



**LOUIS TELLIER**

RIEN NE REMPLACE LE FAIT MAIN

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2020





# LOUIS TELLIER

RIEN NE REMPLACE LE FAIT MAIN

## 1887

This story starts two years before the construction of the Eiffel Tower. Paris was becoming the centre for world creation. French gastronomy had exploded forth, and had excited the curiosity of gourmets and chefs from around the world.

Increasingly sophisticated desserts became the unmissable gourmet symbols of special occasions. A visionary entrepreneur, ETIENNE GOBEL, bet on the fact that the craze for patisserie was only just beginning, and he launched into making cake moulds from copper and tinplate. Success was immediate and international. Etienne Gobel soon found himself hemmed by his premises in Paris, so he set up his factory in Touraine, where it has been ever since and where tradition is maintained.

## 1947

Sixty years later, France was in the throes of reconstruction. People found vegetables on their plates once again, especially the potato. Established as one of the pearls of French gastronomy in the nineteenth century, its return had been awaited by restaurateurs.

One of them asked a mechanic friend to design a device to make it easy to prepare purée. LOUIS TELLIER took up the challenge and invented the world's first professional food mill – a kitchen revolution! An inventor of genius, the former seafarer and veteran of the First World War would multiply achievements in his factory in the suburbs of Paris; the factory remains at the cutting edge of innovation.

One year previously and in the same circumstances, the hand-powered steel vegetable cutter was invented in Thonon les Bains, on the banks of Lake Léman; the Bron mandoline was born, and would come into use in leading professional kitchens around the world. In over seven decades, the BRON-COUCKE factory would see the advent of several leading inventions – and the adventure goes on!

## TODAY

The three undisputed references in the field of high-end kitchen utensils combine their traditional know-how and their passion for innovation. Now named Louis Tellier, the group continues the great history of French cuisine. In days gone by, LOUIS TELLIER utensils supported the work of Auguste Escoffier and of so many chefs around the world, and they have revolutionised the way in which dishes are prepared. Present in over ninety countries, they have always done so: the pleasure of hand-made food.





**LOUIS TELLIER**  
RIEN NE REMPLACE LE FAIT MAIN

**TELLIER GOBEL ET CIE IN FIGURES**



OVER 100 COLLABORATORS



3 FACTORIES IN FRANCE



1 LOGISTICS SITE  
Centralised at Joué-lès-Tours



OVER 130 YEARS' EXPERTISE



EXPORTED TO OVER 80 COUNTRIES AROUND THE WORLD



OVER 3 000 REFERENCES

LOUIS TELLIER is also for the general public, the "La Bonne Graine" and "YooCook" brands...

... and a distribution partnership with the brands



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French fries	Citrus fruits	Petits-fours moulds	Themed mould
Tomatoes	Exotic fruits	Boat-shaped moulds	
Mandolines	Melons & watermelons	Oval aspics	
Truffles	Others fruits and vegetables	Rum babas	
Lettuces	Guitars	Biscuits	
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## WEB

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Louistellier.fr

On LouisTellier.fr, using the item reference as a search term gives you access to exploded views, notices, and technical sheets.

## VIDEOS

Scan the QR CODE\* using your smartphone or your tablet. The video will open directly.

You can also access all our videos via the Groupe Louis Tellier YouTube channel.

\* You can download a dedicated free app (flashcode, QR Code Reader, QR Code, etc.).

Try it here!

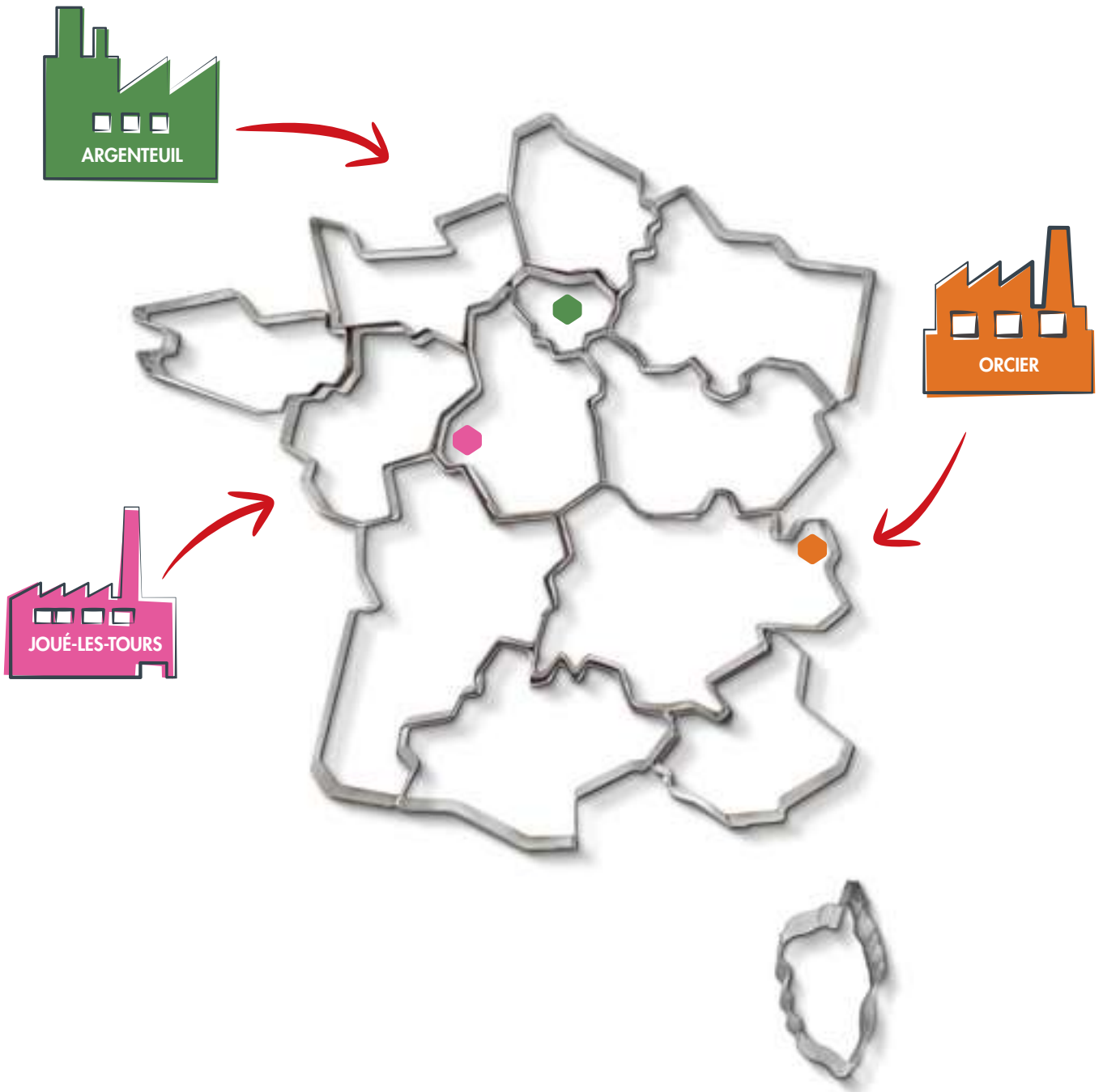


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Mascot illustrations: Toma Danton



**LOUIS TELLIER**  
RIEN NE REMPLACE LE FAIT MAIN

### 3 FACTORIES 3 SETS OF KNOW-HOW







**LOUIS TELLIER**  
RIEN NE REMPLACE LE FAIT MAIN

ARGENTEUIL MANUFACTURING SITE

## 70 YEARS OF PRODUCTIVITY AND HYGIENE

The factory is constantly being modernised. Recently, its traditional tinning workshop was renovated; the workshop is used in particular to tin the cones of food mills. Know-how passed on by older folk

to younger generations. In that way, tinsmiths work in tandem to ensure that newcomers are trained.

### ICONIC TELLIER PRODUCTS

#### 1947: The company's historic invention: "Vegetable mill no. 5"

Just as efficient and robust, in the year of its 65th anniversary, it contributed to the record for the world's largest amount of puréed potatoes. The record was set on 29 September 2012 at the Futuroscope Park using Joël Robuchon's famous recipe.



**1960: The professional chip cutter**  
The first great international success.

#### 1976 / 2000: Significant advances in hygiene in mass catering



The first range of hand-operated and electric stainless-steel can openers that could be disassembled without tools and that were dishwasher-safe.

A full range of stainless-steel dispensers and dispenser boxes certified to NF (Normes Françaises – French Standards) for food hygiene.



#### 2001: Professional quality and precision

Launch of a full range of tools for sculpting fruit and vegetables with Frédéric Jaunault, holder of the MOF primeur (Meilleur Ouvrier de France Primeur – Best Worker of France, Fruit and Vegetable Category) award.

#### 2003: Fresh-cut trend

The pineapple peeler meets the need of a new trend: the development of fresh-cut produce, offered in the fruit and vegetable aisle.



Buoyed up by its success and by a development strategy in France and internationally to make known French know-how relating to food preparation, Tellier merged with two companies that share the same values of high-quality traditional know-how.

In 2013, that strategy included the acquisition of the firm GOBEL, followed in 2017 by the firm BRON-COUCKE, to which it has since brought its backing.

JOUÉ-LÈS-TOURS MANUFACTURING SITE

**130 YEARS OF TRADITION & LONGEVITY**



In 2014, GOBEL was awarded the Entreprise du Patrimoine Vivant (EPV – Living Heritage Company) label. The label is a State mark of recognition set up to distinguish French businesses with artisanal and industrial know-how of excellence.

Nowadays, Gobel patisserie moulds are still manufactured at Joué-les-Tours, and, as a member of Tours Val de Loire Gastronomie, the company wishes to showcase its territory and the art of living in the French style.

The industrial park is made up of, inter alia, 30 presses (hydraulic, mechanical, and pneumatic), to which have been added a fully-automated digitally controlled punching machine and a traceability machine.



The Gobel factory in the 1920s.

**ICONIC GOBEL PRODUCTS**



**Madeleine baking sheet made of tinplate**

When well buttered, this tinplate tray offers even cooking on the inside and a crusty outside.



**Aluminium pastry sheet**

Used to cook original "petits beurrés", this pastry tray has been able to come down through the decades.



**Eiffel Tower stainless steel shape**

An entire collection of stainless-steel nonnettes and shapes. Exclusive presentations thanks to tailor-made shapes.



**The cheesecloth conical strainer**

**Round fluted tart mould**

An essential item in all kitchens.



**The watertight log mould**

An innovation: the first stainless-steel watertight log mould.





**LOUIS TELLIER**  
RIEN NE REMPLACE LE FAIT MAIN

ORCIER MANUFACTURING SITE

## INNOVATION AND CONVIVIALITY FOR OVER 70 YEARS

### The Mandoline

The original was designed in 1947, and has become known by all catering professionals; it is a reference item in all cookery schools.



From the beginning, the factory has specialised in vegetable cutting in all its forms, and it masters the most modern techniques, especially for making blades. Each utensil manufactured is rigorously checked and permanent tests are carried out to always guarantee the best quality.

The machine park is currently made up of ten swan-neck mechanical presses, to which were added, in 2018, a CNC 85T folding machine and a robotised cell for sharpening crinkle-cut blades.

Products manufactured at the Orcier site are now distributed under the Louis Tellier brand.

## ICONIC BRON PRODUCTS



### LE ROUET® vegetable cutter

A device for cutting vegetables into spaghetti, tagliatelle, or garland shapes. A real awakening for creativity.



### Turn'up® cutters for ready-to-fill shells

To cut ready-to-fill shells from potatoes, courgettes, cucumbers, melons, apples, etc., in two shakes of a lamb's tail!



### The bread slicer with a stop and a rounded blade

An unequalled cut: regular slices of bread, even with fresh bread.

### Strip cutter

Cutting fruit and vegetables into wide and thin strips to produce lasagne, millefeuilles, crisps, spring rolls, and terrines that are out of the ordinary.



### Traditional raclette machines

#### L'Alpage

Traditional raclette for up to 6 to 8 people.

#### Brézière®

Authentic raclette for up to 4 people. This model can be folded for easy storage.





