



MATFER BOURGEAT



EUROCHEF
AUSTRALIA

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NSW 2020
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FOR DETAILS OF YOUR NEAREST SUPPLIER PLEASE CONTACT US

**FOR DETAILS OF OTHER EUROCHEF OUTLETS AND OUR PRO-
JECTS DIVISION PLEASE SEE PAGE 195**

The products in this catalogue are held as stock, manufactured by the Matfer Bourgeat Group, Demarle & Tiger.

Matfer and Bourgeat have headquarters in Paris with Factories in Normandy and Lyon, Demarle in Northern France & Tiger in South Korea.

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

NEW PRODUCTS



BUILT IN INDUCTION 1KW
PG#9



BENT SPATULA EXOGLASS
PG#69



CERAMIC COATED FRYPANS
PG#25



BOWL STAND
PG#23



BOURGEAT FRYPANS
PG#26,27



INSECT KILLER
PG#54



'GLUEBOARD' INSECT KILLER
PG#54

NEW PRODUCTS



'SATINE' BUFFET SYSTEM
PG#57,58



MEASURE JUG
PG#83



CAKE/BREAD PANS
PG#139

NEW PRODUCTS



STACKING JUGS AND LIDS
PG#63

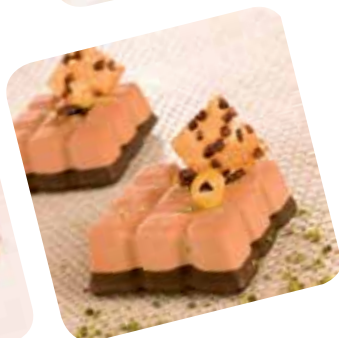


CHOCOLATE MOULDS
PG#117+

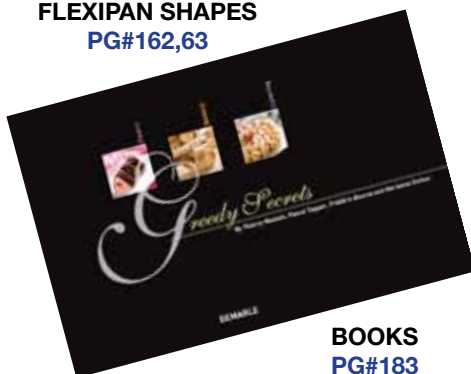
NEW PRODUCTS



TEXTURED SHEETS
PG#124



FLEXIPAN SHAPES
PG#162,63



BOOKS
PG#183

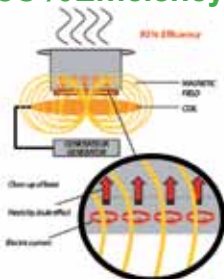
INDUCTION COOKING



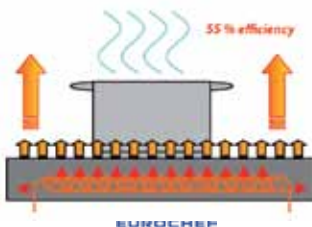
ADVANTAGES OF INDUCTION

- Immediate Control as it only supplies heating power when a pan is present
- Energy Consumption is reduced
- Only the pot heats up so tops are easy to keep clean
- Changes in heat level are immediate as with gas.

Induction 95% Efficiency



Electric 55% Efficiency



Gas 50% Efficiency



INDUCTION

MATFER INDUCTION COOKTOP 3KW

Powerful and compact. 10 Level settings for precise control of power. Ceramic glass surface 6mm thick. Removable air filter. Stainless Steel body. 230 volts - 50Hz. Can use pans from ø140 to ø320mm in diameter. New Waterproof panel with soft touch controls

CODE	LxW	H
240312	385 x 420	90



MATFER INDUCTION COOKTOP 2.5KW

Ultra Slim for buffets, bakeries etc
4mm vitro ceramic top for pans ø140 to 280mm

CODE	LxW	H
240305	320 x 430	50



MATFER WOK INDUCTION 2.5KW

Power 2.5Kw with booster 3.2Kw. Stainless Steel body. Vitroceramic glass top, 6mm thick. 10 Levels of power. Removable air filter. New Waterproof Panel with soft touch controls.

Use with Bourgeat Wok - Code 686735 on Pge# 21

CODE	LxW	H
240320	380 x 540	140



INDUCTION

ANOTHER ADVANTAGE...

All the units are protected from overheating.

This is done in two ways, if the electronics overheat due to poor ventilation, or if the pan overheats for over a minute, the unit will protect itself.

All units have variable power settings from 50°C to 230°C

TABLE TOP INDUCTION COOKER 2.5KW



CODE	LxW	H
800101	PLATE 273 x 273	4
	UNIT 328 x 422	100

TABLE TOP INDUCTION COOKER 3.5KW



CODE	LxW	H
800103	PLATE 300 x 300	6
	UNIT 385 x 520	178

INDUCTION

IMPORTANT NOTE...

When using induction ventilation vital, it is important to:

- Ensure that the air intake and air exhaust are kept free from obstruction.
- Follow the installation/use instruction provided or call us for assistance.
- For built in units, it is strongly recommended that the intake is separated from the exhaust using a divider. Please call for advice.

BUILT IN INDUCTION COOKTOP

CODE	KW	LxW	H
800110	1KW	385 x 360	100
800104	2.5KW	385 x 360	100
800106	2KW	385 x 360	100



TABLE TOP INDUCTION WOK UNIT

Use with Bourgeat Wok - Code 686735 on Pge# 21

CODE	KW	LxW	H
800102	2.5KW	385 x 480	150
800107	3.5KW	385 x 520	223



INDUCTION

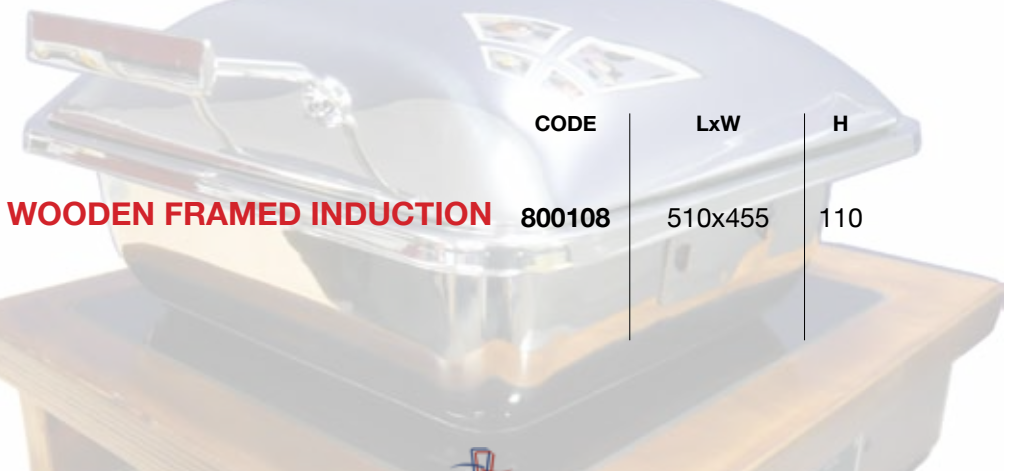
WOODEN FRAME



2KW Induction Power

**MADE
IN
AUSTRALIA**

This unit is designed and assembled in Australia. It suits the tiger induction chafing dishes removing the need for permanent installations. (please note that if the unit is used for cooking it is possible to damage the timber surrounds)



WOODEN FRAMED INDUCTION

CODE	LxW	H
800108	510x455	110

TIGER

SMART

INDUCTION CHAFING DISH

Smarts **multi layer compensation bottom** is suitable for all heating methods including **Induction, Liquid Fuel & Electric heaters.**

It's **state of the art hinge mechanism** guarantees stable and durable opening and closing. Smart is the first chafing dish ever introduced with a **Glass Lid**, which helps customers to choose food without opening the lid. The hinge mechanism has a life of 50000 openings, all parts are replaceable



**sold with a s/s insert
spoon rest and stand not included**

CODE	Ltr	ø	H
015303	4.5	370	150
015301	6.5	420	200



STAND TO SUIT

011260	To suit	4.5L
011259	To suit	6.5L



DETACHABLE SPOON HOLDER

011268





CHAFING DISH SQUARE W/GLASS LID

CODE	LxW	Ltr	H
015601	400x445	5.5	194

spoon rest and stand are options



STAND TO SUIT

011261	415x348		145
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SPOON REST FOR 015601

011269



RECTANGLE INSERT PORCELAIN GN2/3

011209	354x325	5	68
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RECTANGLE INSERT PORCELAIN GN1/3

011208	176x325	2.5	68
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RECTANGLE INSERT S/STEEL GN2/3

742006	355x327	5.5	68
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INSERTS FOR CHAFING DISHES PORCELAIN

CODE	ø	Ltr	H
011214	330	4.5	70
011204	390	6.5	70
<i>DIVIDED</i>			
011215	330	4.5	70
011205	390	6.5	70



INSERTS FOR CHAFING DISHES S/STEEL

011202	330	4.5	65
011201	390	6.5	65
<i>DIVIDED</i>			
011221	390	6.5	65

NOW SHIPPED AS TWO HALVES



SPRING ELECTRIC HEATER

011731	To suit both units
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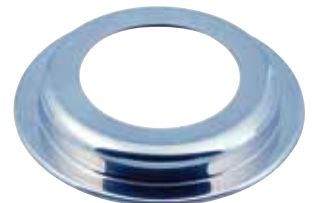
SOUP TUREEN S/STEEL

011500	240	5LTR
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ADAPTING RING FOR SOUP TUREEN

011238	330	To suit
011228	390	To suit



NON STOCK 6-8 WEEK DELIVERY
STANDS ARE POLISHED S/S AND REVERSIBLE



CODE	Ø	H
BUFFET DISPLAY SMALL		
019918	130/195	170
BUFFET DISPLAY MEDIUM		
019919	140/215	230
BUFFET DISPLAY LARGE		
019920	180/285	300
MINI CHAFING DISH W/PORCELAIN INSERT		
012920	225X205	310
<i>IDEAL FOR SAUCES</i>		
SPARE INSERT PORCELAIN		
011216		

INSULATED POTS

VACUUM POTS BY TIGER:

Vacuum insulated.
Material is all Stainless Steel 18/10.
180°C opening lid
Rubber seal lid

CODE	Capacity	H
VACUUM THERMO POT 400ml		
010620	400ml	170
VACUUM THERMO POT 700ml		
010720	700ml	180
VACUUM THERMO POT 1000ml		
010820	1000ml	190
VACUUM THERMO POT 1500ml		
010920	1500ml	200





CODE	Ø	H	Kgs
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FRUIT DISPENSER S/STEEL

018510	330	620	
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LxW

HI LINE JUICE DISPENSER 7 Litre

018912	344x202	560	5
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LxW

HI LINE CEREAL DISPENSER

018913	200X230	550	3.7
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COLD DISPLAY

A Practical and elegant way to keep food cool on your buffet



CODE	LXW	H
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COLD DISPLAY S/S. POLYCARBONATE

018920	648X400	280
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YOGURT TOP

011512	480X287	10
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ICE PACK

011511	255X200	30
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MODERN SERVICE TROLLEY

CODE	LxW	H	Kgs
020711	900x500	840	40



PALACE SERVICE TROLLEY

020752	880x500	840	40
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PALACE SERVICE TROLLEY W/CUPBOARDS

020755	880x500	840	60
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(THIS UNIT INDENT ONLY)

MIX & MATCH BASE TROLLEYS WITH DIFFERENT ASSEMBLYS

CODE	LxW	H
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CROWN CAKE ASSEMBLY

020057	880x500	524
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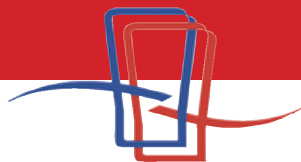
CROWNE FLAMBE ASSEMBLY W/ ONE BURNER

020058	875x495	180
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HYGIENE APPROVED



BOURGEAT



1. Stainless Steel Body compatible with all heat sources

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

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

4. Reinforced pouring rim

5. Watertight unbreakable welded handle

6. 'Stay Cool' tube handle to help prevent heat diffusing to the handle area

7. NF and NSF certification for compliance with hygiene standards

EXCELLENCE RANGE

Stainless Steel

WOK

CODE	ø	Ltr	H
686730	300	4	100
686735	350	5	100



SAUTE PAN

696020	200	2	65
696024	240	3.6	80
696028	280	5.5	90



SAUCE PAN

691012	120	0.6	60
691014	140	1	70
691016	160	1.6	80
691018	180	2.2	90
691020	200	3.1	100
691024	240	5.4	120
691028	280	8.6	140



SAUTE PAN FLAIRED

686520	200	1.8	70
686524	240	3	80



EXCELLENCE RANGE

Stainless Steel



CODE	Ø	Ltr	H
SAUTEUSE PAN			
697028	280	5.5	90
697032	320	8	105
697036	360	12	120
697040	400	16	130
697045	450	23	150
697050	500	32	165



LOW CASSEROLE			
693024	240	5.4	120
693028	280	8.6	140
693032	320	12.8	160
693036	360	18.3	180
693040	400	25	200
693045	450	36	225



CASSEROLE			
690024	240	7	160
690028	280	11	185
690032	320	17	215
690036	360	24	240
690040	400	34	270
690045	450	47	300



STOCK POT			
694024	240	10.8	240
694028	280	17.2	280
694032	320	25	320
694036	360	36	360
694040	400	50	400
694045	450	72	450
694050	500	98	500

TAP AVAILABLE ON REQUEST

Our 45 & 50 cm Ø pots are not fitted with a magnetic base but with a very thick ground aluminium diffuser base for use with all heat sources except induction

EXCELLENCE RANGE

Stainless Steel

STEAM PAN

CODE	ø	Ltr	H
698024	240	5.5	120
698028	280	8.6	140



LID

692014	140
692016	160
692018	180
692020	200
692024	240
692028	280
692032	320
692036	360
692040	400
692045	450
692050	500



FISH POACHER

017202	600 x 165	120
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WHIPPING BOWLS 1/2 SPHERE

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



WHIPPING BOWLS STAND

703200	S/S
703019	Elastomer



ALUMINIUM RANGE



CODE	Ø	Ltr	H
SAUCE PAN			
520016	160	1.2	85
520020	200	3.3	105
520024	240	5.4	120



CASSEROLE			
517028	280	11	185
517032	320	17	215
517036	360	24	240
517040	400	34	270
517045	450	47	300
517050	500	64	330



STOCK POT			
527032	320	25	320
527036	360	36	360
527040	400	50	400
527045	450	72	450



LIDS			
521016	160		
521020	200		
521024	240		
521028	280		
521032	320		
521036	360		
521040	400		
521045	450		
521050	500		



BOURGEAT

Ceramic Non Stick

Unique at the moment these Non Stick pans use a ceramic coating to provide an excellent non stick coating which is harder than traditional coatings and can withstand higher temperatures PTFE and PFOA Free

FRYPANS

CODE	Ø	H
675220	200	40
675224	240	40
675228	280	45
675232	320	55



CREPE PANS

676125	250	20
676128	280	20

“HP” High Performance Frypans

Heavy duty Aluminium body, with ceramic undercoat reinforced with titanium. Non stick coating fused within the body.

Traditional cast iron handles, suitable for all cooking methods excluding Induction

CODE	Ø	H
669020	200	40
669024	240	40
669028	280	45
669032	320	55
669036	360	55



Induction Aluminium Frypan

Extra thick body with 4 layers of Non Stick coating, Cast Stainless Steel Handle. Aluminium base covered in magnetic Stainless Steel. Suitable for all cooking methods including Induction.

CODE	Ø	H
668524	240	50
668528	280	50
668532	320	50



Epoxy Coated Steel 150°C



Aluminium Non Stick Frypans

Professional heavy duty pans with 4 layers of multi coat non stick coating. While some Non stick coatings can be harmful to health all Bourgeat Non stick coatings are PFOA free

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

Handles are attached by 3 rivets and are Stainless Steel.



	CODE	ø	H	Thickness
BLINIS PAN				
	665612	120	20	3
CREPE PAN				
	666125	250	20	5
	666128	280	20	5

FRYPANS

CODE	ø	H	Thickness
FRYPAN			
665116	160	35	3
665120	200	40	4
665122	220	40	4
665124	240	40	4
665126	260	45	4
665128	280	45	4
665132	320	50	4
665136	360	50	5
665140	400	55	5



SAUTEUSE PAN

668220	200	60	4
668224	240	65	4
668228	280	75	4
668232	320	85	5



OVAL FRYPAN

667136	360	50	5
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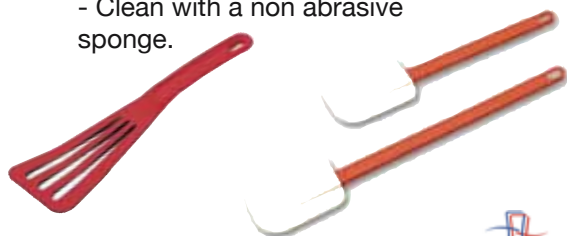
PAELLA PAN

664536	360	50	5
664540	400	50	5
664550	500	60	6



To Extend the life of your pans:

- Use MATFER composite utensils
- Avoid stainless steel utensils
- Do Not overheat pans
- Clean with a non abrasive sponge.





