonstick ranges
CHOC EXTREME / CHOC B BOIS / CHOC INTENSE
Dimensions 30,5 x 29,5 x ht 47 cm
Suitable for ø 24 cm

PROFESSIONAL PANS
MADE OF NON-STICK ULTRA THICK ALUMINIUM
FORGED INDUCTION BOTTOM
HONEYCOMBED & EMBEDDED
= perfect heat distribution and optimal fit

Improved PTFE 5-LAYER coating
for a better resistance to abrasion and to heat
Optimum non-stick and slip qualities
Riveted steel handle: possible oven cooking 10 minutes / 200°C

For simmering, reheating and cooking delicate dishes



Round nonstick frypan CHOC Resto Induction made of thick aluminium



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
8480.20		20	36,7	3	5	12	0,78
8480.24		24	43,5	3,5	5	14	1,03
8480.28		28	50	3,8	5	18	1,31
8480.32		32	55,6	4,5	5	20	1,7
8480.36		36	66	4,7	5	24	2,45

The professional non-stick aluminium frypan CHOC RESTO INDUCTION is covered with a high-quality improved PTFE coating . Therefore, it is resistant to abrasion and to heat. The strip handle is firmly riveted and covered with a heat-resistant epoxy. All hotplates.



Non-stick aluminium frypan CHOC Resto Induction with red handle - HACCP



Code	Designation	Øcm	Lcm	Hcm	Th.mm	ø bottom cm	Kg
Red handle for red meat							
8450.20		20	36,7	3	5	12	0,78
8450.24		24	43,5	3,5	5	14	1,03
8450.28		28	50	3,8	5	18	1,31
8450.32		32	55,6	4,5	5	20	1,7

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross contamination (transfer of bacteria from one food to another). You simply cook different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.

Non-stick aluminium frypan Choc Recto Induction with green handle -HACCP



Code	Designation	Øcm	Lcm	Hcm	Th.mm	ø bottom cm	Kg
Green handle for vegetables							
8460.20		20	36,7	3	5	12	0,78
8460.24		24	43,5	3,5	5	14	1,03
8460.28		28	50	3,8	5	18	1,31
8460.32		32	55,6	4,5	5	20	1,7

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross contamination (transfer of bacteria from one food to another). You simply cook different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.

Non-stick aluminium frypan CHOC Resto Induction with yellow handle -HACCP



Code	Designation	Øcm	Lcm	Hcm	Th.mm	ø bottom cm	Kg
Yellow handle for white meat							
8470.20		20	36,7	3	5	12	0,78
8470.24		24	43,5	3,5	5	14	1,03
8470.28		28	50	3,8	5	18	1,31
8470.32		32	55,6	4,7	5	20	1,7

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross contamination (transfer of bacteria from one food to another). You simply cook different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.

Non-stick aluminium frypan CHOC Resto Induction with blue handle -HACCP



Code	Designation	Øcm	Lcm	Hcm	Th.mm	øbottom cm	Kg
Blue handle for fish							
8440.20		20	36,7	3	5	12	0,78
8440.24		24	43,5	3,5	5	14	1,03
8440.28		28	50	3,8	5	18	1,31
8440.32		32	55,6	4,5	5	20	1,7

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross contamination (transfer of bacteria from one food to another). You simply cook different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.

NON-STICK

CHOC RESTO INDUCTION

Pancake non-stick pan CHOC Resto Induction



Code	Designation	Øcm	Th.mm	Bottom ø cm	Kg
8485.26		26	4	18	0,8
8485.30		30	4	22	1



Fish oval non-stick frypan CHOC Resto Induction



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Bottom ø cm	Kg
8481.36		36	26	4,3	5	18	1,7

This non-stick frying pan is ideal for cooking delicate dishes such as fish. The oval shape of this frying pan enables whole fish to be cooked. Firmly riveted steel handle.



PROFESSIONAL PANS MADE OF THICK ALUMINIUM
NON STICK : high-quality 5-layer PTFE coating

Improved resistance to abrasion
 Grooved bottom for better heat spreading and cooking
 Firmly riveted strip steel handle
 All heat sources except induction.
 Oven cooking : 200°C during 10 minutes

For simmering, reheating and cooking delicate dishes

CHOC CLASSIC



Round frypan CHOC



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
8180.20		20	36,7	3	4	0,61	3
8180.24		24	43,5	3,5	4	0,83	3
8180.26		26	48	3,7	4	0,95	3
8180.28		28	50	3,8	4	1,03	3
8180.30		30	54	4,5	4	1,21	3
8180.32		32	55,6	4,5	4	1,31	3
8180.36		36	66	4,7	5	2,03	3
8180.40		40	70	5,3	5	2,36	3

The non-stick frying pan is ideal for re-warming, for readying pre-cooked dishes for serving, and for cooking delicate dishes. This "lyonnaise" profile frying pan has a high flared and curved skirt. This very distinctive shape, with no sharp angles, enables the food to slide easily from the frying pan onto a plate or dish. The strip steel handle is firmly riveted.

Fish frypans CHOC



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
8181.36	Oval fish frypan	36	26	4,3	5	1,61	3
8181.40	Oval fish frypan	40	28	4,5	5	1,95	3
8184.38	Rectangular frypan	38	26	4,2	5	1,87	3

Oval and oblong frying pans are the ideal shape for cooking whole fish. The non-stick frying pan is ideal for cooking delicate dishes, such as fish. The strip steel handle is firmly riveted.

Pancake pan CHOC



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
8185.22		22	42	1,5	3,3	0,6	5
8185.26		26	45	1,5	3,3	0,7	5
8185.30		30	54	1,5	3,3	0,8	5

The non-stick crepe pan has a low skirt and optimum slip qualities, allowing crepes to be easily turned and to slide onto a plate without any problem. Firmly riveted strip steel handle.

Blinis pan CHOC



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
8140.12		12	24,2	1,5	3,3	0,2	10
8140.14		14	26	1,7	4	0,24	10

These frying pans allow you to make the well known Russian specialty, blinis as well as

fritters and pancakes.
The strip steel handle is riveted.



Non-stick conical sauté-pan CHOC



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg
8188.24		24	43	6,5	4	1,2
8188.28		28	49,5	7,1	4	1,27

The curved sauté pan is ideal for boiling down foods as its small base enables rapid heating and its large rim diameter allows a high degree of evaporation while stirring the contents. Pouring rim and rounded angles.

Roasting pan, 2 handles - Thick aluminium



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
7664.30	Total length : 36 cm	30	30	6,5	4	1,9
7664.35	Total length : 41 cm	35	25	6,5	4	1,81
7664.40	Total length : 46 cm	40	32	8	4	2,6
7664.50	Total length : 56 cm	50	40	8	4	6,61

Useful for cooking, browning meat or serving.

NON STICK PROFESSIONAL CHOC FRYPAN
THICK GAUGE ALUMINIUM
Multi-coated PTFE covering

Riveted extra-strong handle with coloured coating :

- Food safety
- Keeps each food taste separate

Riveted steel handle: possible oven cooking 10 minutes / 200°C

**CHOC
CLASSIC**

HACCP



Round non-stick aluminium frypan CHOC with red handle



Code	Designation	Øcm	Hcm	Th.mm	Kg	PU
Red handle for red meat						
8050.20		20	3	4	0,6	3
8050.24		24	3,5	4	0,9	3
8050.28		28	4	4	1,1	3
8050.32		32	4,5	4	1,6	3

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross contamination (transfer of bacteria from one food to another). You simply cook

different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.

Round non-stick aluminium frypan CHOC with yellow handle



Code	Designation	Øcm	Hcm	Th.mm	Kg	PU
Yellow handle for white meat						
8070.20		20	3	4	0,6	3
8070.24		24	3,5	4	0,9	3
8070.28		28	4	4	1,1	3
8070.32		32	4,5	4	1,6	3

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross contamination (transfer of bacteria from one food to another). You simply cook

different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.

Round non-stick aluminium frypan CHOC with blue handle



Code	Designation	Øcm	Hcm	Th.mm	Kg	PU
Blue handle for fish						
8040.20		20	3	4	0,6	3
8040.24		24	3,5	4	0,9	3
8040.28		28	4	4	1,1	3
8040.32		32	4,5	4	1,6	3

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross contamination (transfer of bacteria from one food to another). You simply cook

different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.

Round non-stick aluminium frypan CHOC with green handle



Code	Designation	Øcm	Hcm	Th.mm	Kg	PU
Green handle for vegetables						
8060.20		20	3	4	0,6	3
8060.24		24	3,5	4	0,9	3
8060.28		28	4	4	1,1	3
8060.32		32	4,5	4	1,6	3

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross contamination (transfer of bacteria from one food to another). You simply cook

different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.



ALUMINIUM NON-STICK FRYPAN SEMI-PROFESSIONAL

High quality PTFE non-stick coating
All heat sources except induction

Riveted steel handle:
possible oven cooking 10 minutes / 200°C

CHOC ACCESS



Round frypan CHOC Access



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
8030.20		20	37	3	3	0,47	3
8030.24		24	43,3	3,5	3,3	0,73	3
8030.28		28	49,5	4	3,3	0,93	3
8030.32		32	55,5	4,5	3,3	1,17	3
8030.36		36	65	4,5	4	1,66	3
8030.40		40	70	5,2	4	2,05	3

The non-stick CHOC Access frying pan enables rapid heating; it has a quality CHOC PTFE coating, thus ensuring optimum non-stick and slip qualities. It benefits from all the advantages of the "lyonnaise" profile. Its handle is firmly riveted.

Spatula for non-stick frypans



Code	Designation	Lcm	Wcm	Kg	PU
4813.01N		28	6,5	0,03	5

This flexible nylon spatula has rounded edges and is recommended for use with CHOC cooking utensils as it avoids damaging their non-stick coating. Heat resistant.

Box of 10 neoprene protective sleeves



Code	Designation	Lcm	Wcm	Hcm	Kg
4636.00		20,5	13	5,5	0,26

Universal stainless steel lid, for frying pans



Code	Designation	Øcm	Th.mm	Kg
3460.02	Suitable for frypans ø 20 - 24 cm	25	0,8	0,35
3460.03	Suitable for frypans ø 26 - 28 cm	29	0,8	0,45
3460.04	Suitable for frypans ø 30 - 32 cm	34	0,8	0,61

Stronger design for stability.
Sturdy without being heavy.
De Buyer stainless steel knob: easy to grab and place upside down.
Non-flat surface: limits excess water on kitchen countertop.
Gloss polish finish.
Made in France.





STAINLESS STEEL: A CLASSIC

Our stainless-steel products are must-have utensils for any kitchen. Its safe and durable stainless steel makes it easy to maintain. It's "pure gold". The AFFINITY multi-layer range is worth a special mention: the products heat up quickly and distribute heat beautifully.

- 48 -

Multilayer stainless steel material 5 layers
AFFINITY

- 52 -

Multilayer stainless steel material 3 layers
ALCHIMY

- 56 -

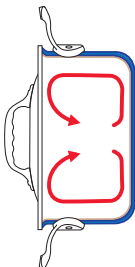
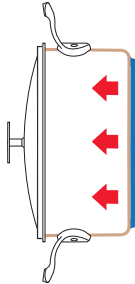
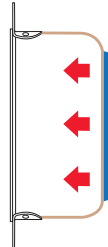
Stainless steel with sandwich bottom
MILADY

- 58 -

Stainless steel with sandwich bottom
PRIM'APPETY



STAINLESS STEEL RANGE

MULTI-LAYERS			SANDWICH BASES			
Collection	5-ply	3-ply	MILADY	MILADY TWISTY	PRIM'APPETY	
	AFFINITY	ALCHIMY				
Thickness	2,3 to 2,7 mm	2,3 to 2,7 mm	0,6 to 0,8 mm			
Cooking methods	Browning / Blanching / Frying					
Designed for cooking						
Finish	Shiny polish	Brushed polish	Shiny polish			
Heat sources						
Base of the utensil	Multi-layer	Multi-layer	Thick sandwich base (7 mm)			
French-style curved handle	Cast stainless steel handle	Sealed stainless steel tubing handle	Cast stainless steel handle	Bakelite removable handle	Stainless steel tubing handle	
Fixing of the handle or base	Riveted					
Heat stop						
Use in the oven						
Dishwasher cleaning						
Pouring edge	✓	✓	✓	✓	✓	
Diameter (cm)	9 to 32	14 to 32	14 to 28			
PCB (packaging unit)	1	1	1	1	1	



SIRHA+ BOCUSE D'OR TEAM FRANCE

// AFFINITY

Since the selection of team France at the 2019 Bocuse d'Or, de Buyer has supported Team France during the Bocuse d'Or final which takes place every two years in January, at the Sirha exhibition in Lyon.

De Buyer is providing the candidates and their team with kitchen supplies, including several essential cooking utensils from the AFFINITY collection, to help them prepare for the prestigious competition.



Paul Marcon,
candidate for France at the Bocuse d'Or 2025,
and his team



Davy Tissot,
Winner of the
Bocuse d'Or 2021



Naïs Pirollet,
candidate for France at the Bocuse d'Or 2023
5th place



COOKWARE AFFINITY

Innovative heat conductor multilayer stainless steel alloy - 5 layers:

- HOMOGENEOUS COOKING
- PERFECT HEAT DISTRIBUTION IN THE PAN
- SAVING VITAMINES AND ENERGY QUICK HEAT INCREASE

Riveted handles made of cast stainless steel.

One-piece construction - Do not distort.

Thickness from 2,3 to 2,7 mm

Closed rounded pouring edge

Suitable for all heat sources and oven cooking.

Made in France

AFFINITY



The iconic Affinity premium range in multi-layer stainless steel improves.

The edges are now closed for a more durable product.

The new, flared edges offer a more effective pouring rim and drip stop.

Moreover, Affinity round pans can now be fitted with the range's stainless steel lids.

The new version will be available from April^{1st} 2025.

Saucepan Affinity



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
WITHOUT LID							
3706.14		14	7	1,2	2,3	12	0,73
3706.16		16	8	1,7	2,3	13	0,95
3706.18		18	9	2,4	2,3	15,6	1,12
3706.20		20	10	3,3	2,3	17	1,38
3706.24		24	13	5,5	2,3	20,5	2,4
WITH LID							
3746.16		16	8	1,7	2,3	13	0,91
3746.18		18	9	2,4	2,3	15,6	1,32
3746.20		20	10	3,3	2,3	17	1,38
3706.01	Set of 3 saucepans ø16/18/20 cm Delivered in decorated box				2,3		3,5

Innovative heat conductor multilayer stainless steel alloy :

- QUICK HEAT INCREASE
- SAVING VITAMINES AND ENERGY
- PERFECT HEAT DISTRIBUTION IN THE PAN
- HOMOGENEOUS COOKING

Suitable for all heat sources and oven cooking.

One-piece construction - Do not distort.

Riveted handles made of cast stainless steel.



Straight sauté-pan Affinity



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3730.16		16	6	1	2,3	13	0,8
3730.20		20	6,5	2,1	2,3	17	1,13
3730.24		24	7	3,2	2,7	20,5	1,5
3730.28		28	7,5	5	2,7	24,5	1,94

This straight-rimmed sauté-pan is perfect for quickly browning food. Its shape assures that the humidity produced will evaporate quickly and that the juices will caramelize thoroughly.

Rounded sauté-pan Affinity



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3736.20		20	6,5	1,8	2,3	13	0,92
3736.24		24	7	2,8	2,3	17	1,34

This is the essential tool for boiling and reducing sauces. A base that is small in diameter for prompt heating and a wide rim for proper evaporation of the humidity produced. Thanks to this vessel, you will be able to prepare unsurpassable sauces.

Stainless steel frypan Affinity



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
3724.20		20	36,1	4	2,3	14,6	0,8
3724.24		24	43,2	4,3	2,3	18,8	1,18
3724.28		28	48,5	4,7	2,7	21,4	1,45
3724.32		32	56,6	5	2,7	24,3	1,8

This totally stainless steel Affinity frying pan is ideal for quickly frying and grilling meat, thanks to its ability to rapidly increase in temperature. The quality of stainless steel used to construct this frying pan qualifies it as a strong ally in the quest to caramelize your meat.

The flared-edge model will be available from 1 April 2025.

Non-stick frypan Affinity



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
3718.20		20	35,3	3	2,7	14	0,71
3718.24		24	42	3,5	2,7	17	1,1
3718.28		28	48	4	2,7	20	1,35
3718.32		32	55,4	4,5	2,7	23	1,72

This non-stick frying pan is ideal and allows delicate dishes like fish to be prepared with perfection. It is covered with PTFE and has a solid bottom that resists abrasion. This

non-stick model is available until the end of March 2025 and will be replaced by the non-stick pan with ceramic coating (ref 3717) from 1 April 2025.

Non-stick frypan Affinity with ceramic coating

new
2025



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
3717.20		20	36,1	4	2,3	14,6	0,8
3717.24		24	43,2	4,3	2,3	18,8	1,18
3717.28		28	48,5	4,7	2,7	21,4	1,45
3717.32		32	56,6	5	2,7	24,3	1,8

This non-stick frying pan is ideal for delicate cooking, such as fish. It has a new ceramic coating, guaranteed PFAS-free. This coating means you can cook with little

or no fat, it glides smoothly day after day and is easy to clean.

The Affinity wok changes from a conical shape (1) to a rounded shape (2). This new version 3748.32 offers greater stability on all burners and more even cooking.

The model changes on April 1, 2025.

Wok Affinity with 2 cast st/steel riveted handles



Code	Designation	Øcm	Lcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3743.32	(1) available until 31/3/25	32		12	5,5	2,7	9,5	1,9
3748.32	(2) from 1/4/25	2025	32	44,5	9	5,5	2,3	1,83
ACCESSORIES								
3329.10	Grid for wok ø 32 cm - While stocks last		34,5					0,14
3428.32	Glass lid with stainless steel handle	32						1,19

For all hotplates including induction hobs

new
2025



Sauté-pan with lid Affinity



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3741.20		20	6,3	2,1	2,3	17	1,48
3741.24		24	7	3,2	2,7	20,5	2,04
3741.28		28	7,5	5	2,7	24,5	2,6

This vessel has the same qualities as the straight-rimmed sauté-pan, but its two handles make it even easier to use and equally less cumbersome. It will easily find its

place in your kitchen.
L. Usable liters (75% of total capacity)

Rounded sauté pan Affinity with st/steel handles and lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3745.28		28	10	4,8	2,7	20,5	2,57

Stewpan with lid Affinity



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3742.16		16	9	1,7	2,3	13	1,24
3742.20		20	11	3,3	2,3	17	1,71
3742.24		24	13	5,5	2,3	20,5	2,36
3742.28		28	15	8,8	2,7	24	3,17

Contrary to other kitchenware, this stewpan conserves humidity thanks to its high sides. Therefore, it is suitable for heating large quantities of water, simmering, etc. The Affinity material guarantees a rapid increase in temperature and therefore saves you a significant amount of time.

Stainless steel steamcooker



Code	Designation	Øcm	Kg
3675.24		24	0,66

Steaming is a quick operation with this stainless steel steamer. Fits to the pan of the stainless steel and copper cookware. Equipped with an handle to remove it easily. Tip from the chef: to make your vegetables glisten, plunge them into cold water once they are cooked.



Stainless steel lid



Code	Designation	Øcm	Th.mm	Kg
3709.14N		14	1	0,24
3709.16N		16	1	0,28
3709.18N		18	1	0,33
3709.20N		20	1	0,39
3709.24N		24	1	0,51
3709.28		28	1	0,65

This Affinity lid is made to fit all kitchenware in this range, including on round frypans from 1 April 2025.



Roasting-pan Affinity with 2 riveted cast st/steel handles



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3727.35		41	27,5	8	2,3	2,3

Multilayer material : st/steel Aluminium St/steel
Brushed st/steel finish
Suitable also for domestic oven.
Spécial four ménager. Total size : 41x27.5x13.35 cm.
Suitable for induction.



COOKWARE ALCHIMY

Thick multi-layer stainless steel cookware 3 layers

Durable, robust, professional-quality product

Conducting material: responsive and economical on all heat sources

- Controlled cooking
- Energy savings
- Even cooking

Firm, reassuring feel

Hard-wearing, non-deformable stainless steel handles

French-style closed, watertight stainless steel tube handle

Handles solidly attached with rivets

Easy to use

Pouring edge and inside graduations

All heat sources + INDUCTION and oven

(oven for pan with long handle, max.200°C for 30 minutes)

Brush polished

Made in France

ALCHIMY



Pan set Alchimy



Code	Designation	Lcm	Wcm	Hcm	Kg
Delivered in decorated box					
3601.03	Set 3 saucepans ø 16-18-20 cm	42	22,5	18,5	3,55
3601.06	Set 6 pcs : a saucepan ø16 cm / 2 stewpans ø 20-24 cm 3 stainless steel lids ø 16- 20-24 cm	47	29,5		3,33
3601.08	Set 8 pcs : 2 saucepans ø 16-20 cm / 1 rounded pan ø 16 cm / 1 stewpan ø 24 cm / 1 frypan ø 24 cm / 3 glass lids ø 16-20-24 cm	50,5	31,5	22,5	7,3

Saucepan Alchimy



Code	Designation	Øcm	Liters.	Th.mm	Kg
3601.14		14	1,2	2,3	0,7
3601.16		16	1,7	2,3	0,85
3601.18		18	2,4	2,3	1,03
3601.20		20	3,3	2,3	1,21
3601.24		24	5,5	2,3	1,66





Straight sauté-pan Alchimy



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3602.24		24	7,7	3,1	2,3	1,15
3602.28		28	8,6	5	2,7	1,72

This straight-rimmed sauté-pan is perfect for quickly browning food. Its shape assures that the humidity produced will evaporate quickly and that the juices will caramelize thoroughly.

Rounded sauté-pan with handle Alchimy



Code	Designation	Øcm	Liters.	Th.mm	Kg
3603.16		16	1,1	2,3	0,66
3603.20		20	1,8	2,3	0,86
3603.24		24	2,9	2,3	1,17

This is the essential tool for boiling and reducing sauces. A base that is small in diameter for prompt heating and a wide rim for proper evaporation of the humidity produced. Thanks to this vessel, you will be able to prepare unsurpassable sauces.

Stainless steel frypan Alchimy



Code	Designation	Øcm	Th.mm	Bottom ø cm	Kg
3604.20		20	2,7	13,5	0,68
3604.24		24	2,7	16,5	0,94
3604.28		28	2,7	19,2	1,16
3604.32		32	2,7	22,5	1,44

This stainless steel frying pan is ideal for quickly frying and grilling meat, thanks to its ability to rapidly increase in temperature. The quality of stainless steel used to construct

this frying pan qualifies it as a strong ally in the quest to caramelize your meat.





Stewpan without lid Alchimy



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3605.16		16	8,6	1,7	2,3	12,8	0,77
3605.20		20	10,6	3,3	2,3	16,4	1,12
3605.24		24	12,4	5,5	2,3	20	1,54
3605.28		28	14,7	8,8	2,7	23,5	2,19

Contrary to other kitchenware, this stewpan conserves humidity thanks to its high sides. Therefore, it is suitable for heating large quantities of water, simmering, etc.

Sauté-pan Alchimy with 2 handles without lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3612.24		24	7,53	2,3	2,3	21,5	1,23
3612.28		28	8,6	3,8	2,7	25,5	1,63

A sautoir possesses the same qualities as a straight sauté pan with one long handle. However, its two side handles make it more convenient to handle. It is also less bulky and

easier to place in the oven.



Stainless steel steamcooker



Code	Designation	Øcm	Kg
3675.24		24	0,66

Steaming is a quick operation with this stainless steel steamer. Fits to the pan of the stainless steel and copper cookware. Equipped with an handle to remove it easily.

Tip from the chef: to make your vegetables glisten, plunge them into cold water once they are cooked.

Wok Alchimy



Code	Designation	Øcm	Lcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3608.28		28	52,1	8,1	3	2,3	13,7	1,24
3608.32		32	55,3	9,3	5,5	2,7	15,5	1,53
3329.10	Grid for wok ø 32 cm - While stocks last		34,5					0,14

This convex wok with its wide bottom is particularly stable on all stovetops and offers a large volume.
For all hotplates including induction hobs

Glass lid with stainless steel knob - compatible with Alchimy



Code	Designation	Øcm	Kg
3428.14		14	0,25
3428.16		16	0,31
3428.18		18	0,37
3428.20		20	0,44
3428.24		24	0,59
3428.28		28	0,93
3428.32		32	1,19

This lid with a deep stainless steel rim fits perfectly all cookware from the ALCHIMY collection, apart from the frying pans (see st/steel lid for frying pans, ref. 3460).
Essential for slow cooking or keeping preparations warm

without drying. The stainless steel knob is easy to grab and can be used to place the lid upside down, flat on kitchen countertop. Oven safe.



Stainless steel lid



Code	Designation	Øcm	Kg
3509.14		14	0,13
3509.16		16	0,16
3509.18		18	0,18
3509.20		20	0,21
3509.24		24	0,3
3509.28		28	0,43
3509.32		32	0,66

Suitable for all range products, except on frypans.

STAINLESS STEEL COOKWARE MILADY
PRO QUALITY

Ergonomic riveted handle made of cast stainless steel
= good hand grip without tiredness
Large thick magnetic bottom
All heat sources + induction
Perfect heat spreading on the whole bottom
Gloss polished

MILADY



Stainless steel stewpan MILADY with glass lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3427.20	Stewpan with glass lid	20	10	3	0,8	17,8	1,7
3427.24	Stewpan with glass lid	24	12	5,4	0,8	19,5	2,19
3427.28	Stewpan with glass lid	28	14	8	0,8	25	2,86

The range MILADY is extending with this elegant stainless steel stewpan. It is equipped with 2 large ergonomic st/steel handles and a glass lid.

Stainless steel steamcooker



Code	Designation	Øcm	Kg
3675.24		24	0,66

Steaming is a quick operation with this stainless steel steamer. Fits to the pan of the stainless steel and copper cookware. Equipped with an handle to remove it easily.

Tip from the chef: to make your vegetables glisten, plunge them into cold water once they are cooked.

Stainless steel frypan MILADY with riveted cast st/steel handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3412.24		24	4,8	1,2	0,8	17,5	1,24
3412.28		28	5,3	1,8	0,8	21	1,64

Stainless steel saucepan MILADY with riveted cast st/steel handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3410.14		14	7	1,2	0,8	12	0,64
3410.16		16	8	1,6	0,8	14	0,7
3410.18		18	9	2,2	0,8	15,8	0,89
3410.20		20	10	3	0,8	17,8	1,1
3410.03	Set of 3 saucepans ø 16-18-20 cm						3,15
3410.04	Set of 4 saucepans ø 14-16-18-20 cm				0,8		3,83

Discover the 'Milady de Buyer', a new pro quality stainless steel cookware which is assembled with a new cast st/steel riveted handle. Designed by de Buyer, this handle brings design along with ergonomomy and solidity. Saucepans and

frypans of the range are equipped with a magnetic bottom which allows a perfect heat spreading on all heat sources.



Stainless steel sauté-pan MILADY with riveted cast st/steel handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3411.24		24	8	3	0,8	17,7	1,1

Glass lid with stainless steel knob



Code	Designation	Øcm	Kg
3429.14		14	0,24
3429.16		16	0,29
3429.18		18	0,35
3429.20		20	0,41
3429.24		24	0,58
3429.28		28	0,74

These glass lids with stainless steel button fit the MILADY range of pans and sauté pans (not for round frypans). Suitable for oven cooking.



PRIM'APPETY

STAINLESS STEEL COOKWARE PRIM'APPETY PROFESSIONAL Stainless steel - Satin polished

Magnetic sandwich bottom - For all heat sources + INDUCTION

Pouring rim - Graduated

Welded handles - Easy cleaning - Dishwasher safe



Saucepan Prim'Appety



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3501.04	Set of 4 saucepans ø 14-16-18-20 cm				0,8	3,3
3501.12		12	6	0,7	0,8	0,44
3501.14		14	7	1	0,8	0,6
3501.16		16	7,5	1,6	0,8	0,7
3501.18		18	9	2,2	0,8	0,9
3501.20		20	9	3	0,8	1,07
3501.24		24	11	5,4	0,8	1,55
3501.28	with 2 handles	28	13	8	0,8	2,4

Totally stainless steel. Sandwich bottom. Pouring lips. All heat sources including induction. Easy to clean. Satin polished. Welded handles.



Round stainless steel frypan Prim'Appety



Code	Designation	Øcm	Hcm	Th.mm	Kg
3504.20		20	5	0,6	1,12
3504.24		24	5	0,6	1,35
3504.28		28	5	0,8	1,45
3504.32	With 2 handles	32	6,5	0,8	2,5



Rounded sauté-pan Prim'Appety

Sauté-pan Prim'Appety , st. steel handle

											
Code	Designation	Øcm	Hcm	Th.mm	Kg	Code	Designation	Øcm	Hcm	Th.mm	Kg
3503.16		16	6	0,8	0,65	3502.20		20	6	0,8	1
3503.18		18	6,5	0,8	0,85	3502.24		24	6	0,8	1,2
3503.20		20	7	0,8	1,1	3502.28		28	6	0,8	1,4
3503.24		24	8	0,8	1,3						
3503.28		28	10	0,8	1,5						

Stewpan without lid Prim'Appety





Code	Designation		Øcm	Hcm	Liters.	Th.mm	Kg
3505.20	20	10	3,1	0,8	1,16		
3505.24	24	12	5,4	0,8	1,66		
3505.28	28	14	8,6	0,8	2,13		
3505.32	32	16	13,5	0,8	3,2		
3505.36	36	18	18,3	0,8	4		
3505.40	40	20	25	1	5,7		
3505.45	45	22,5	33	1	7,6		
3505.50	50	25	43,4	1	8,9		

Totally stainless steel.Thick sandwich bottom. Pouring lips.
Satin poilshed. Welded handles.
All heat sources including induction. Easy to clean.

High stewpan Prim'Appety without lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3506.20		20	13	4	0,8	1,26
3506.24		24	14,5	6,6	0,8	1,8
3506.28		28	18	11,1	0,8	2,3
3506.32		32	20	16,1	0,8	3,8
3506.36		36	22	22,4	0,8	4,5
3506.40		40	25	31,4	1	6
3506.50		50	30	58,9	1	9,2

Stockpot without lid Prim'Appety



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3507.20		20	20	6,25	0,8	1,7
3507.24		24	24	11	0,8	2,1
3507.28		28	28	17	0,8	2,9
3507.32		32	32	25	0,8	4,4
3507.36		36	36	36	0,8	5,1
3507.40		40	40	45	1	6,4
3507.45		45	45	69	1	9
3507.50		50	50	100	1	11

Totally stainless steel. Sandwich bottom. Pouring lips. All heat sources including induction. Easy to clean. Satin polished. Welded handles.

Stainless steel steamcooker



Code	Designation	Øcm	Kg
3675.24		24	0,66

Steaming is a quick operation with this steamer. Suitable for PRIM'APPETY stewpans. Tip from the chef: to make your vegetables glisten, plunge them into cold water once they are cooked.

Stainless steel lid



Code	Designation	Øcm	Kg
3509.14		14	0,13
3509.16		16	0,16
3509.18		18	0,18
3509.20		20	0,21
3509.24		24	0,3
3509.28		28	0,43
3509.32		32	0,66
3509.36		36	0,8
3509.40		40	0,96
3509.45		45	1,12
3509.50		50	1,8

Suitable for all range products

Stainless steel rounded WOK - Special induction hob



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg
3122.36	Flat rim	36	63,5	9,5	1,5	1,3
	Inner pan: polished					
	Outer pa : gloss polished					

Stainless steel stand for hemispherical wok



Code	Designation	Øcm	Hcm	Th.mm	Kg
3122.00		24	3,65	1	0,25

Bain-marie cooker



The double boiler cooker consists of a hollow stainless steel shell in which water is heated. It enables to heat at lukewarm temperatures. No burning, no sticking, no boiling over.

Examples of uses :

- Melting chocolate.
- Preparing sauces or creams.
- Maintaining temperature of preparations.
- Reheating dishes.
- Heating milk etc.

Suitable on all heat sources incl. induction hobs.

Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3437.16N	With handle and double st. steel body	16	12,5	1,5	1	0,97

2-level smoker oven for hot and cold smoking - Stainless steel



Food is subjected, over a prolonged period, to smoke which has an antiseptic effect and increases shelf life, at the same time enhancing the taste.

Smoking gives food a woody taste. More specifically, you can smoke meat (steak, chops, filet mignon, etc.), poultry (chicken, duck, etc.), charcuterie (essentially ham, bacon, large sausages, small sausages, andouilles [spicy sausages]) and fish (salmon, trout, eel, mackerel, etc.).

The principle lies in exposing food to smoke at different temperatures, depending on the desired result.

Sawdust is sterilized and dust free.

Guaranteed without chemical. Sawdust HB50/1000.

Grain size : 0.5 to 1.0mm. Humidity 8 to 12 %.

In compliance with the standards DIN ISO 9001.

Code	Designation	Lcm	Wcm	Hcm	Kg
3441.60	large 60 x 40 cm	60	40		
3441.00	small 31 x 31 cm	31	31	20	7,3
	While stocks last				
	Composition :				
	Smoking chamber with lid				
3441.93	st/steel grid for smoker 31x31 cm				
3441.91	Oven and lid				
3441.90	Fire pit				
3441.92	Aluminium telescopic and flexible pipe				
	One thermometer				
	500 g. of sawdust				
	2 removable feet				
	Delivered with smoking advice and recipes				
	To be assembled				
	Beech sawdust for food smoking:				
4441.01	Bag of 0,5 kg				0,51
4441.15	Bag of 15 kg				15,1





cookware REMOVABLE LINE

Cook, simmer or sear,
Stainless steel, carbon steel or nonstick
Customizable and space saving cookware without any compromise.
Three materials with a variety of cookware styles and comfortable
and ergonomic handles to choose from.

- 65 -

REMOVABLE LINE STAINLESS STEEL & WOODEN HANDLES

Multilayer stainless steel
ALCHIMY

Nonstick
CHOC EXTREME

Carbon steel MINERAL B

- 70 -

REMOVABLE LINE BAKELITE & SILICONE HANDLES

Stainless steel with sandwich bottom
MILADY

Nonstick
CHOC INTENSE

Carbon steel MINERAL B



REMOVABLE LINES

REMOVABLE LINE
BAKELITE & SILICONE HANDLES

Curved French-style handle for an optimal grip. Can be held firmly and safely with one hand. Locks automatically by placing the handle straight down. Press button to unlock.



Sold in pack of 2.



Sold in pack of 2.



ALCHIMY

MINERAL B

**CHOC
INTENSE**

Multilayer stainless steel
3 layers

Brushed

x 2
rivete

Browning. Blanching.
Frying.

aring. Grilling.
Browning.

Reheating. Simmering.
Cooking gently.

 Occasional
not to alter the
nonstick coating Occasional
not to alter the
nonstick coating

5 saucepans
2 straight sauté-pans
1 conical sauté-pan
4 round frypans

2 round frypans
1 conical sauté-pan

6 saucepans
1 conical sauté-pan
2 round frypans

2 conical sauté-pans
4 round frypans
2 crepe pans

1 conical sauté-pan
3 round frypans
1 crepe pan

These iconic de Buyer collections also come with the option of removable handles:

- Stainless Steel ALCHIMY LOQY
- Non-stick CHOC EXTREME LOQY
- Carbon steel MINERAL B LOQY

Three cookware collections that complement each other for all-purpose cooking. Saucepans, stewpans, frying pans, saute pans: all the kitchen essentials made with a beautiful and ergonomic design fit for professionals.

With an innovative clamping system that is safe, simple and durable. Easy and safe handling with 2 bases firmly fastened with rivets.



Cast stainless steel handle for removable line LOQY

		
Code	Designation	Kg
3660.00		0,2

Cast stainless steel. Sturdy and durable.
French-style curved handle, to provide optimal grip.
Can be held firmly and safely with one hand.
Locks automatically by placing the handle straight down. Press button to unlock.

Set of 2 wooden handles for removable line LOQY

		
Code	Designation	Kg
3660.02		0,04

Beechwood and stainless steel rivets.
Sold in pack of 2.
Handles securely clip on bases. Made in France.



ALCHIMY COOKWARE**3ply multi-layer stainless steel cookware**

Durable, robust, professional-quality product

Conductive material: responsive and economical on all heat sources

- Temperature control
- Even heating
- Faster cooking

Easy to use

Pouring edge and inside measurement marks

All heat sources + INDUCTION and oven

Brushed finish

Made in France**ALCHIMY**

set 3661.03

**Multilayer stainless steel saucepan ALCHIMY , without handle**

Set 3661.02

Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3661.14		14	7,4	1,2	2,3	0,54
3661.16		16	8,8	1,7	2,3	0,74
3661.18		18	9,6	2,4	2,3	0,91
3661.20		20	10,6	3,3	2,3	1,09
3661.24		24	12,5	5,5	2,3	1,5
3661.02	2 saucepans ø16-20 cm + long handle 3660.00					2,1
3661.03	Set 3 saucepans ø 16-20-24 cm					5
	+ set 2 handles 3660.02					
	+ 3 glass lids 3428 ø 16-20-24 cm					

See page 65 for removable handles (long handles 3660.00/double handles 3660.02), to be ordered separately. The lid ref. 3428 perfectly fits saucepans from the ALCHIMY collection.

Stainless steel steamcooker

Code	Designation	Øcm	Kg
3675.24		24	0,66

Steaming is quick and easy with this stainless steel steamer. Fits perfectly inside our various stainless steel and copper pans of the same size. Equipped with a handle to easily remove it.

Chef's Tip: make your vegetables glisten by plunging them into the cold water after cooking.





Rounded sauté-pan Alchimy without handle

Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3664.24		24	8	2,9	2,3	1



Each model LOQY comes with 2 bases to clip handles on. Handles not included.
See page 65 for removable handles (long handles 3660.00/double handles 3660.02), to be ordered separately.
The lid ref. 3428 with its deep stainless steel rim perfectly fits all utensils from the ALCHIMY collection.

This straight-rimmed sauté-pan is perfect for quickly browning food. Its shape assures that the humidity produced will evaporate quickly and that the juices will caramelize thoroughly.

Straight sauté-pan Alchimy without handle

Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3662.24		24	7,7	3,1	2,3	1,2
3662.28		28	8,6	5	2,7	1,57



Each model comes with 2 bases to clip handles on. Handles not included.
See page 65 for removable handles (long handles 3660.00/double handles 3660.02), to be ordered separately.
The lid ref. 3428 with its deep stainless steel rim perfectly fits all utensils from the ALCHIMY collection.

This straight-rimmed sauté-pan is perfect for quickly browning food. Its shape assures that the humidity produced will evaporate quickly and that the juices will caramelize thoroughly.

Glass lid with stainless steel knob, compatible with Alchimy

Code	Designation	Øcm	Kg
3428.16		16	0,31
3428.18		18	0,37
3428.20		20	0,44
3428.24		24	0,59
3428.28		28	0,93



This lid with a deep stainless steel rim fits perfectly all cookware from the ALCHIMY collection, apart from the frying pans (see stainless steel lid for frying pans, ref. 3460).
Essential lid, ideal for slow cooking or keeping preparations warm without drying. The stainless steel knob is easy to grab and can be

used to place the lid upside down, flat on kitchen countertop. Oven safe.

Stainless steel frypan Alchimy without handle

new
2025

Code	Designation	Øcm	Th.mm	Bottom ø cm	Kg
3663.20	2025	20	2,7	13,3	0,58
3663.24		24	2,7	17	0,81
3663.28		28	2,7	20	1
3663.32	2025	32	2,7	22,4	1,27



Each model comes with 2 bases to clip handles on. Handles not included.
See page 65 for removable handles (long handles 3660.00/double handles 3660.02), to be ordered separately.

This stainless steel frying pan is ideal for quickly frying and grilling meat, thanks to its ability to rapidly increase in temperature. The quality of stainless steel used to construct this frying pan qualifies it as a strong ally in the quest to caramelize your meat.

CHOC EXTREME removable line

Cookware made of real pressure cast aluminium
Improved higher quality non-stick coating
ULTRA REINFORCED
Extreme durability = longer lifetime
Undistortable thick magnetic bottom
All heat sources including induction

For simmering, reheating and cooking delicate dishes

CHOC EXTREME



Round nonstick frypan CHOC EXTREME without handle



Code	Designation	Øcm	Th.mm	Perso	Kg
8364.24		24	3	16,2	1
8364.28		28	3	18,5	1,28
Stainless steel universal lid for frypan:					
3460.02	Suitable for frypans ø 20 - 24 cm	25	0,8		0,35
3460.03	Suitable for frypans ø 26 - 28 cm	29	0,8		0,45

Each model comes with 2 bases to clip handles on. Handles not included.

See page 65 for removable handles (long handles 3660.00/double handles 3660.02), to be ordered separately.

CHOC EXTREME is made from pressure cast aluminium and is covered with the highest quality non-stick coating which is consolidated by a PTFE projection. It stands up excellently to deformation, scratches and sudden changes in temperature. This frying pan is ideal for providing regular cooking.



Non-stick sauté-pan CHOC EXTREME without handle



Code	Designation	Øcm	Liters.	Th.mm	Bottom ø cm	Kg
8365.24		24	2,5	3	14,6	1,2
8365.28		28	3,5	3	18,7	1,52
Glass lid with stainless steel handle						
3429.24		24				0,58
3429.28		28				0,74

Each model comes with 2 bases to clip handles on. Handles not included.

See page 65 for removable handles (long handles 3660.00/double handles 3660.02), to be ordered separately.



MINERAL B CARBON STEEL COOKWARE - BEESWAX FINISH REMOVABLE LINE

- beeswax finish protects against oxidation
- natural nonstick coating
- seasoning required

All heat sources + induction
Oven-safe without handles

Made in France
ORIGINE FRANCE GARANTIE

MINERAL B



Steel deep country pan MINERAL B without handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
5665.24		24	8	2,5	2,5	16,6	1,76
3429.24	Glass lid with stainless steel handle	24					0,58

Each model comes with 2 bases to clip handles on. Handles not included.

See page 65 for removable handles (long handles 3660.00/double handles 3660.02), to be ordered separately.

Steel frypan MINERAL B without handle



Code	Designation	Øcm	Th.mm	Bottom ø cm	Kg
5664.24		24	2,5	17,5	1,26
5664.28		28	3	20,5	1,91

Each model comes with 2 bases to clip handles on. Handles not included.

See page 65 for removable handles (long handles 3660.00/double handles 3660.02), to be ordered separately.

Universal stainless steel lid, for frying pans



Code	Designation	Øcm	Th.mm	Kg
3460.02	Suitable for frypans ø 20 - 24 cm	25	0,8	0,35
3460.03	Suitable for frypans ø 26 - 28 cm	29	0,8	0,45
3460.04	Suitable for frypans ø 30 - 32 cm	34	0,8	0,61

Stronger design for stability.

Sturdy without being heavy.

De Buyer stainless steel knob: easy to grab and place upside down.

Non-flat surface: limits excess water on kitchen countertop.

Gloss polish finish.



STAINLESS STEEL COOKWARE TWISTY Removable line

Large thick magnetic bottom INDUCTION - All heat sources + induction
Perfect heat spreading on the whole bottom
Gloss polished - Pouring lips & Rounded edges
Perfect hygiene and easy cleaning



Removable "Soft Touch" handle



Code	Designation	Kg
8359.00	Black	0,12
8359.30	Orange	0,12
	While stocks last	

Removable Bakelite handle. Comes in 2 colors.
Non-slip, velvety feel. Ergonomic. Heat resistant.
Can be held firmly and safely with one hand.
Locks and unlocks with a simple rotation.