# NEW PRODUCTS



**Safety can opener  
no cutting edges**

77

Louis Tellier has chosen not to choose between efficiency and safety.

**COMPACT PRO**

Professional quality for small spaces!

**French-Fry Cutter** 27



**Mandoline** 34



**Tomato Mozzarella Slicer** 31

The 1st Tomato & MOZZARELLA Slicer!



## SIGNATURES RANGE

A Signatures range made in Haute-Savoie,  
For all styles of raclette!  
Basalte, Inox and Original.

### BRÉZIÈRE®

277



### ALPAGE®

278





# NEW PRODUCTS

## Professional raclette appliance 281

A professional quality, robust and resistant raclette appliance!



## Brasero - table Barbecue 284

A professional, functional and user-friendly table barbecue!

## ORIGINE RANGE

Professional baking paper moulds that are ultra practical and 100% biodegradable!

FRANCE 1887

**GOBEL®**

rien ne remplace  le fait main

—ORIGINE—



# OBSIDIAN

THE NON-STICK COOKWARE 10-YEARS WARRANTY



## OBSIDIAN RANGE

20% thicker for extra strength and durability.  
20% more non-stick for a perfect control of caramelization.

Round fluted tart mould	150
Round fluted tart mould	151
Perforated fluted tart mould	153
Square tart mould loose bottom	158
Oblong fluted tart mould	158
Box set of 6 round fluted tartlet moulds	164
Round plain cake mould	168
12 madeleines baking sheet	173
20 small madeleines baking sheet	173
Box set of 6 muffin moulds	181
Charlotte mould	182
Deep savarin ring mould	186
Stamped cake	199
Box of 6 Continental style brioche mould	201

## RECOMMENDATIONS FOR USE

### CARE INSTRUCTIONS

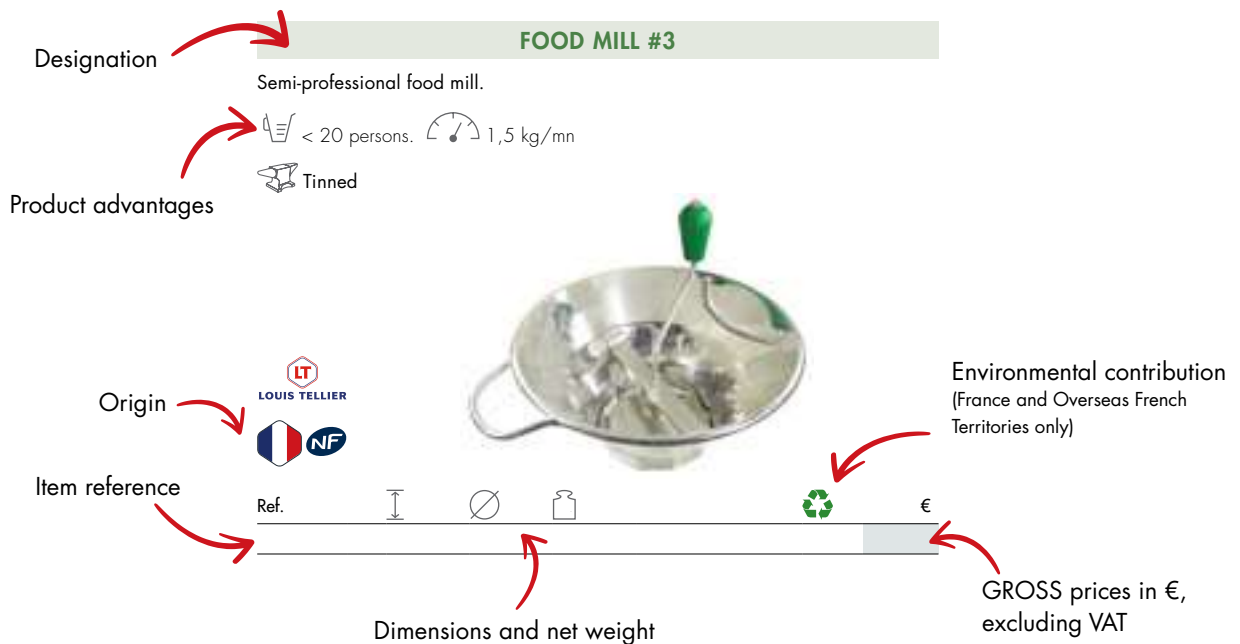
YES	NO		STAINLESS STEEL	NON-STICK	TIN	ALUMINIUM	ALUMINIUM with non-stick coating
Dishwasher-safe							
Wash the moulds with a dish soap without using an abrasive sponge and dry completely							
Possibility to put in the freezer							
Cut inside with a sharp object							

### BAKING INSTRUCTIONS

YES	NO		STAINLESS STEEL	NON-STICK	TIN	ALUMINIUM	ALUMINIUM with non-stick coating
Can be put in the «bain-marie» (double-boiler)							
Can be put on the flame directly							
Maximum cooking temperature			300°C / 570°F	250°C / 480°F	250°C / 480°F	250°C / 480°F	250°C / 480°F

## CATALOGUE KEY

This new catalogue format brings together main technical information to give you accurate answers to your questions and to your clients' needs. Set out below are the reading key for the tariff and the key to the pictograms.





## KEY TO PICTOGRAMS USED



New catalogue item



The same product, but with a design change



Best-selling item in a range



Product available in limited amounts

### ORIGIN



FRANCE



JAPAN

### CERTIFICATIONS AND NORMS



NF HYGIÈNE ALIMENTAIRE

The NF mark is a sign of acknowledgement that is the result of a voluntary approach by professionals dedicated to making genuine commitments to their clients. It offers a guarantee of quality and safety in relation to the products that display it. The "NF Hygiène Alimentaire" mark issued by AFAQ AFNOR CERTIFICATION, 93571 La Plaine Saint-Denis Cedex, certifies compliance with regulation NF 031, which covers suitability for cleaning.



NSF INTERNATIONAL

NSF International (National Sanitation Foundation) is an independent public health standard from the United States. It organizes and develops standards, product certification, testing, auditing, environmental education and environmental and public health risk management services. The Logo on the data sheet or packaging serves as information on whether the product is labeled or not, the product does not receive a specific reference, only the NSF list serves as proof with the Name and/or Reference of the manufacturer.



IP WATERTIGHTNESS RATING  
Water and dust.



HACCP

Hazard Analysis Critical Control Point, is a work method for mastering the health security of foodstuffs and guaranteeing hygiene in the kitchen. The HACCP approach is taken into account when products are developed, especially their suitability for cleaning.

### FEATURES

Length in cm

Width in cm

Height in cm

Diameter in cm

Thickness in mm

Net weight in kg or g

€ 2019 gross price, excluding VAT

Display available

Specific features:

Capacity

Productivity / debit

Equipment included

Linked products

Material

### Dedicated to electrical and electronic appliances

Power

AC adaptor

Type of batteries and number supplied

### Dedicated to scales and thermometers

Temperature range

Quantity to weight

Accuracy

### Dedicated to books

Number of pages

Writer

Language

DEEE

DEEE (Déchets d'Équipements Électriques et Électroniques – Waste Electrical and Electronic Equipment (WEEE)): Environmental contribution excluding VAT, provisions only applicable in France and in French Overseas Départements and Territories.

Further to changes to legislation covering WEEE, the cost of end-of-life management of Electrical and Electronic Equipment appears on our invoices.

That unit cost appears in this tariff under the pictogram.

Pursuant to 2012 / 19 / EU of 4 July 2012 (the so-called WEEE Directive II), TELLIER GOBEL et Cie. S.A.S subscribes to its obligations in relation to declaration, collection, and recycling, based on applicable local provisions.

The eco-contribution amount appearing in this tariff relates to the WEEE cost that applies in France. That amount can vary according to country. Furthermore, those scales can change during the course of the year.



# PREPARATION

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## PURÉES, SOUPS AND COULIS 18

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## FRESH CUT 25

French fries	25	Citrus fruits	52
Tomatoes	30	Exotic fruits	53
Mandolines	32	Melons & watermelons	56
Truffles	37	Others fruits and vegetables	57
Lettuces	38	Guitars	58
Apples	40	Cheeses	61
Multi-cutters	42	Bread	63
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# PROFESSIONAL FOOD MILL NO. 5



«We turn at 33 potatoes a minute!»



Sieves Ø 1 and 1,5 mm: for sauces and coulis.



Sieves Ø 2 and 3 mm: for mashed, soups and compotes.



Sieves Ø 4 mm: for fish soups and stringy vegetables as leeks and spinaches.

Double crushing gives an output of 5 kg / minute

Can be completely removed for good hygiene

Tin-plated steel

Can be used for up to 50 people

Interchangeable grills

Good stability thanks to the retaining brackets

In 1947, Louis Tellier revolutionised the world of cooking by creating the first professional food mill. The LT grinding mill was so on a runaway success with restaurateurs. In a smaller-sized model, the LT mill brought purées, soups, compotes, and coulis within everyone's reach. Always as effective and robust, in its 65th anniversary year, mill no. 5 contributed to the record for the world's largest potato purée. The record was set on 29 September 2012 using Joël Robuchon's famous recipe.

**ELECTRIC FOOD MILL**

With reverse rotation.

- < 500 persons
- 5 kg/mn
- 50/60 Hz 600 W
- St/st



Ref.						€
EX5T100	108	37	23.5	3 phases. Without sieve.	5	
EX5T130	108	37	23.5	3 phases. With sieve: Ø 3 mm.	5	
EX5M100	108	37	23.5	Single phase. Without sieve.	5	
EX5M130	108	37	23.5	Single phase. With sieve: Ø 3 mm. Product on order.	5	

**SIEVES FOR ELECTRIC FOOD MILL**

Designed to fit electric food mills EX5, interchangeable.

- 5 kg/mn
- St/st



Ref.			€
EX5010	0.49	Ø 1 mm.	
EX5015	0.56	Ø 1,5 mm.	
EX5020	0.57	Ø 2 mm.	
EX5030	0.53	Ø 3 mm.	
EX5040	0.5	Ø 4 mm.	

**MILL #10**

For institutional establishments.

- < 200 persons
- 10 kg/mn
- Tinned



Ref.	Ex-ref.					€
P1000	MLP10	80	39	14	On tripod. Without sieve.	
P1010		80	39	14	On tripod. With sieve Ø 1 mm. Product on order.	
P1015		80	39	14	On tripod. With sieve Ø 1,5 mm. Product on order.	
P1020		80	39	14	On tripod. With sieve Ø 2 mm. Product on order.	
P1030		80	39	14	On tripod. With sieve Ø 3 mm.	
P1040		80	39	14	On tripod. With sieve Ø 4 mm. Product on order.	

**SIEVES FOR FOOD MILL N°10**

Adapted to n°10 tinned food mills, interchangeable.

- 10 kg/mn
- Tinned



Ref.	Ex-ref.			€
P10010	GE1010	0.8	Ø 1 mm.	
P10015		0.8	Ø 1,5 mm.	
P10020	GE1020	0.8	Ø 2 mm.	
P10030	GE1030	0.8	Ø 3 mm.	
P10040	GE1040	0.8	Ø 4 mm.	

**PROFESSIONAL FOOD MILL N°5**

Restaurant model. Double crushing for maximum productivity. Interchangeable sieve discs.

- < 50 persons
- 5 kg/mn
- St/st



Ref.	Ex-ref.					€
X500	ML5XS	32	37	3	Without sieve.	
X510		32	37	3	With sieve Ø 1 mm. Product on order.	
X515		32	37	3	With sieve Ø 1,5 mm. Product on order.	
X520		32	37	3	With sieve Ø 2 mm. Product on order.	
X530			32	37	3	With sieve Ø 3 mm.
X540		32	37	3	With sieve Ø 4 mm. Product on order.	

**PROFESSIONAL FOOD MILL N°5**

Restaurant model. Double crushing for maximum productivity. Interchangeable sieve discs.

- < 50 persons
- 5 kg/mn
- Tinned



Ref.	Ex-ref.					€
M500	ML5ES	32	37	3.3	Without sieve.	
M510		32	37	3.3	With sieve Ø 1 mm. Product on order.	
M515		32	37	3.3	With sieve Ø 1,5 mm. Product on order.	
M520		32	37	3.3	With sieve Ø 2 mm. Product on order.	
M530			32	37	3.3	With sieve Ø 3 mm.
M540		32	37	3.3	With sieve Ø 4 mm. Product on order.	