Black Steel

These 2-3mm thick steel pans can be used on any heat source including Induction. They are heavy duty quality pans with Iron handles.



CODE	ø	H	Thickness
BLINIS PAN			
062040	120	20	2.5



CREPE PAN			
062031	180	20	2
062032	200	20	2
062033	220	20	2
062034	240	20	2



FRYPAN			
062001	220	40	2-3
062002	240	40	2-3
062003	260	45	2-3
062004	280	45	2-3
062005	300	45	2-3
062006	320	50	2-3
062007	360	50	2-3
062008	400	55	2-3



OVAL PAN			
062020	360x260	50	2-3



PAELLA PAN			
062051	360	50	3



BOURGEAT

Copper

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

CODE	ø	Ltr	H
FRYPAN			
369024	240		50
369028	280		55



SAUTE PAN			
372016	160	1	50
372020	200	1.9	60
372024	240	3.1	70
372028	280	4.9	80



CURVED SAUTE PAN			
373016	160	0.9	60
373020	200	1.8	70
373024	240	3	80
373028	280	4.7	90



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



COPPER



OVAL FRYPAN

CODE	Ø	Ltr	H
370036	360		30



SAUTEUSE PAN

374024	240	3.1	70
374028	280	4.9	80



CASSEROLE

367020	200	3.3	105
367024	240	5.4	120
367028	280	8	130



LID

365020	200		
365024	240		
365028	280		



COPPER CLEANER

720311	150ML		
720312	1000ML		

POTS & PANS

Copper

Stainless Steel clad copper line with Brass handles

Body 1.6 to 2mm thick, ideal for table service

CODE	ø	Ltr	H
SMALL SAUCEPAN			
351009	90	0.28	45

SMALL SAUCEPAN LID

351209	90		
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SAUCEPAN

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



SAUTE PAN

034010	200	1.8	60
034011	240	3	70



FRYPAN

034015	220		35
034016	260		40



OVAL FRYPAN

034018	300		40
034019	350		45



COPPER



CODE	Ø	Ltr	H
SUGAR PAN			
305016	160	1.8	90
305020	200	3.4	110



ROUND DISH			
034040	220		35



FLAMBER PAN			
032140	80	0.2	L260



ZABAGLIONE BOWL			
032130	160	1.4	



JAM PAN			
303036	380	9.5	130
304042	400	15.8	180



EGG WHITE BOWL			
032108	260	4.5	130
032110	300	7	150
032112	350	11.2	180



The EN631 GN Dimensions



A complete line of full or perforated trays and lids which are compliant with the standard **EN631** and compatible with all equipment as per standard **EN631.2** (ovens, carts, etc)

TOP FEATURES

- Reinforced corners and edges resists buckling
- Optimal weight and thickness
- Suitable for cooking and freezing
- Corners ensure easy handling with trolleys and in ovens
- Easy to clean
- Better handling of food due to minimum contact
- Edges have good aspect when used in self serve systems.

SOLUBLE LABELS



HACCP Identification labels are water soluble. Sold in a simple dispenser pack they can be used to trace food product from preparation to service then simply washed off in water

CODE	LxW	H
257140	76x50	250 Labels

GASTRONORM EN631.1

		CODE	Ltr	H
	GN 1/9 108x176	747006	0.6	65
		747010	0.8	100
	GN 1/6 176x162	746006	1	65
		746010	1.7	100
		746015	2.2	150
		716020	3	200
	GN 1/4 265x162	745004	1.1	40
		745006	1.7	65
		745010	2.5	100
		745015	4	150
		745020	5.2	200
	GN 1/3 325x176	744005	2.1	55
		744006	2.5	65
		744010	3.7	100
		744015	5.7	150
		744020	7.5	200
	GN 1/2 325x265	743002	1.2	20
		743004	2.5	40
		743005	3.3	55
		743006	4	65
		743010	6.2	100
		743015	9	150
		743020	12	200

GASTRONORM EN631.1

GN 2/3 354x325

CODE	Ltr	H
742004	3.5	40
742006	5.5	65
742010	8.7	100
742015	13	150
742020	16.7	200



GN 1/1 530x325

741002	3	20
741004	5.8	40
741005	8	55
741006	9	65
741010	13.5	100
741015	20	150
741020	28	200



GN 2/1 650x530

740002	6.5	20
740004	12	40
740006	19	65
740010	29	100
740015	43	150
740020	58	200



PERFORATED

GN 1/2 325x265

743406	4	65
743410	6.2	100
743415	9	150



PERFORATED

GN 1/1 530x325

741404	5.8	40
741405	8	55
741406	9	65
741410	13.5	100
741415	20	150
741420	28	200

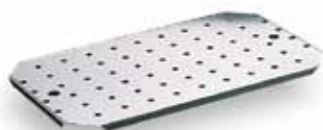




	CODE	Ltr	H
PERFORATED			
GN 2/1	740405	16.5	55
650x530	740406	19	65
	740410	29	100



CONTAINER GRIP	
749800	L190



DRAIN PLATE		
750001	1/1	Ø 0.8
750012	1/2	Ø 0.8



GN LID NO HANDLE	
747700	2/1
747701	1/1
747712	1/2
747713	1/3
747714	1/4



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



GN SPILLPROOF LID W/SILICON SEAL	
748700	2/1
748701	1/1
748712	1/2

GN STORAGE CONTAINERS

Transparent food quality polypropylene containers 2.5mm thick & Graduated. Designed and made by Bourgeat in France.
Can be used in cold rooms and microwaves, temperatures range from -20°C to 100°C.

Designed to stack within each other for minimal storage

Air tight lids are included with each container

FLEXIBLE RANGE

	CODE	Ltr	H
GN 1/6	255310	1	60
176x162	255315	1.5	85
	255320	2	110



RIGID RANGE

GN 1/6	257315	1.5	100
176x162	257320	2	150



GN 1/3	257335	3.5	100
325x176	257350	5	150



GN 1/2	257360	6	100
325x325	257375	7.5	150



GN 2/3	257380	8	100
354x325	257312	12	150



GN 1/1	551024	18	150
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DISTRIBUTION & HANDLING

DISTRIBUTION ET LA MANUTENTION



BOURGEAT SATELLITE



Complete and ergonomic control panel with permanent display of temperature data on front



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



° Ergonomic built in handles



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



° Hygrometric regulation option to prevent preparations from drying out

BANQUETING TROLLEY

“ Satellite GN6” GN 1/1



CODE	LxW	H	Model
850206			No Humidity
850306	520x790	745	With Humidity

Capacity	• 6 GN 1/1 H65
Space between shelves	• 71mm
Net Weight	• 40kgs
Interior Dim.	• 330x570xH455

“Satellite GN10” GN 1/1



850210			No Humidity
850310	545x815	1085	With Humidity

Capacity	10 GN 1/1 H65
Space between shelves	71MM
Net Weight	55KGS
Interior Dim.	330X575xH750

‘Satellite GN17” GN 1/1



850317	545x815	1580	With Humidity
850217			No Humidity

Capacity	• 17 GN 1/1 H65
Space between shelves	• 71MM
Net Weight	• 90KGS
Interior Dim.	• 330X575xH1245

BANQUETING TROLLEY

“ Satellite GN20” GN 2/1

CODE	LxW	H	Model
850220	750x930	1115	No Humidity
850320			With Humidity

Capacity	<ul style="list-style-type: none"> • 20 GN 1/1 H65 or • 10 GN 2/1 H65
Space between shelves	<ul style="list-style-type: none"> • 71mm
Net Weight	<ul style="list-style-type: none"> • 80kgs
Interior Dim.	<ul style="list-style-type: none"> • 535x690xH750



“ Satellite GN40” GN 2/1

850240	750x930	1845	No Humidity
850340			With Humidity

Capacity	<ul style="list-style-type: none"> • 40 GN 1/1 H65 or • 20 GN 2/1 H65
Space between shelves	<ul style="list-style-type: none"> • 71mm
Net Weight	<ul style="list-style-type: none"> • 115kgs
Interior Dim.	<ul style="list-style-type: none"> • 535x690xH1460



Satellite trolleys by Bourgeat are available with or without the humidity

The GN 40 and the GN 17 are available with glass doors ex Factory

NAV'THERM

An innovative system for the hot and cold transfer of food.

Both sections of the transfer trolley can be kept cool, the top section provides for the reheating and holding automatically



The tactile controls are intuitive to use. The docking station has three programmable service times



Rounded internal corners for easy and quick jet cleaning
optional basket types



The docking station locks onto the trolley



Optimal size and weight
Practical handles quick opening and closing doors
pivoting wheels with brakes



Two trolleys offer 4+8 or 6+6 levels to suit your needs
can provide 10 to more than 60 meals

CODE	DIM	H
------	-----	---

NAVATHERM DOCKING STATION

880001	557x591	1512
--------	---------	------

Voltage	• 230/240V sgl phase 50Hz
Power	• 4.6Kw
Amperage	• 20Amps



NAVATHERM TROLLEY 4/8

881600	698x686	1485
--------	---------	------

Capacity Top Unit	• 4 GN 1/1 H65
Capacity Lower Unit	• 8 GN 1/1 H65
Space between shelves	• 71mm
Net Weight	• 100kgs
Interior Dim Upper	• 438x540 H321
Interior Dim Lower	• 438x540 H687

Lower basket is suitable for trays



NAVATHERM TROLLEY 6/6

881700	698x686	1485
--------	---------	------

Capacity Top Unit	• 6 GN 1/1 H65
Capacity Lower Unit	• 6 GN 1/1 H65
Space between shelves	• 71mm
Net Weight	• 100kgs
Interior Dim Upper	• 438x540 H508
Interior Dim Lower	• 438x540 H508

Lower basket is suitable for trays



TRANSTHERM



Permanent display and data security on front 2 RET cycles and 1 MET
Timer with alarm for manual controlling or automatic control using the food probe
Humidification



The trace module allows data to be collected during the reheat and holding stages of the process. The data can be downloaded to a USB



Radiated angles and smooth or pressed walls for easy cleaning
NF food hygiene certified



Removable handle for quick and safe removal of hot trolleys



CODE	LxW	H	Max Load
891210	795x720	1430	40KG
TROLLEY			
894110	587x470	1254	10x1/1x65

Capacity	• 10 GN 1/1 H65
Space between shelves	• 75mm
Net Weight	• 80kgs
Voltage	• 400V 3 Phase
Power	• 8.7KW
Amperage	• 12.5A



OVEN			
891215	795x720	1835	60KG
TROLLEY			
894115	587x470	1629	15x1/1x65

Capacity	• 15 GN 1/1 H65
Space between shelves	• 75mm
Net Weight	• 95kgs
Voltage	• 400V 3 Phase
Power	• 13.5KW
Amperage	• 19.5A



OVEN			
891220	795x1045	1430	75KG
TROLLEY			
894120	587x730	1254	10x2/1x65

Capacity	• 10 GN 2/1 H65
Space between shelves	• 75mm
Net Weight	• 105kgs
Voltage	• 400V 3 Phase
Power	• 17.1KW
Amperage	• 25A





CODE	LxW	H	Max Load
GN5 OVEN WITH LEGS			
892205	682x720	845	20
Capacity			• 5 GN 1/1 H65
Space between shelves			• 75mm
Net Weight			• 28kgs
Voltage			• 230V 1 Phase
Power			• 2.2KW
Amperage			• 9.5A



GN10 OVEN WITH LEGS			
892210	682x720	1430	40
GN10 OVEN WITH WHEELS			
893210	682x720	1430	40
Capacity			• 10 GN 1/1 H65
Space between shelves			• 75mm
Net Weight			• 80kgs
Voltage			• 400V 3 Phase
Power			• 8.7KW
Amperage			• 12.5A



GN15 OVEN WITH LEGS			
892215	682x720	1835	60
GN15 OVEN WITH WHEELS			
893215	682x720	1835	60
Capacity			• 15 GN 1/1 H65
Space between shelves			• 75mm
Net Weight			• 95kgs
Voltage			• 400V 3 Phase
Power			• 13.5KW
Amperage			• 19.5A

895105 FOOT ASSEMBLY

Low foot assembly for GN5
code number 892205
LxWxH
590x627x175



895205 FOOT ASSEMBLY

High foot assembly for GN5
code number 892205
LxWxH
590x627x1025



899000 TRACE MODULE

The trace module allows data to be collected during the reheat and holding stages of the process. The data can be downloaded to a USB device. The internal card storage can hold 260 hours of data.



898000 PROBE

The Probe Option permits automatic reheating to the correct temperature. The oven then changes to a correct hold temperature with or without humidification.



826004 EUTECTIC BLOCK

Retains chill down to -12°C



895010 SUPPORT PLATE

When using GN pans less than full size





MOBILE BAIN-MARIE

Designed and manufactured by Bourgeat. Stainless Steel construction throughout, insulated with 30mm of mineral wool.

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

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

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

Coiled connection lead is 2m.

Max load varies between each unit from 60-150kg.

TOP FEATURES

Safety thermostat for each individual tank and cupboard

Great manoeuvrability

Easy to clean

SINGLE TANK BAIN-MARIE GN 2/1

Net Weight - 40kg

Max Load - 60kg

Voltage - 230V Power - 1300W

Tank for 1 x 2/1 **or** 2 x 1/1 H200mm



CODE	LxW	H
872002	900 x 690	900

MOBILE BAIN-MARIE

SINGLE

Net Weight - 55kg, Max Load - 90kg

Voltage - 230V, Power - 2100W

Tank for 1 x 2/1 + 1 x 1/1 **or** 3 x 1/1 H200mm

CODE	LxW	H
872003	1280 x 690	900



SEPARATE TANK BAIN-MARIE 2 GN 1/1

Net Weight - 45kg, Max Load - 60kg

Voltage - 230V, Power - 1400W

Tank for 2 x 1/1 H200

CODE	LxW	H
872012	900 x 690	900



SEPARATE TANK BAIN-MARIE 3 GN 1/1

Net Weight - 60kg, Max Load - 90kg

Voltage - 230V, Power - 2100W

Tank for 3 x 1/1 H200

CODE	LxW	H
872013	1280 x 690	900



TROLLEYS

All Stainless Steel

Trays and work surfaces equipped with sound proof plates

All trolleys are fitted with ø125mm composite wheels, 2 with brakes

Max 50kg per shelf



SERVING TROLLEY 2 SHELVES

Flat pack

CODE	LxWxH	Space Between	Max Load Per shelf
778056	880x580x960	590	50



SERVING TROLLEY 3 SHELVES

Flat pack

778456	880x580x960	280	50
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SERVING TROLLEY 2 SHELVES

FULLY Welded

778106	940x600x960	590	50
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SERVING TROLLEY 3 SHELVES

FULLY Welded

778506	940x600x960	280	50
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TROLLEYS EN 631.1

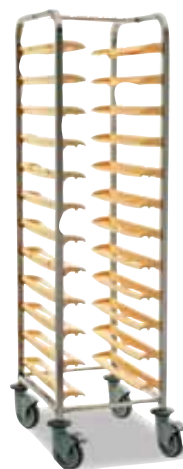
TROLLEY COVERS AVAILABLE

	CODE	LxW	H
GN 1/1 RACKING TROLLEY			
15 Shelves	775915	460x630	1700
20 Shelves	775920	460x630	1700
GN 2/1 RACKING TROLLEY			
15 Shelves	774915	660x750	1700
20 Shelves	774920	660x750	1700
60 X 40 RACKING TROLLEY			
15 Shelves	773915	540x700	1700
20 Shelves	773920	540x700	1700
TRAY TROLLEY 12 LEVEL			
	781006	510X620	1700

These trolleys can support trays with a maximum length of 530mm
a maximum width of 370mm
Standard tray sizes are 460x360 and 480x 370
1/1 GN530x325 and
fast food trays 350x270 (2 x 12 = 24)

SELF LEVELLING TROLLEY For Trays

777906	828x561	969
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Can support 100-120 Standard trays 460x360, 480x370 or 1/1 GN



BOURGEAT

HOT CUPBOARDS

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

HOT CUPBOARD 60 PLATES



CODE	LxW	H	Max Load
799006	395x410	850	50kg

Capacity	60 Plates ø330
Net Weight	27kg
Voltage	230 V
Power	800 W

HOT CUPBOARD 120 PLATES



799012	790x410	850	100kg
--------	---------	-----	-------

Capacity	120 Plates ø330
Net Weight	50kg
Voltage	230 V
Power	1600 W

HYGIENE

HAND BASINS

Stainless Steel Design
Delivered with trap, easy to clean
WELS approved parts

In most states it is necessary to use a safety water tempering valve
This may be supplied by your installer However we do offer a unit made in
Australia and guaranteed by the manufacturer NEFA

WASH HAND BASIN 5 LITRE Leg Operated

CODE	LxW	H	BASIN Ø
850400	340x365	530	275

NEFA TEMPERING VALVE

850402	15MM Male	TTV15C
--------	--------------	--------



MOBILE HAND BASINS

CODE	L	H
------	---	---

MANUAL WITH FOOT PUMP

848000	483X422	1243
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ELECTRIC PUMP FOOT CONTROL (THIS UNIT INDENT ONLY)

848010	483X422	1243
--------	---------	------





CODE	LxW	H
KNIFE DECONTAMINATION		
855606	585X120	735
855616	585X120	735

FOR MORE INFO ON CUPBOARDS SEE PAGE 97

INSECT KILLERS

Stainless Steel Body with removable insect tray
The units can be Wall mounted, Hung, or Free Standing



730109	360X140	260 Coverage 40M2 2x8Watt
730110	360x140	260 Coverage 80M2 2x15 Watt



730111	660X140	260 Coverage 240M2 2x40 Watt Indent at this time
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GLUE BOARD INSECT KILLERS



730116	470X90	285 Coverage 50M2
730114		PACK 6

PLATE DISPENSERS

SELF LEVELLING PLATE WARMER

Double Stack

CODE	LxW	H
777306	990x500	990
Capacity	130 Plates ø200-310	
Net Weight	55kg	
Voltage	230 V	
Power	1400 W	



SELF LEVELLING PLATE WARMER

Single Stack

777104	647x500	80
Capacity	65 Plates ø200-310mm	
Net Weight	35kg	
Voltage	230 V	
Power	1400 W	



SELF LEVELLING SINGLE TUBES

Designed to sit into Benchtops

Hot Tube

777430	430X430	900
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COVER FOR ALL UNITS

777436	ø 368	140
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BUFFET LINE



The "SATINE" buffet line adds elegance and simplicity to any buffet indoor or outdoor. All the components match in a contemporary design. They are easy and simple to use and maintain. The plate on the carving station is also removable for easy cleaning and has a special coating to reduce damage to knife blades.