- Nonstick aluminium CHOC INTENSE
- Steel MINERAL B

This handle is suitable for the 3 removable cookware ranges :
- Stainless steel TWISTY

Stainless steel saucepan TWISTY without handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom Ø cm	Kg
3491.14		14	7	1,2	0,8	12	0,44
3491.16		16	8	1,6	0,8	14	0,53
3491.18		18	9	2,2	0,8	15,8	0,72
3491.20		20	10	3	0,8	17,8	0,85
3491.24		24	12	5,4	0,8	19,5	1,28
3491.28	Use only with both silicone handles	28	14	8	0,8	25	1,95
3491.03	Set of 3 saucepans ø 16-18-20 cm without handles				0,8		2,49
3491.04	Set of 4 saucepans ø 14-16-18-20 cm supplied with an handle & 2 silicone handles - black				0,8		3,11



Removable lines

MILADY TWISTY, st/steel range with removable handle

Stainless steel steamcooker



Code	Designation	Øcm	Kg
3675.24		24	0,66

Steaming is a quick operation with this stainless steel steamer. Fits to the pan of the stainless steel and copper cookware. Equipped with an handle to remove it easily.
Tip from the chef: to make your vegetables glisten, plunge them into cold water once they are cooked.



Stainless steel sauté-pan TWISTY



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3495.24		24	8	3	0,8	17,7	0,98

Stainless steel frypan TWISTY, without handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3493.24		24	4,8	1,2	0,8	17,5	0,88
3493.28		28	5,3	1,8	0,8	21	1,22

Glass lid



Code	Designation	Øcm	Hcm	Kg
4112.14		14	6,3	0,24
4112.16		16	6,3	0,3
4112.18		18	6,3	0,35
4112.20		20	6,8	0,41
4112.24		24	7,5	0,58
4112.28		28	7,5	0,74
4112.32		32	7,5	1,1

Possible oven cooking 200°C max.

Set of 2 black silicone handles



Code	Designation	Kg
8360.00	black	0,04



CHOC INTENSE Removable nonstick line - FORGED ALUMINIUM

NONSTICK COOKWARE

Removable Soft Touch comfortable and ergonomic handle

All heat sources + induction

Made in France

**CHOC
INTENSE**

Nonstick frypan CHOC INTENSE, without handle



Code	Designation	Øcm	Th.mm	Bottom ø cm	Kg
8740.20		20	4	14	0,6
8740.24		24	4	16,6	0,8
8740.28		28	4	20,6	1,1
8740.32		32	4	22	1,3

Nonstick sauté pan CHOC INTENSE, without handle

Code	Designation	Øcm	Bottom ø cm	Kg
8748.24		24	16,6	1
8748.28		28	22	1,3
	Glass lid, st/steel handle			
3429.24		24		0,58
3429.28		28		0,74



Nonstick crêpe pan CHOC INTENSE, without handle

Code	Designation	Øcm	Th.mm	Perso	Kg
8745.26		26	4	18	0,73
8745.30		30	4	22	1





MINERAL B CARBON STEEL COOKWARE - BEESWAX FINISH

REMOVABLE LINE TWISTY

- beeswax finish protects against oxidation
- natural nonstick coating
- seasoning required

Removable Soft Touch comfortable and ergonomic handle
All heat sources + induction

Oven-safe without handles

Made in France

ORIGINE FRANCE GARANTIE

Removable "Soft Touch" handle



Code	Designation	Kg
8359.00	Black	0,12
8359.30	Orange	0,12
	While stocks last	

Removable Bakelite handle. Comes in 2 colors.
Non-slip, velvety feel. Ergonomic. Heat resistant.
Can be held firmly and safely with one hand.
Locks and unlocks with a simple rotation.

Steel frypan MINERAL B, without handle



Code	Designation	Øcm	Th.mm	Bottom ø cm	Kg
5630.20		20	2,5	14	0,86
5630.24		24	2,5	17,5	1,23
5630.28		28	3	21	1,93

Steel sauté pan MINERAL B, without handle



Code	Designation	Øcm	Hcm	Liters	Th.mm	Bottom ø cm	Kg
5634.24		24	7,8	2,5	2,5	16,5	1,72
3429.24	Glass lid with stainless steel handle	24					0,58

Steel crepe pan MINERAL B, without handle



Code	Designation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
5635.26		26	1,3	2,5	22,5	1,24





THE EXCELLENCE OF COPPER

Copper is a leading material for kitchen use and loved by professionals and keen amateurs as well. It conducts heat quickly and evenly and is perfect for thickening sauces and cooking when particular care is required. The utensil bodies are made of a colaminated material (90% copper; 10% stainless steel). The copper is hand-polished using traditional methods - its gentle, soothing aura making it the perfect companion for your table.

- 77 -

Copper stainless steel Induction
PRIMA MATERA
cast stainless steel handles

- 81 -

Copper stainless steel Induction
PRIMA MATERA
cast steel handles

- 83 -

Copper stainless steel INOCUIVRE
cast stainless steel handles

- 86 -

Copper stainless steel INOCUIVRE
cast steel handles

- 88 -

Copper stainless steel INOCUIVRE
brass handles

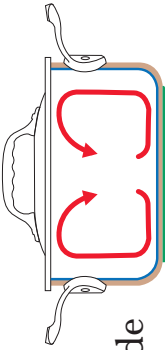


COPPER RANGE

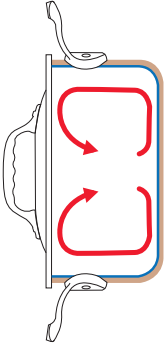
INDUCTION
PRIMA MATERA

SOLID COPPER

Material of the body of the pan
90% copper outside and 10% stainless steel inside



NON-INDUCTION
INOCUIVRE



Thickness	2 mm		1,2 to 2 mm	
Cooking methods	Simmering / Reducing / Flambéing			
Designed for cooking				
Finish	Shiny polish			
Heat sources				
Base of the utensil	Projected stainless steel base			
French-style curved type of handle	Cast stainless steel handle	Cast steel handle	Cast stainless steel handle	Cast steel handle
Fixing of the handle or base	Riveted			
Heat stop				
Use in the oven				
Dishwasher cleaning				
Diameter (cm)	14 to 32		9 to 36	12 to 32
PCB (packaging unit)	1	1	1	1
				10 to 32
				1

INOUCIVRE INDUCTION

- Copper outside 90% = excellent heat diffusion
- Stainless steel inside 10% = matchless hygiene - ease of use
- Ergonomic cast stainless steel riveted handles
- All heat sources including induction
- Made in France

PRIMA MATERA



Saucepan with magnetic bottom INDUCTION

Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6206.14		14	7,3	1,2	2	12	1,06
6206.16		16	8,3	1,8	2	13,5	1,37
6206.18		18	9,3	2,5	2	15,5	1,66
6206.20		20	10,5	3,3	2	17	2,06
6206.24		24	12,4	6	2	22	2,75



This saucepan made of copper and stainless steel on the inside enables to enjoy the exceptional degree of conductivity of copper on all types of heat sources, including INDUCTION, thanks to its magnetic bottom. The cast stainless steel ergonomic handle are firmly riveted. The st/steel lid 3709 is suitable for the PRIMA MATERA pans (except frypan).

Sauté pan with magnetic bottom INDUCTION

Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6230.16		16	5,5	1	2	13,5	1,13
6230.20		20	5,8	1,8	2	17,5	1,48
6230.24		24	6,6	3	2	22	2,06



The st/steel lid 3709 is suitable for the PRIMA MATERA pans (except frypan).



Frypan with magnetic bottom INDUCTION and stainless steel handle



Code	Designation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
6224.20		20	4	2	13,5	1,3
6224.24		24	4	2	16,5	1,41
6224.28		28	4	2	20	1,86
6224.32		32	5,5	2	23	2,38

Conical sauté pan with magnetic bottom INDUCTION



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6236.20		20	7,2	1,7	2	13	1,32
6236.24		24	8,2	3,1	2	16,3	2,75

This flared sauté pan is ideal for boiling down cooking juices. That's often one of the reasons it's the professionals' first choice. The st/steel lid 3709 is suitable for the PRIMA MATERA pans (except frypan).

Stainless steel lid



Code	Designation	Øcm	Th.mm	Kg
3709.14N		14	1	0,24
3709.16N		16	1	0,28
3709.18N		18	1	0,33
3709.20N		20	1	0,39
3709.24N		24	1	0,51
3709.28		28	1	0,65

This lid is made to fit all kitchenware in this range, except round frypans.

COPPER

Massive copper Induction PRIMA MATERA , cast stainless steel handle



Stockpot with magnetic bottom INDUCTION and st/steel lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6244.20		20	18	5,7	2	22	3,1

This stockpot is a must for simmering family dishes and is the ideal utensil for preparing bouillabaisse, Irish stew, couscous ingredients, vegetable broth, etc.

High stewpan with magnetic bottom INDUCTION and st/steel lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6243.24		24	17,2	7,5	2	22	3,6



Sauté pan and st/steel lid



Rounded sauté pan with 2 st/steel handles



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6241.20		20	6	1,8	2	17,5	1,9
6241.24		24	6,8	3,1	2	22	2,51
6241.28		28	9,2	4,9	2	25	3,12

This sauté pan made of copper and stainless steel on the inside has a magnetic bottom and is adapted to all hotplates, including INDUCTION. The riveted handles are made of cast stainless steel.

Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6232.28	delivered with stainless steel lid	28	10	4,9	2	20,5	3,12

COPPER

Massive copper Induction PRIMA MATERA , cast stainless steel handle

Stewpan with magnetic bottom INDUCTION and st/steel lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6242.16		16	8,8	1,8	2	13,5	1,54
6242.20		20	10,3	3,3	2	17	2,21
6242.24		24	12,3	5,4	2	22	3,22
6242.28		28	13,5	8	2	25	4,07

This stewpan made of copper and stainless steel on the inside has a magnetic bottom and is adapted to all hotplates, including INDUCTION. The riveted handles are made of cast stainless steel.

WOK with 2 cast st/steel handles



Code	Designation	Øcm	Lcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6247.32	ø bottom 10 cm	32		12,5	4	2	17	2,5
3329.10	Grid for wok ø 32 cm - While stocks last		34,5					0,14
	Glass lid with stainless steel handle							
3429.32		32						1,1

Care :

- **The COPPER outside** : the colour changes on a heat sources. Use a special copper cleaner to give brilliance back to a copper utensil. Never use a metal sponge.
- **The STAINLESS STEEL inside** : easy care with a sponge and washing-up liquid.
- If you burn food in your utensil Inocuire, soak during half a day with water and washing-up liquid.
- Cleaning in the dishwasher is not recommended. The copper utensils with cast steel handles may rust.

Stainless steel steamcooker



Code	Designation	Øcm	Kg
3675.24		24	0,66

Steaming is a quick operation with this steamer with fits on the copper pans. Equipped with an handle. Tip from the chef: to make your vegetables glisten, plunge them into cold water once they are cooked.

COPPER STAINLESS STEEL INDUCTION

- Copper outside 90% = excellent heat diffusion
- Stainless steel inside 10% = matchless hygiene - ease of use
- Ergonomic cast steel riveted handles
- All heat sources including induction
- Made in France

PRIMA MATERA



Saucepan with magnetic bottom INDUCTION, cast iron handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm
6306.14		14	7,3	1,2	2
6306.16		16	8,3	1,8	2
6306.18		18	9,3	2,5	2

This design of pan is the utensil professional kitchens can't do without. It is especially suited to boiling down (sauce making...). The walls are stainless steel on the inside. The cast steel handle is firmly riveted. 2mm-thick (90% copper and 10% stainless steel).

Sauté pan with magnetic bottom INDUCTION, cast iron handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm
6330.24		24	6,6	3	2

The copper lid 6463 is suitable for this PRIMA MATERA pans with cast steel handles (except frypan).

Lid, cast-iron handle



Code	Designation	Øcm	Th.mm	Kg
6463.14		14	1,2	0,21
6463.16		16	1,2	0,27
6463.18		18	1,2	0,35
6463.20		20	1,2	0,41
6463.24		24	1,2	0,68
6463.28		28	1,2	0,8

The inside of the lid is stainless steel. The handle is made from cast steel and is firmly riveted.

COPPER

Massive copper Induction PRIMA MATERA, cast iron handles



Rounded sauté pan INDUCTION with copper lid, cast iron handles



Code	Designation	Øcm	Hcm	Liters.	Th.mm
6332.28		28	10	4,9	2

Conical sauté pan with magnetic bottom INDUCTION, cast iron handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm
6336.20		20	7,2	1,7	2

This flared sauté pan is ideal for boiling down cooking juices. That's often one of the reasons it's the professionals' first choice. The st/steel lid 3709 is suitable for the PRIMA MATERA pans (except frypan).

Frypan with magnetic bottom INDUCTION, cast iron handle



Code	Designation	Øcm	Hcm	Th.mm
6324.24		24	4	2
6324.28		28	4	2
6324.32		32	5,5	2

Stewpan with magnetic bottom INDUCTION with lid , cast iron handles

Code	Designation	Øcm	Hcm	Liters.	Th.mm
6342.16		16	8,8	1,8	2
6342.20		20	10,3	3,3	2
6342.24		24	12,3	5,4	2
6342.28		28	13,5	8	2

The stewpan has high sides, which allows you to simmer food or cook large volumes of liquid, vegetables, etc. The moisture stays in the pot. The walls are stainless steel on the

inside. The handles are firmly riveted.



INOCUIVRE

- Copper outside 90% = excellent heat diffusion
- Stainless steel inside 10% = matchless hygiene - ease of use
- Ergonomic cast stainless steel riveted handles
- All heat sources except induction
- Made in France

INOCUIVRE



Saucepan



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6406.14		14	7,8	1,2	1,5	0,63
6406.16		16	9	1,8	1,5	0,97
6406.18		18	10	2,5	1,5	1,37
6406.20		20	10,7	3,3	1,5	1,9

A new 2mm-thick (90% copper and 10% stainless steel) professional and smart line INOCUIVRE.

Round frypan



Code	Designation	Øcm	Hcm	Th.mm	Kg
6424.20		20	3,5	2	0,95
6424.24		24	3,7	2	1,3
6424.28		28	3,6	2	1,55

It is the perfect frypan for quick cooking. It will also be an elegant product in your kitchen thanks to its design.



Sauté pans



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6430.16	Straight sauté-pan	16	5,8	1	1,5	0,75
6430.20	Straight sauté-pan	20	6,5	1,8	1,5	1,08
6430.24	Straight sauté-pan	24	7,5	3	2	2
6436.20	Conical sauté-pan	20	7,2	1,7	1,5	1,32
6436.24	Conical sauté-pan	24	7,5	3,1	2	1,8

Made up of 90% copper and 10% stainless steel, this sauté-pan will ensure you a good heat convection and is easy to clean.

Stainless steel lid



Code	Designation	Øcm	Th.mm	Kg
3709.14N		14	1	0,24
3709.16N		16	1	0,28
3709.18N		18	1	0,33
3709.20N		20	1	0,39
3709.24N		24	1	0,51
3709.28		28	1	0,65

This lid is made to fit all kitchenware in this range, except round frypans.

Sauté pan with 2 cast stainless steel handles with lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6441.20		20	6,2	1,8	1,5	1,5
6441.24		24	7	3	2	2,38
6441.28		28	9	4,9	2	3,36

With a 2 mm thickness this sauté pan allows quick browning of food. It is really practical and elegant.

COPPER

Massive copper INOCUIVRE with stainless steel handles

Stewpan with 2 cast stainless steel handles with lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6442.16		16	9	1,8	1,5	1,28
6442.20		20	11	3,3	1,5	2,23
6442.24		24	12	5,4	2	3,25
6442.28		28	13,5	8	2	3,96

The stewpan has high sides which allows you to simmer food or cook large volumes of liquid, vegetables, etc. The moisture stays in the pot. The material that composes it offers an extraordinary cooking quality.

Roasting-pan - copper st/steel - with 2 riveted cast st/steel handles



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
6427.35	Roasting pan	41	27	8	2	2,2

Multilayer material : copper alu st/steel
Handles made of cast stainless steel
Suitable also for domestic oven.





Saucepan, cast-iron handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6460.01	Set of 5 - ø12-20 cm					8,28
6460.12		12	7	0,8	1,5	0,77
6460.14		14	7,5	1,2	1,5	1,23
6460.16		16	9	1,8	1,5	1,3
6460.18		18	9	2,5	1,5	1,61
6460.20		20	10,8	3,3	1,5	1,96

This design of pan is the utensil professional kitchens can't do without. It is especially suited to boiling down (sauce making...). The walls are stainless steel on the inside. The cast steel handle is firmly riveted. 2mm-thick (90% copper and 10% stainless steel). All

hotplates except induction.

Sauté-pan, frypan, cast iron handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6464.16	Conical sauté-pan, no lid While stocks last	16	6	0,9	1,5	0,9
6464.20	Conical sauté-pan, no lid	20	7	1,7	1,5	1,38
6464.24	Conical sauté-pan, no lid	24	8	2,9	2	1,93
6462.16	Sauté-pan, no lid	16	5,5	1	1,5	0,84
6462.20	Sauté-pan, no lid	20	6	1,8	1,5	1,45
6462.24	Sauté-pan, no lid	24	7	3,1	2	2,15
6462.28	Sauté-pan, no lid	28	8,5	4,9	2	2,85
6465.20	Frypan	20	3,4		2	1,04
6465.24	Frypan	24	4,2		2	1,48
6465.28	Frypan	28	3,6		2	1,7
6465.32	Frypan	32	5		2	2,44

Heavy duty sauté pans and frying pans are utensils professional kitchens can't do without. The straight-sided sauté pan allows quick browning of food, the tapered sauté pan is ideal for boiling down sauces, and the frying pan turns out to be perfect for frying, searing, and flambéing food. The walls are stainless steel on the inside. The cast steel handle is firmly riveted. All hotplates except induction.

Lid, cast-iron handle



Code	Designation	Øcm	Th.mm	Kg
6463.12		12	1,2	0,17
6463.14		14	1,2	0,21
6463.16		16	1,2	0,27
6463.18		18	1,2	0,35
6463.20		20	1,2	0,41
6463.24		24	1,2	0,68
6463.28		28	1,2	0,8

The inside of the lid is stainless steel. The handle is made from cast steel and is firmly riveted.

COPPER

Massive copper INOCUIVRE with cast iron handles



Stewpan with lid, cast-iron handles



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6466.16		16	8,8	1,8	1,5	1,5
6466.20		20	10,5	3,3	1,5	2
6466.24		24	12,5	5,4	2	3,24
6466.28		28	13,5	8	2	4,05

The stewpan has high sides, which allows you to simmer food or cook large volumes of liquid, vegetables, etc. The moisture stays in the pot. The walls are stainless steel on the inside. The handles are firmly riveted. All hotplates except induction.

High stewpan with lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6467.24		24	17,2	7,5	2	3,67
While stocks last						

All hotplates except induction.

INOCUIVRE



INOCUIVRE Copper 90% Stainless steel 10%

Ergonomic brass riveted handles

Suitable for cooking as well as presentation on table and making flambés

All heat sources except induction



Saucepan



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6445.10		10	5,2			0,33
6445.12		12	6	0,8	1,5	0,5
6445.14		14	7	1	1,5	0,63
6445.16		16	8,5	1,6	1,5	0,8
6445.18		18	9	2,5	1,5	0,99
6445.20		20	10	3,5	1,5	1,21

This design of pan is especially well adapted to the table and making flambés or can be used simply to decorate the kitchen interior. It can also be used for cooking on medium-power heat sources. The walls are stainless steel on the inside, which makes

for easy upkeep and removes the need for re-tinning. Riveted brass handle.

Sauté-pan without lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6448.16		16	5	1	1,5	0,75
6448.20		20	6	1,8	1,5	0,94
6448.24		24	6,5	3	2	1,81

The straight-sided sauté pan allows quick browning of food and proves ideal for serving and for flambéing. The walls are stainless steel on the inside, which makes for easy upkeep and removes the need for re-tinning. The brass handle is firmly riveted.

Frypan with brass handle



Code	Designation	Øcm	Hcm	Th.mm	Kg
6450.20		20	3	2	0,91
6450.24		24	4	2	1,3
6450.28		28	4,5	2	1,82

These frying pans in stainless-lined copper prove perfect for frying and searing using medium-power heat sources, for flambéing food, and give a perfect appearance on the table. The skirt is stainless steel on the inside, which makes for easy upkeep and removes the need for re-tinning. The brass handle is firmly riveted.

Round dish, 2 handles



Code	Designation	Øcm	Hcm	Th.mm	Kg
6449.12		12	2	2	0,34
6449.16		16	3	2	0,55
6449.20		20	3	2	0,78
6449.24		24	4,2	2	1,23

This round dish is used a lot for cooking eggs, making gratins, or perhaps for making crème brûlées. It makes for an elegant appearance on the table. The skirt is stainless steel on the inside, which makes for easy upkeep and removes the need for re-tinning.

The brass handles are firmly riveted.



Oval dish, 2 handles



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
6451.32		32	23	4,5	1,5	1,02
6451.36		36	26,2	4,5	1,5	1,2

The dish proves ideal for serving and for flambéing. The skirt is stainless steel on the inside, which makes for easy upkeep and removes the need for re-tinning. The brass handles are firmly riveted.

Sauté-pan with lid, brass handles



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6446.20		20	6	1,8	1,5	1,44
6446.24		24	7	3,2	2	2,48
6446.28		28	9	5,5	2	3,37

The two-handed sauté dish allows quick browning of food. It has the same uses as a one-handed sauté pan, but turns out to be more practical to handle and takes up less space when stored away or when on the burner. The walls are stainless steel on the inside.

The brass handles are firmly riveted.

Round stewpan with lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6447.10	mini stewpan with lid	10	5,5			0,48
6447.16		16	8	1,6	1,5	1,04
6447.20		20	10	3,5	1,5	1,59
6447.24		24	11,5	5,2	2	3,13

This casserole is an elegant way of serving at the table. It can also be used for cooking on medium-power heat sources. The skirt is stainless steel on the inside, which makes for easy upkeep and removes the need for re-tinning. The brass handles are firmly riveted.



Mini pans , copper st/steel with brass handles



Code	Designation	Øcm	Hcm	Liters.	Kg
6447.10	mini stewpan with lid	10	5,5		0,48
6453.09	Saucepan with lid	9	4,5	0,3	0,21
	Saucepan without lid				
6445.09		9	4,5	0,3	0,2
6445.10		10	5,2		0,33

The small saucepan is perfect for serving sauces. It ensures an elegant appearance. The walls are stainless steel on the inside, which makes for easy upkeep and removes the need for re-tinning. The brass handle is firmly riveted.

Lid



Code	Designation	Øcm	Th.mm	Kg
6454.09	Round handle	9		0,09
6454.10	Round handle	10		0,1
6454.12		11,5	1,2	0,17
6454.14		13,5	1,2	0,21
6454.16		15	1,2	0,29
6454.18		17	1,2	0,36
6454.20		19,5	1,2	0,42
6454.24		23,5	1,2	0,62
6454.28		27	1,2	0,82

The inside of the lid is stainless steel. The brass handle is firmly riveted.

Universal stainless steel lid, for frying pans



Code	Designation	Øcm	Th.mm	Kg
3460.02	Suitable for frypans ø 20 - 24 cm	25	0,8	0,35
3460.03	Suitable for frypans ø 26 - 28 cm	29	0,8	0,45
3460.04	Suitable for frypans ø 30 - 32 cm	34	0,8	0,61

Stronger design for stability.
Sturdy without being heavy.
De Buyer stainless steel knob: easy to grab and place upside down.
Non-flat surface: limits excess water on kitchen countertop.
Gloss polish finish.

COPPER

Copper - Various utensils



Copper massive conical jam pans with cast-iron handles



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6200.38N	Conical jam pan, 1 mm th	38	15	9	1,2	1,5
6202.40N	Conical jam pan, 2 mm th	40	14,4	12	1,7	3,4

These copper basins are genuine traditional utensils used for bringing sugar or fruit to a boil to make jams, jellies, or preserves. The cast steel handles are firmly riveted.

Copper "Canelés Bordelais" fluted moulds



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
TINNED COPPER						
6820.35N		3,5	3,3	0,03	0,8	0,03
6820.45N		4,5	4,2	0,06	1	0,04
6820.55N		5,5	5	0,1	1,2	0,05

These moulds allow you to use the traditional method for making Bordeaux's famous crunchy Canelé cakes. The copper ensures perfect heat convection, which allows good caramelization of the juices and gives a delicious taste.

Copper eggwhites bowl



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6580.20	1 ring-handle	20			1,2	0,91
6580.26N	1 ring-handle	26	13	4,5	1	1

Made from solid copper, these half-round eggwhite basins are the traditional utensils used by professionals. The basins are perfect for beating egg-whites until stiff.



Copper cleaner



Code	Designation	Liters.	Kg	PU
4200.01N	150 ml	0,15	0,24	6

This cleaner gives brilliance back to your utensils. It is really easy to use: First, clean your pan. Wet the sponge with hot water and dip it in the cleaner. Rub the whole pan with the sponge. Then rinse it with hot water and dry it carefully.





OTHER COOKING

94-95

Roasting pan
Oven dish

96

Steamcooker

97

Cooking accessories



Roasting-pan - copper st/steel - with 2 riveted cast st/steel handles



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
6427.35	Roasting pan	41	27	8	2	2,2

Multilayer material : copper alu st/steel
 Handles made of cast stainless steel
 Suitable also for domestic oven.

Roasting-pan Affinity with 2 riveted cast st/steel handles



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3727.35		41	27,5	8	2,3	2,3

Multilayer material : st/steel Aluminium St/steel
 Brushed st/steel finish
 Suitable also for domestic oven.
 Spécial four ménager. Total size : 41x27.5x13.35 cm.
 Suitable for induction.



Roasting pan, 2 handles - Thick aluminium



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
7664.30	Total length : 36 cm	30	30	6,5	4	1,9
7664.35	Total length : 41 cm	35	25	6,5	4	1,81
7664.40	Total length : 46 cm	40	32	8	4	2,6
7664.50	Total length : 56 cm	50	40	8	4	6,61

Useful for cooking, browning meat or serving.



Stainless steel oven dish with integrated handles - For domestic oven

new
2025



Code	Designation	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg
3124.38	Overall dim. 42x28x7,2 cm	38	26	5,9	5	1,2	1,62

All stainless steel - Perfect for baking meats, roasting, gratins, fish, potatoes, vegetables... & serving convivial dishes at the table.

Can be used in traditional oven & on all heat sources except induction.

COMPACT
Minimum space requirement with its integrated handles

UNIVERSAL AND FUNCTIONAL
For all recipes and any food contact

ROBUST & DURABLE
Lifetime warranty stainless steel
Ultra-resistant to high temperatures
Guaranteed uncoated. Scratch resistant

EASY TO CLEAN Dishwasher safe



Stainless steel steamcooker

Code	Designation	Øcm	Kg
3675.24		24	0,66



Steaming is a quick operation with this stainless steel steamer. Fits to the pan of the stainless steel and copper cookware. Equipped with an handle to remove it easily.
Tip from the chef: to make your vegetables glisten, plunge them into cold water once they are cooked.



Dome cover with stainless steel knob and vent hole



Code	Designation	Øcm	Hcm	Th.mm	Kg
3374.30		32,5	15	0,7	0,78

This dome cover is ideal for steaming meat, vegetables, fish, shellfish, tarts or clafoutis on a griddle.
- gentle cooking method that prevents evaporation, preserves nutrients and enhances flavors.
- healthy cooking method with very little fat.
The cover can also be used to keep food warm. The steam hole ensures pressure release.

COOKING ACCESSORIES

98-99
Lids

100-101
Protection & Care



COOKING ACCESSORIES • LIDS

			St. steel lid 3709 pages 51, 78, 84	Brushed st. steel lid 3509 pages 55, 60	St. steel lid for FRYING PAN 3460 page 13
TABLE CAPTION					
✓ Recommended ✓ Compatible	• Lid material		St. steel		St. steel
	• Knob material		St. steel		S. steel
	• Rim height		Deep		Short
STEEL	MINERAL B	Country pans and woks			
	MINERAL B BOIS				
	MINERAL B PRO				
STAINLESS STEEL	AFFINITY	All models	✓	✓	
		Wok Ø 32 cm			
	ALCHIMY	All models except frying pans	✓	✓	
	MILADY	All models	✓	✓	
	PRIM' APPETY	All models	✓	✓	
NON-STICK	CHOC EXTRÊME	Frying pans	✓		
		Sauté-pans		✓	
		Wok Ø 32 cm with 2 handles		✓	
		Sauté pan wit 2 handles	✓	✓	
	CHOC B BOIS	Frying pans and sauté-pans			
	CHOC INTENSE				
COPPER	PRIMA MATERA (cast st. steel handles)	All models except frying pans	✓		
	PRIMA MATERA (cast iron handles)				
	INOCUIVRE (cast st. steel handles)	All models except frying pans	✓		
	INOCUIVRE (cast iron handles)				
	INOCUIVRE (brass handles)				
STEAMCOOKER 3675.24			✓	✓	
EVERY COLLECTION		Frying pans Ø 20 to 32 cm			✓

4112 page 71	Glass lid 4111 page 11, 33	3429 pages 31, 34, 57	Glass lid for Alchimy 3428 pages 55, 67	Copper lid 6463 page 81, 86	Copper lid 6454 page 90
					
Glass	Glass	Glass	Glass	Leather	Leather
Black Bakelite	Wood	St.steel	St.steel	Cast iron	Brass
Short	Short	Short	Deep	Deep	Deep
✓	✓	✓			
✓	✓	✓			
✓	✓	✓			
			✓		
✓	✓	✓	✓		
			✓		
✓	✓	✓	✓		
✓	✓	✓	✓		
✓	✓	✓	✓		
✓	✓	✓	✓		
✓	✓	✓	✓		
✓	✓	✓	✓		
✓	✓	✓	✓		
				✓	
				✓	
					✓
✓	✓	✓	✓		

OTHER COOKING METHODS



Metal cleaner



Code	Designation	Liters.	Kg	PU
4200.01N	COPPER cleaner 150 ml	0,15	0,24	6

This cleaner gives brilliance back to your utensils. It is really easy to use: first, clean your pan. Wet the sponge with hot water and dip it in the cleaner. Rub the whole pan with the sponge. Then rinse it with hot water and dry it carefully.

Alcohol gel for burning.



Code	Designation	Øcm	Lcm	Wcm	Hcm	Liters.	Kg	PU
4409.02N	Gel alcohol small measure 200 g	8,5			5		0,25	1
4409.52N	Box of 72 measures 200 gr.							1
4409.05N	Gel alcohol 1- liter bottle				23,5	1	1	12
4409.04	Gel alcohol bucket 4 kg		26	18,5			4	4

Safer than liquid methylated spirit, this alcohol gel for burning is odourless and has the same heating power as liquid methylated. This high-heat output alcohol will maintain heat for 3,5 hours per 200g shot. Meets environmental standards. ETHANOL spirit.

Foodgrade string Rotifil - Heavy duty



Code	Designation	Øcm	Hcm	Kg
4337.01	Set of 10 reels 45 gr Rotifil 2TE ø 0,8mm	6	4,8	0,45
4338.01	Reel 1 kg Rotifil 3TE ø 01,1 mm	10	14	1

High resistance to breaking. Use from -40°C to +220°C. Regular diameter - height - weight. Good whiteness Foodgrade. Suitable for direct contact with foodstuffs in compliance with legislation in force EU 10/2011. Guaranteed without formaldehyde. Slightly absorbent. Can be used in automatic machine. Made in France.

OTHER COOKING METHODS

Box of 10 neoprene protective sleeve



Code	Designation	Lcm	Wcm	Hcm	Kg
4636.00		20,5	13	5,5	0,26

This set of 2 side handles will protect you from the heat of the cookware handles (stewpan, sauté-pan...). Do not use on a side handle above 122°F/50°C. Must not be in contact with flame. Do not use after cooking in oven to avoid any risk of burning.

Box of 10 pairs of neoprene protective side handles



Code	Designation	Lcm	Wcm	Hcm	Kg
4636.10	Small size 7 cm	24	14,5	6	0,36
4636.20	Large size 11 cm for	24	14,5	6	0,44

This set of 2 side handles will protect you from the heat of the cookware handles (stewpan, sauté-pan...). Do not use on a side handle above 122°F/50°C. Must not be in contact with flame. Do not use after cooking in oven to avoid any risk of burning.

Set of 2 protective polyester inserts ø 27 / 34 cm



Code	Designation	Lcm	Wcm	Th.mm	Kg
4637.02		37	34	0,5	0,02

Ideal for protecting pans during storage (ø27cm + ø34cm). Flexible, it conforms to the shape of the utensil. Its non-slip surface on the back ensures a firm hold.





ESSENTIAL UTENSILS

From bowls to spatulas and whisks, De Buyer utensils are designed to work like natural extensions of your hand. They are ergonomic and comfortable to use. Especially noteworthy are our exclusive De Buyer piston funnels and “Le Tube” pressure pastry syringe, all with the “Origine France Garantie” label.

- 104 -

St/steel utensils for preparation

- 112 -

LE TUBE

Automatic dispensers

- 116 -

Small utensils, whisks
& spatulas

- 129 -

Seafood utensils

- 130 -

Pizza accessories

- 131 -

Thermometers



Flat bottom pastry bowl, round opened edge



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3250.16		16	9	1	0,8	0,19
3250.20		20	10	2	0,8	0,24
3250.24		24	11,2	3,5	1	0,4
3250.28		28	12,5	5,5	1	0,56
3250.32		32	14	8	1	0,74
3250.36		36	15	11,5	1,2	1,1
3250.40		40	17,5	16	1,2	1,42

Bowls for professional use, as much for their capacity as for the quality and thickness of the stainless steel used. They have an open rolled rim: rolled for handling without injury and open for

improved hygiene. Polished finish.

Hemispherical bowl, round opened edge



Code	Designation	Øcm	Liters.	Th.mm	Kg
3372.16N		16	1	0,7	0,23
3372.20		20	2,1	0,7	0,35
3372.24		24	3,6	0,7	0,49
3372.30		30	7	0,7	0,7
3371.35		35	11,2	0,8	1,01
3371.40		40	16,8	0,8	1,35

Round stand for hemispherical bowl
For Ø 20 - 24 cm

3379.00				1	0,11
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This stainless steel bowl, with its splayed skirt, owes its name to its round base. Its half-spherical form allows for the preparation to be well aerated during mixing, which is performed with downward movements. Inseparable from its whisk, the cul-de-poule is the ideal utensil for easily and rapidly making floating islands or emulsions.

- Professional stainless steel - Robust and undistortable
- Gloss polished outside & satin polished inside
- Hemispherical for a good ventilation of the preparation during mixing
- Open rim for perfect hygiene
- Rolled rim for handling without injury

Hemispherical pastry bowl, stainless steel and silicone



Code	Designation	Øcm	Liters.	Th.mm	Kg
3373.16		16	1	0,7	0,24
3373.20		20	2,1	0,7	0,37
3373.24		24	3,6	0,7	0,5
3373.30		30	7	0,7	0,73

De Buyer has developed a stainless steel, half-spherical « cul-de-poule » bowl, with a base covered in silicone. The bowl is stable and never slips during use. The interior graduations are also practical.

Hemispherical pastry bowl made of foodgrade polyethylene



Code	Designation	Øcm	Hcm	Liters.	Kg
4530.17		17,5	8	1	0,08
4530.23		23	10,5	2,5	0,16
4530.27		27,5	12	4,5	0,2
4530.32		32	14,5	6	0,26
4530.36		36	16	9	0,3
4530.40		40	18	13	0,4

Use temperature - 50° C to + 70° C .
Do no use in microwave oven

Bain-marie without lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3111.12		12	11,5	1,3	0,8	0,42
3111.14		14	14	2,1	0,8	0,51
3111.16		16	16	3,2	0,8	0,73
3111.18		18	18	4,6	0,8	0,86

The bain-marie cooking pot is made from stainless steel. Its shape means it can be placed inside a water container (pan), and it allows milk, chocolate, sauces, etc., to be cooked using the bain-marie process. The lid is sold separately

Food storage canister, without lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3390.14		14	12	1,7	0,8	0,49
3390.16		16	13	2,5	0,8	0,59
3390.20		20	16,5	5	0,8	0,91
3390.24		24	20	8	0,8	1,28

This stainless steel canister with cupped handles allows food to be stored in perfect safety. It can be used as a container for warming food using the bain-marie process.

Dishes



Code	Designation	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg	PU
3283.27		27	22	4	1,9	1	0,63	10
3283.30		30	25	4,3	2,6	1	0,79	10
3280.35		35	27	4,6	3,6	1	0,97	10
3280.40		42	32	5	4,9	1	1,24	5

These stainless steel dishes are particularly resistant to knocks that happen during the course of handling. Besides this, they comply with professional dimensions.



Stainless steel conical colander with base and 2 handles



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg
3930.32		29,4	39,5	14,4	1	0,8
3930.40		36,5	49	17	1,2	1,47
3930.48		44,6	58	19,3	1,2	2,14

This colander is made from 1.2mm (18 gauge) stainless steel, making it very robust and knock resistant. High quality.

Stainless steel colander - Professional quality



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg
3232.24	Conical, 1 handle	23,5	45	11	1	0,57
3232.28	Conical, 1 handle	27	54	12	1	0,76

Colanders made from food-grade stainless steel. 3 different models are available. The colanders with a handle and a hook can be hitched onto the rim of a pan during

straining.
Perforations ø 3 mm

Kitchen Chinese strainer, heavy - Perforation 1,5 mm



Code	Designation	Øcm	Hcm	Th.mm	Kg
3350.10N (1)		10	7,1	0,4	0,08
3350.14N (2)		14	10,5	0,4	0,15
3350.18N		18,5	16	0,4	0,31
3350.20N		20	18	0,4	0,38
3350.23N		23	20,5	0,4	0,45
3350.26N		27	23	0,4	0,71
3354.01	Non-slip stainless steel stand		15	6	0,17

Range of different sizes made from heavy, extra-wear-resistant stainless. There is a hook opposite the handle to fit the conical strainer inside a pan. You can place the conical strainer on the stand of a piston funnel to avoid spilling the contents.

Bakery chinese strainer, micro-perforated 0,8 mm



Code	Designation	Øcm	Hcm	Th.mm	Kg
3351.23	chinese strainer ø 23 cm	23	22	1	0,56
3354.01	Non-slip stainless steel stand		15	6	0,17

Looking for all the world like its cousin the conical kitchen strainer, the stainless steel pastrycook's strainer has the added feature of micro perforations, making it as efficient as a muslin strainer but with several advantages: hygiene, toughness, and safety. This conical strainer is professional-grade and extremely solid.

Especially easy cleaning.

Pusher for chinese strainer made of beechwood



Code	Designation	Lcm	Wcm	Kg
3350.90		25,5	5	0,19

Stainless steel frame muslin strainer - Twile mesh 0,4 mm



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg
3352.20N	18 cm high	20	44	18	0,6	0,48
3352.22	23 cm high - deep	22	45	23		0,57
	Reinforced with its ø 4mm st/steel wire to protect the mesh					
	Handle thickness : 2 mm					

This strainer is fitted with a hook and a tongue enabling it to sit on round bowls. Hole mesh size: 0,4mm. It allows for the very fine filtration of gelatin, coulis or custard. 40 mesh.

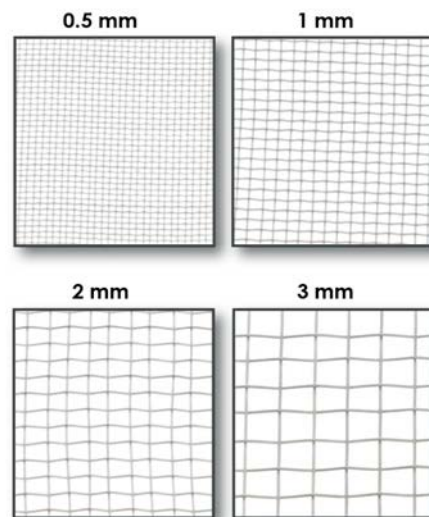
Stainless steel sieve with 4 removable meshes



Code	Designation	Øcm	Kg
4605.21	mesh 3 mm/2 mm/1 mm/0,5 mm	20	0,37

USES :

- Mesh 0.5 mm : flour, icing sugar
- Mesh 1 mm : almond or hazelnut flour
- Mesh 2 mm : purées, fish mousse
- Mesh 3 mm (screen) : Peeling hazelnuts, chopped pralines mixes, marzipan grater



Stainless steel flour sieve with st/steel mesh N° 20 - mesh 0,8 mm



Code	Designation	Øcm	Hcm	Kg
4604.16		16	5,5	0,11
4604.21		21	6	0,19
4604.30		30	7	0,31

Strainer, stainless steel



Code	Designation	Øcm	Lcm	Kg
	Mesh thickness 0,27 mm			
3242.10N		10	25,5	0,08
3242.12N		12	32,5	0,11
3242.14N		14	35	0,13
3242.16N		16	37	0,2
3242.18N		18	40	0,22

Perforated stainless steel strainer



Dredger, stainless steel



Code	Designation	Øcm	Hcm	Liters.	Kg
4782.00N	Sugar dredger with metal mesh (1)	7	13	0,5	0,17
4782.01N	Sugar dredger with metal mesh	7	10	0,31	0,14
4783.00N	Sugar dredger - small holes ø1,5 mm (2)	7	13	0,5	0,17
4783.02N	Sugar dredger - small holes ø1,5 mm	7	10	0,31	0,14
4783.01N	Spices dredger - large holes (3) 2,5 mm	7	13	0,5	0,17
4783.03N	Spices dredger - large holes 2,5 mm	7	10	0,31	0,14

The perforated metal sprinkler is ideal for sprinkling with icing sugar. It comes with a bayonet-fitting top.

Stainless steel professional food mill and sieves



Code	Designation	Øcm	Lcm	Hcm	Kg
2004.00N	Professional mill N° 5 without sieve	37	41	38,5	3,1
2004.10N	Sieve for N°5, ø 1 mm				
2004.15N	Sieve for N°5, ø 1,5 mm				
2004.20N	Sieve for N°5, ø 2 mm				
2004.30N	Sieve for N°5, ø 3 mm				
2004.40N	Sieve for N°5, ø 4 mm				
2007.00N	Semi-professional mill N° 3 delivered with 3 sieves 1,5mm - 2,5 mm - 4 mm	31			3



This professional stainless steel food mill lets you prepare puree, stewed fruit, fish soup, vegetable soup, etc. Three models of sieve fit onto it, each with different sized perforations.

Graduated bucket with base



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3276.12N	Inner ø 29 cm	31	28,5	12	1,5	1,34

Food-grade stainless steel bucket for holding any kind of food or liquid. Internal graduations every litre (except the 5 litre model).

Bucket without base



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3274.12N	Grad. - inner ø 29 cm	31	27	12	1,5	1,2

food-grade stainless steel bucket for holding any kind of food or liquid. Internal graduations every litre (except the 7 litre model).

Measuring jug with foot, handle and with a spout



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3565.05N		10	10,5	0,5	0,3	0,14
3565.10N		13,5	14	1	0,3	0,24
3565.20N		16	18,5	2	0,3	0,41
Small measuring jug with handle without foot						
3565.010N		6,8	4,5	0,1	0,2	0,03
3565.025N		8,5	7	0,25	0,2	0,07

This food-grade stainless steel measuring jug facilitates cooking and lets you measure liquids quickly. Easy to handle with its handle and pouring lip. Can be sterilized.