**SIEVES FOR FOOD MILL N°5**

Designed to fit St.S. food mills no. 5, interchangeable

- 5 kg/mn
- St/st



Ref.	Ex-ref.			€
X5010	GX510	0.66	Ø 1 mm.	
X5015	GX515	0.6	Ø 1,5 mm.	
X5020	GX520	0.65	Ø 2 mm.	
X5030	GX530	0.5	Ø 3 mm.	
X5040	GX540	0.62	Ø 4 mm.	

**SIEVES FOR FOOD MILL N°5**

Designed to fit tinned food mills no. 5, interchangeable.

- 5 kg/mn
- Tinned



Ref.	Ex-ref.			€
M5010	GE510	0.6	Ø 1 mm.	
M5015	GE515	0.6	Ø 1,5 mm.	
M5020	GE520	0.6	Ø 2 mm.	
M5030	GE530	0.6	Ø 3 mm.	
M5040	GE540	0.6	Ø 4 mm.	

**FOOD MILL #3**

Semi-professional food mill.

- < 20 persons
- 1,5 kg/mn
- 3 discs: Ø 1.5 - 2.5 - 4 mm.
- Tinned



Ref.	Ex-ref.					€
S3	ML3E		25	31	1.5	

**FOOD MILL #3**

Semi-professional food mill.

- < 20 persons
- 1,5 kg/mn
- 3 discs: Ø 1.5 - 2.5 - 4 mm.
- St/st



Ref.	Ex-ref.					€
X3-F	ML3X		25	31	1.3	

**SIEVES FOR FOOD MILL N°3**

Ø 1,5 mm for coulis, Ø 2,5 mm for mashed potatoes, oval 4 mm for mozzarella. Adapted to n°3 tinned food mills, interchangeable.

- 1,5 kg/mn
- Tinned



Ref.				€
S3015	0.06	S3, S2.	Ø 1,5 mm.	
S3025	0.6	S3, S2.	Ø 2,5 mm.	
S3040	0.06	S3, S2.	Ø 4 mm.	

**SIEVES FOR FOOD MILL N°3**

Ø 1,5 mm for coulis, Ø 2,5 mm for mashed potatoes, oval 4 mm for mozzarella. Adapted to n°3 St.S. food mills, interchangeable.

- 1,5 kg/mn
- St/st



Ref.				€
X3015	0.06	X3-F	Ø 1,5 mm.	
X3025	0.06	X3-F	Ø 2,5 mm.	
X3040	0.06	X3-F	Ø 4 mm.	

**FOOD MILL #2**

For domestic use.

- 1 kg/mn
- 3 discs: Ø 1.5 - 2.5 - 4 mm



Ref.						€
S2	40	24	1.1	Tinned		

**ROTARY FOOD MILL**

household size.

- 1 kg/mn
- 3 sieves 1,5 - 2,5 - 4 mm
- St/st



Ref.	Ex-ref.						€
N3004X	MWX24		38	24	16.5	0.82	Ø 24 cm - Packaging Louis Tellier.

ROTARY FOOD MILL

For domestic use.

3 sieves 1,5 - 2,5 - 4 mm  
 St/st



LA BONNE GRAINE

Ref.	Ex-ref.							€
N3002BG		32	20	16.5		0.46	Ø 22 cm - Packaging La Bonne Graine.	
N3004BG	MMX2	38	24	16.5	24	0.82	Ø 24 cm - Packaging La Bonne Graine.	

POTATO RICER

Notched to adapt to differents saucepan diameters. With handle.

3 sieves : Ø 2 - 5 - 7 mm.



LOUIS TELLIER

Ref.						€
N3024	32	9	12.5	0.62	St/st	

FOOD MASHER

BEST SELLER



LA BONNE GRAINE

Ref.					€	
N3029		23	9.6	0.11	St S, wooden handle.	

POTATO RICER

Fixed sieve 2,5 mm. With professional handle.



LOUIS TELLIER

Ref.						€
N3028	30	13.2	11	0.65	St/st	

POTATO MASHER

Perfect mashed potatoes.  
 Double efficacy: mash, then press.



LOUIS TELLIER

Ref.						€
N3025	10.5	8.5	24	0.29	St/st	



**ELECTRIC TOMATO SAUCE MILL**



Ref.	←→	↙	↑	📦	♻️	€
CT3XEL	50	23	32	1	1.33	

**MANUAL TOMATO SAUCE MILL**



Ref.	←→	↙	↑	📦	€
CT3X	30	22	32	2.41	

**MANUAL JUICE EXTRACTOR**

Separate the skin juice, pips and residues.

Sieve Ø 1 mm. Clamp fixation.



Ref.	Ex-ref.	↙	↑	⊘	📦	🔗	€
N3031	CT3P	34.5	49	21.3	1.51	PP, aluminium, St/st.	

**SET OF 3 SIEVES**

Separate the skin juice, pips and residues. Ø6 mm: pumpkin, Ø3 mm: grape and Ø1,1 mm: tomatoes and red berries.



Ref.	📦	🔗	🔗	€
N3032	0.8	N3031	St/st	

**COULIS SIEVE**

To make coulis, jams or jellies from berries and tomatoes, this coulis sieve also comes in handy when sifting or straining sauces. Become a simple sieve without its mechanism.



Ref.	←→	⊘	📦	🔗	€
N3005	35	18	0.33	Tin, wooden olive.	

**COULIS SIEVE**

Can be dismantled for easy cleaning, dishwasher-safe (except for the wooden ball). To make coulis, jams or jellies from berries and tomatoes, this coulis sieve also comes in handy when sifting or straining sauces.

The coulis sieve features two handle hooks for secure placement on top of saucepans or bowls.



Ref.	←→	↑	⊘	📦	🔗	€
N3007	34	8	18	0.4	St/st, wooden olive.	

MUSLIN BAG

For coulis and jellies, without pips and pieces. The polyester mousseline is washer safe.



LA BONNE GRAINE



Ref.			€
N3006	0.05	Beechwood handle, muslin made of polyester mesh fabric.	

JAM FUNNEL

Adapted to jam pots and jars. Ø down: 5,7 cm.



LA BONNE GRAINE

Ref.				€
N3047	13.5	0.15	St/st	

PROFESSIONAL IMMERSION HAND BLENDER

Variable speed drive - RPM: 22 000 RPM (free speed / no-load speed) - 13 000 RPM (load speed). Removable foot. Knives and removable discs. Works continuously without overheating thanks to an excellent ventilation.

50/60 Hz 230 V 120/200 W

2 knives (chopper and star), 2 discs (beater and emulsion) + 1 graduated St. S pot 75 cl.



LOUIS TELLIER

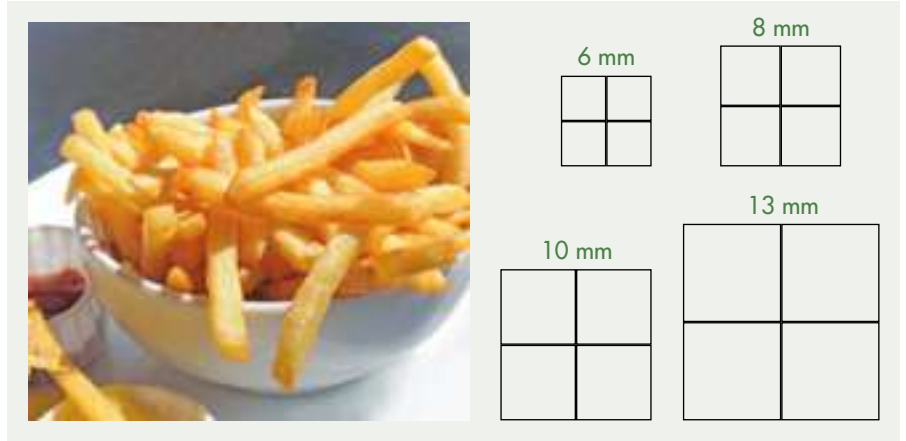
Ref.							€
MIX70	39	8	6	1	St/st, ABS	0.21	



# FRENCH-FRY CUTTER



«Homemade French fries  
in one easy move!»



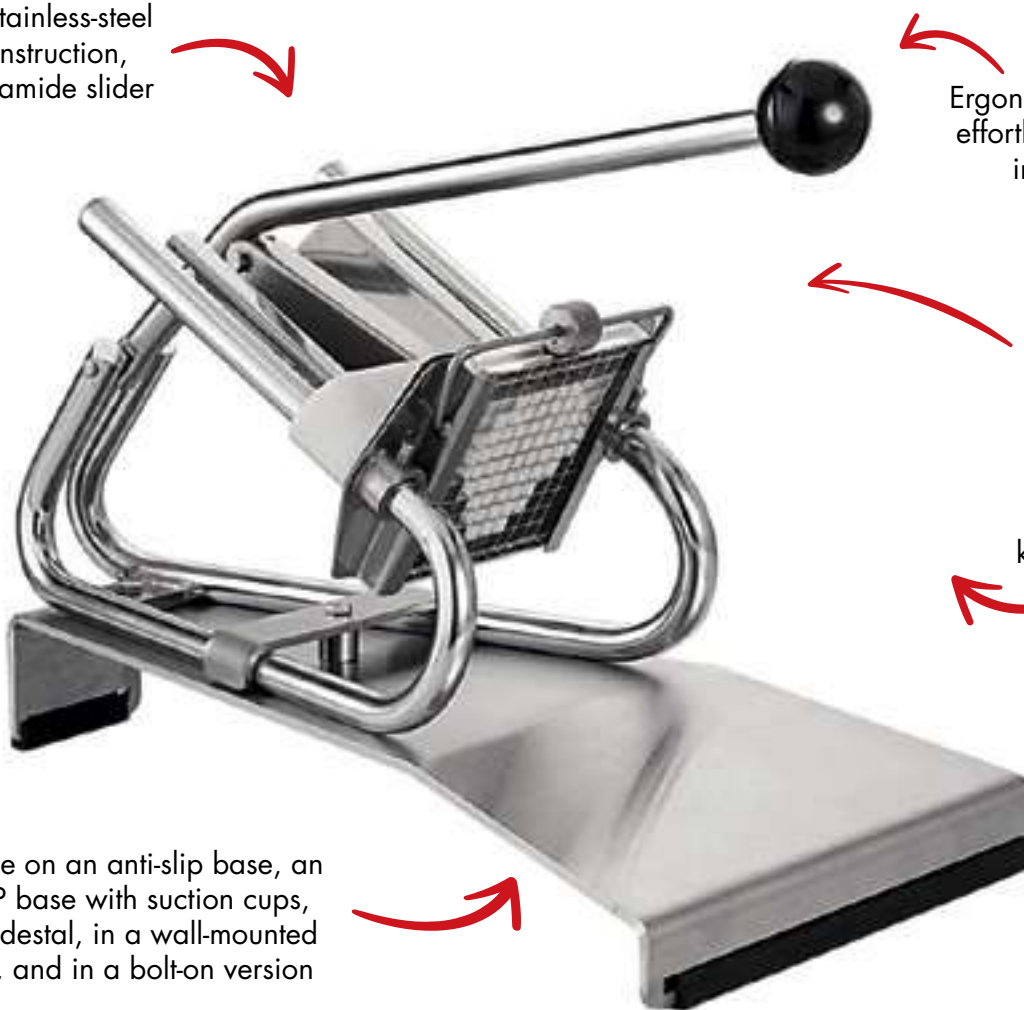
All stainless-steel  
construction,  
polyamide slider

Ergonomic handle:  
effortless increase  
in power

Production rate:  
4-5 kg / minute

7 interchangeable  
knives with no tools

Available on an anti-slip base, an  
HACCP base with suction cups,  
on a pedestal, in a wall-mounted  
version, and in a bolt-on version



Homemade French fries, the best fries for a queen of the plate!  
Home French fries are known for their incomparable taste and texture, crispy on the outside and soft on the inside. No more pre-cooked or frozen fries! In France, in restaurants, the "homemade French fries" designation is obtained by peeling potatoes and preparing them on the spot.