Add or subtract pieces to match the occasion.

BUFFET LINE

"SATINE"

CARVING STATION

TOP FEATURES

Stainless Steel One piece stamped Base
Direct Heating on Aluminium
Factory Set holding temperatures
Connection lead 1.5Mtr

CODE	LxW	H
870851	600x400	255 1100W



STAND FOR SAUCES

CODE	LxW	H
870870	415x150	86



STAND FOR KNIFE & FORK (SLATE)

CODE	LxW	H
870872	415x150	86



BUFFET LINE

"SATINE"

HOT PLATE

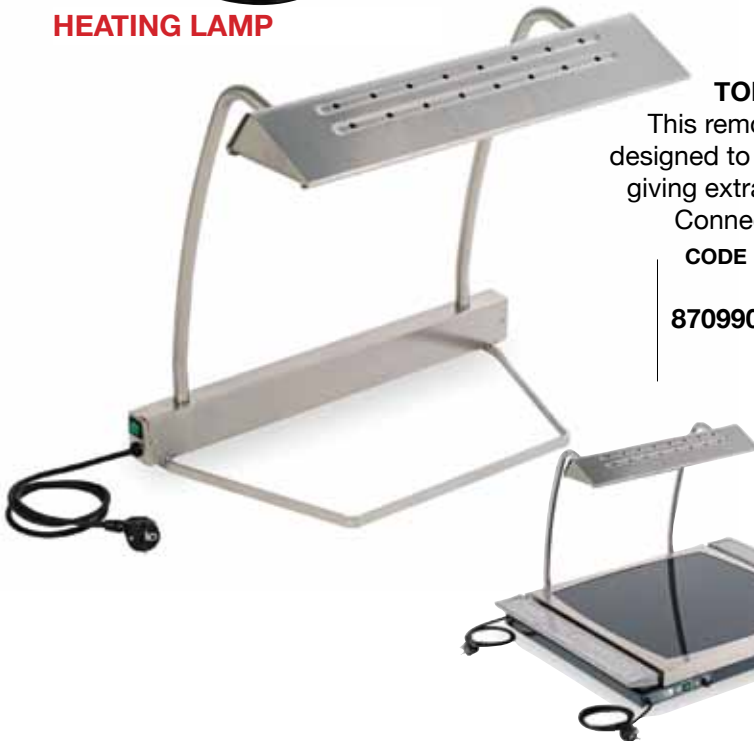


TOP FEATURES

Stainless Steel One piece stamped Base
Compliant with current legislation on hot holding
(Factory set thermostat)
Connection lead 1.5Mtr

CODE	LxW	H
870840	600x400	52 385W

HEATING LAMP



TOP FEATURES

This removable heat lamp is
designed to fit the Satine hot plate
giving extra heating from above
Connection lead 1.5Mtr

CODE	LxW	H
870990	560x330	510 600W

BUFFET LINE

"SATINE"

COLD STATION

TOP FEATURES

Stainless Steel One piece stamped Base
Food can be placed on the hardened
glass plate or serving dish
supplied with a -12°C cold block

CODE	LxW	H
870830	600x400	255



EUTECTIC PLATE (Cold block) GN 1/1

826004	530x325	up to -12°C
--------	---------	----------------



VACUUM PACKAGING MACHINE



Small table top machine, practical and easy to use.

Vacuum packaging and sealing can be adjusted separately.

Suction power of 15L/min, Sealing bar is 380mm

Large top opening making it quick and easy to place bags in for sealing.

Waste collecting container which is easily removed for cleaning purposes.

Electric power 350watts. 230volts single phase

The Vacuum bags are made of a polyamide/polyethylene with an embossed backing helps remove the air. Freezer safe with a max temp when used in hot water of 70°C

VACUUM PACKAGING MACHINE

CODE	LxW	H
------	-----	---

267001	460x190	95
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VACUUM BAGS

267011	25x15	pk100
267012	35x15	pk100
267013	30x20	pk100
267014	35x25	pk100
267016	30x40	pk100



SABRE

CLING FILM DISPENSER

CLING FILM DISPENSER	CODE	LxW	H
WALL MOUNT	960345	590x212	140
	960390		



- Locking mechanism when in closed position
- Robust construction in stainless steel, aluminium and composite
- Roll grip system for cling wrap after cutting for easy handling of the next piece
- Small size and careful design for use anywhere
- Optional Stainless Steel wall mount

Compact appliance for dispensing or manual cutting of professional size rolls of foil, cling wrap rolls etc, of widths 300 and 450mm.
There is a wheel cutting system for a neat and fast slice, it is easy to install and suitable for all diameters of roll mandrel.

WATER SOLUBLE LABELS

HACCP Identification labels are water soluble.
Sold in a simple dispenser pack they can be used to trace food product from preparation to service then simply washed off in water

CODE	LxW	H
257140	76x50	250 Labels



STACKABLE JUGS BY MATFER

Transparent polycarbonate, light, break proof. Hot and cold resisitant
Dishwasher safe
Space Saving - 80% of the jug stacks without sticking
Effective no drip lip and a flat base for quick drying
The optional lid offers 2 positions, open for pouring and ice retention,
closed offers dust protection.



SOLD IN CTNS 6



POLYCARBONATE

CODE	COLOUR	Ltr	Ø	H
JUG 1 LITRE				
663002	Transparent	1	125	180
663012	Blue	1	125	180
663032	Raspberry	1	125	180
663042	Lime	1	125	180
663052	Tangerine	1	125	180

JUG 1.5 LITRE

663003	Transparent	1.5	130	200
663013	Blue	1.5	130	200
663033	Raspberry	1.5	130	200
663043	Lime	1.5	130	200
663053	Tangerine	1.5	130	200

LID 2 WAY

073353	Transparent	CTN6
073357	Transparent	CTN6



Matching Colour lids are available ex factory

EXOGLASS

Matfer whisks consist of an Exoglass handle with stainless steel wires
The Advantages of a Matfer Exoglass whisk:

The wires are welded in place
Guaranteed not to pull out
Withstands temperatures up to 220°C
Impervious to liquids
Dishwasher proof



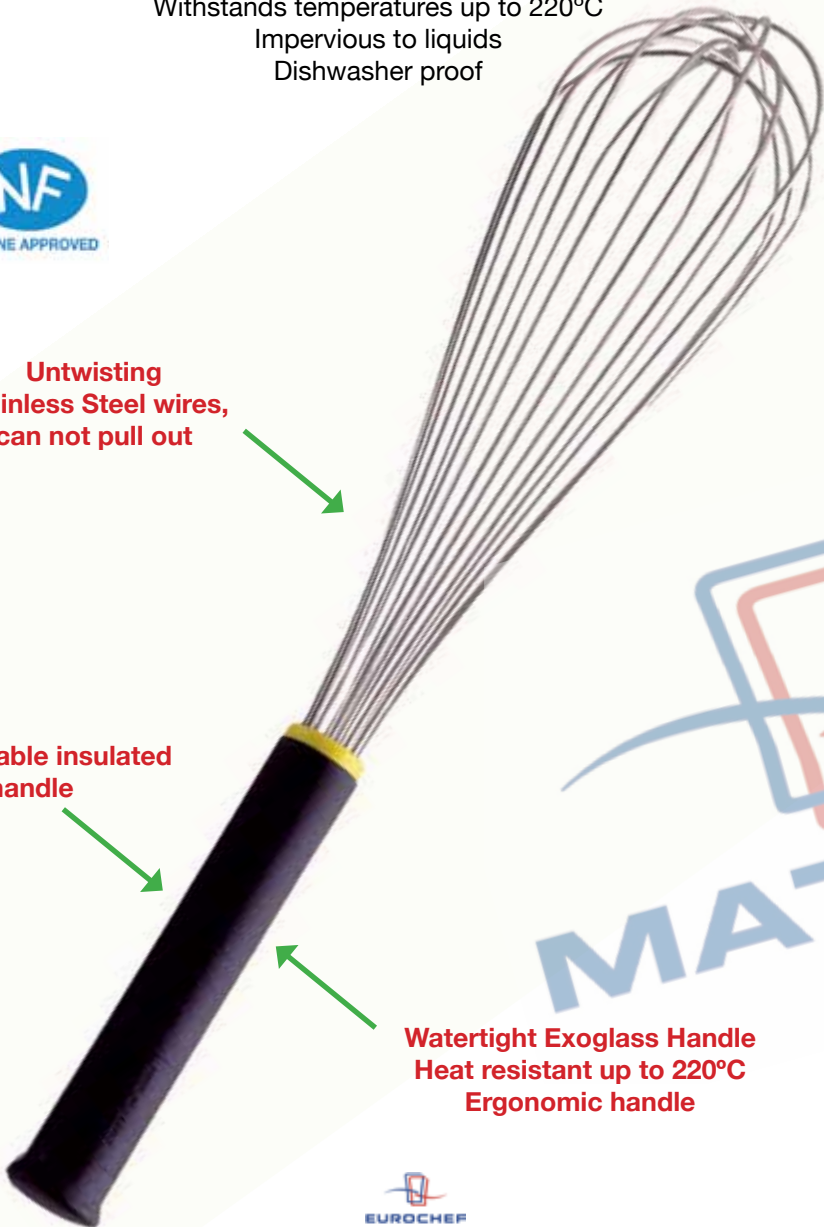
**Untwisting
Stainless Steel wires,
can not pull out**



**Comfortable insulated
handle**



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



WHISKS

	CODE	L	W
SAUCE WHISKS			
	111022	250	
	111023	300	
	111024	350	
	111025	400	
	111026	450	
	111027	500	
HARDWIRE WHISK			
	111035	400	
	111036	450	
BALLOON WHISK			
	111046	450	
GIANT UTENSILS			
WALL RACK HOLDER S/STEEL			
	112030	375	78
GIANT SPATULA S/STEEL			
	112015	1000	
GIANT SPATULA S/S + EXOGLASS			
	112011	800	
	112012	1200	
GIANT WHISK S/STEEL			
	111060	1000	
	111061	1200	



STRAINERS



CHEESE/BOULLION CLOTH

CODE	DIM	Ltr
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017400	870x700	
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CHINIOS/BOULLION STRAINER

713120	Ø200	1.5
713124	Ø240	2.6

BOULLION STRAINER EXOGLASS



017360	Ø200	1.6
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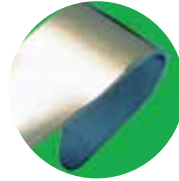
017364	Ø200	.7MM
017365	Ø200	1MM

HOLE

ONE PIECE S/STEEL

One piece S/Steel Ladles & Skimmers designed by Matfer
Made of heavy Stainless Steel 18/10

Large Hook for Hanging



One Piece Construction



No Drip Edges



1mm holes throughout



UTENSILS



LADLES

CODE	Ø	Ltr
112021	60	50ml
112022	80	125ml
112023	100	250ml
112024	120	500ml
112025	140	750ml
112026	160	1
112028	200	2



SKIMMER

112061	80
112062	100
112063	120
112064	140
112065	160
112066	180



SERVING SPOONS

112040	L370	Straight Side
112041	L370	



BIRDS NEST FRYER

112320	100
112321	120



EGG POACHER

112334	Tinplate
--------	----------

UTENSILS

CODE L

SERVING SPOONS EXOGLASS

PLAIN	112444	340	Black
	112445	340	Red
PERFORATED	112454	340	Black
	112455	340	Red



PIE CRIMPERS

112501 100



FISH BONE TWEEZERS

112503 93



SPATULA S/STEEL

BLADE

112650	200	310
112652	250	390
112654	300	450
112656	350	510



CRANKED SPATULA S/STEEL

112670	155	315
112672	205	370
112674	260	420
112676	310	470

CRANKED SPATULA EXOGLASS

112688	200	330
112687	250	380
112686	300	430



SCRAPERS



SCRAPER PLASTIC

CODE	L	W
112837	148	99



SCRAPER NYLON

112840	120	95
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SCRAPER EXOGLASS & RUBBER

112845	120	70
--------	-----	----



SCRAPER PLASTIC SET OF 5

112850	110	90
--------	-----	----



SCRAPER 1/2 MOON PLASTIC

112851	198	149
--------	-----	-----

SCRAPERS



CLEANING SPATULA PLASTIC HANDLE

CODE	LxW
112641	180
112643	220



SCRAPER S/STEEL PLASTIC HANDLE

112820	120x85
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SCRAPER S/STEEL

112822	130x120
--------	---------



SCRAPER STRAIGHT EXOGLOSS

112825	115x80
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SCRAPER ROUND EXOGLOSS

112826	115x80
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EXOGLASS WHAT IS IT?

Exoglass is a composite material developed by “Matfer”

It is non porous

Dishwasher safe

Can be sterilised

Withstands temperatures up to 260°C

Also assists in all HACCP recommendations



EXOGLASS UTENSILS



HYGIENE APPROVED

CODE L Colour

PELTON SPATULA EXOGLASS

CARDED	112420	300	Grey
	112420 C	300	Grey
CARDED	112421	300	Blue
	112421 C	300	Blue
CARDED	112422	300	Red
	112422 C	300	Red



DUOLON TONGS

112425 290



112430 320



SERVING SPOONS EXOGLASS

PLAIN 112444 340 Black
112445 340 Red

PERFORATED 112454 340 Black
112455 340 Red



EXOGLASS TONGS

112433 240 Green
112434 240 Blue
112435 240 Grey
112436 240 Beige
112437 240 White
112438 240 Black
112439 240 Red



EXOGLASS UTENSILS

*HANG SELL PACKAGING AVAILABLE



CODE

L

Colour

SPOON EXOGLASS

CARDED

CARDED

CARDED

113330
113338
113345

300
380
450

Beige

113330 C
113338 C
113345 C

300
380
450

Beige

113331
113331 C

300
300

Blue
Blue

113332
113332 C

300
300

Red
Red

SPATULA THERMOMETER

113090

SPATULA PLAIN EXOGLASS

113025
113030
113035
113040
113045
113050

250
300
350
400
450
500

BEVELLED SPATULA EXOGLASS

113501

350

ELVEA RUBBER SPATULA 110°C

113525
113535
113545

250
350
450

EXOGLASS UTENSILS

	CODE	L	°C
ELVEO RUBBER SPATULA 260°C	113724	250	260
	113735	350	260
	113745	450	260

ELVEO RUBBER SPATULA for JARS

113720	250	260
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SPATULON RUBBER SPOON

113825	250	220
113833	330	220

TRILON SPATULA

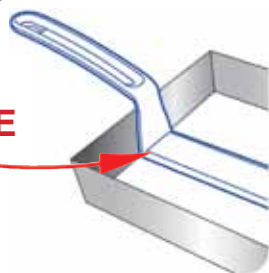
114001	250	110
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EXOGLASS BENT SPATULA

112688	200	220
112687	250	220
112686	300	220



90°
ANGLE



"ELVEO" HAS A FLEXIBLE BLADE
& HEAT RESISTANT UP TO
260°C



WOODEN UTENSILS



BEECHWOOD SPATULA

CODE	L
114112	250
114113	300
114114	350
114115	400
114116	450
114117	500
114118	600



BEECHWOOD SPATULA GIANT

114120	800
114121	1000
114122	1200
114123	1500

BEECHWOOD SPOON

114131	300
114132	350



CREPE SPATULA BOXWOOD

114145	260
--------	-----

CREPE SPREADER BOXWOOD

114147	250
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	CODE	W	L
SIEVE 3PCE SET S/STEEL			
	115020	ø175 ø205 ø255	N°20 N°20 N°20
PASTRY BRUSH PLASTIC			Bristles
Natural Bristles with composite handles	116011	25	60
	116012	30	60
	116013	35	60
	116014	40	60
	116015	45	60
	116016	50	60
	116017	60	60
	116018	70	60
PASTRY BRUSH ROUND			
	116020	180	ø15
PASTRY BRUSH WOOD			Bristles
Natural Bristles with quality wood handles	116031	20	50
	116032	25	50
	116033	30	50
	116034	35	50
	116035	40	50
	116036	45	50
	116037	50	50
FLOUR BRUSH WOOD			
	116050	330	
BOTTLE FOR SPRAYING RUM			
	116430	1L	



DISPENSERS

CONFECTIONERY FUNNELS

These two units both Stainless Steel and Polycarbonate are light weight and easy to use. Both come complete with nozzles
The Stainless Steel unit includes 3 nozzles 4,6,8mm
Polycarbonate unit includes 6 different sized nozzles

STAINLESS STEEL



STAND FOR FUNNEL

SPARE NOZZLE SET

CODE	Ø	H
258825	185	180
116515	140	420
116523	3+6	

POLYCARBONATE & S/STEEL STAND INCLUDED



116540	185	180
--------	-----	-----

PORTION DISPENSER



Automatic Portion Funnel

Made of Polycarbonate, Stainless Steel and Exoglass, this 1.5L Portion Funnel is designed for all portion dosing of syrup, sauces, chocolate and creams. The precise portion control on the handle will assist in the control over food costs and will bring consistency into production.