Scoop, st. steel



Code	Designation	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg
3271.20	Flour scoop, with handle 75 cl	20	12	5,5	0,75	1,5	0,41
3271.24	Flour scoop, with handle 1,4 L	24	15	6,5	1,4	1,5	0,53

These stainless steel scoops ensure perfect hygiene. The stainless tube handle is welded.

Flour scoop , polypropylene



Code	Designation	Lcm	Liters.	Kg
4370.02N		26	0,25	0,04
4370.05N		32	0,5	0,07
4370.09		39	0,9	0,12

This very practical measuring scoop is made from food-grade polypropylene.

Graduated measuring jug, polypropylene



Code	Designation	Hcm	Liters.	Kg
4021.05N		14	0,5	0,05
4021.10N		17	1	0,1
4021.20N		21,5	2	0,2
4021.30N		24	3	0,3
4021.50N		27	5	0,4

Graduated in litres and millilitres. Pouring lip and handle. Can be used from 0°C to 125 °C.

Mug with 2 folding handles, stainless steel



Code	Designation	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg	PU
3979.00		13,6	9	9,5	0,7	0,7	0,21	10

The mug is a piece of camp equipment meant for a soldier's use. This stainless steel model is especially robust and hygienic and is

easy to keep clean. The two handles fold away to take up less room.

Set of 4 measuring cups: 60 - 80 - 125 - 250 ml



Code	Designation	Kg
4827.02	1/4 cup - 1/3 cup - 1/2 cup - 1 cup	0,4

1/4 cup - 1/3 cup - 1/2 cup and 1 cup

Set of 4 measuring spoons : 1 / 2,5 / 5 / 15 ml



Code	Designation	Kg
4827.01	1/4 tsp - 1/2 tsp - 1 tsp - 1 tbsp	0,08

Ice-cream scoop made of cast aluminium with eutectic handle system



Code	Designation	Lcm	Wcm	Kg	PU
4815.00N	Width of the bowl : 4,5 cm	18	4,5	0,11	5

Designed for a better productivity with its shape and the sharp edges. Equipped with a stop drop edge and a flat base : stable and practical. When gripped, the eutectic (thermoactive) handle spreads the warmth over the whole spoon as the scoops of ice-cream are being molded to shape. This allows

the scoops to be molded more easily. Waterproof. NOT dishwasher safe.

Ice-cream scoop - Stainless steel



Code	Designation	Øcm	Lcm	Liters.	Kg
4826.05N	Portion 80ml = 1/12,5 L	6,3	23,1	0,08	0,15
4826.04N	Portion 60ml = 1/16 L	5,8	22,5	0,06	0,15
4826.03N	Portion 40ml = 1/25 L	5	21,5	0,04	0,14

Funnel



Code	Designation	Øcm	Hcm	Kg
3357.12	Funnel with filter	11,6	12,9	0,13
3357.20	Funnel with filter	19,5	20,7	0,31
3356.12N		11,6	12,9	0,13
3356.20N	Funnel without filter	19,5	20,7	0,24
3357.01	All stainless-steel filter for funnel			0,02

This stainless steel funnel is available in two models, with filter (reference 3357) and without (reference 3356). The removable filter model ensures perfect hygiene. The filter fits inside funnel reference 3356

Stainless steel funnel for jam and to pour preparations in ring



Code	Designation	Kg
3356.00	2 parts for ø from 3,5 to 6 cm	0,23

This funnel is also practical to pour preparations in ring for arranging filling on a dish.





AUTOMATIC DISPENSER BY DE BUYER

Filling, Pouring, Garnishing, decorating

	3353	3354.12	3354.02	3354.52	3358.00
					
Capacity	0,8 L.	1,5 L.	1,9 L.	3,3 L.	0,8 L.
Nozzle	Ø 7 mm 80°C max.	3 sizes: Ø 8 mm and nozzles Ø 4 & 6 mm		3 sizes: Ø 15 mm and 2 nozzles Ø 5 & 10 mm	2 nozzles supplied U8 & D8 Suitable for other nozzle forms
Use:					
	LIQUID FLUID	LIQUID	FLUID	THICK MOUSSES	THICK COMPACT
Sweet or savory sauce	✓	✓	✓	✓	
Hot jelly		✓	✓	✓	
Hot fruit pulp		✓	✓	✓	
Cream				✓	
Thick fruit coulis				✓	
Hot sirup		✓	✓	✓	
Liqueur	✓	✓	✓		
Mousse				✓	
Cake dough					✓
Mixture for Financiers Madeleines Cakes					✓
Jam				✓	
Puff pastry					✓
Chocolate pastry				✓	✓
Sponge biscuit					✓
Caramel chaud		✓	✓	✓	
Joconde biscuit				✓	
Custard					✓
White cheese				✓	
Fruit compote					

Le Tube



TEMPERATURE
RESISTANCE
+100°C / 212°F
HITZEBESTÄNDIG



LE TUBE the essential box



Code	Designation	Kg
3358.00	LE TUBE delivered with 2 nozzles U8 (ø11 mm) & D8 Use T° : from +2°C to +100 °C	0,44

Pressure syringe for effortless dosing of paste, creams and mousses.

For garnishing, filling and decorating. Simple, fast and accurate work. Easier to fill than a pastry bag, 0,75 L. capacity in transparent plastic.

Graduated in cl and oz. Allows the user to see how much is left.

Knob for easy setting of pressure for dosing the amount to be poured (from 1 to 5 cl).

Removable and interchangeable nozzles.

DESIGNED BY DE BUYER - PATENTED

All Tritan nozzles suit on LE TUBE - See page 217

LE TUBE: Pressure pastry syringe



Code	Designation	Lcm	Wcm	Liters.	Kg
3358.01	Delivered with 2 nozzles U8 (ø11 mm) & D8 + 2 caps + biscuits kit REF 3358.94 Use T° : from +2°C to +100 °C	38,4	10,5	0,75	0,68
ACCESSORIES					
3358.92	Set of 2 lids for the tank				0,05
3358.93	Set of 2 lids with hole for the tank				0,05
3358.75	0,75 capacity extra tank + 2 caps ref.3358.92	19,6	8,54	0,75	0,13

Pressure syringe for effortless dosing of paste, creams and mousses.

For garnishing, filling and decorating. Simple, fast and accurate work. Easier to fill than a pastry bag, 0,75 L. capacity in transparent plastic.

Graduated in cl and oz. Allows the user to see how much is left.

Knob for easy setting of pressure for dosing the amount to be poured (from 1 to 5 cl).

Removable and interchangeable nozzles.

DESIGNED BY DE BUYER - PATENTED

All Tritan nozzles suit on LE TUBE - See page 217

Box LE TUBE PRO



Code	Designation	Lcm	Wcm	Hcm	Kg
3358.02	This box includes: - Piston syringe LE TUBE - 4 extra containers 0.75 L. - 12 nozzles with holders: 3 plain nozzles ø 6-11-13 mm 3 star nozzles B8-C8-E8 / 2 star nozzles PF10 - PF14 1 St Honoré / 1 bird nest nozzle 1 garnishing nozzle ø 6 mm 1 garnishing nozzle ø 10 mm	47	30	10	1,82



LE TUBE: Display



Code	Designation	Lcm	Wcm	Hcm	Kg
3358.95	DISPLAY WITH VIDEO : - 8 boxes Le Tube 3358.01 - 9 sets of 6 Tritan nozzles (3 X 4150.02 / 3 X 4150.03 / 3 X 4150.08) - 5 tanks 3358.75	50	39	150	15,62
3358.96	DISPLAY WITH VIDEO : - 4 boxes Le Tube 3358.01 - 5 boxes Le Tube 3358.00 - 5 tanks 3358.75 - 3 sets 3358.92 - 9 sets of 6 Tritan nozzles (3 X 4150.02 / 3 X 4150.03 / 3 X 4150.08)	50	39	150	
3358.97	DISPLAY WITH VIDEO : - 9 boxes Le Tube 3358.00 - 2 x 3358.94 - 4 tanks 3358.75 - 3 sets 3358.92 - 6 sets of 6 Tritan nozzles (4150.03 / 3 X 4150.08)	50	39	150	



Special shortbread biscuits kit for LE TUBE



Code	Designation	Kg
3358.94	Special lid disc holder + 13 discs + 2 caps ref.3358.92 to store the paste	0,17

Kit composed with a special lid (disc holder) and 13 removable decor discs.
Delivered with 2 caps ref. 3358.92
Fits on LE TUBE.





KWIK - Mini Piston funnel 0,8 liter - Stainless steel



Code	Designation	Øcm	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg
3353.00	Black	15	18,5	15	15,5	0,8	0,4	0,25
3353.20	Green	15	18,5	15	15,5	0,8	0,4	0,25
3353.30	Orange	15	18,5	15	15,5	0,8	0,4	0,25
3353.40	Red	15	18,5	15	15,5	0,8	0,4	0,25
3353.60	Fushia	15	18,5	15	15,5	0,8	0,4	0,25
SPARE PARTS FOR FUNNEL :								
3353.96	kit nozzle nut siphon							
3353.95	Nozzle							

Stainless steel and plastic. Professional standard.
This mini piston funnel comes with an outlet (7 mm dia. nozzle) and is completely impermeable.
The funnel is practical and its low capacity (0.8 L) makes it ideal for dispensing small portions of sauce or cream, e.g. for garnishing dishes immediately prior to serving.
Compact for practical storage.
Dishwasher safe.



Automatic piston funnel KWIK PRO, all stainless steel



Made entirely from stainless, including nuts, wing nuts, spring... for perfect hygiene. Completely leakproof in the closed position: for creams, sauces, or liqueurs... Its ease of use makes it the universal kitchen and bakery tool for :

- Garnishing plates with sauces,
- Pouring jelly into a dish,
- Filling small quiches,
- Filling blini pans with batter,
- Filling chocolate shells with liqueur, etc.

Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3354.00	Automatic piston funnel alone 1,9 L.	19	18	1,9	1	0,61
3354.02	Automatic piston funnel with stand 1,9 L.	19	18	1,9	1	0,78
3354.10	Automatic piston funnel alone 1,5 L.	17,5	16,5	1,5	1	0,55
3354.12	Automatic piston funnel with stand 1,5 L.	17,5	16,5	1,5	1	0,72
3354.01	Non-slip stainless steel stand		15		6	0,17
SPARE PARTS FOR FUNNEL :						
3354.92	Central closed nut					
3354.93	Wing nut					
3354.95	Set of two nozzles - 4 and 6 mm					
3354.89	Mechanism 1,5 L (piston, tie bar, lever, spring)					
3354.99	Mechanism 1,9 L (piston, tie bar, lever, spring)					



Automatic piston funnel KWIK MAX - 3,3 Liters - All stainless steel



Code	Designation	Øcm	Hcm	Kg
3354.52	with stand & 2 nozzles Professional model 3 sizes : ø 15 - 10 and 5 mm	20	38	0,95
SPARE PARTS :				
3354.51	Stand alone			
3354.79	Mechanism			

Big sizes of the integrated nozzle ø 15 mm to preserve air molecules of the preparations: saved smoothness.
Perfect for mousses, thick sauces, caramel, thick jelly or fruit coulis, etc.

All st/steel: suitable for very hot preparations.

The deep cone enables to push and pour naturally without pressure on the mixture.

B BOIS utensils made of beechwood with a beeswax protective finishing.
The beech wood used is a wood coming from sustainably managed forests.
'B Bois' products are exclusively sold via physical retailers.



Rounded spatula B BOIS

Bevelled spatula B BOIS



Code	Designation	Lcm	Kg
4870.25		25	0,02
4870.30		30	0,03
4870.35		35	0,05
4870.40		40	0,07

Code	Designation	Lcm	Wcm	Hcm	Kg
4872.25		25	5	0,5	0,02
4872.30		30	5	0,5	0,02
4872.35		35	5,5	0,7	0,03
4872.40		40	6	0,7	0,05

Mixing spoon B BOIS



Code	Designation	Lcm	Wcm	Hcm	Kg
4871.20		20	4,5	1,5	0,02
4871.25		25	4,5	1,5	0,02
4871.30		30	5	1,5	0,03
4871.35		35	5,5	1,5	0,05
4871.40		40	6	1,5	0,07

UTENSILS

UTENSILS B BOIS

Pointed spoon B BOIS



Code	Designation	Lcm	Wcm	Hcm	Kg
4874.00	Special sauce	30	5	1,5	0,04
4874.01	Special for risotto	30	5	1,5	0,03

Large spatula B BOIS



Code	Designation	Lcm	Wcm	Hcm	Kg
4875.30		30	8	2	0,05

Crepe spatula B BOIS



Code	Designation	Lcm	Wcm	Hcm	Kg
4873.00		30	4,5	0,5	0,02

Round crepe dough spreader B BOIS



Code	Designation	Lcm	Wcm	Hcm	Kg
4873.01		20,5	16	1,5	0,01

Crepe dough spreader B BOIS



Code	Designation	Lcm	Wcm	Hcm	Kg
4873.02		20	16	3	0,02

Set of 10 mini spatulas B BOIS



Code	Designation	Lcm	Wcm	Kg
4873.04		14	4	0,08

Toast tong B BOIS



Code	Designation	Lcm	Wcm	Hcm	Kg
4876.01		21	5	3	0,03



Utensils B BOIS made of old time finishing stainless steel and wooden handle



Code	Designation	Lcm	Wcm	Liters.	Kg
2701.00	Slotted spoon	33,5	6,5		0,1
2701.01	Spoon	33,5	6,5		0,1
2701.02	Ladle	34	9	0,09	0,15
2701.03	Masher	29	7,5		0,14
2701.04	Skimmer	36,5	11		0,15
2701.05	Plain spatula	35	8		0,13

Beechwood handle with beeswax finish.

Utensils B BOIS made of old time finishing stainless steel and wooden handle



Code	Designation	Lcm	Wcm	Kg
2701.06	Slotted spatula	35	8	0,11
2701.07	Flexible turner	30	8	0,07
2701.08	Cake server	27,5		0,07
2701.09	Spaghetti spoon	33	7	0,11
2701.10	Fork	32	3,5	0,08

Beechwood handle with beeswax finish.

Wire skimmer, extra-strong stainless steel



Code	Designation	Øcm	Lcm	Kg
2601.12N	L. Handle 34 cm	12	34	0,24
2601.14N	L. Handle 35 cm	14	48	0,27
2601.16N	L. Handle 36 cm	16	38	0,29
2601.18N	L. Handle 41,5 cm	18	56	0,35
2601.20N	L. Handle 43,5 cm	20		0,38
2601.22N	L. Handle 45 cm	22	64	0,41

The wire deep-fry skimmer lets you recover and strain food floating in the cooking liquid.



Ladle



Code	Designation	Øcm	Lcm	Liters.	Th.mm	Kg	PU
3136.08	Pizza ladle, flat bottom (1) L. Handle 28 cm	8,2	32	0,15	0,8	0,13	5
3135.04	Mini ladle, round (2) L. Handle 23,5 cm - 2 cl	4	25		0,8	0,04	5
3134.06	Fruit ladle with a spout(3) L. Handle 15,5 cm	6	20	0,05	0,8	0,75	5

Welded shank. The small pouring ladles are ideal for applying toppings or for serving sauces, liqueurs, etc. The small pizza ladle holds 145ml (4 fluid oz), which is the standard helping of tomato sauce for pizzas; its flat bottom lets you spread the sauce over the pizza pastry.

Stainless steel one-piece ladle



Code	Designation	Øcm	Lcm	Hcm	Liters.	Th.mm	Kg
3021.06	L. Handle 28 cm	6	32,5	3	0,05	1,2	0,1
3021.08	L. Handle 28 cm	8	36	3,7	0,13	1,2	0,15
3021.10	L. Handle 32 cm	10	42	4,7	0,25	1,2	0,24
3021.12	L. Handle 35 cm	12	45	5,7	0,45	1,2	0,29
3021.14	L. Handle 43 cm	14	53	6,5	0,67	1,5	0,48
3021.16	L. Handle 43 cm	16	55,5	8	1	1,5	0,49
3021.20	L. Handle 51,5 cm	20	72	9,7	2,06	1,5	0,71

Single-piece ladles are manufactured in one piece, a guarantee of robustness. The handle is wide and very rigid; its ergonomic shape lets you insert your thumb. This stops the utensils from slipping round even in greasy or sticky hands. This good handhold avoids a lot of fatigue. The slope of the handle suits all vessels, even deep ones.

One-piece stainless steel ladle with a spout



Code	Designation	Øcm	Lcm	Hcm	Liters.	Th.mm	Kg
3021.66	L. Handle 28 cm	6	32,5	2,8	0,05	1,2	0,1

Robust single-piece ladle. The handle is wide, very rigid, and ergonomically shaped. Hard to get by without, the pouring ladle is

ideal for pouring sauce onto a plate or dish, for serving sangria or other drinks, etc. All without dripping.

Stainless steel one-piece skimmer



Code	Designation	Øcm	Lcm	Th.mm	Kg
3041.08	L. Handle 28 cm	8	34,5	1,2	0,1
3041.10	L. Handle 32 cm	10	41,3	1,2	0,14
3041.12	L. Handle 35 cm	12	44,5	1,2	0,18
3041.14	L. Handle 43 cm	14	53,5	1,2	0,26
3041.20	L. Handle 51,5 cm	20	67,5	1,5	0,48

Single-piece skimmers are manufactured in one piece, a guarantee of robustness. The handle is wide, very rigid, and ergonomically shaped. The skimmer lets you recover food that has risen to the surface of the cooking liquid and strain it.

Stainless steel one-piece basting spoon



Code	Designation	Lcm	Wcm	Th.mm	Kg
3982.10	STRAIGHT - L. Handle 28 cm	37	6,6	1,2	0,14
3983.10	SIDE - L. Handle 28 cm	36	6,4	1,2	0,14

The basting spoons are all manufactured in one piece. The handle is wide, very rigid, and ergonomically shaped. The spoons allow you to scoop up the juices from meat, fish, etc., and baste with them during cooking.

Stainless steel one-piece spatula



Code	Designation	Lcm	Wcm	Th.mm	Kg
Perforated spatula					
3984.10	L. Handle 35 cm	43,5	9,7	1,2	0,18
3984.12	L. Handle 37,5 cm	47	11,6	1,2	0,22
Plain spatula					
3985.10	L. Handle 35 cm	44	9,8	1,2	0,17
3985.12	L. Handle 37,5 cm	47	11,7	1,2	0,23

Single-piece spatulas are manufactured in one piece, a guarantee of robustness. The handle is wide and very rigid and its ergonomic shape lets you insert your thumb. This stops the utensils from slipping round even in greasy or sticky hands.

Serving spoon



Code	Designation	Liters.	Kg
2140.00	Plain	33	0,08
2140.10	Perforated	33	0,08

HEAVY DUTY UTENSILS

Stainless steel

Handle thickness = 2,5 mm - Professional and robust

Ergonomic shape and multi-support hook

Diameter and/or liter engraved on the handle

Ladle - Heavy quality



Code	Designation	Øcm	Lcm	Liters.	Th.mm	Kg
3130.06	L. handle : 28,2 cm	6	33,5	0,05	2,5	0,14
3130.08	L. handle : 32,9 cm	8	39	0,13	2,5	0,22
3130.10	L. handle : 36,5 cm	10	44,5	0,25	2,5	0,31
3130.12	L. handle : 40,2 cm	12	50	0,45	3	0,45

Heavy duty stainless steel range. The handle is wide and very rigid; its ergonomic shape lets you insert your thumb. This stops the utensils from slipping round even in greasy or sticky hands. This good handhold avoids a lot of fatigue. The slope of the handle suits all vessels, even deep ones.

Skimmer



Code	Designation	Øcm	Lcm	Th.mm	Kg
3150.08	L. handle : 32,5 cm	8	40	2,5	0,2
3150.10	L. handle : 36,5 cm	10	45	2,5	0,25
3150.12	L. handle : 40,2 cm	12	50	3	0,36
3150.16	L. handle : 45,5 cm	16	58,5	3	0,51

Heavy duty stainless steel range. The handle is wide, very rigid, and ergonomically shaped. The skimmer lets you recover food that has risen to the surface of the cooking liquid and strain it.

Spatula for non-stick frypans



Code	Designation	Lcm	Wcm	Kg	PU
4813.01N		28	6,5	0,03	5

This flexible nylon spatula has rounded edges and is recommended for use with CHOC cooking utensils as it avoids damaging their non-stick coating. Heat resistant.

Omelette turner, stainless steel



Code	Designation	Lcm	Wcm	Th.mm	Kg
3294.30		30	28	1,2	0,79

This highly practical omelette spade is for use on snack-bar griddles.



Spaghetti tong



Code	Designation	Lcm	Th.mm	Kg	PU
4816.21N		20	0,5	0,06	5

Spring tongs that enable spaghetti to be held cleanly during serving. These tongs are also suited to serving grated raw vegetables.

Utility tongs



Code	Designation	Lcm	Th.mm	Kg	PU
4788.24N		24	0,5	0,12	12
4788.30N		30	0,5	0,15	12
4788.40N		40	0,5	0,2	12

The large model is very practical for oven ranges, grills, barbecues...



Skewer, stainless steel



Code	Designation	Lcm	Th.mm	Kg
3401.25	Set of 10	25	2	0,01
3401.35	Set of 10	35	2	0,01
3401.40	Set of 10	40	2	0,02

Available 25 to 40cm (8" to 12") long, these stainless skewers are made from 2mm (14 gauge) stainless steel and will not bend. The pointed end allows food to be skewered easily.



Stainless steel straight tweezer



Code	Designation	Lcm	Kg
4238.15		16	0,02
4238.25	L. blade 25 cm	25,5	0,05
4238.30		30	0,08

Tweezer for picking up ingredients and easily handling them, from the thinnest one (herbs, flower, etc.) to the largest one (piece of meat).
For serving up and decorating plates.



Stainless steel tweezer with curved end



Code	Designation	Lcm	Kg
4239.15		16	0,02
4239.30		30	0,08
Tweezer for picking up ingredients and easily handling them, from the thinnest one (herbs, flower, etc.) to the largest one (piece of meat). For serving up and decorating plates.			

Stainless steel curved tweezer



Code	Designation	Lcm	Kg
4237.20		20	0,03

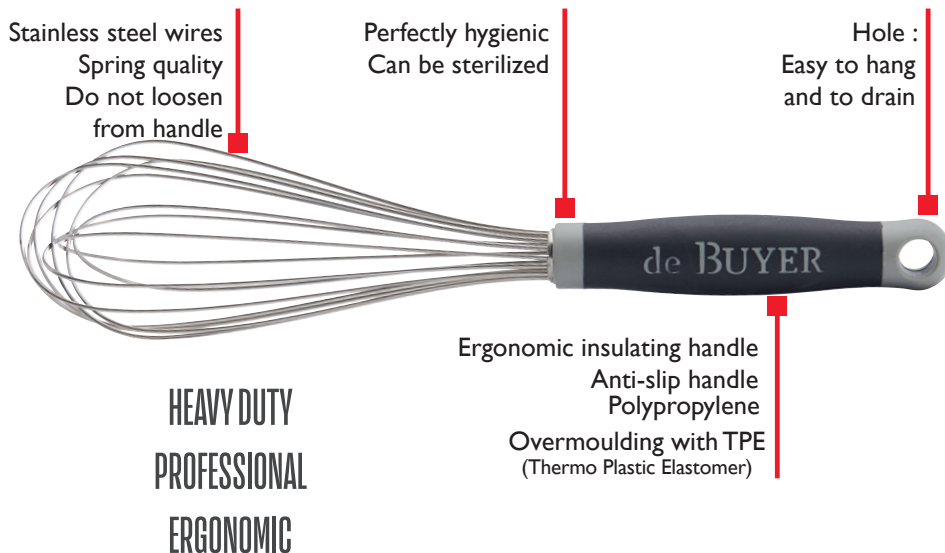
Tweezer for picking up ingredients and easily handling them. For serving up and decorating plates.

UNIVERSAL WHISK

To Mix, Beat, Aerate, Emulsify...

The essential utensil for cooking and patisserie :
the whisk de Buyer is available
in 7 sizes for preparing :
Sauces, emulsions, creams, dough, batter...

Göma



2610.20 Universal whisk with slim handle L. 20cm. Perfect for using in small pans for sauces.

2610.25 Universal whisk with slim handle L. 25cm

2610.30 Universal whisk with slim handle L. 30cm

The handle of the smaller whisks L. 25 cm and 30 cm is different : slimmer to ensure comfort for all as well as smaller hands.

2610.35 Universal whisk L.35 cm

2610.40 Universal whisk L.40 cm

2610.45 Universal whisk L.45 cm

2610.50 Universal whisk L.50 cm

EGG-WHITE ROUNDED WHISK :

2611.35 Universal whisk L.35 cm

2611.45 Universal whisk L.45 cm



For a standard domestic use
choose a maximum size L. 35 cm for whisks and spatulas



Universal whisk for cooking and patisserie GÖMA, polypropylene handle



Code	Designation	Lcm	Wcm	Kg
2610.20	St/steel wire ø 1,4 mm	22,43	5	0,06
2610.25	St/steel wire ø 1,4 mm	26,5		0,08
2610.30	St/steel wire ø 1,8 mm	32		0,14
2610.35	St/steel wire ø 1,8 mm			0,6
2610.40	St/steel wire ø 1,8 mm	41,5		0,19
2610.45	St/steel wire ø 1,8 mm	46,5		0,23
2610.50	St/steel wire ø 1,8 mm	50		0,25

The essential utensil for cooking and patisserie : the professional whisk de Buyer with stainless steel wires wires -spring quality- Encased wires: perfectly hygienic and watertight. Ergonomic and anti-slip comfortable handle. Easy storage with its hole. Perfect hygiene : Can be sterilized - Perfectly watertight - Dishwasher safe

Egg-whites whisk GÖMA,, polypropylene handle



Code	Designation	Lcm	Kg
2611.35	St/steel wire ø 2 mm	35	0,18
2611.45	St/steel wire ø 2 mm	45	0,23
	While stocks last		

This whisk has a large head and hard springy wires. It is specially designed for beating egg-whites until stiff.



Rubber flexible scraping spatula Maryse



Code	Designation	Lcm	Kg
4891.24N	L. handle 18 cm	29	0,07
4891.34N	L. handle 24 cm	37,3	0,1
4891.42N	L. handle 30 cm	43	0,11

A must for pastrycooks, the "Maryse" spatula is flexible and enables containers of all shapes to be scraped out efficiently, recovering all the mixture. Maryse DE BUYER : Non-scratching utensil

- Built-in hook to prevent slippage into bowls - Spoon-shaped blade ideal for scooping and spreading - Dishwasher safe - Maximum heat exposure 100°C (212°F).

One-piece spatula - high temperature (+260°C) - Nylon handle and silicone blade

Code	Designation	Lcm	Kg
4740.24N		25	0,08
4740.34N		35	0,11
4740.42N		45	0,13



This flexible spatula makes easy to remove sauces from hard-to-reach spots. Resists to +260°C / 500°F. Keeps out bacteria thanks to one piece construction: silicone blade and plastic handle are moulded together. Easy cleaning - Dishwasher safe.



Supple plastic scraper

Code	Designation	Lcm	Wcm	Th.mm	Kg	PU
4858.00N	Supple round scraper T° max. 60 °C	15	11	2	0,02	5



This utensil lets you scrape out a bowl to remove any mixture stuck to the walls.

White spatula made of polyglass - 220°C-resistant (470°F)



Code	Designation	Lcm	Kg	PU
4745.25		25	0,04	6
4745.30		30	0,05	6
4745.35		35	0,06	6
4745.40		40	0,08	6
4745.45		45	0,1	6
4745.50		50	0,12	6

Robust and hygienic thanks to the non-porous composite material "polyglass" (polyamid/ glass). The cleaning is easy (dishwasher safe) and the spatula can be sterilized. The rounded shape of the spatula - without edge - enables one to efficiently scrape out the pan. The end of the handle has a rim to prevent the spatula falling into the preparation.

Spatula made of high quality stainless steel

Mirror polished blade :

- Easy spreading
- Avoids risk of rust - Dishwasher safe

High flexible blade

Thinned blade : more thin on the end for a better flexibility and a precise spreading work

Ergonomic handle

Robust and resistant made of polyamid reinforced with fiberglass

Anti-slip carbon texture

Slot for wedging the thumb + finger stopper for a good grip

Integrated hook practical to hang the product

MADE IN FRANCE



Mini cranked pastry spatula FKOfficium



Code	Designation	Lcm	Wcm	Kg
4231.08	Pointed blade 8 cm	21	2	0,04
4231.09	Rounded blade 9 cm	22	2	0,04
4231.12	Rounded blade 12 cm	25	2,4	0,05

Cranked pastry spatula FKOfficium



Code	Designation	Lcm	Wcm	Kg
4231.15	L. Blade 15 cm	33,5	3,5	0,12
4231.20	L. Blade 20 cm	38,5	3,5	0,13
4231.25	L. Blade 25 cm	43,5	3,5	0,15
4231.30	L. Blade 30 cm	48,5	3,5	0,16

With its angled handle, this spatula makes it easy to spread and level out pasty substances.

Straight pastry spatula FKOfficium



Code	Designation	Lcm	Wcm	Kg
4230.15	L. blade 15 cm	29	3,5	0,11
4230.20	L. blade 20 cm	34	3,5	0,12
4230.25	L. blade 25 cm	39	3,5	0,13
4230.30	L. blade 30 cm	44	3,5	0,14

This flat spatula has a rounded end and is ideal for spreading, smoothing, and handling pastries.

Stainless steel flexible turner FKOfficium



Code	Designation	Lcm	Wcm	Kg
4235.00	L.blade 17 cm	31	7,8	0,1

This food turner is made from forged stainless steel. Its springiness makes food easy to handle and turn.

Triangular spatula FKOfficium



Code	Designation	Lcm	Wcm	Kg
4233.01	L. blade 8 cm	26,5	8	0,11

With its special shape, this spatula lets you clean grids and hotplates. Its width and sharp angles also allow you to cut or spread pasty substances or to peel chocolates off their baking sheets.

Cranked spatola FKOfficium inox



Code	Designation	Lcm	Wcm	Kg
4232.00	L. blade 12 cm	30	9	0,14
4232.01	Slotted - L. blade 12 cm	30	9	0,12

With its angled handle and rigid blade, this spatula lets you scoop up and turn over hamburger steaks and other meats on snack-bar griddles.

Cranked service spatula FKOfficium



Code	Designation	Lcm	Wcm	Kg
4236.00		26,5	5	0,07
4236.01	Slotted	26,5	5	0,06

Genoise cutter FKOfficium



Code	Designation	Lcm	Wcm	Th.mm	Kg
4234.25	L. blade 25 cm	39,5	3,5	2	0,14
4234.35	L. blade 35 cm	50	3,5	2	0,16

The sponge-cake slicer lets you slice sideways through sponge cakes evenly, without crumbs, so you can then fill the cake with cream or other fillings.



Oyster knife with stainless steel blade



Code	Designation	Lcm	Wcm	Hcm	Kg
4683.00		15,7	4,5	2	0,06

Short and sharp blade made of extra hard stainless steel 420 2CR14. Perfectly sharp blade to easily cut the muscle of the oyster. Polyamide handle with fiberglass. Resistant and non-slip. Length adapted to all hands. Ergonomic safe handle with slot for thumb and stopper.

Set of 4 stainless steel double lobster forks



Code	Designation	Lcm	Wcm	Kg
4687.00	Set of 4 forks	21	1,8	0,01

DOUBLE FORK : Small and large end to easily remove meat from shellfish. Robust stainless steel - Dishwasher safe. Ideal for lobster, crab and langouste. Ergonomic design for good grip.



Seafood shears with stainless steel blades



Code	Designation	Lcm	Wcm	Th.mm	Kg
4685.00		20,7	6,5	1,5	0,11

LOCK-AND-SPRING MECHANISM FOR A STRESS-FREE AND SAFE CUT. Large handle - Good grip for all hands. Integrated grip. Detachable stainless steel blades for easy cleaning. Cut hard shellfish leaving meat intact, without cracking nor mess. Ideal for lobster, crab, langouste, shrimp and scampi. Patented.

Oyster mitt



Code	Designation	Lcm	Wcm	Hcm	Kg
	Extra large model - silicone				
4682.20	For right-handed Mitt on the left hand	23	17	2	0,14
4682.21	For left-handed Mitt on the right hand	23	17	2	0,14

This oyster mitt allows to maintain the oyster during opening. It can not provide a total protection against a misdirected knife. The extra arge model is suitable for the largest handles.



Pizza cutting wheel



Code	Designation	Øcm	Th.mm	Kg
4970.10N	Pizza cutting wheel	10	1	0,17

This particularly sturdy pizza cutter has an ergonomic handle for a firm grip. Its stainless steel beveled blade allows pizza to be easily cut into portions.

Stainless steel pizza ladle - Flat bottom



Code	Designation	Øcm	Lcm	Liters.	Th.mm	Kg	PU
3136.08	Pizza ladle, flat bottom (1) L. Handle 28 cm	8,2	32	0,15	0,8	0,13	5

Welded shank. The small pizza ladle holds 145ml (4 fluid oz) , which is the standard helping of tomato sauce for pizzas ø 31 cm; its flat bottom lets you spread the sauce over the pizza pastry.

Perforated pizza screen for cooking - aluminium



Code	Designation	Øcm	Kg
	Concept AIR SYSTEM		
7350.28		28	0,07
7350.31		31	0,09
7350.33		33	0,1
7350.38		38	0,14
7350.48		48	0,21

Perfect for making pizzas, flammenkuche savory tarts, etc. The bottom is perforated to enable you to obtain a crusty-baked pie bottom.

See our complete range of round pizza trays pages 204-205.

Pizza round oven peel - Aluminium with wooden handle



Code	Designation	Øcm	Lcm	Kg
7291.40	L. handle 120 cm Total length : 162 cm	40	162	0,93

Pizza oven peel, stainless steel



Code	Designation	Øcm	Lcm	Th.mm	Kg
3290.31	Pizza oven peel - L. Handle 96 cm	31	114	1,2	1,18

Scraper brush for oven, wooden handle



Code	Designation	Lcm	Wcm	Hcm	Kg
4875.70		71	11,5	5	0,28

The scraper brush is used for brushing the hearth and pushing back the embers in your wood-fired oven.

Small syrup density meter, metric



Code	Designation	Lcm	Kg
4591.00N	Grad. from 1100 to 1400 g/L	14	0,19

This professional syrup hydrometer is used for making jam, jelly, liqueur, sorbey, chutney, conserved fruits, etc. It has 2 scales : one in degree baumé (15-40° Baumé) and the other in g./ml (1100-1400 g./ml).

Mini precision balance with lid - from 0 to 500 gr.



Code	Designation	Lcm	Wcm	Th.mm	Kg
4887.00		11,5	6,4	1,8	0,13

Accurate scale with lid. Precision 0.1 gr.
Perfect for spices.
Fonction tare and auto-off.
2 batteries 1,5V supplied

Candy thermometer +80°C / +200°C with stainless steel case



Code	Designation	Øcm	Lcm	Kg
4884.01N	PRECISION 1/1	0,2	27,5	0,1

This thermometer is used for pastry and candy. It does not contain mercury, but a less toxic red liquid. It is calibrated to allow for immersion of the lower thinner part of the stem. The protective sleeve can be sterilized at 100°C.

The thermometer and sleeve can be washed in a dishwasher.

Candy thermometer +80°C / +200°C with nylon case



Code	Designation	Øcm	Lcm	Kg
4884.00N	PRECISION 1/1	0,35	27,5	0,07

This thermometer is used for pastry and candy. It does not contain mercury, but a less toxic red liquid. It is calibrated to allow for immersion of the lower thinner part of the stem. The protective sleeve can be sterilized at 100°C. The thermometer and

sleeve can be washed in a dishwasher.

Stainless steel oven thermometer - precision from +50°C to +300 °C



Code	Designation	Wcm	Hcm	Kg
4885.01	Precision 1/1	6	7	0,54

To check the temperature in the oven during cooking. Easy cleaning with water and soap.

Small plastic thermometer - from -40°C to 40°C



Code	Designation	Lcm	Wcm	Hcm	Kg
4761.00N	From -40°C to +50°C	13,5	2,4	0,13	0,01

This metric thermometer goes from -40°C to +40°C and is specially adapted for the cold. The thermometer has an all-plastic body. The column is very visible.

Electronic cooking digital thermometer-timer



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
4885.00N	Use T° : from -25° to + 250 °C	7	6	1,8	1	0,54

This thermometer has a 1 meter (3 feet)- metal wire. The probe resists to temperatures from 0°C to 250°C. It is used to read the inner temperature of food during cooking. Instant digital readout. The stainless steel probe and wire are heat resistant. Equipped with an automatic alarm sound. There is a magnet for metal surface attachment.

Digital waterproof thermometer for meat -40°C à +240 °C



Code	Designation	Lcm	Kg
4881.00N	L. probe 12 cm	20	0,05

This electronic digital thermometer is helpful for checking the temperature of cooking meat. The probe is pointed and penetrates easily into the meat. Do not use in the oven or in microwave oven.

Thermometer for foie gras and ham- from + 30°C to +100°C



Code	Designation	Wcm	Liters.	Kg
4882.01	in a protective plastic holder	0,6	24	0,02

Kit THERMO CONNECT PRO with sensor



Code	Designation	Lcm	Wcm	Th.mm	Kg
4885.30	Kit THERMO CONNECT PRO : Case and sensor	16,5	15	5	0,15
4885.31	Sensor Thermo Connect Pro	13,5	8,3	6,1	0,05

Thermometer and hygrometer ambient + probe temperature (cable 1.5 meter) with transmission via radio frequency (868 mhz) and internet.

Warning, monitoring and temperature recording on mobile.

Graphic, transmission via email (csv file).

Kit 4885.30 necessary. Do not buy a sensor alone.

MEASURING INTERVAL : 3,5 min (except high variation and alert)

Range : -40+60°C /20-99%

Accuracy : +/-1°C / +/-5% - Sonde+/- 0,5°C

Sensor : 2x1,5V AAA not included (1 year)

Infrared thermometer from -38°C to +365°C.



Code	Designation	Lcm	Wcm	Kg
4881.10		18,5	8	0,17

AUTO-OFF function . Backlight. Indicates temperature in °C or °F
Supplied with a cover for belt.
2 batteries 1.5V included.

Stainless steel mechanical timer with magnet



Code	Designation	Øcm	Th.mm	Kg
4650.10		6	3,8	0,09

Countdown the remaining time in red.
Ringtone strong. It has a magnetic back.

Electronic stopwatch timer - 20 hours



Code	Designation	Lcm	Wcm
4650.00N	Timer 20 hours Stopwatch 20 minutes	50	60

This timer is a count down one (up to 19hours and 59 minutes) and is ideal for cooking in order to respect cooking time. It has a magnetic back clip and easel stand. Battery included.





MILLS

De Buyer and the mills A spicy story and a challenge taken up with relish

For two centuries, the passion for cookery, taste and Gastronomy, both local and from around the world, has driven de Buyer's manufacturing. Its savoir faire in the design and manufacturing of high-quality kitchen and patisserie utensils responds to the demands of professionals and enthusiasts for all that is good and home-made.

It has thus created its own world dedicated to the mastery of taste, so it is entirely natural that it should wish to complement its collections with mills for salt, pepper and other spices.

However, de Buyer is first and foremost a manufacturer that loves to design, innovate and use its savoir faire and experience to make its products. As a living heritage company, the business has retained its artisanal soul, its rigour and its love for work well done.

De Buyer has always wanted to offer its own collection of mills, bearing its signature.

De Buyer approached Marlux to create this collection. Both companies share the same values, an artisanal soul and a love for work well done. Marlux is a family business, founded in 1875 and is also a living heritage company that has become a major name in the history of French mill manufacturing. In 1972, it revolutionised the world of spices by inventing the nutmeg mill and, as true benchmarks, their mills featured on the finest tables because of the quality of their salt and pepper grinders, manufactured on its own machines.

The great spice adventure began in 2015 for de Buyer and the first mills began to leave the factory in 2016.

The company's mastery of materials enables de Buyer to create mills with new signature mechanisms in steel and ceramic.

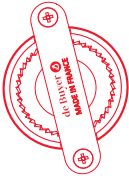
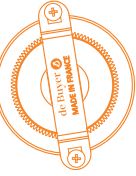
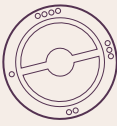
Today, the manufacturing process of the mills is part of the de Buyer company's CSR policy: the wooden mills are made of beech from sustainably managed forests and have obtained the Origine France Garantie certification.

Spices are ingredients that are inextricably linked to flavour; masterfully ground, they reveal themselves and enable us all to create our own symphonies of aromas.



WOODEN MODELS

ACRYLIC MODELS

	PEPPER	SALT	NUTMEG	SPICES
Designed for	All types of round peppercorns Not salt	Coarse white salt not wet salt	Nutmeg only	pepper mixes and large peppercorns / seeds, white cooking salt, herbes de Provence, seeds such as cumin, poppy or sesame, fleur de caviar etc...
Type of mechanism	Steel mechanism	Stainless steel mechanism		Wide standard mechanism
Material	High-quality treated hardened steel	18/10 quality stainless steel		Ceramic
Appearance of the mechanism				
Adjustment of the grind	 Top button	 Top button		 Top button  Lower wheel with 4 settings
Shaft	Nickel-plated steel		Stainless steel	Aluminium
Guarantee	Lifetime			3 years
Height of the mills (cm)	7 - 10 - 14 - 18 - 21 25 - 30 - 40 - 70	7 - 10 - 14 - 18 - 21 25 - 30 - 40	10	7 - 11 - 14 - 18



COLLECTION B BOIS

B BOIS mills made of beechwood with a beeswax protective finishing.

'B Bois' products are exclusively sold via physical retailers.



Spice mills 'B BOIS' RUMBA 14 cm



Code	Designation	Øcm	Hcm	Kg
	SALT MILL			
S330.141111	St/steel mechanism	4,5	14	15
	While stocks last			
	SPICE MILL			
C030.141111	Ceramic mechanism	4,5	14	0,15
	While stocks last			

Steel pepper mechanism and stainless steel salt mechanism.
Lifetime warranty for steel mechanism.
Ceramic mechanism suitable for various spices.
Certified "ORIGINE FRANCE GARANTIE".

Spice mills 'B BOIS' RUMBA 20 cm



Code	Designation	Øcm	Hcm	Kg
	While stocks last			
	PEPPER MILL			
P230.201111	Steel mechanism	6,4	20	0,33
	SALT MILL			
S330.201111	St/steel mechanism	6,4	20	0,33
	SPICE MILL			
C030.201111	Ceramic mechanism	6,4	20	0,33

Steel pepper mechanism and stainless steel salt mechanism.
Lifetime warranty for steel mechanism.
Ceramic mechanism suitable for various spices.
Certified "ORIGINE FRANCE GARANTIE".



Mill JAVA 14 cm



Code	Designation	Hcm	Kg
PEPPER MILL			
STEEL MECHANISM			
P245.140101	Natural	14	0,13
P245.140202	Dark	14	0,13
P245.140303	Matte white	14	0,13
P245.140404	Matte black	14	0,13
SALT MILL			
STEEL MECHANISM			
S345.140101	Natural	14	0,12
S345.140202	Dark	14	0,12
S345.140303	Matte white	14	0,12
S345.140404	Matte black	14	0,12
SPICE MILL			
CERAMIC MECHANISM			
C045.140101	Natural	14	0,13
C045.140202	Dark	14	0,13
C045.140303	Matte white	14	0,13
C045.140404	Matte black	14	0,13

Classical wooden mill. Ceramic mechanism suitable for various spices.
Certified "ORIGINE FRANCE GARANTIE".
Steel pepper mechanism and stainless steel salt mechanism.
Lifetime warranty.