In 1960, Jean Tellier (Louis Tellier's son) came up with a chip cutter to a new design; he exhibited it at the Paris Fair. The chip cutter was swiftly made in hundreds of thousands of units and went around the world. Tellier's invention was awarded a prize at the Stockholm International Design Competition, and took part in the worldwide success of the «French-style chip» as well as the business's worldwide reputation.



**FRENCH-FRY FEET ON CUTTER**

Functional working height, high productivity.

4-5 kg/min.

St/st + chrome plated steel + epoxy, PA carriage.



LOUIS TELLIER



Ref.						€
CP00	65	54	90	11.8	Without blade and pusher.	
CP06	65	54	90	11.8	With blade and pusher: 6 mm. Product on order.	
CP08	65	54	90	11.8	With blade and pusher: 8 mm.	
CP10	65	54	90	11.8	With blade and pusher: 10 mm.	
CP13	65	54	90	11.8	With blade and pusher: 13 mm. Product on order.	

**FRENCH-FRY CUTTERS ST / ST BASE**

No fixing required.

4-5 kg/min.

All St/st., PA carriage.



LOUIS TELLIER



Ref.						€
CX00	44	25	33.5	6.7	Without blade and pusher.	
CX06	44	25	33.5	6.7	With blade and pusher: 6 mm. Product on order.	
CX08	44	25	33.5	6.7	With blade and pusher: 8 mm.	
CX10	44	25	33.5	6.7	With blade and pusher: 10 mm.	
CX13	44	25	33.5	6.7	With blade and pusher: 13 mm.	

**HACCP FRENCH-FRY CUTTER**

On board PEHD500 with suction cups.

4-5 kg/min.

St/st + HDPE 500 stand, PA carriage.



LOUIS TELLIER



Ref.						€
CX00P	42	24	33	6	Without blade and pusher.	
CX06P	42	24	33	6	With blade and pusher: 6 mm. Product on order.	
CX08P	42	24	33	6	With blade and pusher: 8 mm.	
CX10P	42	24	33	6	With blade and pusher: 10 mm.	
CX13P	42	24	33	6	With blade and pusher: 13 mm. Product on order.	

**FRENCH-FRY CUTTER TO SCREW**

To be fixed on a table.

4-5 kg/min.

St/st + chrome plated steel, PA carriage.



LOUIS TELLIER



Ref.						€
C00	42	17	28.8	4	Without blade and pusher.	
C06	42	17	28.8	4	With blade and pusher: 6 mm.	
C08	42	17	28.8	4	With blade and pusher: 8 mm.	
C10	42	17	28.8	4	With blade and pusher: 10 mm.	
C13	42	17	28.8	4	With blade and pusher: 13 mm.	

**FRENCH-FRY CUTTER EPOXY BASE**

No fixing required.

4-5 kg/min.

St/st + chrome plated steel + epoxy, PA carriage.



**BEST SELLER**

LOUIS TELLIER



Ref.						€
CS00	44	25	33.5	6.5	Without blade and pusher	
CS06	44	25	33.5	6.5	With blade and pusher: 6 mm	
CS08	44	25	33.5	6.5	With blade and pusher: 8 mm	
CS10	44	25	33.5	6.5	With blade and pusher: 10 mm	
CS13	44	25	33.5	6.5	With blade and pusher: 13 mm. Product on order.	

**WALL FRENCH-FRY CUTTER**

4-5 kg/min.

St/st + chrome plated steel + epoxy, PA carriage.



LOUIS TELLIER



Ref.						€
CM00	44	17.5	36	4	Without blade and pusher.	
CM06	44	17.5	36	4	With blade and pusher: 6 mm. Product on order.	
CM08	44	17.5	36	4	With blade and pusher: 8 mm.	
CM10	44	17.5	36	4	With blade and pusher: 10 mm.	
CM13	44	17.5	36	4	With blade and pusher: 13 mm.	

**COMPRESSED AIR FRENCH-FRY CUTTER**

the quality of manual cutting without any effort. Productivity gain. Easy to use, connects with a compressed air outlet. Easy to clean. Interchangeable blades and pushers.

12 cycles / min. Operating pressure: 6 to 8 DSI. Connection by 10 mm Push-in tube. Cylinder force: 117 Kg. Compressor capacity recommendation (Volume: 50 L / Minimum pressure 6 dsi / Restored flow: 210 liters). Product on order.

St/st, PP



Ref.	↔	↗	⊥	📦	🔍	€
CFPN10	53.5	22	24	9.1	Blade 8mm Inox (CF310) + pusher (CC210.)	
CFPN08	53.5	22	24	9.1	Blade 10mm Inox (CF310) + pusher (CC210.)	

**BLADE + PUSHER - FRENCH-FRY CUTTERS - COMPACT PRO**



Ref.	↗	⊥	⊘	📦	🔍	€
LT20A009	9.5	9.5	1.5	CP00 < CP13, C00 < C13, CX00 < CX13, CS00 < CS13, CX00-P < CX13-P, CM00 < CM13, FPN08, FPN10	10x 10 mm.	

**FRENCH-FRY CUTTER - COMPACT PRO**

Professional quality. Functional by its small size (restaurants, food-truck ...). Cutting precision 10x10mm. Small and medium product calibration. Easy to use. Solid. Productivity gain.

3-4 kg/min.

St /St and nickered steel



Ref.	↔	↗	⊥	📦	🔍	€
CSP10	28	16.5	25	1.8	with blade 10x10mm + pusher	

**BLADE-PUSHER KIT TINNED**

Por French-Fry Cutter

Tin, PP



Ref.	📦	🔍	€
C006	0.24	CP00 < CP13, C00 < C13, CS00 < CS13, CM00 < CM13	6 x 6 mm.
C008	0.24	CP00 < CP13, C00 < C13, CS00 < CS13, CM00 < CM13	8 x 8 mm.
C010	0.24	CP00 < CP13, C00 < C13, CS00 < CS13, CM00 < CM13	10 x 10 mm.
C013	0.24	CP00 < CP13, C00 < C13, CS00 < CS13, CM00 < CM13	13 x 13 mm.
C020	0.24	CP00 < CP13, C00 < C13, CS00 < CS13, CM00 < CM13	10 x 20 mm.
C00K	0.24	CP00 < CP13, C00 < C13, CS00 < CS13, CM00 < CM13	Potatoes.
C022	0.24	CP00 < CP13, C00 < C13, CS00 < CS13, CM00 < CM13	20 x 20 mm.

**BLADE TINNED**

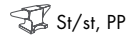

Ref.				€
CF106	0.18	CX00 < CX13, CX00-P < CX13-P	6 x 6 mm.	
CF108	0.17	CX00 < CX13, CX00-P < CX13-P	8 x 8 mm.	
CF110	0.16	CX00 < CX13, CX00-P < CX13-P	10 x 10 mm.	
CF113	0.15	CX00 < CX13, CX00-P < CX13-P	13 x 13 mm.	
CF120	0.14	CX00 < CX13, CX00-P < CX13-P	10 x 20 mm.	
CF1K	0.17	CX00 < CX13, CX00-P < CX13-P	Potatoes.	
CF122		CX00 < CX13, CX00-P < CX13-P	20 x 20 mm.	

**BLADE ST / ST**


Ref.				€
CF306	0.17	CX00 < CX13, CX00-P < CX13-P	6 x 6 mm.	
CF308	0.02	CX00 < CX13, CX00-P < CX13-P, CFPN08, CFPN10	8 x 8 mm.	
CF310	0.02	CX00 < CX13, CX00-P < CX13-P, CFPN08, CFPN10	10 x 10 mm.	
CF313	0.12	CX00 < CX13, CX00-P < CX13-P	13 x 13 mm.	

**STICKS SLICER PUSHER**


Ref.			€
CC208.	FPN08, FPN10, CC08, CC10	8 x 8 mm .	
CC210.	FPN08, FPN10, CC08, CC10	10 x 10 mm .	

**BLADE-PUSHER KIT ST / ST**


Ref.				€
C006X	0.19	CX00 < CX13, CX00-P < CX13-P	6 x 6 mm.	
C008X	0.19	CX00 < CX13, CX00-P < CX13-P	8 x 8 mm.	
C010X	0.15	CX00 < CX13, CX00-P < CX13-P	10 x 10 mm.	
C013X	0.3	CX00 < CX13, CX00-P < CX13-P	13 x 13 mm.	

**PUSHER FRENCH-FRY CUTTER**



Ref.				€
CF206	0.3	CP00 < CP13, C00 < C13, CX00 < CX13, CS00 < CS13, CX00-P < CX13-P, CM00 < CM13	6 x 6 mm.	
CF208	0.04	CP00 < CP13, C00 < C13, CX00 < CX13, CS00 < CS13, CX00-P < CX13-P, CM00 < CM13	8 x 8 mm.	
CF210	0.03	CP00 < CP13, C00 < C13, CX00 < CX13, CS00 < CS13, CX00-P < CX13-P, CM00 < CM13	10 x 10 / 20 x 20 / 10 x 20 mm.	
CF2K	0.3	CP00 < CP13, C00 < C13, CX00 < CX13, CS00 < CS13, CX00-P < CX13-P, CM00 < CM13	Potatoes.	
CF213	0.03	CP00 < CP13, C00 < C13, CX00 < CX13, CS00 < CS13, CX00-P < CX13-P, CM00 < CM13	13 x 13 mm.	

**CARRIAGE - FRENCH-FRY CUTTER**


Ref.		€
CF0007	0.1	

**DOMESTIC FRENCH FRY CUTTER**

Domestic use. Suction base.


 St/st, PP.





**LA BONNE GRAINE**

Ref.	Ex-ref.						€
N3023V	N3023BG	26	9	12.5	0.7	Packaging La Bonne Graine.	

**BLADE AND PUSHER HOUSEHOLD SET**

 St/st, PP.



Ref.	Ex-ref.			€
N3023-09	CFM02G9	N3023V, N3023VLT	9 x 9 mm.	
N3023-12	N3023-10	N3023V, N3023VLT	12 x 12 mm.	

**TWISTER SLICER**

Cutting thickness: 2,25 mm. Innovation: spiral potato chips on a stick!

 St/st



 **LOUIS TELLIER**



Ref.						€
CNX225	33	13	45	3.4	Clamp fixation.	

**BLADE**




2 thicknesses.

 St/st



 **LOUIS TELLIER**



Ref.				€
CNX225L	0.02	CNX225, CNX225-V	Cutting thickness: 2,25 mm.	
CNX450L	0.02	CNX225, CNX225-V	Cutting thickness: 4,5 mm.	






**DOMESTIC FRENCH FRY CUTTER**

Domestic use. Suction base.

 St/st, PP.



 **LOUIS TELLIER**


Ref.	Ex-ref.						€
N3023VLT	N3023	26	9	12.5	0.7	Packaging Louis Tellier.	

**BLADE AND PUSHER SET HOUSEHOLD "LA FRITE +"**

To make fries with a homogeneous baking, crispy outside and soft inside, which hang well sauces.



**LA BONNE GRAINE**

Ref.							€
N3023-10SA	8	7.5	2.5	0.11	N3023V, N3023VLT	St/st, PP.	

**TWISTER SLICER**

Cutting thickness: 2,25 mm. Innovation: spiral potato chips on a stick!

 St/st



 **LOUIS TELLIER**



Ref.						€
CNX225-V	33	15	22	4.3	Suction base.	

# TOMATO MOZZARELLA SLICER



«The 1st appliance that slices the MOZZARELLA, in only one gesture while respecting it!»



**NO PRODUCT WASTE:**  
11 hollow-edge blades glide cleanly through the food

**PRACTICE:**  
Raised trolley to eject the slices into a GN H65 tray. Appliance with table wedge and safety pin

PREPARATION



**PRODUCTIVITY GAIN:** 3.5kg/min. -  
1pc./ 2.5sec.  
Cuts the whole product easily  
in only 1 gesture  
In regular 5.5mm slices

**HYGIENIC:**  
100% stainless steel  
and HDPE pusher, easy  
to clean

**RESPECT OF PRODUCT:** Fitted  
pusher + fine, tight teeth  
of the blades for perfect piercing  
of delicate skin and flesh

This tomato Mozzarella slicer is adapted to the requirements of large productions such as collectivities and fast-food restaurants. Ideal for pizzas, salads, hamburgers or sandwiches.