Dosage max is 20cc

	CODE	ø	H
AUTOMATIC FUNNEL	116605	220	420



CODE	L	W/Ø
OVEN PEEL S/STEEL		
118006	1300	300x310



COUCHE CLOTH		
118560	1M	600
118570	1M	700

COUCHE CLOTH DBL HEMMED		
118670	2.3M	700

Couche cloth is 100% natural Linen
Washing not recommended. Regular
brushing and drying



EVOPAN BY EVOLON CLOTH		
118765	2M	650
118775	2M	750

This product offers a new hygienic solution for bread-rising with a cloth

Does not fray and no need to hem

Naturally anti-mould

Flexible & lightweight

Comparable to Linen Couche but easier care

Dishwasher safe & fast drying

Re-usable - ironing not required

170g/M2 Compliant with European legislation

for food safety

BAKERS BLADE DISPOSABLE		
120006	120	



DECORATIVE TOOLS

A unique range of quality Decorating tools
Made in France by Matfer using the finest quality S/Steel.
Handle is hygienically and permanently joined

	CODE	L
VEGETABLE PEELER	120901	215
PICKLE KNIFE	120903	145
STRIPPER ZESTOR	120910	150
GRAPEFRUIT KNIFE	120912	220
DECORATING KNIFE	120916	210
BUTTER CURLER	120920	195
APPLE CORER	120925	210 ø20
SCORING KNIFE	120935	146
PINEAPPLE CORER	120930	220 ø26





	CODE	L	H/PK
KAISER BREAD FORMS SET 5			

120040		PK5
--------	--	-----

ADJUSTABLE CAKE SLICER			
-------------------------------	--	--	--

Sgl Wire	120090	440
-----------------	--------	-----

Dbl Wire	120093	335
-----------------	--------	-----

SPARE WIRES			
--------------------	--	--	--

120092	438
--------	-----

FLEXIBLE CUTTING BOARD

This chopping boards surface is made of 2 parts..... 1. A rigid base with 2 spurs
2. A flexible and reversible cutting board made of polyethylene, with fixing holes.

The Advantages are:

- Cost effective, not replacing entire chopping board
 - Cleaning is simple
- High density Polyethylene is easy on knives
 - Food contact approved

	CODE	LxW	H
CUTTING BOARD COMPLETE			

130700	530x325	20
--------	---------	----



SPARE FLEXIBLE BOARDS			
------------------------------	--	--	--

130701	530x325	PK4
--------	---------	-----

MATFER

FISH SCALER ALUMINIUM

CODE	L	H/PK
121100	220	



CHEESE WIRES

122031	800	PK10
--------	-----	------



This Board Scraper is made of Polyethylene - designed to resurface and clean cutting boards simply and quickly

BOARD SCRAPER POLYETHYLENE

139005	202	H70
--------	-----	-----

SPARE BLADES

139006		PK2
--------	--	-----



MEASURING JUG

1 LITRE POLYCARBONATE

251012	Ø125	H180
--------	------	------



ROLLING PINS

CODE

L

Ø

BEECHWOOD ROLLING PIN

140005

500

45

NYLON ROLLING PIN

140010

500

45

POLYETHYLENE ROLLING PIN

140018

500

48

BALL BEARING ROLLING PINS

PLAIN

140022

400

65

FLUTED

140025

400

65

ADJUSTABLE ROLLING PIN

Helps roll exact thickness pastry

140030

520

Various

11 SIZED RINGS 2-10MM

ROLLING PINS

CODE	L	Ø
BASKETWORK ROLLING PIN		

140105	220	36
--------	-----	----



DECORATION ROLLING PIN		
-------------------------------	--	--

140114	240	47
--------	-----	----



CARAMEL ROLLING PIN		
----------------------------	--	--

140201	220	35
--------	-----	----



NOUGAT ROLLING PIN		
---------------------------	--	--

140203	350	35
--------	-----	----



RULER GRADUATED		
------------------------	--	--

140206	640	
--------	-----	--



PASTRY UTENSILS



CROISSANT CUTTER S/STEEL

CODE

L

141002

350

Triangle
97x210



TRIANGLE CUTTER S/STEEL

141004

350

70x100



10-120MM EXT.

DOUGH CUTTER EXTENDABLE NICKEL

141010

5 Wheel

Plain

141012

7 Wheel

Plain

141013

5 Wheel

Fluted



LATTICE CUTTER S/STEEL

141105

125



LATTICE CUTTER PLASTIC

141110

110

CODE	L/Ø	QTY
------	-----	-----

ROLLER DOCKER S/STEEL

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



ROLLER DOCKER PLASTIC

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



EXOGLASS CUTTERS ROUND

150101	Ø20-100	9 x Fluted
150102	Ø35-95	7 x Fluted
150103	Ø30-100	8 x Plain
150104	Ø35-95	7 x Plain

The cutters sets vary in size by 10mm ie
150101 has sizes 20mm 30mm... up to 100mm



EXOGLASS CUTTERS OVAL

150201	L40-130	7 x Fluted
--------	---------	------------



ASPIC CUTTERS EXOGLASS

150513	Max27mm	Set 6
Heart, Square, Points, Clover, Comma, Half-Moon		
150514	Max27mm	Set 6
Star, Drop, Rhombus, Shield, Crescent, Half Circle		
150512	Max15mm	Set 12
Heart, Square, Point, Clover, Shield, Star, Oval, Rhombus, Drop, Lily, Comma, Crescent		



CUTTERS



CODE

DIM

FLEXIPAN/SILFORM
SHEET SUIT

SQUARE CUTTERS S/STEEL

SET 8

150320

40-110

RECTANGLE CUTTER S/STEEL

150322

75x35

150323

80x40

153046

95x40

336126/336434

153105

116x36

336222

EXOGLASS CUTTER HEART

150215

47x44

EXOGLASS CUTTER SPOON

150214

95X43

336214

EXOGLASS CUTTER STAR

150217

74

336217

Note...

Most Cutters suit a Flexipan/Silform Sheet
For reference see last Column

CUTTERS

CODE	DIM	FLEXIPAN/SILFORM SHEET SUIT
------	-----	--------------------------------

SQUARE CUTTER S/STEEL

153052	70x70	336135
--------	-------	--------



CHARLOTTE CUTTER S/STEEL

153039	58	336088
153040	80	336090



HEART CUTTER S/STEEL

153047	75x65	336082
153079	38x35	336225



SAPHIRE CUTTER S/STEEL

153044	67	336152
153065	37	336154



EGG CUTTER S/STEEL

153180	82x43	
--------	-------	--



CUTTERS



APPLE TURNOVER CUTTER

S/STEEL

CODE

DIM

153006

170x125



DOUBLE SQUARE CUTTER

S/STEEL

153008

85x85

153009

110x110



WINDMILL CUTTER

S/STEEL

153010

110x110



PLAIN ROUND CUTTER

S/STEEL

154060

ø180

154063

ø240

154067

ø320

PIPING BAGS

	CODE	DIM	PK
PIPING BAG NYLON (100)			
Superior Quality	165001	550x300	100



PIPING BAG POLYETHYLENE ROLL (200)			
70 Microns	165003	560x300	200



DISPENSER PIPING BAGS			
Suitable for #165003	165005	587x115	H110



PIPING BAG POLYETHYLENE (100)			
70 Microns	165015	510x300	100



PIPING BAG "COMFORT" XL			
	165007	590x280	100

- Smooth Inside for easy filling
- Velvet Touch outside for grip
- Sturdy 3 layer film
- Heat resistant



DECORATING TUBES 'DUO'

A

Revolutionary Invention for tube decoration

Makes original two-colour decorations

Pastry macaroons, butter cream, custard, Chantilly cream, mousse, meringue, marshmallow, royal icing etc...

Cooking mayonaisse, compound butter, duchess potatoes, fine stuffing etc...



How to use the set

- 1 Prepare 2 fillings of different colours and similar density one of 150g and the other 450g and 800gr.
- 2 Pick the grooved tube and put it inside the cone and the decorating tube
- 3 Fill the cone with the coloured 150gr filling
- 4 Put the cone set inside a 50cm pastry bag
- 5 Fill the bag with the main filling
- 6 Now use the set as a classic pastry bag.

DUO

Easy to assemble, disassemble and clean

The kit is delivered in a plastic storage box including

- 1 Cone
- 4 tubes with 3 and 4 grooves of 1mm or 2mm
- 6 screw on decorating tubes
- 1 Pastry tube brush cleaner
- 1 Recipe Booklet



DECORATING TUBES

CODE	Set
168001	Set

DECORATING TUBES



CODE

SIZES

VARIOUS PIPING TUBES

SET 24

166003

U1-U12, A6,A8,B6,B8
C6, C8, D6, D8, E6, E8,
BU8,FE2

VARIOUS PIPING TUBES

SET 12

166004

U3,U5,U7,U9,U11,U13
C6,C7,D8,E7,F7,F8

PLAIN PIPING TUBES

SET 6

166006

U4,U5,U6,U8,U10,U12

STAR PIPING TUBES

SET 6

166007

C6,C8,D6,D8,E8,F8

VARIOUS PIPING TUBES

SET 6

166008

PF10, PF16, NID, BU6
BU8,STH

ST HONORE TUBE

EACH

167142

YULE LOG TUBE

167150

5 Dents 15MM

167151

6 Dents 17MM

167152

8 Dents 21MM

SULTANE TUBE

166160

TUBE/NOZZLE CLEANER

710214

L170

DECORATING TUBES

INTERCHANGEABLE

Made with Polycarbonate & designed by Matfer, these nozzles are designed with two couplers that can be adapted to any pastry bag allowing you to change tubes without emptying the bag

CODE SIZES

PLAIN PIPING TUBES POLYCARBONATE

SET 10

166010

E8,D8,C6,U6,U12,BU8
PF10,NID



PLAIN PIPING TUBES S/STEEL

SET 12

166500

Ø 4-15mm

SET 6

166501

U2,U4,U6,U8,U12,U14



STAR PIPING TUBES S/STEEL

SET 12

166700

A 6 , A 8 , B 6 , B 8 , C 6 , (D6,D8,E6,E8,F6,F7,F8

SET 6

166701

A8,B8,C8,D8,E8,F8



PASTRY BAG HOLDER PLASTIC

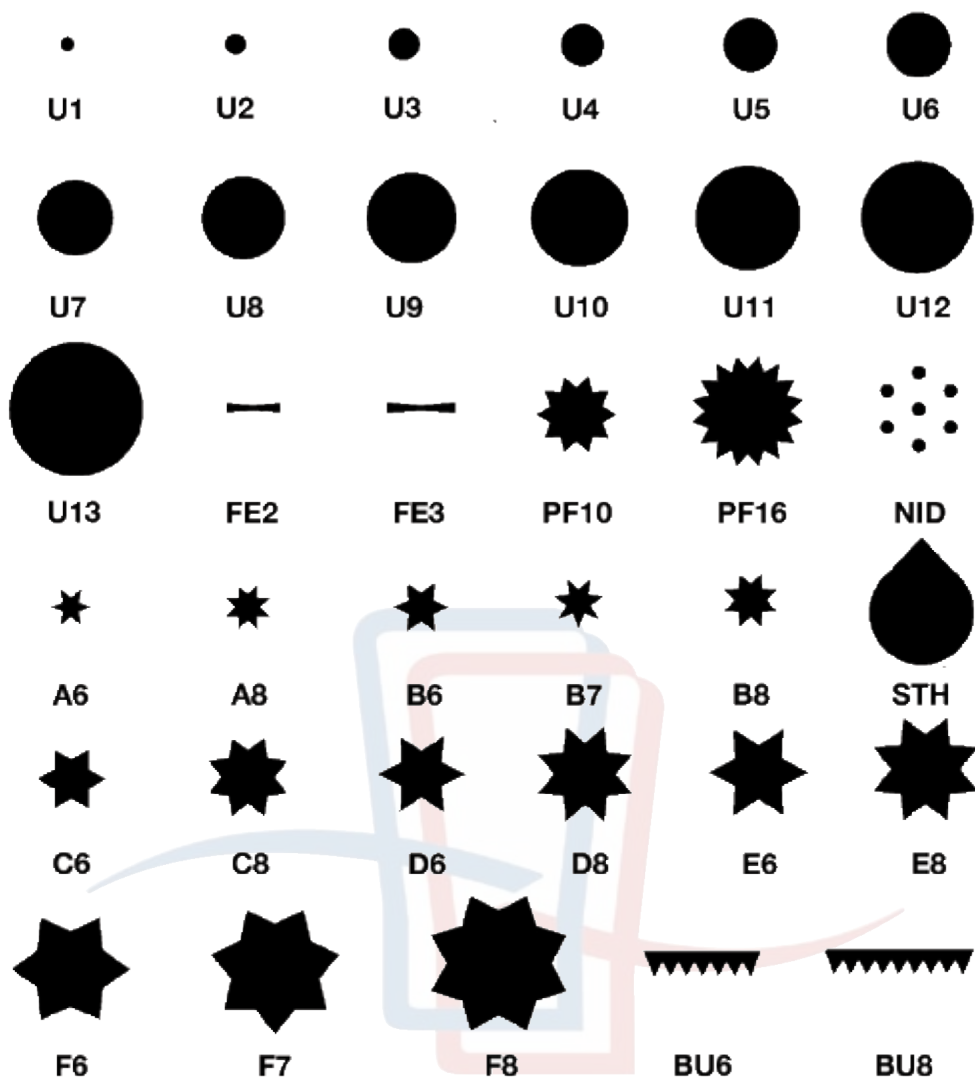
169001

H230



ACTUAL TUBE SIZES

SEE PAGES 94-95 FOR RANGE OF NOZZLES



MIXERS

BAMIX GASTRO 200

This appliance is designed for professional use. It has a powerful 200watt motor and a longer shaft L185mm to allow for quantities up to 20 Ltrs

240V & comes with 3 blades:

Mincer - for all solids

Beater - for all light & frothy dishes

Whisk - for all thick and creamy dishes

BAMIX GASTRO 200

CODE	L	W
210358	395	



DECONTAMINATION CUPBOARD

10 Knife cupboard with magnetic strip and a 20 Knife cupboard with S/Steel basket for knives and small utensils. The UV rays emitted by the germicide tube ensure efficient photochemical decontamination.

Long life 15 Watt electronic ballast tube (8000hrs) cuts electricity consumption by 25%. Stainless Steel housing with tinted transparent door with safety switch.

It also has a magnetic fastener with lock and is wall mountable.

S/Steel screw set is supplied with cupboard

DECONTAMINATION CUPBOARD 10

855606	585x120	735
---------------	---------	-----

DECONTAMINATION CUPBOARD 20

855616	585x120	735
---------------	---------	-----



ALPHAMIX

MATFER



Specifications...

Simple Use: The up and down movement of the bowl is associated with the movement of the security screen. When the screen lifts, the bowl lowers, when the screen lowers the bowl is locked into position.

Quality of work: The planetary movement of the tool in the bowl sweeps the bottoms and sides of the bowl in an optimal manner. Whether for cake and pastry making, or for just general duties, as an extra mixer or an every day tool, the Alphamix will carry out all your jobs.

