MATFER

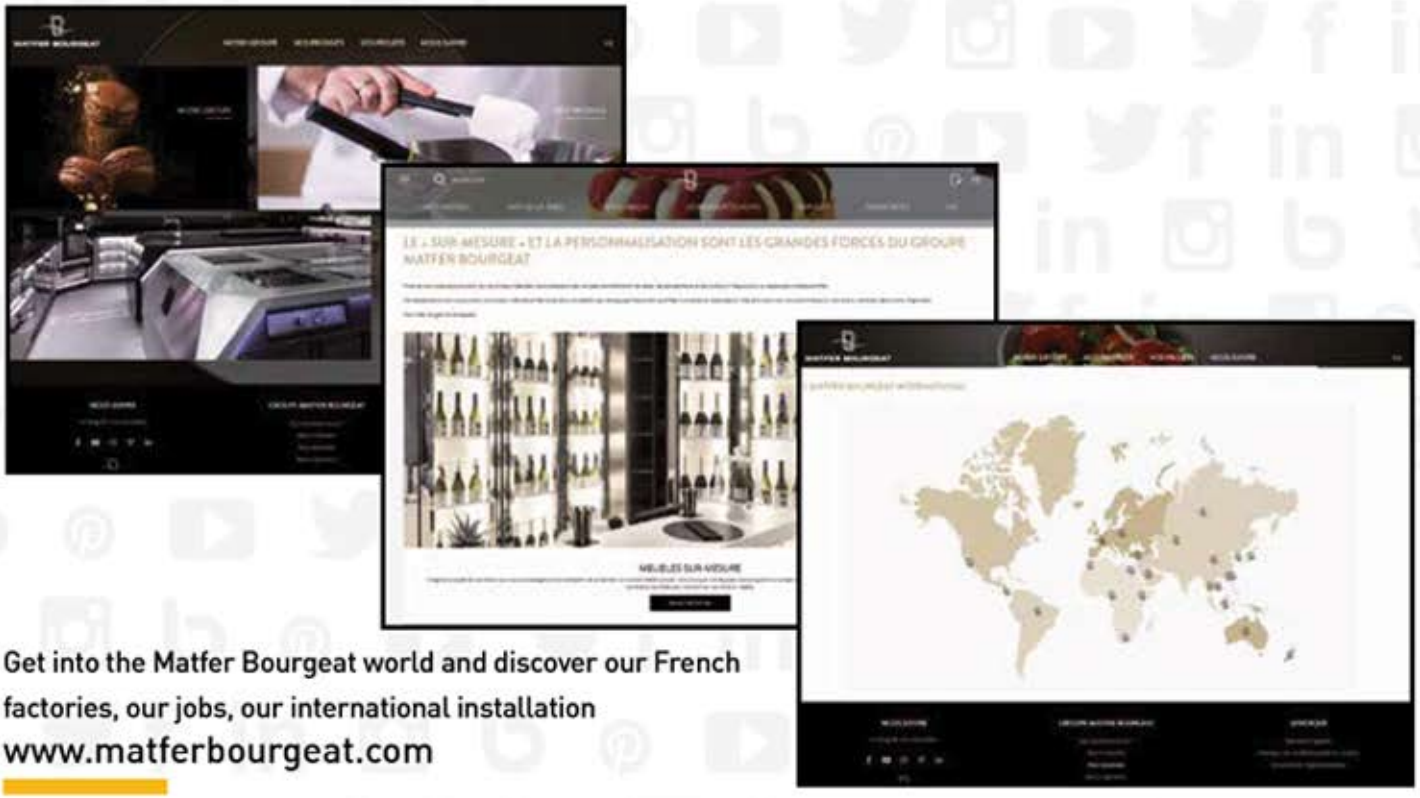
MATFER BOURGEAT

LA PASSION DU GOÛT



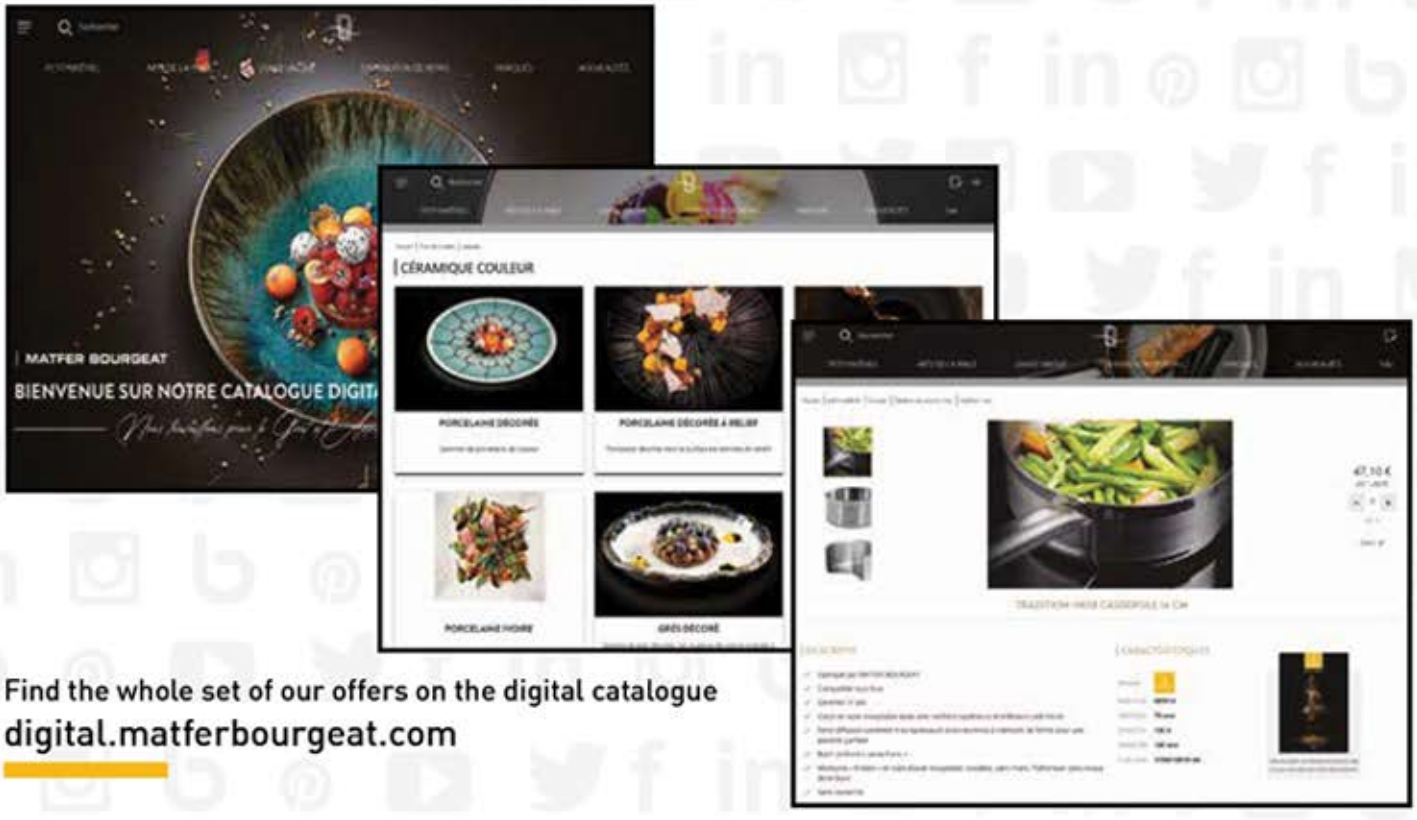
LES OUTILS POUR LE GOÛT

DEPUIS 1814



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

www.matferbourgeat.com



Find the whole set of our offers on the digital catalogue

digital.matferbourgeat.com

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SAS au capital de 2.688.000 euros

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digital.matferbourgeat.,com
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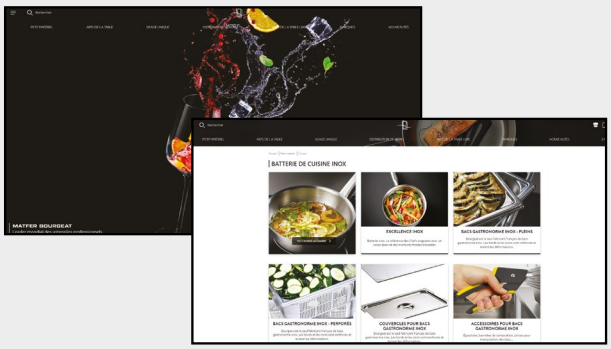
MATFER BOURGEAT

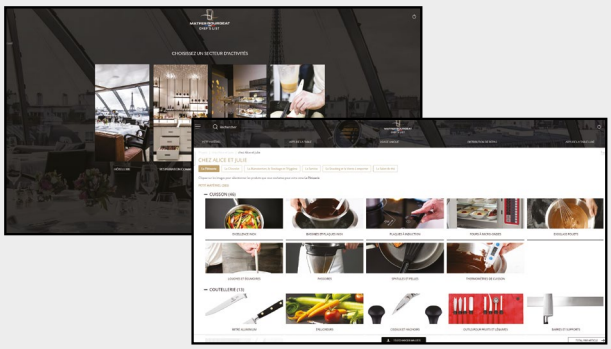
LA PASSION DU GOÛT
DEPUIS 1814

FIND OUR DIGITAL OFFER

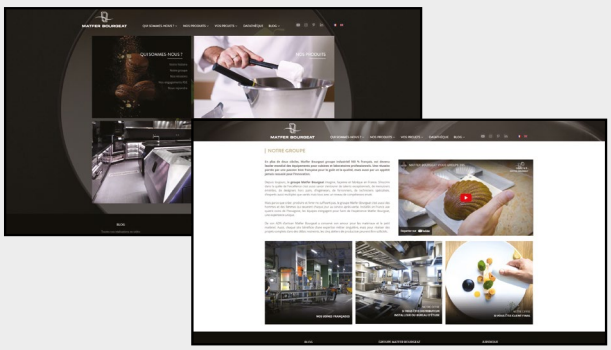
DIGITAL CATALOG



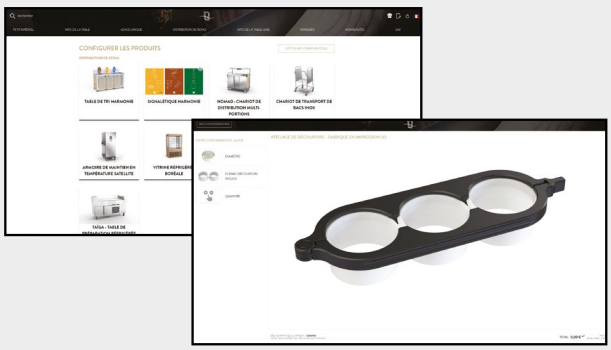
CHEF'S LIST



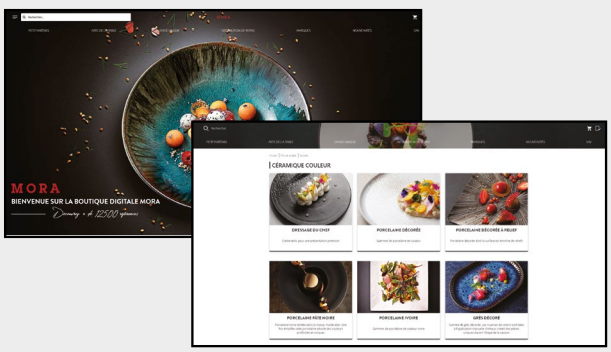
PORTAL



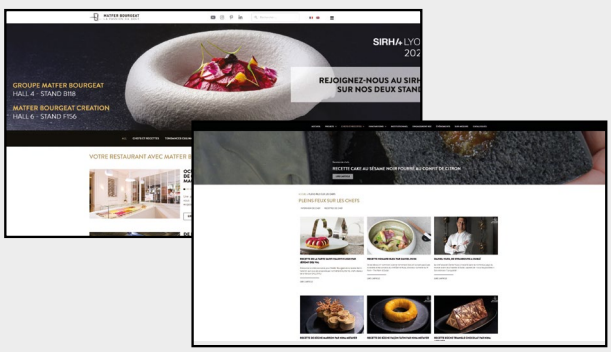
CONFIGURATOR



E-SHOPS



BLOG





The cold expert for your refrigerated display cases

OCF

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

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



Cause emotion

SAFRAN
Paris

MATFER BOURGEAT
CREATION

Tailored solutions for the catering trade



CREATION

Hot and cold kitchen equipments for starred restaurants



1 FAB ONE

Kitchen and pastry tools







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

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

MATFER BOURGEAT

DISTRIBUTION DE REPAS

A PASSION FOR TASTE













IN SITU

TANTALISING TABLES

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







MATFER

TOOLS FOR TASTE

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







MATFER
USAGE UNIQUE

GREAT TASTE TO TAKE AWAY

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







MOLDS

SIPHONS HEATERS



PEAK
FOR WAFFLES



NEW

COOKING



40-41
GAS AND ELECTRIC PLANCHAS

PREPARATION



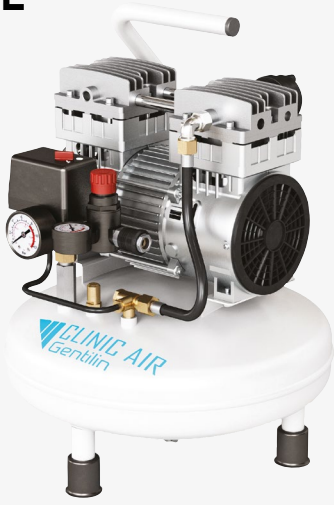
165
MANDOLINES

82
REDUCTIN SPATULA

Made by MATFER BOURGEAT



CHOCOLATE



380
COMPRESSOR FOR CHOCOLATE SPRAY GUN

HYGIENE



500
NLOCK SAFE SHOES

PREPARATION

174

SIPHONS HEATER











MATFER



1

FAB ONE

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

CONFIGURE YOUR PRODUCTS

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5. Create your own hardware



MATFER

HELP USING THE CATALOG

Key to abbreviations used

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

List of material abbreviations

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

Caption of the pictograms used

NEW — New in the catalog

Made by MATFER BOURGEAT — Fabriqué par le Groupe Matfet Bourgeat

MADE IN FRANCE — Made in France

Stackable

Microwave / Not microwave safe

Dishwasher / Not dishwasher safe

Induction compatible / Not induction compatible

Oven / Non compatible oven

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

SOLID MATFER QUALITY

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

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

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

FOOD COMPATIBILITY

REGULATIONS FOR EACH MATERIAL: 2 REGULATORY LEVELS

EUROPE

STANDARDISED

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

FRANCE

NOT STANDARDISED, SPECIFIC TO FRANCE

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

ENVIRONMENT & SAFETY

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

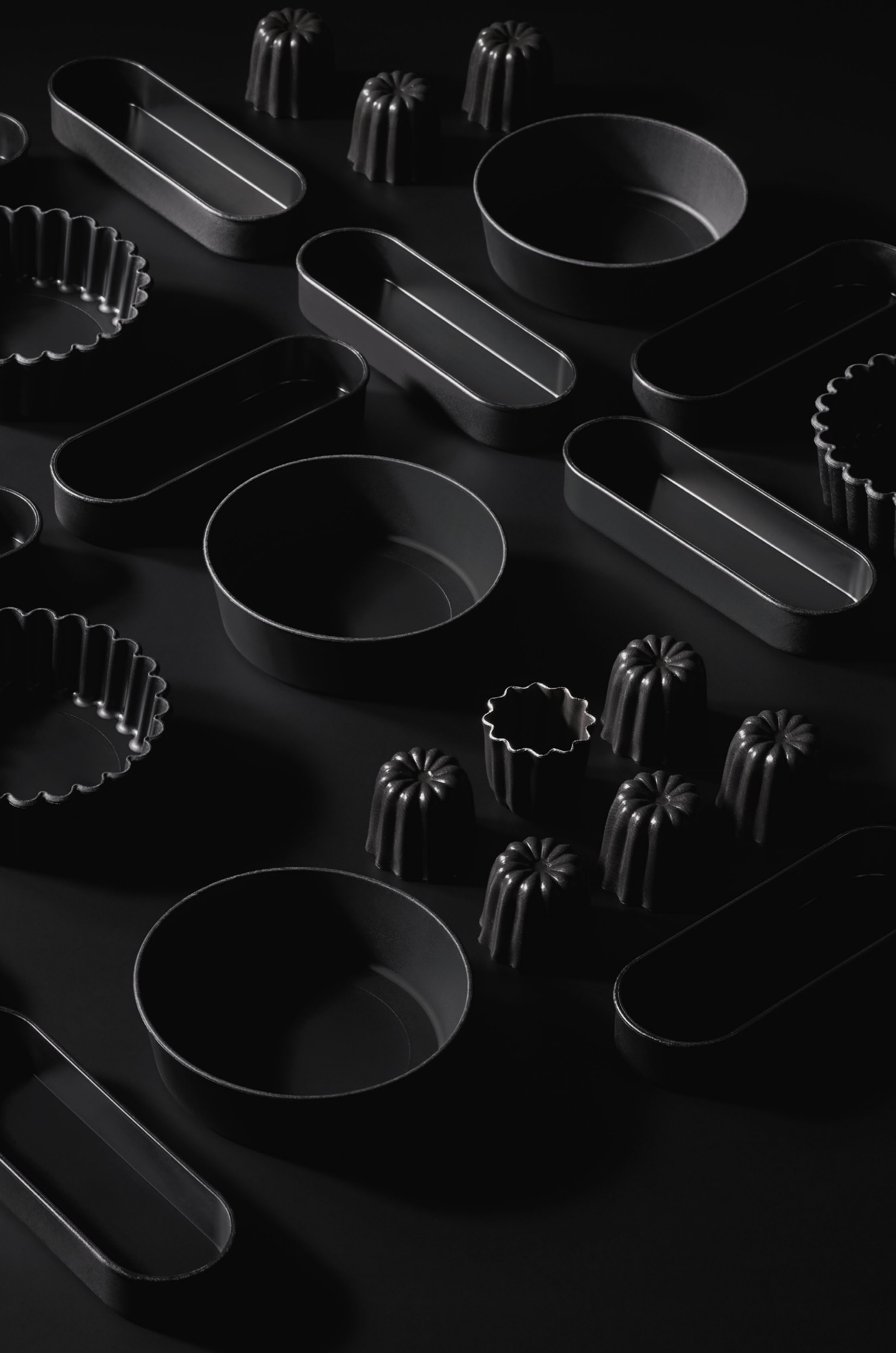
2 HEATING AND INSPECTION: release volatile substances from the material. Regular inspection of hot cupboards and products by accredited bodies.

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

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

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

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





MATFER

COOKING P.1

CUTTING P.100

PREPARATION P.156

BAKING - PASTRY MAKING P.224

CHOCOLATE, SUGAR, AND ICE CREAM P.374

STORE P.428

STORAGE AND HANDLING P.450

HYGIENE AND MAINTENANCE P.480

BOOKS P.510

SPARE PARTS P.518





MATFER

COOKING

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

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TRADITION



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

10 ans years Garantie Warranty

EXCELLENCE



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

NF AFNOR CERTIFICATION HYGIÈNE ALIMENTAIRE

NSF

10 ans years Garantie Warranty

ALLIANCE



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

ELEGANCE



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





SAUTÉ PAN

Ø mm	H mm	C cl	Ref.	Price
200	65	200	686020	70,10
240	80	360	686024	90,65
280	90	550	686028	139,00
320	105	800	686032	219,00

(1) With loop handles facing the long handle.



NON-STICK FRYING PAN

Multi-layer non-stick inner coating.

Ø mm	H mm	C cl	Ref.	Price
200	35	80	669420	79,00
240	40	140	669424	85,10
280	45	220	669428	108,00
320	50	320	669432	130,00



FRYING PAN

Ø mm	H mm	Ref.	Price
200	35	685020	69,55
240	40	685024	71,75
280	45	685028	93,70
320	50	685032	117,00



SAUCEPAN

Ø mm	H mm	C cl	Ref.	Price
140	75	120	681014	57,15
160	85	170	681016	59,10
180	95	240	681018	63,95
200	105	330	681020	69,25
240	120	540	681024	96,35
280	140	860	681028	150,00
320	160	1280	681032	179,00

(1) With loop handle facing the long handle.



NON-STICK SPLAYED SAUTÉ PAN

Multi-layer non-stick inner coating.

Ø mm	H mm	C cl	Ref.	Price
240	80	300	686824	108,00
280	90	470	686828	118,00



SPLAYED SAUTÉ PAN

Ø mm	H mm	C cl	Ref.	Price
200	70	180	686520	67,40
240	80	300	686524	80,80
280	90	470	686528	93,75



WOK

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

Ø mm	H mm	C cl	Th. mm	Ref.	Price
300	100	400	1,2	686730	64,75
350	100	500	1,5	686735	95,00

Premium ports and pans for Chefs



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

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

Reinforced non-drip rim.

MIRROR POLISH FINISH EDGES

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

Lids sold separately.
For use on all hobs



STEWPOT

Ø mm	H mm	C cl	Ref.	Price
240	120	540	683024	89,80
280	140	860	683028	129,00
320	160	1280	683032	162,00
360	180	1830	683036	195,00
400	200	2500	683040	237,00



BRAISING PAN

Ø mm	H mm	C cl	Ref.	Price
240	160	700	680024	89,15
280	185	1100	680028	133,00
320	215	1700	680032	181,00
360	240	2400	680036	208,00
400	270	3400	680040	257,00



STOCKPOT

Ø mm	H mm	C cl	Ref.	Price
240	240	1080	684024	122,00
280	280	1720	684028	164,00
320	320	2500	684032	215,00
360	360	3600	684036	293,00
400	400	5000	684040	336,00



LID

Ø mm	H mm	Ref.	Price
140	52	692014	17,60
160	49	692016	18,85
180	49	692018	19,55
200	50	692020	19,90
240	60	692024	21,50
280	74	692028	25,85
320	73	692032	35,30
360	73	692036	38,15
400	73	692040	46,65
450	80	692045	62,30
500	80	692050	72,95



686032





STEWPOT

Ø mm	H mm	C cl	Ref.	Price
240	120	540	693024	63,05
280	140	860	693028	80,20
320	160	1280	693032	104,00
360	180	1830	693036	118,00
400	200	2500	693040	159,00
450	225	3600	693045	283,00
500	250	4900	693050	400,00



SAUCEPAN

Ø mm	H mm	C cl	Ref.	Price
120	60	60	691012	33,15
140	70	100	691014	35,35
160	80	160	691016	36,85
180	90	220	691018	39,10
200	100	300	691020	44,00
240	120	540	691024	60,35
280	140	860	691028	74,90

SET OF 5 SAUCEPANS

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

Ref.	Price
015122	230,00



CYLINDRICAL SAUTÉ PAN

Ø mm	H mm	C cl	Ref.	Price
200	65	200	696020	41,80
240	80	360	696024	61,70
280	90	550	696028	73,30



LID

Ø mm	H mm	Ref.	Price
140	52	692014	17,60
160	49	692016	18,85
180	49	692018	19,55
200	50	692020	19,90
240	60	692024	21,50
280	74	692028	25,85
320	73	692032	35,30
360	73	692036	38,15
400	73	692040	46,65
450	80	692045	62,30
500	80	692050	72,95

NEW



BRAISING PAN

Ø mm	H mm	C cl	Ref.	Price
240	160	700	690024	67,25
280	185	1100	690028	86,50
320	215	1700	690032	117,00
360	240	2400	690036	158,00
400	270	3400	690040	188,00
450	300	4700	690045	353,00
500	330	6400	690050	437,00



SAUTÉ PAN

Ø mm	H mm	C cl	Ref.	Price
280	90	550	697028	78,50
320	105	800	697032	103,00
360	120	1200	697036	121,00
400	130	1600	697040	141,00
450	150	2300	697045	275,00
500	165	3200	697050	348,00

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

The reference for demanding chefs

HANDLING WITHOUT THE RISK OF BURNS



Lids sold separately.
For use on all hobs



STOCKPOT WITH TAP

Ø mm	H mm	C cl	Ref.	Price
240	240	1080	694324	419,00
280	280	1720	694328	410,00
320	320	2500	694332	474,00
360	360	3600	694336	536,00
400	400	5000	694340	580,00

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



CATERING STOCKPOT

Ø mm	H mm	C cl	Ref.	Price
240	240	1080	694024	82,25
280	280	1720	694028	98,65
320	320	2500	694032	133,00
360	360	3600	694036	171,00
400	400	5000	694040	223,00
450	450	7200	694045	374,00
500	500	9800	694050	504,00

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



FRYING PAN

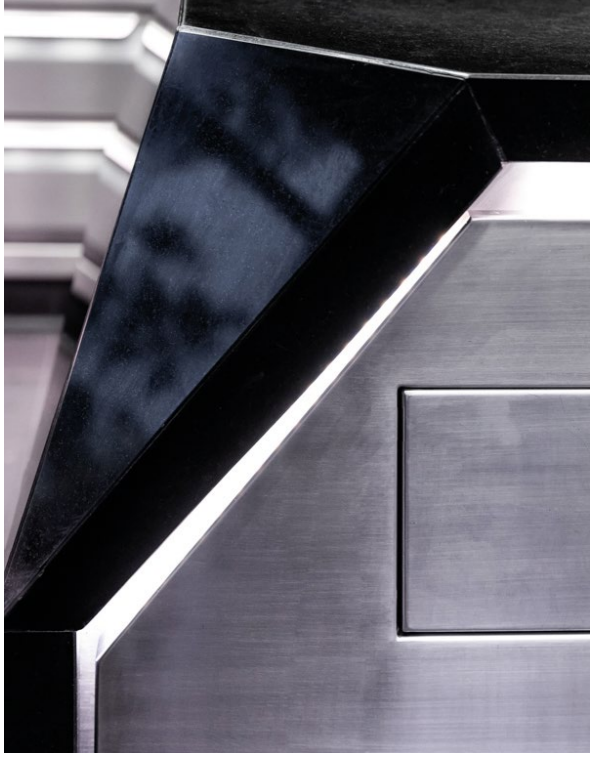
Ø mm	H mm	C cl	Ref.	Price
200	35	80	675020	43,70
240	40	140	675024	52,05
280	45	220	675028	65,25



SPLAYED SAUTÉ PAN

Ø mm	H mm	C cl	Ref.	Price
200	65	180	676020	46,70
240	80	300	676024	52,75
280	90	470	676028	65,80





PAVILLON LEDOYEN

ALLÉNO PARIS

CREATION

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





Hot and cold kitchen furniture for starred chefs





Made by MATFER BOURGEAT

ROASTING TRAY WITH HANDLES

Stainless steel dish , 2 welded handles.

L mm	l mm	H mm	Th. mm	Ref.	Price
486	320	135	2	713540	141,00
580	400	138	2	713550	159,00
690	480	151	2	713560	232,00



BAIN MARIE

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

H mm	Ø mm	C cl	Ref.	Price
100	100	75	702210	15,00
120	120	130	702212	19,50
140	140	210	702214	24,60
160	160	320	702216	31,10
180	180	360	702218	38,00





Made by MATFER BOURGEAT

PASTA COOKER

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

Type	l mm	H mm	Ø mm	C cl	Th. mm	Ref.	Price
full set		180	360	1830	7	693436	295,00
extra basket	210	180			0,6	713504	44,90

GN ROASTING TRAY WITHOUT HANDLES

Stainless-steel F17. Special high-temperature cooking.

Type	L mm	l mm	H mm	C cl	Th. mm	Ref.	Price
GN 2/1	530	650	20	570	1,5	749002	96,50
GN 2/1	530	650	55	1550	2	749005	170,00
GN 1/1	530	325	20	270	1,5	749102	42,90
GN 1/1	530	325	55	750	1,5	749105	57,50





STACKABLE STEAM POT

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

H mm	Ø mm	C cl	Ref.	Price
120	240	550	698024	80,95
140	280	860	698028	96,40



DIRECTIONS FOR USE
STAINLESS STEEL POTS AND PANS





USE

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

MAINTENANCE

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



Made by MATFER BOURGEAT

Very thick stainless steel.

Very robust for improved durability.

Half-round open rim for easy use.

Very lightweight and easy to clean.

HALF-ROUND OPEN RIM FOR EASY CLEANING



FLAT BOTTOMED STAINLESS STEEL BOWL

Excellent stability.

Ø mm	H mm	C cl	Ref.	Price
160	85	100	702616	9,65
180	90	150	702618	10,40
200	100	200	702620	11,65
220	110	250	702622	12,70
240	115	350	702624	16,75
260	125	450	702626	18,00
280	130	550	702628	19,95
300	135	650	702630	22,50
320	140	800	702632	24,20
360	160	1150	702636	32,40
400	180	1650	702640	42,40

HEMISPHERICAL STAINLESS STEEL BOWL

Rounded bottom for better ingredient mixing.

Ø mm	H mm	C cl	Ref.	Price
200	100	200	703020	20,20
250	125	350	703025	25,70
300	150	650	703030	28,70
350	175	1000	703035	36,30
400	200	1500	703040	53,80





MADE IN FRANCE

ELASTOMER STAND

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

Ø mm	Ref.	Price
180	703019	14,50



CONTAINER WITH HANDLES

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

H mm	Ø mm	C cl	Ref.	Price
120	140	170	017001	42,70
130	160	250	017002	50,60
165	200	480	017003	61,90
200	240	760	017004	86,45
230	280	1400	017005	114,00



FOOD STORAGE TRAY

Stainless steel. Very durable and multi-purpose.

L mm	l mm	H mm	C cl	Ref.	Price
310	220	43	250	714031	30,00
360	260	43	380	714036	42,95
450	300	50	600	714045	45,80
500	350	50	800	714050	79,55



PRESSURE COOKER

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

Type	H mm	Ø mm	C cl	Ref.	Price
pressure cooker with basket	250	240	800	013204	146,00
pressure cooker without basket	340	240	1200	013206	169,00
lid seal				013221	15,10
lid button				013222	11,65
tank handle				013223	9,10
safety valve				013224	18,50
8 and 12 l basket				013227	25,95



LANDAISE CONICAL PAN

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

Ø mm	H mm	C cl	Th. mm	Ref.	Price
420	180	1500	1	702440	102,00
470	200	2100	1,2	702445	108,00
540	220	3100	1,2	702450	117,00



TONG TO RELEASE STACKED GASTRONORM CONTAINERS

Releases gastronorm containers quickly, effortlessly, and safely





- Rounded steel tip for effortless and fast work on the various corners of containers.
- Steel mechanism designed for intensive use.
- Design to prevent wrist RSI.
- Easy to spot in a kitchen thanks to its yellow and black colouring.

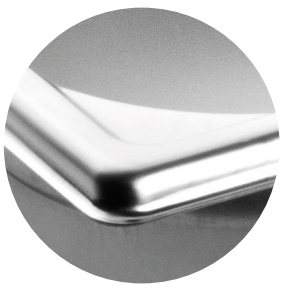
Made by MATFER BOURGEAT

L mm	l mm	H mm	W g	Ref.	Price
163	126	28	129	778720	63,90



BOURGEAT, the only French manufacturer of premium gastronorm containers



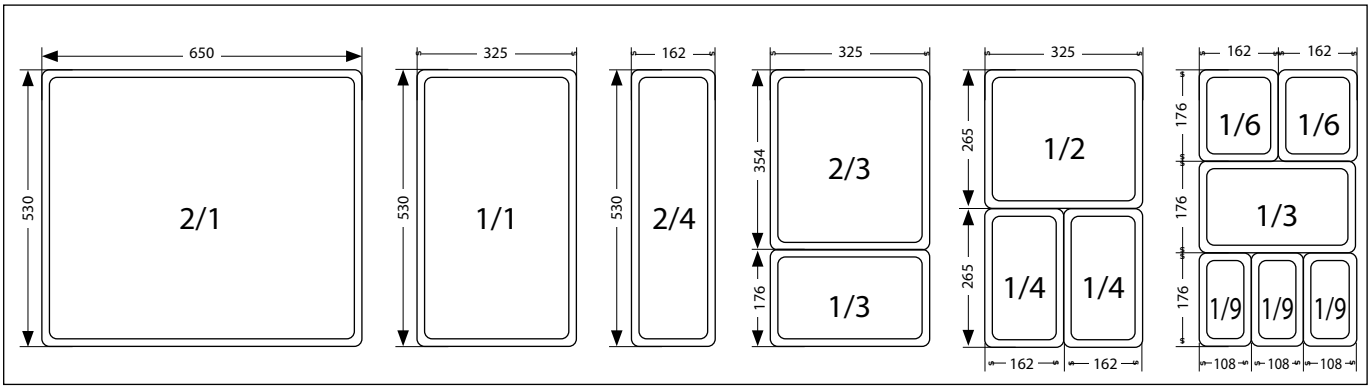




Compliant with the NF health and safety standard. NF 631-1.

Compatible with Cristal Plus lids.







Made by MATFER BOURGEAT

CONTAINER GN 2/1

GN 2/1

L mm	l mm	H mm	C cl	Ref.	Price
650	530	20	650	740002	57,40
650	650	40	1200	740004	76,20
650	530	55	1650	740005	76,20
650	650	65	1900	740006	78,00
650	650	100	2900	740010	99,20
650	530	150	4300	740015	164,70
650	530	200	5800	740020	179,00



GN 2/1

Made by MATFER BOURGEAT

CONTAINER WITH RETRACTABLE HANDLES

L mm	l mm	H mm	C cl	Ref.	Price
530	650	100	290	740310	111,80
530	650	150	430	740315	170,50
530	650	200	580	740320	194,90



GN 1/1

CONTAINER GN 1/1

L mm	l mm	H mm	C cl	Ref.	Price
530	325	20	300	741002	25,70
530	325	40	580	741004	29,40
530	325	55	670	741005	30,90
530	325	65	900	741006	30,40
530	325	100	1350	741010	41,30
530	325	150	2000	741015	63,20
530	325	200	2800	741020	110,00



GN 1/1

CONTAINER WITH RETRACTABLE HANDLES

L mm	l mm	H mm	C cl	Ref.	Price
530	325	55	670	741305	48,60
530	325	65	900	741306	48,10
530	325	100	1350	741310	59,10
530	325	150	2000	741315	80,90
530	325	200	2800	741320	127,70



GN 1/1 GN 2/3

CONTAINER WITH FIXED HANDLES

Type	L mm	l mm	H mm	C cl	Ref.	Price
GN 1/1	530	325	100	1350	741110	59,50
GN 1/1	530	325	150	2000	741115	81,30
GN 2/3	354	325	150	900	942115	94,70



GN 1/1

CONTAINER WITH BASKET HANDLES

L mm	l mm	H mm	C cl	Ref.	Price
530	325	100	1350	741210	73,30
530	325	150	2000	741215	96,60



GN 2/3

CONTAINER GN 2/3

L mm	l mm	H mm	C cl	Ref.	Price
354	325	40	350	742004	26,70
354	325	65	550	742006	30,50
354	325	100	870	742010	41,30
354	325	150	1300	742015	51,30
354	325	200	1670	742020	61,70



GN 1/2

CONTAINER GN 1/2

L mm	l mm	H mm	C cl	Ref.	Price
325	265	20	120	743002	17,10
325	265	40	250	743004	19,10
325	265	55	330	743005	19,40
325	265	65	400	743006	21,30
325	265	100	620	743010	28,40
325	265	150	900	743015	37,40
325	265	200	1200	743020	64,90



GN 1/2

CONTAINER WITH RETRACTABLE HANDLES

L mm	l mm	H mm	C cl	Ref.	Price
265	325	65	400	743306	39,10
265	325	100	620	743310	46,20
265	325	150	900	743315	55,30
265	325	200	1200	743320	82,70

STAINLESS STEEL GASTRONORM CONTAINERS



CONTAINER GN 2/4

GN 2/4

L mm	l mm	H mm	C cl	Ref.	Price
530	162	40	250	743604	37,40
530	162	65	400	743606	38,20
530	162	100	620	743610	55,50
530	162	150	900	743615	71,80



CONTAINER GN 1/3

GN 1/3

L mm	l mm	H mm	C cl	Ref.	Price
176	325	40	160	744004	18,70
176	325	55	210	744005	18,90
176	325	65	250	744006	19,60
176	325	100	370	744010	26,90
176	325	150	570	744015	34,90
176	325	200	750	744020	45,60
176	325	250	1000	744025	110,00



CONTAINER GN 1/4

GN 1/4

L mm	l mm	H mm	C cl	Ref.	Price
265	162	40	110	745004	18,70
265	162	55	150	745005	20,20
265	162	65	170	745006	22,40
265	162	100	250	745010	26,70
265	162	150	400	745015	35,20
265	162	200	520	745020	54,20



CONTAINER GN 1/6

GN 1/6

L mm	l mm	H mm	C cl	Ref.	Price
176	162	65	100	746006	18,10
176	162	100	170	746010	22,20
176	162	150	220	746015	25,70
176	162	200	300	746020	41,50



CONTAINER GN 1/9

GN 1/9

L mm	l mm	H mm	C cl	Ref.	Price
176	108	65	60	747006	21,60
176	108	100	80	747010	27,50



COMPATIBLE WITH CRYSTAL + LIDS

STAINLESS STEEL POTS AND PANS

STAINLESS STEEL GASTRONORM CONTAINERS - PERFORATED



PERFORATED CONTAINERS

GN 2/1

Type	H mm	C cl	Ref.	Price
perforated bottom	55	1650	740405	93,30
perforated bottom	65	1900	740406	96,60
perforated sides and bottom	100	2900	740410	137,00
perforated sides and bottom	150	5800	740415	148,70



PERFORATED CONTAINERS

GN 1/1

Type	H mm	C cl	Ref.	Price
perforated bottom	40	580	741404	39,60
perforated bottom	55	670	741405	41,00
perforated bottom	65	900	741406	40,60
perforated sides and bottom	100	1350	741410	61,00
perforated sides and bottom	150	2000	741415	94,90
perforated sides and bottom	200	2800	741420	143,60



PERFORATED CONTAINER WITH BASKET HANDLES

GN 1/1

H mm	C cl	Ref.	Price
100	1350	741510	93,20
150	2000	741515	125,20
200	2800	741520	176,40



PERFORATED CONTAINERS

GN 2/3

H mm	C cl	Ref.	Price
65	550	742406	43,10
100	870	742410	67,80
150	1300	742415	100,80



PERFORATED CONTAINERS

GN 1/2

Type	H mm	C cl	Ref.	Price
perforated bottom	65	400	743406	30,50
perforated sides and bottom	100	620	743410	50,50
perforated sides and bottom	150	900	743415	61,70



PERFORATED CONTAINERS

GN 2/4

H mm	C cl	Ref.	Price
100	620	743710	76,20

LIDS FOR STAINLESS STEEL GASTRONORM CONTAINERS

Made by MATFER BOURGEAT



LID WITHOUT HANDLE

Type	Ref.	Price
GN 2/1	747700	55,90
GN 1/1	747701	23,30
GN 2/3	747702	21,30
GN 1/2	747712	14,40
GN 2/4	747724	19,50
GN 1/3	747713	11,40
GN 1/4	747714	11,30
GN 1/6	747716	10,50
GN 1/9	747719	12,10



LID WITH HANDLE

Type	Ref.	Price
GN 2/1	748000	58,40
GN 1/1	748001	25,90
GN 2/3	748002	23,90
GN 1/2	748012	17,00
GN 2/4	748024	22,10
GN 1/3	748013	13,90
GN 1/4	748014	13,90
GN 1/6	748016	13,10
GN 1/9	748019	14,70



LID FOR CONTAINERS WITH HANDLES

Type	Ref.	Price
GN 2/1	748100	69,10
GN 1/1	748101	31,10
GN 1/2	748112	22,20



LID FOR CONTAINERS FOR BASKET ARCH TRAY.

Type	Ref.	Price
GN 1/1	748201	41,50



LID WITH HANDLE AND NOTCH

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

Type	Ref.	Price
GN 1/1	748501	29,70
GN 1/2	748512	20,80
GN 1/3	748513	17,90
GN 1/4	748514	17,80
GN 1/6	748516	17,10



AIRTIGHT LID

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

Type	Ref.	Price
GN 1/1	748701	71,80
GN 1/2	748712	55,90
GN 1/3	748713	60,60
GN 1/4	748714	55,60
GN 1/6	748716	46,20
GN 1/1	748801	78,00
GN 1/2	748812	62,10

ACCESSORIES FOR STAINLESS STEEL GASTRONORM CONTAINERS



SUPPORT BAR

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

type	L mm	l mm	W g	Ref.	Price
clip-on	530	21	160	749801	12,80
non clip-on	325	22	89	749712	8,80

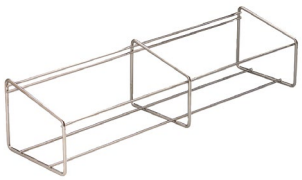
Made by MATFER BOURGEAT



DRAINING RACK

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

Type	L mm	l mm	H mm	W g	Ref.	Price
GN 1/1	530	325	20	815	750001	38,50
GN 1/2	325	264	20	335	750012	30,50



SPICE RACK

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

L mm	l mm	H mm	W g	Ref.	Price
680	180	155	1000	718000	105,00



TONGS FOR GASTRONORM CONTAINERS

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

L mm	l mm	H mm	W g	Ref.	Price
185	23	80	160	749800	28,00



OVEN DISH GRIPPERS

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

L mm	l mm	H mm	W g	Ref.	Price
235	37	65	153	296611	21,35





SAUCEPAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
120	65	70	2,5	360012	208,00
140	75	120	2,5	360014	273,00
180	95	240	2,5	360018	351,00
200	105	330	2,5	360020	363,00
240	120	540	2,5	360024	496,00



CYLINDRICAL SAUTÉ PAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
160	50	100	2,5	372016	317,00
200	60	190	2,5	372020	413,00
240	70	310	2,5	372024	379,00
280	80	490	2,5	372028	474,00



SPLAYED SAUTÉ PAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
160	60	90	2,5	373016	326,00
200	70	180	2,5	373020	421,00
240	80	300	2,5	373024	352,00
280	90	470	2,5	373028	495,00



FRYING PAN

Ø mm	H mm	Th. mm	Ref.	Price
240	50	2,5	369024	416,00
280	55	2,5	369028	338,00



OVAL FRYING PAN

L mm	l mm	Ref.	Price
585	210	370036	394,00



SAUTÉ PAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
240	70	310	2,5	374024	420,00
280	80	490	2,5	374028	538,00

Copper pots and pans for chefs

NO SPECIAL MAINTENANCE OR TIN-PLATING



Non-drip rim.

Copper exterior.

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

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

Cast iron long handle and handle, riveted.

Lids sold separately.



STEWPOT

Ø mm	H mm	C cl	Th. mm	Ref.	Price
200	105	330	2,5	367020	367,00
240	120	540	2,5	367024	503,00
280	130	800	2,5	367028	619,00



LID

Ø mm	H mm	Th. mm	Ref.	Price
140	38	1,2	365014	109,00
160	41	1,2	365016	95,20
180	40	1,2	365018	97,40
200	44	1,2	365020	113,00
240	46	1,2	365024	155,00
280	55	1,2	365028	198,00







SAUCEPAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
140	70	110	1,5	034004	228,00
160	85	170	1,5	034005	271,00
180	90	230	1,5	034006	308,00
200	100	320	1,5	034007	351,00



SAUTÉ PAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
200	60	180	1,5	034010	295,00
240	70	300	1,5	034011	381,00



FRYING PAN

Ø mm	H mm	Th. mm	Ref.	Price
200	30	1,5	034014	264,00
260	40	1,5	034016	355,00



OVAL FRYING PAN

L mm	l mm	H mm	Th. mm	Ref.	Price
300	200	40	1,5	034018	307,00
350	230	45	1,5	034019	390,00



ROUND DISH

Ø mm	H mm	Th. mm	Ref.	Price
120	25	1,2	032035	98,40
160	25	1,2	032037	120,00
200	25	1,2	032039	145,00



ROUND DISH

Ø mm	H mm	Th. mm	Ref.	Price
200	35	1,2	034017	272,00
260	45	1,2	034025	352,00



OVAL DISH

L mm	l mm	H mm	C cl	Th. mm	Ref.	Price
300	200	40	150	1,5	034050	335,00
350	230	46	220	1,5	034051	397,00



MINI-SAUCEPAN

Non-drip rim.

Type	Ø mm	H mm	C cl	Ref.	Price
mini-saucepan	90	45	28	351009	66,80
lid	90	20		351209	39,85

Fine dining copper pots and pans



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

Copper exterior.

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



ZABAGLIONE PAN

Polished bronze, riveted handle.

Ø mm	C cl	Th. mm	Ref.	Price
160	140	1,2	032130	169,00



FLAMBÉ SAUCEPAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
80	1	20	1	032140	124,00



Small polished brass handles.

For "Front Cooking" and buffet units.





MINI-STOCKPOT

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

Ø mm	H mm	C cl	Th. mm	Ref.	Price
90	45	28	1,2	034101	95,45





MINI-STOCKPOT

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

Ø mm	H mm	Th. mm	C cl	Ref.	Price
90	45	0,8	28	034111	86,80



100% RECYCLABLE

Aluminium.
100% recyclable.
Aluminium frame with rivets.

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



SAUCEPAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
140	75	120	5	520014	27,70
160	85	170	5	520016	34,80
180	95	240	5	520018	38,25
200	105	330	5	520020	41,15
240	120	540	6	520024	62,90



CYLINDRICAL SAUTÉ PAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
240	80	360	6	540524	55,25
280	90	550	6	540528	69,20



COUSCOUS MAKER

In two parts + lid.

Ø mm	C cl	Ref.	Price
280	1750	520317	193,00



STEWPOT

Ø mm	H mm	C cl	Th. mm	Ref.	Price
280	140	860	6	524028	78,40
320	160	1280	6	524032	92,95
360	180	1830	6	524036	111,00
400	200	2500	6	524040	146,00
500	250	4900	7	524050	248,00



CATERING STOCKPOT

Ø mm	H mm	C cl	Th. mm	Ref.	Price
240	240	1080	6	527024	76,25
280	280	1720	6	527028	96,70
320	320	2500	6	527032	124,00
360	360	3600	6	527036	131,00
400	400	5000	6	527040	182,00
500	500	9800	7	527050	381,00



COUSCOUS MAKER TOP

Holes 3.5 mm.

Ø mm	H mm	C cl	Th. mm	Ref.	Price
320	160	1200	2	520617	68,75
400	200	2000	2	520625	90,95



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



LID

Ø mm	H mm	Th. mm	Ref.	Price
200	41	1,2	521020	13,85
240	56	1,5	521024	15,80
280	63	1,5	521028	16,20
320	65	1,5	521032	20,55
360	71	2	521036	24,05
400	76	2	521040	26,75
500	91	2	521050	40,85



ROASTING TRAY, INCORPORATED HANDLES

L mm	l mm	H mm	Th. mm	Ref.	Price
400	320	80	4	529940	81,30



ROASTING TRAY, RIVETED HANDLES

L mm	l mm	H mm	Ref.	Price
350	240	110	531030	80,60
400	280	118	531035	88,30
450	320	125	531040	106,00
500	360	135	531045	126,00
550	400	136	531050	151,00
660	480	146	531060	187,00





NON-STICK ALUMINIUM ROASTING DISH

Type	L mm	l mm	H mm	Th. mm	Ref.	Price
incorporated handles	500	400	90	4	664050	205,00
incorporated handles	400	320	80	4	664040	157,00
riveted handles	450	320	121	4	931040	175,00



FOOD STORAGE TRAY

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

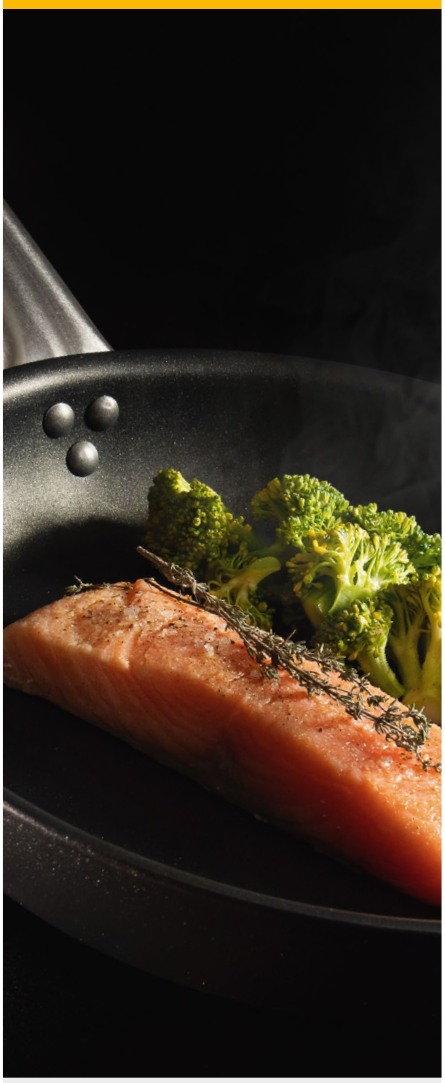
L mm	l mm	H mm	Ref.	Price
310	220	43	533031	25,75
360	260	43	533036	28,35

TRADITION



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

ELITE PRO



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

ELITE CHEF



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

ELITE CÉRAMIC



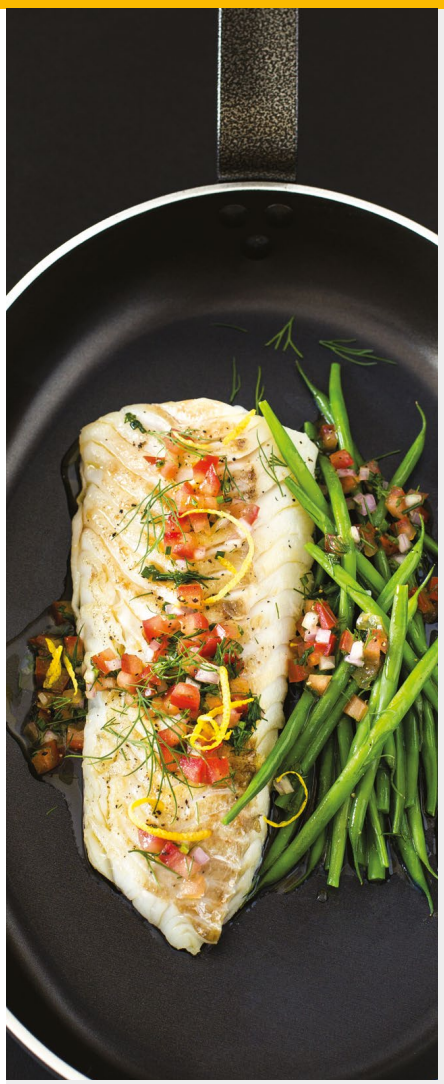
Round frying pan, suitable for all stoves, aluminium body and ceramic coating.

CHEF PLUS



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

CHEF



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



For live cooking

Stainless steel riveted cold-touch long handle.

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

Very thick aluminium body.

Couvercles inox Excellence compatibles avec cette gamme.

Suitable for all types of stove.



STRIP STAINLESS STEEL COLD-TOUCH LONG HANDLE



ALUMINIUM INDUCTION FRYING PAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
200	50	550	5,5	668520	57,80
240	50	550	5,5	668524	71,50
280	50	550	5,5	668528	85,70
320	50	700	7	668532	95,40



STAINLESS STEEL WELDED STRIP HANDLE



Standard quality for professionals

Stainless steel strip riveted long handle.

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

Very thick aluminium body.

Suitable for all types of stove.



Excellence stainless steel lids compatible with this range.

ALUMINIUM INDUCTION FRYING PAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
200	50	130	5	678520	52,60
240	50	200	5	678524	63,50
280	50	250	5	678528	75,10
320	50	350	5	678532	92,30



The eco-friendly range



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





ALUMINIUM INDUCTION FRYING PAN

Ø mm	H mm	Th. mm	Ref.	Price
200	40	4	665220	53,60
240	40	4	665224	61,25
280	45	4	665228	67,60
320	50	4	665232	83,75

PANCAKE PAN

Ø mm	H mm	Th. mm	Ref.	Price
280	20	3	666228	64,40



Heavy-duty for demanding chefs



Reinforced non-drip rim.

Multi-layer non-stick inner coating.

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

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

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

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





SPLAYED SAUTÉ PAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
240	80	300	6	686824	108,00
280	90	470	6	686828	118,00

ROUND FRYING PAN

Ø mm	H mm	C cl	Ref.	Price
200	35	80	669420	79,00
240	40	140	669424	85,10
280	45	220	669428	108,00
320	50	320	669432	130,00





FRYING PAN

Ø mm	H mm	Th. mm	Ref.	Price
200	40	4	906020	30,00
240	40	4	906024	32,80
280	45	4	906028	37,90
320	50	4	906032	55,60
360	50	5	906036	65,65
400	55	5	906040	72,95



SPLAYED SAUTÉ PAN

Ø mm	H mm	Th. mm	Ref.	Price
240	65	4	909024	55,65
280	80	4	909028	75,35



OVAL FRYING PAN

L mm	l mm	H mm	Th. mm	Ref.	Price
360	250	40	5	908036	83,35
400	280	40	5	908040	103,45



RECTANGULAR FRYING PAN

L mm	l mm	H mm	Th. mm	Ref.	Price
380	260	40	5	908538	86,70



PANCAKE PAN

Ø mm	H mm	Th. mm	Ref.	Price
250	20	3	907525	30,95
280	20	3	907528	33,95



BLINIS PAN

Ø mm	H mm	Th. mm	Ref.	Price
120	25	3	907012	21,45

Recommended for cooking fish and white meat



Extra-strong aluminium body.

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

Radial bottom suitable for intensive use.

Wide stainless steel, riveted, strip handle.

STAINLESS STEEL LONG HANDLE SUITABLE FOR OVENS AND DISHWASHERS

For use on all hobs except induction





WOK

Flat bottom.

Ø mm	H mm	Th. mm	Ref.	Price
280	80	3	909528	72,35



TO EXTEND THE LIFE OF YOUR PANS:

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







FRYING PAN

L mm	H mm	Ø mm	C cl	Th. mm	Ref.	Price
320	35	160	50	3	665116	21,20
355	40	200	90	4	665120	24,85
415	40	220	110	4	665122	27,05
434	40	240	130	4	665124	29,20
484	45	260	190	4	665126	30,70
508	45	280	200	4	665128	31,80
572	50	320	300	4	665132	46,55
636	50	360	400	5	665136	52,35
709	55	400	500	5	665140	61,05



WOK

L mm	H mm	Ø mm	C cl	Th. mm	Ref.	Price
525	80	280	380	3	668128	60,20



SPLAYED SAUTÉ PAN

L mm	H mm	Ø mm	C cl	Th. mm	Ref.	Price
389	60	200	160	4	668220	38,80
430	65	240	260	4	668224	43,20
531	80	280	380	4	668228	59,40
611	85	320	600	4	668232	77,75



PANCAKE PAN

L mm	H mm	Ø mm	C cl	Th. mm	Ref.	Price
437	20	250	80	3	666125	26,25
466	20	280	110	3	666128	28,65



BLINIS PAN

L mm	H mm	Ø mm	C cl	Th. mm	Ref.	Price
240	30	120	20	3	665612	18,95

Excellent value for money



Extra-strong aluminium body.

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

Radial bottom suitable for intensive use.

Steel riveted long handle, epoxy coating.



RECTANGULAR FRYING PAN

L mm	l mm	H mm	Th. mm	Ref.	Price
380	260	40	5	667638	75,30



OVAL FRYING PAN

L mm	l mm	H mm	Th. mm	Ref.	Price
584	260	50	5	667136	77,00
657	280	50	5	667140	89,90

BLACK STEEL

BLACK STEEL FRYING PANS

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

Extra-strong sheet steel.

Traditional wood handle.

Sound and bacteria-free mineral material.

Can be heated just enough to sear perfectly.

100% recyclable.



WOK

Ø mm	Th. mm	Ref.	Price
350	1	062035	38,55





Mirror polished frame finish, easy to maintain.

Touch sensitive control and residual heat indicators.

Only use with induction-compatible cookware.

Air filter can be removed for cleaning.

Induction coils are fitted with an overheating protection mechanism.

FOR BAKING



MADE IN FRANCE

INDUCTION HOB 1.8 KW

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

L mm	l mm	H mm	W g	Watts	Hz	Ref.	Price
305	305	110	4350	1800	50-60	240304	1180,00

TIMER 99 MINUTES



MADE IN FRANCE

INDUCTION HOB 2.8 KW

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

L mm	l mm	H mm	W g	Watts	Hz	Ref.	Price
460	365	112	6250	2800	50-60	240308	1510,00

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



MADE IN FRANCE

INDUCTION HOB 3.5 KW

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

L mm	l mm	H mm	W g	Watts	Hz	Ref.	Price
500	365	95	8000	3500	50-60	240315	1900,00



MADE IN FRANCE CE

INDUCTION WOK

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

L mm	l mm	H mm	W g	Watts	Hz	Ref.	Price
500	365	175	12100	3500	50-60	240323	2350,00



FOR KEEPING FOOD WARM

MADE IN FRANCE

INDUCTION HOTPLATE

Type	L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
interconnection cord	200							240406	84,80
burner	390	390	96	5500	300	220-240	50-60	240405	1200,00



Stainless steel frame, well, basket, and lid.

Adjustable thermostat 60-190°C.

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

Heating element and removable control unit with safety contact.

Simple maintenance and easy to clean.

Basket with welded handle for improved safety.







STURDY AND SECURE BASKET



DEEP FAT FRYER 4 L WITH REMOVABLE WELL

Type	L mm	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
deep fat fryer	380	210	305	400	5000	2000	220-240	50-60	121164	165,00
extra basket	213	138	123	400					121204	35,00

DEEP FAT FRYER 6 L WITH REMOVABLE WELL

Fitted with drain according to current CE standards.

Type	L mm	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
deep fat fryer	425	265	300	600	6000	3000	220-240	50-60	121166	220,00
extra basket	215	183	108	600					121206	39,00



DEEP FAT FRYER 8 L WITH REMOVABLE WELL

Fitted with drain according to current CE standards.

Type	L mm	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
deep fat fryer	425	265	350	800	7000	3250	220-240	50-60	121168	265,00
extra basket	243	185	137	800					121208	44,50



DONUT FRYER 8 L WITH DEEP DRAWN WELL

Fitted with drain according to current CE standards.

L mm	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
550	290	410	800	9800	3250	220-240	50-60	121178	320,00



DONUT FRYER 2X8 L WITH DEEP DRAWN WELL

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

L mm	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
580	550	410	800	17600	3250	220-240	50-60	121182	570,00



DONUT FRYER

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

l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
900	355	1200	13500	3000	230	50-60	240508	745,00



FRYING OIL TEST STRIP

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

Type	L mm	l mm	Ref.	Price
box of 100	100	5	121193	65,00



SINGLE-USE OIL FILTER

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

Type	Ref.	Price
pack of 25	971101	39,50



OIL FILTER

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

Type	L mm	l mm	Ref.	Price
full set	530		121190	194,00
spare filter	300	200	121191	136,00



FRYING OIL TEST STRIP

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

L mm	l mm	W g	Ref.	Price
365	45	180	121196	405,00



FRYING OIL TEST STRIP

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

Type	Ref.	Price
box of 8	121192	44,75



Gas

100% stainless steel frame with adjustable feet.

Compatible with butane-propane or natural gas supply.

Integrated safety valve.

Piezo ignition.

Removable grease trap.



NEW

CONFORT GAS PLANCHA

Large cooking surface area: 64x44 cm.

L mm	l mm	H mm	W g	Watts	Ref.	Price
475	642	216	28000	2 x 2900	120788	1919,00
675	475	216	28000	2 2900 W	120795	1919,00

UP TO 30% ENERGY SAVINGS COMPARED TO A STANDARD PLANCHA





GAS PLANCHA WITH CONTROLLER

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

L mm	l mm	H mm	W g	Watts	Ref.	Price
700	420	240	19000	2x2250	120789	973,00

GAS PLANCHA

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

L mm	l mm	H mm	W g	Watts	Ref.	Price
550	485	231	22000	3000	120791	709,00

Electric

Stainless steel cooking plate.

100% stainless steel frame with adjustable feet.

Ideal for healthy cooking and easy maintenance.

Has a control indicator light.

Fitted with a removable fat collection tray.

Simple maintenance and easy to clean.





ELECTRIC PLANCHA

Clear : 340x340 mm.

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
395	380	115	11000	1600	230	50-60	245601	740,00



ELECTRIC PLANCHA

Clear : 640x340 mm.

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
700	380	230	18000	2x1800	230	50-60	245603	876,00



SUITABLE FOR INDOOR KITCHENS

DEEP ELECTRIC PLANCHA

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

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
400	690	266	19000	3600	230	50-60	245605	948,00



NEW

ELECTRIC PLANCHA ALONG THE WIDTH

Large cooking surface area: 64x44 cm. Stainless steel frame fitted with 4 adjustable feet. Large capacity grease collection drawer (1.3L) with integrated filter, dishwasher safe.

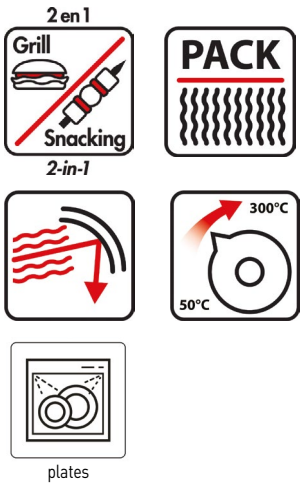
L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
475	645	216	28000	2 x 2700	100-240	50-60	245604	1796,00
675	475	216	28000	2x2700	100-240	50-60	245606	1796,00

Easy clean system facilitates tray changing and ensures better hygiene



Characteristics :

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









REMOVABLE DOUBLE CAST IRON RIBBED GRILL

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

Type	L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
rack	646	379	220	42000	3760	230-240	50-60	245545	1245,00
smooth bottom plate	590	245		7300				245647	187,00

REMOVABLE SINGLE CAST IRON RIBBED GRILL

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

Type	L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
rack	416	379	220	28000	2600	230-240	50-60	245540	897,00



MADE IN FRANCE



CAST IRON MEAT/PANINI GRILL

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

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
430	385	220	22500	3000	230	50-60	245515	1032,00



CAST IRON MEAT/PANINI GRILL

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

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
840	395	210	39000	2x2200	2X230	50-60	120838	640,00



SCRAPER WITH HANDLE

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

Type	L mm	Ref.	Price
handle 25 cm	250	970031	22,40
handle 40 cm	400	970032	36,80
10 blades for 970031	100	150096	10,20
5 blades for 970032	150	150098	15,70



CAST IRON MEAT/PANINI GRILL

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

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
410	395	210	20000	2200	230	50-60	240515	320,00



GRILL BRUSH

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

L mm	l mm	Ref.	Price
740	205	159103	110,00



GRILL BRUSH

Wooden handle. Brass-plated steel wire.

Type	L mm	l mm	Ref.	Price
with handle	300	30	100125	5,45
without handle	210	60	100132	8,05



MADE IN FRANCE

GRILL BRUSH

WASHABLE BRUSH

L mm	l mm	Ref.	Price
300	75	100126	29,40



COMPACT APPLIANCE FOR SMALL SPACES





ROUND WAFFLE IRONS

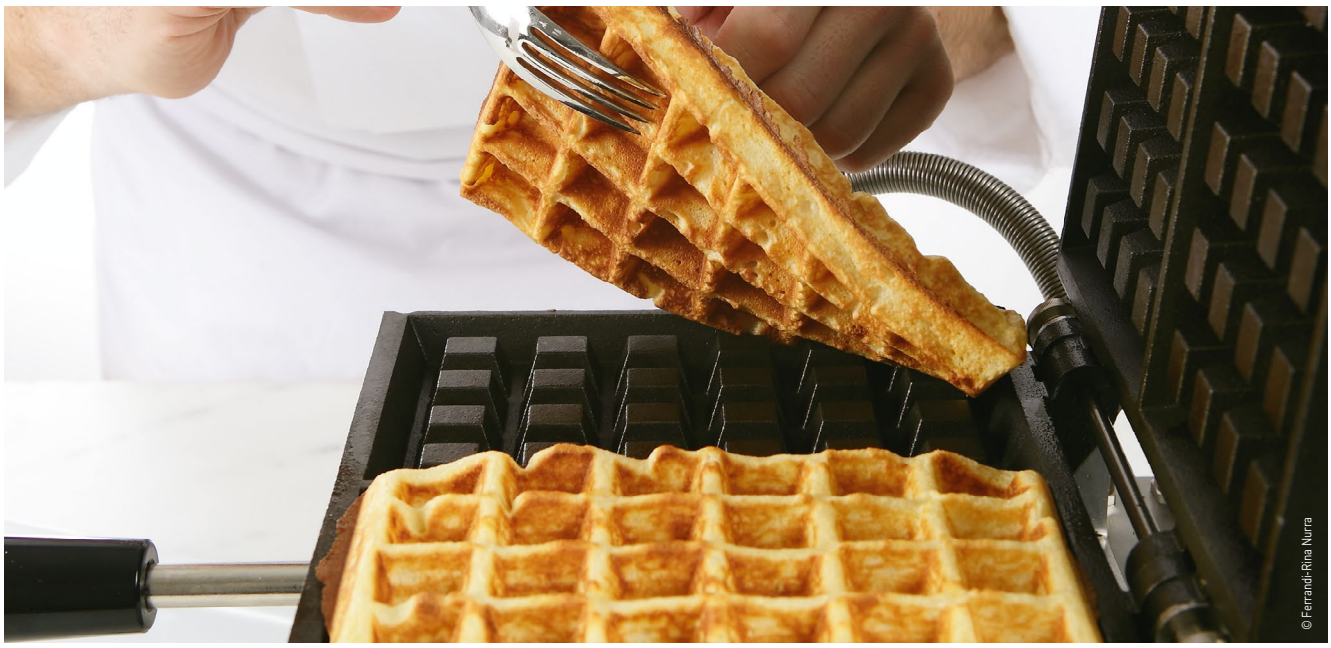
Stainless steel body. Teflon cast iron moulds. Allows you to make thin round waffles to split into quarters. Temperature control from 50°C to 300°C. Ideal for small spaces as the machine is compact. Easy to maintain and clean.

L mm	l mm	H mm	W g	Nbr shap.	Ø shap. mm	Watts	Volts	Hz	Ref.	Price
250	430	250	6000	1	180	1200	230	50-60	241548	210,00

ROUND DOUBLE WAFFLE IRONS

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

L mm	l mm	H mm	W g	Nbr shap.	Ø shap. mm	Watts	Volts	Hz	Ref.	Price
400	220	160	5450	2	180	1600	230	50-60	241550	510,00



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

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



EASY TO DISASSEMBLE AND EASY TO CLEAN



WAFFLE IRONS, BRUSSELS

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

L mm	l mm	H mm	W g	Nbr shap.	L shap. mm	l shap. mm	H shap. mm	Watts	Volts	Hz	Ref.	Price
260	315	220	19000	2	182	113	28	1800	230-240	50-60	241554	1029,00

DOUBLE WAFFLE IRONS, BRUSSELS

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

L mm	l mm	H mm	W g	Nbr shap.	L shap. mm	l shap. mm	H shap. mm	Watts	Volts	Hz	Ref.	Price
440	260	220	20000	2	182	113	28	1800	230-240	50-60	241555	1243,00



DOUBLE WAFFLE IRONS, MINI-BRUSSELS

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

L mm	l mm	H mm	W g	Nbr shap.	L shap. mm	l shap. mm	H shap. mm	Watts	Volts	Hz	Ref.	Price
440	260	220	20000	4	113	92	28	1800	240	50-60	241558	1243,00





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

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

EASY TO DISASSEMBLE AND EASY TO CLEAN





DOUBLE WAFFLE IRONS, 4 LOLLIPOPS

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

L mm	l mm	H mm	W g	Nbr shap.	L shap. mm	l shap. mm	Watts	Volts	Hz	Ref.	Price
440	260	220	24000	4	108	108	1800	230	50-60	241560	1255,00

HEALTHIER CHURROS, COOKED WITHOUT OIL



DOUBLE WAFFLE IRONS, CHURROS

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

L mm	l mm	H mm	W g	Nbr shap.	L shap. mm	l shap. mm	Watts	Volts	Hz	Ref.	Price
400	220	160	19400	16	109	21	1800	230-240	50-60	245550	1245,00

NEW





WAFFLE PEAK

Must-have accessory for waffle irons. For easy removal of waffles at the end of cooking. Stainless steel fork and composite handle. Robust and durable.

L mm	l mm	H mm	W g	Ref.	Price
270	55	4	100	159120	31,05









DOUBLE WAFFLE IRONS, BUBBLE

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

L mm	l mm	H mm	W g	Nbr shap.	L shap. mm	l shap. mm	H shap. mm	Watts	Volts	Hz	Ref.	Price
500	260	220	24000	1	180	190	17	1800	230-240	50-60	241562	1243,00



Gas

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

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

Electronic spark ignition integrated into the control lever.

New, more robust and protected control handle.

Uniform and consistent temperature thanks to star burners.

Thermal insulation of the burner to avoid losses.

Butane or propane gas supply.

Adapter kit for mains gas, natural gas.

New strip integrated into the frame for easier cleaning.

Wide feet for more stability.





KRAMPOUZ GAS CREPE MAKER - STANDARD

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

H mm	Ø mm	W g	Watts	Ref.	Price
200	400	16000	5000	242331	586,00

KRAMPOUZ GAS CREPE MAKER - COMFORT

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

H mm	Ø mm	W g	Watts	Ref.	Price
200	400	16000	6500	242332	755,00

Electric

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

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

Heating indicator.

new strip integrated into the frame for easier cleaning.

Reinforced thermal insulation of the heating element.

On/off switch integrated into the control handle.

New, more robust control handle.

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

Wide feet for more stability.

One coil heating element for uniform heat distribution.



Krampouz

KRAMPOUZ ELECTRIC CREPE MAKER - STANDARD

H mm	Ø mm	W g	Watts	Volts	Hz	Ref.	Price
160	400	17000	3000	220-240	50-60	242335	566,00



Krampouz

KRAMPOUZ ELECTRIC CREPE MAKER - COMFORT

H mm	Ø mm	W g	Watts	Volts	Hz	Ref.	Price
181	400	18000	3600	220-240	50-60	242336	980,00



MADE IN FRANCE

GREASING PAD

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

Type	L mm	l mm	Ref.	Price
buffer	120	90	159117	45,95
15 extra sheets	110	80	159121	59,20



H mm	Ø mm	W g	Watts	Volts	Ref.	Price
194	400	16400	3000	220-240	242306	517,00



WOODEN UTENSILS FOR CREPE MAKERS

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

Type	L mm	l mm	Ref.	Price
spatula	400	46	071940	3,20
round spreader	195	180	071945	1,95
flat rake	235	175	071950	3,35



MADE IN FRANCE

ABRASIVE STONE

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

L mm	l mm	H mm	Ref.	Price
160	75	75	120790	28,40



CE

NEW

SPREADING KIT

Accessory for crepe makers. Patented system for making round and regular sweet and savoury crepes. Complete kit: stainless steel spreader + ladle + spreader + spatula + brush.

L mm	l mm	H mm	W g	Ref.	Price
415	165	70	510	402188	66,40



STURDY AND SECURE BASKET



MADE IN FRANCE

CONVEYOR TOASTER OVEN CT 3000 ROLLER GRILL

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

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
470	720	385	21000	3000	230	50-60	245012	2201,00



CONVEYOR TOASTER OVEN CT 200

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

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
420	370	390	27000	2240	240	50	240522	745,00



MADE IN FRANCE

CONVEYOR TOASTER OVEN CT 540

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

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
450	530	345	21000	2300	230	50	245010	1928,00

Horizontal toaster

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



TOASTER, 1 SHELF

Has 4 Quartz tubes for evenly toasted bread.

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
440	300	290	7400	1700	230	50-60	240520	240,00



TOASTER, 2 SHELVES

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

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
440	300	400	9800	3000	230	50-60	120766	300,00



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



MADE IN FRANCE

MULTI-FUNCTION ELECTRIC OVEN

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

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
595	610	590	36000	3000	230	50-60	245060	1542,00



OVEN BROOM WITH SCRAPER

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

L mm	Ref.	Price
365	150081	7,20



MECHANICAL MICROWAVE OVEN 28 L

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

Type	L mm	l mm	H mm	Ø mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
microwave	539	425	300		2800	16000	900	230	50	240202	260,00
glass tray				270						240120	69,60
bulb										240121	21,70



MECHANICAL MICROWAVE OVEN

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

Type	L mm	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
microwave	483	398	281	2300	13600	900	230	50	120008	345,00
glass tray					62				240122	43,30



FIXED-HEARTH OVEN WITH 10 PRE-SET PROGRAMMES

PROGRAMMABLE MICROWAVE OVEN 25 L

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

L mm	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
510	430	310	2500	14100	1000	230	50	240150	610,00

IDEAL FOR SELF-SERVICE, EASY TO USE BY CONSUMERS



ONE-TOUCH MICROWAVE OVEN

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

L mm	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
510	430	310	2500	14100	1000	230	50	240213	650,00

HEAVY DUTY PROFESSIONAL MODEL WITH 2 SHELVES



MICROWAVE OVEN 2 MAGNETRONS 35 L

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

L mm	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
570	512	370	3500	30500	3200	230	50	240215	2200,00

FOR SAUCES, SPACE-SAVING



MADE IN FRANCE CE

BAIN MARIE WITH DRAIN

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

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
620	370	235	9000	1200	230	50/60	867101	455,30



BAIN MARIE

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

L mm	l mm	H mm	Nbr shap.	L shap. mm	l shap. mm	H shap. mm	Watts	Volts	Hz	Ref.	Price
985	220	320	5	176	162	150	700	230	50-60	868506	540,00





HOT DOG WARMER

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

Type	L mm	l mm	H mm	Watts	Volts	Hz	Ref.	Price
	440	280	350	1000	230	50-60	240550	385,00
glass handle							240552	118,00

HEATED WALLS AND LID FOR OPTIMAL TEMPERATURE MAINTENANCE



RICE COOKER

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

L mm	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
480	455	335	1000	9250	1950	230	50	245030	250,00





MADE IN FRANCE

EGG COOKER

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

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
420	215	255	4500	1200	230	50-60	245020	484,00



3-LEGGED GAS BURNER

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

L mm	l mm	H mm	W g	Watts	Ref.	Price
410	310	165	6700	8600	240466	76,20



MADE IN FRANCE

ELECTRIC SALAMANDER GRILL

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

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
640	600	590	56000	3000	220-240	50-60	245611	3504,00



BUTANE CONNECTION KIT

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

Type	L mm	l mm	W g	Ref.	Price
butane	2			240468	67,00
propane	1500	20	600	240469	58,35



MADE IN FRANCE

Stainless steel frame.
Cast iron grill.
Removable grid, removable stainless steel burner crown and backplate.
Temperature control button with idle position and safety thermocouple.

Has an adapter for small saucepans.
Works on butane-propane and with natural gas injector kit.
Easy to maintain and clean.





PASTRY GAS BURNER

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

L mm	l mm	H mm	W g	Watts	Ref.	Price
670	510	180	22000	7000	245424	1106,00

PASTRY GAS BURNER

Rack dimensions: 380x280 mm.

L mm	l mm	H mm	W g	Watts	Ref.	Price
350	510	180	12000	7000	245420	732,00


© Ferrand-Rina Nurra



DEEP FRYER WITH BASKET

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

L mm	H mm	Ø mm	C cl	Ref.	Price
389	158	320	600	062060	145,00
425	195	400	1220	062062	221,00
479	208	450	1730	062063	330,00



DEEP FRYER WITHOUT BASKET

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

L mm	H mm	Ø mm	C cl	Ref.	Price
389	158	320	600	062070	83,40
425	195	400	1220	062072	137,00
479	208	450	1730	062073	193,00



BASKET FOR STOVE TOP DEEP FRYERS

Tin-plated wire basket.

Ø mm	C cl	Ref.	Price
320	600	062080	73,30
400	1220	062082	99,30
450	1730	062083	160,00



ENAMELLED FRYING PAN

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

H mm	Ø mm	C cl	Th. mm	Ref.	Price
65	240	170	0,8	062084	25,50



REVERSIBLE PLANCHA/GRILL

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

L mm	L utile mm	l mm	H mm	Ref.	Price
590	500	350	30	071058	146,00



071116



071118



071120



071191

MADE IN FRANCE CHASSEUR 1924

CAST IRON GRILL

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

Type	L mm	l mm	Ref.	Price
rectangle	375	225	071116	96,70
square	255	255	071118	75,70
oval	530	230	071120	109,00
beef Grill	370	220	071191	75,80



MADE IN FRANCE CHASSEUR 1924

BLACK CAST IRON GRIDDLE

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

Ø mm	Ref.	Price
300	071122	96,70



© Ferrandi-Rina Nurra



MADE IN FRANCE CHASSEUR 1924

CAST IRON PLANCHA/GRILL

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

L mm	l mm	H mm	Ref.	Price
420	240	30	071190	140,00







From kitchen to table

CASSEROLE DISHES COME WITH 2 BUTTONS

- Heavy-duty 2-layer enamel interior.
- Ergonomic and comfortable handles.
- Heat-tolerant lid knob.
- Even heat distribution for even cooking.
- Heat retention.
- Cooking in cast iron which preserves the nutritional qualities of the food.
- Black inner coating extending product life.
- Ideal for show cooking, such as "Scrambles" or "Food court".
- Enamelled base that does not scratch cooking plates or serving tables.
- Overall dimensions without handles.
- Lid comes with 2 buttons: 1 brass and 1 stainless steel for oven.



BLACK ROUND CASSEROLE DISH

Ø mm	H mm	C cl	Ref.	Price
160	120	140	071158	131,00
180	130	180	071100	141,00
200	135	250	071102	151,00
240	160	400	071104	195,00
280	180	610	071106	250,00
320	190	880	071103	326,00



BLACK OVAL CASSEROLE DISH

L mm	l mm	H mm	C cl	Ref.	Price
217	177	118	100	071111	123,00
330	200	165	400	071108	195,00
380	260	170	600	071101	250,00
430	280	190	850	071114	306,00



SHALLOW CASSEROLE DISH

Ø mm	H mm	C cl	Ref.	Price
200	120	180	071097	140,00
240	95	280	071099	175,00



INDIVIDUAL CASSEROLE DISH

Couleur	Finition	Ø mm	H mm	C cl	Ref.	Price
Noir	Mat	100	90	35	071098	75,60



RED ROUND CASSEROLE DISH

Ø mm	H mm	C cl	Ref.	Price
200	135	250	186403	151,00
240	160	400	186404	194,00
280	180	610	186405	250,00



RED OVAL CASSEROLE DISH

L mm	l mm	H mm	C cl	Ref.	Price
310	260	170	560	186409	235,00







CANDIED CHESTNUT ROUND CASSEROLE DISH

H mm	C cl	Ref.	Price
130	180	071146	141,00
160	400	071148	194,00
180	610	071154	250,00



CANDIED CHESTNUT OVAL CASSEROLE DISH

L mm	l mm	H mm	C cl	Ref.	Price
310	260	170	600	071157	250,00



INVICTA

BLACK ROUND CASSEROLE DISH

Water tank lid.

Ø mm	H mm	C cl	Ref.	Price
180	130	180	071518	96,50
200	135	250	071520	108,00
240	160	400	071527	136,00
280	180	610	071528	185,00



INVICTA

BLACK OVAL CASSEROLE DISH

Water tank lid.

L mm	l mm	H mm	C cl	Ref.	Price
330	200	165	400	071627	136,00
310	260	170	600	071631	176,00
350	280	190	850	071635	234,00





BLACK INDIVIDUAL PLATTER

L mm	l mm	H mm	C cl	Ref.	Price
230	125	50	90	071094	63,00





BLACK TERRINE DISH WITH LID

L mm	l mm	H mm	C cl	Ref.	Price
315	110	115	110	071070	120,00
360	110	115	125	071072	140,00





RED ROASTING DISH

L mm	l mm	H mm	C cl	Ref.	Price
275	140	40	75	070995	70,45
340	180	50	150	070996	80,95
395	220	55	200	070997	125,00



RED RECTANGULAR ROASTING DISH

L mm	l mm	H mm	C cl	Ref.	Price
400	250	70	450	071093	151,00



RED TERRINE DISH WITH LID

L mm	l mm	H mm	C cl	Ref.	Price
315	110	115	110	071074	120,00
360	110	115	125	071076	140,00





ROUND EGG DISH

Ø mm	H mm	C cl	Ref.	Price
160	25	30	071091	63,00



ROUND EGG DISH

Ø mm	H mm	C cl	Ref.	Price
160	25	30	071089	63,00



BLACK ROUND DEEP OVEN DISH

Ø mm	H mm	C cl	W g	Ref.	Price
150	50	50	800	071078	59,90
180	50	70	1100	071081	70,45
220	50	100	1500	070994	80,95





OVAL DISH

L mm	l mm	H mm	C cl	W g	Ref.	Price
255	155	55	50	1100	071083	70,45



OVAL DISH

L mm	l mm	H mm	C cl	W g	Ref.	Price
255	155	55	50	800	071085	70,45
340	210	65	120		071087	86,25

Easy-to-use compact machine

Tabletop machine, simple to use.

Busch pump power 4 m3/hour.

Can be used with all types of bag.

10 pre-set programmes.

Slow vacuum function for hot food.

Marinating function.

Vacuum sensor.

Vacuum meter.

Predisposition for vacuum packing in GN containers.

Final vacuum: 2.0 mbar.

CONVENIENT AND SIMPLE CONTROL PANEL



CE

MISTRAL+ VACUUM SEALER MACHINE

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

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
560	560	520	62000	900	230	50-60	267053	5165,00



CE

AUSTER+ VACUUM SEALER MACHINE

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

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
380	475	390	26000	350	230	50-60	267050	3455,00



CE

EOS+ VACUUM SEALER MACHINE

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

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
445	455	460	36000	450	230	50-60	267051	3878,00

External suction machine



COMPACT AND AUTOMATIC



VACUUM SEALER MACHINE MIDI

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

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
510	295	180	12000	850	230	50-60	185406	1276,00



CE

FRESH VACUUM SEALER MACHINE

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

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
385	300	170	6000	380	230	50	267004	495,00



OIL FOR VACUUM SEALER MACHINE PUMPS

Viscosity of 32.

C cl	Ref.	Price
50	267099	39,15



NEW

RELIFE BAGS

PE-EVOH-PE bag. 100% recyclable materials. Suitable for pasteurisation at 90°C for a maximum of 2 hours. Suitable for freezing at -25°C for a maximum of 2 hours. Suitable for EO sterilisation.

L mm	l mm	Th. mm	U.V.	Cdt.	Ref.	Price
300	150	0,09	1	100	267037	13,80
300	200	0,09	1	100	267038	19,45
350	250	0,09	1	100	267039	27,55
400	300	0,09	1	100	267040	38,10



-20°C +40°C

TEXTURED VACUUM SEAL POUCH

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

L mm	l mm	Th. mm	U.V.	Cdt.	Ref.	Price
300	150	0,09	1	100	267011	12,15
550	120	0,09	1	100	267012	16,90
300	200	0,09	1	100	267013	19,15
350	250	0,09	1	100	267014	28,25
400	300	0,09	1	100	267016	33,20



-20°C +40°C

VACUUM SEAL COOKING POUCH

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

L mm	l mm	Th. mm	U.V.	Cdt.	Ref.	Price
400	150	0,09	1	100	267042	15,15
300	200	0,09	1	100	267043	15,10
350	250	0,09	1	100	267044	18,55
400	300	0,09	1	100	267046	25,25
500	400	0,09	1	100	267047	42,15



MADE IN FRANCE -20°C +40°C

VACUUM SEAL COOKING POUCH

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

L mm	l mm	Th. mm	U.V.	Cdt.	Ref.	Price
300	150	0,14	1	100	267022	19,70
300	200	0,14	1	100	267023	22,50
350	250	0,14	1	100	267024	30,75
400	300	0,14	1	100	267026	39,60
500	400	0,14	1	100	267027	65,30
600	400	0,14	1	100	267028	107,00



ADHESIVE SEAL FOR VACUUM SEAL POUCHES

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

L mm	l mm	Th. mm	Ref.	Price
4000	10	3	250544	4,75



-40°C +100°C

TEXTURED VACUUM SEAL POUCHES

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

L mm	l mm	Th. mm	Ref.	Price
300	150	0,09	267018	21,70
300	200	0,09	267019	28,90
350	250	0,09	267020	42,00
400	300	0,09	267021	57,70



-20°C +100°C

VACUUM SEAL COOKING POUCH

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

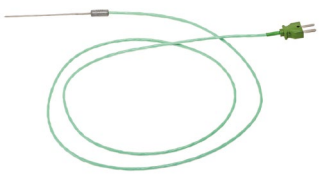
L mm	l mm	Th. mm	Ref.	Price
300	150	0,08	267032	15,55
300	200	0,08	267034	22,55
350	250	0,08	267035	32,00
400	300	0,08	267036	45,55



SOUS VIDE COOKING THERMOMETER

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

L mm	Ø mm	Ref.	Price
60	1,2	250538	117,00
120	1,2	250539	117,00



SOUS VIDE COOKING THERMOMETER

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

L mm	Ø mm	Ref.	Price
60	1	250541	151,00



IP 65

THERMOCOUPLE THERMOMETER

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

L mm	l mm	Ø mm	Ref.	Price
80	42		250528	82,35
120		3,2	250536	93,75



ACCURACY 0.1°C FOR COOKING AT EXACT TEMPERATURES





VACOOK IMMERSION HEATER WITH SENSOR

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

Type	L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
immersion heater	130	260	370	4500	2100	230	50-60	120735	1732,00
spare sensor								120739	235,00
scalloped lid	530	325	60					748901	58,65

HYDRO PRO IMMERSION HEATER

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

l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
93	170	2000	1485	240	50	120752	880,00

EXOGLASS® WHIPS



Untwistable head thanks to memory wires



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



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

RESISTANCE
Exoglass® handle: composite material that is waterproof.

EFFICACITY
Specially shaped handle to avoid slipping.

Made by MATFER BOURGEAT

NF

+220°C

+ Perfectly homogeneous mixture

Rotating spiral for easy mixing





FLAT SPIRAL WIRE WHISK FOR LIQUIDS

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

L mm	L mm utile	Ø shap. mm	Ref.	Price
340	180	85	111055	31,00



SAUCE WHISK

L mm	L mm utile	Ref.	Price
250	150	111022	15,00
300	185	111023	18,90
350	215	111024	19,70
400	240	111025	21,40
450	245	111026	29,20
500	245	111027	33,75



HEAVY DUTY WHISK

Special for mayonnaise and other firm creams.

L mm	L mm utile	Ref.	Price
400	240	111035	35,50
450	245	111036	37,45



	Ref.	Price
PACK OF 3 WHISKS	111002	54,00





EGG WHITE WHISK

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

L mm	L mm utile	Ø mm	Ref.	Price
450	245	120	111046	36,40



MORE COMFORTABLE FULL HANDLE



Solid handle.

Welded stainless steel wire.

Ideal for removing your preparations from oil without being splashed.



SPIDER STRAINER

L mm	Ø mm	Ref.	Price
400	130	112293	19,65
400	150	112294	22,80
480	180	112295	25,60
480	200	112296	29,00
560	220	112297	32,20
560	240	112298	34,70
560	280	112300	42,90



PORTION LADLE

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

Type	L mm	C cl	Ref.	Price
blue	317	6	112730	11,40
grey	365	12	112731	12,45
green	365	17,5	112732	13,60

Monobloc construction with indication of size and capacity







MONOBLOC LADLE

L mm	Ø mm	C cl	Ref.	Price
360	60	5	112021	9,00
400	80	12,5	112022	11,35
440	100	25	112023	13,60
490	120	50	112024	17,30
570	140	75	112025	29,60
590	160	100	112026	36,90
640	200	200	112028	59,00



MONOBLOC STRAINER

L mm	Ø mm	Ref.	Price
385	80	112061	9,20
420	100	112062	10,80
480	120	112063	13,75
530	140	112064	17,95
600	160	112065	21,10
650	180	112066	40,05



Monobloc stainless steel.

Perfectly meets the needs of professionals and communities.

Long handle to avoid burns and projections.

Large hook to hang it up and keep it handy.

Easy to clean and meets the requirements of hygiene standards.

Very durable and withstands major temperature variations.

Scraper to collect food without the oil.



PERFORATED SPATULA

Perforated scraper to collect food without the oil.

L mm	l mm	Ref.	Price
500	120	112404	24,55



SPATULA

Scraper to collect food without the oil.

L mm	l mm	Ref.	Price
500	120	112405	24,60



SHALLOW LADLE

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

Type	L mm	C cl	Ref.	Price
straight	370	550	112040	14,30
side	340	700	112041	14,30

Made by MATFER BOURGEAT · +220°C

SKIM'ALL

The combination of a spider strainer and a skimmer

\+ Fine grid for draining small delicate products



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

STRENGTH
Exoglass® composite material.



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

MULTIPURPOSE
Products retained thanks to a raised rim.



SKIM'ALL
Handle length: 410 mm.

L mm	Ø mm	Ref.	Price
425	120	112282	36,75

STABILITY
Two ears for excellent stability.

KEEPS ITS SHAPE
Exoglass® composite material.

FINE SIFTING
Triple fine stainless steel sieve mesh.

SOLID
Reinforced with stainless steel cross-wires.

ERGONOMIC
Sturdy, unbendable monobloc handle and body.

COMFORT
Solid heat-resistant handle.



Made by MATFER BOURGEAT

L mm	H mm	Ø mm	Ø maille mm	W g	Ref.	Price
410	220	200	0.45	500	017360	79,50
490	270	255	0.45	700	017362	106,00

BOUILLON STRAINER

EXOGLASS

Monobloc with triple stainless steel canvas

\+ Ultra-fine mesh for perfectly smooth sauces





EXOGLASS® SIEVE STRAINER

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

L mm	H mm	Ø mm	Ø maille mm	Ref.	Price
410	95	200	0.70	017364	68,50
410	95	200	1.00	017365	68,50

BOUILLON STRAINER HOLDER

EXOGLASS

Effortlessly pour out your preparations







DEMONTABLE
Detachable for easy storage and perfect cleaning.

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



ROBUST
Robust design allowing the user to crush its contents.

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

STABLE
Bouillon strainer firmly secured in its holder.

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

Made by MATFER BOURGEAT

BOUILLON STRAINER HOLDER

L mm	l mm	H mm	Ø mm	Ref.	Price
260	240	165	200	017363	58,90



CONICAL COLANDER WITH TWO HANDLES

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

l mm	H mm	Ø mm	C cl	Ref.	Price
310	110	240	350	713824	97,95
349	125	280	500	713828	122,00
366	140	320	700	713832	132,00
420	155	360	1000	713836	163,00
464	180	400	1500	713840	187,00



CONICAL COLANDER WITH HOOPED BASE

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

l mm	H mm	Ø mm	C cl	Ref.	Price
640	250	450	2300	713245	225,00
700	280	500	3100	713250	250,00



FRUIT COLANDER

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

l mm	H mm	Ø mm	C cl	Ref.	Price
285	127	205	300	017241	16,50
338	140	250	455	017242	19,80



CONICAL COLANDER WITH HOOPED BASE

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

l mm	H mm	Ø mm	C cl	Ref.	Price
776	330	600	6700	529560	244,00



FAT SKIMMER

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

l mm	H mm	Ø mm	C cl	Ref.	Price
382	145	280	760	528028	81,20
445	165	320	1100	528032	84,85
483	180	360	1500	528036	96,40



FAT SKIMMER

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

L mm	H mm	Ø mm	C cl	Ref.	Price
547	135	240	500	528124	62,60
630	145	280	460	528128	73,30



FAT SKIMMER

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

L mm	H mm	Ø mm	C cl	Ref.	Price
475	110	240	300	712724	78,20
516	125	280	500	712728	85,40



STRAINER

Polypropylene. Very lightweight and robust. Easy to maintain.

H mm	Ø mm	C cl	Ref.	Price
145	320	270	071452	7,95
160	360	400	071456	10,10



WENCO STRAINER

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

Type	L mm	Ø mm	Ref.	Price
strainer	370	300	071389	146,00
strainer	370	350	071391	169,00
spare sheet		300	071399	70,70
spare sheet		350	071401	80,70









BOUILLON STRAINER HOLDER

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

H mm	Ref.	Price
215	116515	25,95



CONICAL STRAINER

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

L mm	H mm	Ø mm	Ref.	Price
92	65	100	017330	16,35
145	120	135	017332	14,50
160	180	185	017334	15,75
160	200	210	017335	18,00
175	230	230	017337	20,00



REINFORCED STRAINER

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

L mm	Ø mm	Ref.	Price
500	220	071370	45,45
540	260	071372	49,50
580	300	071374	59,20



SMALL STAINLESS STEEL STRAINER

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

L mm	Ø mm	Ref.	Price
210	70	020420	5,85
260	100	020422	8,10
310	160	020424	14,80
350	200	020426	23,70
330	180	020425	17,00





PACK OF 5 CHEESE OR SAUCE CLOTHS

Twisted cotton twill, hemmed.

L mm	l mm	Ref.	Price
870	700	017410	114,00



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



EXOGLASS® SLOTTED TURNER

Type	L mm	l mm	Ref.	Price
black	300	90	112419	7,15
grey	300	90	112420	7,15
blue	300	90	112421	7,10
red	300	90	112422	7,10



EXOGLASS® BENT TURNER

Type	L mm	l mm	Ref.	Price
black	300	85	112429	7,25
grey	300	85	112430	7,25



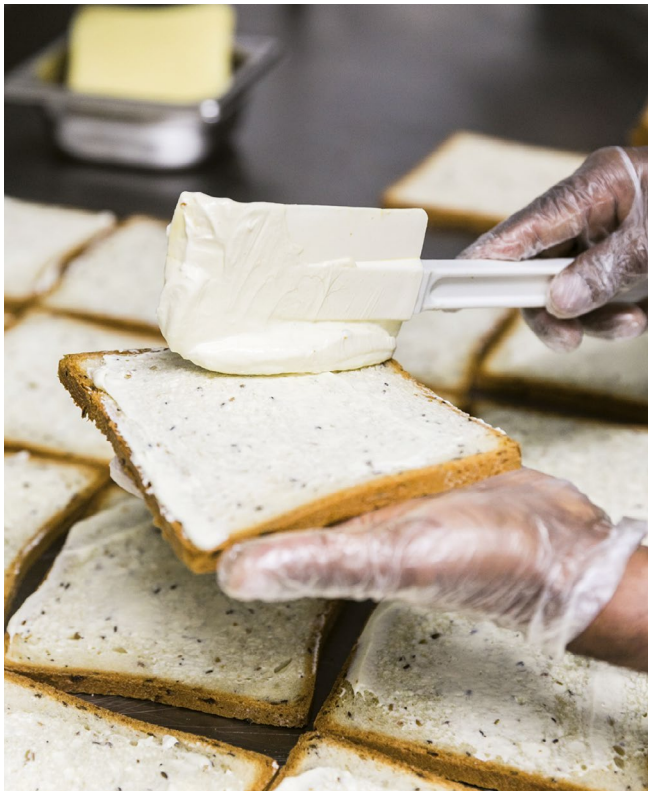
EXOGLASS® BEVELLED SPATULA

L mm	l mm	Ref.	Price
350	64	113501	5,70

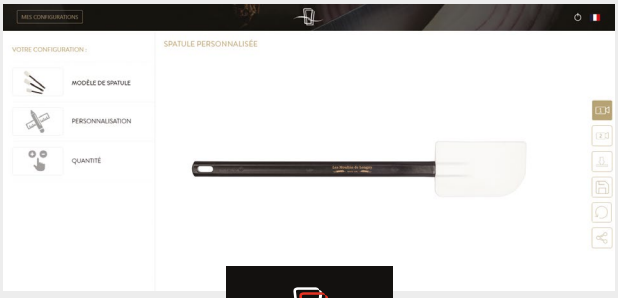


EXOGLASS® SPATULA

L mm	l mm	Ref.	Price
250	40	113025	4,25
300	48	113030	5,65
350	55	113035	6,00
400	64	113040	7,85
450	71	113045	10,40
500	79	113050	12,50



PERSONALIZE YOUR ELVEO SPATULA FROM OUR DIGITAL CATALOG



MATFER BOURGEAT
LA PASSION DU GOÛT
DEPUIS 1814





Made by MATFER BOURGEAT | +70°C

ELVEA SPATULA

Allows you to recover the totality of creams and sauces.

L mm	L utile mm	l mm	Ref.	Price
250	90	52	113525	6,65
350	115	70	113535	8,10
420	115	70	113545	9,65



Made by MATFER BOURGEAT | +260°C

ELVEO SPATULA

Flexible silicone scraper to perfectly scrape the bottom of containers.

L mm	L utile mm	l mm	Ref.	Price
250	83	52	113724	15,50
350	115	70	113735	17,30
420	115	70	113745	21,00



Made by MATFER BOURGEAT | +70°C

SPATULON HOLLOWED SPATULA

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

L mm	L utile mm	l mm	Ref.	Price
250	100	70	113825	8,80
350	110	70	113833	10,65



Made by MATFER BOURGEAT | +260°C

ELVEO SPATULA

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

L mm	L utile mm	l mm	Ref.	Price
250	83	30	113720	15,00





EXOGLASS® COOKING SPOON

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

Type	L mm	l mm	Ref.	Price
beige	300	49	113330	5,20
red	300	49	113332	5,65
beige	380	58	113338	7,55
beige	450	71	113345	9,80



BEECHWOOD COOKING SPOON

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

L mm	Ref.	Price
250	071985	1,55
300	114131	1,70
350	114132	2,10
400	071991	2,55



BEECHWOOD SCRAPER SPATULA

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

L mm	Ref.	Price
300	114141	3,10



BEECHWOOD SPATULA

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

L mm	Ref.	Price
250	114112	2,25
300	114113	2,55
350	114114	3,20
400	114115	3,80
500	114117	5,10
600	114118	6,00
800	114120	13,60
1000	114121	23,35
1200	114122	27,90



Stainless steel. Polypropylene handle.



PLANCHA SPATULA

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

L mm	l mm	Ref.	Price
270	100	112668	15,00



WOK SPATULA

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

L mm	l mm	Ref.	Price
360	100	112667	15,00



PANINI SPATULA

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

L mm	l mm	Ref.	Price
310	98	112663	16,40



STAINLESS STEEL TURNERS/SPATULAS

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

Type	l mm	Ref.	Price
non-perforated	75	112664	23,70
perforated	75	112666	25,30



NEW



PLANCHA AND BRASERO SPATULA

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

L mm	l mm	Ref.	Price
280	90	112669	23,90



BENT BURGER TURNER

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

L mm	l mm	Ref.	Price
290	100	112662	23,30



NEW

STEAK PRESS

Enamelled cast iron press. Grooved plate imprinting a typical 'grill' pattern on the meat. Solid wood handle.

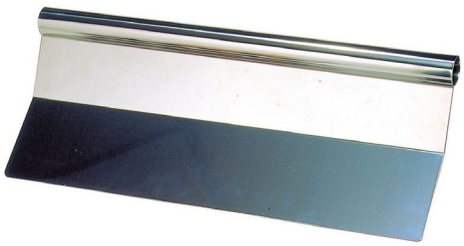
L mm	l mm	H mm	W g	Ref.	Price
20	10	6	1100	112661	29,00



SPATULA

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

Type	L mm	l mm	Ref.	Price
non-perforated	278	60	072040	11,30
perforated	293	80	072045	12,30



Made by MATFER BOURGEAT

OMELETTE SCOOP

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

L mm	l mm	Ref.	Price
470	200	112035	64,25



Made by MATFER BOURGEAT +220°C NF

CHIP PORTION SCOOP

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

L mm	l mm	Ref.	Price
360	100	116260	17,45



EXOGLASS® PERFORATED COOKING SPOON

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

Type	L mm	Ref.	Price
white	340	650102	6,85
clear, résistant à +90°C	340	650103	6,85
black	340	650104	6,85
red	340	650105	6,85



EXOGLASS® COOKING SPOON

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

Type	L mm	Ref.	Price
white	340	650112	6,85
clear, résistant à +90°C	340	650113	6,85
black	340	650114	6,85
black	340	650115	6,85



MULTI-PURPOSE TONGS NON-SLIP HANDLE

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

Type	L mm	Ref.	Price
green	240	071688	8,60
blue	240	071689	8,60
yellow	240	071690	8,60
red	240	071694	8,60
black	240	071696	8,60
red	300	071698	12,00
red	400	071699	14,10



EXOGLASS® MULTI-PURPOSE TONGS

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

Type	L mm	Ref.	Price
grey	240	112435	8,55
white	240	112437	8,55
black	240	112438	8,55
clear, resistant à +90°C	240	650203	9,50
red	240	112439	8,55
white	300	650132	9,35
black	300	650134	9,35



EXOGLASS® DUOLON TONGS

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

L mm	Ref.	Price
290	112425	11,15



MULTI-PURPOSE TONGS

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

L mm	Ref.	Price
240	652015	6,75
300	652016	7,85
400	652017	8,75



Tablette de dépose ergonomique



Sésame: bacs et couvercle scellable et entièrement réutilisable





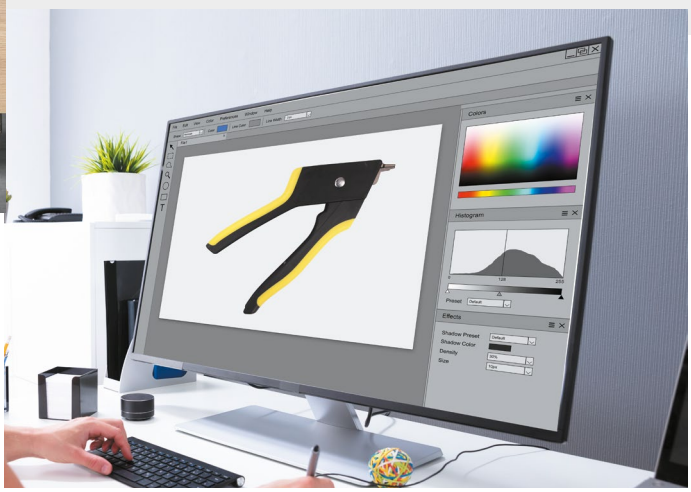
Table de trie Harmonie



Made by MATFER BOURGEAT

ergo

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



Pince à décoincer les bacs

Chariots de transport, de stockage et d'égouttage



Grands outils





Hot and cold kitchen furniture for starred chefs

Made by MATFER BOURGEAT +220°C NF

IMPROVES OPERATOR COMFORT AND REDUCES FATIGUE



111200

111201

111202

111203

111204

111200

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

111201 / 111202

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

111203

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

111204

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





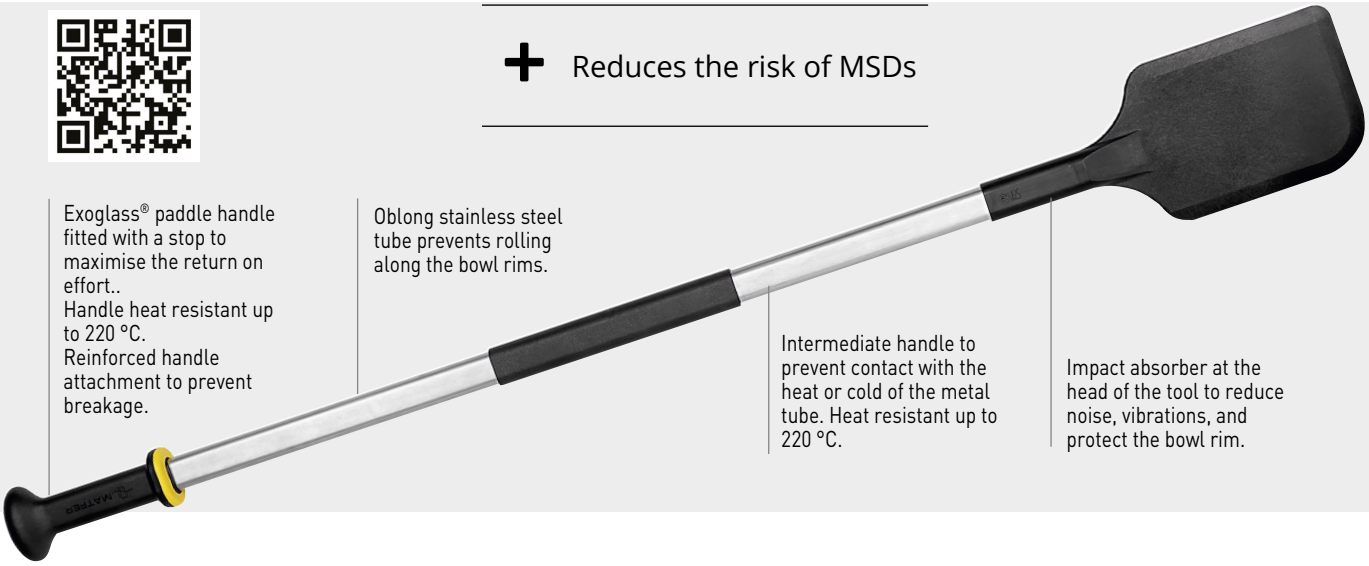
“The handling is very pleasant.”

ERGO FOR LARGE TOOLS

- Ergonomic range. Improves user comfort, reduces fatigue, and reduces the risk of MSDs.
- Vertical and correct tool body position. Wrist stays in line with your forearm.
- Can be held several different ways for improved effort management.
- Can be hung by its knob. Holder Ref. 111205.

Type	L mm	L utile mm	W g	Ref.	Price	
reduction spatula	800	230	1138	111199	222,00	NEW
reduction spatula	1200	230	1550	111200	244,00	
Exoglass spatula	800	316	840	111201	106,00	
Exoglass spatula	1200	316	1240	111202	139,00	
square whisk	800	219	940	111203	240,00	
giant whisk	1200	312	1400	111204	275,00	

+ Reduces the risk of MSDs



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

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





SCOOP/SKIMMER

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

Type	L mm	l mm	C cl	Th. mm	W g	Ref.	Price
round ladle	235	160	240	25	385	111206	39,00
food skimmer	235	160	240	25	375	111207	39,00



WALL BRACKET

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

L mm	l mm	W g	Ref.	Price
500	52	620	111205	28,90







GIANT STEAK TONGS

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

L mm	Ref.	Price
530	112411	42,00



GIANT LADLE

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

Type	L mm	Ø mm	C cl	Ref.	Price
giant ladle	800	200	200	112019	180,00
round ladle	430	200	200	112018	129,00



GIANT SCOOPS AND SPATULAS

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

Type	L mm	l mm	H mm	Ref.	Price
scoop	320	260	1150	112016	91,50
skimmer	850	230		071230	103,00

Made by MATFER BOURGEAT | -20°C | +200°C

THERMOMETERS
EXOGLASS





RIGID SPATULA WITH THERMOMETER

L mm	Ref.	Price
385	113090	52,20

Exoglass® composite material handle withstanding 220°C.

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





ELVEO SPATULA WITH THERMOMETER

Allows mixing by perfectly scraping the contents of the container.

L mm	Ref.	Price
385	113092	60,35

2 tools in 1.

Allows you to control the temperature of preparations during cooking.

Waterproof thermometer but not dishwasher safe.

The handle is dishwasher safe.





IP 67 | CE | +230°C

MATFER OVEN THERMOMETER

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

l mm	H mm	W g	Ref.	Price
150	39	185	250518	48,75



IP 67 | CE | -40°C | +230°C

THERMOMETER

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

L mm	Ref.	Price
210	250520	36,10



IP 65 | CE | -50°C | +200°C

THERMOMETER

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

L mm	Ref.	Price
110	072271	57,85



IP 65 | CE | -50°C | +300°C

THERMOMETER

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

L mm	Ref.	Price
295	250501	34,00



IP 65 | -50°C | +350°C | CE

THERMOMETER

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

L mm	l mm	Ref.	Price
210	42	250515	65,70





IP 65

THERMOCOUPLE THERMOMETER

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

Type	L mm	l mm	Ø mm	Ref.	Price
thermometer	80	42		250528	82,35
sensor	120		3,2	250536	93,75

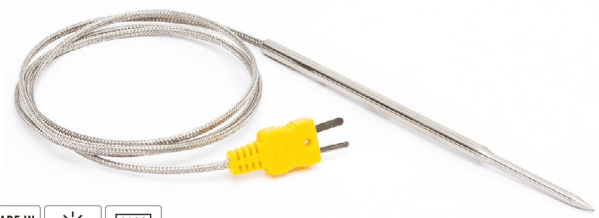


IP 65 | -50°C | +300°C | CE

THERMOMETER

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

L mm	W g	Ref.	Price
100	74	250514	32,15



MADE IN FRANCE | +300°C

THERMOCOUPLE THERMOMETER

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

L mm	Ø mm	Ref.	Price
170	4	250537	135,00



THERMOMETER CASE

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

L mm	l mm	H mm	Ref.	Price
235	200	50	262527	16,00

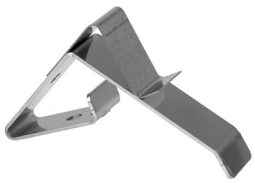


0°C +300°C CE

THERMOMETER WITH ALARM

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

Type	L mm	l mm	H mm	W g	Ref.	Price
thermometer	125	25	18	250	072266	55,80
spare sensor	150				072264	23,20





CLIP-ON HOLDER FOR THERMOMETERS

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

	Ref.	Price
	250510	29,55



IP 54 -40°C +200°C CE

PEN THERMOMETER

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

L mm	Ref.	Price
166	250502	27,50



IP 65 -50°C +300°C CE

PEN THERMOMETER

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

L mm	Ref.	Price
210	250503	33,50



IP 67 -50°C +200°C CE

PEN THERMOMETER

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

L mm	Ref.	Price
200	250513	41,55

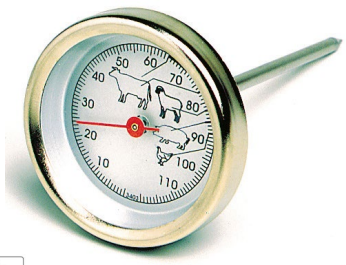


MADE IN FRANCE +30°C +100°C

THERMOMETER

Glass. Diameter 7 mm. Manual thermometer.

L mm	Ref.	Price
240	250340	9,65



+120°C

DIAL THERMOMETER

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

L mm	Ref.	Price
115	250345	12,50



+50°C +300°C

OVEN THERMOMETER

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

L mm	Ref.	Price
163	250350	19,50





+120°C

MANUAL THERMOMETER

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

Type	L mm	Ref.	Price
cooking	300	250325	11,75

NEW



IP 65 -50°C +300°C

Very quick measurement time. Resolution: 0.1 °C. Robust folding probe. Induction-compatible. Complies with Standard EN13485 allowing official controls on receiving docks.

L mm	l mm	H mm	Ref.	Price
230	90	36	250572	49,00

NEW



MADE IN FRANCE IP 65 -50°C +300°C

L mm	l mm	H mm	Ref.	Price
240	50	50	250551	33,10

NEW



MADE IN FRANCE IP 67 -50°C +300°C

Resolution: 0.1 °C. Induction-compatible.

L mm	l mm	H mm	Ø mm	W g	Ref.	Price
315	120	30	9	200	250573	63,00

INDUCTION-COMPATIBLE



+60°C

MANUAL THERMOMETER

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

Type	L mm	U.V.	Ref.	Price
water	300	1	250315	9,90

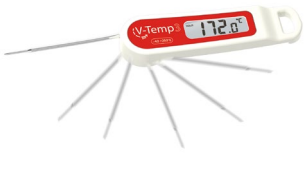


IP 65 -55°C +250°C

FOLDING DUO INFRARED THERMOMETER

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

L mm	l mm	U.V.	Ref.	Price
160	38	1	250545	186,00



IP 67 -40°C +250°C

FOLDING THERMOMETER

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

L mm	l mm	H mm	U.V.	Ref.	Price
150	39	20	1	250550	48,70



IP 65 -50°C +300°C

FOLDING TEMPERATURE PROBE

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

L mm	l mm	U.V.	Ref.	Price
135	40	1	250546	33,25





MADE IN FRANCE

MATFER SILICONE BRUSH

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

L mm	l mm	Ref.	Price
220	40	113042	22,25



SPICE BALL

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

L mm	Ø mm	Ref.	Price
130	45	071351	17,65



SAUCE SYRINGE

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

L mm	C cl	Ref.	Price
175	6	215452	37,00



SILICONE BRUSH

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

L mm	l mm	Ref.	Price
195	40	113041	16,00



WOK BRUSH

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

L mm	l mm	Ref.	Price
215	76	405336	15,05



FAT SEPARATOR JUG

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

L mm	H mm	Ø mm	C cl	Ref.	Price
200	135	122	100	251010	16,10

To post recipes, orders, and notices

Tarifold pouches, airtight closure.

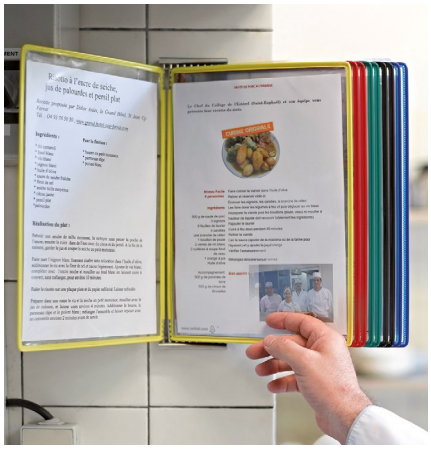
Washable PVC.

Very durable.

Easy to maintain and clean.