### TOMATO MOZZARELLA SLICER

The 1st Mozzarella Slicer. 11 specially sharpened blades for slicing and respecting tender flesh. Regular slices. Sliding trolley on HDPE, raised to eject the sliced product in a GN H65 tray. For communities, pizzeria, fast-food...

3,5 kg/min. 1 pc. / 2,5 sec.

St/st., HDPE and PP blades.



Ref.	↔	↗	⏊	📦	🔍	€
CTMZ	48	20	32	7.1	Slices: 5,5 mm .	

### TOMATO SLICER - COMPACT PRO

Uniform tomatoes slices: 5,5 mm. Small restaurants, pizzas, sandwiches.



Ref.	↔	↗	⏊	📦	🔍	€
CTXM55	30	14	18	2	St/st., HDPE.	

### WEDGE CUTTER LONG FEET

St/st, ABS



Ref.	Ex-ref.	↔	↗	⏊	📦	🔍	€
CAX104		38.5	32.5	58	3.3	4 wedges .	
CAX106	DVO6	38.5	32.5	58	3.3	6 wedges .	
CAX108	DVO8	38.5	32.5	58	3.3	8 wedges .	
CAX112	DV12	38.5	32.5	58	3.3	12 wedges .	

### TOMATO SLICER

Sliding trolley on HDPE, elevated for ejection in a GN h65 tray. Uniform tomatoes, citrus fruit (exc. CTX40), kiwis...slices. Large scale production: communities, fast-food.

3,5 kg/min. 1 pc. / 2,5 sec.

St/st., HDPE and PP blades.



Ref.	↔	↗	⏊	📦	🔍	€
CTX	48	20	32	7.1	Slices: 5,5 mm .	
CTX40	48	20	27.5	8	Slices: 4 mm .	

### WEDGE CUTTER SHORT FEET

St/st, ABS



Ref.	↔	↗	⏊	📦	🔍	€
CAX204	38.5	19	39	2.1	4 wedges .	
CAX206	38.5	19	39	2.1	6 wedges .	
CAX208	38.5	19	39	2.1	8 wedges .	
CAX212	38.5	19	39	2.1	12 wedges .	

### CORING TOOL FOR TOMATOES

Perfect to core tomatoes before cutting with tomato slicer.



Ref.	Ex-ref.	↔	↗	⏊	📦	🔍	€
N3078	EQ01	10.7	1.9	0.9	0.01	St/st	

# PROFESSIONAL MANDOLINE BRON COUCKE



«The original,  
created in 1946»



Always ready  
for use



Table-edge support  
(patented)



Adjustable slice and  
wafer thickness



Fixed trimming  
blocks. Scalloped  
blade for waffle  
cuts



4 anti-slip pads for good  
stability



Made entirely of stainless  
steel, tempered blade,  
specialist sharpening  
in Thiers



Our mandolines are ideal for:

- Variable-thickness slices of fruit and vegetables
- Waffled slices
- Wafers and crisps
- Julienne-cut items
- Angel hair
- Thin-cut chips, matchstick potatoes, and chips

Optional: the protector trolley and the safety push-piece.



**TWO WAY EXPRESS SLICER**

Adjustable cutting thickness: 1,2 to 5 mm. To cut quickly and safely all fruits and vegetables.

Loading spout Ø 89 mm. PEHD pusher.



Ref.	Weight	Material	Price
TAT	3.4	St/st, HDPE.	€

**PROFESSIONAL MANDOLINE WITH PROTECTIVE CARRIAGE - 3 & 10 MM**

Adjustable slices thickness and waffle cuts. Smooth or embossed slices, French fries and julienne.

Table edge support, 2 integrated cutting blade units, smooth blade and corrugated blade.

St/st



Ref.	Width	Depth	Height	Weight	Description	Price
20638CHB	41	13.5	4.5	1.79	Protective carriage with plastic handle.	€
20638CHBB	41	13.5	4.5	1.8	Protective carriage with wooden handle.	
21038	41	13.5	4.5	1.52	Universal safety guard.	
20644CHB	41	13.5	4.5	1.87	Protective carriage with plastic handle.	
20644CHBB	41	13.5	4.5	1.81	Protective carriage with wooden handle.	
21044	41	13.5	4.5	1.55	Universal safety guard.	

**SUPER PROFESSIONAL MANDOLINE**

Adjustable slices and waffle cuts thickness. Smooth or embossed slices, angel hair, French fries and julienne 1 - 2 - 4 - 7 and 10 mm.

Table edge support, 5 interchangeable cutting blade units, smooth blade and corrugated blade. Pusher.



Ref.	Ex-ref.	Width	Depth	Height	Weight	Material	Price
25000	N4270	40	11.5	4	1.5	St/st, ABS	€

**PROFESSIONAL MANDOLINE WITHOUT PROTECTIVE CARRIAGE**

Adjustable slices thickness and waffle cuts. Smooth or embossed slices, French fries and julienne.

Table edge support, 2 cutting blade units, smooth blade and corrugated blade. Without carriage or guard pusher.

St/st



Ref.	Ex-ref.	Width	Depth	Height	Weight	Description	Price
20638B	N4238	41	13.5	4.5	1.5	3 & 10 mm (french fries & straw potatoes).	€
20644B	N4244	41	13.5	4.5	1.5	3 & 7 mm (matchsticks & straw potatoes).	
20660B	N4260	41	13.5	4.5	1.5	2 & 4,5 mm (straw potatoes & julienne).	

**PROFESSIONAL MANDOLINE WITH PROTECTIVE CARRIAGE - 2 & 4,5 MM**

Adjustable slices thickness and waffle cuts. Smooth or embossed slices, French fries and julienne.

Table edge support, 2 integrated cutting blade units, smooth blade and corrugated blade.

St/st



Ref.	Width	Depth	Height	Weight	Description	Price
20660CHB	41	13.5	4.5	1.81	Protective carriage with plastic handle.	€
20660CHBB	41	13.5	4.5	1.84	Protective carriage with wooden handle.	
21060	41	13.5	4.5	1.67	Universal safety guard.	

**THE CHEF'S MANDOLINE**

Adjustable slices and waffle cuts thickness. Reversible. Smooth or embossed slices, straw potatoes, French fries and julienne 2 - 4 - 7 and 10 mm.

Nonskid stands and handles. 4 interchangeable cutting blade units, smooth blade and corrugated blade. Pusher.



Ref.	Ex-ref.	Width	Depth	Height	Weight	Material	Price
15000	N4280	40	13.5	5.5	1.7	St/st, ABS	€

**VIVALDI MANDOLINE**

Slices thickness adjustable. Julienne 2mm and french fries 10 mm.

2 cutting blade units safety guard, nonskid stand and handle.


  
 LOUIS TELLIER


Ref.	↔	↗	⌋	📦	🔗	€
10000	40	13.5	5.5	1.41	St/st, ABS	

**PROTECTIVE CARRIAGE**

Prevents from cuts. Not suitable for waffle cuts.

St/st, plastic or wooden handle.


  
 LOUIS TELLIER


Ref.	Ex-ref.	↔	↗	⌋	📦	🔗	🔍	€
30400		17.5	12	5.9	0.4	Mandolines pro & super pro	Wooden handle.	
30300	N6970	17.5	12	5.9	0.42	Mandolines pro & super pro	Plastic handle.	

**UNIVERSAL SAFETY GUARD**

Prevents from cuts. Suitable for waffle cuts.


  
 LOUIS TELLIER


Ref.	Ex-ref.	⌀	📦	🔗	🔍	€
10201	N4281	9	0.11	Mandolines BRON COUCKE	ABS	

**UNIT BLADE CUTTING**

  
 LOUIS TELLIER


Ref.	📦	🔗	🔍	€
10202	0.02	25000, 15000	2 mm.	
10210	0.03	25000, 15000	10 mm .	
10211		25000, 15000	2,4,7,10 mm.	

**MANDOLINE - COMPACT PRO**

Practical, efficient and durable. Adjustable tray, regular cut to mm. Blade of Thiers. Removable cutting blade. Ergonomic handle and pusher safety. Fluid anti-slip.

Stainless steel


  
 LOUIS TELLIER


Ref.	🔴	↔	↗	⌋	🔍	€
35000A		38.5	11	4.5	1.8	

**MANDOLINE - COMPACT PRO**

Practical, efficient and durable. Adjustable tray, regular cut to mm. Blade of Thiers. Removable cutting blade. Ergonomic handle and pusher safety. Fluid anti-slip.

Stainless steel


  
 LOUIS TELLIER


Ref.	🔴	↔	↗	⌋	🔍	€
35000B		38.5	11	4.5	1.8	

# JAPANESE MANDOLINE SLICER - STANDARD RANGE



3 models: 65, 95, and 120 mm

«An unequalled edge»

Cutting thickness adjustable from 0.5 to 4 mm

Heat-resistant to 70 °C

ABS

Removable blade for easy cleaning

With 3 trimming push-pieces (1 - 2.5 - 4 mm) and 1 safety push-piece



1 mm : angel hair



2,5 mm : juliennes



4 mm : french-fries, sticks

**BENRINER**



With Benriner Japanese mandolines, cut all types of fruit and vegetables into slices, sticks, julienne cuts, and angel hair. Cutting quality is incomparable, fruit and vegetable are cut extremely fine and retain unequalled crunchiness.

**JAPANESE MANDOLINE SLICER - STANDARD RANGE**

Thermal resistance: 70°C (160°F).  
Cutting thickness adjustable from 0,5 to 5 mm.

3 julienne cutting blades (1 - 2 - 4 mm) and 1 safety pusher.

ABS, St/st.


**BENRINER**


Ref.	Ex-ref.						€
8486JAPP	N4290	31.5	11	3	0.29	Width 65 mm.	
8490JAPP		32	10	7	0.53	Width 65 mm with collector.	

**JAPANESE MANDOLINE SLICER - STANDARD RANGE**

Thermal resistance: 70°C (160°F).  
Cutting thickness adjustable from 0,5 to 5 mm.

3 julienne cutting blades (1 - 2 - 4 mm) and 1 safety pusher.

ABS, St/st.


**BENRINER**


Ref.	Ex-ref.						€
8485JAPGN	N4291	35.5	14.6	4	0.44	Width 95 mm.	

**JAPANESE MANDOLINE SLICER - PREMIUM RANGE**

Adjustable cut thickness (plain blade) from 0.5 to 5 mm.

Wide non-slip base, 1 ergonomic guard and 3 julienne cutting blades (1 - 2 - 4 mm).

ABS, St/st.


**BENRINER**


Ref.						€
64JB	32	11	4	0.39	Width 65 mm.	

**JAPANESE MANDOLINE SLICER - PREMIUM RANGE**

Adjustable cut thickness (plain blade) from 0.5 to 8 mm.

Wide non-slip base, 1 ergonomic guard and 3 julienne cutting blades (1 - 2 - 7 mm).

ABS, St/st.


**BENRINER**


Ref.						€
95JB	36.5	14.5	4.5	0.61	Width 95 mm.	

**JAPANESE MANDOLINE SLICER - PREMIUM RANGE**

Adjustable cut thickness (plain blade) from 0.5 to 9 mm.

Wide non-slip base and 1 ergonomic guard.

ABS, St/st.


**BENRINER**


Ref.						€
120JB	32.5	15	5	0.6	Width 120 mm.	

## JAPANESE MANDOLINES ACCESSORIES

St/st



**BENRINER**



Ref.							€
8486FI				0.02	8486JAPP, 64JB	Fine cutting blade small model.	
8486MO				0.02	8486JAPP, 64JB	Medium cutting blade for small model.	
8486LA				0.01	8486JAPP, 64JB	Large cutting blade small model.	
8485FI				0.02	8485JAPGN, 95JB	Fine cutting blade large model.	
8485LA				0.02	8485JAPGN, 95JB	Medium cutting blade for large model.	
8485MO				0.02	8485JAPGN, 95JB	Large cutting blade large model.	
8486BAC	32	10	5.5	0.22	8486JAPP, 64JB	Catch tray for japanese mandoline .	