Power: The 500W motor is perfectly adapted to the size of the bowl. Belt Driven, it beats, mixes and kneads thanks to its 9 speed staging.

Sturdiness: The Alphamix has a very stable frame in cast aluminium this houses.....

all the mechanical and electrical elements, protected from flour and water projections

The whip blade and the pastry hook are large and very sturdy. A heat sensor protects the motor in the event of accidental overheating.

Easy Maintenance: The Alphamix's smooth surfaces without sharp edges, and the absence of bolts and screws, makes cleaning easier. It is also easy to move and store thanks to the ergonomic shape of its frame.

Accessory Plug: This transforms the mixer into a multipurpose food processor. Options: Vegetable slicer, Mincing attachment

Any 10mm square drive accessory will fit.

ALPHAMIX & ACCESSORIES

ALPHAMIX MIXER 5.5L

Spare Parts

WHISK

BLADE

DOUGH HOOK

BOWL

CODE

QTY

210601

210611

210612

210613

210614

5.5L



ACCESSORIES

ALPHAMIX MEAT GRINDER 3 GRILLS

Grills ø3,4,5,8mm

210070

PK3



ALPHAMIX VEGE SLICER 3 DISCS

Slicer 2 & 5mm, Grater 3mm

210710

PK3

Body, Cover & Security
Pusher made of Exoglass



MANDOLINE 1000



Thanks to its outstanding cutting edge and its slanted blade, the Mandoline 1000 guarantees perfect slicing. Compact & lightweight; it fits into a chefs knife case. Using its indentation in the frame it will sit securely over a bowl or pan horizontally. Adjusting the cutting thickness up to 6mm is accurate and easy by using a single wheel behind the units body. Manufactured in Exoglass this unit is dishwasher safe. All blades are removable & replaceable.



MANDOLINE 1000 W/BLADES & PUSHER

STRAIGHT BLADE
WAFFLE BLADE
JULIENNE BLADE
PUSHER

CODE

L

215040

370

215043

215044

215045

215046

STAINLESS STEEL

MANDOLINE W/BLADES

PUSHER

Spare Parts

Julienne

Julienne

Julienne

Reversible Blade

215001

370

215005

215010

3mm

215112

5mm

215115

10mm

215116



MANDOLINE 2000 'S'

EXOGLASS



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

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

Easy to use and quick to dismantle this machine will go in the dishwasher for cleaning and provide a variety of creative slices.

CODE L

MANDOLINE 2000 'S' W/BLADES & PUSHER

Spare Parts

Safety Pusher

Julienne

Julienne

Julienne

Reversible Blade

215060 396

215065

215070

215072

215074

215116

3mm

5mm

10mm

APPLE PEELER CORER SLICER

EXOGLOSS



What makes this one different?

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

The Matfer apple peeler is designed for professional use. By simply turning the handle, it is capable of simultaneously peeling, coring and slicing each apple.

The settings can be changed according to the variety of apple.

Easy to use, can be clamped to a table or simple sit on the bench.

CODE

L

H

APPLE PEELER, CORER, SLICER

215250

340x100

200

TRUFFLE SLICER

215052

144X84

97



PREPERATION TOOLS

LE ROUET

VEGETABLE SLICER W/3 BLADES

	CODE	DIM	H
	215131	370x140	250
BLADE 2mm	215132	2mm	
“ 3mm	215133	3mm	
“ 6mm	215134	6mm	



FOOD PLANES

S/STEEL

216011	110x40	2mm grater
216012	110x40	4mm grater
216015	110x40	22mm grater



“RIC” APPLE PEELER CORER SLICER

S/STEEL

215155	260x55	170
--------	--------	-----



Can also sit on bench top

EGG TOP CUTTER

S/STEEL

215307	L110
--------	------



NUTMEG GRATER

S/STEEL

215432	L150
--------	------



TOMATO SLICER

EXOGLASS



This Professional Tomato Slicer designed by Matfer is dishwasher safe and simple to use, just open the holder with handle, place the tomato inside and pull the handle down quickly and the tomato will be perfectly cut into the container or serving tray underneath, which eliminates further handling of the fruit.

Matfer's exclusive double action design, along with unique serrated blades, cuts the tomato with a slicing action as it passes through ensuring a perfect cut every time. Its unique design totally protects hands from blades minimizing chance of injury. Made of heat resistant composite material and 18/10 stainless steel.

Dimensions L340 x W100 x H200

TOMATOES MUST BE CORED BEFORE SLICING

	CODE	L
MATFER TOMATO SLICER EXOGLASS	215710	340x100
REPLACEMENT BLADES	215720	

MOULI'S BY L.TELLIER

	CODE	Ø
FOOD MILL S/STEEL N°3 Grills- 1.5, 2.5 & 4mm	215503	310
FOOD MILL TINPLATE N°3 Grills- 1.5, 2.5 & 4mm	215513	310
Spare Grills		
Grill : 1.5mm	213015	
Grill : 2mm	213025	
Grill : 4mm	213040	
FOOD MILL S/STEEL N°5 Grill Included: 3mm	215505	370
Spare Grills		
Grill : 1.5mm	072855	
Grill : 2mm	072857	
Grill : 3mm	072859	
FOOD MILL TINPLATE N°5 Grills Included: 3mm	215515	370
Spare Grills		
Grill : 1mm	215521	
Grill : 1.5mm	215522	
Grill : 2mm	215523	
Grill : 3mm	215524	
Grill : 4mm	215525	



Pic of 215505



SALAD SPINNERS



20-25L

10-15L

SPARE PARTS

PIN
LARGE COG
SMALL COG

CODE

DIM

H

215571

430

215575

330

215574

215572

215573

CREPE SPATULA

114145

CREPE SPREADER

114147

ELECTRIC CREPE MACHINE

50-300°C / 230 V

242304

145



See page 72-73 for more utensils

PROFESSIONAL LIGHTERS

Piezo

CODE	Ø	L
240480		250

240482		325
--------	--	-----



ELECTRICAL CARAMELIZER

800 WATTS

240203	ø115	350
--------	------	-----



CARAMELIZER MATFER 800

800 WATTS

242030	115	420
--------	-----	-----



CARAMELIZING IRON

242086	50	400
--------	----	-----



SUGAR BLOW TORCH

262268		
--------	--	--

The gas cartridge can be purchased from most camping stores
 'Primus' code is 2210
 'Campingaz' is C206



THERMOMETERS



SALOMETER

Graduated 1000-1250 G/L

CODE

L

250105

220

SYRUP DENSITY METER

Graduated 1100-1400 G/L

250108

160

TEST TUBE FOR DENSITY

S/STEEL

250112

175

FREEZER THERMOMETER

Plastic -40°C +50°C

250301

200

BAKER THERMOMETER

Polypropylene -50°C to +50°C

250305

170

WATER THERMOMETER

Polypropylene -0°C to 60°C

250315

300

FRIDGE THERMOMETER

Polypropylene -50°C to +50°C

250302

300

PATE THERMOMETER

Polypropylene 0°C to 120°C

250325

300

SUGAR THERMOMETER

Polypropylene 80°C to 200°C

250330

300

SUGAR THERMOMETER

S/Steel 80°C to 200°C

250331

300

INSERT THERMOMETER

Replacement for Sugar Thermometer

250332

300



THERMOMETERS

	CODE	L
MATFER DIGITAL THERMOMETER		
-50°C to +150°C 0.2°C accuracy S/S needle 3mm 1mtr cable AAA battery	250522	106x58
DIGITAL THERMOMETER W/OUT NEEDLE		
-50 up to 200°C 0.1°C accuracy 1°C at higher temp IP54 watertight protection	250535	143x80
STANDARD NEEDLE		
SEE NEEDLE HOLDER ON PAGE 111	250536	120
OVEN NEEDLE		
Heat Resistant 250°C	250537	170
VACUUM NEEDLE		
	250538	600
VACUUM ADHESIVE SEAL		
Food safe adhesive foam, air cannot enter, hole is sealed after bag is pierced	250544	4MTRS
HOLDER FOR THERMOMETER		
S/Steel	250500	



THERMOMETER SPATULA



	CODE	°C/Length
COMPLETE UNIT	113090	30
REPLACEMENT THERMOMETER	113091	+20°C to +200°C

Designed to mix products like cream, sauces, sugar, and chocolate in a pan or dipping machine, while looking at the temperature with the same tool. The composite material Exoglass® spatula resists up to 200°C and is dishwasher proof.

Removable thermometer is watertight but do not put in the dishwasher.



THERMOMETERS

	CODE	LxW
THERMOMETER WITH ALARM	072266	125x25

Stainless Steel needle. IP 65 water tight Perfect for internal cooking.

A specific temperature can be programmed so that the alarm rings when the temperature has been reached.



DIGITAL THERMOMETER HOLDER

250510

Stainless steel holder to be attached to the edge of the pan to keep the needle inside while keeping both hands free. Suitable for needles up to 5mmØ



POCKET THERMOMETER INFRARED

250554 68x36

This Thermometer is designed to check the surface temperatures of hot, dangerous or difficult to reach products like sugar, chocolate sauces etc.

Temperature range is -33°C to +220°C / 27°F to +428°F



CHOCOLATE WORK

"R15 AIR HEATED"

Combines simplicity, accuracy, and energy savings Stainless Steel frame, special and efficient insulation that contributes to better regulation. Complete with 2/3 S/S container with handles and lid with a 12 Kg chocolate capacity. Can be used with 2 x 1/3 S/S containers. Optional motor and wheel on Pg114



CODE

LxW

H

260510

540x360

240

Optional Probe
Thermometer

Tempered glass touch
sensitive control +/-

"022 WATER HEATED"

This Matfer tempering machine is a semi automatic bench top machine which tempers up to 22kgs of chocolate. Its accurate thermostat regulates from 25°C to 60°C.

Complete with 1/1 GN container 150mm deep and lid

Optional motor and wheel on Pg114



260522

790x385

210

Optional Probe
Thermometer

Tempered glass touch
sensitive control +/-

CHOCOLATE WORK

"CALORIBAC CHOCOLATE WARMER"

The Caloribac chocolate warmer is ideal for melting and maintaining correct temperatures for chocolate fondant, icing and sauces etc.

Temperatures range from 25°C to 90°C

Holds 3.5Ltrs

CODE	Ø	H
260432	254	188



"RO10 WATER HEATED"

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

	LxW	
260456	510x400	265



Tempered glass touch
sensitive control +/-

CHOCOLATE WORK

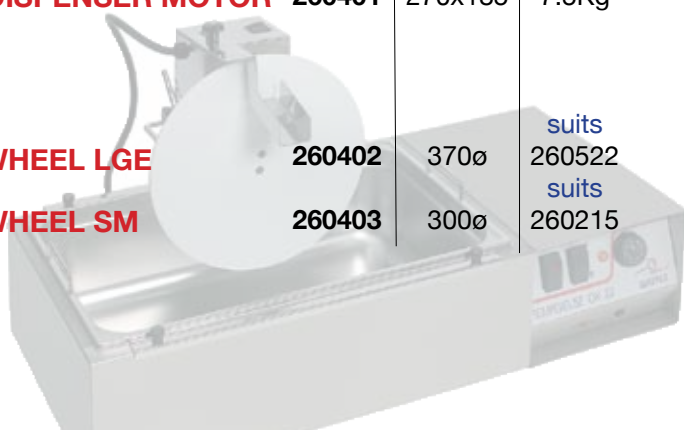
"CHOC DISPENSER MOTOR"

The chocolate dispenser is adaptable to most chocolate dipping and tempering machines as shown on Pg 112

Wheels are sold Separately



	CODE	L/ø	Kg
DISPENSER MOTOR	260401	270x185	7.5Kg
WHEEL LGE	260402	370ø	suits 260522
WHEEL SM	260403	300ø	suits 260215



S/S PROBE



S/S PROBE FOR DIPPING MACHINES

260590

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



CHOCOLATE WORK

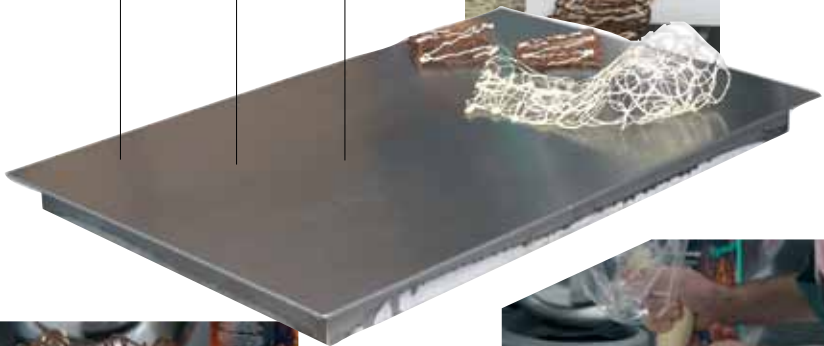
SCRAPER

CODE	L	W
CHOCOLATE SCRAPER		
421743	119	115



White ABS, Semi rigid
With three different sides

COOL DECOR PLATE		
423060	600x400	9.2Kg



Cool Plate for easy to shape chocolate decorations

Principle The stainless steel plate contains eutectic liquid that freezes at -21°C Tempered chocolate undergoes heat shock when in contact with the frozen plate. When the chocolate is detached it can be shaped

CHOCOLATE WORK



	CODE	SET	DIM
PVC SHEETS FOR CHOCOLATE			
	261901	ea	600x400



CHOCOLATE DIPPING FORKS

SET 10

262001

Set 10



CHOCOLATE DIPPING FORKS

262012

ø10

262021

2 Prong

262022

3 Prong

CHOCOLATE MOULDS



POLYCARBONATE MOULDS

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

A = 275 X135MM

B = 275 X 175MM

C = 275 X 205MM

D = 360 X 195MM

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

CHOCOLATE MOULDS



CHAMPAGNE CORK(B)
380101 40x28x15(32mlds)



DIAMONDS (B)
380102 30x25x18(40mlds)



BARRELLS (A)
380103 40X28X13(30mlds)



ROUNDS,OVALS,LOZENGES (B)
380104(36mlds)



HEARTS,SHELLS,FLOWERS (B)
380105(24mlds)



SQUARE FLOWERS(B)
380106 25x22x15(36mlds)



TULIPS (B)
380107 30x22x15(36mlds)



CANNELES (B)
380108 ø24x24(40mlds)



WALNUTS (B)
380110 31x20x10(50mlds)



RECTANGULAR (A)
380111 32x21x19(21mlds)



BURNT ALMOND (A)
380141 ø30x30 (24 mlds)

MATFER



FISH, SHELLS, SNAILS (A)

380200 (20mlds)



FISH, PRAWNS, TURTLES (B)

380201 (35mlds)



CHESS SET (B)

380222 1/2 (16mlds)



FLEUR DE LYS (B)

380210 37x31x19 (28mlds)



BULLION COMMA (B)

383408 32x15x13 (24mlds)



COFFEE BEANS (B)

380211 17x12x5 (104mlds)

COFFEE BEANS (B)

380212 22x25x8 (104mlds)



SOCCER BALL (B)

380220 Ø25 (40mlds)



CHOC BAR 100Gr (B)

380240 150x68x10 (3mlds)



COCOA
BEAN

CHOC BAR 50Gr (B)

383807 118X50X9 (3mlds)



COCOA
FLOWER

CHOC BAR 30Gr (B)

383808 118X50X6 (3mlds)

CHOCOLATE WORK



HEART DISC (B)
380232 Ø40 (15mlds)



QTR TANGERINE (B)
380149 43x20x14(15mlds)



CACAO BAR (B)
383905 76x35x5.5 (12mlds)



FLOWERS ASS. (C)
380243 45Ø (20mlds)



LEAVES (B)
380228 60x30x5 (21mlds)



ASSORTED MLDS (B)
382001 32x15x13(24mlds)



SMALL SCALLOPS (C)
380221 36x35x13(24mlds)



SCALLOPS (B)
382009 120x139x(2mlds)



HEARTS (A)
380145 35X33X11(21mlds)



HEARTS (B)
380205 25x25x9(36mlds)

HEARTS (B)
380206 35X35X12(36mlds)

MATFER



CHOCOLATE RAVIOLI (A)
380113(12mlds)36X28X8 6GR



STRIPED OVAL (B)
380161(28 mlds)30X19X17 16gr



RIB OVAL (B)
380158(28mlds)29X19X17 16GR



RIB TRIANGLE (B)
380159(28mlds)26X22X16 16GR



ZIG ZAG RECTANGLE (B)
380160(28mlds)28X20X17 16GR



PAWNS AND INSERTS (B)
3801572X12&2X12mlds)



Savour Chocolate and Patisserie School

Meet Kirsten Tibballs, acclaimed pastry chef and director of Savour Chocolate and Patisserie School. Kirsten combines techniques and skills from only the best chocolate and pastry chefs in the world. The school arms students with the capability to continue their chocolate endeavours with the knowledge and proficiency taught by prominent chocolate and patisserie maestros from across the world. With contributions from only the best, Savour School offers it all.