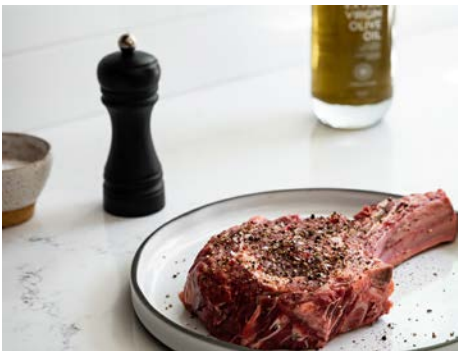
JAVA model is the traditional mill: the wood comes in 4 natural and classical colours according to the models:

light wood, dark wood, matte white and matte black.

- Available in pepper mill, salt mill and spices mill from 14 cm to 25 cm.
- Available in pepper and salt mills from 14 to 40 cm.
- The model 70 cm exists only for pepper with a steel mechanism.

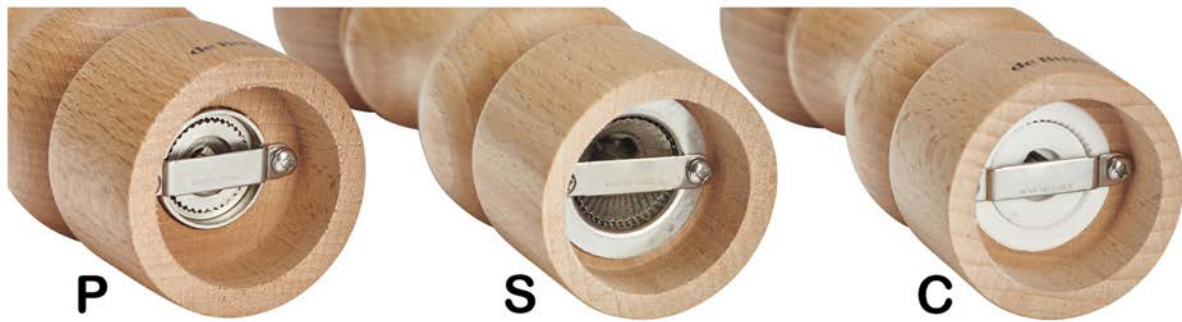
Certified ORIGINE FRANCE GARANTIE.

Coarse grind pepper mill JAVA STEAK



Code	Designation	Hcm	Kg
M245.140404	Matte black	14	0,13

Special steel mechanism for pepper mill cracked : larger space between the steel teeth to obtain cracked ground pepper
Certified ORIGINE FRANCE GARANTIE.



Lacquered mill JAVA 14 cm



Code	Designation	Hcm	Kg
PEPPER MILL			
STEEL MECHANISM			
P245.143131	White	14	0,13
P245.143232	Red	14	0,13
P245.143333	Black	14	0,13
SALT MILL			
STEEL MECHANISM			
S345.143131	White	14	0,12
S345.143232	Red	14	0,12
S345.143333	Black	14	0,12
SPICE MILL			
CERAMIC MECHANISM			
C045.143131	White	14	0,13
C045.143232	Red	14	0,13
C045.143333	Black	14	0,13

Classical wooden mill.
 Certified "ORIGINE FRANCE GARANTIE".
 Steel pepper mechanism and stainless steel salt mechanism.
 Lifetime warranty.
 Ceramic mechanism suitable for various spices.

This range of classical mills is made of beech wood. The wood is lacquered : one coat of white lacquer then three coats of the color. The glossy lacquered finish and the vitamin shades bring a colourful touch and brighten up the kitchen and table.

Mill JAVA 18 cm



Code	Designation	Hcm	Kg
PEPPER MILL			
STEEL MECHANISM			
P246.180101	Naturel	18	0,2
P246.180202	Dark	18	0,2
P246.180303	Matte white	18	0,2
P246.180404	Matte black	18	0,2
SALT MILL			
STEEL MECHANISM			
S346.180101	Naturel	18	0,2
S346.180202	Dark	18	0,2
S346.180303	Matte white	18	0,2
S346.180404	Matte black	18	0,2
SPICE MILL			
CERAMIC MECHANISM			
C046.180101	Naturel	18	0,2
C046.180202	Dark	18	0,2
C046.180303	Matte white	18	0,2
C046.180404	Matte black	18	0,2

Classical wooden mill.
 Certified "ORIGINE FRANCE GARANTIE".
 Steel pepper mechanism and stainless steel salt mechanism.
 Lifetime warranty.
 Ceramic mechanism suitable for various spices.

Mill JAVA 21 cm



Code	Designation	Hcm	Kg
PEPPER MILL			
STEEL MECHANISM			
P247.210101	Natural	21	0,24
P247.210202	Dark	21	0,24
P247.210303	Matte white	21	0,24
P247.210404	Matte black	21	0,24
SALT MILL			
STEEL MECHANISM			
S347.210101	Natural	21	0,22
S347.210202	Dark	21	0,22
S347.210303	Matte white	21	0,22
S347.210404	Matte black	21	0,22
SPICE MILL			
CERAMIC MECHANISM			
C047.210101	Natural	21	0,24
C047.210202	Dark	21	0,24
C047.210303	Matte white	21	0,24
C047.210404	Matte black	21	0,24

Classical wooden mill.
 Certified "ORIGINE FRANCE GARANTIE".
 Steel pepper mechanism and stainless steel salt mechanism.
 Lifetime warranty.
 Ceramic mechanism suitable for various spices.

Mill JAVA 25 cm



Code	Designation	Hcm	Kg
PEPPER MILL			
STEEL MECHANISM			
P249.250101	Natural	25	0,3
P249.250202	Dark	25	0,3
P249.250303	Matte white	25	0,3
P249.250404	Matte black	25	0,29
SALT MILL			
STEEL MECHANISM			
S349.250101	Natural	25	0,27
S349.250202	Dark	25	0,27
S349.250303	Matte white	25	0,27
S349.250404	Matte black	25	0,3
SPICE MILL			
CERAMIC MECHANISM			
C049.250101	Natural	25	0,3
C049.250202	Dark	25	0,3
C049.250303	Matte white	25	0,3
C049.250404	Matte black	25	0,3

Classical wooden mill.
 Certified "ORIGINE FRANCE GARANTIE".
 Steel pepper mechanism and stainless steel salt mechanism.
 Lifetime warranty.
 Ceramic mechanism suitable for various spices.

Pepper/Salt mill JAVA 30 cm, steel mechanisms



Code	Designation	Hcm	Kg
PEPPER MILL			
P253.300101	Natural	30	0,56
P253.300202	Dark	30	0,56
P253.300303	Matte white	30	0,56
P253.300404	Matte black	30	0,56
SALT MILL			
S353.300101	Natural	30	0,56
S353.300202	Dark	30	0,56
S353.300303	Matte white	30	0,56
S353.300404	Matte black	30	0,56

Classical wooden mill.
 Certified "ORIGINE FRANCE GARANTIE".
 Steel pepper mechanism and stainless steel salt mechanism.
 Lifetime warranty.

Pepper/Salt mill JAVA 40 cm, steel mechanisms



Code	Designation	Hcm	Kg
PEPPER MILL			
P251.400101	Natural	40	0,93
P251.400202	Dark	40	0,93
SALT MILL			
S351.400101	Natural	40	0,93
S351.400202	Dark	40	0,89

Classical wooden mill.
Steel pepper mechanism and stainless steel salt mechanism.
Lifetime warranty.
Certified "ORIGINE FRANCE GARANTIE".

Pepper mill JAVA 70 cm



Code	Designation	Hcm	Kg
P256.700101	Natural	70	2
P256.700202	Dark	70	2

Classical wooden mill.
Steel pepper mechanism and stainless steel salt mechanism.
Lifetime warranty.
Certified "ORIGINE FRANCE GARANTIE".



Collection Rumba



BVCert. 6054661



Mill RUMBA 14 cm



Code	Designation	Hcm	Kg
PEPPER MILL			
STEEL MECHANISM			
P230.140101	Natural	14	0,14
P230.140202	Dark	14	0,14
P230.140303	Matte white	14	0,14
P230.140404	Matte black	14	0,14
SALT MILL			
STEEL MECHANISM			
S330.140101	Natural	14	0,14
S330.140202	Dark	14	0,14
S330.140303	Matte white	14	0,14
S330.140404	Black	14	0,14
SPICE MILL			
CERAMIC MECHANISM			
C030.140101	Natural	14	0,15
C030.140202	Dark	14	0,15
C030.140303	White matte	14	0,15
C030.140404	Black matte	14	0,15

A mill with pleasant and well-rounded curves. It offers a good grip, is a convenient size and is very handy in the kitchen and on the table.

Classical wooden mill.
Certified "ORIGINE FRANCE GARANTIE".
Steel pepper mechanism and stainless steel salt mechanism.
Lifetime warranty.

Ceramic mechanism suitable for various spices.

Mill RUMBA 18 cm



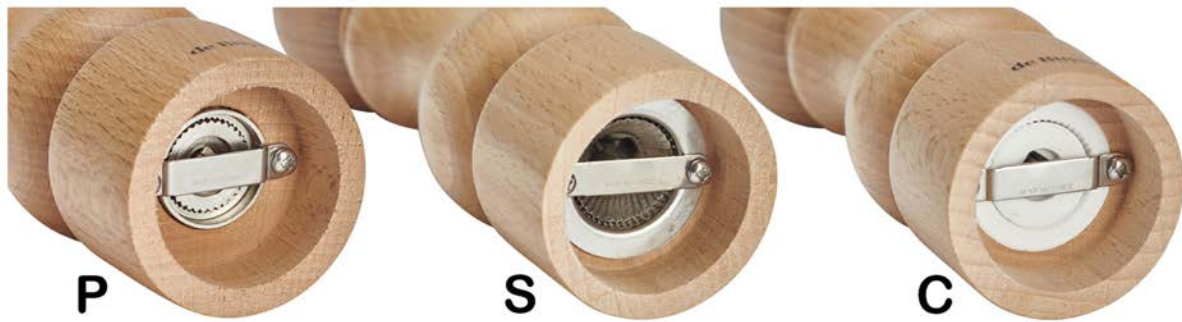
Code	Designation	Hcm
PEPPER MILL		
STEEL MECHANISM		
P230.180101	Natural	18
P230.180202	Dark	18
P230.180303	White matte	18
P230.180404	Black matte	18
SALT MILL		
STEEL MECHANISM		
S330.180101	Natural	18
S330.180202	Dark	18
S330.180303	White matte	18
S330.180404	Black matte	18
SPICE MILL		
CERAMIC MECHANISM		
C030.180101	Natural	18
C030.180202	Dark	18
C030.180303	White matte	18
C030.180404	Black matte	18

A mill with pleasant and well-rounded curves. It offers a good grip, is a convenient size and is very handy in the kitchen and on the table.

Steel pepper mechanism and stainless steel salt mechanism.
Lifetime warranty.

Ceramic mechanism suitable for various spices.

Certified "ORIGINE FRANCE GARANTIE".



Mill RUMBA 21 cm



Code	Designation	Hcm	Kg
PEPPER MILL			
STEEL MECHANISM			
P230.210101	Natural	21	0,34
P230.210202	Dark	21	0,34
P230.210303	White matte	21	0,34
P230.210404	Black matte	21	0,34
SALT MILL			
STEEL MECHANISM			
S330.210101	Natural	21	0,34
S330.210202	Dark	21	0,34
S330.210303	White matte	21	0,34
S330.210404	Black matte	21	0,34
SPICE MILL			
CERAMIC MECHANISM			
C030.210101	Natural	21	0,35
C030.210202	Dark	21	0,35
C030.210303	White matte	21	0,35
C030.210404	Black matte	21	0,35

A mill with pleasant and well-rounded curves. It offers a good grip, is a convenient size and is very handy in the kitchen and on the table.

Certified "ORIGINE FRANCE GARANTIE".

Steel pepper mechanism and stainless steel salt mechanism. Lifetime warranty.

Ceramic mechanism suitable for various spices.



Pepper/Salt lacquered mill RUMBA 20 cm



Code	Designation	Hcm	Kg
PEPPER MILL			
STEEL MECHANISM			
P230.213232	Red	21	0,34
P230.213333	Black	21	0,34
SALT MILL			
STEEL MECHANISM			
S330.213232	Red	21	0,32
S330.213333	Black	21	0,32
SPICE MILL			
CERAMIC MECHANISM			
C030.213232	Red	21	0,35
C030.213333	Black	21	0,35

Classical wooden mill.
 Certified "ORIGINE FRANCE GARANTIE".
 Steel pepper mechanism and stainless steel salt mechanism.
 Lifetime warranty.
 Ceramic mechanism suitable for various spices.

This range of classical mills is made of beech wood. The wood is lacquered : one coat of white lacquer then three coats of the color. The glossy lacquered finish and the vitamin shades bring a colourful touch and brighten up the kitchen and table.

Collection
Paso



Mill PASO 10 cm



Code	Designation	Hcm	Kg
PEPPER MILL			
STEEL MECHANISM			
P240.100101	Natural	10	0,11
P240.100202	Dark	10	0,11
P240.100303	Matte white	10	0,11
P240.100404	Matte black	10	0,11
SALT MILL			
STEEL MECHANISM			
S340.100101	Natural	10	0,09
S340.100202	Dark	10	0,09
S340.100303	Matte white	10	0,09
S340.100404	Matte black	10	0,09
SPICE MILL			
CERAMIC MECHANISM			
C040.100101	Natural	10	0,11
C040.100202	Dark	10	0,11
C040.100303	Matte white	10	0,11
C040.100404	Matte black	10	0,11

The mini traditional ideal table model. Indispensable and always fashionable.

Classical wooden mill.
Certified "ORIGINE FRANCE GARANTIE".
Steel pepper mechanism and stainless steel salt mechanism.
Lifetime warranty.

Ceramic mechanism suitable for various spices.

Salt shaker PASO 10 cm



Code	Designation	Hcm	Kg
M340.100101	Natural	8,8	0,05
M340.100202	Dark	8,8	0,05

The mini traditional ideal table model. Indispensable and always fashionable.



Collection Manivelle



Wooden spice mills BOOGIE 7 cm



Code	Designation	Øcm	Hcm	Kg
PEPPER MILL				
Steel mechanism				
P292.070101	Natural	9	7	0,15
P292.070202	Dark	9	7	0,15
SALT MILL				
Stainless steel mechanism				
S392.070101	Natural	9	7	0,15
S392.070202	Dark	9	7	0,15
SPICE MILL				
Ceramic mechanism				
C092.070101	Natural	9	7	0,14
C092.070202	Dark	9	7	0,14

Steel pepper mechanism and stainless steel salt mechanism.
Lifetime warranty for steel mechanism.
Ceramic mechanism suitable for various spices.
Certified "ORIGINE FRANCE GARANTIE".

Nutmeg mill SOKO with crank st/steel handle

Code	Designation	Hcm	Kg
M516.100101	Natural	10	0,13
M516.100202	Dark	10	0,13



The nutmeg, a specialty MARLUX: this original mill has a mechanism in steel unpublished. The nutmeg is stuck on a spring stem and three large teeth hold it on the sharpened plate. Nutmeg is then easily grated by turning handle.
Certified ORIGINE FRANCE GARANTIE.

Collection Exclusive

Pepper/Salt mill POGO, steel mechanisms



Code	Designation	Hcm	Kg
P222.110606	Pepper mill	11	0,11
S322.110606	Salt mill	11	0,09

A pleasant curve and a matt black finish give simplicity and elegance to this little table mill. Steel pepper mechanism and stainless steel salt mechanism. Lifetime warranty. Certified "ORIGINE FRANCE GARANTIE".

Pepper/Salt mill VALSE, steel mechanisms



Code	Designation	Hcm	Kg
	PEPPER MILL		
P224.110671	Matte black	11	0,18
	SALT MILL		
S324.110671	Matte black	11	0,16

The mill of the large tables with its wooden body with pleasant curves and its lid in metallic silver polished brightly. Steel pepper mechanism and stainless steel salt mechanism. Lifetime warranty.

Pepper/Salt mill JOTA, steel mechanisms



Code	Designation	Hcm	Kg
	PEPPER MILL		
P223.120101	Natural	12	0,24
P223.120606	Ebony	12	0,24
	SALT MILL		
S323.120101	Natural	12	0,21
S323.120606	Ebony	12	0,21

A cylindrical mill with a sleek design, with its grooved aluminum ring and elegant button inlaid in the lid. For the pepper model, the milling adjustment is done from the bottom with a button provided in the mechanism. Steel pepper mechanism and stainless steel salt mechanism. Lifetime warranty. Certified "ORIGINE FRANCE GARANTIE".



Collection Hip Hop

Spices mill HIP HOP 11 cm, ceramic mechanism



Code	Designation	Hcm	Kg
Delivered without spices			
C086.118301	Natural	11	0,09
C086.118302	Dark	11	0,09

Ceramic mechanism suitable for various spices. This mini table mill with its translucent acrylic shape gives a light impression to the table.

Mill delivered empty without spice.

Spices lacquered mill HIP HOP 11 cm, ceramic mechanism



Code	Designation	Kg
Delivered without spices		
C086.118331	White	0,09
C086.118332	Red	0,09
C086.118333	Black	0,09

Ceramic mechanism suitable for various spices. This mini table mill with its translucent acrylic shape gives a light impression to the table and its range of coloured lids adapts to all atmospheres.

Spices mill HIP HOP 11 cm, ceramic mechanism



Code	Designation	Hcm	Kg
Delivered without spices			
C086.118383		11	0,09

Ceramic mechanism suitable for various spices. 4 grinding settings with the mill base.

Collection Transparence

Spices mill BOOGIE with crank plastic handle



Code	Designation	Lcm	Wcm	Hcm	Kg
	Delivered without spices				
C092.078382				7	0,18
C192.048382	Box of 4 spices mills C092.078382	28	7	9	0,77
	Delivered empty				

Ceramic mechanism suitable for various spices. 4 grinding settings with the mill base.

Spices mill TANGO 14 cm



Code	Designation	Hcm	Kg
	Delivered without spices		
C087.148383		14	0,18

Ceramic mechanism suitable for various spices. 4 grinding settings with the mill base.

Spices mill MAMBO 18 cm



Code	Designation	Hcm	Kg
	Delivered without spices		
C084.188383		20	0,23

An original baroque mill for the kitchen or table. It looks modern and light due to its transparency.

Ceramic mechanism suitable for various spices. 4 grinding settings with the mill base.





PRECISE CUTTING WITH MANDOLINES AND KNIVES

The first mandoline enjoyed great success, for being an innovative product (item, tool) that was quick, precise, easy-to-use, durable (lasting) and safe. All the following conceived mandolines stuck to these essential production criteria. De Buyer mandolines have the “Origine France Garantie” label.

-154-

Mandoline REVOLUTION

Mandoline VANTAGE

Mandoline VIPER

Mandoline ACCESS

Mandoline SWING PLUS

-162-

Mini slicer KOMI

Slicer KOBRA

-164-

Tomato slicer, corer

- 166 -

Knives & Sharpeners



THE SLICERS

THE COMPACTS

Collection		La Mandoline REVOLUTION	Vantage»	VIPER ^{19.3} —MANDOLINE—	La Mandoline ACCESS	Saving ^{19.3} PLUS	KOBRA ^{19.3}	Komi
								
		2012.01	2017.00	2016.00	2014.00	2015.03 / 2015.23 / 2015.43	2011.01 / 2011.21 / 2011.41	2018.00
Type of cuts :								
• Slices		✓	✓	✓	✓	✓	✓	✓
• Crinkle cut		✓		✓	✓			
• Julienne cuts		✓	✓	✓	✓	4 - 10 mm 2 - 7 mm		2 - 4 mm
		2 - 4 and 10 mm « MASTER » version 2 - 3 - 4 - 5 - 7 and 10 mm		4 - 10 mm				
• Waffle cuts		✓				✓		
• Cubes, lozenges		✓		✓				
Type of blade		Straight	V	V	Straight	Straight	V	35 ° angle
Thickness from (mm)		0 to 10	1 to 10	1 to 8	0 to 10			
Folding rear foot		✓	✓	✓	✓	✓		
Gravity guide + pusher		✓	✓	✓	✓	✓		
Extra long pusher		✓	✓					
Colours								
PCB (packaging unit)		1	1	1	1	1	1	1



SLICING KIT

GRAVITY

A GUIDE FOR CUTTING
LONG VEGETABLES - SMALL VEGETABLES
QUICKLY, EFFORTLESS
WASTE FREE AND SAFELY



**fits on the slider of DE
BUYER 's mandolines**
(not for Kobra slicer)



2015.84 Kit Gravity
with tube slider and grey insert
(delivered without mandoline)

LA MANDOLINE REVOLUTION



La Mandoline REVOLUTION



Multi-cuts : cubes, losanges, slices, crinkle cuts, Julienne cuts, waffle cuts.
Thickness from ultrafine slices to one-centimeter.
Professional: made of foodgrade st/steel and polymer composites. Satin polished st/steel.
Horizontal double-blade made of high-quality cutlery st/steel. Julienne blades made of heavy duty professional st/steel.
SECURE with its protective pusher. Easy to handle.
Integrated dice system

Code	Designation	Lcm	Wcm	Hcm	Kg
2012.01	Complete Mandoline with receptable & pusher with 1 double horizontal blade-straight/serrated and 3 Julienne blades 2-4-10 mm	39,5	19,5	14	1,54
	STAINLESS STEEL PUSHER with rotating control system				



La Mandoline REVOLUTION MASTER with stainless steel pusher



Code	Designation	Lcm	Wcm	Hcm	Kg
2012.41	Complete Mandoline with receptable & pusher	39,5	19,5	14	2,38
	REVOLUTION MASTER version with : STAINLESS STEEL PUSHER				
	with rotating control system				
	- 6 Julienne blades 2-3-4-5-7-10 mm				
	in their removable storage box				
	- EXTRA-LONG PUSHER				
	- Special coated upper plate				
	- Double horizontal blade - lobe edged				
	- Upper foot with cap				

Same features as the standard model. Improved design and optimum efficiency.

Supplied with the st/steel round pusher and with one plastic extra-long pusher for long products.

6 Julienne blades 2-3-4-5-7 and 10 mm in their storage box

The upper foot is reinforced with st/steel 2 caps.

Improved slide with the special « pro-slide » coating on the upper plate.

La Mandoline REVOLUTION : Replacement parts



Code	Designation	Lcm	Wcm	Kg
2012.56	Rotating control system (slider and pusher)			0,62
2012.57	Slider + st/steel pusher			
2012.57	St/steel pusher alone			0,5
2012.55	Long pusher + slider			0,24
	Suitable for the standard Mandoline			
2000.97	Small lower foot/stand	12	11,5	0,12
	For REVOLUTION & REVOLUTION MASTER			
2012.98	Upper foot REVOLUTION MASTER			
2000.89	Set of 2 tightening knobs			

Slicing kit GRAVITY



Code	Designation	Øcm	Wcm	Hcm	Kg
2015.84	GRAVITY guide and pusher	5	10,5	14,5	0,18

A GUIDE FOR CUTTING LONG VEGETABLES & SMALL VEGETABLES
QUICKLY, EFFORTLESSLY, WASTE FREE AND SAFELY.
It fits on the slider of DE BUYER's mandolines

La Mandoline REVOLUTION : Replacement parts



Code	Designation	Lcm	Wcm	Th.mm	Kg
2015.95	Double horizontal blades - with lobed edge	15,5	3,2	0,5	0,03
	JULIENNE blades :				
2012.91	JULIENNE 2 mm - black				0,02
2012.92	JULIENNE 4 mm - red				0,02
2012.93	JULIENNE 10 mm - grey				0,02
2012.94	JULIENNE 3 mm - green				0,02
2012.95	JULIENNE 5 mm - blue				0,02
2012.96	JULIENNE 7 mm - orange				0,02
2012.88	Support for 3 Julienne blades (empty) For Mandoline REVOLUTION standard				0,04
2012.89	Storage box for 7 blades - delivered empty				

LA MANDOLINE VANTAGE



La Mandoline VANTAGE



Code	Designation	Lcm	Wcm	Hcm	Kg
2017.00	Complete Mandoline with slider and pusher	50	15	20	1,83
	- Integrated V-shaped blade				
	- 4 Julienne blades 2-4-7-10 mm				
	- V-shaped blade guard for storage				
	- Storage box for accessories				
	- EXTRA-LONG PUSHER				
	While stocks last				

V-shaped blade to cut all types of fruit/vegetable even the softest.
Stainless steel frame : robust and resistant.
Equipped with 4 V-shaped Julienne blades

Minimum space - Folding foot.
Total safety thanks to the ergonomic pusher and the slider.



La Mandoline VANTAGE - Replacement parts 2017.00



Code	Designation	Kg
	ACCESSORIES	
	While stocks last	
2017.91	Julienne 2 mm cut - 41 teeth	0,03
2017.92	Julienne 4 mm cut - 22 teeth	0,03
2017.93	Julienne 7 mm - 14 teeth	0,03
2017.94	Julienne 10 mm - 10 teeth	0,03
2017.89	Plastic storage box (empty)	0,27
2017.59	Pusher	0,13
2017.90	Slider	0,05
2017.86	V-blade guard	0,01

La Mandoline VANTAGE - Extra long pusher



Code	Designation	Lcm	Wcm	Hcm	Kg
2017.55	Extra long pusher and slider	17,2	13	6,8	0,27

It is used in place of the round pusher. It is the perfect tool to obtain very long cutting shapes.



Slicing kit GRAVITY



Code	Designation	Øcm	Wcm	Hcm	Kg
2015.84	GRAVITY guide and pusher	5	10,5	14,5	0,18

A GUIDE FOR CUTTING LONG VEGETABLES & SMALL VEGETABLES QUICKLY, EFFORTLESSLY, WASTE FREE AND SAFELY.
It fits on the slider of DE BUYER 's mandolines



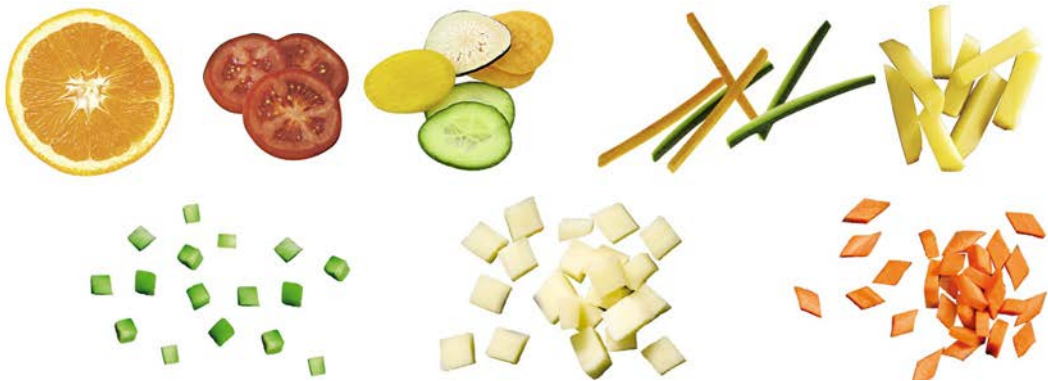
LA MANDOLINE VIPER



VIPER Mandoline

					
Code	Designation	Lcm	Wcm	Hcm	Kg
2016.00	Complete Mandoline with receptacle & pusher with horizontale blade & 2 Julienne 4 -10 mm	44	18,5	15	1,36

Frame with integrated V-shaped horizontal blade fur accurate and easy cutting of all fruits/vegetable.
Adjustable slice plate - Thickness from 1 to 8 mm.
Knob for fast and precise thickness setting.
Two julienne plates - 4 and 10 mm - and their storage box.
Large receptacle for vegetables/fruits.
Secure with the ergonomic pusher and slider.
Equipped with rotation control system to cut dices and diamonds easily.
Compact with its folding rear foot.



Slicing kit GRAVITY



Code	Designation	Øcm	Wcm	Hcm	Kg
2015.84	GRAVITY guide and pusher	5	10,5	14,5	0,18

A GUIDE FOR CUTTING LONG VEGETABLES & SMALL VEGETABLES QUICKLY, EFFORTLESSLY, WASTE FREE AND SAFELY.
It fits on the slider of DE BUYER's mandolines

La Mandoline VIPER: Replacements parts



Code	Designation	Lcm	Wcm	Hcm	Kg
2016.96	Horizontal plate for slices	26	12	0,09	0,18
2016.92	Plate Julienne 4 mm	13,2	9,5	0,12	0,11
2016.94	Plate Julienne 10 mm	14,5	10,8	0,05	0,12

La Mandoline VIPER : Replacement parts



Code	Designation	Lcm	Wcm	Hcm	Kg
2016.59	Ergonomic plastic protective pusher	25,2	12	17,5	0,12
2016.90	Plastic slider	26	12	2,5	0,55



LA MANDOLINE ACCESS



LA MANDOLINE ACCESS Stainless steel



Code	Designation	Lcm	Wcm	Hcm	Kg
2014.00	Complete mandoline with polymer composite pusher	44,5	18	23	1,45
	Delivered with a double horizontal blade				
	blade (straight & serrated) and a double				
	Julienne blade (space 4 and 10 mm)				
	- Easy thickness adjustment				
	- Lobed-edge horizontal blade				
	- Ergonomic pusher				

ROBUST AND PROFESSIONAL : Mandoline made of stainless steel
 COMPACT - Easy to handle - Double-blades system : one single accessory for 2 uses.
 Folding upper foot for storage.
 PRACTICAL : Easy inserting of the blades on the side and easy thickness adjustment mechanism.
 EFFICIENT : Easy and precise cut.
 SAFE : Ergonomic pusher for maximum safety
 Non-skid feet.

MULTICUTS : Includes double horizontal blades (straight and serrated) and Julienne blades (space 4 and 10 mm) to produce many cut styles : Julienne cuts, waffle cut, slice or crinkle cuts. Precise thickness adjustment until 10-mm.



Replacement parts for LA MANDOLINE ACCESS



Code	Designation	Lcm	Wcm	Th.mm	Kg
2015.92	Double Julienne blade - 4 and 10 mm				0,26
2015.93	Double Julienne blade - 2 and 7 mm with storage box for both Julienne blades				0,09
2015.95	Double horizontal blades - with lobed edge	15,5	3,2	0,5	0,03
2017.90	Slider				0,05
2014.59	Pusher				

Easy and precise cut thanks to the blades made of high-quality stainless steel. Double-blades system - one single accessory for 2 uses - :

- Straight blade and serrated blade
 - Julienne blade 4/10 mm and Julienne blade 2/7 mm

Slicing kit GRAVITY



Code	Designation	Øcm	Wcm	Hcm	Kg
2015.84	GRAVITY guide and pusher	5	10,5	14,5	0,18

A GUIDE FOR CUTTING LONG VEGETABLES & SMALL VEGETABLES QUICKLY, EFFORTLESSLY, WASTE FREE AND SAFELY.

It fits on the slider of DE BUYER's mandolines

LA MANDOLINE SWING PLUS



La Mandoline SWING PLUS



ROBUST AND PROFESSIONAL : Mandoline made of stainless steel and polymer composite.

COMPACT : Easy to handle - Double-blades system : one single accessory for 2 uses. Folding upper foot for storage.

PRACTICAL : Easy inserting of the blades on the side and easy thickness adjustment mechanism.

EFFICIENT : Easy and precise cut. **SAFE :** Ergonomic pusher for maximum safety - Non-skid feet

MULTICUTS : Includes double horizontal blades (straight and serrated) and Julienne blades (space 4 and 10 mm) to produce many cut styles : Julienne cuts, waffle cut, slice or crinkle cuts. Precise thickness adjustment until 10-mm.

Code	Designation	Lcm	Wcm	Kg
2015.03	Complete mandoline with polymer composite	40	20	1,19
	Delivered with a double horizontal blade			
	blade (straight & serrated) and a double			
	Julienne blade (space 4 and 10 mm)			
	Black colour			
	New model :			
	- Easy thickness adjustment			
	- Lobed-edge horizontal blade			
	- Ergonomic pusher			
2015.23	Green colour	40	20	1,19
2015.43	Red colour	40	20	1,19

Replacement parts for SWING PLUS : pusher and slider



Code	Designation	Kg
2015.59	Plastic pusher	0,22
2015.90	Slider for 2015.59	0,6

Large capacity of the receptacle: more products are cut at a single time. Ergonomic pusher for maximum safety

Accessories for LA MANDOLINE SWING PLUS



Code	Designation	Øcm	Lcm	Wcm	Hcm	Th.mm	Kg
2015.92	Double Julienne blade - 4 and 10 mm						0,26
2015.93	Double Julienne blade - 2 and 7 mm						0,09
	with storage box for both Julienne blades						
2015.95	Double horizontal blades - with lobed edge		15,5	3,2		0,5	0,03
2015.84	GRAVITY guide and pusher	5		10,5	14,5		0,18

Easy and precise cut thanks to the blades made of high-quality stainless steel. Double-blades system -one single accessory for 2 uses:- : - Straight blade and serrated blade - Julienne blade 4/10 mm and Julienne blade 2/7 mm

LA MANDOLINE KOBRA



KOBRA V AXIS

"Click Express" system

adjusts the thickness setting quickly, safely and efficiently
Cuts slices from extra-fine up to 5mm thick

KOBRA V AXIS : Professional fruit and vegetable slicer with pusher



Code	Designation	Lcm	Wcm	Hcm	Kg
2011.01	Complete with pusher - Black	36,5	12,2	8	0,66
2011.41	Complete with pusher - Red	36,5	12,2	8	0,66
SPARE PARTS :					
2011.55	Pusher alone				
2011.90	Kit spare parts Kobra				

- V-shaped blade: the blade penetrates the product easily.
- Optimised cutting angle at 19,3°. Cuts easily and perfectly all fruits and vegetables, even the softest ones (tomatoes, pears, etc.).
- Micro-serration of the blade enables the thinnest cut of fruit/vegetable with skin and preserves their flesh composition.
- PRACTICAL & EASY: easy to adjust the height of the cut: the thumb wheel integrated at the end of the handle allows the adjustment of the thickness up to 5 mm. - St/steel ramp
- COMPACT: the pusher clips on for easy storage.
- SAFE Protective pusher. Silicone moulded anti-sliding ergonomic handle. Anti-skid feet.





Mini vegetable slicer KOMI



Code	Designation	Lcm	Wcm	Hcm	Kg
2018.00	Complete vegetable cutter with food guard and 2 Julienne blades 2/4 mm	27	11,2	3,3	0,38
SPARE PARTS :					
2018.90	Pusher				
2018.92	Julienne 2 mm				
2018.93	Julienne 4 mm				
2018.95	Blade				

Accurate and efficient: sharp blade with its 35°-angle.
Multicut: slices & Julienne 2 mm/4 mm (0.08/0.15 in.).
Quick and easy thickness adjustment.
Graduated from 0 up to 5 mm.
Equipped with an ergonomic protective food guard made of transparent plastic.
Compact storage: integrated Julienne blades storage box & food guard.



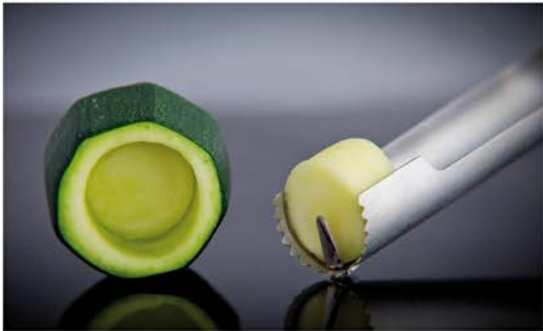


Stainless steel tomato slicer, 5,5 mm thickness



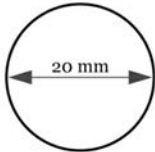
For 10 slices - 5,5 mm thick.
Serrated blades special for tomatoes. The horizontal cutting action avoids juice loss.
The tomato slicer lets you slice ripe tomatoes but also citrus fruits (lemons, oranges, kiwis,...). Suckers on the feet hold the slicer firmly in place on the worktop during use.
Safe: cover guards prevent anyone touching the blades. 2 ergonomic handles.
Made of all stainless steel: easy cleaning.

Code		Designation	Lcm	Wcm	Hcm	Kg
2005.00	Tomato slicer		42,5	20	18	5,5
2005.10	Set of replacement blades		24,5		7	0,14



Manual corer for fruits/vegetables - ø12 mm - Orange

Manual corer for fruits/vegetables - ø20mm - Green



Code	Designation	Øcm	Lcm	Kg
2612.01	L. tube 90 mm - Graduated	2,5	19,7	0,04

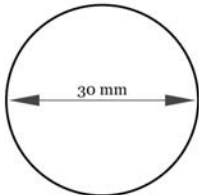
Manual extractor that cores and tops and tails fruits/vegetables cleanly in a trice. Patented system. Universal: suitable for various fruits/vegetables. Multifunctions: removing stalk / Hollowing out / Stuffing. Overmoulded with TPE polypropylene ergonomic anti-slip handle

with hole to hang; Stainless steel blade and graduated tube.

Code	Designation	Øcm	Lcm	Kg
2612.02	L. tube 112 mm - Graduated	3	24,6	0,08

Manual universal corer for fruits / vegetables - ø30 mm - Red

Code	Designation	Lcm	Kg
2612.03	L. tube 112 mm - Graduated	25	0,1



Manual extractor that cores and tops and tails fruits/vegetables cleanly in a trice. Patented system. Universal : suitable for various fruits/vegetables. Multifunctions: removing stalk / Hollowing out / Stuffing. Overmoulded with TPE polypropylene ergonomic anti-slip handle with hole to hang - Stainless steel blade and graduated tube.

FK2

The knives FK2 are designed to be the ultimate blend of toughness, sharpness, functionality and value for real working chefs and serious gourmet cooks. In addition to the traditional blades expected, the FK2 range has many innovative blade shapes .



- **HARDNESS** : German X50CrMoV15 stainless steel alloy hardened and tempered to HRC56. Hard for edge retention and tough for edge durability
- **REBALANCE SYSTEM** : find your ideal balance with the innovative adjustable counterweight
- **UNIQUE BLADE GEOMETRY** : a fine grind between the thick German blades and light Japanese blades to bring strength and sharpness together
- **ROBUST HANDLE** : CARBON FIBRE COMPOSITE. Dynamic and ergonomic handle shape with texture grips strongly to resist hand slip
- **SOLID AND STRONG** : thick tang for long term durability. Solid one-piece bolster
- **Made in France**



French Chef 's knife



This knife is the traditional French chef's knife for all heavy cutting work (vegetables, meat and fish).

Code		Designation	Lcm	Wcm	Hcm	Kg
4281.21	L. 21 cm		36	2,2	6	0,28

Santoku knife L. 17 cm



Code	Designation	Lcm	Wcm	Hcm	Kg
4281.17		32,4	2,2	5,4	0,26

Good broad range of uses: slicing, chopping of meat and vegetables.

Asian Chef's knife



Code	Designation	Lcm	Wcm	Hcm	Kg
4280.15	L. 15 cm	28,6	4,9	2	0,16
4280.17	L. 17 cm	30	5,5	1,8	0,18

This 15cm Asian Chef's knife is very light and sharp and easy to maneuver for light quick cutting tasks in busy kitchens. It is also

designed to be ideal for young cooks or for small hands.

Paring knife L. 9 cm



Code	Designation	Lcm	Wcm	Hcm	Kg
4282.09		21,7	2	2,3	0,12

Used by chefs for peeling, turning, and other small hand-held jobs.

Utility knife L. 14 cm



Code	Designation	Lcm	Wcm	Hcm	Kg
4285.14		26,7	2	3	0,14

Small chopping/slicing knife for many light meat/vegetable jobs for chefs and home cooks.

Salmon and ham knife Santoku 30 cm



Code	Designation	Lcm	Wcm	Th.mm
4287.30		42,5	2	2,6

Ultra flexible scalloped blade for cutting thin slices of bacon, ham or salmon.



Precision carving knife with short and flexible Santoku blade L.16 cm

Code	Designation	Lcm	Wcm	Kg
4287.16		27,5	2	0,14
	While stocks last			



Ideally suited for carving thin slices from small pieces of meat and fish with perfect precision.

Filet knife



Code	Designation	Lcm	Wcm	Hcm	Kg
4283.16	L. 16 cm	30,9	2,2	2,3	0,2
	While stocks last				
4283.18	L. 18 cm	28,5			0,14
	Perfect for Filet of Sole				

This knife is perfect to for slicing fillets from fish and chicken. The blade is relatively long, narrow and flexible, for less slicing resistance.

Bread knife



Code	Designation	Lcm	Wcm	Hcm	Kg
4286.26	L. 26 cm	40,5	2,2	3,9	0,28
	While stocks last				

Bread knife with rounded tooth serration for longer blade life and smoother cutting. This type of serration also makes it a good 'bulk' or rough meat slicer.



Blade Sharpener TRIUM, 3 levels


TRIUM™

Code	Designation	Lcm	Wcm	Hcm	Kg
4290.02		12	6,7	5,7	0,33

The TRIUM Sharpener was developed to produce very sharp professional cutting edges on any brand of knife. The patent pending Diamond Cams control the edge angle very accurately as you swipe the blade down and back between the cams, for a highly refined cutting edge shape with a perfect hone ever time.

Polyethylene cutting board



Code	Designation	Lcm	Wcm	Hcm	Kg
	Sharp angles				
4920.60N	White	60	40	2	3,9

The polythene cutting board is more hygienic than a wooden board because of the non-porous material.

Stainless steel cutting board rack for 6 boards



Code	Designation	Lcm	Wcm	Hcm	Kg
4140.00N	Spacement 3 cm	27	31,5	27,5	1,1

This practical rack lets you stack different cutting boards away or leave them to drain after washing. It lets you easily identify and take the right board.





PÂTISSERIE: AN ART AND A SCIENCE

When it comes to patisserie, you can let your imagination run wild and try out anything that takes your fancy. Our equipment has been developed to guarantee precise results and beautiful aesthetics. We work with leading pastry chefs including winners of the World Pastry Cup and the Meilleur Ouvrier de France competition who help us develop new and innovative utensils that are highly technical and brilliantly performing.

- 172 -
Dough sheeter

-174 -
Cutters & rolls

-177 -
Perforated moulds and forms
AIR SYSTEM

-184 -
Stainless steel rings and moulds

- 195 -
Nonstick steel moulds

-203 -
Baking supports & trays

- 213 -
Chocolate & sugar work

-216 -
Brushes

- 217 -
Nozzles & pastry bags





de Buyer
DEPUIS 1830



THE DOUGH SHEETER by de Buyer



INNOVATION

Robust • Durable

High quality materials
Can be dismantled and repaired

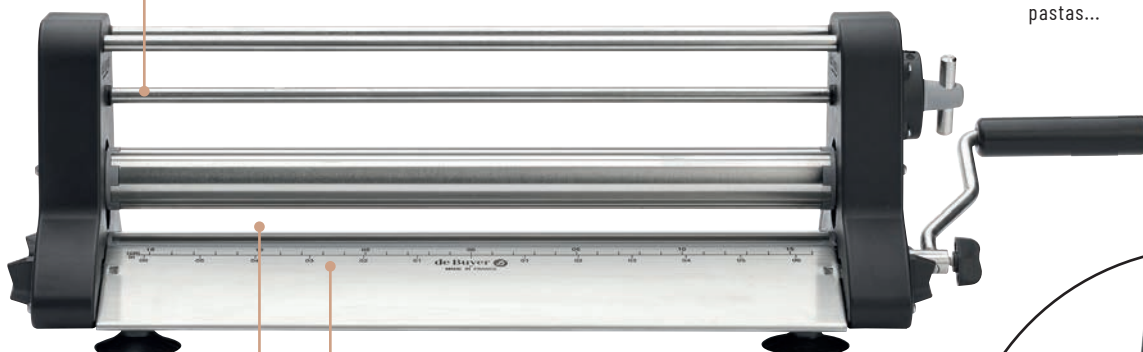
Rolling in 2 directions using the crank handle Fast - Efficient

No need to handle the dough again
Prevents distortion



Multi-pastry and pasta

Puff pastry, sweet pastry,
sugar work, pizzas and
pastas...