TARIFOLD 5 ADHESIVE POUCHES

Type	L mm	l mm	Ref.	Price
A4 format	340	255	019028	30,30

TARIFOLD 5 MAGNETIC POUCHES

Type	L mm	l mm	Ref.	Price
A4 format	340	255	019029	64,55

TARIFOLD WALL MOUNTING KIT 10 POUCHES

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

l mm	H mm	Ref.	Price
246	385	019044	99,35





TARIFOLD 2 DISPLAY FRAME POUCHES

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

Type	L mm	l mm	Ref.	Price
A4 format	329	242	019031	25,25

TARIFOLD 2 DISPLAY FRAME POUCHES

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

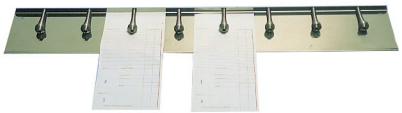
Type	L mm	l mm	Ref.	Price
A4 format	329	242	019033	25,25



TARIFOLD 10 POUCHES IN ASSORTED COLOURS

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

L mm	l mm	H mm	Ref.	Price
385	246	50	019047	63,90



RESTAURANT ORDER GRABBER WITH CLIPS

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

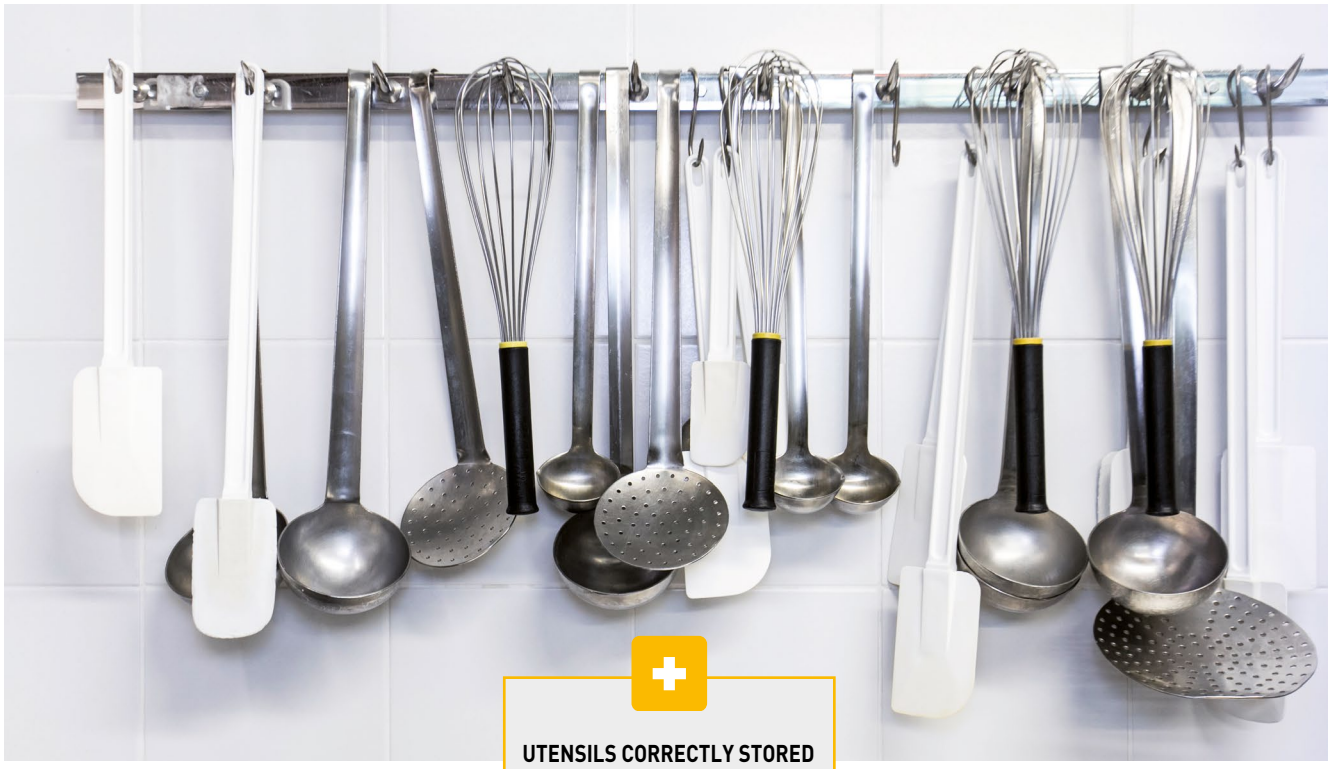
Type	L mm	l mm	Ref.	Price
8 sheets	625	100	160599	47,70
13 sheets	1000	100	169004	78,40



RESTAURANT ORDER GRABBER

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

L mm	Ref.	Price
615	665002	16,00
920	665004	21,50



UTENSILS CORRECTLY STORED = OPTIMISED ORGANISATION



WALL RACK WITH HOOKS

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

Type	L mm	Ref.	Price
5 hooks	500	719105	25,15
8 hooks	1000	719110	39,50



PERFORATED UTENSIL HOLDER

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

Type	L mm	H mm	Ref.	Price
wall-mounted sign	600	756	845760	122,00
pack of 3 hooks	300		845762	20,00
pack of 3 hooks	200		845763	19,25



WALL-MOUNTED SHELVING UNIT FOR BOTTLES

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

L mm	l mm	H mm	W g	Ref.	Price
650	105	110	1970	846007	78,10



MADE IN FRANCE

LID RACK

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

L mm	l mm	H mm	Ref.	Price
440	305	225	015210	106,00



CARVING FORK

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

L mm	U.V.	Ref.	Price
320	1	112070	34,75



MONOBLOC MEAT FORK

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

L mm	U.V.	Ref.	Price
500	1	112108	17,65



STRING HOLDER TO HANG UP

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

L mm	l mm	H mm	U.V.	Ref.	Price
180	140	240	1	100050	54,60



STRING HOLDER ON BASE

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

L mm	l mm	H mm	Ref.	Price
180	130	170	100055	161,00



MADE IN FRANCE | +220°C

TWINE

Type	W g	Ref.	Price
rotifil calibre 2TE with mandrel	1000	100070	34,30
rotifil calibre 2TE in Filpack	1000	119005	35,75
polyester calibre 3.5/2 with mandrel	1000	119001	34,40
polyester calibre 3.5/2 in Filpack	1000	119007	39,85
polyester calibre 3.5/2 (10 balls)	100	119002	37,60



MADE IN FRANCE

SET OF 12 STAINLESS STEEL SKEWERS

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

L mm	Ref.	Price
120	120829	5,95
250	120831	10,05
300	120832	11,65
350	120833	12,75
460	120830	15,45





MADE IN FRANCE

LARDING NEEDLE

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

L mm	Ref.	Price
250	120852	8,05





TRUSSING NEEDLE

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

Type	L mm	Ref.	Price
curved	150	072325	7,00
straight	200	120841	6,50
straight	250	120842	7,20

KEEPS THE PIECES FIRMLY IN PLACE



SET OF 3 STAINLESS STEEL EXTRA-STRONG SKEWERS

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

L mm	l mm	Ref.	Price
215	5	120836	14,10





STAINLESS STEEL PAELLA DISH

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

H mm	Ø mm	Th. mm	Ref.	Price
42	280	0,8	070988	48,00
42	320	0,8	070990	57,10
42	360	0,8	070992	66,30
42	400	0,8	070993	79,60



POLISHED STEEL PAELLA DISH

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

H mm	Ø mm	Th. mm	Ref.	Price
35	200	0,8	070522	6,65
35	240	0,8	070523	7,20
43	280	0,8	070528	8,30
43	320	1	071037	11,20
44	360	1	071038	13,30
49	400	1,2	071041	15,60
63	700	2	071050	82,60
73	900	2	071052	159,00



Made by MATFER BOURGEAT +250°C

NON-STICK PAELLA DISH

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

l mm	H mm	Ø mm	Th. mm	Ref.	Price
445	50	360	5	664536	67,80
485	50	400	5	664540	81,50
589	60	500	5	664550	181,00



PAELLA GAS BURNER

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

Type	H mm	Ø mm	Watts	Ref.	Price
2 rings	120	400	8000	071055	70,35
3 rings	120	600	11000	071057	118,00



PAELLA GAS BURNER STAND

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

H mm	Ref.	Price
700	071059	44,85



COMMERCIAL SMOKING GUN

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

L mm	l mm	H mm	W g	Ref.	Price
140	80	165	870	185508	285,00





SACKS OF SAWDUST AND SHAVINGS FOR FOOD SMOKERS

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

Type	C cl	W g	Ref.	Price
sawdust		15000	159105	39,15
sawdust	1000		159115	11,20
shavings	1000		159116	12,00

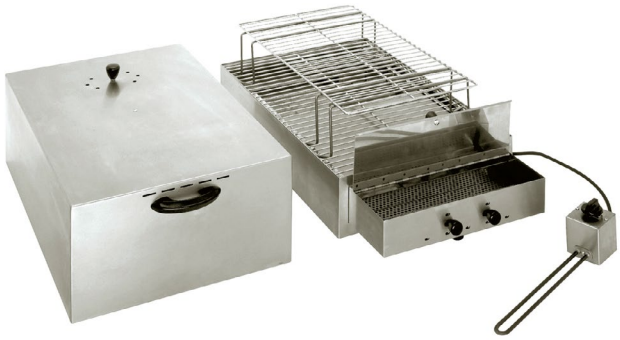




HOTMIX PRO SMOKER

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

L mm	l mm	H mm	W g	Volts	Hz	Ref.	Price
276	163	266	5000	220-240	50-60	245902	1096,00



SMOKER, 2 SHELVES

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

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
715	415	360	14000	250	230	50	245900	1326,00



WINE CELLAR

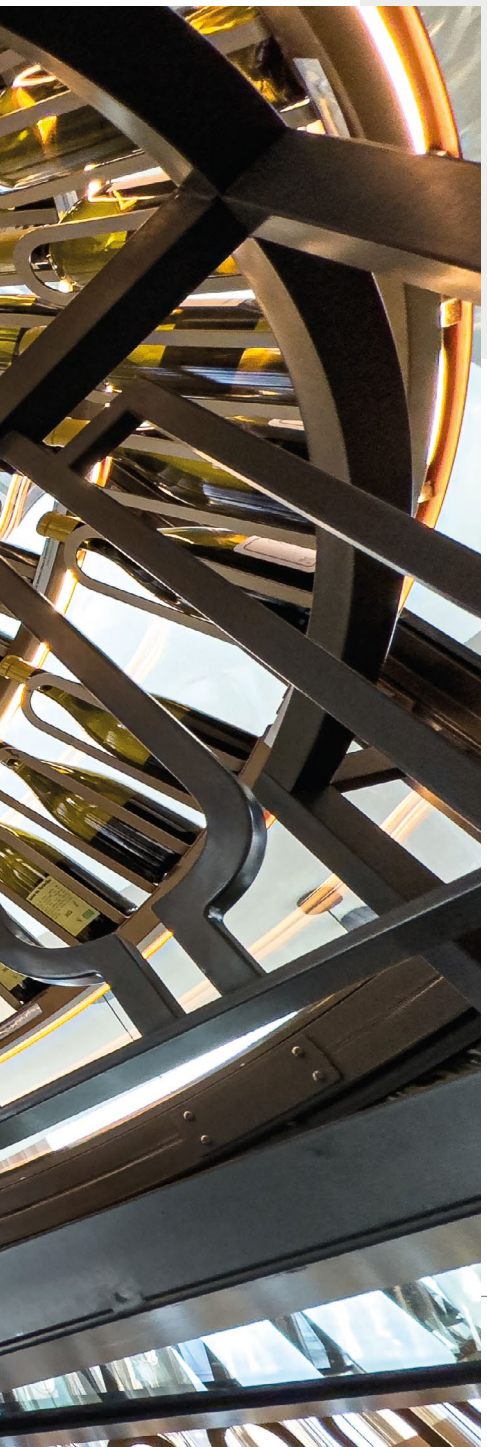
L'ARCHIPEL



CREATION

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

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





Hot and cold kitchen furniture for starred chefs


MATFER



CUTTING

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

JAPANESE KNIVES	102
FORGED KNIVES	111
STAINLESS STEEL KNIVES	114
SHARPENERS	121
CUTTING BOARDS	127
CUTTING UTENSILS	130
SPECIAL UTENSILS FOR ALLERGIES	129
MEAT	144
FISH	146
BREAD	151
CHEESE AND FOIE GRAS	152



"G" SERIES

Range ensuring optimum balance and grip

Monobloc CROMOVA 18 stainless steel.

Round hollow handle ensuring optimum balance and grip.

Easy to maintain: wash in hot water and wipe.

Comes in an individual box.

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

Large blade knife.



MEAT/FISH SLICER

Type	L mm	L blade mm	l mm	Ref.	Price
G106	365	240	42	120208	113,00



KITCHEN KNIFE

Type	L mm	L blade mm	Ref.	Price
G2	325	200	120204	113,00



CARVING KNIFE

Type	L mm	L blade mm	Ref.	Price
G3	340	210	120205	113,00



KITCHEN KNIFE

Type	L mm	L blade mm	Ref.	Price
G4	320	180	120206	113,00



SLICER

Type	L mm	L blade mm	Ref.	Price
G6	300	180	120202	113,00
G1	330	210	120201	113,00



ORIENTAL DEBA KNIFE

Type	L mm	L blade mm	Ref.	Price
G7 right-handed	320	180	120209	127,00



KITCHEN KNIFE

Type	L mm	L blade mm	Ref.	Price
G16	370	240	120234	189,00
G17	407	270	120235	206,00



MEAT CHOPPER

Type	L mm	L blade mm	Ref.	Price
G12	298	160	120240	186,00



VEGETABLE KNIFE

Type	L mm	L blade mm	Ref.	Price
G5	305	180	120207	113,00



ROAST SLICER

Type	L mm	L blade mm	Ref.	Price
G8	345	220	120210	113,00



YANAGI SASHIMI KNIFE

Type	L mm	L blade mm	Ref.	Price
G11 right-handed	370	250	120220	168,00
G14 right-handed	435	300	120221	221,00



YANAGI SASHIMI KNIFE, LEFT HANDED

Type	L mm	L blade mm	Ref.	Price
G11 left-handed	370	250	120223	185,00



TAKO SASHIMI KNIFE

Type	L mm	L blade mm	Ref.	Price
G15	430	300	120225	232,00



MEAT FORK

Type	L mm	L blade mm	Ref.	Price
G13	300	310	120245	89,05



MEAT/FISH SLICER

Type	L mm	L blade mm	Ref.	Price
G29	315	180	120237	158,00



FILLETING KNIFE

Type	L mm	L blade mm	Ref.	Price
G30	340	210	120228	157,00



FILLETING KNIFE

Type	L mm	L blade mm	Ref.	Price
G20	330	210	120230	118,00
G18	375	240	120231	173,00
G19	405	270	120232	183,00



FLUTED KITCHEN KNIFE

Type	L mm	L blade mm	Ref.	Price
G79	280	160	120246	111,00
G77	325	200	120247	133,00



FLUTED VEGETABLE CHOPPER

Type	L mm	L blade mm	Ref.	Price
G81	305	180	120239	140,00



SANTUKU KNIFE

Type	L mm	L blade mm	Ref.	Price
G80	305	180	120243	141,00



BONING KNIFE

Type	L mm	L blade mm	Ref.	Price
G21	290	160	120271	108,00



SET OF 4 KNIVES + STRIP

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

Ref.	Price
120390	413,00



"GF" SERIES

Optimal handle ergonomics

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



VEGETABLE KNIFE

Type	L mm	L blade mm	l mm	Ref.	Price
GF100	320	180	41	120279	108,00



COOK"S KNIFE

Type	L mm	L blade mm	l mm	H mm	Ref.	Price
GF33	350	210	100	30	120272	184,00
GF34	400	270	100	30	120273	201,00
GF35	440	300	100	20	120274	224,00



BONING KNIFE

Type	L mm	L blade mm	l mm	H mm	Ref.	Price
GF31	300	160	90	20	120267	141,00



MEAT FORK

Type	L mm	L blade mm	l mm	H mm	Ref.	Price
GF24	305	310	90	39	120244	150,00



VEGETABLE KNIFE

Type	L mm	L blade mm	l mm	H mm	Ref.	Price
GF36	330	200	100	30	120280	178,00



BUTCHER"S KNIFE WITH COVER

Type	L mm	L blade mm	l mm	H mm	Ref.	Price
GF27	300	165	90	20	120268	148,00

"GSF" SERIES

The short blade range

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



FLAT PARING KNIFE

Type	L mm	L blade mm	Ref.	Price
GSF31 long shaft	190	80	120351	47,95



FLAT PARING KNIFE

Type	L mm	L blade mm	Ref.	Price
GSF22	220	110	120278	57,05



FLAT PARING KNIFE

Type	L mm	L blade mm	Ref.	Price
GSF24	270	150	120259	74,25



FLAT PARING KNIFE

Type	L mm	L blade mm	Ref.	Price
GSF15	180	80	120257	43,40



PARING KNIFE STRAIGHT BLADE

Type	L mm	L blade mm	Ref.	Price
GSF16	170	60	120258	43,40



PEELING KNIFE

Type	L mm	L blade mm	Ref.	Price
GSF17	165	60	120261	43,40



PEELING KNIFE

Type	L mm	L blade mm	Ref.	Price
GSF34 long shaft	170	60	120269	47,95



PARING KNIFE ROUND HANDLE

Type	L mm	L blade mm	Ref.	Price
GS38	190	90	120254	67,30



SET OF 4 STEAK KNIVES

Type	L mm	L blade mm	Ref.	Price
GSF4023	220	110	120319	224,00

"GS" SERIES

The right balance between the blade and handle

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



KITCHEN KNIFE

Type	L mm	L blade mm	Ref.	Price
GS1	225	110	120248	85,05



KITCHEN KNIFE

Type	L mm	L blade mm	Ref.	Price
GS3	255	130	120252	85,05



UTILITY KNIFE

Type	L mm	L blade mm	Ref.	Price
GS11	265	150	120260	86,70



FLUTED VEGETABLE CHOPPER

Type	L mm	L blade mm	Ref.	Price
GS91	260	140	120238	102,00



SLICER

Type	L mm	L blade mm	Ref.	Price
GS2	250	130	120250	85,05



VEGETABLE KNIFE

Type	L mm	L blade mm	Ref.	Price
GS4	240	120	120253	95,85



PARING KNIFE

Type	L mm	L blade mm	Ref.	Price
GS7	215	100	120255	85,60



PEELING KNIFE

Type	L mm	L blade mm	Ref.	Price
GS6	215	100	120256	85,60



PEELING KNIFE

Type	L mm	L blade mm	Ref.	Price
GS8	190	70	120262	84,50



KNIFE WITH SERRATED BLADE

Type	L mm	L blade mm	Ref.	Price
GS14	265	150	120263	86,70



TOMATO KNIFE

Type	L mm	L blade mm	Ref.	Price
GS9	205	80	120264	85,60



FLUTED SANTUKU KNIFE

Type	L mm	L blade mm	Ref.	Price
GS90	240	130	120241	116,00





CHEESE KNIFE

Type	L mm	L blade mm	Ref.	Price
GS10	250	140	120266	91,25

VEGETABLE KNIFE

Type	L mm	L blade mm	Ref.	Price
GS5	260	140	120265	86,70



Japanese elegance and precision embraced by chefs worldwide

CROMOVA 18 stainless steel.

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

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

Ergonomic handle for optimal comfort and safety.

Rust-resistant.

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

Hammered finish for air circulation preventing sliced food from sticking.





PARING KNIFE

Type	L mm	L blade mm	Ref.	Price
SAI-S03R straight blade	215	90	120144	109,00
SAI-S02R classic blade	225	100	120145	124,00
SAI-S04R curved blade	190	65	120146	109,00

KITCHEN KNIFE

Type	L mm	L blade mm	Ref.	Price
SAI-M01	270	140	120131	148,00
SAI-01	340	190	120132	191,00
SAI-02	360	210	120133	207,00
SAI-06	400	250	120134	234,00







SANTUKU KNIFE

Type	L mm	L blade mm	Ref.	Price
SAI-M03	265	135	120136	173,00
SAI-03	340	190	120137	198,00

UTILITY KNIFE

Type	L mm	L blade mm	Ref.	Price
SAI-M02	275	150	120141	161,00

VEGETABLE KNIFE

Type	L mm	L blade mm	Ref.	Price
SAI-M06	280	150	120139	173,00

Monobloc stainless steel.
Flexible 3 fold stainless steel blade.

Ergonomic handle for optimal comfort and safety.



PALLET KNIFE

Type	L mm	L pallet mm	l mm	Ref.	Price
GS21/4	220	110	25	120281	55,90
GS21/4	260	150	25	120282	59,35
GS21/6	340	200	30	120283	86,70



BENT SPATULA

Type	L mm	L pallet mm	l mm	Ref.	Price
GS25	270	150	50	120286	68,45



BENT SPATULA

Type	L mm	L pallet mm	l mm	Ref.	Price
GS42/6	300	195	25	120361	70,75



BENT SPATULA

Type	L mm	L pallet mm	l mm	Ref.	Price
GS42/4	230	95	20	120360	66,20



PERFORATED SPATULA

Type	L mm	L pallet mm	l mm	Ref.	Price
GS27	270	150	75	120287	70,75



FISH BONE TWEEZERS

Type	L mm	l mm	Ref.	Price
GS29 ergonomic	145	19	120328	58,25
GS20/B straight	118	19	120233	23,05



CARVING SET

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

Type	L mm	L pallet mm	Ref.	Price
G313	210	210	120270	208,00



CHEF"S SERVING TWEEZERS

Type	L mm	Ref.	Price
GS28	300	120330	68,50



KITCHEN SCISSORS

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

Type	L mm	L useful mm	Ref.	Price
GKS-210	210	210	120332	86,70



MAGNETIC STRIP

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

Type	L mm	L useful mm	l mm	Ref.	Price
G42/51	510	510	45	120305	166,00



COMPACT KNIFE BLOCK

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

L mm	l mm	H mm	Ref.	Price
255	135	300	120310	294,00



WIDE KNIFE BLOCK

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

L mm	L useful mm	l mm	H mm	Ref.	Price
305	305	140	330	120312	251,00

CASES

Extra-strong lightweight nylon.
Velcro fastening.
Washable.



SOFT CASE

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

L mm	l mm	H mm	Ref.	Price
520	455	155	127015	97,00



SEMI-RIGID CASE

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

L mm	l mm	H mm	Ref.	Price
520	115	65	127018	133,00

SEMI-RIGID CASE

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

L mm	l mm	H mm	Ref.	Price
520	160	70	127020	182,00



"YOSHIKIN BUNMEI"



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

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



YANAGI FILLETING KNIFE

L mm	L blade mm	Ref.	Price
365	210	120116	110,00
415	270	120115	132,00
450	300	120114	143,00





ORIENTAL DEBA KNIFE

L mm	L blade mm	Ref.	Price
310	165	120102	108,00

USABA VEGETABLE KNIFE

L mm	L blade mm	Ref.	Price
315	180	120107	113,00



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

Exceptional-quality French knives



PARING KNIFE

L mm	L blade mm	Ref.	Price
198	100	120430	28,55





TOMATO KNIFE

L mm	L blade mm	Ref.	Price
250	130	120431	31,60

KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
270	150	120401	41,85
320	200	120402	51,85
370	250	120403	68,85





HAM SLICER

L mm	L blade mm	Ref.	Price
420	300	120502	82,80

SLICER

L mm	L blade mm	Ref.	Price
370	250	120421	69,90

Made in France knives for demanding chefs



Back of the blade without sharp angle for safe contact.

Monobloc molybdenum/ vanadium stainless steel.

Exclusive Matfer design.

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

Comfortable and secure grip.

Fine polished POM handle perfectly adjusted to the bolster.





BONING KNIFE

L mm	L blade mm	Ref.	Price
265	130	120533	49,00



KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
295	150	120515	55,00
350	200	120520	63,00
400	250	120525	95,00



FILLETING KNIFE

L mm	L blade mm	Ref.	Price
340	200	120535	78,65



SLICER

L mm	L blade mm	Ref.	Price
340	200	120536	78,65



PARING KNIFE

L mm	L blade mm	Ref.	Price
220	100	120510	50,90



TOMATO KNIFE

L mm	L blade mm	Ref.	Price
255	130	120543	55,00

MADE IN FRANCE



A robust range featuring lightweight materials

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



BONING KNIFE

L mm	L blade mm	Ref.	Price
243	130	090173	35,30



SLICER

L mm	L blade mm	Ref.	Price
305	200	090175	33,85
365	250	090177	40,10



PARING KNIFE

L mm	L blade mm	Ref.	Price
200	100	090170	22,90



FILLETING KNIFE

L mm	L blade mm	Ref.	Price
265	150	090185	28,90



COOK"S KNIFE

L mm	L blade mm	Ref.	Price
265	150	120417	39,55
319	200	120418	42,35
376	250	120419	59,90
437	300	090161	75,00

CUSTOMIZATION AVAILABLE UPON REQUEST





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



KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
345	200	120414	30,35
393	250	120415	35,50
441	300	120416	39,90



FILLETING KNIFE

L mm	L blade mm	Ref.	Price
296	180	120423	24,50



PARING KNIFE

L mm	L blade mm	Ref.	Price
201	90	120406	12,30



SLICER

L mm	L blade mm	Ref.	Price
331	200	120410	27,50



STICKING KNIFE

L mm	L blade mm	Ref.	Price
295	160	182135	26,00
315	180	182136	27,30



SLICER

L mm	L blade mm	Ref.	Price
345	210	182140	35,60
380	240	182141	39,25
410	270	182142	45,70
480	360	182149	70,10

Premium chrome molybdenum steel blade.

Vacuum tempered blade for longer tool life.

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

Comes in a plastic case.



BONING KNIFE

L mm	L blade mm	Ref.	Price
295	160	182129	24,50



BONING KNIFE

L mm	L blade mm	Ref.	Price
265	130	182127	20,50
295	160	182128	23,30



KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
262	130	182105	16,75
285	150	182106	21,50
340	200	182112	29,25
340	260	182113	36,30
340	310	182114	45,50



POINTED STICKING KNIFE

L mm	L blade mm	Ref.	Price
315	180	182291	28,45



FLUTED BUTCHER"S KNIFE

L mm	L blade mm	Ref.	Price
240	240	099047	57,50



BIRD"S BEAK PARING KNIFE

L mm	L blade mm	Ref.	Price
170	60	182101	6,45



SERRATED KNIFE

L mm	L blade mm	Ref.	Price
220	110	182104	6,15



SERRATED UTILITY KNIFE

L mm	L blade mm	Ref.	Price
385	250	182110	37,60



CAKE KNIFE

L mm	L blade mm	Ref.	Price
455	310	182121	47,90



KNIFE WITH FLUTED BLADE

L mm	L blade mm	Ref.	Price
244	120	182180	46,15



SANTUKU KNIFE

L mm	L blade mm	Ref.	Price
315	180	182187	37,70



DEVEINING KNIFE

L mm	L blade mm	Ref.	Price
345	200	182295	39,30



Premium chrome molybdenum steel blade.

Vacuum tempered blade for longer tool life.

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

Comes in a plastic case.



KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
340	200	182212	29,25
400	260	182213	37,40
440	310	182214	45,50



SLICER

L mm	L blade mm	Ref.	Price
380	240	182241	39,35



BONING KNIFE

L mm	L blade mm	Ref.	Price
265	130	182227	20,60
295	160	182228	23,30



STICKING KNIFE

L mm	L blade mm	Ref.	Price
295	160	182235	26,05



SERRATED KNIFE

L mm	L blade mm	Ref.	Price
220	110	182204	6,15



KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
340	200	182312	29,25
400	260	182313	37,40
440	310	182314	45,50



SLICER

L mm	L blade mm	Ref.	Price
345	210	182340	35,60
380	240	182341	39,25



BONING KNIFE

L mm	L blade mm	Ref.	Price
265	130	182327	20,55
295	160	182328	23,30



BONING KNIFE

L mm	L blade mm	Ref.	Price
295	160	182329	24,50



STICKING KNIFE

L mm	L blade mm	Ref.	Price
295	160	182335	26,00



SERRATED KNIFE

L mm	L blade mm	Ref.	Price
220	110	182304	6,15



KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
340	200	182412	29,25
400	260	182413	37,40
440	310	182414	45,50



SLICER

L mm	L blade mm	Ref.	Price
345	210	182440	35,60
380	240	182441	40,15



BONING KNIFE

L mm	L blade mm	Ref.	Price
265	130	182427	20,50
295	160	182428	23,30



BONING KNIFE

L mm	L blade mm	Ref.	Price
295	160	182429	24,50



STICKING KNIFE

L mm	L blade mm	Ref.	Price
265	130	182434	22,10
295	160	182435	26,00
315	180	182436	27,30



SERRATED KNIFE

L mm	L blade mm	Ref.	Price
220	110	182404	6,15



KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
340	200	182512	29,25
400	260	182513	37,40
440	310	182514	45,50



SLICER

L mm	L blade mm	Ref.	Price
345	210	182540	35,60
380	240	182541	39,35
410	270	182542	45,80



BONING KNIFE

L mm	L blade mm	Ref.	Price
295	160	182528	23,30



BONING KNIFE

L mm	L blade mm	Ref.	Price
295	160	182529	24,50



SERRATED KNIFE

L mm	L blade mm	Ref.	Price
220	110	182504	6,15



CAKE KNIFE

L mm	L blade mm	Ref.	Price
455	310	182521	49,25



KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
340	200	182612	29,25
400	260	182613	37,40
440	310	182614	45,50



SERRATED KNIFE

L mm	L blade mm	Ref.	Price
220	110	182604	6,15



UTILITY KNIFE

L mm	L blade mm	Ref.	Price
385	250	182610	38,75



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



KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
378	250	090831	20,00
328	200	090835	14,15
287	150	090836	9,95



BUTCHER"S KNIFE

L mm	L blade mm	Ref.	Price
493	360	090806	30,40
448	315	090807	27,10
398	260	090808	20,05
343	200	090809	13,40
296	150	090801	11,45



BONING KNIFE

L mm	L blade mm	Ref.	Price
286	150	090803	9,95



STICKING KNIFE

L mm	L blade mm	Ref.	Price
385	150	090820	9,95



SLICER

L mm	L blade mm	Ref.	Price
382	250	090826	16,00



FLUTED HAM SLICER

L mm	L blade mm	Ref.	Price
398	265	090827	18,50



CAKE KNIFE

L mm	L blade mm	Ref.	Price
490	280	090913	28,95



KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
330	200	090941	17,85
380	250	090942	24,30



BUTCHER"S KNIFE

L mm	L blade mm	Ref.	Price
368	235	090944	19,10
385	260	090945	24,30



BUTCHER"S KNIFE

L mm	L blade mm	Ref.	Price
448	315	090902	27,90



BONING KNIFE

L mm	L blade mm	Ref.	Price
260	130	090943	11,85



STICKING KNIFE

L mm	L blade mm	Ref.	Price
272	140	090948	12,80



FLUTED HAM SLICER

L mm	L blade mm	Ref.	Price
398	265	090947	24,85



KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
330	200	090921	17,85
380	250	090962	24,30



BUTCHER"S KNIFE

L mm	L blade mm	Ref.	Price
368	235	090922	19,10
385	260	090923	24,30



BONING KNIFE

L mm	L blade mm	Ref.	Price
260	130	090925	11,85



STICKING KNIFE

L mm	L blade mm	Ref.	Price
272	140	090927	12,80



KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
328	200	090931	17,85
380	250	090932	24,30



KITCHEN KNIFE

L mm	L blade mm	Ref.	Price
328	200	090951	17,85
380	250	090952	24,30



FLUTED HAM SLICER

L mm	L blade mm	Ref.	Price
398	265	090957	24,85



FILLETING KNIFE

L mm	L blade mm	Ref.	Price
310	180	090911	14,00





GIESSER
MADE IN GERMANY

PARING KNIFE, COLOURED HANDLE

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

Type	L mm	L blade mm	Ref.	Price
black	210	100	182103	6,00
green	210	100	182203	6,30
blue	210	100	182303	6,30
red	210	100	182403	6,30
yellow	210	100	182503	6,30
white	210	100	182603	6,30



SOLID PARING KNIFE

Stainless steel blade, solid forged. Black polypropylene handle.

L mm	L blade mm	Ref.	Price
188	80	120435	15,85
207	100	120436	16,70



RIVETED PARING KNIFE

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

L mm	L blade mm	Ref.	Price
190	90	090310	4,90



PARING KNIFE

Stainless steel blade. Polypropylene handle.

L mm	L blade mm	l mm	Ref.	Price
200	100		090147	5,30



ECOLINE PARING KNIFE

Cost effective. Stainless steel blade. Polypropylene handle.

L mm	L blade mm	Ref.	Price
182	80	090300	2,90
203	95	090303	2,90



PARING KNIFE, RED HANDLE

Stainless steel blade. Polypropylene handle.

L mm	L blade mm	Ref.	Price
90	90	467904	3,65



SHARPENING STEEL WITH DIAMANT WICK

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

Type	L mm	L blade mm	Ref.	Price
G45 round ceramic sharpening surface	370	240	120285	133,00
G38 oval diamond sharpening surface	390	260	120315	213,00
G39 oval diamond sharpening surface	430	300	120316	224,00
spare sharpening surface G45-R ceramic	240	240	120185	30,25



MADE IN FRANCE

SHARPENING STEEL

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

L mm	L bit mm	Ref.	Price
300	300	125042	59,35



MADE IN FRANCE

SHARPENING STEEL

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

L mm	L bit mm	Ref.	Price
300	300	125047	49,75



MADE IN FRANCE

SHARPENING STEEL

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

L mm	L bit mm	Ref.	Price
250	250	125055	15,45



CHEF"S CHOICE SHARPENING STEEL

Oval spine coated with high-efficiency diamond powder abrasive.

L mm	L bit mm	Ref.	Price
300	300	125072	46,25



MADE IN FRANCE

SHARPENING STEEL

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

L mm	L bit mm	Ref.	Price
300	300	125046	34,95



MADE IN FRANCE

SHARPENING STEEL

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

L mm	L bit mm	Ref.	Price
300	300	125050	21,85



MADE IN FRANCE

SHARPENING STEEL

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

L mm	L bit mm	Ref.	Price
300	300	090630	39,45



GLOBAL MANUAL SHARPENER G913

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

Type	L mm	l mm	H mm	Ref.	Price
G-913/BW	250	82	55	120345	41,30

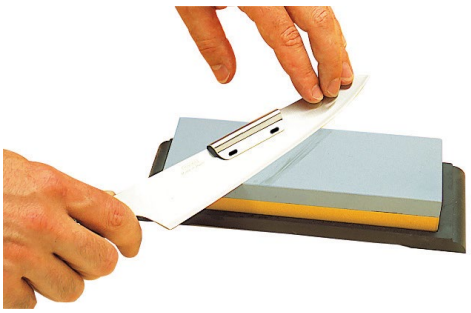


SHARPENING STEEL WITH DIAMANT WICK

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

L mm	Ref.	Price
235	120340	49,00





PACK OF 2 SHARPENING GUIDE RAILS

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

	Ref.	Price
	120288	12,00



SHARPENING KIT WITH STONE

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

Type	L mm	l mm	H mm	Ref.	Price
grosgrain	210	70	22	120301	112,00
medium grain	210	70	22	120302	130,00
polish finish	210	70	22	120303	176,00



WHETSTONE AND WATER STONE DUO SET

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

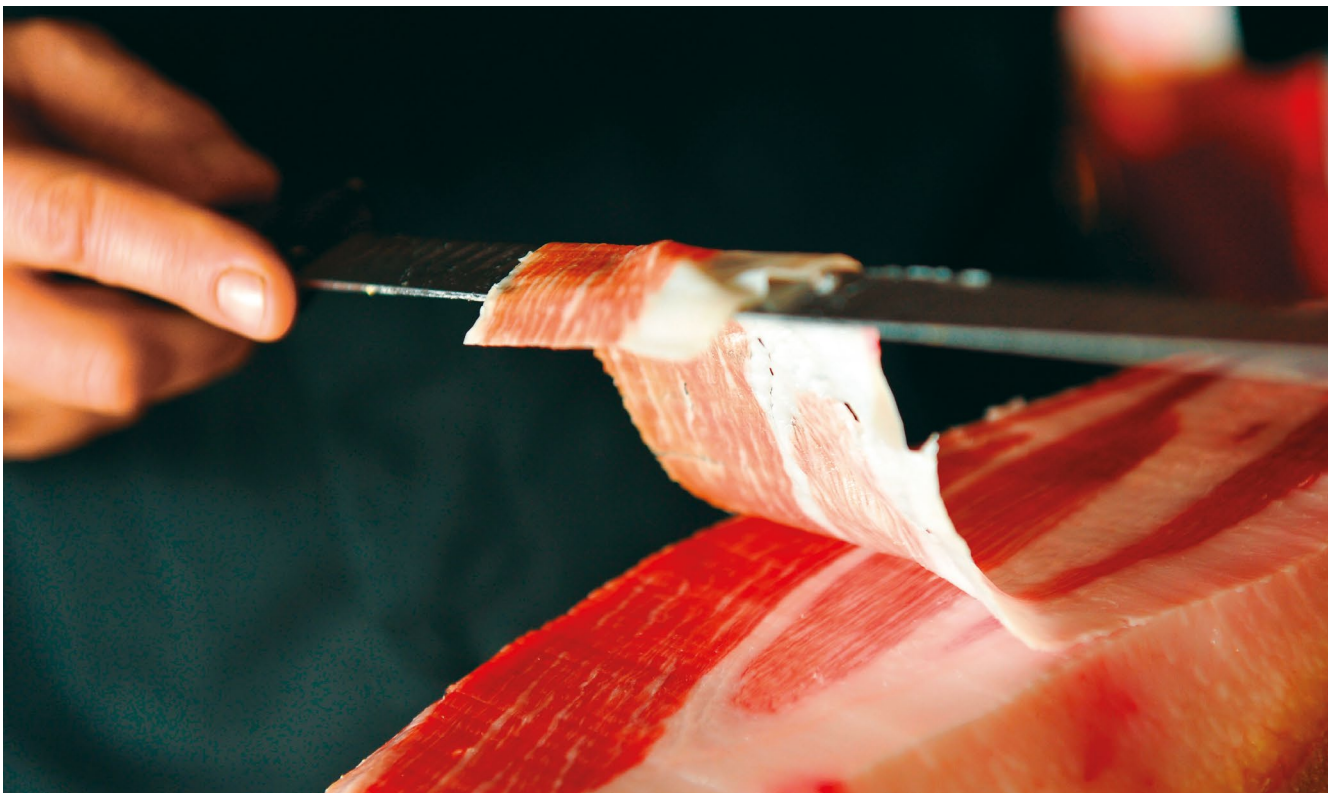
Type	L mm	l mm	H mm	Ref.	Price
large-medium	210	70	22	120306	174,00
medium-polish	210	70	22	120307	270,00



NATURAL WHETSTONE KIT

Medium grain polished edge.

L mm	Ref.	Price
235	090665	9,30



EASY AND SAFE SHARPENING





MANUAL SHARPENER CC 464

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

L mm	l mm	H mm	W g	Ref.	Price
235	51	67	200	127606	70,40

MANUAL SHARPENER 465

Suitable for sharpening smooth blade or serrated knives. Advantageously replaces the classic sharpener for quick, simple, and safe sharpening. Precise sharpening angle control. Ergonomic handle. High stability thanks to anti-slip pads on the worktop.

L mm	l mm	H mm	Ref.	Price
210	50	70	127607	55,65



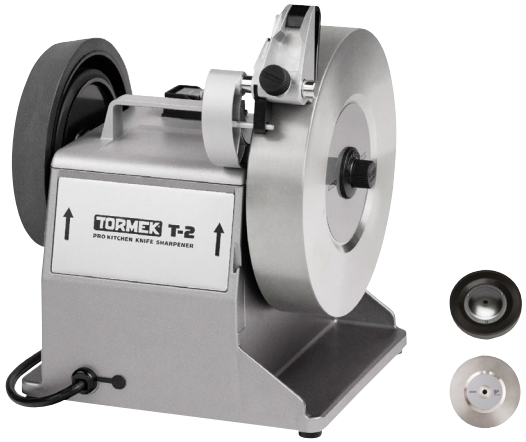
WITHIN EVERYONE'S REACH. USER SAFETY. DOES NOT TEMPER BLADE STEEL

ELECTRIC SHARPENER CC 2100

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

Type	L mm	l mm	Ref.	Price
sharpener module 15°	310	130	127624	235,00
sharpener module 20°	310	130	127623	235,00
sharpener	310	130	127622	615,00





MADE IN FRANCE

TORMEK T2 KNIFE SHARPENER

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

Type	L mm	l mm	H mm	Watts	Volts	Hz	Ref.	Price
sharpener	325	235	260	120	230	50-60	127625	1150,00
diamond grinding wheel							127626	361,00
honing wheel							127627	148,00



ELECTRIC SHARPENER CC 1520

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

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
235	85	105	2000	75	220/240	50-60	127620	221,00



NEW

ELECTRIC SHARPENER H270

Electric and manual sharpener H270, smooth and serrated blades.
Combines electric and manual sharpening. Suitable for sharpening smooth blade or serrated knives. Advantageously replaces the classic sharpener for quick, simple, and safe sharpening. Ergonomic handle for precise control of the sharpening angle. Reserved for non-intensive use. Hybrid model combining electric and manual sharpening. Sharpening in two stages, the first electric complemented by manual sharpening with the Chef's Choice concept of more durable double bevels.

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
195	85	95	1070	42	100-240	50-60	127610	136,00



ELECTRIC SHARPENER TRIZOR 15

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

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
250	110	100	2000	75	220-240	50	127621	271,00



ELECTRIC SHARPENER CC 120

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

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
250	100	100	1900	75	220/240	50	127614	251,00



ELECTRIC SHARPENER CC 312

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

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
195	90	100	1600	65	220/240	50	127611	221,00



ELECTRIC SHARPENER H220

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

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
195	85	95	1000	40	230	50	127609	118,00





MADE IN FRANCE

BUTCHER BLOCK STYLE CUTTING BOARD

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

L mm	l mm	H mm	W g	Ref.	Price
523	325	50	7500	130425	138,00



CUTTING BOARD WITH JUICE GROOVE AND WELL

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

L mm	l mm	H mm	Ref.	Price
350	210	20	072490	19,90
400	240	20	072495	23,85



MADE IN FRANCE

STALL SCRAPER

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

L mm	L blade mm	Ref.	Price
170	170	100135	17,85



Made by MATFER BOURGEAT

DRAINING RACK FOR BOARDS

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

L mm	l mm	H mm	Ref.	Price
415	228	165	139002	63,25

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



Made by MATFER BOURGEAT

SCRAPER FOR HDPE 500 BOARDS

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

Type	L mm	l mm	Ref.	Price
scraper	202	70	139005	76,55
2 extra blades		70	139006	36,55

Made by MATFER BOURGEAT

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

Practical and hygienic cutting board

Step by step



1 | Replaceable and reversible carving trays.



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



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



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



CUTTING BOARD SET GN 1/1

Type	L mm	l mm	Ref.	Price
complete set	530	325	130700	92,10
4 spare trays	530	325	130701	52,70



PACK OF 6 SPARE CHOPPING BOARDS

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

L mm	l mm	Ref.	Price
530	325	130715	94,35



Le PEHD est fabriqué par pressage de la matière, sa densité offre une résistance forte aux coups de couteaux

Smooth and chamfered.

Water-repellent material, good rigidity, and excellent impact resistance, even at low temperature.

Variety of colours to limit the risk of cross-contamination.

Easy to maintain.





HDPE 500 CUTTING BOARD

Type	L mm	l mm	Th. mm	Ref.	Price
white	600	400	15	130048	41,75
white	530	325	15	130046	30,40
white	400	250	15	130043	18,50
white	400	300	15	130044	21,90
red	600	400	15	130052	41,75
red	530	325	15	130050	30,40
blue	600	400	15	130056	41,75
blue	530	325	15	130054	30,40
green	600	400	15	130067	41,75
green	530	325	15	130066	30,40
yellow	600	400	15	130069	41,75
yellow	530	325	15	130068	30,40
brown	600	400	15	130071	41,70
brown	530	325	15	130070	30,40
white with handle	340	240	15	130010	18,00
black	250	160	15	130090	11,40

Type	L mm	l mm	Th. mm	Ref.	Price
white	600	400	20	130315	46,70
white	530	325	20	130317	29,95
white	400	300	20	130312	24,20
white	400	250	20	130311	19,40
red	600	400	20	130080	47,75
red	530	325	20	270218	33,75
blue	600	400	20	130074	47,75
blue	530	325	20	270212	33,75
green	600	400	20	130082	47,75
green	530	325	20	270220	33,75
yellow	600	400	20	130076	47,75
yellow	530	325	20	270214	33,75
brown	600	400	20	130078	47,75
brown	530	325	20	270216	33,75
black	530	325	20	270221	33,75

-50°c +80°c





HDPE 500 CUTTING BOARD

HDPE 500 cutting board, reversible and durable, purple.
Special board for sensitive preparations (gluten-free, kosher, hallal, vegan, etc.). Chamfered.
Polyethylene. Without stand.

L mm	l mm	Ep mm	Ref.	Price
600	400	20	130083	47,75
530	325	20	270223	33,75



HDPE 500 CUTTING BOARD WITH JUICE GROOVE AND WELL

High density polyethylene cutting board. Smooth and chamfered. Water-repellent material, good rigidity, and excellent impact resistance, even at low temperature. Chamfered on both sides. Variety of colours to limit the risk of cross-contamination. Easy to maintain.

L mm	l mm	Th. mm	Ref.	Price
400	300	20	072439	31,50
530	325	20	072437	45,50
600	400	20	072435	59,00





HDPE 500 MARBLED CUTTING BOARD

High density polyethylene cutting board. Smooth and chamfered. Water-repellent material, good rigidity, and excellent impact resistance, even at low temperature. Without feet, reversible, and chamfered on both sides. Variety of colours to limit the risk of cross-contamination. Easy to maintain.

L mm	l mm	Th. mm	Ref.	Price
400	300	20	072460	28,50
530	325	20	072465	40,25
600	400	20	072470	56,15



ROUND HDPE 500 BLOCK

Polyethylene. Smooth and chamfered. Water-repellent material, good rigidity, and excellent impact resistance, even at low temperature. Thick block for chopping with a cleaver.

Type	Ø mm	Th. mm	Ref.	Price
white	450	140	130101	364,00
red	450	140	130105	394,00



ÉCONOME PEELER

Peeler, stainless steel blade and polyamide handle.
Stainless steel blade. Polyamide handle. Fixed blade with a razor sharp edge. Impeccable hygiene with joint overmoulding of the blade and the handle.

L mm	H mm	Ref.	Price
163	13	120902	7,20



MADE IN FRANCE

RED PEELER

Peeler, stainless steel blade and red PP handle.
Stainless steel peeler. Polypropylene handle. Very resistant and high quality blade, high performance. Red handle to avoid throwing it away or losing it. Robust and durable.

L mm	H mm	Ref.	Price
165	10	090381	3,40



ECOLINE PEELER

Peeler, 2 rivets, stainless steel blade, and PP handle.
Stainless steel peeler. Polypropylene handle. Very resistant and high quality blade, high performance. Robust and durable. Handle 2 rivets.

L mm	H mm	Ref.	Price
160	10	090380	2,55



MADE IN FRANCE

ECOLINE PEELER

Rivole peeler, stainless steel blade and PP handle.
Stainless steel peeler. Polypropylene handle. Very resistant and high quality blade, high performance. Robust and durable. Ferrule handle.

L mm	H mm	Ref.	Price
180	10	090382	5,95



TOMATO CORER

Tomato huller, stainless steel blade and polyamide handle.
Stainless steel blade. Polypropylene handle. Suitable for left- and right-handers. Allows you to remove the tomato stalk in a single stTh. Very convenient: this huller can also be used to hollow out cocktail tomatoes. Very easy to maintain. Robust and durable.

L mm	l mm	Ref.	Price
150	265	090417	7,20





ASPARAGUS PEELER

Peeler, stainless steel double blade and polyamide handle.
White polyamide. Stainless steel blades. Very convenient, the two blades allow you to peel vegetables twice as fast. Ideal for asparagus, carrots, cucumbers, and other long vegetables. Comes with a blade protection case.

L mm	H mm	Ref.	Price
230	30	090397	15,35



VEGETABLE PEELER

ABS Y peeler.
Acrylonitrile Butadiene Styrene (ABS). Impact resistant. Ideal for long fruit and vegetables. Robust and durable.

L mm	H mm	Ref.	Price
110	20	090384	6,30



MADE IN FRANCE

VEGETABLE PEELER

Stainless steel Y peeler.
Stainless steel. Ideal for peeling long vegetables. Hardened steel blade.

L mm	l mm	H mm	Ref.	Price
115	60	12	290041	3,60



PEEL DOES NOT STICK IN THE BLADE



Stainless steel blade with sharp tip for trimming.

Blade with razor sharp edge.

Peelings released without sticking in the blade.

Impeccable hygiene with joint overmoulding of the blade and the handle.

Electrolytic polishing for easy cleaning.

Ergonomic polypropylene handle.

Made by MATFER BOURGEAT

MATFER PROFESSIONAL SWIVEL PEELER

L mm	H mm	Ref.	Price
215	17	120901	17,50

NEW



TOMATO/KIWI PEELER

Stainless steel blade. Polypropylene handle. Swivelling serrated blade to stick to the fruit"s or vegetable"s skin. Suitable for left- and right-handers. Peelings released without sticking in the blade. Very easy to maintain. Robust and durable.

L mm	H mm	U.V.	Ref.	Price
195	10	1	120906	13,80

NEW



MATFER

TOMATO/KIWI PEELER

Serrated hardened steel blade, precise and long-lasting. Cuts finely for minimal waste. For fruit and vegetables with delicate skins (tomatoes, peppers) or firm skins (kiwis). GreenGrip handle made of 98% bio-sourced materials. Ambidextrous. Recyclable.

L mm	l mm	H mm	U.V.	Ref.	Price
175	25	20	1	120911	9,95

NEW



Microplane

VEGETABLE PEELER

Stainless steel blade. Ultra-sharp straight blade. Wide, heavy handle for easy handling. Recommended for peeling vegetables with firm skins: celeriac, cucumbers, squash etc.. Also suitable for slicing vegetables and cheese.

L mm	l mm	H mm	U.V.	Ref.	Price
164	75	25	1	090385	18,30

NEW



WIDE STAINLESS STEEL Y PEELER 90MM

Hardened steel blade, precise and long-lasting. For left and right handed use. Very strong thick stainless steel body. Cutting width 90 mm for large vegetables: pumpkins, squashes, celery, etc.. Saves time when peeling compared to a conventional model.

L mm	l mm	H mm	U.V.	Ref.	Price
200	100	15	1	090386	11,80



HERB CHOPPER

Stainless steel blade. Two polypropylene handles. Ergonomic for easy use. Very resistant and high quality blade, high performance. Very easy to maintain for flawless hygiene. Robust and durable. 1 blade.

L mm	l mm	H mm	Ref.	Price
230	45	150	120451	30,50
360	45	160	181021	77,45



HERB CHOPPER, 2 BLADES

Stainless steel blade. Two polypropylene handles. Ergonomic for easy use. Very resistant and high quality blade, high performance. Very easy to maintain for flawless hygiene. Robust and durable. 2 blades.

L mm	l mm	H mm	Ref.	Price
230	45	150	090570	51,80



POULTRY SHEARS

Forged stainless steel. High-performance poultry shears regardless of toughness. Ergonomic shape for easy cutting. With internal spring integrated. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
240	120818	65,25



POULTRY SHEARS

Forged stainless steel. High-performance poultry shears regardless of toughness. Ergonomic polyamide rings. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
250	120817	27,40



UTILITY SCISSORS

Stainless steel. Plastic rings. Ergonomic shape for easy cutting.

L mm	Ref.	Price
215	120801	8,40



AMBIDEXTROUS SCISSORS

Stainless steel. Plastic rings. Ergonomic shape for easy cutting. Suitable for left- and right-handers. Very easy to maintain for flawless hygiene. Robust and durable.

L mm	Ref.	Price
195	120802	9,70



CHROME SCISSORS

Polished chrome steel. Ergonomic shape for easy cutting.

L mm	Ref.	Price
180	120804	13,80

PRECISION SCISSORS



PROFESSIONAL SCISSORS

Sandblasted stainless steel. Blue rubber rings. Ergonomic shape for easy cutting. The rubber provides a very good grip. Very easy to maintain for flawless hygiene. Robust and durable.

L mm	l mm	Ref.	Price
205	75	120809	39,95



VERY SHARP SCISSORS

Stainless steel. Very sharp tipped blades for opening sea urchins or cutting bunches of grapes.

L mm	Ref.	Price
155	121135	24,30





5-BLADE HERB SCISSORS

Hardened and polished stainless steel blades. Ideal for regularly chopping fine herbs. The 5 blades save a lot of time. Durable and high quality blades, high performance. Very easy to maintain for flawless hygiene. Robust and durable.

L mm	l mm	Ref.	Price
200	75	120806	16,80

NEW



ALL-PURPOSE SCISSORS

Stainless steel. Reinforced blades: for precision and control, making intensive cutting tasks easier. Advanced serrated blade: optimised for smoother cutting of tough materials. Dishwasher safe: very easy to clean, dishwasher safe up to 90°C. Ergonomic handles: designed to suit all hand sizes. Built-in shock absorbers reduce hand fatigue and ensure optimal comfort during prolonged use. Quick release mechanism: intuitive stainless steel closure clip for fast and effortless handling. Removable stainless steel spring: for smooth operation and easy cleaning.

L mm	l mm	H mm	U.V.	Ref.	Price
208	58	16	1	120810	49,00





MADE IN FRANCE

LEMON DECORATOR

Stainless steel blade. Polypropylene handle. Cutting width 4 mm.

Type	L mm	U.V.	Ref.	Price
right-handed	140	1	090450	7,35



STRIPPER

Polished stainless steel. Black polyamide handle. Designed for right-handers. Ideal for decorating your fruit and vegetables, such as lemons, oranges, and carrots. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene. Robust and durable.

Type	L mm	U.V.	Ref.	Price
right-handed	155	1	120904	10,70



MATFER ZESTER

Polished stainless steel. Black polyamide handle. Ideal for easily recovering the zests of citrus fruit. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene. Robust and durable.

L mm	U.V.	Ref.	Price
145	1	120908	10,70



V-SHAPED STRIPPER

Stainless steel. Polyamide handle (PA). Ambidextrous. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene. Robust and durable.

L mm	l mm	Th. mm	U.V.	Ref.	Price
158	24	17	1	120909	11,10



Made by MATFER BOURGEAT

AMBIDEXTROUS STRIPPER/ZESTER

Stainless steel. Polypropylene handle. High-performance, sharp zester blade. Specially designed for right- and left-handers, ambidextrous. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene. Robust and durable. 2-year guarantee.

L mm	U.V.	Ref.	Price
150	1	120910	15,45



MADE IN FRANCE

GRAPEFRUIT KNIFE

Stainless steel. Polypropylene handle. Micro-serrated curved blade to easily separate the fruit's skin. Specially designed for right- and left-handers, ambidextrous.

L mm	l mm	U.V.	Ref.	Price
230	110	1	090370	8,90



© Rina Nurra - Ferrandi



MELON BALLER

Stainless steel. Polypropylene handle. Allows you to make pretty little balls of fruit and vegetables. Suitable for water and fruit acidity and will keep its original appearance for years. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

Type	L mm	Ø mm	Ref.	Price
round	150	10	121001	13,75
round	157	15	122003	12,15
round	157	18	121004	13,75
round	163	22	121006	13,75
round	167	25	121007	13,75
round	173	28	121008	13,70
double round	165	22/25	121009	20,20
double round	170	22/30	121013	18,75
oval	168	32	121010	11,95
oval fluted	174	32	121011	14,60



10-WEDGE APPLE SLICER

Aluminium. Cores and cuts into equal wedges in a single gesture. Durable and high quality blades. Very easy to maintain for flawless hygiene. Robust and durable. Ergonomic for very easy use.

Ø mm	Ref.	Price
100	072770	19,45



MELON BALLER

Stainless steel blade. Polypropylene handle. Allows you to make pretty little balls of fruit and vegetables. Suitable for water and fruit acidity and will keep its original appearance for years. Ergonomic shape for easy use.

Ø mm	Ref.	Price
25	090405	8,35



8-WEDGE APPLE SLICER

Stainless steel blade and ABS handle. In a single operation: cores and cuts into 8 wedges.

L mm	l mm	Ref.	Price
175	105	215315	20,15



SCOOPING SPOON

Stainless steel. Polypropylene handle. Specially designed to easily hollow out avocados and fruit, such as melons. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
185	112443	19,50



Made by MATFER BOURGEAT

MATFER APPLE CORER

Stainless steel. Polypropylene handle. It only takes one step to remove the apple"s core. Durable and high quality. Very easy to maintain for flawless hygiene. Robust and durable. Ergonomic for very easy use. 2-year guarantee.

L mm	L useful mm	Ref.	Price
160	100	120925	14,40



MUSHROOM SLICER

Stainless steel blades. Cast aluminium body. Has 7 blades for very precise cutting. Allows you to cut mushrooms and tender fruit into regular slices. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene. Slice width: 4 mm.

L mm	Ref.	Price
202	215301	24,80



PINEAPPLE SLICER

Plastic. Convenient for hollowing out, slicing, and coring pineapples in a single step, by turning the handle. Keeps the pineapple shell intact for presentation. Durable and high quality. Very easy to maintain for flawless hygiene. Robust and durable. Ergonomic for very easy use.

H mm	Ø mm	Ref.	Price
235	85	072701	11,35



PINEAPPLE SLICER

Stainless steel. Convenient for hollowing out, slicing, and coring pineapples in a single step, by turning the handle. Keeps the pineapple shell intact for presentation. Durable and high quality. Very easy to maintain for flawless hygiene.

H mm	Ø mm	Ref.	Price
235	85	072703	29,00



MANGO CORER-SLICER

Stainless steel blade. Non-slip handles. Allows you to obtain 2 fruit halves with minimal loss in a single stTh. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
200	110	215317	18,10



MELON CUTTER

Stainless steel blades. Acrylonitrile butadiene styrene (ABS) handle. Sharp serrated blades, to cut your melons into 12 regular and clean slices. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene. Cut melons up to 19 cm in diameter.

L mm	l mm	H mm	Ref.	Price
295	220	70	283245	27,50



Made by MATFER BOURGEAT

MATFER HORS D'OEUVRE SLICER

Stainless steel blades. Polypropylene handle. Ideal for thinly slicing vegetables, making vegetable juliennes and spaghetti thanks to the 8 blades. Suitable for left and right handers. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene. 2-year guarantee.

L mm	Ref.	Price
145	120903	17,75



JULIENNE CUTTER

Stainless steel blade. Polyamide handle. Ideal for cutting courgettes, carrots, cucumbers, turnips, and apples into thin strips. For proper use, pull the appliance towards you while cutting. Suitable for left and right handers. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
180	45	120907	25,40



JULIENNE CURLER

Stainless steel blade. Acrylonitrile Butadiene Styrene (ABS) body. Red silicone pusher ensuring optimal contact with the blade and user safety. Use as a pencil sharpener to create decorative slithers. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

l mm	Ø mm	Ref.	Price
100	100	120913	19,65



VEGETABLE CURLER

Stainless steel blade. Acrylonitrile Butadiene Styrene (ABS) body. Ideal for turning black radish, carrots, courgettes, and other firm vegetables into original spirals. Use as a pencil sharpener to create decorative slithers. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

Ø mm	Ref.	Price
78	120914	10,55



FRUIT AND VEGETABLE CORER

Stainless steel blade. Polypropylene handle. Ideal for quickly hollowing out fruit and vegetables in order to fill them with another preparation. Has 2 different cut widths. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
152	50	120932	13,80



BUTTER CURLER

Stainless steel blade. Polyamide handle. Ideal for scaling small fish or hollowing out courgettes. Allows you to easily make butter shells in a single stTh. Straight sharp blade for trimming. Overmoulding of blade and handle joint for hygiene. Dishwasher safe. Suitable for left and right handers. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
185	120920	14,15

NEW



3-IN-1 AVOCADO TOOL

Blade specially designed to effortlessly cut avocados. Core remover with small teeth for safe, quick, and easy removal of the core in a single rotation. The spoon function is integrated in the blade, it is designed to adapt to the shape of the fruit and easily separate/remove the flesh from the skin. Ergonomic, non-slip Soft Touch handle provides optimal grip and is suitable for both right- and left-handed users. Easy to store thanks to its long, ultra-flat, and compact design, it can also be hung on a hook thanks to the eyelet on the handle.

L mm	Ref.	Price
190	215314	19,60



RADISH DECORATOR

Cast aluminium. In a single gesture, quickly and effortlessly decorate your radish. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Ref.	Price
180	50	30	215312	24,35



AVOCADO SLICER

Stainless steel. Convenient because it cuts regular slices in a single stTh. Ergonomic for very easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

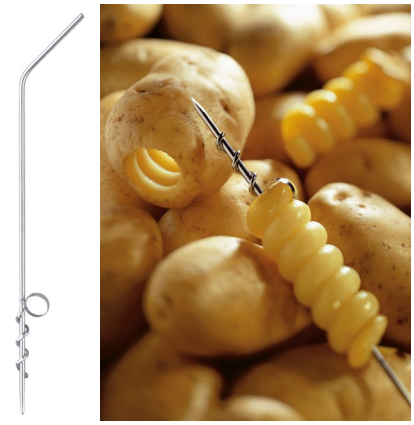
L mm	l mm	Ref.	Price
180	60	215313	20,75



RADIMAX SPIRAL CUTTER

Stainless steel. Coated aluminium handle. Allows easy spiralling by rotating the blade around the stem stuck in the vegetable.

L mm	Ref.	Price
240	120938	16,95



POTATO SPIRAL CUTTER

Stainless steel. Allows you to make potato spirals D 10 mm in a single stTh.

L mm	U.V.	Ref.	Price
240	1	120939	9,35



SET OF 3 VEGETABLE CURLERS

Stainless steel. deal for making vegetable spirals, thin, thick or double. Ergonomic shape for easy use. Very robust and durable. Removable handle common to the 3 tools.

L mm	l mm	U.V.	Condt.	Ref.	Price
245	70	1	3	181006	22,25







SET OF 3 CARVING TOOLS

Stainless steel blades. Polypropylene handles. Allows you to create, sculpt beautiful shapes in fruit and vegetables. Suitable for water and fruit acidity and will keep its original appearance for years. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
140	421833	40,35



SET OF 20 CARVING TOOLS

Stainless steel blades. Polypropylene handles. Width of open case: 690 mm. Allows you to create, sculpt beautiful shapes in fruit and vegetables. Suitable for water and fruit acidity and will keep its original appearance for years. Ergonomic shape for easy use. Convenient with its storage case and mini-sharpener. Very robust and durable. Very easy to maintain for flawless hygiene. 20 tools in a black case, including a mini-sharpener.

L mm	Ref.	Price
170	421834	242,00



CASE OF 8 CARVING TOOLS NO. 1

Stainless steel blades. Polypropylene handles. Width of open case: 280 mm. Allows you to create, sculpt beautiful shapes in fruit and vegetables. Suitable for water and fruit acidity and will keep its original appearance for years. Ergonomic shape for easy use. Convenient with its storage case. Very robust and durable. Very easy to maintain for flawless hygiene. Case of 8 carving tools.

L mm	Ref.	Price
140	120919	133,00





6-WEDGE EGG SLICER

Stainless steel. Ideal for cutting an egg into 6 equal wedges. Very durable.

L mm	l mm	Ref.	Price
210	25	400497	18,30



MIXED EGG SLICER

White polyamide. Stainless steel wire. Ideal for cutting an egg into wedges or slices. Very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Ref.	Price
135	85	40	072738	19,50



HORIZONTAL EGG SLICER

Cast aluminium base. Stainless steel wire. Ideal for cutting an egg into 10 round or oval slices. Very strong and very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Ref.	Price
135	80	35	215306	15,20



EGG TOPPER

Stainless steel. Ideal for neatly topping soft-boiled eggs. Very strong and very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene. Blister packed.

Ø mm	Ref.	Price
66	661241	19,90



6-WEDGE EGG SLICER

Cast aluminium. Stainless steel wire. Ideal for cutting an egg into 6 equal wedges. Very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Ref.	Price
180	65	30	215304	20,50



CUSTOMISATION POSSIBLE FROM 40 ITEMS



NON-RIGID TOOL CASE

Polyester. Convenient with the front pocket to organise utensils. Interior notches for other utensils. Removable compartments, with 3 notches each. Zip closure. Very strong and very durable. Very easy to maintain for flawless hygiene. Adjustable and removable strap. Case sold empty.

Type	L mm	L useful mm	l mm	H mm	Ref.	Price
8 notches	470	470	200	70	126903	126,00
12 notches	530	530	240	110	126904	130,00





KNIFE CASE

Supple nylon. Velcro fastening. Convenient because it can accommodate up to 5 knives and utensils. Label holder to personalise the kit. Very strong and very durable. Very easy to maintain for flawless hygiene.

L mm	L useful mm	l mm	H mm	Ref.	Price
550	550	180	30	124011	35,50

Non-contractual photos

PRODUCTS WITH THIS ICON ARE CONFIGURABLE.
SCAN THE QR CODE.

High-quality nylon, very durable. Removable compartment, with 6 notches for knives. Non-removable compartment, with 12 notches for small accessories. Ideal for demanding apprentices and professionals because it perfectly meets needs. Comes with 2 dividers to adapt the base of the main space. High modularity thanks to the Velcro and adjustable separation strips. Machine washable at 30°C.





24-PIECE KITCHEN TOOL CASE

24-piece kitchen tool case.
Includes: 1 sharpener 25 cm (ref 125055), 1 stainless steel needle 20 cm (ref 120841), 1 meat/fish slicer 25 cm (ref 120415), 1 Swedish filleting knife 17 cm (ref 120423), 1 paring knife 10 cm (ref 120406), 1 fork (ref 112070), 1 stainless steel spatula 25 cm (ref 112652), 1 melon baller (ref 121006), 1 peeler (ref 120901), 1 chef's tongs (ref 652013), 1 apple corer (ref. 090440), 1 Exoglass® spatula 30 cm (ref 113030), 1 stripper (ref 120910), 1 stainless steel whisk 25 cm (ref 111022), 1 brush 3.5 cm (ref 116013), 1 Elvéo spatula 25 cm (ref 113724), 1 boning knife 13 cm (ref 120408), 1 pair of stainless steel scissors 22 cm (ref 120801), 1 bag 30 cm (ref 161003), 1 plain tip (ref 167104), 1 fluted tip (ref 167033), 1 scraper (ref 112840), 1 thermometer (ref 250502), 1 empty case.

L mm	l mm	Ref.	Price
460	325	126910	399,00





25-PIECE KITCHEN TOOL CASE

Includes: 1 cake knife 31 cm (ref 182121), 1 chef"s knife 25 cm (ref 120415), 1 sharpener 25 cm (ref 125050), 1 stainless steel spatula 25 cm (ref 112652), 1 bent stainless steel spatula 25 cm (ref 112674), 1 stainless steel paring knife 10 cm (ref 120406), 1 peeler (ref 120901), 1 apple corer (ref 120925), 1 triangular spatula 10 cm (ref 112722), 1 stainless steel pastry cutter (ref 112900), 1 rolling pin 42 cm (ref 140004), 1 brush 3.5 cm (ref 116012), 1 pair of chrome scissors 18 cm (ref 1208.
High-quality nylon, very durable.

L mm	l mm	Ref.	Price
460	325	126920	443,00



MATFER SEMI-RIGID TOOL CASE

Matfer semi-rigid tool case.
High-quality nylon, very durable. Versatile for all types of utensil collections according to trade. Removable compartment, with 6 notches for knives. Non-removable compartment, with 12 notches for small accessories. Comes with 2 dividers to adapt the base of the main space. High modularity thanks to the Velcro and adjustable separation strips. Suitable for utensils up to 42 cm in length (small rolling pin). Machine washable at 30°C. Removable strap. Can be personalised with the name of the training establishment on consultation: tailor@matferbourgeat.com. Zip closure which can be padlocked.

L mm	l mm	H mm	W g	Ref.	Price
445	120	305	1908	126908	172,00



Non-contractual photos



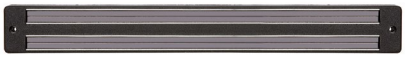




ECOLINE MAGNETIC KNIFE HOLDER

Storage bar with strong magnet. Ideal for all your knives and cutting utensils. Wall fastening with screws.

L mm	Th. mm	Ref.	Price
380	12	090508	11,05



HEAVY DUTY MAGNETIC KNIFE HOLDER

Storage bar with strong magnet. Ideal for all your knives and cutting utensils. Thick bar for better grip of knife handles. Very strong and very durable. Very easy to maintain for flawless hygiene. Wall fastening with screws (25 mm facilitating the gripping of handles and knives).

L mm	Th. mm	Ref.	Price
340	25	126001	25,85
460	25	126003	29,95





UNIVERSAL KNIFE BLOCK

Polypropylene thread block. Ideal for storing knives in a safe and organised way. Saves space because the knives are gathered in one place. Block material resistant to mould and the damaging effects of water. Very easy to maintain for flawless hygiene. Capacity 7 knives.

H mm	Ø mm	Ref.	Price
220	110	124505	20,00

MONOBLOC MAGNETIC KNIFE HOLDER

Monobloc stainless steel. Aesthetic solution, preventing the deposit of impurities around the magnets. Thick bar for better grip of knife handles. Very strong and very durable. Very easy to maintain for flawless hygiene. Wall fastening with screws.

L mm	L useful mm	l mm	Th. mm	Ref.	Price
450	450	46	15	126007	23,50

WIDE MAGNETIC KNIFE HOLDER

Storage bar with strong magnet. Convenient because large format in which store all the knives. Thick bar for better grip of knife handles. Very elegant design. Very strong and very durable. Very easy to maintain for flawless hygiene.

L mm	L useful mm	H mm	Ref.	Price
600	600	100	126060	88,70

UV radiation emitted by germicidal tube for effective photo-chemical decontamination.

Instant ignition. Electronic ballast tube guaranteeing an increased lifespan (8,000 h) and a 25% reduction in electricity consumption.

Top with frame to prevent storage on the cabinet.

Smoked clear door with monobloc opening handle.

Radiation cut-off when the door is opened.

Stainless steel body. Magnetic closure with lock. Wall bracket, stainless steel screws included.





DECONTAMINATION CABINET WITH MAGNETIC HOLDER

Type	L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
without lock	587	136	738	9500	18	230	50/60	855605	527,50
with lock	587	136	738	9500	18	230	50/60	855606	538,50



DECONTAMINATION CABINET WITH STAINLESS STEEL MESH BASKET

Type	L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
without lock	587	136	738	9500	18	230	50/60	855615	542,70
with lock	587	136	738	15000	18	230	50/60	855616	553,60





CHEF'S KNIFE

Stainless steel. Very thick flat-sole. Black ABS handle. Very strong and very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ref.	Price
435	300	123050	86,35



VEGETABLE KNIFE

Stainless steel. ABS handle. Allows you to cut bones with great cutting force. Very strong and very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Th. mm	W g	Ref.	Price
280	160	3	470	123055	47,80
330	180	3	617	123056	57,10
330	196	5	880	090580	80,80



CLEAVER

Stainless steel. Straight back and plastic handle. Useful thanks to its imposing size and its weight associated with the movement of your arm to quickly cut carcasses/bones. Laid flat, it will simply and quickly crush nuts, shallot onions, garlic, etc. Very strong and very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Th. mm	Ref.	Price
390	240	3	123060	83,25



CLEAVER

Stainless steel. Black and yellow polypropylene handle. Handle is made of a non-toxic, very strong, and fully recyclable material. Useful thanks to its imposing size and its weight associated with the movement of your arm to quickly cut carcasses/bones. Laid flat, it will simply and quickly crush nuts, shallot onions, garlic, etc. Very strong and very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Th. mm	Ref.	Price
380	380	3	123059	66,70



BUTCHER'S SAW

Stainless steel. Convenient because it can be disassembled and can be tensioned by a handle. Very strong and very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

Type	L mm	L useful mm	l mm	Ref.	Price
complete saw	570	450	155	100110	83,55
extra blade	450	450	10	100115	11,70



PAK OF 10 MEAT HOOKS

Stainless steel. Ideal for hanging all meat. With 2 points. Good service life.

	L mm	Ø mm	Ref.	Price
Max. weight: 15 kg.	80	4	911437	12,15
Max. weight: 15 kg.	100	4	911438	12,55
Max. weight: 35 kg.	120	5	911439	19,00
Max. weight: 45 kg.	140	6	911440	23,70
Max. weight: 60 kg.	160	6	911441	24,75
Max. weight: 90 kg.	180	6	911442	26,75

HAM HOLDER





STAINLESS STEEL HAM HOLDER

Very robust model in polished stainless steel. Marbled polyethylene tray, thickness 25 mm. Clamping notches with locking and wooden handles for better comfort of use. Suitable for all ham sizes.

Type	L mm	l mm	H mm	Th. mm	Ref.	Price
ham holder	620	260	180	25	120522	373,00



SERRANO HAM HOLDER

Polished stainless steel. Thick tray for good strength. Clamping notch with locking for more safety. Very robust suitable for all sizes of ham. Good service life. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Th. mm	Ref.	Price
365	210	300	25	120524	123,00



SERRANO HAM HOLDER

Polished stainless steel. Brown polyethylene tray. Thick tray for good strength. Clamping notch with locking for more safety. Very robust suitable for all sizes of ham. Good service life. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Th. mm	Ref.	Price
500	200	300	25	120526	70,75

BUTCHER"S TOOLS



LARDING NEEDLE

Polished stainless steel. Black ABS handle. Very robust suitable for all types of meat. Good service life. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L useful mm	Ref.	Price
250	250	120861	42,10

TENDERISER

Polyethylene. Ideal for tenderising meat for butchers - delicatessen professionals. Convenient because it flattens the meat in a single step thanks to its weight and robustness. Good service life. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L useful mm	l mm	W g	Ref.	Price
350	350	60	500	181046	34,15



FLATTENER

Stainless steel. Ideal for tenderising meat for butchers - delicatessen professionals. Convenient because it flattens the meat in a single step thanks to its weight of 2 kg. Good service life. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

Ø mm	Ref.	Price
110	090615	84,40





FISH KNIFE

Stainless steel serrated blade. ABS handle with 3 rivets. Ideal for professionals and can cut large fish, such as tuna. Guarantees precise cutting without ripping your fish. Good service life. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ref.	Price
480	330	090330	62,55



GIESSER MADE IN GERMANY

FISH KNIFE

Stainless steel serrated blade. Overmoulded plastic handle. Ideal for professionals and can cut large fish, such as tuna. Guarantees precise cutting without ripping your fish. Good service life. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ref.	Price
470	310	182315	51,00



SALMON KNIFE

Stainless steel blade. Black ABS handle, with 3 holding rivets. Fluted blade for better handling when cutting. Ideal for professionals and can cut fish or hams. Guarantees precise cutting without damage. Good service life. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L blade mm	l mm	Ref.	Price
405	280	208	090360	30,45



GLOBAL®

HAM/SALMON SLICER

Stainless steel blade. Flexible fluted blade, ideal for very thin slices. Air cushions form in the blade"s slots preventing cut material from sticking to the blade. Top of the range tool, very balanced with a slender hollow handle. Exceptional design, perfect balance in the hand. Wash in hot water and wipe dry. Do not wash in the dishwasher and do not use chlorine products. Good service life. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ref.	Price
435	310	120218	131,00



GIESSER MADE IN GERMANY

FLUTED SALMON KNIFE

Premium chrome molybdenum steel blade. Vacuum tempered blade for longer tool life. Non-slip, non-porous, and sterilisable handle. Makes it easy to effortlessly slice your salmon and ham. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ref.	Price
440	310	182124	50,10



GIESSER MADE IN GERMANY

FLUTED SALMON KNIFE

Premium chrome molybdenum steel blade. Vacuum tempered blade for longer tool life. Non-slip, non-porous, and sterilisable handle. Makes it easy to effortlessly slice your salmon and ham. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ref.	Price
440	310	182324	50,10



GIESSER MADE IN GERMANY

FILLETING KNIFE

Premium chrome molybdenum steel blade. Vacuum tempered blade for longer tool life. Non-slip, non-porous, and sterilisable handle. With its long, thin blade, this filleting knife will allow you to fillet your fish. Its long flexible and pointed blade is ideal for fine cutting. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene. Flexible blade.

L mm	L blade mm	Ref.	Price
315	180	182130	28,30



GIESSER MADE IN GERMANY

FILLETING KNIFE

Premium chrome molybdenum steel blade. Vacuum tempered blade for longer tool life. Non-slip, non-porous, and sterilisable handle. With its long, thin blade, this filleting knife will allow you to fillet your fish. Its long flexible and pointed blade is ideal for fine cutting. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene. Flexible blade.

L mm	L blade mm	Ref.	Price
315	180	182330	28,30



SLICER WITH ADJUSTABLE THICKNESS

Stainless steel blade. ABS handle. This knife with adjustable bar on the blade, allows you to easily cut more or less thick slices. This bar also offers protection if the knife slips. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ref.	Price
530	400	090362	215,00



SAINT JACQUES COCKLE KNIFE

Stainless steel blade. Ergonomic blue handle with rivets. Ideal to facilitate the opening and preparation of seafood. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene.

L mm	L blade mm	l mm	Ref.	Price
225	110		121050	36,35



OYSTER KNIFE WITHOUT COVER

Stainless steel blade. Polypropylene handle for very easy handling. Oyster knife without guard for non-professionals and professionals. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
140	090420	3,05



OYSTER KNIFE WITHOUT COVER

Stainless steel blade. With bolster, rosewood handle. Ideal to facilitate oyster opening. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
160	121042	16,90



OYSTER KNIFE WITH COVER

Stainless steel blade. Black coated wooden handle, with guard. High professional grade. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
160	121043	15,05



OYSTER KNIFE WITH COVER

Stainless steel blade. Polypropylene handle, with guard. Ideal for opening large quantities of oysters. High professional grade. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
140	121045	4,30



OYSTER KNIFE WITHOUT COVER

Stainless steel blade. Oval heat-resistant rubber handle. Particularly ergonomic for an optimal grip even when wet. High professional grade. Very durable and robust knife. Very easy to maintain for flawless hygiene. Comes in a presentation case.

L mm	Ref.	Price
185	121048	21,85

FIND OUR RANGE OF NAUTICAL TABLEWARE IN THE CATALOG





FISH SHEARS

Stainless steel blades. 1 serrated blade to prevent slipping on the skin of the fish. Right-handed chisels. Adapted shape for great comfort of use. Very durable and robust scissors. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
260	121134	72,80



FISH SHEARS

Stainless steel. Nylon rings. Blade shape and serrations designed to cut fish.

L mm	Ref.	Price
180	121133	14,90



LARGE FISH BONE TWEEZERS

Stainless steel. Spring integrated for better efficiency. Tweezers with flat edges to remove large fishbones. Ergonomic shape for easy use. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
170	60	121136	24,15



FISH BONE TWEEZERS

Stainless steel. Diagonal tips for better precision. Ideal for easily and effectively removing fish bones. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
140	25	120505	21,65



SEA URCHIN SHEARS

Stainless steel. Ideal for quickly opening sea urchins. Adapted shape for great comfort of use. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
250	120	072523	42,40



FISH BONE TWEEZERS

Stainless steel. Bevelled tips for better precision. Ideal for removing bones from fish without soiling your hands. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
93	112503	8,85



Made by MATFER BOURGEAT

MATFER MONOBLOC FISH SCALE SCRAPER

Monobloc aluminium. Particularly effective shape for both small and large fish. Adapted shape for great comfort of use. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
220	121100	24,00



FISH SCALE SCRAPER

Stainless steel. Plastic handle. Large model for large fish and more speed. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
310	121103	42,05



SCALEX FISH SCALE SCRAPER

Stainless steel. Aluminium body. Is very long to work quickly. Convenient, the Scalex-Westmark fish scale scraper avoids the dispersion of scales thanks to its anti-projection collector. Very durable and robust. Very easy to maintain for flawless hygiene. Professional grade designed to be dishwasher-safe.

L mm	Ref.	Price
210	073135	22,65



PROFESSIONAL BREAD CUTTER

Stainless steel forged serrated blade. Varnished beechwood base. Ideal for cutting bread and baguettes. Suitable for both professionals and individuals. Very robust, exceptional quality model. Good ergonomics for easy use. Very durable and solid. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
240	80	120061	133,00
350	80	120062	240,00



BREAD CUTTER BASE

Stainless steel blade. Stainless steel base and handle. Serrated blade for a perfect cut without forcing. Ideal for professionals and individuals to cut all types of bread/baguette. Very robust, exceptional quality model. Good ergonomics for easy use. Very durable and solid. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
350	120064	250,00



BREAD CUTTER BASE

Stainless steel blade. Polyethylene base and handle. Serrated blade for a perfect cut without forcing. Ideal for professionals and individuals to cut all types of bread/baguette. Very robust, exceptional quality model. Good ergonomics for easy use. Very durable and solid. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
250	120071	127,00



BREAD BOARD

Natural beech. Very functional board with its removable rack and meticulous manufacturing. Ideal for cutting bread and baguettes while keeping your worktop clean.

L mm	l mm	H mm	Ref.	Price
400	230	35	120059	48,15



BREAD BOARD

Stainless steel blade. Beechwood base and handle. Serrated blade for a perfect cut without forcing. Ideal for slicing and cutting bread and baguettes. Very functional board thanks to its integrated knife and crumb collector.

L mm	l mm	H mm	Ref.	Price
395	190	90	120060	121,00



SERRATED BREAD KNIFE

Premium chrome molybdenum steel blade. Vacuum tempered blade for longer tool life. Non-slip, non-porous, and sterilisable handle. Ideal for slicing all types of bread and baguettes without crushing them. Serrated blade for easier, effortless cutting. Handle shape adapted for great comfort of use. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ref.	Price
375	240	182109	25,70



BREAD KNIFE

Hardened stainless steel blade. Overmoulded polypropylene handle. Very good grip and, for more safety, it is non-slip. Ergonomic, comfortable, and efficient knife. Ideal for slicing all types of bread and baguettes without crushing them. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ref.	Price
382	250	090949	20,35



BREAD KNIFE

Hardened stainless steel blade. Overmoulded polypropylene handle. Very good grip and, for more safety, it is non-slip. Ergonomic, comfortable, and efficient knife. Ideal for slicing all types of bread and baguettes without crushing them. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ref.	Price
382	250	090939	20,30



BREAD AND BUTTER KNIFE

Stainless steel. 2 in 1: 1 serrated side and 1 flexible side. Convenient because it allows you to open the baguettes and spread your toppings more easily. Very good grip and, for more safety, it is non-slip. Ergonomic, comfortable, and efficient knife. Ideal for slicing all types of bread and baguettes without crushing them. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ref.	Price
85	85	121021	14,30









GLOBAL Distribution Exclusive FRANCE

BREAD KNIFE

Stainless steel serrated blade.
Top of the range, very balanced with a slender hollow handle.
Remarkable sharpness guaranteed.
Exceptional design, perfect balance in the hand.
Wash in hot water and wipe dry to keep the knife in perfect condition over time.
Do not use chlorinated products.
Very easy to maintain for flawless hygiene.

Type	L mm	L blade mm	Ref.	Price
G9	345	220	120215	113,00

GLOBAL Distribution Exclusive FRANCE

BREAD KNIFE

CROMOVA 18 stainless steel.
Elegant shape: 7 points for the 7 virtues of the Samurai.
Tri-ply steel blade with central very hard core for a rigid blade, surrounded by 2 layers of softer stainless steel.
Ergonomic handle for optimal comfort and safety.
Rust-resistant.
Outer edges of the blade and handle in the same steel: even more solid together.
Hammered finish for air circulation preventing sliced food from sticking.

Type	L mm	L blade mm	Ref.	Price
SAI-M04	300	170	120143	162,00





MONOBLOCK BREAD KNIFE

Hardened molybdenum and vanadium stainless steel blade. Monobloc forged blade with bolster and tang assembly providing great strength. Blade has an excellent balance between strength and ease of sharpening. Perfectly designed toothing, this bread knife allows you to cut the toughest and most delicate products. Back of the blade without sharp angle for safe contact. POM handle polish manually finished for a pleasant and comfortable touch. Handle shape designed for a comfortable and secure grip.

L mm	L blade mm	Ref.	Price
370	230	120539	85,30

BREAD KNIFE

Stainless steel serrated blade, cut and welded. Black POM handle with 3 stainless steel rivets. Moulded stainless steel bolster and tang. Allows you to slice all types of bread and baguettes without crushing. Professional grade serrated knife with excellent grip. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	L blade mm	Ref.	Price
335	200	120411	27,00





122004

090347

122002



CHEESE KNIFE

Stainless steel blade. Black ABS handle. Very robust, exceptional quality model. Very durable and solid. Very easy to maintain for flawless hygiene.

L mm	l mm	Th. mm	Ref.	Price
385	54	4	090040	42,35

SUITABLE FOR CUTTING DESSERTS ON BAKING TRAYS 60X40CM



CHEESE KNIFE, 2 HANDS

Stainless steel blade. Black ABS handle. Very robust, exceptional quality model. Very durable and solid. Very easy to maintain for flawless hygiene.

L mm	L useful mm	l mm	Th. mm	Ref.	Price
565	330	58	4	122004	83,40
635	400	58	4	090347	96,55
860	630	55	4	122002	174,00

PARMESAN KNIFE

Stainless steel blade. Polypropylene handle. Suitable for cutting hard pressed cheese. Convenient, it allows you to create pretty chips in a single stTh. Very robust, exceptional quality model. Very durable and solid. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
110	181151	25,00



MADE IN FRANCE

MINI-GUITAR

Stainless steel and polyethylene. Stainless steel interchangeable wire D 0.4 mm. Very good stability thanks to suction feet for more safety. Ideal for slicing any product with a soft and homogeneous consistency. Ensures regular portioning and fast cutting. Very robust, exceptional quality model. Very durable and solid. Very easy to maintain for flawless hygiene. The cutting block and product holder are dishwasher safe. Regularity of servings: 5 mm. Quick cutting: cutting surface area 135x122 mm.

Type	L mm	l mm	H mm	Ref.	Price
mini-guitar	455	233	150	263509	689,00
extra wires				263514	59,40



MADE IN FRANCE

MINI-GUITAR

Stainless steel and polyethylene. Stainless steel interchangeable wire D 0.4 mm. Very good stability thanks to suction feet for more safety. Ideal for slicing any product with a soft and homogeneous consistency. Ensures regular portioning and fast cutting. Very robust, exceptional quality model. Very durable and solid. Very easy to maintain for flawless hygiene. The cutting block and product holder are dishwasher safe. Regularity of servings: 5 mm. Quick cutting: cutting surface area 135x122 mm.

L mm	l mm	H mm	Ref.	Price
455	233	150	263510	689,00



CHEESE SLICER

Cheese slicer, stainless steel body and cast aluminium body.
Cast aluminium. Stainless steel cutting wire. Allows you to easily slice hard pressed cheese. Very robust, quality model. Very durable and solid. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
190	108	072580	14,80

MADE IN FRANCE

ROQUEFORT SLICER

Coated cast iron Roquefort slicer and polyethylene base. White coated cast iron frame. Polyethylene base. Stainless steel wire. Ideal for cutting blue cheese cleanly and without crumbs. Clear height: 105mm. Very robust, quality model. Very durable and solid. Very easy to maintain for flawless hygiene.

Type	L mm	Ø mm	Ref.	Price
roquefort slicer	360	220	072525	182,00
son	360		122011	11,60





PACK OF 10 WIRES TO CUT BUTTER

Stainless steel. Robust, exceptional quality wire. Wire diameter 0.5 mm.

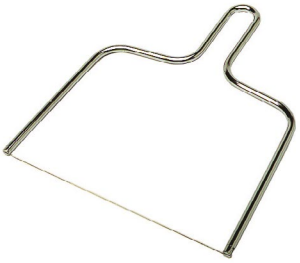
L mm	Ref.	Price
300	122021	13,75



PACK OF 10 CHEESE WIRES

Stainless steel. Robust, exceptional quality wire. Wire diameter 0.5 mm.

L mm	Ref.	Price
800	122031	17,00
1000	072571	18,95



CHEESE AND FOIE GRAS SLICER LYRE

Chrome stainless steel. Allows you to easily slice hard pressed cheese. Perfect for foie gras. Very robust, quality model. Very durable and solid. Very easy to maintain for flawless hygiene.

Type	L mm	l mm	Ref.	Price
lyre		170	072540	16,35
10 wires	170		072547	9,40
lyre		210	122016	15,25
10 wires	210		122017	9,15



PÂTISSERIE
WHITE







OCF

White, La Baule's new bakery, stands out with its bespoke beach design. The counter sculpted up the steps, the VISIO refrigerated display cabinet, the fully equipped bar (dishwasher, ice machine, sink, storage), and the LED bread display ensure optimal workflow and elegant product display. With curved glass tops and premium imitation walnut and marble materials, White becomes a warm space where design showcases the excellence of the products on sale.



The cold expert for your refrigerated display cases


Elise
MATFER
5 L
4 L



PREPARATION

Prepare your dishes to perfection with our food processors, mandolins, scales, thermometers... All our utensils are designed for intensive everyday professional use, in cooking and baking.

MANUAL APPLIANCES	158
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PREPARATION UTENSILS	209
SPECIAL UTENSILS FOR ALLERGIES	218
MEAT	219
PASTA	220

PREPCHEF

The new chef's helper! One concept cuts, slices, and crushes



REMOVABLE
Removable holder, easy to store.

Wide ergonomic and safe handles.



EFFICIENT
Saves tule for safe and convenient use.

Quick to use thanks to tappet return springs.

LIGHT AND ROBUST
Lightweight and ergonomic holder for quick, easy-to-use comfort, without forcing.

Robust support in composite material stable thanks to the suction cups.

PRACTICAL
Clean and easy cutting thanks to hardened steel knives.

Collection of products under the appliance, in a GN 1/2 container or a D 280 casserole dish, max height 150 mm (not included).

Made by MATFER BOURGEAT

PREPCHEF V2

Prep Chef holder (rod and handles) sold without accessories.

Type	L mm	l mm	H mm	Ref.	Price
complete stand	400	400	510	215612	170,00

SPARE PARTS FOR PREP'CHEF

Type	Ref.	Price
tower actuator	215614	107,00
stand	215643	79,00
3 suction cups	215792	39,80
handle	215793	23,40
2 springs	215791	10,90
2 long stop screws	215790	15,70

15 slicing, cutting, and crushing accessories available and interchangeable without tools (not supplied).

The 'compact' helper

+ Convenient and quick to use, safe



REMOVABLE
Removable holder, easy to store.





EFFICIENT
Quick to use thanks to tappet return springs.

LIGHT AND ROBUST
Lightweight and ergonomic holder for quick, easy-to-use comfort, without forcing.

Robust support in composite material suitable for GN 1/2 and 1/3 containers.

PRACTICAL
Clean and easy cutting thanks to hardened steel knives.



Made by MATFER BOURGEAT

PREP CHEF COMPACT COMPLETE

Prep Chef holder (rod and handles) sold without accessories.

L mm	l mm	H mm	Ref.	Price
251	200	345	215609	145,00

Made by MATFER BOURGEAT

CUT

Composite material blade unit and pusher. Interchangeable blade unit, hardened stainless steel blades.
Clean and easy cutting thanks to sharp knives.

Guarantees perfect presentation and optimal storage.

Tool-free set-up and disassembly.







CHERRY TOMATO DIVIDER

4-wedge divider.

	Ref.	Price
	215615	101,00





TOMATO AND CITRUS FRUIT SLICER - WEDGES

2 wedge sizes possible: 6 wedges and 8 wedges.

Type	Ref.	Price
6-wedge set	215616	79,95
8-wedge set	215618	79,95
6-wedge slicer blades	215736	72,35
8-wedge slicer blades	215738	72,35
8-wedge pusher	215748	31,60





TOMATO AND CITRUS FRUIT SLICER - SLICES

Slice divider 5 mm.

Type	Ref.	Price
slice set	215611	138,00
1/2 slice set	215613	147,00
slicer blades	215731	124,00
1/2 slicer blades	215732	134,00
pusher	215742	41,30





SQUARE CHIP CUTTER

Type	Ref.	Price
set 8x8 mm	215626	115,00
set 10x10 mm	215627	115,00
blade unit 8x8 mm	215734	96,60
blade unit 10x10 mm	215735	96,60
pusher 8x8 mm	215744	33,90
pusher 10x10 mm	215745	33,90

PREP CHEF RECTANGULAR CHIP CUTTER

Type	Ref.	Price
set 16x8 mm	215628	115,00
blade unit 16x8 mm	215733	96,55





WEDGE CUTTER-CORER

Wedge divider - corer.

Type	Ref.	Price
corer set	215619	115,00

Made by MATFER BOURGEAT

CUT

Onion flavour preserved

+ 1 kg of onions sliced in less than a minute









ONION CHOPPER

Saves time, 1 kg of onions sliced in less than a minute. No loss of juice to preserve the taste. Durable hardened steel grid with 8x8 mm holes. Robust composite material pusher and handle. Accessory adapting to Prep Chef and Prep Chef Compact set base.

L mm	l mm	Ref.	Price
37	13	215651	140,00



PREP CHEF SET BASE WITH LEGS ONLY V2

Robust support in composite material stable thanks to the suction cups. Compatible with saucepans up to 28 cm in diameter.

Ref.	Price
215643	79,00

Made by MATFER BOURGEAT

SLICE

4 blade blocks







EGG POTIONER, 6 WEDGES

Accessory adapting to Prep Chef and Prep Chef Compact set base (remove springs before use).

Type	Ref.	Price
complete portioner	215836	101,00

Made by MATFER BOURGEAT

CRUSH

3 times faster in 1 step



POTATO MASHER

Accessory adapting to Prep Chef and Prep Chef Compact set base.

	Ref.	Price
	215641	140,00



PREP CHEF SET BASE WITH LEGS ONLY V2

Robust support in composite material stable thanks to the suction cups. Compatible with saucepans up to 28 cm in diameter.

	Ref.	Price
	215643	79,00

+ Lighter mashed potato texture







ROBUST
Robust composite material pusher and handle.

GRID
Durable hardened steel grid with 3.2 mm diameter holes.

COMPATIBILITY
Compatible with saucepans up to 28 cm in diameter.

STABILITY
Robust support in composite material stable thanks to the suction cups.



MADE IN FRANCE

STAINLESS STEEL VEGETABLE MILL NO. 3

Stainless steel vegetable mill. To prepare mash, soup, compote, fish soup. Holder for use on a cylindrical container. With 3 grids with Ø 1.5, 2.5, and 4 mm holes.

Type	H mm	Ø mm	Ref.	Price
stainless steel mill	250	310	215503	187,50
spare rack		1,5	072812	11,35
spare rack		2,5	072814	11,35
spare rack		4	072816	11,35



MADE IN FRANCE

STAINLESS STEEL VEGETABLE MILL NO. 5

Stainless steel vegetable mill. To prepare mash, soup, compote, fish soup. Holder for use on a cylindrical container. Fitted with a grid with 3 mm diameter holes.

Type	H mm	Ø mm	Ref.	Price
mill	320	370	215505	470,00
extra grid		1,5	072855	134,50
extra grid		2	072857	163,00
extra grid		3	072859	163,00



MADE IN FRANCE

VEGETABLE MILL NO. 2

Stainless steel vegetable mill. To prepare mash, soup, compote, fish soup. Holder for use on a cylindrical container. With 3 grids Ø 1.5, 2.5, and 4 mm.

Type	H mm	Ø mm	Ref.	Price
mill	380	240	215514	58,20



MANUAL POTATO MASHER

Manual potato masher. Coated cast aluminium for greater durability. Has an excellent service life. Ergonomic shape thanks to the potato masher"s ear that can be placed on the container.

L mm	Ref.	Price
400	980630	69,50

COMPLETELY SAFE WITHOUT ACCESS TO THE BLADES



Made by MATFER BOURGEAT

MATFER MANUAL TOMATO SLICER

Ensures absolute user safety, no contact between hands and the blades. Perfect ergonomics, even cuts very ripe tomatoes effortlessly. Bulk cutting, tomatoes collected in a gastronorm container that can be placed under the machine. Cuts tomato by tomato with direct collection, avoiding handling. Cutting thickness 5 mm. Hourly bulk production: approximately 1,200 tomatoes.

Type	L mm	l mm	W g	Ref.	Price
tomato slicer	425	180	6000	215710	619,00
block of 13 blades				215720	166,00
set of 4 legs with suction cups				215722	76,15
pusher				280747	16,50



MADE IN FRANCE

ROUET VEGETABLE SPIRALISER

Comes with a clamp and 3 blades with thickness adjustment from 1 mm to 3.5 mm thanks to a pivoting blade. Removable Acrylonitrile Butadiene Styrene (ABS) blade holder. Machine for cutting vegetables in continuous slithers.

Type	L mm	l mm	H mm	W g	Ref.	Price
vegetable preparation machine	360	135	243	2200	215131	330,00

Made by MATFER BOURGEAT

swing

Polypropylene body and basket. Clear lid for visible spinning angle.

+ Easy to turn crank



EFFICIENT

Easy to use: the low and wide shape provides great stability and the gear reduction allows better flexibility and less force on the crank.

Wide and slotted basket.

Comes with drain hose.

TRANSPARENCY

Compact spinner with clear lid.

Visible spin degree.





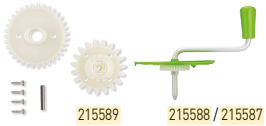
SWING XS SALAD SPINNER

Salad spinner for 2 or 3 lettuces.

Type	l mm	H mm	Ref.	Price
spinner	373	396	215582	176,00
sprockets + housing + handle kit xs			215587	71,85







SWING XL SALAD SPINNER

Salad spinner for 4 or 5 lettuces.

Type	l mm	H mm	Ref.	Price
spinner	460	459	215580	195,00
sprocket kit for xs and xl			215589	21,50
sprockets+housing+handle set xl			215588	76,85



MANDOLINS

Safe, precise, and even cuts

Made by MATFER BOURGEAT



Can be used for all types of slicing including crinkle slicing.

Reversible and crinkle "special knife" steel blade.

Precise and fine adjustment of slicing thickness up to 10 mm to cut sticks precisely and evenly.

Precise and clean stick cutting.

Convenient, quick and safe side entry of the julienne blades.

Fingers protected from the blades thanks to the flat plunger.

Rotary plunger for potato waffles.

Large, functional handle for an excellent grip.

Composite body for quick cleaning.

Comes with a set of 3 julienne blades 3, 5, and 10 mm.



+ Comes with a rotating pusher to make potato waffles

MANDOLIN 2000 S WITH PUSHERS

Type	L mm	l mm	W g	Ref.	Price
mandolin	395	132	1300	215060	213,00
box of 3 julienne blades				215068	97,90
julienne blade 3 mm				215070	39,80
julienne blade 5 mm				215072	28,40
julienne blade 10 mm				215074	26,55



Made by MATFER BOURGEAT

STAINLESS STEEL MANDOLIN

Stainless steel mandolin. Reversible and crinkle steel blade. Precise and fine adjustment of slicing thickness up to 10 mm to cut sticks precisely and cleanly. Comes with a set of 3 julienne blades: 3, 5, and 10 mm. Stainless steel pusher as an option. Easy to maintain: body removable without tools, dishwasher safe.

Type	L mm	l mm	Ø mm	Ref.	Price
mandolin	364	113		215001	177,00
pusher				215005	35,55
julienne blade 3 mm			3	215010	38,95
julienne blade 5 mm			5	215112	27,65
julienne blade 10 mm			10	215115	25,65



Made by MATFER BOURGEAT

MANDOLIN 1000

Compact and lightweight "Japanese" mandolin. Precise and fine adjustment of slicing thickness up to 6 mm. Comes with a smooth blade, a crinkle blade, 3 mm julienne blade, and flat pusher. Dishwasher-safe composite body for quick cleaning.

L mm	l mm	W g	Ref.	Price
370	130	500	215040	98,05



NEW

GLOBAL®

Compact and lightweight Japanese mandolin slicer. Precise thickness adjustment by knob. Smooth, ultra-sharp blade for precision cutting. Supplied with 2 julienne blades: 1 and 2.5 mm and a 4mm vegetable stick blade for cutting precise brunoises. Finger protection trolley for safe operation. Equipped with anti-slip pads at the front. The carving tray is removable for perfect cleaning.

Type	L mm	l mm	H mm	W g	Ref.	Price
Small	320	91	30	348	215080	46,20



NEW

GLOBAL®

Compact and lightweight Japanese mandolin slicer. Precise thickness adjustment by knob. Smooth, ultra-sharp blade for precision cutting. Supplied with 2 julienne blades: 1 and 2.5 mm and a 4mm vegetable stick blade for cutting precise brunoises. Finger protection trolley for safe operation. Equipped with anti-slip pads at the front. The carving tray is removable for perfect cleaning.

Type	L mm	l mm	H mm	W g	Ref.	Price
Large	365	130	40	600	215081	98,00



ADJUSTABLE TRUFFLE SLICER

Stainless steel truffle slicer. Simple and precise with a knob to adjust slice thickness.

L mm	l mm	Ref.	Price
185	82	072595	30,75



MADE IN FRANCE

TRUFFLE MANDOLIN

For truffles and mushrooms. Hardened stainless steel razor blade for thin perfectly cut slices. Thickness adjustment between 0.1 and 4 mm. Comes in a decorated wooden box.

Ref.	Price
215050	390,00



TRUFFLE SLICER

Stainless steel truffle slicer. Serrated knife. Precise thickness adjustment by knob.

L mm	l mm	H mm	Ref.	Price
144	84	97	215052	43,95





LIMONA FRUIT JUICER

Plastic cup and cast aluminium body. Leverage ensures effortless fruit squeezing.

L mm	l mm	H mm	Ref.	Price
240	115	70	072900	38,60



OLIVE PITTER

Cast aluminium pitter.

L mm	l mm	H mm	Ref.	Price
175	50	10	215408	19,30





KERNEX CHERRY PITTER

Removes the pip and stalk at the same time. Cast aluminium pitter.

L mm	l mm	H mm	Ref.	Price
140	40	25	073095	13,65



STEINEX-COMBI PITTER

Stainless steel knife. Designed for plums and cherries. The plums are pitted and cut into wedges in one stTh. Covered with a very durable dishwasher-safe coating.

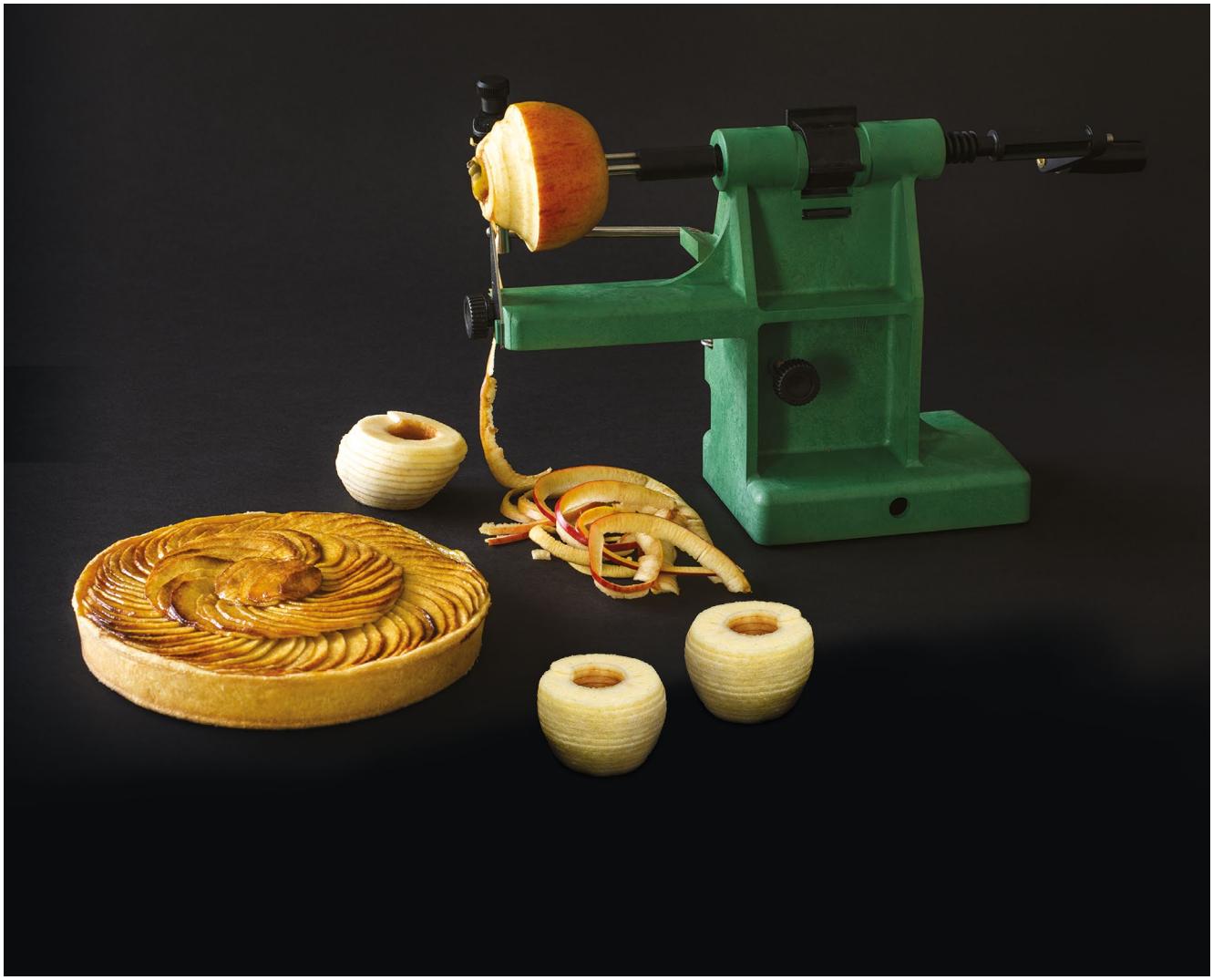
L mm	l mm	Ref.	Price
225	105	073115	32,00



KIRSCHOMAT CHERRY PITTER

Heavy duty professional model. Aluminium and stainless steel pitter. Cherry inlet and ejection are automatic. Works very quickly (flow 15 kg/hour). With dishwaser safe highly durable coating.

L mm	Ref.	Price
350	073120	55,95





APPLE PEELER AND CORER

Peels, cores, and slices all round fruit in one stTh. Peeler blade release system. Easy to secure on smooth worktops thanks to the suction base. Comes with a clamp for fastening on a rough worktop. Slice thickness: 4 mm. Maximum clamp spacing width: 65 mm.

Type	L mm	l mm	H mm	Ref.	Price
apple peeler	305	110	135	215155	31,00
extra peeler blade				215158	8,80



FINE PEEL

Made by MATFER BOURGEAT

API APPLE PEELER AND CORER

Apple peeler made of unalterable composite material. "Cutting" stainless steel knives for excellent sharpness. Possibility of adapting peeling thickness, core diameter, and peeler pressure. Comes with a clamp, the apple peeler can also be screwed to the worktop.

L mm	l mm	H mm	W g	Ref.	Price
340	100	200	1300	215250	290,00

NEW



COTTON CANDY MACHINE

Electric machine suitable for professional use. Painted steel motor unit. Large, easy-to-clean stainless steel bowl. Separate heating and rotation controls. Can be used with conventional caster sugar. Makes delicious candy floss in seconds.

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
470	470	400	10500	1030	220-240	50-60	262240	223,00

PRESERVES PRODUCT QUALITY AND FLAVOURS



FRUIT AND VEGETABLE DEHYDRATOR

Preserves all the nutritional qualities and natural flavours of food. A simple and convenient way to store mushrooms, tomatoes, apples, pears, citrus fruit, pineapples, asparagus, broccoli, onions, courgettes, peppers, and herbs, prepared at season-best and easy to use. Storage, in Modulus boxes or bags, preserves all the nutritional qualities of food. Storage space is reduced and requires no energy. Dosing of dried products is easier during use. Ideal for storing products for bread, baking decorations, pizzas, sauces, pasta dishes, omelettes, salads, soups, etc.. Homogeneous and horizontal distribution of hot air between each plate by fan. Adjustable thermostat 40-74°C. Timer 26 hours. 9 layers equipped with Polyrack + Polyscreen 380x380 mm plates. Black composite frame with door. Do not dry the products directly on Polyrack racks, use Polyscreen or Paraflexx cloths.

Type	L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
dehydrator	483	432	318	10000	600	220-240	50-60	187501	678,00
Polyrack	381	381	20					187502	50,70
Polyscreen	355	355						187503	11,00
Paraflexx	355	355						187504	33,75

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Dosing of dried products is easier during use.

Ideal for storing products for bread, baking decorations, pizzas, sauces, pasta dishes, omelettes, salads, soups, etc..

Homogeneous and horizontal distribution of hot air between each plate by fan.

2 TEMPERATURE SETTINGS POSSIBLE









FRUIT AND VEGETABLE DEHYDRATOR

10 shelves fitted with stainless steel racks 381 x 381 mm. Tempered glass doors: to view progress without opening. Removable crumb tray. Quiet motor and digital controls on the front. Timer 99 hours.

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
438	521	432	16000	600	220-240	50-60	187505	2315,00

Internationally renowned siphons for hot or cold preparations for baking and cooking





PROFI WHIP FOR COLD PREPARATIONS

Professional siphon for cold preparations. Brushed stainless steel body, stainless steel head with fixed valve. 100% stainless steel siphons, safe to use, compliant with standard DF21-901: 2013. Supplied with 2 tips (1 tulip and 1 open star) with stainless steel screw thread, a cartridge holder, and a cleaning brush. Removable valve and tongue seal for quick and hygienic cleaning.

Type	C cl	Ref.	Price
0.5 l siphon	50	044176	94,00
1 l siphon	100	044178	105,00
siphon head		880102	93,55
bottle seal grey		880057	5,05
siphon valve		672027	17,60
open star piping tip grey		880101	7,55
tulip piping tip grey		880074	4,65



GREEN WHIP FOR COLD PREPARATIONS

Professional whipper specially designed for cold dairy and/or vegan substitute preparations (soy, rice, coconut, oat, and almond milk and cream). Ideal for making toppings. The Green Whip whipper's technical features ensure up to 15% more yield than a conventional whipper while saving raw materials, reducing carbon footprint and portion costs by at least 10%. Time and labour savings due to higher yield with every refill. The Green Whip is a sustainable whipper: The whipper's climate neutrality is fully guaranteed by technical innovations leading to emission reductions and by offsetting. The whipper's closed system keeps cold preparations fresh for several days with no impact on quality and without the addition of preservatives. The Green Whip whipper reduces food waste and, thanks to its airtight closure, cold preparations can be kept in the refrigerator for several days while maintaining consistent quality, without the addition of preservatives. Robust product: stainless steel bottle and head with non-removable valve. Long-lasting, it is more cost-effective and generates less waste than whipped cream aerosols. Charger holder and head with non-slip silicone coating for ease of handling. Supplied with a stainless steel 'tulip' piping tip. Silicone seal with tab facilitating extraction for effective cleaning. Cleaning brush for head and socket.

H mm	Ø mm	C cl	W g	Ref.	Price
280	80	50	770	672052	99,00
280	90	100		672053	110,00

NEW



ISI PROFESSIONAL ECO SERIES CHARGERS

World-renowned chargers, the choice of chefs, pastry chefs, bartenders and mixologists for toppings and hot or cold preparations using dairy products and/or vegan substitutes. Eco Series professional chargers produce a rich, natural whipped cream without any additives. Eco Series 8.4 g professional chargers produce a whipped cream that is superior to conventional chargers, both with dairy products and with alternative products. Depending on the type of cream and the syphon used, the yield can be up to 20% more, without affecting taste, thereby significantly reducing the cost of each portion while improving the nutrient profile (less calories, less fat). Professional chargers contain exactly 8.4 g of N2O, a guaranteed quantity for each charger to ensure consistent preparation quality. Eco Series chargers are produced using 100% renewable energy. Climate neutrality - tested and certified by TÜV Austria - is fully guaranteed by technical innovations leading to emission reductions and by offsetting. Eco Series professional chargers, when used with the Green Whip Eco Series whipper, reduce the carbon footprint between -65% (cream) and -85% (alternative cream) compared to a Cream Whip whipper and a standard professional charger, due in part to offsetting and technical innovations leading to emission reductions. Made in Austria from European steel - a 100% recyclable material with a 40% lower climate impact than Asian steel - the chargers are 100% recyclable (depending on the legislation in each country). 30% recycled steel. Can be used in all iSi whippers. Sale prohibited to minors.

Ø mm	Cdt	W g	Ref.	Price
18	10	8	044188	7,65
18	24	8	044189	17,40

MULTI-PURPOSE SIPHON FOR HOT AND COLD PREPARATIONS

100% stainless steel siphons, safe to use, compliant with standard DF21-901: 2013.



3 different piping tips included.

Stainless steel charger holder, ergonomic with non-slip silicone coating.

Silicone band around the top for a secure grip.

Silicone seal with tab facilitating extraction for cleaning.

Brushed stainless steel body, stainless steel head with fixed valve.

Maximum filling level indication on the siphon body.

GOURMET WHIP



SIPHON GOURMET WHIP POUR CHAUD ET FROID

Professional siphon for hot and cold preparations. Can be stored in a bain-marie, in the Matfer mini-oven, and in the refrigerator.

Type	C cl	Ref.	Price
siphon	25	672044	95,50
siphon	50	672043	115,00
siphon	100	672039	120,00
bottle seal red		880092	4,55
tulip piping tip red		880094	7,60
open star piping tip red		880096	7,60
stainless steel round piping tip		880095	10,00
siphon head		880099	101,00
charger holder red		880100	21,40

Find ISI recipes at www.isi.com





THERMO XPRESS STANDING WHIPPER + 1 L

Stainless steel vacuum double wall insulated flask. Siphon with stand and tube suction system. Ergonomic with easy removal of content by push button. Keeps food hot or cold for 4 hours. Includes non-slip drip tray for clean work. Easy removal of the end and the adapter for quick cleaning. With lever for easy dosing. Can be used with iSi 8.4 g N2O chargers.

Type	H mm	Ø mm	C cl	W g	Ref.	Price
siphon	360	113	100	2250	672050	211,00
extension					672006	29,55
charger holder black					880066	21,00
bottle seal					880067	9,15



THERMO WHIP

Brushed stainless steel body, stainless steel head with fixed valve. Has a vacuum double wall flask providing maximum thermal insulation. Temperature maintained for up to 8 hours for cold products and up to 3 hours for hot products. Keeps Chantilly cream perfectly fresh. Avoids using a bain marie to keep preparations warm. 100% stainless steel siphons, safe to use, compliant with standard DF21-901: 2013. Stainless steel charger holder, ergonomic with non-slip silicone coating.