## MANDOLINE ST / ST BASIC PRICE

Japanese technology.

Nonskid stand - Pusher - 3 interchangeables julienne cutting blades: 2 – 3 – 6 mm.



**LOUIS TELLIER**

Ref.						€
N4292	33.5	11	2.3	0.62	St/st	

## TRUFFLES MANDOLINE

Cutting width: 5,8 cm. Adjustable and precise cutting thickness: 0,1 to 4 mm.



**LOUIS TELLIER**

Ref.	Ex-ref.						€
101OCT	N7006	18	7	1.5	1.1	St/st	

## TRUFFLE AND VEGETABLE SLICER

Adjustable cutting thickness with cog-wheel. Truffles, mushrooms, parmesan, chocolate...

Notched blade.

**BEST SELLER**



**LOUIS TELLIER**

Ref.	Ex-ref.						€
102ORT	N7008		18.9	8.1	1.8	0.1	St/st

## TRUFFLES SLICER

Adjustable cutting thickness with cog-wheel. Truffles, mushrooms, parmesan, chocolate...

Notched blade.



**LOUIS TELLIER**



Ref.	Ex-ref.						€
103ORT	N7009	20.7	9	2.5	0.11	St/st, olive wood.	

Dimensions are in cm, weight in kg. Unit gross prices displayed exclude VAT and are applicable from 02/01/2020 to 31/12/2020

**LETTUCE CUTTER**

Time savings: 1) Cut. 2) Wash. 3) Wring.  
Ideal for sandwiches, kebobs, salad bar,  
large institutional establishments.

Security: system that holds back the  
pusher.

St/st, HDPE



Ref.						€
CSA	39	30	120	19.5	Cutting: 23 x 23 mm.	
CSAL	39	30	120	19.5	Strips: 12 x 100 mm .	

**COMPACT LETTUCE CUTTER**

Cutting: 25 x 25 mm.

St/st, HDPE



Ref.						€
CSAM	30	31	97	9.7		

**BLADE BLOC FOR LETTUCE CUTTER**

Bloc of interchangeable blades with the same CSAL02 pusher .

St/st



Ref.						€
CSA01	1.95	CSA, CSAL			Blade 23 x 23 mm.	

**BLADE BLOC FOR LETTUCE CUTTER**

Bloc of interchangeable blades with the same CSAL02 pusher .

St/st



Ref.						€
CSAL01	2	CSAL			Blade 12 x 100 mm.	

**PUSHER FOR LETTUCE CUTTER**

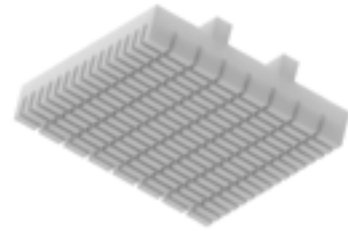
HDPE



Ref.						€
CSA02	0.8	CSA, CSA01			23 x 23 cm.	

**PUSHER FOR LETTUCE CUTTER**

HDPE



Ref.						€
CSAL02	0.9	CSA, CSAL, CSA01, CSAL01				

**BLADE SET - LETTUCE CUTTER**


Ref.						€
CSAM01	CSAM				St/st	


**PUSHER - LETTUCE CUTTER**


Ref.						€
CSAM02	CSAM				HDPE	



### APPLE CORER AND WEDGER






Cut in wedges and core the apple.

 St/st, ABS



 LOUIS TELLIER



Ref.						€
CAX104P	38.5	32.5	58	3.3	4 wedges .	
CAX106P	38.5	32.5	58	3.3	6 wedges .	
CAX108P	38.5	32.5	58	3.3	8 wedges .	

### SPARE BLADES FOR APPLE CORER AND WEDGER



Interchangeable for CAX high, low and apple versions. Caution: Use with suitable plunger: 4-8 or 6-12.

 St/st



 LOUIS TELLIER



Ref.			€
CAX004P	0.09	4 wedges .	
CAX006P	0.2	6 wedges .	
CAX008P	0.2	8 wedges .	

### BLADES



Interchangeable for CAX high, low and apple versions. Caution: to use with suitable plunger : 4-8 or 6-12.

 St/st




 LOUIS TELLIER



Ref.			€
CAX004	0.2	4 wedges .	
CAX006	0.2	6 wedges .	
CAX008	0.2	8 wedges .	
CAX012	0.2	12 wedges .	






### PUSHER FOR WEDGE CUTTER

 St/st, ABS




 LOUIS TELLIER




Ref.						€
CAX015	38	18	20	1	CAX104, CAX108, CAX204, CAX208, CAX104P, CAX108P 4 - 8 wedges .	
CAX016	38	18	20	1	CAX106, CAX112, CAX206, CAX212, CAX106P. 6 - 12 wedges .	

### KALI PROFESSIONAL APPLE PEELER AND SLICER






Slice: 4 mm. Peels, slices and cores apples.

 Fixing clamp

 St/st. blades, epoxy painted cast steel support.



 LOUIS TELLIER

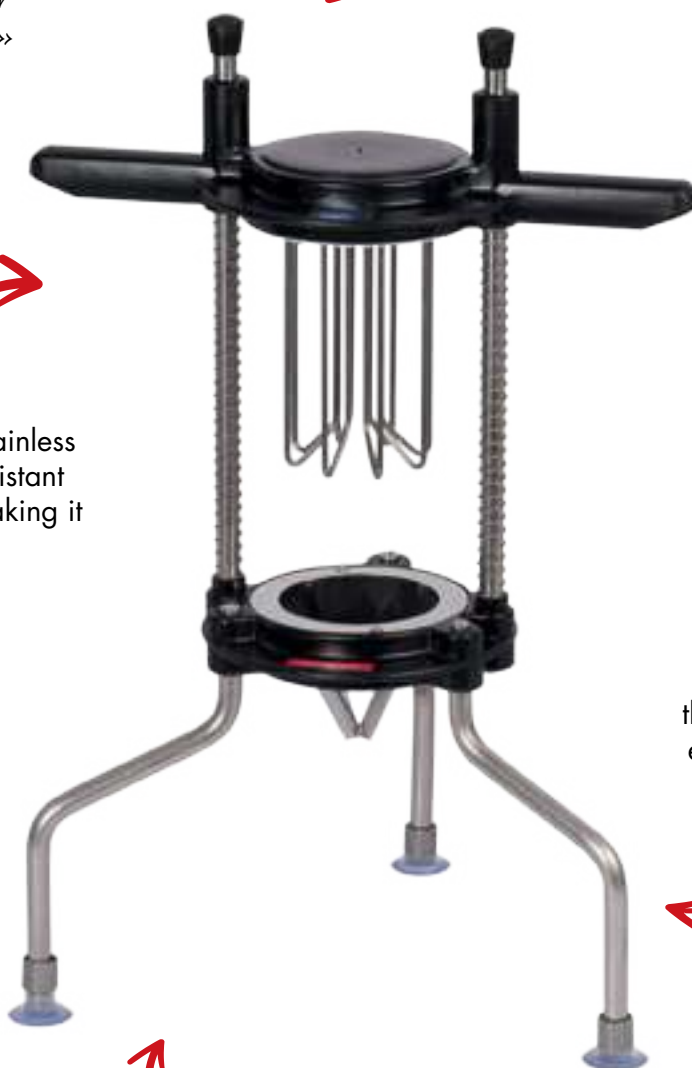
Ref.	Ex-ref.						€
N4230	6000PP	39	12.5	21	1.5	Manual.	

# WEDGE CUTTER



«Speed up your mises en place»

Efficiency: centring the fruit gives a regular cut



Hygiene: made from stainless steel and detergent-resistant composite materials, making it dishwasher-safe

Safety: no contact with the blades. 3 suction cups ensure good contact with the work surface

Distance between feet allows the use of a Gastronorm GN 1/2 stainless-steel collecting tray

Cuts all stone-free fruit and vegetables into 4, 6, 8, or 12 sections

Set of interchangeable blades and push-pieces

This tomato and citrus cutter, high-section version, is tailored to the requirements of large-scale production, e.g. community catering and fast-food establishments. Cuts tomatoes, citrus fruits, kiwi fruit, etc., into sections. Coring knife available as accessory.



### APPLE WEDGER

Remove the core and cut into regular quarters in one motion.

St/st

**BEST SELLER**



LOUIS TELLIER

Ref.						€
N4206	17	10.3	9	0.09	8 wedges.	
N4207	17	10.3	9	0.09	10 wedges.	

### DOMESTIC APPLE PEELERS - CLAMP

Slice: 4 mm. Peels, slices and cores apples. Original model.

St/st. blades, epoxy painted cast steel body.

**BEST SELLER**



LOUIS TELLIER

Ref.	Ex-ref.						€
N4233	2000PPJ	32	8.5	19	0.79	Clamp fixation.	

### DOMESTIC APPLE PEELERS - SUCTION

Slice: 4 mm. Peels, slices and cores apples. Original model.

St/st. blades, epoxy painted cast steel body.



LOUIS TELLIER

Ref.	Ex-ref.						€
N4232T	2000PPV	30.5	12	18.5	0.9	Suction base.	

### DOMESTIC APPLE PEELER

To peel and empty the fruit without slicing it.

With accessory without slicing

St/st. blades, epoxy painted cast steel body.



Ref.	Ex-ref.						€
N4231	2000PVEP	41	12	18.5	0.62	No slicing.	

### DOMESTIC APPLE PEELERS - LOW-COST

Peel, slice and core your apples in one easy operation.

St/st. blades, epoxy painted cast steel body.



LA BONNE GRAINE

Ref.						€
N4232R	25	12	18.5	0.6	Red	

### DOMESTIC APPLE PEELERS - ORIGINAL

Slice: 4 mm. Peels, slices and cores apples. Original model.

St/st. blades, nicked cast steel body.



LA BONNE GRAINE

Ref.						€
N4228	43	10	19	0.95	Nicked steel.	

### 2 THICKNESSES DOMESTIC APPLE PEELER

Specific for fines tarts.

2 screw: 4 mm and 2 mm.

St/st. blades, epoxy painted cast steel body.



LA BONNE GRAINE

Ref.	Ex-ref.					€
N4232-2	2500PPV	30.5	12	18.5	0.6	

### APPLE CORER STAINLESS STEEL

St / St PP



LOUIS TELLIER

Ref.				€
ID4050	21	2	0.04	

**STICKS SLICER LEVER**

For sticks and French fries. Leverage effect for increased efficiency.

St/st, HDPE, PP, ABS



Ref.						€
CC08	35.5	26	66	4	8 x 8 mm .	
CC10	35.5	26	66	4	10 x 10 mm .	

**FRESH CUT | MULTI-CUTTERS | STRIP CUTTERS**
**STRIP CUTTER**

Blade: 15 cm. Maximum width and Ø of the vegetable or fruit: 11 cm - Ø 17cm. Fresh-cut and strip fruits and vegetables in thin and large strips: revisit lasagna, spring rolls, terrine, millefeuille...

St/st



Ref.	Ex-ref.						€
CLANX	N7030	25	23	42	2.5	With lever.	

**STRIP CUTTER**

Blade: 15 cm. Maximum width and Ø of the vegetable or fruit: 11 cm - Ø 17cm. Fresh-cut and strip fruits and vegetables in thin and large strips: revisit lasagna, spring rolls, terrine, millefeuille...

St/st



Ref.	Ex-ref.						€
CLANX-05	N7035	20	20	25	1.9	Without lever.	

# STRIP CUTTER



*«Lasagne as well as fruit and vegetable millefeuilles in no time flat! »*

Cutlery-quality tempered stainless-steel blade

Made entirely from stainless steel

4 powerful suction cups



Maximum fruit or vegetable width and Ø: 11 cm - Ø 17 cm

Accessories available:  
cutting cassettes, thickness  
1 mm and 2.3 mm



To cut firm and even fruit and vegetables in wide and fine bands. To redesign lasagne, millefeuille, spring rolls, vegetable terrines, etc.