Stable - Secure

Double fastened to the
work surface :
suction cups + vice

Large 34 cm laminating surface

Graduation in cm and inches

Precise thickness adjustment from 15 mm to ultra thin dough

Graduation in cm and inches

Convenient
adjustment wheel
with markings



Registered design

The dough sheeter designed and manufactured in France by de Buyer meets the needs of restaurants and home cooks. It can be used to roll out different types of dough: puff pastry - sweet dough - pizza dough - sugar dough - marzipan - pasta for a wide range of culinary creations.



Dough sheeter

new
2025



Code	Designation	Lcm	Wcm	Hcm	Kg
3001.00		52,1	14,5	13	2,5

The unique, innovative design of this dough sheeter means you can work faster and more efficiently: it offers a large working surface for the dough and can be rolled in both directions, so you don't have to take up the dough and deform it with each pass.

- EFFICIENT AND PRODUCTIVE
- Reciprocating flat lamination: no need to take up all the dough, unlike inclined laminators, which avoids deforming the dough during handling.
- Time-saving and regular work
- Wide roller for dough widths of 34 cm
- PRACTICAL AND STABLE
- Double attachment to work surface using suction cups + vice.
- COMPACT AND LIGHTWEIGHT
- Optimized footprint and weight. Compact storage
- Dry cleaning with a flour brush or cleaning with water and detergent.

- ROBUST AND DURABLE
- Stainless steel and glass-fiber reinforced polyamide design
- Can be dismantled and fully repaired
- EASY ADJUSTMENT
- Knob with safety adjustment for 20 thicknesses from 0.8 to 15 mm
- Integrated cm and inch graduations





Rolling pins



Code	Designation	Øcm	Lcm	Kg
4840.01N	Beech rolling pin	5	50	0,72

Box of 9 cutters made of polyamid



Code	Designation	Kg
4308.00	Plain round ø 2 to 10 cm	0,23
4307.00	Fluted round ø 2 to 10 cm	0,22
4304.30	Square - L.1,8 to 9,5 cm While stocks last	0,27

Polyamid reinforced with glass fibre. Extra-strong foodgrade quality. Solid and resistant. One-piece construction for perfect hygiene. Can be sterilized - T° max. 160°C



Box of 9 round cutters - stainless steel



Code	Designation	Hcm	Th.mm	Kg
3323.00N	Plain ø 3 to 11 cm	3,5	0,6	0,44
3324.00N	Fluted ø 3 to 11 cm	3,5	0,6	0,46

These professional-grade stainless steel star pastry cutting rings are very sturdy and will not distort. They will satisfy every need thanks to the different forms available. It is the tool which will satisfy your creativity thanks to the 2 different aspects suggested.

Wheels for pastry in food plastic material



Code	Designation	Øcm	Lcm	Kg
4361.00N	Cutting wheel for grating pastry	4,5	5	0,07
4362.00N	Spiked roller	6,5	5	0,07

The criss-cross slitter lets you make diamond holes in the pastry for decorating pie-tops. Once the pastry has been through the roller, you just need to stretch it to obtain perfect diamond holes. The pastry-spiking roll is handy for pricking holes quickly and uniformly in strips of pastry.



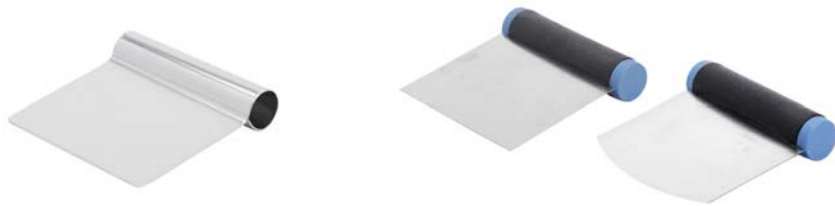
Set of 10 disposable baker blades



Code	Designation	Lcm	Kg
4670.03N	Yellow-fixed blades	13	0,01

Baker's blades let you slit the dough before baking bread. The blade's cutting edge guarantees you a high quality cut.

Scraper



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
3300.12	Straight dough scraper, stiff, st. steel	12	9	2,5	1	0,18	1
3302.11N	Dough straight scraper, supple steel	11	8,8	2,5	0,3	0,09	12
3302.12N	Dough round scraper, supple steel	11	8,8	2,5	0,3	0,08	12

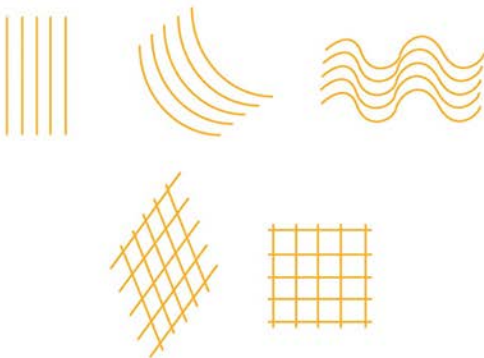
The rigid or flexible pastry cutters are used for cutting pastry, bread dough, or pizza pastry, and also for scraping out and cleaning.

Supple plastic scraper



Code	Designation	Lcm	Wcm	Th.mm	Kg	PU
4858.00N	Supple round scraper T° max. 60 °C	15	11	2	0,02	5

This utensil lets you scrape out a bowl to remove any mixture stuck to the walls.



Expanding pastry cutter - Stainless steel



This expanding roller carries several stub spindles, each with a cutting wheel, and allows you to cut a series of straight strips in one go. The width is adjustable.

Code	Designation	Lcm	Wcm	Hcm	Kg
4781.00N	5 plain wheels ø 5,5 cm to cut 4 strips From 1 to 11,5 cm large	22,5	5,2	5,5	0,56



For the love of food Something's in the air

Perforated Stainless Steel

AIR  **SYSTEM**[®]
de Buyer Concept



FABIEN PAIRON - MOF Charcutier-Traiteur

M. Pairon imagined,designed and worked on an innovative rectangular mould for "Pâté en Croûte" (meat pie):

- Practical, functional and efficient.
- Easy forming, filling, removal and storage.
- Multiuse : Pâté Croûte (rectangular meat pie), sweet and savory cakes, special breads, ginger bread , etc.
- Developed and manufactured by de Buyer in France.



Foldable stainless steel rectangular baking mould GEOFORME



Code	Designation	Lcm	Wcm	Hcm	Kg
3210.24	PERFORATED MODEL - Concept de Buyer AIR SYSTEM	24	5	6	0,55
3210.35	Delivered in decorated box	35	7	7,5	0,93
3210.48	Professional size only	48	9	8,5	1,28
BAKING SHEETS (sold separately) :					
4344.21	Baking sheet for 3210.24				
4344.22	Baking sheet for 3210.35				
4344.23	Baking sheet for 3210.48				
	from - 170°C to + 260 °C				

Product developed in collaboration with a professional to design the first foldable mould whose fastening system can not be lost.

The perforated model allows even cooking of the dough.

Perfect for PATE EN CROUTE (meat pies), but also for breads, brioches, ginger breads or cakes.

Can be associated with baking paper for oven cooking.



PASTRY

Ultra resistant stainless steel perforated mould

Stainless steel perforated molds, heavy duty

Suitable for professional and intensive use.

Suitable for hot and cold use with no temperature limit.

The perforations help cook faster and more evenly without drying the inside:

AIR SYSTEM concept: Ø2 mm perforations to allow pastry to breathe.

- 15 to 25 % less cooking time,
- for crispy and tasty results,
- for sharp edges and a flawless finish.

Removable bottom: Easy to unmold.

Made in France

Mould supplied with a nonstick baking sheet.

Cut to the shape of the mould. Fits perfectly into the mould. Time saving and higher productivity.

Reusable over 200 times. Use T° from -76°C to + 260°C (-105° to 500°F)

Removable : possible to use the st/steel mould alone or with the baking sheet.

Stainless steel perforated mould



AIR SYSTEM®
de Buyer Concept

- Cooks to perfection: food is crispy and cooked in the middle
- Scratch-resistant
- Durable and eco-friendly product
- Easy to clean



Dismontable round mould with 2 nonstick baking sheets



Code	Designation	Øcm	Hcm	Kg
3213.20		20	7,5	0,5
3213.24		24	7,5	0,69
BAKING SHEETS ALONE:				
4344.60	Set of 2 baking sheets for 3213.20			0,03
4344.61	Set of 2 baking sheets for 3213.24			0,04

Perfect for Cheesecake, Brioches or pies.



Rectangular mould with loose base with 2 baking sheets



Code	Designation	Lcm	Wcm	Hcm	Kg
3212.35		35	10,5	3,5	0,09
BAKING SHEETS ALONE:					
4344.51	Set of 2 baking sheets for 3212.35				0,03

Round fluted tart mould with loose base and 2 nonstick baking sheets



Code	Designation	Øcm	Hcm	Kg
3214.24		24	2,5	0,4
3214.28		28	2,5	0,52
BAKING SHEETS ALONE:				
4344.71	Set of 2 baking sheets for 3214.24			0,02
4344.72	Set of 2 baking sheets for 3214.28			0,03



Rectangular cake mould with loose base and 2 nonstick baking sheets



Code	Designation	Lcm	Wcm	Hcm	Kg
3215.15		15	8,6	7,5	0,31
3215.26		26	8,6	7,5	0,47
BAKING SHEETS (sold separately):					
4344.41	Set of 2 baking sheets for 3215.15				0,02
4344.42	Set of 2 baking sheets for 3215.26				0,03





Concept AIR SYSTEM

The perforations allow the dough to breathe.
They guarantee faster and more homogeneous cooking without drying out the filling :

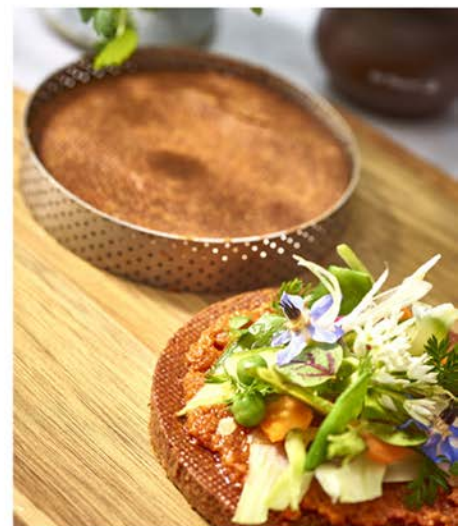
- clean edges and beautiful look
- for a crispy and delicious result

Perforated stainless steel tart ring with straight edge - ROUND



Code	Designation	Øcm	Hcm	Kg
HEIGHT 2 CM				
3099.01	4,7 cl	5,5	2	0,02
3099.02	6,6 cl	6,5	2	0,02
3099.03	8,8 cl	7,5	2	0,03
3099.00	11,3 cl	8,5	2	0,03
3099.04	17,3 cl	10,5	2	0,04
3099.05	24,5 cl	12,5	2	0,04
3099.06	37,7 cl	15,5	2	0,05
3099.07	53,7 cl	18,5	2	0,07
3099.08	66 cl	20,5	2	0,08
3099.09	94, 2 cl	24,5	2	0,1
3099.10	127,6 cl	28,5	2	0,12
HEIGHT 3,5 CM				
3098.01		5,5	3,5	0,04
3098.02		6,5	3,5	0,04
3098.03		7,5	3,5	0,05
3098.00		8,5	3,5	0,06
3098.04	Perfect for New York Rolls	10,5	3,5	0,07
3098.05	Perfect for New York Rolls	12,5	3,5	0,08
3098.06		15,5	3,5	0,1
3098.07		18,5	3,5	0,12
3098.08		20,5	3,5	0,13
3098.09		24,5	3,5	0,15
3098.10		28,5	3,5	0,18
3006.01	Pusher for round ring ø 7.5 - 8 cm	7,4	6,1	0,05

Created in partnership with the "Ecole Valrhona", these new tart rings with small holes enable an uniform baking of the pie/tart edges. The straight edge allows an easy removal and a perfect pastry rim.





Perforated stainless steel tart ring with straight edge - Round - Height 45 mm



Code	Designation	Øcm	Th.mm	Kg
HEIGHT 45 mm				
3097.03	1 p.	7,5	0,9	0,7
3097.08	4-6 p.	20	0,9	0,18
3097.09	6-8 p.	24	0,9	0,21

Created in partnership with the "Ecole Valrhona", these new tart rings with small holes enable an uniform baking of the pie/tart edges. The straight edge allows an easy removal and a perfect pastry rim.

Height suitable for custard tarts, gourmet tarts, and pies.



Perforated stainless steel tart ring with straight edge - SQUARE



Code	Designation	Lcm	Wcm	Hcm	Kg
HEIGHT 2 CM					
3099.19	Perforated indiv. 10 cl	7	7	2	0,04
3099.20	Perforated indiv. 20 cl	8	8	2	0,05
3099.21	40 cl	15	15	2	0,12
3099.23	60 cl	17,5	17,5	2	0,13
3099.22	80 cl	20	20	2	0,15

Created in partnership with the "Ecole Valrhona", these new tart rings with small holes enable an uniform baking of the pie/tart edges. The right edge allows an easy removal and a perfect pastry rim.

Perforated stainless steel tart ring with straight edge - HEART



Code	Designation	Øcm	Hcm	Kg
3099.50	9,5 cl - individual	8	2	0,03
3099.51	20 cl - 2 p.	12	2	0,05
3099.52	40 cl - 4 p.	18	2	0,08
3099.53	60 cl - 6 p.	22	2	0,1

Perforated stainless steel tart ring with straight edge - RECTANGLE



Code	Designation	Lcm	Wcm	Hcm	Kg
	HEIGHT 2 CM				
3099.30	10 cl - individual	12	4	2	0,09
3099.32	40 cl - 4 p.	25	8	2	0,1
3099.33	60 cl - 6 p.	28	11	2	0,12

Created in partnership with the "Ecole Valrhona", these new tart rings with small holes enable an uniform baking of the pie/tart edges. The right edge allows an easy removal and a perfect pastry rim.

Perforated stainless steel tart ring with straight edge - OBLONG



Code	Designation	Lcm	Wcm	Hcm	Kg
3099.40	9,3 cl - individual	14,5	3,5	2	0,06
3099.42	40 cl - 4 p.	27	8	2	0,09
3099.43	60 cl - 6 p.	30	11	2	0,1

Perforated stainless steel tart ring with straight edge- CALISSON



Code	Designation	Lcm	Wcm	Hcm
3099.70	10 cl - Individual ring	12	5	2
3099.73	40 cl - 4 p.	25,5	11	2



Perforated fluted stainless steel tart ring with straight edge



Code	Designation	Øcm	Lcm	Wcm	Hcm
ROUND					
3030.20		20			3
3030.24		24			3
3030.28		28			3
SQUARE					
3031.23			23	23	3
RECTANGULAR					
3032.35			35	10	3

CONCEPT AIR SYSTEM

Perforated tart ring, rolled edge, height 2 cm



Code	Designation	Øcm	Hcm	Th.mm	Kg
3093.06		6	2	0,4	0,02
3093.08		8	2	0,4	0,03
3006.01	Pusher for round ring ø 7.5 - 8 cm	7,4	6,1		0,05
3093.10		10	2	0,4	0,04
3093.22		22	2	0,4	0,1
3093.24		24	2	0,4	0,11
3093.26		26	2	0,4	0,12
3093.28		28	2	0,4	0,13

These perforated rings are mainly designed for making pies and tarts. The pie ring is easier to use than a mould because it takes up less space on a baking plate and it's easy to turn out. Concept de Buyer AIR SYSTEM: the holes around the ring enables to suppress air bubbles to obtain a perfect crusty-baked tart.



Tart ring, rolled edge, height 2 cm



Code	Designation	Øcm	Hcm	Th.mm	Kg
3091.06N		6	2	0,4	0,02
3091.07N		7	2	0,4	0,02
3091.08N		8	2	0,4	0,03
3091.10N		10	2	0,4	0,04
3091.12N		12	2	0,4	0,04
3091.14N		14	2	0,4	0,05
3091.16N		16	2	0,4	0,06
3091.18N		18	2	0,4	0,07
3091.20N		20	2	0,4	0,08
3091.22N		22	2	0,4	0,09
3091.24N		24	2	0,4	0,1
3091.26N		26	2	0,4	0,11
3091.28N		28	2	0,4	0,12
3091.30N		30	2	0,4	0,13

These stainless steel rings, 2cm high (3/4"), are mainly designed for making pies and tarts. The pie ring is easier to use than a mould because it takes up less space on a baking plate (several rings can be positioned on the same tray). Apart from that, it's easy to turn out.

Stainless steel round ring, height 4,5 cm



Code	Designation	Øcm	Hcm	Th.mm	Kg	PU
3989.05		5	4,5	0,8	0,04	6
3989.06		6	4,5	0,8	0,05	6
3989.07		7	4,5	0,8	0,06	6
3989.75		7,5	4,5	0,8	0,07	6
3989.08		8	4,5	0,8	0,08	6
3006.01	Pusher for round ring ø 7.5 - 8 cm	7,4	6,1		0,05	1
3989.10		10	4,5	0,8	0,09	1
3989.12		12	4,5	0,8	0,11	1
3989.14		14	4,5	0,8	0,12	1
3989.16		16	4,5	1	0,18	1
3989.18		18	4,5	1	0,2	1
3989.20		20	4,5	1	0,22	1
3989.22		22	4,5	1	0,24	1
3989.24		24	4,5	1	0,27	1
3989.28		28	4,5	1,2	0,36	1

The 4,5 cm high (1-3/4") pastry rings are perfect for mousse-based desserts that have a Joconde biscuit bottom.

Stainless steel round standard - height 6 cm

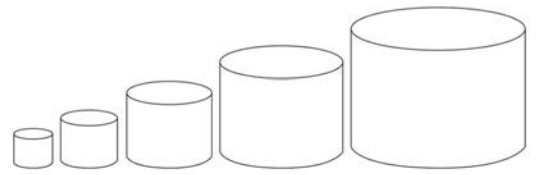


Code	Designation	Øcm	Hcm	Th.mm	Kg
3940.12		12	6	0,8	0,14
3940.14		14	6	0,8	0,16
3940.16		16	6	1	0,23
3940.18		18	6	1	0,26
3940.20		20	6	1	0,29
3940.22		22	6	1	0,32
3940.24		24	6	1	0,35
3940.26		26	6	1	0,39

The 6cm high (2-1/2") pastry rings are perfect for vacherins, among other things.



St/steel round high ring -for "PAIN SURPRISE", Panettone, Wedding cakes



Code	Designation	Øcm	Hcm	Th.mm	Kg
3912.08	30 cl	8	6	1	0,12
3912.12	90 cl	12	8	1	0,23
	While stocks last				
3912.16	200 cl	16	10	1	0,39
3912.20	380 cl	20	12	1	0,59
3912.24	630 cl	24	14	1	0,82

Perfect for baking Pain Surprise, Panettone or wedding cakes. Suitable for oven cooking and freezing. To combine with baking paper or baking nonstick sheets. Robust and undistortable.



Stainless steel extensible rings



Code	Designation	Hcm	Th.mm	Kg
3040.03	from ø 18 to 36 cm - Graduated Perfect for tarts - 3 cm high	3	0,8	0,15
3040.01	from ø 18 to 36 cm - Graduated	4,5	0,8	0,27
3040.02	from ø 18 to 36 cm - Graduated	6,5	0,8	0,37

Simple and safe adjustment : graduated, clear size markings on the frame.
Robust and undistortable. Durable product. Lifetime warranty.
Neat results: the smooth inner parts enable easy removal without any mark on the preparations.

Cold use (freezer - deep freezer) and hot use (traditional oven). Do not use in microwave.
Easy cleaning: hand washing and dishwasher safe.





Stainless steel oblong individual ring



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
	CREATION MATHIEU BLANDIN World pastry champion 2013					
3037.14	Oblong Mathieu Blandin In partnership with the "Ecole Valrhona"	14,5	3,5	2	1	0,06
	Perforated st/steel ring with straight edge					
3099.40	9,3 cl - individual	14,5	3,5	2		0,06

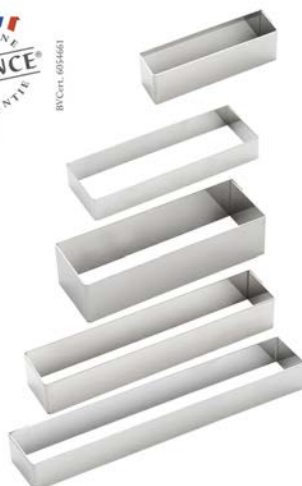
Stainless steel heart-shaped ring



Code	Designation	Øcm	Hcm	Th.mm	Kg
	HEIGHT 40 mm While stocks last				
3077.14	Equivalent to a 14 cm ring	14	4	1	0,16
3077.16	Equivalent to a 16 cm ring	16	4	1	0,18
3077.18	Equivalent to a 18 cm ring	18	4	1	0,19
3077.24	Equivalent to a 24 cm ring	24	4	1	0,24

The heart form lets you make cakes, ice-cream, or other desserts with an original shape that's perfect for birthdays, Mother's Day, and of course, Saint Valentine's day.

Stainless steel rectangular ring, sharp corners



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3943.08		8	2,5	2,5	1,2	0,03
3943.10		10	2,5	3	1,2	0,04
3943.12		12	4	3	1,2	0,09
3943.13		12	4	4	1,2	0,12
3942.16		16	3	2,5	1,2	0,09
3941.18		18	3	2	1,2	0,08

This shape of mould is especially well suited for arranging fillings on a dish: for coating cooked vegetables, rice, vegetarian lasagne, or adding a touch of elegance to dishes such as salmon tartare.

Stainless steel small square individual ring



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3906.08	Small square Ht 4,5 cm	8	8	4,5	0,8	0,1
3099.20	Perforated indiv. 20 cl	8	8	2		0,05

Stainless steel pastry form "Calisson"



Code	Designation	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg	PU
INDIVIDUAL :								
3076.11	"Calisson" shaped ring L.11 cm	11	5	4	0,15	0,8		6
MIGNARDISE:								
3076.05	"Calisson" shaped ring L.5,5 cm	5,5	2,5			0,8	0,02	1

Stainless steel small individual ring



Code	Designation	Øcm	Lcm	Wcm	Hcm	Th.mm	Kg	PU
3938.40	Round ø 60 - Ht 40 mm	6			4	0,8	0,05	6
3939.06	Round ø 65 - Ht 40 mm	6,5			4	0,8	0,05	6
3096.01	Round ø 45 - Ht 25 mm	4,5			2,5	0,8	0,02	6
3037.14	Oblong Mathieu Blandin		14,5	3,5	2	1	0,06	1
3077.06	Heart ø 6 cm	6			4	0,8	0,06	6
3139.06	Small indiv. square ring, rounded angles		6	6	4	0,8	0,05	6

Stainless steel pusher for individual pastry rings and forms



Code	Designation	Øcm	Hcm	Kg
3006.01	Pusher for round ring ø 7.5 - 8 cm	7,4	6,1	0,05



Stainless steel expandable rectangular frame

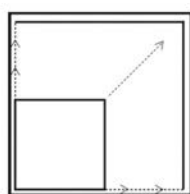


Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3013.21	Exp.to maxi. 40x21cm 10-12 p. => 22-24 p. Delivered in decorated box	21,5	11,5	7,5	1	1,07
3013.43	Exp.to maxi. 56 x84cm	43	29	5	1	1,29

Simple and safe adjustment : clear size markings on the frame. Firm and secure interlocking. Perfect maintaining in position during use.
Robust and undistortable. Durable product. Lifetime warranty.
Neat results : the smooth inner parts enable easy removal without any mark on the preparations.

Cold use (freezer - deep freezer) and hot use (traditional oven).
The frame becomes waterproof on a flat surface when it is put on a silicone mat.
Easy cleaning and storage: can be dismantled, hand washing and dishwasher safe.

Stainless steel expandable square frame



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3013.16	Max. size 30x30 cm 6-8 p. => 20-22 p. Delivered in decorated box	16	16	5	1	0,57
3013.20	Max. size 37x37 cm Perfect for trays 40x30cm 8-10 p. => 30-32 p Delivered in decorated box	20	20	5	1	0,69
3013.30	Max. size 5 x57 cm	30	30	5	1	0,82

Pastry frame, stainless steel



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3015.36	For tray 40x 30 cm	36	26	4,5	2,5	1,1
3015.35		57	37	3,5	2,5	1,12
3015.45		57	37	4,5	2,5	1,6

These stainless steel biscuit frames are extra thick and will not distort. The are easy to keep clean.

Stainless steel square rings, height 4,5 cm



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3906.08	Small square Ht 4,5 cm	8	8	4,5	0,8	0,1
3906.12		12	12	4,5	1	0,17
3906.16		16	16	4,5	1	0,24
3906.20		20	20	4,5	1	0,29
3906.24		24	24	4,5	1,2	0,42
3906.28		28	28	4,5	1,2	0,49

Stainless steel square rings, height 2 cm



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3905.16		16	16	2	1,2	0,19
3905.20		20	20	2	1,2	0,16
3905.28		28	28	2	1,2	0,21

CUSTOMIZATION Consult us for your made-to-measure rings

Stainless steel straight "Génoise" mould, watertight



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
4770.40		40	30	5	1	1,4
4770.53	GN 1/1	53	32	5	1	1,85
4770.60		59	39	5	1	2,53

The straight-sided sponge cake mould is leakproof and lets you make biscuits, flans, rice puddings, etc. Being made from stainless steel, it is perfectly hygienic and easy to keep clean.

Punch bottle



Code	Designation	Øcm	Hcm	Liters.	Kg
044085N	Punch bottle with plug	8	29	1	0,11

Made from food-grade plastic, the punch doser has a perforated cap for soaking biscuits.

Stainless steel "raplette" spreader - Adjustable in width and height



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3002.01	Equipped with removable decorating double comb	40	17	6	1,5	0,92
3002.00	Without decorating double comb	40	17	6	1,5	0,91
3002.99	Decorating double comb with teeth Removable - with 2 different shapes	40			1,5	0,22

The Pascal spreader lets you spread out cream or chocolate with a single action. A special feature is its adjustable width and height. These allow you to make very thin layers. Use it with or without its detachable cream-comb teeth. The cream-comb has two different triangular tooth spacings. The spreader is also handy for preparing chocolate shavings.



Plastic confectioner's ribbon (200 m) - 150 microns - Professional size



Code	Designation	Hcm	Kg
042002	40 mm high	4	1,65
042003	45 mm high	4,5	1,8
042004	50 mm high	5	2,14

Cake-moulding tapes let you line the insides of pastry rings before moulding cream cakes in them. They then make it easy to turn out the frozen cake without damaging the exterior.

Polypropylene confectioners' ribbon - 60 microns



Code	Designation	Øcm	Lcm	Wcm	Hcm	Kg
042016	Set of 100 strips For lining cakes until max. ø8cm Delivered in decorated box While stocks last	27	4,5			0,06
042024	10-meter roll Ht 45 mm	5,2			4,5	0,03
042026	Ht 60 mm	5,2			6	0,04

The transparent polypropylene sheet is for lining cake moulds in order to ensure easy turning out after cream cakes have been chilled.

St. steel long round mould with removable ends - Professional size



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3206.80		50	8	6,5	1	0,85



Ideal for making pâtés (with one or two flavours), Yule logs, Swiss rolls, etc. The walls are extra-smooth and turning out is easy. Both end plates are removable.



Tools available for in-store promotion:

- dedicated packaging
- recipes
- background visuals
- digital kits



Stainless steel long mould for yule log with removable ends - L. 30 cm



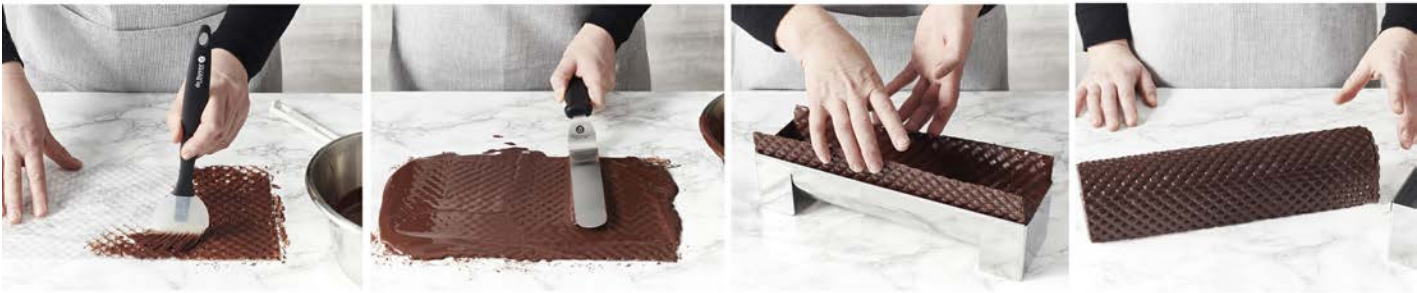
Code	Designation	Øcm	Lcm	Wcm	Hcm	Kg
	Delivered in decorated box					
3206.30	Round 6,5 cm high	7,5	30		6,5	0,6
3206.04	Round - small size 4 cm high	4	30	4,4	4	0,21
3205.30	Square		30	6,5	6,5	0,66
	While stocks last					
3205.04	Square - Small size 4 cm		30	4	4	
	While stocks last					

Stainless steel long mould to make pâtés and mousses (vegetable, meat or fish), foie gras, ice-creams, Swiss rolls, cream cakes, yule logs, etc.

The small models can be used alone or in combination with the large standard models to make an insert in your preparation.

Our secret : a professional design with thick stainless steel to obtain a mould that keeps its shape and a uniform heat or cold distribution. Smooth surface for an elegant finish. Easy assembly and turning out thanks to the removable end caps and the smooth edges. Multiple uses : cold uses (freezer - deep freezer) and hot uses (oven- bain-marie). Do not use in microwave. Easy care of stainless steel. Dishwasher safe.

Tip: the mould becomes waterproof by lining it with cling film before filling.



4 supplle plastic sheets in relief for cream cake decoration



Code	Designation	Kg
	For yule log 3206.30	
4343.00	30 x 18,5 cm	0,1
	Delivered in decorated box	

The supplle plastic sheet is to place in the mould for rolled-cake or in the pastry frame before making your cream cake.
An original relief decoration on the cake is obtained after freezing.
4 patterns are available.
No oven cooking. No dishwasher
MADE IN FRANCE



Professional Charlotte mould, no lid - Stainless steel



Code	Designation	Øcm	Hcm	Liters.	Kg
3125.07		6,7	4,5	0,14	0,07
3125.16		16	9	1,5	0,36
3125.18		17,7	10	2,1	0,43
	Glass lid Ref.3429 are suitable to the Charlotte moulds ø 16 -18 cm				

The charlotte mould, with its high sides, is ideal for all sorts of preparations: Charlottes, plum duff, aspic jellies, ice-creams... The two handles allow a firm hold for easy turning out. Stainless steel guarantees good heat transmission and easy cleaning. The corresponding lid ref. 3429 or 4112 is sold separately.

Stainless steel "Bordelais" fluted moulds



Code	Designation	Øcm	Hcm	Th.mm	Kg
3065.35		3,5	4	0,8	0,03
3065.45		4,5	4,2	0,8	0,04
3065.55		5,5	5,5	0,8	0,06



Copper "Bordelais" fluted moulds



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
TINNED COPPER						
6820.35N		3,5	3,3	0,03	0,8	0,03
6820.45N		4,5	4,2	0,06	1	0,04
6820.55N		5,5	5	0,1	1,2	0,05

These moulds allow to use the traditional method for making Bordeaux's famous crunchy Canelé cakes. The copper ensures perfect heat convection for a good caramelization of the juices and a delicious taste.

Crème-caramel mould "dariole", stainless steel



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg	PU
3095.45N		4,8	4	0,05	0,8	0,04	6
3095.55N		5,5	5,1	0,14	0,8	0,06	6
3095.65N		6,4	6	0,18	0,8	0,08	6
3095.80		8	7,6	0,32	0,8	0,12	6

The "Dariol" mould is made from extra-smooth stainless steel for easy turning out; this way, the product has a really nice appearance when turned out. The mould is sturdy and will not distort. The shape is perfect for caramel creams.

Hemispherical dome mould, stainless steel



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg	PU
3133.04N	While stocks last	4	2	0,02	1,2	0,02	10
3133.06N		6	2,7	0,05	1	0,03	5
3133.08N		8	4	0,13	1	0,08	5
3133.10N		10	4,8	0,25	1,2	0,13	5
3133.12		12	5,9	0,45	1,2	0,19	3
3133.14N		14	6,7	0,67	1,2	0,24	3
3133.16N		16	8	1	0,8	0,33	3
3133.20N		20	10	2,06	1,5	0,45	2

The various pastry ring shapes allow a pastrycook to make cakes which are good-looking and original, enabling him or her to stand out from the crowd. What's more, the original shape of the cream cake is itself decorative and therefore cuts back on decorating time. The st. steel ring keeps its shape throughout its use but is not too thick for good heat convection during cooking.

Stainless steel horn core



Code	Designation	Øcm	Lcm	Th.mm	Kg
3006.35		3,5	14	0,3	0,02

This conical mould lets you make puff-pastry horns of plenty.

Stainless steel tube



Code	Designation	Øcm	Lcm	Kg	PU
3000.04	Champagne Cork/Mushroom, individual	4	4	0,06	5
3005.02	Cheese Roulé, individual	2,1	10	0,05	5

These stainless steel tubes are especially robust (1.5mm / 16 gauge thick) and easy to keep clean. They help you make catering products (cheese rolls, mini-soufflés, etc.).

Stainless steel pastry-roll core



Code	Designation	Øcm	Lcm	Th.mm	Kg
3007.25		2,5	10	0,3	0,01

This tool lets you make puff pastry rolls which can then be filled with sweet or savory mixtures.

Nonstick steel pastry moulds
Robust steel for good oven performance
Steel thickness suitable for efficient heat conduction and perfect cooking.
Nonstick coating guaranteed without PFAS. Easy unmoulding and cleaning.



Round fluted tart mould with straight edge

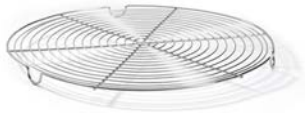
Round fluted tart mould with straight edge - Loose base



Code	Designation	Øcm	Hcm	Th.mm	Kg
4705.20		20	2	0,6	0,18
4705.24		24	2,8	0,6	0,32
4705.28		28	3	0,6	0,43
4705.32		32	3	0,6	0,56

Code	Designation	Øcm	Hcm	Th.mm	Kg
4706.20		19,8	2	0,6	0,21
4706.24		23	2,8	0,6	0,32
4706.28		28	3	0,6	0,47
4706.32		32	3	0,6	0,61

Round stainless steel grate with feet



Code	Designation	Øcm	Hcm	Kg
0237.28		28	1,5	0,15
0237.32		32	1,7	0,23

Round fluted tart mould with oblique edge

Code	Designation	Øcm	Hcm	Th.mm	Kg
4703.10		10	2	0,4	0,04
4703.12		12	2	0,4	0,05





Rectangular fluted tart mould with loose base



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
4708.20		20	8	2,7	0,6	0,15
4708.36		35,6	10,2	2,7	0,6	0,32

Square fluted tart mould with loose base



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
4709.18		18	18	2,7	0,6	0,25
4709.23		23	23	2,7	0,6	0,41

Upside down tart/cake mould, specially designed for sponge cake tart bases



Code	Designation	Øcm	Hcm	Th.mm	Kg
4707.28		28	3	0,4	0,26

Ideal for fresh fruit tarts. This fluted mould has a specially designed recessed bottom that allows for making a sponge cake for a tart base: once the dough is baked, flip the base and fill the hollow part with fresh fruits and/or cream.



Rectangular tray of individual pastry moulds



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
4843.00	12 Muffins ø 7 cm Ht 3 cm	38	27	3,5	0,4	0,42
4711.12	12 round tarlets ø 7 cm	34	26	1,9	0,4	0,35
4712.06	6 Mini-Savarins ø 8 cm	21,5	31,5	2,2	0,4	0,34
4712.12	12 Mini-Savarins ø 7 cm	34,3	26,2	2,2	0,4	0,4



Rectangular tray of 20 pastry moulds mini Madeleine

new
2025



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
4710.20	20 Madeleines 4,3x3 cm	39,7	12,2	1	0,4	0,18

Rectangular tray of 12 individual pastry moulds Madeleine



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
4710.12	12 Madeleines 7x4 1,5 cm	26	20	1,4	0,4	0,2

Rectangular tray of 9 pastry moulds Financier

new
2025



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
4710.08	9 moulds 5,5 x 10 x 1,9 cm	34,2	26,1	2	0,6	0,4

Rectangular tray of 12 Canelés Bordelais ø 5,5 cm

new
2025



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
4718.12		34,2	26,1	5,3	0,6	0,83

Set of 4 "Canelés Bordelais" fluted individual moulds



Code	Designation	Hcm	Kg
4718.05		5,5	0,16

Charlotte round mould without lid



Code	Designation	Øcm	Hcm	Kg
4719.18		18	10	0,23
GLASS LID FOR CHARLOTTE MOULD :				
3429.18		18		0,35



Square pastry mould



Code	Designation	Lcm	Wcm	Hcm
4700.22		22,5	22,5	5

Round pastry mould



Code	Designation	Øcm	Hcm	Kg
4718.16		16	5	0,14
4718.20		20	5	0,2
4718.26		26	5	0,3

Round pastry mould



Code	Designation	Øcm	Hcm	Th.mm	Kg
4717.20		20	3,7	0,6	0,17
4717.23		23	3,8	0,6	0,21
4717.28		28	5	0,6	0,32

Brioche fluted mould



Code	Designation	Øcm	Hcm	Th.mm	Kg
4702.10	Mini brioche mould	10	4,5	0,4	0,05
4702.22		22	8,3	0,4	0,24



PASTRY

Nonstick steel pastry moulds

Kougloff mould



Code	Designation	Øcm	Hcm	Kg
4701.22		22	10	0,29



Round Savarin pastry mould



Code	Designation	Øcm	Kg
4712.24		24	0,41



Dismontable round Savarin pastry mould - 2 bottoms for 2 uses



Code	Designation	Øcm	Kg
4766.26		26	0,55

Dismontable round pastry mould



Code	Designation	Øcm	Hcm	Kg	PU
4844.20		20	6,7	0,27	3
4844.24		24	6,7	0,3	3
4844.26		26	6,7	0,33	3
4844.28		28	6,7	0,36	3

Oven tray with insulating double wall



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
4714.00		35,5	27,5	0,3	0,4	0,68

Double wall : perfect for macaroons and cookies cooking.

Rectangular cake mould with rounded edges



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
4715.15		15	7,5	4,8	0,4	0,1
4715.24		24	13	6,1	0,4	0,23
4715.26		26	10	6,3	0,4	0,21

Rectangular cake mould with folded edges



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
4716.25		25	10,8	7	0,3	0,24
4716.30		30	10,8	7	0,3	0,28

Perforated baking tray for 2 baguettes



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
	Concept AIR SYSTEM					
4713.02		37	16,2	2,5	0,6	0,26

Suitable also for giving a rounded shape for chocolate decors or almond tuiles.



Mould for upside down pie "Tatin", non-stick cast aluminium CHOC EXTREME Induction



Code	Designation	Øcm	Hcm	Bottom ø cm	Kg
8320.24	4/6 p.	24	5	16	0,82
8320.28	6/8 p.	28	5,5	18,5	1,2

This mould proves ideal for Tatin tarts, since it allows you to form a caramel layer directly in the mould while it's on the heat. Once the caramel is formed in the mould, just add the apple slices, cover with pastry, and place the mould in the oven. Pressure cast

aluminium is ideal for providing regular cooking conditions and and the thick bottom stands up excellently to deformation.



Box #HOMEBAKING Cakes & tarts

- Composition:
- Square tart mould made of nonstick steel L.23 cm
 - Rectangular mould made of nonstick steel
 - Square mould made of nonstick steel L.22,5 cm - Ht 5 cm



Box #HOMEMADEBREAD

- Composition:
- Baking tray for 2 baguettes, nonstick steel
 - Rectangular mould, nonstick steel
 - Baker blade to slit the dough before baking bread
 - Supple plastic scraper



Box #CAKEDesign



Code	Designation	Lcm	Wcm	Hcm
3989.00		47,5	30	10
	While stocks last			

Composition:

- Stainless steel pastry ring ø 20 cm - Ht 4,5 cm
- Confectioners' ribbon Ht 4,5 cm L.10 m - Cold use.
- Extra supply reusable pastry bag L. 34 cm
- Exclusive set of 6 pastry nozzles with holder
(2 plain ø 11/15 mm / St Honoré ø9 mm / 2 Star PF10/PF14 / Square 10 mm)
- Nonstick baking paper - roll L. 38 cm x 8 m

With recipes from Jonathan Mougel, MOF Pâtissier



Box #homebaking

Box #HOMEBAKING tarts



Code	Designation	Lcm	Wcm	Hcm	Kg
3030.00		47,5	30	10	1,53
	While stocks last				

Composition :

- Perforated fluted stainless steel tart ring ø 24 cm
- Round tray made of blue steel ø 28 cm
- Round stainless steel grate with feet ø 28 cm
- Cake server made of stainless steel and beechwood handle



Pastry

USER GUIDE

BAKING TRAYS

Pastry

USER GUIDE

BAKING TRAYS



Round pizza tray, heavy blue steel



Code	Designation	Øcm	Th.mm	Kg	PU
5350.24		24	1	0,37	5
5350.28		28	1	0,52	5
5350.32		32	1	0,65	5
5350.36		36	1,2	1	5
5350.40		40	1,5	1,2	5

This round tray with flared edges is made of blue steel plate, 1.0mm to 1.5mm thick (16-20 gauge) according to diameter. The plaque will not distort and ensures good heat transmission. This steel plate has a high-quality surface that will not stain pastry bottoms; it is micro-roughened, creating an air mattress between the food to be cooked and the metal. Ideal for pizzas.

Perforated pizza tray, heavy blue steel - Holes ø 10 mm



AIR SYSTEM[®]
de Buyer Concept

Code	Designation	Øcm	Kg	PU
	Concept AIR SYSTEM			
5353.24		24	0,32	5
5353.28		28	0,45	5
5353.32		32	0,59	5

Thickness 1 mm



Round pierced pizza tray, aluminium - Hole ø 10 mm



AIR SYSTEM[®]
de Buyer Concept

Code	Designation	Øcm	Hcm	Th.mm	Kg	PU
	Concept AIR SYSTEM					
7366.28		28	0,7	1	0,15	5
	While stocks last					
7366.32		32	0,7	1	0,2	5

The low-profile pie tray with its slightly raised edges is perfect for making pizzas, flammenkuche savory tarts, etc. The bottom is perforated to enable you to obtain a crusty-baked pie bottom.

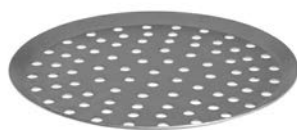
Non-stick aluminium round tray "CHOC"



Code	Designation	Øcm	Hcm	Th.mm	Kg
8136.28	Round pizza tray	28	1	2,3	0,41
	While stocks last				

This round aluminium PTFE-coated plate is completely non-stick, tough, and easy to keep clean. The edge is slightly raised to prevent the mixture from spilling over into the oven during cooking.