C cl	Ref.	Price
50	672046	138,00

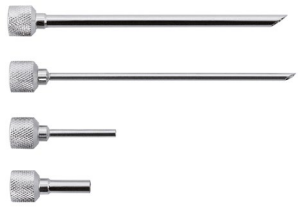




FUNNEL WITH REMOVABLE SIEVE

Funnel with stainless steel sieve. Allows you to filter your preparation before putting it in the siphon. 32 cm chute specifically adapted to siphon necks. Essential accessory for successful whipped cream and froths. Stable positioning on the syphon.

H mm	Ø mm	Ref.	Price
105	180	672030	35,15





SET OF INJECTION NOZZLES

Pack of 4 injection nozzles, to adapt to your siphon. Ensures simple, quick, and clean filling. For filling products with airy mousses. 1/4 nozzle dimensions: ø 3 mm and L 110 mm. 2/4 nozzle dimensions: ø 5 mm and L 110 mm. 3/4 nozzle dimensions: ø 3 mm and L 40 mm. 4/4 nozzle dimensions: ø 5 mm and L 30 mm.

Ref.	Price
672036	26,35





SET OF 3 DECORATOR TIPS

Set of 3 stainless steel (x1) and polypropylene (x2) decorating tips. Piping tips adapted to Gourmet, Thermo, and Profi whips. Includes adapter, stainless steel tube tip, pink tip, and square polypropylene tip. Warning. The product does not include a siphon.

Ref.	Price
672037	19,15





SET OF 3 STAINLESS STEEL PIPING TIPS

Set of 3 very durable stainless steel piping tips. Piping tips adapted to Gourmet, Thermo, and Profi whips. Includes 1 open star piping tip, 1 plain round piping tip, and 1 tulip piping tip. Warning. The product does not include a siphon.

Ref.	Price
672038	21,50



CLEANING BRUSH

Cleaning brush for siphon heads and tips.

Ref.	Price
672000	5,50

NEW



SILICONE STRIPS FOR WHIPPERS

Made of silicone, 5 assorted colours: white, blue, yellow, red, and green. Allows identification of contents and time/date of preparation on the whipper, ensuring efficient and hygienic organisation in the kitchen, coffee counter, or bar. Colours allow for quick identification and clear distinction of different contents/recipes in the iSi whipper, increasing work process efficiency. Can be labelled with a ballpoint pen or other erasable pens. Optimises the work process and reduces food waste through clear whipper labelling with reusable strips. Fits all iSi stainless steel whipper models and remains firming in place without slipping. Reusable and washable.

Type	H mm	Ø mm	W g	Ref.	Price
bands	18	80	10	672092	5,50



PROTECTIVE COVER

Silicone cover. Protects your hands from burns when using your ISI whip for hot preparations in a bain-marie or in an oven.

Type	Ref.	Price
for 0.5 litre siphon.	672103	7,85
for 1 l siphon.	672104	8,55

NEW



LID WITH SEAL FOR WHIPPERS

Suitable for Cream Profi Whip, Gourmet Whip, Green Whip, and Thermo Whip whippers. Allows the contents of the whippers to be sealed securely for keeping hot or cold, without loss of flavour. Stainless steel container converts into an airtight and easy-to-carry bottle. Suitable for cold or hot preparations. Fitted with a red silicone seal Ref. 880092.

Type	H mm	Ø mm	W g	Ref.	Price
lid	25	60	128	672091	24,90

UP TO 20% MORE EXPANSION THAN A CONVENTIONAL CARTRIDGE



PROFESSIONAL ISI CHARGERS

These chargers are compatible with all ISI whippers. N²0 chargers new capacity 8.4 g. Excellent cream expansion, up to 20% per serving (results vary depending on type of cream and fat content). Saves cream. Reduces the amount of calories and fat per serving while preserving taste. Reduces the cost of each serving. Produces a natural whipped cream, without additives. Reduces the number of chargers to recycle. 100% filled cartridges made of 100% recyclable steel. Sale prohibited to minors.

Type	L mm	W g	Ref.	Price
box of 10	65	8	044181	7,60
box of 24	65	8	044184	17,00
box of 50	65	8	044186	34,50



STAINLESS STEEL WHIPPER HOLDER

Stainless steel and silicone weighted stand. Suitable for all stainless steel iSi whippers. Keeps the head of the siphon down, no need to shake it between each use. Compact.

L mm	H mm	Ref.	Price
115	160	672106	55,00

Aromas cold-infused very quickly

TASTE AND AROMAS PRESERVED









Made by MATFER BOURGEAT

SIPHON HEATER

Made of brushed stainless steel. Compact size for easy and space-saving installation. Intuitive touch control. No need for adjustments during operation. Stable siphons, even when almost empty. Independent water compartments for optimal water level. Internal indication for maximum water level. Even heating thanks to the bain-marie. Safe use and purses do not overheat and retain their flavor. Diameter of the compartments on the food: 152 mm. Stable and adjustable temperature: the taste 25 to 90 °C, with an accuracy of ± 1.5 °C. Quick cooling, easy filling and cleaning. Non-slip pads.

RAPID INFUSION KIT

Rapid infusion infuses. Old remains intelligible in 2 minutes. Can be used with ISI Gourmet Whips and N2O chargers. Allows you to flavour a liquid with solid aromatic substances: fruits and adjustable temperatures. Dismantling of the 1 Quick Cooling Kit is 100% silicone sieve holder, 1 100% stainless steel sieve, 1 100% stainless steel ventilation tube, 1 100% silicone tube, and 1 cleaning brush.

UK version available.

Ref.	Price
672090	24,65



CHAUFFE SIPHONS

Keep your whippers at the right temperature near the hatch.



+ Free up your ovens, hotplates, and immersion heaters.

NEW

Made by MATFER BOURGEAT

WHIPPER HEATER

Sauces and purees do not overheat and keep their flavour. Brushed stainless steel finish for easy maintenance. Compartment diameter on the lid: 102 mm. UK version available. Power: 400 watts. Internal maximum water level line.

L mm	l mm	H mm	C cl	L emp. mm	l emp. mm	Watts	Volts	Hz	Ref.	Price
340	157	184	120	340	157	400	240	50	675008	550,00









Free up your ovens, hobs and immersion heaters



COMPACT
Compact design for easy, space-saving installation.

INTUITIF
User-friendly touch screen control. No adjustments needed during service.

PRATIQUE
Removable lid for easy filling and cleaning.

STABLE
Whippers are stable, even when almost empty.

RAPIDE
Rapid temperature increase. Electronic control 25 to 90°C. Accuracy ± 1.5°C.

CONSTANT
Uniform heating thanks to the bain-marie.
Separate water compartments for optimal water level.





-5°C +40°C IP 65

SCALES NEO TX 15

Stainless steel scales designed for use in difficult food environments. Impact resistance. Touch keyboard and automatic tare. Mobility of the scales, battery life of 30 to 70 hours or mains. Easy-to-read backlit LCD display. Removable stainless steel tray 250x197 mm. Accuracy 1 g up to 6 kg , 2 g above. Range 15 kg. 6 volt battery-operated portable scales.

L mm	l mm	H mm	W g	Volts	Hz	Ref.	Price
398	291	98	4300	110-240	50-60	252216	387,00



0°C +40°C IP 65

SCALES SX15

Stainless steel scales designed for use in difficult food environments. Impact resistance: 30 kg. Touch keyboard and automatic tare. Mobility of the scales, battery life of 70 hours with fully charge or mains. Easy-to-read backlit LCD display. Removable stainless steel tray 300x210 mm. Accuracy 1 g, capacity 15 kg. 6 volt battery-operated portable scales.

L mm	l mm	H mm	W g	Volts	Hz	Ref.	Price
320	300	95	6200	110-240	50-60	252220	435,00



ACCURACY 1 G UP TO 6 KG AND LARGE CAPACITY OF 30 KG

IP 56 | +10°C | +40°C

SCALES CW30

Heavy-duty scales for ovens and kitchens. Impact resistance: 30 kg. Touchscreen keyboard, one-touch, convenient. Mobility of the scales, mains adaptor and rechargeable battery 6 V (battery life 70 hours with full charge). Easy-to-read backlit LCD display. Removable stainless steel tray 300x230 mm. Accuracy 0-6 kg: 1 g. 6-30 kg: 5 g.

L mm	l mm	H mm	W g	Volts	Hz	Ref.	Price
300	320	120	3720	100-240	50-60	252225	375,00



MATFER

NEW

SCALES CX15

Compact bench scales with taring. Removable stainless steel tray 250x175 mm. IP67 protection. With internal battery and detachable power adaptor. High-quality ZEMIC sensor. Quick stabilisation. Very fast weight increase/decrease. Ergonomic features (ON/OFF - Tare). Accuracy 1 g. Range 15 kg.

L mm	l mm	H mm	W g	Volts	Hz	Ref.	Price
350	350	165	4300	110-240	50-60	252221	325,00



MATFER CE

COMPACT PROFESSIONAL SCALES 5 KG

Scales with tare up to 5 kg. Durable and food contact approved stainless steel tray. Automatic stop after 180 seconds. Ultra-flat and compact. Modern design. Comes with 2 AAA batteries. Backlit.

L mm	l mm	H mm	Volts	U.V.	Ref.	Price
225	165	17	3	1	252094	38,00



MATFER | IP 65 | -5°C | +40°C

COMPACT SCALES

Compact high-precision scales. Range 3,000 g / Accuracy 0.2 g. AISI 304 stainless steel tray 170x140 mm. Rechargeable battery and mains power adaptor included. Wide LED display height: 18 mm. Weighing, taring, and recalibration functions.

l mm	H mm	Volts	Hz	U.V.	Ref.	Price
178	85	220-240	50-60	1	252117	135,00



IP 52

COMPACT ELECTRONIC SCALES S10

Professional electronic kitchen scales. Easy to read thanks to the backlit LCD screen. Accuracy 2 g up to 1 kg, 5 g between 1 and 4 kg and 10 g above that. Range 10 kg. Can be converted to ml. Resistant to dust deposits and splashes. Automatic tare function. Runs on an AC adapter included or on 4 AAA batteries not included. Automatic stop.

L mm	l mm	H mm	Volts	U.V.	Ref.	Price
310	240	60	220-240	1	280063	133,00



SECOND DISPLAY ON THE BACK



-5°C | +40°C | IP 65

ELECTRONIC SCALES SM

Compact bench scales with taring. Removable stainless steel tray 210x175 mm. Large display with red LEDs. Fitted with a second display screen on the back, ideal for schools. Operation with a 220 Volts 50/60 Hz mains adapter and 6 V rechargeable battery (70 hours autonomy at full charge). Crankcase in ABS. Accuracy 1 g. Range 6 kg.

L mm	l mm	H mm	Volts	Hz	Ref.	Price
210	170	160	220	50-60	252121	292,00



ACCURATE WEIGHING: 0.1 G

POCKET SCALES

Automatic tare. Accurate weighing: 0.1 g. Range: 500 g. Blue backlit display. Plateau inox 6 x 5,3 cm. Battery-operated 2 AAA batteries included.

L mm	l mm	H mm	W g	Ref.	Price
115	64	18	100	252091	38,65

COLUMN SCALES

-5°C +40°C

Touch keyboard and automatic tare.

Wall-mountable display bracket.

Removable stainless steel tray 350x300 mm.

Mobile 6 volt battery-operated portable scales with autonomy of up to 70 hours or mains operation.

SCREEN TO BE MOUNTED ON THE WALL OR ON ITS COLUMN





IP 56

COLUMN SCALES TFE30

Columln scales designed for use in bakeries. Round stainless steel stand. Easy-to-read ABS backlit LCD display.

L mm	l mm	H mm	Portée Kg	Volts	Hz	Ref.	Price
350	300	90	30	100-240	50-60	252228	468,00



IP 67

COLUMN SCALES TF

Harsh environment circuit scales. Rectangular stainless steel stand. Easy-to-read, stainless steel backlit LCD display.

L mm	l mm	H mm	Portée Kg	Volts	Hz	Ref.	Price
350	300	90	30	100-240	50-60	252230	580,00
610	400	830	60	100-240	50-60	252233	720,00
710	500	830	150	100-240	50-60	252235	1050,00



MECHANICAL DIAL SCALES

Stainless steel tray, painted iron body, wide rigid plastic dial, zero adjustment knob. Damper for quick reading. Use prohibited for all commercial transactions.

Type	L mm	l mm	H mm	Ref.	Price
range 4 kg	220	260	277	252004	89,00
range 10 kg	220	260	277	252010	99,00
range 30 kg	315	370	355	252030	223,00
range 50 kg	315	370	355	252050	229,00
dial lid 30/50kg				252053	30,40

CHOOSE THE SCALE SUITED TO YOUR NEEDS:

RANGE
We offer scales with ranges from 500g to 150kg.

PRECISION
From 0.1 to 10g, precision is often important both in baking and cooking; and it is generally proportional to the range.

TRAY SIZE
Choose scales with tray dimensions suited to the products you are weighing. All the trays on our scales are suitable for food contact.

THE ENVIRONMENT
Choosing scales with IP 67 protection ensures no-risk use in environments that are wet (can be washed) and dusty (flour).
IP 54: Protection from splashes and dust deposits.
IP 67: Protection from water and dust intrusion.
NB: Our scales are designed for laboratory weighing. They are not authorised for sales transactions.
Contact us for scales for commercial use.



MEASURING JUG

Clear polypropylene measuring jug. With spout and handle. Graduated in 1/10 litres.

H mm	C cl	Ref.	Price
120	25	251000	2,75
165	100	251001	4,50
238	300	251003	8,75
270	500	251005	11,00



GRADUATED JUG 1 L

Copolyester jug. With spout. Graduation in decilitres. Unbreakable.

H mm	C cl	Ref.	Price
180	100	251012	10,10



MEASURING CUP

Tempered cup measuring glass. Allows you to measure liquids and powders. Many graduations: starch, rice, liquids, sugar, semolina, flour, cocoa, etc.

H mm	Cdt	Ref.	Price
161	6	553295	4,63



SET OF MEASURING SPOONS

Set of 4 stainless steel measuring spoons (Ø 20/25/30/40 mm). Facilitates the quick dosing of ingredients such as salt, spices, sugar, and additives.

	Ref.	Price
Includes 1 spoon 2 ml (Ø 2 cm), 1 spoon 3 ml (Ø 2.5 cm), 1 spoon 5 ml (Ø 3 cm), and 1 spoon 15 ml (Ø 4 cm).	072029	11,80



MEASURING JUG

Stainless steel measuring jug.

H mm	C cl	Ref.	Price
50	10	251101	5,50
70	25	251102	7,50
110	50	251105	15,00
130	100	251110	20,00
190	200	251120	32,50



GRADUATED BUCKET

Stainless steel graduated bucket. With reinforcement base. Graduation in litres.

H mm	Ø mm	C cl	Ref.	Price
260	316	1200	251130	134,00

ALPHAMIX

The professional heavy-duty beater that combines quality workmanship and performance

Ideal for very intensive use in pastry shops or by caterers, restaurants, and in small institutional catering.

COMFORT

Control panel on the front on the hood, practical and readable.

9-speed selector for precision and constant speed selection.

Patented bowl lock is simple and secure.

EFFICIENT

Tools: stainless steel whisk, pallet, and hook.



Effective with small quantities thanks to the curved bottom of the bowl and tool shape.

ROBUST

Polished metal frame provides great stability and easy maintenance.



Compliant with CE standard EN 454 for stand mixers.

Made by MATFER BOURGEAT | MADE IN FRANCE

+ Powerful motor with quiet operation for improved working comfort





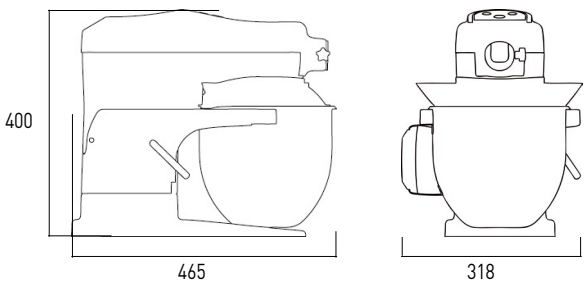


+ Heavy-duty motor for unbeatable workability

ALPHAMIX STAND MIXER 8 L

Professional all-rounder with heavy duty motor. Heavy duty asynchronous motor, for reliability and durability in line with tank capacity. Stainless steel bowl with ergonomic handle (capacity 7.8 l); its convex bottom is ideal for even very small quantities and promotes efficient kneading. Ideal for very intensive use in pastry shops or by caterers, restaurants, and in small institutional catering. Quick, it can knead, whisk, and mix up to 4 kg of dough in record time (humidity 60%). Can beat up to 16 egg whites (500 g) in record time. Can knead, with the pallet, up to 1.5 kg of softened butter, with maximum efficiency thanks to the shape of the tool that pulls the mixture back into the centre of the bowl. Patented spiral hook with roller for optimal kneading of up to 4 kg bread dough.

Type	L mm	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
stand mixer	465	318	400	800	18600	700	230	50-60	210660	1850,00
mixer without AS	465	318	400	780	18330	700	230		210663	1645,00
extra bowl				800					210671	262,00
spare whisk									210672	98,00
spare pallet									210673	76,50
spare hook									210674	97,50
spare safety screen									210684	174,00



ALPHAMIX 5 AND 8 L DIMENSIONS

ALPHAMIX STAND MIXER 5 L

Professional multi-purpose blender for baking and cooking. Robust universal motor, equipped with a torque giving it unparalleled work capacities. Stainless steel bowl with ergonomic handle has a high capacity, its convex bottom allows very small quantities to be worked and promotes efficient kneading. Ideal for very intensive use in pastry shops or by caterers, restaurants, and in small institutional catering. Quick, it can knead 600 g to 1.2 kg of bread dough (humidity 60 %). It can beat 1 to 10 egg whites (240 g) for up to 4.5 l of meringue. Can knead, with the pallet, up to 2.1 kg of sweet dough or 1 kg of softened butter, with maximum efficiency thanks to the shape of the tool that pulls the mixture back into the centre of the bowl. Patented spiral hook with roller for optimal kneading of up to 1.2 kg bread dough.

Type	L mm	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
stand mixer	465	318	400	500	17000	550	230	50-60	210655	1220,00
extra bowl				500					210680	225,50
spare whisk									210681	75,50
spare pallet									210682	61,00
spare hook									210683	75,50

Powerful model for professional use, equipped with a powerful motor.
Blender function: cuts, chops, and grinds.
Whisk function: stirs and beats egg whites, cream, beats and binds sauces and soups, etc..
Mixer function: mixes and emulsifies mayonnaise, sauces, creamy preparations.
Powerful and robust motor. Very durable and solid.

Very easy to maintain for flawless hygiene.
Comes with multi-purpose a blade (chops, grinds), whisk (emulsifies), and blender.
Smooth lead 1.8 m.





BAMIX 350 BLENDER WHITE

Type	L mm	L utile mm	W g	Tr/min	Watts	Volts	Hz	Ref.	Price
white	495	285	1200	16000/19000	350	220-240	50-60	210370	367,00





BAMIX 200 BLENDER WHITE

Type	L mm	L utile mm	W g	Tr/min	Watts	Volts	Hz	Ref.	Price
white	395	185	1000	10000/17000	200	220-240	50-60	210358	262,00
black	395	185	1000	10000/17000	200	220-240	50-60	210357	257,00

BAMIX TUBULAR BATTERY-OPERATED PRO BLENDER 18.5 CM

Battery-powered professional model. Provides more flexibility for use in the kitchen. Equipped with a 10.8 volt lithium battery for up to 20 min working time. Battery easily removable and replaceable. Fast battery charging time: approx. 40 min. Battery charging indicator light. Special motor, adapted to 65W power for high performance. 3 speeds: 8,000, 14,000, and 15,500 'booster' rpm for all kitchen applications. Brushless, maintenance-free motor. Comes with 3 tools: universal knife, emulsifying whisk and mixing whisk. Battery and charger included.

Type	L mm	l mm	H mm	W g	Watts	Ref.	Price
mixer	450	300	100	1177	65	210372	427,00
battery	140	105	85	189	26	210375	149,00
charger	315	160	100	422	65	210376	144,00

Robust construction with high-performance stainless steel motor unit.
Optimal mixing quality with minimal time required for a fine finished product.
Dome diameter 125 mm and stainless steel knife, removable: easy cleaning and maintenance.
Ergonomic handle: effortless handling during use.
Very durable and solid.
Comes with stainless steel wall mount.
EasyPlug system for easy power cord replacement.





IMMERSION BLENDER

Type	L mm	L utile mm	W g	Tr/min	Watts	Volts	Hz	Ref.	Price
MP 350 ultra	740	350	4600	9500	440	220-240	50-60	210534	759,00
MP 450 ultra	840	450	4900	9500	500	220-240	50-60	186902	838,00
MP 550 ultra	940	550	5200	9000	750	220-240	50-60	186903	1313,00
knife MP350/450								281899	85,70

ADJUSTABLE SPEED IMMERSION BLENDER

Type	L mm	L utile mm	W g	Tr/min	Watts	Volts	Hz	Ref.	Price
mini MP 240 VV	535	240	1500	2000 à 12500	290	220-240	50-60	283787	573,00
CMP 300 VV	660	300	3100	2300 à 9600	350	220-240	50-60	460560	706,00
MP 350 ultra VV	740	350	4800	1500 à 9000	440	220-240	50-60	210535	821,00
MP 450 ultra VV	840	450	5000	1500 à 9000	500	220-240	50-60	210545	926,00

COMBINED IMMERSION BLENDER-WHISK

Capable of brewing up to 100 litres at once. Very sturdy metal whip housing. Operating speed 250 to 1,500 rpm in the whisk. Total length 790 mm with the tube and 805 mm with the whisk.

Type	L mm	L utile mm	W g	Tr/min	Watts	Volts	Hz	Ref.	Price
MP 350 ultra	805	350	5900	1500 à 9000	440	220-240	50-60	210595	1187,00
MP 450 ultra	890	450	6500	1500 à 9000	500	220-240	50-60	186904	1257,00



MADE IN FRANCE



MICROMIX BLENDER

Robust construction with high-performance stainless steel motor unit. 2 appliances in one: blender and aeromix stand mixer for special emulsions. Dome diameter 125 mm and stainless steel knife, removable: easy cleaning and maintenance. Performance: powerful and quiet. Robust: stainless steel tube, dome, ferrule, and tools. Ergonomics: speed variator, spiral cord. Ergonomic handle for easy use. Variable speed drive from 2,000 to 12,500 rpm.

L mm	L utile	Watts	Volts	Hz	Ref.	Price
430	165	220	220-240	50-60	186905	259,00



robot coupe



NEW

EXTENDING HAND BLENDER HOLDER FOR STOCKPOTS

Adjustable stainless steel stockpot holder for Robot-Coupe hand blenders. Facilitates work by reducing strain and risk of musculoskeletal disorders. For stockpots width 330 to 650 mm.

Type	L mm	l mm	H mm	W g	Ref.	Price
330 to 650 mm	750	210	200	2600	210537	398,00
500 to 1,000 mm	1120	210	200	4000	210538	415,00
850 to 1,300 mm	1420	210	200	4300	210539	438,00





MADE IN FRANCE CE

BLENDER SANTOS NO. 66

The quietest blender without sound enclosure on the market. For user safety, the motor immediately stops when the lid is opened or when the bowl is removed from its base. Brushless motor with magnet rotors, maintenance-free, without overheating, and durable. Touchscreen control panel. 1.4 l copolyester bowl, stackable. Power available to crush all types of ice cubes and frozen fruit in record time. 6 pre-set programmes. Very durable sharp blade with titanium nitride coating. Patented two-way rotation system for even faster work. 100% metal coupling system which makes it extremely durable. Possibility of dropping in the device by simply removing the base and feet.

Type	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
blender	233	393	6200	1005	220-240	50-60	186208	1672,00
bowl+extra lid							186209	334,00
spare lid							186210	45,65





MADE IN FRANCE

SANTOS BLENDER NO. 37

Ideal for intensive use. To blend, emulsify, or crush hot or cold ingredients. Powerful, very quiet variable speed motor. Very durable blades. Santosafe safety system locks the lid on the bowl for hands-free mixing. Variable speed drive: 0-1,800 rpm. Base + bowl dimensions: 303x220xH580 mm.

Type	L mm	l mm	H mm	C cl	W g	Volts	Hz	Ref.	Price
base-motor	303	220	580		1100	220-240	60	212011	1106,00
stainless steel bowl 2 l				200				212022	589,00
stainless steel bowl 4 l				400				212014	640,00
CPET bowl 4 l clear				400				183847	308,00

The everyday ally of Chefs in all kitchens



Compact and versatile for commercial catering.
2 in 1 mixer.
Cutter function: all types of hashes, fine fillings, compound butters, grinding, kneading, and grinding of dried fruit in pastry shops.
Vegetable slicer function: wide variety of fruit and vegetable cuts for quiches, salads, and sandwiches.
Vegetable slicer function with large half-moon chute + cylindrical chute diameter 58 mm.
1 speed 1,500 rpm.
Comes with 2 mm slicing disc, 2 mm grating disc, and a smooth knife.
Very durable and solid.
Very easy to maintain for flawless hygiene.
Ejection of cut vegetables into the bowl.





VEGETABLE PREPARATION MACHINE R101XL

Wells 1.9 litres.

L mm	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
220	280	720	190	10000	450	230	50	120440	902,00

CUTTER R201XL

Bowl 2.9 l.

L mm	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
220	280	720	250	10000	550	230	50	210731	1427,00



DISCS FOR R101, R201, AND R301

Stainless steel. Discs for models R301 / R201 / R101. Set 4 discs: slicers 2 and 4 mm, grater 2 mm, and julienne 2x2 mm.

Type	Ref.	Price
4 discs	210719	344,00
5 discs	211013	443,00



BLADES FOR R101XL AND R201XL

Stainless steel. Blades for models R101 / R201 / R101XL / R201XL. Very durable and solid.

Type	Ref.	Price
serrated	210712	174,00
smooth	120412	152,00



VEGETABLE PREPARATION MACHINE R402

Compact and versatile for commercial catering. 2 in 1 mixer. Cutter function: all types of hashes, fine fillings, compound butters, grinding, kneading, and grinding of dried fruit in pastry shops. "Pulse" function. Vegetable slicer function with large half-moon chute + cylindrical chute diameter 58 mm. 2 speeds: 500 and 1,500 rpm. Stainless steel cutter container 4.5 l, vegetable preparation machine with stainless steel container and composite lid. Comes without discs. Possibility of making chips and Russian salad pieces with optional discs. Recommended for establishments up to approximately 100 place settings. Side discharge. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
320	304	550	450	20500	750	230	50	405948	3342,00



VEGETABLE PREPARATION MACHINE R301 ULTRA

Compact and versatile for commercial catering. 2 in 1 mixer. Cutter function: all types of hashes, fine fillings, compound butters, grinding, kneading, and grinding of dried fruit in pastry shops. Cutter function, capacity 3.7 l with smooth blade. Vegetable slicer function with large half-moon chute + cylindrical chute diameter 58 mm. 1 speed 1,500 rpm. Stainless steel cutter and composite vegetable slicer. Comes with 4 discs: slicers 2 and 4 mm, grater 2 mm, and julienne 2x2 mm. Collection of 23 stainless steel discs as an option. Recommended for restaurants up to 80 seats. Side discharge. Very durable and solid. Very easy to maintain for flawless hygiene.

Type	L mm	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
complete preparation machine	325	300	550	370	16100	650	230	50	280001	2793,00
stainless steel cutter + lid + blade									210714	751,00



BLADES FOR R301 AND R301 ULTRA

Stainless steel. Accessory for R301, R301 ULTRA.

	Type	Ref.	Price
1	smooth	120425	152,00
2	serrated for herbs	120426	174,00
3	serrated for grinding	210715	174,00



CITRUS JUICER FOR R301 AND R402

Composite material. Allows you to obtain large quantities of fruit juice in a minimum of time. Very durable and solid. Accessory sold without motor unit.

H mm	Ø mm	Ref.	Price
220	300	210702	296,00



CHIPS AND RUSSIAN SALAD PIECES SET R402

Stainless steel. Includes 1 slicing disc + 1 grille. Very durable and solid.

Type	Ref.	Price
chips 10x10	190774	367,00
chips 8x8	210741	354,00



VEGETABLE PREPARATION MACHINE CL50

Suitable for restaurants, caterers, and institutional catering. Allows you to make minced, grated, Russian salad pieces, cubes, or sticks even with the most fragile products, all with a single appliance. Powerful asynchronous motor, with motor brake and magnetic safety device. Has two chutes, 1 wide and 1 round diameter 58 mm for horizontal slices. Automatic restart by pusher. Polycarbonate motor unit. Plastic bowl and lid. 1 speed: 375 rpm. Comes without disc. Very durable and solid. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
350	320	590	19800	550	230	50	210801	2160,00

RESTAURATION PACK - 210803 Comes with 2 wall-mounted record holders



1 mm	3 mm	2 mm	4 x 4 mm	10 x 10 x 10 mm
Slicers		Grater	Sticks	Macedoines

COMMUNITY PACK - 210804 Comes with 2 wall-mounted record holders



2 mm	5 mm	2 mm	3 mm	10 x 10 x 10 mm	20 x 20 x 20 mm
Slicers		Graters		Macedoines	

CUTTING ACCESSORIES FOR CL50

Type	Ref.	Price
kit 6 discs	210803	1125,00
kit 8 discs	210804	1357,00
slicer 0.6 mm	210820	194,00
slicer 2 mm	120472	195,00
slicer 3 mm	120474	195,00
slicer 5 mm	210826	194,00
wavy 3 mm	210843	234,00
onion/cabbage 1x16 mm	210853	352,00
grater 1.5 mm	120480	142,00
grater 2 mm	120482	156,00
grater 3 mm	406969	156,00
julienne 2.5x2.5 mm	283062	268,00
cube 8x8 mm	210838	371,00
cube 14x14 mm	210840	371,00
chips 8x8 mm	281894	396,00



NEW



POTATO MASHER KIT FOR CL50

6 mm mashed potato attachment compatible with all CL50 models. This attachment includes a feed chute, a paddle and grid, and a mashed potato ejector disc. Makes 10 kilos of mashed potato in 2 minutes.

L mm	l mm	H mm	W g	Ref.	Price
500	500	450	2500	192503	653,00





NEW

EASY STACKER ATTACHMENT

Attachment for CL50 (210801) - CL50 Ultra - CL50 Gourmet (406106) - R502 - R502 V.V.. Retrieves the sliced tomato, stacked in its original shape in the chute. Ideal for making plates of tomatoes in mass catering.

L mm	l mm	H mm	W g	Ref.	Price
390	390	260	1030	246135	184,00





NEW

EASYLOADER CHUTE FOR VEGETABLE PREPARATION MACHINE CL50

Perfectly positions potatoes for cutting long chips. Compatible with R502 - R502 V.V. vegetable slicers and CL50 - CL50 Ultra vegetable preparation machines.

L mm	l mm	H mm	W g	Ref.	Price
240	24	340	2348	210736	240,00





POSSIBILITY OF DICING AND WAFFLE CUTTING

VEGETABLE PREPARATION MACHINE CL50 GOURMET

Suitable for restaurants, caterers, and institutional catering. Allows you to cut your vegetables, small or long, cleanly and precisely. Cylindrical rotating chute diameter 68 mm. Large 170x72 mm chute for bulky vegetables. Removable dicing collection tray for small productions (0.6 l). Over 50 cuts possible (optional discs to choose from). Possibility of dicing and waffle cutting. Stainless steel motor unit. Metal bowl and lid. Automatic restart by lever. Rotation speed: 375 rpm. Asynchronous motor. Very durable and solid. Very easy to maintain for flawless hygiene.

Type	L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
white	615	390	760	21500	550	230	50	406106	3412,00



406107



406108



281895



CUTTING ACCESSORIES FOR CL50 GOURMET

Dicing equipment 3 mm for CL50 GOURMET vegetable slicer (406106). Quick, clean, and precise cut. Warning. The product does not include the CL50 GOURMET vegetable slicer (406101).

Type	L mm	l mm	H mm	Ref.	Price
dicing 3x3 mm				281895	324,00
dicing 2x2 mm				406107	329,00
dicing 4x4 mm				406108	329,00
shelving and storage	220	110	110	406814	58,75

Chops, grinds, kneads, and emulsifies.
Ideal for baking to crush dried fruit: almonds, hazelnuts, walnuts to put in cookies.
Powerful: heavy duty asynchronous motor.
Very efficient with an irreproachable quality of finished product in a few minutes for the longest preparations.
Accurate: Pulse control allowing to work in pulses for better cutting precision.
Has a stainless steel well, removable with ergonomic handle.
Bowl bottom blade to process both small and large quantities.
Clear lid with chute for adding ingredients during operation.
Serrated knife for pastry making.

THE TOOL FOR GRINDING, KNEADING, AND EMULSIFYING. IDEAL FOR CRUSHING DRIED FRUIT









CUTTER R2 2,9 LITRES

Bowl 2.9 l.

L mm	l mm	H mm	W g	Tr/min	Watts	Volts	Hz	Ref.	Price
200	280	350	9300	1500	550	230	50	210711	1708,00

CUTTER R5 2V 5,9 LITRES

Bowl 5.9 l.

L mm	l mm	H mm	W g	Tr/min	Watts	Volts	Hz	Ref.	Price
350	280	490	20600	1500/3000	1200	100-240	50	211005	3418,00

Stainless steel bowl with ergonomic handle.
Ideal for recipes for your customers with eating difficulties or offering preparations with an original texture.
Lid with scraper and feed chute for adding ingredients while in operation.
Thanks to its blade unit with micro-serrated blades, all your food is quickly blended.
Stainless steel bowl 2.9 l.
Easily removable for effective in-depth cleaning.

FOR MODIFIED TEXTURES







BLIXER 2

Lid with seal for perfect sealing. Speed 3000 rpm.

L mm	l mm	H mm	W g	Tr/ min	Watts	Volts	Hz	Ref.	Price
281	210	389	14000	3000	700	230	50	186900	2201,00

BLIXER 3

Lid with seal for perfect sealing. Speed 3000 rpm.

L mm	l mm	H mm	W g	Tr/ min	Watts	Volts	Hz	Ref.	Price
330	210	450	14000	3000	750	230	50	186901	2565,00

BLIXER 4

Lid with seal for perfect sealing. Variable speed 300 to 3,000 rpm.

L mm	l mm	H mm	W g	Tr/ min	Watts	Volts	Hz	Ref.	Price
226	304	480	14900	300 à 3000	1100	230	50	210750	3449,00

Stainless steel body.
Asynchronous motor, quiet for use in front of the consumer.
Ø 79 mm chute to insert whole fruit.
Large diameter feed chute saves time by not requiring the prior cutting of fruit.
Automatic pulp ejection into a removable container, capacity 6.5 litres.

Comes with 2 anti-splash spouts for serving in a glass or jug.
Clear height under spout for jug: 162 mm.
Powerful motor designed for intensive use throughout the day.
Tool-free assembly and disassembly.
Produces 25 cl juice in 6 seconds.



robot coupe

JUICER J100 ULTRA

Inclined base for optimal juice removal. Possible removal of residues in the tray behind the machine or continuously under the worktop thanks to the waste chute included.

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
260	565	630	14000	1000	230	50	210348	2816,00



robot coupe

JUICE EXTRACTOR J80

L mm	l mm	H mm	Tr/min	Watts	Volts	Hz	Ref.	Price
235	420	505	3000	700	230	50	210351	1948,00

NEW





JUICER J100 ULTRA

Base kit + drip tray XL + long spout for juicers J80 - J80 buffet unit - J100. Allows the J80 juicer (Matfer ref. 210351) to be used on a self-service buffet.

L mm	l mm	H mm	W g	Ref.	Price
150	120	40	2200	203746	353,00





SEPARATES PIPS, PITS, FIBRES, CARCASSES, BONES WITHOUT CRUSHING THEM

MADE IN FRANCE

AUTOMATIC SIEVE C80

Stainless steel body and hopper. Ideal for professionals making fruit juices, pulps, vegetable mousses, gravy bases, bisques, and fish soups. Products are introduced and waste is ejected continuously. High hourly output: 40-60 kg/h. Comes with sieve with 1 mm mesh. Speed 1,500 rpm.

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
610	360	540	21000	650	230	50	210340	3923,00





PRESERVES ALL NUTRIENTS BY COLD EXTRACTION



JUICER NO. 68

Painted cast aluminium frame. Ideal for juice or smoothie bars, hotels, institutional catering and restaurants, pastry shops, ice cream shops, etc.. Suitable for intensive use. Particularly powerful and quiet motor. Very wide chute (79 mm) to insert fruit/vegetables without prior cutting. Food basket with very finely perforated (0.5 mm) sieve for perfect filtration. With the Easy-clean system: well, basket, and lid removable without tools. Spout 228 mm for use with jugs. Large capacity pulp collector: 14 litres. Food zone and stainless steel basket. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
562	330	606	25000	1300	230	50	210353	3829,00

JUICE EXTRACTOR CS600

The juice extractor"s worm screw cold presses fruit and vegetables against the walls of the filter without any loss of nutrients. Allows you to make juices with all types of fruit, vegetables, leaves (spinach, kale, basil, etc.), roots (beetroot, ginger, etc.), and plant-based milk (almond, walnut, sesame, etc.). ø 88 mm chute: quick insertion of whole fruit, saves time. Powerful motor: continuous use for up to 24 hours. Yield: up to 40 l of juice/hour (300 apples). Noise reduction system (40-50 db): quiet operation. Motor 60 rpm. Brushed stainless steel motor unit. Easy-to-clean removable extraction head. Tritan head and bowl. PET jug and pulp container. Tap with anti-drip valve. The extra head allows you to switch from fruit to vegetables without having to clean between two productions.

Type	L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
CS600	200	130	420	9000	200	230	50	210401	1270,00
extra head								210402	417,00





The essential food processor-mixer-cooker in kitchens and for restaurant dessert-making

Essential to consistently make sauces, creams, and soups.

Stainless steel body, well, and knives.

Adjustable working temperature.

Professional motor that can run continuously for several hours.

The LCD display panel allows you to select and configure recipes and perform programming.

SAFE: Compact machine, mounted on 4 shock-absorbing and stabilising feet for quiet operation.

160 pre-recorded recipes.

QUIET AND COMPACT MACHINE



PRO GASTRO BLENDER-COOKER

2 l capacity bowl. Heating power 800 watts. Composite lid with feed chute during work. 23 speeds from 120 to 12,500 rpm.

Type	L mm	l mm	H mm	C cl	W g	Tr/min	Watts	Volts	Hz	Ref.	Price
Hotmix	258	312	296	200	13500	120 à 12500	1500	240	50-60	212502	2720,00
lid										212510	83,00



HOTMIX PRO GASTRO XL 3 L

Bowl capacity 3 litres. Motor 1,800 watts.

L mm	l mm	H mm	W g	Tr/min	Watts	Volts	Hz	Ref.	Price
320	420	396	18000	120 à 16000	1800	240	50-60	212503	5055,00



HOTMIX PRO GASTRO 5 L

Bowl capacity 4.9 litres. Motor 1,500 watts.

L mm	l mm	H mm	W g	Tr/min	Watts	Volts	Hz	Ref.	Price
520	350	460	36000	jusqu'à 8000	1500	220-240	50-60	212504	7501,00



HOTMIX PRO MASTER VACUUM

Blends and cooks without discoloration or taste alteration. Eliminates aerobic microorganisms. Taste enhanced by vacuum reduction. Bowl capacity 2 l. Clear lid. Working temperature 24-190°C. Motor 1,800 watts. Heating power 1,500 watts.. Vacuum packed 80-90%. 26 speeds available up to 16,000 rpm.

L mm	l mm	H mm	W g	Tr/min	Watts	Volts	Hz	Ref.	Price
520	320	320	20000	jusqu'à 16000	1800	240	50	212507	6398,00





MADE IN FRANCE robot coupe

HEATING CUTTER-BLENDER

Stainless steel bowl. Stainless steel bowl 3.7 l. Liquid capacity 2.5 l. Heating temperature adjustable to the degree, up to 140°C. Programming function 9 recipes to save. Quiet operation. 5 speed functions: variable speed from 100 to 3,500 rpm; high speed Turbo 4,500 rpm; variable speed pulse; mixing delicate products in reverse rotation of the blade from 100 to 500 rpm. Industrial asynchronous motor. Serrated blade delivered as standard + smooth blade as an option. Knife retention system to facilitate emptying liquids from the bowl. Airtight lid with anti-splash system. Fitted with a bowl and lid scraper arm. Dishwasher-compatible accessories. R-Mix function: warming thanks to the intermittent speed (rotation of the blade every 2 seconds at slow speed). R-Mix function: warming thanks to the intermittent speed (rotation of the blade every 2 seconds at slow speed).

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
226	338	522	13500	1200	230	50	212530	4296,00
120	100	190	270				212533	207,00

NEW



MADE IN FRANCE SANTOS

SANTOS NO. 2 CHEESE GRATER

Painted aluminium base and removable housing. Stainless steel disc and PMMA drawer. Ideal for grating all kinds of cheese as well as dried fruit, nuts, etc. Safe cut-off of the motor when the drawer or level are opened. Easy to use: the disc and the grater housing are removable. Comes with grater disc 3 mm for Gruyere cheese. Hourly flow rate: approx. 50 kg. Extra discs as an option (for peanuts, fondue, fruit, etc.).

Type	L mm	l mm	H mm	Watts	Volts	Hz	Ref.	Price
grater	450	250	350	600	230	50-60	120615	1229,00
gruyere disc 3 mm							120625	76,55
parmesan disc							120627	76,55





MADE IN FRANCE

KITCHEN BLENDERS

Large capacity blender with exceptional efficiency: blends the skin and seeds of vegetables. 3-litre stainless steel blender jug with Soft-touch main handle and secondary handle to easily pour out the contents. Quick securing of the jug on the motor block. Exclusive X-Flow technology for a very fine and very quick result for both small and large quantities. Knife with 4 large asymmetrical stainless steel blades for very fine blending of food. Jug ribs favouring the circulation of ingredients for homogeneous blending. Lid equipped with flow-guide sides returning the mixture to the blades. R-Crush crushing function. Pulse function. Equipped with a timer. 10 speeds from 500 to 12,600 rpm. Single phase 230V 50/60Hz.

L mm	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
470	215	450	300	14000	1100	230	50	212133	2114,00
470	215	500	500	14000	1200	230	50	212135	2577,00





MADE IN FRANCE

PEUGEOT

PEUGEOT ROELLINGER PEPPER MILL

Peugeot pepper mill of traditional inspiration in wood and steel winch wheel with lock notch with a lifetime guarantee. Fitted with a grinding collection tray. Fitted with a "Peugeot" system, lifetime guarantee. This model was developed with Olivier Roellinger, the famous chef, and was illustrated by Sylvie Amar Studio.

Type	L mm	l mm	H mm	Ref.	Price
dark wood	110	95	130	661458	89,95
red	110	95	130	661459	96,20



MADE IN FRANCE

PEUGEOT

HOSTELLERIE PEUGEOT PEPPER MILL

Fitted with a "Peugeot" system, lifetime guarantee. The reference mill for Chefs in the kitchen.

Type	H mm	Ø mm	Ref.	Price
chocolate	220	53	661405	38,85
blond wood	220	53	661418	38,85



MADE IN FRANCE

PEUGEOT

PEUGEOT PEPPER MILL

Fitted with a "Peugeot" system, lifetime guarantee. U Select: system allowing to choose between 6 grinds (from very fine to coarse) without adjusting the frame.

Type	H mm	Ø mm	Ref.	Price
chocolate	270	67	661406	49,95
blond wood	270	67	661407	49,95
black lacquered	220	59	661420	61,50
white lacquered	220	59	661421	61,50



COMPATIBLE WITH ALL BRANDS OF ROD MILLS

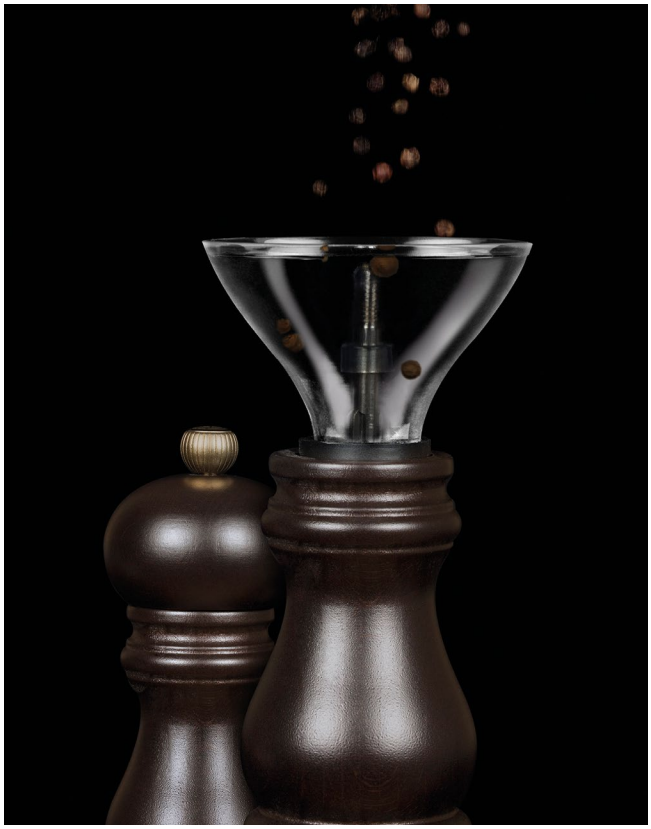
Made by MATFER BOURGEAT

MATFER

FUNNEL FOR MILL

Save time when filling salt and pepper mills. Clear for better filling control. Equipped with a support tab on the rod inside for perfect stability and centring on the mill.

H mm	Ø mm	W g	Ref.	Price
57	76	21	061002	8,99



2-IN-1



SPICE MILL

Allows you to store and grate your spices very quickly, in a fine and precise way. Suitable for hard spices: nutmeg, cinnamon, tonka bean, etc.. Ultra-sharp stainless steel blade. Hermetically closed top compartment for storing spices.

H mm	Ø mm	Ref.	Price
136	50	216032	26,35



PEUGEOT

OLÉRON WET SALT MILL

Fitted with a "Peugeot" system, lifetime guarantee. Patented system designed to grind even wet salt. Varnished wood and acrylic.

H mm	Ref.	Price
140	661409	48,75



MADE IN FRANCE

PEUGEOT

ISEN LONG PEPPER MILL

Fitted with a "Peugeot" system, lifetime guarantee. Designed to perfectly grind long and large peppercorns. Also allows you to grind some large dried spices (cardamom, star anise, tonka bean, etc.). Adjustable grind.

H mm	Ø mm	Ref.	Price
160	70	661431	98,95



FIFO BOTTLE

Simplifies dish seasoning. Flexible polyethylene. Convenient and hygienic, all the contents are used without loss. Easy loading through the wide opening. Quick and easy to clean.

H mm	Ø mm	C cl	Ref.	Price
208	62	47	116340	4,00
208	70	59	116342	4,45
208	76	75	116343	4,70
208	87	94	116344	5,50





SQUEEZE BOTTLE

Convenient and hygienic. Flexible polyethylene. For all sauces and liquid creams. Spout cap. Easy to fill. Quick and easy to clean.

Type	H mm	Ø mm	C cl	Ref.	Price
clear	180	50	28	116378	2,20
yellow	180	50	28	116379	2,20
red	180	50	28	116380	2,20

Type	H mm	Ø mm	C cl	Ref.	Price
clear	185	60	35	116382	2,35
yellow	185	60	35	116383	2,35
red	185	60	35	116384	2,35

Type	H mm	Ø mm	C cl	Ref.	Price
clear	240	80	70	116386	4,00
yellow	240	80	70	116387	4,00
red	240	80	70	116388	4,00



BOTTLE WITH POURER

Opaque body. To prepare mixtures in advance and store them. Each bottle includes 1 body, 1 neck, 1 spout, and 1 coloured lid/base.

Type	C cl	Ref.	Price
red	100	116400	5,30
yellow	100	116401	5,30
green	100	116403	5,30
white	100	116404	5,30
blue	100	116405	5,30

Type	C cl	Ref.	Price
white	200	116406	8,75



SPREAD BOTTLE

Spout 3 outlets specially for chocolate spread. Polyethylene. Easy to fill. Quick and easy to clean.

H mm	Ø mm	C cl	Ref.	Price
255	85	100	116341	10,80



DOSING PUMP FOR 5 L CONTAINER

Facilitates dosing. Can be screwed onto all 5 l containers. Flow rate 28 ml (+/- 2 ml) per pulse. Screw thread, diameter 40 mm.

Ø mm	Ref.	Price
40	720050	12,45







6-COMPARTMENT CONDIMENT BOX

Black polypropylene. Plexiglass lid: ingredient protection. Ideal for storing condiments and respecting hygiene rules. Clear lid to immediately see the contents.

L mm	l mm	H mm	U.V.	Ref.	Price
500	160	95	1	511506	59,00



NEW

STAINLESS STEEL DISH + RACK

Stable and robust stainless steel cooking plate. Removable grid prevents products from passing through. Versatile use: Cooking, cooling, draining, and preparation.

Type	L mm	l mm	H mm	U.V.	Ref.	Price
large	315	245	25	1	714023	23,50



STAINLESS STEEL MINI-DISH + RACK

Stainless steel. Ideal for setting aside or draining meat or other ingredients in the kitchen. Useful in the kitchen to store meat/fish before serving, or to get rid of their fat.

Type	L mm	l mm	H mm	U.V.	Ref.	Price
small	205	150	30	1	714021	12,60
large	235	190	35	1	714022	15,00

Stainless steel.

Ideal for storing herbs, condiments, or any other preparation of your choice.

Container to avoid waste, aesthetic and therefore suitable for an open kitchen, for example.

Containers stackable when empty to save space.





JAPANESE MINI-BOX

Includes 4 containers 714001 (30 cl) in a large container with lid.

L mm	l mm	H mm	Ref.	Price
280	120	65	714000	82,20



JAPANESE MINI-BOX

Lid sold separately.

Type	L mm	l mm	H mm	C cl	Ref.	Price
box 30 cl	100	65	55	30	714001	14,05
container 60 cl	135	105	60	60	714002	15,20
container 90 cl	160	110	65	90	714003	22,65
lid 30	110	75		30	714011	8,25
lid 60	145	115		65	714012	8,35
lid 90	170	120		90	714013	8,95

Made by MATFER BOURGEAT

CONDIBOX

Ensuring fresh ingredients at your fingertips!

Ideal for very intensive use in pastry shops or by caterers, restaurants, and in small institutional catering.



Use with frozen eutectic plates for excellent cold storage.
Works without electricity.
Keeps herbs fresh during meal time.
Keeps ingredients for the preparation of sandwiches, mixed salads, and ice creams cool for several hours.
Comes with 5 containers GN 1/9 capacity 1 l, depth 100 mm, and 2 eutectic plates.
Modular as required: 2 containers GN 1/9 or 1 container GN 1/3 or 2 containers GN 1/6 and 2 containers GN 1/9.
Very small size.

+ No electricity required and space-saving



CRYSTAL CONDIBOX

L mm	l mm	H mm	Ref.	Price
585	200	146	511508	340,00



STAINLESS STEEL CONDIBOX

Type	L mm	l mm	H mm	Ref.	Price
Stainless steel condibox	585	200	146	511510	501,00
extra plate	265	162	30	511512	19,55

Made by MATFER BOURGEAT

ROLL BOX

Ideal for keeping all your seasoning at hand in a simple and neat way

Stainless steel.
Plexiglass lid: ingredient protection.
Inclined holder for greater convenience and visibility.

ABS BOWLS 55 cl: diameter 100 mm, H 90 mm.
Very durable and rigid.
Very easy to maintain for flawless hygiene.





ROLL BOX 4 BOWLS

Small size.

L mm	l mm	H mm	Ref.	Price
510	135	115	017084	317,00



ROLL BOX 6 BOWLS

1 rear compartment that can accommodate 4 bottles with pourers.

L mm	l mm	H mm	Ref.	Price
380	360	145	017082	483,00

\+ The round base of the bowl forces the user to store it on the stand = better organisation





The perfect and delicate plating tool

Stainless steel.

Ideal to delicate plate and decorate.

Allows delicate ingredients to be handled with precision.



652012



652022



652021

BENT CHEF'S TWEEZERS

Type	L mm	l mm	Ref.	Price
bent	145	10	652012	11,35
bent	350	40	652022	23,30
offset	200	25	652021	14,35





CHEF"S SERVING TWEEZERS/SPOON

Stainless steel. Convenient because it has two sides: a spoon side and a gripper side.

L mm	Ref.	Price
170	652010	18,80



652033



652035
652014



652020



652013

STAINLESS STEEL MINI TWEEZERS

Stainless steel. Monobloc clamp with spring effect. Ideal for plating delicate food in the kitchen. Convenient for serving condiments at buffets. Allows the quality service of caramels, chocolates, and confectionery in store.

Type	L mm	l mm	Ref.	Price
flat	115	17	652033	5,25
oak leaf	115	24	652035	4,80
oak leaf	175	30	652014	4,40

STRAIGHT CHEF'S TWEEZERS

Type	L mm	l mm	Ref.	Price
straight	150	7	652020	11,40
straight	300	12	652013	15,65



BENT SPATULA

Stainless steel. Polypropylene handle. Semi-flexible blade with rounded edge. Ideal for precision work (cooking, chocolate, confectionery) and plating.

L mm	L utile mm	l mm	Ref.	Price
220	90	20	112609	10,80



CHEF FORK

Vacuum hardened die-cut blade. Black polypropylene overmoulded handle. Permet de facilement retourner les petites pièces de viande pendant la cuisson ou maintenir pendant la découpe.

L mm	Ref.	Price
130	182160	11,85



STRAIGHT FINE-TIPPED BLACK CHEF'S TWEEZERS

NEW

Made of stainless steel, 100% biocompatible titanium coating.. Precision tweezers, fine tip for precise plating. Comes on a card.

L mm	Ref.	Price
150	652025	15,50



JAPANESE KITCHEN CHOPSTICKS

NEW

High-quality traditional Japanese manufacturing. Magnolia wood handle. Sharp Aisi 420 stainless steel tips. Suitable for cooking and plating.

L mm	W g	Ref.	Price
290	60	652030	69,95

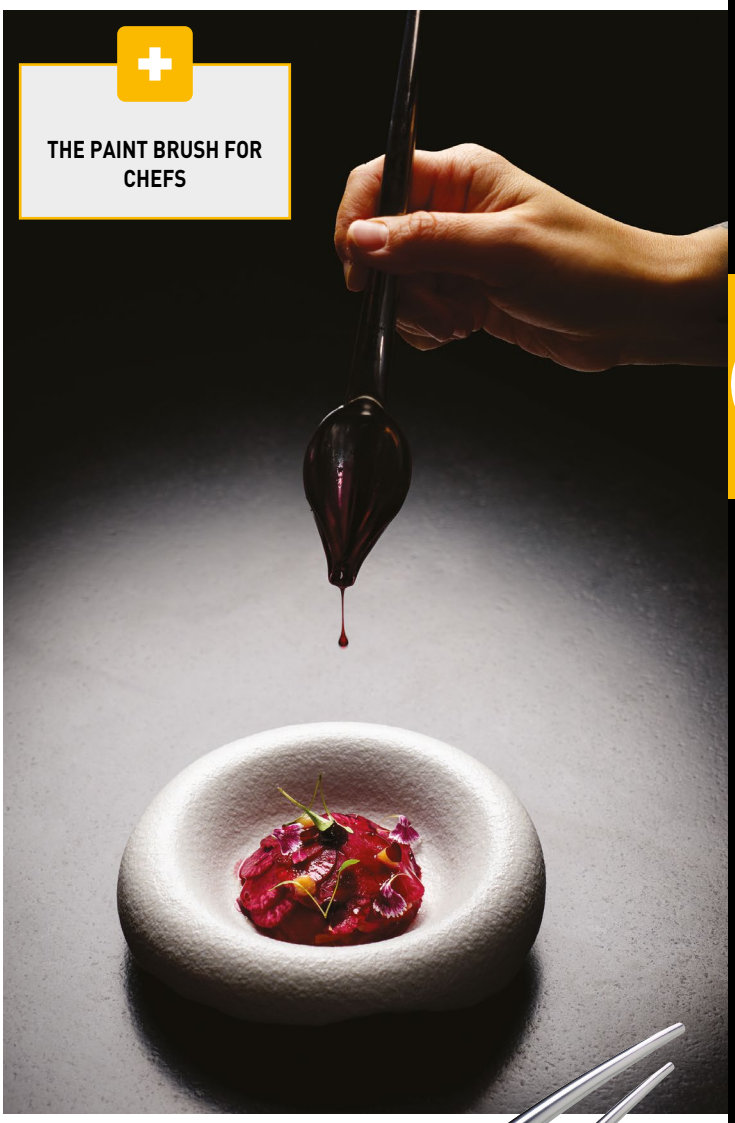




DECORATING SQUEEZE BOTTLE

Polyethylene squeeze bottle. Spout ideal to enhance your plates with precision. Pourer with cap.

H mm	Ø mm	C cl	Ref.	Price
195	60	25	116434	9,75



DECOSPOON CULINARY DRAWING SPOONS

Set of 2 stainless steel spoons l 230 and 190 mm. Simple: bring a touch of tasty colour to your plates in a single stTh. Large nib ideal for drawing dots and wide lines. Small nib ideal for writing, spirals, and majestic curves.



Type	Ref.	Price
pack of 2	116436	15,00



QUENELLE SPOON

Stainless steel spoon, polypropylene handle. Quenelle spoon specially designed to form perfect quenelles, with pointed tips. Spoons can be used alone or in pairs; they are designed to fit inside each other. Long handle for working in deep containers such as Pacojet containers.

L mm	L utile mm	l mm	H mm	W g	Ref.	Price
220	60	30	10	40	652038	13,85
240	80	40	10	50	652039	14,70



A robust and reliable slicing machine for spectacular cutting that increases sales

Made in Italy in noble metals: stainless steel, cast iron and aluminium, assembled by hand.

Very durable high-temperature enamelled paint.

Concave blade perfectly reproducing the hand/knife movement, without heating the meat.

Precise adjustment of cutting thickness: adjustment to the 10th of a mm. Cutting thickness: 0-2.5 mm.

Machine can be fully disassembled, quick and easy to clean.

Sharpener included.

Customisation possible on request (colour, decorations).

ELEGANT SLICING MACHINES WITH OPENWORK FLYWHEEL AS STANDARD





VOLANO MANUAL SLICING MACHINE WITH WHEEL

Enamelled red finish with "dairy" wheel and aluminium tray.

Type	L mm	l mm	H mm	W g	Cap. coupe mm	Ref.	Price
Blade 30 cm	720	600	740	45500	230x190	211205	5550,00

VOLANO MANUAL SLICING MACHINE WITH WHEEL

Glossy black finish and aluminium tray.

Type	L mm	l mm	H mm	W g	Cap. coupe mm	Ref.	Price
blade 30 cm	720	600	740	45500	230x190	211215	5562,00



Avantages produits :

Vertical electric slicer, ideal for cured sausage cutting.

Meticulous artisanal making, machines designed for intensive use.

Painted and varnished cast iron frame.

Easy to disassemble trolley and mechanism in polished cast iron and stainless steel.

Chrome steel blade, cutting thickness 0 to 14 mm.

Power cord 150 cm.

Sharpener included.

RESEMBLES A FLYWHEEL SLICING MACHINE



Autres coloris disponibles, sur demande.



CHROMATIC ELECTRIC SLICING MACHINE RED

Type	L mm	l mm	H mm	W g	Cap. coupe mm	Tr/min	Volts	Hz	Ref.	Price
Blade 30 cm	570	520	500	27000	270x210	210	230	50	211635	4073,00
Blade 35 cm	795	640	660	47000	320x245	210	230	50	211640	5412,00

Gravity slicing.

Robust: stainless steel protective screen, frame and trolley in anodic oxidation treated aluminium alloy.

Safe: if the blade guard is removed, the slicer automatically stops. Also has an IP 66 protected switch.

Easy to maintain: Removable trolley and frame/knife distance for easy cleaning.

Blade assembly/disassembly kit included.

Frame and trolley in aluminium alloy treated with anodic oxidation.

Stainless steel blade.

Sharpener included.

Made in Italy.

Slice thickness adjustment up to 15 mm.

IP 66 protected switch, protected during cleaning.



QUIET OPERATION THANKS TO A TOOTHED BELT DRIVE

GC ELECTRIC SLICING MACHINE

Quiet operation thanks to a toothed belt drive.

Type	L mm	l mm	H mm	Cap. coupe mm	Volts	Hz	Ref.	Price
belt 30 cm	680	550	445	190x270	230	50	211042	2990,00
belt 35 cm	700	575	500	270x200	230	50	211043	3185,00



GXL ELECTRIC SLICING MACHINE

Quiet operation thanks to a pinion drive.

Type	L mm	l mm	H mm	Cap. coupe mm	Volts	Hz	Ref.	Price
sprocket 35 cm	850	520	500	200x280	230	50	211053	4305,00



HAM BOARD

Moulded polyethylene item. Helps improve food hygiene when cutting.

L mm	l mm	Ref.	Price
315	160	211031	8,60



GREASE SPRAY

Food grade grease spray. Ideal for oiling slicing machine trolley guide rails. Watertight. Very good adhesion on all metals.

C cl	Ref.	Price
50	720095	10,20

PROTECTS AGAINST DIRT AND SPLASHING WATER



PROTECTIVE COVER

Cover in low density polyethylene with a thickness of 130 microns. Polyester and cotton edging. Reusable and durable cover. Advice: use on a dry slicer, to avoid water or humidity retention inside the cover on the electrical parts of the machine.

L mm	l mm	H mm	Ref.	Price
1000	600	600	211098	70,45



MADE IN FRANCE

DISPOSABLE PROTECTIVE COVER

Low density polyethylene. Suitable for food contact. 100% recyclable. Protects the slicing machine during cleaning of premises, storage, or transport..

Type	L mm	l mm	Th. mm	Ref.	Price
pack of 300	750	750	0,01	322030	87,00



Robust: Anodised aluminium alloy frame and trolley, stainless steel knife. Non-jet washable.
Precision adjustable cutting thickness from 0 to 16 mm.
Belt transmission, silent and avoiding overheating.



211030



211010



211016

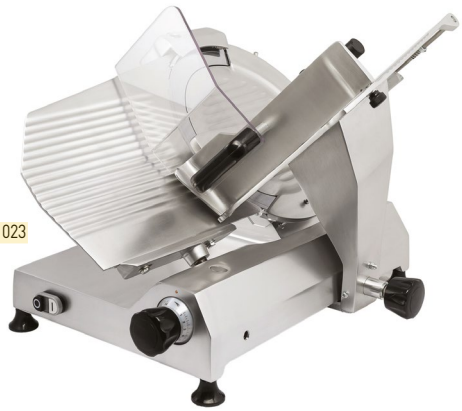
NEW



211014



211020



211023

SERIES F ELECTRIC SLICING MACHINE

Type	L mm	l mm	H mm	W g	Cap. coupe mm	Chariot	Affûteur	Watts	Volts	Hz	Ref.	Price	
Blade 19.5 cm	520	360	315	10000	160x140	Non-demountable trolley.	Without sharpener.	147	220-240	50-60	211030	876,00	
Blade 22 cm	580	405	340	13500	210x160	Easy to disassemble trolley for easy cleaning.	Slice thickness adjustment up to 15 mm.	184	220-240	50-60	211010	1032,00	
blade 25 cm	565	440	400	15200	220x190	Easy-to-disassemble trolley for easy cleaning.	Sharpener included.	185	220-240	50-60	211016	1087,00	NEW
Blade 25 cm	620	425	370	15500	220x190	Easy to disassemble trolley for easy cleaning.	Sharpener included.	221	220-240	50-60	211014	1185,00	
Blade 30 cm	650	495	440	23000	220x220	Easy to disassemble trolley for easy cleaning.	Sharpener included.	258	220-240	50-60	211020	1781,00	
Blade 35 cm	890	585	480	36000	310x260	Easy to disassemble trolley for easy cleaning.	Sharpener included.	300	220-240	50-60	211023	2910,00	

The essential grater for Chefs with a perfect and effortless result







LARGE CUTTING SURFACE FOR INCREASED PERFORMANCE



PREMIUM GRATER

Ideal for effortlessly grating citrus fruit, hard pressed cheese, ginger, mushrooms, chocolate, etc. Durable stainless steel razor-cut grater. Food cut without being shredded: aroma and flavour preserved. Ergonomic velvet-touch handle with anti-scuff rubber tip at the end of the grater. Suspension eyelet. Comes with a grater protection case. Hand wash case. When stock runs out, grater colour may change slightly during the year.

Type	L mm	L utile mm	l mm	Ref.	Price
black	320	200	25	186601	24,00
red	320	200	25	991616	22,25
yellow	320	200	25	991617	22,25
green	320	200	25	991618	22,25
cinnamon	320	200	25	991619	22,25
blueberry	320	200	25	186631	22,25



PREMIUM SPICE GRATER

Ideal for effortlessly grating all hard spices. Durable stainless steel razor-cut grater. Food cut without being shredded: aroma and flavour preserved. Ergonomic black velvet-touch handle with anti-scuff rubber tip at the end of the grater. Suspension eyelet. Comes with a grater protection case. Hand wash case.

L mm	l mm	Ref.	Price
230	25	186604	18,20

GOURMET GRATER

Ideal for effortlessly grating all spices. Quality razor sharp blades made from heavy duty stainless steel. Food is cut and not shredded, which preserves aromas and flavours. Ergonomic black velvet-touch handle with non-slip rubber tip for enhanced stability. Suspension eyelet. Wide ergonomic grater.

Type	L mm	L utile mm	l mm	Ref.	Price
zester	320	135	60	186620	29,10
large grain	320	135	60	186621	29,10
very large grain	320	135	60	186622	29,10
double-sided	320	135	60	186623	29,10
wide razor	320	135	60	186624	29,10
star blade grater for parmesan	320	135	60	186625	29,10
mandolin 2 mm	320	135	60	186627	28,80
pusher				216100	7,05



NEW

DOUBLE ZESTER BLADE

100% stainless steel double grater with non-slip feet. Quality razor sharp blades. Food is cut and not shredded, preserving taste and flavours. One side for fine zest and one side for coarse zest.

L mm	l mm	H mm	W g	Ref.	Price
310	36	10	72	186636	16,80



NEW

ROTARY GRATER

Photo-etched, durable, ultra-sharp stainless steel blade. Fine blade effortlessly grates hard cheese, chocolate, and nuts. Large hopper for generous amounts of cheese and other food. Funnel shape blade ensures that grated food dispenses quickly and easily. Wrap-around pusher that grates food with virtually no loss. Easy to assemble and disassemble.

L mm	l mm	H mm	W g	Ref.	Price
185	90	100	200	215436	31,15



MATFER ZESTER/GRATER

Design and finish for use in front of the customer. This Matfer grater is the perfect combination of design and efficiency. Stainless steel blade. Its walnut handle makes this model elegant, stylish, and exclusive.

L mm	l mm	H mm	W g	Ref.	Price
330	45	15	176	216139	39,65





NEW

PROFESSIONAL SERIES GRATERS

Ideal for finely grating all ingredients effortlessly: zest, cheese, ginger, chocolate, etc.. Photo-etched, ultra-sharp, durable stainless steel blades. Food is cut precisely, without being shredded or crushed. Natural aromas and flavours are released and preserved. Grater with sturdy stainless steel handle. Suspension eyelet.

Type	L mm	l mm	H mm	W g	Ref.	Price
zester	300	36	15	174	216140	33,30
fine zest	300	60	15	174	186640	33,30
coarse zest	300	60	15	174	186641	33,30
very coarse zest	300	60	15	174	186642	33,30
double-sided	300	60	15	174	186643	33,30
wide razor	300	60	15	174	186644	33,30



NEW

MULTI-SIDED GRATER

5-blade grater: fine, coarse, double-edged, wide cut, and ultra-coarse. Quality razor sharp blades made from heavy duty stainless steel. Food is cut and not shredded, which preserves aromas and flavours. Increased stability. Supplied with a protection case to prevent damage to the graters during storage. Removable drawer for storing grated food in the utensil. Gauge for measuring grated food.

L mm	l mm	H mm	W g	Ref.	Price
120	80	270	380	186616	47,60



NEW



NUTMEG GRATER

Anti-slip rubber base. Stainless steel handle. Ultra-sharp blade made by photochemistry. finely grates efficiently and evenly. Comes on a card.

L mm	Ref.	Price
250	216016	15,20



CHEESE GRATER

Stainless steel. Removable. Blister packed.

L mm	Ref.	Price
200	215437	20,00



MATFER

MATFER GRATER

Stainless steel razor grater for clean, fine, and even cuts. Ideal for grating lemons, ginger, garlic, and hard pressed cheese. Very sharp stainless steel blade. Ergonomic elastomer handle for good stability.

Type	L mm	l mm	Ref.	Price
zester 2 mm	330	40	216011	21,30
fine shavings 4 mm	330	40	216012	21,30
coarse shavings 22 mm	330	40	216015	21,30



MULTI-PURPOSE 4-SIDED GRATER

Large model. Stainless steel. Robust. With sliding bottom tray to collect the products.

L mm	l mm	H mm	Ref.	Price
105	80	245	215431	30,45





3-YEAR GUARANTEE (EXCLUDING KNIFE AND WHEEL)



BONZER

BONZER EZ TIN OPENER WITH CRANK HANDLE

Designed for all types of box, including square boxes. 3-year guarantee (excluding knife and wheel). Stainless steel rod and base. Profiled blade for better cutting. Composite handle. The head is easily removed, without tools, to clean the blade. Steel blade with anti-bacterial treatment slowing their proliferation. Knob in special stainless steel. Fasten on worktop with screws or clamps. For an average number of 20 boxes opened per day approximately.

Type	L mm	Ø mm	Ref.	Price
20 boxes	400		230203	198,00
20 boxes	630		230207	216,00
40 boxes	630		230209	376,00
60 boxes	920		230210	589,00
wheel EZ20/ EZ40		25	230257	18,85
extra blade			230255	13,55





BONZER

CLASSIC TIN OPENER WITH CRANK HANDLE

Fasten on worktop with screws or clamps. 2.5 cm diameter steel blade and wheel. Stainless steel rod and base. Designed for all types of box up to 5/1. Composite handle. 1-year guarantee.

L mm	l mm	H mm	Ref.	Price
670	400	25	230190	133,00

CUTTING WITHOUT SHARP EDGES = SAFETY



PALM AUTOMATIC TIN OPENER

Secure opening (lid cut out on the outside). Cutting without sharp edges. Ergonomic handle.

L mm	H mm	Ø mm	Ref.	Price
80	55	12,5	072996	23,05



NEW

BUTTERFLY

Stainless steel body. Hardened steel blade.

L mm	l mm	Ref.	Price
80	34	230005	2,95

SIMPLE AND ROBUST



MONOPOL TIN OPENER

Nickel steel. Semi-automatic operation.

Type	Ref.	Price
tin opener	230006	22,65



MONOPOL TIN OPENER

Nickel steel. Semi-automatic operation.

Type	Ref.	Price
tin opener	230007	40,20
spare wheel	230010	9,90
extra knife	230008	7,80

ERGONOMIC



GALLANT TIN OPENER

High quality stainless steel tool. Overmoulded polypropylen handle and controller.

L mm	l mm	Ref.	Price
220	60	230101	48,65

Made by MATFER BOURGEAT

PISTON FUNNELS

Made of copolyester for a light weight and, therefore, very precise handling.

Comes with a 4 mm diameter tip and a chrome support to place it on the worktop.

+ Ergonomic handle for comfortable use

PRECISION
Its thumb grip allows precise dosage adjustment.

COMFORT
An ergonomic handle for unparalleled working comfort.

VISIBILITY
A clear body for improved working visibility.

CLEANING
The entire mechanism is removable for easy cleaning (dishwasher safe).





The tip is equipped with a welded seal.
Silicone O-ring.





Made by MATFER BOURGEAT

PISTON FUNNEL 0.75 L

Type	H mm	Ø mm	C cl	W g	Ref.	Price
funnel	270	140	75	360	116601	74,35
spare seal					116534	4,50

AUTOMATIC FUNNEL 1.5 L

H mm	Ø mm	C cl	W g	Ref.	Price
308	208	150	805	116540	146,00



Made by MATFER BOURGEAT

PORTIONER FUNNEL

Ensures constant dose delivery to control production costs. Accurate dose management between 12 and 19 g. Savings by avoiding loss of ingredients. Unbreakable copolyester funnel (heat resistant up to 90°C). The entire mechanism is removable for easy cleaning (dishwasher safe). Comes with stainless steel holder.

H mm	Ø mm	C cl	W g	Ref.	Price
420	220	150	750	116605	330,00

PREPARATION UTENSILS | FUNNELS



POLYPROPYLENE FUNNEL

Polypropylene. Easy to wash and reuse. Suitable for all types of operation. Outlet diameter: 10 mm.

H mm	Ø mm	Ref.	Price
120	120	071125	4,15
160	160	071129	4,35



SAVES TIME



STAINLESS STEEL FUNNEL

Stainless steel. Outgassing groove. Rohrdurchmesser: 13mm.

H mm	Ø mm	Ref.	Price
110	100	116219	15,50
125	120	116220	16,50

STAINLESS STEEL AUTOMATIC FUNNEL

Suitable for liquid products. Instant assembly/disassembly of the mechanism. Supplied with 2 outlet nozzles diameter 3 and 6 mm. 8 mm diameter outlet without nozzle. Stainless steel wire holder as an option Ref. 116515.

Type	H mm	Ø mm	C cl	W g	Ref.	Price
funnel	180	185	190	960	258825	160,00
set 3 tips					116523	37,00
spring					116524	7,80
handle					116525	27,45
stem + ball + bolt					116526	17,90







HALF-ROUND BOWL

White polypropylene. Lightweight and easy to handle.

Ø mm	C cl	W g	Ref.	Price
190	100	110	116451	5,55
240	250	190	116452	8,20
280	450	260	116453	9,35
325	600	310	116454	12,85
360	900	410	116455	15,15
400	1300	520	116456	22,05

LID

White polypropylene. Protects the contents of the bowl during storage.

Ø mm	Ref.	Price
190	116351	3,00
240	116352	5,00
280	116353	6,00
325	116354	7,60
360	116355	11,00
400	116356	11,50



CE

TIMER, STOPWATCH, AND CLOCK 24 HOURS

Digital display h/min/sec. Magnetic back with clip. 3 functions: countdown timer in seconds/ stopwatch/24 hour clock. Time up signal. Storage of the chosen time. Blister packed. Battery-operated 1 AAA battery included.

L mm	l mm	Ref.	Price
70	50	250602	23,55



4 TIMERS IN 1

CE

TIMER 4X99 HOURS

Watertight keyboard. Non-slip pads ensuring high stability. Digital display h/min/sec. Wall fastening possible. 1 box of 4 timers of 99 hours and 59 min. Storage of the chosen time. Operation with 9V battery or mains supplied with 9V adapter.

L mm	l mm	H mm	Ref.	Price
135	95	160	250606	125,00



TIMER MÉCANIC 60 MINUTES

Brushed steel body. Long (8 sec) and loud (70 dB) signal.

H mm	Ø mm	Ref.	Price
68	96	250608	40,40



TIMER FOR HOURS, MINUTES AND SECONDS

Multi-purpose timer 99hrs59min59sec. Stopwatch function. Large screen. Loud alarm 75 dB. Auto-standby function. Time limit exceedance displayed. Magnet on the back and hanging hole. Stands in upright position. AAA battery included.

l mm	Ref.	Price
65	250607	14,10



CE

TIMER 99 MINUTES WITH NECK STRAP

Multi-purpose for precise cooking. Quick setting. Time up signal. Magnetic back. Comes with neck strap. Battery-operated 1 AAA battery included.

H mm	Ø mm	Ref.	Price
23	65	250611	20,40



CE

TIMER 24 HOURS

TIMER 24 HOURS
Digital display h/min/sec. Model to install. Loud signal. Battery-operated 1 AAA battery included.
Digital display h/min/sec. Model to install. Loud signal. Battery-operated 1 AAA battery included.

L mm	l mm	H mm	Ref.	Price
90	47	45	250604	13,90



Made by MATFER BOURGEAT

STAINLESS STEEL EGG RING

Ideal for giving a perfectly regular shape to your eggs during cooking. Stainless steel. Easy handling thanks to the handle.

L mm	H mm	Ø mm	Ref.	Price
140	125	85	215425	10,05



CLACK EGG SHELL CUTTER

The hull is cracked by a shock wave caused by the stainless steel ball released from the top of the rod. Perfectly clean cut thanks to the special shape of the bell. Stainless steel.

H mm	Ø mm	Ref.	Price
240	40	215307	29,90



EGG POACHER

Tin. Perforated cup with 4 feet.

L mm	l mm	H mm	Ref.	Price
100	68	175	112334	10,75



EGG SEPARATOR

Stainless steel. Keeps the egg yolk intact while the white drains into the bowl.

L mm	l mm	H mm	Ref.	Price
167	70	28	072774	11,45



SPECIALLY DESIGNED FOR HERBS AND ONIONS

MANUAL HANDHELD MINCER

Stainless steel blade. Plastic body and pusher. Cap for storage after slicing. Rotary movement by quarter turn. Special herbs and onions.

H mm	Ø mm	Ref.	Price
190	100	072874	34,70



KITCHEN MORTAR

To crush spices and herbs. Rounded bottom and rough pestle base for better results. Very stable stainless steel base. Large format suitable for professional kitchens. Before using the mortar for the first time, oil it using paper towels soaked in a little oil. Repeat this process from time to time for long-lasting maintenance of the mortar.

H mm	Ø mm	W g	Ref.	Price
80	140	2670	661501	47,25



NEW

NUTCRACKER

Steel nutcracker with satin chrome finish. Extra-heavy duty. Suitable for cracking nuts and shellfish. Practical and very ergonomic grip.

l mm	H mm	Ref.	Price
23	193	215405	25,10





EXTRACTA GARLIC CRUSHER

Multi-function: garlic press, onion press, cherry pitter, olive pitter, nutcracker, fish scale scraper, etc. Cast aluminium. Covered with a very resistant special coating for dishwashers.

L mm	l mm	H mm	Ref.	Price
160	52	33	072899	27,30





GARLIC CHOPPER AND CRUSHER

Stainless steel. The garlic press side features round holes. The garlic cutter side produces fine cubes through a dicing blade. Polypropylene cleaning grille on the garlic cutter side. Polypropylene pusher.

L mm	l mm	H mm	Ref.	Price
190	45	44	072893	34,60



BIOPRESS GARLIC AND ONION CRUSHER

Easy to handle. Cast aluminium. Covered with a very resistant special coating for dishwashers.

L mm	l mm	H mm	Ref.	Price
150	25	30	072890	14,95



BRINE DENSITY METER

Glass. Allows you to control the salt concentration in your solutions or brines. Graduated from 1,000-1,250 g/l. Blister packed.

L mm	Ref.	Price
220	250105	14,45

GIESSER MADE IN GERMANY

Utility kitchen knife for sensitive preparations (gluten-free, kosher, halal, vegan, etc.).
Handle made without any allergens.





SLICER

L mm	L utile mm	Ref.	Price
345	210	182840	35,60

PARING KNIFE

L mm	L utile mm	Ref.	Price
210	100	182803	6,30







KITCHEN KNIFE

L mm	L utile mm	Ref.	Price
290	160	182811	24,15
340	200	182812	27,30
340	260	182813	37,40

BONING KNIFE

L mm	L utile mm	Ref.	Price
280	150	182829	24,50

CAKE KNIFE

L mm	L utile mm	Ref.	Price
455	310	182821	49,25

Microplane THE ORIGINAL

State-of-the-art design and technology for unrivalled results



PREMIUM GRATER

Ideal for effortlessly grating citrus fruit, hard pressed cheese, ginger, mushrooms, chocolate, etc. Durable stainless steel razor-cut grater. Food cut without being shredded: aroma and flavour preserved. Ergonomic purple velvet-touch handle with anti-scuff rubber tip. Suspension eyelet. Comes with a protection case for storage. Hand wash case. Blade length 200 mm. Specially designed for gluten-free, kosher, halal, and vegan preparations to limit the risk of contamination.

L mm	L utile mm	l mm	Ref.	Price
320	200	25	186631	22,25

Exoglass® Made by MATFER BOURGEAT +220°C NF

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







EXOGLASS® TURNER

L mm	L utile mm	l mm	Ref.	Price
300	150	90	112424	7,10

MULTI-PURPOSE TONGS

L mm	l mm	Ref.	Price
240	49	112434	8,55

EXOGLASS® COOKING SPOON

L mm	l mm	Ref.	Price
300	49	113334	5,55



COMPACT AND VERSATILE

MEAT MINCER WITH CRANK HANDLE TRANSFORMAR

Stainless steel and composite. Ideal for chopping small quantities, concentrate of convenience and efficiency. Compact and versatile. Features a bayonet closure for quick installation of components. Can be fastened to the worktop (up to 80 mm thick) thanks to a suction cup and a clamp. Raised holder for dishes and bowls. Comes with 2 perforated stainless steel plates (Ø 4.5 mm and 7 mm), 1 stainless steel blade with self-sharpening fins, 1 sausage funnel, 1 special pastry tip with 5 patterns and 1 pusher/key. Polyethylene pestle.

L mm	l mm	H mm	Ref.	Price
135	135	290	100089	126,00



COMPACT YET POWERFUL

ELECTRIC MEAT MINCER

Stainless steel. Compact, powerful and incredibly robust machine. Very good output of 120 kg of ground meat per hour. AISI304 stainless steel body, worm screw, trays, and knives. Stainless steel body. 3 Supinox racks diameter 70 mm holes diameter 8 mm, 6 mm, and 3.5 mm. Self-sharpening 4-wing blades. Removable stainless steel tray. Sausage cone diameter 15 mm. Motor block ventilation window protected against falling drops of water. On/off switch with rotation inverter in case of food blockage.

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
400	190	410	30500	550	220-240	50-60	215602	750,00



MADE IN FRANCE

ELECTRIC MEAT MINCER SANTOS N°12/12

Stainless steel. Robust machine for small production. Hourly output: approximately 160 kg. Single-cut or enterprise chopping system: 1 knife + 1 perforated plate with half-round notch. Removable stainless steel chopper body, diameter 70 mm. Comes with 1 stainless steel knife + 3 stainless steel grids with holes, diameter 3 mm / 4.5 mm and 8 mm. Stainless steel meat tray. Stainless steel worm screw. Stainless steel frame. On/off switch with rotation inverter in case of food blockage. Easy disassembly of components for washing in the dishwasher.

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
260	350	420	19000	600	230	50-60	186206	1602,00





GROUND BEEF STEAK MOULD

Stainless steel. Plastic handle. Ideal for forming ground steaks like at the butcher"s. Allows you to obtain regular ground steaks. The spring-loaded button allows you to compress freshly ground meat. Removable stainless steel head facilitates turning out. Steak, about 150 g.

Type	L mm	L utile mm	l mm	Ref.	Price
oval	390	115	80	215420	72,30
round	350	110	110	215421	74,60



PACKET OF 1,000 BURGER DISCS

Very strong and hard-wearing greaseproof paper. 32 g/m2. Ideal for compliance with hygiene rules. Can be put in the oven. Packet of 1,000.

Type	L mm	l mm	Ø mm	Ref.	Price
round			100	100104	12,30
oval	110	80		100105	12,30



MANUAL SAUSAGE MAKER

Ideal for manually making sausages with all types of stuffing and meat. Horizontal sausage stuffer, capacity 5 kg. Stainless steel 18/10 cylinder. Nylon piston with O-ring. Aluminium mechanism and gears. Stainless steel base. Removable crank for operating a 2-speed rack: 1 slow for pushing and 1 fast for piston return. Comes with 4 cones diameter: 11 mm, 18 mm, 25 mm, and 33 mm.

L mm	l mm	H mm	W g	Ref.	Price
580	215	175	1100	215605	390,00



ELECTRIC PASTA MACHINE

Electric pasta machine for rolling dough and making 2mm tagliatelle and 6.5mm fettuccine. Compact machine in chrome steel with integrated rolling mills. Cylinder width: 140 mm. 6 possible thicknesses (max 3mm). Can accommodate vermicelli, spaghetti, trenette and ravioli cylinders in manual mode with supplied crank handle. Stable machine on rubber feet. Suitable for regular but not intensive use.

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
290	280	220	6800	85	220	50	073144	495,00



MANUAL PASTA MACHINE IMPERIA 150

The most versatile pasta machine, can be used with many easily interchangeable cylinders. Rolling pin cylinder width: 143 mm. Comes with a smooth fixed cylinder and a removable double cylinder: fettuccine 2 mm and tagliatelle 6.5 mm. Comes with removable crank and table clamp. Case-hardened steel gear. Chrome steel rollers. Adjustment of dough thickness by button.

L mm	l mm	H mm	W g	Ref.	Price
190	180	160	3300	073141	103,00





RAVIOLI ACCESSORY FOR IMPERIA MACHINES

Chrome steel. Fits IMPERIA manual 073141 and electric 073145 machines. With hopper and mould roller guaranteeing the correct closing of the ravioli on all 4 sides and their pre-cutting. Ravioli 50x50 mm. Convenient because easy to remove and interchangeable. Very durable and rigid. Easy to clean.

L mm	l mm	H mm	Ref.	Price
150	100	80	073148	68,50

PASTA CYLINDERS FOR IMPERIA MACHINES

Chrome steel. Easily removable and interchangeable cylinders for manual (073141) and electric (073144) IMPERIAs. Simple and convenient use. Pasta width 0.8 mm.

Type	L mm	l mm	H mm	Ref.	Price
vermicelli 0,8 mm	175	60	50	073146	43,00
spaghetti 2 mm	175	60	50	073147	43,00
tagliatelle 2 mm	175	60	50	073149	43,00
trenette 4 mm	175	60	50	073150	43,00
fettucine 6,5 mm	175	60	50	073151	43,00

FIND PASTA PLATES IN THE CATALOG

IN SITU









MANUAL PASTA MACHINE R220

Steel gears, machined and hardened.
Convenient because dough thickness can be adjusted by numbered buttons (10 possible thicknesses).
Patented fastening ensuring perfect fastening to the worktable.
Rolling pin cylinder width: 220 mm.
Maximum thickness of dough rolls: 10 mm.
Comes without cylinder.
Hourly flow rate: approx. 12 kg.

L mm	l mm	H mm	Ref.	Price
380	320	320	073175	890,00

ELECTRIC PASTA MACHINE

Ideal for restaurants and institutional catering.
Electronic speed control.
Quieter model and epicyclic transmission.
White Teflon gear.
Chrome steel frame.
Stainless steel hopper.
Safe: automatic cut-off of the kneader when the door is opened.

L mm	l mm	H mm	W g	Volts	Hz	Ref.	Price
320	300	260	1600	230	50-60	073170	2530,00

PASTA CYLINDERS FOR 073170 AND 073175

Chrome steel. Easy to remove and interchangeable. Very durable and rigid. Very easy to maintain for flawless hygiene.

Type	l mm	Ref.	Price
cylinder insert No. 1 vermicelli 1.5 mm	220	073180	207,00
spaghetti cylinder insert 2 mm	220	073181	207,00
cylinder insert No. 2 tagliatelle 2 mm	220	073182	207,00
cylinder insert No. 3 trenette 4 mm	220	073184	207,00
cylinder insert No. 4 fettucine 6.5 mm	220	073186	207,00
cylinder insert No.5 lasagne 12 mm	220	983712	207,00



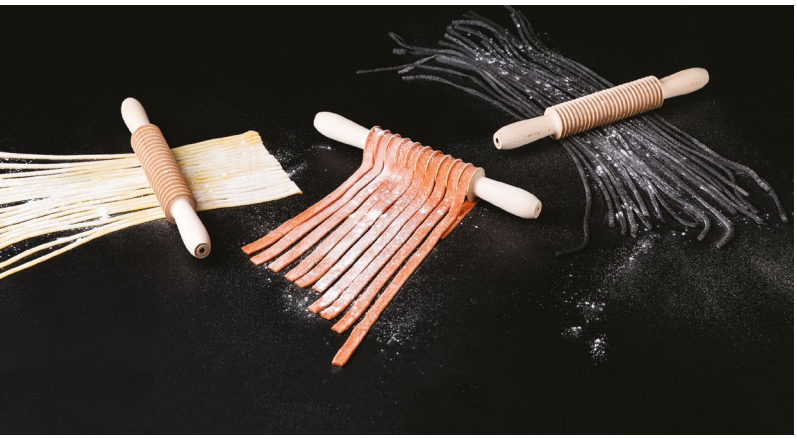
imperia

MANUAL PASTA MACHINE TITANIA IMPÉRIA

Chrome steel. Fitted with 3 cylinders to make different types of pasta: smooth, 2 mm fettucine and 6.5 mm tagliatelle. Slicing thickness adjustable from 0.2 to 2.2 mm. Fitted with a removable crank and a table clamp. Very durable and rigid. Simple and convenient use. Easy to clean.

L mm	l mm	H mm	W g	Ref.	Price
190	160	120	2770	073140	101,00





Ideal for cutting pappardelle and tagliatelle

High-quality wood.

Very durable and rigid.

Allows you to cut 10 dough strips in a single stTh.





PASTA CUTTER WOODEN ROLLING PIN - PAPPARDELLE

Very easy to maintain. Belt width 13 mm.

L mm	Ø mm	Ref.	Price
320	40	073220	10,30



PASTA CUTTER WOODEN ROLLING PIN - TAGLIATELLE

Very easy to maintain. Belt width 6 mm.

L mm	Ø mm	Ref.	Price
320	40	073221	10,30



PASTA CUTTER WOODEN ROLLING PIN - TAGLIATELLE

Very easy to maintain. Belt width 4 mm.

L mm	Ø mm	Ref.	Price
320	40	073222	10,30



imperia

RAVIOLAMP RAVIOLI MOULD

Deep drawn aluminium. Steel base with non-slip rubber feet. Comes with a beechwood rolling pin. Very durable and rigid.

Type	L mm	l mm	Nbre emp.	L emp. mm	l emp. mm	Ø emp. mm	Ref.	Price
rounded squares	340	140	12	52	52	30	073194	33,70
squares	270	105	24	34	34		073195	33,70
squares	300	140	36	34	34		073200	33,70



PASTA DRYING RACK

Beech. Convenient because it is fitted with 4 arms. Allows you to dry up to 1 kg of fresh pasta. Very durable and rigid. Very easy to maintain.

H mm	Ø mm	Ref.	Price
340	300	073229	34,50



SET OF 3 RAVIOLI AND MINI-CALZONE MOULDS

Polypropylene. Allows quick and easy turning out. Comes with recipe book. Very durable and rigid. Set of 3 moulds to prepare ravioli, mini-calzone, and other pastries. Large overall dimensions: Ø 155 mm, 240x175x40 mm. Medium overall dimensions: Ø 120 mm, 195x140x35 mm. Small overall dimensions: Ø 95 mm, 160x110x25 mm.

Ref.	Price
073159	15,10







BAKING AND PASTRY

Bakers, Pastry-makers, Ice cream makers, Confectioners - discover our unique range of tools - ergonomic, reliable and perfectly suited to every stage of your work. Our passion for flavour is found in all our innovative ideas. Test the revolutionary Exoglass® moulds.

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STAINLESS STEEL FLOUR SCOOP

stainless steel 18/10 flour scoop. Can contain 1.5 kg flour.

L mm	l mm	Ref.	Price
380	100	116225	30,60

MONOBLOC FLOUR SCOOP

Aluminium monobloc measuring scoop. Ideal for flour, vegetables, and all other food products. Perfectly hygienic. Almost unbreakable. Length given with the handle.

L mm	l mm	C cl	Ref.	Price
185	65	11	116201	4,50
210	70	21	116202	5,65
250	89	30	116208	8,15
265	100	41	116203	8,65
310	108	65	116204	13,25
350	120	110	116205	18,55
400	150	187	116206	25,75
430	180	258	116207	40,70





POLYPROPYLENE FLOUR SCOOP

Polypropylene scoop. Ideal for flour and other food products. Length given with the handle. One colour for each ingredient to prevent cross-contamination.

Type	L mm	l mm	C cl	Ref.	Price
white	250	110	70	116270	8,90
red	250	110	70	116271	8,90
blue	250	110	70	116272	8,90
green	250	110	70	116273	8,90
yellow	250	110	70	116274	8,90

POLYETHYLENE FLOUR SCOOP

Polyethylene scoop. Ideal for flour, seeds, and other food products. Easy to handle because it is lightweight. Length given with the handle.

L mm	l mm	C cl	Ref.	Price
187	65	12,5	116233	2,90
250	92	25	116234	5,50
310	115	50	116235	8,10
350	145	85	116236	10,70
400	177	150	116237	19,25



AUTOMATIC FLOUR SIEVE

Stainless steel sieve with handle. Double sieve. Ideal for flouring a work surface or bread or for sifting small quantities of flour.

H mm	Ø mm	C cl	Ref.	Price
130	123	110	115060	20,00



STAINLESS STEEL DOUGH SCRAPER

Rigid, one-piece stainless steel. Bevelled edge. Ideal for dividing dough.

L mm	l mm	Ref.	Price
130	110	112822	9,80



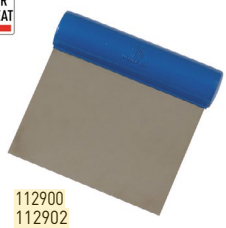
FLEXIBLE DOUGH SCRAPER

Flexible, stainless steel. Polypropylene handle. Ideal for dividing dough.

L mm	l mm	Ref.	Price
110	120	112820	9,80

Dough scraper with stainless steel blade. Ideal for cutting pastry, bread, and pizza dough but also for scraping and cleaning. Polyamide handle. Two types of model available: straight or round blade. Two types of blade available: rigid or flexible.

Made by MATFER BOURGEAT



112900
112902



112901
112903

MATFER STRAIGHT DOUGH SCRAPER

Type	L mm	l mm	Ref.	Price
rigid	110	105	112900	5,65
flexible	110	105	112902	5,65

MATFER ROUND DOUGH SCRAPER

Type	L mm	l mm	Ref.	Price
rigid	110	105	112901	5,65
flexible	110	105	112903	5,65



MADE IN FRANCE

DOUGH MIXER/KNEADER 10 L

Removable stainless steel bowl. Kneading capacity: 4 kg hard dough. Works as a baker's kneader making it a bread maker of choice for all types of breads / croissants / pastries / pizzas / ground meat mixes. Inclined fork. Bowl rotated by dough kneading. Robust asynchronous motor, quiet. The kneader has a side opening to add ingredients during kneading. Safe: undervoltage protection and restart by ON/OFF button. Very stable cast aluminium base, stainless steel fork and bowl. Very durable and rigid. Easy to clean: the kneading hook can be removed without tools, easy to clean with running water.

L mm	l mm	H mm	W g	Volts	Watts	Hz	Ref.	Price
500	350	420	17000	230	600	50	212007	1546,00

112833
112933

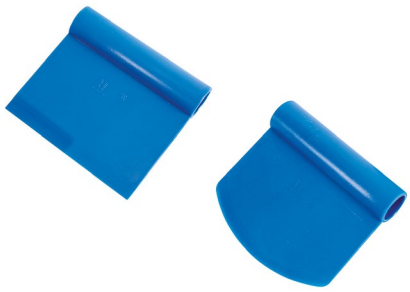
112834

Made by MATFER BOURGEAT

DOUGH SCRAPER

Very durable polyamide dough scraper. Bevelled edge for a clean cut.

Type	L mm	l mm	W g	Ref.	Price
small	121	98	230	112833	4,00
large	220	130	500	112834	6,60
pack of 6 (small)	121	98	230	112933	22,00



Made by MATFER BOURGEAT

EXOGLASS® DOUGH SCRAPER

Exoglass rigid sterilisable monobloc scraper. Ideal for bakeries. Two types of model available: straight or round blade.

Type	L mm	l mm	Ref.	Price
straight	115	80	112825	7,55
round	115	80	112826	7,55





FLOUR BRUSH WITH HANDLE

Brush with natural bristles. Wood handle.

L mm	Ref.	Price
315	116050	11,05



FLOUR BRUSH

Flour brush with natural bristles. Wooden frame, length 21 cm.

Type	L mm	l mm	Ref.	Price
silk black	210	45	118305	17,30
silk white	210	45	118306	15,15



MADE IN FRANCE

HALF ROUND BRUSH

Brush with natural bristles white. The half-round shape facilitates cleaning in corners. Polypropylene handle.

L mm	l mm	Ref.	Price
335	130	118311	20,20



WOODEN BRUSH

Brush with natural bristles white. Flour brush. Varnished wood handle.

Type	L mm	Ref.	Price
counter	320	118302	16,60

BLUE BRISTLES THAT CAN BE SEEN ON THE DOUGH IN CASE OF DISPERSION



FLOUR BRUSH

Brush with blue PBT polyester bristles. Vegetable scrubbing brush. PP handle.

L mm	l mm	H mm	Ref.	Price
290	30	85	118314	27,50



MADE IN FRANCE | +140°C

COUNTER BRUSH

Brush with blue PBT polyester bristles. Vegetable scrubbing brush. Polypropylene handle. Bristle length: 5 cm.

L mm	l mm	Ref.	Price
310	40	118312	14,05

FOR FERMENTING IN CONTAINERS



MADE IN FRANCE

ROUND DOUGH CONTAINER

Special fermentation dough tray in white high density polyethylene (HDPE). Can be fitted with a reversible lid: an airtight side for storage and side with holes to promote dough fermentation. Stackable closed with lid and nestable empty. Compatible with trolleys 779108 and 779100.

Type	l mm	H mm	Ø mm	C cl	W g	Ref.	Price
container	480	120	480	1400	775	510531	14,70
container	480	180	480	2400	910	510532	18,30
lid	480	30	480		455	510534	13,45



MADE IN FRANCE

RECTANGULAR DOUGH CONTAINER

Special fermentation dough tray in white high density polyethylene (HDPE). Can be fitted with a reversible lid: an airtight side for storage and side with holes to promote dough fermentation. Stackable closed with lid and nestable empty. Designed for use in bakery trolleys 600x400.

Type	L mm	l mm	H mm	C cl	W g	Ref.	Price
container	600	400	80	1200	865	510535	18,30
container	600	400	110	1700	955	510536	18,75
lid	600	400	30		615	510537	14,00

MADE IN FRANCE

ROUND DOUGH CONTAINER FOR DOUGH DIVIDERS

White round food-grade HDPE dough container. Ideal for raising bread dough pieces, pizza dough, etc.. Robust, flexible manufacture with high impact tolerance. Compatible with trolleys 779108 and 779110. Stackable empty.

H mm	Ø mm	C cl	W g	Ref.	Price
175	450	1400	750	510503	12,75
160	480	1900	980	510504	16,80



MADE IN FRANCE

RECTANGULAR DOUGH CONTAINERS FOR DOUGH DIVIDERS

White food grade polypropylene rectangular dough container. Ideal for raising bread dough pieces, pizza dough, etc.. Robust, flexible manufacture with high impact tolerance. Compatible with trolleys 779108 and 779110. Stackable closed with lid and nestable empty.

Type	L mm	l mm	H mm	C cl	W g	Ref.	Price
container	530	410	80	1000	880	510505	16,30
container	530	410	140	2000	1070	510501	17,40
lid	530	410	25		585	510508	14,00



DOUGH CONTAINER TROLLEY

Stainless steel tubes. Stainless steel wire holders. Composite wheels, of which 2 with brake for storage. Ideal for transporting and storing dough and dough pieces containers. Very durable and rigid. Very easy to maintain for flawless hygiene. For 8 round containers H 190 mm or rectangular 530x410 mm. Space between shelves 185 mm. Safe load: 8 kg per shelf.

L mm	l mm	H mm	Ref.	Price
370	590	1790	779108	720,77



DOUGH CONTAINER TROLLEY

Stainless steel tubes. Stainless steel wire holders. Composite wheels, of which 2 with brake for storage. Ideal for transporting and storing dough and dough pieces containers. Very durable and rigid. Very easy to maintain for flawless hygiene. For 16 round H 190 mm max. or rectangular 530x410 mm containers. Space between shelves 185 mm. Safe load: 16 kg per shelf.

L mm	l mm	H mm	Ref.	Price
790	590	1790	779110	1037,03





MADE IN FRANCE | -40°C | +90°C

BARREL 50 LITRES WITH LID

Suitable for fermentation as well as storage and transport of liquid yeast. Sealed lid fully protecting the contents. Easy to handle. Full opening. White high density polyethylene.

H mm	Ø mm	C cl	W g	Ref.	Price
540	393	5000	1960	140495	53,60



MADE IN FRANCE | BPA FREE | -40°C | +90°C

DOUGH CONTAINER GN 1/1

High quality polyethylene. Stackable, high stacking capacity. Rounded corners and bottom for easy container cleaning. Vertical sides without interior edge to avoid marking the dough pieces. Totally flat bottom to easily take off the dough pieces, without any loss of material. Optimised side reinforcements. Rounded exterior corners to ensure a damage-free working environment.

L mm	l mm	H mm	C cl	W g	Ref.	Price
530	325	90	1200	1100	510542	13,35
530	325	20		555	510543	13,35



MADE IN FRANCE | BPA FREE | -40°C | +90°C

HALF DOUGH DIVIDER CONTAINER



High quality polyethylene. For bread dough rising. The quantity of dough, which is smaller than in the large container, ensures excellent dough rising homogeneity for high quality results. Allows very high bread-making flexibility and increased production capacity. Container with rounded corners and no retention area for easy cleaning and perfect hygiene, compliant with current standards. Smooth surface allows dough to be easily removed from the container, leaving little or no residue on the walls. Lightweight, it limits musculoskeletal disorders. High resistance to temperature variations, flexible container with high impact tolerance. Compatible with bakery trolleys 600x400 mm.

Type	L mm	l mm	H mm	C cl	W g	Ref.	Price
container	400	300	105	700	490	510540	10,30
lid	400	300	40		270	510541	6,85



MADE IN FRANCE

LARGE RECTANGULAR DOUGH CONTAINER

White polypropylene container. Stackable and nestable empty.

L mm	l mm	H mm	W g	Ref.	Price
530	400	150	950	510502	15,60



MADE IN FRANCE

BUCKET WITH HANDLE

Strong high density polyethylene. Suitable for food contact. Bucket with heavy-duty stainless steel handle.

Type	H mm	Ø mm	C cl	Ref.	Price
standard	310	310	1500	510506	24,60
spout	280	290	1300	510507	20,40



BANNETON BASKET

Polypropylene. Stackable. Each colour corresponds to a dough weight, regardless of shape.

Type	L mm	l mm	H mm	Ø mm	Ref.	Price
round 0.5 kg			75	190	118503	13,15
round 1 kg			93	220	118504	16,35
round 1.5 kg			90	250	118507	16,60
oval 0.5 kg	270	120	65		118508	14,35
oval 1 kg	350	130	72		118509	16,70
oval 1.5 kg	420	140	75		118519	17,60





POLYPROPYLENE SLOTTED BANNETON BASKET

Imprints its pattern on the dough pieces and decorates the crust. Polypropylene. Aeration of the dough during rising thanks to its structure. Improves bread preparation hygiene. Very durable.

Type	L mm	l mm	H mm	Ø mm	Ref.	Price
long 0.5 kg	230	140	86		118534	23,60
long 0.75 kg	260	140	86		118537	25,00
long 1 kg	340	140	86		118539	27,80
oval 0.5 kg	210	150	86		118541	23,60
oval 0.75 kg	250	150	86		118543	25,25
oval 1 kg	265	170	86		118545	27,95
round 0.5 kg			86	200	118547	23,60
round 0.75 kg			86	230	118549	25,30
round 1 kg			86	270	118550	30,80



MOULDED RATTAN BANNETON BASKET

Imprints its pattern on the dough pieces and decorates the crust. Rattan. Non-washable.

Type	L mm	l mm	H mm	Ø mm	Ref.	Price
oval 0.25 kg	200	120	80		118501	23,70
oval 0.75 kg	240	140	75		118502	24,85
round 0.5 kg			85	190	118505	22,90
round 2 kg			95	260	118506	35,95
triangle 0.5 kg	180	180	85		118525	24,30
triangle 1 kg	230	230	85		118526	26,95
square 1 kg	220	220	85		118528	30,85
long 0.3 kg	410	95	58		118515	25,95
long 0.5 kg	460	100	58		118516	25,90



ROUND WICKER BANNETON BASKET WITH LINER

100% linen cloth. White non-varnished wicker. Non-washable.

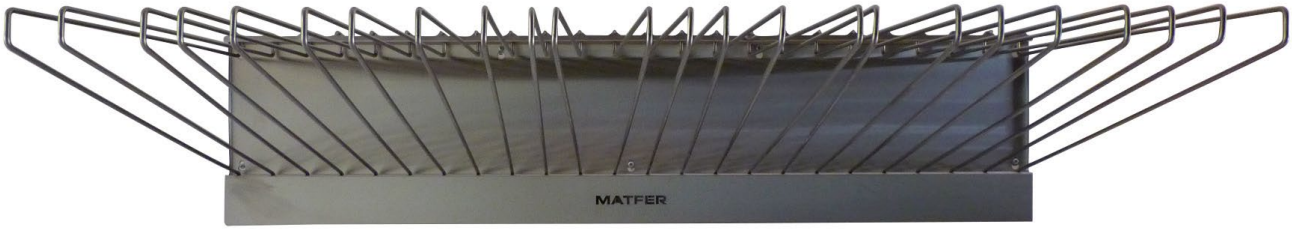
Type	H mm	Ø mm	C cl	U.V.	Ref.	Price
0.5 kg	120	210	500	1	118510	24,60
1 kg	125	240	1000	1	118511	28,80
1.5 kg	135	270	1500	1	118512	35,70
2 kg	145	290	2000	1	118513	37,65



RING WICKER BANNETON BASKET WITH LINER

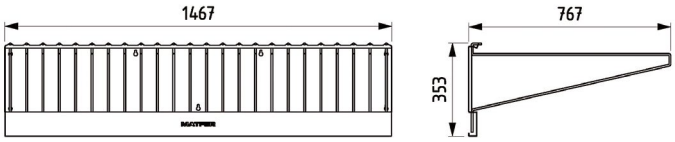
100% linen cloth. White non-varnished wicker. Non-washable.

Type	H mm	Ø mm	C cl	U.V.	Ref.	Price
0.5 kg	90	260	500	1	118520	36,40
0.75 kg	90	300	750	1	118521	42,50
1 kg	90	320	1000	1	118522	51,50
1.5 kg	90	340	1500	1	118523	57,50

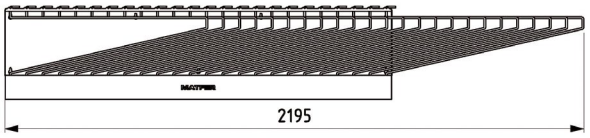


DRY AND BRUSH THE FABRICS = PROLONGS FABRIC LIFE. FOLDABLE WHEN EMPTY = SPACE-SAVING





VUE DE FACE FILS RABATTUS



VUE DE DESSUS FILS RABATTUS



Made by MATFER BOURGEAT

WALL-MOUNTED DRYING RACK FOR FERMENTING CLOTHS

Stainless steel. 24 bars on pivot. With a drying position with locking of the spaces between the 5 cm bars. Foldable bars to save space. Recommended fastening: 1.80 m off ground. Correctly drying and brushing your fermenting cloths can significantly extend their life.

L mm	l mm	H mm	Ref.	Price
1467	2195	353	845025	429,00



MADE IN FRANCE

VEGETABLE SCRUBBING BRUSH

Vegetable scrubbing brush. Suitable for brushing fermenting cloths in bakeries. Polypropylene brush frame, polyamide bristles. Sterilisable kitchen brush.

L mm	l mm	H mm	Ref.	Price
205	65	61	710083	12,20

MADE IN FRANCE

Maintenance: do not wash the cloth, simply brush and dry regularly.
Roll 20 m.



100% LINEN FERMENTING CLOTH

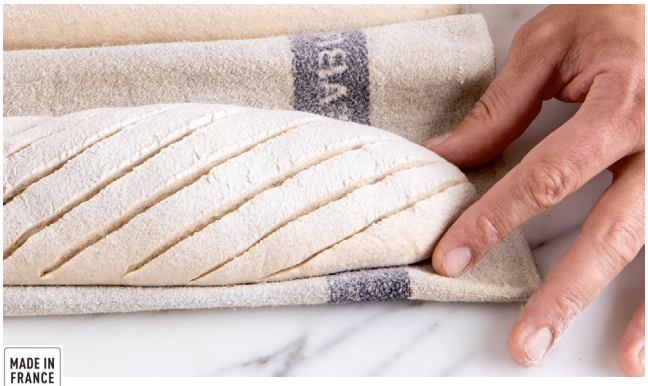
Fermenting cloth 100% linen ecru (untreated natural linen).

l mm	Ref.	Price
600	118560	235,00
650	118565	256,00
700	118570	267,00
750	118575	282,00
800	118680	292,00

ANTI-MOULD TREATED FERMENTATION CLOTH

Fermenting cloth 100% linen ecru (treated natural linen).

l mm	Ref.	Price
800	118580	411,00

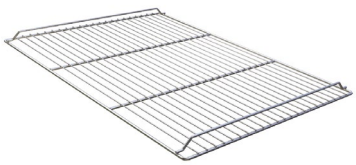


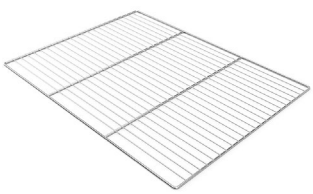
MADE IN FRANCE

PACK OF 10 HEMMED FERMENTING CLOTHS

Hemmed linen cloths for dough fermenting (hemmed on both sides). Fermenting cloth length suitable for baguette trays.

L mm	l mm	Ref.	Price
2300	600	118660	342,00
2300	650	118665	353,00
2300	700	118670	359,00





MADE IN FRANCE

RACK FOR FERMENTATION ON CLOTHS

Stainless steel wire. For fermentation on linen cloth or EVOPAN. With 2 rails 600 mm. 22 wires ø 3 mm. Frame and 2 cross bars ø 7 mm. Maximum load 32 kg.

Type	L mm	l mm	W g	Ref.	Price
2 galleries 600	600	800		312130	34,00
without gallery 800	800	600	2030	312132	35,15



BAKING TROLLEY

Stainless steel. Ideal for the fermentation of your dough and dough pieces. Convenient thanks to its castors, two of which are fitted with brakes. Very durable and rigid. Very easy to maintain for flawless hygiene. Inlet 600 mm. 20 shelves spaced 75 mm. For racks 312130 and 312132.

L mm	l mm	H mm	Ref.	Price
600	800	1790	773897	770,00

SCORING





MADE IN FRANCE

LAM"HOREL DOUGH SCOURING BLADE

Convenient: lightweight (3 g) and easy to handle. Safe: blade safe to handle, 100% recyclable and razor cut with blade guard. Hygienic: blade moulded in one piece for greater hygiene. Allows you to make traditional cuts with one blade, polka with 2 blades, or ears with 2 superimposed blades. Packs of 12. Comes in a blibox box with 1 magnetic hook and a holder for 2 blades.

Type	L mm	W g	Ref.	Price
pack of 12	122	3	120025	21,00



MADE IN FRANCE

PACK OF 2 GRIGNETTES

Stainless steel. Better comfort of use thanks to the overmoulding of the polypropylene handle. Compliant with the hygiene rules applicable to dough scoring blades. Stainless steel straight blade.

Type	L mm	Ref.	Price
straight	145	120054	13,70
curve	145	120055	13,70



MADE IN FRANCE

GRINGETTE

Carbon-treated steel blades for professionals. Compliant with current health and safety rules. 12 straight gringettes.

Type	L mm	Ref.	Price
straight No. 5	120	120013	41,30
curve No. 5	120	120018	41,30
medium ball	120	120022	56,90
large ball	120	120023	56,90

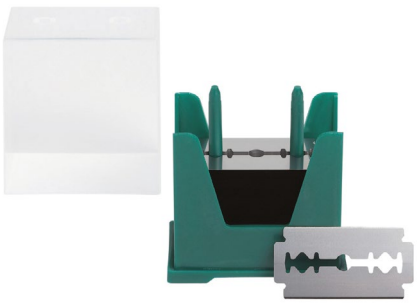


MADE IN FRANCE

PACK OF 2 SERRATED BLADES

2 serrated blades. Designed to score farmhouse round bread and loaves, sourdough bread, wholegrain bread, etc..

L mm	Ref.	Price
175	120058	15,55



Made by MATFER BOURGEAT

DOUGH SCORING BLADE

Stainless steel grignettes. Compliant with current health and safety rules. Not brittle.

Type	L mm	l mm	Ref.	Price
dispenser for 250	43	20	120034	136,00
set 4x10	43	20	120035	30,85

SCORING



CAN BE SWIVELLED AT ANY ANGLE



Made by MATFER BOURGEAT

MATFER LAM"PLUS GRINGETTE

Patented stainless steel holder. Created by J.C Horel. Safe: very flat blade guard, designed to not stick in the dough. Quick and easy blade change thanks to the spring-loaded unclipping system. Sold with 1 blade + 1 magnet to stick on the oven. Use with blade 120034/120035. Allows all 4 corners to be used. Protects the hands of bakers.

L mm	l mm	W g	Ref.	Price
128	24	7	120032	45,60



Made by MATFER BOURGEAT

PACK OF 12 MATFER GRIGNETTES

Stainless steel blade. Razer cut with blade guard. Ergonomic shape.

L mm	W g	Ref.	Price
150	5	120006	43,45



SCORING



Exoglass® composite material. Monobloc mould, non-stick without welding or rolled rim, non-deformable.

Rot-proof, suitable for sterilisation.

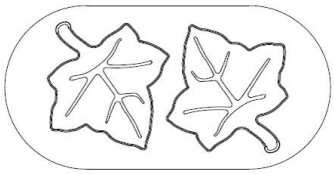
Very durable edge.

Comfortable use thanks to their rounded shape.

SHOWCASES BREAD

Created by J.C Horel. Allows you to cut a shape from pâte morte in seconds (special recipe supplied with the cutter). Bread can be quickly decorated.