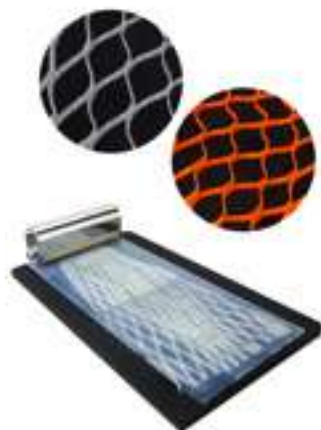
Mesh-cutter (CLAN-TAI) accessory to vary presentations with the "fishnet" cut!

**TREAD CUTTER ACCESSORY FOR STRIP CUTTERS**

Ideal for the handling of fragile vegetables such as cucumber, courgette, ... Useful width: 10,5 cm. Place on the carpet a vegetable band previously obtained using a strip cutter, and roll the accessory by pressing lightly. Cut and stretch to get the fishing net.

33 notched and round blades bloc and 1 carpet (48 x 8 x 0,3 cm).

St/st blade, plastic body, silicone rubber carpet.



Ref.	↔	↙	⊥	📦	€
CLANTAI	15	5	3.5	CLANX, CLANX-05, CLAN01, CLAN02, CLAN04, CLAN03.	

**JAPANESE SLICER**

4 thicknesses: 0,8 - 1 - 1,2 - 1,4 mm. Width and maximum Ø of the vegetable or the fruit: 8 cm - Ø 10 cm. Creative fresh-cut and strip fruits and vegetables: strips, capellini: revisit lasagna, spring rolls, caul fats, terrine, millefeuille...

1 reversible blade: strip - spaghetti.

ABS, St/st blades.



Ref.	Ex-ref.	↔	↙	⊥	📦	🔍	€
CLAN02	N7108	24	23	16	1.54	2 functions 4 thicknesses.	

**JAPANESE SLICER**

Maximum width of the vegetable or fruit: 13 cm. Creative fresh-cut and strip fruits and vegetables: strips, capellini: revisit lasagna, spring rolls, caul fats, terrine, millefeuille...

1 blade: strip 130 thickness 0,5 mm.

ABS, St/st blades.



Ref.	Ex-ref.	↔	↙	⊥	📦	🔍	€
CLAN04	N7109	28	25	16.5	1.98	1 function.	

**JAPANESE SLICER**

Maximum width of the vegetable or fruit: 13 cm. Creative fresh-cut and strip fruits and vegetables: strips, capellini: revisit lasagna, spring rolls, caul fats, terrine, millefeuille...

4 blades: strip 130 thickness 0,5mm - spaghetti 1mm thickness 1,2mm - net thickness 1,2mm - fishes net thickness 1,2mm.

ABS, St/st blades.



Ref.	Ex-ref.	↔	↙	⊥	📦	🔍	€
CLAN01	N7107	28	25	16.5	2.5	4 functions.	

**JAPANESE SLICER**

Maximum width of the vegetable or fruit: 13 cm. Creative fresh-cut and strip fruits and vegetables: strips, capellini: revisit lasagna, spring rolls, caul fats, terrine, millefeuille...

2 blades: strip 130 thickness 0,5mm - spaghetti 1mm thickness 1,2mm.

ABS, St/st blades.



Ref.	Ex-ref.	↔	↙	⊥	📦	🔍	€
CLAN03	N7110	28	25	16.5	2.35	2 functions.	

# "LE ROUET® GOURMET" TURNING SLICER



Spaghetti and angel hair

Juliennes and tagliatelles

Half-slice guarlands



«Your vegetables as you have never seen them before»

Robust stainless-steel material

ABS, stainless steel



Cutting thickness adjustable from 1 to 4 mm

Highly stable thanks to 4 powerful suction cups

With 3 trimming combs: 1 mm, 2 mm, and 4 mm



Create tagliatelle, spaghetti, and julienne-cut fruit and vegetables with just a few turns of the handles. You will easily make coleslaw, rösti, and grated potatoes. Tailored to a wide variety of fruit and vegetables, including firm-fleshed ones, like carrots, celery, onions, courgettes, cabbage and apples...

**TURNING SLICER "LE ROUET"**

Cutting thickness: 0,8 mm. Heavy duty construction. Mass production of garlands, spaghetti, and fruits and vegetables tagliatelles.

Plain blade (garlands) and 3 knives filaments: 2 mm, 3 mm and 6 mm.

St/st, die cast aluminium.



LOUIS TELLIER



Ref.	Ex-ref.					€
4030CLR	N7001	37	14	25	3.6	

**TURNING SLICER "LE ROUET GOURMET"**

Adjustable cutting thickness: from 1 to 4 mm. Huge variety of capellini, spaghettis, and tagliatelles measures of fruits and vegetables.

Adjustable blade (garlands) and 3 knives filaments: 1 mm, 2 mm, 4 mm. 4 strong suction cups.

ABS, St/st



LOUIS TELLIER



Ref.	Ex-ref.					€
4100CLR	N7000		36	13.5	24.3	2.4


**CHÂTEAU CUTTER**

7 perfect sides, reachable for all.

St/st, HDPE.



LOUIS TELLIER



Ref.						€
MLT.	31	17	26	3.1	Complete device.	
MLT01.					Spare blade only.	

**JAPANESE VEGETABLE TURNING**

Cutting thickness: 0,8 mm. Perfect cut very thin: capellini, spaghettis, tagliatelles.

Plain blade (garlands) and 3 knives filaments: 1 mm - 2,5 mm and 4 mm.

ABS, St/st blades.



**BENRINER**



Ref.	Ex-ref.					€
4500CLR	N7111	27	12	17.5	0.46	

**DISASSEMBLE VEGGIE TURNING SLICER**

Disassemble: easy to store and clean. 1 button for 4 cuts (spiral, 3 mm, 6 mm, 12 mm). Simple and secure use: turn the blade block knob to choose its cut, and cover back with the cover when finished.

4 suction pads. Knife bloc safeguard.



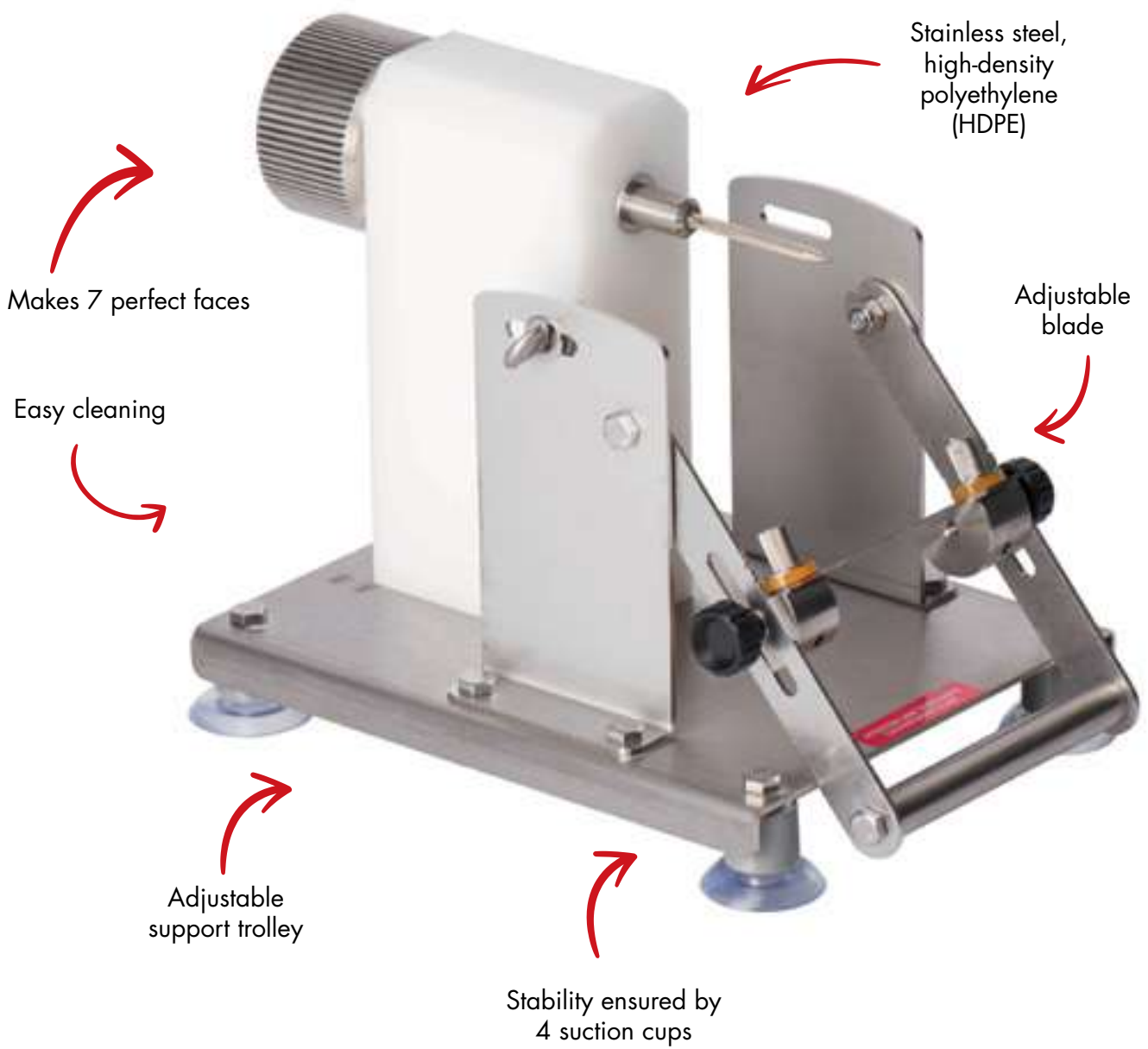
Ref.		€
N6996	ABS, St/st blades.	



# CHÂTEAU CUTTER



«Haute cuisine within everyone's reach»



Enables easily-made chateau, cocotte, and fondant potatoes 4 to 8 cm long. The regularity of the 7 faces is ensured by indexed rotation of the support. The machine is easy to handle, and can be used by non-specialist staff.



# KIT CHOPPER INOX MULTI-CUTTERS ALLIGATOR



«Copied but never equalled»



With 3 knives: 3x3 -  
6x6 - 9x9 mm

To slice onions thinly, cut  
chips, and chop garlic

PREPARATION



Collecting tray



Stainless steel

In 2001, the inventor Benny Engdah designed the Alligator out of a wish to make it easier to prepare his favourite Swedish dish: Kroppkakor, potato balls garnished with sliced onions and bacon. He registered a patent, and success quickly spread worldwide: the ease of using the revolutionary vegetable cutter won over professional chefs as well as individuals. Pierre Tellier, as a manufacturer of professional devices for cutting fruit and vegetables, was naturally won over by the small, efficient, and space-saving device, and introduced the Alligator to France in 2005. The Alligator vegetable cutter stands out by its robustness as well as the quality of its blades and grills.

**ALLIGATOR**



**CHOPPER ALLIGATOR ORIGINAL**

Blade: 6 x 6 mm. Minced onions in one motion.



**ALLIGATOR**

Ref.						€
N3011	28.5	10.5	3.8	0.38	ABS, St/st. blades.	

**CHOPPER ALLIGATOR ORIGINAL WITH COLLECTOR**

Blade: 6 x 6 mm. Minced onions in one motion.

With collector.

**BEST SELLER**



**ALLIGATOR**

Ref.						€
N3011R	28.5	10.5	10.2	0.48	ABS, St/st. blades.	

**BLADE ALLIGATOR ORIGINAL 12 X 12 MM**

Cubes / french fries



**ALLIGATOR**

Ref.				€
N3011-C	0.21	N3011, N3011R	ABS, St/st. blades.	



**MINI CHOPPER ALLIGATOR ORIGINAL**

Blade: 3 x 3 mm. For garlic, shallots, mushrooms, etc.

With collector.


**ALLIGATOR**

Ref.						€
N3011M	16.8	6	6	0.14	ABS, St/st. blades.	

**3 CHOPPERS ALLIGATOR ORIGINAL SET**

Onion cutter N3011R + blade N3011-C + mini ALLIGATOR N3011M.


**ALLIGATOR**

Ref.				€
N3011S	0.88	ABS, St/st. blades.		