Non-stick aluminium perforated round tray "CHOC"



Code	Designation	Øcm	Th.mm	Kg
	Concept AIR SYSTEM			
8137.28		28	2,3	0,36
	While stocks last			

The non-stick pie tray with its slightly raised edges is perfect for making pizzas, flammenkuche savory tarts, etc. The bottom is perforated to enable you to obtain a crusty-baked pie bottom. Easy to clean.

AIR SYSTEM
de Buyer Concept

Perforated pizza screen for cooking - aluminium



AIR SYSTEM
de Buyer Concept

Code	Designation	Øcm	Kg
	Concept AIR SYSTEM		
7350.28		28	0,07
7350.31		31	0,09
7350.33		33	0,1
7350.38		38	0,14
7350.48		48	0,21

Perfect for making pizzas, flammenkuche savory tarts, etc. The bottom is perforated to enable you to obtain a crusty-baked pie bottom.



PASTRY

Baking trays, baking supports and working mats

For the use in domestic oven of the baking trays, baking supports and mats choose the size 40 x 30 cm max.

The GN and 60 x 40 cm sizes are suitable for professional ovens.

Find our user guide on page 225 for steel / aluminum / stainless steel baking supports



Steel baking tray straight edges



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
5362.40		40	30	2	1,2	1,57
5362.60		60	40	2	1,2	2,58
5320.53	GN 1/1	53	32,5	2	1,2	1,97

This black steel plate tray gives perfect heat transmission. This kind of steel plate is perfect for baking; it will not stain the bottoms of cakes or croissants. The surface of this steel plate is micro-roughened, creating an air mattress between the food to be cooked and the metal. Very resistant to long-lasting temperature changes.

Steel baking tray oblique edges



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
5321.53	GN 1/1	53	32,5	1	1,2	1,71	5
5321.65	GN 2/1	65	53	1	1,2	3,28	3
5363.40		40	30	1	1,2	1,12	5
5363.60		60	40	1	1,2	2,24	5

This black steel plate tray gives perfect heat transmission. This kind of steel plate is perfect for baking; it will not stain the bottoms of cakes or croissants. The surface of this steel plate is micro-roughened, creating an air mattress between the food to be cooked and the metal. Very resistant to long-lasting temperature changes.

Aluminium baking tray - Special hard 1,5mm-thick aluminium



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
7362.60	Straight edges	60	40	2	1,5	1,14

This aluminium tray is specially designed for transmitting the cold in frozen food cabinets.

Aluminium baking tray - Special hard 1,5mm-thick aluminium



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
7360.40	Oblique edges	40	30	1	1,5	0,5	5
7360.53	Oblique edges	53	32,5	1	1,5	0,8	5
7360.60	Oblique edges	60	40	1	1,5	0,95	5



Perforated flat baking tray - hard 1,5 mm thick aluminium



AIR SYSTEM
de Buyer Concept

Code	Designation	Lcm	Wcm	Th.mm
Concept AIR SYSTEM				
7368.30	special for mini domestic oven	30	20	1,5
7368.40		40	30	1,5
7368.60		60	40	1,5

No edge for optimized space : it enables to put a baking paper or a mat completely flat. The perforations ø 3 mm enable an homogeneous cooking.

Perforated baking tray - Special hard 1,5mm-thick aluminium



AIR SYSTEM
de Buyer Concept

Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
Concept AIR SYSTEM							
7367.40	Perforated ø 3 mm, oblique edges	40	30	1	1,5	0,5	5
7367.53	Perforated ø 3 mm, oblique edges	53	32,5	1	1,5	0,6	5
7367.60	Perforated ø 3 mm, oblique edges	60	40	1	1,5	0,72	5

The perforated plate with formed edges is ideal for use in fan ovens. Example : toasting almonds. It is a perfect support for cooking in silicone pastry moulds.

Non-stick aluminium perforated rectangular pastry tray - Holes ø 3 mm



AIR SYSTEM
de Buyer Concept

Code	Designation	Lcm	Wcm	Th.mm
Concept AIR SYSTEM				
While stocks last				
8162.40		40	30	2
8162.60		60	40	2

This non-stick tray with its slightly raised edges is perfect for making pizzas, flammenkuche, etc. The bottom is perforated to enable you to obtain a crusty-baked pie bottom. Easy to clean.

Non-stick baking tray aluminium, oblique edges, thickness 1,5 mm



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
8161.40	Rectangular pastry tray	40	30	1	2	0,65	5
8161.60	Rectangular pastry tray	60	40	1	2	1,3	5
8161.35	GN 2/3	35	32		2	0,62	5
8161.65	GN 2/1	65	53	1	2	1,9	5
8161.53	GN 1/1	53	32,5	1	2	0,95	5

These aluminium non-stick baking trays are designed for oven-cooking and are coated with "Choc" PTFE, ensuring optimum non-stick qualities. The edges are flared, thus preventing preparations

from running off the plate during cooking.

Stainless steel baking tray, oblique edges, Th. 1mm



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
3321.53	GN 1/1	53	32,5	1	1	1,34	5
3321.65	GN 2/1	65	53	1	1	2,72	5
3361.40		40	30	1	1	0,9	5
3361.60		60	40	1	1	1,84	5

Made from stainless steel, this tray is perfectly hygienic and easy to keep clean.



Perforated stainless steel baking tray

Code	Designation	Lcm	Wcm	Hcm	Th.mm
Concept AIR SYSTEM					
3367.40		40	30	1	1



AIR SYSTEM
de Buyer Concept

Durable stainless steel - suitable for intensive professional use.
For hot or cold use
Faster and homogeneous cooking thanks to the 3-mm perforations for a crispy result.
Robust & undistortable - 1 mm thick. Oblique edges.

Oven cooking : the best ally of your silicone mats with its micro-perforation for a perfectly homogeneous air circulation. Associate

the tray with baking sheets, supple pastry moulds or perforated stainless steel moulds,...

Cold use : resistant to low temperatures and humidity. Perfect support to block preparations and desserts in the freezer or deep freezer.

Easy care of the stainless steel. Dishwasher safe.

Perforated stainless steel baking tray - for 3 baguettes

Code	Designation	Lcm	Wcm	Th.mm
Concept AIR SYSTEM				
3366.03		40	24,5	1



AIR SYSTEM
de Buyer Concept

Stainless steel perforated tray.
Durable, suitable for intensive professional use. Robust & undistortable.
For hot or cold use.
Concept AIR SYSTEM: micro-perforation for a perfect air circulation.
To combine with baking sheet/paper or de Buyer Airmat silicone baking mat.



Stainless steel baking tray, straight edges, Th. 1mm

Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3360.60		60	40	1,7	1	2,13



Made of stainless steel, this straight-edged tray is perfectly hygienic and easy to keep clean.

Round-edge tray, stainless steel



Code	Designation	Lcm	Wcm	Th.mm	Kg	PU
3201.24		24	19	0,8	0,31	5
3201.31		31	24	0,8	0,5	5

This tea tray guarantees your preparations a particularly elegant appearance. It is easy to keep clean. The corners are rounded.

Stainless steel straight "Génoise" mould, watertight



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
4770.40		40	30	5	1	1,4
4770.53	GN 1/1	53	32	5	1	1,85
4770.60		59	39	5	1	2,53

The straight-sided sponge cake mould is leakproof and lets you make biscuits, flans, rice puddings, etc. Being made from stainless steel, it is perfectly hygienic and easy to keep clean.

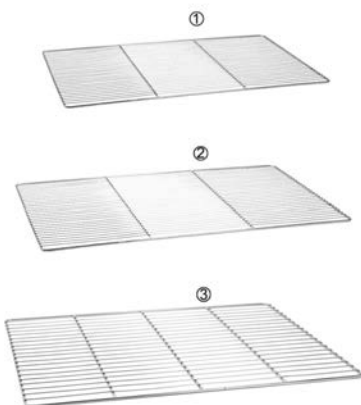
Punch bottle



Code	Designation	Øcm	Hcm	Liters.	Kg
044085N	Punch bottle with plug	8	29	1	0,11

Made from food-grade plastic, the punch doser has a perforated cap for soaking biscuits.

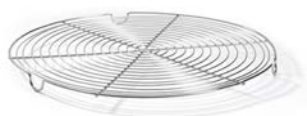
Baking wire grate, st. steel



Code	Designation	Lcm	Wcm	Th.mm	Kg	PU
3330.53N	GN 1/1 - 2 crosspieces (1)	53	32,5	2	0,57	5
3330.60N	St. steel grate 60x40 cm 2 crosspieces (2)	60	40	2	0,79	5
3330.65N	GN 2/1 - 3 crosspieces (3)	65	53	3	1,7	5

This professional stainless steel cake grate is easy to keep clean. The crossbars and frame are 5mm (3/16") diameter and the grid wire 2mm (1/16"). It is very robust and will not distort.

Round stainless steel grate with feet



Code	Designation	Øcm	Hcm	Kg
0237.28		28	1,5	0,15
0237.32		32	1,7	0,23

Pastry

BAKING MATS

USE	DETAILS OF USE	SILICONE PAPER	BAKING SHEET	SILICONE PASTRY MAT WITH MARKS FOR MACARONS COOKING	SILICONE BAKING MESH " AIRMAT "	BAKING MAT	PREPARATION MAT
Article codes		4358 - 4359	4344	4935	4938	4931	4937.60
Number of uses		1 to 2	200	1 000	1 000	1 000	1 000
Marks for filling		No	No	Yes Ø 15 and 35 mm	No	No	Yes cm and inches Ø 12-16-20-24-28-32 cm + ruler
Thickness		Ultra thin	Thin	Semi-thick	Thick and airy	Thick	Thick
Conductivity		Excellent	Very good	Good	Very good	Good	
Result of cooking		++++	+++	++	++++	++	
Minimum temperature		- 70 °C	- 76°C	- 76°C	- 76°C	- 76°C	
Maximum temperature		220 °C	260 °C	260 °C	260 °C	260 °C	
Oven		✓	✓	✓	✓	✓	
Microwaves		✓	✓	✓	✓	✓	
Freezer		✓	✓	✓	✓	✓	✓
Dishwasher			✓	✓	✓	✓	✓
Leavened doughs	Pizza breads	✓	✓	✓	✓	✓	
Vegetables	Baked vegetables	✓	✓	✓		✓	
Wet doughs	• Choux pastry • Sponge cake, biscuit • Pain d'épices • Joconde biscuit • "Tuiles" • Macaroon	✓	✓	✓		✓	
Dry doughs	• Sweet shortcrust pastry • Shortcrust pastry • Sweet pastry • Puff pastry • Viennoiserie pastry (ex: croissants...)	✓	✓	✓	✓	✓	
Decorative cone		✓					
Work mats	• Baking and cooking • Chocolate • Sugar, nougatine • Support for sweet or savoury jellies, fruit jellies, etc...	✓	✓ ✓ ✓ ✓	✓ ✓ ✓		✓ ✓ ✓ ✓	✓ ✓ ✓ ✓

Baking non-stick silicone mat



Code	Designation	Lcm	Wcm	Kg
4931.40N	for tray 40 x 30 cm	40	30	0,1
4931.58N	for tray 60 x 40 cm	58,5	38,5	0,21
4931.51N	for tray GN 1/1	51,5	31	0,14

This cooking mat is made from canvas dipped in food-grade silicone to prevent any sticking whatsoever. It replaces greaseproof paper and can stand an average 1000 visits to the oven. Max. temperature: 280°C (536°F). This mat can also

be used as an underlying support for freezing and deep-freezing.



Silicone baking mesh AIRMAT Special for Pâte à Choux

new
2025



Code	Designation	Lcm	Wcm	Kg
	With marks for Eclairs and Choux non-stick - double side			
4939.40	Side for Eclairs - 12 marks L.12 cm Side for sizing Choux pastry - 22 marks ø 3 cm - 8 marks ø 6 cm - 8 marks ø 8 cm	40	30	0,62

MULTI PURPOSE : FOR OVEN COOKING AND FREEZING
Use temperature : de -76° à +260°C (-105°F to +500°F).
Perfect for baking choux paste and bread & tart doughs.
Ventilated fabric for an homogeneous cooking and crispy dough bottoms.
The baking mesh is to combine with a perforated aluminium oven tray for perfect cooking. Can be used to bake dry

doughs (shortbread, shortcrust, puff pastry, viennoiserie, bread...) and also to bake rawfrozen doughs or as a freezing support.

NON-STICK : silicone-coated nonstick fiberglass fabric : do not grease. It is not necessary to use grease before use. Guaranteed peroxide free.

CARE : easy cleaning with hot water and a soft sponge.

Silicone coated fiberglass baking mesh "AIRMAT"

AIR SYSTEM[®]
de Buyer Concept



Code	Designation	Lcm	Wcm	Kg
4938.40		40	30	0,06
4938.58	For tray 60 x 40 cm	58,5	38,5	0,11
4938.51	For tray GN 1/1 Concept AIR SYSTEM	51,5	31	0,09

Perfect for baking choux paste and bread & tart doughs. Ideal to bake rawfrozen doughs. Can be used as a freezing support.
Use T°: -55°C à +280°C (-67°F to +536°F).
Ventilated fabric for an homogeneous cooking and crispy dough bottoms.
Silicone-coated nonstick fiberglass fabric: do not grease.
Foodgrade Platinum Liquid Silicone.
The baking mat is to combine with a perforated aluminium oven tray.

Non-stick silicone pastry mat with marks for Macarons cooking



Code	Designation	Lcm	Wcm	Th.mm	Kg
	Circles ø 15 and 35 mm -40°C / + 230°C (-40°F / +446°F)				
4935.40	44 round marks	40	30	0,8	0,16

Drawings ø 35 mm are really useful for covering the tray keeping lines for filling with a pastry bag for Macarons. The small circles ø 15 mm help to place the pastry bag in the centre and realize perfect macaroons. This product will be useful for mass production in order to obtain always the same finishing touches. Non-stick, suitable for oven cooking.

To combine with the flat tray 7368.

Non-stick silicone pastry mat with marks



Code	Designation	Lcm	Wcm	Kg
	Non-stick recto / non-skid verso Marks for tarts ø 12 - 16 - 20 - 24 - 28 - 32 cm Graduated in cm and inches			
4937.60		60	40	0,36

This silicone pastry mat allows pie pastry to be rolled on a worktop without the need to dust it with flour. The marks indicate the upright quantity of pastry to the exact size of the tart mould. Graduated on the sides. This mat can also be used in the oven as a baking mat or as an underlying support for freezing and deep-freezing (-60°C/+260°C). Easy cleaning.

Baking non-stick sheet



Code	Designation	Øcm	Lcm	Wcm	Kg	PU
	from - 170°C to + 260 °C PROFESSIONAL SIZE :					
4344.08N	60 x 40 cm - 0,08 mm thick		60	40	0,03	10
	SMALL SIZE :					
	Delivered in decorated box					
4344.01	40 x 30 cm		40	30	0,01	1
4344.02	Round ø 26 cm	26			0,01	1

This baking sheet is made from PTFE-coated glass fiber for perfect non-stick properties. It has the advantage of being reusable 200 times over. It proves to be very economical and can be used for lots of different applications.

Silicone-coated baking paper



Code	Designation	Lcm	Wcm	Hcm	Kg
	PROFESSIONAL SIZE :				
4359.00	Box of 250 sheets 60 x 40 cm	60	40	2	2,74
4358.00	Box of 250 sheets GN 1/1	53	32,5	2	1,92
4357.00	Roll I. 38 cm x 8 m				0,13
	Delivered in decorated box				
	While stocks last				

Baking paper unbleached - Brown
- Non-stick Silicone coated
- double side
- Reusable

For oven cooking (traditional and microwave) of pastry, breads and

special frozen products until 220°C (428°F).
100% natural fibre

Copper massive conical jam pans with cast-iron handles



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6200.38N	Conical jam pan, 1 mm th	38	15	9	1,2	1,5
6202.40N	Conical jam pan, 2 mm th	40	14,4	12	1,7	3,4

Candy thermometer +80°C / +200°C with stainless steel case



Code	Designation	Øcm	Lcm	Kg
4884.01N	PRECISION 1/1	0,2	27,5	0,1

This thermometer is used for pastry and candy. It is calibrated to allow for immersion of the lower thinner part of the stem. The

protective sleeve can be sterilized at 100°C. Dishwasher safe.

Stainless steel funnel for jam and to pour preparations in ring



Code	Designation	Kg
3356.00	2 parts for ø from 3,5 to 6 cm	0,23

This funnel is also practical to pour preparations in ring for arranging filling on a dish.

Automatic piston funnel KWIK MAX - 3,3 Liters - All stainless steel



Code	Designation	Øcm	Hcm	Kg
3354.52	with stand & 2 nozzles	20	38	0,95
	Professional model			
	3 sizes : ø 15 - 10 and 5 mm			
	SPARE PARTS :			
3354.51	Stand alone			
3354.79	Mechanism			

Big sizes of the integrated nozzle ø 15 mm to preserve air molecules of the preparations: saved smoothness.

Perfect for mousses, thick sauces, caramel, thick jelly or fruit coulis, etc.

All st/steel: suitable for very hot preparations.

The deep cone enables to push and pour naturally without pressure on the mixture.



Bain-marie cooker



The double boiler cooker consists of a hollow stainless steel shell in which water is heated. It enables to heat at lukewarm temperatures. No burning, no sticking, no boiling over.

- Examples of uses :
- Melting chocolate.
 - Preparing sauces or creams.
 - Maintaining temperature of preparations.
 - Reheating dishes.
 - Heating milk etc.
- Suitable on all heat sources incl. induction hobs.

Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3437.16N	With handle and double st. steel body	16	12,5	1,5	1	0,97

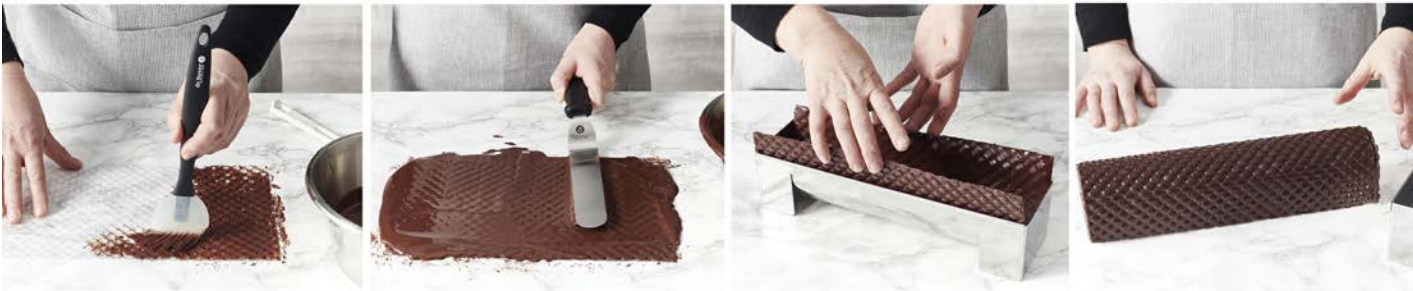


Set of 5 polyethylene sheets for chocolate work



Code	Designation	Lcm	Wcm	Kg
042032		30	20	0,02
	Delivered in decorated box			

Cold use.



4 supplé plastic sheets in relief for cream cake decoration



Code	Designation	Kg
	For yule log 3206.30	
4343.00	30 x 18,5 cm	0,1
	Delivered in decorated box	

The supplé plastic sheet is to place in the mould for rolled-cake or in the pastry frame before making your cream cake.
An original relief decoration on the cake is obtained after freezing.
4 patterns are available.
No oven cooking. No dishwasher
MADE IN FRANCE



Stainless steel sweet maker - Coating system and stainless base



Code	Designation	Øcm	Kg
3500.00	Sweet maker	40	4,2
	Created by Pascal Brunstein Ruban Bleu 1997		
	SPARE PARTS :		
3500.01	mandrel for sweet maker		

The sugar coater enables dried fruits (almonds, hazelnuts, walnuts, etc.) to be sugar coated or to be covered with chocolate, marzipan... 6 to 8kg (13-18lbs) of sweets or candies can be made in 30 minutes.

Improved fastening system. Delivered with stainless steel support for beater.

The stainless steel double bell fits onto beaters :

- KITCHENAID K5 Super Plus
- KITCHENAID ARTISAN PRO
- Dito Sama BE5 A
- Dito Sama 3500.00

Beater is not supplied.





Silicone brush



Code	Designation	Lcm	Wcm	Kg
4807.00N		19,5	3	0,02
4807.25N		25	3	0,04
4807.50N		25	6	0,05

Hygienic brush. Easily cleanable. T° resistance until 250°C.

Large silicone pastry brush



Code	Designation	Lcm	Wcm	Hcm	Kg
4807.60N	fine silk	25	4	3	0,07

A wider and thicker brush: more preparation (butter, egg yolk...) is taken once and the finest silk allows a more regular brushing without traces. Temperature resistance until 250°C.

Pastry brushes with wooden handle - Natural bristles



Code	Designation	Lcm	Wcm	Kg
4805.01N	Set of 2 pastry brushes l.30 mm	23	3	0,4
4805.02N	Set of 2 pastry brushes l.40 mm	24	4	0,6

The pastry brush is used for glazing yeast dough or for coating desserts. It can also be used to moisten the walls of a sugar saucepan.

Kitchen blowtorch



Code	Designation	Hcm	Kg
2040.00N	Delivered empty	15,7	0,17

An absolute must for caramelizing Catalan creams, flans, meringue tarts, or apple tarts, melting cheese, browning meats, peeling tomatoes, and even for paint stripping! Easy and safe to use with its automatic

piezoelectric ignition button and adjustable flame. For use with Butane gas (lighter gas). Easy-to-fill tank.



Pastry nozzles made of TRITAN.

Transparent black colour.

Solid - One-piece construction.

Perfectly smooth cone for guaranteed hygiene.

The reinforced teeth on the fancy nozzles make high accuracy work.

The nozzles are long enough, making them easier to insert in the bag and giving them better visibility.

They all fit with LE TUBE de Buyer and are dishwasher friendly.

MADE IN FRANCE

Available leaflets ref.QEC21.010 & LE TUBE QCD33.5800



Plain nozzle - Tritan



Code	Designation	Øcm	Hcm	Kg
4151.03	ø 3 mm - U2	3,5	6	0,01
4151.06	ø 6 mm - U4	3,5	6	0,01
4151.08	ø 8 mm - U6	3,5	6	0,01
4151.11	ø 11 mm - U8	3,5	6	0,01
4151.13	ø 13 mm - U10	3,5	6	0,01
4151.15	ø 15 mm - U12	3,5	6	0,01
4151.18	ø 18 mm - U14	3,5	6	0,01

Saint Honoré nozzle - Tritan



Code	Designation	Øcm	Hcm	Kg
4155.09	ø 9 mm	3,5	6	0,01
4155.11	ø 11 mm	3,5	6	0,01

The spout has a cut-out. They are used for dressing Saint-Honorés with cream. They do a much better job than a spoon.



'Petit Four' star nozzles - Tritan



Code	Designation	Hcm	Kg
4156.10	PF10 ø 10 mm - 14 teeth	6	0,01
4156.14	PF14 ø 14 mm - 16 teeth	6	0,01
4156.18	PF18 ø 18 mm - 18 teeth	6	0,01





Tritan Star nozzle



Code	Designation	Øcm	Hcm	Kg
4152.05	A8 - ø 3 mm	3,5	6	0,01
4152.09	B8 - ø 5 mm	3,5	6	0,01
4152.11	C6 - ø 8 mm	3,5	6	0,01
4152.13	C8 - ø 8 mm	3,5	6	0,01
4152.17	D8 - ø 11 mm	3,5	6	0,01
4152.19	E6 - ø 13 mm	3,5	6	0,01
4152.20	E8 - ø 13 mm	3,5	6	0,01
4152.25	F8 - ø 18 mm	3,5	6	0,01

Star ribbon nozzle - Tritan



Code	Designation	Øcm	Hcm	Kg
4153.08	8 points hole 19 x 2 mm	3,5	6	0,01

One flat side and one indented side for decorating Yule logs.



Bird nest nozzle - Tritan



Code	Designation	Øcm	Hcm	Kg
4166.01	19 holes ø3 mm	3,5	4,5	0,01



Leaf nozzle - Tritan



Code	Designation	Øcm	Hcm	Kg
4168.02	F2	3,5	6	0,01

Garnishing nozzles - Tritan



Code	Designation	Øcm	Hcm	Kg
4165.06	Nozzle ø 6 mm	3,5	9	0,01
4165.10	Nozzle ø 10 mm	3,5	9	0,01

GEO nozzle - Tritan



Code	Designation	Øcm	Hcm	Kg
4183.05	Square 5 mm	3,5	6	0,01
4183.10	Square 10 mm	3,5	6	0,01
4181.10	Triangular 10 mm	3,5	6	0,01
4182.12	Rectangular 12 x 6 mm	3,5	6	0,01
4180.14	Half ø 14 mm	3,5	6	0,01

EXCLUSIVITY DE BUYER



Box of 6 plain Tritan nozzles and supple holder



Code	Designation	Lcm	Wcm	Hcm	Kg
4150.10	6 plain nozzles - U2-4-6-8-10-12	16,5	8,5	7	0,05

Box supplied with an holder made in TPE for 6 nozzles Tritan. Equipped with a hole to hang.

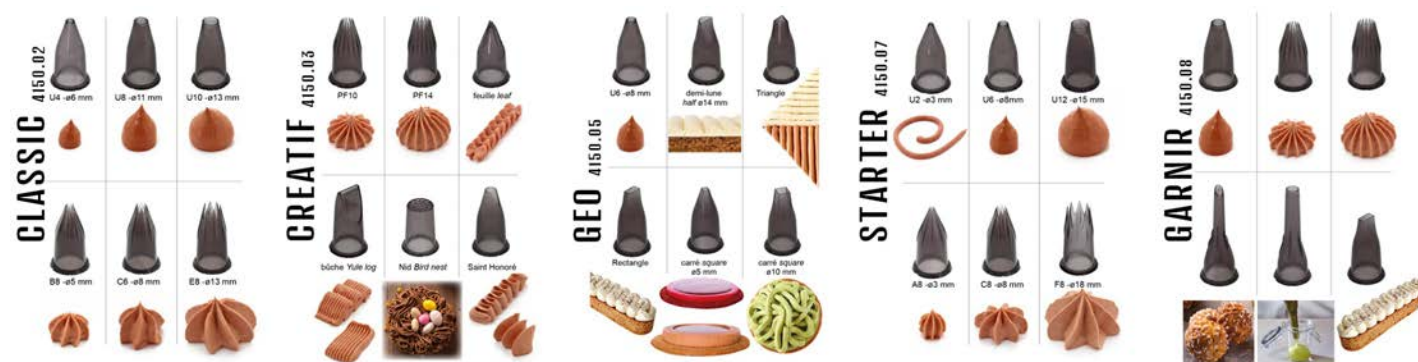
Nozzles are easy to clip, unclip, clean, dry and store. No nozzle gets lost.

Box of 6 plain Tritan nozzles and supple holder



Code	Designation	Lcm	Wcm	Hcm	Kg
4150.11	6 star nozzles B8-C6-C8-D8-E6-E8	16,5	8,5	7	0,05

Box of 6 Tritan nozzles and supple holder



Code	Designation	Lcm	Wcm	Hcm	Kg
4150.02	Set CLASSIC - 3 plain nozzles ø 6-11-13 mm - 3 Star nozzles B8-C6-E8	16,5	8,5	7	0,05
4150.03	Set CREATIVE - 2 Star nozzles PF10 - PF14 / 1 leaf nozzle - 1 ribbon nozzle / 1 bird nest / 1 St Honoré ø 9 mm	16,5	8,5	7	0,05
4150.05	Set GEO - 1 plain nozzle ø 8 mm - 5 GEO : 2 squares / triangle / rectangle / hemisphere	16,5	8,5	7	0,05
4150.07	Set STARTER - 3 plain nozzles ø 3-8-15 mm - 3 Star nozzles A8-C8-F8	16,5	8,5	7	0,05
4150.08	FILLING set - 1 plain nozzle ø11 mm / 2 Star nozzles PF10 - PF14 - 2 filling nozzles ø 6-10 mm / 1 GEO rectangular nozzle	16,5	8,5	7	0,05

Box supplied with an holder made in TPE for 6 nozzles Tritan. Equipped with a hole to hang.
Nozzles are easy to clip, unclip, clean, dry and store.
No nozzle gets lost.

REF 4150.09



Box of 12 Tritan nozzles and 2 supple holders



Code	Designation	Lcm	Wcm	Hcm	Kg
4150.04	SET MIX (4150.02+4150.03) CLASSIC + CREATIF - 3 plain nozzles ø 6-11-13 mm - 3 Star nozzles B8-C6-E8 - 2 Star nozzles PF10 - PF14 / 1 leaf nozzle - 1 ribbon nozzle / 1 bird nest / 1 St Honoré ø 9 mm	21	12,5	7	0,1
4150.09	CATERER SET with : - 4 plain nozzles U4-6-8-12 - 4 star nozzles n° C6 - C8 - D8 - E6 - 1 leaf nozzle - 1 star ribbon nozzle 8 teeth - 2 St Honoré ø 9 - 11 mm	21	12,5	7	0,1

Le Tube



TEMPERATURE
RESISTANCE
+100°C / 212°F
HITZEBESTÄNDIG



LE TUBE the essential box



Code	Designation	Kg
3358.00	LE TUBE delivered with 2 nozzles U8 (ø11 mm) & D8 Use T° : from +2°C to +100 °C	0,44

Pressure syringe for effortless dosing of paste, creams and mousses.
For garnishing, filling and decorating. Simple, fast and accurate work. Easier to fill than a pastry bag, 0,75 L. capacity in transparent plastic.
Graduated in cl and oz. Allows the user to see how much is left.

Knob for easy setting of pressure for dosing the amount to be poured (from 1 to 5 cl).
Removable and interchangeable nozzles.
DESIGNED BY DE BUYER - PATENTED

All the Tritan nozzles fit on LE TUBE.

LE TUBE: Pressure pastry syringe



Code	Designation	Lcm	Wcm	Liters.	Kg
3358.01	Delivered with 2 nozzles U8 (ø11 mm) & D8 + 2 caps + biscuits kit REF 3358.94 Use T° : from +2°C to +100 °C	38,4	10,5	0,75	0,68

Pressure syringe for effortless dosing of paste, creams and mousses.
For garnishing, filling and decorating. Simple, fast and accurate work. Easier to fill than a pastry bag, 0,75 L. capacity in transparent plastic.
Graduated in cl and oz. Allows the user to see how much is left.
Knob for easy setting of pressure for dosing the amount to be poured (from 1 to 5 cl).
Removable and interchangeable nozzles.
DESIGNED BY DE BUYER - PATENTED

All the Tritan nozzles suit for LE TUBE.

Box LE TUBE PRO



Code	Designation	Lcm	Wcm	Hcm	Kg
3358.02	This box includes: - Piston syringe LE TUBE - 4 extra containers 0.75 L. - 12 nozzles with holders: 3 plain nozzles ø 6-11-13 mm 3 star nozzles B8-C8-E8 / 2 star nozzles PF10 - PF14 1 St Honoré / 1 bird nest nozzle 1 garnishing nozzle ø 6 mm 1 garnishing nozzle ø 10 mm	47	30	10	1,82



LE TUBE: Display



Code	Designation	Lcm	Wcm	Hcm	Kg
3358.95	DISPLAY WITH VIDEO : - 8 boxes Le Tube 3358.01 - 9 sets of 6 Tritan nozzles (3 X 4150.02 / 3 X 4150.03 / 3 X 4150.08) -5 tanks 3358.75	50	39	150	15,62
3358.96	DISPLAY WITH VIDEO : - 4 boxes Le Tube 3358.01 - 5 boxes Le Tube 3358.00 -5 tanks 3358.75 - 3 sets 3358.92 - 9 sets of 6 Tritan nozzles (3 X 4150.02 / 3 X 4150.03 / 3 X 4150.08)	50	39	150	
3358.97	DISPLAY WITH VIDEO : - 9 boxes Le Tube 3358.00 - 2 x 3358.94 - 4 tanks 3358.75 - 3 sets 3358.92 - 6 sets of 6 Tritan nozzles (4150.03 / 3 X 4150.08)	50	39	150	



Special shortbread biscuits kit for LE TUBE



Code	Designation	Kg
3358.94	Special lid disc holder + 13 discs + 2 caps ref.3358.92 to store the paste	0,17

Kit composed with a special lid (disc holder) and 13 removable decor discs.
Delivered with 2 caps ref. 3358.92
Fits on LE TUBE.

Accessories LE TUBE



Code	Designation	Lcm	Wcm	Liters.	Kg
3358.75	0,75 capacity extra tank + 2 caps ref.3358.92	19,6	8,54	0,75	0,13
3358.92	Set of 2 lids for the tank				0,05
3358.93	Set of 2 lids with hole for the tank				0,05

U2 - ø3mm



U3 - ø4mm



U4 - ø6mm



U5 - ø7mm



U6 - ø8mm



U7 - ø10mm



U8 - ø11mm



U10 - ø13mm



U11 - ø14mm



U12 - ø15mm



U14 - ø18mm



U15 - ø20mm



Stainless steel plain nozzle



Code	Designation	Øcm	Hcm	Kg
2111.02N		0,2	5	0,01
2111.03N		0,3	5	0,01
2111.04N		0,4	5	0,01
2111.05N		0,5	5	0,01
2111.06N		0,6	5	0,01
2111.07N		0,7	4,5	0,01
2111.08N		0,8	4,5	0,01
2111.09N		0,9	4,5	0,01
2111.10N		1	5,4	0,01
2111.11N		1,1	5	0,01
2111.12N		1,2	5	0,01
2111.13N		1,3	5	0,01
2111.14N		1,4	5	0,01
2111.15N		1,5	5,4	0,01
2111.16N		1,6	5,3	0,01
2111.17N		1,7	5,3	0,01
2111.18N		1,8	5	0,01
2111.20N		2	5	0,01
2111.22N		2,2	4,9	0,01
2111.24N		2,4	4,5	0,01

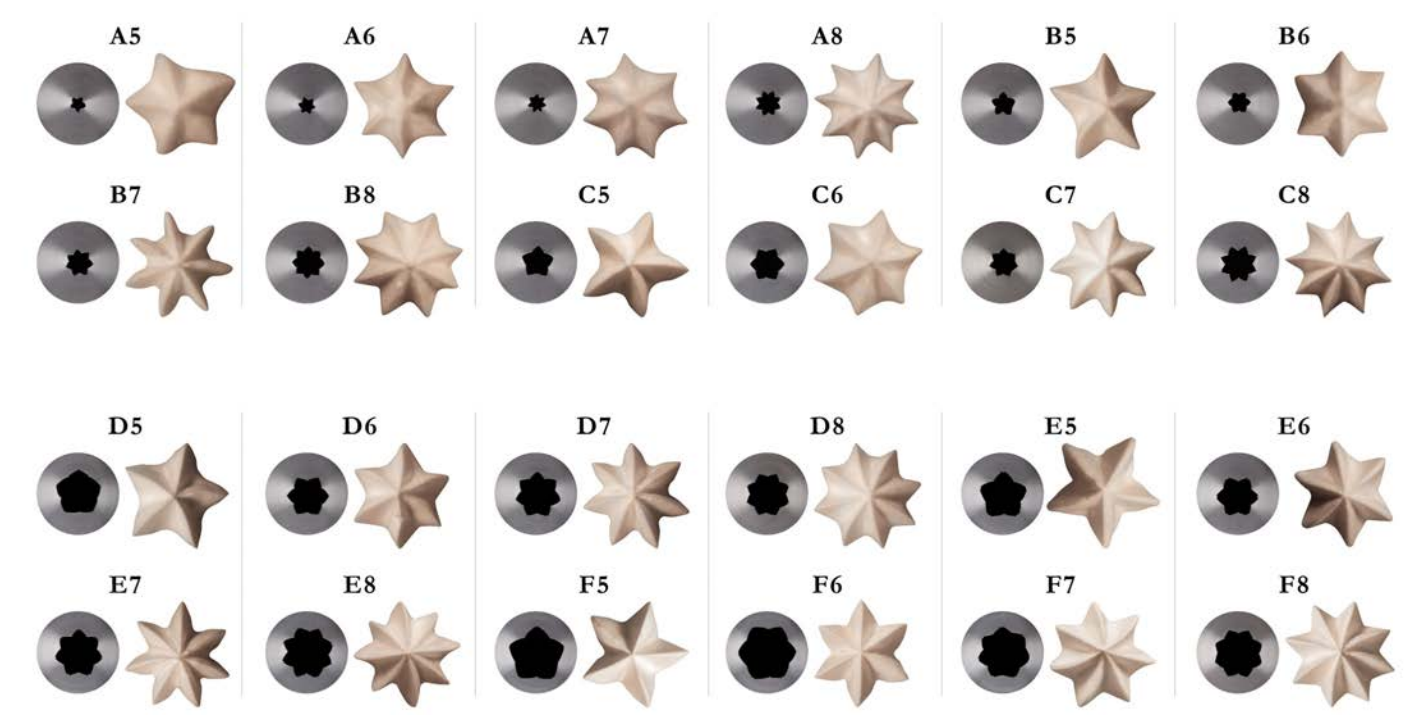
These stainless steel nozzles without welding are robust, easy to clean and hygienic. They fit onto piping bags for making patterns with cream or for filling the hollows in a baking preparation.

Stainless steel star nozzle



Code	Designation	Øcm	Kg
2112.02N	A5	0,3	0,01
2112.03N	A6	0,3	0,01
2112.04N	A7	0,35	0,01
2112.05N	A8	0,5	0,01
2112.06N	B5	0,5	0,01
2112.07N	B6	0,5	0,01
2112.08N	B7	0,6	0,01
2112.09N	B8	0,7	0,01
2112.10N	C5	0,7	0,01
2112.11N	C6	0,7	0,01
2112.12N	C7	0,7	0,01
2112.13N	C8	0,9	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic. They fit onto piping bags for making cream patterns or for filling the hollows in a baking mixture.



Stainless steel star nozzle



Code		Designation	Øcm	Kg
2112.14N	D5		1,1	0,01
2112.15N	D6		1,1	0,01
2112.16N	D7		1,1	0,01
2112.17N	D8		1,1	0,01
2112.18N	E5		1,3	0,01
2112.19N	E6		1,3	0,01
2112.20N	E7		1,3	0,01
2112.21N	E8		1,3	0,01
2112.22N	F5		1,8	0,01
2112.23N	F6		1,8	0,01
2112.24N	F7		1,8	0,01
2112.25N	F8		1,8	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic. They fit onto piping bags for making cream patterns or for filling the hollows in a baking mixture.

Stainless steel ruban nozzle



Code	Designation	Øcm	Hcm	Kg
2117.10	10 x 2 mm	2,5	4,5	0,01
2117.15	15 x 2 mm	3,2	4,5	0,01
2117.20	20 x 2 mm	3,2	4,5	0,01
2117.30	30 x 5 mm	3,6	4,5	0,01



Stainless steel star ribbon nozzle



Code	Designation	Øcm	Hcm	Kg
2113.06N	6 points- hole 16 x 2 mm	2,5	4	0,01
2113.08N	6 points - hole 20 x 3 mm	3	4,5	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic. They have one flat side and one indented side and are used for decorating Yule logs.

Stainless steel Sultane nozzle - Small size Ht 4,5 cm



Code	Designation	Hcm	Kg
2118.31	Plain	4,5	0,01
2118.12	Star	4,5	0,01

Stainless steel Sultane nozzle



Code	Designation	Hcm	Kg
2118.01	Protruding cone	6,3	0,03
2118.02	Flat cone-up	6,3	0,03
	UP : outer ø35 mm		
	cone inside ø21 mm		
	ø base 55 mm		



Stainless steel Sultane mini nozzle



Code	Designation	Øcm	Hcm	Kg
2118.03	ø 7 mm - 12 teeth	1,8	2,85	0,01

Stainless steel Saint Honoré nozzle



Code	Designation	Øcm	Hcm	Kg
2115.20N		0,9	5	0,01
2115.25N		1,1	5	0,01
2115.30N		1,3	5	0,01
2115.35N		1,5	5	0,01
2115.40N		1,6	5	0,01

These stainless steel nozzles are robust, easy to clean and hygienic thanks to their watertight "end-to-end" welding. The spout has a cut-out. They are used for dressing Saint-Honorés with cream. They do a much better job than a spoon.

Leaf nozzle, stainless steel



Code	Designation	Hcm	Kg
2128.02N	N° 2 - large 6 mm	6	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic.



Rose nozzle, stainless steel - 8 points



Code	Designation	Øcm	Hcm	Kg
2129.08N		0,8	5	0,01
2129.09N		0,9	5	0,01
2129.11N		1,1	5	0,01
2129.14N		1,4	5	0,01
2129.16N		1,6	5	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Bird nest nozzle, stainless steel



Code	Designation	Øcm	Hcm	Kg
2126.00N	7 holes ø 1.3 mm	1,3	3,95	0,01
2126.01	9 holes ø 3 mm	1,9	3,95	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic.



Bird nest nozzle, stainless steel - 3 fluted holes



Code	Designation	Øcm
2126.02		3,1

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Stainless steel nozzle - spiral effect



Code	Designation	Øcm	Hcm
2119.13	8 teeth	1,3	4,15

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Stainless steel 'Petit Four' star nozzles



Code	Designation	Hcm	Kg
2116.07	ø 7 mm - 10 teeth	4,8	0,05
2116.08	ø 8 mm - 12 teeth	4,3	0,07
2116.10	ø 10 mm - 14 teeth	5	0,01
2116.14	ø 14 mm - 16 teeth	5,5	0,01
2116.16	ø 16 mm - 17 teeth	5,3	0,08
2116.17	ø 17,5 mm - 18 teeth	4,8	0,05

Sphere nozzle, stainless steel



Code	Designation	Øcm	Kg
2120.20	with fine streaks	2,5	0,01
2120.21	with large streaks	2,5	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic.



Russian nozzle, stainless steel - Flower decor N°241 - N°242



Code	Designation	Øcm	Hcm
2120.01	N°241	2,67	3,85
2120.02	N°242	2,67	3,85

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Russian nozzle, stainless steel - Flower decor N°243 - N°244



Code	Designation	Øcm	Hcm
2120.03	N°243	2,67	3,85
2120.04	N°244	2,67	3,85

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Russian nozzle, stainless steel - Flower decor - N°246 - N°247

Russian nozzle, stainless steel - Flower decor N°257 - N°248



Code	Designation	Øcm	Hcm
2120.05	N°246	2,67	3,85
2120.06	N°247	2,67	3,85

Code	Designation	Øcm	Hcm
2120.08	N°248	2,67	3,85
2120.07	N°257	2,67	3,85

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Garnishing nozzles



Code	Designation	Hcm	Kg
2125.06	Nozzle ø 6 mm	8,2	0
2125.03	Set of 3 nozzles ø 4-6-8 mm		0,01

Set of 5 stainless steel nozzles



Code	Designation	Kg
2114.05	in blister package - 2 plain nozzles ø 8 and 2 mm - 1 star ribbon nozzle 8 teeth 1 garnishing nozzle ø 6 mm - Star nozzle C6	0,06

Set of 6 stainless steel nozzles



Code	Designation	Kg
2114.00N	Set of 6 st. steel nozzles	0,04

Counter display of stainless steel nozzles and accessories



Code	Designation	Lcm	Wcm	Hcm	Kg
2130.03	Display with video screen and booklets	52,5	30	48	4,1
	50 models of stainless steel nozzles - total 241 nozzles- and accessories (adapters, scraper and pastry bags)				
	Consult us for the detailed composition.				
	Video screen runs off battery and can be recharged.				