Made by MATFER BOURGEAT | -20°C | +250°C

EXOGLASS BREAD CUTTER 2 VINE LEAVES

Exoglass® composite material. Monobloc mould, non-stick without welding or rolled rim, non-deformable. Rot-proof, suitable for sterilisation. Very durable edge. Comfortable use thanks to their rounded shape. Created by J.C Horel. Allows you to cut a shape from pâte morte in seconds (special recipe supplied with the cutter). Bread can be quickly decorated.

L mm	l mm	Ref.	Price
50	50	154102	33,05



BREAD DOUGH MARKER

Stainless steel. Very convenient to score a cross on round bread dough in a single stTh. Dough marker with handle. Very durable and rigid. Very easy to maintain for flawless hygiene.

Type	Ø mm	Ref.	Price
without hole	65	120038	20,10
without hole	80	120036	21,75
central hole	80	120037	23,20



OPTIMO BAKING TROLLEY

Stainless steel. Fitted with 4 castors Ø 100 mm, two of which equipped with brakes. Specially designed to handle Matfer baguette or bread trays 43 cm wide. Allows you to put your trays in the chamber or in the proofing cabinet without having to handle them individually. Trolley or rack for bread trays with 18 shelves. Very durable and rigid. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Ref.	Price
775	493	1618	773898	660,00



Special embossed aluminium alloy tray that improves crust appearance. Designed for cooking in a pastry oven and use in controlled dough raising cabinets and negative cold chambers.

Resists attacks from heat, cold, high humidity, fermentation, yeast, and salt. Excellent heat conductor and absorber.

No treatment necessary, other than a regular light lubrication.



SPECIAL TEXTURED TRAY FOR A MORE ATTRACTIVE CRUST

Made by MATFER BOURGEAT | +250°C

ALU-GAUFER BREAD TRAY

Type	L mm	l mm	Ref.	Price
for 5 baguettes	600	400	311119	71,05
for 6 baguettes	650	430	311121	72,85
for 6 baguettes	750	43	311122	74,50
for 8 baguettes	790	580	311125	102,00
for 6 2-pound rolls	790	580	311133	98,55
for 5 2-pound rolls	800	430	311135	81,45
for 8 strings	600	430	311138	91,40
for 2 baguettes	450	144	311141	16,00



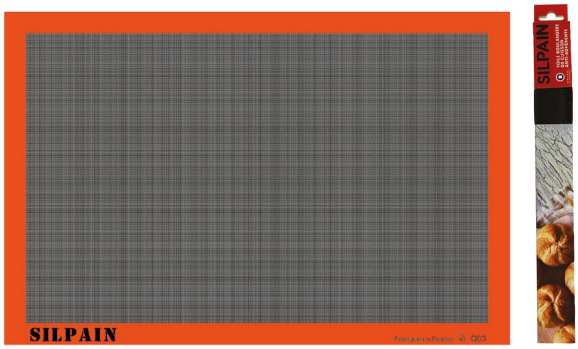
FOR FROZEN BREAD

MADE IN FRANCE | -40°C | +260°C

FIBERMAX COOKING NET

Suitable for cooking raw or frozen bread, in a forced-air oven. Silicone-coated fiberglass mesh. Easy to turn out thanks to mesh flexibility. Stainless steel wire frame. Silicone coating.

Type	L mm	l mm	Ref.	Price
4 rolls	600	400	311204	106,00
5 baguettes	600	400	311205	106,00
spare sheet 5 cavities	600	400	311215	68,10



MADE IN FRANCE | -40°C | +260°C

SILPAIN BAKING SHEET

Aerated silicone sheet for bread baking on trays. Can be used without greasing. Easy to clean with a sponge. Advice: use preferably on perforated trays references 310610 (GN1/1) and 310612 (600x400 mm).

Type	L mm	l mm	Ref.	Price
600x400	585	385	321012	33,75
GN 1/1	520	315	321014	28,15



Perfect cooking and browning for easy turning out

Exoglass® composite material.

Sealed one-piece mould, non-stick without welding or rolled rim, non-deformable.

Excellent heat diffusion for perfect cooking and colouring.

Can be used from freezer to oven.

Lid : Acier inoxydable.

MONOBLOC CONSTRUCTION FOR PERFECT HYGIENE





EXOGLASS® PULLMAN LOAF PAN WITH LID

Type	L mm	l mm	H mm	Ref.	Price
dough weight: 300 g	180	85	75	345833	30,85
dough weight: 500 g	250	90	75	345834	33,60
dough weight: 800 g	270	100	90	345835	37,00
dough weight: 1,000 g	290	110	100	345836	40,50
dough weight: 1,800 g	400	120	120	345842	52,50

EXOGLASS® PULLMAN LOAF PAN WITHOUT LID

Type	L mm	l mm	H mm	Ref.	Price
dough weight: 300 g	180	85	75	345933	22,40
dough weight: 500 g	250	90	75	345934	24,15
dough weight: 800 g	270	100	90	345935	26,10
dough weight: 1,000 g	290	110	100	345936	30,20
lid	270			346935	13,50
lid	290			346936	13,80

Made by MATFER BOURGEAT | 0°c | +230°c

Non-stick coating for even cooking without greasing, easy to turn out.
Light greasing the first few times it is used will extend coating life.

Oven-safe for quick browning.

Thick multi-layer PTFE-coated aluminium.



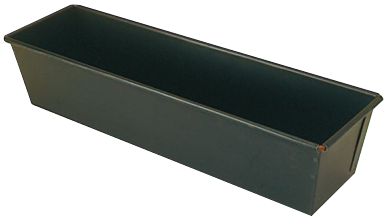
QUICK COLOURING WITHOUT GREASING



EXOPAN PULLMAN LOAF PAN WITH LID

Sold with a smooth lid.

Type	L mm	l mm	H mm	Ref.	Price
dough weight: 300 g	180	85	70	340853	30,60
dough weight: 500 g	250	90	75	340854	34,95
dough weight: 800 g	270	100	90	340855	41,55
dough weight: 1,000 g	290	110	100	340856	46,85



EXOPAN SPLAYED MELBA TOAST PAN

Smooth crust.

L mm	l mm	H mm	Ref.	Price
200	95	80	340951	25,65
250	95	80	340952	27,35
300	95	80	340953	27,55
350	95	80	340954	28,25
400	95	80	340955	29,90
450	95	80	340956	31,10
500	95	80	340957	32,90



EXOPAN WHOLEGRAIN LOAF PAN

Smooth crust.

Type	L mm	l mm	H mm	Ref.	Price
dough weight: 200 g	140	80	80	341601	25,35
dough weight: 250 g	160	80	80	341602	26,75
dough weight: 300 g	180	80	80	341603	27,10
dough weight: 350 g	200	80	80	341604	27,65



EXOPAN WIDE MELBA TOAST PAN

Smooth crust.

L mm	l mm	H mm	Ref.	Price
400	100	80	340961	38,95
500	100	80	340962	41,45



EXOPAN SLICED LOAF PAN

Waffle crust.

Type	L mm	l mm	H mm	Ref.	Price
dough weight: 300 g	180	85	72	341606	25,30
dough weight: 500 g	250	90	75	341607	27,55



EXOPAN LUNCH PULLMAN LOAD PAN WITH LID

Sold with lid. Edge: Lxw in mm: 100.

Type	L mm	l mm	H mm	Ref.	Price
dough weight: 1,500 g	400	100	100	341641	50,70
dough weight: 1,800 g	400	120	120	341642	51,75
dough weight: 2,000 g	400	140	140	341643	78,95





Made by MATFER BOURGEAT

ROUND PULLMAN BREAD PAN

Stainless steel mould. Made up of two articulated parts locked by a heavy duty brass rod.

Type	L mm	Ø mm	Ref.	Price
dough weight: 300 g	300	70	341716	67,65



3-LOAF ROUND PULLMAN BREAD PAN

Stainless steel triple toast. Very robust manufacture. 3 moulds coupled in 2 articulated parts and locked by 2 closing loops.

Type	L mm	l mm	Ø mm	Ref.	Price
dough weight: 300 g	300	300	70	341712	155,00
dough weight: 180 g	300	225	45	341713	146,00





OVEN BROOM SEMI-RIGID ARENGA BRISTLES BLACK

Black Arenga oven broom with semi-rigid fibre bristles. Polypropylene broom frame, with locking screw. NB: telescopic aluminium handle ref. 118332 sold separately. Resistance to hot air up to 300 °C.

Type	L mm	l mm	H mm	Ref.	Price
broom	400	60	140	118330	26,95
handle	2500			118332	47,15



OVEN BROOM

Tampico broom with wooden base. Stainless steel screw socket for round handle Ø 24/25 mm. Handle ref. 710205 sold separately.

Type	L mm	Ref.	Price
NEW brush		118324	30,25
NEW brush		118323	33,20
NEW brush	600	118322	44,50
wooden handle	3000	710205	36,30



OVEN BROOM/SCRAPER

Brush side in brass wire, grater side in stainless steel. To scour carbon deposits and charred food. Ø 25 mm mounting on wooden head, very robust, with metal screw stop.

Type	L mm	l mm	Ref.	Price
with handle	1030	109	118325	92,00
without handle	200	109	118326	79,35
handle	1016		118328	20,25





MADE IN FRANCE

OVEN PEEL

3-edge aluminium alloy oven peel. NB: handle ref. 118133 sold separately.

Type	L mm	l mm	Th. mm	Ref.	Price
scoop	600	580	2	118003	201,00
handle	4000	25		118133	39,00



BEECHWOOD OVEN PEEL WITH RIM WITH HANDLE

Beechwood scoop with edges. Prevents your products from slipping or falling during handling.

L mm	l mm	Ref.	Price
3200	450	118111	95,15
3200	550	118114	99,65
3200	580	118115	107,00
3200	630	118116	113,00



ROUND BEECHWOOD OVEN PEEL

Beechwood scoop with handle. Ideal for baking bread and pizza.

Type	L mm	Ø mm	Ref.	Price
with handle	3000	350	118136	71,30
without handle		350	118138	42,30
without handle		300	118139	30,90
without handle		400	118140	47,60
without handle		450	118141	57,10



BEECHWOOD OVEN PEEL WITH HANDLE

Beechwood scoop with handle. Allows you to handle all your bakery products.

L mm	l mm	Ref.	Price
3000	180	118101	50,10
3000	200	118102	52,45
3000	220	118103	58,05
3000	300	118105	62,75
4000	400	118104	87,30





BEECHWOOD PEEL WITHOUT HANDLE

Professional grade beechwood peel. Comes without handle. Comes with 2 fastening screws for one handle.

L mm	l mm	Ref.	Price
600	180	118121	28,00
600	220	118122	32,75
600	300	118124	37,40
600	400	118123	57,80



BEECHWOOD BREAD BOARD

Beechwood board. Bread board. Facilitates the handling of uncooked baguettes to place them on the setters.

L mm	l mm	Th. mm	Ref.	Price
800	120	4	118130	13,55



BEECHWOOD PEEL HANDLE

Beechwood peel handle. Suitable for peels references 118121, 118122, 118124, 118123,118138,118139,118140, and 118141. Warning. The product does not include the baker"s peel. Rectangular-section handle: 22x27 mm.

Type	L mm	Ref.	Price
handle	1500	118143	17,55
handle	2500	118142	20,30
handle	3500	118132	36,15
screw for handle	80	118135	1,25



WICKER BAGUETTE BASKET

Wicker. Ideal for storing baguettes. Very durable and rigid.

Type	L mm	l mm	H mm	Ø mm	Ref.	Price
with handle			535	250	512015	63,25
with handle			510	300	512016	66,00
without handle			800	400	512018	98,05
rectangular	400	300	500		512019	92,75





ROTUND WICKER BREAD BASKET

Wicker. Ideal for storing baguettes. Very durable and rigid.

H mm	Ø mm	Ref.	Price
855	280	573421	40,00



Made by MATFER BOURGEAT

TILTED BAGUETTE BASKET HOLDER

Tilted base, keeps your baguette basket in a 30° tilted position. Facilitates baguette basket filling through a more ergonomic position. Stainless steel tube ø 20 mm. Very durable and rigid. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Ref.	Price
630	365	230	511090	126,00



MADE IN FRANCE

BAGUETTE CRATE

High density polyethylene baguette basket. Baguette basket height particularly suitable for loaves and Tradition baguettes. Very convenient because it is nestable or stackable empty. New model: large capacity baguette basket. Very durable.

L mm	l mm	H mm	C cl	Ref.	Price
640	450	555	12000	511006	99,90



MADE IN FRANCE

NESTABLE AND STACKABLE BAGUETTE CRATE

Polyethylene baguette basket. Perforated sides and bottom. Very convenient because it is nestable when full or stackable empty. Very durable.

L mm	l mm	H mm	C cl	Ref.	Price
665	460	715	15000	511009	123,00



SAVES SPACE



STACKABLE AND FOLDING CONTAINER

Polypropylene. Significant space saving during storage because it folds. Stackable. Very strong, non-toxic, and 100% recyclable. Fully perforated back and walls.

L mm	l mm	H mm	Ref.	Price
600	400	154	511111	23,80



MADE IN FRANCE

FRENCH PASTRY BASKET

Polyethylene baguette basket. Perforated sides and bottom. Very convenient because it is nestable or stackable empty. Very durable. Easy to maintain and clean for flawless hygiene.

L mm	l mm	H mm	C cl	Ref.	Price
600	400	120	2000	511005	12,75



"EUROPEAN NORM" CONTAINER TROLLEY

Excellent stability and manoeuvrability thanks to 4 ball-bearing-mounted swivel castors. 100 mm diameter polypropylene castors. Ideal for transporting and handling baguette baskets. Max. load: 250 kg.

L mm	l mm	H mm	Max load Kg	Ref.	Price
612	414	172	250	531101	65,00



MULTI-PURPOSE CONTAINER TROLLEY

High density polyethylene. Castors with rubber covering, without brake. Zinc-plated body. Universal trolley that can accommodate all 600x400 mm and 400x300 mm food containers. Very durable.

L mm	l mm	H mm	Max load Kg	Ref.	Price
610	410	170	300	140524	64,20





ROUND PIZZA COOKING GRID

Edged aluminium mesh. For quick assembly of pizzas (possibility of preparing your pizzas in advance). Homogeneous cooking of the dough thanks to the air circulation. Easy handling of pizzas with the peel. Very durable.

Ø mm	Ref.	Price
230	310442	5,50
280	310445	6,75
305	310446	7,65
330	310447	10,00
380	310448	10,90
430	310449	14,60
480	310451	18,30



ROUND PERFORATED PIZZA TRAY

Perforated aluminium. Holes Ø 9 mm. Ideal for perfectly cooking spongy pizza bases. Homogeneous cooking of the dough thanks to the air circulation. Easy handling of pizzas with the peel. Very durable.

H mm	Ø mm	Ref.	Price
12	280	310465	10,90
12	305	310466	11,70
12	330	310467	14,85

SPONGY TEXTURE AND RAPID COOKING



RECTANGULAR PIZZA COOKING GRID

Edged aluminium mesh. Ideal cooking grid for a spongey texture with rapid cooking. Easy handling of pizzas even during cooking with an oven peel. Homogeneous cooking of the dough thanks to the air circulation. Very durable. Easy to maintain and clean for flawless hygiene.

L mm	l mm	Ref.	Price
410	280	310439	13,00
530	320	310440	18,60
610	410	310441	20,30



PIZZA TRAY RACK

High-quality stainless steel. Ideal for storing 15 pizzas in a small space. Convenient because the spacing between storage shelves allows the dough to raise. Maximum pizza diameter 40 cm. Very durable. Easy to maintain and clean for flawless hygiene. Support wire ø: 8 mm. pizza holder wire ø: 5 mm.

L mm	l mm	H mm	Ref.	Price
302	302	680	845012	90,20



MADE IN FRANCE

ELECTRIC PIZZA OVENS

Stainless steel. Double insulated door with tempered glass window. 15" audible timer with lock position for continuous use. 2 thermal regulations, indicator lights. Ideal for baking pizzas, pies ... thanks to adaptable power. Very durable. Easy to maintain and clean for flawless hygiene. Thermostats for interior oven chamber and infrared quartz. Power regulator for the sole. Thermostat 0-350°C, + energy dispenser, control lights. Inner dimensions: 430x430x110 mm. Item reserved for professional use.

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
670	580	270	30000	3000	230	50-60	186305	1283,00



Made by MATFER BOURGEAT

STAINLESS STEEL PIZZA PEEL WITH HANDLE

Stainless steel. Easy handling of pizzas even during cooking with the peel. Very nice design and good grip. Very durable. Easy to maintain and clean for flawless hygiene. Handle D 25 mm.

Type	L mm	L utile mm	l mm	Ø mm	Ref.	Price
round	1165	925		240	739224	42,55
round	1235	925		310	739231	48,95
round	1305	925		380	739238	53,15
round	1375	925		450	739245	57,20
rectangular	1200	925	220		118005	47,20
rectangular	1300	925	310		118006	70,50
square	1360	925	400		118007	80,15



MADE IN FRANCE

ELECTRIC PIZZA OVENS

Stainless steel. Double insulated door with tempered glass window. 15 min. audible timer with lock position for continuous use. 3 thermal regulations, indicator lights. Ideal for baking pizzas, pies ... thanks to adaptable power. Very durable. Easy to maintain and clean for flawless hygiene. Independent control of the 2 ovens. Power regulator for the sole. Inner dimensions: 430x430x110 mm. 2 230V wires. Item reserved for professional use.

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
670	580	500	53000	6000	230	50-60	186306	1962,00



ALUMINIUM PIZZA PEEL

Aluminium. Wooden handle. Easy handling of pizzas even during cooking with the peel. Very nice design and good grip. Very durable. Easy to maintain and clean for flawless hygiene.

Type	L mm	L utile mm	l mm	Ref.	Price
short shaft	875	350	300	072170	54,00
long handle	1325	350	300	072172	61,20



PIZZA DOUGH CONTAINER

Polypropylene. Reduced height, to save space, and possibility of stacking the containers. Designed for fermentation and storage. Food contact approved. Very durable. Easy to maintain and clean for flawless hygiene.

Type	L mm	l mm	H mm	W g	Ref.	Price
PP container	600	400	80	1240	510111	16,60
HDPE container	600	400	100	1000	510112	16,25
PP lid	600	400		630	510311	14,50
HDPE container	600	400	55	1120	510109	14,25



PIZZA DOUGH CONTAINER

Polyethylene. Ideal for dough pieces or pizza dough. Food contact approved. Very durable. Easy to maintain and clean for flawless hygiene.

Type	L mm	l mm	H mm	Ref.	Price
container	648	424	65	140550	16,50
lid	648	424		140553	14,90



FLAT BOTTOMED LADLE

Monobloc stainless steel. Its flat bottom allows you to pour and spread the sauce with just one utensil. Capacity 23 cl. Easy to clean and meets the requirements of hygiene standards. Large hook to hang it up and keep it handy.

L mm	Ø mm	C cl	Ref.	Price
360	100	23	112046	45,50

ANGLE FOR EASY CUTTING. EASY TO CLEAN



BENT PIZZA SCISSORS

Stainless steel. Detachable blades to allow the perfect cleaning of the scissors. Ergonomically angled chisels for easy use and easy chipping. Robust and durable. Easy to maintain and clean for flawless hygiene.

L mm	l mm	H mm	Ref.	Price
245	80	130	181065	29,00



PIZZA WHEEL

Stainless steel. Polyethylene handle. Ideal for effortless cutting pizzas and other food in a single stTh. Very nice design and good grip. Robust and durable. Easy to maintain and clean for flawless hygiene.

L mm	Ø mm	Ref.	Price
230	100	141035	13,35



PIZZA WHEEL

Plain stainless steel. Ideal for effortless cutting pizzas and other food in a single stTh. Very nice design and good grip. Very durable. Easy to maintain and clean for flawless hygiene.

L mm	Ø mm	Ref.	Price
180	60	141031	8,50

Made by MATFER BOURGEAT | -20°C | +250°C

Thick aluminium with PFOA-free PTFE non-stick coating.

Coated bottom approved for food contact.

Lightweight tray for easy handling.

Does not oxidise, suitable for chiller cabinets and dough raising cabinets.

Can be used without greasing.

Tray with pinched rim, H 10 mm. Can be used without greasing.

Non-stick two-layer coating.



© Ferrandi-Rina Nurra





EXAL PREMIUM BAKING TRAY

Embossed surface promoting colouring under the products. The non-stick coating is reinforced and product recovery is facilitated. Suitable for cooking frozen food.

L mm	l mm	Th. mm	W g	Ref.	Price
400	300	1,7	570	310211	27,50
600	400	1,7	1130	310212	39,20
530	325	1,7	805	310213	29,95

EXAL PLUS BAKING TRAY

Particularly suitable for cooking delicate and dry products.

L mm	l mm	Th. mm	W g	Ref.	Price
600	400	2	1351	310222	44,25
530	325	2	965	310223	35,10





EXAL BAKING TRAY

Suitable for French pastries, choux pastry, puff pastry.

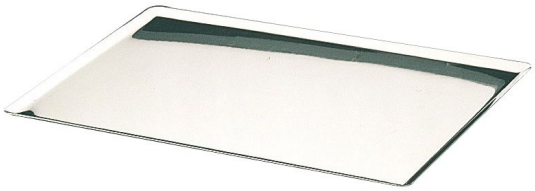
L mm	l mm	H mm	Th. mm	W g	Ref.	Price
354	325	11	1,7	550	310204	27,55
400	300	10	1,7	545	310201	27,85
600	400	10	1,7	1095	310202	39,82
530	325	10	1,7	805	310203	29,15

EXAL ROUND BAKING TRAY

Ideal for baking individual portions: pancakes, pies.

Ø mm	Th. mm	W g	Ref.	Price
240	1,7	216	310433	17,55
260	1,7	252	310434	20,75
280	1,7	290	310435	24,95
300	1,7	333	310436	29,50
320	1,7	378	310437	31,15





Made by MATFER BOURGEAT

STAINLESS STEEL BAKING TRAY

Small pinched rims.

L mm	l mm	H mm	Th. mm	W g	Ref.	Price
400	300	10	1	970	310621	23,85
600	400	10	1	1800	310623	29,60
650	530	10	1	4060	310624	52,29
530	325	10	1,5	1355	310625	23,65



Made by MATFER BOURGEAT

STRAIGHT RIM STAINLESS STEEL TRAY

Rounded tray angles without welds, for easier cleaning.

L mm	l mm	H mm	Th. mm	W g	Ref.	Price
600	400	20	1	1995	713401	49,10
530	325	20	1	1440	713403	43,25

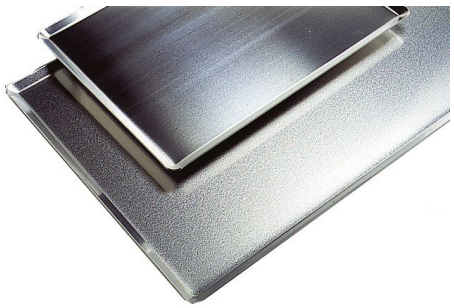


MADE IN FRANCE

PERFORATED ALUMINIUM BAKING TRAY

Perforations promote the circulation of hot air. Small pinched rims. Hole ø 3 mm.

L mm	l mm	H mm	Th. mm	W g	Ref.	Price
400	300	21	1,5	377	310609	25,75
530	325	21	1,5	520	310610	27,50
600	400	21	2	939	310612	36,00



ALUMINIUM BAKING TRAY

Small pinched rims. Refined in-store presentation.

L mm	l mm	H mm	Th. mm	W g	Ref.	Price
400	300	21	1,5	500	310601	17,75
600	400	21	1,5	1272	310604	28,70
530	325	21	2	725	310606	17,60

Made by MATFER BOURGEAT +350°C

Made from **high-strength, high-quality iron.**

Teflon-free tray.

Protect from moisture, do not immerse (dishwasher, fridge, cold chamber).

Wash without water with a cloth. To oil to avoid corrosion, rust.

PREPARATION TIPS FOR USING BLUE STEEL SHEETS

- The new sheets must be used after a pre-treatment curing process.
- The new sheets must be **heated to 100 °** C for a good hot cleaning, with a piece of cloth. The operation must be repeated three times.
- Then, the sheets or pans must be **greased** with oil or good-quality fat food and **heated at 180°C for 2 hours**.
- **Clean with the piece of cloth once again** when out of the oven, and then grease them.
- They are **ready to be used.** The greasing operation must be repeated before every use.

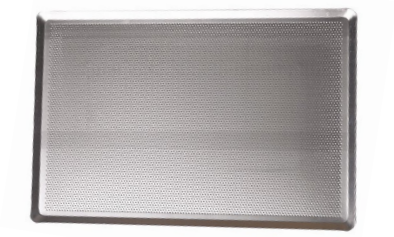
Reminder: Blued plate sheets are humidity-sensitive.
They should not be stored in a wet environment (cold chamber, fermentation chamber). Clean only with dry cloth. The use of abrasive sponge is forbidden. It can damage the top layer of metal and make it lose its properties. Washing is not recommended. If sheets are washed, make sure to dry them and grease them immediately afterwards, following the above-described process.





MATFER BLUE STEEL BAKING TRAY

L mm	l mm	H mm	Th. mm	W g	Ref.	Price
400	300	10	1,5	1500	310101	16,80
530	325	10	1,5	2055	310107	17,10
600	400	10	1,5	2835	310103	22,26
650	530	10	1,5	4085	310108	36,30
660	457	10	1,5	2000	310104	50,05



MATFER BLUE STEEL PERFORATED BAKING TRAY

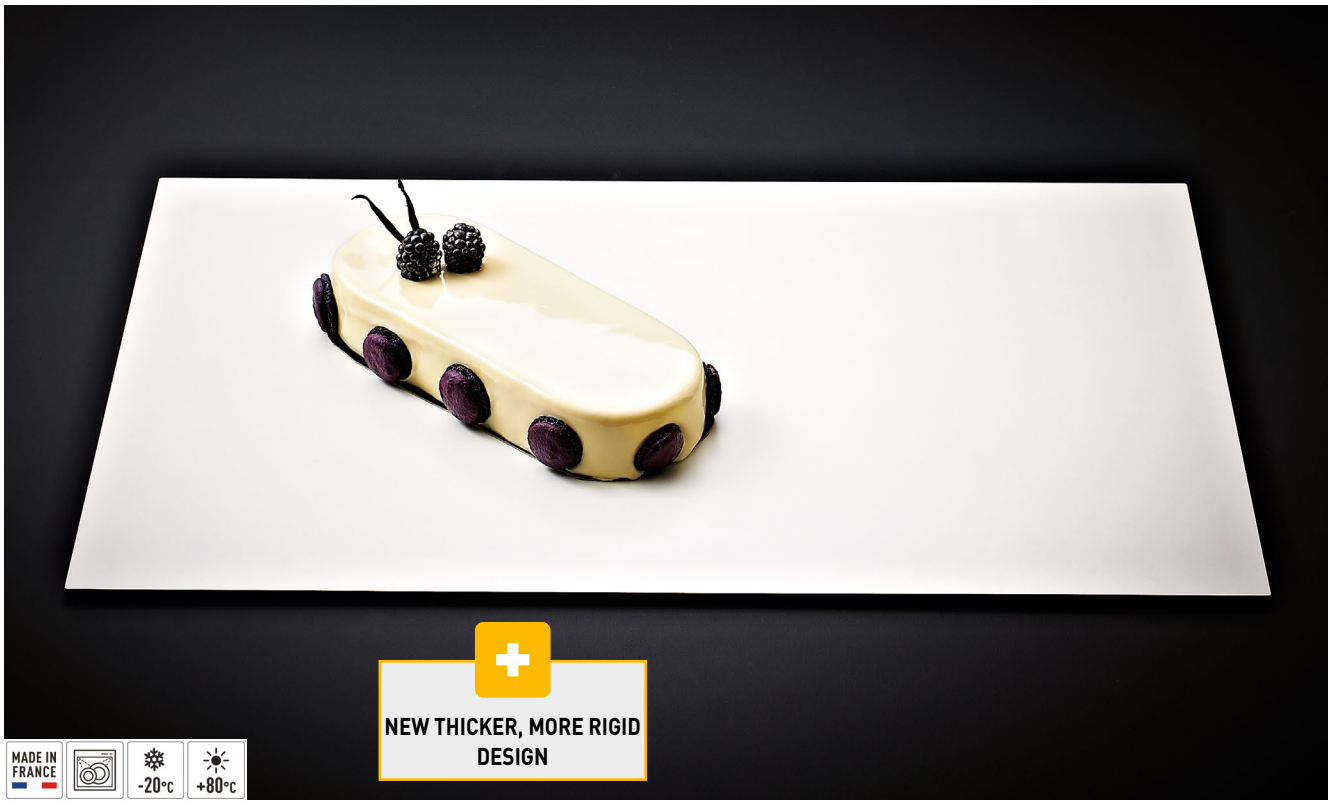
Holes Ø 3 mm, pinched corners.

L mm	l mm	H mm	Th. mm	W g	Ref.	Price
600	400	10	1,5	2000	310156	54,85
530	325	10	1,5	1480	310157	42,90

MATFER ROUND BLUE STEEL BAKING TRAY

Ø mm	Th. mm	W g	Ref.	Price
200	1,5	388	310401	10,70
220	1,5	467	310402	11,20
240	1,5	557	310403	11,40
260	1,5	645	310404	14,20
280	1,5	750	310405	14,85
300	1,5	858	310406	15,85
320	1,5	974	310407	17,05
360	1,5	1234	310408	20,90
400	1,5	1507	310409	24,80

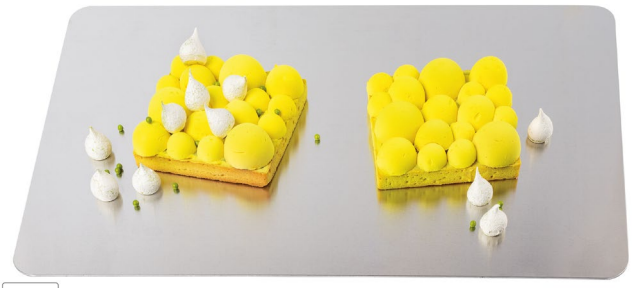




MELAMINE RESIN FLAT BAKING TRAY

Melamine resin. Food contact approved. Without edges. Very hard.

L mm	l mm	Th. mm	W g	Ref.	Price
600	400	6	2000	310812	51,15



MADE IN FRANCE

FLAT ALUMINIUM BAKING TRAY

Without edges.

L mm	l mm	Th. mm	W g	Ref.	Price
600	400	2	1260	310615	28,05



BLUE STEEL BAKING TRAY WITH STRAIGHT EDGES

Rounded tray angles without welds, for easier cleaning.

L mm	l mm	H mm	Th. mm	W g	Ref.	Price
600	400	20	1,5	3200	455001	37,40
530	325	20	1,5	2335	455003	32,10



Made by MATFER BOURGEAT

STRAIGHT RIM ALUMINIUM TRAY

Aluminium, monobloc tray. Fully sealed.

L mm	l mm	H mm	C cl	Th. mm	W g	Ref.	Price
600	400	20	450	2	1425	529401	44,70

SEAMLESS ROUNDED CORNERS = EASIER CLEANING



Made by MATFER BOURGEAT | 0°C | +250°C

NON-STICK ALUMINIUM BAKING TRAY WITH STRAIGHT EDGES

Aluminium, monobloc tray. Rounded tray angles without welds, for easier cleaning. Non-stick coating.

L mm	l mm	H mm	C cl	Th. mm	W g	Ref.	Price
600	400	20	450	2	1288	663201	56,95



Made by MATFER BOURGEAT

STAINLESS STEEL TUILE BAKING TRAY

Facilitates the regular shape of tuiles. Stainless steel. 6 non-closed channels, width 42 mm.

L mm	l mm	H mm	W g	Nbr emp.	l emp. mm	Ref.	Price
350	300	25	826	6	42	310713	65,05



Made by MATFER BOURGEAT

CORRUGATED STAINLESS STEEL BAKING TRAY

To make biscuits. Stainless steel. 8 triangular frames width 25 mm.

L mm	l mm	H mm	W g	Nbr emp.	l emp. mm	Ref.	Price
280	300	25	569	8	35	310712	44,50



Made by MATFER BOURGEAT

STAINLESS STEEL TULICUP CUPCAKE TRAY

Ideal to facilitate the filling and loading and unloading of tulipcups, cupcakes, and other muffins. Optimum air circulation for even cooking. Stainless steel. Has two handles for easy handling.

L mm	l mm	H mm	W g	Nbr emp.	Ø emp. mm	Ref.	Price
560	360	38	1117	22	70	310718	69,45



Made by MATFER BOURGEAT

LOW RACKING TROLLEYS WITH WORKTOP - 7 SHELVES

Trolley with soundproof top, which can be used as a work surface or to accommodate a machine. Guide rails with anti-slip stops. 4 composite castors including 2 with brakes. Entrance width 400 mm.

L mm	l mm	H mm	Nbr emp.	Ref.	Price
700	530	900	8	770508	482,00



MADE IN FRANCE

BAG OF 100 BAKING TRAY COVERS

Low density polyethylene covers. Can be put in the freezer.

Type	L mm	l mm	Th. mm	Ref.	Price
pack of 100	800	550	0,04	322020	35,00

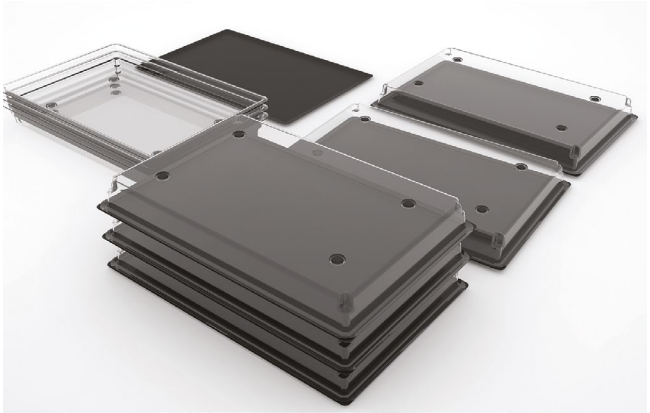
STACKABLE COVER
WITH PASTRY SHEET

Effectively protect, store, and transport your food and baked goods



+ Protected transport and storage



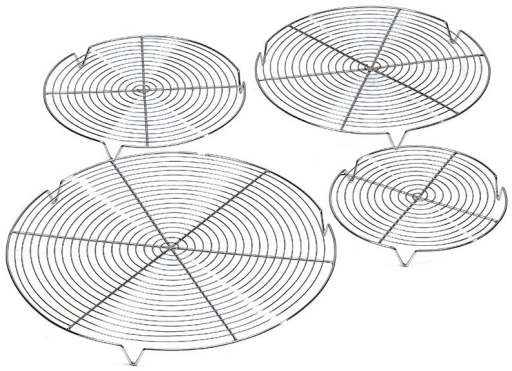


STACKABLE DOMES FOR BAKING TRAYS

A unique and very convenient solution for storing, protecting, and transporting your productions while protecting them from external contamination. Stackable empty and nestable thanks to their pads. Fits on all 60x40 cm pastry trays and pinched rim trays.

L mm	l mm	H mm	W g	Ref.	Price
600	400	61	980	322018	60,55

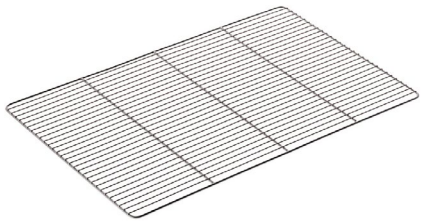




ROUND CHROME COOLING RACK WITH LEGS

Welded chrome steel grid. With 3 feet.

Ø mm	W g	Ref.	Price
200	94	312501	6,90
240	152	312502	7,50
280	194	312503	8,75
320	238	312504	9,90
360	290	312505	13,25



MADE IN FRANCE

STAINLESS STEEL RACK IN BAKERY FORMAT

Stainless steel wire. Frame and 2 cross bars D 4 mm. 22 wires D. 2 mm. Maximum load: 12 kg.

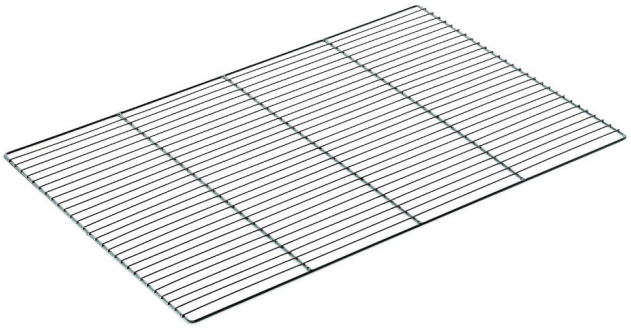
L mm	l mm	Ø fil mm	Ø traverse mm	Charge max kg	W g	Ref.	Price
400	300	2	4	12	387	312123	12,30
600	400	2	5	23	856	312124	13,70

MADE IN FRANCE

STAINLESS STEEL RACK IN GASTRONORM FORMAT

Stainless steel wire. Frame and 1 cross bar (vertical) D 6 mm. 20 wires D. 2 mm. Max. load: 22 kg.

Type	L mm	l mm	Ø fil mm	Ø traverse mm	Charge max kg	W g	Ref.	Price
GN 1/1	530	325	2	6	22	630	711003	10,40
GN 1/2	325	265	4	7	12	430	711105	18,50
GN 2/3	354	325	2	5	16	355	711006	11,85
GN 2/1	650	530	2	6	35	1469	071112	21,00
GN 2/1	650	530	3	7	41	1755	711002	24,35



SET OF 5 CHROME COOLING RACKS

Welded chrome steel grid. 3 cross bars. 28 wires.

L mm	l mm	Ø fil mm	Ø traverse mm	Charge max kg	Ref.	Price
600	400	2	5	18	312110	30,50



MADE IN FRANCE

STAINLESS STEEL WIRE RACK WITH LEGS

Stainless steel wire. Frame and 3 cross bars ø 5 mm. 28 wires ø 2 mm.

L mm	l mm	Ø fil mm	Ø traverse mm	Charge max kg	Ref.	Price
600	400	2	5	23	312212	29,55

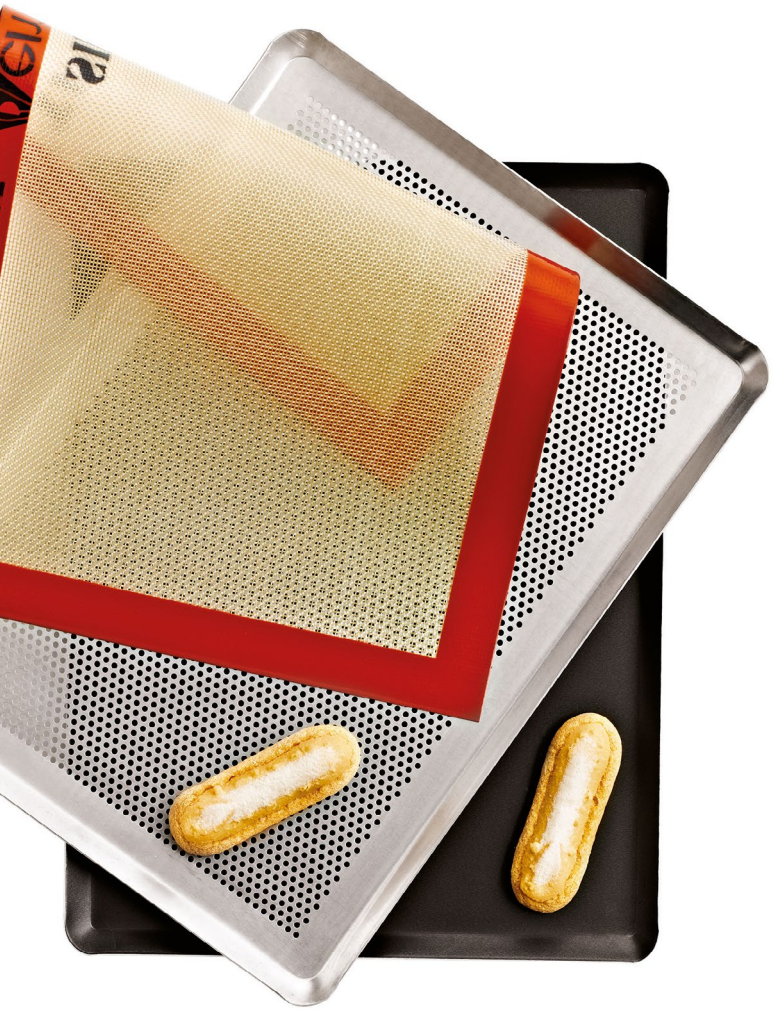


MADE IN FRANCE

REINFORCED STAINLESS STEEL RACK

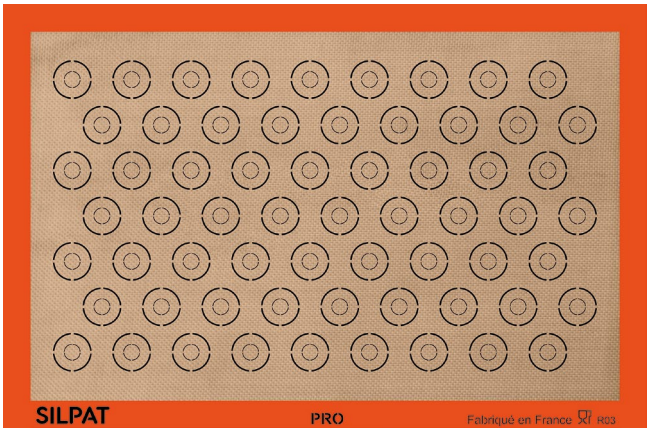
Stainless steel wire. Frame and 1 cross bar (vertical) D 7 mm. 20 wires D. 3 mm. To store heavy products, maximum load 40 kg.

Type	L mm	l mm	Ø fil mm	Ø traverse mm	Charge max kg	W g	Ref.	Price
GN 1/1	530	325	3	7	40	630	711103	15,80
pastry	600	400	3	6	38	1278	312126	21,55



SILPAT®: the pioneer of fiberglass and silicone baking mats, a must-have durable product.

Each SILPAT® canvas is packaged rolled in a unit box with a European hole for hanging.



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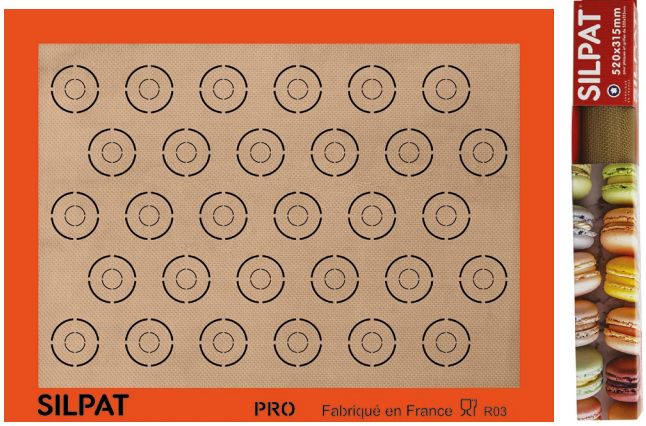

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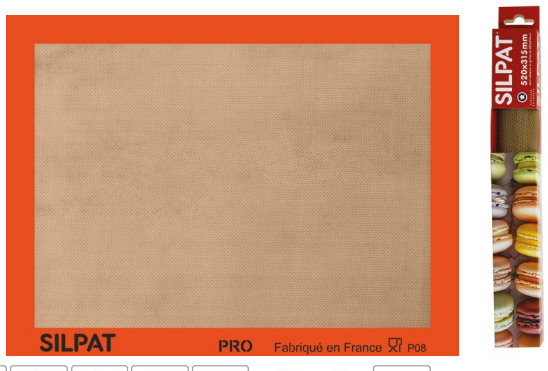
MADE IN FRANCE | -40°C | +260°C | NF | NSF

SILPAT MACAROON BAKING SHEET

Flexible baking sheet for pastries, French pastries, and sugar or nougatine work. Can be used in all types of oven. Can be used on a perforated baking tray or on a rack. Long service life: up to 2000 uses. Easy to clean with a sponge. Glass knit impregnated with silicone. Does not need to be greased. Do not fold (store flat or rolled up) and do not cut directly on the canvas. 15 and 35 mm rings. With circle markings for even arrangement of 63 macaroons.

Type	L mm	l mm	Ref.	Price
for tray 600x400	585	385	321008	33,60
for tray 400x300	400	275	321009	20,25



MADE IN FRANCE | -40°C | +260°C | NF | NSF

SILPAT BAKING SHEET

Flexible baking sheet for pastries, French pastries, and sugar or nougatine work. Can be used in all types of oven. Can be used on a perforated baking tray or on a rack. Long service life: up to 2000 uses. Easy to clean with a sponge. Glass knit impregnated with silicone. Does not need to be greased. Do not fold (store flat or rolled up) and do not cut directly on the canvas.

Type	L mm	l mm	Ref.	Price
for tray 400x300	400	300	321000	14,35
for tray GN 1/1	520	315	321001	18,75
for tray 600x400	585	385	321002	24,00
for tray GN 2/3	350	300	320998	32,40



-40°C | +250°C

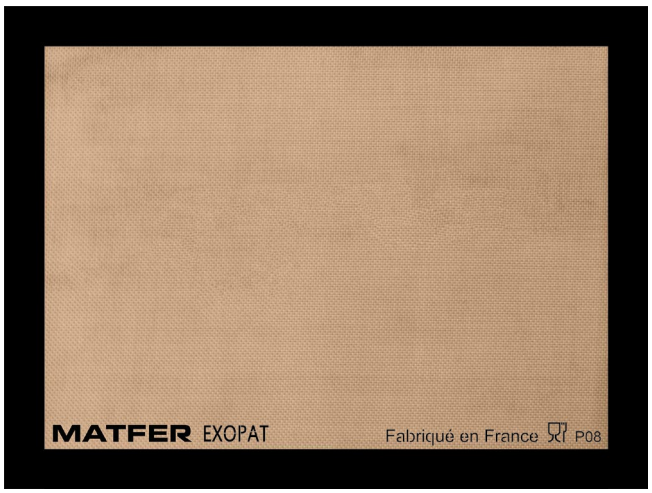
PACK OF 6 GLASS CLOTH SHEETS

Non-stick. Reusable. Can be cut to fit your baking trays or moulds. Fibreglass, PTFE impregnated. Can be used on black iron or aluminium plate.

L mm	l mm	Th. mm	Ref.	Price
570	370	0,08	320412	75,80









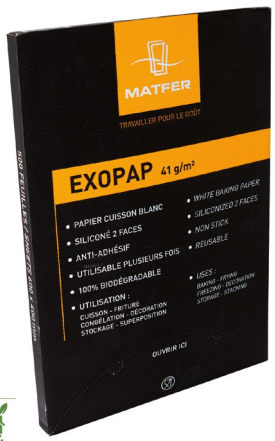
MADE IN FRANCE | -40°C | +260°C

EXOPAT BAKING SHEET

Flexible baking sheet for pastries, French pastries, and sugar or nougatine work. Can be used in all types of oven. Can be used on a perforated baking tray or on a rack. Long service life: up to 2000 uses. Easy to clean with a sponge. Glass knit impregnated with silicone. Does not need to be greased. Do not fold (store flat or rolled up) and do not cut directly on the canvas.

Type	L mm	l mm	Ref.	Price
for tray 400x300	400	300	321030	14,35
for tray GN 1/1	520	315	321031	18,75
for tray 600x400	585	385	321032	25,25
for tray 660x460 (USA)	620	420	321004	27,80





-40°C +220°C FSC COMPOST

EXOPAP SILICONE BAKING PAPER

Natural bleached baking paper, non-opaque, silicone-treated on both sides. Reusable. High moisture resistance and excellent heat stability. Multi-purpose: ideal for a variety of uses including cooking, freezing, and packaging. Ideal for frozen baked goods that can be put directly into the oven from the freezer. Made from virgin fibres with high chemical purity. Non-stick sheets. Durable material that does not tear during handling. Environmentally friendly baking paper. Thickness 41g/m2.

L mm	l mm	Ref.	Price
530	320	320203	28,00
600	400	320201	42,00





0°C +200°C FSC

ECOPAP SILICONE BAKING PAPER

Natural unbleached baking paper, non-opaque, silicone-treated on both sides. Can be used up to 2 times depending on the cooking method. Excellent heat stability. For baking, decorating, storing, or stacking. Designed for less demanding baking processes, such as bread or low sugar brioches. Made from virgin fibres with high chemical purity. Non-stick sheets. Environmentally friendly baking paper. Thickness 39g/m2.

L mm	l mm	Ref.	Price
530	325	320213	26,50
600	400	320211	35,00

FSC COMPOST 0°C

ECOPAP 500 SHEETS WHITE

Natural bleached baking paper, non-opaque, silicone-treated on both sides. Can be used up to 2 times depending on the cooking method. Excellent heat stability. For baking, decorating, storing, or stacking. Designed for less demanding baking processes, such as bread or low sugar brioches. Made from virgin fibres with high chemical purity. Non-stick sheets. Environmentally friendly baking paper. Thickness 39g/m2. Optimised format saving 10% paper compared to the 600x400 mm format.

L mm	l mm	Ref.	Price
575	375	320233	31,00



Our papers are made exclusively with natural materials, using wood from sustainably managed forests, compliant with FSC (or PEFC) n° FSC no.: DNV-COC-000325, DNV-CW-000325.

They contain no fluorinated chemicals or other foreign substances.

- Eliminates the baking sheet cleaning process = time saving.
- No need to grease.
- HACCP approved, BRC certified.
- Environmentally friendly: multiple uses, no cleaning product for plates.
- Environment friendly : multiples uses,
- Easy to handle.
- Low investment costs.
- Multiple uses.
- Cardboard dispenser box.



FOR FREEZERS

MADE IN FRANCE

ECOPAP SILICONE BAKING PAPER, SMALL

Double-sided silicone unbleached kraft paper baking sheets. For baking, freezing, decorating, storing, or stacking. Reusable. Durable material that does not tear during handling. Non-stick sheets. No need to turn during cooking (even in forced-air ovens). Packaging suitable for domestic use. Weight: 40 g/m2.

L mm	l mm	Ref.	Price
400	300	320230	10,40



QUICK SHEET PICK-UP

Made by MATFER BOURGEAT

GREASEPROOF PAPER DISPENSER

Capacity: 500 sheets. Allows very practical sheet-by-sheet dispensing. Suitable for storage on pastry trolley shelves. Effectively protects the paper from soiling. Thermoformed ABS.

Type	L mm	l mm	H mm	Ref.	Price
GN 1/1	535	330	50	320253	96,10



BAKEWELL PAPER

Non-stick paper. Continuous roll in a dispenser.

L mm	l mm	Ref.	Price
75000	450	111320	25,30



MADE IN FRANCE | -40°C | +220°C

ROLL OF EXOPAP PAPER

Double-sided silicone baking sheets. Economical use as needed. Roll 75 m. Thickness: 43 g/m2.

L mm	l mm	Ref.	Price
75000	400	320205	62,35

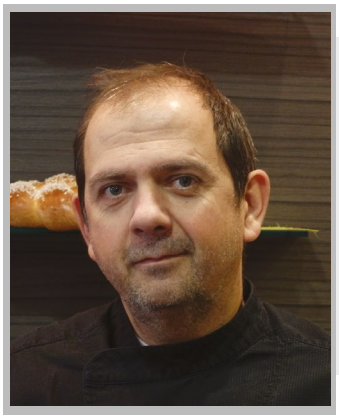


EXOGLASS®

Made by MATFER BOURGEAT | -20°C | +250°C | NSF

- Monobloc mould, non-stick without welding or rolled rim, non-deformable.
- Excellent heat diffusion for perfect cooking and colouring.
- Very low heat inertia. Perfect turning out without risk of burns.





Testimonial...

"Matfer's Exoglass® moulds make my everyday work easier. I really appreciate their utilization qualities. Raised dough does not oxidize the moulds, making cleaning easy and fast by hand or in the dishwasher. This material means that I no longer need to grease except for really soft doughs such as fluted patterns and cakes. I can mould-release my tarts, cakes or loaves immediately after removing them from the oven, without any risk of burns. They have beautiful even deep browning, making you want to bite into the cake. I sell a great number of cakes and the individual cake moulds by Exoglass® mounted on a plate, gain a lot of handling time. Buying these moulds is a long-term investment guaranteeing the quality of work of my teams and regular quality of the products sold to my customers in the shop".

M. CAPEZZONE - Baker Pastrymaker in Courbevoie.



FLEXIPAN®

MADE IN FRANCE | -40°C | +260°C | NF | NSF

FOR SAVORY AND SWEET PREPARATIONS

- Glass knit shape covered with several layers of silicone.
- Advantages of the Flexipan system: flexibility, support and non-stick.
- Easy to release from moulds, no greasing needed.
- Compatible with all types of oven.

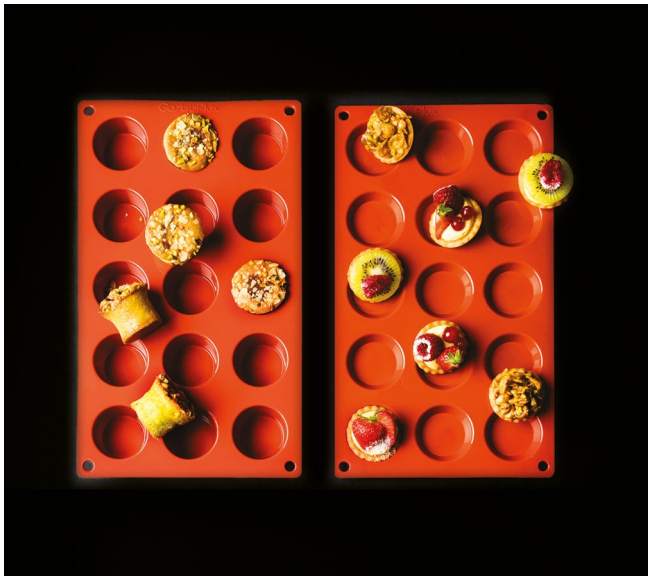


EXOPAN

MADE IN FRANCE | -40°C | +260°C

FAST, OIL-FREE COLORING

- Non-stick coating (PFOA-free) for homogeneous cooking without greasing for dough preparations only, easy to turn out. Light greasing the first few times it is used will extend coating life.
- Oven-safe for quick browning.
- Protect from moisture (dishwasher, fridge).



GASTROFLEX®

-40°C | +260°C

PERFECT RELEASE WITHOUT GREASING

- Silicone.
- Non-stick material resistant to distortion due to heat.
- Flexible material for delicate and quick turning out.
- Can be used from freezer to oven.



ACIER INOXYDABLE

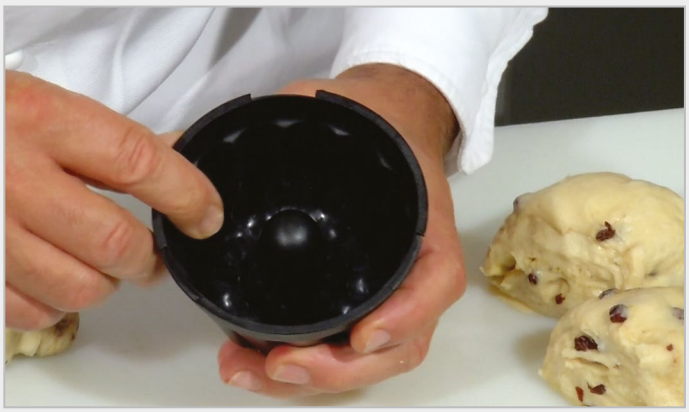
MADE IN FRANCE | -40°C | +260°C

RECOMMENDED FOR COOKING ACIDIC PRODUCTS

- Easy to clean.
- Has an excellent service life.
- Graisser avant chaque utilisation

Perfect cooking and browning for easy turning out





ROBUST AND RIGID:

Monobloc mould, non-stick without welding or rolled rim, non-deformable.

PREPARATION OF THE MOLDS:

No preparation or greasing required.

The millassons and tartlet molds are compatible with tartlet liners.



SUITABLE FOR MODERN PRODUCTION:

-20°C +250°C

COOKING :

Excellent heat diffusion for perfect cooking and colouring.



EASY CLEANING:

DEMOLDING:

Very low heat inertia. Perfect turning out without risk of burns.





EXOGLASS® INDIVIDUAL TARTLET TIN

Flared shape, easy to darken.

Type	H mm	Ø mm	Ref.	Price
pack of 12	20	60	345103	36,55
pack of 12	20	70	345104	40,40
pack of 12	20	80	345105	43,10
pack of 12	20	90	345109	44,60
pack of 12 quiches	20	100	345110	48,95
pack of 12	20	110	345111	55,45
pack of 12	20	120	345112	59,95

FOR PASTRY PRESSING MACHINES



EXOGLASS® STRAIGHT RIM INDIVIDUAL TARTLET TIN

Type	H mm	Ø mm	Ref.	Price
pack of 50	18	70	345106	170,00
pack of 50	20	80	345108	178,00
pack of 10	20	80	345118	39,95
pack of 50	20	90	345113	167,00

DISCOVER THE COMPLETE RANGE OF EXOGLASS® CUTTERS



SUITABLE CUTTERS
For cutting out pastry bases to fit the molds.

Mould	Suitable cutters		
Ø mm	Ø mm	Plain	Fluted
60	85	150162	150122
65	90	150163	150123
70	95	150164	150124
75	100	150165	150125
80	110	-	150126
85	110	-	150126
90	120	154054	150127
95	120	154055	150127
100	130	-	150128
110	140	-	150231
120	150	-	150232





EXOGLASS® INDIVIDUAL TART TIN

Type	H mm	Ø mm	U.V.	Ref.	Price
pack of 12 open star	30	100	1	345151	59,95
pack of 12 plain	30	100	1	345201	59,95
pack of 6 plain	32	120	1	345203	38,90
plain	37	140	1	345205	7,80
plain	39	160	1	345207	8,35



SHAPE SUITABLE FOR SNACKING ON THE GO



1



2

Made by MATFER BOURGEAT

EXOGLASS OBLONG TARTLET TIN

	Type	L mm	l mm	H mm	Ref.	Price
1	pack of 48	130	40	20	345120	169,00
2	cutter	155	65	20	153120	37,10



Made by MATFER BOURGEAT -20°C +250°C NSF

EXOGLASS® ROUND TARTLET TIN

Type	H mm	Ø mm	Ref.	Price
pack of 24	10	70	345676	62,45
pack of 24	12	80	345678	64,35
pack of 12	13	90	345680	45,10
pack of 12	15	100	345681	48,70



Made by MATFER BOURGEAT 0°C +230°C

EXOPAN ROUND TARTLET TIN

Type	H mm	Ø mm	Ref.	Price
pack of 25	9	45	332671	33,50
pack of 25	9	50	332672	35,00
pack of 25	9	55	332673	38,25
pack of 25	10	60	332674	42,15
pack of 25	10	70	332676	48,80
pack of 25	11	75	332677	52,50
pack of 25	12	80	332678	60,65
pack of 12	13	90	332680	31,55
pack of 12	15	100	332681	38,60



Made by MATFER BOURGEAT 0°C +230°C

EXOPAN DEEP ROUND TARTLET TIN

Type	H mm	Ø mm	Ref.	Price
pack of 25	12	45	332691	36,40
pack of 25	12	50	332692	39,65
pack of 25	13	55	332693	40,20
pack of 25	15	60	332694	42,45
pack of 25	16	65	332695	54,40
pack of 25	17	70	332696	58,75
pack of 25	20	80	332698	66,00







Made by MATFER BOURGEAT | -20°C | +250°C | NSF

EXOGLASS® ROUND FLUTED TARTLET TIN

Type	H mm	Ø mm	Ref.	Price
pack of 12	18	80	345656	43,20
pack of 12	18	90	345657	44,60
pack of 12	20	100	345658	47,55
pack of 12	20	110	345659	53,85



Made by MATFER BOURGEAT | -20°C | +250°C

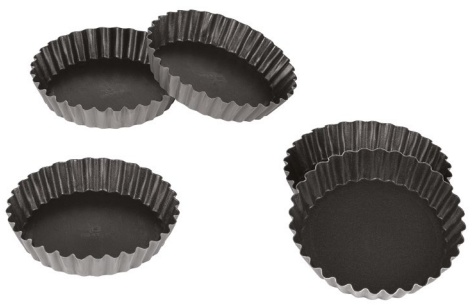
EXOGLASS® OBLONG FLUTED TARTLET TIN

Type	L mm	l mm	H mm	Ref.	Price
pack of 12	117	70	18	345202	58,35
cutter	130	90		153030	51,55

Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN FLUTED CAKE TIN

Type	H mm	Ø mm	Ref.	Price
pack of 12	16	85	331611	27,00
pack of 12	17	95	331612	31,90
pack of 12	18	105	331613	36,25









EXOPAN INDIVIDUAL TARTLET TIN

Type	H mm	Ø mm	Ref.	Price
pack of 25	17	60	331731	60,00
pack of 25	17	70	331733	67,20
pack of 25	17	65	331732	62,40
pack of 12	18	75	331734	35,80
pack of 12	18	80	331735	37,25
pack of 12	18	85	331736	37,00
pack of 12	19	90	331737	39,65
pack of 12	20	95	331738	40,60
pack of 12	21	100	331739	41,95

EXOPAN ROUND FLUTED TARTLET TIN

Type	H mm	Ø mm	Ref.	Price
pack of 25	10	60	332651	35,05
pack of 25	10	65	332652	39,15
pack of 25	10	70	332653	42,25
pack of 25	12	80	332655	44,75
pack of 12	13	85	332656	26,45
pack of 12	15	90	332657	27,35
pack of 12	18	100	332658	31,55
pack of 12	20	110	332659	39,15
pack of 12	20	120	332660	45,75



EXOPAN TART TIN

H mm	Ø mm	Ref.	Price
21	120	332252	6,35



EXOPAN ROUND CAKE TIN

Type	H mm	Ø mm	Ref.	Price
fluted	30	102	331151	5,85
plain	30	100	331201	6,10
plain	31	120	331202	7,65





Made by MATFER BOURGEAT | -20°C | +250°C | NSF

EXOGLASS® ROUND DARIOLE MOULD

Type	H mm	Ø mm	Ref.	Price
pack of 6	45	45	345591	40,95
pack of 6	50	50	345592	43,55
pack of 6	55	55	345593	45,10
pack of 6	60	60	345594	49,60
pack of 6	70	70	345595	57,45
pack of 6	40	82	345604	50,65



Made by MATFER BOURGEAT | -20°C | +250°C | NSF

EXOGLASS® KUGLOF CAKE MOULD

Type	H mm	Ø mm	Ref.	Price
pack of 6	60	95	345638	76,65



-20°C | +250°C

STAINLESS STEEL DARIOLE MOULDS

Type	H mm	Ø mm	Ref.	Price
pack of 6	43	45	342476	32,45
pack of 6	53	55	342477	32,70
pack of 6	65	65	342478	33,85



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN DARIOLE MOULD

Type	H mm	Ø mm	Ref.	Price
pack of 6	45	45	331591	36,30
pack of 6	50	50	331592	37,50
pack of 6	55	55	331593	39,05
pack of 6	60	60	331594	41,85
pack of 6	65	65	331595	44,40
pack of 6	70	70	331596	48,85





Made by MATFER BOURGEAT | -20°C | +250°C

EXOGLASS® CANNELÉ MOULD

Type	H mm	Ø mm	C cl	Ref.	Price
pack of 6	35	35	2,3	345415	36,00
pack of 6	45	45	5	345416	40,05
pack of 6	55	55	9	345417	44,70



COPPER CANNELÉ MOULD

Copper. Tin-plated interior. Ideal for making the famous Bordeaux cakes. Quality mould, durable. Easy to maintain and clean for flawless hygiene. After use, clean them while hot with a cloth, do not use detergent.

Type	H mm	Ø mm	C cl	Ref.	Price
unit	37	35	3	340415	10,60
unit	48	45	5	340416	13,25
unit	50	55	8,5	340417	15,35



-20°C | +230°C

FLUTED CANNELÉ MOULD

Type	H mm	Ø mm	C cl	Ref.	Price
pack of 6	35	35	2,5	340411	32,00
pack of 6	46	55	9	340413	35,00



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN RAMEKIN

Type	H mm	Ø mm	C cl	Ref.	Price
pack of 6	30	60	7,5	332602	22,00
pack of 2	40	90	21,5	332604	15,10





Made by MATFER BOURGEAT · -20°C · +250°C · NSF

EXOGLASS® OPEN SAVARIN MOULD

Type	H mm	Ø mm	C cl	Ref.	Price
pack of 12	15	70	4,5	345621	66,45



Made by MATFER BOURGEAT · 0°C · +230°C

EXOPAN OPEN SAVARIN MOULD

Type	H mm	Ø mm	C cl	Ref.	Price
pack of 12	15	70	4,5	332621	56,45



MADE IN FRANCE · -20°C · +250°C

STAINLESS STEEL RAMEKIN

Type	H mm	Ø mm	C cl	Ref.	Price
pack of 2	45	85	20	343135	44,60



Made by MATFER BOURGEAT · 0°C · +230°C

EXOPAN CLOSED SAVARIN MOULD

Type	H mm	Ø mm	W g	Ref.	Price
pack of 12	12	50	50	332611	30,25
pack of 12	15	60	60	332613	38,25
pack of 12	15	65	65	332614	39,15
pack of 12	16	70	70	332615	40,30
pack of 12	17	75	75	332616	43,70
pack of 12	20	80	80	332617	45,35





MADE IN FRANCE | -20°C | +250°C | NSF

EXOGLASS® RECTANGULAR LOAF CAKE TIN

Type	L mm	l mm	H mm	C cl	Ref.	Price
Tea time set of 6	82	30	30		345062	30,55
pack of 6	90	40	40	11	345060	35,50



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN BOAT MOULD

Type	L mm	l mm	H mm	Ref.	Price
pack of 25	80	35	9	330611	42,00
pack of 25	100	45	12	330613	54,65
pack of 12	110	50	12	330614	27,60
pack of 12	120	50	14	330615	28,45
pack of 12	150	60	19	330616	42,85



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN RECTANGULAR MOULD

Type	L mm	l mm	H mm	Ref.	Price
pack of 25	86	43	12	331601	61,95
pack of 25	95	47	12	331602	61,90
pack of 25	98	51	14	331603	65,50



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN FLUTED BOAT MOULD

Type	L mm	l mm	Ref.	Price
pack of 25	85	35	330602	31,65
pack of 25	100	42	330604	36,55



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN ROYAL OVAL

Type	L mm	l mm	Ref.	Price
pack of 25	70	45	331761	67,40
pack of 25	80	45	331762	74,50





Made by MATFER BOURGEAT | -20°C | +250°C

EXOGLASS® BRIOCHE MOULD RIBBED

Type	H mm	Ø mm	Ref.	Price
pack of 24 (12 ribs)	28	70	345233	56,75
pack of 12 (10 ribs)	28	75	345234	31,25
pack of 12 (10 ribs)	32	80	345235	33,60
pack of 12 (10 ribs)	65	100	345236	46,25



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN BRIOCHE MOULD 18 RIBS

Type	H mm	Ø mm	Ref.	Price
pack of 25	15	55	330641	33,80
pack of 25	20	60	330642	40,00
pack of 25	24	70	330644	44,90
pack of 12	25	75	330645	24,80
pack of 12	30	80	330646	34,30
pack of 12	32	90	330647	38,20





Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN BRIOCHE MOULD 10 RIBS

Type	H mm	Ø mm	Ref.	Price
pack of 12	28	75	330624	24,15
pack of 12	32	80	330625	27,00
pack of 12	29	90	330626	27,75
unit	38	100	330131	3,80

Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN BRIOCHE MOULD 12 RIBBED

Type	H mm	Ø mm	Ref.	Price
pack of 25	15	60	330621	38,05
pack of 25	24	65	330622	41,80
pack of 25	28	70	330623	46,60





Made by MATFER BOURGEAT | 0°c | +230°c

EXOPAN POMPONETTE MOULD

Type	H mm	Ø mm	Ref.	Price
pack of 25	16	40	331803	49,75
pack of 25	18	45	331804	55,35
pack of 25	21	50	331805	61,30
pack of 25	22	55	331806	61,75
pack of 25	23	60	331807	65,70
pack of 25	24	65	331808	71,25
pack of 25	26	70	331809	78,10



© Franck Dunsin/Jérôme Villette



Made by MATFER BOURGEAT | 0°c | +230°c

FLUTED HEART MOULD

Type	L mm	l mm	H mm	Ref.	Price
pack of 12	90	85	15	332642	43,25



STAINLESS STEEL HEMISPHERE MOULD

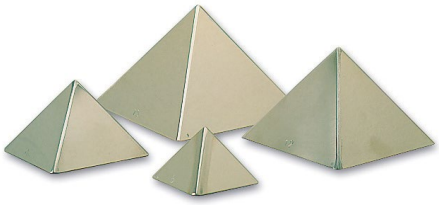
H mm	Ø mm	C cl	Th. mm	Ref.	Price
32	60	7	8	340401	8,90
35	70	9	8	340402	9,85
40	80	13	8	340403	10,45



STAINLESS STEEL CHARLOTTE FRAME

With lid.

H mm	Ø mm	C cl	Ref.	Price
45	70	15	341421	13,00



STAINLESS STEEL PYRAMID

Type	L mm	l mm	H mm	C cl	Ref.	Price
pack of 6	90	90	60	16	341112	34,00





EXOPAN PETITS FOURS MOULD

Type	L mm	l mm	H mm	Ø mm	Ref.	Price
assorted box of 50					332001	71,85
pack of 25: deep boat	65				332510	33,25
pack of 25: small brioche				35	332511	28,60
pack of 25: large brioche				45	332512	32,50
pack of 12: cork cake			25	25	332513	34,80
pack of 25: boat-shaped	62				332514	39,65
pack of 25: plain square	35	35			332517	39,65
pack of 25: millasson			17	45	332519	60,00
pack of 25: pomponette				30	332520	32,20
pack of 25: fluted oval	45				332522	28,65

Type	L mm	l mm	H mm	Ø mm	Ref.	Price
pack of 25: plain oval	51				332524	35,90
pack of 25: rectangle	49				332526	41,30
pack of 25: round daisy				45	332527	33,95
pack of 25: fluted tartlet				45	332528	30,95
pack of 25: round tartlet				35	332529	39,25
pack of 12: savarin 3.5				35	332530	29,20
pack of 12: savarin 4.5				45	332532	31,95
pack of 25: triangle	45				332533	43,10
pack of 25: plain round				35	332534	27,30
pack of 25: plain round				40	332535	28,65





Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN ROUND CAKE TIN

H mm	Ø mm	Ref.	Price
37	140	331203	8,80
38	160	331204	9,15
40	180	331205	11,55
42	200	331206	13,55
41	220	331207	14,50
45	240	331208	16,15
47	260	331209	17,75
45	280	331210	19,75
47	300	331211	23,50
51	320	331212	24,65
51	340	331213	28,55
54	360	331214	31,45
55	400	331216	36,45



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN FRESH FRUIT FLUTED TART TIN

H mm	Ø mm	Ref.	Price
23	200	332232	11,35
23	240	332234	14,05
23	260	332235	15,70
23	280	332236	17,15



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN LOOSE BOTTOMED FLUTED CAKE TIN

H mm	Ø mm	Ref.	Price
20	160	332221	7,75
20	180	332222	9,30
22	200	332223	10,00
23	240	332225	13,20
23	280	332227	16,75
25	300	332228	17,30



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN TART TIN

H mm	Ø mm	Ref.	Price
21	140	332253	7,15
21	160	332254	9,00
21	180	332255	9,75
21	200	332256	12,00
23	220	332257	14,00
23	240	332258	14,90
23	260	332259	16,90
23	280	332260	17,65
25	300	332261	19,80
27	320	332262	22,50





Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN FLUTED TART TIN

H mm	Ø mm	Ref.	Price
21	160	332211	7,25
22	180	332212	7,65
22	200	332213	8,60
23	220	332214	10,00
24	240	332215	10,20
27	260	332216	10,40
24	280	332217	11,30
24	300	332218	15,00
24	320	332219	17,45

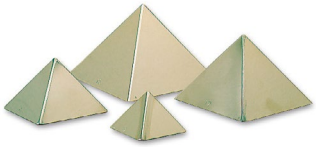


MADE IN FRANCE

COPPER TARTE TATIN PAN

Flared shape. Tin interior. Lugs for easy turning out. Suitable for all types of stove except induction.

H mm	Ø mm	Ref.	Price
40	240	341221	152,00
50	280	341222	180,00



STAINLESS STEEL PYRAMID

L mm	l mm	H mm	Ref.	Price
150	150	100	341104	20,00



STAINLESS STEEL HEMISPHERE MOULD

H mm	Ø mm	Th. mm	C cl	Ref.	Price
60	120	0,8	45	340404	15,40
70	140	0,8	72	340405	22,20
80	160	0,8	100	340406	29,55
90	180	0,8	150	340407	35,85



© Ferrandi-Rina Nurra

STAINLESS STEEL CHARLOTTE FRAME

Without lid.

H mm	Ø mm	C cl	Ref.	Price
60	100	40	341422	13,00
70	120	65	341423	15,20
80	140	100	341424	18,00
90	160	150	341425	19,55
100	180	210	341426	22,90
110	200	300	341427	28,85



MULTI-PURPOSE FOR SAVOURY OR SWEET



Made by MATFER BOURGEAT | -20°C | +250°C

EXOGLASS® KOUGLOF CAKE MOULD

H mm	Ø mm	Ref.	Price
70	140	345639	25,05
103	200	345642	55,15



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN BRIOCHE MOULD 14 RIBS

H mm	Ø mm	W de pâte g	Ref.	Price
52	120	150	330132	6,05
50	140	250	330133	6,80
60	160	300	330134	8,25
75	180	450	330135	10,00
83	200	650	330136	13,15
77	220	700	330137	16,15
92	240	800	330138	16,65



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN OPEN SAVARIN MOULD

H mm	Ø mm	C cl	Ref.	Price
40	180	50	331183	21,85
42	200	75	331184	24,95
45	220	95	331185	28,90
50	240	125	331186	31,00



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN KOUGLOF CAKE MOULD

H mm	Ø mm	C cl	Ref.	Price
70	160	65	331121	44,70
90	200	135	331123	49,35
110	240	250	331125	56,80



Made by MATFER BOURGEAT | 0°C | +230°C

ROUND LOOSE BOTTOMED FLUTED CAKE TIN

H mm	Ø mm	Ref.	Price
45	200	331682	13,25
45	230	331683	16,55
47	250	331684	18,95
50	280	331685	23,10



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN RECTANGULAR BRIOCHE MOULD

L mm	l mm	H mm	Ref.	Price
250	85	40	332291	28,95



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN SQUARE CAKE TIN

Folded box with reinforced wire edge.

Type	L mm	l mm	H mm	Ref.	Price
straight	300	200	35	331311	23,15
straight	350	250	35	331312	26,80
straight	400	300	35	331313	30,00
flared	400	300	50	331413	33,20
straight	600	400	50	331415	46,90



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN CAKE TIN

L mm	l mm	H mm	Ref.	Price
180	180	50	331663	19,85
200	200	50	331664	21,45
220	220	50	331665	23,05
240	240	50	331666	24,15



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN SAVOIE CAKE TIN

L mm	l mm	H mm	Ref.	Price
600	110	35	331110	29,70



Made by MATFER BOURGEAT

TIN GÂTEAU BATTU MOULD

Tin. Material preferred by professionals because it does not contain PTFE or PFOA coating. Excellent heat conductor, bakes pastries optimally.

Type	H mm	Ø mm	Ref.	Price
4/5 slices	115	145	340520	27,10
8/10 slices	140	160	340521	27,25







Made by MATFER BOURGEAT

GIANT MADELEINE

Type	L mm	l mm	Ref.	Price
mould	225	175	310735	53,15

FOR REFRIGERATORS



Made by MATFER BOURGEAT

STAINLESS STEEL SQUARE CAKE TIN

L mm	l mm	H mm	Ref.	Price
600	400	50	340304	88,95
590	390	60	340305	90,00



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN LOOSE BOTTOMED GENOA BREAD CAKE TIN

H mm	Ø mm	Ref.	Price
20	120	331811	5,50
22	140	331812	5,75
27	160	331813	8,55
30	200	331815	9,45
30	240	331817	11,80



Made by MATFER BOURGEAT · 0°C · +230°C

EXOPAN FLARED LOAF CAKE TIN

L mm	l mm	H mm	C cl	Ref.	Price
160	65	60	50	331094	20,70
180	70	65	65	331095	22,40
200	80	70	90	331096	23,80
220	85	75	120	331097	25,85
240	90	80	150	331098	26,80
260	95	85	180	331099	28,95
300	105	95	260	331101	34,60



Made by MATFER BOURGEAT · 0°C · +230°C

EXOPAN TROIS FRÈRES CAKE TIN

H mm	Ø mm	C cl	Ref.	Price
45	160	60	332272	40,95
60	200	125	332273	48,30
60	220	145	332274	54,40



0°C · +230°C

NON-STICK HEART-SHAPED CAKE TIN

H mm	Ø mm	Ref.	Price
61	250	334019	44,00



Made by MATFER BOURGEAT · 0°C · +230°C

EXOPAN ROUND ROSETTE CAKE TIN

H mm	Ø mm	C cl	Ref.	Price
55	180	105	332283	27,45





Made by MATFER BOURGEAT · -20°C · +250°C · NSF

EXOGLASS® RECTANGULAR LOAF CAKE TIN

L mm	l mm	H mm	C cl	Ref.	Price
140	80	80	80	345071	24,55
180	80	80	100	345073	27,85
200	80	80	115	345074	29,05
250	80	80	145	345075	32,60
300	80	80	175	345076	34,85



0°C · +230°C

NON-STICK ROUND LOOSE BOTTOMED CAKE TIN

Removable with hinge supplied with 2 interchangeable bottoms: one dish and one decorated with rosette and central chimney.

H mm	Ø mm	C cl	Ref.	Price
65	260	350	340216	28,15
65	280	400	340217	29,85





ORIGINAL LOAF CAKES BLENDING FLAVOURS AND TEXTURES

Made by MATFER BOURGEAT | -20°C | +250°C

EXOGLASS LOAF CAKE TO FILL TIN

Stainless steel tube diameter 25 mm inserted in the mould. Sliding stainless steel lid, as an option.

Type	L mm	l mm	H mm	Ref.	Price
mould	140	80	80	345081	45,55
mould	200	80	80	345083	48,90
mould	300	80	80	345086	52,45
lid	140			346081	7,70
lid	200			346083	8,45
lid	300			346086	9,60



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN LOAF CAKE TIN

Multi-layer PTFE-coated fine steel. Very slightly flared.

L mm	l mm	H mm	C cl	Ref.	Price
230	45	45	36,5	331062	30,25
290	45	45	50	331065	31,30



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN LOAF CAKE TIN

L mm	l mm	H mm	Ref.	Price
180	45	45	331082	25,10



NO BURNT ENDS



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN LOAF CAKE TIN

L mm	l mm	H mm	C cl	Ref.	Price
142	80	80	70	331071	21,65
162	80	74	90	331072	22,20
180	80	80	100	331073	24,30
200	80	80	115	331074	25,75
250	80	80	145	331075	29,10
300	80	80	175	331076	30,00
400	80	80	250	331077	36,90
500	80	80	320	331078	37,85



Made by MATFER BOURGEAT | -20°C | +250°C

With the kind participation of FERRANDI PARIS

EXOGLASS LOAF CAKE TIN

Softer ends thanks to their rounded shape.

L mm	l mm	H mm	C cl	Ref.	Price
180	45	45	29	345078	22,15
210	55	55	50	345079	23,30



-25°C | +200°C

NON-STICK ROUNDED CORNER LOAF CAKE TIN

L mm	l mm	H mm	C cl	Ref.	Price
200	90	70	105	334015	33,15
250	100	70	145	334016	34,75
300	110	79	215	334017	37,45



MAISON DEMARLE

- Unique expertise since 1965
- Two manufacturing facilities in Hauts-de-France
- Durable products, capable of exceeding 3,000 cycles
- MATFER is the exclusive distributor of MAISON DEMARLE in France for all professionals





Two iconic brands for pastry and bakery products:

- FLEXIPAN®: 3 flexible mold technologies to meet every need

> Origin: the combination of fiberglass and silicone for unparalleled results

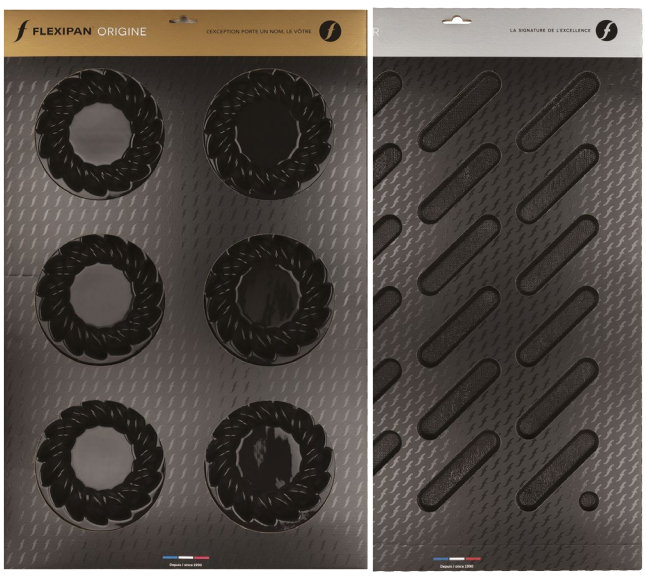
> Air: the range dedicated to bakery and pastry preparations, for crispy results and well-risen dough

> Inspiration: the 100% silicone mold for straight, complex, and detailed shapes.

FLEXIPAN® PRO ORIGINE

FLEXIPAN® PRO AIR

FLEXIPAN® PRO INSPIRATION







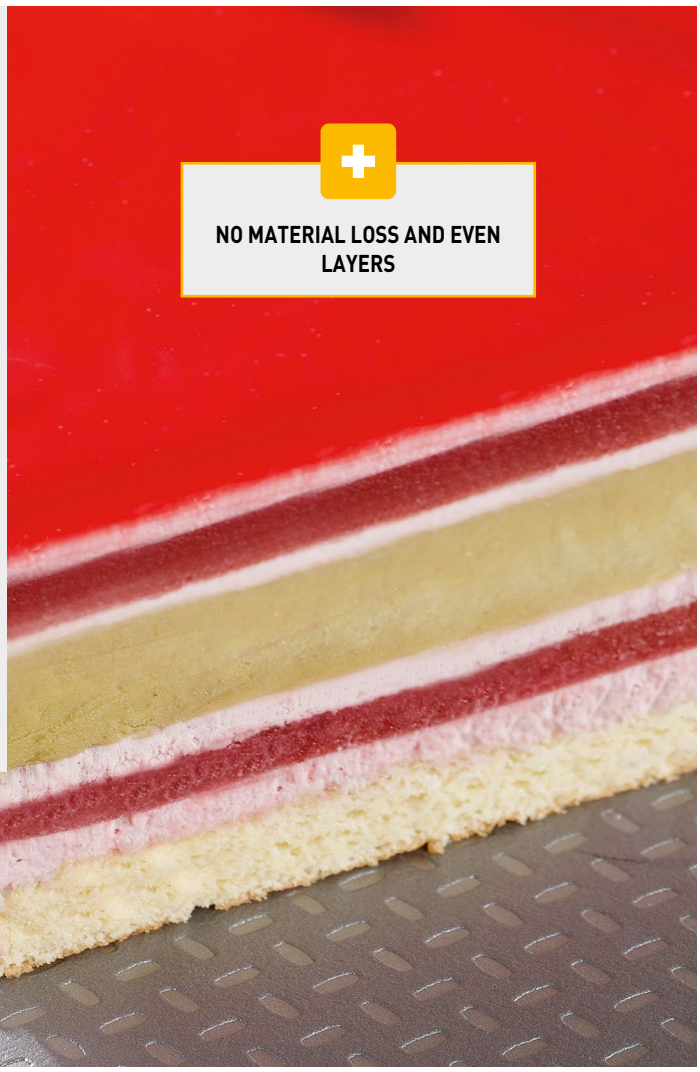
- DO NOT BEND OR CUT THE FLEXIPAN®
- FILL ALL IMPRINTS WHEN COOKING.
- REMOVE FROM MOULDS AS SOON AS TAKEN OUT OF OVEN.
- WASH REGULARLY WITH A GREASE-REMOVAL DETERGENT.
- STORE UPSIDE DOWN ON GRILLS, STACKABLE WITH 6 PLATES MAXIMUM.

Each FLEXIPAN® sheet is flat packed in a unit box with a European hole and windows to allow hanging and viewing and touching the product.

The Flexipan that will save you valuable time when assembling desserts

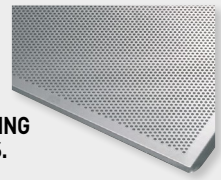
Glass knit shape covered with several layers of silicone.
Advantages of the Flexipan system: flexibility, support and non-stick.

- Easy to release from moulds, no greasing needed.
- Compatible with all types of oven.
- Even cooking and browning.
- 2,000 to 3,000 bakes per mould depending on the article.



TIP:

PREFERABLY USE PERFORATED ALUMINUM BAKING SHEETS WHEN BAKING ON FLEXIPAN® ENTREMETS.











FLEXIPAN CAKE FRAMES

L mm	l mm	H mm	Ref.	Price
555	360	10	321200	75,50
555	360	20	321201	75,50
475	275	13	321202	55,00
335	335	16	321205	44,55
535	335	50	321206	105,00



FLEXIPAN CAKE FRAME

L mm	l mm	H mm	Ref.	Price
550	355	45	371013	62,30
476	275	45	371014	52,45

Flexible and non-stick for easy turning out

Discover the demo

Glass knit shape covered with several layers of silicone.
Advantages of the Flexipan system: flexibility, support and non-stick.
Easy to release from moulds, no greasing needed.
Compatible with all types of oven.
Even cooking and browning.
2,000 to 3,000 bakes per mould depending on the article.
Easy to clean (soak in hot water after use).
Tray format suitable for high-volume production.





MADELEINE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	19	40	78	47	19	EI-FP-01511-0	336017	112,00
530	325	19	27	78	47	19	EI-FP-05511-0	336517	83,00





MINI-MADELEINE MOULD

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
530	325	15	42	52	35	15	EI-FP-05121-0	336546	83,00
600	400	17	56	52	35	17	EI-FP-01121-0	336046	112,00





LOAF CAKE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	30	24	80	30	30	EI-FP-01532-0	336101	112,00
600	400	25	25	89	46	25	EI-FP-04394-0	336103	112,00
600	400	25	24	120	40	25	EI-FP-01145-0	336106	112,00





STRAIGHT BITE-SIZE MINI-LOAF CAKE MOULD

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	18	56	50	25	18	EI-FP-01317-0	336114	112,00





NEW

ROUNDED LOAF CAKE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	35	20	80	50	35	EI-FP-01545-0	336117	112,00





RIBBED LOAF CAKE TIN

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	25	16	110	60	25	EI-FP-01081-0	336102	112,00




INGOT

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
530	325	25	16	120	40	25	EI-FP-05145-0	336606	83,00
600	400	30	18	102	58	30	EI-FP-01092-0	336113	112,00




LOAF CAKE TIN WITH GROOVE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	25	24	100	40	25	EI-FP-01158-0	336107	112,00
600	400	25	24	120	40	25	EI-FP-01148-0	336105	112,00




CHOCOLATE MINI-INGOT

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	11	120	40	15	11	EI-FP-01149-0	336175	112,00




FLUTED INGOT

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	25	24	106	46	25	EI-FP-01187-0	336154	112,00




MINI-YULE LOG

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	30	24	95	40	30	EI-FP-01039-0	336126	112,00
600	400	39	8	339	40	39	EI-FP-01454-0	336029	112,00




CYLINDER HALF

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	15	48	85	17	15	EI-FP-01146-0	336170	112,00
530	325	15	42	85	17	15	EI-FP-05146-0	336670	83,00




LADY FINGER

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	10	45	110	25	10	EI-FP-01130-0	336128	112,00




FINANCIER

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	14	24	86	46	14	EI-FP-01264-0	336010	112,00




SPHERE HALF

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
530	325	11	104	11	23	EI-FP-05242-0	336500	83,00
600	400	16	96	16	26	EI-FP-01977-0	336151	112,00
600	400	18	70	18	30	EI-FP-02265-0	336001	112,00
600	400	21	48	21	42	EI-FP-01489-0	336002	112,00
530	325	21	35	21	42	EI-FP-05489-0	336502	83,00
600	400	31	28	31	58	EI-FP-01896-0	336056	112,00




SPHERE HALF

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	40	24	40	70	EI-FP-01268-0	336003	112,00
530	325	40	15	40	70	EI-FP-05268-0	336503	83,00
600	400	40	24	40	80	EI-FP-01593-0	336057	112,00




MINI-FINANCIER

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	11	84	50	26	11	EI-FP-01117-0	336009	112,00




INVERTED SPHERE HALF

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	16	45	16	26	EI-FP-21977-0	336150	112,00



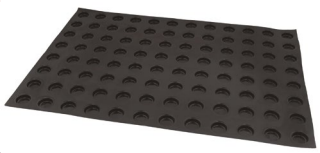

SPHERE HALF, SPIRAL

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	37	24	37	64	EI-FP-01888-0	336219	112,00




POMPONETTE

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	17	96	17	36	EI-FP-01416-0	336004	112,00

DISC

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	8	96	8	28	EI-FP-01097-0	336033	112,00




COOKIE

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	10	24	10	78	EI-FP-01441-0	336048	112,00




ROUND CAVITY

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	12	6	12	167	EI-FP-00118-0	336032	112,00
600	400	15	6	15	150	EI-FP-01548-0	336031	112,00
600	400	12	6	12	147	EI-FP-00122-0	336030	112,00
600	400	16	11	16	125	EI-FP-00107-0	336026	112,00
600	400	12	6	12	186	EI-FP-00123-0	336022	112,00




TARTE TATIN OR QUICHE PAN

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	35	12	35	100	EI-FP-01777-0	336049	112,00
600	400	40	12	40	105	EI-FP-01399-0	336020	112,00
600	400	25	6	25	140	EI-FP-02452-0	336051	112,00
600	400	24	6	24	150	EI-FP-01758-0	336052	112,00




FLORENTINE OR QUICHE

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	8	15	8	90	EI-FP-01299-0	336038	112,00
600	400	20	15	20	103	EI-FP-00112-0	336024	112,00
600	400	13	40	13	60	EI-FP-00115-0	336018	112,00




INSERT, 2 SHELVES

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	28	6	28	160	EI-FP-01181-0	336191	112,00




MINI-TARTLET

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	10	60	10	42	EI-FP-01413-0	336007	112,00
600	400	15	48	15	48	EI-FP-01600-0	336008	112,00




MINI-QUICHE/TARTLET

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	15	40	15	46	EI-FP-01082-0	336064	112,00




FLARED TARTLET TIN

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	20	24	20	77	EI-FP-01675-0	336083	112,00




DEEP FLARED TARTLET TIN

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	20	40	20	58	EI-FP-01066-0	336130	112,00
600	400	25	15	25	96	EI-FP-01674-0	336132	112,00




CYLINDER

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	30	15	30	82	EI-FP-01897-0	336043	112,00
600	400	25	24	25	59	EI-FP-02269-0	336041	112,00
600	400	35	24	35	59	EI-FP-01269-0	336006	112,00




FLARED MINI-CYLINDER

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	20	54	20	40	EI-FP-01129-0	336027	112,00




NEW

CYLINDER WITH ROUNDED TOP

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	45	24	45	65	EI-FP-01050-0	336200	112,00




MUFFIN

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	40	24	40	72	EI-FP-03051-0	336019	112,00




MINI-MUFFIN MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	10	54	10	39	EI-FP-02435-0	336040	112,00
600	400	20	48	20	40	EI-FP-02266-0	336005	112,00
600	400	29	40	29	51	EI-FP-01031-0	336023	112,00
530	325	29	28	29	51	EI-FP-05031-0	336523	83,00




FLARED MUFFIN

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	36	24	36	79	EI-FP-00915-0	336045	112,00




DOMED MUFFIN MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
530	325	43	15	43	70	EI-FP-01178-0	336044	83,00




ROUNDED BUD

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	30	24	30	66	EI-FP-01331-0	336042	112,00





DARIOLE MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	55	15	55	65	EI-FP-01098-0	336160	112,00





VOLCAN

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	35	18	35	70	EI-FP-01159-0	336094	112,00





TARTLET PASTRY BASE MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	20	24	20	80	EI-FP-01057-0	336084	112,00





MINI-VOLCANO

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	20	54	20	42	EI-FP-01259-0	336095	112,00





ROUND SAVARIN MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	20	35	20	66	EI-FP-01339-0	336021	112,00
600	400	23	24	23	70	EI-FP-01476-0	336015	112,00
600	400	12	60	12	41	EI-FP-01586-0	336014	112,00





OVAL SAVARIN MOULD

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	12	60	40	30	12	EI-FP-01080-0	336123	112,00
600	400	25	24	80	60	25	EI-FP-01054-0	336124	112,00
600	400	22	30	70	50	22	EI-FP-01116-0	336125	112,00





SAVARIN EGG HALF

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	31	25	95	60	31	EI-FP-01156-0	336190	112,00





SQUARE SAVARIN MOULD

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	24	35	56	56	24	EI-FP-01105-0	336134	112,00
600	400	30	24	70	70	30	EI-FP-01102-0	336135	112,00





MINI-SAVARIN CAKE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	17	60	37	37	17	EI-FP-01113-0	336133	112,00
530	325	17	45	37	37	17	EI-FP-05113-0	336633	83,00





MINI-SQUARE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	17	60	37	37	17	EI-FP-01128-0	336058	112,00
600	400	12	60	45	45	12	EI-FP-01106-0	336148	112,00





SQUARE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	24	35	56	56	24	EI-FP-01133-0	336059	112,00

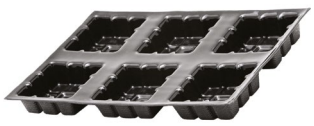




SQUARE TARTLET TIN

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	15	40	60	60	15	EI-FP-01119-0	336053	112,00





SQUARE TARTLET TIN

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	30	24	70	70	30	EI-FP-01497-0	336152	112,00





SQUARE FLUTED TARTLET TIN

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	20	24	78	78	20	EI-FP-01171-0	336054	112,00





ROUND SMOOTH BRIOCHE MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	15	24	15	80	EI-FP-03006-0	336066	112,00





LONG BRIOCHE MOULD

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	18	24	130	48	18	EI-FP-02005-0	336070	112,00





FLUTED MINI-BRIOCHE MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	25	24	25	68	EI-FP-01922-0	336061	112,00
600	400	30	24	30	78	EI-FP-10273-0	336063	112,00
600	400	37	24	37	81	EI-FP-01282-0	336016	112,00





OVAL

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	10	48	70	30	10	EI-FP-01070-0	336068	112,00





OCTAGON

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	26	40	43	40	26	EI-FP-01560-0	336110	112,00





HEXAGON

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	12	60	45	40	12	EI-FP-01076-0	336111	112,00





HEXAGON

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	25	20	25	80	EI-FP-01180-0	336144	112,00





LOZENGE

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	10	70	60	35	10	EI-FP-01984-0	336109	112,00





TRIANGLE

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	10	80	48	41	10	EI-FP-01985-0	336108	112,00




STAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	15	24	80	65	15	EI-FP-01061-0	336217	112,00




FOOD CONTAINER

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	15	30	106	45	15	EI-FP-01033-0	336086	112,00
600	400	11	48	67	28	11	EI-FP-01982-0	336112	112,00



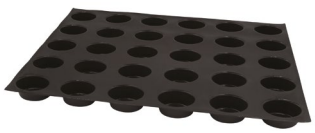

CONE

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	40	40	40	50	EI-FP-01103-0	336035	112,00
600	400	60	20	60	70	EI-FP-01094-0	336037	112,00
600	400	20	96	20	30	EI-FP-01083-0	336039	112,00




PYRAMID

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	23	54	35	35	23	EI-FP-01562-0	336012	112,00
600	400	41	24	71	71	41	EI-FP-01585-0	336013	112,00
600	400	35	35	50	50	35	EI-FP-01882-0	336120	112,00

OVAL OR ASPIC

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	28	24	96	45	28	EI-FP-02206-0	336078	112,00
600	400	30	20	85	60	30	EI-FP-01776-0	336076	112,00
600	400	25	30	70	50	25	EI-FP-04270-0	336075	112,00
600	400	12	64	57	35	12	EI-FP-01077-0	336074	112,00
600	400	30	30	70	50	30	EI-FP-01270-0	336025	112,00
600	400	20	50	51	31	20	EI-FP-02267-0	336011	112,00




EGG HALF

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	20	56	55	35	20	EI-FP-01256-0	336072	112,00




INDENTED ROUND

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	24	24	75	24	24	EI-FP-01357-0	336176	112,00




INDENTED OVAL

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	30	24	85	61	30	EI-FP-01554-0	336127	112,00





MINI-BOX

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	29	24	50	50	29	EI-FP-01366-0	336185	112,00
530	325	35	15	65	65	35	EI-FP-01166-0	336184	83,00





NEW

SQUARE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	25	24	76	76	25,4	EI-FP-01645-0	336187	112,00





MINI-CATERPILLAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	36	27	100	40	36	EI-FP-01294-0	336198	112,00





DAISY

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	27	24	27	70	EI-FP-01996-0	336115	112,00





FOOD COVER DOME

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	29	15	102	92	29	EI-FP-01182-0	336161	112,00





SNOWMAN

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	12	24	70	65	12	EI-FP-01173-0	336189	112,00





SMALL SAINT-HONORÉ

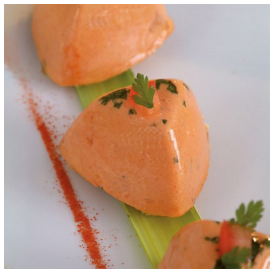
Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	15	35	15	54	EI-FP-01289-0	336803	112,00
600	400	20	18	20	80	EI-FP-01189-0	336802	112,00





FLOWER

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	20	24	20	78	EI-FP-01055-0	336116	112,00
600	400	26	24	26	62	EI-FP-01792-0	336060	112,00





MINI-SAPPHIRE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	24	54	39	39	24	EI-FP-01126-0	336065	112,00





SAPPHIRE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	35	24	70	70	35	EI-FP-01124-0	336069	112,00





SAVARIN SAPPHIRE MOULD

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	32	24	70	70	32	EI-FP-01160-0	336071	112,00





MINI-ONDULO

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	20	50	50	35	20	EI-FP-01190-0	336199	112,00





SAINT JACQUES COCKLE SHELL

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	20	24	80	75	20	EI-FP-01067-0	336142	112,00





MINI-DROPLET

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	20	56	52	32	20	EI-FP-01144-0	336168	112,00




SMALL INTERLACING DROPLETS

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	35	24	35	59	EI-FP-01244-0	336195	112,00




INTERLACING DROPLETS

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	45	15	45	75	EI-FP-01344-0	336196	112,00




SPOON

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	12	36	90	28	12	EI-FP-01127-0	336214	112,00




BAVAROIS

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	40	18	78	58	40	78	EI-FP-01169-0	336093	112,00
600	400	35	18			35	78	EI-FP-01109-0	336034	112,00




BOUFFANT CAP

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Supp. Ref.	Ref.	Price
600	400	15	60	15	35	EI-FP-01071-0	336087	112,00
600	400	35	24	35	62	EI-FP-01079-0	336088	112,00
600	400	40	18	40	78	EI-FP-01059-0	336090	112,00




MINI-QUENELLE

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	17	100	42	22	17	EI-FP-01150-0	336182	112,00




QUENELLE

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	20	72	42	26	20	EI-FP-01072-0	336121	112,00
600	400	25	42	60	40	25	EI-FP-01052-0	336122	112,00




QUENELLE

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
530	325	27	43	67	36	27	EI-FP-01152-0	336181	83,00
530	325	35	32	84	44	35	EI-FP-01154-0	336180	83,00




OURSON

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	18	32	66	37	18	EI-FP-01976-0	336149	112,00




TEDDY BEAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	20	18	90	55	20	EI-FP-01056-0	336129	112,00




NEW

SMILEY

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Supp. Ref.	Ref.	Price
600	400	20	24	20	EI-FP-01197-0	336147	112,00




MINI-HEART

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	16	70	41	38	16	EI-FP-01136-0	336079	112,00




HIGH HEART

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	35	20	66	62	35	EI-FP-01340-0	336028	112,00




LOW HEART

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	25	20	63	59	25	EI-FP-03340-0	336081	112,00




HEART

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	35	20	75	65	35	EI-FP-01073-0	336082	112,00




INTERLACING HEARTS

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	35	8	120	113	35	EI-FP-01096-0	336091	112,00

Perforated sheet for easy calibration and arrangement of dough

An aerated siliconised glass knit texture that provides non-stick properties and unique flexibility to the plate.

Optimised air circulation for crispness and homogeneous colouring.

Ideal for producing calibrated, perfectly homogenous products.

Extraordinary durability: over 1,500 uses for each plate.

Perfect baking and freezing properties.

Perfect for dressing calibrated choux pastry.

Easy to clean (just rinse with hot water with a degreaser and then dry in the oven at 100°C for 10 minutes).





ROUND BUN

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
600	400	16	11	16	125	337026	59,00





BUN

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
600	400	20	15	20	103	337029	59,00





SQUARE BUN

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
600	400	28	15	93	93	28	337030	59,00





SANDWICH

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
600	400	35	8	240	70	35	337102	59,00





MINI-CHOUX

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
600	400	5	59	55	30	337000	59,00
600	400	15	28	15	67	337001	59,00





ECLAIR

Sheet			Mould				
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
600	400	25	18	125	25	25	337002	59,00





PARIS-BREST

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
600	400	15	24	15	80	337004	59,00





TARTLET TIN

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
600	400	10	60	10	42	337010	59,00
600	400	15	48	15	48	337011	59,00
600	400	20	40	20	58	337012	59,00
600	400	20	24	20	77	337013	59,00
600	400	25	15	25	96	337014	59,00

Stainless steel. With reinforcement belt. (sauf 153065 et 153079)

Suitable for cutting cake intended to be used as a base for individual cakes moulded in Flexipans.





BOUFFANT CAP

Ø mm	Compatible	Ref.	Price
58	For Flexipan mould 336088.	153039	39,90
80	For Flexipan mould 336090.	153040	41,35





EGG

L mm	l mm	Compatible	Ref.	Price
100	65	For Flexipan mould 336190.	153190	41,35



LOAF CAKE / INGOT

L mm	l mm	Compatible	Ref.	Price
116	36	For Flexipan moulds 336106/336415/336105/336416.	153105	41,25





LOAF CAKE / INGOT

L mm	l mm	Compatible	Ref.	Price
95	40	For Flexipan moulds 336126/336434.	153046	41,35





HEART

L mm	l mm	Compatible	Ref.	Price
75	65	For Flexipan mould 336082.	153047	41,35
38	35	For Flexipan mould 336079.	153079	13,10





HEXAGON

L mm	l mm	Compatible	Ref.	Price
72	72	For Flexipan mould 336144.	153048	12,35





SQUARE SAVARIN MOULD

L mm	l mm	Compatible	Ref.	Price
70	70	For Flexipan mould 336135.	153052	41,35





Made by MATFER BOURGEAT

TART TAMPER

Special tool for darkening plain tarts with a diameter of 4-5 cm, and trays with a length of 6.5 cm, Flexipan, Exopan or Exal. White polyethylene.

	Ref.	Price
	140102	10,25





MADE IN FRANCE

SPRAY FOR TURNING OUT

Food spray (non-GMO and non-ionised vegetable oil for easy turning out from the mould). Does not transfer taste or smell to your food. Suitable for cakes or pastries.

C cl	Ref.	Price
60	322007	8,75



BAKING BEADS

For even and perfect blind baking of tart shells. Use a sheet of paper between the dough and the stones to prevent them from sticking to the dough. Unsuitable for direct food contact.

Type	W g	Ref.	Price
aluminium	1000	340001	27,85
ceramic	1000	340002	17,25

Original decorations that can be used from freezer to oven



SAVES TIME

Step by step



1 | Prepare a cigarette batter. Place the mat on a perforated sheet 600 x 400 mm code 310612. Spread the cigarette batter coloured as per your taste to the brim of the relief pattern. Smoothen well to the height of the motives. Cool.



2 | Cover the decorating batter with around 500 g of the mixture of biscuit, joconde, Genoese, dacquoise or other. Bake in oven at 220°C for 10 to 12 minutes.



3 | Turn out either hot or cold.



4 | Cut the strips in the embossed biscuit.



5 | Line the circles with the bands.

Relief mat for cake strips with a regular design and a beautiful relief effect.

Silicone baking mat usable for baking embossed cakes for lining desserts and small cakes, pouring cooked sugar, nougat, fruit jellies, making decorations from paste, baking savoury or sweet dough, puff or embossed pastry.

Food grade silicone.



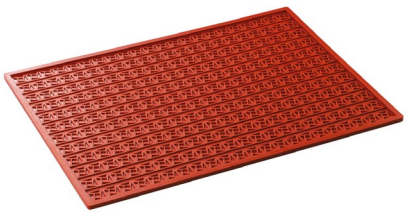
SILICONE RELIEF MAT

L mm	l mm	Ref.	Price
555	390	422001	77,50



SILICONE RELIEF MAT

L mm	l mm	Ref.	Price
565	367	422002	77,50



SILICONE RELIEF MAT

L mm	l mm	Ref.	Price
555	390	422005	77,50



SILICONE RELIEF MAT

L mm	l mm	Ref.	Price
555	390	422011	77,50





DISCS AND RELIEF MAT

L mm	l mm	Ref.	Price
555	390	422013	82,55









DISCS AND RELIEF MAT

L mm	l mm	Ref.	Price
555	390	422007	82,55

DISCS AND RELIEF MAT

Ø mm	Ref.	Price
240	422022	25,05

Disc suitable for circles Ø 180, 200, and 220 mm.
Perfect, non-stick release from moulds.
Service life of over 3,000 cycles.

NEW







RAISED DOT PATTERN SILICONE MAT

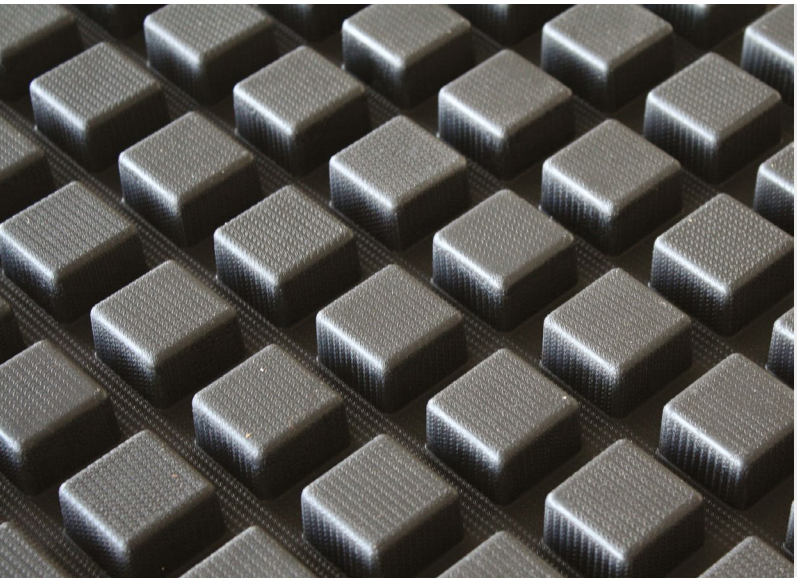
Ø mm	H mm	Ref.	Price
216,5	8	422016	20,80

RAISED FLOWER PATTERN SILICONE MAT

Ø mm	H mm	Ref.	Price
216,5	4	422017	21,90

RAISED SWIRL PATTERN SILICONE MAT

Ø mm	H mm	Ref.	Price
216,5	1	422019	20,80



Flexible and non-stick moulds with very precise shapes

100% platinum silicone texture, without glass knit.

Designed for those who enjoy working with more avant-garde or very precise shapes.

Easy to release from the tray, your desserts perfectly assume the mould's shape.

Suitable for cooking and particularly for freezing.

Outstanding durability and non-stick properties.

Perfect, non-stick release from moulds.

Service life of over 3,000 cycles.





NEW

HIGH CYLINDER WITH ROUNDED TOP

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Supp. Ref.	Ref.	Price
600	400	60	24	60	EI-FX-01322-5	336201	99,00





CYLINDER

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Supp. Ref.	Ref.	Price
600	400	40	24	40	EI-FX-01203-5	339114	112,00





NEW

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Supp. Ref.	Ref.	Price
600	400	23	35	23	EI-FX-01324-0	339211	112,00





MINI-KOUGLOF CAKE MOULD

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Supp. Ref.	Ref.	Price
600	400	55	24	54	FX-01102-50	339102	99,00





NEW

3D RING

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Supp. Ref.	Ref.	Price
600	400	23	24	23	EI-FX-01499-0	339212	99,00

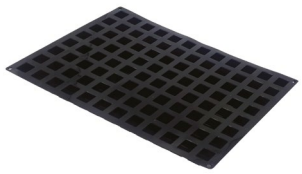




3D SPHERE

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Supp. Ref.	Ref.	Price
600	400	45	8	45	EI-FX-03010-5	339210	38,10





MINI-CUBE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	20	96	30	30	20	FX-01202-50	339110	99,00



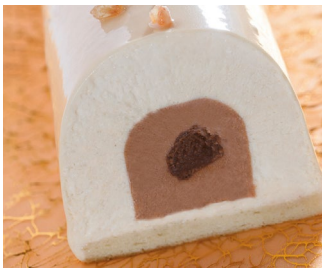


NEW

RAISED STRIP MOSAIC PATTERN

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Supp. Ref.	Ref.	Price
600	400	15	28	15	EI-FX-01323-0	336153	99,00





5 INSERTS KIT

Glass knit shape covered with several layers of silicone. Advantages of the Flexipan system: flexibility, support and non-stick. Easy to release from moulds, no greasing needed. Compatible with all types of oven. Even cooking and browning. 2,000 to 3,000 bakes per mould depending on the article. Easy to clean (soak in hot water after use). Tray format suitable for high-volume production. Suitable for cooking and freezing from -40° to +260°C.

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
520	410	39	5	495	40	39	ES--1464-00	336995	174,00





DIAMOND

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Supp. Ref.	Ref.	Price
600	400	40	24	74	74	40	EI-FX-01201-5	339106	99,00

Perfect, non-stick release from moulds.

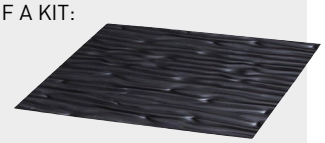
Service life of over 3,000 cycles.

CAN BE USED FROM FREEZER TO OVEN

EXAMPLE OF A KIT:



+







SMOOTH YULE LOG MOULD OR BASE FOR YULE LOG DECORATION KIT

100% platinum silicone texture, without glass knit. Outstanding durability and non-stick properties. Perfect, non-stick release from moulds. Service life of over 3,000 cycles. Can be used from freezer to oven. Ideal for easily preparing beautiful, regular, and smooth yule logs. Can also be used as a base for decorative Yule log kits.

L mm	l mm	H mm	C cl	Ref.	Price
280	85	70	140	339101	42,90

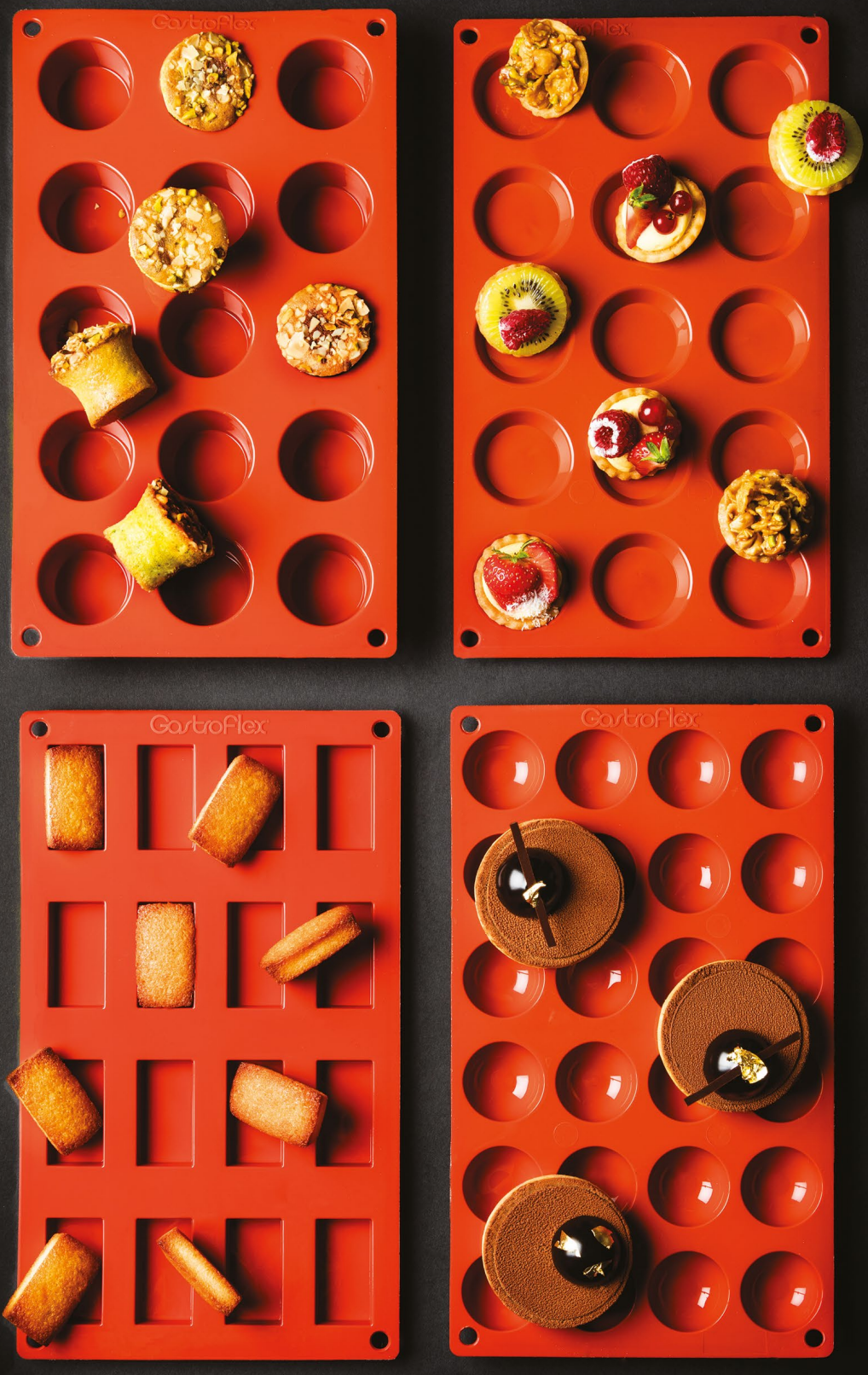




MOLD AND RELIEF MAT KIT FOR WOOD PATTERN YULE LOG

100% platinum silicone texture, without glass knit. Outstanding durability and non-stick properties. Perfect, non-stick release from moulds. Service life of over 3,000 cycles. Can be used from freezer to oven. Kit consisting of a wood-effect raised pattern mat and a base mould (ref. 339101). Dimensions of the relief mat: 275x185 mm.