Classes

- Expansive variety of classes for all levels of expertise
- Classes range from Level 1 Chocolates and Pralines to Advanced Showpieces
- Corporate teambuilding classes available
- International guest chefs host classes throughout the year
- Fully equips students with the ability and knowledge to recreate products on their own



Retail

- Quality equipment for your home or business
- All equipment used in classes available for purchase
- Exclusive pastry and chocolate publications
- Wholesale prices for all ABN holders
- Low prices!

22 Wilson Avenue Brunswick, VIC 3056
03 9380 9777 www.savourschool.com.au



1/2 CRACKED EGG

382022 88 x65 (8mlds)

1/2 CRACKED EGG

382023 112x80 (4mlds)

1/2 PLAIN EGG

382028 98 X 65(8mlds)



RABBIT

382012 124x90 (2mlds)



1/2 CRACKED EGGS

382003 36x24x15(27mlds)



EGG AND RABBIT(D)

382016 155 X 82 4 moulds 2 eggs



RABBIT/DUCK IN AN EGG (B)

382060 228X110 (2mlds) For 1



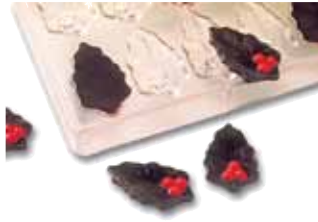
CARTOON RABBIT(D)

382014 230X80 (2mlds)For 1 rabbit

CHOCOLATE WORK



BELLS (B)
380204 55x44x5(15mlds)



HOLLY LEAVES (A)
380209 55x30x4(14mlds)



STANDING SANTA(B)
381025 205 FOR 1 Santa



CHRISTMAS TREE(A)
381013 166X103X291/2 Tree



CHRISTMAS TRAIN(A)
381002 60 X 40

DECORATING



GOLD FLAKES

Gold Flakes for chocolate or cake decoration

CODE

L

410322

0.5gr



CHOCOLATE GRATER

S/STEEL

421005

110x80

TEXTURED SHEETS



Semi-rigid PVC sheet for placing chocolates after dipping to create textured markings set has 13 sheets with different patterns

261915

SET 13
360x340



DECORATING COMB WOOD PATTERN

BLACK RUBBER

421700

150mm



DECORATING COMB 2 SIDED

POLYPROPYLENE

421701

110x75

DECORATING

	CODE	L	INDENTS
DECORATING COMB	THIN STRIPED COMB		
	421705	690	PD1/2
	421735	340	PD1/2
	SPECIAL STRIPED COMB		
	421706	690	PD3/4
	3 COLOURED COMB		
	421707	690	PD11/12
COMB FOR CHARLOTTE			
	2 SIDES		
	421709	690	PD13/14
RULER FOR BISCUIT FRAME			
	PLASTIC		
	421716	560	W87
WRITING BAGS SMALL			
	421802	315x200	Ctn10x25 Bundles



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

SUGAR HEATING LAMP 1000W

This 1000W sugar lamp has been designed by Matfer and is recommended for professional use.

Comes complete with Silpat mat 400x300 which is replaceable on pg 131
Adjustable thermostat with 3 settings



CODE	LxW	H
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262201	460x350	500
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SUGAR HEATING LAMP 500W

Designed by Matfer this unit has an adjustable neck for different height preferences max height 580mm and a non stick working mat 400x300 working surface.

Complete with Silpat mat and ceramic bulb (both replaceable)

Designed for professional use

LONG LIFE CERAMIC BULB



262215	460x330	580max
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SUGAR HEATING LAMP 2 X 500W

262210	565X400	180
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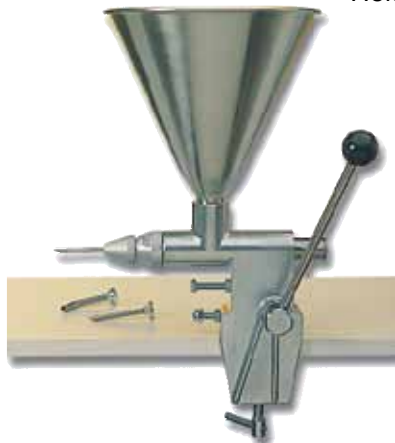


SUGAR WORK

	CODE	L	Ø	
SUGAR PUMP	262230	360	6	
SUGAR PUMP ECONOMY	262235	250	6	
SUGAR BLOW TORCH Without Gas	262266	155		
SUGAR BLOW TORCH Without Gas	262268	165		
SUGAR WORKING GLOVES	262289 262290	SIZE 6-6.5 7-7.5		
SUGAR BASKET MANDREL	262545	240X183		

JAM FILLING MACHINE

Comes complete with 3 nozzles,
Funnel, piston, Injector & lever made of Stainless Steel
Will inject quantities from 1g to 12g
Holding capacity of 3 Litres



CODE	DIM	L
263001	440x250	3

'GUITARE' SLICING MACHINE

Great for cutting sponge, chocolate, jellies, caramel, and much more. This unit is all Stainless Steel. Strings are easy to tighten from one side of the frame.

Base and frames are all sold separately making it much more affordable



	CODE	DIM	H
BASE			
	263520	350x350	120
CUTTING FRAMES			
	263521	15mm	
	263522	22.5mm	
	263523	30mm	
	263524	37.5mm	
SPARE STRINGS			
	263528	PKT 4	

BAKING SHEETS

BLUE STEEL BAKING SHEET

Superior quality	310103	600x400	1.5
	310107	530X325	1.5



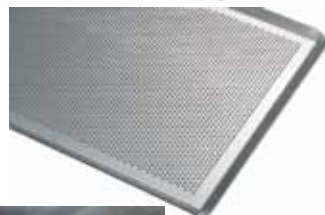
NON STICK ALUMINIUM

'Exal' 1.7mm	310201	400x300	1.7
Ideal material for	310202	600x400	1.7
proof cabinets	310203	530x325	1.7

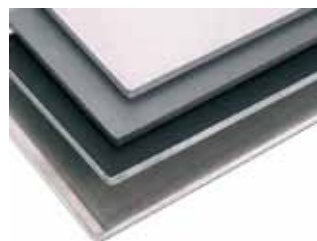


ALUMINIUM BAKING SHEETS

Perforated ø3mm	310610	530x325	1.5
Improves air	310612	600x400	1.5
circulation ideal			
for Exopat mats or			
Flexipan.			
Plain Sheets	310604	600x400	2
	310606	530x325	1.5



OVEN SHEET WITH LIP		600X400	
Single Piece.	455001	Bl. Steel	1.5
Totally watertight	529401	Aluminium	2
Easy to clean			
rounded corners			
edge height 20mm			



WIRE RACKS

Stainless Steel	312124	600x400	GN
Wire	312128	650x530	2/1
	312129	530x325	1/1





	CODE	DIM	
DENTS DE LOUP SHEET			
TINPLATE	310710	300x300	8 Lines



TUILLES SHEET			
TINPLATE	310711	350x300	6 Lines



MADELEINE SHEET			
N/STICK ALUM	310731	358x197	L80

EXOPAP SILICON PAPER			
PK 500	320201	600x400	Pk500



ROLL	320205	400	75m
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DISPENSER FOR EXOPAP PAPER (320201)			
	320250	600x400	H65



FIBRE GLASS BAKING SHEET			
	320405	570X370	EA

EXOPAT NON STICK MAT

CODE	DIM	QTY
321000	Tray Size 400x300	EA
321001	530x325	EA
321002	600x400	EA
321003	Actual Size 620x420	EA
321004	640x520	EA



SILPAIN NON STICK MAT

321012	Tray Size 600x400	EA
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DISPOSABLE TROLLEY COVERS

716766	1/1GN	200
716768	2/1GN	200



WALL MOUNT FOR DISPOSABLE COVERS S / STEEL

716700	425X870	EA
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Wall mount separate



PRACTICAL

TIME SAVING

To Suit
716766 / 716768



MOULDS

EXOPAN

EXOGLASS

FLEXIPAN

TINPLATE

EXAL

COPPER

STAINLESS STEEL

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

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

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

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

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

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

EXOPAN NON STICK

	CODE	Ø	H	PACK OF
BRIOCHE MOULD NS	330131	100	40	
	330132	120	45	
	330133	140	50	
	330134	160	65	
	330135	180	73	
	330136	200	79	
	330138	240	100	



BOAT MOULD NS FLUTED		LxW		PK
	330602	85x35	10	25
	330604	100x42	11	25
	330605	110x45	12	25
	330606	120x50	13	25



BOAT MOULD NS PLAIN		LxW		
	330611	80x35	9	25
	330612	90x40	12	25
	330613	100x45	12	25
	330614	110x50	12	12
	330615	120x50	14	12
	330616	150x60	19	12



BRIOCHE MOULD NS				
	330621	60	15	25
	330622	65	24	25
	330623	70	28	25
	330624	75	28	12
	330625	80	32	12
	330626	90	36	12



BRIOCHE MOULD NS SMALL FLUTE				
	330641	55	15	25
	330643	65	21	25
	330644	70	24	25



BREAD/CAKE PAN STRAIGHT SIDE				
	331071	140x73	70	
	331073	180x80	80	
	331074	200x80	80	
	331076	300x80	80	



EXOPAN NON STICK



EXOGLASS SEE PAGE 148

KOUGLOPF MOULD NS

CODE	Ø/L	H
331123	200	100
331125	240	120



EXOGLASS SEE PAGE 148

DEEP ROUND MOULD NS FLUTED

331151	100	30
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EXOGLASS SEE PAGE 148

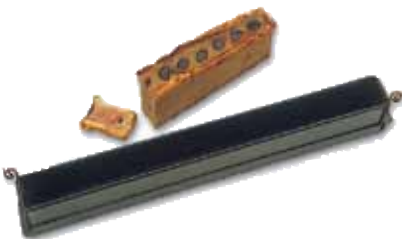
DEEP CAKE MOULD NS PLAIN

331201	100	30
331205	180	40
331206	200	40
331208	240	42
331209	260	45
331210	280	45
331211	300	47



PATE MOULD ROUND NS FLUTED

331264	65	50
331265	80	50
331266	95	50



PATE MOULD MINI NS PLAIN

331270	500x60	40
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PATE MOULD NS RIDGES

331273	300x70	85
331275	400x75	85
331276	500x85	85

PATE MOULD NS

PLAIN

CODE	LxW	H	PACK OF
331283	300x70	80	
331285	400x75	85	
331286	500x85	90	



OVAL PATE MOULD NS

FLUTED

331293	180x110	75	
331294	210x140	90	
331295	240x140	95	



PATE MOULD ROUND NS

331297	100	90	
331298	120	90	



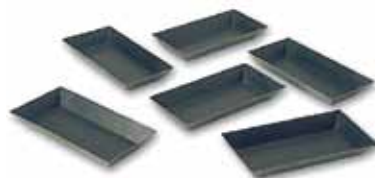
DARIOLE MOULD NS

331591	45	45	6
331592	50	50	6
331594	60	55	6



FRIAND MOULD NS

331601	86x43	12	25
331602	95x47	12	25
331603	98x51	14	25



GENIOS MOULD NS

331611	85	16	12
331612	95	17	12
331613	105	18	12



EXOPAN NON STICK



EXOGLASS SEE PAGE 149



CODE	Ø	H	PACK OF
FLAN MOULD NS			
331731	60	17	25
331732	65	17	25
331733	70	17	25
331734	75	18	12
331735	80	18	12
331736	85	18	12
331737	90	19	12
331738	95	20	12
331739	100	21	12

OVAL MOULD NS			
331761	70x45	18	25
331762	80x45	19	25

POMPONETTE MOULD NS			
331803	40	16	25
331804	45	18	25
331809	70	26	25

PETIT FOUR MOULDS NS			
PK 50	332001	Various	50

QUICHE MOULD NS			
FLUTED	332211	160	20
	332214	220	25
	332215	240	25
	332217	280	25
	332218	300	25

QUICHE PAN FLUTED NS			
	332223	200	25
	332225	240	25
	332227	280	25

REM BOTTOM



	CODE	Ø	H	PACK OF
FRUIT TART MOULD NS				
FLUTED	332234	240	25	
	332235	260	25	
	332236	280	25	
ROUND TART MOULD NS				
	332258	240	23	
	332260	280	23	
	332261	300	23	
				PK
BOAT	332510	L65		25
BRIOCHE SM	332511	ø35		25
BRIOCHE LG	332512	ø45		25
BOAT	332514	L62		25
LOZENGE	332518	L57		25
POMPONETTE	332521	ø35		25
OVAL	332524	L51		25
RECTANGLE	332526	L49		25
TARTLETTE FL	332528	ø45		25
TARTLETTE DEEP	332529	ø35		25
SAVARIN	332530	ø35		12
SAVARIN	332532	ø45		12
TRIANGLE	332533	L45		25
TARTLETTE PL	332535	ø45		25
RAMEKIN MOULD NS				
	332602	60	30	6
	332604	90	40	2



EXOPAN NON STICK



	CODE	Ø	H	PACK OF
SAVARIN MOULD NS CLOSED	332615	70	16	12
	332617	80	17	12



SQUARE TARTLETTE MOULD NS

332631	57x57	10	25
332632	68x68	12	25



TART MOULD ROUND NS

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

EXOGLASS SEE PAGE 148



SHALLOW TARTLETTE NS

PLAIN	332671	45	9	25
	332672	50	9	25
	332673	55	9	25
	332674	60	10	25
	332675	65	10	25
	332676	70	10	25
	332677	75	11	25
	332678	80	12	25
	332379	85	13	12
	332680	90	13	12
	332681	100	15	12



DEEP TARTLETTE NS

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

MOULDS

	CODE	DIM	H	PACK OF
SPRING FORM				
EXOPAN	340217	ø280	65	1



CAKE/BREAD PAN

EXOPAN	334015	200x90	90	1
	334016	250x100	100	1
	334017	300x110	110	1



BRIOCHE MOULD

EXAL	334024	75	28	6
	334025	80	32	6
	334026	90	36	6



DEEP ROUND MOULD

EXAL	334110	100	30	1
	334112	120	35	1



FLUTED TARTLETTE

EXAL	334191	110	20	12
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EXOGLASS

BREAD PANS

EXOGLASS Bread Pans are made of composite plastic, usable in fermentation control cabinets. Provides time and money savings as no greasing is required for bread/dough cooking. Can be used for pastry (cakes, brioches) with greasing.

Exoglass provides homogeneous cooking and coloration of dough

Stainless Steel sliding lid

Food grade materials

Stainless materials never get stains and never stains the dough

Rigid will not buckle

Dishwasher safe

Usable from -20°C to +250°C

Unbreakable in normal term of use



CODE	LxW	H	GRAMS g
------	-----	---	------------

BREAD PANS WITHOUT LID

345933	180x85	75	300
345934	250x90	75	500
345935	270x100	90	800
345936	290x110	100	1000

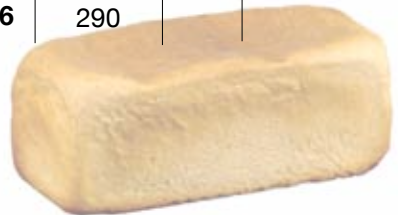


BREAD PAN WITH LID

345842	400x120	120	1800
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LIDS/COVERS

346933	180
346934	250
346935	270
346936	290



BREAD/LOAF PANS

LOAF PAN STRAIGHT SIDE

NON STICK

CODE	LxW	H
331071	140x73	70
331073	180x80	80
331074	200x80	80
331076	300x80	80



CAKE/BREAD PAN

EXOPAN

334012	200x90	9.
334013	250x100	1050
334015	300x110	1450
		2150



LOAF PAN BLUE STEEL

340142	250x80	80
340143	400x80	80



LOAF/BREAD PAN TINPLATE

340335	200x80	80
340336	250x80	80
340337	300x80	80
340338	400x80	80
340339	500x80	80





BABY CAKE PAN BLUE STEEL

CODE

LxW

H

340355

90x40

40

EXOGLASS SEE PAGE 148



BREAD PAN BLUE STEEL

340804

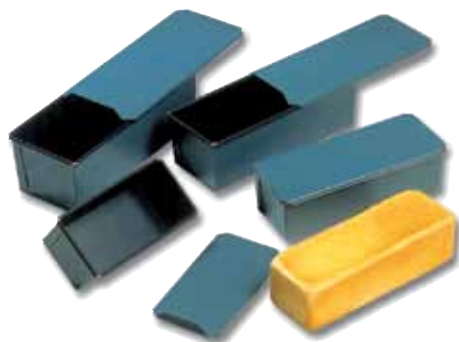
200x80

80

340807

250x90

80



BREAD PAN WITH COVER BLUE STEEL

340853

180x85

75

340855

270x100

90

340856

290x110

100



BAKING BEANS ALUMINIUM

340001

1KG



BAKING BEANS CERAMIC

340002

1KG

YULE LOGS

	CODE	LxW	H
TRIANGULAR YULE LOG			
S/STEEL	340622	500x90	75



YULE LOG MOULD			
TINPLATE	340631	350x60	45
	340632	500x60	45
	340633	500x70	50
	340634	500x80	55



YULE LOG MOULD			
S/STEEL	340635	350x60	45
	340637	500x70	50
	340638	500x80	58



YULE LOG MOULD			
PLASTIC	351012	470x65	70



TRIANGULAR YULE LOG			
PLASTIC	351014	470x65	70



COMB FOR YULE LOG			
S/STEEL	341629	120 x 80	



To suit 340638 or 340634

MOULDS



HALF SPHERE MOULD S/STEEL

CODE	Ø	H
340401	60	32
340402	70	35
340403	80	40
340406	160	80
340407	180	90



CANNELE MOULD COPPER

340415	35	35
340416	45	45
340417	55	55

Also available in Exoglass Pg147



CROQUEBOUCHE S/STEEL

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



HIGH BRIOCHE MOULD TINPLATE

340521	160	75
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PYRAMID MOULD S/STEEL

341101	60X60	60
341102	90x90	60
341103	120x120	80
341104	150x150	100

MOULDS

	CODE	Ø	H
TART MOULD DEEP FLUTED TINPLATE	340676	200	35
	340679	280	35



TART MLD FLUTED REM BOTTOM TINPLATE	340681	100	30
	340682	200	45
	340683	230	45
	340684	250	47
	340685	280	50



TART MLD FLUTED REM BOTTOM TINPLATE	341771	160	20
	341773	200	22
	341774	220	25
	341775	240	25
	341776	260	25
	341777	280	25
	341778	300	25
	341779	320	25



TART TATIN DISH COPPER	341221	240	38
	341223	320	56



CHARLOTTE MOULD S/STEEL	341425	ø160	90
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HAM HORN MOULD

TINPLATE

CODE	Ø/L	PK
342445	ø30 L130	6
342446	ø35 L130	6



CREAM HORN MOULD

TINPLATE

342447	ø50 L90	6
342448	ø50 L140	6



CANOLLI CHEESE FORM

ALUMINIUM

343141	ø25	6
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SPRING FORM

STEEL WITH
NON STICK
COATING

340217	Ø/L	H
	280	65

EXOGLASS MOULDS

EXOGLASS® - A new generation of pastry moulds.