Stainless steel pastry nozzles. Perfectly smooth. Easy cleaning. Dishwasher safe. Suitable for all piping bags.

MAXI PASTRY BOX: set of 120 stainless steel nozzles



Code	Designation	Lcm	Wcm	Hcm	Kg
2130.01	24 differents nozzles in 5 ex	28	18,5	8	1,22
	- 7 Plain ø 6/8/10/12/14/16/18 mm				
	- 6 Star A8/C6/D6/D8/E8/F8				
	- 2 Star ribbon 6 teeth L.16 mm - L.20 mm				
	- 2 St Honoré ø 11 mm - ø 15 mm				
	- 2 Petits Fours ø 8 mm - ø 14 mm				
	- Garnishing nozzle ø 6 mm				
	- Bird nest nozzle				
	- Leaf nozzle N°2				
	- 2 Rose nozzles ø 8 mm - ø 11 mm				

Stainless steel pastry nozzles. Perfectly smooth. Easy cleaning. Dishwasher safe. Suitable for all piping bags.

Adapter for nozzles made of foodgrade plastic



Code	Designation	Hcm	Kg
2114.11	Kit for large nozzles ø 35mm	5,8	0,02
2114.12	Kit for medium nozzles ø 25mm	5,7	0,03
2114.21	Kit for decor nozzles ø 20mm While stocks last	3	0,02
2114.13	Set of 3 adapters for the 3 sizes of nozzles ø 35/25/20 mm		0,1

Adapters enable to change of nozzles on the same pastry bag.

Set of 35 stainless steel pastry nozzles + 2 adaptators



Code	Designation	Lcm	Wcm	Hcm	Kg
2114.10		30	24	6,3	0,87

Case with a traditional pastry assortment of 35 nozzles:
- 10 plain nozzles
- 15 star nozzles
- 5 nozzles for Petit Four
- 2 nozzles for Rose
- 2 ribbon nozzles
- 1 nozzle to garnish .
Supplied with adapters to change nozzles on the same pastry bag.

Set of 26 small stainless steel decor nozzles



Code	Designation	Lcm	Wcm	Hcm	Kg
2114.20		19,2	14	4,8	0,27

Case with 26 st/steel decor noozles + an adaptator + 2 supports to make decorations in chocolate/cream/glaze for writing or creating leaves, flowers, ...
Supplied with an adapter to change nozzles on the same pastry bag.



Nylon extra supple pastry bags



Code	Designation	Lcm	Kg
4859.34		34	0,01
4859.46		46	0,01

The professional re-usable pastry bags made of coated cotton are particularly supple. They have a string, but no hem. They are lined and then watertight.



Cotton pastry bags



Code	Designation	Lcm	Kg	PU
4856.30N	pastry bag 30 cm	30	0,04	6
4856.35N	pastry bag 35 cm	35	0,05	6
4856.40N	pastry bag 40 cm	40	0,06	6
4856.45N	pastry bag 45 cm	45	0,07	6
4856.50N	pastry bag 50 cm	50	0,11	6
4856.60N	pastry bag 60 cm	60	0,16	6
4347.05N	Set of 5 cotton pastry bags 30/35/40/45 and 50 cm long		0,13	1

The professional re-usable pastry bags made of coated cotton are particularly strong. They have a string, but no hem. They are lined and then watertight.

Supple pastry bag made of polyurethane



Code	Designation	Lcm	Wcm	Kg
4347.35		35	20	0,02

Foodgrade polyurethane. This innovative material gives to the bag high resistance, flexibility and softness. It has a smooth surface inside which make easier the outflow of the product and rough outside for a better handle. Thanks to a special welding of the bag, a high hygienic safety is guaranteed. Easy cleaning. Dishwasher safe. Resists until 60°C maximum.

Supple pastry bag made of polyurethane + 2 stainless steel nozzles



Code	Designation	Lcm	Wcm	Hcm	Kg
4347.03	Pastry bag L. 35 cm Plain nozzle 2111.10N Ø 10 mm Star nozzle C6	24	4	4	0,06
	Packed in plastic box				

Foodgrade polyurethane. This innovative material gives to the bag high resistance, flexibility and softness. It has a smooth surface inside which make easier the outflow of the product and rough outside for a better handle. Thanks to a special welding of the bag, a high hygienic safety is guaranteed. Easy cleaning. Dishwasher safe. Resists until 60°C maximum.

Roll of 20 disposable pastry bags - Polyethylene



Code	Designation	Øcm	Lcm	Wcm	Kg
4348.02		4	23	4	0,14
Delivered in decorated box					

The throw-away piping bags have the same use as the nylon ones but without the inconvenience of cleaning and upkeep. Reinforced edges. T° -18°C/ + 70°C.

Roll of 100 disposable pastry bags - Blue polyethylene



Code	Designation	Lcm	Liters.	Kg
4349.55		55	1,7	1,35

90 microns. Reinforced edges. T° 70°C max.
Roll in a dispenser box.

Roll of 100 disposable pastry bags - Polyethylene



Code	Designation	Lcm	Liters.	Kg
4348.40N	40 cm long	40	0,5	0,95
4348.45N	45 cm long	45	0,75	1
4348.50N	50 cm long	50	1,25	1,2
	While stocks last			
4348.01N	55 cm long	55	1,7	1,35

The throw-away piping bags have the same use as the nylon ones but without the inconvenience of cleaning and upkeep. Reinforced edges. T° -18°C/ +70°C max.
Roll in a dispenser box.

Dispenser box of 100 disposable pastry bags - Polyethylene



Code	Designation	Lcm	Wcm	Kg
4346.45N		48	26	1

The throw-away piping bags have the same use as the nylon ones but without the inconvenience of cleaning and upkeep. Reinforced edges. They are made of transparent polypropylene. Their hygiene is perfect. They are also very practical in their dispenser box. 85 microns. T° of use : 80°C during 5 hours.

Set of 8 plastic clips TWIXIT to close pastry bags



Code	Designation	Kg
4336.00	3 different sizes : L. 13 / 10 / 5 cm	0,1





FLEXIBLE MOULDS

The De Buyer patented silicone Elastomoule moulds are the flexible moulds chosen by the professionals.

They can be used for anything:
warm, cold, frozen, sweet or savoury.

-236 -
ELASTOMOULE

-240 -
MOUL'FLEX PRO

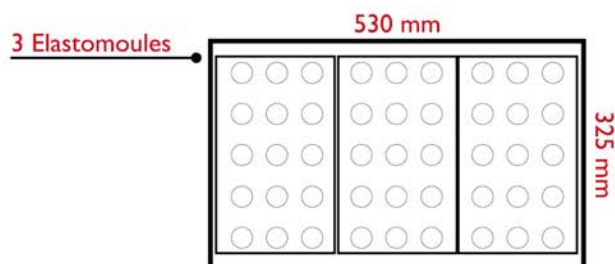
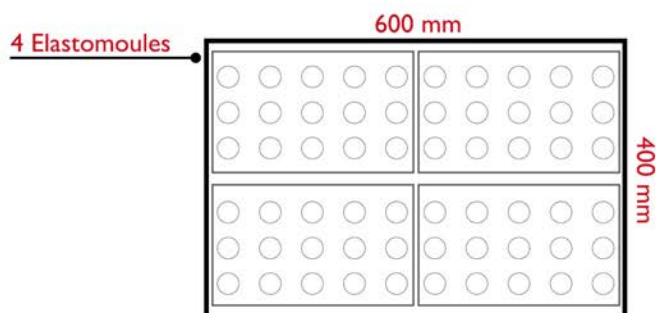
241 -
MOUL'FLEX



ELASTOMOULE

1 recipe card supplied with each mould :
6 MOF and/or World Champions in Pastry
realize their original pastry recipe
in the De Buyer's Elastomoule moulds.
Made in France ORIGINE FRANCE GARANTIE

ELASTOMOULE



Elastomoule - 40 mini-cylinders ø 27,5 mm



Code	Designation	Øcm	Hcm	Kg
	Concept AIR SYSTEM			
1873.01	300 x 176 mm 1,4 cl	2,75	2,5	0,26

Silicone moulds ELASTOMOULE - Mini-hemispherical - 1,2 cl



Code	Designation	Øcm	Hcm	Kg
	Concept AIR SYSTEM			
1850.01	30 x 17,6 cm - 24 cakes	3	1,8	0,11
1850.21	21 x 17,6 cm - 20 cakes	3	1,8	0,1

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). Perfect heat transmission, thereby gaining time and allowing juices to

caramelize. The mini hemispheres are perfect for making chocolates, dainties, fruit paste sweets.

Elastomoule - 20 MINI Cakes



Code	Designation	Lcm	Wcm	Hcm	Kg
	Concept AIR SYSTEM				
1868.01	Tray 300 x 176 mm 3,15 cl	5	2,7	2,7	0,26



Silicone moulds ELASTOMOULE - Financier - 4,2 cl

Code	Designation	Lcm	Wcm	Hcm	Kg
	Concept AIR SYSTEM				
1875.21	21 x 17,6 cm - 6 cakes	9,5	4,4	1,2	0,1



Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden appearance to the top and underneath of products while giving them a succulent taste thanks to the caramelization of juices. The mould has sharp angles for a nice appearance.

Silicone moulds ELASTOMOULE - Mini-financier - 1,05 cl

Code	Designation	Lcm	Wcm	Hcm	Kg
	1,05 cl				
1852.01D	30 x 20 cm - 25 cakes	4,9	2,6	1,1	0,14
1852.21D	21 x 17,6 cm - 15 cakes	4,9	2,6	3	0,1



Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden appearance to the top and underneath of products while giving

them a succulent taste thanks to the caramelization of juices. The mould has sharp angles for a nice appearance.

Silicone moulds ELASTOMOULE - Mini-Muffins ø 45 / 38 mm - 3,9 cl

Code	Designation	Øcm	Lcm	Wcm	Hcm	Kg
	3,9 cl					
1858.01D	30 x 20 cm - 15 cakes	4,5	30	17,6	3	0,24
1858.21D	21 x 17,5 cm - 9 cakes	4,5	21	17,6	3	0,17



Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden

appearance to the top and underneath of products while giving them a succulent taste thanks to the caramelization of juices. The mould has sharp angles for a nice appearance.

Silicone moulds ELASTOMOULE - Round mini-tartlet

Code	Designation	Øcm	Hcm	Kg
	ø 45 mm - 0,95 cl			
1853.01D	30 x 20 cm - 24 cakes	4,5	1,1	0,15
1853.21D	21 x 17,6 cm - 12 cakes	4,5	1,1	0,1



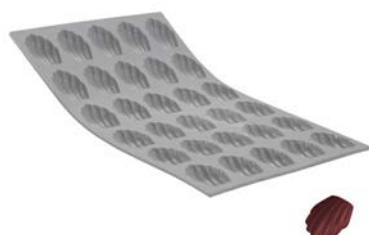
Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). Perfect heat transmission, thereby gaining time and allowing juices to caramelize. Elastomoule mini jam tart moulds are perfect for making sweet or savory catering products.

Silicone moulds ELASTOMOULE - Mini-Muffins 'Pomponnette' ø 46/30 mm



Code	Designation	Øcm	Lcm	Wcm	Hcm	Kg
	Concept AIR SYSTEM					
1862.21	23,5 x 17,6 cm - 12 cakes	4,6	23,5	17,6	2,4	0,13

Silicone moulds ELASTOMOULE - Mini-madeleine - 0,64 cl



Code	Designation	Lcm	Wcm	Hcm	Kg
1851.01D	30 x 20 cm - 30 cakes	4	3	1,1	0,13
1851.21D	21 x 17,6 cm - 20 cakes	4	3	1,1	0,1

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden

appearance to the top and underneath of mini Madeleine cakes while giving them a succulent taste thanks to the caramelization of juices that takes place in these moulds.

Elastomoule - 40 mini-cubes 25 mm



Code	Designation	Lcm	Wcm	Hcm	Kg
	Concept AIR SYSTEM				
1869.01	300 x 176 mm 1,5 cl	2,5	2,5	2,5	0,25

Silicone moulds ELASTOMOULE - Mini-"Bordelais" fluted cake - 1,9 cl



Code	Designation	Øcm	Lcm	Wcm	Hcm	Kg
	Concept AIR SYSTEM					
1856.01D	30 x 17,6 cm, 28 cakes - R'SYSTEM 1,9 cl	3,5	30	17,6	3,5	0,31
1856.21D	21 x 17,5 cm - 20 cakes 1,9 cl	3,5	21	17,6	3,5	0,22

Silicone moulds ELASTOMOULE - PORTIONS "Bordelais" fluted cake - 8,2 cl

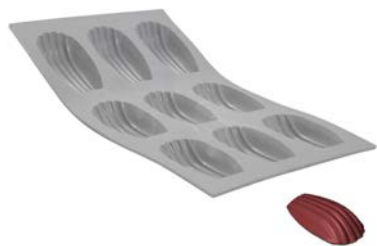


Code	Designation	Øcm	Hcm	Kg
1834.01D	30 x 20 cm - 8 cakes 8,2 cl	5,5	5	0,3
1834.21D	21 x 17,6 cm - 6 cakes	5,5	5	0,17

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). Perfect heat transmission, thereby gaining time and allowing juices to caramelize. The "Bordelais" Elastomoule Portions give the same

cooking quality and savors as the famous copper molds used for crunchy Bordeaux Cannelé cakes.

ELASTOMOULE -PORTIONS Madeleine - 3 cl



Code	Designation	Lcm	Wcm	Hcm	Kg
1832.01D	30 x 20 cm - 9 cakes 3 cl	8	4,5	1,7	0,14
1832.21D	21 x 17,6 cm - 8 cakes	8	4,5	1,8	0,1

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden

appearance to the top and underneath of Madeleine cakes while giving them a matchless taste thanks to the caramelization of juices that takes place in these moulds.

ELASTOMOULE - PORTIONS Cake - 10,5 cl



Code	Designation	Lcm	Wcm	Hcm	Kg
1831.01D	30 x 20 cm - 9 cakes 10,5 cl	9	4,8	3	0,26
1831.21D	21 x 17,5 cm - 6 cakes	9	4,8	3	0,11

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The CAKE Elastomoule is made from a material that transmits heat perfectly

and gives a lovely golden appearance to the top and underneath of cakes, fruit cakes, and breadrolls while giving them a succulent taste thanks to the caramelization of juices.

Silicone moulds ELASTOMOULE - PORTIONS Muffins ø 74 / 54 mm - 9,5 cl

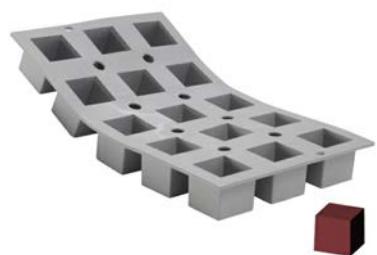


Code	Designation	Øcm	Lcm	Wcm	Hcm	Kg
1833.01D	30 x 20 cm - 6 cakes 9,5 cl	7,4	30	17,6	3	0,16
1833.21D	21 x 17,6 cm - 4 cakes	74	21	17,6	3	0,11

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden

appearance to the top and underneath of products while giving them a succulent taste thanks to the caramelization of juices. The mould has sharp angles for a nice appearance.

ELASTOMOULE CUBE



Code	Designation	Lcm	Wcm	Hcm	Kg
	Concept AIR SYSTEM				
1861.01	minicubes mould - 15 cakes 4 cl.	3,5	3,5	3,5	0,28

The cubic revolution is taking hold in the kitchen, bringing original creations to your plates and shapely formations to your platters. The cube portion mould makes individual preparations, and the mini-cube mould prepares pastries the perfect size to pop in your mouth. Finger food and delicacies at the same time. The Elastocube has been carefully designed to guarantee flawless shapes with

straight lines and geometric angles. It is suitable for both hot and cold use, and will successfully fulfill any and all of your demands

Silicone mat ELASTOMOULE, smooth relief (10 mm high)



Code	Designation	Lcm	Wcm	Hcm	Kg
1800.55		55,5	36	1	0,3

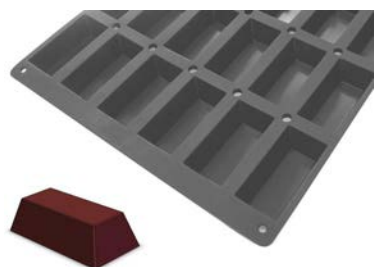
Patterned silicone foam tray. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). Perfect heat transmission, thereby gaining time and allowing juices to caramelize. The plain tray is perfect for making caramels, fruit paste, etc., which are then cut up using a banjo-wire guillotine.

Silicone nonstick supple professional moulds



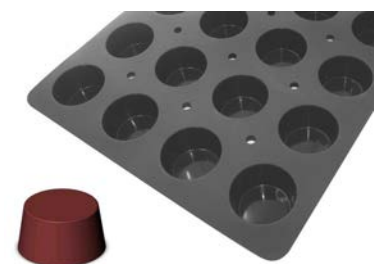
- Foodgrade PLATINUM silicone without peroxide guaranteed. For intensive use
- Professional dimensions 400 x 600 mm or GN 1/1.
- For oven cooking and freezing from -40°C/-40°F to +300°C/580°F
- Reduction in cooking time thanks to the AIR SYSTEM® perforations. Perforations localized between the various imprints of the plate for a better heat or cold convection and to obtain: Patented system

Silicone moulds - MOUL'FLEX PRO - mini cakes



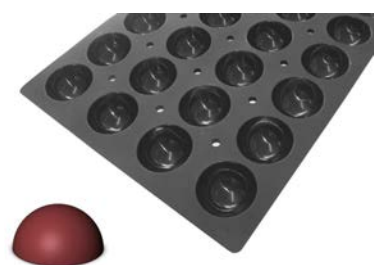
Code	Designation	Lcm	Wcm	Hcm	Kg
	Concept AIR SYSTEM				
1701.53	Tray Gastro GN 1/1 - 20 cakes 10,5 cl	9,7	4,8	3	0,5

Silicone moulds MOUL'FLEX PRO - muffins



Code	Designation	Øcm	Hcm	Kg
	Concept AIR SYSTEM			
1710.60	Tray 600 x 400 mm - 24 cakes 12,2 cl	6,8	3,5	0,74
1710.53	Tray gastro GN 1/1 - 24 cakes	6,8	3,5	0,54

Silicone moulds MOUL'FLEX PRO - Hemispherical molds



Code	Designation	Øcm	Hcm	Kg
	Concept AIR SYSTEM			
1704.60	Tray 600 x 400 mm - 28 cakes 8,4 cl	7	3,5	0,67
1704.53	Tray gastro GN 1/1 - 18 cakes	7	3,5	0,4

Silicone moulds MOUL'FLEX PRO "Madeleine"



Code	Designation	Lcm	Wcm	Hcm	Kg
	Concept AIR SYSTEM				
1707.60	Tray 600 x 400 mm - 44 cakes 3 cl	7,57	4,2	1,8	0,68



FLEXIBLE NONSTICK MOULDS
Foodgrade PLATINUM SILICONE
guaranteed without peroxyde
-40° to + 280°C (-40° / 530°F)

*Ideal for SWEET and SAVORY HOT,
COOL or FROZEN PREPARATIONS*

MOUL'FLEX - 7 rectangular "Financier" cakes



Code	Designation	Lcm	Wcm	Hcm	Kg
1976.03	Black tray 295 x 173 mm While stocks last	9,5	4,5	1,2	0,09

MOUL'FLEX- Silicone moulds - Rectangular mould Cake



Code	Designation	Lcm	Wcm	Hcm	Kg
1976.01	BLACK tray 17,5 x 30 cm - 9 Cake moulds 9 cl	9	4,8	3	0,19

MOUL'FLEX - 25 moulds Mini-Financiers



Code	Designation	Lcm	Wcm	Kg
1976.02	Tray 17,5x30 cm 1,05 cl	4,9	2,6	0,15



MOUL'FLEX- Silicone moulds - Mini-"Bordelais" fluted cakes



Code	Designation	Øcm	Hcm	Kg
1977.01	BLACK tray 17,5 x 30 cm - 28 "Bordelais" cake 1,9 cl	3,5	3,5	0,21

MOUL'FLEX- Silicone moulds - 8 Bordelais fluted cakes



Code	Designation	Øcm	Hcm	Kg
1968.01	tray 17,5x30 cm 8,2 cl	5,5	5	0,16



MOUL'FLEX- 15 Silicone moulds - Hemispherical ø 4 cm



Code	Designation	Øcm	Hcm	Kg
1961.02	tray 17,5x30 cm 2 cl	4	2	0,1



MOUL'FLEX- Silicone moulds - Hemispherical ø 7 cm



Code	Designation	Øcm	Hcm	Kg
1961.01	BLACK 17,5x30 cm - 6 hemispherical moulds 8,9 cl	7	3,4	0,1

The MOUL'FLEX range of flexible silicone moulds offers you a wide choice of baking plates and large individual moulds for making sweet, savory, hot, cold, and frozen preparations.

MOUL'FLEX- Silicone moulds - 6 Muffins



Code	Designation	Øcm	Hcm	Kg
1962.01	tray 17,5x30cm 9,7 cl	7,2	3	0,11

MOUL'FLEX is as good for baking as it is for freezing and turns out to be ideal for bain-marie cooking. The silicone is non-stick: there's no need to grease the moulds, and turning out and cleaning are extremely easy.



MOUL'FLEX- Silicone moulds - Small fluted brioches



Code	Designation	Øcm	Hcm	Kg
1964.01	BLACK tray 17,5 x 30 cm - 6 small brioches 9,5 cl	8	3,5	0,11
	While stocks last			

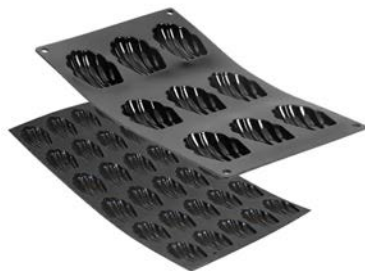
Before first use: - Wash the MOUL'FLEX in soapy water or in the dishwasher - Grease the mould the first time you use it with a little oil or melted butter. For subsequent use, you don't need to grease the mould any more.

MOUL'FLEX- Silicone moulds - Mini round tartlets ø 5 cm



Code	Designation	Øcm	Hcm	Kg
1975.01	BLACK tray 17,5 x 30 cm - 15 round tartlets 1,9 cl	5	1,5	0,1

MOUL'FLEX- Silicone moulds - Madeleines



Code	Designation	Lcm	Wcm	Hcm	Kg
1966.01	BLACK tray 17,5 x 30 cm - 9 madeleines 3 cl	7,5	4,5	1,8	0,1
1994.01	Black tray - 17,5 x 30 cm - 30 cakes 0,63 cl	4	3	1,1	0,09

- For use in a heat-circulating oven, place the grille at mid-height in the oven. - For use in a traditional oven, place it near the bottom of the oven instead.

MOUL'FLEX - Round pie pan



Code	Designation	Øcm	Hcm	Liters.	Kg
1990.24		24	4,2	1,9	0,17

MOUL'FLEX - Silicone mould - Rectangular mould CAKE



Code	Designation	Lcm	Wcm	Hcm	Liters.	Kg
1984.24	BLACK	24	10,5	6,5	1,4	0,16

This mould can be used for making sweet or savory cakes, pâtés, etc.

MOUL'FLEX- Tower



Code	Designation	Lcm	Wcm	Hcm	Kg
1989.00		26,4	16	5	0,16
	While stocks last				

GENERAL TERMS AND CONDITIONS OF SALE APPLICABLE FROM 1st JANUARY 2025

We invite you to read our General Terms and Conditions of Sale (hereinafter referred to as the "GTCS") which apply to all sales of products by DE BUYER INDUSTRIES (hereinafter referred to as "the Seller" or "we") to its professional customers (hereinafter referred to as "the Buyer") for deliveries to France and abroad.

1 – APPLICATION AND ENFORCEABILITY OF THE GENERAL TERMS AND CONDITIONS OF SALE – COMMERCIAL DOCUMENTATION

1.1. The GTCS, which are systematically sent or delivered to any Buyer who so requests, constitute the sole basis of commercial negotiation in accordance with Article L.441-1, III of the French Commercial Code.
Any order placed with the Seller necessarily implies, as an essential and decisive condition, the full and unreserved acceptance by the Buyer of the GTCS, subject to any specific negotiations.

Any contrary conditions and, in particular, any general or special conditions, issued by the Buyer, are therefore unenforceable against the Seller, except in the event of fair negotiation and prior written acceptance.

The General Terms and Conditions of Sale may be amended at any time, and without notice, in whole or in part by the Seller, subject to the contractual provisions duly negotiated with the Buyer.

The fact that the Seller does not avail itself, at a given time, of a provision of the GTCS cannot be interpreted as a waiver of its right to avail itself thereof.

1.2. All texts, information, characteristics or photographic reproductions present in our prices, catalogues or documentation are indicative. We cannot be held liable for any inaccuracy. We reserve the right to make any changes thereto, without prior notice.

2 – ORDERS

2.1. Orders must be sent by email, EDI or via our websites for professionals. They are the subject of an order confirmation by the Seller.

The order must include all the information required to enable the Seller to analyse the said order, and in particular: The Buyer's contact details, references and quantities of products ordered, delivery methods, desired delivery date, place and times of delivery, intra-Community VAT no., if applicable.

The minimum amount of the order must be €150 excluding tax.

2.2. Any modification or cancellation of an order may only be taken into consideration if it has been received by us in writing within two (2) working days of our confirmation of the order.

2.3. The Seller reserves the right to refuse orders in the event of force majeure events as defined in Article 13, of failure by the Buyer to fulfil any of its obligations and, more generally, to refuse any order that is abnormal in nature in relation to practices in the profession or in comparison with previous orders placed by the Buyer.

3 – PRICES – PRICE REDUCTIONS - AMENDMENT OF ECONOMIC CONDITIONS

3.1. The products are invoiced at the rate in force on the day of delivery.

Our prices are expressed in Euros (€) and are exclusive of tax. Consequently, all taxes, duties, duties or other taxes to be paid, in particular pursuant to national or European regulations, in respect of the sale and resale shall be borne by the Buyer.

They include the cost of product packaging, excluding special packaging, while the cost of transporting products is invoiced in addition.

3.2. The Buyer may benefit from price reductions depending on the quantities purchased or delivered in a single time or in a single place or the regularity of the orders or specific agreements agreed with the Seller.

3.3. Our prices may be amended at any time according to changes in economic conditions, i.e. taking into account changes in raw material prices, technological changes, labour costs, packaging costs or any other changes decided by the legislator.

In addition, if, during the performance of an order, the economic, political or health situation or the manufacturing/production or marketing conditions in force at the time of its conclusion were to be manifestly changed, in particular due to an increase in the prices of raw materials significantly affecting the market for the products, and in general, in the event of a significant change in the economic conditions in force at the time of the order, likely to make its performance abnormally costly for the Seller, the parties shall meet to adapt the conditions of this order to the new situation in an equitable manner.

If agreement cannot be reached within two (2) months of the implementation of this clause, the order may be cancelled, by one of the parties, fifteen (15) days after sending a registered letter with acknowledgement of receipt.

This article therefore derogates from Article 1195 of the French Civil Code and expressly rules out recourse to the courts to adapt the contract, in the event of failure of the renegotiation of the terms and conditions of the order.

The execution of the order in question shall be suspended throughout the duration of the implementation of this renegotiation clause.

4 – PAYMENT TERMS

4.1. For Purchasers located on French territory

Our invoices are payable thirty (30) days from the date of issue of the invoice, net without discount, the payment date being understood as the date on which the funds are made available to us by the Buyer.

Early payments shall give rise to a discount if payment is made within a maximum period of ten (10) days from the date of issue of the invoice. The applicable discount rate is 0.5%.

Our invoices are payable at our registered office by bank transfer, SEPA direct debit mandate or Recovered Bills of Exchange.

4.2. For Buyers located abroad

Our invoices are payable in Euros (€) before shipping the products, by SWIFT transfer to the bank details indicated on our invoices.

The Buyer may benefit from credit sales if the Seller's credit insurance company covers such credit.

It is the responsibility of the Buyer to contact the credit insurance company indicated by the Seller, as soon as possible upon request from the Seller, in order to provide the financial information necessary for the assessment or reassessment of the credit risk.

5 – LATE PAYMENT AND NON-PAYMENT

In the event of late payment, the Buyer shall automatically owe the Seller a fixed indemnity for recovery costs, the amount of which is set at forty (40) euros. When the recovery costs incurred by the Seller exceed the amount of this fixed compensation, the Seller may request additional compensation, upon presentation of the corresponding supporting documents.

Late payment penalties shall also accrue at the rate of three (3) times the legal interest rate in force, automatically without the need for formal notice.

This clause does not affect the immediate payability of the debt which is the subject of late payment or default in payment.

Furthermore, following a payment incident, the Seller reserves the right to amend all previously granted payment terms, to make all other receivables due by the Buyer immediately due, to suspend all orders in progress, and/or to demand payment in cash for future deliveries, without prejudice to any other means of action and without this giving rise to any compensation for the Buyer.

Any deterioration in the Buyer's credit and in general any change - regardless of the origin thereof - in the Buyer's situation may justify the requirement of guarantee(s) and/or special payment terms set by the Seller, or even the refusal by the Seller to follow up on orders placed by the Buyer.

6 – PENALTY CLAUSE

Failure to pay all or part of the invoice on its due date shall automatically result, without prior formal notice, in the allocation to the Seller of a sum equal to 15% of the unpaid amount excluding taxes, as a penalty clause. The penalty is indivisible and acquired by the Seller even if the latter requests the cancellation of the order.

This clause does not deprive the Seller of the right to apply to the courts for compensation for the entire loss caused to it by the non-performance if it proves to be greater than the amount of the penalty clause.

7 – PACKAGING OF PRODUCTS

The products ordered are supplied by the Seller packaged in consideration of the type of transport defined in the order confirmation.

For this purpose, it is recalled that:

- said packaging - in respect of which the Buyer declares that it has obtained all the necessary details - is deemed by the Buyer to be suitable for preserving the integrity of the products - the Buyer therefore releasing the Seller from any legal action on this basis.

- unless otherwise expressly stated by the Seller, the product packaging shall not be taken back by the Seller, as its cost is an integral part of the sales price notified to the Buyer.

- pallets are not considered packaging - the Buyer undertakes to preserve their integrity, ensure their return, and more generally to comply with the instructions given to it in this respect by the Seller.

8 - DELIVERY OF PRODUCTS

8.1. The Seller may offer to deliver the goods to a specific location for the Buyer.

This delivery shall take place carriage paid if it is carried out in mainland France (including Corsica), at a single delivery point and on a single date for the entire order. The other conditions for granting carriage paid shall be specified to the Buyer at a later date.

For the DROM-COM, the order will be delivered to mainland France, by a freight forwarder appointed by the Buyer, under the same conditions. In the event that the Buyer does not comply with the carriage paid clause, the cost of carriage shall be borne by the Buyer and shall be invoiced taking into account the tariff zones as well as the volume shipped.

In the absence of carriage-paid delivery, the products travel at the Buyer's risk from the Seller's warehouses.

8.2. If the Seller provides the transport service, it shall have complete freedom to choose the means of delivery and the carrier.

The price of this service takes into account the tariff zones and the volume shipped (in pallets, parcels or according to the volume in kilos of the order).

8.3. A delivery note shall be drawn up for each delivery, indicating not only the date of delivery of the products ordered, but also their description and quantity. Each delivery note must be signed by the Buyer (stamp and signature) and mention the name of the recipient.

Unloading is carried out by the Buyer at its own expense and risk.

8.4. The Buyer shall take possession of the products ordered at the agreed place, date and time.

In this respect, the Buyer shall take all measures to allow the delivery to be made in complete safety and, more generally, to ensure that this operation is carried out optimally and in strict compliance with the terms and conditions specified for this purpose by the Seller.

The Buyer shall compensate the Seller for all costs incurred - and any damages suffered - related to the Buyer's failure to comply with the commitments defined above, without prejudice to the Seller's right, if it so wishes, to cancel the sale in question at the exclusive fault of the Buyer.

9 – DELIVERY DEADLINES

9.1. Delivery times are given by the Seller for information only, and are counted from its firm and final order confirmation.

Delivery of the products within the indicated deadlines can only take place if the Buyer is up to date with its obligations (particularly financial) towards the Seller.

In view of the above, the Buyer shall not be entitled to claim any damages whatsoever in the event of a delay in delivery of a reasonable length of time. It may not withhold or cancel orders. In addition, delivery times are subject to the timely receipt by the Seller of all information to be provided by the Buyer.

9.2. Our deliveries are subject to available stocks.

The Seller reserves the right, if necessary, to make the delivery as a whole or in part - without compensation to the Buyer.

10 – ACCEPTANCE – CONFORMITY OF PRODUCTS

10.1. The number and/or weight and condition of the products must be checked upon receipt by the Buyer in the presence of the carrier, where applicable.

The costs and risks relating to this verification shall be borne by the Buyer.

It is recalled that the parcels sent by the Seller are covered by a guarantee strip bearing the Seller's references and affixed by the Seller on departure from the Seller's warehouses under conditions which certify that the parcels have not been opened during the transport operation. Consequently, any parcel not equipped with this guarantee strip or whose strip has been altered or shows signs of having been tampered with, must imperatively be refused by the Buyer upon receipt.

10.2. In the event of damage, missing items, or more generally any non-compliance, the Buyer shall:

- issue in accordance with Article L.133-3 of the French Commercial Code, clear and precise reservations on the delivery note, and notify the carrier by registered letter with acknowledgement of receipt of its justified protest within three (3) days of receipt of the products;
- inform the Seller by email within a maximum period of twenty-four (24) hours from receipt of the products;
- provide any proof as to the reality of the defects or anomalies found.

10.3. No product delivered may be returned without the Seller's prior written agreement, and delivery of the product in question must have taken place less than twenty (20) working days previously.

In the event of a return, the product must be returned in its original packaging, which must be in good condition, failing which a reduction will be applied.

The costs and risks of the return shall always be borne by the Buyer in accordance with Incoterm DAP VAL-D'AJOL (88340), FRANCE (according to ICC Incoterms VERSION 2020).

For any return of products due to an error by the Buyer as to the quantity ordered, the code (the reference number mentioned on the order) being taken as a guide, we will apply a 30% reduction on the purchase price of the returned product to cover the restocking costs and shipping costs paid by us when the product was dispatched, after checking the quantity and quality of the products.

In all cases, no returns shall be accepted if:

- products have been damaged, used or stored under unfavourable conditions, used in an abnormal or inappropriate manner;
- they are manufactured products and special orders.

10.4. If the defects or anomalies are proven, the Buyer may obtain the replacement of the product concerned or a credit note, to the exclusion of any compensation or damages and this, notwithstanding any clause to the contrary contained in the Buyer's terms and conditions of purchase.

11 – INTELLECTUAL PROPERTY

The Seller holds the exclusive intellectual property rights over all products sold under its brand name, logos, trademarks, designs and various protectable works.

Consequently, no element of the commercial relationship existing between the Seller and the Buyer may allow the Buyer to claim the transfer for its benefit or for the benefit of any third party of any right of ownership or exploitation of all or part of the intellectual property rights (regardless of the nature, scope and/or origin thereof) owned and/or exploited by the Seller concerning the products ordered and/or relating to said products.

The Buyer undertakes to respect the rights thus held and/or exploited by the Seller and not to take any action likely to harm them and more generally that may harm the interests of the Seller. Thus, in particular, the Buyer may not alter, modify or remove the trademark affixed by the Seller on the documentation transmitted or on the products.

Any full or partial use by the Buyer of a brand, name or sign owned or operated by the Seller must be the subject of its prior written agreement.

12 – RESERVATION OF TITLE – TRANSFER OF RISKS

12.1. The products are sold with a clause expressly subjecting the transfer of their ownership to the full payment of the price in principal and incidental charges in accordance with Articles 2367 to 2372 of the French Civil Code.

Payment may only be considered made upon actual receipt of the price by the Seller.

It is expressly provided that the goods in the possession of the Buyer are presumed to be those still unpaid and the Seller may take them back in payment of the unpaid invoices.

In the event of seizure or any other intervention by a third party on the products, the Buyer shall inform the Seller without delay in order to allow it to object to it and preserve its rights.

The Buyer shall not pledge or assign by way of security the ownership of these products. However, it is authorised to resell the products concerned by informing the sub-purchaser that the products resold are subject to a retention of title clause. In the event of resale of the products covered by the retention of title clause, the Buyer undertakes to record the resale price separately and, more generally, to take all measures to establish a reconciliation between the sum thus received from the sub-buyer and the sale price still owed to the Seller, so as to enable the Seller to obtain payment of the said sale price.

The products may, at any time, and without the need for prior notice, be taken back - at the Buyer's expense - by the Seller in the event of Buyer's failure to fulfil its obligations - without prejudice to the payment, to the Seller, of any damages in this respect. The Seller and/or its carrier shall therefore be authorised to enter the Buyer's premises to remove the products covered by the retention of title clause. This procedure is not exclusive of other legal actions or proceedings that the Seller may decide to initiate.

Any insolvency proceedings of the Buyer may result in the products being reclaimed in accordance with the legal and regulatory provisions in force.

12.2. The above provisions shall not prevent the transfer to the Buyer of the risks of loss, deterioration of the products subject to retention of title or damage that they may cause. The Buyer must therefore take out insurance covering the risks arising from the delivery of the products, for export sales, in accordance with the Incoterm stipulated between the parties.

13 – FORCE MAJEURE

The Seller reserves the right to suspend, delay or modify any order in whole or in part, in the event that a case of force majeure affects the proper performance thereof.

In particular, the following are considered cases of force majeure, without this list being exhaustive:

- war (declared or undeclared), civil war, riot and revolution, act of piracy,
- sabotage, requisition, confiscation, nationalisation, embargo and expropriation,
- natural disaster such as violent storm, cyclone, earthquake, tidal wave, flood, destruction by lightning,
- epidemic, health crisis,
- accident, particularly of tools, machinery breakdown, explosion, fire, destruction of machinery, plants and installations of any kind, interruption or delay in transport, failure of any carrier whatsoever, impossibility of being supplied for any reason whatsoever, shortage of raw materials,

- default by a third party,
- boycott, strike and lock-out in any form whatsoever, work-to-rule strike, occupation of factories and premises, work stoppage occurring in the companies of the party requesting exemption from liability,

- act of the authority, whether lawful or unlawful, arbitrary or not,
- or any other event beyond the Seller's control.

The Seller undertakes to notify the Buyer within eight (8) days of the occurrence of any of these events, and to make every effort to resume, as soon as possible, the performance of its obligations.

No penalty may be accepted by the Seller in any form whatsoever in the event of force majeure.

14 – ASSIGNMENT OF ORDERS

14.1. The benefit of the order is strictly reserved for the Buyer and may not under any circumstances be assigned without the Seller's written agreement.

14.2. It is agreed by the Buyer that the Seller may, at its discretion, assign the benefit of the order, and more generally any commercial contract, to a company belonging to the same group as it. In this case, the Seller shall inform the Buyer by any appropriate means.

15 – PROCESSING OF PERSONAL DATA

In accordance with European Regulation no. 2016/679 of the European Parliament and of the Council of 27 April 2016 on the protection of individuals with regard to personal data and on the free movement of such data (hereinafter the "GDPR"), the Seller shall maintain the strictest confidentiality of the personal data that will be communicated by the Buyer at the time of the sale of the products and shall process them in accordance with said regulation.

The personal data transmitted by the Buyer will be subject to computer processing and may be used by the Seller for the execution, management, monitoring, preparation and shipping of orders, invoicing, accounting and collection.

Data is collected in accordance with Article 6.1 b) of the GDPR.

Personal data is exclusively intended for the Seller. Access to personal data shall be strictly limited to the Seller's employees, authorised to process such data by virtue of their duties.

This personal data is kept for the duration of the business relationship between the Seller and the Buyer. It may also be retained for a longer period in order to comply with a legal or regulatory obligation or to exercise a right, for the time required to fulfil the obligation or exercise the right in question.

In accordance with the applicable regulations, the natural person concerned has the right of access, rectification, erasure, portability, restriction of processing and/or deletion of their personal data. They also have the right to object to processing on legitimate grounds, to object to their personal data being used for direct marketing purposes, the right to withdraw their consent and finally the right to lodge a complaint with the French National Commission for Information Technology and Civil Liberties (CNIL).

All these rights may be exercised by contacting the Seller at the following email address: contact@debuyer.fr.

The natural person may give general or specific instructions respectively to a trusted third party certified by the CNIL or to the Seller, relating to the retention, erasure and communication of their personal data after their death. They may appoint a person responsible for their execution and change them at any time.

In the absence of such instructions given during their lifetime, the Buyer's heirs shall have the possibility to exercise certain rights, in particular the right of access.

16 – COMMERCIAL DISPUTES

Any claim or commercial dispute on the part of the Buyer relating to the entire commercial relationship existing with the Seller concerning year n, must be made no later than twelve (12) months following the expiry of the calendar year in respect of which the sum is due.

Failing this, and by express derogation from the provisions referred to in Article L.110-4 of the French Commercial Code, no claim or challenge may be presented and shall therefore be considered to be time-barred and therefore inadmissible.

17 - APPLICABLE LAW - SETTLEMENT OF DISPUTES - TRANSLATION

17.1. The GTCS are subject to French law. The United Nations Convention on the International Sale of Goods of 11 April 1980 shall apply.

17.2. The parties agree to use their best efforts to amicably resolve any disputes that may arise from the interpretation, performance or termination of their business relationship in compliance with the applicable legal provisions.

In the absence of an amicable agreement within thirty (30) days, any dispute, regardless of the subject matter thereof, shall fall under the exclusive jurisdiction of the Commercial Court of EPINAL (France), even in the event of a provision to the contrary on the Buyer's documents, as well as in the event of a third-party claim, multiple defendants or cross-appeal.

The various delivery or settlement methods do not derogate from this exclusive attribution of jurisdiction.

17.3. The GTCS may be translated into a foreign language. In the event of difficulty of interpretation or contradiction, the French version of the GTCS shall prevail.

conditions générales de vente DE BUYER INDUSTRIES - applicables au 1er janvier 2025

Nous vous invitons à prendre connaissance de nos Conditions Générales de Vente (ci-après dénommées les « CGV ») qui s'appliquent à toutes les ventes de produits de la société DE BUYER INDUSTRIES (ci-après dénommée « le Vendeur » ou « nous ») à ses clients professionnels (ci-après dénommés « l'Acheteur ») pour des livraisons à destination de la France et de l'étranger.

1 – APPLICATION ET OPPOSABILITE DES CGV – DOCUMENTATION COMMERCIALE

1.1. Les CGV, qui sont systématiquement adressées ou remises à tout Acheteur qui en fait la demande, constituent le socle unique de la négociation commerciale conformément à l'article L.441-1, III du Code de commerce français.

Toute commande passée auprès du Vendeur implique nécessairement à titre de condition essentielle et déterminante, l'acceptation entière et sans réserve par l'Acheteur des CGV, sous réserve de toute négociation particulière.

Toutes conditions contraires et, notamment, toutes conditions générales ou particulières, émanant de l'Acheteur, sont en conséquence inopposables au Vendeur, sauf négociation loyale et acceptation préalable et écrite.

Les CGV sont modifiables à tout moment, et sans préavis, en tout ou partie par le Vendeur, sous réserve des prévisions contractuelles dûment négociées avec l'Acheteur.

Le fait que le Vendeur ne se prévale pas, à un instant donné, d'une stipulation des CGV ne peut être interprété comme valant renonciation à s'en prévaloir.