L mm	l mm	H mm	Ref.	Price
280	85	70	339201	84,60


CastroFlex
CastroFlex
CastroFlex
CastroFlex

Perfect turning out without greasing

HEAT-RESISTANT

Silicone.

Non-stick material resistant to distortion due to heat.

Flexible material for delicate and quick turning out.

Can be used from freezer to oven.

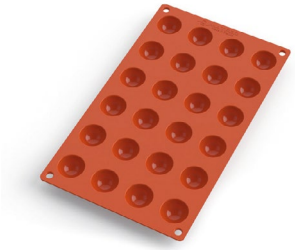
Dishwasher safe in a wash cycle at 90°C.

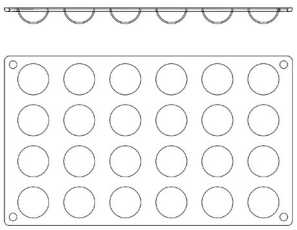
Easy washing, drying, and storage thanks to the holes at each end of the mould.

Recommended for use with a perforated plate ensuring good distribution of heat and cold from below.

Delivered inindividual box.





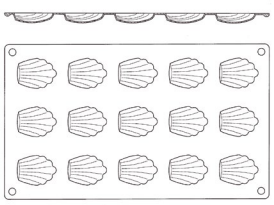


SPHERE HALF

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	15	24	32	30	257902	16,95
300	176	21	15	20	43	257901	16,95
300	176	35	6	35	70	257904	16,95
300	176	40	5	42	80	257903	16,95



1.





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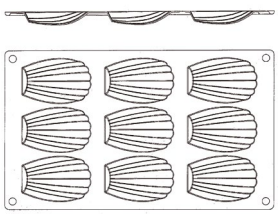
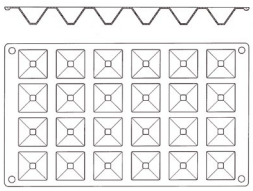


MADELEINE

	Sheet			Mould					
	L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
1.	300	176	10	15	44	34	10	257912	16,95
2.	300	176	8	9	68	38	8	257917	16,95

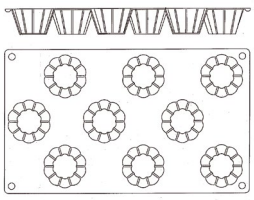




PYRAMID

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
300	176	20	24	35	35	20	257920	16,95
300	176	40	6	70	70	40	257921	16,95

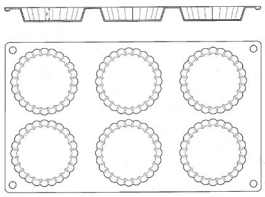




MINI-BRIOCHE MOULD

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	30	9	30	52	257905	16,95

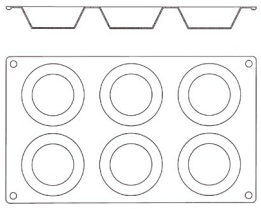




FLUTED TARTLET TIN

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	18	6	18	75	257926	16,95

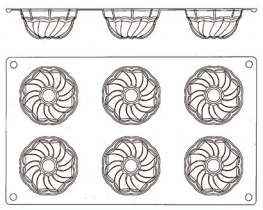




TARTE TATIN PAN

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	25	6	25	75	257930	16,95

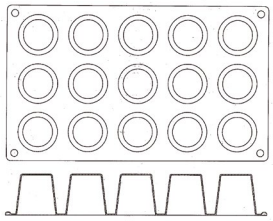




MINI-KOUGLOF CAKE MOULD

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	36	6	36	72	257931	16,95

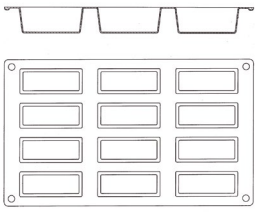




ROUND DARIOLE MOULD

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	45	15	45	45	257940	16,95

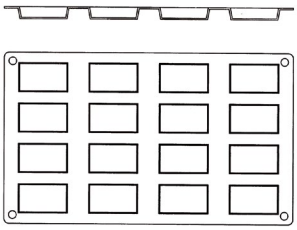




MINI-LOAF CAKE MOULD

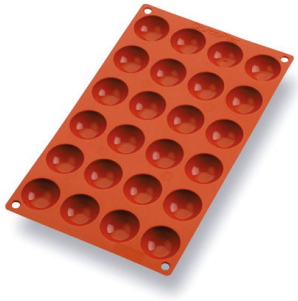
Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ø mm	Ref.	Price
300	176	30	12	75	30	30	75	257985	16,95

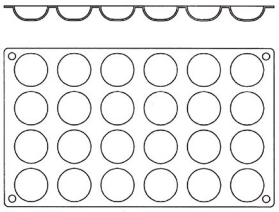




FINANCIER

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
300	176	11	16	49	26	11	257907	16,95

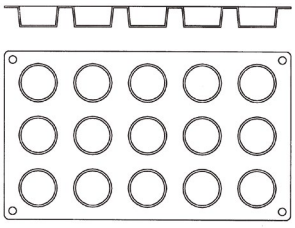




ROUND PETITS FOURS

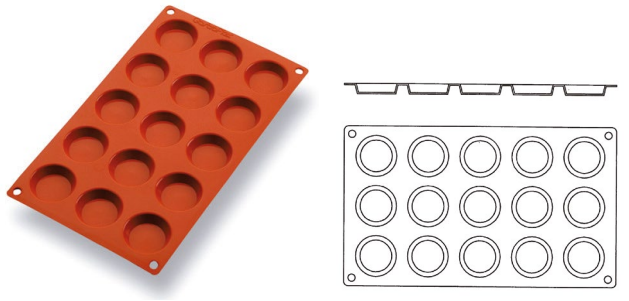
Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	15	24	15	37	257913	16,95





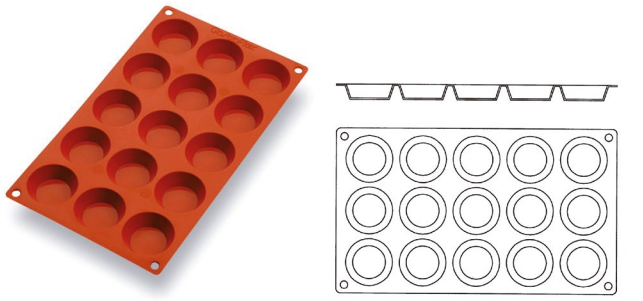
ROUND PETITS FOURS

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	20	15	20	40	257916	16,95



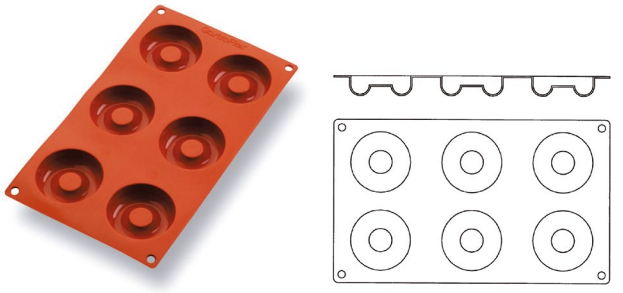
MINI-TARTLET

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	10	15	10	45	257922	16,95



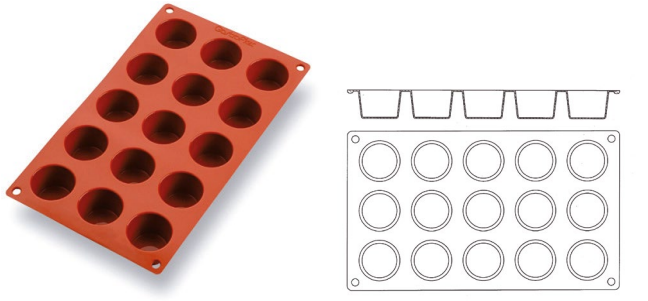
TARTLET TIN

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	15	15	15	50	257925	16,95



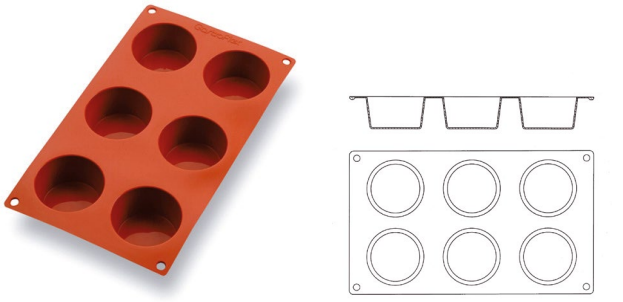
SAVARIN MOULD

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	20	6	20	65	257928	16,95



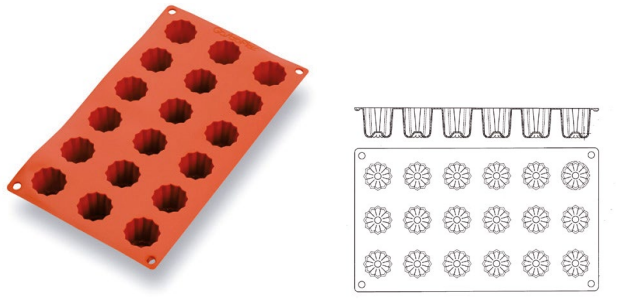
MINI-MUFFIN MOULD

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	30	15	30	45	257914	16,95



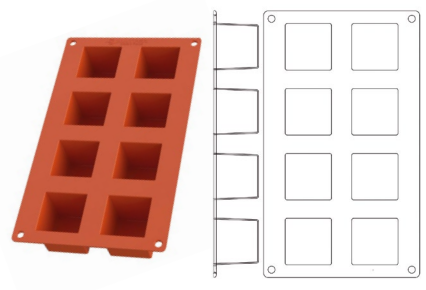
MUFFIN

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	38	6	38	70	257915	16,95



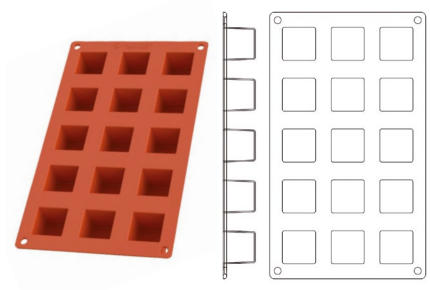
MINI BORDEAUX CANNELÉ MOULD

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	35	18	35	35	257990	16,95



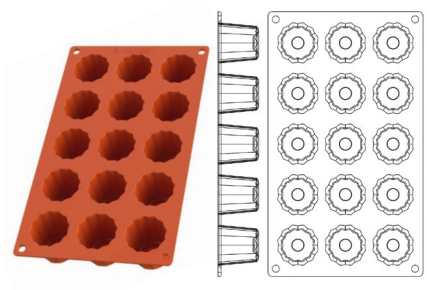
CUBE

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
300	176	50	8	50	50	50	257906	16,95



MINI-CUBE

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
300	176	35	15	35	35	35	257908	16,95



BORDEAUX CANNELÉ

Sheet			Mould			
L mm	l mm	H mm	Nbr	H mm	Ref.	Price
300	176	45	15	45	257991	16,95



ORIGINAL
CREATION







1
FAB ONE

From cooking equipment to baking utensils, the Matfer Bourgeat group handles the special requests of professionals through a 'FAB1' manufacturing unit, which only develops bespoke utensils. This centre is equipped with a variety of new technologies: rapid prototyping machines, such as SLS and FDM 3D printers, as well as water jet cutting, thermoforming, mini-injection presses, and 3D scanners.





Production and rapid turn out of individual cakes

Polystyrene.

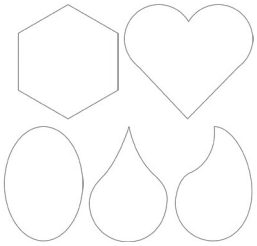
Compatible with negative cold rooms and freezers.

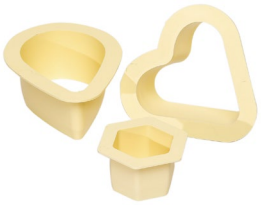
Contains a support plate and 7 strips of 5 or 4 identical moulds.

Quick assembly of individual cakes.

Can be used with a cake ejector for quick cake turning out.

55-75 g capacity depending on product model and density.





MULTI-MOULD CUTTER

To cut cake bases to size. Polymer cutter.

Type	L mm	l mm	H mm	Ref.	Price
oval	85	50	35	350102	8,10
hexagon	63	63	35	350103	5,85
heart	75	70	35	350107	8,10
comma	90	58	35	350109	8,10
small teardrop	50	35	35	350118	8,10



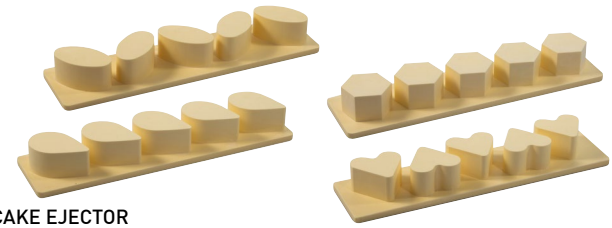
MULTI-MOULD TRAY, 35 CAVITIES

	Sheet			Mould						
Type	L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ø mm	Ref.	Price
rond	600	400	40	35			40	65	350011	88,45
ovale	600	400	40	35	85	50	40		350012	88,45
coeur	600	400	40	35	75	70	40		350017	88,45
larme	600	400	40	35	90	58	40		350018	88,45



96-CAVITY TRAY

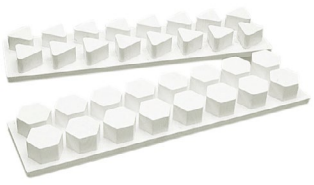
	Sheet			Mould						
Type	L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ø mm	Ref.	Price
mini rond	600	400	25	96			25	40	350051	103,00
mini ovale	600	400	25	96	50	30	25		350052	103,00



CAKE EJECTOR

Allows you to turn out 5 cakes simultaneously without damaging them.

	Sheet			Mould						
Type	L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ø mm	Ref.	Price
rond	400	100	40	5			40	64	350021	19,80
ovale	400	100	40	5	83	47	40		350022	19,80
hexagone	400	100	40	5	61	61	40		350023	18,85
coeur	400	100	40	5	73	68	40		350027	19,80
larme	400	100	40	5	88	57	40		350028	19,80



MINI-CAKE EJECTOR

Allows you to turn out 16 mini-cakes simultaneously without damaging them.

	Sheet			Mould				
Type	L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
mini rond	400	100	25	16	25	40	350061	19,80



BAKING TRAY ONLY FOR MULTI-MOULDS

Multi-mould support plate.

L mm	l mm	H mm	Ref.	Price
300	400	20	350201	13,60



Multi-layer PTFE-coated fine steel. Non-stick coating (PFOA-free) for homogeneous cooking without greasing for dough preparations only, easy to turn out. Light greasing the first few times it is used will extend coating life. Oven-safe for quick browning. Clean with hot water and degreasing products. Protect from moisture (dishwasher, fridge).

CLEAN DEEP-DRAWN TRAYS APPRECIATED BY SPECIALISTS FOR GOLDEN AND SPONGY PRODUCTS



EXOPAN MADELEINE TRAY

Sheet		Mould			
L mm	l mm	Nbr	L mm	Ref.	Price
360	190	12	70	310730	34,30
358	197	12	80	310731	27,25
395	125	20	42	310732	31,40



EXOPAN MINI-MADELEINE TRAY

Sheet		Mould			
L mm	l mm	Nbr	L mm	Ref.	Price
600	400	40	80	310739	160,00



EXOPAN SHELL TRAY

Sheet		Mould			
L mm	l mm	Nbr	L mm	Ref.	Price
330	180	8	65	310733	46,00



EXOPAN LANGUES DE CHAT TRAY

Sheet		Mould			
L mm	l mm	Nbr	L mm	Ref.	Price
315	120	10	95	310755	33,10

STAINLESS STEEL TRAY, LOCKING BY CLIPPING ON THE TRAY.

Exoglass® composite material. Monobloc mould, non-stick without welding or rolled rim, non-deformable. Excellent heat diffusion for even cooking and colouring. Very low heat inertia. Perfect turning out without risk of burns. Quick handling for filling and cooking. Removable moulds for washing. Goes from freezer to oven (-20 to +250°C).



EXOGLASS® STAINLESS STEEL TRAY FOR 15 LOAF CAKES

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
400	300	40	15	90	40	40	347060	236,00



EXOGLASS® STAINLESS STEEL TRAY FOR 15 KOUGLOF CAKES

Sheet			Mould			
L mm	l mm	H mm	Nbr	Ø mm	Ref.	Price
600	400	60	15	95	347638	279,00



EXOGLASS® CANNELÉ TRAY

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
400	300	35	30	35	35	347415	237,00
400	300	45	25	45	45	347416	230,00
400	300	55	16	55	55	347417	183,00



Step by step



1 | Place the stainless steel sheet on a flat surface and position the first chosen frame.



2 | Fill the first frame placed on the special sheet with the chosen filling.



3 | Smoothen with a rule.
Cool to harden based on the filling used.



4 | Then place the second frame on the first, use another filling and smoothen.



5 | Proceed in the same way for the third filling.
Freeze the whole set with the sheet if required.



6 | Turn out by removing the frames one by one.
(do not heat with a torch but use a blow air gun instead).

Thus entremets that are ready to cut can be easily made, with successive layers that are uniform providing a beautiful effect and reducing the assembly time.
Layers of biscuits can also be inserted between the fillings.

Made by MATFER BOURGEAT



SIMPLE, CONSISTENT, TIME-SAVING

Quick and easy assembly of trays of desserts in perfectly even layers

Allows you to stack desserts of variable height (20 to 45 mm).

Special corner notches allow for quick and easy stacking.

The support plate is in stainless steel and the various frames in aluminium.



STACKABLE FRAMES

Dimensions: 370 x 270 mm.

Type	L mm	l mm	H mm	Ref.	Price
set 3 frames + tray	400	300	45	370102	229,00
extra frame (yellow)	400	300	10	370112	66,65
extra frame (red)	400	300	15	370113	68,20
extra frame (black)	400	300	20	370114	70,45
extra plate	400	300		370115	75,20





STACKABLE FRAMES

Dimensions: 570 x 370 mm.

Type	L mm	l mm	H mm	Ref.	Price
set 3 frames + tray	600	400	45	370100	272,00
extra frame (yellow)	600	400	10	370107	72,30
extra frame (red)	600	400	15	370108	75,35
extra frame (black)	600	400	20	370109	78,25
extra plate	600	400		370110	103,00

STACKABLE FRAMES FOR GUITAR

Inside format suitable for guitars 350x350 mm.

Type	L mm	l mm	H mm	Ref.	Price
set 1 frame + tray	350	350	10	370105	135,00
extra frame (yellow)	350	350	10	370141	60,80
extra frame (red)	350	350	15	370142	62,85
extra frame (black)	350	350	20	370143	65,60
extra plate	350	350		370145	78,85



Perfect cooking and browning for easy turning out

Exoglass® composite material.

Monobloc mould, non-stick without welding or rolled rim, non-deformable.

Excellent heat diffusion for even cooking and colouring.

Very low heat inertia. Perfect turning out without risk of burns.

Rounded rim for classic sinking or straight for flush sinking.





EXOGLASS® TART FRAME

Type	H mm	Ø mm	Ref.	Price
pack of 6	17	70,6	346701	16,90
pack of 6	17	75,6	346702	19,05
pack of 6	17	80,6	346703	18,55
pack of 6	17	85,6	346704	18,80
pack of 6	19	90,9	346705	18,90
pack of 6	19	95,9	346706	19,50
pack of 6	19	100,9	346707	19,95
pack of 6	20	111	346708	21,50
unit	22	136,9	346709	5,40
unit	25	176,9	346711	6,20
unit	25	196,9	346712	6,50
unit	25	216,9	346713	6,75
unit	25	236,9	346714	7,40
unit	25	256,9	346715	7,50
unit	25	276,9	346716	8,20
unit	25	296,9	346717	8,50

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MOZAÏK OBLONG TART TIN

Stainless steel.

L mm	l mm	H mm	Ref.	Price
200	90	25	371330	22,65
240	90	25	371334	23,00
280	90	25	371338	23,65



STAINLESS STEEL TART FRAME

Stainless steel. Both rims are rolled for extra rigidity.

Type	H mm	Ø mm	Ref.	Price
pack of 6	16	60	371701	21,45
pack of 6	16	65	371702	21,75
pack of 6	16	70	371703	21,95
pack of 6	16	75	371704	22,55
pack of 6	16	80	371705	23,20
pack of 6	16	85	371706	23,65
pack of 6	16	90	371707	24,25
pack of 6	20	100	371708	26,15
unit	27	100	371634	5,10
unit	20	120	371609	5,55
unit	20	140	371610	6,20
unit	20	160	371611	6,50
unit	20	180	371612	6,25
unit	27	180	371638	6,60
unit	20	200	371613	6,80
unit	20	220	371614	7,10
unit	20	240	371615	7,55
unit	20	260	371616	8,55
unit	27	260	371642	8,90
unit	20	280	371617	8,85
unit	20	300	371618	10,15
unit	27	300	371644	10,35
unit	20	320	371619	10,70
unit	20	340	371620	16,35

PRODUCTS WITH THIS ICON ARE CONFIGURABLE.
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SQUARE STAINLESS STEEL CAKE FRAME

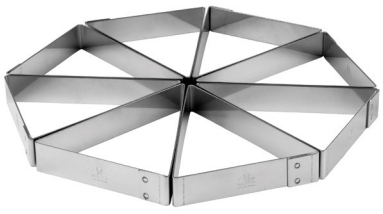
Stainless steel.

Type	L mm	l mm	H mm	Ref.	Price
square	150	150	20	371124	15,30
square	180	180	20	371126	16,20
square	210	210	20	371128	16,75



Combination of individual tarts in geometric shapes





MOZAÏK TRIANGLE

Mozaik stainless steel triangle tart frame and cutter.

Type	L mm	l mm	H mm	Ref.	Price
pack of 8 triangles	120	98	20	371142	76,25
cutter				371242	36,70

Step by step



1 Quick slicing and even thickness thanks to the cutter.



2 Put the portion in its triangle and easily cut off the excess. All you have left to do is decorate!





MOZAÏK TRIANGLE DECORATION CUTTER

For cutting triangular pie lids.

L mm	l mm	H mm	Ref.	Price
117	90	40	371243	34,60

Made by MATFER BOURGEAT



Stainless steel.
Durable.

PRODUCTS WITH THIS ICON ARE CONFIGURABLE.
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MOZAÏK FINGER OBLONG TIN

Suitable for your rectangular Mozaïk finger tartlet frames.

Type	L mm	l mm	H mm	Ref.	Price
pack of 6	130	40	20	371152	55,95



MOZAÏK FINGER RECTANGULAR TIN

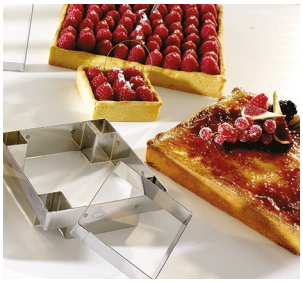
Type	L mm	l mm	H mm	Ref.	Price
pack of 4	120	40	20	371153	40,65



MOZAÏK CAKE FRAME

L mm	l mm	H mm	Ref.	Price
240	90	45	371324	25,15





MOZAÏK SQUARE

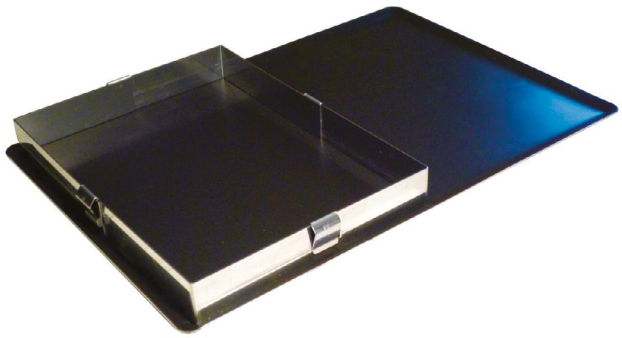
Type	L mm	l mm	H mm	Ref.	Price
pack of 4 squares	75	20	20	371121	30,20
pack of 4 squares	90	20	20	371123	32,60
cutter 75 mm	107		75	371221	31,60

Made by MATFER BOURGEAT

Stainless steel.

Durable.





ADJUSTABLE CAKE FRAME

To make custom desserts. Consists of 4 parts interlocked by wedging.

Type	L mm	l mm	H mm	Ref.	Price
21-40 cm	400	215	75	371424	69,85
30-56 cm	560	360	45	371421	104,00
20-36 cm	360	270	45	371422	75,50
16-30 cm	300	300	50	371423	61,25



ADJUSTABLE CAKE FRAME

Continuous variation of the diameter from 180 to 360 mm.

H mm	Ø mm	Ref.	Price
45	360	371420	51,20





OVAL CAKE FRAME

L mm	l mm	H mm	Ref.	Price
190	120	35	372802	15,20
210	140	35	372803	15,85
230	160	35	372804	16,00

STAINLESS STEEL CAKE FRAME

H mm	Ø mm	Th. mm	Ref.	Price
35	110	1	371201	8,80
35	140	1	371202	9,35
35	150	1	371203	9,75
35	160	1	371204	10,30
35	180	1	371205	10,65
35	200	1	371206	11,25
35	220	1,2	371207	12,70
35	240	1,2	371208	13,00
35	260	1,2	371209	15,65
35	280	1,5	371210	18,40
35	300	1,5	371211	19,65

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Stainless steel.

Durable.

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OCTAGON CAKE FRAME

L mm	l mm	H mm	Ref.	Price
180	180	40	372420	16,90
240	240	40	372423	19,00



HEXAGON CAKE FRAME

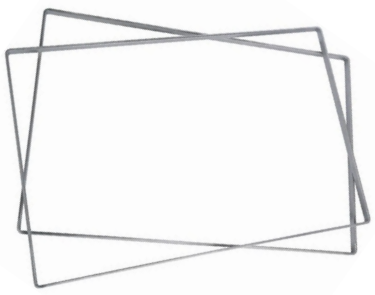
The width is given between 2 diametrically opposed angles.

l mm	H mm	Ref.	Price
180	45	372203	14,80
220	45	372205	13,00



HEAVY DUTY RECTANGULAR FLAN FRAME

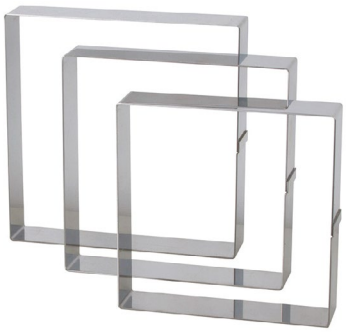
L mm	l mm	H mm	Th. mm	Ref.	Price
370	110	25	2	371843	24,40
570	110	25	2	371844	27,50



CAKE FRAME FOR CHARLOTTES

L mm	l mm	H mm	Ref.	Price
575	385	15	421711	68,70





SQUARE CAKE FRAME

L mm	l mm	H mm	Ref.	Price
120	120	35	371102	20,45
170	170	35	371105	22,70
225	225	35	371106	28,35
275	275	35	371108	42,30
330	330	35	371110	46,30
380	380	35	371112	49,40



HEAVY DUTY RECTANGULAR CAKE FRAME

Type	L mm	l mm	H mm	Th. mm	Ref.	Price
for tray 400x300 mm	375	275	35	2	371023	34,35
for tray GN1/1	496	290	35	2	371008	45,40
for tray 600x400 mm	565	365	25	2	371001	53,15
for tray 600x400 mm	565	365	35	2	371003	56,65



A complete range in high-quality Matfer stainless steel

Stainless steel.

Durable.





HEART-SHAPED CAKE FRAME

L mm	l mm	H mm	Ref.	Price
100	100	35	371817	13,50
120	120	35	371819	13,85
160	160	35	371821	30,90
180	180	35	371822	32,05
200	200	35	371823	33,55
220	220	35	371824	38,75

TEARDROP CAKE FRAME

L mm	l mm	H mm	Ref.	Price
260	160	40	372406	16,45

Made by MATFER BOURGEAT

Stainless steel. Durable.



CRESCENT CAKE FRAME

L mm	l mm	H mm	Th. mm	Ref.	Price
110	40	40	0,8	153208	25,40





ROUNDED TRIANGLE CAKE FRAME

L mm	H mm	Ref.	Price
190	40	373003	14,75



"BLACK CURRENT" CAKE FRAME

H mm	Ø mm	Th. mm	Ref.	Price
50	180	0,8	153207	35,25



OBLONG FRAME

L mm	l mm	H mm	Th. mm	Ref.	Price
145	45	40	0,8	153210	10,55



TRAFFIC LIGHT CAKE CUTTER

L mm	l mm	H mm	Th. mm	Ref.	Price
130	71	30	0,8	153202	42,30

Made by MATFER BOURGEAT

Stainless steel.

Durable.





RECTANGULAR MOUSSE FRAME

L mm	l mm	H mm	Th. mm	Ref.	Price
370	90	40	2	371017	42,80
560	90	40	2	371015	59,15
570	95	45	2	371016	63,85



HEAVY DUTY RECTANGULAR MOUSSE FRAME

Type	L mm	l mm	H mm	Th. mm	Ref.	Price
for tray 400x300 mm	375	275	45	2	371025	37,70
for tray GN 1/1	496	290	45	2	371009	52,50
for tray 600x400 mm	565	365	45	2	371005	66,15



OVAL MOUSSE FRAME

L mm	l mm	H mm	Ref.	Price
210	140	45	372813	19,15
250	180	45	372815	22,15



SQUARE MOUSSE FRAME

L mm	l mm	H mm	Ref.	Price
130	130	45	371132	18,20
160	160	45	371134	19,35
190	190	45	371136	22,65
210	210	45	371137	24,50
230	230	45	371138	25,40

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Stainless steel.

Durable.

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MOUSSE FRAME

H mm	Ø mm	Th. mm	Ref.	Price
45	100	1	371403	7,70
45	120	1	371404	9,90
45	140	1	371405	10,75
45	160	1	371406	12,10
45	180	1	371407	12,90
45	200	1	371408	13,20
45	220	1,2	371409	14,65
45	240	1,2	371410	16,15
45	260	1,2	371411	17,85
45	280	1,5	371412	21,95

VACHERIN RING

H mm	Ø mm	Th. mm	Ref.	Price
60	100	1,5	402246	8,15
60	120	1	371801	11,95
60	140	1	371802	12,20
60	160	1	371803	13,80
60	180	1	371804	14,90
60	200	1	371805	15,75
60	220	1,2	371806	18,20
60	240	1,2	371807	19,50
60	260	1,2	371808	21,30
60	280	1,5	371809	25,25
60	300	1,5	371810	28,40

Made by MATFER BOURGEAT



Stainless steel.

Durable.

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PASTRY TAMPER

Can be used to push the cake out of the mould.
Bakelite handle.

Type	Ø mm	Ref.	Price
min. pastry cutter Ø 45 mm	40	376104	18,85
min. pastry cutter Ø 65 mm	60	376106	19,95
min. pastry cutter Ø 85 mm	80	376108	21,25
min. pastry cutter Ø 110 mm	100	376110	23,40
min. pastry cutter Ø 130 mm	120	376112	25,00
min. pastry cutter Ø 150 mm	140	376114	26,60

ROUND NONNETTE FRAME

Type	H mm	Ø mm	Ref.	Price
pack of 4	30	45	375310	18,30
pack of 4	35	45	375320	29,50
pack of 4	45	45	375340	32,30
pack of 4	30	50	375311	18,55
pack of 4	35	50	375321	30,20
pack of 4	45	50	375341	32,55
pack of 4	50	50	375351	30,45
pack of 4	60	50	375361	32,35
pack of 4	30	55	375312	19,25
pack of 4	40	55	375332	25,10
pack of 4	30	60	375313	20,75
pack of 4	35	60	375323	30,60
pack of 4	45	60	375343	32,65
pack of 4	50	60	375353	30,70
pack of 4	60	60	375363	33,40
pack of 4	30	62	375314	22,05
pack of 4	40	65	375334	32,55
pack of 4	35	70	375325	30,85
pack of 4	60	70	375365	32,25
pack of 4	90	70	371502	37,85
pack of 4	50	75	375356	43,40
pack of 4	35	80	375327	31,05
pack of 4	40	80	375337	30,45

Made by MATFER BOURGEAT



RECTANGULAR NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4	81	41	30	376061	35,20
unit	110	25	30	376063	9,40
unit	120	40	40	376064	9,60
pack of 4	75	45	45	376065	40,70



OVAL NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4 rounded	75	45	30	376040	38,50
pack of 4 pointed	88	50	30	376041	46,00



OVAL NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4	70	40	30	376039	24,60



OFFSET HEART-SHAPED NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4	70	60	45	372208	44,85



HEART-SHAPED NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4	70	55	30	376005	40,45
pack of 4	80	70	45	376006	42,05



ROUND NONNETTE MOUSSE FRAME

Type	H mm	Ø mm	Th. mm	Ref.	Price
pack of 4	45	70	0,5	375345	27,10
pack of 4	40	75	0,5	375336	30,20
pack of 4	45	80	0,8	375347	29,70



TEARDROP-SHAPED NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4	80	50	40	376021	39,10

SQUARE NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4	56	56	30	376001	33,25





HEXAGON NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4	67	67	30	376015	36,45
pack of 4	70	70	40	376014	35,95



ROUNDED SQUARE NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4	60	60	45	376003	36,65



TRIANGULAR NONNETTE FRAME

Type	L mm	H mm	Ref.	Price
pack of 4	65	40	376078	36,05



Flared shape for easy part ejection

Exoglass® composite material. Monobloc mould, non-stick without welding or rolled rim, non-deformable.
Rot-proof, suitable for sterilisation. Long-lasting edge. Their rounded shape makes them comfortable to use.
Cutters marked for quick identification.



QUICK IDENTIFICATION: DIMENSION NOTED ON CUTTER



ASSORTMENT OF CUTTERS

Type	Ø des découpoirs	Ref.	Price
9 even fluted cutters	Diameter 20-100 mm.	150101	59,90
7 odd fluted cutters	Diameter 35-95 mm.	150102	52,80
8 even plain cutters	Diameter 30-100 mm.	150103	42,45
7 odd plain cutters	Diameter 35-95 mm.	150104	39,55



ROUND FLUTED CUTTER

Ø mm	Ref.	Price
20	150110	6,35
30	150111	6,80
35	150112	7,35
40	150113	7,40
45	150114	7,65
50	150115	7,50
55	150116	7,80
60	150117	8,35
65	150118	9,00
70	150119	9,75
75	150120	10,05
80	150121	10,20
85	150122	10,55
90	150123	11,05
95	150124	11,55
100	150125	11,85
110	150126	13,10
120	150127	14,00
130	150128	15,35

ROUND CUTTER

Ø mm	Ref.	Price
30	150151	4,45
35	150152	4,25
40	150153	4,35
45	150154	4,45
50	150155	4,80
55	150156	4,65
60	150157	5,15
65	150158	5,60
70	150159	5,75
75	150160	5,85
80	150161	6,10
85	150162	6,15
90	150163	6,20
95	150164	7,05
100	150165	8,20

MATFER HITCH EXOGLASS®

NEW

Gain in comfort and performance



PRODUCTIVITY GAIN
2 to 5 times faster depending on the size

PRACTICAL
Comfortable tool for efficient use

DISASSEMBLABLE
Easy to clean

CUSTOM-MADE
Hitch made to order using 3D printing

Cutter diameters from 20 to 100 mm. Matfer cutters made of Exoglass® composite material are supplied with the hitch.



PRODUCTS WITH THIS ICON ARE CONFIGURABLE.
SCAN THE QR REF..







STAR-SHAPED CUTTER

Use with Flexipan ref. 336214/336314 or Flexipan Inspiration ref. 337214.

Ø mm	Ref.	Price
74	150217	12,55





HEART-SHAPED CUTTER



L mm	l mm	Ref.	Price
47	44	150215	11,10



BOX OF DECORATION CUTTERS S

Exoglass® composite material. Monobloc mould, non-stick without welding or rolled rim, non-deformable. Rot-proof, suitable for sterilisation. Long-lasting edge. Their rounded shape makes them comfortable to use. Cutters marked for quick identification. Max. dimensions: 15 mm. Includes: 1 heart, 1 diamond, 1 spade, 1 coat of arms, 1 oval, 1 diamond, 1 droplet, 1 lily of the valley, 1 comma, and 1 crescent.

	Ref.	Price
Max. dimensions: 15 mm.	150512	70,85



BOX OF DECORATION CUTTERS L NO. 1

Exoglass® composite material. Monobloc mould, non-stick without welding or rolled rim, non-deformable. Rot-proof, suitable for sterilisation. Long-lasting edge. Their rounded shape makes them comfortable to use. Cutters marked for quick identification. Max. dimensions: 27 mm.

	Ref.	Price
Max. dimensions: 27 mm.	150513	40,25







SQUARE CUTTER

Caractéristiques	L mm	l mm	Ref.	Price
Suitable for Flexipan 336133/336058/336012.	40	40	150241	4,45
Suitable for Flexipan 336059/336120/336134/336184.	55	55	150244	4,65
Suitable for Flexipan 336013/336135/336152/336022.	70	70	150247	5,20





GINGERBREAD CUTTER

L mm	l mm	H mm	Ref.	Price
110	78	35	150216	7,50



OVAL FLUTED CUTTER

L mm	l mm	Ref.	Price
85	50	150208	20,00
100	60	150209	20,85
115	70	150210	23,35
130	80	150211	25,45

BOX OF 7 OVAL FLUTED CUTTERS

Caractéristiques	Ref.	Price
Diameter 40-130 mm.	150201	109,00

Made by MATFER BOURGEAT

High-quality Matfer stainless steel cutters



BOX OF 7 OVAL CUTTERS

7 stainless steel oval cutters. Lengths: 40, 55, 70, 85, 100, 115, and 130 mm.

Ref.	Price
150225	251,00



OVAL FLUTED CUTTER

Stainless steel oval fluted cutter. High resistance to distortion, durable. Bevelled edge effective in a single stTh.

L mm	Ref.	Price
160	150220	41,85



OVAL FLUTED CUTTER WITH HANDLE

Stainless steel round fluted cutter. High resistance to distortion, durable. Handle for greater ease of use.

Ø mm	Ref.	Price
130	150230	40,40
140	150231	40,60
150	150232	41,05



OVAL CUTTER

Stainless steel oval cutter. Bevelled edge.

L mm	l mm	Ref.	Price
85	30	150310	28,55



SQUARE FLUTED CUTTER

Stainless steel square fluted cutter. Very effective bevelled edge.

L mm	l mm	Ref.	Price
80	80	150312	34,10



ROUND CUTTER WITH HANDLE

Stainless steel round cutter. Speed and regularity for cutting large shapes: king"s cake, tart bases, etc. Very effective bevelled edge.

Ø mm	Ref.	Price
120	154054	23,65
130	154055	24,25
180	154060	32,05
220	154062	37,20



APPLE-SHAPED CUTTER

Stainless steel apple-shaped cutter. Bevelled edge.

L mm	l mm	Ref.	Price
120	110	150427	48,40



ROUND FLUTED BOUCHÉE/VOL AU VENT CUTTER

Stainless steel round fluted bouchée/vol au vent cutter. Very effective bevelled edge.

Ø mm	Ref.	Price
90	153005	97,00

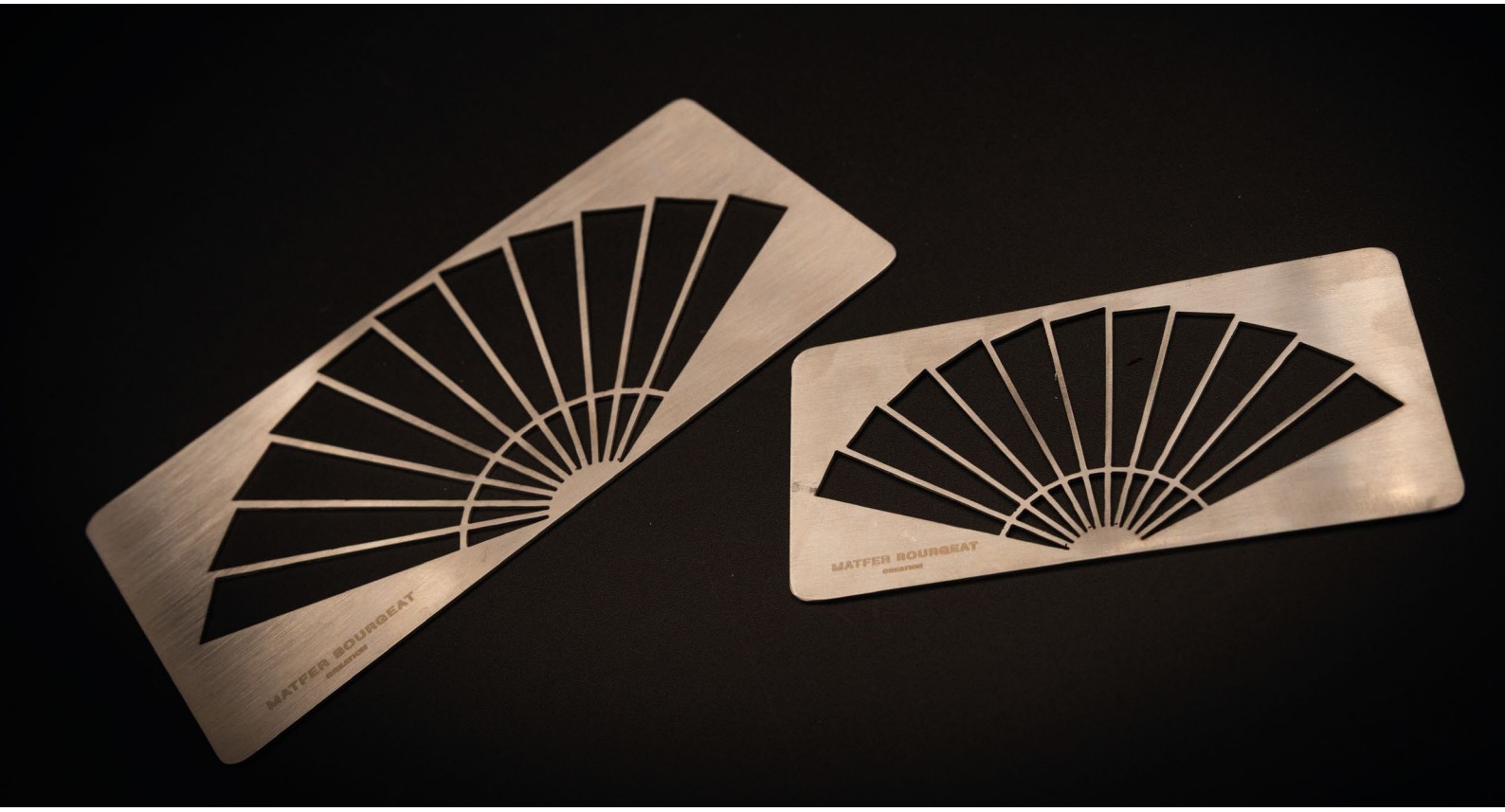
1
FAB ONE

From cooking equipment to baking utensils, the Matfer Bourgeat group handles the special requests of professionals through a 'FAB1' manufacturing unit, which only develops bespoke utensils. This centre is equipped with a variety of new technologies: rapid prototyping machines, such as SLS and FDM 3D printers, as well as water jet cutting, thermoforming, mini-injection presses, and 3D scanners.





ORIGINAL
CREATION



Kitchen and baking utensils



TURNOVER CUTTER WITH HANDLE

Stainless steel apple turnover cutter. Bevelled edge.

L mm	l mm	Ref.	Price
170	125	153006	69,35



SINGLE ST. JACQUES COCKLE-SHAPED CUTTER

Stainless steel Saint Jacques cockle shaped cutter. Very effective bevelled edge.

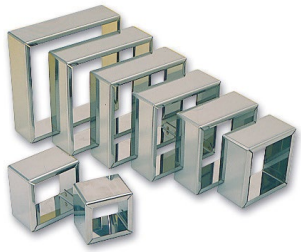
L mm	l mm	Ref.	Price
125	120	153012	81,60



DOUBLE SQUARE CUTTER

Stainless steel double square fluted cutter. Double-sided square. Suitable for square or seafood bites.

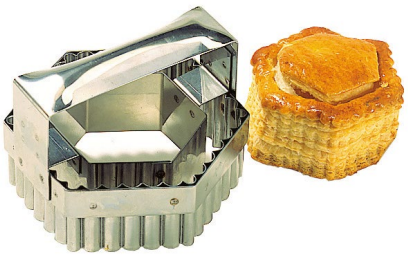
Type	L mm	l mm	Ref.	Price
without handle	85	85	153008	29,70
with handle	110	110	153009	70,10



SET OF 8 SQUARE CUTTERS

Stainless steel square cutter. With bevel. Dimensions: 40, 50, 60, 70, 80, 90, 100, and 110 mm.

Ref.	Price
150320	70,75



DOUBLE HEXAGON CUTTER

Stainless steel double hexagon cutter. Fluted outer cutter, smooth inner cutter. Has a reinforcement as well as a handle for fast and precise cutting. Ideal for cutting pies or vol-au-vents to fill in a single stTh.

L mm	Ref.	Price
90	153020	67,90



CUTTER FOR ECLAIR ICING

Stainless steel cutter for eclair icing. With reinforcement belt for greater resistance to distortion. Allows you to form chocolate, marzipan, or craquelin toppings to decorate your éclairs.

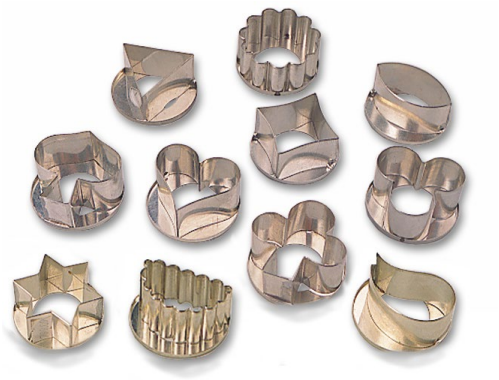
L mm	l mm	H mm	Ref.	Price
130	25	25	154152	36,15



TEARDROP-SHAPED CUTTER

Stainless steel. Bevelled edge. Addition to the "Cherry blossom" cutter Ref. 153213.

L mm	l mm	H mm	Th. mm	Ref.	Price
28	16	35	0,5	153214	11,95
36	16	35	0,5	153216	11,95



TEA OR BISCUIT CUTTERS

Stainless steel cutter. Ideal for cutting biscuits.
Bevelled edge.

Type	Ø mm	Ref.	Price
clover	50	150481	11,25
check	50	150482	11,25
heart	50	150483	11,80
stick	50	150484	11,25
daisy	50	150485	11,25
three circles	50	150487	11,25
oval pointy	50	150488	11,25
star	50	150489	11,25
teardrop	50	150495	11,20



BOX OF 6 BITE-SIZE SWEET CUTTERS

6 stainless steel shapes cutters for sweets.

Ref.	Price
150475	34,40



BOX OF 16 STAINLESS STEEL CUTTERS NUMBERS AND SIGNS

16 stainless steel digit and shape cutters. 10 digits 0-9 + various shapes.

Ref.	Price
150465	210,00



BOX OF 12 VOL-AU-VENT CUTTERS

Aluminium cutters. Numbered from 1 to 12. Diameters: 110, 120, 130, 150, 160, 170, 190, 200, 215, 225, 235, 250 mm.

Ref.	Price
154001	58,60



CHRISTMAS TREE-SHAPED CUTTER

Stainless steel Christmas tree-shaped cutter.

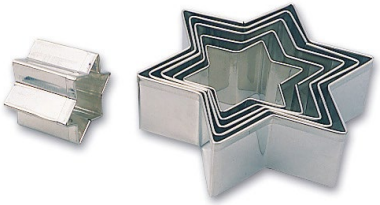
L mm	l mm	H mm	Ref.	Price
150	125	30	150451	13,70
200	153	30	150452	17,45



SET OF 3 SHOOTING STAR CUTTERS

3 tin shooting star cutters. Star 1: 87x35x20 mm. Star 2: 127x50x20 mm. Star 3: 167x75x20 mm.

Ref.	Price
150455	16,45

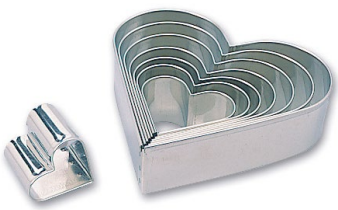


BOX OF 6 STAR CUTTERS

6 tin star cutters. 45-115 mm. Box diameter: 125 mm.

Ref.	Price
150458	52,40







BOX OF 8 HEART CUTTERS

8 tin heart cutters. 40-138 mm. Box diameter: 160 mm.

	Ref.	Price
	150456	58,75





CHERRY BLOSSOM CUTTER

Stainless steel. Bevelled edge. Reinforcement belt. Durable product for long use. Designed to make recipes from the Grand Livre de la Viennoiserie.

H mm	Ø mm	Th. mm	Ref.	Price
35	107	0,5	153213	55,75

DIGESTIVE CUTTER

Stainless steel. Bevelled edge. Reinforcement belt. Durable product for long use. Designed to make recipes from the Grand Livre de la Viennoiserie.

L mm	l mm	H mm	Th. mm	Ref.	Price
96	96	35	0,5	153201	45,95





SPIRAL CUTTER

Thick stainless steel. With a handle for easy handling. Durable product for long use. Designed to make recipes from the Grand Livre de la Viennoiserie.

H mm	Ø mm	Th. mm	Ref.	Price
60	195	1	153205	25,80
60	100	1	153206	19,35

SPOON-SHAPED CUTTER

Stainless steel. Bevelled edge. Reinforcement belt. Durable. Designed to make recipes from the Grand Livre de la Viennoiserie. For the design of the puff pastry spoons with tray 153203.

L mm	l mm	H mm	Th. mm	Ref.	Price
190	55	35	0,5	153204	43,20



EXOPAN TRAY TO MAKE SPOONS

L mm	l mm	H mm	Ref.	Price
570	174	61	153203	36,55





Fast and precise dough cutting directly on the baking trays

Ideal for shortbread, cookies, petit fours, bases, etc.

CUTTER SHEET, FLUTED CIRCLES

Sheet			Mould			
Type	L mm	l mm	Nbre	Ø mm	Ref.	Price
72 cutters Ø 45 mm	580	390	72	45	152001	38,70
20 cutters Ø 90 mm	580	390	20	90	152017	38,70



CUTTER SHEET, CLOVERS

Sheet		Mould			
L mm	l mm	Nbre	Ø mm	Ref.	Price
580	390	63	45	152003	38,70



CUTTER SHEET, 6-POINT STARS

Sheet		Mould			
L mm	l mm	Nbre	Ø mm	Ref.	Price
580	390	63	50	152002	38,70



CUTTER SHEET, TARTLETS

Sheet			Mould			
Type	L mm	l mm	Nbre	Ø mm	Ref.	Price
95 cutters Ø 38 mm	580	390	95	35	152009	38,70
53 cutters Ø 53 mm	580	390	53	53	152008	38,70



CUTTER SHEET, ROUNDED HEARTS

Sheet		Mould			
L mm	l mm	Nbre	Ø mm	Ref.	Price
580	390	95	48	152004	38,70



CUTTER SHEET, CRESCENTS

Sheet		Mould			
L mm	l mm	Nbre	L mm	Ref.	Price
580	390	78	48	152011	39,35



CUTTER SHEET, CHRISTMAS TREES AND SHOOTING STARS

Sheet		Mould			
L mm	l mm	Nbre	L mm	Ref.	Price
580	390	50	66/80	152006	38,70





Robust and high heat resistance for smooth and easy movement



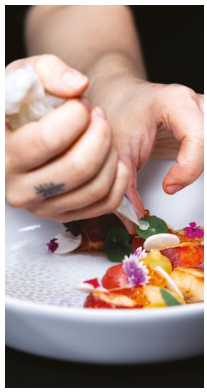
-20°C +100°C

COMFORT PIPING BAG

Superior quality piping bags. Velvet-touch outer coating for a non-slip grip even with wet or greasy hands. Smooth inner coating with opening. Easy to fill because the product slides easily without forcing. Very robust 4-layer film, withstands high temperatures (maximum 100°C). Handling comfort thanks to rimless welding. Sterile and hygienic.

Type	L mm	l mm	Th. mm	Ref.	Price
100 bags M	460	260	0,08	165009	24,50
100 bags XL	590	280	0,08	165007	31,00
10 bags XL	590	280	0,08	165010	4,90





+70°C

ROLL OF 100 PIPING BAGS

Disposable clear high density polyethylene bags. Dispensing roll of 100 bags.

L mm	l mm	Th. mm	Ref.	Price
530	260	0,07	165018	18,35



MADE IN FRANCE

DISPOSABLE PIPING BAG WALL DISPENSER

Stainless steel wall dispenser. Accepts and protects dispenser ref 165016. Comes with the screws and wall plugs required to fasten to.

L mm	l mm	H mm	Ref.	Price
540	380	38	165006	49,20



+70°C

BOX OF 100 DISPOSABLE PIPING BAGS

Disposable clear polyethylene bags. Dispenser for 100 bags.

L mm	l mm	Th. mm	Ref.	Price
510	300	0,07	165016	22,75



MATFER FLEXIBLE PIPING BAG

Nylon. Durable and waterproof bags. With adjustable tip. Recommended maximum temperature: 70°C. Reusable and washable. Dishwasher not recommended.

L mm	Ref.	Price
300	160112	5,00
350	160113	5,75
400	160114	6,40
450	160115	7,35
500	160116	8,45
600	160117	10,80



EXPORT PIPING BAG

Plastic-coated and bound fabric. Durable and waterproof bags. With adjustable tip. Recommended maximum temperature: 90°C. Reusable and washable. Dishwasher not recommended.

L mm	Ref.	Price
310	160202	8,45
340	160203	9,05
400	160204	11,10
460	160205	12,80
500	160206	13,90
600	160208	18,70
700	160210	23,90



MADE IN FRANCE

IMPER MATFER PIPING BAG

Welded nylon. Extra-flexible and waterproof bags. With adjustable tip. Recommended maximum temperature: 70°C. Reusable and washable. Dishwasher not recommended.

L mm	Ref.	Price
250	161002	6,00
300	161003	6,35
350	161004	7,25
400	161005	8,95
450	161006	10,00
500	161007	12,35
600	161008	16,00



IMPERFLEX PIPING BAG

Very strong and flexible polyurethane. No added sealed seam for greater comfort of use. The interior surface is smooth for better product glide and easier cleaning. Outer surface for better grip. Reusable and washable.

L mm	Ref.	Price
400	161205	9,10
450	161206	9,45
500	161207	10,45
600	161208	12,10





HOLDER FOR PIPING BAGS

Polypropylene holder. Designed to put the bag down during work and/or to fill it. Avoids food waste and tip soiling. Copolyester tips are unsuitable for this support. Warning. The product only includes the stand. With 8 holes for nozzle storage.

H mm	Ø mm	Ref.	Price
230	195	169001	13,95

PACK OF 3 CLIPS TO CLOSE BAGS AND PIPING BAGS

3 polypropylene clips. Allows to seal bags or filled piping bags while waiting for use. Prevents food waste. 3 assorted colours.

L mm	L totale mm	Ref.	Price
140	140	169003	7,00

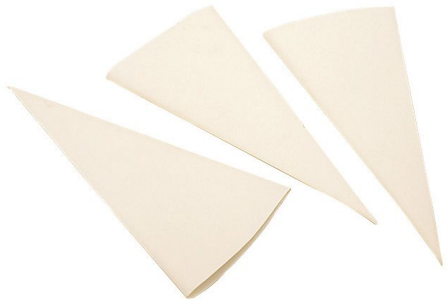




WRITING ICING BAG AND PIPING TIP

Greaseproof paper pre-cut to form a cone. Allows you to write on cakes with royal icing or chocolate. 10 bundles of 25 cones.

L mm	l mm	Ref.	Price
320	200	421802	34,45



PACK OF 5 FABRIC PIPING BAGS

5 writing icing bags in durable waterproof coated fabric. Cost effective: washable in boiling water and reusable.

L mm	Ref.	Price
200	421813	23,10



WRITING ICING BAG WITH PIPING TIP

Roll of polypropylene (PP) bags and tips with polyethylene (PE) cap. For fine writing on cakes. Ready to use, without folding. 0.5 mm piping tip for regular writing.

Type	L mm	l mm	Ref.	Price
50 cones	215	115	421805	17,95
10 cones	215	115	421806	6,30



WALL-MOUNTED DRYING RACK FOR PIPING BAGS AND TIPS

Dryer with plastic-coated wire. Specially designed for professional piping bags and tips. Capacity: 4 bags and 31 decorating tips.

L mm	l mm	L totale mm	Ref.	Price
500	500	500	169002	67,80

Made by MATFER BOURGEAT



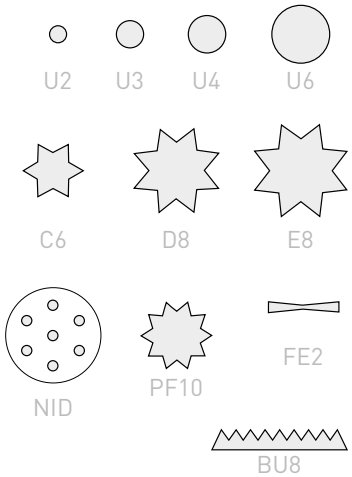
© Rina Nurra-Ferrandi Pâtisserie

Très grande gamme avec plus de 60 modèles indéformables et incassables
Can be used on all types of bags and easy to use.
Clear to detect air bubbles.
Monobloc, easy to clean. Meet hygiene requirements.
Sealed and hygienic assembly.









BOX OF 10 INTERCHANGEABLE PIPING TIPS

10 interchangeable copolyester tips and 2 waterproof bases with adjustable tips. Instant tip change on a filled bag.

Type	Ref.	Price
Tips: 3 open star (E8, D8, and C6), 3 plain (U6, U4, and U2), 1 yule log piping tip BU8, 1 vermicelli nozzle , 1 petit four piping tip PF10, and 1 leaf piping tip No. 2, as well as 2 waterproof bases, with adjustable tip.	166010	51,75

INTERCHANGEABLE PIPING TIP

Allows you to change the decorating tip and therefore the decoration while the bag is filled. Suitable for use with automatic funnel.

Type	Ref.	Price
pack of 2 bases	167300	7,45





BOX OF 6 ROUND PIPING TIPS

6 copolyester plain piping tips.

Type	Ref.	Price
Plain piping tips U4, U5, U6, U8, U10, and U12.	166006	21,35



BOX OF 6 OPEN STAR PIPING TIPS

6 copolyester open star piping tips.

	Ref.	Price
Open star piping tips: C8, D8, E8, F8, C6, and D6.	166007	21,40



BOX OF 6 PIPING TIPS

6 copolyester piping tips.

	Ref.	Price
Pastry piping tips: PF10, PF16, VERMICELI, BU6, BU8, and STH.	166008	29,05



BOX OF 12 PASTRY CHEF"S CHOICE PIPING TIPS

12 copolyester "pastry-chefs" choice" piping tips.

	Ref.	Price
4 plain piping tips (U2, U4, U6, and U9), 4 open star piping tips (B8, C6, D4, and D8), and 2 pastry piping tips (PF10 and PF12), 1 leaf piping tip FE2, and 1 yule log piping tip 8 teeth.	166001	43,90



BOX OF 24 PASTRY CHEF"S CHOICE PIPING TIPS

24 copolyester "pastry-chefs" choice" piping tips.

	Ref.	Price
Tips: 12 plain piping tips (U1 to U12), 10 open star piping tips (A6, A8, B6, B8, C6, C8, D6, D8, E5, and E8), 1 leaf piping tip FE2, and 1 yule log piping tip 8 teeth.	166003	63,15



BOX OF 12 STUDENT"S CHOICE PIPING TIPS

12 copolyester "students" choice" piping tips.

	Ref.	Price
5 plain piping tips (U2, U6, U8, U10, and U12), 5 open star piping tips (A8, B8, C8, E4, and F8), 1 leaf piping tip FE2, 1 yule log piping tip 8 teeth, and 1 waterproof piping bag 35 cm.	166002	49,95



BOX OF 12 EXPORT PIPING TIPS

12 copolyester "export" piping tips.

	Ref.	Price
6 plain piping tips (U3, U5, U7, U9, U11, and U13), 6 open star piping tips (C6, C7, D8, E7, F7, and F8).	166004	44,90









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PLAIN PIPING TIP

2 copolyester plain piping tips.

Type	Ø mm	Ref.	Price
pack of 2 tips U1	1,5	167101	7,40
pack of 2 tips U3	4	167103	7,40
pack of 2 tips U4	5,5	167104	7,40
pack of 2 tips U5	7	167105	7,40
pack of 2 tips U6	8,5	167106	7,40
pack of 2 tips U7	10	167107	7,40
pack of 2 tips U8	11	167108	7,40
pack of 2 tips U9	12	167109	7,40
pack of 2 tips U10	13	167110	7,40
pack of 2 tips U11	14	167111	7,40
pack of 2 tips U12	15	167112	7,40
pack of 2 tips U13	16	167113	7,40
pack of 2 tips U14	18	167114	7,40
pack of 2 tips U15	20	167115	7,40
pack of 2 tips U16	22	167116	7,40

CLOSED STAR TIPS, 3-8 TEETH

2 copolyester open star piping tips.

Type	Ref.	Price
pack of 2 tips A6 teeth	167013	7,40
pack of 2 tips A7 teeth	167014	7,40
pack of 2 tips A8 teeth	167015	7,40
pack of 2 tips B6 teeth	167023	7,40
pack of 2 tips B8 teeth	167025	7,40
pack of 2 tips C5 teeth	167032	7,40
pack of 2 tips C6 teeth	167033	8,00
pack of 2 tips C7 teeth	167034	7,40
pack of 2 tips C8 teeth	167035	7,40
pack of 2 tips D4 teeth	167041	7,40
pack of 2 tips D5 teeth	167042	7,40
pack of 2 tips D6 teeth	167043	7,40
pack of 2 tips D7 teeth	167044	7,40
pack of 2 tips D8 teeth	167045	7,40
pack of 2 tips E7 teeth	167054	7,40
pack of 2 tips E8 teeth	167055	7,40
pack of 2 tips F4 teeth	167061	7,40
pack of 2 tips F5 teeth	167062	7,40
pack of 2 tips F6 teeth	167063	7,40
pack of 2 tips F7 teeth	167064	7,40
pack of 2 tips F8 teeth	167065	7,40





PETIT FOUR OPEN START PIPING TIP

2 copolyester petit four piping tips.

Type	Ref.	Price
pack of 2 tips PF 10 teeth	167080	7,40
pack of 2 tips PF 12 teeth	167082	7,40
pack of 2 tips PF 14 teeth	167084	7,40
pack of 2 tips PF 16 teeth	167086	7,40
pack of 2 tips PF 18 teeth	167088	7,40





ROSE PIPING TIP

2 straight copolyester rose petal piping tips.

Type	L mm	l mm	Ref.	Price
pack of 2 tips RD6 - Straight No. 6	13	1	167140	13,95





SAINT-HONORÉ PIPING TIP

2 copolyester scalloped saint honoré piping tips.

Type	Ø mm	Ref.	Price
pack of 2 tips small	10	167141	10,45
pack of 2 tips large	14	167142	10,45





NEST PIPING TIP

2 copolyester vermicelli piping tips.
Flat tip Ø 14 mm, drilled with 7 Ø 1.5 mm holes.

Type	Ø mm	Ref.	Price
pack of 2 tips	14	167170	16,60





LEAF PIPING TIP

2 copolyester leaf piping tips.

Type	L mm	l mm	Ref.	Price
pack of 2 tips FE2	7	0	167130	10,10





LONG PIPING TIP TO FILL VERRINES

Copolyester verrine nozzle.

L mm	Ø mm	Ref.	Price
105	10	167180	18,50





RIBBON PIPING TIP 1 AND 5 MM

2 copolyester ribbon piping tips.

Type	l mm	Ref.	Price
pack of 2 tips RU1 + RU5	30	167175	15,95



PACK OF 6 TIPS

Copolyester. Set of 6 tips. 1 open star piping tip, model PF 16. 1 Saint honoré piping tip ø 10 mm. 1 Saint honoré piping tip ø 14 mm. 1 vermicelli piping tip: flat end ø 14 mm, drilled with 7 holes ø 1.5 mm. 1 ribbon tip width 30 mm, thickness 1.5 mm. Packaging in blibox with full colour label.

L mm	l mm	H mm	Ref.	Price
195	85	30	166012	32,75





SULTAN RING PIPING TIP

Copolyester "Sultan" ring piping tip.

Type	Ref.	Price
protruding ring	166160	25,40
level ring	166161	25,40





PIPING TIP CLEANING BRUSH

To clean decorating tips and all conical shapes.

L mm	Ø mm	Ref.	Price
170	20	710214	8,05

PIPING TIP STORAGE CABINET

For storing polycarbonate or stainless steel decorating tips.

L mm	l mm	H mm	Ref.	Price
330	250	85	167900	173,00







MONOBLOC, WITHOUT ROLLED RIMS. PERFECT HYGIENE.



OPEN STAR PIPING TIP

2 stainless steel open star piping tips.

Type	Ø mm	Ref.	Price
pack of 2 tips A5 teeth	3	167702	8,60
pack of 2 tips A6 teeth	3	167703	8,60
pack of 2 tips A7 teeth	3,5	167704	8,60
pack of 2 tips A8 teeth	5	167705	8,60
pack of 2 tips B5 teeth	5	167712	8,60
pack of 2 tips B6 teeth	5	167713	8,60
pack of 2 tips B7 teeth	6	167714	8,60
pack of 2 tips B8 teeth	7	167715	8,60
pack of 2 tips C3 teeth	7	167722	8,60
pack of 2 tips C4 teeth	7	167723	8,60
pack of 2 tips C7 teeth	7	167724	8,60
pack of 2 tips C8 teeth	9	167725	8,60
pack of 2 tips D5 teeth	11	167732	8,60
pack of 2 tips D6 teeth	11	167733	8,60
pack of 2 tips D7 teeth	11	167734	8,60
pack of 2 tips D8 teeth	11	167735	8,60
pack of 2 tips E5 teeth	13	167742	8,60
pack of 2 tips E6 teeth	13	167743	8,60
pack of 2 tips E7 teeth	13	167744	8,60
pack of 2 tips E8 teeth	13	167745	8,60
pack of 2 tips F5 teeth	18	167752	8,60
pack of 2 tips F6 teeth	18	167753	8,60
pack of 2 tips F7 teeth	18	167754	8,60
pack of 2 tips F8 teeth	18	167755	8,60



FILLING PIPING TIP

3 stainless steel filling nozzles.

Type	Ref.	Price
pack of 3 tips D4 D6 D8	167532	18,05

PLAIN PIPING TIP

2 stainless steel plain piping tips.

Type	Ø mm	Ref.	Price
pack of 2 tips	0,6	167500	7,70
pack of 2 tips	0,9	167501	7,70
pack of 2 tips U2	2	167502	7,70
pack of 2 tips U3	3	167503	7,70
pack of 2 tips U4	4	167504	7,70
pack of 2 tips U5	5	167505	7,70
pack of 2 tips U6	6	167506	7,70
pack of 2 tips U7	7	167507	7,70
pack of 2 tips U8	8	167508	7,70
pack of 2 tips U9	9	167509	7,70
pack of 2 tips U10	10	167510	7,70
pack of 2 tips U11	11	167511	7,70
pack of 2 tips U12	12	167512	7,70
pack of 2 tips U13	13	167513	7,70
pack of 2 tips U14	14	167514	7,70
pack of 2 tips U15	15	167515	7,70
pack of 2 tips U16	16	167516	7,70
pack of 2 tips U17	17	167517	7,70
pack of 2 tips U18	18	167518	7,70
pack of 2 tips U19	20	167520	7,70





SAINT-HONORÉ PIPING TIP

2 stainless steel saint honoré piping tips.

L mm	Ø mm	Ref.	Price
20	14	167542	9,00



VERMICELLI PIPING TIP

Set of 2 stainless steel piping tips.

Type	H mm	Ø mm	Ref.	Price
holes 1.5 mm	40	13	167550	10,20
holes 3 mm	37	20	167551	10,20





PETIT FOUR PIPING TIP

2 stainless steel petit four piping tips.

Type	Ref.	Price
pack of 2 tips PF10 teeth	167762	8,60
pack of 2 tips PF12 teeth	167763	8,60
pack of 2 tips PF14 teeth	167764	8,60
pack of 2 tips PF16 teeth	167765	8,60
pack of 2 tips PF18 teeth	167766	8,60





BOX OF OPEN STAR PIPING TIPS

Stainless steel open star piping tips.

Type	Ref.	Price
12 piping tips A8 B 6-8 C 6-8 D6-8 E 6-8 F 6-7-8	166700	44,00
6 piping tips / A8, B8, C8, D8, E8, F8	166701	24,80





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BOX OF ROUND PIPING TIPS

Stainless steel plain piping tips.

Type	Ref.	Price
12 piping tips Ø 4-15 mm	166500	39,30
6 piping tips / U14, U12, U8, U6, U4, U2	166501	21,70



SULTAN RING PIPING TIP

Stainless steel piping tips. Fine and precise decoration. Meets hygiene requirements. Suitable for all types of bag.

Type	H mm	Ø mm	Ref.	Price
low ring	57	30,4	167555	21,10





PIPING TIP ADAPTER

Plastic tip adaptor. For stainless steel piping tips. Suitable for all types of bag.

Ref.	Price
431501	3,30



BOX OF 26 FINE DECORATING PIPING TIPS

26 monobloc stainless steel piping tips. Models: 3 plain piping tips (U2, U3, and U6), 4 open star piping tips (5, 7, 8 and 13), 1 basketweave tip (20R), 1 ribbon tip (32R), 3 rope tube tips (42, 43, and 44), 3 leaf tips (50, 51, and 53) and 3 petal tips (55, 57R, and 58R).

Ref.	Price
431498	26,20





BRUSH WITH NATURAL BRISTLES AND WOODEN HANDLE

Pure pig bristles for stiff bristles. Tin ferrule. White wood handle. Food contact approved.

Type	L mm	l mm	Ref.	Price
bristle length 50 mm	200	20	116031	4,55
bristle length 50 mm	200	25	116032	4,95
bristle length 50 mm	200	30	116033	5,30
bristle length 50 mm	200	35	116034	5,45
bristle length 50 mm	200	40	116035	6,00
bristle length 50 mm	200	45	116036	7,95
bristle length 50 mm	200	50	116037	8,50
bristle length 60 mm	200	30	116041	5,40
bristle length 60 mm	200	40	116043	6,80
bristle length 60 mm	200	50	116045	9,80

To limit the loss of bristles, always soak the tip in clear water for 1 hour before using for the first time.



BRUSH WITH NATURAL BRISTLES AND COMPOSITE HANDLE

Pure pig bristles for stiff bristles (untreated). Quality approved for food contact. Composite material handle and ferrule. Bristle length: 60 mm. Unbreakable set.

L mm	l mm	Ref.	Price
240	25	116011	5,85
250	30	116012	6,05
255	35	116013	6,80
260	40	116014	7,10
265	45	116015	8,35
275	50	116016	8,85
275	60	116017	11,35
275	70	116018	13,00



ROUND BASTING BRUSH

Pure pig bristles for stiff bristles (untreated). Quality approved for food contact. Composite material handle and ferrule. Bristle length: 60 mm. Unbreakable set.

L mm	Ø mm	Ref.	Price
210	15	116020	12,15



BRUSH WITH POLYAMIDE BRISTLES AND COMPOSITE HANDLE

Synthetic fibre bristles. Quality approved for food contact. Composite material handle and ferrule. Bristle length: 50 mm.

L mm	l mm	Ref.	Price
240	30	116002	6,85
250	40	116004	7,65
265	50	116006	9,45
265	60	116008	11,50
265	70	116009	13,35



FLAT SPATULA WITH ERGONOMIC HANDLE

Flexible stainless steel blade. Overmoulded polypropylene handle. No space between the blade and the handle and no food residue can slip between the two. Ideal for spreading icing, smoothing mousse, removing and placing items on the plate. Hygienic and sterilisable spatula.

L mm	L useful mm	l mm	Cdt	Ref.	Price
280	150	30	1	112649	10,55
330	210	32	1	112650	13,60
380	250	40	1	112652	15,50
430	300	45	1	112654	18,60
480	350	45	1	112656	18,70



FLAT SPATULA WITH STANDARD HANDLE

Flexible stainless steel blade. Overmoulded polypropylene handle. No space between the blade and the handle and no food residue can slip between the two. Ideal for spreading icing, smoothing mousse, removing and placing items on the plate. Hygienic and sterilisable spatula.

L mm	L useful mm	l mm	Cdt	Ref.	Price
240	120	22	1	112611	12,00
260	150	22	1	112612	15,05
300	180	34	1	112613	15,50
320	200	34	1	112614	17,40
350	240	39	1	112615	19,25



BENT SPATULA WITH ERGONOMIC HANDLE

Flexible stainless steel blade. Overmoulded polypropylene handle. No space between the blade and the handle and no food residue can slip between the two. Ideal for spreading icing, smoothing the edges of desserts. Hygienic and sterilisable spatula.

L mm	L useful mm	l mm	Cdt	Ref.	Price
325	170	30	1	112670	12,65
370	205	39	1	112672	16,65
420	260	45	1	112674	19,70
470	313	51	1	112676	23,95



EXOGLASS® BENT SPATULA

Monobloc Exoglass® composite material. Flexible scraper, ergonomic handle. Recyclable material. Perfect smoothing of dessert edges thanks to the right angle. Hygienic and sterilisable spatula.

L mm	L useful mm	l mm	Cdt	Ref.	Price
330	200	40	1	112688	15,25
380	250	40	1	112687	16,20
430	300	40	1	112686	17,15



BENT SPATULA WITH STANDARD HANDLE

Flexible stainless steel blade. Overmoulded polypropylene handle. No space between the blade and the handle and no food residue can slip between the two. Ideal for spreading icing, smoothing the edges of desserts. Hygienic and sterilisable spatula.

L mm	L useful mm	l mm	Cdt	Ref.	Price
300	150	40	1	112632	30,75
350	190	40	1	112633	39,10
400	240	40	1	112634	44,55



MATFER TRIANGULAR SPATULA

Scraper with stainless steel blade and overmoulded black polypropylene handle. Ideal for scraping your cooking plates or baking trays. Rigid blade with bevelled edge. Scraper comes on a plastic card.

L mm	L useful mm	l mm	Ref.	Price
245	245	80	112721	7,90
245	245	100	112722	12,80

MADE IN FRANCE



Designed in stainless steel. Adjustable scraper for spreading chocolate and cookies evenly, easily, and precisely. Thickness adjustable from 1 to 18 mm. Maximum spreading width is 40 cm. Sturdy and durable device.

L mm	l mm	H mm	W g	Ref.	Price
500	180	60	985	421718	113,00





FOR UNIFORM AND METICULOUS BISCUIT DECORATION



MADE IN FRANCE

BOX OF 3 CHOCOLATE COMBS

3 Exoglass combs. For your safety, it is recommended to wear cut-resistant gloves. Comb spacing: 3, 5, 10 mm.

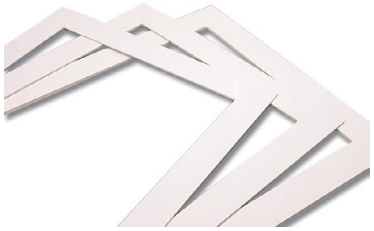
Ref.	Price
421708	75,55

DECORATING COMBS, STRIPES

Soft plastic comb with white polypropylene holder. Reversible with a different pattern on either side. Thick and very robust holder. Pattern: special stripes. Teeth H: 2 mm.

L mm	Ref.	Price
340	421736	34,75
690	421706	67,35





PRODUCTS WITH THIS ICON ARE CONFIGURABLE. SCAN THE QR REF..

BISCUIT FRAME

White polystyrene biscuit frames. Facilitates the spreading of decoration with a comb or spatula. Ensures the regularity of the cake thickness.

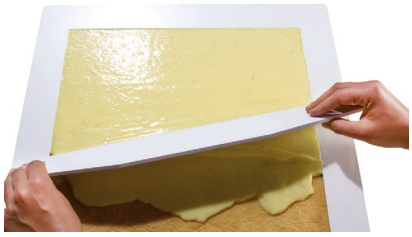
L mm	l mm	Th. mm	Ref.	Price
570	370	3	421713	32,00
570	370	4	421714	37,00
570	370	5	421715	43,00

DECORATING COMBS, THIN STRIPES

Soft plastic comb with white polypropylene holder. Reversible with a different pattern on either side. Thick and very robust holder. Pattern: fine stripes. Teeth H: 2 mm.

L mm	Ref.	Price
340	421735	34,75
690	421705	67,35





CHARLOTTE DECORATING COMB

Polypropylene charlotte comb. 2 different toothings: 1 large straight toothing, 1 rounded toothing. Teeth height: 10 mm.

L mm	Ref.	Price
690	421709	67,35

LEVELLING RULER

High-quality white polystyrene levelling ruler. To smooth products spread out in frames or confectionery rulers.

L mm	l mm	Ref.	Price
550	80	421716	13,85





Made by MATFER BOURGEAT

DECORATING COMB

Very durable polyamide. Two toothings with different spacings: 5 and 10 mm. Allows you to create patterns easily.

Type	L mm	l mm	W g	Ref.	Price
2 sides	110	75	130	112839	5,35
3 sides	93	93	80	112841	3,75



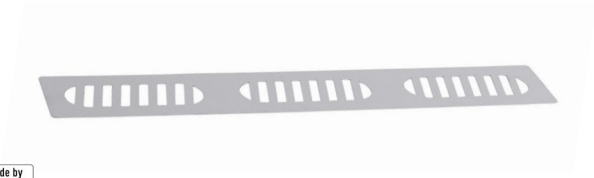


Made by MATFER BOURGEAT

SPIRAL STENCIL

Stainless steel. Fitted with a Bakelite handle for easy handling. Line thickness: 2.5 mm. Designed to make recipes from the Grand Livre de la Viennoiserie.

H mm	Ø mm	Ref.	Price
63	110	153209	23,25



Made by MATFER BOURGEAT

OBLONG STENCIL

Stainless steel. Fitted with a stud bolt for easy handling.

Type	L mm	l mm	Ref.	Price
1 cavity	145	45	153211	13,35
3 cavities	550	85	153212	25,95



STAINLESS STEEL SIEVE

Stainless steel sieve. Robust. Suitable for sieving in kitchens. Higher mesh number indicates finer mesh, for finer sieving.

Mesh size mm	Ø mm	Ref.	Price
0.64	215	115092	34,35
1.28	220	115082	36,50
1.28	250	115083	40,55
1.28	300	115084	44,70
1.28	400	115085	68,75



STAINLESS STEEL SIEVE

Stainless steel sieve. Robust. Suitable for sieving in kitchens. Higher mesh number indicates finer mesh, for finer sieving.

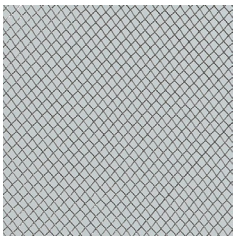
Mesh size mm	Ø mm	Ref.	Price
0.80	260	115071	33,20

PACK OF 3 SIEVES

3 stainless steel flour sieves. Mesh size 0.8 mm. Set of 3 diameters: 175, 205, and 255 mm. Higher mesh number indicates finer mesh, for finer sieving.

Mesh size mm	H mm	Ref.	Price
0.80	42	115020	41,80





FLOUR SIEVE

Flour sieve with plastic body and stainless steel mesh. Higher mesh number indicates finer mesh, for finer sieving.

Type	Mesh size mm	Ø mm	Ref.	Price
Mesh no. 8	2.80	300	115051	58,05
Mesh no. 12	1.80	300	115052	58,05
Mesh no. 18	1.20	300	115053	58,05
Mesh no. 24	0.85	300	115054	58,05

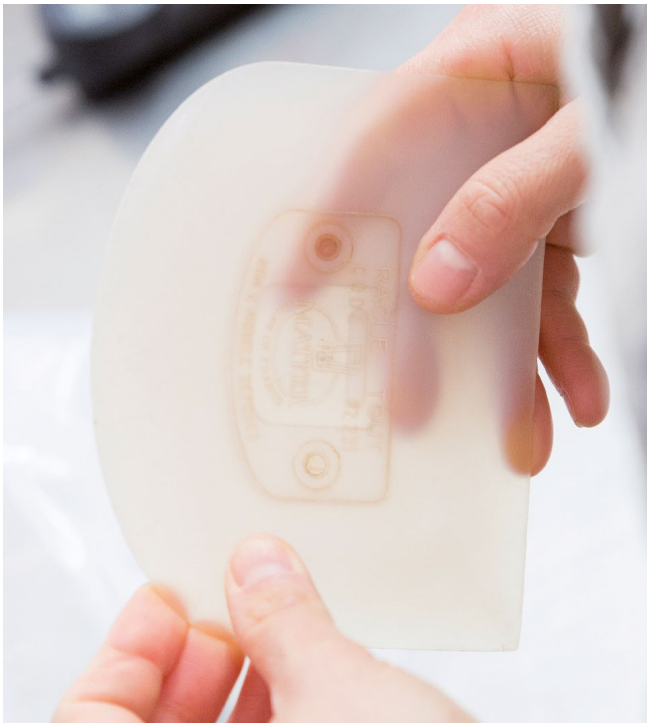




STAINLESS STEEL SIEVE WITH INTERCHANGEABLE BOTTOM

Stainless steel sieve.
Comes with 4 interchangeable bottoms with 3, 2, 1, and 0.75 mm meshes. Higher mesh number indicates finer mesh, for finer sieving.

H mm	Ø mm	Ref.	Price
60	210	115015	31,80
68	260	115017	41,85





POLYAMIDE = EXCEPTIONAL STRENGTH AND DURABILITY

MATFER SCRAPER

Very durable polyamide. Ideal for scraping containers without leaving marks. Impeccable hygiene.

L mm	l mm	Ref.	Price
120	95	112840	5,35



SILVEO FLEXIBLE SCRAPER SPATULA

Wide Exoglass® composite material handle. Flexible silicone scraper, rounded. Handle length: 159 mm. Handle temperature resistance: 220°C. To scrape containers of all shapes. Smooth without scratching, ice cream mould liners.

L mm	l mm	Ref.	Price
215	120	114005	20,90



ELVEA SCRAPER

Exoglass® composite material handle. Elastomer tab. Ideal for scraping containers without leaving marks. Zero loss because the scraper allows you to scrape perfectly and easily. Dishwasher safe, anti-corrosion. Impeccable hygiene. Can be sterilised.

L mm	l mm	Ref.	Price
120	70	112845	14,65

DOUGH SCRAPER

soft pebd. Bevelled edge to cleanly scrape the sides of basins. Flexible to facilitate piping bag filling.

L mm	l mm	Th. mm	Ref.	Price
152	113	1,8	112838	3,65

SCRAPER

Very durable rigid polyamide. Large, scooping up a lot of food.

Type	Th. mm	W g	Ref.	Price
unit	1,9	510	112852	5,50
pack of 6	1,9	510	112952	32,00



SCRAPER

Thick silicone. Perfect for scraping chocolate trays on exit from the coating machine. Ideal for baking and for scraping containers.

L mm	l mm	H mm	Ref.	Price
180	100	10	114006	24,45

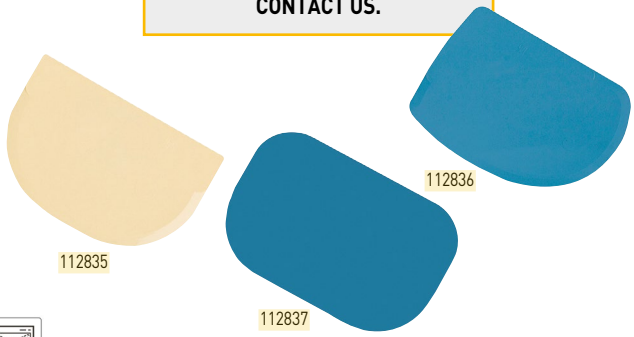


PACK OF 4 SCRAPERS AND 1 COMB

Polypropylene. Exceptional strength and durability. Ideal for scraping containers without leaving marks. Zero loss because the scraper allows you to scrape perfectly and easily. For bakeries, in various shapes to adapt to all uses and all shapes of container. Impeccable hygiene.

L mm	l mm	Ref.	Price
110	90	112850	8,00

POSSIBILITY OF STAMPING SCRAPERS WITH YOUR LOGO. CONTACT US.



SCRAPER

Polypropylene. Exceptional strength and durability. Ideal for scraping containers without leaving marks. Zero loss because the scraper allows you to scrape perfectly and easily. Impeccable hygiene.

Type	L mm	l mm	Ref.	Price
beige	113	75	112835	1,30
blue	128	90	112836	3,75
blue	148	99	112837	3,35





140005



140006



WOODEN ROLLING PIN

Type	L mm	Ø mm	Ref.	Price
acacia	500	50	140006	23,35
boxwood	500	50	140007	29,10
beechwood special tool case	420	45	140004	7,50
beechwood	500	45	140005	8,15

BEECHWOOD ROLLING PIN WITH HANDLES

Beechwood rolling pin and stainless steel frame. Handles on ball bearings. Very robust manufacture for intensive use.

L mm	L useful mm	Ø mm	Ref.	Price
580	300	80	140122	74,50
630	350	80	140124	80,05
680	400	80	140126	89,70





MONOBLOC ROLLING PIN

Plain model, monobloc without handle in polyethylene. Compliant with health and safety standards. Washable.

L mm	Ø mm	Ref.	Price
430	43	140016	32,80
500	48	140018	36,95





ADJUSTABLE ROLLING PIN

PVC rolling pin. Allows to spread the dough in an even thickness. Comes with 11 sets of rollers (thickness 2, 2.5, 3, 3.5, 4, 5, 6, 7, 8, 9, and 10 mm). Interchangeable polystyrene rollers.

Type	L mm	Ø mm	Ref.	Price
complete rolling pin	520		140030	198,00
set of end pieces 2 mm		2	140032	4,80
set of end pieces 3 mm		3	140033	4,80
set of end pieces 4 mm		4	140034	4,80
set of end pieces 5 mm		5	140035	4,80



ALUMINIUM ROLLING PIN WITH HANDLES

Aluminium roll. 2 rotating handles on bearings.

L mm	L useful mm	Ø mm	Ref.	Price
600	380	90	140028	108,00





CROISSANT CUTTER

Bevelled stainless steel cutting parts. To quickly and easily cut perfectly regular croissants. Ergonomic handles. Triangle dimensions: 210x97 mm.

L mm	l mm	Ref.	Price
480	100	141002	120,00

MINI-CROISSANT CUTTER

Bevelled stainless steel cutting parts. To quickly and easily cut perfectly regular mini-croissants. Ergonomic plastic handles.

L mm	l mm	Ref.	Price
360	80	141004	47,10

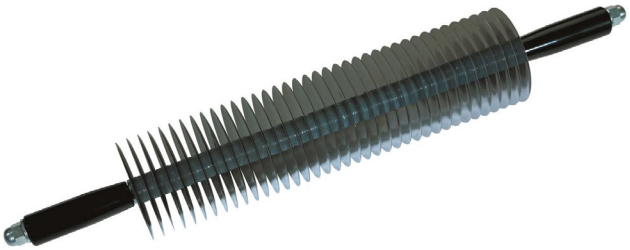




MULTICOUPE EXTENDIBLE STRIP CUTTER

Allows you to simultaneously cut several regular strips from 10 to 120 mm. Includes several rods fitted with cutting wheels.

Type	Nbre. bandes	Ø mm	Ref.	Price
5 plain wheels	4 strips.	55	141010	65,40
7 plain wheels	6 strips.	55	141012	83,00
5 fluted dough wheels	4 strips.	55	141013	84,20



Made by MATFER BOURGEAT

STRIP CUTTER

Strip cutter for grilled tarts. Removable rod, Bakelite handles. Spacing between 2 discs: 10 mm. 38 stainless steel blades.

L mm	Ø mm	Ref.	Price
510	96	141006	452,00



FLUTED DOUGH WHEEL

Stainless steel. Black plastic handle. Allows you to easily and precisely cut your dough thanks to this fluted wheel.

L mm	Ø mm	Ref.	Price
183	60	141029	9,10



POM ROLLERS

Polyoxymethylene. Ergonomic handle for excellent grip. After the passing the dough through, stretch it to obtain lozenges of the desired width.

Type	L mm	l mm	Ref.	Price
lozenges	205	100	141110	12,70
cocktail stick	205	110	141120	12,60









LATTICE PIE TOP CUTTER

Stainless steel blades. Polypropylene handle. Ergonomic handle for excellent grip. After rolling out the dough, stretch it to obtain a perfectly regular "trellis". Width between 2 wheels: 6 mm.

L mm	Ref.	Price
125	141105	86,95

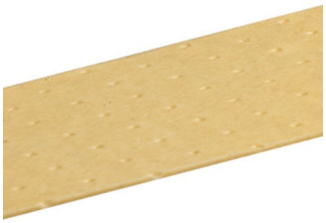




ROLLER DOCKER

Polyamide rolling pin. Polypropylene handle. Ergonomic handle for excellent grip. Convenient because large width to quickly and regularly prick.

L mm	Ref.	Price
200	141116	76,85
125	141115	64,15







BOX OF 12 DOUBLE-ENDED MARZIPAN SCULPTING TOOLS

Composite material. Each sculpting tool is double ended. Allows great versatility in working marzipan.

L mm	Ref.	Price
100	421832	74,10

MARZIPAN KNIFE

Very durable polypropylene.

L mm	Ref.	Price
260	421825	9,50





SET OF 9 MARZIPAN KNIVES FOR SCHOOLS

ABS. Ideal for modelling marzipan. Convenient because it comes in a plastic box. Includes: 1 marzipan knife, 2 special scrapers for marking, and 6 sculpting tools.

Ref.	Price
421830	28,35

MADE IN FRANCE



SERRATED KNIFE

Stainless steel. Blade with fine alternating teeth for very efficient cutting without forcing. Black polypropylene overmoulded handle. Specially designed to effectively cut your millefeuilles without tearing or tamping. Ergonomic handle for excellent grip.

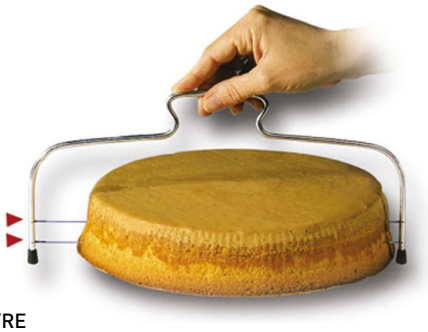
L mm	l mm	Ref.	Price
420	28	120084	38,60



GENOESE SAW

Coated steel tube. Stainless steel blades. Ideal for cutting cakes into 3 layers. Feet ensure easy sliding during slicing for a straight and regular edge. Adjustable blade spacing.

Type	L mm	l mm	Ref.	Price
complete saw	570	166	120094	165,00
back of 2 blades	570		120096	95,00



GENOESE LYRE

Heavy-duty chrome steel frame. Stainless steel serrated wire. Ideal for safely cutting 3 regular layers. Adjustable lyre wire spacing.

Type	L mm	H mm	Ref.	Price
lyre	335	125	120093	16,70
pack of 2 wires	335		120057	6,30



PIE CRIMPER

Stainless steel. Used to pinch the ridges of pies, quiches, or other similar preparations. Professional grade product that will also help you decorate your creations. Blister packed.

L mm	Ref.	Price
100	112501	13,00



CAKE DIVIDER MARKER

Polypropylene. Allows you to cut into 10 equal and regular slices.

Type	Ø mm	Ref.	Price
10 slices	265	154050	7,65
12/18 slices	265	154052	8,90
14 slices	265	154051	8,45
16 slices	265	112657	10,55

FOOD GRADE GRADUATED RULER

Polystyrene. Special bakeries, fully suitable for food contact. Ideal food grade ruler for precise cuts of your dough and other preparations.

L mm	l mm	Ref.	Price
640	50	140206	9,40

CUSTOMISATION WITH YOUR LOGO. CONTACT US





MAKES IT EASY TO DECORATE CAKES EVENLY







TILTING MELAMINE REVOLVING STAND

Melanin. Special non-slip coating with non-slip feet. Ideal for decorating cakes. Convenient as a rotating and tilting table to facilitate work.

H mm	Ø mm	Ø base mm	Ref.	Price
143	300	246	421503	63,30



STAINLESS STEEL REVOLVING STAND

Stainless steel. Mounted on ball track. Facilitates the decoration of desserts and wedding cakes.

H mm	Ø mm	Ref.	Price
38	300	421505	129,00



ALUMINIUM REVOLVING STAND

Aluminium. Tray mounted on ball bearings in a base. Heavy cast aluminium stand and non-slip rubber pad. Ideal for facilitating the decoration of desserts and wedding cakes. Do not use in direct contact with food.

H mm	Ø mm	W g	Ref.	Price
95	320	2000	421501	89,00





FOR CONSISTENT RESULTS

ELECTRIC REVOLVING STAND

Ideal for easily making superb creations. Stand revolves on its own to keep hands free. Allows you to be precise and rigorous. Smoothes edges evenly and creates perfect spiral decorations. Adjustable rotation speed (1-80 rpm) and large working surface (Maximum working diameter: 220 mm). Max. load: 10kg.

H mm	Ø mm	W g	Watts	Volts	Hz	Ref.	Price
120	240	1470	15	230	50-60	421520	512,00







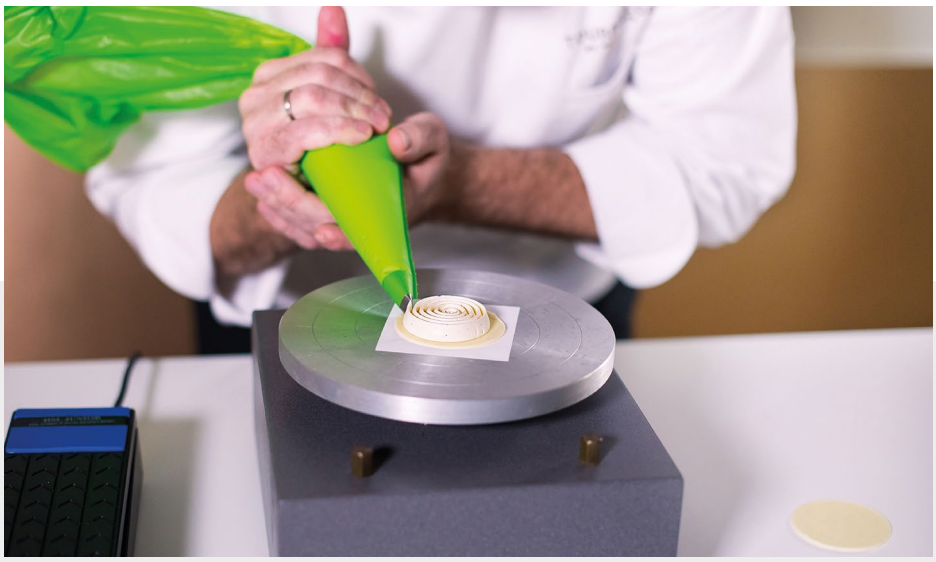








See the bespoke display cases in video





Find the recipe for the Tourbillon® Frui'thé by Yann Brys on our blog





OCF

Yann Brys chose bespoke display cases and furniture to showcase his creations in a store designed as an open workshop. Luxury materials, meticulous workmanship, and equipment specifically designed for his needs showcase his products, while respecting the master pastry chef's aesthetics and requirements. A precision project, born from a partnership based on listening and excellence.







SQUEEZE BOTTLE

High density polyethylene. Convenient thanks to the perforated cap. Ideal for soaking your preparations, pastries, or in with syrup, such as rum babas.

C cl	Ref.	Price
100	116430	11,35





STAINLESS STEEL SHAKER

Stainless steel. Ideal because the screw lid is perforated along with the edges for precision sprinkling. Holes: 2.5 mm.

H mm	C cl	Ref.	Price
95	30	115212	11,00





MATFER STAINLESS STEEL SHAKER

Stainless steel (fountains, worm screw, and body). Holes: 1.5 mm. Ideal because the screw lid is perforated along with the edges for precision sprinkling.

H mm	Ø mm	C cl	Ref.	Price
145	70	40	115208	12,49



SCREW-ON SIEVE SHAKER

Stainless steel. Screw-on lid, ideal for sprinkling icing sugar.

H mm	Ø mm	Mesh size mm	Ref.	Price
135	70	0.23	258824	11,95



FOOD SPRAY

Polyethylene (PE) body, PP-PA body. Homogeneous spraying for jelly, topping, gilding. Working autonomy because not plugged in. Adjustable jet. Pre-pressure sprayer. Graduated from 0.25-1.8 l.

H mm	Ø mm	C cl	Ref.	Price
325	190	180	264908	53,55



STANDARD AIRBRUSH

High-finish chrome steel. Standard professional grade double effect airbrush. Intended for spraying on non-edible decorative pieces. Comes in a plastic box and compatible with all compressor models. Nozzle Ø 0.3 mm. Cup capacity 5 ml. Compressor sold separately.

L mm	Ref.	Price
150	410118	153,00



M25+ SPRAY GUN

The ideal gun for spraying butter, oil, jelly, glaze, icing, toppings, marinades, and sauces. Suitable for greasing moulds or baking trays, browning pastries, glazing tarts. Reduces the amount of matter used thanks to a fine, even spray pattern. This tool ensures food safety through non-contact spraying. Easy to use, no compressor required. Max. flow rate: 250 g/min (water). Maximum viscosity: (DIN/sec): 80. Max. dynamic pressure: 160 bar. M25+ basic equipment comprising an R8 nozzle and a cup tank. Supplied with two cups and their additional lids. Supplied with an extra R8 nozzle. Supplied with an angled nozzle. Supplied with an extra vaporiser (ref 264054). Power cable L 1.80 m.

Type	L mm	l mm	H mm	Ø mm	C cl	W g	Ref.	Price
sprayer	320	120	150		70	1400	264901	550,00
R6 LM nozzle	45	45	35	60		20	264047	37,00
R8 LM nozzle	45	45	35	60		20	264048	37,00
F7S LM nozzle	40	40	30	40		19	264049	63,50
cup 700 ml	90	90	130		70	106	264053	61,40

SPECIAL LIQUID FOOD COLOURING AGENT



COLANI AIRBRUSH

Hose fitted with two 1/8" single couplings and a quick coupling for connection to the Colani airbrush. Hose length: 3 metres. Connect to compressor 410117.

Type	Ref.	Price
tube and connections	410128	44,65



ÉVOLUTION AIRBRUSH

Professional quality, dual action airbrush. Fitted with a self-centring nozzle, to ensure excellent spray quality. Supplied with 2 interchangeable nozzles 0.28 and 0.45 mm and 2 interchangeable cups 2 and 5 ml. Suitable for use with compressor 410117 not included. Intended for spraying on non-edible decorative pieces.

	Ref.	Price
	410124	327,00

FOR INTENSIVE USE



AUTOMATIC 4-BAR COMPRESSOR

For particularly quiet professional use (47Db). Compact and powerful, suitable for intensive use. Easy to clean thanks to its smooth frame. With a filter regulator with display, and a sturdy metal frame. Suitable for portable and automatic airbrushes, without oil and equipped with a pressure gauge. Motor operation triggered by the airbrush. Air flow rate 25 l/min.

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
255	135	220	4500	150	230-240	50	410117	334,00





AIRBRUSH CABINET

Polypropylene. Designed for use with an airbrush, topping gun, or chocolate spray. Ideal for working on your decorations without dirtying your worktop or your kitchen. Suitable for use on racks or trays 600x400 mm. Convenient because fully foldable and washable.

L mm	l mm	H mm	Ref.	Price
640	515	410	410120	166,00



STAND FOR ÉVOLUTION AIRBRUSH

Chrome steel. Multi-purpose holder. Weighted model to be fastened on the worktop. Suitable for all airbrush models, except Colani.

	Ref.	Price
	410126	45,25



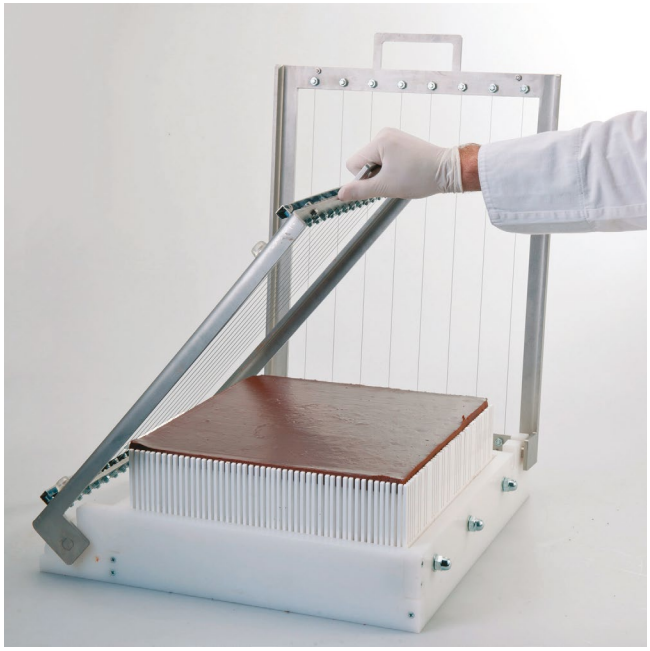
Made by MATFER BOURGEAT

CREAM FILLING MACHINE

Stainless steel funnel. Ideal for filling choux pastry, eclairs, donuts, "religieuses". Simple adjustment by front/rear stops. 4 different syringes allow different types of filling: ø 4.6 and 8 mm with a length of 100 mm and ø 8 mm with a length of 180 mm.

H mm	C cl	W g	Ref.	Price
580	600	5500	262601	1493,00





SAVES TIME AND IS EASY TO HANDLE

DOUBLE GUITAR 500X500 MM

To quickly and evenly cut the insides of chocolates, caramels, appetisers, and fruit jellies with a wire. Stainless steel cutting arm and base in polyethylene and acrylonitrile butadiene styrene (ABS) with stainless steel frame. Saves time and increases cutting precision. Can be cut into 5 different rectangles: 15x22.5; 15x30; 15x45; 22.5x30; 30x45 mm and in squares of 22.5x22.5; 30x30, and 45X45 mm. Cutting arm to be ordered according to needs (imperatively 2 arms). 15 mm cutting arm (reference 263542) only for frontal cutting. Quick change cutting arm. Base machine washable, comes with a stainless steel plate 425x425 mm, wire tension keys, and 3 spare wires. Dimensions: 600x600x160 mm. Base dimensions: 500x500x160 mm. Frame dimensions: 430x600x90 mm. Clear dimensions: 350x350 mm.

Type	L mm	l mm	Ø mm	Ref.	Price
base	600	600		263540	990,00
side 15 mm	15			263542	473,00
side 22.5 mm	23			263543	438,00
side 30 mm	30			263544	430,00
side 45 mm	45			263545	430,00
rope	700		0,6	263512	11,00



SAVES SPACE AND TIME

DOUBLE MINI-GUITAR 240X250 MM

Mini double guitar with 2 cutting arms 22 mm. General characteristics identical to the "mini" single arm model. Saves time with cutting without handling the product. 30 mm cutting arm of the adaptable mini model. Comes with 1 stainless steel tray, 1 spatula, and wire tightening wenches.

Type	L mm	l mm	Ref.	Price
base + 2 arms 22	610	570	263550	1145,00
side 30 mm			263537	426,00
hotplate	260	260	263538	51,50

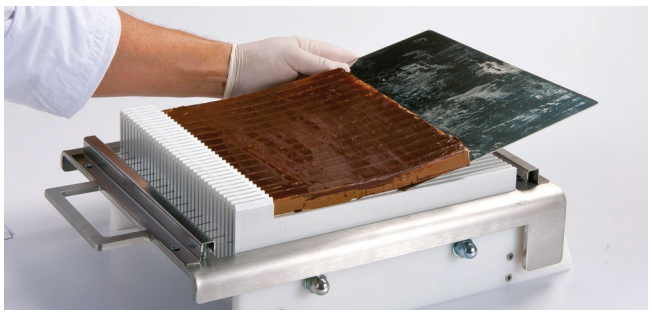
Step by step



1 | Place.



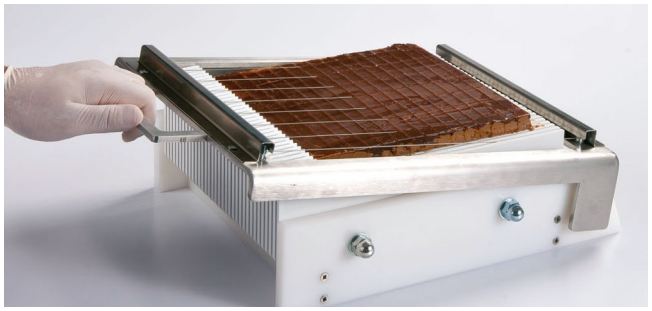
2 | Cut.



3 | Retrieve.



4 | Turn and adjust.



5 | Cut.

NEW



COMB FOR GUITAR STRINGS

Perfectly cleans cords in one pass. Comprising a 65x40 mm beam and 100x30 mm uprights. Easy to clean. Contains 27 teeth, 26 intervals of 7.5 mm. Designed to fit all guitars on the market.

Type	L mm	l mm	Ref.	Price
small	203	60	263502	12,00
large	360	60	263504	17,30

SMALL PRODUCTION AND COMPACT



MINI-GUITAR 240X250 MM

Meets the needs of small production in restaurants, vocational schools, pastry shops. Allows you to cut strips, squares, or rectangles of ganaches, fruit jellies, desserts, etc. Compact. Quick change stainless steel cutting arm and base in polyethylene and acrylonitrile butadiene styrene (ABS). Comes with 1 22 mm cutting arm, 1 stainless steel turning plate, and wrench for loosening the wires. 15 and 30 mm cutting arm as an option.

Type	L mm	l mm	H mm	Ref.	Price
base + side 22	445	335	140	263530	895,00
base	240	250		263531	456,00
side 15 mm			90	263535	449,00
side 22 mm			90	263536	436,00
side 30 mm			90	263537	426,00
hotplate	260	260		263538	51,50





TABLE WITH WHEELS FOR GUITAR

Stainless steel table with wheels for pastry guitar. Stainless steel worktop 540x680 mm with 2 folding shelves 350x780 mm. Total surface area 1,240x780 mm. 2 castors with brakes and 2 adjustable feet for added stability. 1 drawer GN 1/1, depth 65 mm for storing accessories and 1 full lower tray for storing the guitar base. 4 levels of cutting arm storage guide rails, accommodating plates or racks 600x400 and GN 1/1 (530x325 mm), spaced 67 mm. Dimensions: 71.2 x 60.6 x 85 cm. Warning. The product only includes the table with wheels.

L mm	l mm	H mm	Ref.	Price
712	606	850	263500	1391,00



STAINLESS STEEL GUITAR 350X350 MM

Base, frame, and cutting arm in stainless steel. Quick and homogeneous cutting of chocolates, fruit jellies, marzipan, canapes, etc.. Quick change arm. Easy to assemble string, adjustable tension. Comes with 400x380 mm stainless steel turning plate and a rope wrench. Arms sold separately. Clear surface area: 350x350 mm. Dimensions: 450x685 mm (with 1 cutting arm). Base only: width 380 x depth 605 mm.

Type	L mm	l mm	Ø mm	Ref.	Price
base	450	685		263520	1431,00
side 15 mm	15			263521	855,00
side 22.5 mm	23			263522	703,00
side 30 mm	30			263523	649,00
side 37.5 mm	38			263524	599,00
pack of 4 wires	490		0,7	263528	16,80





EASY TO USE



FIXOGEL FOOD COOLING SPRAY

Cooling aerosol for rapid cooling and gluing of sugar and chocolate pieces.

C cl	Ref.	Price
50	410200	14,00

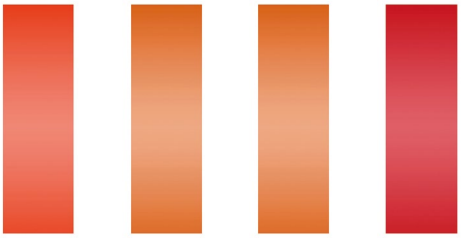




CHOCK SPRAY FOOD COLOURING

Food colouring for decorating moulded pieces of chocolate, sugar paste, whipped cream, etc. Aerosol, easy and simple to use. Reserved for professional use.

Type	C cl	Ref.	Price
pink	10	410239	13,20
red	10	410241	13,20
yellow	10	410242	13,20
white	10	410243	13,20
green	10	410244	13,20
sky blue	10	410246	13,05



SPRAY COLOURING FOR DECORATION

Easy-to-use food colouring for cake decoration. Advantageously replaces use of the airbrush for quick jobs. Tasteless and odourless. Reserved for professional use. Non-azo.

Type	C cl	Ref.	Price
copper	40	410258	32,10
bronze	10	410237	15,25
bronze	40	410259	32,10
ruby red	40	410260	32,10

METAL POWDER VAPORISER

Very fine powdered food colouring. Convenient and simple to use thanks to its spray. Ideal for decorating pastries, cakes, chocolates, or sugar paste.

Type	W g	Ref.	Price
gold	10	410270	11,55
red	10	410271	11,30
pink	10	410273	8,55
gold light	10	410274	8,55
bronze	8	410275	11,90



CHOCOLATE VELVET COLOURING

With cocoa butter. Sprayed on a frozen dessert, leaves a thin velvet-like layer. Use between 20 and 25°C.

Type	C cl	Ref.	Price
black	40	410250	25,05
ivory	40	410251	25,00
milk	40	410252	25,10
white	40	410253	26,50
pink	40	410254	31,45
blue	40	410255	26,50
red	40	410265	62,95



SOLUBLE COLOURING POWDER

Powdered food colouring to decorate any edible surface. Can be used on oil-based masses (liposoluble) but the pearl effect disappears. Can be used as is or diluted with alcohol or liquid lacquer.

Type	W g	Ref.	Price
metallic green	25	410170	15,60
metallic pink	25	410172	15,60
purple	25	410173	15,65
metallic blue	25	410174	15,65
fuchsia	25	410175	15,70
bronze	25	410221	15,55
red	25	410223	15,60
copper	25	410225	15,60
cobalt blue	25	410249	15,60
gold light	25	410229	16,20
burgundy	25	410179	15,65



FAT-SOLUBLE COLOURING POWDER

Extra pure food colouring. Liposoluble powder for colouring products with naturally high-fat content, such as chocolate, cocoa butter, etc. Suitable for use with airbrushes, simply dilute to desired consistency. Several colours available: orange, red, yellow, green, brown, blue, and burgundy. Guaranteed gluten-free food colouring. Kosher certified.

Type	W g	Ref.	Price
yellow	100	410301	53,70
red	100	410302	41,75
orange	100	410303	36,05
blue	100	410306	44,95
brown	100	410307	47,15
green	100	410309	47,20
burgundy	25	410179	15,65



BOOK OF 25 SHEETS OF SILVER FOIL

Meets the requirements of E174 Silver food additives and food colouring according to the European directives in force. To decorate chocolates and pastries. 99% pure silver.

L mm	l mm	Ref.	Price
95	95	410321	31,30



LIQUID FOOD COLOURING

Bottle with dropper. Suitable for use with airbrushes. For pastry decorations. Decorated product can be consumed. Do not ingest pure.

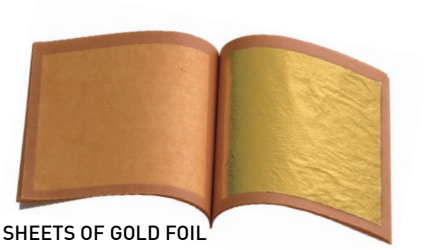
Type	C cl	Ref.	Price
black	10	410130	9,95
mint	10	410131	9,95
red	10	410132	9,95
blue	10	410133	9,95
yellow	10	410134	9,95
almond	10	410135	9,95
orange	10	410137	9,95
purple	10	410138	9,95
sky blue	10	410139	9,95



WATER-SOLUBLE COLOURING POWDER

Water soluble granules with pastel effect. Ideal for colouring whipped creams, macaroons, etc. Guaranteed gluten-free food colouring. Non-azo.

Type	W g	Ref.	Price
blue	25	410211	14,60
white	25	410213	10,65
blackberry red	25	410214	13,00
yellow	25	410215	13,00
orange	25	410216	13,00
strawberry red	25	410217	13,30
cherry red	25	410219	13,40
green	25	410222	15,60
purple	25	410224	27,95



BOOK OF 25 SHEETS OF GOLD FOIL

Meets the requirements of E175 GOLD food additives and food colouring according to the European directives in force. For chocolate desserts, pieces ,or chocolates. Quality: 1/2 bright yellow. Quantity 96% Gold, 4% Silver. 23 carats.

L mm	l mm	Ref.	Price
80	80	410320	89,30











SQUARE YULE LOG FRAME

Stainless steel. Specially designed for assembling Yule logs or desserts. Allows easier disassembly and its format optimises storage on baking trays.