A composite material able to withstand variations in temperature from -20°C to +250°C

Performance and output in terms of cooking make these EXOGLASS® moulds the perfect general-purpose product

Extra resistant, they keep their shape

Non-stick, in most cases without greasing. The composite material does not deteriorate over time

Very easy to maintain EXOGLASS® is dishwasher safe.

EXOGLASS MOULDS

	CODE	Ø	H
BREAD PANS WITHOUT LID			
EXOGLASS			
SEE PAGE 140 FOR CODES & DETAILS			
RAMEKIN MOULD PK 6			
EXOGLASS	345604	82	40
CONE MOULD PK 12			
EXOGLASS	345446	35	140
	345448	50	140
CANNELE MOULD PK 6			
EXOGLASS	345415	35	35
	345416	45	45
	345417	55	55
DARIOLE MOULD PK 6			
EXOGLASS	345591	45	45
	345592	50	50
	345593	55	55
	345594	60	60
	345595	70	70



EXOGLASS MOULDS



	CODE	Ø	H	PACK OF
BABY CAKE PAN				
EXOGLASS	345060	90X40	40	6



TART MOULD DEEP FLUTED				
EXOGLASS	345151	100	30	6

TART MOULD DEEP PLAIN				
EXOGLASS	345201	100	30	6



TART MOULD FLUTED				
EXOGLASS	345657	90	18	12
	345658	100	20	12
	345659	110	20	12



KOUGLOPF MOULD				
	345638	95	60	6
	345642	200	103	1

EXOGLASS MOULDS

QUICHE MOULD PK 12 EXOGLASS

CODE	Ø	H
345109	90	20
345110	100	20
345111	110	20
345112	120	20



FLUTED OVAL TARTLETTE PK12 EXOGLASS

345202	117x70	18
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FRAMES ARE AVAILABLE FOR THE CANNELES, BABY CAKE PAN AND THE SMALL KOUGLOFF. The moulds lock in place. Indent only at this time





DEMARLE®

WHAT IS FLEXIPAN

Flexipan is a combination of fibreglas and high grade silicon which is suitable for contact with food.

Advantages:

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

Small scale items can be manufactured economically.

Trays and moulds can be cleaned easily.

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

Can be used 2000-3000 times before the first signs of sticking will appear.

The range is extensive and each year new shapes are added.

Please see page 165 for hints on use



-40°C to +300°C

FLEXIPAN

CODE	VOLUME	MLDS	DIM	SHEET
HALF SPHERES				
336151	6ml	96	ø26 H16	600x400
336001	10ml	70	ø29 H18	"
336002	20ml	48	ø42 H21	"
336056	50ml	28	ø58 H31	"
336003	105ml	24	ø70 H40	"
336057	125ml	24	ø80 H40	"
336302	6ml	35	ø29 H18	400x300
336304	20ml	24	ø42 H21	"
336306	105ml	12	ø70 H40	"

UPSIDE DOWN HALF SPHERES				
336150	6ml	45	ø26 H16	600x400

CYLINDERS				
336005	25ml	48	ø40 H20	600x400
336006	90ml	24	ø63 H35	"
336053	65ml	24	ø63 H25	"
336332	25ml	24	ø40 H20	400x300

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

BRIOCHETTES				
336064	11ml	40	ø46 H15	600x400

OVAL TARTLETTES				
336112	10ml	48	66x27 H11	600x400
336086	35ml	30	106x45 H15	"
336442	10ml	24	66x27 H11	400x300



FLEXIPAN



CODE	VOLUME	MLDS	DIM	SHEET
OVALS				
336011	20ml	50	51x31 H20	600x400
336074	18ml	64	57x35 H12	"
336025	75ml	30	70x50 H30	"
336078	80ml	24	96x45 H28	"
336075	55ml	30	70x50 H25	"
336076	100ml	20	85x60 H30	"

336383	75ml	15	70x50 H30	400x300
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PYRAMIDS				
336012	15ml	54	35x35 H23	600x400
336013	90ml	24	71x71 H41	"
336322	90ml	12	71x71 H41	400x300
336323	15ml	24	35x35 H23	"

PYRAMID FLAT BOTTOM

336120	50ml	35	50x50 H35	600x400
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ROUND SAVARINS

336014	10ml	60	ø41 H12	600x400
336021	50ml	35	ø66 H20	"
336015	65ml	24	ø70 H23	"
336084	70ml	24	ø80 H20	"
336355	10ml	30	ø41 H12	400x300

OVAL SAVARINS

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

FLEXIPAN

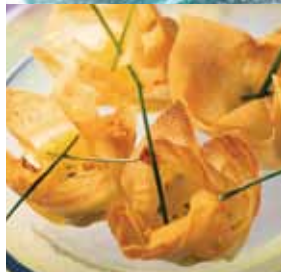
CODE	VOLUME	MLDS	DIM	SHEET
SQUARE SAVARINS				
336133	15ml	60	37x37 H17	600x400
336134	45ml	35	56x56 H24	"
336135	100ml	24	70x70 H30	"
336422	100ml	12	70x70 H30	400x300
SQUARES				
336148	20ml	60	45x45 H12	600x400
336136	40ml	40	60x60 H15	"
MINI BRIOCHETTES				
336068	15ml	48	70x30 H10	600x400
336070	80ml	24	130x48 H18	"
336376	15ml	24	70x30 H10	400x300
ROUND BRIOCHE				
336066	65ml	24	ø79 H15	600x400
FLUTED BRIOCHE				
336061	60ml	24	ø68 H25	600x400
336060	60ml	24	ø62 H26	"
336063	105ml	24	ø78 H30	"
336016	105ml	24	ø81 H37	"
336363	105ml	12	ø81 H37	400x300
MADELEINE				
336042	15ml	56	52x33 H15	600x400
336017	35ml	40	78x47 H19	"
336390	35ml	20	78x47 H19	400x300



PETIT FOURS



CODE	VOLUME	MLDS	DIM	SHEET
POMPONETTES				
336004	14ml	96	ø36 H17	600x400
336420	14ml	48	ø36 H17	400x300



PETIT FOURS				
336027	22ml	54	ø40 H20	600x400



MEDALLIONS				
336033	5ml	96	ø28 H8	600x400
336393	5ml	48	ø28 H8	400x300



MINI CYLINDERS				
336040	14ml	54	ø38 H10	600x400



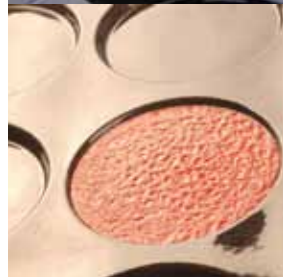
TRIANGLES				
336108	7ml	80	48x41 H10	600x400

PETIT FOURS

CODE	VOLUME	MLDS	DIM	SHEET
LOZENGES				
336109	9ml	70	60x35 H10	600x400
OCTAGONS				
336110	28ml	40	43x40 H26	600x400
HEXAGONS				
336111	12ml	60	45x40 H12	600x400
336423		30	45x40 H12	400x300
ASSORTED DELICACIES				
336364		30	Various	400x300
STARS				
336217	35ml	24	80x65 H15	600x400
336330	35ml	12	80x65 H15	400x300



FLEXIPAN



CODE	VOLUME	MLDS	DIM	SHEET
MUFFINS				
336023	45ml	40	ø51 H29	600x400
336019	125ml	24	ø73 H40	"
336045	115ml	24	ø79 H36	"
336046	220ml	15	ø82 H50	"
336047	190ml	15	ø91 H35	"
336338	45ml	20	ø51 H29	400x300
336340	125ml	12	ø73 H40	"
336342	115ml	12	ø79 H36	"

FLORENTINES				
336018	30ml	40	ø59 H13	600x400
336024	140ml	15	ø102 H20	"

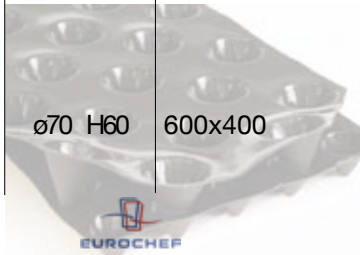
TART TATINS				
336054	135ml	15	ø82 H30	600x400
336049	245ml	12	ø100 H35	"
336020	305ml	12	ø105 H40	"
336350	305ml	6	ø105 H40	400x300

ROUNDS				
336026	75ml	11	ø120 H15	600x400
336030	200ml	6	ø147 H12	"
336031	250ml	6	ø150 H15	"
336032	240ml	6	ø166 H12	"
336022	300ml	6	ø186 H12	"

PIES/QUICHES				
336130	35ml	40	ø58 H20	600x400
336132	135ml	15	ø96 H25	"
336051	128ml	6	ø140 H25	"
336052	390ml	6	ø150 H24	"
336445	35ml	20	ø58 H20	400x300

FLEXIPAN

CODE	VOLUME	MLDS	DIM	SHEET
HEARTS				
336081	55ml	20	66x62 H25	600x400
336028	90ml	20	66x62 H35	"
CHESNUTS				
336080	65ml	24	64x64 H26	600x400
ROUND HEARTS				
336082	81ml	20	75x65 H35	600x400
336225	15ml	70	41x38 H16	600x400
DOUBLE HEARTS				
336091	200ml	8	120x113 H35	600x400
MINI CONES				
336039	6ml	96	ø30 H20	600x400
INSERT FOR CONES				
336035	24ml	40	ø50 H40	600x400
CONES				
336037	80ml	20	ø70 H60	600x400



FLEXIPAN

CODE	VOLUME	MLDS	DIM	SHEET
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DAISIES

336115	70ml	24	ø70 H27	600x400
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FLOWERS

336116	80ml	24	ø78 H20	600x400
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336431	80ml	12	ø78 H20	400x300
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FINANCIERS

336009	10ml	84	50x26 H11	600x400
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336010	45ml	24	86x46 H14	"
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336310	10ml	42	50x26 H11	400x300
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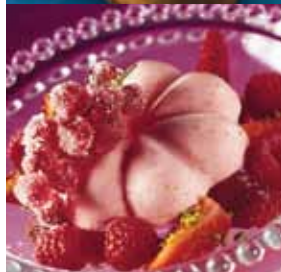
336312	45ml	12	86x46 H14	"
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CHRISTMAS LOGS

336029	450ml	8	339x40 H39	600x400
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CHRISTMAS LOG INSERT

336127	700ml	5	495x40 H39	600x40
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FLEXIPAN

CODE	VOLUME	MLDS	DIM	SHEET
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RECTANGULAR CAKES

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

FLUTED CAKE

336102	105ml	16	110x60 H25	600x400
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INGOTS

336113	139ml	18	102x58 H30	600x400
336223	100ml	24	120x40 H25	600x400
336175	6ml	90	45x15x12	600x400

MINI LOGS

336126	80ml	24	95x40 H30	600x400
336137	115ml	24	122x42 H32	"
336434	80ml	12	95x40 H30	400x300

CHAMPAGNE BISCUITS

336128	20ml	45	109x24 H10	600x400
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FLEXIPAN



CHARLOTTES

CODE	VOLUME	MLDS	DIM	SHEET
336087	9ml	60	ø35 H15	600x400
336088	60ml	24	ø62 H35	"
336090	100ml	18	ø78 H40	"
336397	9ml	30	ø35 H15	400x300
336395	60ml	12	ø62 H35	"
336396	100ml	8	ø78 H40	"

BISCUITS

336048	50ml	24	ø78 H10	600x400
336038	60ml	15	ø91 H8	"
336345	50ml	12	ø78 H10	400x300

HALF EGGS/QUENELLES

336121	5.6ml	72	42x26 H20	600x400
336122	30ml	42	60x40 H25	"
336227	5ml	100	42x22 H17	"
336181	20ml	43	67x36x27	"
336347	30ml	18	60x40 H25	400x300

SHELLS

336142	70ml	24	80x75 H20	600x400
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DARIOLES

336160	128ml	15	ø65 H55	600x400
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FLEXIPAN

CODE	VOLUME	MLDS	DIM	SHEET
SAPHIR				
336152	75ml	24	70x70	600x400
336154	17ml	54	40x40	"
336352	75ml	12	70x70	400x300
336354	17ml	24	40x40	"
ROSACE				
336041	100ml	18	ø78 H35	600x400
INGOT W/CAVITY				
336222	90ml	24	120x40x20	600x400
336176	70ml	24	100x40x25	600x400
HALF CYLINDER				
336224	20ml	48	85x17x15	600x400
MINI DROP				
336221	18ml	56	52x32x20	600x400
336301	18ml	28	52x32x20	400x300



FLEXIPAN

SPOON



CODE	VOLUME	MLDS	DIM	SHEET
336214	15ml	36	90x28x12	600x400

DOUBLE INSERT



336229	460ml	6	180X28	600x400
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BAR CAKE GROOVED



336104	90ml	24	106x46x25	600x400
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SQUARE CASKET



336228	110ml	15	65x65x35	600x400
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SQUARE BAR



336230	90ml	24	70x70x30	600x400
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FLEXIPAN

CODE	VOLUME	MLDS	DIM	SHEET
BELL				
336161	130ml	15	102X92X29	600X400



St HONORE CROWN

336233	260ml	6	150x26	600x400
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SQUARE INSERT

336234	300ml	6	150x150	600x400
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WEB HELP

More information on these products can be found at www.demarle.com or have a look at www.eurochefaus.com we will try to keep a couple of informative video clips in the download page

SILFORM[®]

TARTLETTE RANGE

Producing tartlette bases (part or fully baked) has become much easier with the new range of **SILFORM tartlettes**. No need to prick or to line the dough, or even garnish with dry beans any more. Due to its silicon components, this mould is non-stick and therefore does not need greasing. Moreover, the perforated texture of the Silform allows a perfect and uniform heat diffusion for an optimum quality of baking and a perfectly crusty pastry.



CODE	MLDS	DIM	SHEET
MINI ROUND TARTLETTES			
337040	60	ø42 H10	600x400
337041	48	ø48 H15	"
MINCE PIES			
337042	40	ø58 H20	"
MINI CHARLOTTEs			
337043	60	ø35 H15	"
MINI OVAL TARTLETTES			
337045	48	66x27 H11	"
OVAL TARTLETTES			
337046	30	106x45 H15	"
MINI SQUARES			
337047	60	45x45 H12	"
SQUARES			
337048	40	60x60 H15	"

FLEXIPAT®

CODE L xW H

FLEXIPAT MAT



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



FLEXIPAT a flexible baking sheet with edges to use in the freezer or oven. You can create layers of sponge, creme brulee or fruit jelly and much more.

Flexipat assists in increasing productivity, no wastage of edges and the presentation is also enhanced with the even nature of the layers created.