1.2. Tous les textes, renseignements, caractéristiques ou reproductions photographiques présents dans nos tarifs, catalogues ou documentations ont une valeur indicative. Ils ne peuvent pas engager notre responsabilité en cas d'inexactitude. Nous nous réservons le droit d'y apporter toute modification, sans avis préalable.

2 – COMMANDES

2.1. Les commandes doivent être adressées par email, par EDI ou via nos sites Internet à destination des professionnels. Elles font l'objet d'une confirmation de commande par le Vendeur.

La commande devra comporter l'ensemble des renseignements requis à l'effet de permettre au Vendeur d'analyser ladite commande, et notamment : Coordonnées de l'Acheteur, références et quantités de produits commandés, modalités de livraison, date de livraison souhaitée, lieu et horaires de livraison, N° de TVA intracommunautaire, le cas échéant.

Le montant minimum de la commande devra être de 150 € hors taxes.

2.2. Toute modification, ou annulation de commande ne peut être prise en considération que si elle nous est parvenue par écrit dans un délai de deux (2) jours ouvrés après la confirmation de la commande par nos soins.

2.3. Le Vendeur se réserve le droit de refuser les commandes en cas d'événements de force majeure tels que définis à l'article 13, de manquement de l'Acheteur à l'une quelconque de ses obligations et, plus généralement, de refuser toute commande présentant un caractère anormal par rapport aux usages dans la profession ou en comparaison à des commandes antérieures passées par l'Acheteur.

3 – PRIX– REDUCTIONS DE PRIX - MODIFICATION DES CONDITIONS ECONOMIQUES

3.1. Les produits sont facturés au tarif en vigueur le jour de la livraison.

Nos prix sont exprimés en Euros (€) et s'entendent hors taxes. En conséquence, tous impôts, taxes, droits ou autres à payer, notamment en application des réglementations nationales ou européennes, au titre de la vente et de la revente sont à la charge de l'Acheteur.

Ils incluent le coût des emballages des produits, à l'exclusion des emballages spéciaux, le coût du transport des produits étant quant à lui facturé en sus.

3.2. L'Acheteur pourra bénéficier de réductions de prix en fonction des quantités acquises ou livrées en une seule fois ou en seul lieu ou de la régularité des commandes ou encore des accords particuliers convenus avec le Vendeur.

3.3. Nos prix sont modifiables à tout moment en fonction de l'évolution des conditions économiques c'est-à-dire en tenant compte de l'évolution des cours des matières premières, des évolutions technologiques, des coûts de main d'œuvre, des coûts des emballages ou toutes autres modifications décidées par le législateur.

En outre, si, au cours de l'exécution d'une commande, la situation économique, politique, sanitaire ou les conditions de fabrication/production ou de commercialisation en vigueur au moment de sa conclusion, se trouva(en)t manifestement modifiée(s), en particulier du fait d'une hausse des prix des matières premières affectant de façon sensible le marché des produits, et de façon générale, en cas de modification importante des conditions économiques en vigueur lors de la commande, de nature à rendre l'exécution anormalement onéreuse pour le Vendeur, les parties se rapprocheront pour adapter les conditions de cette commande à la nouvelle situation de façon équitable.

En cas d'impossibilité d'accord dans un délai de deux (2) mois à compter de la mise en œuvre de la présente clause, la commande pourra être résolu, par l'une des parties, quinze (15) jours après l'envoi d'une lettre recommandée avec demande d'avis de réception.

Le présent article déroge en conséquence à l'article 1195 du Code civil français et écarte expressément le recours au juge aux fins d'adaptation du contrat, en cas d'échec de la renégociation des conditions de la commande.

L'exécution de la commande en cause sera suspendue pendant toute la durée de mise en œuvre de la présente clause de renégociation.

4 – MODALITES DE REGLEMENT

4.1. Pour les Acheteurs situés sur le territoire français

Nos factures sont payables à trente (30) jours date d'émission de facture, net sans escompte, la date de règlement étant entendue comme la date à laquelle les fonds sont mis par l'Acheteur à notre disposition.

Les paiements anticipés donnent lieu à un escompte si le règlement intervient dans un délai maximum de dix (10) jours à compter de la date d'émission de la facture. Le taux d'escompte applicable est de 0,5 %.

Nos factures sont payables à notre siège social par virement, mandat de prélèvement SEPA ou Lettre de Change Relevé.

4.2. Pour les Acheteurs situés à l'étranger

Nos factures sont payables en Euros (€) avant expédition des produits, par virement SWIFT aux coordonnées bancaires indiquées sur nos factures. L'Acheteur peut bénéficier de vente à crédit si la société d'assurance-crédit du Vendeur couvre ledit crédit.

Il est de la responsabilité de l'Acheteur de se mettre en relation avec la société d'assurance-crédit indiquée par le Vendeur, dans les plus brefs délais dès demande du Vendeur, afin de transmettre les éléments financiers nécessaires à l'évaluation ou à la réévaluation du risque crédit.

5 – RETARD ET DEFAUT DE PAIEMENT

En cas de retard de paiement, l'Acheteur est de plein droit débiteur, à l'égard du Vendeur, d'une indemnité forfaitaire pour frais de recouvrement, dont le montant est fixé à hauteur de quarante (40) euros. Lorsque les frais de recouvrement exposés par le Vendeur sont supérieurs au montant de cette indemnité forfaitaire, le Vendeur peut demander une indemnisation complémentaire, sur présentation des justificatifs correspondants.

Des pénalités de retard courront également au taux de trois (3) fois le taux d'intérêt légal en vigueur, de plein droit sans qu'une mise en demeure soit nécessaire.

La présente clause ne nuit pas à l'exigibilité immédiate de la dette objet du retard ou du défaut de paiement.

Par ailleurs, à la suite d'un incident de paiement, le Vendeur se réserve le droit de modifier toutes les conditions de paiement préalablement accordées, de rendre immédiatement exigibles toutes les autres créances dues par l'Acheteur, de suspendre toutes les commandes en cours, et/ou d'exiger un paiement comptant pour les livraisons à venir, sans préjudice de toute autre voie d'action et sans que cela puisse donner lieu pour l'Acheteur au moindre dédommagement.

Toute détérioration du crédit de l'Acheteur et de façon générale toute modification – quelle qu'en soit l'origine – de la situation de l'Acheteur pourra justifier l'exigence de garantie(s) et/ou de modalités de paiement particulières fixées par le Vendeur, voire le refus par le Vendeur de donner suite aux commandes faites par l'Acheteur.

6 – CLAUSE PENALE

Le défaut de paiement total ou partiel de la facture à sa date d'exigibilité entraînera de plein droit, sans mise en demeure préalable, l'allocation au Vendeur d'une somme égale à 15% du montant hors taxes impayé, à titre de clause pénale. La pénalité est indivisible et acquise au Vendeur quand bien même ce dernier solliciterait la résolution de la commande.

La présente clause ne prive pas le Vendeur de demander en justice l'indemnisation de la totalité du préjudice que lui causerait l'inexécution si celui-ci s'avérait supérieur au montant de la clause pénale.

7 – EMBALLAGE DES PRODUITS

Les produits objet de la commande sont fournis par le Vendeur conditionnés en considération du type de transport défini dans le cadre de la confirmation de commande.

Il est rappelé à cet effet que :

- lesdits emballages à propos desquels l'Acheteur déclare avoir obtenu toutes les précisions nécessaires sont jugés par ce dernier comme aptes à préserver l'intégrité des produits ; l'Acheteur déchargeant de ce fait le Vendeur de toute poursuite sur ce fondement.

- sauf conditions contraires exprimées formellement par le Vendeur, les emballages des produits ne sont pas repris par le Vendeur, leur coût étant partie intégrante du tarif de vente signalé à l'Acheteur.

- les palettes ne sont pas considérées comme des emballages – l'Acheteur s'engageant à en préserver l'intégrité, en assurer la restitution, et plus généralement à respecter les instructions qui lui seront données à ce titre par le Vendeur.

8 - LIVRAISONS DES PRODUITS

8.1. Le Vendeur peut proposer à l'Acheteur d'assurer la livraison des produits jusqu'à un lieu déterminé.

Cette livraison interviendra en franco de port si elle est réalisée le territoire de la France métropolitaine (Corse incluse), en un seul point de livraison et à une seule date pour l'intégralité de la commande. Les autres conditions d'octroi du franco de port seront précisées ultérieurement à l'Acheteur.

Pour les DROM-COM, la commande sera livrée en France métropolitaine, franco-transitaire désigné par l'Acheteur, dans les mêmes conditions. Dans l'hypothèse où le franco n'est pas respecté par l'Acheteur, le port sera à la charge de l'Acheteur et sera facturé en tenant compte des zones tarifaires ainsi que du volume expédié.

A défaut d'une livraison franco, les produits voyageront aux risques et périls de l'Acheteur à partir des entrepôts du Vendeur.

8.2. S'il assure la prestation de transport, le Vendeur dispose de toute liberté dans le choix du moyen de livraison ainsi que concernant le choix du transporteur.

Le prix de cette prestation tient compte des zones tarifaires et du volume expédié (en palette, colis ou en fonction du volume en kilos de la commande).

8.3. Chaque livraison donnera lieu à l'établissement d'un bordereau reprenant, outre la date de remise des produits commandés, leur désignation et quantité. Chaque bon de livraison devra impérativement être signé par l'Acheteur (cachet et signature) et porter mention du nom du réceptionnaire.

Le déchargement est effectué par l'Acheteur à ses frais et risques.

8.4. L'Acheteur devra prendre possession des produits commandés au lieu, date et horaire convenus.

A ce titre, l'Acheteur devra prendre toutes dispositions à l'effet de permettre que la livraison soit effectuée en toute sécurité et de façon plus générale s'assurer que cette opération s'effectuera de façon optimale et dans le strict respect des modalités précisées à cet effet par le Vendeur.

L'Acheteur indemniserà le Vendeur de l'ensemble des coûts supportés et dommages éventuellement subis liés au défaut du respect par l'Acheteur des engagements définis ci-dessus ce sans préjudice du droit pour le Vendeur, si il le souhaite, de résoudre la vente en cause aux torts exclusifs de l'Acheteur.

9 – DELAIS DE LIVRAISON

9.1. Les délais de livraisons sont donnés par le Vendeur à titre indicatif, et sont décomptés à partir de sa confirmation de commande ferme et définitive.

La livraison des produits dans les délais indiqués ne peut intervenir que si l'Acheteur est à jour de ses obligations (notamment financières) vis-à-vis du Vendeur.

Compte tenu de ce qui précède, l'Acheteur ne pourra pas prétendre à des dommages et intérêts quelconques en cas de retard de livraison d'un délai raisonnable. Il ne pourra pas procéder à des retenues, ou annulation de commande. En outre, les délais de livraison sont subordonnés à la réception en temps utile par le Vendeur de tous les renseignements à fournir par l'Acheteur.

9.2. Nos livraisons sont effectuées sous réserve des stocks disponibles.

Le Vendeur se réserve la faculté, au cas de besoin, d'effectuer la livraison de façon globale ou fractionnée – ce sans indemnité au profit de l'Acheteur.

10 – RECEPTION – CONFORMITE DES PRODUITS

10.1. Le nombre et/ou le poids et l'état des produits doivent être impérativement vérifiés à leur réception par l'Acheteur en présence du transporteur, le cas échéant.

Les frais et les risques afférents à cette vérification sont à la charge de l'Acheteur.

Il est rappelé que les colis adressés par le Vendeur sont revêtus d'une bande de garantie portant les références du Vendeur et apposée par le Vendeur au départ des entrepôts du Vendeur dans des conditions de nature à attester que les colis ne sont pas ouverts lors de l'opération de transport. En conséquence, tout colis non muni de cette bande de garantie ou dont la bande serait altérée ou portant les traces d'une manipulation de ladite bande devra impérativement à sa réception être refusé par l'Acheteur.

10.2. En cas d'avarie, de manquant, ou plus généralement de toute non-conformité, l'Acheteur :

- émettra conformément à l'article L.133-3 du Code de commerce français des réserves claires et précises sur le bon de livraison, et notifièra au transporteur par lettre recommandée avec demande d'avis de réception sa protestation motivée dans les trois (3) jours qui suivent la réception des produits ;
- informera le Vendeur par email dans un délai maximum de vingt-quatre (24) heures à compter de la réception des produits;
- devra fournir toute justification quant à la réalité des vices ou anomalies constatées.

10.3. Aucun retour de produit livré ne pourra intervenir sans un accord préalable et écrit du Vendeur, la livraison du produit concerné devant avoir eu lieu depuis moins de vingt (20) jours ouvrés.

Dans le cas d'un retour, le produit devra être renvoyé dans son emballage d'origine qui devra être en bon état, sous peine d'application d'une décote.

Les frais et les risques du retour sont toujours à la charge de l'Acheteur et ce, conformément à l'Incoterm DAP VAL-D'AJOL (88340), FRANCE (selon les Incoterms CGV VERSION 2020).

Pour tout retour de produits dû à une erreur de l'Acheteur quant à la quantité commandée, le code (le numéro de référence mentionné sur l'ordre) faisant foi, nous appliquerons une décote de 30 % par rapport au prix d'achat du produit retourné au titre des frais de restockage et des frais de port payés par nos soins lors de l'expédition du produit et ce, après vérification quantitative et qualitative des produits.

Dans tous les cas ne seront pas repris :

- les produits endommagés, utilisés ou stockés dans des conditions défavorables, utilisés de façon anormale, inappropriée ;
- les fabrications et commandes spéciales.

10.4. Si les vices ou anomalies sont avérés, l'Acheteur pourra obtenir le remplacement du produit concerné ou un avoir, à l'exclusion de toute indemnité ou dommages et intérêts et ce, notwithstanding toute clause contraire figurant dans les éventuelles conditions d'achat de l'Acheteur.

11 – PROPRIETE INTELLECTUELLE

Le Vendeur est titulaire des droits exclusifs de propriété intellectuelle sur l'ensemble des produits vendus sous sa marque, logos, marques, créations et œuvres protégeables diverses.

Par conséquent, aucun élément de la relation commerciale existant entre le Vendeur et l'Acheteur ne peut permettre à l'Acheteur de revendiquer le transfert à son bénéfice ou au bénéfice de tout tiers d'un quelconque droit de propriété ou d'exploitation de tout ou partie des droits de propriété intellectuelle (quelle qu'en soit la nature, la portée et/ou l'origine) détenus et/ou exploités par le Vendeur concernant les produits objet de la commande et/ou se rapportant auxdits produits.

L'Acheteur s'engage à respecter les droits ainsi détenus et/ou exploités par le Vendeur et à n'entreprendre aucune action susceptible d'y porter atteinte et de façon plus générale pouvant porter atteinte aux intérêts du Vendeur. Ainsi notamment, l'Acheteur ne peut altérer, modifier ou supprimer la marque apposée par le Vendeur sur la documentation transmise ou sur les produits.

Toute utilisation intégrale ou partielle par l'Acheteur d'une marque, dénomination ou d'un signe appartenant ou exploité par le Vendeur doit faire l'objet de son accord préalable et écrit.

12 – RESERVE DE PROPRIETE – TRANSFERT DES RISQUES

12.1. Les produits sont vendus avec : une clause subordonnant expressément le transfert de leur propriété au paiement intégral du prix en principal et accessoires conformément aux articles 2367 à 2372 du Code civil français.

Le paiement ne pourra être considéré effectué que lors de l'encaissement effectif du prix par le Vendeur.

Il est expressément prévu que les produits en possession de l'Acheteur sont présumés ceux encore impayés et le Vendeur peut les reprendre en règlement des factures impayées.

En cas de saisie ou de toute autre intervention d'un tiers sur les produits, l'Acheteur doit impérativement en informer le Vendeur sans délai afin de lui permettre de s'y opposer et de préserver ses droits.

L'Acheteur s'interdit de donner en gage ou de céder à titre de garantie la propriété de ces produits. Il est toutefois autorisé à revendre les produits concernés en indiquant au sous-acquéreur que les produits revendus sont grevés d'une clause de réserve de propriété. L'Acheteur s'engage au cas de revente des produits visés par la clause de réserve de propriété à comptabiliser le prix de revente séparément et plus généralement à prendre toutes dispositions à l'effet d'établir la concordance entre la somme ainsi perçue du sous acquéreur et le prix de vente restant dû au Vendeur– ce de façon à permettre au Vendeur d'obtenir le règlement dudit prix de vente.

Les produits pourront être, à tout moment, et sans nécessité de sommation préalable, repris aux frais de l'Acheteur par le Vendeur au cas d'inexécution de ses obligations par l'Acheteur ce sans préjudice du versement, au profit du Vendeur, de tous dommages-intérêts à ce titre. Le Vendeur et/ou son transporteur seront en conséquence autorisés à pénétrer dans les locaux de l'Acheteur pour enlever les produits visés par la clause de réserve de propriété. Cette procédure n'est pas exclusive d'autres actions ou procédures judiciaires que le Vendeur pourra décider d'engager.

Toute procédure collective de l'Acheteur pourra entraîner la revendication des produits conformément aux dispositions légales et réglementaires en vigueur.

12.2. Les stipulations ci-dessus ne font pas obstacle au transfert à l'Acheteur des risques de perte, détérioration des produits soumis à réserve de propriété ou des dommages qu'ils pourraient occasionner. L'Acheteur doit en conséquence souscrire une assurance garantissant les risques nés à compter de la livraison des produits, et ce, pour les ventes à l'export, conformément à l'Incoterm stipulé entre les parties.

13 – FORCE MAJEURE

Le Vendeur se réserve la faculté de suspendre, retarder ou de modifier toute commande totalement ou partiellement, dans l'hypothèse où un cas de force majeure viendrait affecter la bonne exécution de celle-ci.

Sont notamment assimilés à des cas de force majeure, sans que cette liste soit limitative :

- guerre (déclarée ou non déclarée), guerre civile, émeute et révolution, acte de piraterie,
 - sabotage, réquisition, confiscation, nationalisation, embargo et expropriation,
 - cataclysmes naturels tel que violente tempête, cyclone, tremblement de terre, raz de marée, inondation, destruction par la foudre,
 - épidémie, crise sanitaire,
 - accident, notamment d'outillage, bris de machine, explosion, incendie, destruction de machines, d'usines et d'installations
- quelles qu'elles soient, interruption ou retard dans les transports, défaillance d'un transporteur quel qu'il soit, impossibilité d'être approvisionné pour quelque raison que ce soit, pénurie des matières premières,
- défaillance d'un tiers,
 - boycott, grève et lock-out sous quelque forme que ce soit, grève du zèle, occupation d'usines et de locaux, arrêt de travail se produisant dans les entreprises de la partie qui demande l'exonération de sa responsabilité,
 - acte de l'autorité, qu'il soit licite ou illicite, arbitraire ou non,
 - ou bien encore tout autre événement indépendant de la volonté du Vendeur.

Le Vendeur s'engage à prévenir l'Acheteur dans les huit (8) jours de la survenance de l'un de ces événements, et à mettre tout en œuvre pour reprendre, dès que possible, l'exécution de ses obligations.

Aucune pénalité ne pourra être acceptée par le Vendeur sous quelque forme que ce soit en cas de force majeure.

14 – CESSION DES COMMANDES

14.1. Le bénéfice de la commande est strictement réservé à l'Acheteur et ne peut en aucun cas être cédé sans un accord écrit du Vendeur.

14.2. Il est convenu par l'Acheteur que le Vendeur pourra, à sa discrétion, céder le bénéfice de la commande, et plus généralement de tout contrat commercial, à une société appartenant au même groupe que lui. Dans ce cas, le Vendeur en informera l'Acheteur par tout moyen approprié.

15 – TRAITEMENT DES DONNEES PERSONNELLES

Conformément au Règlement Européen n°2016/679 du Parlement européen et du Conseil du 27 avril 2016 relatif à la protection des personnes à l'égard des données à caractère personnel et à la libre circulation de ces données (ci-après le « RGPD »), le Vendeur conservera la confidentialité la plus stricte des données personnelles qui seront communiquées par l'Acheteur à l'occasion de la vente des produits et devra les traiter dans le respect dudit règlement.

Les données à caractère personnel transmises par l'Acheteur feront l'objet d'un traitement informatique et pourront être utilisées par le Vendeur pour l'exécution, la gestion, le suivi, la préparation et l'expédition des commandes, la facturation, la comptabilité et le recouvrement. Les données sont collectées conformément à l'article 6.1 b) du RGPD.

Les données personnelles sont exclusivement destinées au Vendeur. L'accès aux données personnelles sera strictement limité aux salariés du Vendeur, habilités à les traiter en raison de leurs fonctions.

Ces données à caractère personnel sont conservées pour la durée de la relation commerciale entre le Vendeur et l'Acheteur. Elles pourront également être conservées pour une durée plus longue afin de répondre à une obligation légale ou réglementaire ou de se prévaloir d'un droit, ce pendant le temps requis pour l'accomplissement de l'obligation de la prescription du droit en cause.

Conformément à la réglementation applicable, la personne physique concernée dispose d'un droit d'accès, de rectification, d'effacement, de portabilité, de limitation du traitement et/ou de suppression des données le concernant. Elle bénéficie également du droit de s'opposer au traitement pour motif légitime, de s'opposer à ce que ses données personnelles soient utilisées à des fins de prospection, du droit au retrait de son consentement et enfin du droit d'introduire une réclamation auprès de la Commission Nationale de l'Informatique et des Libertés (CNIL). Tous ces droits peuvent être exercés en s'adressant au Vendeur à l'adresse électronique suivante : contact@debuyer.fr.

La personne physique peut donner des directives générales ou particulières respectivement à un tiers de confiance certifiée par la CNIL ou au Vendeur, relatives à la conservation, à l'effacement et à la communication de ses données personnelles après son décès. Elle peut désigner une personne chargée de leur exécution et les modifier à tout moment.

En l'absence de telles directives données de son vivant, les héritiers de l'Acheteur auront la possibilité d'exercer certains droits, en particulier le droit d'accès.

16 – CONTESTATIONS COMMERCIALES

Toute réclamation ou contestation commerciale de la part de l'Acheteur relative à l'ensemble de la relation commerciale existant avec le Vendeur concernant l'année n, devra être formulée au plus tard dans les douze (12) mois suivant l'expiration de l'année civile au titre de laquelle la somme est due.

A défaut, et par dérogation expresse aux dispositions visées sous l'article L.110-4 du Code de Commerce français, aucune réclamation ou contestation ne pourra plus être présentée et sera considérée, dès lors, comme étant prescrite et donc irrecevable.

17 – DROIT APPLICABLE – REGLEMENT DES DIFFERENDS - TRADUCTION

17.1. Les CGV sont soumises au droit français. La Convention des Nations-Unies sur la vente internationale de marchandises du 11 avril 1980 est applicable.

17.2. Les parties conviennent de faire leur possible pour résoudre à l'amiable les désaccords susceptibles de résulter de l'interprétation, l'exécution ou la cessation de leurs relations commerciales dans le respect des dispositions légales applicables.

A défaut d'accord amiable dans un délai de trente (30) jours, tout différend et toute contestation, quel qu'en soit l'objet, seront de la compétence exclusive du Tribunal de Commerce d'EPINAL (France), même en cas de stipulation contraire sur les documents de l'Acheteur, de même qu'en cas d'appel en garantie, de pluralité de défendeurs ou d'appel incident.

Les différends motifs de livraison ou de règlement n'apportent pas de dérogation à cette attribution exclusive de juridiction.

17.3. Les CGV pourront faire l'objet d'une traduction dans une langue étrangère. En cas de difficulté d'interprétation ou de contradiction, la version française des CGV prévaudra.

IN THE SHOP

POP / POS COOKING



BROCHURE LOQY

Tips and recipes
Dim. 20 x 20 cm
REF 10.3660 FR
REF 10.3661 EN
REF 10.3668 DE

BROCHURE ALCHIMY

Tips and recipes
Dim. 20 x 20 cm
REF 10.3601 FR/ EN
REF 10.3602 FR/ NL/ SP
REF 10.3603 FR/ DE/ IT

BROCHURE AFFINITY

Tips and recipes
Dim. 20 x 20 cm
REF 10.3701 FR/ EN
REF 10.3702 DE

BROCHURE COPPER PRIMA MATERA & INOCUTVRE

Info, tips and care
Dim. 20 x 20 cm
REF 10.6200 FR/ EN
REF 10.6204 DE

NONSTICK BROCHURE CHOC RETAIL

Tips and recipes
REF 10.8301 - French
REF 10.8302 - English

STEEL BROCHURE MINERAL B & OUTDOOR RETAIL

Tips and care
REF 10.5001 - French
REF 10.5003 - German
English version available in PDF



LOQY POP

Kit shop window

Totem 2 sides Dim. 35 x 65 cm
+ 3 podiums High 10 / 15 et 22 cm
+ 10.3663 + 10.3664
REF 10.3662



ALCHIMY POP

Kit shop window

Totem 2 sides Dim. 35 x 65 cm
+ 3 podiums High 10 / 15 et 22 cm
REF 10.3600



SEASONING STEEL SHELF TALKER

Dim. 190 x 110 mm
10.5620 - French
10.5621 - English
10.5622 - German
10.5623 - Flemish
10.5624 - Danish

MODULAR PODIUM CHOC RETAIL (CHOC EXTRÊME / CHOC B BOIS AND CHOC INTENSE)

Dim. 30,5 x 29,5 x High
47 cm
REF 10.8300

FLYERS PRODUCT RANGES (French - English - German)

Dim. 10,5 x 21 cm

REF

- (1) QET56.000 - MINERAL B collection
- (2) QET87.000 - B BOIS collection (MINERAL B / CHOC / utensils and mills)
- (3) QET87.001 - CHOC INTENSE collection
- (4) QCD21.010 - Pastry nozzles collection (Tritan and st. steel)



Verso

Recto

KIT SHOP WINDOW DE BUYER 5 podiums :

- 1 x High 50 cm
- 2 x High 35 cm
- 2 x High 20 cm
- + 1 Totem 73 x
High 200 cm

- 2 sides :
- Steel Mineral B
- Choc B Bois

REF 10.0008





FABRIC KAKEMONO

- Wooden rod finishing and supporting cord
- Signle side printed in French
- Indoor use

Dim. 90 x 40 cm

REF
10.1001 Cooking steel POP
10.1003 Cooking st. steel and copper POP
10.1002 POP Pastry

POSTER TO HANG

Le Tube and piston funnel
KWIK - 2 sides - with hook system
Dim. 60 x 40 cm
REF 10.3350



Recto

Verso

CARDBOARD FLAG

Dim. 18 x 60 cm
REF 21.470



RECIPES BOOK 'GEOFORME'

4 languages (French / English / German and Spanish)
Dim. 120 x 180 mm
REF 10.3210



SHELF COVER

Perforated st. steel rings
French and English
l. 40 - 3,5 cm - REF 21.471

Recto

Verso



KAKEMONO POSTER AIR' SYSTEM

2 sides to hang with hook system
Dim. 60 x 40 cm
REF 10.3230



AIR' SYSTEM FLYER

Air'System collection, concept and tips.
Dim. 10,5 x 21 cm
REF 10.3000 - Français
English and German versions available in PDF.

POP SHELF TALKER

Perforated st. steel rings
French / English
Dim. 190 x 110 mm
REF 10.3090



LE TUBE

POP SHELF TALKER

Perforated st. steel rings
French / English
Dim. 190 x 110 mm
REF 10.3090



FLYER LE TUBE

French / English
Dim. 10,5 x 21 cm
REF QCD33.580



KRAFT PAPER BAG

Dim. 36 x 36 cm
REF. QSP50.080



BRAND RECALL

Beechwood
L. 21 x 6 x 2,5 cm
REF. 10.0006



BROCHURE HOLDER

made of plexiglass for information sheets
Dim. 10,5 x 21 cm
REF FRP09.621



PANEL DE BUYER

indoor use
REF QPR10.700
60x20 cm - black
REF QPR50.200
50x20 cm - white

CRS info

CSR INFO POSTER TO HANG

with hook system
French / Dim. 60 x 40 cm
REF 20.105



Recto



Verso

COUNTER DISPLAY

2 sides / French
Dim. 15 x 21 cm
REF 20.104



Learn more about our commitment :



DISPLAYS

1 • DISPLAY 'UNIT TOWER' 4 SIDES 5000.09

For a lively boutique with an original, eye-catching display. Emphasize the value of 'Made in France' !

Dim. 60 x 60 cm / High 200 cm
Differents compositions available
Option : video screen 5000.96
This display is available with removable tables and hooks and can be used to display any choice of range :

- PRIMA MATERA
- AFFINITY
- ALCIMY / MILADY
- ELASTO MOULE
- MINERAL B
- B BOIS

Display example for B Bois
REF 5000.09C



Display example PRIMA MATERA
REF 5000.09 with screen 5000.96

2 • RETAIL DISPLAY

Elegant and practical for setting up a corner dedicated to the brand de Buyer for a high-end presentation.
2 versions : wall display and central display.



WALL DISPLAY 5000.20

- 90 x 47,5 cm / High 185 cm
- Modular equipping according to product ranges.
 - 4 removable shelves
 - 15 removable hooks
 - Equipped with a drawer on wheels
 - LED lighting (transfo 230/12V 60 W)



CENTRAL DISPLAY 5000.25

- 118 x 78 cm / High 155 cm
2 sides on wheels
3 removable hooks



3 • SPECIAL HORECA STOCKIST

Grid large display REF. 5000.00
High 255 cm - Width 130 cm - Deep 60 cm.
Weight : 68 kg empty - possible load : 500 kg.
Standard hooks : 27 cm long, Ø 8 mm.

Consult us for the composition of displays and the conditions to have a display at disposal



DIGITAL TOOLS

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PRO.DEBUYER.COM

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- Customizable space
- Uploading of Excel files
 - Order history
 - Responsive
- Autonomy in ordering

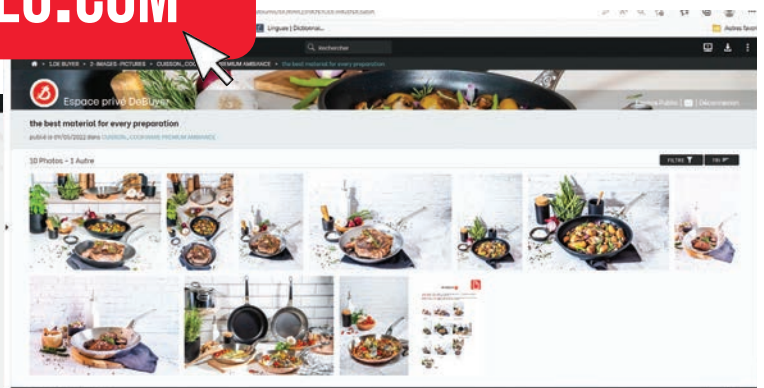
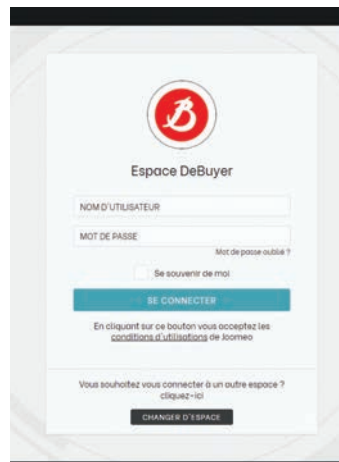


De Buyer hosts its photos and videos on JOOMEO

JOOMEO.COM

Jooemo is a simple storage platform without pressure.

De Buyer space
User name : Debuyer
Password : France



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ALPHABETICAL INDEX

B

Bag (pastry bag)	231, 232
Bain-marie	61, 105
Bain-marie cooker	214
Baker blade	174
Baking paper	212
Baking tray	206, 207, 208
Basket for deep fryer	20
Basting spoon	120
Blini pan, carbon steel	11, 15, 16, 18, 23
Blini pan, nonstick	40
Bottle	189, 209
Bowl	104
Bowl, round	104
Brush	216
Bucket	108
Burner	25

C

Candy Thermometer	131, 213
Caramelizing iron	216
Chestnut fry-pan	23
Chinese strainer	106
Colander	105
Cover	96
Crepe pan, carbon steel	11, 15, 18, 23, 73
Crepe pan, nonstick	33, 35, 38, 39, 72
Cutter vegetable	163
Cutter	174
Cutting board	169

D-E

Dariole mold	193
Deep fryer	20
Dish	95, 105
Dispenser	111
Dough scraper	175
Dough sheeter	173
Dough wheel	174, 175
Dredger	107
Egg dish	89

F

Filter for funnel	110
Financier mould	197, 237, 241
Fish frypan	18, 38, 39
Flour scoop	109
Frame for pastry	188, 189, 209
Frypan, carbon steel	9, 10, 12, 13, 15, 16, 17,

Frypan, nonstick	22, 24, 25, 29, 30, 32, 34, 36, 37, 39, 41, 43, 50, 68, 72
Frypan, stainless steel	49, 50, 53, 57, 58, 67, 68, 69, 71, 72
Frypan, copper	73, 78, 82, 83, 88
Frypan «Triblinis»	18
Funnel	110
Funnel for jam	213

G-H

Gel alcohol	100
Genoise cutter	128
Gloves	24, 31, 43, 101, 129
Grate	195, 209
Handle	65, 71
Handle, removable	65, 70, 73

I-J-K

Ice-cream scoop	110
Jam pan, copper	91
Knife	166, 167, 168

L

Ladle	119, 121
LE TUBE dispenser	112, 113, 221, 222
Lid, stainless steel	13, 51, 55, 60, 69, 84
Lid, copper	81, 86, 90
Lid, glass	11, 14, 31, 33, 34, 55, 57, 67, 71
Lobster fork	129
Long rolled cake mold	191

M

Madeleine mould	197, 238, 239, 240, 243
Mat, silicone	211, 212
Mill	108
	138-149
Mini saucepan	90
Mould for «Charlotte»	192, 198
Mould for pie	179, 196
Mould, hemispherical	193
Mould Canelés	91, 193, 197, 236, 238, 241, 242
Mould, silicone	236-243
MOUL'FLEX	240, 241, 242, 243

N			
Nozzles	217, 218, 219, 220, 225	Skimmer	119, 120, 121
Nutmeg mill	145	Slicer (vegetable)	154, 155, 156, 158, 160, 161, 162
O		Smoker oven	61
Omelette turner	121	Spatula	43, 116, 117, 120, 121, 126, 127, 128
Oval pan	89	Spices mill	137, 145, 148, 149
Oven dish	95	Stand for wok	61
Oyster knife	129	Steamcooker	51, 54, 56, 60, 66, 71
P		Stewpan, nonstick	30
Pastry bag	231, 232	Stewpan, stainless steel	51, 54, 56, 59
Peel	130	Stewpan, copper	80, 82, 85, 87, 89
Pepper/salt mill	138-149	Stockpot	60, 79, 87
Piston funnel	114, 115, 213	Strainer	107
Pizza cutting wheel	130	String	100
Pizza oven peel	130	Sweet maker	215
Plancha	16, 19	T	
		Tart mould	130, 195, 204, 205
Pressure syringe	112	Tart ring	180, 181, 182, 183, 184
Protector for pan	101	Thermometer	131, 132, 133
Pusher	106, 187, 239	Timer	133
Rack for cutting boards	169	Tomato-slicer	164
Raplette, sliding & egalizing	190	Tray	200, 208
Relief sheet	192, 214	Trivet	25
Ribbon	190	Tube form	194
Rolling pin	174	Tweezer	117, 122, 123
S		W	
Salt shaker	144	Whisk	125
Saucepan, stainless steel	48, 52, 57, 58, 66, 70,	Wok, carbon steel	11, 14, 19, 22
Saucepan, copper	77, 81, 83, 86, 88	Wok, nonstick	30
Sauté-pan, carbon steel	9, 10, 13, 14, 22,	Wok, stainless steel	50, 55, 61
Sauté-pan, nonstick	30, 31, 33, 35, 40,	Wok, copper	80
	68, 72		
Sauté-pan, stainless steel	49, 50, 53, 54, 57, 59,		
	67, 69, 71, 73		
Sauté-pan, copper	77, 78, 79, 81, 82, 84,		
	86, 88, 89, 90		
Scales	131		
Scharpener	169		
Scissors	129		
Scoop	110		
Scraper	126, 175		
Sheet for chocolate work	214		
Sieve	107		
Silicone mat	211, 212		
Silicone moulds	236-243		
Sirup density meter	131		
Skewer	122		

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NUMERICAL INDEX

Code	Page	Code	Page	Code	Page	Code	Page	Code	Page	Code	Page	Code	Page	Code	Page
0237	209	1975	243	2601	119	3133	193	3354	106,	3507	60	3942	186	4281	166, 167
042002	190	1976	241	2610	125	3134	119		115, 213	3509	55, 60	3943	186	4282	167
042003	190	1977	241	2611	125	3135	119	3356	110, 213	3565	108	3979	109	4283	168
042004	190	1984	243	2612	165	3136	119, 130	3357	110	3601	52	3982	120	4285	167
042016	190	1989	243	2701	118	3139	187	3358	112, 113	3602	53	3983	120	4286	168
042024	190	1990	243	3000	194	3150	121		221, 222	3603	53	3984	120	4287	167, 168
042026	190	1994	243	3001	173	3201	208	3360	208	3604	53	3985	120	4290	169
042032	214	2000	155	3002	190	3205	191	3361	207	3605	54	3989	184, 201	4304	174
044085N	189	2004	108	3005	194	3206	191	3366	208	3608	55	4021	109	4307	174
0816	25	2005	164	3006	187	3210	177	3367	208	3612	54	4111	11, 33	4308	174
0820	25	2007	108	3007	194	3212	179	3371	104	3660	65	4112	71	4336	232
1701	240	2011	162	3013	188	3213	178	3372	104	3661	66	4140	169	4337	100
1704	240	2012	154, 155	3015	188	3214	179	3373	104	3662	67	4150	219, 220	4338	100
1707	240	2014	160	3021	119	3215	179	3374	96	3663	67	4151	217	4343	192, 214
1710	240	2015	155, 157	3030	183, 202	3221	105	3379	104	3664	67	4152	218	4344	177, 178,
1800	239		159-161	3031	183	3232	105	3390	105	3675	51, 54	4153	218		179, 211
1831	239	2016	158, 159	3032	183	3242	107	3401	122	3706	48	4155	217	4346	232
1832	239	2017	156,	3037	186, 187	3250	104	3410	57	3709	51	4156	217	4347	231
1833	239		157, 160	3040	185	3271	109	3411	57	3717	50	4165	219	4348	232
1834	238	2018	163	3041	120	3274	108	3412	57	3718	50	4166	218	4349	232
1850	236	2040	216	3065	193	3276	108	3427	56	3724	49	4168	218	4357	211
1851	238	2111	223	3076	187	3280	105	3428	55	3727	51, 94	4180	219	4358	211
1852	237	2112	223, 224	3077	186, 187	3283	105	3429	14	3730	49	4181	219	4359	211
1853	237	2113	225	3091	184	3290	130	3437	61, 214	3736	49	4182	219	4361	174
1856	238	2114	228-230	3093	183	3294	121	3441	61	3741	50	4183	219	4362	174
1858	237	2115	225	3095	193	3300	175	3460	13,	3742	51	4200	91, 100	4370	109
1861	239	2116	227	3096	187	3302	175	22, 43, 68, 69, 90		3743	50	4230	127	4409	100
1862	238	2117	224	3097	181	3321	207	3491	70	3745	50	4231	127	4441	61
1868	236	2118	225	3098	180	3323	174	3493	71	3746	48	4232	128	4530	104
1869	238	2119	226	3099	180-182	3324	174	3495	71	3905	189	4233	128	4591	131
1873	236	2120	227, 228		186, 187	3329	11, 14,	3500	215	3906	187, 189	4234	128	4604	107
1875	237	2125	228	3111	105		22, 30, 50, 55	3501	58	3912	185	4235	128	4605	107
1961	242	2126	226	3121	94	3330	209	3502	59	3930	105	4236	128	4636	24, 31
1962	242	2128	226	3122	19, 61	3350	106	3503	59	3938	187	4237	123		43, 101
1964	242	2129	226	3124	95	3351	106	3504	58	3939	187	4238	123	4637	101
1966	243	2130	229	3125	192	3352	106	3505	59	3940	184	4239	123	4650	133
1968	242	2140	120	3130	121	3353	114	3506	60	3941	186	4280	167	4670	174

Code	Page	Code	Page	Code	Page	Code	Page	Code	Page	Code	Page	Code	Page
4682	129	4826	110	5120	18	5680	9	6449	89	8300	29	C092	145, 149
4683	129	4827	109	5130	17	5681	9	6450	88	8304	30	C192	149
4685	129	4840	174	5131	18	5684	9	6451	89	8310	30	M245	138
4687	129	4843	196	5140	18	5710	10	6453	90	8311	30	M340	144
4700	198	4844	199	5200	22	5712	11	6454	90	8313	31	M516	145
4701	199	4856	231	5214	22	5714	10	6460	86	8317	30	P222	146
4702	198	4858	126, 175	5217	22	5715	11	6462	86	8320	30, 200	P223	146
4703	195	4859	231	5303	23	5717	11	6463	81, 86	8359	70, 73	P224	146
4705	195	4870	116	5320	206	6200	91, 213	6464	86	8360	71	P230	137,
4706	195	4871	116	5321	206	6202	91, 213	6465	86	8364	68		142, 143
4707	196	4872	116	5340	23	6206	77	6466	87	8365	68	P240	144
4708	196	4873	117	5350	204	6224	78	6467	87	8440	37	P245	138, 139
4709	196	4874	117	5353	204	6230	77	6580	91	8450	37	P246	139
4710	197	4875	117, 130	5362	206	6232	79	6820	91, 193	8460	37	P247	140
4711	196	4876	117	5363	206	6236	78	7291	130	8470	37	P249	140
4712	196, 199	4881	132, 133	5490	23	6241	79	7350	130, 205	8480	36	P251	141
4713	200- 202	4882	132	5491	23	6242	80	7360	206	8481	38	P253	140
4714	199	4884	131, 213	5493	23	6243	79	7362	206	8485	38	P256	141
4715	200	4885	131, 132	5530	19	6244	79	7366	204	8740	72	P292	145
4716	200	4887	131	5540	19	6247	80	7367	207	8745	72	S322	146
4717	198	4891	126	5610	7, 12	6306	81	7368	207	8748	72	S323	146
4718	197, 198	4920	169	5611	15	6324	82	7664	40, 95	8760	34	S324	146
4719	198	4931	210	5612	7, 15, 16	6330	81	8030	43	8765	35	S330	137, 142
4740	126	4935	211	5613	12	6332	82	8040	41	8768	35	S340	144
4745	126	4937	211	5614	13	6336	82	8050	41	8780	32	S345	138, 139
4761	132	4938	210	5615	6, 15	6342	82	8060	41	8785	33	S346	139
4766	199	4939	210	5616	13	6406	83	8070	41	8788	33	S347	140
4770	189, 209	4970	6, 130	5617	14	6424	83	8136	205	C030	137,	S349	140
4781	175	5020	24	5630	73	6427	85, 94	8137	205		142, 143	S351	141
4782	107	5023	25	5634	73	6430	84	8140	40	C040	144	S353	140
4783	107	5026	25	5635	73	6436	84	8161	207	C045	138, 139	S392	145
4788	122	5050	20	5640	16	6441	84	8162	207	C046	139		
4805	216	5051	20	5651	16	6442	85	8180	39	C047	140		
4807	216	5110	17	5652	16	6445	88, 90	8181	39	C049	140		
4813	43, 121	5111	18	5654	13	6446	89	8184	39	C084	149		
4815	110	5113	19	5664	69	6447	89, 90	8185	39	C086	148		
4816	122	5114	19	5665	69	6448	88	8188	40	C087	149		



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