L mm	l mm	H mm	Ref.	Price
570	70	70	371020	68,80

STAINLESS STEEL YULE LOG COMB

Stainless steel. Shape specially adapted to round frames and very convenient. Simplifies the production of 2-flavour mousse or ice cream yule logs. Allows you to spread and smooth the first flavour evenly in the mould. Then fill the remaining space with the 2nd flavour by smoothing with a spatula. Log with impeccable presentation when sliced.

L mm	l mm	Ref.	Price
122	80	341629	14,65

MADE IN FRANCE





STAINLESS STEEL YULE LOG FRAME

Stainless steel. Half-round frame perfect for making Yule logs, ice cream, and mousse. Completely watertight.

Type	L mm	l mm	H mm	Ref.	Price
half round	350	60	45	340635	27,40
half round	500	80	58	340638	35,30
triangular	500	90	75	340622	35,20



MADE IN FRANCE

ORIGINAL RESULT, EASY TO ASSEMBLE

STAINLESS STEEL YULE LOG FINGER FRAME

Stainless steel. Ideal for making yule logs to cut to the desired length. Easy to turn out thanks to removable U-shaped wedge and the mould's natural stretch. Can be used to bake travel cakes (roll-cakes, etc.) or as an insert for other preparations.

Type	L mm	Ø mm	Ref.	Price
small	565	30	331052	35,70
medium	565	45	331054	38,55
large	565	60	331056	43,75



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN YULE LOG FRAME

Multi-layer PTFE-coated fine steel. Non-stick coating (PFOA-free) for homogeneous cooking without greasing for dough preparations only, easy to turn out. Light greasing the first few times it is used will extend coating life. Oven-safe for quick browning. Clean with hot water and degreasing products. Protect from moisture (dishwasher, fridge).

L mm	l mm	H mm	Ref.	Price
350	60	45	340623	25,30
500	60	45	340624	27,65
350	80	55	340625	25,80
500	80	55	340626	29,55



ICE CREAM YULE LOG FRAME

Polystyrene. Allows you to make Yule logs or ice cream. Ideal for ice cream yule logs. Completely watertight.

Type	L mm	l mm	H mm	Ref.	Price
half circle	470	65	70	351012	19,70
half circle	470	65	40	351013	19,70
triangular	470	65	70	351014	19,70

MADE IN FRANCE

Paired moulds for increased productivity and less handling.

Clear length 57 cm optimising the use of hotplates.

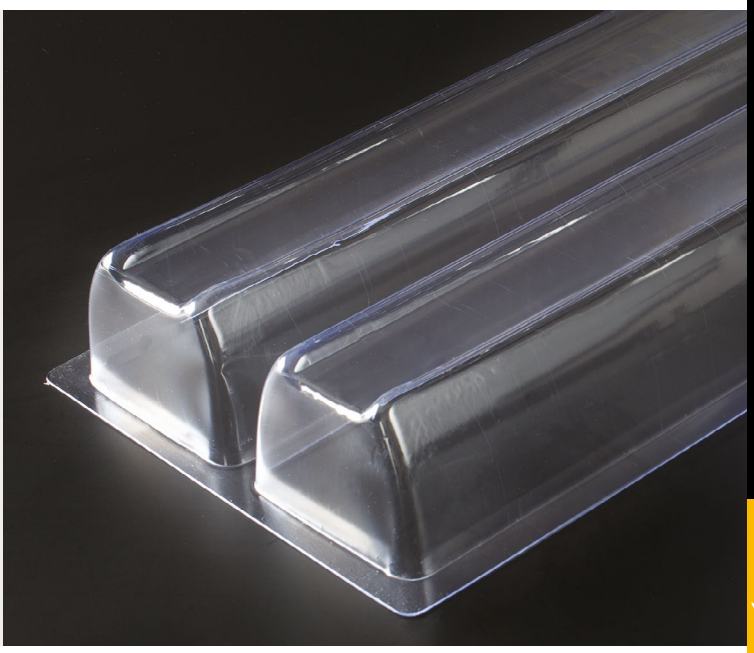
Storage of 4 yule logs per tray or rack optimising storage in the chiller cabinet.

Easy to turn out after freezing.

Ideal for ice cream yule logs.



4 FRAMES PER TRAY = SAVES SPACE







10 PACKS OF 2 THERMOFORMED YULE LOG FRAMES

L mm	l mm	Ref.	Price
590	100	362011	20,45
590	195	362001	29,50





10 PACKS OF 2 THERMOFORMED YULE LOG FRAMES

L mm	l mm	Ref.	Price
590	195	362007	29,50





10 PACKS OF 2 THERMOFORMED YULE LOG FRAMES

L mm	l mm	Ref.	Price
590	195	362003	29,50





10 PACKS OF 2 THERMOFORMED YULE LOG FRAMES

L mm	l mm	Ref.	Price
590	195	362005	29,50



10 PACKS OF 2 THERMOFORMED YULE LOG FRAMES

L mm	l mm	Ref.	Price
590	195	362004	29,50





10 PACKS OF 2 THERMOFORMED YULE LOG FRAMES

L mm	l mm	Ref.	Price
590	195	362006	29,50



Flexible, non-stick moulds with incorporated relief decorations

Glass knit shape covered with several layers of silicone.

Advantages of the Flexipan system: flexibility, support and non-stick.

Easy to release from moulds, no greasing needed.

Compatible with all types of oven.



5 INSERTS KIT

Easy to release from moulds, no greasing needed.

Sheet			Mould							
L mm	l mm	H mm	Nbre	C cl	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
520	410	39	5	70	495	40	39	ES--1464-00	336995	174,00

YULE LOGS FLEXIPAN® PRO INSPIRATION

CAN BE USED FROM FREEZER TO OVEN

EXAMPLE KIT:



100% platinum silicone texture, without glass knit.

Outstanding durability and non-stick properties.

Perfect, non-stick release from moulds.

Service life of over 3,000 cycles.



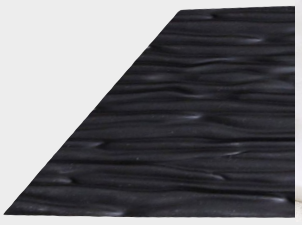


SMOOTH YULE LOG MOULD OR BASE FOR YULE LOG DECORATION KIT

Ideal for easily preparing beautiful, regular, and smooth yule logs. Can also be used as a base for decorative Yule log kits.

L mm	l mm	H mm	Ref.	Price
280	85	70	339101	42,90

the basic mold is sold alone





MOLD AND RELIEF MAT KIT FOR WOOD PATTERN YULE LOG

Kit consisting of a wood-effect raised pattern mat and a base mould (ref. 339101). Dimensions of the relief mat: 275x185 mm.

L mm	l mm	H mm	Ref.	Price
280	85	70	339201	84,60

YULE LOGS

YULE LOG PIPING TIPS



STAINLESS STEEL PIPING TIPS FOR YULE LOGS

Pack of 2 stainless steel yule log 6-toothed piping tips. Meet hygiene requirements. Monobloc, without rolled rims. 1 smooth side, 1 serrated side.

Type	l mm	Ref.	Price
pack of 2 tips 6 teeth	20	167768	8,60
pack of 2 tips 6 teeth	28	167769	8,60



COPOLYESTER PIPING TIPS FOR YULE LOGS

2 copolyester yule log piping tips. 1 flat side, 1 serrated side. Meet hygiene requirements. Does not bend or break and can be used with all types of pastry bags. Clear to detect air bubbles. Monobloc, easy to clean.

Type	L mm	l mm	Ref.	Price
pack of 2 tips BU 6 teeth	17	17	167151	10,10
pack of 2 tips BU 8 teeth	21	21	167152	10,10



CATERING

TUBES AND CONES



CHEESE TUBE MOULD

Exoglass® composite material. Monobloc mould, non-stick without welding or rolled rim, non-deformable. Excellent heat diffusion for even cooking and colouring. Very low heat inertia. Perfect turning out without risk of burns. Can be used from freezer to oven.

Type	L mm	Ø mm	Ref.	Price
pack of 6 rolling pins	100	25	345143	24,95



CONE MOULD

Exoglass® composite material. Monobloc mould, non-stick without welding or rolled rim, non-deformable. Excellent heat diffusion for even cooking and colouring. Very low heat inertia. Perfect turning out without risk of burns. Can be used from freezer to oven.

Type	L mm	H mm	Ø mm	Ref.	Price
pack of 12	140	140	35	345446	49,25
pack of 12	140	140	50	345448	59,90



STAINLESS STEEL CROQUEMBOUCHE CONE

Stainless steel 18/10 monobloc mould. Ideal for assembling choux pastry wedding cakes. Available in 7 dimensions.

H mm	Ø mm	Ref.	Price
250	180	340461	48,90
300	205	340462	58,05
350	235	340463	62,95
400	255	340464	77,75
450	275	340465	112,00
500	300	340466	114,00
600	350	340467	181,00



PVC PASTRY RIBBON ON A ROLL

Roll of clear PVC pastry ribbon. Professional grade, rigid. Very clear and shiny ribbon. Special height to line stainless steel shapes.

L mm	l mm	H mm	Th. mm	Ref.	Price
100	80	80	0,1	960105	25,80



Multi-layer PTFE-coated fine steel. Stainless steel axe.

Non-stick coating (PFOA-free) for homogeneous cooking without greasing for dough preparations only, easy to turn out. Light greasing the first few times it is used will extend coating life.

Oven-safe for quick browning.

Clean with hot water and degreasing products.

Protect from moisture (dishwasher, fridge).



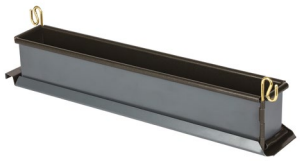
EXOPAN LONG PÂTÉ EN CROÛTE MOULD, HERRINGBONE

L mm	l mm	H mm	W pâte g	Ref.	Price
300	70	85	1700	331273	69,15
300	85	85	1900	331271	72,85
350	75	85	2000	331274	72,75
400	75	85	2300	331275	76,85
500	85	85	2900	331276	85,45



EXOPAN LONG PÂTÉ EN CROÛTE MOULD

L mm	l mm	H mm	W pâte g	Ref.	Price
300	70	85	1700	331283	51,35
350	75	85	2000	331284	56,35
400	75	85	2300	331285	59,65
500	85	85	2900	331286	61,65



EXOPAN LONG MINI-PÂTÉ EN CROÛTE MOULD

L mm	l mm	H mm	W pâte g	Ref.	Price
300	40	60	550	331268	46,65
500	40	60	1000	331270	55,60



EXOPAN LONG ROUND PÂTÉ EN CROÛTE MOULD, FLUTED

Easy to turn out thanks to clip opening/closing.

H mm	Ø mm	Ref.	Price
50	65	331264	21,25
50	80	331265	21,70



EXOPAN LONG OVAL PÂTÉ EN CROÛTE MOULD, RIBBED

Easy to turn out thanks to clip opening/closing.

Type	L mm	l mm	H mm	Ref.	Price
mould	180	110	75	331293	98,05
mould	210	140	90	331294	105,00
mould	240	140	95	331295	108,00
pack of 24 clips				386013	25,50



EXOPAN ROUND PÂTÉ EN CROÛTE MOULD, HERRINGBONE

Easy to turn out thanks to two hinged half circles.

H mm	Ø mm	Ref.	Price
90	100	331297	55,15
90	120	331298	59,90
90	200	331299	62,70
90	250	331301	65,15



SURPRISE BREAD FRAME

Stainless steel surprise bread ring. Warning. The number of sandwiches made is given as an indication, their size may vary.

Type	H mm	Ø mm	Ref.	Price
24 sandwiches	90	160	371503	18,50
32 sandwiches	90	180	371504	20,85
32 sandwiches	90	200	371505	25,75
48 sandwiches	90	220	371507	27,30



SURPRISE BREAD FRAME

Stainless steel surprise bread ring. Warning. The number of sandwiches made is given as an indication, their size may vary.

Type	H mm	Ø mm	Ref.	Price
40 sandwiches	120	180	371514	25,00
40 sandwiches	120	200	371506	30,40
60 sandwiches	120	220	371517	32,45
60 sandwiches	120	240	371518	38,55



SQUARE SURPRISE BREAD FRAME

Stainless steel surprise bread square frame.
Warning. The number of sandwiches made is given as an indication, their size may vary.

Type	L mm	l mm	H mm	Ref.	Price
32 sandwiches	140	140	110	371522	22,95
60 sandwiches	200	200	140	371528	31,95

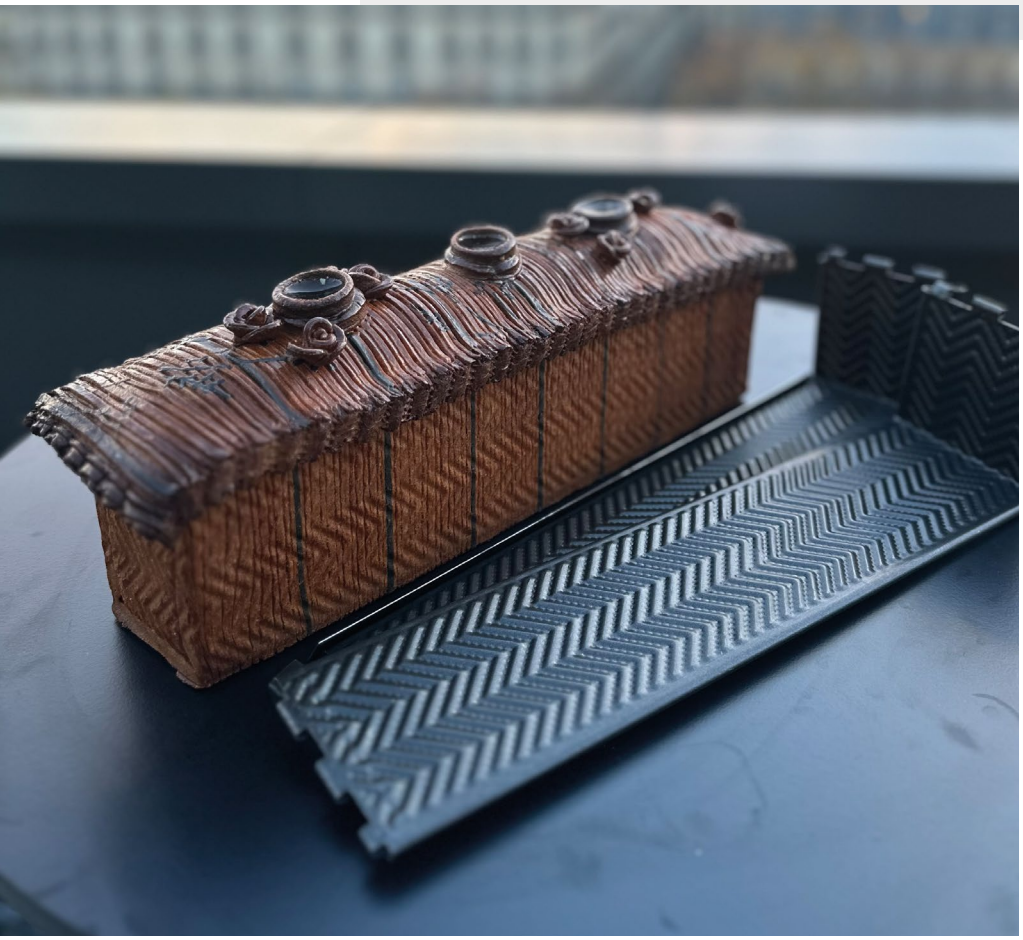
ORIGINALCREATION



1
FAB ONE

From cooking equipment to baking utensils, the Matfer Bourgeat group handles the special requests of professionals through a 'FAB1' manufacturing unit, which only develops bespoke utensils. This centre is equipped with a variety of new technologies: rapid prototyping machines, such as SLS and FDM 3D printers, as well as water jet cutting, thermoforming, mini-injection presses, and 3D scanners.





Kitchen and baking utensils





CHOCOLATE

Evocative of gastronomic pleasure, chocolate requires delicate handling. Combine aesthetics with creativity and obtain excellent results with our precise and perfectly-designed equipment.

CHOCOLATE	376
SUGAR	415
ICE CREAM	425

Made by MATFER BOURGEAT



© Rina Nurra-Ferrandi Pâtisserie

TOUCH SCREEN CONTROL PANEL, ACCURACY 0.5°C





CALORIBAC

Versatile appliance for melting and keeping chocolate, toppings, sauces, jellies, etc. warm. Back-up tempering machine for colour coatings. Non-removable stainless steel bowl, impact-resistant polypropylene shell. Evenly distributed heat. Touch screen control panel. Electronic control 25-90°C. Accuracy ± 1.5 °C. High-performance insulation: energy saving. Comes with clear lid in styrene-acrylonitrile (SAN).

Type	H mm	Ø mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
caloribac	188	254	350	1800	200	240	50	260434	481,00
lid		254						260435	25,20

CHOCO 10 ROUND WATER-HEATED DIPPING MACHINE

Compact dipping machine, ideal for making dipped chocolate candies. Grey composite frame, stainless steel round flat-bottomed well and lid. Round shape for easy stirring. Temperature controlled by thermostat 20-60°C. Thermal safety power supply cut off if there is a lack of water. Tempered glass control panel, water/airtight and easy to clean. Possibility of connecting a probe (option reference 260590) directly to the tempering machine and displaying the chocolate temperature instead of the set point. Capacity 10 kg of chocolate.

Type	L mm	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
choco 10	510	400	265	1200	5500	1000	240	50-60	260456	877,00
extra tank			180	1200					260455	125,00

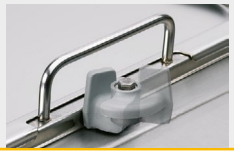
Made by MATFER BOURGEAT



QUICK AND EASY CONTAINER LOCKING SYSTEM

© Rina Nurra-Ferrandi Pâtisserie

QUICK AND EASY CONTAINER LOCKING SYSTEM



INSULATED WELL = ECONOMY AND TEMPERATURE STABILITY





CHOCO 15 WATER-HEATED DIPPING MACHINE

Tempering machine with quick melting speed thanks to the water bath. Compact, GN 2/3 depth 150 mm well with handles and lid entirely in stainless steel. Stainless steel frame AISI 304. Water temperature controlled by an electronic system. Precise thermostat between 20°C and 90°C. Thermal safety power supply cut off in the event of overheating. Touch screen control panel, water/airtight, easy to clean. Possibility of connecting a probe (option reference 260590) directly to the tempering machine and displaying the chocolate temperature instead of the set point. Capacity 10 kg of chocolate.

L mm	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
530	365	260	1300	9300	1400	230	50-60	260501	1263,00

CHOCO 15 R DRY DIPPING MACHINE

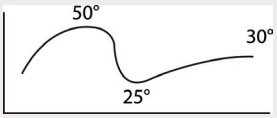
Dry dipping machine that combines simplicity, precision, and energy saving. Stainless steel body, container, and lid. High-performance insulation guaranteeing good temperature control. Precise thermostat 20°C to 60°C with indicator light. Touch screen control panel, water/airtight, easy to clean. Use of 2 containers GN 1/3 possible to work two different types of chocolate (2x5 kg). Possibility of connecting a probe (option reference 260590) directly to the tempering machine and displaying the chocolate temperature instead of the set point. Container GN 2/3 with handle and lid. Capacity 10 kg of chocolate.

L mm	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
530	365	260	1300	9690	300	230	50	260510	1415,00

ENSURES CHOCOLATE CRYSTALLISATION: MELTING, COOLING AND SETTING WITHOUT HANDLING



CHOCOLATE CRYSTALLIZATION CURVE



Made by MATFER BOURGEAT

CHOCO 22 T WATER-HEATED TEMPERING MACHINE

AISI 304 stainless steel frame, well, and lid. Prepares chocolate without handling, by circulating hot/cold water. Melt the coating at 50 (adjustable temperature), cool to 25/27 then increase and stabilise the temperature at 30/32 (adjustable temperature). Automatic water filling with electronic level control by solenoid valve. Electronic temperature control by thermostat 25°C to 60°C. Touch screen control panel, water/airtight, easy to clean. Possibility of connecting a probe (option reference 260590) directly to the tempering machine and displaying the chocolate temperature instead of the set point. Provide water supply (20/27 or 3/4 connection) and drainage. Capacity: 15 kg of coating. Extra container code 741115 and lid code 748101.

L mm	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
790	385	210	2000	19500	1800	240	50	260522	2322,00



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CONSTANT CHOCOLATE TEMPERATURE MEASUREMENT



260590 - STAINLESS STEEL PROBE

MADE IN FRANCE

SENSOR FOR MATFER DIPPING MACHINE

Probe with stainless steel wire + holder. Allows you to know the exact temperature of the chocolate. Probe compatible with Choco 15 (260501), Choco R 15 (260510), choco 22 T (260522) and Choco 10 (260456) dipping machines. Directly connect onto the dipping machine in order to display the temperature measured on the control panel.

	Ref.	Price
	260590	129,00



STAINLESS STEEL CONTAINER FOR CHOCOLATE DIPPING MACHINE

With fixed handles. Accessory for choco 15, choco 15R, and choco 10 dipping machines. Position of the small handles along the width. Compliant with the NF health and safety standard. NF 631-1. Thickness 0.7 mm.

Type	L mm	l mm	H mm	C cl	Ref.	Price
GN 2/3	354	325	150	900	942115	94,70



MADE IN FRANCE

COVER FOR CHOCO 15 DIPPING MACHINE

Stainless steel lid GN 2/3 with handles for chocolate tempering machine Choco 15 (reference 260501 and 260510).

L mm	l mm	H mm	Ref.	Price
325	354	57	948102	28,90

Made by MATFER BOURGEAT



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FACILITATES MOULD FILLING



260401 + 260402



Sold without utensils.



Presented on tempering machine, sold separately.



Presented on a soaker, sold separately.

CHOCOLATE DISPENSER

Chocolate dispenser with stainless steel frame, scrapers and base, 5mm thick polypropylene disc and nickel-plated steel counterweight. Ensures permanent stirring and regular distribution of chocolate. Fits on most dipping machines fitted with GN 1/1 containers. Height and depth adjustable base. Facilitates filling chocolate moulds. Motor 40 W. Rotation speed 21 rpm.

Type	L mm	l mm	H mm	Ø mm	W g	Volts	Hz	Ref.	Price
motor unit	270	185	350		7500	230	50	260401	894,00
disc				370				260402	225,00

ADJUSTABLE UTENSIL HOLDER

Stainless steel base. Specially designed for use with dipping machines. Convenient because it slides under the machine. 260 mm bar fitted with 6 suspension hooks and mounted on a 600 mm swivelling hose. Very durable and rigid. Very easy to maintain for flawless hygiene.

L mm	l mm	W g	Ref.	Price
310	205	1500	260412	135,00



Cold restitution plate for making chocolate decorations

Without edge.

Makes chips/grills/cornets/chocolate ribbons for dessert decoration.

Tray can be stored in slide-out freezer cabinets.

Contains eutectic liquid.

Principle: freeze the stainless steel plate containing a eutectic liquid at -21°C for 24 hours. Spread the tempered chocolate on the plate. The chocolate undergoes a thermal shock and becomes malleable.

Tip: use the Cool Décor tray as a cold stand for the assembly of frozen desserts.

THE THERMAL SHOCK EXPERIENCED BY THE CHOCOLATE MAKES IT MALLEABLE





COOL DÉCOR

100% stainless steel with non-slip pads. Without edge.

L mm	l mm	W g	Ref.	Price
600	400	9200	423060	296,00



Liven up your buffets or display cabinets



PRO 100 CHOCOLATE FOUNTAIN

Stainless steel. Temperature controlled by thermostat from 30°C to 80°C. Removable tank and fountain component for cleaning. Use as a fondue set for dipping fresh fruit. Can be used to decorate windows and keep warm. Convenient because the worm screw pumps the chocolate up to the top. Use of chocolate 50% cocoa maximum recommended. Very durable and rigid. Capacity approximately 7-8 kg of chocolate.

H mm	W g	Watts	Volts	Hz	Ref.	Price
100	17000	450	230	50-60	260441	930,00

EASY-TO-USE DRY BAIN MARIE



Krampouz

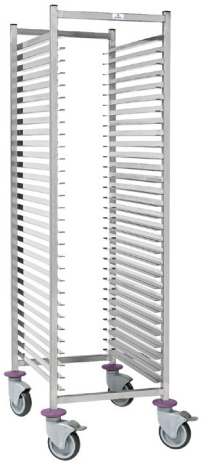
CHOCOLATE MELTING MACHINE

Ideal for heating / maintaining at constant temperature sweet/savoury preparations. Allows quick and easy topping of pancakes, waffles, or chocolate. Ideal for takeaways, for example. Convenient thanks to its thermostat adjustable from 0°C to 90°C. Very durable and rigid. Very easy to maintain for flawless hygiene. Comes with 1 bottle 1 l, graduated with a 3 spout cap - polyethylene (code 116341). Stainless steel frame.

L mm	l mm	H mm	W g	Volts	Hz	Ref.	Price
150	220	200	2100	220-240	50-60	242350	452,00



INDEPENDENT HEATING AND MOTOR CONTROLS



30 SHELVES FOR MAXIMUM SPACE SAVING

Made by MATFER BOURGEAT

SPECIAL CHOCOLATE AND CATERING TROLLEY

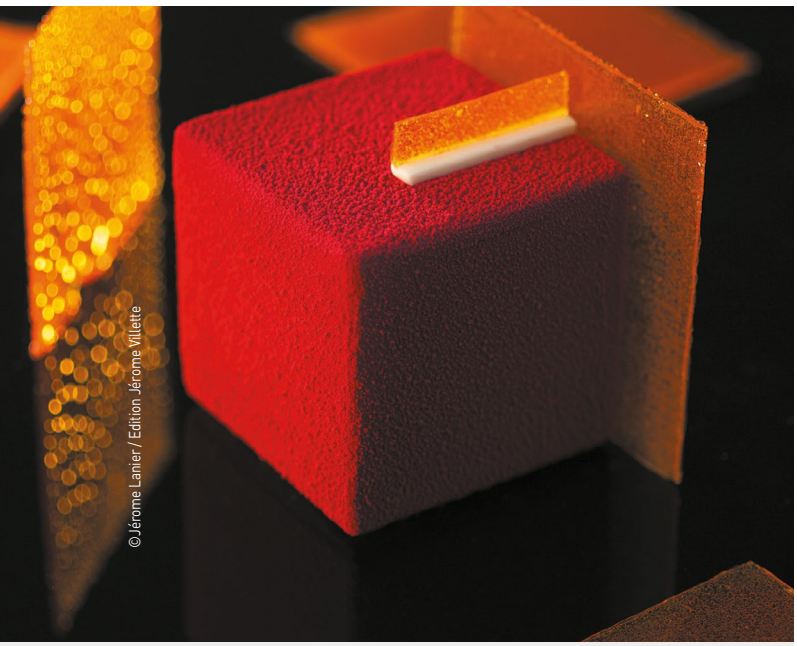
Special chocolate and catering trolley 600x400 mm. Total load 200 kg. 4 composite wheels Ø 125 mm with stainless steel ball bearings = no risk of rust. 2 wheels with brake: safe use. Square tube 25x25 mm. Guide rails with stops at both ends: prevents trays from slipping during handling.

Nb niveaux	Entrance width mm	Space between slides mm	L mm	l mm	H mm	Ref.	Price
30	400	44	700	530	1650	772530	680,00

5-TIER CHOCOLATE FOUNTAIN

Stainless steel (fountains, worm screw, and body). Adjustable fountain temperature to avoid the risk of hardening or over softening the chocolate. Waterfall, tank and screw are dishwasher safe, to facilitate their cleaning. Use as a fondue set for dipping fresh fruit. Tool-free assembly and disassembly. 150 W heating element with temperature control thermostat. Chocolate tank (4 kg), easy to disassemble. Detachable power cable.

H mm	Ø ext. mm	W g	Watts	Volts	Hz	Ref.	Price
680	330	7000	300	230	50-60	260421	525,00



High-quality gun for perfect results!

PRE-FITTED FOR HOSE WITH QUICK COUPLING





CHOCOLATE SPRAY GUN

Gun body in forged and Teflon-coated aluminium. Polyamide cup 50 cl, with screw lid. High quality with easy use. Compatible with soluble products. Several settings possible: spray fineness, fan width, spray pattern (round to fan) and flow rate. Nozzle calibre 1.7 mm. Recommended working air pressure: 1.8-2.5 bar. Comes with quick connection (compatible with spiral hose 264071). Recommended for use with compressor 264069 sold separately. Device intended for the manufacture of pastry and chocolate decorations, not approved for food contact.

Type	L mm	l mm	H mm	Ø mm	C cl	W g	Ref.	Price
gun	150	100	300		50	700	264101	410,00
extra cup					50		264107	50,00
spiral hose	5000						264071	67,75
nozzle 1.3 mm				1,3			264103	191,00
nozzle 1.5mm				1,5			264105	191,00
nozzle 1.7mm				1,7			264106	191,00

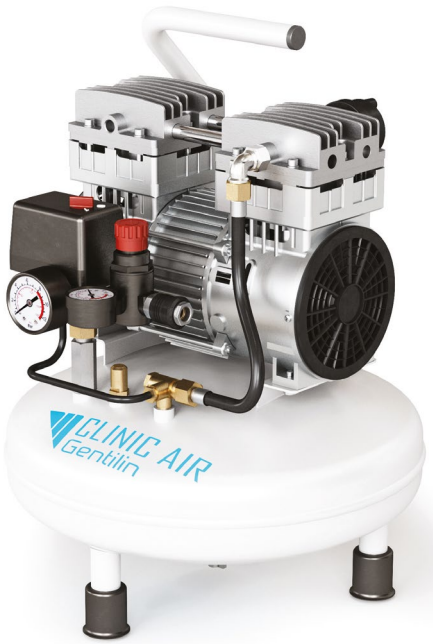


BAIN MARIE WITH PUMP

Stainless steel bain marie. Ideal for dispensing chocolate sauce and other sweet/savoury sauces. Use in dry air or water heating. Convenient thanks to its temperature control by thermostat from 35°C to 93°C. Supplied with 2.8 l stainless steel bowl. Pump dispensing doses of 7, 15, 21, or 30 ml. Pump body/spout distance: 130 mm.

Type	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
bain marie	197	391	280	4000	500	230	50-60	468928	1392,00
extra tank			280					468070	227,00

NEW



COMPRESSOR FOR CHOCOLATE SPRAY GUN

Compressor designed for use in a food environment. Oil-free operation. 10 litre air tank with an epoxy painted interior to protect again rust. Very quiet: 62 db. Adjustable pressure gauge. Air flow: 85L/min. Easy to transport thanks to the handle. 4 non-slip feet ensure stability.

L mm	l mm	H mm	C cl	W g	Ref.	Price
370	370	500	1000	19000	264072	1406,00



ELECTRIC CHOCOLATE SHAVINGS GRATER

100% stainless steel machine with shavings drawer. Easy to adjust and use. Easy to clean. For 2 chocolate blocks of 2.5 kg, thickness 17/40 mm, width 145-210 mm and height 40-330 mm. Shaving thickness adjustable from 0.1 to 3 mm. Speed adjustable from 1.5-24 rpm. Weights to maintain pressure on the removable chocolate blocks. Large shavings collection drawer. Mounted on 4 adjustable feet. Saves space, easy to move.

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
393	370	639	30000	90	230	50	411003	2857,00



Quick manufacture of bare or printed chocolate discs and tuiles

Principle of use:
1. Place the plate width-wise on the 1st third of a "guitar" PVC sheet.
2. Position the shuttle at one end of the plate and fill with chocolate.
3. Slide the shuttle to the other end of the plate - as it moves, chocolate fills the perforations.
4. Lift the base and place it on the 2nd third of the sheet.
5. Do the same thing twice more to cover the entire 600 x 400 mm sheet.

Dimensions: 635 x 167 x 82 mm.





CHEF'S TIP:
PLACE THE KIT IN AN OVEN AT 30/35°C BEFORE USE TO AVOID THE CHOCOLATE SOLIDIFYING TOO QUICKLY IN CONTACT WITH THE STAINLESS STEEL

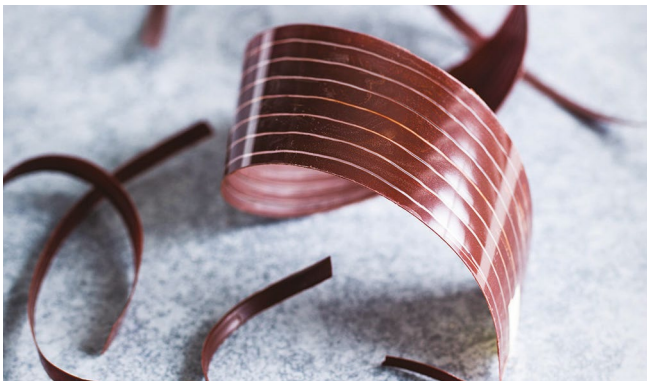


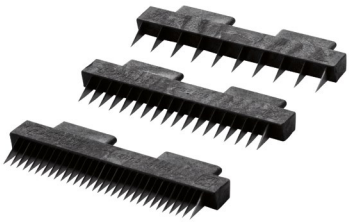


CHOCOLATE TUILE AND DISC SET

Kit consisting of a perforated plate and a chocolate tank/shoe made entirely of stainless steel. Appliance for the quick manufacture of bare or printed discs.

Type	L mm	l mm	H mm	Ø mm	Nbr emp.	H emp. mm	Ø emp. mm	Ref.	Price
24 discs	635	167	82	40	24	2	40	385040	119,00
12 tuiles	635	167	82	50	12	3	50	385050	136,00





Made by MATFER BOURGEAT

BOX OF 3 CHOCOLATE COMBS

3 Exoglass combs. For your safety, it is recommended to wear cut-resistant gloves. Comb spacing: 3, 5, 10 mm.

Ref.	Price
421708	75,55



Made by MATFER BOURGEAT

DIPPING TOOL

Rigid stainless steel wire round dipping fork with polypropylene handle. Personalisation possible.

Type	Ref.	Price
round 10 mm	262012	9,15
round 12 mm	262013	9,15
round 16 mm	262015	9,15
round 18 mm	262016	9,15
pear	262019	9,15
spiral	262020	9,90
2 teeth	262021	13,10
3 teeth	262022	13,45
4 teeth	262023	16,65
5 teeth	262024	18,85



IDENTIFY YOUR CHOCOLATES, EACH WITH THEIR OWN DESIGN AND YOUR SIGNATURE

FORKS WITH SIGNATURE DECORATION

Box of 8 stainless steel wire chocolate marking tools.
Intended to mark the top of chocolates after coating.
8 assorted decoration models: 1 tooth, 2 teeth, 3 teeth, round, square, triangle, drop, zig zag.
Working angle adaptable to the craftsman's hand, by folding.
Hexagonal handle for ideal grip.
Comes in an storage box.

Ref.	Price
262010	202,00

Dipping tools.
Stainless steel wire.
Polypropylene handles.

Polypropylene box with storage frame.
Box dimensions: 230 x 190 x 43 mm.



Made by MATFER BOURGEAT

BOX OF 10 DIPPING TOOLS

4 round pins diameter 14, 16, 18, and 20 mm.
1 oval dipping fork.
1 bulb dipping fork.
1 bulb dipping fork.
3 forks: 2, 3, and 4 tines.

Ref.	Price
262001	159,00



Made by MATFER BOURGEAT

BOX OF 5 DIPPING TOOLS

1 round dipping fork diameter 16 mm.
1 bulb dipping fork.
3 forks: 2, 3, and 4 tines.

Ref.	Price
262002	112,00



FINE, PASTRY & CHOCOLATE STORE, OCF VERSAILLES

OCF designed bespoke refrigerated display cases for Sébastien Serveau's FINE pastry store.
A Krion baking island and a wall-mounted display case for chocolates simply and elegantly present products, preserving pastries and chocolates in optimal conditions.









Made by MATFER BOURGEAT

MATFER

STAINLESS STEEL CHOCOLATE SHAVER

Stainless steel. Very good quality, ideal to make chocolate shavings. Very durable and rigid. Very easy to maintain for flawless hygiene.

Ref.	Price
421005	27,45



Made by MATFER BOURGEAT | -40°C | +260°C

SCRAPER

Thick silicone. Perfect for scraping chocolate trays on exit from the coating machine. Ideal for baking and for scraping containers.

Ref.	Price
114006	24,45



MATFER

Made by MATFER BOURGEAT

CHOCOLATE SCRAPER

Acrylonitrile butadiene styrene (ABS) semi-flexible chocolate scraper. Used to scrape the chocolate off the "Cool Décor" plate and comb through it to create stripes. Has 3 different sides: 1 side smooth, 1 side fine ribbed, and 1 side wide ribbed.

L mm	l mm	Ref.	Price
190	115	421743	9,05



MORE CONVENIENT AND SPACE-SAVING ROLL FORMAT







DIPPING SHEET LDPE

Smooth polyethylene. Superior quality, ensuring perfect chocolate shine. Highly flexible sheet suitable for food contact.

Type	L mm	l mm	Th. mm	Ref.	Price
packet of 10	600	400	0,1	261905	3,75
roll of 100	600	400	0,1	261908	32,00

PVC DIPPING SHEET

Non-stick PVC. Ideal for making smooth flawless chocolates. Clear, can be used to trace chocolate decorations. Very malleable, does not break.

Type	L mm	l mm	Th. mm	Ref.	Price
packet (pack of 100)	400	300	0,15	261912	49,25
packet (pack of 100)	600	400	0,15	261911	85,65

CHOCOLATE SCRAPER

High-quality stainless steel blade. Black polypropylene handle. Specially designed to fill and scrape chocolate mould trays. Blade height: 100 mm.

l mm	H mm	Ref.	Price
180	240	112641	16,40
220	240	112643	20,25

Decorate your cakes in an original way



COFFEE BEAN

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g		
275	135	25	104	17	12	5	0,8	380211	26,50



LEAF

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	W g		
275	175	25	21	60	30	5	380228	26,50





ASSORTED FLOWERS

5 flower motifs for decorating desserts and cakes, 20 cavities per tray.

Sheet			Mould		Ref.	Price
L mm	l mm	H mm	Nbr	W g		
275	135	25	20	6	380243	26,50



- Glossy.
- Easy to turn out.
- Very durable.
- Clear copolyester mould facilitating decoration.
- Easy to maintain.



MINI-CHOCOLATE BAR, 15 SQUARES

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	12	62	32	5	11	380246	26,50



MINI-CHOCOLATE BAR, 20 SQUARES

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	4	87	53	7	30	380276	26,50





CHOCOLATE BAR 100 G

18 squares (3x6).

Sheet				Mould					
Type	L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
classic	275	175	25	3	150	68	10	380240	26,50
offset	275	175	25	3	144	75	10	380283	25,85

MADE IN FRANCE



CHOCOLATE BAR 100G, 8 SQUARES

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	3	155	78,5	8,55	100	380239	26,50



24-SQUARE BAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	3	158	82	10	130	380256	26,50



28-SQUARE BAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	1	207	88	10	200	380258	26,50



MINI-CHOCOLATE BAR, COCOA POD

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	6	118	50	7	50	383906	25,85



CHOCOLATE BARS 100 G, 21 BONBONS

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	3	160	68	9	100	380281	25,85



CHOCOLATE BAR 90 G

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	4	130	55	13	90	380282	25,85



6-SQUARE BAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	7	125	30	13	50	383005	22,20



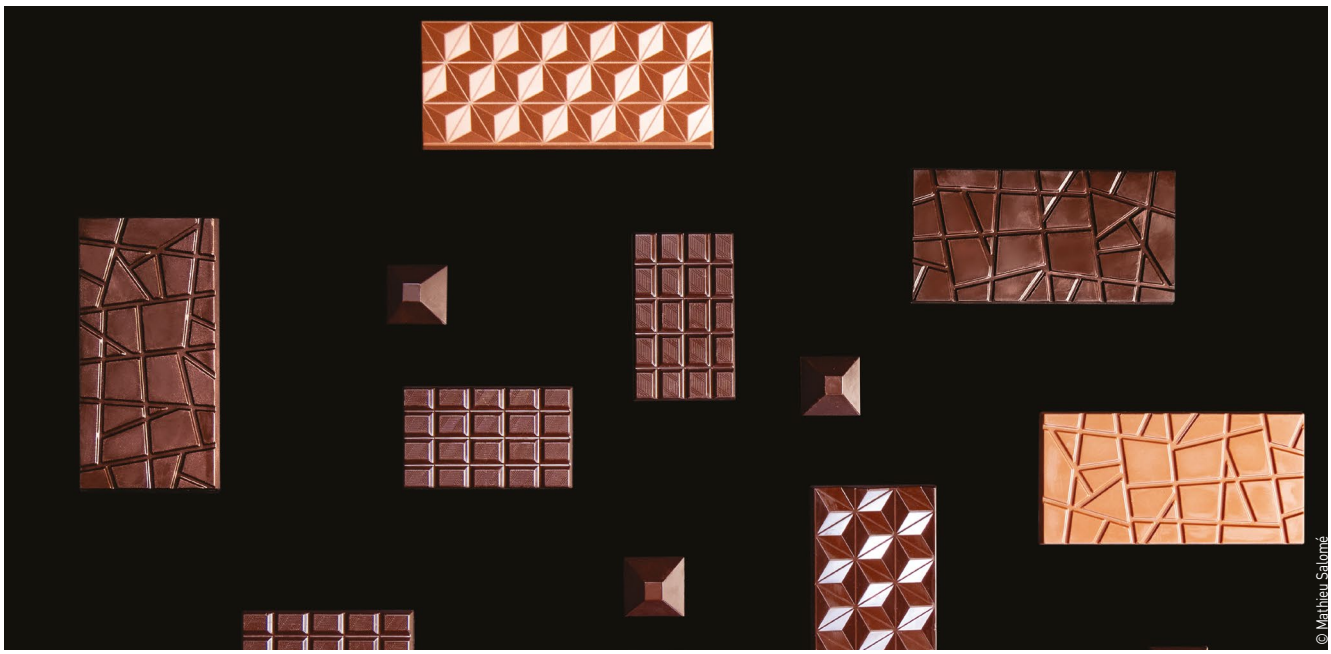
SMART BAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	14	70	25	20	30	380150	26,50



MINI-BAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	15	78	21	17	25	380147	23,40





POD BAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	2	210	70	6	100	382084	26,50



GEOMETRIC SHELF

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	3	150	66	10	80	380277	26,50



K. KUGEL MINI-BAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	8	117	25	14	32	380134	22,20



MINI-CHOCOLATE BAR, COCOA FLOWER

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	6	118	50	9	50	383807	22,20



CRUNCHY BAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	3	140	70	6	70	380279	26,50



MINI-CHOCOLATE BAR, COCOA

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	12	76	35	5,5	20	383905	22,20





SPHERE HALF

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W g	Ref.	Price
275	175	25	32	13	26	12**	380249	26,50
275	175	25	24	16	32	20,5**	380242	26,50
275	175	25	15	20	39	16*	380148	26,50
275	175	25	12	25	50	40**	380153	23,40
275	175	35	6	35	70	50*	380154	26,50
NEW 275	175	55	2	55	100	**	380181	26,75

* weight for a hollow subject / ** weight for a full subject



TULIPE RECTANGULAR TIN

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	W g	Ref.	Price
275	205	25	36	30	22	8	380107	26,50



SPHERE HALF

Sheet			Mould			
L mm	l mm	H mm	Nbr	Ø mm	Ref.	Price
360	195	62	3	122	382051	38,25



SPHERE HALF, 2 STRIPES

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W g	Ref.	Price
275	135	25	21	14	26	5,5	383600	22,20



STRIATED SPHERE HALF

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W g	Ref.	Price
275	175	25	28	17	32	10	380163	26,50



RECTANGLE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	24	36	22	20	15	380111	22,20



OFFSET POMPONETTE MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W g	Ref.	Price
275	135	25	24	20	28	9	383602	23,40



SPLIT POMPONETTE

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W g	Ref.	Price
275	135	25	24	17	28	9	383604	22,20



ROUND

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W g	Ref.	Price
275	135	25	24	13	28	9	383302	22,20



STIPED ROUNDS

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W g	Ref.	Price
275	175	25	28	13	32	10	380164	26,50

BERNACHON CHOCOLATIER, **LYON**







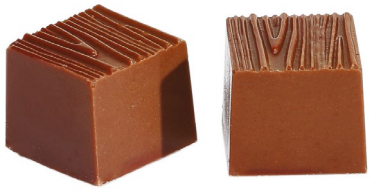


OCF

Bernachon has acquired display cases to showcase its chocolates and pastries while ensuring perfect preservation through precise temperature and humidity control. The ergonomic opening makes it easy to work in-store, and material quality ensures durability and easy maintenance.
A bespoke design, combining aesthetics and technical requirements, through a partnership with architect Richard Bagur.



The cold expert for your refrigerated display cases





WOODEN SQUARE

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g		
275	135	30	32	22	22	20	11,5	380122	23,40



FLOWER SQUARE

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g		
275	205	25	36	25	25	10	9	380106	26,50



VENETIAN CANE SQUARE

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g		
275	135	25	24	26	26	16	11	380112	22,20



SQUARE

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g		
275	135	25	24	22	22	24	11	380129	22,20



SQUARE

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g		
275	135	25	24	25	25	15	9	383203	23,40



COCOA SQUARE

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g		
275	175	25	35	25	25	25	12	383208	26,50



HIEROGLYPH SQUARE

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g		
275	135	25	24	25	25	12	8	383307	22,20



SQUARE SHELL

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g		
275	135	25	24	27	27	12	9	383205	22,20



ROUND SHELL

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	H mm	Ø mm	W g		
275	135	25	24	13	28	9	383303	23,40



OVAL SHELL

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g		
275	135	25	24	34	25	12	9	383502	22,20



INGOTS

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g		
275	175	25	18	40	14	14	9	383003	22,20



ARABESQUE DOME

Sheet			Mould						
L mm	l mm	H mm	Nbr	H mm	Ø mm	W g	Ref.	Price
275	175	25	28	14	30	8	381200	26,50



OBLONG

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	16	40	15	16	9	383004	22,20



HAZELNUT

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	24	26	26	23	9,5	380128	22,20



SQUARE DOME

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	24	25	25	15	9	380187	22,20



WAVE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	21	50	25	15	7,5	380188	22,20



STRIPED TRIANGLE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	28	36	35	12	10	380165	26,50



RECTANGULAR SHELL

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	24	27,5	20,5	14	9	383405	22,20



YULE LOG

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	32	35	18	15	7	380155	22,20



ROUNDED INGOTS

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	24	32	15	13	9	383408	22,20



EGYPTIAN PYRAMID

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	21	27	27	13	7	383305	23,40



PYRAMID

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	28	31	31	19	10	383300	26,50



TRIANGULAR PYRAMID

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	55	28	25	26	55	11	380005	26,00



PRALINE

Sheet			Mould						
L mm	l mm	H mm	Nbr	H mm	Ø mm	W g	Ref.	Price
275	135	30	24	30	30	11	380141	22,20



WAVE PRALINES

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	16	61	24	15	10	380050	26,00



SQUARE COCOA PRALINES

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	24	25	25	14	9	383204	22,20



RECTANGULAR PRALINES STRUCTURE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	24	31	17	14	9	383404	22,20



NAPOLITAIN COCOA

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	18	36	36	9	13	383209	29,80



NAPOLITAIN COCOA TEXTURE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	18	34	34	4	5	383207	23,40



ROSETTE

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W g	Ref.	Price
275	175	25	32	19	29	10	380152	23,95



TRUFFLE

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W g	Ref.	Price
275	135	25	24	22	25	9,5	380190	22,20



RELIEF PATTERN

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W g	Ref.	Price
275	135	25	18	14	28	9	383304	23,40



DISCS

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W g	Ref.	Price
275	175	25	8	5	68	15	380151	22,20



STRIATED OVAL

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	55	2	29	19	55	16	380158	24,45



QUENELLE

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	135	25	16	45	25	12	380167	23,40



NEW

SPIRAL CHOCOLATES

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	W g	Ref.	Price
275	135	25	18	20,8	10	380176	26,65



GIANDERJA

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	24	43	20	18	9	383406	23,40



MINI-PUDDING

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	W g	Ref.	Price
275	175	25	24	18	100	380175	27,20

NEW



ARABESQUE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	24	36	20	13	9,5	383007	23,40



WALNUT HALF

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	205	25	50	20	31	10	6	380110	26,50

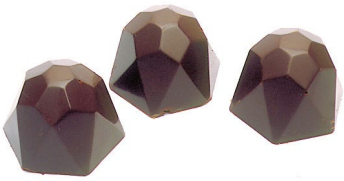


ASSORTED CAVITIES

Sheet			Mould		
L mm	l mm	H mm	Nbr	Ref.	Price
275	175	25	36	380104	26,50







FACETED DIAMOND

Sheet			Mould							
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	40	30	25	18	15	380102	26,50



LILY

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	28	37	31	19	9	380210	26,50



MINI BORDEAUX CANNELÉ MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W g	Ref.	Price
275	175	25	40	24	24	9	380108	26,50



CHEF'S HAT

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	12	41	22	10	6	383402	22,20



CHERRY OVALS

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	24	33	24	20	13	383105	22,20



COMPLETE POD

3-section mould: 33 g upper shell + 33 g lower shell + 48 g beans.

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	30	3	140	23	13	383411	26,50



POD

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	24	47,5	26	14	9	383101	22,20



POD

2X12 cavities. 2X6.5 g.

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	205	25	24	23	50	13	13	383103	23,40







PÉTANQUE SET

Mould for 6 boules diameter 72 mm (230 g) and 2 buts diameter 30 mm (17 g).

Sheet		Mould		
L mm	l mm	Nbr	Ref.	Price
275	175	8	380280	26,50



MINI-RUGBY BALL

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	30	45	31	23	30	10	380230	26,50



RUGBY BALL

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
360	195	90	2	270	169	85	380236	72,00



GOLF BALL

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
275	135	25	18	20	40	380140	22,20



NEW

BASKETBALL

Sheet			Mould			
L mm	l mm	H mm	Nbr	H mm	Ref.	Price
365	195	65	2	55	381204	55,35



FORMULA 1

Sheet			Mould				
L mm	l mm	H mm	Nbr	L mm	l mm	Ref.	Price
275	175	30	1	200	72	380248	38,35



MINI-FOOTBALL

Sheet		Mould					
L mm	l mm	Nbr	H mm	Ø mm	W g	Ref.	Price
275	175	40	12,5	25	10	380220	26,50



FOOTBALL BOOT

Sheet		Mould			
L mm	l mm	Nbr	L mm	Ref.	Price
275	175	2	200	380229	26,50





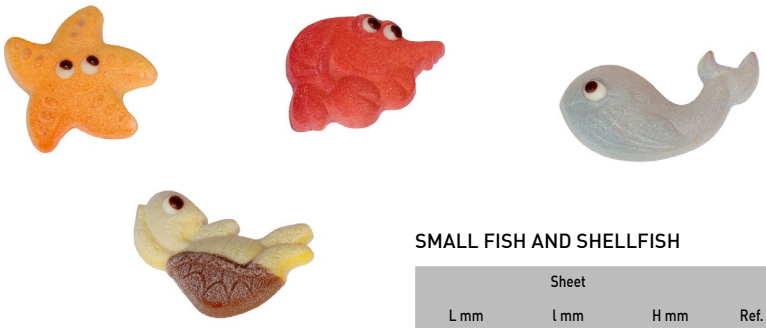
WRIGGLING FISH

Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Mould L mm	Mould l mm	Mould H mm	Mould W g	Ref.	Price
275	175	25	4	140	22	75	43	382085	26,50



SMALL FISH AND SHELLFISH

Sheet L mm	Sheet l mm	Sheet H mm	Ref.	Price
275	175	25	382207	26,50



SMALL FISH AND SHELLFISH

Sheet L mm	Sheet l mm	Sheet H mm	Ref.	Price
275	135	25	382054	26,50



EXOTIC FISH

4 cavities for 2 fish. 147 and 98 G.

Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Ref.	Price
275	175	25	4	380223	26,50



FROG

Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Mould L mm	Mould l mm	Mould H mm	Ref.	Price
275	175	55	2	120	90	45	382044	26,50



FISH

4 cavities for 2 fish.

Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Mould L mm	Mould l mm	Mould H mm	Ref.	Price
275	175	35	4	176	105	35	382008	26,50



FISH

Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Mould L mm	Mould l mm	Mould H mm	Ref.	Price
275	175	40	2	240	75	40	382018	26,50



COW

Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Mould L mm	Mould l mm	Mould H mm	Ref.	Price
275	175	25	2	150	120	25	382011	26,50



SQUIRREL

Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Mould L mm	Mould l mm	Mould H mm	Ref.	Price
275	175	25	2	150	90	25	382010	26,50



TURTLE

Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Mould L mm	Mould l mm	Mould H mm	Ref.	Price
275	175	35	4	115	80	35	382043	26,50



PENCIL HALF

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g		
275	135	25	10	117	15	6	9,5	383401	23,40



NEW

DIAMONDS

Sheet			Mould		Ref.	Price
L mm	l mm	H mm	Nbr	H mm		
275	175	25	24	8	380182	27,20



NEW

DISCS FOR TASTING

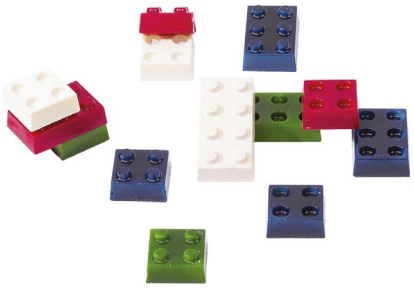
Sheet			Mould			
L mm	l mm	H mm	Nbr	Ref.	Price	
275	135	250	15	381205	26,85	



NEW

CHESTNUT

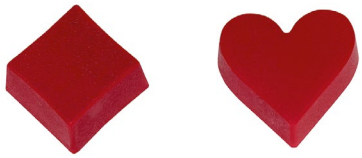
Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	24	32	34	28	13,3	381263	26,50



ASSORTMENT OF BRICKS

5 bricks 20x20 mm, 6.5 g. 4 bricks 30x20 mm, 10 g. 3 bricks 40x20 mm 14 g.

Sheet				
L mm	l mm	H mm	Ref.	Price
275	175	25	383412	52,75



SET OF 4 COLOURS

Sheet				
L mm	l mm	H mm	Ref.	Price
275	175	25	381262	26,50





CHESS PAWNS

Dimensions from 40x20x5 mm to 75x30x15 mm.

Sheet			Mould		
L mm	l mm	H mm	Nbr	Ref.	Price
275	135	25	16	380222	26,50



GINGER MAN

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	10	60	46	9	11	381029	26,50



ALPHABET

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	26	39	35	6	5	380156	22,20



HANDBAG

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	30	2	140	122	30	380126	26,50



TEA TIME ASSORTMENT

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	28	20	40	38	28	5	380252	26,50



PONY

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	25	2	110	110	18	382250	26,50





EIFFEL TOWER

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	14	60	30	14	7	380278	26,50



SPATULA

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	W g	Ref.	Price
275	135	25	10	115	24	8,55	380146	23,40



ESPRESSO CUP WITHOUT SAUCER

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W g	Ref.	Price
275	175	35	7	35	55	42	380255	27,80



CUP

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
275	135	40	3	34	71	380237	26,50



SNAIL

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	24	24	25	18	9,5	380130	22,20





KITTENS

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	25	4	88	55	24	382056	26,50



POLAR SCENE

Sheet				Mould						
Type	L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
6 eskimos	275	175	25	12	60	29	9	15	381034	26,50
4 penguins	275	175	25	8	60	41	12	35	381035	26,50



SAINT JACQUES COCKLE HALF SHELL

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	25	2	125	145	24	382009	23,40



PENGUIN WITH WOOLLY HAT

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	25	4	80	55	23	383415	26,50





HEART

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	30	30	25	18	6	380269	27,80



HEART

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	36	25	25	9	4	380205	26,50
275	135	25	32	35	35	12	8	380206	26,50



VALENTINE"S DAY HEART

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	24	29	29	18	9,7	383606	23,40



HEART WITH RELIEF PATTERN

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	26	28	30	20	9	383607	23,40



HEART-SHAPED DISC

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	15	39	33	4	4,4	383610	26,50



HEART HALF

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	135	25	2	100	100	20	382231	26,50





LOVE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	24	33	22	16	10,5	383608	22,20



HEART DECORATED WITH FLOWERS

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	205	25	4	105	100	17	380226	26,50



HEART DECORATED WITH FLOWERS

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	8	55	55	11	17,5	380227	26,50



STRIATED HEART

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	21	35	33	11	8,6	380145	22,20



SQUARE RIBBON BOX

Tray including 1 bottom and 1 lid.

Sheet			Mould				
L mm	l mm	H mm	Nbr	L mm	l mm	Ref.	Price
275	175	25	2	100	100	381008	26,50



STILETTO

Double mould for a stiletto.

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	120	40	2	140	120	35	100	380127	54,15





BUBBLE/SPLATCH EGG

Sheet			Mould					
L mm	l mm	H mm	Nbr	l mm	H mm	W g	Ref.	Price
275	175	30	4	60	90	50	382135	26,50



STRIATED EGG HALF

Sheet			Mould				
Type	L mm	l mm	Nbr	L mm	l mm	Ref.	Price
3 half eggs	275	175	3	130	90	382027	26,50
2 half eggs	275	175	2	156	106	382025	26,50



CHESTERFIELD EGG HALF

Sheet		Mould					
L mm	l mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	172	1	112	55	175	382040	46,35



SMOOTH EGG HALF

Sheet			Mould				
Type	L mm	l mm	Nbr	L mm	l mm	Ref.	Price
4 eggs	360	195	8	98	65	382028	38,25
2 eggs	360	195	4	127	87	382031	38,25
1 egg 1/2	360	195	3	148	97	382033	38,25
2 eggs	360	195	4	165	115	382034	45,25
1 egg	360	195	2	172	110	382036	38,25
1 egg 1/2	360	195	2	200	142	382038	38,25
1 egg	360	195	2	234	156	382039	45,25
1/2 egg	460	345	1	444	317	383700	66,65



CRACKED EGG HALF

Sheet			Mould				
Type	L mm	l mm	Nbr	L mm	l mm	Ref.	Price
7 eggs	360	195	14	55	40	382019	38,25
5 eggs	360	195	10	75	55	382021	38,25
4 eggs	360	195	8	88	65	382022	38,25
2 eggs	360	195	4	112	80	382023	38,25
1 egg 1/2	360	195	3	137	92	382024	38,25



STRIATED EGG HALF

Sheet		Mould						
L mm	l mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	40	33	23	11	5	380118	22,20



STRIATED EGG HALF

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	45	30	20	10	7,8	382053	26,50



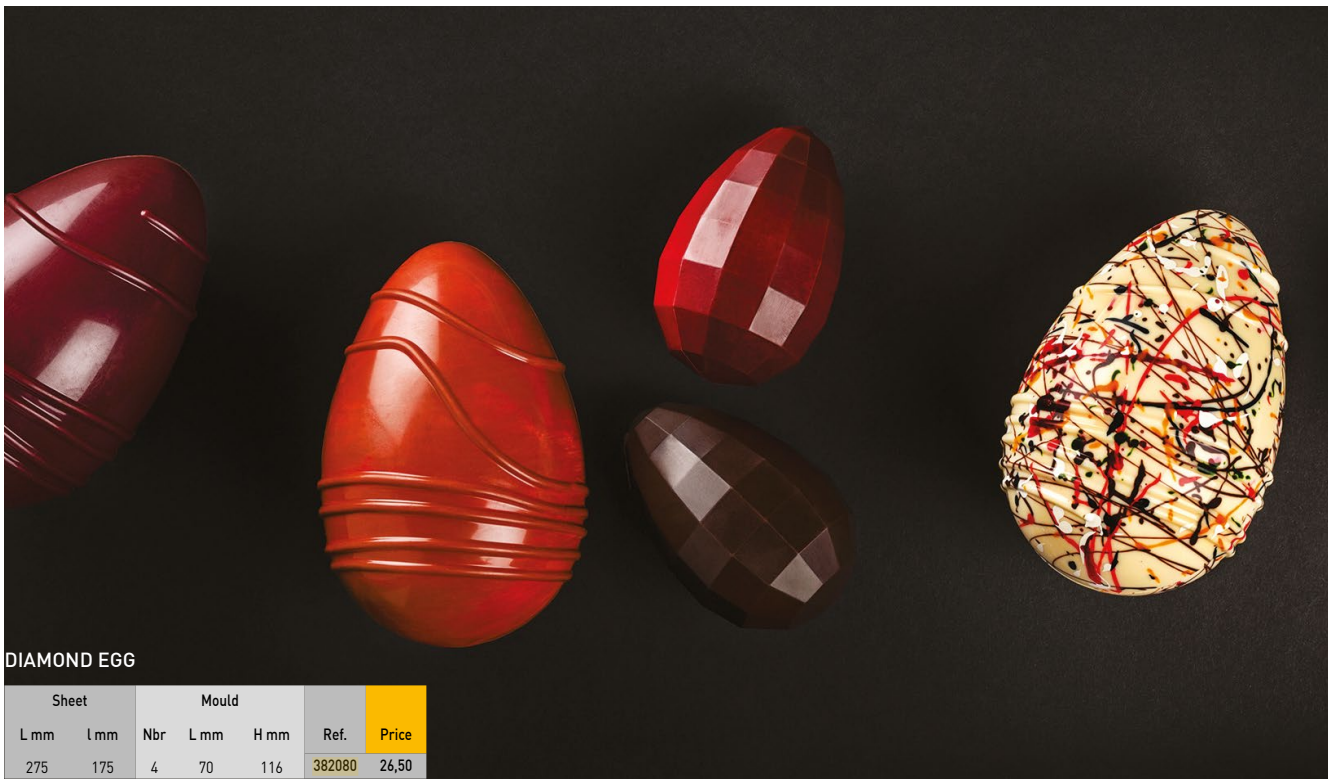
TWEET TWEET EGG

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	50	2	150	100	50	382232	26,50



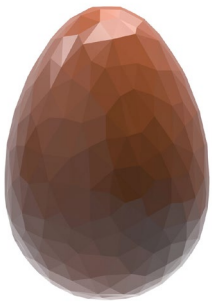
CRACKED EGG HALF

Sheet		Mould					
L mm	l mm	Nbr	L mm	l mm	W g	Ref.	Price
275	135	27	36	24	11	382003	26,50



DIAMOND EGG

Sheet		Mould			Ref.	Price
L mm	l mm	Nbr	L mm	H mm		
275	175	4	70	116	382080	26,50



CRYSTAL EGG HALF

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g		
275	135	25	24	32	22	10	5,5	380120	22,20



WHOLE EGG

Sheet		Mould				Ref.	Price
L mm	l mm	Nbr	l mm	H mm	Ø mm		
275	175	2	100	150	103	382116	26,50



FABERGÉ EGG

Sheet		Mould				Ref.	Price
L mm	l mm	Nbr	L mm	l mm	H mm		
275	175	2	105	50	150	382234	26,50



SMILEY EGG

3x8 models.

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g		
275	135	25	24	32	22	11	4	380261	23,40



DRAPED EGG

Sheet		Mould				Ref.	Price
L mm	l mm	Nbr	L mm	l mm	H mm		
275	175	2	100	50	150	382235	26,50



ASSORTED EGGS

Sheet		Mould				Ref.	Price
L mm	l mm	Nbr	L mm	l mm	H mm		
275	175	8	43	25	65	382236	26,50



NEW



SITTING RABBIT

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	l mm	H mm	W g		
275	175	25	2	40	64	100	382077	26,75



SMALL RABBIT

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g		
275	135	25	16	55	25	10	17	380214	22,20



RABBIT

Sheet			Mould				
L mm	l mm	H mm	Nbr	L mm	l mm	Ref.	Price
275	205	40	2	180	125	382013	26,50



BUNNY

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g		
275	175	25	2	255	175	25	120	382065	26,50



RABBIT

Double tray with assembly points for 6 rabbits.

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	25	2	131	41	25	382064	51,95



LAUGHING BUNNY

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	25	2	120	43	40	380216	26,50



RABBIT AND BASKET

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
360	195	40	2	180	155	35	382015	38,25



RABBIT AND EGG

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	135	50	4	155	82	40	382016	38,25



SMALL RABBIT

Sheet			Mould				
L mm	l mm	H mm	Nbr	L mm	l mm	Ref.	Price
275	135	40	2	100	75	382074	26,50



EGG HALF DECORATED WITH A RABBIT

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	30	6	82	56	28	88	380224	22,20



RABBIT AND BASKET TO FILL

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	2	141	109	15	13	382073	26,50



EGG WITH RABBIT/DUCK PAIR

Double mould with assembly points for 1 object.

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	60	2	228	110	60	382060	51,95



SITTING RABBIT

Sheet		Mould					
L mm	l mm	Nbr	L mm	l mm	W g	Ref.	Price
275	175	2	134	120	120	382017	27,95



RABBIT AND EGG

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	30	2	120	94	30	382217	26,50



CHICK AND SHELL

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	45	4	110	75	34	382006	26,50



RABBIT

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	30	2	124	90	30	382012	26,50



RABBIT

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
360	195	30	2	230	80	30	382014	38,25



LAYING HEN

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	65	2	140	114	65	382058	26,50



ROOSTER

Sheet			Mould				
L mm	l mm	H mm	Nbr	L mm	l mm	Ref.	Price
275	175	45	2	175	140	382045	38,25



HEN AND BASKET

Double mould with assembly points.

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
305	170	85	2	305	210	85	382066	94,25



LAYING HEN

Sheet				Mould					
Type	L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
1 hen	275	175	50	2	184	152	40	382047	38,25
1 hen	275	175	125	1	190	155	62,5	382049	51,90
3 hens	275	175	35	6	80	70	30	382048	26,50
4 hens	275	175	25	8	53	65	25	382046	26,50



ROOSTER

Double mould with assembly points.

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
600	500	140	2	540	430	140	382063	208,00



CASSEROLE DISH

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	44	2	140	123	40	120	382076	25,85



DRAPED BELL

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	135	60	2	113	110	56	382224	26,50



CHICK

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	30	4	87	68	30	382007	26,50



FOOD COVER DOME

Double mould.

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
230	200	90	2	190	170	85	382062	86,35



ASSORTED SMALL FIGURINES FOR EASTER

Sheet			Mould		
L mm	l mm	H mm	Nbr	Ref.	Price
275	175	25	24	380105	26,50



SMALL FISH

Sheet			Mould			
L mm	l mm	H mm	Nbr	W g	Ref.	Price
275	175	25	30	4	380202	26,50



ASSORTED SMALL FIGURINES FOR EASTER

Sheet			Mould			
L mm	l mm	H mm	Nbr	W g	Ref.	Price
275	135	25	18	6	380142	26,50



ASSORTED SMALL FIGURINES FOR EASTER

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	32	30	25	5	5	382001	26,50



ASSORTED SMALL FISH AND SHELLFISH

Sheet			Mould			
L mm	l mm	H mm	Nbr	W g	Ref.	Price
275	175	25	35	4,5	380201	26,50



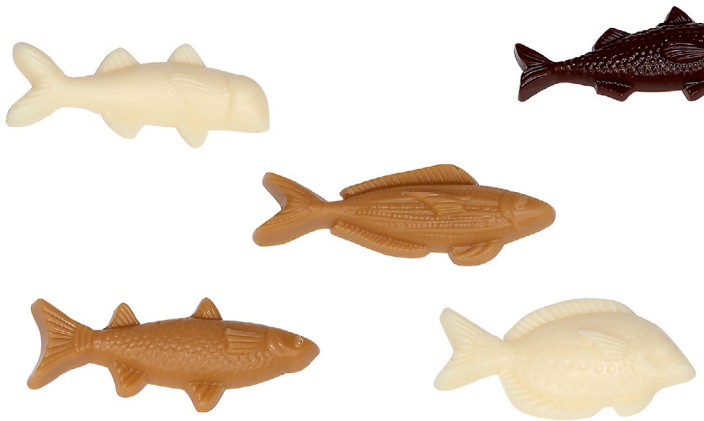
SMALL SEA CREATURES

Sheet			Mould			
L mm	l mm	H mm	Nbr	W g	Ref.	Price
275	135	25	20	9	380200	26,50



SMALL FISH

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	W g	Ref.	Price
275	175	25	21	45	20	2	380203	26,50





SMALL LAYING HENS

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	W g	Ref.	Price
275	175	25	16	45	35	10	382004	26,50



SMALL LAUGHING BUNNIES

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	16	67	25	10	11	380217	23,40



FATHER CHRISTMAS

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	30	4	130	51	20	381016	26,50





FATHER CHRISTMAS AND SNOWMAN

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	30	2	120	102	25	135	381015	26,50

SNOWMAN

Sheet			Mould				
L mm	l mm	H mm	Nbr	L mm	l mm	Ref.	Price
275	175	25	4	85	62	381010	26,50



FATHER CHRISTMAS

Sheet		Mould			
L mm	l mm	Nbr	L mm	Ref.	Price
275	175	6	119	381005	26,50



FATHER CHRISTMAS AND ELF

Sheet			Mould				
L mm	l mm	H mm	Nbr	L mm	l mm	Ref.	Price
275	175	30	2	120	78	381032	26,50



FATHER CHRISTMAS STANDING

Double mould with assembly points.

Sheet			Mould			
L mm	l mm	H mm	Nbr	L mm	Ref.	Price
275	175	32	2	205	381025	51,95
360	195	50	2	305	381026	73,95



SAINT NICHOLAS

Sheet			Mould				
L mm	l mm	H mm	Nbr	L mm	l mm	Ref.	Price
275	175	25	8	90	32	381021	26,50
275	175	25	2	210		381019	26,50
275	175	25	4	150		381020	26,50



FATHER CHRISTMAS STANDING

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	25	2	140	40	20	381024	26,50





MINI-CHRISTMAS DECORATION

Sheet			Mould			
L mm	l mm	H mm	Nbr	W g	Ref.	Price
275	135	25	18	6	381030	22,20



FATHER CHRISTMAS ON A MOTORBIKE

Sheet			Mould				
L mm	l mm	H mm	Nbr	L mm	l mm	Ref.	Price
275	175	25	2	120	118	381031	26,50



MINI-CHRISTMAS FIGURINES

Sheet				
L mm	l mm	H mm	Ref.	Price
275	175	25	381040	26,50



MINI-CONE

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	W g	Ref.	Price
275	175	40	24	35	30	10	380099	26,50



MINI-CHRISTMAS TREE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	25	12	50	33	7	4	380174	26,50



MINI-CHRISTMAS TREE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	28	31	22	22	9	380169	33,50



CHRISTMAS TREE HALF

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	135	30	1	166	103	29	260	381013	22,20



CHRISTMAS TREE TO ASSEMBLE

Sheet			Mould		
L mm	l mm	H mm	Nbr	Ref.	Price
275	135	25	5	381014	22,20



SNOWMAN

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	W g	Ref.	Price
275	175	25	40	30	20	15	4	380213	26,50



CLOG

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	40	4	150	58	32	381012	26,50



MUSHROOM

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	35	4	116	80	30	381009	26,50



BOOT

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	40	2	140	94	38	381006	26,50



© Stephane Glacier / Gaëlle Astier Perret





VERY DURABLE CERAMIC LIGHTBULB



MATFER Made by MATFER BOURGEAT

SUGAR HEATING LAMP 500 WATTS

Heating by very durable ceramic lamp and flexibly mounted. On/off switch with light. Stainless steel structure. Screen as an option. Worktop 400x300 mm with interchangeable non-stick mat (code 321030). Guarantee: 1 year.

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
460	330	580	4500	500	230	50	262215	531,00

MATFER Made by MATFER BOURGEAT

SUGAR HEATING LAMP 1,000 WATTS

Heating by very durable ceramic lamp and flexibly mounted. Energy dispenser with 3 positions. Stainless steel structure. Easy height adjustment thanks to the handle. Screen as an option. Worktop 400x300 mm with interchangeable non-stick mat (code 321030). Guarantee: 1 year.

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
460	350	500	5900	1000	240	50-60	262201	877,00



Made by MATFER BOURGEAT +70°C

SUGAR HEATING LAMP 2X500 WATTS

Larger worktop with interchangeable non-stick mat (code 321031). 2 very durable glass-ceramic lamps mounted on wire. Stainless steel structure. Energy dispenser with 3 positions. Worktop 530x325 m with raised Exopat baking sheet on two very stable feet. Accessory storage drawer under the box (polycarbonate container GN 1/2, depth 10 cm). Guarantee: 1 year.

L mm	l mm	H mm	Volts	Hz	Ref.	Price
565	400	710	230	50	262210	1243,00



MATFER MADE IN FRANCE

SUGAR HEATING LAMP SCREEN

Avoids temperature disturbances due to drafts. Clear copolyester sign. Rear panel with stiffener to prevent distortion under the effect of heat. Suitable for sugar heating lamps 262201 and 262215.

l mm	H mm	Ref.	Price
350	210	262205	132,00

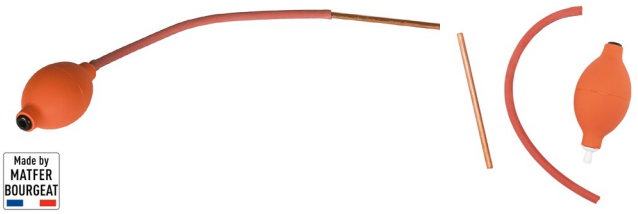




SUGAR BLOWING PUMP

Rubber. Double trigger with 1 copper tip l 130 mm Ø 6 mm. Bulb with non-return valve.

L mm	l mm	H mm	Ref.	Price
360	60	48	262230	106,00



ECO SUGAR BLOWING PUMP

Rubber. simple trigger with 1 copper tip l 130 mm Ø 6 mm. Bulb with non-return valve.

L mm	Ref.	Price
250	262235	53,05



SUGAR WORKING GLOVES

Made of latex allowing good sensitivity during work. Maximum operating temperature: 60°C. Guarantees comfort and safety when working with sugar.

Type	L mm	Ref.	Price
S	335	262289	5,40
M	335	262290	5,40
L	335	262291	5,40



SUGAR SCISSORS

Fine polished hardened steel. Black coated handle.

L mm	Ref.	Price
240	072200	24,60



SYRUP DENSITY METER

Syrup density meter, glass. Comes with a correspondence scale between Baumé degree and official densities. Comes with a PVC storage case. Offers 2 measuring scales: in Baumé degrees (15-40°Bé) and g/l (1,100 to 1,400).

L mm	Ref.	Price
160	250108	10,20



SYRUP DENSITY METER TEST TUBE

Stainless steel.

H mm	Ø mm	C cl	Ref.	Price
175	36	17,5	250112	24,80







+80°C +200°C

250330 250331 250332

CONFECTIONARY AND FRYING THERMOMETER

Easy to read. Glass thermometer body, red liquid. Food grade grey polyamide sheath. Can be sterilised in the dishwasher without removing the thermometer. Blister packed.

Type	L mm	Ref.	Price
sheath polyamide	300	250330	15,45
sheath stainless steel	300	250331	29,15
without sheath	300	250332	12,00



THERMOMETER HOLDER

Fits on all your pots, sugar pans, and other containers (without adjustment). Stainless steel. Accepts all sheath thermometer models. Blister packed.

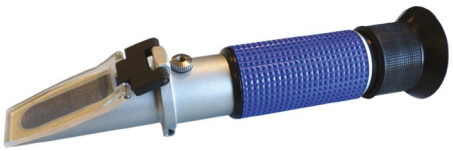
H mm	Ref.	Price
137	250500	29,65



REFRACTOMETER 0-80% BRIX

Quick and easy measurement of sugar concentration. Ideal for ice cream, sorbet, jam, and jelly. Measuring range: 0-85% Brix, 0-45° Baumé. Accuracy: ± 0.2 % Brix, ± 1° Baumé. Comes in a hard protection case.

L mm	l mm	H mm	W g	Ref.	Price
170	31	55	550	250126	156,00



REFRACTOMETER

Ideal for controlling the sugar content, expressed in % Brix. High definition. Reader diameter 40 mm. Reference temperature < 20°C. Sample temperature 40°C maximum. Refractometer: 58-90 %. Accuracy +/- 0.5 %. Ideal for fruit pastes, jams, concentrated syrups, etc.. Convenient because it comes with a protective case.

L mm	Ø mm	W g	Ref.	Price
150	40	145	250124	80,35



IP 65

PAL-PÂTISSIER REFRACTOMETER

Very easy to use with double Brix/Baumé scale. Digital readout in less than 3 seconds. Allows you to accurately measure the amount of sugar in sorbets, ice cream, jam, or jellies. Measuring range: 0-85 % Brix, 0-45° Baumé. Measurement temperature: 10-40°C.

L mm	l mm	H mm	W g	Ref.	Price
109	31	55	100	250130	460,00



PH METER

Supplied in a complete kit with pH 7 calibration solution. Automatic pH 7 calibration. Display resolution: 0.1 pH. Accuracy +/- 0.1 pH. Protection class: IP 57. Comes with 2 AAA batteries.

Type	l mm	H mm	C cl	W g	Ref.	Price
pH meter	80	31		70	250153	91,65
6 bottles	35		5	57	250155	55,35



Quick and easy preparation of fruit paste

Food contact approved silicone.

Comprising a flexible tray of 24 cavities and a rigid holder.

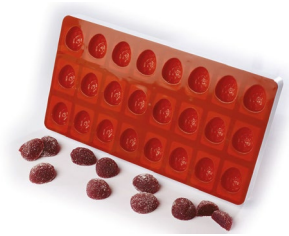
Simple and convenient use, to be used with an automatic funnel. Easy to turn out.





MANDARINE SEGMENT

Sheet			Mould				
L mm	l mm	H mm	L mm	l mm	H mm	Ref.	Price
335	180	15	45	18	15	339010	41,10





STRAWBERRY HALF

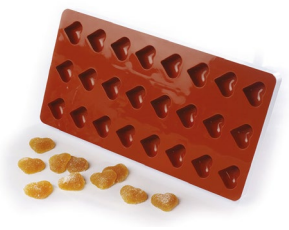
Sheet			Mould				
L mm	l mm	H mm	L mm	l mm	H mm	Ref.	Price
335	180	20	36	30	20	339011	41,10





RASPBERRY

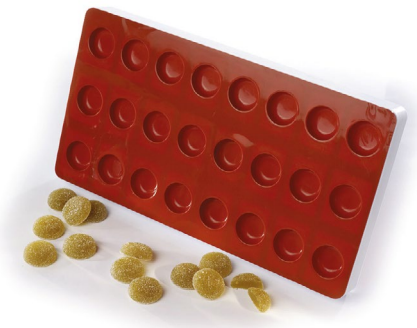
Sheet			Mould			
L mm	l mm	H mm	H mm	Ø mm	Ref.	Price
335	180	24	24	30	339013	41,10





HEART

Sheet			Mould			
L mm	l mm	H mm	H mm	Ø mm	Ref.	Price
335	180	11	11	30	339016	41,10





ROUND DISC

Sheet			Mould			
L mm	l mm	H mm	H mm	Ø mm	Ref.	Price
335	180	18	18	34	339017	41,10





SUGAR PAN

Sugar pan with copper body and riveted cast stainless steel cold-touch long handle. Ideal for caramel preparations. Copper ensures better heat distribution.

H mm	Ø mm	C cl	Th. mm	Ref.	Price
90	160	180	2	305016	138,00
110	200	340	2	305020	154,00



JAM PAN

Copper, non tin-plated interior. Riveted brass handles. Jam pan. Copper ensures better heat distribution. Slightly flared well to facilitate the evaporation of the water contained in the fruit.

H mm	Ø mm	C cl	Th. mm	Ref.	Price
130	350	950	1	303036	85,60



HEAVY DUTY COPPER JAM PAN

Copper, non tin-plated interior. Riveted brass handles. Jam pan. Copper ensures better heat distribution. Slightly flared well to facilitate the evaporation of the water contained in the fruit.

H mm	Ø mm	C cl	Th. mm	Ref.	Price
180	420	1580	2	304042	265,00



EGG WHITE HALF-ROUND BOWL

Copper. Rolled and reinforced rim, non tin-plated interior and removeable ring. Ideal for beating eggs whites with maximum homogeneity. Allows you to work sugar to make syrup, caramel, or jam.

H mm	Ø mm	C cl	Th. mm	Ref.	Price
120	240	350	1	032107	167,00
130	260	450	1	032108	180,00
150	300	700	1	032110	209,00
200	400	1670	1,2	032114	526,00







DRAINING RACK BOX

Stainless steel. Ideal for pouring chocolate, coulis, toppings, and syrups over cakes or candied fruit by recovering excess product in the box. Includes a special 9x9 mm mesh grid. Very durable and rigid. Easy to clean for flawless hygiene.

Type	L mm	l mm	H mm	Ref.	Price
	600	400	50	313004	156,00





CONFECTIONERY RACK

Stainless steel. Ideal for pouring chocolate, coulis, toppings, and syrups over cakes or candied fruit by recovering excess product in the box. Suitable for the stainless steel tin 340304.

L mm	l mm	H mm	Ref.	Price
590	390	19	313503	51,40



FLARED CONFECTIONER'S TRAY

Aluminium. Special confectionery tray with flared rims. Very durable and rigid. Easy to clean for flawless hygiene.

L mm	l mm	H mm	C cl	Ref.	Price
600	400	30	600	310455	122,00



FLUTED ROLLING PIN FOR CARAMEL

Solid aluminium. Fluted rolling pin, ideal for ribbing toffee. Very durable and rigid. Very easy to maintain for flawless hygiene.

L mm	Ø mm	Ref.	Price
220	35	140201	137,00



NOUGAT ROLLING PIN

Nickel steel. Heavy rolling pin, ideal for flattening nougat and nougatine. Very durable and rigid. Very easy to maintain for flawless hygiene.

L mm	Ø mm	W g	Ref.	Price
350	35	2650	140203	75,70



SUGAR SIEVE

Plastic body. Special steel iron. Ideal for sifting sugar.

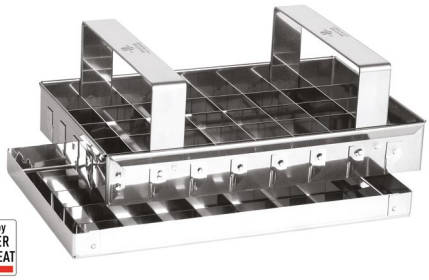
Taille de maille mm	Ø mm	Ref.	Price
0.20	185	115045	37,00



CARAMEL RULERS

Polished solid aluminium. To spread fondant, ganache, or caramel in layers of constant thickness. Set comprising: 2 rulers 3 mm thick, 2 rulers 5 mm thick, 2 rulers 10 mm thick, marked and perforated.

L mm	l mm	Ref.	Price
600	20	140204	166,00



40 SQUARE CARAMEL CUTTER

Stainless steel cutter. Allows you to cut 40 dough strips of 25 mm in a single step. Supplied with a holder tray.

L mm	l mm	H mm	Nbr emp.	L emp. mm	l emp. mm	Ref.	Price
200	125	14	40	25	25	154020	161,00



NOUGAT CUTTER

Stainless steel nougat cutter. Also suitable for cutting toast in pullman bread. Bevelled edge, extra-strong plain round.

NEW

Ø mm	Ref.	Price
36	155030	56,00
49	155040	86,95
57	155050	88,75
69	155060	104,00
79	155070	119,00
89	155080	138,00
99	155090	165,00
112	155100	215,00

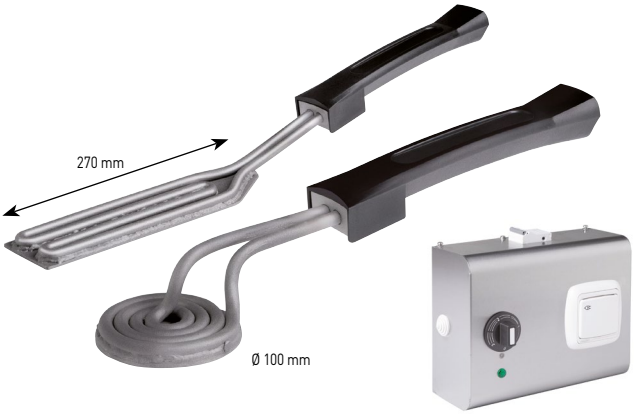


DRYING

Silica gel bags 5 g. Sachets absorb up to 10 times their weight in moisture. Promotes the proper conservation of dry biscuits and sugar pieces.

Type	Ref.	Price
packet of 100	410230	22,00





CONTROL STATION FOR CARAMELISER

Stainless steel. Ideal to effortlessly caramelise preparations. Ergonomic carameliser. The appliance has a fixed electric cable.

Type	L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
dish l 270 mm	615	70		1250	1900	230	50-60	262272	407,00
round D100 mm	450	100		1000	1185	230	50-60	262273	452,00
control station	250	100	200	2100				262276	343,00



HOT AIRGUN

Hot air gun, ideal for pastry and confectionery. Comfortable use thanks to the ergonomic design and handle with non-slip Softgrip surface. 2 air flow and temperature levels available: Level 1: 300°C, 240 l/min and Level 2: 500°C, 450 l/min. Very durable. Cable length: 2.2 m.

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
260	90	200	600	1600	220-240	50-60	262261	150,00



PRO CUISINE BLOWTORCH CARTRIDGE

With piezo and flow control knob. Suitable for gluing sugar pieces. Only use with gas cartridge code 662303. Sold without gas cartridge.

UV	Ref.	Price
1	262269	35,00

MATFER GAS CARTRIDGE 380 ML FOR BLOW TORCH

Adjustable blow torch cartridge. Fits onto the torch in seconds.

L mm	l mm	H mm	Ø mm	UV	Ref.	Price
200	67	200	67	1	662303	6,90



RECHARGEABLE GAS BLOWTORCH

Very convenient for all sugar sticking work. Excellent grip, built-in base ensures that it remains upright at all times. Recharges quickly with universal butane lighter refills. Piezo ignition. Adjustable blow torch flame. Blister packed and without gas. Very durable and rigid. Very easy to maintain for flawless hygiene.

Type	L mm	l mm	H mm	C cl	W g	Ref.	Price
blow torch	130	70	160	2	300	262263	32,60
cartridge				15	90	262264	3,70

GAS BLOWTORCH WITH NON-SLIP HANDLE



ADJUSTABLE
Gas flow adjustment.

AUTOMATIC
Automatic piezo ignition.

PRACTICAL
Preheating system ensuring better flame stability.

GRIP
Non-slip bi-material handle.

RESISTANT
Cartridge holder in impact-resistant and very stable ABS.





MATFER GAS BLOWTORCH

Convenient with hanging ring for storage. Only use with Matfer gas cartridges. Ideal for caramelising the tops of cakes, desserts, crème brûlées. Sold without gas cartridge.

L mm	l mm	H mm	W g	Ref.	Price
245	110	170	480	061680	38,50



GAS CARTRIDGE

Adjustable blow torch cartridge. Safely recharges the blow torch in seconds.

H mm	Ø mm	C cl	Ref.	Price
90	90	36	061684	3,90

To order preparation of mousses, sorbets, ice cream, sauces, and chilled soups







EAZY GIAZ ICE CREAM MAKER

Frozen food turbine (between -18 and -24°C) for the rapid production of ice cream, sorbets, and other edible products of different textures. Touchscreen control panel designed for intuitive use. Safe blade set disassembly mechanism for quick cleaning. Fast running speed: 10 80 g servings can be made in 60 seconds. Efficient bowl lock for added safety. Programming of repetitive cycles possible. Grinder mixer blade ensuring perfect ice cream and sorbet texture. Quick cleaning programme to be used between 2 treatments of different preparations. Air flow with pressure: 1.8 bar. Possibility of pressureless air flow or absence of air. 3 blade rotation speeds: 220 (mixing), 2,500, and 3,500 rpm. 1.3 l stainless steel bowls compatible with the other models on the market. Comes with 2 bowls+lids. Accessoire couteau à double hélice pour aliments solides en option.

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
800	600	600	23000	1800	230	50	212520	6149,00
80		150	455				212521	252,00





PREPARES INDIVIDUAL PORTIONS, AVOIDS WASTAGE

FRIX"AIR ICE CREAM AND SORBET MAKER

Professional machine for preparing mousses, sorbets, ice creams, sauces, and soups.
Frozen food processor and emulsifier safely stored at -20°C.
Transformation of ingredients into ice cream or sorbet without prior grinding.
Comes with: 2 "Frixer" blades, 1 whisk for whipped cream, 2 stainless steel bowl holders, 5 single-dose bowls in five colours with lid, 2 seals.
2 dynamic system arms create a perfect air/ingredient mix and make the consistency creamy.
Air pressure (0.5 bar). Blade rotation speed 2,000 rpm. Bowl volume 180 ml (300 ml once "frixed").

Type	L mm	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
Frix'Air	200	330	500		19000	600	230	50	265108	3550,00
pack of 50 bowls				18					265110	226,00



SUGAR CONTENT METER

Ideal for controlling the sugar content, expressed in % Brix. High definition. Reader diameter 40 mm. Reference temperature < 20°C. Sample temperature 40°C maximum. Sugar content meter: 0-50%. Accuracy +/- 1 % for sorbets, ice creams, concentrated fruit juices. Convenient because it comes with a hard case.

Type	L mm	Ø mm	W g	Ref.	Price
0-50 %	150	40	145	250122	80,35

R290 gas refrigeration system reduces CO^2 emissions by 99.9%

MACHINE WITH REMOVABLE BOWL, CONVENIENT AND EASY TO USE





GELATO CHEF 3L SORBET MACHINE

Manual or automatic ice cream maker. Convenient: it is very easy to use. Production of 1.5 l of ice cream in 25-35 min. Preparation density management. Transparent lid with magnetic safety stop. 1 compressor control button. 1 blade rotation control button. Removable stainless steel well 2 litres. Comes with blade and scrapers for use with or without removable bowl. New R290 gas refrigerant system that reduces CO^2 emissions by 99.9%. Body entirely made of stainless steel, for better durability.

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
405	325	300	1470	160	220-240	50-60	265221	1700,00

LARGE CAPACITY MULTI-PURPOSE MACHINE



GELATO 5K CREA SC ICE CREAM MACHINE

Automatic, powerful and fast ice cream maker. Quiet operation. 4 programs make it possible to produce: traditional ice cream, semi-soft Italian ice cream, granitas and to very quickly refrigerate all liquids from +80° to 10°C in 8 min. Bowl capacity: 3.2 litres. Maximum quantity of ingredients: 1.25 kg - 1.2 l. Hourly production: 5 kg - 7 l. -Turbine time: 12-15 min. New R290 gas refrigerant system that reduces CO^2 emissions by 99.9%. Non-removable stainless steel bowl for optimal performance. Easy to clean the bowl thanks to the washing water drain valve, on the front.. Comes with 1 ice cream spatula, 1 set of spare scrapers.

H mm	W g	Watts	Volts	Hz	Ref.	Price
395	3400	500	220-240	50	265250	5300,00

FULLY AUTOMATIC PRODUCTION AND CHILLING CYCLES





GELATO 3K TOUCH SORBET MACHINE

Fully automatic ice cream maker. Production and conservation cycles managed by the software according to the outside temperature and ice density. 5 levels of conservation depending on the desired consistency. Preservation up to 8 hours. Fixed tank + removable stainless steel tank 1.7 litres. Stainless steel blade with removable scrapers. Hourly production: 3.2 kg / 4.8 litres. Turbine time max. 800 g: 15 min. Stainless steel body, transparent cover with magnetic safety when opening. Accessories comes with the machine: 6 removable well scrapers, 6 fixed well scrapers, 1 ice cream spatula, 1 25 cc measuring spoon for brine.

L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
340	430	250	2100	280	220-240	50-60	265230	2752,00



© Rina Nurra-Ferrandi Pâtisserie









LOLLY AND PUSH-UP ICE CREAM STAND

Acrylic. Ideal for storing and presenting ice lollies and popsicles. Wash with soapy water.

Type	L mm	l mm	H mm	Ref.	Price
14 lollipops	360	160	36	971180	24,10
28 lollipops	400	310	90	971183	38,50

PUSH-UP ICE CREAM MOULDS

Polypropylene. Ideal for making and selling ready-to-eat ice cream. Comes with piston, pusher, and lid. Polypropylene. Box of 100.

H mm	Ø mm	C cl	Ref.	Price
68	44	9	971178	53,15





STORE

Showcase your flavoursome pastries by displaying them on attractive and practical trays or platters. Choose coordinated utensils for serving customers.

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FIND OUR SELECTION FOR THE BUFFET IN THE CATALOG

IN SITU





MELAMINE DISH

Type	L mm	l mm	Ref.	Price
black	400	200	610571	25,50
black	400	300	610572	40,10
black	600	400	610574	79,65
white	400	200	610581	25,50
white	400	300	610582	40,10
white	600	400	610584	79,65



MELAMINE PRESENTATION TRAY

Melamine platter with small rim.

Type	L mm	l mm	H mm	Ref.	Price
elm	400	300	14	610604	49,75
elm	600	400	14	610605	111,00
marbled black	400	300	14	610614	49,75
marbled black	600	400	14	610615	111,00











MADE IN FRANCE

GASTRONORM PLATTER

Stainless steel tray.

Type	L mm	l mm	H mm	C cl	Ref.	Price
GN 1/1	530	325	16	1,8	749401	26,10
GN 1/2	325	265	16	0,8	749412	20,45



MADE IN FRANCE

MARBLED PLATTER

Melamine platter with small rim. Matt marble appearance. Showcases products.

H mm	Ø mm	Ref.	Price
14	325	610619	48,85

IDEAL FOR SWEETS AND CHOCOLATES

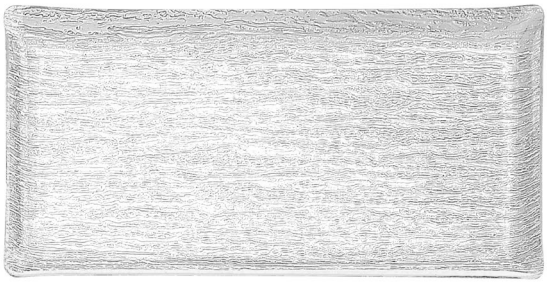


STAINLESS STEEL PASTRY TRAY

Stainless steel 18/10 tray. Small, ideal for displaying chocolates.

L mm	l mm	H mm	Ref.	Price
180	130	10	610311	24,40
200	160	10	610312	31,40
230	170	10	610313	32,20





ICE CREAM PLATTER

Format compatible with bakery trolleys.

L mm	l mm	Ref.	Price
200	400	610503	45,90
300	400	610505	52,85
600	400	610507	77,45



CRYSTAL PLATTER

Format compatible with bakery trolleys.

L mm	l mm	Ref.	Price
200	400	610511	34,95
300	400	610513	45,75
600	400	610515	62,15



CRYSTAL BLACK PLATTER

Format compatible with bakery trolleys.

L mm	l mm	Ref.	Price
400	200	610524	41,15
400	300	610521	50,85
600	400	610522	71,00



CRYSTAL BLACK ROUND BLACK PLATTER

Ø mm	Ref.	Price
340	610525	65,80

Harmonious presentation in the refrigerated display cabinet or on a buffet unit



Clear acrylic: captures and sends light reflections.

Black acrylic: showcases the product.

Decoration in relief.
Easy maintenance with soapy water.
Maximum washing temperature 50°C.
Dry on the side.

Stacks of 100 dishes maximum for storage recommended.



3 LARGE STEPS

Modular steps for a voluminous presentation of products. Kit composed of 3 units. 1er unit: 400x180x40. 2nd unit: 400x200x80. Stacks of 100 trays maximum recommended for storage.

Type	L mm	l mm	H mm	Ref.	Price
3 steps kit	400			610530	128,00
step	400	180	40	610531	37,15
step	400	200	80	610532	42,45
step	400	220	120	610533	56,50





3 BLACK STEPS

Modular steps for a voluminous presentation of products. Kit composed of 3 units. 1er unit: 400x180x40. 2nd unit: 400x200x80.

Type	L mm	l mm	H mm	Ref.	Price
3 steps kit	400			610550	144,00
step	400	180	40	610551	43,50
step	400	200	80	610552	49,50
step	400	220	120	610553	56,65



DISPLAY STAND, 4 SHELVES

White plastic. Modular. Base dimensions: 520x115x43 mm.

H mm	Ø mm	Ref.	Price
440	280	681505	105,00



DISPLAY STAND FOR BUFFETS

White plastic. Modular. 3 levels.

H mm	Ø mm	Ref.	Price
250	280	681501	55,70



PASTRY DISH AND LID

Polystyrene.

Type	H mm	Ø mm	Ref.	Price
dish	20	320	610651	31,25
food cover dome	95	290	610652	18,05



SILVER MELAMINE CAKE STAND

Silver appearance. Fitted with non-slip pads.

H mm	Ø mm	Ref.	Price
30	240	611005	21,65



PLASTIC CAKE STAND

Plastic. Cake stand or round presentation tray. Resting on a base, to showcase preparations. Very durable and rigid. Very easy to maintain for flawless hygiene.

H mm	Ø mm	Ref.	Price
100	320	611025	39,90





WEDDING CAKE STAND

White plastic. Modular. Round trays. Notches at 160 mm. 4 white plastic feet.

Type	H mm	Ø mm	Ref.	Price
4 levels	550	340	681524	32,55
5 levels	710	440	681525	49,35



PUZZLE 7-SHELF DISPLAY STAND

White plastic. Modular.

Type	H mm	Ø mm	Ref.	Price
display stand	750	350	681508	210,00

DOES NOT MARK MOULDS





MADE IN FRANCE +200°C

EXOGLASS© CAKE SLICE

Exoglass knife server and tongs. Cost effective: does not damage the interior of the moulds. Ergonomic: 3 tools in 1. One serrated side, one plain, sharp and efficient. Suitable for carving hot products.

L mm	Ref.	Price
290	650174	10,20

Made by MATFER BOURGEAT

CAKE SLICE

Polyamide. Bevelled edges, satin finish. Combining robustness and aesthetics.

Type	L mm	Ref.	Price
black	285	650184	10,35





Made by MATFER BOURGEAT

CAKE SLICE

Clear CPET. Bevelled edges, satin finish. Combining robustness and aesthetics.

L mm	Ref.	Price
285	650183	10,85

CAKE SLICE

Stainless steel cake slice. Elegant design. Ideal for serving slices of pies, cakes, or desserts.

L mm	Ref.	Price
240	652112	8,80







CAKE SLICE / SERVING TONGS

Stainless steel. Glossy polish. Quality finish.

L mm	Ref.	Price
290	652006	13,75

SWEETIE TONGS

Stainless steel. Small. Ideal for serving sweets, confectionary, or chocolates.

L mm	Ref.	Price
145	652007	17,35

CAKE SERVING TONGS

Stainless steel. Standard size. Ideal for cake slices, pastries, and French pastries.

L mm	Ref.	Price
190	652004	20,15







CAKE AND SWEETIE SERVING TONGS

Stainless steel. Convenient: curved heads for better grip.

L mm	Ref.	Price
180	652009	9,80

CAKE SERVING TONGS

Stainless steel. Long heads. Ideal for long cake slices.

L mm	l mm	Ref.	Price
220	70	652003	21,90

DISPLAY CASE THERMOMETER

Thermomètre à dilatation sur support aluminium. Designed to indicate the temperature of display cases. Temperature measuring range: -25°C to 25°C.

L mm	Ref.	Price
138	250571	14,30



ROUND BOX WITH LID

PMMA. Comes with the lid.

H mm	Ø mm	C cl	Ref.	Price
158	120	150	611204	49,40
160	180	350	611206	61,75

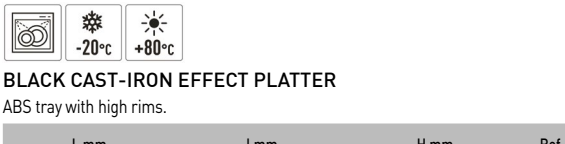


DISPLAY STAND, 3 SHELVES

PMMA. Comes flat. Capacity: 36 tablets of chocolate.

L mm	l mm	H mm	Ref.	Price
300	220	290	670899	61,40





BLACK CAST-IRON EFFECT PLATTER

ABS tray with high rims.

L mm	l mm	H mm	Ref.	Price
400	300	20	610621	22,20
580	195	20	610622	22,90
600	400	20	610620	37,80





ABS TRAY

ABS. Convenient to use thanks to its high and straight edges.

Type	L mm	l mm	H mm	Ref.	Price
black	415	205	27	275509	10,25
black	415	300	24	275508	12,00



STACKABLE CONTAINER

3 stackable PMMA containers. Ideal for organising self-service. Clear stackable and modular. Front opening by the handle.

L mm	l mm	H mm	Ref.	Price
190	130	145	670910	250,00



MACAROON DISPLAY STAND

Clear holder on removable strips.

Type	L mm	l mm	H mm	Ref.	Price
5 flat rows	325	315	65	610561	98,65
7 inclined rows	460	330	145	610560	112,00



SWEETIE JAR

Glass. Comes with the lid.

H mm	Ø mm	C cl	Ref.	Price
220	105	50	611201	67,95
245	115	100	611202	76,95
270	135	200	532729	112,00



SWEET JARS

Soda-lime glass.

H mm	Ø mm	Ref.	Price
201	168	069664	11,77
355	168	069666	14,46



FROZEN PRODUCTS

Washable PVC sign. For consumer information, in accordance with the legislation.

L mm	l mm	Ref.	Price
195	160	690611	16,25



BREAD PRICE

Bread price sign with adhesive figures.

l mm	Ref.	Price
320	691512	29,75



RUSTIK

Polystyrene (PS) sign. Cost effective: rot-resistant. Adhesive fasteners provided.

L mm	l mm	Ref.	Price
400	300	691583	14,40
600	400	691597	21,35



CLOCK

4 clock sign. Comes with a set of adhesive labels for the closing day.

L mm	H mm	Ref.	Price
160	240	691593	11,15



OPEN NON-STOP

PVC sign with black background. Washable.

L mm	H mm	Ref.	Price
140	100	691594	9,65



ADJUSTABLE LABEL HOLDER WITH CLIP

10 black polyamide swivel label holders. Lower gripper suitable for all types of dishes, even thick ones. Comes with 2 interchangeable rods L 75 mm and 38 mm.

l mm	H mm	Ref.	Price
35	115	690525	60,90



BREAD PRICE LABEL

24 PVC labels. Wooden frame. Comes with 1 white water-erasable marker.

L mm	l mm	H mm	Ref.	Price
150	150	50	690806	90,85



BLACK CHALKBOARD AND FRAME

Black chalkboard and pine frame. Writing with white washable markers.

L mm	l mm	Ref.	Price
600	400	691595	35,70



PVC CHALKBOARD

10 PVC chalkboards.

L mm	l mm	Ref.	Price
120	80	690811	11,20



NEON TAG

10 black matt PVC "Néon" labels. To write in a white felt tip pen. Come without the label-holder. Washable.

Type	L mm	l mm	Ref.	Price
pink	70	70	691535	23,70
orange	70	70	691536	23,70



PS LABEL

10 polystyrene tags.

Type	L mm	l mm	Ref.	Price
raspberry rounded edges	80	60	691106	11,55
black rounded edges	80	60	691138	6,95
raspberry straight edges	60	40	691105	6,15
black straight edges	60	40	691137	6,85



PP LABEL HOLDER

Polypropylene label holders. Convenient: for all styles of label without stick. High quality, very stable.

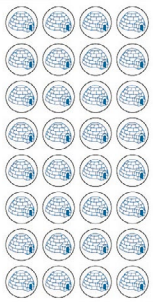
Type	H mm	Ref.	Price
ivory x6	65	690502	38,60
ivory x6	90	690512	33,65
black x1	65	690521	6,45
black x1	90	690522	6,55



ADJUSTABLE LABEL HOLDER WITH CLIP

10 black polyamide swivel label holders. Lower gripper suitable for all types of dishes, even thick ones. Comes with 2 interchangeable rods L 75 mm and 38 mm.

l mm	H mm	Ref.	Price
35	115	690525	60,90



"PRODUITS CONGELÉS" ADHESIVE LABEL

120 adhesive labels. Comes in sheets.

Type	Ø mm	Ref.	Price
igloo	23	690612	14,55
snowflake	23	690615	12,30
penguin	23	690616	12,30

MADE IN FRANCE

PVC RECTANGULAR TAG

10 PVC cake labels.

L mm	l mm	Ref.	Price
70	50	691111	8,65
80	60	691112	12,50



LACEY OVAL CHALKBOARDS WITH EASELS

10 PVC cake labels. Oval format, with base, monobloc.

Type	l mm	H mm	Ref.	Price
white and gold	68	70	691116	21,40



PVC TRIANGLE FOOD TAG

PVC bakery labels. Set of 100.

Type	L mm	l mm	Ref.	Price
white	45	60	691102	24,55
black	64	54	691103	23,65



PVC EASEL

10 PVC display boards. For vertical display. For use with a chalk pen. Rinse with clean water.

L mm	l mm	H mm	Ref.	Price
30	60	80	691132	11,20



FOOD TAG

10 neutral style PVC label with stick.

L mm	H mm	Ref.	Price
70		690751	12,65



RUSTIK

Rustik PVC labels. Cost effective: rot-resistant and does not fear humidity. Pack of 10.

L mm	l mm	Ref.	Price
80	60	690800	20,40



ALLERGIES DISPLAY SIGN

10 PVC display boards. Allows you to specify the allergenic substances present.

L mm	l mm	H mm	Ref.	Price
70	30	50	691131	10,90



BLACKBOARD TAG

24 PVC labels. Wooden frame. Comes with 1 white water-erasable marker. Come without the label-holder.

Type	L mm	l mm	Ref.	Price
stand tag	50	60	690804	90,85
flat label	50	60	690805	52,90





WIRE LABEL HOLDER

3 stainless steel label holders. Very robust and stable. Do not take up space between dishes.

L mm	l mm	H mm	Ref.	Price
60	60	100	690644	16,20



MADE IN FRANCE

STAINLESS STEEL TAG HOLDER

6 stainless steel label holders. Holder for labels without sticks.

Type	H mm	Ref.	Price
6 label holders	85	690652	51,20



EASEL TAG HOLDER

Crystal PVC. Holder for labels without sticks. Very stable.

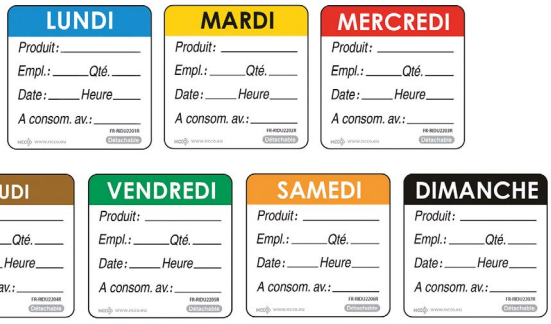
Type	Ref.	Price
10 display stands	690671	6,75



HACCP LABEL, DAYS OF THE WEEK

Ensure customer food safety with an organised and colour-Ref.d labelling system. Most of the label is blank to allow you to write your own text (storage temperatures, operator name, etc.). Traceability labels differentiated by colour for each day of the week to make work easier for operators. These labels can be removed without leaving any sticky residues that could cause cross-contamination, which can occur when containers are stacked. They are easily removed from metal, glass, and plastic. Food rotation labels can help you improve inventory management, manage food expiry dates, and reduce food waste.

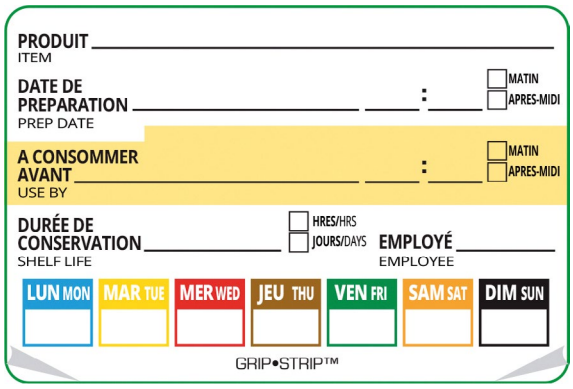
Type	L mm	l mm	Ref.	Price
Monday	25	25	257021	5,45
Tuesday	25	25	257022	5,45
Wednesday	25	25	257023	5,45
Thursday	25	25	257024	5,45
Friday	25	25	257025	5,45
Saturday	25	25	257026	5,45
Sunday	25	25	257027	5,45



BBD LABEL, DAYS OF THE WEEK

Roll of 500 sticky labels. Easy to remove. Compatible with distributor reference 257012. 7 colours to choose from, 1 for each day of the week. Labels available in French only.

Type	L mm	l mm	Ref.	Price
Monday	50	50	257001	12,50
Tuesday	50	50	257002	12,50
Wednesday	50	50	257003	12,50
Thursday	50	50	257004	12,50
Friday	50	50	257005	12,50
Saturday	50	50	257006	12,50
Sunday	50	50	257007	12,50



BBD LABEL, DAYS OF THE WEEK

Roll of 500 sticky labels. Easily detachable. Convenient: lists shelf life and days of the week. Can be used on stainless steel, glass, and plastic. Perfectly adheres to containers, even when steaming. Easily removed from containers after washing. Minimum application temperature: 4°C. Compatible with dispenser 257013.

L mm	l mm	Ref.	Price
75	50	257008	33,35



"A UTILISER EN PREMIER" LABEL

Roll of 500 sticky labels. Convenient: helps inventory management. Cost effective: reduces food waste. Easy to remove. Compatible with dispenser reference 257013.

L mm	l mm	Ref.	Price
50	50	257010	12,40



LABEL DISPENSER

Label dispenser with a capacity of 7 rolls. Ergonomic: saves time and space. For 50x50 mm roll.

Type	L mm	l mm	H mm	Ref.	Price
7 rolls	445	130	115	257012	42,90
1 roll	130	65	113	257013	20,75

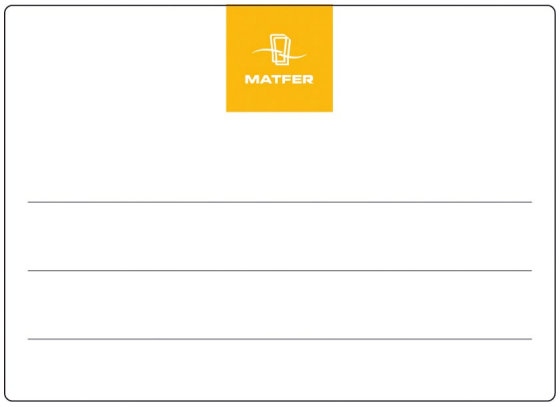


WATER-SOLUBLE NEUTRAL LABEL

Dispenser box of 250 labels. Water soluble when washed. Compatible with dispenser 257013.

L mm	l mm	Ref.	Price
71	51	257140	26,10
50	32	257135	21,55

HACCP identification labels





NEUTRAL LABEL

Roll of 500 blank sticky labels. Peelable non-water-soluble.

L mm	l mm	Ref.	Price
71	50	257147	19,05

HACCP LABEL

Packet of 10 sheets of 30 labels (5 labels in 6 colours). To clearly ensure product traceability.

L mm	l mm	Ref.	Price
50	25	257130	33,30



COLOURED MARKER PEN

Chalk pen with liquid ink. Does not run. Does not discolour. Light rain resistant. For use on all non-porous surfaces: slate, glass, metal, plastic.

Type	Ref.	Price
yellow/green/blue/red	012016	18,95



WHITE MARKER PEN

Compatible with plastic and glass. Opaque, light-resistant, odourless, does not drip. Water-erasable.

Type	L mm	Ø mm	Ref.	Price
white	145	18	012000	4,17
pack of 4, tip 2-6 mm	140	20	012015	18,95
sold separately, tip 7-15 mm	155	28	012010	9,87

FIND OUR SELECTION FOR RECEPTION AND DISPLAY IN THE CATALOG

IN SITU





BLACK MARKER PEN

Black felt pen for labels. Alcohol-erasable writing.

Ref.	Price
010277	4,10





NUMBER LABELLER 1 LINE

Number labeller 1 line. To mark and ensure the traceability of products. Can print up to 8 characters at once. Comes with an ink cartridge. 1-year guarantee. Extra ink pad (400893) not included. Labels: 19.8x11.2 mm.

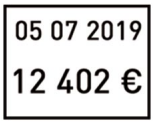
Type	L mm	l mm	Ref.	Price
labelling machine	220	200	140950	120,00
buffer			400893	7,00



NUMBER LABELLER 2 LINES

Number labeller 2 lines. To mark and ensure the traceability of products. Up to 8 characters per line. Comes with an ink cartridge. Adjustment of the knurled knobs. Extra ink pad (400893) not included. Labels: 20x16 mm.

L mm	l mm	Ref.	Price
220	210	140952	215,00



468957



468956



468950



468952

ADHESIVE LABEL

Type	L mm	l mm	Ref.	Price
neutral 1 line (8x2,500)	20	11	468950	38,50
neutral 2 lines	20	16	468957	39,60
2 lines 'fabriqué le'	20	16	468956	46,00
2 lines 'emballé le'	20	20	468952	46,00



CREATION OF SIMPLE AND CLEAN LABELS

DYMO LABELLER

Dymo labeller for professional use. Label point 160 model. For clean and crisp writing. Compatible ribbon widths: 6 mm, 9 mm, or 12 mm. AZERTY keyboard, characters or symbols total 342. 6 character sizes to choose from. Preview before printing possible. Comes with ribbon: black print on a white background. Number of styles: 8. Power: 6 AAA batteries not provided.

L mm	l mm	H mm	Ref.	Price
203	118	49	469046	133,00



LABELLER RIBBON

Dymo labeller ribbon (469046).

Type	L mm	l mm	Ref.	Price
black red background	7000	9	469047	45,80
black clear background	7000	9	469060	45,80
black white background	7000	9	469061	38,80
white black background	7000	12	469062	40,25





WHITE AND GOLD NUMBER CANDLE WITH BASE

Number to put on cakes, desserts. Finish: gold and white. Fits on base reference 877203. Fits on base reference 877201.

Type	H mm	Ref.	Price
No. 0, pack of 10	40	877205	4,95
No. 1, pack of 10	40	877206	4,95
No. 2, pack of 10	40	877207	4,95
No. 3, pack of 10	40	877208	4,95
No. 4, pack of 10	40	877209	4,95
No. 5, pack of 10	40	877210	4,95
No. 6, pack of 10	40	877211	4,95
No. 7, pack of 10	40	877212	4,95
No. 8, pack of 10	40	877213	4,95
No. 9, pack of 10	40	877214	4,95
base, pack of 10		877203	2,55
candle, pack of 100	70	877201	7,65





MADE IN FRANCE

WHITE AND GOLD NUMBER CANDLE

Gold finish. Odourless. Rigid. Box of 12.