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

ADVICE FOR USING YOUR FLEXIPAN TRAYS

- **FILLING** Place your Flexipan on the baking sheet or grid before filling it to facilitate transport. If some indents on the tray are empty fill with water.
- **BAKING** The Flexipan can be used in any oven but without direct contact with any heat source ie. a flame. The temperatures and the baking times should be adapted depending on the oven used. We recommend using each flexipan on a perforated sheet or grid to optimise the circulation of hot air. Ideally small pieces should be unmoulded once out of the oven. For delicate products such as sponge cakes, you are advised to let the product cool before unmoulding.
- **CLEANING** To clean, simply soak in hot soapy water using a non abrasive sponge and a non aggressive detergent. You are advised to wash Flexipan very regularly. Over time accumulation of grease is detrimental to the durability of the material.
- **STORAGE** Flexipan trays should preferably be stored flat and in piles of 6 maximum.

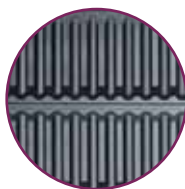
SILICON DECORATIVE SHEETS

		CODE	DIM
		LARGE GREEK FRIEZE	
		422001	600x400
		SMALL GREEK FRIEZE	
		422002	600x400
		DOMES	
		422003	600x400
		DOTS & DASHES	
		422004	600x400
		VENETIAN	
		422005	600x400
		RISING SUN	
		422011	600x400

SILICON DECORATIVE SHEETS

STRAIGHT FLUTE

CODE	DIM
422006	600x400



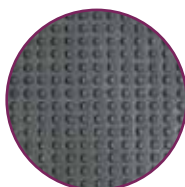
LABYRINTH

422009	600x400
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BUBBLES

422010	600x400
--------	---------



YING YANG

422027	600x400
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ROSETTE CAKE MAT

422100	ø180,200,220
--------	--------------



SPIRAL CAKE MAT

422120	ø180,200,220
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XMAS LOG MAT

422130	480x170
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DEMARLE BOOKS

CHOOSING FLEXIPAN

CODE



811001

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

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

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

811003



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

EXCEPTIONAL EXCURSIONS

811002

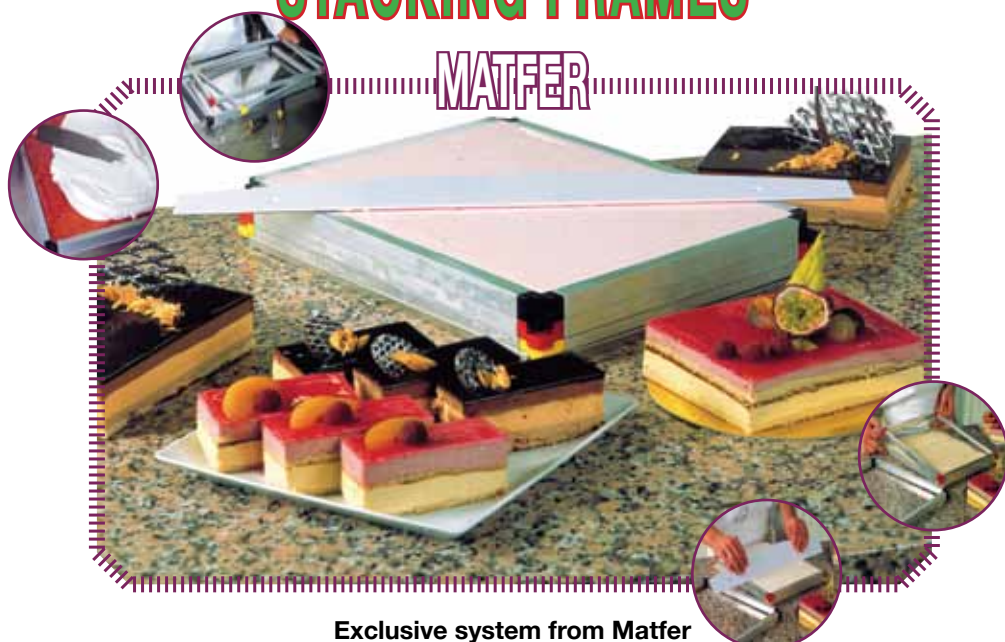


Exceptional Excursions with Flexipan is an exceptional book for sweet and savoury gastronomy enthusiasts. 90 chefs around the world let their imagination flow and created recipes that represented the tastes of their country.

Demarle photograprer Frédéric Lebain travelled the world to the pastry shops and kitchens of the greatest chefs and managed to capture the essence of each chef and his/her passion.

STACKING FRAMES

MATFER



Exclusive system from Matfer

Allowing the assembly of sheets of entrements and mousses in perfect layers of 2 or 3 flavours, permissible with the stacking frames.

Procedure:

1. Fill the first frame on the baase with your mixture, smooth with a ruler and let chill
2. Stack the second frame ontop and layer your second yummy filling, smooth & chill
3. Stack the third frame and repeat with your next delicious layer.
4. Freeze whole if necessary, unframe
5. Your creation is ready to slice

COMPLETE SET

4 PCE

CODE

370100

H

Set

DIM

600x400

ADDITIONAL FRAMES

370107

10

"

370108

15

"

370109

20

"

370110

Base

"

COMPLETE SET

4 PCE

370102

Set

400x300

ADDITIONAL FRAMES

370112

10

"

370113

15

"

370114

20

"

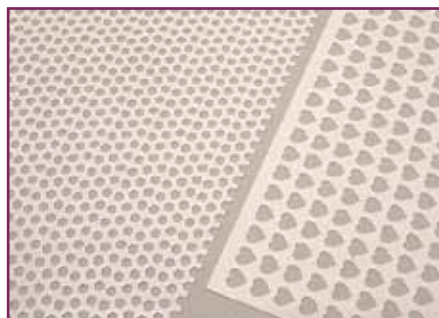
370115

Base

"



DECORATIVE PLASTIC STENCILS



HEXAGONS

CODE	DIM
441001	600x400



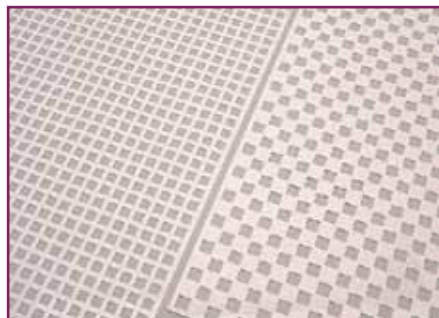
HEARTS

441002	600x400
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CIRCLES

441003	600x400
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CLOVER & CIRCLES

441005	600x400
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170

OVALS

441006	600x400
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SQUARES

441007	600x400
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CHECKERS

441008	600x400
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MULTIMOULDS

MATFER



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

ROUNDS

OVALS

ROUNDS

OVALS

HEARTS

TEARS

COMMAS

PYRAMIDS

PUSHERS

CODE	DIM	DIM
350001	ø65	400x300
350002	85x50	“
350011	ø65	600x400
350012	85x50	“
350017	75x70	“
350018	90x58	“
350019	90x58	“
350020	70x70	“
350021	ROUND	400x100
350022	OVAL	“
350028	TEAR	“
350029	COMMA	“

CAKE RINGS



CAKE RINGS

CAKE FRAME

S/STEEL

CODE	Ø	H
371003	565x365	35
371005	565x365	45
371009	496x290	45
371015	560x90	40



SQUARE CAKE FRAME

S/STEEL

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



CAKE RING H35MM

S/STEEL

371201	110	35
371202	140	35
371203	150	35
371204	160	35
371205	180	35
371206	200	35
371207	220	35
371208	240	35
371209	260	35
371210	280	35
371211	300	35



CAKE RING HIGH

TINPLATE

371225	50	50
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CAKE RING H45MM

S/STEEL

371401	75	45
371402	80	45
371404	120	45
371405	140	45
371406	160	45
371407	180	45
371408	200	45
371409	220	45
371410	240	45
371411	260	45
371412	280	45



CAKE RINGS



	CODE	Ø	H
ADJUSTABLE CAKE FRAME			
S/STEEL	371420	180/360	45
BLUE STEEL	371490	1180/360	50

		L	W
ADJUSTABLE CAKE FRAME			
S/STEEL	62211	430/830	280/530

TART RING			
S/STEEL H16	371701	60	16
	371702	65	16
	371705	80	16
	371706	85	16
	371707	90	16

S/STEEL H20	371708	100	20
	371609	120	20
	371611	160	20
	371612	180	20
	371613	200	20
	371614	220	20
	371615	240	20
	371616	260	20
	371617	280	20
	371618	300	20

ICE CAKE RING H60MM			
S/STEEL	371801	120	60
	371802	140	60
	371803	160	60
	371804	180	60
	371805	200	60
	371806	220	60
	371807	240	60
	371808	260	60
	371809	280	60
	371810	300	60



NONNETTES

	CODE	DIM	H
SQUARE	375001	56x56	30
CONVEX	375003	60x60	40
HEARTS	375005	70x55	30
HALF MOON	375007	87x43	25
1/4 CIRCLE	375008	55x55	40
CONVEX	375009	55x55	40
HEXAGON	375014	70x70	40
TEAR	375021	80x50	40
LOZENGE	375023	90x60	30
POINT	375025	70x50	40
LILY	375031	70x60	40
OVAL	375040	70x45	30
PENTAGON	375045	70x70	30
ROUND	375070	ø60	30
	375072	ø65	40
	375104	ø65	45
TRIANGLE	375078	65x65	45



INSULATED BOXES

sherpa



**STAINLESS
STEEL
INSERT**

FOR HOT OR COLD LIQUIDS

A line with 3 capacities (5,10 and 17L) to meet every need for the service of hot or cold drinks with a tap.
The Stainless Steel insert is removable preventing flavours, smells and distortions due to the heat.

SHERPA L5

CODE	DIM	H	L
825205	271x440	370	5

SHERPA L10

825210	284x490	430	10
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SHERPA L17

825217	316x604	437	17
--------	---------	-----	----

MATFER

SAUCE DISPENSER

Sauce dispenser with pump by Matfer
Stainless Steel stand is sold separately to pump units
Pots and pumps made from polypropylene, holding 2L

	CODE	DIM	H
SAUCE DISPENSERS			
	551230	ø170	300

STAND S/STEEL	551235	583x190	135
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CAKE PLATE PLASTIC			
	610651	ø350	



PIE KNIFE/SERVER			
	650177	L295	



TABLE CLOTH HOLDERS S/STEEL	661261	L50	PK6
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CRUMB SCRAPER ALUMINIUM	661290	L152	EA
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BISTRO CLEANING PRODUCTS



	CODE	L	PK
SILVER CLEANER			

720302	1	
--------	---	--

COPPER CLEANER		
-----------------------	--	--

720311	0.15	
720312	1	

S/STEEL CLEANER		
------------------------	--	--

720321	0.15	
720322	1	

MATFER CHEFS HATS		
--------------------------	--	--

760331	H225	PK10
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BAKERS GLOVES

RESISTANT UP TO 300°C

MATFER MITTS		
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773002	L400	PAIR
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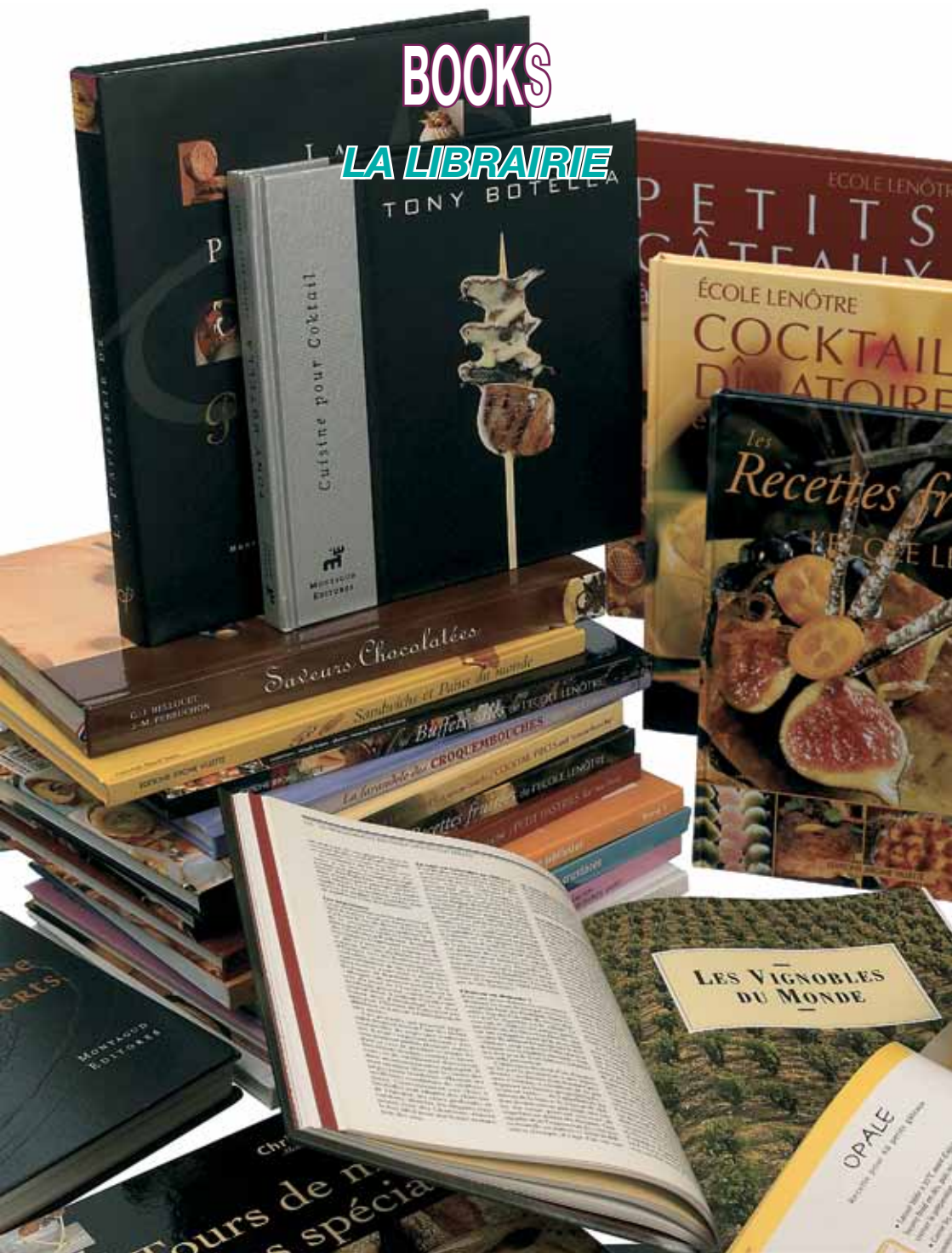
MATFER GLOVES		
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773012	L400	PAIR
--------	------	------

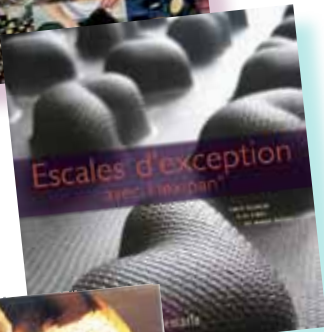


BOOKS

LA LIBRAIRIE



BOOKS



CODE LANGUAGE

CHOOSING FLEXIPAN

811001 ENGLISH

EXCEPTIONAL EXCURSIONS

811002 ENGLISH

BREADS & VIENNOISERIES

811005 ENG/FR

LE GOUT DE PAIN

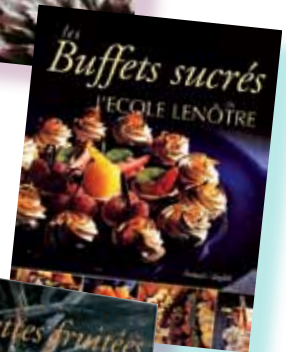
811021 FRENCH

PAINS PASSION ET FANTASY

811024 FRENCH

BOOKS

	CODE	LANGUAGE
LE LIVRE DU BOULANGER	811060	FRENCH
PASTRY MAKING	812012	ENG/FR
LES BUFFETS SUCRES	812134	ENG/FR
LES RECETTES FRUITÉES	812141	ENG/FR
LES DECORES FINS	812190	ENG/FR



BOOKS



CODE LANGUAGE

LES RECETTES GLACEES

813025 ENG/FR

CHOCOLATE ET CONFISERIE P1

813039 ENG/FR

CHOCOLATE ET CONFISERIE P2

813040 ENG/FR

PASTRY OF PIERRE HERME

812143 ENG/FR

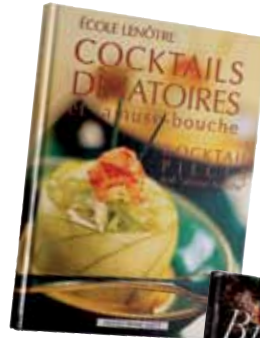
CHOCOLATE FLAVOURS

813058 ENG/FR

CODE LANGUAGE

COCKTAIL PIECES

816020 ENG/FR



LE BUFFET SALES

815013 ENG/FR



GREEDY SECRETS

811003 ENG/FR



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more information on
this new book

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NOTES

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