Type	H mm	Ref.	Price
No. 0	65	910230	36,45
No. 1	65	910231	36,45
No. 2	65	910232	36,45
No. 3	65	910233	36,45
No. 4	65	910234	36,45
No. 5	65	910235	36,45
No. 6	65	910236	36,45
No. 7	65	910237	36,45
No. 8	65	910238	36,45
No. 9	65	910239	36,45



MADE IN FRANCE

GOLD NUMBER CANDLE WITH HOLDER

White candle mounted on a white plastic holder on which a gold number is fixed. Odourless. Rigid. Box of 10.

Type	H mm	Ref.	Price
No. 0	70	910240	9,50
No. 1	70	910241	9,50
No. 2	70	910242	9,50
No. 3	70	910243	9,50
No. 4	70	910244	9,50
No. 5	70	910245	9,50
No. 6	70	910246	9,50
No. 7	70	910247	9,50
No. 8	70	910248	9,50
No. 9	70	910249	9,50

MADE IN FRANCE

WIDE TWISTED CANDLE

Twisted candle. Pack of 50 candles.

Type	H mm	Ø mm	Ref.	Price
blue	75	8	910121	7,90
white	75	8	910122	7,90
pink	75	8	910123	7,90
assorted	75	8	910124	8,60





MADE IN FRANCE

THIN TWISTED CANDLE

Twisted candle. Pack of 100 candles.

Type	H mm	Ø mm	Ref.	Price
blue	60	6	910101	6,15
white	60	6	910102	6,15
pink	60	6	910103	6,15
assorted	60	6	910110	6,15



MADE IN FRANCE

SINGLE CANDLE HOLDER

Candle holder. Box of 100.

Type	H mm	Ø mm	Ref.	Price
white	25	6	910144	8,45
crystal	25	6	910145	8,45
assorted	25	6	910146	8,45

Ideal for decorating cakes, desserts, and cupcakes. 2 assorted models:.



JOYEUSES FÊTES CAKE DECORATION

Bag of 24. 2 assorted models:.

L mm	l mm	Ref.	Price
94	30	911019	8,50



JOYEUX NOËL CAKE DECORATION

Bag of 24. Star patterns, Father Christmas and snowman.

L mm	l mm	Ref.	Price
94	30	911013	8,50



JOYEUX ANNIVERSAIRE CAKE DECORATION

Bag of 24. Cheerful colours with drawings of balloons and confetti.

L mm	l mm	Ref.	Price
90	40	911008	10,75



VANILLA FLAVOUR JOYEUX ANNIVERSAIRE CAKE DECORATION

Bag of 24. Vanilla flavour. 3 assorted models:.

L mm	l mm	Ref.	Price
94	32	911016	9,20



JOYEUX ANNIVERSAIRE CAKE DECORATION

Bag of 24.

L mm	l mm	Ref.	Price
90	47	911025	12,35

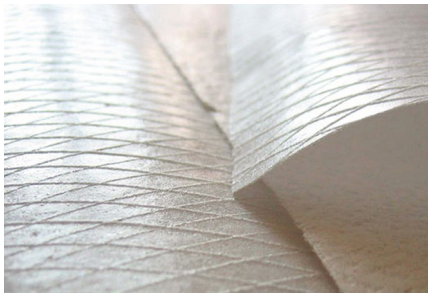


JOYEUX ANNIVERSAIRE CAKE DECORATION

Bag of 24. 4 different models. Cheerful colours with drawings of cakes and gifts.

L mm	l mm	Ref.	Price
94	30	911024	9,30

Ideal for decorating cakes, desserts, and cupcakes.



WAFER CAKE DECORATION SHEET

Bag of 50.

L mm	l mm	Ref.	Price
320	230	911090	51,45



PASTEL FLOWER

Ideal for decorating cakes, desserts, and cupcakes. Box of 72. Azo.

l mm	H mm	Ø mm	Ref.	Price
40	40	40	911042	36,90



STREAKED PASTEL FLOWER

Ideal for decorating cakes, desserts, and cupcakes. Box of 72. Azo.

l mm	H mm	Ø mm	Ref.	Price
40	40	40	911043	37,60



ASSORTED PASTEL ROSE

Box of 72. Non-azo.

Ø mm	Ref.	Price
40	911071	42,00



CRYSTALLISED VIOLET

Box of 100. Non-azo. Crystallised appearance for a "homemade" effect.

Ø mm	Ref.	Price
20	911045	36,15



CRYSTALISED MINI-ROSES ASSORTED PINK, RED, WHITE

Box of 60. Non-azo.

Ø mm	Ref.	Price
30	911020	23,30
40	911039	28,05



ROSE PETAL

Bag of 500. Non-azo. Ideal for the Christmas period.

L mm	Ref.	Price
38	911051	9,40
38	911052	9,40





BOY COMMUNION FIGURINE MISSEL

Decorated polystone figurines. Box of 4.

Type	H mm	Ref.	Price
boy	100	875060	23,90



BOY COMMUNION FIGURINE WITH CANDLE AND WHEAT EAR

Decorated polystone figurines. Individual.

Type	L mm	H mm	Ref.	Price
boy	100	10	875043	9,35
daughter	100	100	875044	9,35



BOY COMMUNION FIGURINE WITH CANDLE

Decorated polystone figurines. Box of 24.

Type	H mm	Ref.	Price
daughter	120	875065	57,00



PLASTIC FOOTBALL DECORATION

Ideal for decorating in an original way your cakes for birthdays, communions, baptisms, etc. Edge dimensions 95x38 mm H 65 mm. Player dimensions min/max H 25-65 mm Width 35-50 mm.

	Ref.	Price
	910296	10,15



VENISE COUPLE

Decorated polystone figurines. Box of 2.

H mm	Ref.	Price
120	877172	22,65







SPOON CONTAINING DE-ICING FLUID

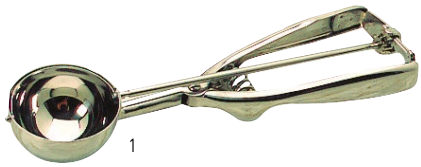
Unalterable aluminium ice cream scoop. Very robust. Ergonomic: hollow handle containing de-icing fluid to heat the spoon.

Type	L mm	Ø mm	Ref.	Price
20 portions	180	56	044110	36,65
24 portions	180	51	044112	36,65
30 portions	180	49	044114	36,65
40 portions	180	45	044116	36,65

CERAMIC SPOON CONTAINING DE-ICING FLUID

Non-stick ceramic ice cream scoop: makes serving hard ice creams easier. Very robust. Ergonomic: hollow handle containing de-icing fluid to heat the spoon.

Type	L mm	Ø mm	Ref.	Price
20 portions	180	56	044120	45,40
24 portions	180	51	044122	45,40
30 portions	180	49	044124	45,40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2



ICE CREAM SCOOP WITH CLIP

Stainless steel. Cost effective. Professional model. Round ice cream scoop.

	Type	L mm	l mm	Ø mm	C cl	Ref.	Price
1	round 16 portions			57	6	670316	16,50
1	round 24 portions			50	4	670324	16,45
1	round 30 portions			47	3,5	670330	16,50
2	oval 25 servings	62	48		4	670389	16,40

ICE CREAM SCOOP WITH CLIP TYPE CR

Oval stainless steel ice cream scoop. Professional grade, rugged design.

Type	L mm	l mm	C cl	Ref.	Price
30 portions	62	43	3,3	044055	59,00
40 portions	57	38	2,5	044060	59,00



ICE CREAM SCOOP WITH CLIP TYPE K

Stainless steel sugar bowl and plastic handle. Comes with a set of self-adhesive coloured dots.

Type	Ø mm	C cl	Ref.	Price
12 portions	67	8,3	044064	49,75
20 portions	56	5	044065	49,75
24 portions	51	4,2	044067	49,75
30 portions	49	3,3	044069	49,75
36 portions	47	2,9	044071	49,75
40 portions	45	2,5	044073	49,75



ICE CREAM SCOOP WITH CLIP TYPE CR

Round stainless steel ice cream scoop. Professional grade, rugged design.

Type	Ø mm	C cl	Ref.	Price
8 portions	80	12,5	044020	51,50
10 portions	70	10	044025	51,50
12 portions	67	8,3	044030	49,70
16 portions	59	6,3	044032	49,70
20 portions	56	5	044034	49,70
24 portions	51	4,2	044036	49,70
30 portions	49	3,3	044038	49,70
36 portions	47	2,9	044040	49,70
40 portions	45	2,5	044042	49,70
50 portions	40	2	044044	49,70
60 portions	35	1,7	044046	49,70
70 portions	30	1,4	044048	49,70
100 portions	25	1	044050	49,70



TRIGGER ICE CREAM SCOOP TYPE D

Stainless steel sugar bowl and plastic handle. Convenient: system can be operated by the thumb. Cost effective: wears well.

Type	Ø mm	C cl	Ref.	Price
20 portions	54	5	044211	49,70
24 portions	51	4,2	044213	49,70
30 portions	49	3,3	044215	49,70
36 portions	47	4,3	044217	49,70
40 portions	45	2,5	044219	49,70



UNIGRIP ICE CREAM SCOOP

Stainless steel ice cream scoop, POM handle. Convenient: each ice cream scoop is in a different colour.

Type	Couleur	Ø mm	C cl	Ref.	Price
4 portions	Terracotta	95	25	187699	29,45
5 portions	Vert	85	20	187700	29,45
6 portions	Blanc	77	16,7	187701	29,45
8 portions	Gris	71	12,5	187702	29,45
10 portions	Ivoire	68	10	187703	29,45
12 portions	Vert	64	8,3	187704	29,45
16 portions	Bleu	57	6,3	187705	29,45
20 portions	Jaune	55	5	187706	29,45
24 portions	Rouge	52	4,2	187707	29,45
30 portions	Noir	46	3,3	187708	29,45
36 portions	Beige	43	2,9	187714	29,45
40 portions	Bordeaux	40	2,5	187709	29,45
50 portions	Terracotta	38	2	187710	29,45
60 portions	Rose	36	1,7	187711	29,45
70 portions	Bordeaux	34	1,4	187712	29,45
100 portions	Orange	29	1	187713	29,45





RECOMMENDED BY THE GOOD BAKERY HYGIENE GUIDE

ICE CREAM PADDLE

Heat-conductive fluid in the handle transfers heat to the scoop making it easier to remove the ice cream. Robust manufacture.

L mm	l mm	Ref.	Price
255	65	670631	48,90



WALL-MOUNTED ICE CREAM SCOOP CLEANING CONTAINER

Stainless steel cleaning container. With water circulation. Comes with water inlet and outlet connections and water flow adjuster. Wall fastening (screws not included). Container depth 80 mm.

L mm	l mm	H mm	Ref.	Price
280	220	140	671002	185,00

RECOMMENDED BY THE GOOD BAKERY HYGIENE GUIDE



ICE CREAM SCOOP CLEANING CONTAINER

Stainless steel cleaning container. With water circulation. Comes with water inlet and outlet connections. Clear height 75 mm.

L mm	l mm	H mm	Ref.	Price
220	140	137	671001	170,00



COUNTER-TOP ICE CREAM CONE HOLDER

Stainless steel cone holder. Suitable for textured and classic cones. For 4 parts. 2 holes Ø 31 mm for waffle cones. 2 holes Ø 26 mm for stand ard cones.

L mm	l mm	H mm	Nbr holes	Ref.	Price
270	95	85	4	670920	50,70



VERTICAL ICE CREAM CONE HOLDER

Front opening acrylic cone holder. Compatible with all types of cone. Vertical ice cream cone holder. 3 walls.

L mm	l mm	H mm	Nbr hole	Ø hole mm	Ref.	Price
105	125	493	1	35	670905	129,00



ICE CREAM CONE HOLDER

Thick plexiglass walls on 3 sides. Stainless steel perforated base. Compatible with all types of cone. 18 holes of which 12 are Ø 26 mm and 6 are Ø 31 mm.

L mm	l mm	H mm	Nbr hole	Ø hole mm	Ref.	Price
260	200	600	18	26	670900	299,00



WALL-MOUNTED ICE CREAM CONE HOLDER

PMMA cone holder. Ice cream holder. Tube inner diameter: 54 mm.

L mm	l mm	Ref.	Price
560	105	670907	124,00


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STORAGE AND HANDLING

GASTRONORM STORAGE CONTAINERS	452
FOOD STORAGE BOXES AND CONTAINERS	467
DISHWARE CONTAINERS AND RACKS	468
THERMOMETERS	475
TROLLEYS AND SHELVING	477



STURDY WITH ULTRA-DURABLE ROUNDED CORNERS

100% recyclable material: copolyester.
Suitable for cold food transfer, freezing, warming, and microwaving.
Clear: quick identification of the contents.
Stackable empty.
Recessed lid for stackability.
Shape designed for quick drying and good drainage.
Thick and very robust containers.
Ultra-durable rounded corners.
Compliant with standard EN631-1.



GN 2/1

L mm	l mm	H mm	C cl	Ref.	Price
650	530	150	3800	760115	127,00
650	530	200	5000	760120	154,00



GN 1/1

L mm	l mm	H mm	C cl	Ref.	Price
530	325	65	770	761106	41,70
530	325	100	1200	761110	48,20
530	325	150	1800	761115	58,25
530	325	200	2400	761120	73,35



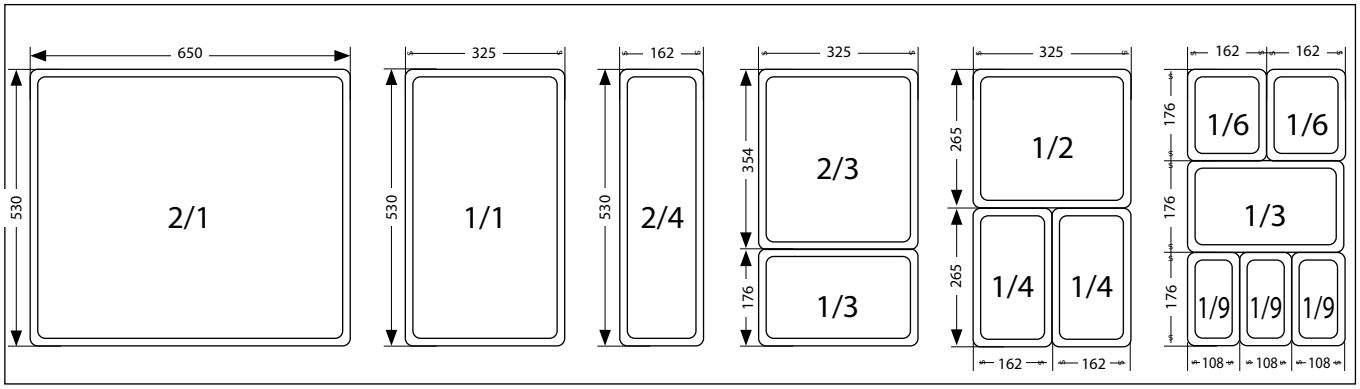
GN 1/2

L mm	l mm	H mm	C cl	Ref.	Price
325	265	65	340	763106	23,20
325	265	100	530	763110	26,15
325	265	150	790	763115	31,80
325	265	200	1000	763120	41,85



GN 1/3

L mm	l mm	H mm	C cl	Ref.	Price
325	176	65	220	764106	18,15
325	176	100	310	764110	20,35
325	176	150	470	764115	23,90
325	176	200	600	764120	29,40





GN 1/4

L mm	l mm	H mm	C cl	Ref.	Price
265	162	100	250	765110	15,35
265	162	150	320	765115	17,45



GN 1/6

L mm	l mm	H mm	C cl	Ref.	Price
176	162	65	70	766106	10,65
176	162	100	120	766110	11,35
176	162	150	180	766115	12,35



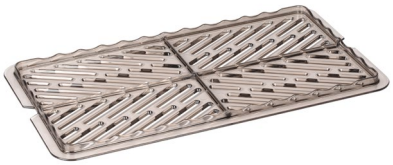
LID WITHOUT NOTCH

Type	L mm	l mm	Ref.	Price
GN 2/1	650	530	768100	82,65
GN 1/1	530	325	768101	33,60
GN 1/2	325	265	768112	19,75
GN 1/3	325	176	768113	14,05
GN 1/4	265	162	768114	10,35
GN 1/6	176	162	768116	8,15
GN 1/9	176	108	768119	7,00



GN 1/9

L mm	l mm	H mm	C cl	Ref.	Price
176	108	65	50	767106	8,70
176	108	100	80	767110	8,95



DRAINING RACK

Type	L mm	l mm	Ref.	Price
GN 1/1	530	325	769101	29,30
GN 1/2	325	265	769112	14,10
GN 1/3	325	176	769113	10,95
GN 1/4	265	162	769114	9,65
GN 1/6	176	162	769116	7,90



LID WITH NOTCH

Type	L mm	l mm	H mm	W g	Ref.	Price
GN 2/1	650	530	25	1720	768600	85,63
GN 1/1	530	325	17	765	768601	41,10
GN 1/2	325	265	17	365	768612	27,47
GN 1/3	325	176	20	250	768613	21,97
GN 1/4	265	162	17	170	768614	18,25
GN 1/6	176	162	17	120	768616	16,49



SEPARATION BAR

100% recyclable material: stainless-steel. Accessory for Alto Plus steel gastronorm containers.

L mm	l mm	H mm	W g	Ref.	Price
530	80	8	170	768701	14,65
330	80	8	115	768712	11,70



Made by MATFER BOURGEAT | NF | -40°C | +90°C

100% recyclable material: "crystal" copolyester.

Suitable for cold food transfer, freezing, warming, and microwaving.

Clear: quick identification of the contents.

Stackable empty.

Recessed lid for stackability.

Compliant with standard EN631-1.





GN 2/1

L mm	l mm	H mm	C cl	Ref.	Price
650	530	150	3800	750115	84,15
650	530	200	5000	750120	97,70



GN 1/1

L mm	l mm	H mm	C cl	Ref.	Price
530	325	65	650	751106	20,65
530	325	100	1150	751110	27,45
530	325	150	1750	751115	31,05
530	325	200	2350	751120	37,50



GN 1/2

L mm	l mm	H mm	C cl	Ref.	Price
325	265	65	300	753106	11,70
325	265	100	500	753110	14,25
325	265	150	750	753115	18,40
325	265	200	1000	753120	21,30



GN 1/3

L mm	l mm	H mm	C cl	Ref.	Price
325	176	65	200	754106	9,50
325	176	100	300	754110	11,05
325	176	150	450	754115	14,70



GN 1/4

L mm	l mm	H mm	C cl	Ref.	Price
265	162	100	200	755110	9,95
265	162	150	300	755115	10,85



GN 1/6

L mm	l mm	H mm	C cl	Ref.	Price
176	162	65	70	756106	6,50
176	162	100	100	756110	6,95
176	162	150	150	756115	9,60



GN 1/9

L mm	l mm	H mm	C cl	Ref.	Price
176	108	65	50	757106	5,80
176	108	100	70	757110	6,60



LID

Type	L mm	l mm	Ref.	Price
GN 2/1	650	530	758100	51,30
GN 1/1	530	325	758101	18,45
GN 1/2	325	265	758112	10,00
GN 1/3	325	176	758113	7,00
GN 1/4	265	162	758114	5,55
GN 1/6	176	162	758116	5,85
GN 1/9	176	108	758119	4,15



DRAINING RACK

Type	L mm	l mm	Ref.	Price
GN 1/1	530	325	759101	19,85
GN 1/2	325	265	759112	9,85
GN 1/3	325	176	759113	7,15
GN 1/4	265	162	759114	5,90
GN 1/6	176	162	759116	4,10

MADE IN FRANCE -20°C +100°C

100 % recyclable material: polypropylene.
Storage and preservation in the refrigerator or freezer.
Clear: quick identification of the contents.
Graduations on the sides.
Stackable with lid.
Lid supplied separately for airtight closure.





GN 1/1

L mm	l mm	H mm	C cl	Ref.	Price
530	325	65	700	256070	19,65
530	325	100	1200	256013	23,35
530	325	150	1800	256018	25,70

GN 2/3

L mm	l mm	H mm	C cl	Ref.	Price
354	325	100	800	256080	12,75
354	325	150	1200	256012	15,55



GN 1/2

L mm	l mm	H mm	C cl	Ref.	Price
325	265	65	400	256040	8,75
325	265	100	600	256060	10,65
325	265	150	800	256075	11,80

GN 1/3

L mm	l mm	H mm	C cl	Ref.	Price
325	176	100	350	256035	7,20
325	176	150	500	256050	9,55

GN 1/4

L mm	l mm	H mm	C cl	Ref.	Price
265	162	100	250	256025	7,60
265	162	150	350	256036	7,20

COMPLETELY AIRTIGHT



GN 1/6

L mm	l mm	H mm	C cl	Ref.	Price
176	162	100	150	256015	5,60
176	162	150	200	256020	5,70

GN 1/9

L mm	l mm	H mm	C cl	Ref.	Price
176	108	100	80	256010	5,35





SET OF MODULUS CONTAINERS WITH LID

Type	L mm	l mm	H mm	C cl	Ref.	Price
GN 1/9, packet of 8	176	108	100	80	257310	64,40
GN 1/6, packet of 6	176	162	100	150	257315	53,95
GN 1/6, packet of 6	176	162	150	200	257320	54,50
GN 1/4, packet of 5	265	162	100	250	257325	58,00
GN 1/4, packet of 5	265	162	150	350	257336	55,90
GN 1/3, packet of 5	325	176	100	350	257335	57,20
GN 1/3, packet of 5	325	176	150	500	257350	68,90
GN 1/2, packet of 4	325	265	65	400	257340	57,50
GN 1/2, packet of 4	325	265	100	600	257360	65,00
GN 1/2, packet of 4	325	265	150	750	257375	69,70
GN 2/3, packet of 4	350	325	100	800	257380	76,00
GN 2/3, packet of 4	350	325	150	1200	257312	87,30
GN 1/1 sold individually	530	325	65	700	551026	33,20
GN 1/1 sold individually	530	325	100	1300	551025	36,85
GN 1/1 sold individually	530	325	150	1700	551024	33,75



LID

Type	L mm	l mm	Ref.	Price
GN 1/1	530	325	256501	15,55
GN 2/3	354	325	256502	6,30
GN 1/2	325	265	256512	5,65
GN 1/3	325	176	256513	4,25
GN 1/4	265	162	256514	4,00
GN 1/6	176	162	256516	3,40
GN 1/9	176	108	256519	2,70

DRAINING RACK

Type	L mm	l mm	Ref.	Price
GN 1/1	451	248	256601	12,80

100 % recyclable material: polypropylene.
Storage and preservation in the refrigerator or freezer.
Clear: quick identification of the contents.
Graduations on the sides.
Stackable empty.
Stackable with lid.



CONTAINER GN 1/8

Type	L mm	l mm	H mm	W g	C cl	Ref.	Price
box	162	132	45	35	50	254004	1,22
lid	162	132	10	20		254518	0,80

SET OF 10 GN 1/8 CONTAINERS WITH LID

L mm	H mm	C cl	Ref.	Price
162	45	50	255205	24,19

SET OF 6 GN 1/6 CONTAINERS WITH LID

L mm	l mm	H mm	C cl	Ref.	Price
176	162	60	100	255310	19,85
176	162	85	150	255315	21,00
176	162	110	200	255320	21,50



NEW

SET OF 6 GN 1/6 CONTAINERS AND LIDS

Type	L mm	l mm	H mm	C cl	Ref.	Price
Box + lid	176	162	45	50	255300	14,20



NEW

SET OF 8 GN 1/8 CONTAINERS AND LIDS

Type	L mm	l mm	H mm	C cl	Ref.	Price
Box + lid	162	132	45	50	254205	16,90

NEW

SET OF 18 GN 1/6 CONTAINERS WITHOUT LIDS

L mm	l mm	H mm	Ref.	Price
176	162	6	255325	6,50

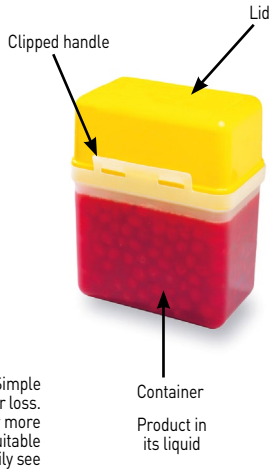


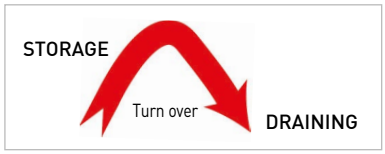
NEW

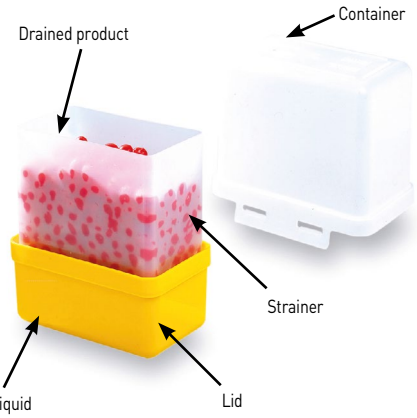
SET OF 8 GN 1/8 CONTAINERS AND LIDS

Type	L mm	l mm	H mm	C cl	Ref.	Price
Box + lid	162	132	45	50	254205	16,90









Made by MATFER BOURGEAT

DUOBOX

Durable polypropylene. Ideal for implementing good hygiene practices (HACCP). Simple inversion, allows you to switch from storage to draining position, without product soiling or loss. Good solution for storing fresh herbs (up to 10 days): washed and spun dried, storage for more than a week. Rounded design storage bin with no sharp corners for easy cleaning. Box suitable for microwaving and freezing (-20°C / +95°C). Convenient because clear box, you can easily see its contents. Airtight lid.

Type	L mm	l mm	H mm	C cl	Ref.	Price
Jaune/Transparent	238	154	295	600	511530	54,75



MADE IN FRANCE

HACCP CONTAINER WITH LID

High density polyethylene with lid. Has content identification block. Suitable for an efficient integration of the HACCP process, thanks to their distinctive colours. Stackable container with or without lid. Very durable and rigid. Very easy to maintain for flawless hygiene.

Type	L mm	l mm	H mm	C cl	Ref.	Price
Rouge	600	400	230	3500	467470	65,55
Bleu	600	400	230	3500	467471	65,55
Vert	600	400	230	3500	467472	65,55
Blanc	600	400	230	3500	467473	65,55
Jaune	600	400	230	3500	467474	65,55
Rouge	600	400	330	5500	467475	86,40
Bleu	600	400	330	5500	467476	86,40
Vert	600	400	330	5500	467477	86,40
Blanc	600	400	330	5500	467478	86,40
Jaune	600	400	330	5500	467479	86,40



SET OF 2 DRAWERS FOR SAMPLE MEALS

Polypropylene and polystyrene. Meets the requirements of control services in terms of traceability and storage of sample meals. Sample meals must be kept for at least 5 days, representative of the meals distributed and in sufficient quantity.

Type	L mm	l mm	H mm	Nbr col.	L col. mm	l col. mm	H col. mm	Ref.	Price
unit 2 drawers	395	402	140	2	150	402	100	140808	42,35
packet 7 labels	60	40						140811	10,15



MADE IN FRANCE

SET OF 7 CONTAINERS WITH LID FOR SAMPLE MEALS

High density polyethylene containers. Polypropylene lid. Specially designed to contain your sample meals, as part of the HACCP process. For good hygiene and quality of dishes presented to customers against food risk protection. Integrated label makes it easier to identify dishes once packaged. Dishwasher safe. This will not alter their quality or the label, designed to resist. Inner dimensions 280x165 mm. 1 colour for each day of the week.

L mm	l mm	H mm	C cl	Ref.	Price
350	325	70	300	140399	105,00

External dimensions: 600 x 400 mm or 400 x 300 mm. Internal dimensions: 567 x 367 mm or 367 x 268 mm. Compatible with each other.

Suitable for storage on 1200 x 800 mm pallets and for handling on trolleys (code 140523, 140524).



WHITE CONTAINER

Polypropylene. Reduced height, to save space, and possibility of stacking the containers. Designed for the fermentation and storage of pizza dough.

Type	L mm	l mm	H mm	W g	Ref.	Price
PP container / Solid handles.	600	400	120	1140	510301	20,00
PP container / Open handles.	600	400	170	1390	140526	21,70
PP container / Open handles.	600	400	220	1650	510302	25,50
PP container / Open handles.	600	400	320	2200	510303	29,90
HDPE container / Food contact approved.	600	400	100	1000	510112	16,25
PP container / Food contact approved.	600	400	80	1240	510111	16,60
HDPE container / Open handles.	600	400	55	1120	510109	14,25



GREY PERFORATED CONTAINER

Polypropylene. Stackable container with perforated bottom and sides. Very durable and rigid. Very easy to maintain for flawless hygiene. Open handles.

Type	L mm	l mm	H mm	W g	Ref.	Price
PP container 41 l	600	400	220	1560	149100	21,50
PP container 33 l	600	400	170	1400	149098	17,70
PP container 21 l	600	400	120	1160	149097	15,95



WHITE CONTAINER

Polyethylene. Open handles for easy handling.

Type	L mm	l mm	H mm	W g	Ref.	Price
PE container 10 l	400	300	100	625	140504	11,30
PP container 11 l / Closed handle.	400	300	120	690	510315	13,75
PP container 21 l	400	300	220	1030	140506	15,00
PE container 9 l	400	300	100	740	192816	9,65
PE container 12 l	300	400	130	820	510325	11,90

WHITE PERFORATED CONTAINER

Polypropylene. Suitable for food contact. Stackable container compatible with storage on a Europe pallet or for handling on trolleys with wheels. Solid handles.

L mm	l mm	H mm	C cl	W g	Ref.	Price
400	300	100	1000	600	140502	10,25
600	400	190	450	1400	140516	20,90



WHITE PERFORATED CONTAINER

Polyethylene. Suitable for food contact, and nestable. Perforated container compatible with storage on a pallet or for handling on trolleys with wheels. Perforated sides and bottom.

Type	L mm	l mm	H mm	W g	Ref.	Price
PE container 20 l / Solid handles.	600	400	100	1060	510102	15,15
PP container 21 l / Open handles.	600	400	120	1160	140515	19,00



GREY CONTAINER

Polypropylene. Grey stackable container, with open handles. Food-grade container compatible with storage on pallets or transport trolleys. Lid as an option, not included. Very durable and rigid. Very easy to maintain for flawless hygiene. Open handles.

Type	L mm	l mm	H mm	W g	Ref.	Price
PP container 36 l	600	400	170	1390	149099	18,95
PP container 44 l	600	400	220	1650	149104	23,15
PP container 51 l	600	400	270	1960	149105	25,35
PP container 64 l	600	400	320	2200	149094	28,40
PP lid	600	400		625	149106	10,15

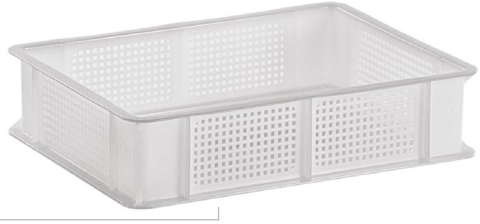


FOR PLATE STORAGE

GREY CONTAINER

Polypropylene. Max. plate Ø: 250 mm. Open handles.

Type	L mm	l mm	H mm	W g	Ref.	Price
PP container 30 l	400	300	400	1735	140587	17,90
PP lid	400	300		365	140589	7,65





SAVES UP TO 75% SPACE WHEN STORED EMPTY, DEPENDING ON MODEL



STACKABLE AND NESTABLE CONTAINER

Two-tone blue/green high density polyethylene. Perforated base, perforated sides. Stackable/ nestable container that saves space. Nesting height 40 mm.

L mm	l mm	H mm	C cl	W g	Ref.	Price
600	400	153	2700	1425	140507	27,35
600	400	244	4500	2070	140508	33,80



STACKABLE AND NESTABLE CONTAINER

Two-tone brown/beige high density polyethylene. Two-colour stackable and nestable container that saves space. Containers compliant with European standards, with perforated bottom and sides. Nesting height: 91 mm.

Type	L mm	l mm	H mm	C cl	W g	Ref.	Price
perforated bottom	600	400	187	3500	1750	510203	29,90
perforated bottom	600	400	232	4500	2130	510205	38,00



STACKABLE AND NESTABLE RETURNABLE TRANSPORT CONTAINER

High density polyethylene. Two-colour stackable and nestable returnable transport container. The two colours distinguish between nested and stacked positions. Saves space.

Type	L mm	l mm	H mm	C cl	W g	Ref.	Price
container	600	400	200	3200	1840	149103	32,50
container	600	400	300	5000	2200	510365	42,50
lid	600	400			955	510368	25,50



STACKABLE AND NESTABLE CONTAINER

High density polyethylene. High-capacity stackable and nestable baguette basket or container. Baguette basket with perforated sides. Suitable for storing special bread: round, short, loaves, etc. Space saving storage when empty. Inner dimensions: L.460 W50 H290 mm.

Type	L mm	l mm	H mm	C cl	W g	Ref.	Price
container	520	400	300	5000	1825	511022	23,80
lid	520	400			705	511023	12,60

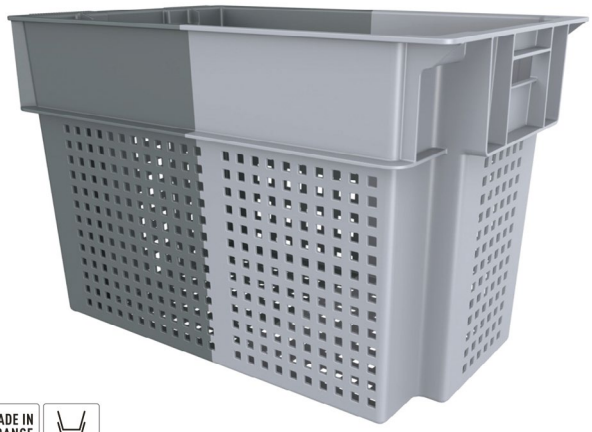


MADE IN FRANCE

BAKERY BAGUETTE CRATE

High density polyethylene. Ideal for bakery-pastry making. Grey baguette basket with perforated sides. Inside height H 104 mm.

L mm	l mm	H mm	C cl	W g	Ref.	Price
600	400	120	2000	1200	511002	19,50



MADE IN FRANCE

NESTABLE AND STACKABLE BAGUETTE CRATE

High density polyethylene. Specially designed for short or special breads. Perforated sides and bottom. Stackable with other baguette baskets of the same type. Ideal for storing and/or transporting bread in this stackable baguette basket.

L mm	l mm	H mm	C cl	W g	Ref.	Price
600	400	400	7000	2800	511020	42,50



BVP PERFORATED CONTAINER

High density polyethylene. BVP bakery perforated container. Specially designed for the storage and transport of bread, French pastries, and pastries. Perforated container structure for proper air circulation.

L mm	l mm	H mm	C cl	W g	Ref.	Price
600	400	100	1700	870	511110	10,05
600	400	150	2900	1170	511115	14,45
600	400	240	4500	2030	511124	25,15
600	400	320	6100	2330	511132	27,80
600	400	410	8000	2680	511141	33,75



GREY CONTAINER

Polypropylene.

Type	L mm	l mm	H mm	C cl	W g	Ref.	Price
Solid handles.	400	300	70	640	470	140582	12,25
Open handles for easy handling.	400	300	170	1590	850	140585	15,50
Special plate storage.	400	300	400	3000	1735	140587	17,90
Press-on lid.	400	300			365	140589	7,65



MULTI-PURPOSE CONTAINER TROLLEY

Grey high density polyethylene. With 4 polyamide wheels (Ø 100 mm), of which 2 with a safety brake. Convenient and robust because it supports a heavy load. For containers 600x400 mm and 250 kg load.

L mm	l mm	H mm	Ref.	Price
620	420	128	140523	104,00

NEW



DOLLY 60X40 CM LOAD 500 KG

Reinforced polypropylene tray, thickness 30 mm, very durable. Top fitted with non-slip pads. Wheel recesses enable empty trays to be stacked efficiently. Facilitates the positioning of bakery format containers. Nylon wheels Ø100 mm, stainless steel plate for use in food service environments. High load-carrying capacity. Hole for strap and carrying.

L mm	l mm	H mm	Ref.	Price
600	400	145	140522	199,00



MADE IN FRANCE

SHALLOW RECTANGULAR CONTAINER

White high density polyethylene. Flat and rectangular food or ingredient container. Containers stackable when empty with rounded angles for easy cleaning.

Type	L mm	l mm	H mm	C cl	Ref.	Price
container 3 l	350	235	73	300	140377	6,70
container 5 l	435	285	80	500	510500	11,20
container 8 l	490	335	80	800	140381	11,75
container 10 l	540	385	80	1000	140383	14,90
lid 3 l	350	235			140385	7,15
lid 5 l	435	285			140386	8,25
lid 8 l	490	335			140387	9,35
lid 10 l	545	390	22		194997	10,10
draining rack for container 3 l	283	170	8		140392	2,75
draining rack for container 5 l	372	220	8		140394	4,05
draining rack for container 8 l	422	270	8		140396	5,55
draining rack for container 10 l	470	320	8		140398	7,15

-20°C

SQUARE CONTAINER 180X180MM

Clear white polypropylene. Stackable empty and nestable full. Clear container for immediate identification of the contents. Container with integrated handles, facilitating handling and transport. Container with rounded angles for easy cleaning. Container graduated in litres and quarts.

Type	L mm	l mm	H mm	C cl	Ref.	Price
container	180	180	100	200	551102	5,40
container	180	180	190	400	551104	6,70
lid	180	180			551134	4,00

-20°C

SQUARE CONTAINER 285X285MM

Clear white polypropylene. Stackable empty and nestable full. Clear container for immediate identification of the contents. Container with integrated handles, facilitating handling and transport. Container with rounded angles for easy cleaning. Container graduated in litres and quarts.

Type	L mm	l mm	H mm	C cl	Ref.	Price
container	285	285	210	1200	551112	13,15
container	285	285	320	1800	551117	17,80
container	285	285	400	2200	551122	23,60
lid	285	285			551137	4,80



DEEP RECTANGULAR CONTAINER

White high density polyethylene. Container stackable when empty to save space. With drainer plate as an option.

Type	L mm	l mm	H mm	C cl	Ref.	Price
container	500	340	110	1300	140415	12,45
container	400	300	100	1000	140417	10,65
draining rack	500	340			140405	6,75
draining rack	400	300			140407	6,45

NEW



MADE IN FRANCE

STACKABLE POLYETHYLENE CONTAINER

High density polyethylene. Stackable perforated box. Ideal for storing all materials requiring air circulation. Very durable in heavy use.

L mm	l mm	H mm	Ref.	Price
500	300	300	149107	28,55



-20°C

SQUARE CONTAINER 225X225MM

Clear white polypropylene. Stackable empty and nestable full. Clear container for immediate identification of the contents. Container with integrated handles, facilitating handling and transport. Container with rounded angles for easy cleaning. Container graduated in litres and quarts.

Type	L mm	l mm	H mm	C cl	Ref.	Price
container	225	225	190	600	551106	8,45
container	225	225	230	800	551108	11,50
lid	225	225			551136	4,10



-20°C

CYLINDRICAL CONTAINER WITH LID

Polypropylene. Stackable empty and nestable full. Container with integrated handles, facilitating handling and transport.

H mm	Ø mm	C cl	Ref.	Price
480	420	4500	140485	60,70
630	420	6000	140487	76,50
700	510	9000	140491	99,25



ROUND BRUTE® ONTAINER

Polyethylene. Resists impact, denting, and scratches. Reinforced, robust, and durable rim. Very durable and rigid. Very easy to maintain for flawless hygiene.

Type	H mm	Ø mm	C cl	W g	Ref.	Price
container	580	495	7570	2560	510516	86,00
lid	32	505		530	510517	18,65
base with wheels	168	464		2340	510518	108,00
full set	750	495	7570	5430	510520	189,00



SHALLOW RECTANGULAR CONTAINER

High quality polyethylene. Stackable empty and fitted with handles for each transport and handling. Very durable and rigid. Very easy to maintain for flawless hygiene. Sold without lid.

Type	L mm	l mm	H mm	C cl	W g	Ref.	Price
container	500	340	300	4000		140433	27,75
container	620	420	300	6000		140435	38,45
container	800	520	400	10000		140439	63,30
lid	500	340	20		535	140440	15,10
lid	620	420	20		535	140441	21,80
lid	800	520	20		1040	140442	30,40



RECTANGULAR PERFORATED BASKET

Very durable polyethylene. With 2 handles for easy handling. Rectangular basket with solid bottom and perforated sides, suitable for food contact.

L mm	l mm	H mm	C cl	Ref.	Price
630	450	320	6000	140567	33,80
800	520	400	10000	140571	55,95



CONTAINER WITH LID

Grey polyethylene. Ideal for handling or storing plates for caterers. Stackable empty and nestable full container with lid. Lid with safety clip. Inside height 280 mm. Container that can hold up to 40 plates of Ø 265 mm max.

L mm	l mm	H mm	W g	Ref.	Price
500	310	285	2000	140531	41,80



MADE IN FRANCE | -20°C | +100°C

ROUND BASIN

White food grade polypropylene.

H mm	Ø mm	C cl	Ref.	Price
125	390	900	140462	22,60

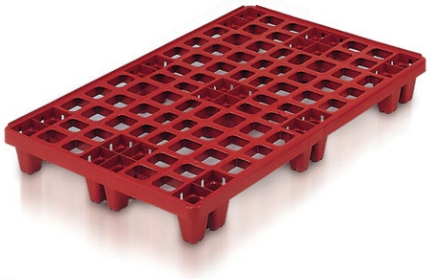


MADE IN FRANCE

STACKABLE CONTAINER

High density polyethylene. Stackable food container, brick. Container with 2 open handles for easy use. Perforated container.

L mm	l mm	H mm	Ref.	Price
500	300	265	149102	32,15



MADE IN FRANCE | -40°C

PACKPAL PALLET

High density polyethylene, brown. Packpal storage pallet with 9 cones. Can be used as a cold room / freezer / laboratory floor storage solution. With perforated upper level fitted with a rim. Static load: 1.5 tonnes. Dynamic load: 650 kg.

L mm	l mm	H mm	W g	Ref.	Price
1200	800	147	6200	532101	63,50



NEW

INGREDIENTS CONTAINER 100 L

Polypropylene. Ensures ingredient storage in perfect hygiene conditions. Ideal size to fit under a worktop to save space. Clear lid protects food. Completely smooth bottom with no visible screws. 4 castors (ø75 mm) incl. 2 swivel castors for easy mobility. Rounded corners and completely smooth walls for easy cleaning and perfect hygiene.

L mm	l mm	H mm	U.V.	Ref.	Price
725	410	675	1	297789	250,00



NEW

INGREDIENTS CONTAINER 40 L

High quality polyethylene. Ensures ingredient storage in perfect hygiene conditions (with its lid). Completely smooth bottom with no visible screws. Rounded corners and perfectly smooth walls for easy cleaning. Lid opens with a flap and stays in the flipped open position for easier use of the container, keeping your hands free. Visibility of contents, lid closed, thanks to the clear lid. Can be stacked on wheeled container 510522.

C cl	L mm	l mm	H mm	U.V.	Ref.	Price
4000	600	405	445	1	510524	49,15



STORAGE TROLLEY

Thick white polyethylene. Clear PET lid for good visibility. Large, castors for easy movement. Convenient because it easily slides under worktops. Smooth surface, rounded corners: easy to clean. Very durable and rigid.

C cl	L mm	l mm	H mm	U.V.	Ref.	Price
8900	610	470	672	1	510512	398,00



MADE IN FRANCE

ROUND FOOD GRADE CONTAINER

High density polyethylene. High resistance to temperature variations. Flexible and high impact resistance. Stackable empty.

C cl	H mm	U.V.	Ref.	Price
5000	350	1	140477	52,00



MADE IN FRANCE

SQUARE BUCKET

White polypropylene. With fixed tilting cover and moulded handle for easy transport and handling. Ideal for storing ingredients away from humidity, dust, and other soiling. Single unclipped lid.

C cl	L mm	H mm	U.V.	Ref.	Price
1400	310	330	1	510515	20,25

Made by MATFER BOURGEAT -40°C

STORAGE AND PREPARATION TRAY

White ABS storage plate. Ideal for storing frozen food. Can be used as a storage, preparation, or supermarket tray.

L mm	l mm	H mm	U.V.	Ref.	Price
600	410	25	1	275501	23,80
530	325	25	1	275503	20,15





Gilac MADE IN FRANCE BPA FREE

INGREDIENTS CONTAINER 80 L

High quality polyethylene. Ensures ingredient storage in perfect hygiene conditions. Completely smooth bottom with no visible screws. Rounded corners and perfectly smooth walls for easy cleaning. Lid opens with a flap and stays in the flipped open position for easier use of the container, keeping your hands free. Visibility of contents, lid closed, thanks to the clear lid. 4 wheels (ø 50 mm) with rubber covering for easy movement and handling. Can accommodate 2 40 l containers Ref. 510524 to be stacked to form a column of 3 containers in a very small space.

C cl	L mm	l mm	H mm	U.V.	Ref.	Price
8000	668	408	625	1	510522	151,00



Gilac MADE IN FRANCE -40°C +90°C

REINFORCED CONTAINER WITH WHEELS

Reinforced high density polyethylene container white. Fitted with 2 fixed wheels and 2 castors with brake. Stainless steel wheels and screws. The capacity mentioned corresponds to the container s brim-full capacity.

Type	C cl	L mm	l mm	H mm	U.V.	Ref.	Price
100 l	10000	690	535	610	1	140450	581,00
310 l	31000	1040	800	730	1	140452	775,00
drain valve		210	95	125	1	140455	241,00



DOLLY WITH HANDLE

Polyethylene. Very durable dolly, keeps its shape and is non-rust. Wide and stable trolley tray, handle with 3 positions (tilted, straight, or folded). 4 wide wheels for improved stability. Special anti-mark wheels. 2 smooth wheels, 2 swivel. Special non-slip tray can be used as a castor base when the handle is folded. Load capacity: 180 kg.

L mm	l mm	U.V.	Ref.	Price
825	520	1	140517	372,00



DOLLY WITH HANDLE

Deep-drawn and reinforced steel trolley tray. Dolly with 4 castors with black rubber covering. Plain hub wheels. Folding backsplash for reduced volume during storage. Non-slip trolley mat, for better stability during transport. Safety bumpers around the conveyor. 2 fixed wheels and 2 castors, Ø 100 mm. Clear dimensions: 615x470 mm. Load capacity: 150 kg.

L mm	l mm	H mm	U.V.	Ref.	Price
740	480	810	1	149086	101,00



NEW

PRESTAR TROLLEY WITH FOLDING HANDLE

Very manoeuvrable and quiet trolley. Handle height 910 mm for easier handling, enabling you to push the trolley with a straight back. Wheels: 2 fixed + 2 swivel, silent, non-marking, very durable with nylon body and rubber tread mounted on double sealed ball bearings. Unparalleled smooth running reduces manual effort to launch movement. Back equipped with anti-pinch system. Suitable for wet or outdoor use. Non-slip polypropylene platform with 5 rubber holding caps. Anti-rust treated screws.

L mm	l mm	H mm	U.V.	Ref.	Price
740	455	910	1	149087	269,00
915	600	990	1	149088	459,00



NEW

FOLDING ALUMINIUM SACK-TRUCK

Ultra-lightweight. High-quality workmanship. Resistant to low temperatures. Large nose platform 490x320 mm suitable for transporting bulky loads. Reinforced back. Robust components.. Ergonomic rubber handgrip, curved backwards for improved grip. Wheels with TPR covering, non-marking, with ball bearings. Overall dimensions when folded: 488 x 64 x790 mm. Comes with 2.20 m elastic lashing strap to secure loads. Highly practical for delivery vans.

H mm	Ref.	Price
1090	149201	228,00



NEW

MECHANICALLY WELDED SACK-TRUCK

Mechanically welded frame made of 15/10 stainless steel tube. Brushed stainless steel finish. Wheels and bearings suitable for use in food service environments: wheels with polyamide body, non-marking grey rubber tread, plain bearing hubs. PVC handgrips with knuckle protector. Curved back suitable for handling flat or cylindrical loads.

L mm	l mm	H mm	Ref.	Price
610	380	1170	149202	622,00

FOLDING INSULATED CONTAINER

Polypropylene is expanded with CO2, it is CFC- and HCFC-free, and has no residual expansion agents. Designed to protect food from thermal shock. Easy to assemble and fold, space-saving and robust. Compliant with standard UNI EN 12571. 100% recyclable.

Type	C cl ras bord	L mm	l mm	H mm	Th. mm	U.V.	Ref.	Price
60x40	3400	600	400	225	25	1	822502	148,50



NEW

Made by MATFER BOURGEAT

sherpa
Insulated containers

+ For catering and baking



STACKABLE
Formes étudiées pour un bon calage lors de l'empilage.

SLIDES
Air circulation in the chambers, use in temperature from -30 to +85, NF certification.

CLOSING
Quick closing to large latch, sealed with a removable silicone seal.



Solidity
> Reinforced corners and rims - Stiffened sides and top.
> Anti-wear pads underneath.



Performance
> High-performance CFC-free foam insulation.
> Fermetures parfaitement étanches,
> Parfaite circulation de l'air dans les enceintes,
> Use in temperatures from -30 to 85°C.



Ergonomics
> Ergonomic built-in handles.



Hygiene
> High pressure jet wash, door easily removable.
> Door and latch easily disassembled without tools. Door without hinge.
> Comes with a set of labels: red (hot transport) and blue (cold transport).



Our insulated containers comply with the NF EN 12571 standard and current legislation.
They can be used to transport hot or cold food over distances of less than 80 kilometers, without breaking the load.



INSULATED CONTAINER SHERPA E8 600X400 MM

Fitted with 8 pairs of monobloc slides for container, trays, and racks 600x400. Can be used for hot and cold food transfer, eutectic plate not included. Quick closing, stable stacking, marking and recessed handles. Quick closing to large latch, sealed with a removable silicone seal. Ergonomics: Large quick-close latch can be shut with one hand, comfortable carrying handles on 4 sides. Ergonomic dollies, identification labels available in hot and cold food transfer versions. Performance: effective CFC-free foam insulation. Air circulation in the chambers, use in temperature from -30 to +85, NF certification. High pressure jet wash, door easily removable. Dolly as an option Ref. 798006.

Type	L mm	l mm	H mm	W g	Nbre emp.	L emp. mm	l emp. mm	Ref.	Price
container	776	548	641	22000	8	600	400	822301	736,00
2 ties								822851	151,00



MULTI-STANDARD MODELS WITH FRONT OPENING

Designed in food grade polyethylene. High-performance CFC-free foam insulation. Ergonomic built-in handles. Large quick-close latches that can be shut with one hand. Door with hinges. Reinforced corners and rims - Stiffened sides and top. 4 composite castors Ø 12.5 cm with stainless steel body, 2 with brakes. Designed to ensure a good fit when stacked. Use in temperatures from -30 to 85°C. Perfectly tight closures. Perfect air circulation in the compartments. Each unit is equipped with an identification plate. Health and Safety NF-certified. Health and Safety NF-certified.

Type	L mm	l mm	H mm	C cl	W g	Ref.	Price
9 shelves with rack 600x400	592	767	1032	17300	43000	823104	1767,00
9 shelves with rack 600x400	592	767	1892	34600	82000	823108	3425,00



FRONT-LOADER GN MODELS - 12 SHELVES - HEATED - 83 L

Designed in food grade polyethylene. High-performance CFC-free foam insulation. Interior with one-piece guide rails, with no water retention area - Guide rails spaced every 36 mm. Ergonomic built-in handles. Large quick-close latch can be shut with one hand. Reinforced corners and rims - Stiffened sides and top. Anti-wear pads underneath. Designed to ensure a good fit when stacked. Use in temperatures from -30 to 85°C. Door and latch easily disassembled without tools. Door without hinge. Perfectly tight closures. Perfect air circulation in the compartments. Comes with a set of labels: red (hot transport) and blue (cold transport). High pressure jet wash compatible. Health and Safety NF-certified.

Type	L mm	l mm	H mm	C cl	W g	Ref.	Price
9 levels-neutral	478	683	534	6300	14000	821901	666,00
12 levels-neutral	478	683	640	8200	17000	822101	860,00
9 levels-heating	478	709	534	6300	18000	822000	1546,00
12 levels-heating	478	709	640	8200	21000	822500	1620,00

FIND ALL THE TROLLEYS
IN THE CATALOG





ACCESSORIES FOR SHERPA CONTAINERS

Rigid rotomoulded structure with perimeter wedging stops. Washing water drain holes. 4 wheels with stainless steel body Ø 12.5 cm 2 with brakes. Accessory for Sherpa insulated containers.

Type	L mm	l mm	H mm	W g	Ref.	Price
with handle	958	496	1046	11000	798006	455,00



- Special glasses, with two open handles for easy use.
- With modular inserts and covers as an option.
- Ideal for storing or transporting your glasses while protecting them from impacts and soiling.

DISHWARE CONTAINER

Stackable crockery containers with reinforced rims, Euronorm format. Containers with 2 open handles for easy use. Hinged lid as an option.

Type	L mm	l mm	H mm	Ref.	Price
container	400	300	270	140586	19,80
lid	400	300	19	140588	10,05



COVER FOR GLASS RACKS

Ideal for keeping your dishware free from soiling. Allows containers to be stacked to save space.

Type	L mm	l mm	Ref.	Price
without hinge	600	400	140708	12,30
with hinge	600	400	140709	12,30



GLASSES DIVIDER

Shock-absorbing divider for glass racks.

Type	L mm	l mm	H mm	Nbre emp.	L emp. mm	l emp. mm	Ref.	Price
top with handle	558	357	60	15	105	114	140733	11,80
top with handle	558	357	60	24	85	88	140732	12,20
top with handle	558	357	60	40	67	67	140731	12,45
bottom without handle	558	357	60	15	105	114	140723	11,80
bottom without handle	558	357	60	24	85	88	140722	12,20
bottom without handle	558	357	60	40	67	67	140721	12,45



GLASS RACK

L mm	l mm	H mm	C cl	Ref.	Price
600	400	150	2700	140702	18,60



GLASS RACK

L mm	l mm	H mm	C cl	Ref.	Price
600	400	250	4700	140705	22,50



GLASS RACK

L mm	l mm	H mm	C cl	Ref.	Price
600	400	200	4000	140704	21,80





CUTLERY RACK

Food grade polypropylene. Grid surface to circulate water and hot air for drying. Mesh bottom 1x1 cm.

L mm	l mm	H mm	W g	Ref.	Price
500	500	100	1400	812010	37,60



BASIC RACK

Food grade polypropylene. Grid surface to circulate water and hot air for drying. Mesh bottom 3.7x3.7 cm.

L mm	l mm	H mm	W g	Ref.	Price
500	500	100	1300	812037	37,60





DISHWASHER RACK COVER

Accessory for dishwasher racks. Protects clean dishes from soiling.

L mm	l mm	H mm	W g	Ref.	Price
510	510	30	660	816550	28,90

GRILLE FOR DISHWARE RACKS

Stainless steel. 1 cross bar, 22 wires. Frame and cross bar diameter: 7 mm. Prevents containers from tipping over during washing.

L mm	l mm	H mm	W g	Ref.	Price
460	460	10	990	817546	39,00





CUTLERY BASKET

Accessory for dishwasher racks. This basket has been designed to fit into our compartments ref. 812010 or 812037 fitted with a height adjuster ref. 811700.

L mm	l mm	H mm	W g	Ref.	Price
100	100	135	60	817010	3,00



CUTLERY BASKET

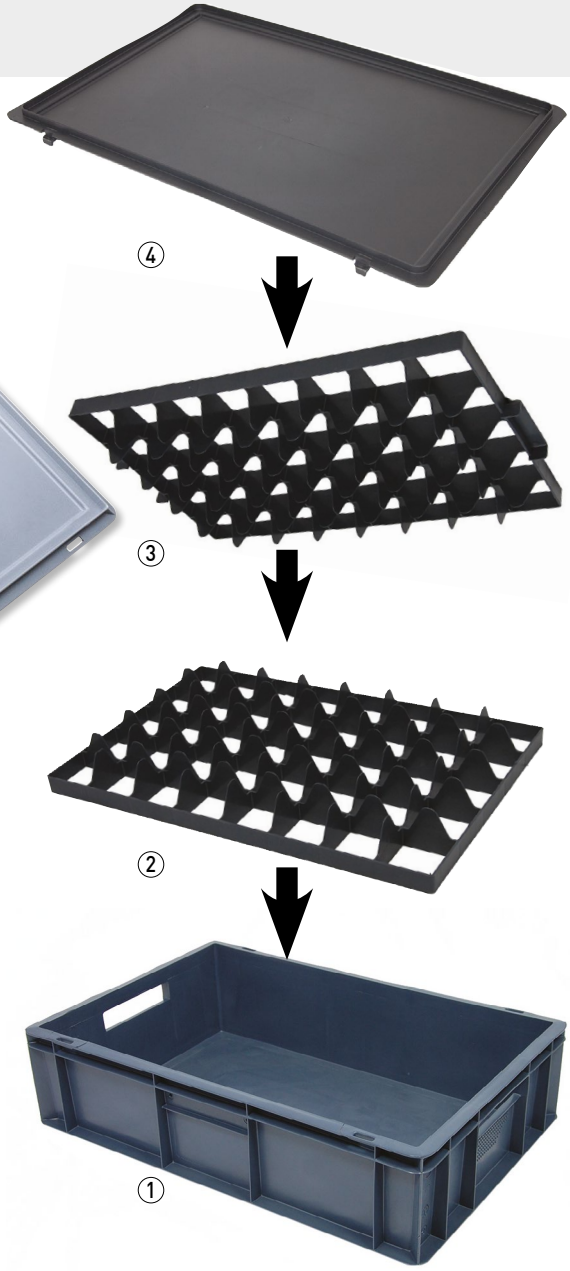
Accessory for dishwasher racks. Polypropylene. 8 compartments. Capacity of approximately 200 to 250 pieces of cutlery.

L mm	l mm	H mm	W g	Ref.	Price
210	210	150	685	818008	24,65



- Grey polypropylene.
- Stackable crockery containers with reinforced rims, Euronorm format.
- Containers with 2 open handles for easy use.
- Ideal for storing plates up to 250 mm.





The concept:

1- Choose the container with the height that best suits your glasses: 150, 200 or 250 mm.

2- Choose your divider according to the glasses' diameter: 15, 24 or 40 spaces (see tables and codes).

3- You need one base divider and one handle divider per container. The handle divider clips into place on the container's open handles.

4- Select a lid with or without hinge.

How to choose your tray ?

Base tray for glasses and cups of heights under 75mm.

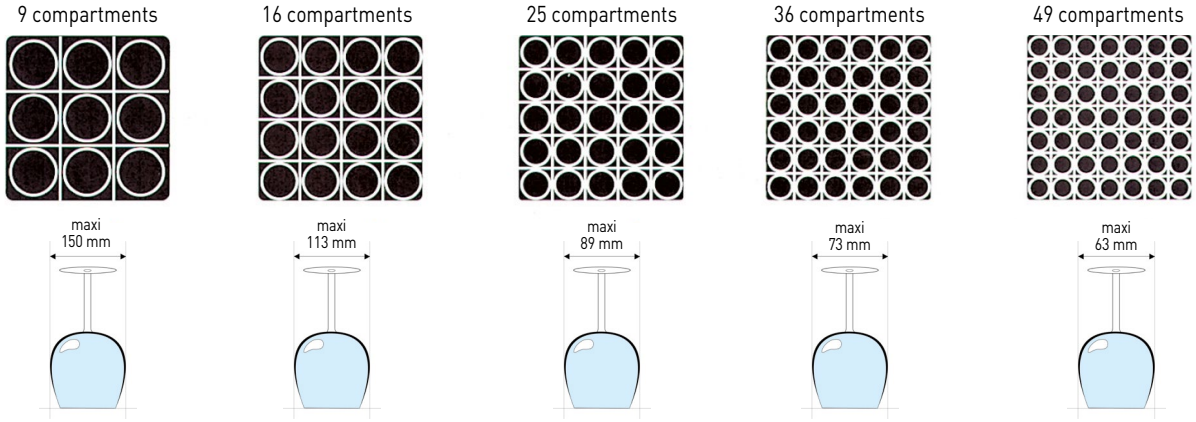
For taller glasses, stands of 40mm (or extensions) are available to clip onto the base tray.

The table below shows how many stands are necessary for each glass height.

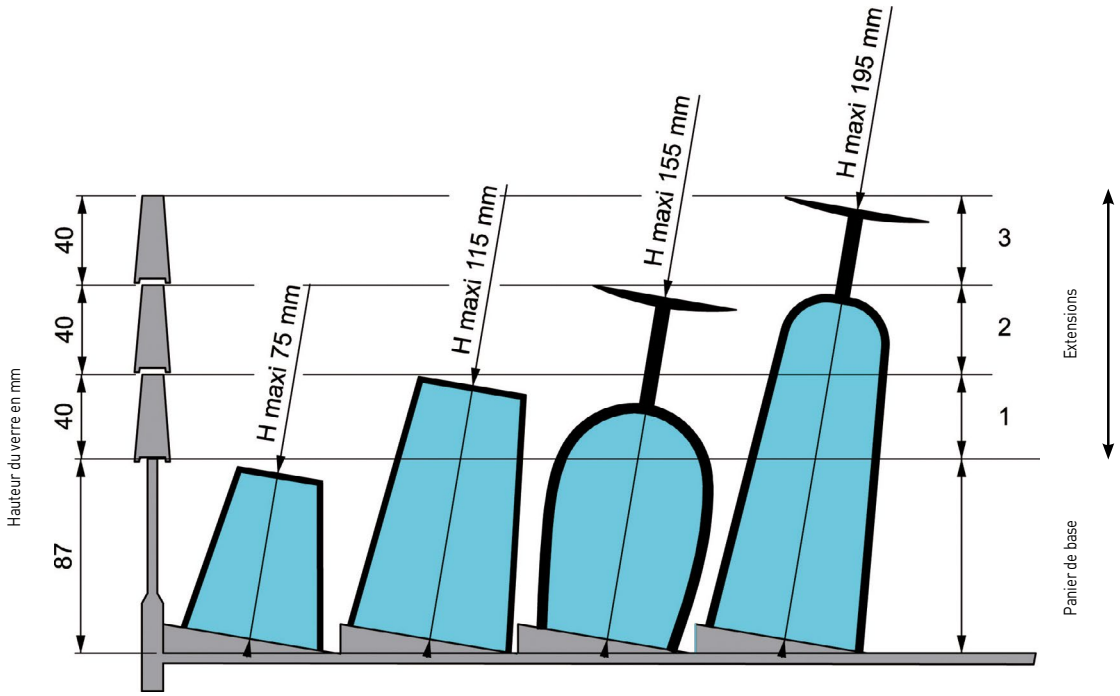
Stands guarantee glasses are completely shockproof during washing and while being handled in trays.

- Moulded single-piece polypropylene.
- Double sided for better impact resistance and protection of glassware.
- 4 moulded handles.
- Fast and easy assembly of extensions, no tools required.
- Resistant to high temperatures, chemicals and food
- Open sides for effective circulation of water and fast drying.
- Stackable with the majority of existing models.
- Base designed for dishwashers with central or side feed.
- Height of base trays: 80 mm.
- Dimensions: 500 x 500 mm.

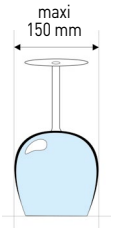
1 MESURE THE DIAMETER OF YOUR GLASSES TO DETERMINE THE TYPE OF TRAY REQUIRED



2 MESURE THE GLASS HEIGHT TO DETERMINE THE NUMBER OF EXTENSIONS NECESSARY FOR TOTAL PROTECTION



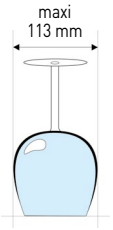




9 COMPARTMENTS GLASS RACK

L mm	l mm	H mm	Ref.	Price
500	500	100	140862	40,70

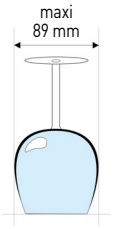




GLASS RACK 16 TILTED COMPARTMENTS

L mm	l mm	H mm	W g	Ref.	Price
500	500	100	1600	815016	40,70

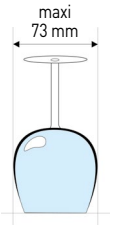




GLASS RACK 25 TILTED COMPARTMENTS

L mm	l mm	H mm	W g	Ref.	Price
500	500	100	1700	815025	40,70

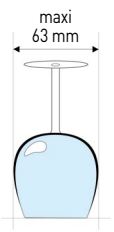




GLASS RACK 36 TILTED COMPARTMENTS

L mm	l mm	H mm	W g	Ref.	Price
500	500	100	1800	815036	40,70





GLASS RACK 49 COMPARTMENTS

L mm	l mm	H mm	W g	Ref.	Price
500	500	100	2000	815049	40,70



- Food grade polypropylene.
- Perfectly compatible with machines with central or side drive.
- The bottom and walls have been designed to allow perfect circulation of the washing water, optimal and rapid drying.



EXTENSION WITHOUT COMPARTMENT

L mm	l mm	H mm	Ref.	Price
500	500	45	811700	16,25





COMPARTMENTED EXTENSIONS

Type	L mm	l mm	H mm	Ref.	Price
9 glasses	500	500	45	140872	20,20
16 glasses	500	500	45	815516	20,20
25 glasses	500	500	45	815525	20,20
36 glasses	500	500	45	815536	20,20
49 glasses	500	500	45	815549	20,20



RACK FOR PLATES AND TRAYS

Food grade polypropylene. Compatible with trays with a maximum length of 460 mm. Other dimensions see ref. 813011. Distance between "spikes": 5 cm.

L mm	l mm	H mm	W g	Ref.	Price
500	500	100	1300	811000	37,60



OPEN RACK FOR LARGE TRAYS

Food grade polypropylene. Distance between "spikes": 4.5 cm. Essential for trays of over 46 cm in length. For 9 trays.

L mm	l mm	H mm	W g	Ref.	Price
500	500	100	1600	813011	37,60



TROLLEY FOR RACKS

Multi-purpose polypropylene trolley for dishware racks. Mounted on 4 castors without brakes.

Type	L mm	l mm	H mm	Ref.	Price
trolley	540	540	110	140761	140,00
trolley + handle	540	540	760	140762	247,50



MADE IN FRANCE

7-SHELF TROLLEY FOR DISHWARE RACKS

Designed in stainless steel. Curved hoop structure with welded reinforcements. Rounded guide rails with blocking stops to prevent containers, racks, etc. from falling.. 4 wheels with stainless steel body Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -20°C to +60°C. Compatible with all 500x500 mm dishware racks.

L mm	l mm	H mm	W g	Ref.	Price
630	700	1700	16500	776706	622,45



MADE IN FRANCE

DOLLY FOR DISHWARE RACKS

Designed in stainless steel. Square frame 2.5x2.5 cm. Tube transport handle Ø 2.5 cm. Removable thermoformed tray 50x50 cm, non-load bearing in the centre. 4 composite wheels Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -10°C to +40°C.

L mm	l mm	H mm	W g	Ref.	Price
670	580	1050	7500	797106	372,15



MADE IN FRANCE

FOLLY FOR DISHWASHER RACKS - REINFORCED MODEL

Designed in stainless steel. Square frame 2.5x2.5 cm. Tube transport handle Ø 2.5 cm. Welded stainless steel tray 50x50 cm. 4 composite wheels Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -10°C to +40°C.

L mm	l mm	H mm	W g	Ref.	Price
761	634	1050	9000	797306	346,95



MADE IN FRANCE

COVERS FOR RACKS TROLLEY

Low density polyethylene. Suitable for food contact. 100% recyclable. Protects crockery during cleaning of premises, storage, or transport.

Type	l mm	H mm	Ref.	Price
for trolley 788006	800	1100	322027	152,00

-50°C CE

STANDARD DIGITAL ALARM THERMOMETER

Probe connected to the thermometer by wire (100 cm) measuring the temperature in the centre of a display case, counter, refrigerator, freezer. Alarm as soon as the programmed temperature is reached. Fastening on furniture by adhesive. Comes with one AAA battery. Accuracy +/- 0.5°C (between 0°C and 4°C). Interior function for room temperature. External function (temperature of the probe in the fridge).

L mm	Ref.	Price
66	250560	41,60





IP 65 +80°C CE

USB TEMPERATURE MONITORING THERMOMETER

Allows you to monitor the temperature in cold rooms / packaging rooms, refrigerated boxes, etc.. Reading screen with digital display. Temperature logger with USB port, screen, programmable high and low visual alarm, programmable reading start. Memory 16k. Accuracy +/- 0.5°C, otherwise +/- 5%. Convenient because the temperature reading interval can be adjusted from 10 seconds to 12 hours. Comes with CD. Large measured temperature range: -35°C to +80 °C. Capacity 32,000 measures.

L mm	Ref.	Price
125	250655	108,00



DISPLAY CASE THERMOMETER

Expansion thermometer on aluminium holder. Designed to indicate the temperature of display cases. Temperature measuring range: -25°C to 25°C.

L mm	Ref.	Price
138	250571	14,30



IP 65 -20°C +50°C CE

DIGITAL REFRIGERATOR THERMOMETER

Compact fitted with a hook and large digital screen. Specially designed for use in refrigerators/ freezers/cold chambers. Thermometer accuracy +/- 1°C. Temperature measuring range: -20°C to +50°C. Blister packed with 1 LR1130 battery.

L mm	Ref.	Price
70	250559	12,40

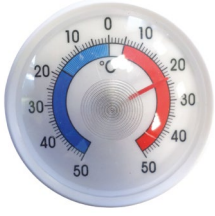


MADE IN FRANCE -40°C +40°C

FREEZER THERMOMETER

Small thermometer to check freezer or refrigerator temperature. Essential for HACCP. Long-lasting product. Easy to read thanks to temperature zones. No energy consumption. Reliable and accurate. Mercury-free. Attachment hook. No calibration required. Accuracy: +/- 1 °C.

l mm	H mm	W g	Ref.	Price
17	6	10	250304	3,70



+50°C -50°C

REFRIGERATOR THERMOMETER

Special refrigerator, freezer, or cold chamber. Convenient with plastic dial and hanging hook. Visual indication of the normal temperature zone for product conservation.

Ø mm	Ref.	Price
70	072250	8,40



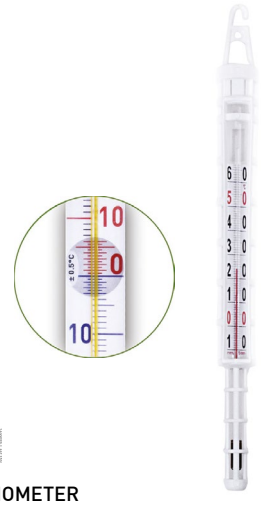
-40°C +50°C

GIANT WALL THERMOMETER

Mercury-free, quick and easy to read.

L mm	Ref.	Price
400	079276	12,75

THERMOMETERS FOR REFRIGERATORS AND FREEZERS



RED LIQUID THERMOMETER

Specially designed for refrigerators. HACCP version. Protected by a white polypropylene sheath: more perforated, easy cleaning / perfect hygiene. The sheath"s shape facilitates reading, monobloc, without cap, and ring moulded into the shape. Wider, more readable ergonomic thermometer with a magnifying effect. Clamp for holding on container included. Glass body, red liquid. Two-colour graduation.

L mm	Ref.	Price
300	250302	14,35



CONNECTED REFRIGERATOR THERMOMETER

Kit consisting of an internet gateway with a Pro sensor. Allows you to remotely monitor the temperature of a given point. Allows you to receive alerts on a smartphone. Possibility of adding up to 50 probes. Ambient thermometer and hygrometer functions. Transmission via radio frequency (868 MHz) and internet. Temperature alert, monitoring, and recording on mobile application. Graph and data transmission via email (csv file). Use: Positive and negative cold storage. Probe accuracy +/- 1°C (+/- 5%). Probe accuracy +/-0.5°C. Resolution 0.1°C. Wide temperature measuring range: -40°C to +60°C (20-99%) and -50°C to +110°C for the sensor. Min. 3.5 measuring interval. The KIT comprises: 1 probe (box + 1.5 m wired probe + support) + 1 gateway + 1 230V 20V power adapter + 1 RJ45 network cable. Sensor powered by 2x1.5V AAA batteries (not included).

Type	L mm	l mm	H mm	Ref.	Price
basic kit	90			250548	257,00
extra sensor	35	25	135	250549	140,00

MISCELLANEOUS THERMOMETERS



INFRARED THERMOMETER WITH LASER SIGHTING

For food hygiene reasons, non-contact laser sighting measurement. Measures the surface temperature of food. Used to control incoming goods, control refrigerated display cabinets and cold rooms. Use in a distance between 160 and 650 mm. Accuracy +/- 2°C. °C/°F convertible. Backlit display. Battery-operated 2 AAA batteries not included.

L mm	W g	Ref.	Price
145	200	250552	54,80



TEMPERATURE RECORDER

Mechanical chart recorder for temperature control of storage rooms. Convenient because it has an electronic capture probe. Autonomy ensured by 2 CRAA 3.6V Lithium batteries. Recorder delivered as factory-fitted with the connected Cofrac calibration certificate (-18, 0), 100 discs, 2 batteries, and 2 pens. Diagram: 1-turn / 7-day disc. Probe PT1000, class A, 3 wires, Ø 6 mm, length 50 mm, PVC cable 2.5 m.

Type	L mm	l mm	H mm	Ref.	Price
recorder	144	144	107	250562	835,00
100 diagrams +15/-35				250565	62,00
100 diagrams -35/+15				250566	62,00
100 diagrams -40/+40				250567	62,00
5 feathers				250568	85,00





Made by MATFER BOURGEAT

OPTIMO BAKERY RACKING TROLLEYS 60X40 CM

Designed in stainless steel. Square frame 2.5x2.5 cm. Structure with reinforcement bars. Rounded guide rails with blocking stops to prevent containers, racks, etc. from falling. 4 composite wheels Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -10°C to +40°C.

Type	L mm	l mm	H mm	W g	Ref.	Price
15 shelves - 8.9 cm - 40 cm entry	530	700	1650	19000	772415	521,00
20 levels - 7,5 cm - 40 cm entry	530	700	1790	22000	772120	597,25
20 shelves - 6.7 cm - 40 cm entry	530	700	1650	22000	772420	613,50
15 shelves - 8.9 cm - 60 cm entry	730	500	1650	16500	772615	475,44
20 levels - 7.5 cm - 60 cm entry	730	500	1790	21000	772220	540,00



Made by MATFER BOURGEAT

80% INTERLOCKING PROFESSIONAL LADDERS

Square frame 2.5x2.5 cm. Structure with reinforcement bars for rigidity. Rounded guide rails with blocking stops to prevent containers, racks, etc. from falling. 4 composite wheels Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -10°C to +40°C.

Type	L mm	l mm	H mm	W g	Ref.	Price
pastry	530	700	1790	24000	777320	744,00



EXCEPTIO TROLLEYS: REINFORCED DESIGN FOR HEAVY LOADS





Made by MATFER BOURGEAT NF

EXCEPTIO GN 1/1 GASTRONORM RACKING TROLLEY

Designed in stainless steel. Curved hoop structure with welded reinforcements. Rounded guide rails with blocking stops to prevent containers and racks from falling. 4 wheels with stainless steel body Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -20°C to +60°C. Spacing compliant with standard EN 631.2.

Type	L mm	l mm	H mm	W g	Ref.	Price
20 shelves - 6.7 cm spacing	460	630	1700	20000	775720	670,00

Made by MATFER BOURGEAT NF

PROFESSIONAL WELDED LADDERS

Designed in stainless steel. Curved hoop structure with welded reinforcements. Rounded guide rails with blocking stops to prevent containers and racks from falling. 4 wheels with stainless steel body Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -20°C to +60°C. Spacing compliant with standard EN 631.2.

Type	L mm	l mm	H mm	W g	Ref.	Price
15 shelves - 8.9 cm spacing	660	750	1700	20500	774715	650,00
20 shelves - 6.7 cm spacing	660	750	1700	23000	774720	725,00







Made by MATFER BOURGEAT

OPTIMO GN 1/1 RACKING TROLLEYS - 20 SHELVES

Designed in stainless steel. Square frame 2.5x2.5 cm. Structure with reinforcement bars. Rounded guide rails with blocking stops to prevent containers, racks, etc. from falling. Spacing compliant with standard EN 631.2. 4 composite wheels Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -10°C to +40°C.

Type	L mm	l mm	H mm	W g	Ref.	Price
15 shelves - 8.9 cm spacing	460	630	1650	16000	775415	460,00
20 shelves - 7.5 cm spacing	460	630	1790	18000	775520	536,00

Made by MATFER BOURGEAT

PROFESSIONAL WELDED LADDERS

Designed in stainless steel. Square frame 2.5x2.5 cm. Structure with reinforcement bars. Rounded guide rails with blocking stops to prevent containers, racks, etc. from falling. Spacing compliant with standard EN 631.2. 4 composite wheels Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -10°C to +40°C.

Type	L mm	l mm	H mm	W g	Ref.	Price
15 shelves - 8.9 cm spacing	660	750	1650	18000	774415	500,00
20 shelves - 7.5 cm spacing	660	750	1790	24000	774520	589,00

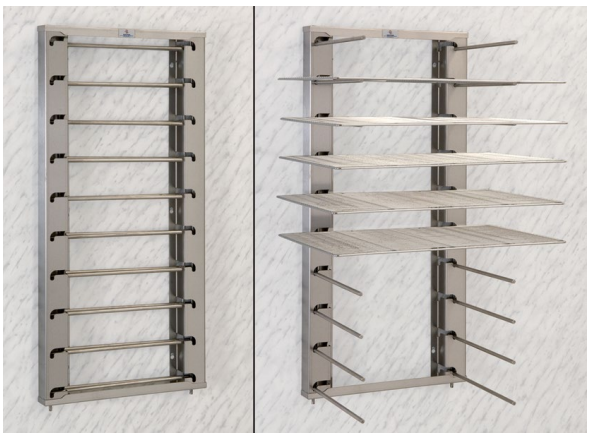


Made by MATFER BOURGEAT

LOW RACKING TROLLEYS WITH WORKTOP - 7 SHELVES

Designed in stainless steel. Square frame 2.5x2.5 cm. With soundproof worktop. Structure with reinforcement bars. Spacing compliant with standard EN 631.2. Rounded guide rails with blocking stops to prevent containers, racks, etc. from falling. 4 composite wheels Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -10°C to +40°C.

Type	L mm	l mm	H mm	W g	Nbr slides	Ref.	Price
GN 1/1	460	630	900	13000	7	771506	581,00
600x400	700	530	900		8	770508	482,00
600x800	600	800	905		8	770808	555,00



Made by MATFER BOURGEAT

WALL-MOUNTED SHELVING UNIT

Stainless steel. Depth of folded ladder: 50 mm. 10 shelves spaced 90 mm. Max. load per shelf: 10 kg. Arm locking in the 2 open/close positions. Compatible with trays or racks 600x400 and GN 1/1. Stainless steel screws supplied for wall mounting.

Type	L mm	l mm	H mm	W g	Ref.	Price
for racks	455	380	997	9700	845010	350,00

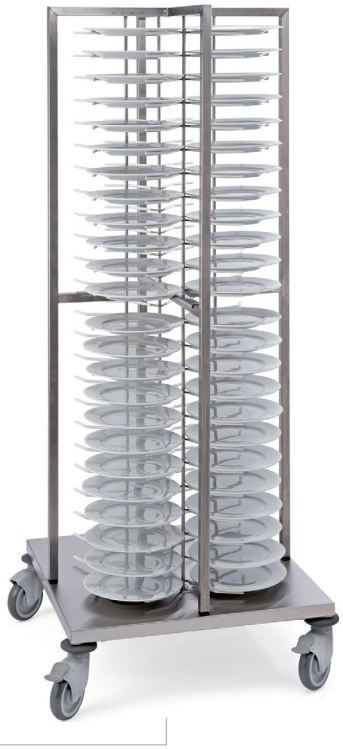


Made by MATFER BOURGEAT

MODULAR PLATED FOOD STORAGE TROLLEY

Stainless steel crossed structure for perfect rigidity under load. Stainless steel racks with adhesive coating to secure plates when moving. Maximum load per bracket: 1.5 kg. Compatible plate diameters: 190-320 mm. Comes in kit form with screws. 4 composite wheels Ø 12,5 cm - 2 with brakes - wheel temperature resistance: -20 to 60°C.

Type	L mm	l mm	H mm	W g	Ref.	Price
48 plates	700	700	1030	23000	798848	1100,00
trolley	700	700	1830	33000	798896	1680,00





Made by MATFER BOURGEAT

PROTECTIVE COVERS

Cover in low density food grade polyethylene with antibacterial treatment. Reusable. Comes with stainless steel wire holder to maintain it on the trolley 798896. Do not machine wash and dry (manual or jet wash only). Usable between -10°C and +50°C.

Type	L mm	l mm	H mm	Th. mm	W g	Ref.	Price
cover	680	680	1615	140	1720	798805	261,00
cover	680	680	815	140	1265	798804	219,00



Made by MATFER BOURGEAT

WELDED TRAY CLEARING TROLLEYS - 2 TRAYS

Designed in stainless steel. Tube chassis Ø 2.5 cm. Soundproofing plate under each tray. Tray tig welding. Rounded tray corners. 4 composite wheels Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -10°C to +40°C. NF Food Hygiene.

Type	L mm	l mm	H mm	W g	Ref.	Price
80x50 - without gallery	840	550	960	13500	778006	396,00



basic kit + additional kit

Made by MATFER BOURGEAT

SHELVING

Easy assembly: without any tools, by simple interlocking. This kit allows you to mount a 42.5 cm deep shelf with plastic storage racks, 4 levels spaced 480 mm apart. Box size: 1,980 x 660 x 110 mm - Weight: 20 kg. Easy to clean. Max. load: 30 kg per rack or 90 kg per shelf.

Type	L mm	l mm	H mm	W g	Ref.	Price
depth 42.5 cm	1020	425	1730	20000	893002	411,00
depth 42.5 cm	985	425	1730	17000	893302	326,00



Made by MATFER BOURGEAT

WELDED TRAY CLEARING TROLLEYS - 3 TRAYS

Designed in stainless steel. Tube chassis Ø 2.5 cm. Soundproofing plate under each tray. Tray tig welding. Rounded tray corners. 4 composite wheels Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -10°C to +40°C. NF Food Hygiene.

Type	L mm	l mm	H mm	W g	Ref.	Price
80x50 - without gallery	840	550	960	17500	778406	450,00







HYGIENE AND MAINTENANCE

Hygiene and safety for staff and the cleanliness of your equipment and premises ensure that your customers' health is protected. Our equipment and products meet all these requirements.

CLEANING EQUIPMENT	482
CLEANING PRODUCTS	490
BINS AND BIN BAG HOLDERS	495
PROTECTIVE CLOTHING	497
HYGIENE EQUIPMENT	503
SPONGES AND TEA TOWELS	508



Products suitable for the food and beverage industry

- **Support et fibres** : matériau plastique, non-poreux, résistants aux solvants, aux agents chimiques de nettoyage et aux températures de désinfection.
- **Fils d'agrafage** inoxydables.
- **Manche** : Structure en fibre de verre ou aluminium anodisé.
- **Supportent l'étuvage et les traitements chimiques pour leur désinfection.**





MADE IN FRANCE

COUNTER BRUSH

Soft polyester fibres. Polypropylene frame. Blue counter brush which can be clipped onto the dustpan.

L mm	l mm	H mm	Ref.	Price
275	65	65	710066	8,85
NEW 275	40	65	710177	6,40



MADE IN FRANCE

DUSTPAN

White plastic/polypropylene. Compatible with blue brush.

L mm	l mm	H mm	Ref.	Price
260	260	335	710067	4,95





MADE IN FRANCE

BRUSH WITH HANDLE

Polypropylene holder and polyester fibres. Vegetable scrubbing brush with handle. Brush sterilisable up to 135°C, resistant to aggressive detergents and disinfectants. Bristle length 40 mm.

Type	L mm	Ref.	Price
short shaft	280	150070	9,75
long handle	450	710082	24,75



MADE IN FRANCE

BRUSH FOR CONTAINERS

Polypropylene brush frame. Soft polyethylene fibres. Ideal for round containers or dustbins. Brush for containers.

L mm	l mm	H mm	Ref.	Price
210	135	80	710121	47,45



BLUE BROOM

Soft polyester fibres. Vegetable scrubbing brush. Bristle length 60 mm.

L mm	l mm	Ref.	Price
275	60	710038	19,60
380	60	150508	29,90



WHITE BROOM

Soft polyester fibres. Vegetable scrubbing brush. Bristle length 60 mm.

L mm	l mm	Ref.	Price
280	60	710039	19,60
385	60	150510	22,50



SCRUBBING BRUSH BROOM HEAD

Polyester. For professionals with hard and durable fibres. Scrubbing brush compatible with Matfer 710033 or 150506 handles. Bristle length 35 mm.

L mm	l mm	Ref.	Price
265	65	150030	21,30
325	70	710077	21,95



ALUMINIUM TELESCOPIC HANDLE

NEW

Aluminium. Height from 1.70 metres to 2.80 metres. Polypropylene handle.

L mm	Ref.	Price
1700	150072	104,50



BRUSH WITH HANDLE

NEW

Polypropylene.

L mm	Ref.	Price
275	150071	18,00



BROOM WITH COCONUT BRISTLES

Broom or brush in coconut fibre. Composite frame. Broom with a screw adaptor. Compatible with screw broom handles Matfer 710033 or 150506.

L mm	Ref.	Price
290	710103	7,75



COCONUT FIBRE BRUSH

Composite frame. Brush or hand brush in coconut fibre.

L mm	Ref.	Price
490	710106	5,65



BROOM

Half-round broom with black bristles. Broom with plastic frame and screw adaptor. Ideal for efficient sweeping in every nook and cranny.

L mm	Ref.	Price
300	710101	24,85



SWING DUSTPAN

NEW

Polypropylene. Open and rock locking system. Castors for moving in open position. Aluminium handle.

L mm	l mm	H mm	Ref.	Price
345	140	1170	710110	54,00



Wood. Combined inside/outside sweeping, also suitable for wet sweeping. Linig made from recycled plastic bottles (PET). PET fibres do not crush, dirt does not get caught in the fibres.

NEW

L mm	l mm	H mm	Ref.	Price
310	47	85	710707	2,90
480	30	85	710105	3,15



EVOLUTION COCONUT FIBRE BROOM

NEW

Polypropylene. Combined inside/outside sweeping, also suitable for wet sweeping. Linig made from recycled plastic bottles (PET). PET fibres do not crush, dirt does not get caught in the fibres.

L mm	l mm	H mm	Ref.	Price
480	70	140	710709	11,40
315	85	100	710726	3,95
630	70	140	710725	11,50
410	100	105	710727	6,15



HANDLE WITH SCREW THREAD

Fibreglass. Broom handle with universal screw thread, fibreglass. Compatible with all brooms, scrubbing brushes, squeegees, etc. from the Matfer range. Very durable and rigid. Very easy to maintain for flawless hygiene.

Type	L mm	Ref.	Price
fibreglass	1400	710033	21,45
NEW white	1400	283881	17,95



BRUSH AND SWING DUSTPAN SET

Ideal for sweeping floors or detritus without having to bend down. Brush with clip allowing it to be attached to the dustpan"s handle during storage. Hinged scoop: opening 270 mm, depth 250 mm, total length 940 mm. Brush: L 860 mm. Colours according to availability.

L mm	l mm	Ref.	Price
940	270	150552	25,65



SCREW HANDLE DIAMETER 23.5 MM

Anodised aluminium. Screw-on handle for broom, brush, scrubbing brush, squeegee, etc. Ergonomic and wide handle for greater comfort of use. Universal screw thread. Very durable and rigid. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
1400	150506	14,80



WALL-MOUNTED BROOM HOLDER

Polypropylene and rubber broom holder. With 3 locations for brooms, squeegees, scrubbing brushes, etc. Allows you to hang your broom on it by wedging the handle quickly, and with a simple gesture. Very durable and rigid. Ø 9-35 mm.

L mm	Nbr	Ref.	Price
500	3	150507	52,00



COBWEB BRUSH

Half round head with synthetic bristles. Ideal for dusting in hard to reach areas.

Type	L mm	H mm	Ø mm	Ref.	Price
cobweb brush		180	170	159011	12,45
handle	6000			159010	80,05



SCRUBBING BRUSH BROOM HEAD

Polypropylene frame. Hard polyester fibres. Scrubbing brush for professionals for intensive use. With screw adaptor, compatible with Matfer 710033 or 150506 handles. Comes without handle.

L mm	l mm	H mm	Ref.	Price
230	75	95	710113	6,20



DUSTPAN

Coated steel. Professional grade dustpan. Colours according to availability.

L mm	l mm	Ref.	Price
360	225	710109	9,80

SQUEEGEES AND MOPS



COTTON MOP

90% quality cotton professional. Ideal for cleaning floors. Durable white polypropylene fibre holder. With a screw clamp for a Matfer handle. Particularly absorbent.

W g	Ref.	Price
220	150575	3,70



EXTRA FINE MICROFIBRE MOP

Professional-grade Extra microfibre. Microfibre mop washable at 60°C. Do not use with softeners or chlorinated products. Compatible with Matfer handle 150577. Particularly absorbent.

Ref.	Price
150579	6,70



HANDLE WITH SCREW THREAD FOR MOP HEADS

Chrome steel handle. Screw for cotton mop. Polypropylene tip.

L mm	Ref.	Price
1400	150577	5,00



MICROFIBRE MOP

Professional grade microfibre. Ideal for wet or dry washing. Antibacterial cloth mop, can be used without detergent. Quality fabric that does not lint, scratch floors, or leave marks. Lightweight and convenient to use mop, absorbent and durable.

L mm	l mm	Ref.	Price
600	400	710233	6,95

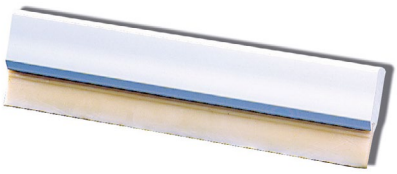


FLOOR RAGS

Cotton and recycled fibre. Double Wassingue. Made to be folded to absorb more liquid.

Type	L mm	l mm	Ref.	Price
pack of 10	1000	500	710232	48,05

FOOD CONTACT APPROVED SQUEEGEES



MADE IN FRANCE

WORKTOP SQUEEGEE

Monobloc table or worktop scraper, with ABS holder. Non-porous, withstands solvents, chemicals, and disinfection temperatures. Strip EP178.

L mm	Ref.	Price
250	150516	17,30



MADE IN FRANCE

WORKTOP SCRAPER WITH HANDLE

For worktop with particularly robust ergonomic handle. Ideal for cleaning stainless steel, polyethylene, or marble worktops. Non-porous, withstands solvents, chemicals, and disinfection temperatures. Polypropylene squeegee with elastomer blade, stainless steel screws and polypropylene handle.

L mm	l mm	H mm	Ref.	Price
350	350	335	150517	23,00



MADE IN FRANCE

MONOBLOC FLOOR SQUEEGEE

Polypropylene and fibreglass frame. Ideal to avoid scratching floors or tile baseboards. Scrubbing brush compatible with Matfer 710033 or 150506 handles. Very durable and rigid. Food contact approved.

L mm	Ref.	Price
350	710040	6,20
450	710031	6,55
550	710116	13,85
750	710117	18,05



MADE IN FRANCE

REINFORCED SQUEEGEE

Nitrile reinforced squeegee. Fibreglass-reinforced polypropylene frame. Double blade, use with Matfer 710033 or 150506 handles. Very durable and rigid. Specially suitable for use in food, sterilisable up to 120°C.

L mm	Ref.	Price
550	710037	23,95
750	150504	30,40





WINDOW SQUEEGEE

Stainless steel frame. Professional quality window squeegee.

L mm	Ref.	Price
300	710218	12,65



WINDOW MOP

Plastic frame and handle. Professional grade. Can be used with wooden handle 710204.

Type	L mm	Ref.	Price
window mop	350	710212	11,10
spare	350	710213	7,65



WINDOW SQUEEGEE

PVC frame. Professional quality window squeegee.

L mm	Ref.	Price
250	150467	4,35
350	150469	4,75



BUCKET FOR WINDOW SQUEEGEE

Yellow polypropylene. Wide bucket to soak the window mop and rinse the window squeegee.

L mm	l mm	H mm	C cl	Ref.	Price
430	260	260	1300	159099	27,25



FLOOR SQUEEGEE

Galvanised steel frame. FitteØ with smooth tip Ø 24 mm. Foam rubber filling.

Type	L mm	Ref.	Price
scraper	440	710203	5,85
wooden handle	1200	710204	5,70



ALUMINIUM HANDLE

Anodised aluminium. Polyethylene handle. Compatible with products refs 150561 and 150563..

L mm	Ø mm	Ref.	Price
1400	23,5	150560	8,35



PULSE MICROFIBRE FLAT MOP HEAD

Ideal for wet cleaning of all types of surfaces. Quick fastening with Velcro. Fringe with double finished edges. Bleach-resistant mop. Ideal for eliminating bacteria in a hospital environment. Very durable. Very easy to maintain for flawless hygiene. High durability, 500 wash/dry cycles (200 for washing with bleach).

L mm	l mm	Ref.	Price
460	145	150602	20,40



PULSE FLOOR CLEANING KIT

Ideal for quick, convenient, efficient, and effortless cleaning of all your floors. Ergonomic handle with integrated reservoir, and an hinged holder for mop. Handle with non-slip end and push button to release 3 squirts of cleaning solution. Swivelling articulated mop holder for cleaning in every nook and cranny. Weight 1.7 kg, tank filled.

L mm	l mm	H mm	C cl	Ref.	Price
400	107	1480	60	150600	219,00

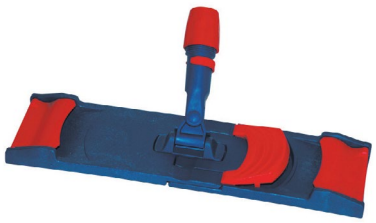




FAUBERT MOP HEAD AND FRAME

Polypropylene and nylon.

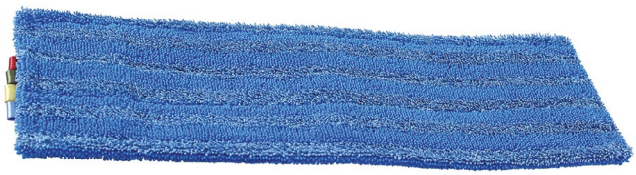
Type	L mm	l mm	W g	Ref.	Price
tweezers	175	175		150563	6,45
mop head	76		340	150564	8,90



FLAT MOP FRAME

Plastic mop holder Ref. 150532. Folding clip holder to secure the mop. Spinning in a wringer. Has a screw bushing. Corresponding handle ref 150560. Tip Ø 25 mm.

l mm	Ref.	Price
180	150561	32,70



FLAT MOP HEAD

Microfibre, 100% polyester. Super absorbent mop, abrasive and lightweight fibre, for easy cleaning and wringing. Wash the mop at 90°C in an autoclave.

L mm	l mm	U.V.	Ref.	Price
400	170	1	150532	11,70



FLAT MOP HEAD

Polycotton. Ideal for mopping. Loop mop for effective cleaning of your floors. With locking eyelets, for fastening to the support. Machine washable at 40°C.

L mm	l mm	U.V.	Ref.	Price
400	170	1	150562	9,25





ECOLINE CLEANING TROLLEY

Polypropylene. Company cleaning trolley with a large capacity tank. Tank fitted with a clean water / dirty water separator. Detachable flatbed press with removable handle. Trolley equipped with 4 swivel casters, for easy transport even when full. Excellent value for money model. To wring out mops Faubert 150564 and 150563 and flat mops 150532 and 150562.

L mm	l mm	H mm	C cl	Ref.	Price
440	220	470	2000	150555	104,00



NEW

CLEANING TROLLEY WITH MOP PRESS

Polypropylene. Cleaning trolley for professionals, compact and convenient. With base, fitted with a universal press, one 17 L front bucket, one 15 L rear bucket, and two 5 L swivel buckets. Accommodates a waste collector for 70 L bin bags. Top storage tray including two 5 L buckets. Two large T-slot hooks, two broom clips, two broom holders. Equipped with multi-directional castors. Trolley delivered flat in kit form for assembly.

L mm	l mm	H mm	W g	Ref.	Price
940	480	1130	19300	150580	380,00



CLEANING TROLLEY

Polypropylene. Plastic handles. Vertical wringer, to wring out mops Faubert 150564 and 150563 and flat mops 150532 and 150562. Convenient thanks to its steerable wheels and reversible handles. Fitted with two 18-litre buckets blue and red.

Type	L mm	l mm	H mm	C cl	W g	Ref.	Price
trolley	645	430	505	1800		150566	206,00
spare press	250	250	495		1865	150565	94,00



BUCKET WITH MOP PRESS

Polypropylene. Very good quality and transport handle. High capacity comes with wringer for mop. Sold without mop. Wringer interior diameter 12.5 cm.

H mm	C cl	Ref.	Price
260	1200	150527	15,60



BUCKET

White non-food grade polyethylene. Small chrome handle. Very durable.

H mm	Ø mm	C cl	Ref.	Price
320	280	1200	710211	16,75



ROUND BUCKET

Polyethylene. Galvanised wire handle.

H mm	Ø mm	C cl	Ref.	Price
285	205	1000	150578	7,80



SAFETY CONE

'Slippery floor' warning safety cone. Opening width: 43.5 cm.

l mm	H mm	Ref.	Price
300	610	150553	15,25





COLOURED BUCKET

Polypropylene. Plastic handle.

Type	L mm	l mm	C cl	Ref.	Price
green	250	170	500	150571	13,30
red	250	170	500	150568	13,30
yellow	250	170	500	150573	13,30
blue	250	170	500	150569	13,30





SAFETY CONE

Nylon and polyethylene. "Slippery floor" multi-language warning safety cone. Umbrella model for quick deployment. Folded up, the cone can be stored in a case for easy storage.

L mm	l mm	H mm	Ref.	Price
533	533	508	467050	147,00



Range of pastes and creams to clean, revive, and polish copper, stainless steel, and silverware







Unanimously appreciated by all professionals for its efficiency and ease of use.

Convenient because it has a double storage lid as well as a sponge.





BISTRO POLICUIVRE

Ideal for cleaning, reviving, and polishing copper utensils.

C cl	Ref.	Price
15	720311	10,60
100	720312	53,10



BISTRO POLIARGENT

Product ideal to clean all silverware and stainless steel products.

C cl	Ref.	Price
15	720301	11,90
100	720302	63,75



BISTRO STAINLESS STEEL SPRAYER

Ideal for cleaning and polishing your stainless steel surfaces. Professional grade product. Spray without propellant gas. Very effective and easy to use product.

C cl	Ref.	Price
50	720362	12,85



BISTRO STAINLESS STEEL

Ideal for cleaning/polishing polished, satin, or brushed stainless steel. Suitable for the stainless steel furniture in kitchens. One application is sufficient to clean and polish. Very effective and easy to use product.

C cl	Ref.	Price
25	720360	6,65



BISTRO VITRO CERAMIC CLEANER

Allows you to remove all traces of residue from the cooking plates. Compatible with ceramic cooking plates: halogen, radiant, induction. Forms an invisible film which significantly facilitates routine maintenance. Very effective and easy to use product.

C cl	Ref.	Price
25	720358	6,45

CLEANING PRODUCTS



MADE IN FRANCE ECO CERT ECODÉTERGENT bioseed HYGIÈNE & INNOVATION

INSTANT SURFACE DISINFECTANT CLEANER

Ideal for the kitchen: worktops, equipment, bins. Ideal for dining room equipment: tables, chairs, door handles, menus, etc.. Suitable for a food environment. Components of natural origin. Rinsing not required. Acts on enveloped viruses, such as COVID, in 30 seconds (EN 14476). Does not leave any marks after use. Fresh eucalyptus fragrance. Ready-for-use. Bactericidal, virucidal, fungicidal, and yeasticidal. 100% recycled polyester container.

L mm	l mm	H mm	C cl	W g	Ref.	Price
80	80	250	100	1000	720246	10,40



bioseed HYGIÈNE & INNOVATION

DISINFECTANT CLEANER

Intended for cleaning and disinfection of all washable surfaces and preparation equipment in community kitchens and the food industry. Multi-purpose product offering a dual very high quality degreasing and disinfection action. Ensures perfect hygiene in a single step under the most difficult conditions. Allows deep cleaning by tackling the most stubborn dirt. Wide spectrum of disinfection: bactericidal, fungicidal, virucidal. Used in manual dilution to disinfect surfaces or in soaking to disinfect equipment. Dilution: 5 ml per litre of water. pH: 12.9 +/- 0.5. Density: 1.06 +/- 0.01 g/cm3.

L mm	l mm	H mm	C cl	W g	Ref.	Price
387	270	310	500	5000	720248	48,95



bioseed HYGIÈNE & INNOVATION

DISINFECTANT HAND WASH GEL

Antibacterial hand gel designed for communities and kitchens. Formulated for frequent use and respects the skin. Enriched with softening agents. pH: 6.9 +/- 0.5. Dilution: 1 dose = 3 ml. Perfume-free.

L mm	l mm	H mm	C cl	W g	Ref.	Price
387	270	310	500	5000	720240	17,80



MADE IN FRANCE bioseed HYGIÈNE & INNOVATION

WASHING UP LIQUID

Concentrated washing up liquid designed for manual washing up or battery washing in a professional environment. High efficiency ultra-degreasing product. Ensures streak-free shine. Respects the skin. Plant-based surfactants. Product without hazard symbol. pH: 7.5 +/- 0.5. Dilution: 1-5%.

Type	L mm	l mm	H mm	C cl	W g	Ref.	Price
container	387	270	310	500	5000	720236	15,05



MADE IN FRANCE bioseed HYGIÈNE & INNOVATION

DISHWASHER DETERGENT

Optimises dishware degreasing and washing in industrial machines. Completely eliminates grease and dirt of all kinds. Rich in vegetable degreasing agent. Leaves dishes shiny, streak-free, anti-limescale. Product used in addition to rinse additive for dishwasher 720252. Product without toxicological classification. Components of natural origin. High efficiency product. Perfume-free. pH: 13.5 +/- 0.5. Dilution: 1-3 g/l.

L mm	l mm	H mm	C cl	W g	Ref.	Price
387	270	310	500	5000	720250	20,50



MADE IN FRANCE bioseed HYGIÈNE & INNOVATION

MACHINE RINSING LIQUID

Optimises dishware rinsing and drying in industrial machines. Combination of low foaming agents and anti-streaking agents. Leaves dishes shiny without any traces of limescale. Used in addition to dishwasher detergent 720250. Product without toxicological classification. High efficiency product. Plant-based product. Dilution: 0.1-0.3 g/l. pH: 2.5 +/- 0.5. Perfume-free.

L mm	l mm	H mm	C cl	W g	Ref.	Price
387	270	310	500	5000	720252	22,55

CLEANING PRODUCTS



bioseed
HYGIÈNE & INNOVATION

DEGREASING AND DISINFECTANT CLEANER

Ensures optimal disinfection: bactericide, fungicide, and virucide in accordance with standards EN 1276, EN 1650, EN 13697, and EN 14476. Ideal for all surfaces in a food environment. Ready-for-use product. Acts between 5 to 30 min depending on the desired disinfectant activity. Can be included in a HACCP protocol. Density: 1.00 +/- 0.01 g/cm3. pH: 11.6 +/- 0.5.

L mm	l mm	H mm	C cl	W g	Ref.	Price
80	80	250	100	1000	720245	6,25



MADE IN FRANCE bioseed
HYGIÈNE & INNOVATION

MULTI-PURPOSE DEGREASING PRODUCT

High-efficiency degreasing eco-detergent. Removes stubborn grease and dirt. Ideal for the kitchen: worktops, small equipment, hobs, chip containers, etc.. Does not attack metals. Components of natural origin. Ready-for-use. Can be included in a HACCP protocol. pH: 10.8 +/- 0.5. Density: 1.02 +/- 0.01 g/cm3.

L mm	l mm	H mm	C cl	W g	Ref.	Price
123	69	244	100	1000	720244	5,55



MADE IN FRANCE bioseed
HYGIÈNE & INNOVATION

DESCALING CLEANER

Ideal for cleaning and maintaining toilets. Easily and quickly removes scale or lime deposits. Can be applied on all types of surface and floors. Brightens surfaces, floors, enamel, and stainless steel. Components of natural origin. High efficiency product without toxicological classification. Ready-for-use. Bactericidal, yeasticidal, and virucidal (effective on Coronavirus). Foam adheres to the walls to be cleaned. pH: 3 +/- 0.5. Perfume-free.

L mm	l mm	H mm	C cl	W g	Ref.	Price
123	69	244	100	1000	720241	5,70



MADE IN FRANCE bioseed
HYGIÈNE & INNOVATION

WALL AND FLOOR CLEANING PRODUCT

Formulated for cleaning and routine maintenance on all types of surfaces. High efficiency multi-purpose product. Easily cleans common types of dirt. Ensures great shine without the need for buffing or rinsing. Leaves a pleasant fragrance after application. Plant-based surfactants. pH: 9.5 +/- 0.5. Dilution from 5 ml/l.

L mm	l mm	H mm	C cl	W g	Ref.	Price
387	270	310	500	5000	720238	11,95



MADE IN FRANCE bioseed
HYGIÈNE & INNOVATION

OVEN CLEANER

Powerful detergent-degreasing agent. Ideal for: ovens, steam ovens, roasters, chip containers, pianos, grills, etc.. Easily and effectively removes cooked fat and charred deposits. Guaranteed preservative-free and colourant-free. Components of natural origin. High efficiency product without toxicological classification. pH: 13.5 +/- 0.5. Use of the product neat, without dilution, on ovens. Dilution: 150-300 ml for chip containers. Perfume-free.

L mm	l mm	H mm	C cl	W g	Ref.	Price
387	27	310	500	5000	720255	20,10



bioseed
HYGIÈNE & INNOVATION

DECONTAMINANT FOR FRUIT AND VEGETABLES

Fruit and vegetable decontamination. Eliminates pathogenic germs and micro-organisms. Ensures the safety of vegetable preparations to be eaten raw. Secures food production. Improves conservation. Ideal in community kitchens: in accordance with the judgment of 27 June 2017 modifying the judgment of 19 October. pH: 12. Dilution: 30 ml for 10 l of water.

L mm	l mm	H mm	C cl	W g	Ref.	Price
387	270	310	500	5000	720261	10,55

CLEANING PRODUCTS



MADE IN FRANCE bioseed HYGIÈNE & INNOVATION

WINDOW CLEANER

Ideal for smooth surfaces: windows, plastic, mirrors, etc. and modern, stainless steel, aluminium, glass. High efficiency detergent suitable for regular maintenance of kitchen surfaces. Quickly dissolves dirt, stubborn greasy stains, finger marks, and nicotine stains. Ready-for-use product. Does not leave any marks or odours after drying. Can be included in a HACCP protocol. Product without hazard symbol. Plant-based surfactants. Density: 0.99 +/- 0.01 g/cm3. pH: 3.5 +/- 0.5.

L mm	l mm	H mm	C cl	W g	Ref.	Price
123	69	244	100	1000	720249	5,10



SCOURING PASTE

Scrubs, cleans, and shines. Specially designed for stainless steel and enamel. Convenient and quick because it is easy to rinse.

C cl	Ref.	Price
75	720062	4,90



BLEACH TABLETS

Cleans, deodorises, and disinfects floors, walls, and sanitary facilities. Also suitable for washing laundry. Each 3.35 g effervescent tablet is a concentrate to be diluted in water (1 to 2/10 l). Very effective and easy to use product.

Type	H mm	Ø mm	Ref.	Price
150 coloured stickers	110	100	720066	11,90



bioseed HYGIÈNE & INNOVATION

HAND RUB

Hygienic hand disinfection by friction. Intended for quick hand antisepsis. Respects the skin. Does not require rinsing or drying of hands. Bactericidal, virucidal (tested on MVA - Coronavirus marker). Density: 0.85 +/- 0.05 g/cm3. Perfume-free.

Type	L mm	l mm	H mm	C cl	W g	Ref.	Price
container	387	270	310	500	5000	720265	41,30



HANDHELD PRESSURISED SPRAYER

Manually operated pressurised sprayer. Adjustable jet nozzle, for continuous or single shot spraying. High-efficiency pump, non-food contact sprayer.

C cl	Ref.	Price
130	710221	49,35



DOSING PUMP

Facilitates dosing. Can be screwed onto all 5 l containers. Flow rate 28 ml (+/- 2 ml) per pulse. Screw thread, diameter 40 mm.

Ø mm	Ref.	Price
40	720050	12,45

CLEANING PRODUCTS



NAILBRUSH AND HOLDER

Double-sided brush with stiff nylon fibres L 13 and 9 mm. Nail brush comes with wall bracket, fitted with double-sided adhesive for wall mounting.

L mm	l mm	H mm	Ref.	Price
115	58	65	150522	6,70



NAILBRUSH

Hand and nail brush with stiff bristles. Stainless steel chain as an option. Food contact approved.

Type	L mm	l mm	Ref.	Price
brush	128	45	150518	4,40
chain	1050		150520	14,30



SOAP DISPENSER

Brushed stainless steel. Soap dispensing by push button on the front, easy filling from the top. Visible filling level, dispenser to be fastened to the wall.

L mm	l mm	H mm	C cl	Ref.	Price
122	105	202	100	730011	58,05



SOAP DISPENSER

ABS wall holder and tank. Universal soap dispenser, easy to fill from the top, visualisation of filling. Easy to clean removable tank. Soap dispensing by pusher with anti-drip system. Key lock.

L mm	l mm	H mm	C cl	Ref.	Price
115	103	200	80	730009	24,50

NEW





TOILET BRUSH WITH STAINLESS STEEL BASE

Contemporary openwork design. Brushed stainless steel brush holder. Concealed black brush. To set on the floor.

L mm	l mm	H mm	Ref.	Price
95	95	270	159086	22,50



TOILET BRUSH AND HOLDER SET

White polypropylene kit. Brush with quality white nylon bristles.

H mm	Ø mm	Ref.	Price
350	140	159083	9,45

NEW



MADE IN FRANCE

ECO CERT ECODÉTERGENT

TOILET DISINFECTANT DESCALER GEL

Made from lactic acid, 100% natural origin. Can be included in a HACCP protocol. For daily disinfection needs. Safe for septic tanks. Streak-free shine. PH : 2,5.

L mm	l mm	H mm	C cl	W g	Ref.	Price
92	65	281	100	1000	720258	5,90



URINAL SCREEN

Ideal for cleaning and scenting urinals with its mango scented screen with splash-proof spikes. Enzymatic action, the screen cleans and scents the urinal durably. Pleasant and lasting fragrance. Very effective and easy to use product.

Type	Ref.	Price
pack of 10	720419	41,00

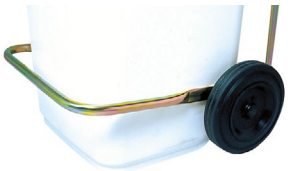


WHITE BIN WITH WHEELS

High density polypropylene bin. Can be sterilised and withstands heat and cold. Front plug for handling collection vehicles. Compliant with standard EN 840-2. 2 wheels with rubber covering. Pedal and optional bag retaining ring (150383).

Type	L mm	l mm	H mm	C cl	Ref.	Price
white	550	480	930	12000	150382	120,00





PEDAL AND BAG HOLDER RING

Pedal + bag holder ring for dustbin (150380 to 150387). Quick and easy assembly, without any tools. Galvanised.

L mm	l mm	H mm	W g	Ref.	Price
71	42	8	1460	150383	90,50



BUILDING BIN

100% recycled impact polypropylene bin. With hookable lid. Lock for secure closing and easy handling. Dimensions excluding handles: Ø 550 mm, H470 mm.

H mm	Ø mm	C cl	Ref.	Price
570	660	8000	150390	23,95



NEW

PEDAL BIN WITH WHEELS

Robust and easy to move thanks to rear wheels. Comes with a set of 6 sorting stickers. Front stabiliser, 304 stainless steel wheels with rubber tread. Composed of 50% recycled materials. Bag held in place by 4 lugs on the bin. Wide and comfortable foot pedal opening for hands-free operation conforming to hygiene standards. HACCP-compatible.

H mm	Ref.	Price
820	150379	147,00





SELECTIVE SORTING BIN

120 litre bin. Front plug for handling collection vehicles. Compliant with standard EN 840-2. 2 wheels with rubber covering. Pedal and optional bag retaining ring (150383).

Type	L mm	l mm	H mm	C cl	Ref.	Price
grey	550	485	930	12000	150380	96,25
blue	550	485	930	12000	150381	96,25
green	550	485	930	12000	150384	96,25
yellow	550	485	930	12000	150385	96,25
red	550	485	930	12000	150387	96,25



BIN BAG HOLDER TROLLEY

Structure in stainless steel tube Ø 2 cm. Wallet opening by pedal. Removable ABC collector. Very easy bag installation and removal. Fitted with 2 non-marking covering castors Ø 7.5 cm.

Type	L mm	l mm	H mm	U.V.	Ref.	Price
snap	520	418	933	1	857930	356,20



BIN BAG HOLDER TROLLEY

Stainless steel bin bag holder trolley. Flat bin bag holder. Lid opening by pedal. Lid closing brake system to avoid noise and risk of injury to hands. Bag fastened with a strap. 2 castors Ø 5 cm in plastic for handling.

Type	L mm	l mm	H mm	U.V.	Ref.	Price
dustbin stainless steel	450	360	820	1	857911	450,25



BIN BAG HOLDER TROLLEY

Structure in stainless steel tube Ø 2 cm. Polypropylene lid and container. Lid opening by pedal. Bag fastened with a strap. Fitted with 2 non-marking covering castors Ø 7.5 cm. Comes with a set of 6 labels for selective waste sorting. Easy to maintain: removable lid and container.

Type	L mm	l mm	H mm	U.V.	Ref.	Price
dustbin mixed	488	359	864	1	857920	321,75

NEW



WASTE BAG HOLDER FOR SELECTIVE SORTING

Optional lid, to be selected according to sorting and colour of choice. Stand equipped with 2 castors for easy movement. Very easy to insert and remove the bag from below. The straight handle on the back allows better positioning against walls.

Type	C cl	L mm	l mm	H mm	U.V.	Ref.	Price
bag holder	12000	640	500	950	1	150391	137,00
red lid		530	484	76	1	150393	11,85
blue lid		530	484	76	1	150394	11,85
green lid		530	484	76	1	150395	11,85
yellow lid		530	484	76	1	150396	11,85
white lid		530	484	76	1	150397	11,85





SQUARE BIN

Square polypropylene bin. With an opening pedal.

C cl	L mm	l mm	H mm	U.V.	Ref.	Price
400	245	195	225	1	159082	14,15

NEW

PEDAL BIN

White polyethylene bin with lid. With an opening pedal. Robust manufacture.

Type	C cl	L mm	l mm	H mm	U.V.	Ref.	Price
white lid	4500	410	390	600	1	150370	92,65
white lid	6700	500	400	670	1	150371	111,00
white lid	8700	500	400	820	1	150372	121,00
red lid	8700	500	400	820	1	409593	121,00
green lid	8700	500	400	820	1	409594	121,00
yellow lid	8700	500	400	820	1	409595	121,00



MADE IN FRANCE

CE

CUT-RESISTANT GLOVES

HDPE and polyester fibre knit gloves. Recommended for cutting or cleaning sharp materials. Comfortable: seamless and supple. Safe: improved forearm protection. Convenient: ambidextrous and machine washable at 70°C. Compliant with PPI regulation: UE 2016/425: Category II, Compliant with the general standard for protective gloves EN 420/2003+AI:2009 and the standard for protection against mechanical risks EN 388:2016 (2X4XE). Food contact approved. Cut-resistant (ISO 13997 = 26 N).

Type	Ref.	Price
size 7	467012	19,00
size 8	466620	19,00
size 9	466621	19,00

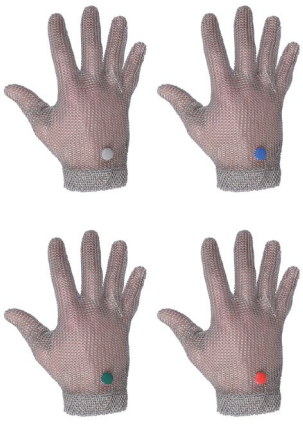




NEW

Unique glove holding system. Suitable for left- and right-handers.

Taille	Ref.	Price
size m	100066	30,65
size l	100067	38,70



MADE IN FRANCE

CHAINMAIL GLOVES RIGHT HAND

5-finger glove without cuff. Compliant with PPI regulation: UE 2016/425: Category III, with the standard for gloves and arm guards protecting against cuts and stabs by hand knives ISO 13999-1 and EN 1082-1, with the standard for gloves and arm guards protecting against cuts by electric knives EN 14328 (2005). 100% rustproof. Handle tightening by ultra-flat stainless steel spring. Perfect hold. Machine washable. Food contact approved.

Taille	Ref.	Price
XS	100031	125,00



MADE IN FRANCE

CHAINMAIL GLOVE LEFT HAND

5-finger glove without cuff. Compliant with PPI regulation: UE 2016/425: Category III, with the standard for gloves and arm guards protecting against cuts and stabs by hand knives ISO 13999-1 and EN 1082-1, with the standard for gloves and arm guards protecting against cuts by electric knives EN 14328 (2005). 100% rustproof. Handle tightening by ultra-flat stainless steel spring. Perfect hold. Machine washable. Food contact approved.

Taille	Ref.	Price
XS	100036	125,00



NEW

MADE IN FRANCE

AMBIDEXTROUS CHAINMAIL GLOVE

5-finger glove without cuff. Compliant with PPI regulation: UE 2016/425: Category III, with the standard for gloves and arm guards protecting against cuts and stabs by hand knives ISO 13999-1 and EN 1082-1, with the standard for gloves and arm guards protecting against cuts by electric knives EN 14328 (2005). 100% rustproof. Handle tightening by ultra-flat stainless steel spring. Perfect hold. Machine washable. Food contact approved. Ambidextrous (left or right handed).

Taille	Ref.	Price
XS	100061	125,00
S	100062	125,00
M	100063	125,00
L	100064	125,00



WASHING UP GLOVES

Nitrile gloves, non-flocked, interior and exterior chlorine. Non-slip finish. Long sleeves to protect forearms. Compliant with PPI regulation: UE 2016/425: Category III, with the general standard for protective gloves EN420/2003+AI:2009 (dexterity 5), with the standard for protection against mechanical risks EN 388:2016 (2101X) and light chemical protection EN ISO 374. Food contact approved.

Type	L mm	Ref.	Price
size 7	460	730253	13,50
size 8	460	730254	13,50
size 9	460	730255	13,50



TEMP-ICE GLOVES

Nitrile coated gloves. Insulated textile interior. L 260 mm. Watertight. Excellent grip suitable for handling frozen foods. Machine washable. Guaranteed performance up to 5 washing cycles at 60°C. Compliant with PPI regulation: UE 2016/425: Category II, Compliant with the general standard for protective gloves EN 420/2003+AI:2009 (dexterity 5), with the standard for protection against mechanical risks EN388:2016 (3222X) and protection against cold EN 511:2006(02X). Food contact approved.

Type	Ref.	Price
size 8	773028	12,60
size 9	773029	12,60
size 10	773030	12,60



PAIR OF CUT-RESISTANT GLOVES

Fine knitted, seamless gloves for maximum dexterity. Very soft texture to the touch. Comfortable for long periods of wear. Washable glove, compatible with food contact. Compliant with PPI regulation: UE 2016/425: Category II, Compliant with the general standard for protective gloves EN420:2003+AI: 2009 (dexterity 5) and the standard for protection against mechanical risks EN 388:2016 (4X4XB). High performance polyethylene fibres. Uncoated. Construction 1 wire. Elastic cuff 8 cm.

Type	Ref.	Price
size 7	467023	16,10
size 8	467024	16,10
size 9	467025	16,10



YELLOW LATEX GLOVES

Yellow latex gloves. Suitable for professional use. Compliant with PPE regulations: EU 2016/425: Category III, compliant with the general standard for protective gloves EN420/2003+AI:2009, compliant with the standard for protection against mechanical risks EN 388:2016 (1010) and light chemical protection EN 374. Food contact approved.

Type	L mm	Ref.	Price
size 6	300	730256	1,90
size 7	300	730257	1,90
size 8	300	730258	1,90
size 10	300	730269	1,90



FREEZER WORK GLOVES

Leather gloves with insulated lining. Compliant with PPI regulation: UE 2016/425: Category II, Compliant with the general standard for protective gloves EN 420/2003+AI:2009 (dexterity 3), with the standard for protection against mechanical risks 388:2016 (2132X) and protection against cold EN511:2006 (110). Ideal for handling frozen products.

Type	Ref.	Price
size 9	468988	28,95
size 10	468983	28,95



OVEN GLOVES

Wool-lined split leather. Thumb tab with heat crust reinforcement. Sewn Kevlar threads. Can be used up to 250°C for 15 seconds. Compliant with PPE regulations: EU 2016/425, with the general standard for protective gloves EN ISO 21420:2020 (Dexterity 1), with the standard for protection against mechanical risks EN 388:2016 + A1:2018 (4244X) and protection against heat EN 407:2020 (4231XX). Cannot be washed (neither by hand nor in a washing machine). Clean with a damp wipe only.

Type	L mm	Ref.	Price
oven mitts 10 cm	300	773001	18,90
oven mitts 20 cm	400	773002	19,90
oven gloves 10 cm	300	773011	22,90
oven gloves 20 cm	400	773012	24,00





PAIR OF INSULATING OVEN GLOVES

Flame-retardant cotton. Extra long to protect the forearm. One size. Heat resistant: 15 minutes at 250 °C. Meets the requirements of EN ISO 21420:2020, EN388:2016 +A1:2018, and EN407:2020. Manual cleaning with water and solvent-free soap.

Type	L mm	Ref.	Price
one size	380	130345	31,05



Made by MATFER BOURGEAT

OVEN GLOVES

Pair of flexible silicone oven gloves. Non-slip with a very good grip. Robust and rot-proof.

L mm	l mm	Ref.	Price
200	130	773025	37,60



-30°C +250°C

TEMPCOOK GLOVES

Waterproof white nitrile heat protection glove. Anatomical shape with wide forearm protection. Cotton interior for comfort. Non-slip coating on the palm and fingers. Suitable for food contact. Can be used up to 250°C for 15 seconds. Compliant with PPI regulation: UE 2016/425: Category III, with the general standard for protective gloves EN 420:2003+AI:2009, with the standard for protection against mechanical risks EN 388:2016 (4443), protection against heat EN 407:2004 (X2XXXX), protection against cold EN 511:2006 (111) and light chemical protection EN ISO 374. Gloves, handwash only.

Type	L mm	Ref.	Price
S	450	730030	96,05
M	450	730031	96,05
L	450	730032	96,05



+300°C

SILICONE OVEN GLOVE

100% silicone oven glove. Resistance: -30° / +300 °C. Dishwasher safe. Reinforcement on top for maximum protection. Long enough to protect the wrist and forearm from burns. Non-slip grooves for a secure grip. Waterproof, protects against boiling liquids. Can also be used to handle frozen products. Compliant with PPE regulations: 2016/425, heat protection standard EN 407:2020 (433XXX) and BS EN ISO 21420:2020. One size.

L mm	l mm	Ref.	Price
292	140	139007	33,15

NEW



WHITE HEAT-WELDED APRON

100% polyurethane. No metal parts for easy cleaning and disinfection. The apron's weight rests on the shoulders and not on the neck. Heat-welded eyelets. Blue hook closure. This document complies with PPE standard (EU) 2016/425 and standard NF EN 13688: 2013.

L mm	l mm	W g	Ref.	Price
1150	900	610	130218	39,10



MADE IN FRANCE

CHEF'S APRON

100 % white cotton chef's apron. 270 g/m². Without bib.

Type	L mm	l mm	Ref.	Price
half chef	1020	600	130140	7,60
chef	1020	900	130135	9,90



MADE IN FRANCE

CHOCOLATE APRON

Polyurethane apron. Excellent resistance to fat. Convenient: adjustable neck strap and rear fastening by elastic hook. Easy to maintain: clean in water at 80°C with a degreasing product. Complies with the requirements of EU directive 89/686/EEC.

L mm	l mm	W g	Ref.	Price
1150	900	355	774002	27,50



MADE IN FRANCE

CHAINMAIL APRON

Stainless steel chainmail protective apron. Reversible and flexible. Fitted with a VITOFIX harness. EN412 level II protection-certified. Suitable for boning.

Type	L mm	l mm	Ref.	Price
small (size < 165 cm)	700	550	100046	174,00
small	700	550	100048	159,00
large	800	550	100049	175,00



MADE IN FRANCE

NITRILE PROTECTIVE APRON

Nitrile protective apron. Polyester material nitrile-coated on both sides. Adjustable neck strap. Rear hook and elastic attachment. Excellent resistance to animal fat and blood. Heat resistant from 0 to 130°C. Easy to jet wash. Wash with water up to 60°C maximum. Compliant with standard EN 89/686 and NF EN 340:2003.

L mm	l mm	Ref.	Price
1150	900	130130	38,50



COTTON BIB APRON

Canvas 50% polyester, 50% cotton. 250 g/m². With bib.

Type	L mm	l mm	Ref.	Price
blue with bag	1020	950	130160	16,00
blue without bag	1020	950	130155	14,75
white with bag	1020	950	130150	12,05
white without bag	1020	950	130145	11,45
black with bag	1020	950	130151	16,00
grey with bag	1020	950	130152	16,00



MADE IN FRANCE

FISHMONGER'S APRON

Polyurethane fishmonger"s apron. Thickness 30/100th. Adjustable neck strap. Rear hook and elastic attachment. Excellent resistance to animal fat and blood. Heat resistant from -20 to 100°C. Easy to clean at max. 80°C.

Type	L mm	l mm	Ref.	Price
fishmonger	1150	900	130217	41,80



MADE IN FRANCE

WHITE VINYL APRON

Special vinyl washing up apron. Very lightweight, flexible, and durable. Adjustable neck strap. Withstands common cleaning products. Easy to clean: water at 30°C and degreasing product. Compliant with the requirements of EU directive 89/686/EC. Elastic band and hook fastening. Operating temperature: 50°C maximum.

L mm	l mm	Ref.	Price
1000	750	130175	15,00
1150	900	774001	15,50
1300	900	774003	18,25



SELVEDGE APRON

100% bleached cotton selvedge apron. combines quality and aesthetics. Very durable material.

L mm	l mm	Ref.	Price
770	550	281048	5,00

CONFORTABLES ET LÉGERS







SAFETY BOOTS

PVC rod H 330 and sole. 200 joules steel cap. Easy to maintain: smooth boots with self-cleaning studded sole. Multidirectional, non-slip studs on smooth, greasy, or wet floors. Compliant with standard ISO 20345:2011.

Type	Ref.	Price
shoe size 36	130536	53,35
shoe size 37	130537	53,35
shoe size 38	130538	53,35
shoe size 39	130539	53,35
shoe size 40	130540	53,35
shoe size 41	130541	53,35
shoe size 42	130542	53,35
shoe size 43	130543	53,35
shoe size 44	130544	53,35
shoe size 45	130545	53,35
shoe size 46	130546	53,35

E-TECH SAFETY CLOGS

200 joules composite safety toe cap. Removable sock liner in felt fabric, with massaging relief. Non-slip rubber sole with exceptional grip on wet and oily floors. Swivel rear flange. Heel cushion. Wash at 30°C. Ultra-light weight of 23 grammes (T38). Compliant with CE standard EN ISO 20345 E A SRC.

Type	Ref.	Price
shoe size 36	774136	69,55
shoe size 37	774137	69,55
shoe size 38	774138	69,55
shoe size 39	774139	69,55
shoe size 40	774140	69,55
shoe size 41	774141	69,55
shoe size 42	774142	69,55
shoe size 43	774143	69,55
shoe size 45	774145	69,55
shoe size 46	774146	69,55
shoe size 47	774147	69,55

SILVO SAFETY CLOGS

Lined "drytec" interior. Breathable and very resistant microfibre upper. 200 joules steel safety toe cap. Removable insole, lightweight, non-slip polyurethane outsole. Machine washable (30°C). Compliant with CE standard EN ISO 20345:2004 SB E A SRC.

Type	Ref.	Price
shoe size 35	280434	64,40
shoe size 36	280435	64,40
shoe size 37	280436	64,40
shoe size 38	280437	64,40
shoe size 39	280438	64,40
shoe size 40	280439	64,40
shoe size 41	280440	64,40
shoe size 42	280441	64,40
shoe size 43	280442	64,40
shoe size 44	280443	64,40
shoe size 45	280445	64,40
shoe size 46	280446	64,40

RETROUVEZ LES MASQUES, CALOTS ET CHARLOTTES
DANS LE CATALOGUE







MATFER
USAGE UNIQUE

TED CHAUSSURES DE SÉCURITÉ

Footwear specially designed for the food industry.
Breathable, water-repellent, and hypoallergenic synthetic upper.
Lining with highly breathable and quick-drying properties.
Resistant to abrasion and acid from perspiration.
Extremely comfortable especially in the ankle areas thanks to the padded upper.

Withstands common cleaning products and grease.
Easy to maintain: washable with soap and water (or machine wash at 30°C).
Adhesion coefficient according to standard EN ISO 20345: 2004/A1: 2001 quality SRC and EN ISO 20344: 2011.
Polyurethane tread sole.
200 joules steel safety toe cap.



BLANC

Type	Ref.	Price
shoe size 36	774036	67,90
shoe size 37	774037	67,90
shoe size 38	774038	67,90
shoe size 39	774039	67,90
shoe size 40	774040	67,90
shoe size 41	774041	67,90
shoe size 42	774042	67,90
shoe size 43	774043	67,90
shoe size 44	774044	67,90
shoe size 45	774045	67,90
shoe size 46	774046	67,90



NOIR

Type	Ref.	Price
shoe size 35	280184	67,90
shoe size 36	280185	67,90
shoe size 37	280186	67,90
shoe size 38	280187	67,90
shoe size 39	280188	67,90
shoe size 40	280189	67,90
shoe size 41	280190	67,90
shoe size 42	280191	67,90
shoe size 43	280192	67,90
shoe size 44	280193	67,90
shoe size 45	280194	67,90
shoe size 46	280195	67,90
shoe size 47	280196	67,90

NLOCK SAFETY SHOES

Double closure for a perfect fit thanks to Quicklock technology. Injected double-density PU outsole, certified non-slip (SR), provides excellent grip even on wet or oily floors. ESD and antistatic function. Composite safety toe cap, resistant to 200 joules. Standard EN ISO 20345:2022 S2 SR ESD. Recycled mesh lining (GRS label). Easy to maintain. Shoes meeting Agrifood industry requirements.

NEW



Type	L mm	l mm	H mm	W g	Ref.	Price
shoe size 36	320	205	117	850	774210	139,00
shoe size 37	320	205	117	870	774211	139,00
shoe size 38	320	205	117	900	774212	139,00
shoe size 39	320	205	117	900	774213	139,00
shoe size 40	320	205	117	970	774214	139,00
shoe size 41	320	205	117	1000	774215	139,00
shoe size 42	320	205	117	1050	774216	139,00
shoe size 43	350	215	123	1070	774217	139,00
shoe size 44	350	215	123	1100	774218	139,00
shoe size 45	350	215	123	1150	774219	139,00
shoe size 45	350	215	123	1200	774220	139,00
shoe size 47	350	215	123	1200	774221	139,00



BODYWARMER VEST

Mandarin collar vest with elasticated waistband. Composed for the exterior of 65% polyester and 35% cotton. 100% polyester sock liner. Filling: 100 % polyester. Convenient: 2 lower transverse patch pockets, breast phone pocket with flap and one inside pocket. Zip fastening, elasticated armholes. Compliant with CE standard EN 340.

Type	Ref.	Price
M	716752	35,00
L	716753	35,00
XL	716797	35,00
XXL	716759	35,00



CE

SAFETY GOGGLES

Lightweight: 40 g. 99% UV protection. Non-scratch treatment for more durability. Detachable foam provides additional protection against impact and dust. Flexible branches for more comfort.

Type	W g	Ref.	Price
Orange	40	799916	9,50
Clear	51	799927	5,20



CENTRAL CLEANING UNIT

Unit with hood. 1 low pressure gun with adjustable jet, impact protection, ergonomic handle. 1 medium pressure and hot water hose (max +70°C), reinforced with polyester fibre, approved for food contact, length 15 metres. 1 water inlet connection hose (F1/2 -F3/4) length 1.5 metres. 1 stand for 5 l container. 1 bag of 15 nozzles depending on the % of detergent dilution desired (from 0.5 to 11%). 1 installation kit. Option: H/C water inlet mixer (150005).

Type	L mm	l mm	H mm	Ref.	Price
central	260	90	380	150001	599,00
H/C water mixer	110	100	40	150005	141,00





EQUIPÉ DE SAC À POUSSIÈRES ANTICOLMATANT

SM25 VACUUM CLEANER FOR BAKERY

For small production bakeries. Stainless steel well 25L and factor-fitted cotton filter. Anti-clogging flour dust bag. Antistatic system that protects against electrical exchanges when collecting the flour. Comes with 1 antistatic hose L 250 cm, 1 metal tube Ø 40 mm, 1 nozzle with brush, 1 nozzle, and a round brush for cleaning the floor. 230 volts single phase, 50/60 Hz. Oven suction kit as an option (710502). 1 motor. Air flow rate m3/hour: 195. Depressurisation mm H2O: 2,200. Sound level: 62 db.

Type	L mm	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
hoover	440	450	600	2500	11000	1400	230	50-60	710503	647,00
hoover + oven kit	440	450	600	2500	11000	1400	230	50-60	710500	1174,00
oven nozzle									710508	125,00
anti-clogging bag									710505	52,10

SM80 VACUUM CLEANER FOR BAKERY

For average production bakeries. Stainless steel well and factor-fitted cotton filter. Anti-clogging flour dust bag. Antistatic system that protects against electrical exchanges when collecting the flour. Comes with 1 antistatic hose L 250 cm, 1 metal tube Ø 40 mm, 1 nozzle with brush, 1 nozzle, and a round brush for cleaning the floor. 230 volts single phase, 50/60 Hz. Oven suction kit as an option (710502). 2 motors. Air flow rate m3/hour: 396. Depressurisation mm H2O: 2,410. Sound level: 66 db.

Type	L mm	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
hoover	540	540	900	5600	25000	1200	230	50-60	710506	1087,00
hoover + oven kit	540	540	900	5600	25000	1200	230	50-60	710509	1636,00
anti-clogging bag									710507	72,60

OVEN VACUUM KIT

Can be used on vacuum cleaners SM25, CM56, and ASM220 (710503, 710506, and 710512). Designed with high-temperature resistant materials. Ideal for cleaning bakery ovens. 1 stainless steel and ceramic hose (3 metres) heat resistant up to 250°C. 2 aluminium tubes with 1-metre protective sheath. 1 tube (1 metre) without sheath. 1 oven scraper with silicone scraper. Connection diameter: 40 mm.

W g	Ref.	Price
4500	710502	515,00



POLYVALENT ET PUISSANT



WET AND DRY VACUUM CLEANER

Ideal for vacuuming small food surfaces. Vacuuming of fitted carpets, floors, and wet surfaces. High capacity limiting the frequency of oil changes. Impact-resistant polypropylene body. Stainless steel bowl. Convenient: 4 castors. Long 2,000 mm hose 36 mm in diameter. 2 tubes length 500 mm diameter 36 mm. 4 nozzles: 200 mm wide slot, switchable carpet / hard floor 270 mm wide, rectangular 80x30 mm, and finally with slats for liquids. Air flow rate 215 m³/hour.

Type	L mm	l mm	H mm	C cl	W g	Watts	Volts	Hz	Ref.	Price
hoover	390	400	540		9200	1400	220-240	50-60	710518	400,00
10 bags				2000					710528	38,75

COMPACT ET LÉGER



DRY VACUUM CLEANER

Suitable for cleaning offices and small commercial premises. Complete set. ABS body. Hose length 1,500 mm and diameter 32 mm. 3 tubes width 500 mm and diameter 32 mm. Nozzle width 100 mm. Pedal nozzle width 270 mm. Rectangular nozzle with brush 35x27 mm. Air flow rate 102 m³/hour.

Type	L mm	l mm	H mm	C cl	Watts	Volts	Hz	Ref.	Price
hoover	335	390	305	900	900	220-240	50-60	710515	209,00
10 bags				900				710525	31,65



COCKROACH TRAPS

Suitable for German and Oriental cockroaches. To be placed every 2 or 3 metres in infested premises, under or behind walls. To be used as a preventive or curative measure. Toxic product-free. Disposable. Product adapted to the pest control plan. Effective for 1 month.

L mm	l mm	H mm	W g	Ref.	Price
125	30	170	80	730221	15,00



ANTI-CRAWLING INSECTS SPRAYER

Applicator bottle with ready-to-use contact insecticide spray trigger. Radical effect. Effective on all types of flying and crawling insects. Prevents reinfestation. Dual action: insecticide and barrier. High quality and very efficient product. Quick and easy to use. Indoor and outdoor use. Effective for up to 6 weeks after application.

C cl	Ref.	Price
100	720107	26,60



FOOD MOTH TRAPS

2 dual traps for food moths. Pheromone bait pellet. Ecological and odourless. Product adapted to the pest control plan. To be used as a preventive or curative measure. Effective for 3 months. Up to 50 food moths per trap. Use one trap per 10 m2 area.

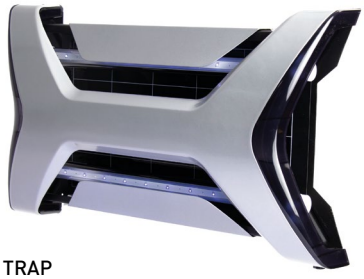
L mm	l mm	H mm	W g	Ref.	Price
120	15	140	35	730211	14,55



INSECT ZAPPER WITH GRILLE

Extra tube for flying insect glue trap EK 16 (731109). Available in glue model (730133). Warning. The product does not include the insect zapper.

Type	L mm	Watts	Ref.	Price
tube for 40 m²	300	8	730130	18,10



IP 52

S80 STICKY FLY TRAP

Insect trap with robust metal body. Elegant and discreet design suitable for shops and restaurants. UV-A LED technology offers 55% energy savings compared to conventional fluorescent lamps. Chemical-free. Equipped with two 15 watt UV-A Led tubes. Hygienic, no risk of insect residue blow out. Trap stays clean. Lamp service life: 3 years. Wall-mounted model. Active surface area: 80 m². Quiet, odourless. Tool-free quick and easy maintenance. IP20 protection class (drip-proof).

Type	L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
80M²	575	140	348	3350	23	100/240	50-60	730140	299,00

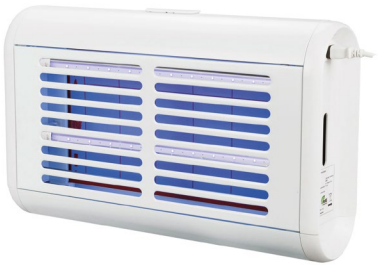


IP 65

S120B STICKY FLY TRAP

Lightweight and long-lasting white ABS frame. 55% energy savings compared to ballast fluorescent lamps. Works with glue boards. Equipped with two 9W UV-A LED tubes. Hygienic, no risk of insect residue blow out. Trap stays clean. Catches all flying insects, even the smallest. Easy counting of the number and varieties of insects caught. Suitable for use in production labs and shops thanks to its discrete design. Wall-mounted device, easy opening to change the glue board. Active over a surface area of up to 120 M². Quiet, odourless.

Type	L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
120M²	540	155	400	4200	23	220-240	50-60	730141	404,00

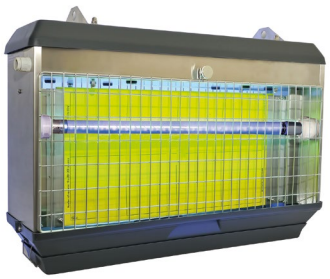


IP 65

S200B STICKY FLY TRAP

Lightweight and long-lasting white-coated aluminium frame. 55% energy savings compared to ballast fluorescent lamps. Works with glue boards. Equipped with four 9W UV-A LED tubes. Hygienic, no risk of insect residue blow out. Trap stays clean.. Catches all flying insects, even the smallest. Easy counting of the number and varieties of insects caught. Suitable for dry environments. To hang or mount on the wall. Double-sided. Active surface area: 200 M². Quiet, odourless.

Type	L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
200M²	635	215	465	6500	44	220-240	50-60	730143	775,00



IP 54

S200I STAINLESS STEEL STICKY FLY TRAP

Stainless steel professional equipment. 70% energy savings compared to conventional fluorescent lamps. Works with glue boards. Equipped with two 6.5W high-performance UV LED tubes. Hygienic, no risk of insect residue blow out. Trap stays clean. Catches all flying insects, even the smallest. Large surface area of glue boards for increased effectiveness. Suitable for wet or dusty environments. Easy counting of the number and varieties of insects caught. To hang or mount on the wall. Double-sided, when hung. Fully repairable. Active surface area: 200 M². Quiet, odourless.

Type	L mm	l mm	H mm	W g	Watts	Volts	Hz	Ref.	Price
200M²	720	255	520	9000	13	220-240	50-60	730145	838,00



UV TUBES FOR INSECT TRAPS

ASTRON II high efficiency ultraviolet LED tube. Low energy consumption. Optimum attractiveness for flying insects. service life of 3 years in continuous use (25,000 hours).

L mm	l mm	H mm	Ø mm	W g	Watts	Volts	Hz	Ref.	Price
465	32	32	32	200	9	100-240	50-60	730156	73,35
640	32	32	32	240	6,5	100-240	50-60	730157	88,75





GLUE BOARDS FOR INSECT TRAPS

Traps all flying insects, even the smallest. Facilitates identification and counting of insects.

Type	L mm	l mm	H mm	W g	Ref.	Price
for S80/S120B	420	230	8	860	730150	46,80
for S200I	510	270	10	210	730155	98,05
for S200B	420	230	1	120	730151	87,75







IPX1 Protection

TURBO HAND DRYER

Sturdy tamper-proof brushed stainless steel cover. Turbo hand dryer with modern design. Combines high propulsion speed with low consumption. Monobloc brush motor. Power consumption 500-1,150 W. Output air speed 215-380 kph, sound level 65-72 db. Self-regulated heating <40 °C.

L mm	l mm	H mm	Watts	Volts	Hz	Ref.	Price
180	152	260	1150	240	50-60	730015	249,00

HAND DRYER

2-year guarantee. White ABS body. Monobloc brush motor. Dries in seconds, has heated airflow and a tamper-proof system. Drying time 18 seconds, output air flow velocity 65 kph. Sound level 60 dB.

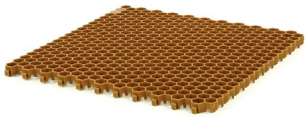
L mm	H mm	Watts	Volts	Hz	Ref.	Price
240	260	2000	240	50-60	730012	123,00

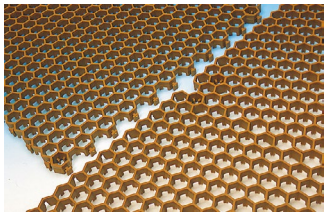


WHITE DUCKBOARD

Polyethylene honeycomb structure. Available in packs of 4 tiles, i.e. 1 m². Ensures compliance with food storage hygiene rules. High load resistance thanks to its HDPE structure. Easy to clean with a water jet, high-pressure cleaner, or pot-washing machine. Clip-on, very easy to install. Connection area suitable for equipping large areas. Easy to cut with a saw for a perfect fit to the space of use. Modular, scalable, and durable. Heat resistance suitable for freezing chamber temperatures.

L mm	l mm	H mm	W g	Ref.	Price
500	500	22	1020	280687	64,90

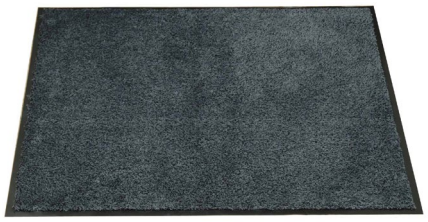




DUCKBOARD

Polyethylene honeycomb structure (1 m2). Ideal for keeping feet dry while working in any environment. Non-slip, quick assembly and disassembly by clipping. High quality and durable product.

Type	L mm	l mm	H mm	Ref.	Price
pack of 4 squares	500	500	20	779011	79,00



ANTI-MOISTURE MAT

Polyamide. Mat with rubber and vinyl sole. Very absorbent microfibres. Very effective in absorbing moisture and dust. Machine washable at 30°C. High quality and durable product.

L mm	l mm	Th. mm	Ref.	Price
900	600	9	150540	49,90



FIRST AID KIT

Suitable for companies with less than 12 employees. High quality and complete. 1 insulating survival blanket (2.20x1.40 m) + 1 leather finger cot + 1 compression bandage 10x10 cm. 1 splinter tweezers + 1 elastic mesh stretch bandage 5 cm x 3 m. 1 elastic mesh stretch band 7cmx3m + 4 disinfectant and bactericidal wipes. 4 drying wipes + 4 soothing wipes + 1 pair of stainless steel scissors + 1 fabric plaster 2.5 cm x 5 m. 1 pair of gloves + 18 urgo dressings 3 sizes + 10 sterile 20x20 swabs + first aid notice.

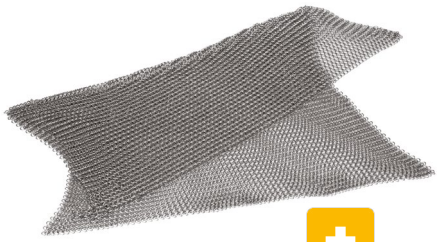
Ref.	Price
465191	63,75



FIRST AID CABINET

Epoxy powdered steel body. Lock. 2 shelves + plastic door storage shelf.

L mm	l mm	H mm	Ref.	Price
310	145	455	159041	98,05



MADE IN FRANCE

STAINLESS STEEL MESH SCOURING PAD

Recommended for cleaning all stainless steel cookware. Cleans surfaces soiled with cooked fat or removes food stuck to the bottom of utensils. Does not damage or scratch the stainless steel surface of the utensils. Extremely long-lasting product. Excellent alternative to conventional scouring pads which have a limited service life. Gentle on the skin. Dishwasher-safe for perfect hygiene. Suspension eyelet for hanging it close to the washing up station.

L mm	l mm	W g	Ref.	Price
290	290	184	710327	52,00



SUPER STAINLESS STEEL SCOURING PAD

Material: polyester, stainless steel, and polyurethane foam. Made of stainless steel, this pad scrubs and removes residue from all surfaces and kitchen utensils. Long-lasting super stainless steel pad for effective scrubbing. Hygienic: does not release particles and does not rust. Long service life. Easy to handle and gentle to the touch. Easy to wash and to clean. Can be hung near the washing up station with a hook (not included).

L mm	l mm	H mm	W g	Ref.	Price
135	90	18	17	710329	12,15



STAINLESS STEEL SPIRAL CUTTER

Stainless steel. Spirals for heavy duty scouring: pots, grills, ovens, etc. Very durable and flexible to use.

Type	W g	Ref.	Price
pack of 10 stainless steel sponges	60	710328	23,70



Spontex PROFESSIONNAL

SCOURING PAD

Green side for scouring. Yellow side cellulose sponge. Ideal for cleaning, scouring, and wiping. Very durable and flexible.

Type	L mm	l mm	Ref.	Price
pack of 10	130	90	710348	12,25



Spontex PROFESSIONNAL

SCOURING PAD

Scouring pads for communities. Suitable for all common scouring tasks. Ideal for cleaning, scouring, and wiping. Very durable and flexible to use. High quality and durable products.

Type	L mm	l mm	Ref.	Price
pack of 10	150	230	710342	11,10



Spontex PROFESSIONNAL

ROLL OF SCOURING PADS

Ultra-durable fibre pad, for general scrubbing. Ideal for cleaning, scouring, and wiping.

L mm	l mm	Ref.	Price
3000	150	710336	22,10



MADE IN FRANCE Spontex PROFESSIONNAL

ENVIRONMENTALLY RESPONSIBLE SCOURING PADS

Eco-responsible abrasive sponge pad. Colouring-free cellulose sponge, plant origin, 100% bio degradable. Scouring pad made from 100% recycled polyester fibre and walnut shells. Machine washable at 60 °C. Excellent absorption capacity. Long-lasting quality scouring pad to save time and efficiently clean.

Type	L mm	l mm	Ref.	Price
pack of 10	128	84	710361	18,95



Spontex PROFESSIONNAL

CELLULOSE SPONGE

Professional grade light coloured cellulose sponge. Allows you to clean all the surfaces on which you cook: worktop, bench. Excellent absorption quality, for quicker and more efficient cleaning. Very durable: it is lined to better resist twisting and intensive use. Withstands bleach, unlike other sponges.

Type	L mm	l mm	Ref.	Price
pack of 10	144	95	150196	20,90



SPONGE CLOTHES

Made of a special high-strength bactericidal material. Non-woven, regenerated cellulose. Wipes machine washable and reusable multiple times. Convenient because it has an excellent absorption capacity. Withstands chlorine and detergents. Pack of 5 assorted cloths (1 pink, 1 blue, 1 yellow, 1 orange, 1 green).

L mm	l mm	Ref.	Price
180	155	150184	4,30



RECYCLED MICROFIBRE CLOTHS

Recycled microfibre ideal for all types of surface. A microfibre cloth contains the equivalent of 5 50 cl recycled bottles. Less colouring therefore a pastel tone. Good absorption capacity. Honeycomb feel for easy handling. Very durable and flexible to use. Respects delicate surfaces. Removes grease stains. Optimal disinfection: removes 99% of bacteria and can be used with 96% ethanol. Withstands bleach (28 g/l). Can be used in an autoclave at 121 °C. Excellent durability. Washable up to 500 cycles at 60 °C.

Type	L mm	l mm	H mm	Ref.	Price
pack of 5	200	150	3	710366	10,35



MICROFIBRE CLOTHS

Microfibre, velvet touch. Durable wipes. Very durable and flexible to use. Wipes very effective for dusting. Respects delicate surfaces and easily removes fingerprints or grease.

Type	L mm	l mm	Ref.	Price
pack of 5	345	345	710331	27,00



NEW

SUPER-ABSORBENT RECYCLED MICROFIBRE CLOTHS

Available in green and pink for colour coding by place of use. Long service life, withstands up to 600 cycles at 60°C. 2 microfibre recycled bottles. 50% recycled polyester fibres in this microfibre. Removes grease stains. Removes 99% of E. coli bacteria from glass surfaces and human coronavirus from tile surfaces, only with water. Very good absorption capacity, absorbs up to 600% of its weight.

Type	L mm	l mm	Ref.	Price
yellow	380	360	710368	11,35
pink	380	360	710369	11,35
green	380	360	710367	11,35



NEW

White PBT. Medium-hard polyester fibre. Polypropylene handle with hanging hole.

L mm	l mm	W g	Ref.	Price
400	40	28	248612	14,50
410	60	50	248787	16,50



MADE IN FRANCE

WASHING UP BRUSH

Plastic handle. Non-porous, withstands solvents, chemicals, and disinfection temperatures. Very durable and rigid. Bristle length 20 mm.

L mm	Ref.	Price
260	710081	5,95



MADE IN FRANCE

CLEANING BRUSH

Polyamide brush handle. Cleaning brush with high strength nylon fibres.

L mm	Ø mm	Ref.	Price
420	60	150085	5,25



NON-WOVEN CLOTHES

Special, very durable anti-bacterial material. Non-woven. Machine washable and reusable multiple times. Convenient because it has an excellent absorption capacity up to 800 %. Withstands chlorine and detergents. Pack of 25.

Type	L mm	l mm	Ref.	Price
blue	510	360	150213	9,80
yellow	510	360	150251	9,80
pink	510	360	150252	9,80
green	510	360	150253	9,80
black	510	360	150255	9,80



LINT-FREE GLASS WIPING CLOTH

100% quality cotton. Cotton glass wiping cloth for fine glass. Special anti-lint. High quality and durable products.

Type	L mm	l mm	Ref.	Price
pack of 18	720	520	130299	46,45



GLASS WIPING CLOTH

100% quality cotton. Cotton glass wiping cloth for fine glass. High quality and durable products. Machine washable.

Type	L mm	l mm	Ref.	Price
pack of 12	770	500	130290	25,95



100% COTTON TEACLOTH

100% quality cotton. Cotton glass wiping cloth for fine glass. High quality and durable products. Machine washable at 90°C.

Type	L mm	l mm	Ref.	Price
pack of 12	800	600	130300	42,55

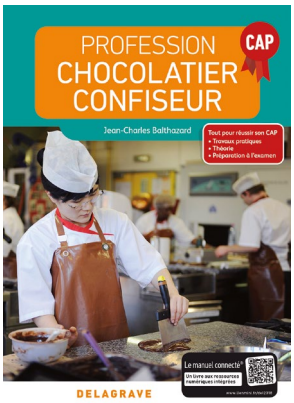

CHRISTOPHE
FELDER
PATISSERIE !



BOOKS

Editions Jérôme Villette, a subsidiary of the Matfer Bourgeat Group, promote the work of world-renowned Chefs.
In our constant quest to assist apprentices and professionals seeking new ideas, we also offer a range of the best books in French gastronomy.

VOCATIONAL TRAINING	512
CAKES AND BAKING BOOKS	513
BAKERY AND SANDWICHES	517
CHOCOLATE, SUGAR, AND ICE CREAM	517
COOKBOOKS	512



PROFESSION CHOCOLATIER CONFISEUR

Author: Jean-Charles Balthazard.

The only school book intended for CAP Chocolatier-Confiseur [vocational aptitude certificate in chocolate and confectionary making] students and apprentices and to put in the hands of all chocolate artisans-confectioners.
All the theory (Professional technology, Applied technology), all the professional practice, and a section with activities for the student to put into practice what they have just learned.

Nbr pages	L mm	l mm	Ref.	Price
287 pages.	297	210	819138	37,85

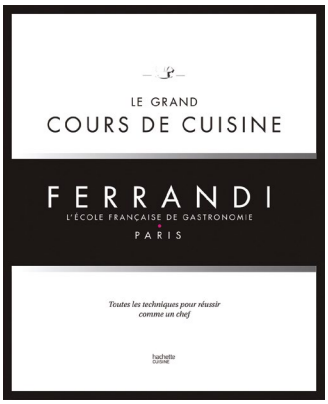


TECHNO CULINAIRE

Author: M. Maincent.

Educational book for courses in the catering and hotel industry. Subjects discussed: staff, equipment, materials, tastes, products, hygiene and safety.

Nbr pages	L mm	l mm	Ref.	Price
525 pages.	297	210	819166	27,20



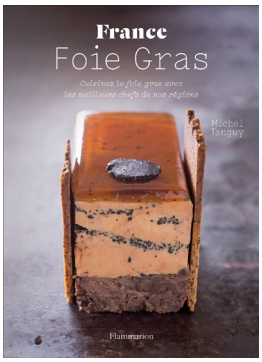
LE GRAND COURS DE CUISINE DE L'ÉCOLE FERRANDI

Author: Ecole Ferrandi.

Round tables with teachers specialised in the topic covered, give expert advice, tips, and tricks for buying, choosing, and cooking products.
Illustrated technical pages which, using 1,500 photos of gestures, detail the basic techniques to be mastered up to the final result.

Nbr pages	L mm	l mm	Ref.	Price
695 pages.	310	255	819161	47,35

COOKBOOKS



FOIE GRAS

Author: Michel Tanguy.

Emblematic delicacy of the Christmas holiday period, foie gras is an essential in French gastronomy.
Michel Tanguy offers 40 recipes from great Chefs here, as well as all the keys to discovering this exceptional dish.

Nbr pages	L mm	l mm	Ref.	Price
185 pages.	280	230	816066	30,25



MUSHROOMS

Author: Régis Marcon.

Régis Marcon, top chef of a 3-star restaurant, is internationally renowned for his unparalleled knowledge of mushrooms.
He offers us here a bible of over 400 pages which will allow the reader to identify mushrooms, prepare them, and cook them as accurately as possible.

Nbr pages	L mm	l mm	Ref.	Price
408 pages.	285	220	816027	42,65



LES SAISONS DE L'OCÉAN

Author: Christopher Coutanceau.

Beautiful colour pages presenting 83 marine species with preparation tips.
Divided into 4 seasons, the book sheds light on the periods and methods of fishing or picking adapted to each product.

Nbr pages	L mm	l mm	Ref.	Price
192 pages.	270	240	816071	23,70



LÉGUMES

Author: Jean-François Mallet.

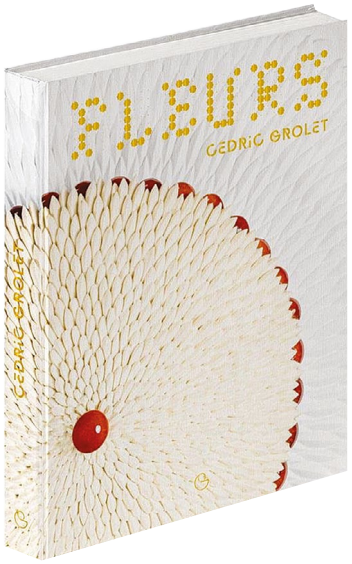
"Vegetables" is the world of the vegetable garden, its traditions and its modernity. Includes identity cards for each vegetable and covers knowledge (off-field farming, product conservation, etc.). 80 illustrated recipes for vegetable lovers.

Nbr pages	L mm	l mm	Ref.	Price
286 pages.	290	243	816055	37,90







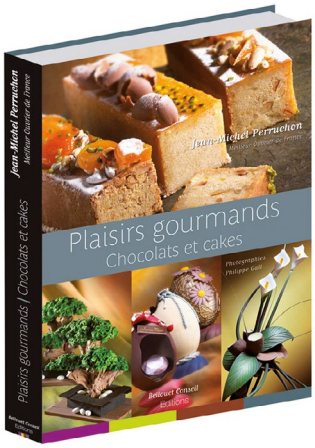


FLOWERS

Author: Cédric Grolet.

80 recipes for tarts, desserts, yule logs, and king"s cakes around the "flowers" theme. Puts the focus back on piping in pastry creation. Book structured around the four seasons. World's best pastry chef 2018. Photographs by Leslie Gogois.

Nbr pages	L mm	l mm	Ref.	Price
287 pages.	298	238	813021	42,65

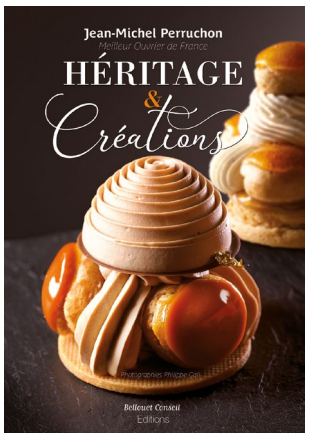


PLAISIRS GOURMANDS, CHOCOLAT ET CAKES

Author: Jean-Michel Perruchon.

Bilingual French and English. The main chapters: chocolate techniques, Easter assemblies, artistic chocolate pieces, travel loaves and cakes, snacks. Book abundantly illustrated with magnificent colour photos of exceptional quality.

Nbr pages	L mm	l mm	Ref.	Price
350 pages.	305	212	813060	85,35



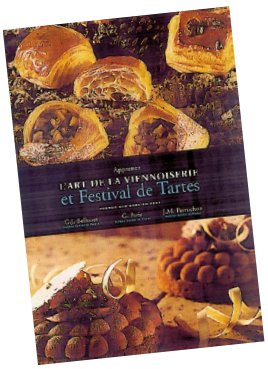
HÉRITAGE ET CRÉATIONS

Author: Jean-Michel Perruchon.

8 major themes were addressed and developed in 9 original creations of each: St Honoré, napoleons, babas, king cake, apple tart, Yule log, Paris Brest, Mont Blanc.

Nbr pages	L mm	l mm	Ref.	Price
384 pages.	300	215	813051	85,35





APPRENEZ L'ART DE LA VIENNOISERIE ET FESTIVAL DE TARTES

Authors: G. J. Bellouet (MOF), G. Paris (MOF), and J.M. Perruchon (MOF).

Text in French and English.

Nbr pages	L mm	l mm	Ref.	Price
280 pages.	303	218	813035	71,90

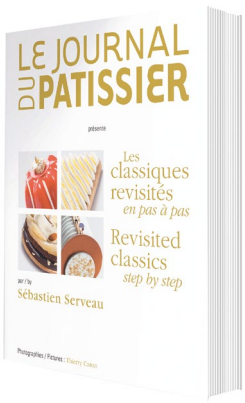


SIGNATURE ENTREMETS, PETITS GÂTEAUX

Author: Johan Martin.

A range of around 60 different products: individual cakes, desserts, and pastries, illustrated with superb colour photos. Novel assemblies, new decorations, revisited classics. Bilingual French and English.

Nbr pages	L mm	l mm	Ref.	Price
300 pages.	305	212	813054	85,35

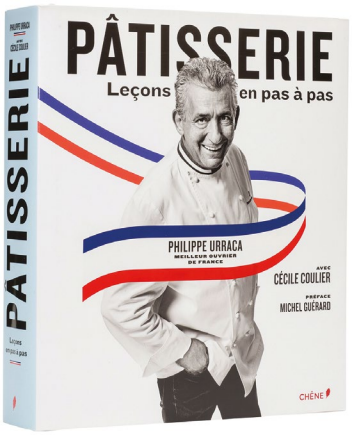


LES CLASSIQUES REVISITÉS EN PAS À PAS

Author: S. Serveau.

Le Journal du P tissier. "tendances", "100% gourmand" snacking. Meal comprising a starter, main, and dessert. Bilingual French and English.

Nbr pages	L mm	l mm	Ref.	Price
256 pages.	190	245	812045	28,45

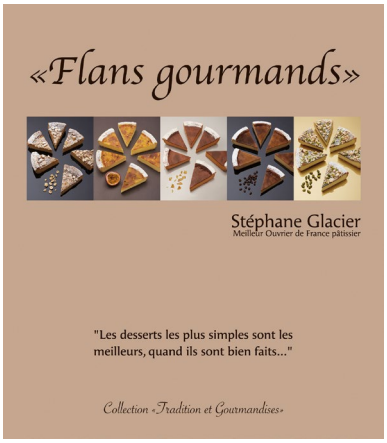


PÂTISSERIE : LEÇONS EN PAS À PAS

Author: Philippe Uracca.

Discover the jewels of French pastry, made by Philippe URACCA, Chairman of the Pastry MOF Committee since 2004. 20 new MOF recipes compiled in this book. Each recipe is described step by step.

Nbr pages	L mm	l mm	Ref.	Price
503 pages.	270	230	812145	37,85

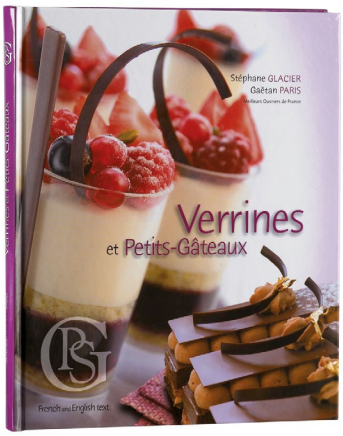


FLANS GOURMANDS

Author: Stéphane Glacier, Pastry MOF.

This book presents around twenty recipes for this classic French dessert. Classic or revisited, the recipes are balanced both in terms of textures and flavours, strong and authentic.

Nbr pages	L mm	l mm	Ref.	Price
64 pages.	237	206	820103	16,60



VERRINES ET PETITS GÂTEAUX

Authors: Stéphane Glacier and Gaëtan Paris.

Very clearly explained recipes of fresh and colourful verrines and contemporary cupcakes with current tastes and textures. Bilingual French/English text.

Nbr pages	L mm	l mm	Ref.	Price
246 pages.	280	230	813024	73,85

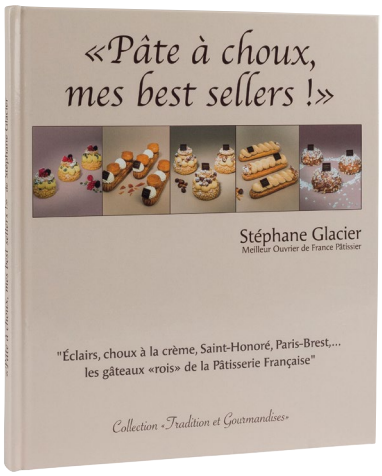


TARTES ET GÂTEAUX DE VOYAGE, PÂTISSERIE BOULANGÈRE

Author: Stéphane Glacier, Pastry MOF.

Offers a rich and varied range of classic, rustic, or contemporary tart recipes as well as travel cakes, cakes, melting cakes, and delicious snacks. Bilingual French and English.

Nbr pages	L mm	l mm	Ref.	Price
207 pages.	267	205	813070	61,65

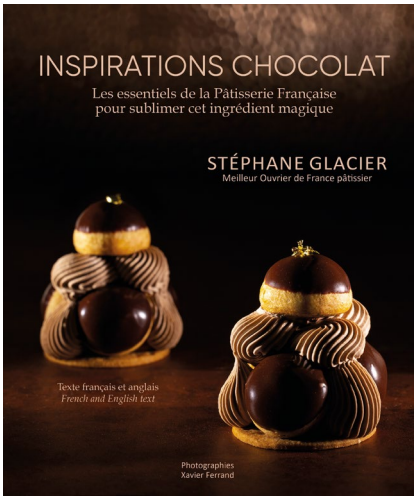


PÂTE À CHOUX, MES BEST SELLERS

Author: Stéphane Glacier, Pastry MOF.

In this new book, find the best of Stéphane Glacier's choux pastry recipes that he makes in his shop every day. Achieve recipes combining delicacies, freshness, value for money, and regularity, this is what he offers in this new book illustrated with wonderful photographs by Gaëlle BC.

Nbr pages	L mm	l mm	Ref.	Price
68 pages.	230	200	813073	16,60



NEW

INSPIRATIONS CHOCOLAT

Author Stéphane Glacier, Pastry MOF.

Chocolate Inspirations, the essentials of French patisserie. Recipes in French and English.

Nbr pages	L mm	l mm	Ref.	Price
240 pages.	260	200	813074	71,10



LENÔTRE HAUTE CRÉATION

Author: Guy Krenzer.

To celebrate 60 years of excellence of Maison Lenôtre, 160 savoury and sweet breathtakingly creative creations by chef Guy KRENZER, double MOF.

Nbr pages	L mm	l mm	Ref.	Price
448 pages.	285	220	812011	42,65



INFINIMENT MACARON

Author: Pierre Hermé.

Over sixty new macaron recipes from the pastry maker. With a selection of chilled beverages, desserts, and fine chocolates that capture iconic flavours and combinations.

Nbr pages	L mm	l mm	Ref.	Price
287 pages.	290	250	813009	37,00



PÂQUES EN BOUTIQUE

Author: Stéphane Glacier, Pastry MOF.

Bilingual French and English. Easter, a magical chocolate festival, is approached here from a business approach with a concern for quality and aesthetics. It considers the constraints of a company, rationality, the production aspect, and includes packaging and sales constraints.

Nbr pages	L mm	l mm	Ref.	Price
184 pages.	248	175	813067	47,40



DES GÂTEAUX & DES SAISONS

Author Claire Damon.

68 recipes for tarts, desserts, sweets, king's cakes, choux pastry, and loaf cakes reflect the passing seasons. Like a perfumer, Claire Damon seeks a top note, a heart note, and a base note when tasting. Book on pastry making and nature. Best store pastry chef 2018. Photographs by Patricia Khenouna.

Nbr pages	L mm	l mm	Ref.	Price
287 pages.	280	210	812156	37,00



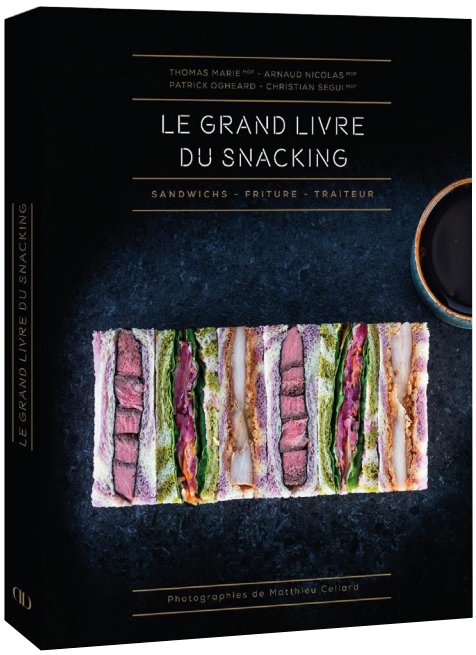
PÂTISSERIES ET GOURMANDISES, TENDANCES ET TRADITIONS

Author: Stéphane Glacier, Pastry MOF.

A book written and designed by a craftsman for craftsmen. This book is intended to reflect his pastries: simple, efficient, tasty, accessible, qualitative, and no frills. Accessible to the greatest number. Bilingual French and English.

Nbr pages	L mm	l mm	Ref.	Price
250 pages.	267	205	813068	71,10





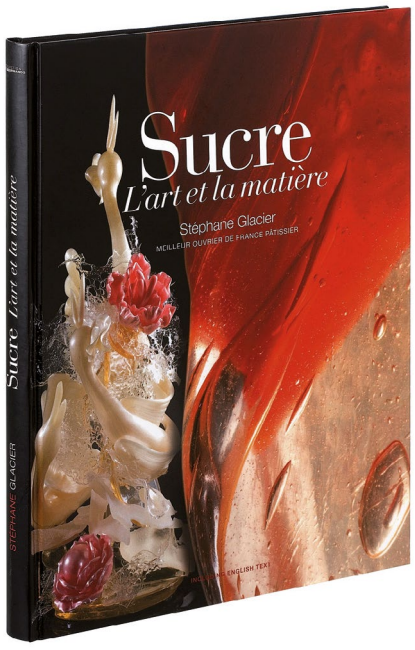
LE GRAND LIVRE DU SNACKING

Authors: Patrick Ogheard, Chrstian Ségui, Arnaud Nicolas, and Thomas Marie.

The authors deliver all their expertise around original creations that are both aesthetic and delicious. Recipes from around the world and great catering classics for a diverse and tasty offer. Photographer: Matthieu Cellard.

Nbr pages	L mm	l mm	Ref.	Price
279 pages.	299	223	811029	46,45

CHOCOLATE, SUGAR, AND ICE CREAM

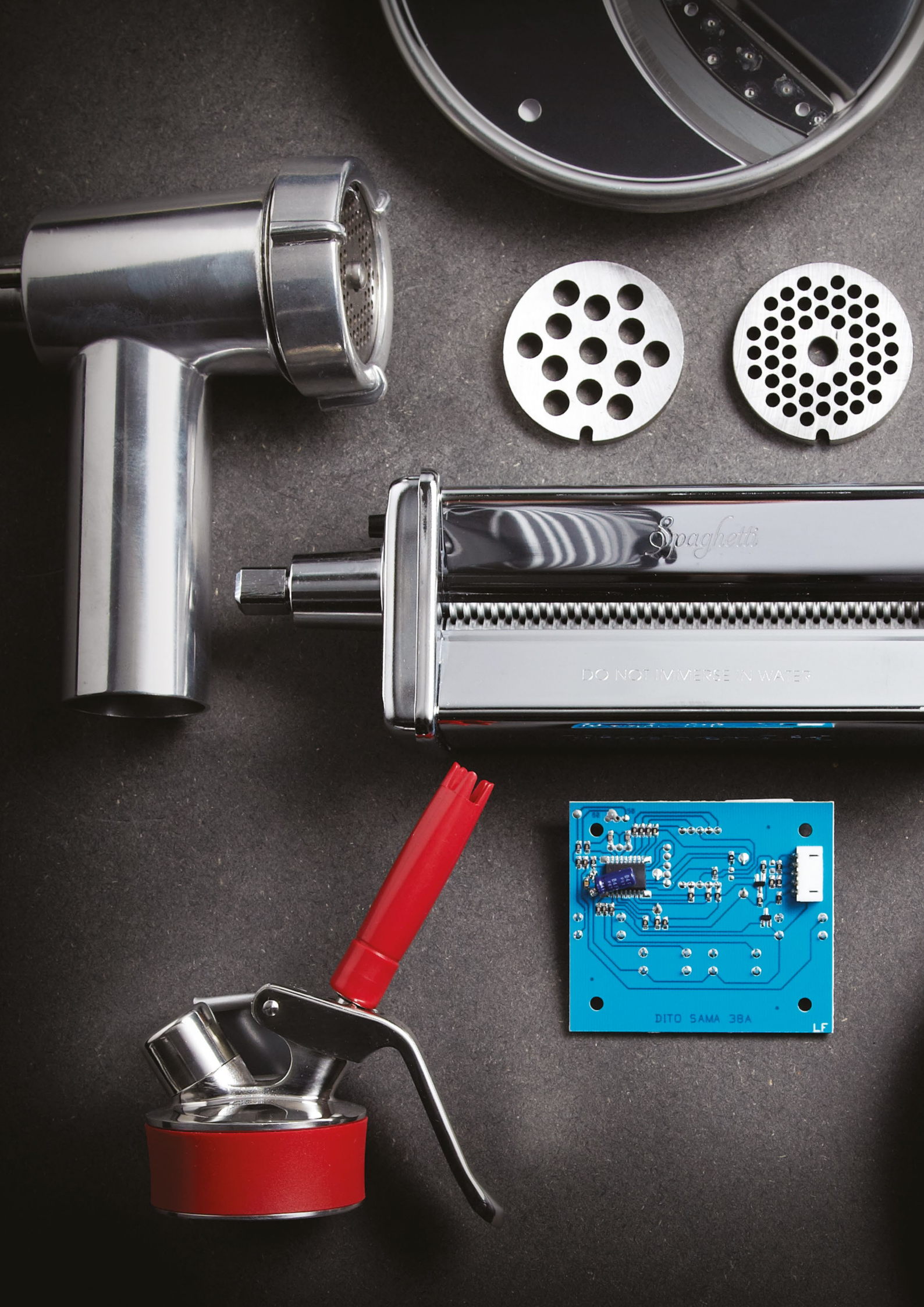


SUCRE, L'ART ET LA MANIÈRE

Author: Stéphane Glacier, Pastry MOF.

Essential manual for those who want to discover, learn, and master the sugar working. This book has two parts. In the first part, you will find a pictures of wedding cakes which are examples of cakes that are within everyone's reach after having acquired the basics and a little practice. The second part includes all the techniques, without exception, required for the cakes in the first part. Bilingual French and English.

Nbr pages	L mm	l mm	Ref.	Price
186 pages.	267	207	813053	56,90


Spaghetti
DO NOT IMMERSE IN WATER
DITO SAMA 38A
LF



MATFER

PIÈCES DÉTACHÉES



AUTOCUISEUR INOX 24 CM H 25 CM 8 LITRES REF:013204

	Code	Prix HT
joint pour autocuiseurs 013204 et 013206	013221	15.10
bouton de couvercle pour autocuiseurs 013204 et 013206	013222	11.65
valve pour autocuiseurs 013204 et 013206	013224	18.50
panier vapeur pour autocuiseurs 013204	013227	25.95



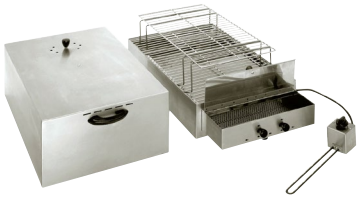
AUTOCUISEUR INOX 24 CM H 34 CM 12 LITRES REF:013206

	Code	Prix HT
joint pour autocuiseurs 013204 et 013206	013221	15.10
bouton de couvercle pour autocuiseurs 013204 et 013206	013222	11.65
valve pour autocuiseurs 013204 et 013206	013224	18.50
panier vapeur pour autocuiseurs 013204	013227	25.95



PISTOLET DE FUMAGE PROFESSIONNEL GSM 700 REF:185508

	Code	Prix HT
filtre inox pistolet de fumage	185509	6.50



FUMOIR INOX 2 ÉTAGES POUR FUMAGE À FROID REF:245900

	Code	Prix HT
boitier complet avec résistance et prise secteur	245901	143.00



FRITEUSE ÉLECTRIQUE CUVE AMOVIBLE 4 LITRES REF:121164

	Code	Prix HT
panier pour friteuse 4L ref : 121164	121204	35.00
résistance 2 kw pour friteuse 121164	121214	29.10
voyant orange de chauffe pour friteuse Matfer	121230	2.85
kit pour friteuse (thermostat + bouton + anneau)	121232	42.00
voyant vert on/off pour friteuse Matfer	121233	3.70



FRITEUSE ÉLECTRIQUE CUVE AMOVIBLE 6 LITRES REF:121166

	Code	Prix HT
robinet de vidange de cuve	121167	15.00
panier pour friteuse 6 litres 121166	121206	39.00
résistance 3kW pour friteuse 121166	121216	31.50
voyant orange de chauffe pour friteuse Matfer	121230	2.85
kit pour friteuse (thermostat + bouton + anneau)	121232	42.00
voyant vert on/off pour friteuse Matfer	121233	3.70



FRITEUSE ÉLECTRIQUE CUVE AMOVIBLE 8 LITRES REF:121168

	Code	Prix HT
panier supplémentaire pour friteuse 8 litres	121208	44.50
résistance 3,25kW pour friteuse 121168	121218	39.50
voyant orange de chauffe pour friteuse Matfer	121230	2.85
kit pour friteuse (thermostat + bouton + anneau)	121232	42.00
voyant vert on/off pour friteuse Matfer	121233	3.70



FRITEUSE ÉLECTRIQUE CUVE EMBOUTIE 8 LITRES REF:121178

	Code	Prix HT
panier supplémentaire pour friteuse 8 litres	121208	44.50
résistance 3,25kW pour friteuse 121178 et 121182	121220	41.00
voyant orange de chauffe pour friteuse Matfer	121230	2.85
kit pour friteuse (thermostat + bouton + anneau)	121232	42.00
voyant vert on/off pour friteuse Matfer	121233	3.70



FRITEUSE ÉLECTRIQUE CUVE EMBOUTIE 2 X 8 LITRES REF:121182

	Code	Prix HT
panier supplémentaire pour friteuse 8 litres	121208	44.50
résistance 3,25kW pour friteuse 121178 et 121182	121220	41.00
voyant orange de chauffe pour friteuse Matfer	121230	2.85
kit pour friteuse (thermostat + bouton + anneau)	121232	42.00
voyant vert on/off pour friteuse Matfer	121233	3.70



MATFER TOASTEUR À 2 ÉTAGES REF:120766

	Code	Prix HT
tube quartz pour toaster Matfer	120764	23.10



MATFER CHAUFFE-SAUCISSES 4 PLOTS REF:240550

	Code	Prix HT
couvercle chauffe saucisses	240811	30.45
résistance 1000 watts	240812	47.25



MATFER TOASTEUR À 1 ÉTAGE REF:240520

	Code	Prix HT
interrupteur	240523	7.40
tube quartz pour toaster 240520	240524	13.70
commutateur	240551	13.65



MATFER TOASTEUR À CONVOYEUR CT 200 REF:240522

	Code	Prix HT
variateur de vitesse	240565	35.65
moteur 2240 W 240V 50Hz	240566	92.30
résistance basse	240567	24.15
résistance haute	240568	49.35



FOURS MICRO-ONDES MÉCANIQUE INOX 23 LITRES REF:120008

	Code	Prix HT
plateau en verre 27 cm pour four micro-ondes	240122	43.30



MATFER GAUFRIER SIMPLE ROND REF:241548

	Code	Prix HT
plaque inférieure téflonnée	241556	30.45
plaque suppérieure téflonnée	241557	30.45



FOUR MICRO-ONDES MÉCANIQUE 28 LITRES REF:240202

	Code	Prix HT
plateau verreØ 325mm pour four micro-ondes	240120	69.60
ampoule pour four 240202	240121	21.70



COUPE-ROQUEFORT SOCLE POLYÉTHYLÈNE REF:072525

	Code	Prix HT
ressort pour roquefortaise	122012	7.35
tendeur pour roquefortaise	122013	12.90
socle marbre pour roquefortaise	122014	102.00





ARMOIRE DE DÉCONTAMINATION REF. 855606

	Code	Prix HT
TUBE GERMICIDE 15W	480822	74.00

ARMOIRE DE DÉCONTAMINATION REF. 855615

	Code	Prix HT
TUBE GERMICIDE 15W	480822	74.00

ARMOIRE DE DÉCONTAMINATION REF. 855616

	Code	Prix HT
TUBE GERMICIDE 15W	480822	74.00



SIPHON À CRÈME PROFI POUR PRÉPARATIONS FROIDES 0,5 L REF:044176

	Code	Prix HT
goupillon pour tous les siphons iSi	672000	5.50
soupape complète pour siphons Profi	672027	17.60
joint étanchéité gris pour siphons Profi	880057	5.05
porte-capsule noir pour siphon Profi	880066	21.00
set 3 pièces de rechange pour siphons Profi	880068	19.95
douille tulipe perlée pour siphons Profi	880074	4.65
douille cannelée pour siphons Profi	880101	7.55
tête complète inox pour siphons Profi	880102	93.55



SIPHON À CRÈME PROFI POUR PRÉPARATIONS FROIDES 1 L REF:044178

	Code	Prix HT
goupillon pour tous les siphons iSi	672000	5.50
soupape complète pour siphons Profi	672027	17.60
joint étanchéité gris pour siphons Profi	880057	5.05
porte-capsule noir pour siphon Profi	880066	21.00
set 3 pièces de rechange pour siphons Profi	880068	19.95
douille tulipe perlée pour siphons Profi	880074	4.65
douille cannelée pour siphons Profi	880101	7.55
tête complète inox pour siphons Profi	880102	93.55



HACHOIR À VIANDE ÉLECTRIQUE N°12 REF:186206

	Code	Prix HT
plateau en inox	186303	112.00
couteau 4 pales pour hachoir N°12	880251	33.70
grille pour hachoir n°12 supinox Ø 3 mm	880254	58.50
grille pour hachoir n°12 supinox Ø 8 mm	880258	48.75
grille pour hachoir n°12 supinox Ø 13 mm	880260	48.75



TRANCHEUSE ÉLECTRIQUE S220AF LAME 22 CM REF:211010

	Code	Prix HT
lame pour trancheuse F220	211103	175.00
moteur pour trancheuse F220	211104	244.00
protection de lame pour trancheuse F220	211105	113.00
tige poignée de protection lame pour trancheuse F220	211106	9.20
courroie plate pour trancheuse F220	211107	21.75
relais électrique pour trancheuse F220	211108	76.80



TRANCHEUSE ÉLECTRIQUE F250E LAME 25 CM REF:211014

	Code	Prix HT
affuteur pour trancheuses F250 et F300	211121	260.00
lame pour trancheuse F250	211123	274.00
moteur pour trancheuse F250	211124	279.00
protection de lame pour trancheuse F250	211125	63.25
protège-mains du chariot de trancheuse F250	211126	77.85
tige poignée de protection lame pour trancheuse F250	211127	14.70
courroie plate pour trancheuse F250	211128	17.85
graisse alimentaire spray 500 ml pour trancheuse	720095	10.20



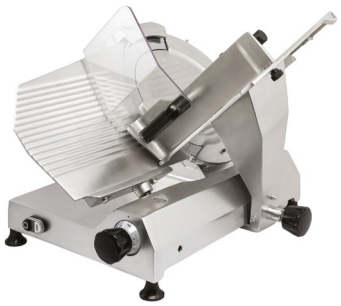
TRANCHEUSE ÉLECTRIQUE F300E LAME 30 CM REF:211020

	Code	Prix HT
affuteur pour trancheuses F250 et F300	211121	260.00
lame pour trancheuse F300	211132	422.00
moteur pour trancheuse F300	211133	354.00
protection de lame pour trancheuse F300	211134	87.95
protège-mains du chariot de trancheuse F300	211135	80.25
tige poignée de protection lame pour trancheuse F300	211136	38.10
courroie plate pour trancheuse F300	211137	23.45
interrupteur Weber pour trancheuse F300	211138	120.00
graisse alimentaire spray 500 ml pour trancheuse	720095	10.20



MATFER MANDOLINE INOX REF:215001

	Code	Prix HT
effileur mandoline inox 3 mm	215010	38.95
plaque d'appui pour mandoline	215018	24.50
corps de poussoir pour mandoline	215021	20.45
plaque à griffes pour mandoline	215022	22.85
bouton de reglage pour mandoline	215023	12.55
effileur mandoline inox 10 mm	215115	25.65



TRANCHEUSE ÉLECTRIQUE F350E LAME 35 CM REF:211023

	Code	Prix HT
affuteur pour trancheuses F350	211140	195.00
courroies pour trancheuse F350	211142	55.90
lame pour trancheuse F350	211143	469.00
graisse alimentaire spray 500 ml pour trancheuse	720095	10.20



MATFER MANDOLINE 1000 REF:215040

	Code	Prix HT
couteau lisse pour mandoline 1000	215043	15.70
couteau gaufré pour mandoline 1000	215044	16.95
effileur 3 mm pour mandoline 1000	215045	34.45
poussoir pour pour mandoline 1000	215046	17.25
jeu 4 écrous pour mandoline 1000	215047	16.15



MATFER PÈLE-POMMES TRANCHEUR ET ÉTROGNEUR API REF:215250

	Code	Prix HT
jeu de 4 patins	215086	4.15
couteau peleur pour pèle-pommes Api	215255	27.40
couteau trancheur pour pèle-pommes Api	215256	27.30
corps du pèle-pommes Api	215257	130.00
vis d'entrainement et poignée pèle-pommes Api	215258	70.85
broche 3 pointes pèle-pommes Api	215259	30.20
noix de blocage pèle-pommes Api	215261	11.45
porte-peleur + vis de blocage pèle-pommes Api	215262	21.05
bras du porte-peleur pèle-pommes Api	215263	22.85
ressort de pression pèle-pommes Api	215264	8.00
goupille du ressort pèle-pommes Api	215265	2.05
vis de reglage de pression pèle-pommes Api	215266	17.20
butee d'epaisseur de pelage pèle-pommes Api	215267	6.70
bouton de serrage du peleur pèle-pommes Api	215268	4.80
bouton de serrage du trancheur pèle-pommes Api	215269	6.65
vis de blocage du porte-peleur pèle-pommes Api	215270	1.25
serre-joint pèle-pommes Api	215271	118.00
ensemble vis+broches+poignée pèle-pommes Api	215272	92.40



MATFER MANDOLINE EXOGLASS 2000 "S" REF:215060

	Code	Prix HT
poussoir rond pour mandoline 2000S	215065	24.35
chariot seul pour poussoir rond de mandoline 2000 S	215066	24.55
boîte de 3 blocs effileurs pour mandoline 2000	215068	97.90
bloc effileur 3 mm pour mandoline 2000	215070	39.80
bloc effileur 5 mm pour mandoline 2000	215072	28.40
bloc effileur 10 mm pour mandoline 2000	215074	26.55
lame reversible pour mandoline inox et 2000 S	215085	49.10
jeu de 4 patins	215086	4.15

PRÉPARATION



ROUET COUPE-LÉGUMES EN SPIRALES REF:215131

	Code	Prix HT
jeu de couteaux 2 mm pour rouet	215132	33.50
jeu de couteaux 3 mm pour rouet	215133	32.80
jeu de couteaux 6 mm pour rouet	215134	32.59



HACHOIR À VIANDE ÉLECTRIQUE TC12 REF:215602

	Code	Prix HT
couteau 4 pales pour hachoir N°12	880251	33.70
grille pour hachoir n°12 supinox Ø 3 mm	880254	58.50
grille pour hachoir n°12 supinox Ø 4.5 mm	880256	48.75
grille pour hachoir n°12 supinox Ø 6 mm	880257	48.75
grille pour hachoir n°12 supinox Ø 8 mm	880258	48.75
grille pour hachoir n°12 supinox Ø 13 mm	880260	48.75



MOULINS À LÉGUMES N°3 INOX REF:215503

	Code	Prix HT
grille 1,5 mm inox pour moulin n°3	072812	11.35
grille 2,5 mm inox pour moulin n°3	072814	11.35
grille 4 mm inox pour moulin n°3	072816	11.35



MOULINS À LÉGUMES N°3 ÉTAMÉ REF:215513

	Code	Prix HT
grille 1,5 mm inox pour moulin n°3	072812	11.35
grille 2,5 mm inox pour moulin n°3	072814	11.35
grille 4 mm inox pour moulin n°3	072816	11.35



MOULINS À LÉGUMES N°5 INOX REF:215505

	Code	Prix HT
grille de 1,5 mm inox pour moulin n°5	072855	134.50
grille de 2 mm inox pour moulin n°5	072857	163.00
grille de 3 mm inox pour moulin n°5	072859	163.00



MATFER ESSOREUSE SALADE SWING XS 10 REF:215582

	Code	Prix HT
kit pignons+carter+poignée pour essoreuse swing XS	215587	71.85
kit pignons pour essoreuses swing	215589	21.50



ESSOREUSE SALADE SWING XL 20 REF:215580

	Code	Prix HT
kit pignons+carter+poignée pour essoreuse Swing XL	215588	76.85
kit pignons pour essoreuses swing	215589	21.50





PREP CHEF ENSEMBLE SUPPORT À PIEDS V2 REF:215612

	Code	Prix HT
2 vis de butées de colonne pour Prep chef	215790	15.70
lot 2 ressorts pour actionneur du Prep Chef	215791	10.90
lot 3 ventouses pour support du Prep chef	215792	39.80
poignée grise de rechange pour Prep Chef	215793	23.40



PREP CHEF SUPPORT COMPACT REF:215609

	Code	Prix HT
2 vis de butées de colonne pour Prep chef	215790	15.70
lot 2 ressorts pour actionneur du Prep Chef	215791	10.90



PREP CHEF OUTIL COUPE-TOMATES RONDELLES LAMES INOX REF:215611

	Code	Prix HT
bloc lames rondelles 5 mm	215731	124.00
poussoir pour rondelles et 1/2 rondelle	215742	41.30



PREP CHEF OUTIL COUPE-TOMATES 1/2 RONDELLES LAMES INOX REF:215613

	Code	Prix HT
bloc lames 1/2 rondelles 5 mm	215732	134.00
poussoir pour rondelles et 1/2 rondelle	215742	41.30



PREP CHEF OUTIL COUPE-TOMATES ET AGRUMES 6 QUARTIERS REF:215616

	Code	Prix HT
bloc lames diviseur 6 quartiers	215736	72.35



PREP CHEF OUTIL COUPE-TOMATES ET AGRUMES 8 QUARTIERS REF:215618

	Code	Prix HT
bloc lames diviseur 8 quartiers	215738	72.35
poussoir de diviseur 8 quartiers	215748	31.60



PREP CHEF OUTIL COUPE-FRITES CARRÉES 8 X 8 MM REF:215626

	Code	Prix HT
bloc lames coupe frites 8 x 8 mm	215734	96.60
poussoir coupe frites 8 x 8 mm et 8 x 16 mm	215744	33.90



PREP CHEF OUTIL COUPE-FRITES CARRÉES 10 X 10 MM REF:215627

	Code	Prix HT
bloc lames coupe frites 10 x 10 mm	215735	96.60
poussoir coupe frites 10 x 10 mm	215745	33.90



PREP CHEF OUTIL COUPE-FRITES RECTANGULAIRES 8 X 16 MM REF:215628

	Code	Prix HT
Prep chef bloc lames 8x16 mm pour coupe frites	215733	96.55
poussoir coupe frites 8 x 8 mm et 8 x 16 mm	215744	33.90



PREP CHEF OUTIL COUPE-OEUFS À FILS 6 QUARTIERS REF:215836

	Code	Prix HT
bloc fils 6 portions oeuf	215866	106.00



MATFER COUPE-TOMATES MANUEL REF:215710

	Code	Prix HT
bloc de 13 lames inox pour coupe-tomates manuel	215720	166.00
flasques latérales vertes pour coupe-tomates manuel	215721	139.00
lot de 4 pieds ventouse les pour coupe-tomates manuel	215722	76.15
peigne de poussoir pour coupe-tomates manuel	280747	16.50



ISI SIPHON THERMO XPRESS PLUS SUR PIED REF:672050

	Code	Prix HT
prolongateur pour siphon Thermo X press	672006	29.55
porte-capsule noir pour siphon Profi	880066	21.00
joint de bouteille pour siphon Thermo xpress	880067	9.15



ISI SIPHON GOURMET WHIP POUR CHAUD ET FROID 0,25 L REF:672044

	Code	Prix HT
goupillon pour tous les siphons iSi	672000	5.50
kit 3 pièces rouge iSi (douille cannelee, douille tulipe et joint)	880086	21.70
joint étanchéité rouge pour siphon Gourmet et Thermo whip	880092	4.55
douille tulipe rouge pour siphon Gourmet et Thermo whip	880094	7.60
douille cannelée rouge pour siphon Gourmet et Thermo whip	880096	7.60
tête inox pour siphon Gourmet et Thermo whip	880099	101.00
porte cartouche rouge inox pour siphon Gourmet et Thermo whip	880100	21.40



COUVERCLE INOX ÉTANCHE POUR TOUS SIPHONS REF:672091

	Code	Prix HT
joint étanchéité rouge pour siphon Gourmet et Thermo whip	880092	4.55



ISI SIPHON GOURMET WHIP POUR CHAUD ET FROID 0,5 L REF:672043

	Code	Prix HT
goupillon pour tous les siphons iSi	672000	5.50
kit 3 pièces rouge iSi (douille cannelee, douille tulipe et joint)	880086	21.70
joint étanchéité rouge pour siphon Gourmet et Thermo whip	880092	4.55
douille tulipe rouge pour siphon Gourmet et Thermo whip	880094	7.60
douille cannelée rouge pour siphon Gourmet et Thermo whip	880096	7.60
tête inox pour siphon Gourmet et Thermo whip	880099	101.00
porte cartouche rouge inox pour siphon Gourmet et Thermo whip	880100	21.40



ISI SIPHON GOURMET WHIP POUR CHAUD ET FROID 1 L REF:672039

	Code	Prix HT
goupillon pour tous les siphons iSi	672000	5.50
kit 3 pièces rouge iSi (douille cannelee, douille tulipe et joint)	880086	21.70
joint étanchéité rouge pour siphon Gourmet et Thermo whip	880092	4.55
douille tulipe rouge pour siphon Gourmet et Thermo whip	880094	7.60
douille cannelée rouge pour siphon Gourmet et Thermo whip	880096	7.60
tête inox pour siphon Gourmet et Thermo whip	880099	101.00
porte cartouche rouge inox pour siphon Gourmet et Thermo whip	880100	21.40



BALANCE MÉCANIQUE DE LABORATOIRE À CADRAN JUSQU'À 4 KG/10 G REF:252004

	Code	Prix HT
protection cadre plastique 4/10 kg	252052	17.10
plateau en inox balance 4/10 kg	252055	28.10



BALANCE MÉCANIQUE DE LABORATOIRE À CADRAN JUSQU'À 10 KG/50 G REF:252010

	Code	Prix HT
protection cadre plastique 4/10 kg	252052	17.10
plateau en inox balance 4/10 kg	252055	28.10

BALANCE MÉCANIQUE DE LABORATOIRE À CADRAN JUSQU'À 30 KG/100 G REF:252030

	Code	Prix HT
protection cadre plastique 30/50 kg	252053	30.40
plateau en inox balance 30/50 kg	252056	39.55

BALANCE MÉCANIQUE DE LABORATOIRE À CADRAN JUSQU'À 50 KG/200 G REF:252050

	Code	Prix HT
protection cadre plastique 30/50 kg	252053	30.40
plateau en inox balance 30/50 kg	252056	39.55

BLOC D'ALIMENTATION REF:252117

	Code	Prix HT
Bloc d'alimentation	252258	23.95





BALANCE ÉLECTRONIQUE SM REF:252121

	Code	Prix HT
Batterie rechargeable pour balances tous modèles	252256	45.00
adaptateur secteur balance SM	252266	41.00
face avant pour balance SM	252272	12.40
face arriere pour balance SM	252273	9.30



BALANCE DIGITALE INOX NEO TX REF:252216

	Code	Prix HT
adaptateur 12v pour balances SW et TX	252253	34.00
Batterie rechargeable pour balances tous modèles	252256	45.00
capteur IP95 20kg pour balance SW15 et TX15	252281	43.00



BALANCE DIGITALE INOX SX 15 REF:252220

	Code	Prix HT
adaptateur 12 V pour balances SCW, SF, TF et SX	252254	45.00
Batterie rechargeable pour balances tous modèles	252256	45.00
carte processeur pour balance SX	252263	76.25



ADAPTATEUR SECTEUR BALANCE CW30 REF:252225

	Code	Prix HT
batterie rechargeable	252251	70.00
chargeur de balance CW30	287563	47.00



BALANCE COLONNE DIGITALE SPÉCIAL FOURNIL TFE 30 REF:252228

	Code	Prix HT
adaptateur 12 V pour balances SCW, SF, TF et SX	252254	45.00
Batterie rechargeable pour balances tous modèles	252256	45.00
prise DIN pour balances SF, SCW et TF	252292	11.00



BALANCE COLONNE DIGITALE TF 30 REF:252230

	Code	Prix HT
adaptateur 12 V pour balances SCW, SF, TF et SX	252254	45.00
Batterie rechargeable pour balances tous modèles	252256	45.00
prise DIN pour balances SF, SCW et TF	252292	11.00



BALANCE COLONNE DIGITALE TF 60 REF:252233

	Code	Prix HT
adaptateur 12 V pour balances SCW, SF, TF et SX	252254	45.00
Batterie rechargeable pour balances tous modèles	252256	45.00
capteur L6E-C3 100K-2B pour balances SCW 60 et TF 60	252283	79.85
prise DIN pour balances SF, SCW et TF	252292	11.00



BALANCE COLONNE DIGITALE TF 150 REF:252235

	Code	Prix HT
adaptateur 12 V pour balances SCW, SF, TF et SX	252254	45.00
Batterie rechargeable pour balances tous modèles	252256	45.00
prise DIN pour balances SF, SCW et TF	252292	11.00



ENTONNOIR GRADUÉ À PISTON COPOLYESTER 0.75 L REF:116601

	Code	Prix HT
écrou à oreilles pour entonnoirs 116601, 116540 et 116605	116532	1.50
joint d'étanchéité de la douille pour entonnoirs 116601, 116540 et 116605	116533	6.65
joint de piston pour entonnoirs 116601, 116540 et 116605	116534	4.50



ENTONNOIR GRADUÉ À PISTON COPOLYESTER 1.5 L REF:116540

	Code	Prix HT
écrou à oreilles pour entonnoirs 116601, 116540 et 116605	116532	1.50
joint d'étanchéité de la douille pour entonnoirs 116601, 116540 et 116605	116533	6.65
joint de piston pour entonnoirs 116601, 116540 et 116605	116534	4.50



ENTONNOIR AUTOMATIQUE INOX REF:258825

	Code	Prix HT
jeu embouts 3.6 mm pour entonnoir inox 258825	116523	37.00
ressort pour entonnoir inox 258825	116524	7.80
poignée complète pour entonnoir inox 258825	116525	27.45
tige +bille + écrou pour entonnoir inox 258825	116526	17.90



ENTONNOIR DOSEUR COPOLYESTER JUSQU'À 20 CC REF:116605

	Code	Prix HT
écrou à oreilles pour entonnoirs 116601, 116540 et 116605	116532	1.50
joint d'étanchéité de la douille pour entonnoirs 116601, 116540 et 116605	116533	6.65
joint de piston pour entonnoirs 116601, 116540 et 116605	116534	4.50



BONZER OUVRE-BOÎTES EZ 20 /40 CM REF:230203

	Code	Prix HT
serre-joint pour tous modeles pour bonzer	230238	30.55
collier plat pour ouvre-boites Bonzer	230250	1.30
ressort pour ouvre-boites Bonzer	230252	12.20
lame inox avec 2 vis pour Bonzer EZ	230255	13.55
molette Ø 25mm pour ouvre-boîtes Bonzer	230257	18.85

BONZER OUVRE-BOÎTES EZ 20/ 63 CM REF:230207

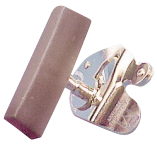
	Code	Prix HT
serre-joint pour tous modeles pour bonzer	230238	30.55
collier plat pour ouvre-boites Bonzer	230250	1.30
ressort pour ouvre-boites Bonzer	230252	12.20
lame inox avec 2 vis pour Bonzer EZ	230255	13.55
molette Ø 25mm pour ouvre-boîtes Bonzer	230257	18.85

BONZER OUVRE-BOÎTES EZ 40 REF:230209

	Code	Prix HT
serre-joint pour tous modeles pour bonzer	230238	30.55
collier plat pour ouvre-boites Bonzer	230250	1.30
ressort pour ouvre-boites Bonzer	230252	12.20
lame inox avec 2 vis pour Bonzer EZ	230255	13.55
molette Ø 25mm pour ouvre-boîtes Bonzer	230257	18.85

BONZER OUVRE-BOÎTES EZ 60 REF:230210

	Code	Prix HT
serre-joint pour tous modeles pour bonzer	230238	30.55
collier plat pour ouvre-boites Bonzer	230250	1.30
ressort pour ouvre-boites Bonzer	230252	12.20
molette Ø 40mm pour Bonzer EZ60 et Canmaster	230253	34.15
lame inox avec 2 vis pour Bonzer EZ	230255	13.55



MONOPOL OUVRE-BOÎTES AUTOMATIC REF:230006

	Code	Prix HT
molette de rechange monopol 230006	230008	7.80



MONOPOL OUVRE-BOÎTES TITAN POIGNÉE BOIS REF:230007

	Code	Prix HT
molette de rechange monopol 230007	230010	9.90



BONZER OUVRE BOÎTES À MANIVELLE CLASSIC REF:230190

	Code	Prix HT
lame avec vis pour Bonzer Super, Classic et Standard	230214	11.10
serre-joint pour tous modeles pour bonzer	230238	30.55
collier plat pour ouvre-boites Bonzer	230250	1.30
ressort pour ouvre-boites Bonzer	230252	12.20
molette Ø 25mm pour ouvre-boîtes Bonzer	230257	18.85



ALPHAMIX 2 BATTEUR-MÉLANGEUR 5 L REF:210655

	Code	Prix HT
bol inox 5,5 L pour Alphamix ref : 210655	210680	225.50
fouet inox pour alphamix 2 - 5litres ref : 210655	210681	75.50
palette inox pour alphamix 2 -5 litres ref 210655	210682	61.00
crochet à pâte inox pour alphamix 2 - 5litres ref 210655	210683	75.50
écran de sécurité batteur alphamix 210655/210660	210684	174.00
capot rouge avec facade tactile	279547	249.00



ALPHAMIX 2 BATTEUR-MÉLANGEUR 8 L REF:210660

	Code	Prix HT
capot noir avec facade tactile	210659	281.00
bol inox 8 L pour alphamix 2 ref : 210660	210671	262.00
fouet inox pour alphamix 8 litres ref : 210660	210672	98.00
palette inox pour alphamix 8 litres ref : 210660	210673	76.50
crochet à pâte inox pour alphamix 8 litres ref: 201660	210674	97.50
écran de sécurité batteur alphamix 210655/210660	210684	174.00

ALPHAMIX BATTEUR MÉLANGEUR 8 LITRES SANS PRISE D'ACCESSOIRE REF:210663

	Code	Prix HT
fouet inox pour alphamix 8 litres ref : 210660	210672	98.00
palette inox pour alphamix 8 litres ref : 210660	210673	76.50
crochet à pâte inox pour alphamix 8 litres ref: 201660	210674	97.50
écran de sécurité batteur alphamix 210655/210660	210684	174.00



ROBOT COUPE CUTTER R2 REF:210711

	Code	Prix HT
couteau lisse pour R101 XL et R201 XL et R2	120412	152.00
couteau cranté pour R101 XL et R201 XL et R2	210712	174.00



ROBOT COUPE COMBINÉ CUTTER/COUPE-LÉGUMES R301 ULTRA REF:280001

	Code	Prix HT
couteau lisse pour R301, R301ultra, R3	120425	152.00
couteau denté pour R301, R301ultra, R3	120426	174.00
cutter inox avec couvercle et couteau pour R301 ultra	210714	751.00
couteau cranté pour R301, R301ultra, R3	210715	174.00
coupe-légumes sans disque pour R301 ultra	210716	384.00



BAMIX MIXEUR GASTRO 200 BLANC TUBE 18.5 CM REF:210358

	Code	Prix HT
récipient gradue 60 cl tous mixeurs Bamix	210360	23.35
couvercle pour récipient 60 cl tous mixeurs Bamix	210361	3.40
support mural blanc pour mixeurs Bamix	210362	7.85
fouet pour mixeurs Bamix tous modèles	210363	14.45
couteau mélangeur pour mixeurs Bamix tous modèles	210364	14.45
couteau étoile multi-usages pour tous mixeurs Bamix	210365	14.45
couteau hachoir Bamix	210366	17.85



BAMIX MIXEUR GASTRO 350 BLANC TUBE 28.5 CM REF:210370

	Code	Prix HT
récipient gradue 60 cl tous mixeurs Bamix	210360	23.35
couvercle pour récipient 60 cl tous mixeurs Bamix	210361	3.40
support mural blanc pour mixeurs Bamix	210362	7.85
fouet pour mixeurs Bamix tous modèles	210363	14.45
couteau mélangeur pour mixeurs Bamix tous modèles	210364	14.45
couteau étoile multi-usages pour tous mixeurs Bamix	210365	14.45
couteau hachoir Bamix	210366	17.85



BAMIX MIXEUR GASTRO 200 NOIR TUBE 18.5 CM REF:210357

	Code	Prix HT
récipient gradue 60 cl tous mixeurs Bamix	210360	23.35
couvercle pour récipient 60 cl tous mixeurs Bamix	210361	3.40
support mural blanc pour mixeurs Bamix	210362	7.85
fouet pour mixeurs Bamix tous modèles	210363	14.45
couteau mélangeur pour mixeurs Bamix tous modèles	210364	14.45
couteau étoile multi-usages pour tous mixeurs Bamix	210365	14.45



ROBOT-COUPE MIXEUR PLONGEANT MP 350VV REF:210535

	Code	Prix HT
couteau	281899	85.70



ROBOT-COUPE MIXEUR PLONGEANT MP 450 ULTRA REF:186902

	Code	Prix HT
couteau	281899	85.70



ROBOT-COUPE MIXEUR PLONGEANT MP 450VV REF:210545

	Code	Prix HT
couteau	281899	85.70



EXTRACTEUR DE JUS CS60 REF:210401

	Code	Prix HT
tamis inox	210411	104.00
vis sans fin de pressage	210412	234.00





SANTOS BLENDER N°37 REF:212011

	Code	Prix HT
joint de couvercle pour blender N°37	212016	24.50
ensemble couteaux et porte couteau pour blender N°37	212017	308.00
accouplement rigide pour blender N°37	212018	20.55
kit accouplement rigide pour blender N°37	212019	45.15
accouplement inférieur pour blender N°37	212023	42.65



HOTMIX MIXER-CUISEUR PRO GASTRO 2L REF:212502

	Code	Prix HT
couvercle de cuve de rechange pour Hotmix gastro 2 L	212510	83.00



CHARIOT DE FERMENTATION INOX REF:773897

	Code	Prix HT
roue Ø 125 mm pivotante sans frein pour chariot en tube 25x25mm	480041	37.60
roue Ø 125 mm pivotante avec frein pour chariot en tube 25x25mm	480042	41.80
butée NF pour chariot tube carré 25x25mm	480282	9.65
bouchon pour tube carré 25x25 de chariot Bourgeat	480671	0.34
vis CHC m8x16 inox pour roue pivotante chariot Bourgeat	483619	0.82



OPTIMO CHARIOT DE FERMENTATION INOX À PLAQUES À PAIN REF:773898

	Code	Prix HT
bouchon pour tube carré 25x25 de chariot Bourgeat	480671	0.34
roulette sans frein Ø 100 mm pour chariot à plaques à pain	480731	63.75
roulette avec frein Ø 100 mm pour chariot à plaques à pain	480732	60.11
rondelle m10 inox	481021	0.93



CHARIOT INOX POUR 8 BACS À PÂTONS REF:779108

	Code	Prix HT
roue Ø 125 mm pivotante sans frein pour chariot en tube 25x25mm	480041	37.60
roue Ø 125 mm pivotante avec frein pour chariot en tube 25x25mm	480042	41.80
butée NF pour chariot tube carré 25x25mm	480282	9.65
vis CHC m8x16 inox pour roue pivotante chariot Bourgeat	483619	0.82



CHARIOT INOX POUR 16 BACS À PÂTONS REF:779110

	Code	Prix HT
roue Ø 125 mm pivotante sans frein pour chariot en tube 25x25mm	480041	37.60
roue Ø 125 mm pivotante avec frein pour chariot en tube 25x25mm	480042	41.80
butée NF pour chariot tube carré 25x25mm	480282	9.65
vis CHC m8x16 inox pour roue pivotante chariot Bourgeat	483619	0.82



MATFER MACHINE À INJECTER LA CRÈME REF:262601

	Code	Prix HT
corps de machine a crème	262602	889.00
aiguille Ø 4 mm	262603	51.15
aiguille Ø 6 mm	262604	49.50
aiguille Ø 8 mm longueur 10 cm	262605	48.90
aiguille Ø 8 mm longueur 18 cm	262606	67.45
porte-aiguille	262607	47.90
réducteur	262608	70.40
douille porte réducteur	262609	111.00
clapet diffuseur	262610	47.65
joint de douille	262611	27.05
piston	262612	113.00
axe de manoeuvre	262613	111.00
poussoir	262614	37.10
rondelle d'arret axe	262615	40.15
levier de manoeuvre	262616	29.50
rondelle M 10	262617	1.10
écrou HM 10	262618	1.80
vis de blocage rondelle	262619	1.20
poignée bakelite	262620	23.30
manette vis blocage	262621	33.95
vis de blocage nue	262622	56.95
patin de blocage	262623	34.55
butee arriere courte	262627	35.35
entonnoir pour injecteur à crème	262629	158.00





PISTOLET PULVÉRISATEUR PÂTISSIER MATFER M25 + REF:264901

	Code	Prix HT
Buse jet onde R6 / LM	264047	37.00
Buse jet palt FS7/LM	264049	63.50
Extension coudée de buse /LM	264051	79.00
Corps de pompe pour M25+	264055	151.00
2 atomiseurs + demi boule	264056	36.90
Tube d'aspiration/filtre pour M25+	264911	29.00

ROULEAU LAMINOIR UNIVERSEL À GALETS REF:140030

	Code	Prix HT
lot de galets 2 mm pour laminoir universel	140032	4.80
lot de galets 3 mm pour laminoir universel	140033	4.80
lot de galets 4 mm pour laminoir universel	140034	4.80
lot de galets 5 mm pour laminoir universel	140035	4.80





CADRES SUPERPOSABLES 600X400 REF:370100

	Code	Prix HT
plaque inox supplémentaire 600x400 pour cadres superposables	370110	103.00
jeu de 4 coins jaune pour cadre superposable	370151	12.70
jeu de 4 coins rouge pour cadre superposable	370152	13.90
jeu de 4 coins noir pour cadre superposable	370153	14.65



CADRES SUPERPOSABLES 400X300 REF:370102

	Code	Prix HT
plaque inox supplémentaire 400x300 pour cadres superposables	370115	75.20
jeu de 4 coins jaune pour cadre superposable	370151	12.70
jeu de 4 coins rouge pour cadre superposable	370152	13.90
jeu de 4 coins noir pour cadre superposable	370153	14.65



CADRES SUPERPOSABLES 350X350 SPÉCIAL GUITARE REF:370105

	Code	Prix HT
plaque inox supplémentaire 350x350 pour cadres superposables	370145	78.85
jeu de 4 coins jaune pour cadre superposable	370151	12.70
jeu de 4 coins rouge pour cadre superposable	370152	13.90
jeu de 4 coins noir pour cadre superposable	370153	14.65

CHOCOLAT, SUCRE ET GLACE



CHOCO 10 TREMPEUSE RONDE À EAU REF:260456

	Code	Prix HT
résistance trempeuse choco 10 220/240V	260204	88.85



CHOCO 15 TREMPEUSE À EAU REF:260501

	Code	Prix HT
résistance trempeuse 015 220V	260201	78.45



CHOCO 15 R TREMPEUSE À AIR REF:260510

	Code	Prix HT
résistance trempeuse R15/220V	260202	102.00



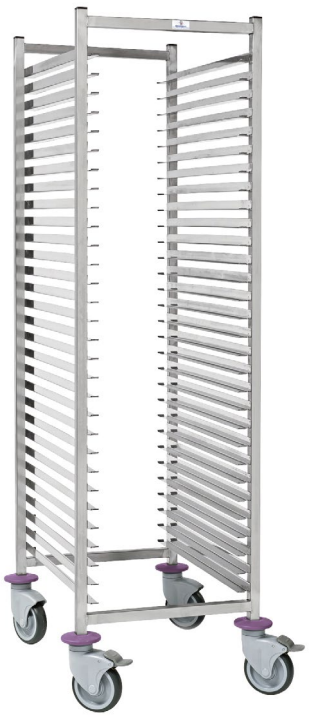
CHOCO 22 T TEMPÉREUSE À EAU REF:260522

	Code	Prix HT
résistance trempeuse 0X22 220V	260203	153.00

PISTOLET PULVÉRISATEUR DE CHOCOLAT REF:264101



	Code	Prix HT
kit buse 1.3 mm pistolet 264101	264103	191.00
kit buse 1.5 mm pistolet 264101	264105	191.00
kit buse 1.7 mm pistolet 264101	264106	191.00
godet supplémentaire 0.5L	264107	50.00



CHARIOT SPÉCIAL CHOCOLATIER ET TRAITEUR REF:772530

	Code	Prix HT
roue Ø 125 mm pivotante sans frein pour chariot en tube 25x25mm	480041	37.60
roue Ø 125 mm pivotante avec frein pour chariot en tube 25x25mm	480042	41.80
butée NF pour chariot tube carré 25x25mm	480282	9.65
bouchon pour tube carré 25x25 de chariot Bourgeat	480671	0.34
vis CHC m8x16 inox pour roue pivotante chariot Bourgeat	483619	0.82

FONTAINE À CHOCOLAT 5 CASCADES REF:260421



	Code	Prix HT
moteur 230v pour fontaine 260421	260425	170.00
carte principale pour fontaine 260421	260426	88.15
fusible moteur pour fontaine 260421	260427	4.80
carte thermostat pour fontaine 260421	260428	64.00
cordon electrique pour fontaine 260421	260429	9.50



LAMPE À SUCRE 1000 WATTS REF:262201

	Code	Prix HT
résistance lampe sucre 1000W	262217	221.00



LAMPE À SUCRE DOUBLE 2X500 WATTS REF:262210

	Code	Prix HT
résistance lampe sucre 500W	262216	198.00



PRÉPARATEUR DE GLACES ET SORBETS EASY GIAZ REF:212520

	Code	Prix HT
couteau denté pour Easy Giaz	212526	237.00



LAMPE À SUCRE 500 WATTS REF:262215

	Code	Prix HT
résistance lampe sucre 500W	262216	198.00



NEMOX SORBETIÈRE PROFESSIONNELLE GELATO 3K TOUCHI-GREEN REF:265230

	Code	Prix HT
racleurs pour pâle de brassage	265526	48.20



NEMOX SORBETIÈRE PROFESSIONNELLE GELATO CHEF 3 I-GREEN REF:265221

	Code	Prix HT
cuve 2 L supplémentaire	265523	136.00
pâle de brassage	265524	13.80





CHARIOT BAS INOX 8 NIVEAUX REF:770508

	Code	Prix HT
roue Ø 125 mm pivotante sans frein pour chariot en tube 25x25mm	480041	37.60
roue Ø 125 mm pivotante avec frein pour chariot en tube 25x25mm	480042	41.80
butée NF pour chariot tube carré 25x25mm	480282	9.65
plaque anti bruit adhésive pour chariot bas Bourgeat	482257	4.83
vis CHC m8x16 inox pour roue pivotante chariot Bourgeat	483619	0.82





CHARIOT DE FERMENTATION INOX REF:770808

	Code	Prix HT
roue Ø 125 mm pivotante sans frein pour chariot en tube 25x25mm	480041	37.60
roue Ø 125 mm pivotante avec frein pour chariot en tube 25x25mm	480042	41.80
butée NF pour chariot tube carré 25x25mm	480282	9.65
vis CHC m8x16 inox pour roue pivotante chariot Bourgeat	483619	0.82

	Code	Prix HT
Sangle élastique diam 8	480694	31.98



CENTRALE DE NETTOYAGE À PISTOLET REF:150001

	Code	Prix HT
tuyau renforcé fibre de polyester 15m	150002	113.00
pistolet anti choc basse pression à jet ajustable	150003	98.35



ASPIRATEUR COMPACT POUR PETITS FOURNILS INOX REF:710503

	Code	Prix HT
suceur à eau	402060	79.75
suceur à poussière	402432	79.55
suceur pour aspirateur à four SM5 et SM80	710508	125.00
flexible antistatique	710511	207.00
brosse ronde	710513	14.00
suceur plat	710514	8.25



ASPIRATEUR DE FOURNIL MOYEN INOX REF:710506

	Code	Prix HT
suceur pour aspirateur à four SM5 et SM80	710508	125.00



PORTE-SAC POUBELLE À PÉDALE REF:857920

	Code	Prix HT
Sangle élastique diam 8	480694	31.98

GENERAL TERMS OF SALE

ARTICLE 1 - Applying the general terms of sale – Applicability
In accordance with Article 441-6 of the Commercial Code, the present general terms of sale are the basis for business negotiations and shall systematically be sent or given to each buyer to enable him or her place an order. They shall take precedence over the conditions of purchase, except where otherwise formally accepted in writing by the seller.

ARTICLE 2 - Orders
To be valid, orders must respect the format and information required for OCR processing (procedure available to the Customer).
In case of transmission of a handwritten order and/or order that does not respect the format and information requested, the seller shall charge an administrative fee of €20.00 per order to cover special processing costs.
Unless otherwise specified, order placement entails, for the buyer, acceptance of the seller's terms and conditions of sale.

ARTICLE 3 – Order modification
Any order change or resolution requested by the purchaser can only be taken into account if it is accepted by the seller and is received in writing prior to the shipping of the products.

ARTICLE 4 - Prices
Public prices from the official Matfer Bourgeat digital catalog should prevail, the products shall be provided at the prices applicable at the time of dispatch, in euros and taking account of the VAT applicable on the date the order was placed. Any change in the rate may be reflected on the price of the products.
The seller reserves the right to modify its prices at any time subject to thirty days advance notice.

ARTICLE 5 - Delivery
5.1. Modalities
Delivery shall be made in accordance with the order and the modalities agreed upon by both the seller and buyer.
5.2. Risks
Transport-related damage
The goods shall be transported at the buyer's risk. The carrier shall be solely responsible for any damage, loss, theft or late deliveries.
During delivery, the client MUST check the state of the delivered goods, indicate any specific reservations on the carrier exculpation document and confirm them with the carrier by registered mail within forty-eight hours after receiving the goods.
If the goods are delivered directly to an end-user on behalf of the client, the client shall be responsible for receiving the goods and for expressing any possible reservations to the carrier as specified in the foregoing paragraph.
Where the client fails to comply with this complaint-lodging procedure, the seller shall not be held responsible for any damage occurring during transportation.
Incomplete deliveries
In case of complaint concerning incomplete deliveries, the delivery shall be reconstituted and the verified weight shall be deemed valid with regard to the one indicated on the waybill. Any complaint can only be taken into consideration if lodged in writing within five days after the invoicing date.

ARTICLE 6 - Acceptance
Without prejudice to the measures to take vis-à-vis the carrier, as stipulated above, complaints about obvious defects or non-conformity of the delivered products with the products ordered or dispatch note must be lodged in writing within five days after receiving the products.

ARTICLE 7 - Returns
Goods may only be returned after a formal agreement between the seller and buyer. Any product returned without this agreement shall be placed at the buyer's disposal and no credit note shall be issued in relation thereto.
The costs and risks inherent in returning the goods shall be borne by the buyer.
Any return request must be notified within 5 working days from the delivery date of the goods, at the very latest. Any return of goods will only be allowed within 1 month from the date of invoice, at the very latest.
If accepted by the seller, the goods shall only be taken back on the following conditions:
The goods must be in a perfect state, must not have been used and must be returned with all their accessories and documentation, in their original package and still covered by the stainless steel surface protective film.
The packaging and transport costs to and fro shall be borne by the client.
"On order" or "bespoke items" from Matfer Bourgeat digital catalog cannot be returned or exchanged. Except in case of error attributable to the seller, this latter shall apply a 20 % discount on the invoice amount for the goods, to cover the management and restocking costs. Any product order outside the catalogue shall be deemed firm and definite, these "non-catalogue" products shall not for any reason whatsoever be accepted if returned.

ARTICLE 8 – Reproducing and modifying the products
Pictures of the articles in the seller's catalogue, as well as the descriptions thereof, are given for information purposes only. The seller reserves the right to make any modifications it deems necessary on its products.
Special items produced in accordance with a model or drawing shall be the buyer's responsibility as regards the applicable patent and copyright scheme. Returned special items shall not be accepted.

ARTICLE 9 – Guarantee
9.1. Range
The seller only guarantees the goods on the normal utilisation conditions and for a period of one year as from the invoicing date.
In case of repair during the guarantee period, spare parts shall be provided free of charge by the seller whereas the cost of labour shall be borne by the client.
The client shall equally bear the costs of dispatching and returning the materials and spare parts.
Essential spare parts are available for a 10-year period after our products are discontinued.
In compliance with European directives 2012/19/EU and 2011/65/EU on waste electrical and electronic equipment (WEEE) and Article L541-10-6 of the French Environmental Code regarding furniture waste (in French "DEA" or "déchets d'équipement d'ameublement") The vendor is listed on the ADEME (Agence de l'Environnement et de la Maîtrise de l'Energie) producers' register. Insofar as some of our equipment falls within the purview of Article R543-172 to 175 (WEEE) or R543-240 to 242 (DEA) of the French Environmental Code, our company is committed, via a collection system managed by an environmental body, to organising and financing the collection and sorting of business-related WEEE which we have commercialised as of 13/08/2005 and of our business-related furniture waste. We commit to the same whenever equivalent equipment or equipment performing the same function is replaced. The buyer commits to passing on these terms to anyone else who later buys the electric and electronic equipment (EEE) or furniture equipment (EA) and to communicating all necessary information to the environmental body. At the end of the EEE or furniture equipment's life cycle, the buyer and/or end user commit to making collection requests to our environmental body via the website www.e-dechet.com or on +33 (0)1 30 57 79 14. Please provide information required to locate the WEEE or DEA. Depending on circumstances, such waste will be voluntarily brought to a collection point or collected by the environmental body at the end user's premises. The cost of collection for items totalling no more than 500 kg will be borne by the end user. This environmental body guarantees that removal and treatment service for WEEE and DEA in French Overseas Territories and French Overseas Local Authorities will be identical to those offered in mainland France. As soon as equipment is removed or voluntarily brought to a collection point, the environmental body will take full responsibility for EEE or furniture equipment at the end of its life cycle.
9.2. Exclusions
The guarantee shall not apply to obvious defects.
Also excluded from the guarantee are faults and defects resulting from natural wear or from an external accident, or even from a modification of the product not planned for or specified by the seller.

ARTICLE 10 - Invoicing
An invoice shall be issued by the seller for each delivery.

ARTICLE 11 – Payment
11.1. Modalities
In accordance with law 2008-776 of 4 August 2008, the seller's invoices are payable after thirty days, at the end of the month.
Any product dispatched from the 1st to the 30th or 31st of each month shall take on the value of the said month.
In case of late payment, lateness penalties shall be payable the day after the payment date indicated on the invoice. The interest rate used to calculate these penalties, under the terms of Article L.441-6 of the Commercial Code, shall be equal to the interest rate applied by the European Central Bank for its most recent refinancing operation increased by a number of percentage points. These penalties shall be automatically payable.
In addition to late penalties, any late payment shall automatically lead to the debtor being required to pay a fixed sum of €40 for collection costs under Articles 441-6 and D. 441-5 of the Commercial Code. Additional compensation may be claimed on evidence should recovery costs exceed the amount provided for.
The seller reserves the right to modify the payment deadlines granted to its clients. At the end of these deadlines, the deliveries shall be paid for in advance through bank transfer.
11.2. Demand for guarantee or payment
Any deterioration in the buyer's credit may result in a demand for guarantees, especially cash payment or payment through draft payable at sight, before the execution of incoming orders.

ARTICLE 12 - Risks
The buyer shall bear the risks, even in case of carriage paid sale, upon dispatch of the goods from the seller's warehouses.
Therefore, the goods shall travel at the buyer's risk; in case of damage, loss or incomplete delivery, the buyer shall lodge all complaints or file claims with the carriers responsible as stipulated above.

ARTICLE 13 - Reservation concerning ownership
In accordance with Articles 2367 to 2372 of the Civil Code, the goods shall remain the seller's property until they are paid for in full.

ARTICLE 14 - Jurisdictional venue – Dispute
In the absence of an amicable settlement of a dispute, the jurisdictional venue for any dispute arising in connection with the composition or execution of the order shall be the Court of Bobigny (Seine Saint-Denis-France), unless otherwise required by the seller. This clause shall apply even in the event of summary judgement, incidental claim, multiple defendants or warrantee proceedings, regardless of the mode and modalities of payment; no jurisdictional venue clause on the buyers' documents may hamper the application of the present clause.

ARTICLE 15 - Extended Producer Responsibility
As producer and marketer of electrical and electronic equipment, professional furnishing elements, graphic papers, packaging, specific diffuse waste items and in accordance with article L541-10-2 of Environment code MATFER, IN SITU and BOURGEAT are subjected to the extended responsibility of the producer.
In order to provide and contribute to the management of the waste resulting from their activities, MATFER, IN SITU and BOURGEAT have chosen: ECOLOGIC to carry out the whole of the operations of collection, depollution and valorization of the DEEE and DEA; CITEO for the graphic papers and Packaging, and ECO-DDS for the Specific Diffuse Waste, eco-organism approved by the State, in accordance with the regulatory requirements.
By their membership in eco-organizations, the companies MATFER, IN SITU and BOURGEAT participate in the collective effort and in the statistics of collection and treatment of waste in France, which for the State Member is responsible to the European Union. Moreover, MATFER, IN SITU and BOURGEAT collect from their customers an ecocontribution and transfer to its eco-organization for each of the channels.
You will find below the list of the unique identifiers for each of the EPR channels related to our activities:
MATFER EPR sector for Waste Electrical and Electronic Equipment (WEEE): FR002909O5AAYN - MATFER EPR sector for specific diffuse waste: FR002909_07OGEO - MATFER EPR sector for graphic paper: FR002909_03WGPG - MATFER EPR sector for packaging : FR002909_01GCYT - IN SITU EPR sector for graphic papers : FR010538_03AMQS - IN SITU EPR sector for Waste Electrical and Electronic Equipment (WEEE): FR010538_05A9CR - BOURGEAT EPR channel for Waste Electrical and Electronic Equipment (WEEE): FR000133_05UQY9 - BOURGEAT EPR channel for Waste Furniture Items (WFE) : FR000133_10DBK5
BOURGEAT EPR sector for graphic papers : FR000133_03ZEAM
For the end of life management of EEE and EA professional kitchen equipment, we recommend using the free services provided by ECOLOGIC via the supports developed for this purpose:
- www.e-dechet.com (tel: 01 76 52 00 00) for collection from the holder/end user (details on eligibility on the site).
- The « Dépose app (downloadable on smartphone or tablet) to deposit at an Ecologic recycling partner.
In the event that you decide to take responsibility for the end of life management of the equipment, we recommend consulting the legal obligations incumbent on the holder, Article L541-2 of the Environmental Code.

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digital.matferbourgeat.com
www.matferbourgeat.com

Public prices from the official Matfer Bourgeat digital catalog should prevail, the products shall be provided at the prices applicable at the time of dispatch, in euros and taking account of the VAT applicable on the date the order was placed.

Catalogue avec prix
Code : 009016

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