**ONION SLICER ORIGINAL**

Slice: 5.5 mm. For onions and tomatoes.


**ALLIGATOR**

Ref.						€
N3011T	27.5	11	6.5	0.91	ABS, St/st. blades.	

**KIT CHOPPER ALLIGATOR INOX MULTI-CUTTERS**

3 blades: 3 x 3 – 6 x 6 – 9 x 9 mm. To cut onions, chopping french fries and chopping garlic. With collector

3 knives: 3x3 - 6x6 - 9x9 mm.


**ALLIGATOR**

Ref.						€
N3011X	28.5	10.5	10.2	0.99	St/st	

### CHOPPER 2-IN-1 ALLIGATOR BLACK EDITION

Collector + blades 6x6mm + 9x9 mm



ALLIGATOR

Ref.						€
AL19P001	28.5	10.5	10.2	0.48	ABS, blade Inox	

### CHOPPER ALLIGATOR BLACK EDITION

Collector + blade 6x6mm



ALLIGATOR

Ref.						€
AL19P002	28.5	10.5	10.2	0.48	ABS, blade Inox	

### MINI CHOPPER ALLIGATOR BLACK EDITION

Collector + blade 3x3m



ALLIGATOR

Ref.						€
AL19P003	16.8	6	6	0.14	ABS, blade Inox	

### COLLECTOR



ALLIGATOR

Ref.				€
N3011-B	0.12	N3011R	Tritan	
N3011-BX	0.09	N3011X	Tritan	
N3011MB		N3011M	Tritan	

### KNIFE

Dishwasher safe.

PP, St/st. blades.



ALLIGATOR

Ref.			€
N3011X03	N3011X	3 mm.	

### KNIFE

Dishwasher safe.

PP, St/st. blades.



ALLIGATOR

Ref.				€
N3011X06	0.06	N3011X	6 mm.	

### KNIFE

Dishwasher safe.

PP, St/st. blades.



ALLIGATOR

Ref.			€
N3011X12	N3011X	12 mm.	

### SET OK KNIVES + PUSHERS ALLIGATOR

Dish washer safe.

With cleaning grid.

PP, St/st. blades.



ALLIGATOR

Ref.				€
N3011MXK	0.43	N3011X	3 mm.	

SET OK KNIVES + PUSHERS ALLIGATOR

Dish washer safe.

With cleaning grid.

PP, St/st. blades.



ALLIGATOR

Ref.			€
N3011X09K	N3011X	6 mm.	

SET OK KNIVES + PUSHERS ALLIGATOR

Dish washer safe.

With cleaning grid.

PP, St/st. blades.



ALLIGATOR

Ref.			€
N3011XK	N3011X	3 + 6 + 12 mm.	

VEGETABLE SLICER 3 BLADES FIRST PRICE

Cuts in dices: 6.8 x 6.8 mm & 13.6 x 13.6 mm. Cuts in half-slices: 6.8 mm.

Collector and lid, 3 blades, 1 pusher.



Ref.				€
N2994	27 15 11	0.66	ABS, St/st., PP.	

FRESH CUT | CITRUS FRUITS

LEMON 1/2 AND 1/4 CUTTER SETS

¼ slice (6 mm cut): Mojito, Caïpirinha and Ti-punch, prepared three times faster.  
½ slice (12 mm cut): for seafood, fish and cocktails.

St/st, ABS and HDPE.



Ref.			€
CDX4	2.1	N4120	Cut: 12 mm .
CDX7			Cut: 6 mm .
CDX47	4.5		Cut: 6 + 12 mm .

BLADE SET WITH HANDLES - LEMON CUTTER

¼ slice (6 mm cut): Mojito, Caïpirinha and Ti-punch, prepared three times faster.  
½ slice (12 mm cut): for seafood, fish and cocktails.

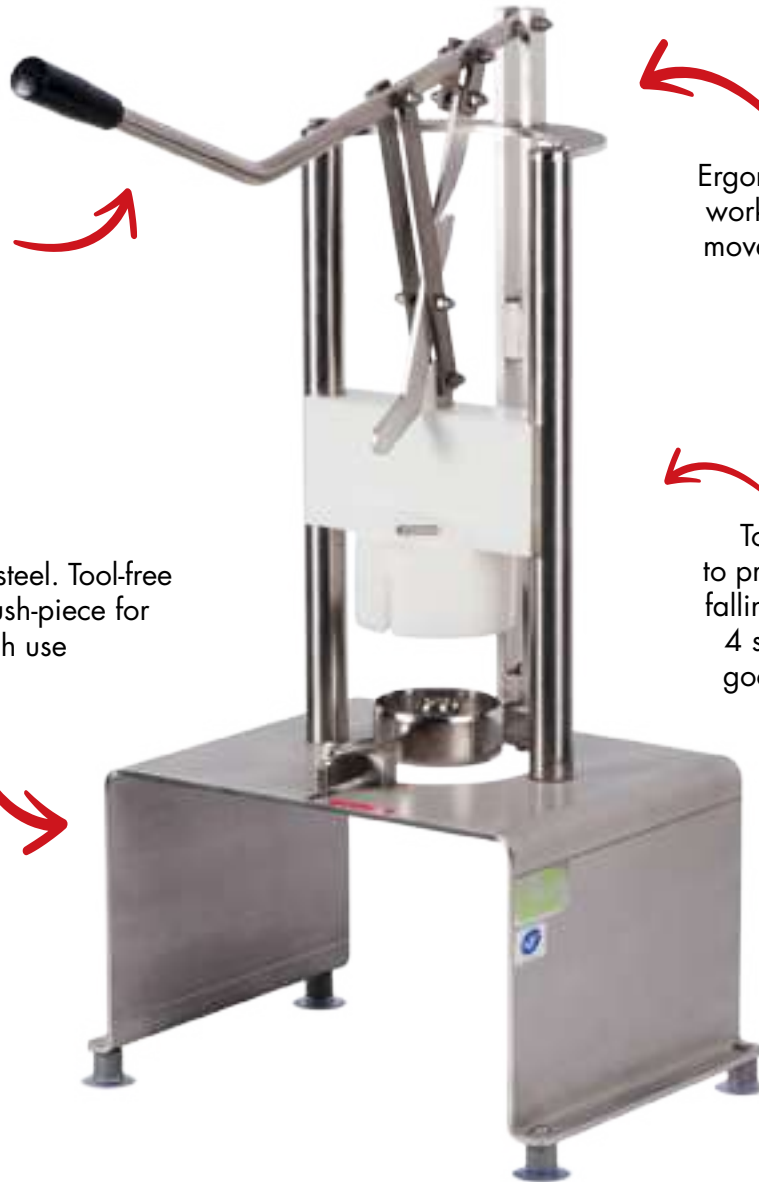


Ref.			€
CDX40	0.41	CDX4, CDX7, CDX47	12 mm blade set with handles .
CDX70	0.43	CDX4, CDX7, CDX47	6 mm blade set with handles .

# PINEAPPLE PEELER



*«The taste of the tropics without the jetlag!»*



Peels and cores the pineapple in a single movement

Ergonomic and effortless working thanks to wide movement amplification

Made of 18/10 stainless steel. Tool-free removal of blade and push-piece for cleaning after each use

Total safety: system to prevent the push-piece falling over accidentally; 4 suction cups ensure good contact with the work surface



This pineapple cutter cuts and cores in a single movement. It is tailored to the requirements of large-scale production, e.g. community catering and other catering. 6 accessories available.

**PINEAPPLE PEELER**

Peel and core the pineapple in only one movement. Security system. Use without physical effort. Dismantling of the blade and the pusher without any tool.

St/st, HDPE



**BEST SELLER**

**LOUIS TELLIER**

Ref.	Ex-ref.				€
EA	EPLAN01	45 39 72	18	Ø 89 mm.	
EA095		45 39 72	18	Ø 95 mm.	
EA102		45 39 72	18	Ø 102 mm.	

**CUCHILLO MANGO**

St/st



**LOUIS TELLIER**

Ref.			€
EA013	EA	8 parts.	

**PINEAPPLE PUSHER**

HDPE



**LOUIS TELLIER**

Ref.				€
EA004	0.37	EA	Ø 74 mm.	
EA002	0.48	EA	Ø 89 mm.	
EA008	0.55	EA	Ø 95 mm.	
EA006	0.59	EA	Ø 102 mm.	

**PINEAPPLE BLADE**

St/st



**LOUIS TELLIER**

Ref.				€
EA003	0.23	EA	Ø 74 mm.	
EA001	0.45	EA	Ø 89 mm.	
EA007	0.33	EA	Ø 95 mm.	
EA005	0.33	EA	Ø 102 mm.	

**MANGO BLADE**

St/st



**LOUIS TELLIER**

Ref.				€
EA009	0.15	EA	Mango.	

**PINEAPPLE PUSHER**

HDPE



**LOUIS TELLIER**

Ref.			€
EA014	EA	8 parts.	

**MANGO PUSHER**

HDPE





**LOUIS TELLIER**

Ref.				€
EA010	0.52	EA	Mango.	



### PINEAPPLE TOP AND TAIL CUTTER

Blade distance can be adjusted from 90 to 150 mm. Cuts both sides off the pineapple in one motion.

-  2 curved blades, support.
-  St/st, HDPE.



Ref.					€
N4210	33	22	20	5	

### ST.S. PINEAPPLE CORING TOOL

Dishwasher safe.


-  St/st



Ref.				€
N4200	24	2.8	0.2	

### PEELER, CORER AND SLICER

St. S. part machine washable. Cut off the top, screw the appliance into the fruit: the pineapple is peeled, emptied from the core and cut in spirales. Cut one side vertically to get slices.

-  St/st body and PP handle.




LA BONNE GRAINE

Ref.	Ex-ref.				€
EVAN01	N4201		24	9	0.21

### PINEAPPLE SLICING GUIDE

Cutting thickness: 1 cm.



-  St/st, HDPE.







Ref.					€
TR10	25.5	14.5	17.4	2.1	

### COCONUT CRAKER

Effortless. Place the coconut underneath the press and action. Ideal fresh cut.

-  4-5 / min.
-  St/st



Ref.					€
N4212	34	36	55	11.8	

**PEELERS - CORERS**

For melons, pineapples and mangos.

1 handle + 4 blades Ø 8 - 9 - 10.5 - 12 cm.

St/st blade. PP handle.



Ref.		€
MELO1	0.63	

**WATERMELON WEDGERS**

To cut watermelons, round and oval melons into regular quarters. On a low work plan, clip the top, place on the columns, press firmly.

St/st



Ref.						€
N4215	50	60	40	9	4 wedges. Product on order.	
N4214	50	60	40	9	6 wedges. Product on order.	

**MELON WEDGER KNIFE**

Interchangeable blades on the same support.

St/st



Ref.				€
SM006	0.5	SM01, SM06, SM08	6 wedges.	
SM008	0.6	SM01, SM06, SM08	8 wedges.	

**WATERMELON WEDGERS**

To cut watermelons, round and oval melons into regular quarters. On a low work plan, clip the top, place the blades between the wires of the support, press firmly.

St/st



Ref.						€
SMP04	37	28	19.5	2	4 wedges.	
SMP06	37	28	19.5	2	6 wedges.	
SMP08	37	28	19.5	2	8 wedges.	

**MELON WEDGER**

To cut quickly round and oval melons into regular quarters. Guide columns.

SM006, SM008, 1 compatible support 6 and 8 cuts.

St/st, HDPE



Ref.						€
SM01	27	20	42	2.7	6 & 8 wedges.	
SM06	27	20	42	2.7	6 wedges.	
SM08	27	20	42	2.7	8 wedges.	

## VEGETABLE CORING TOOL

Designed in partnership with Frédéric Jaunault. Ambidextrous: st/st blade with both sides sharpened: fast, precise and regular work. Special fruits and vegetable carving, also coring tool. Overmolded squared handle with stop (10,5 cm): good grip, safety and ergonomics.


  
LOUIS TELLIER

Ref.				€
ID1091	0.02	St/st and PP handle.		

## SLICER

Cut: 6 mm. Mushrooms, strawberries, garlic, etc.

St/st


**LA BONNE GRAINE**

Ref.	Ex-ref.						€
N4194X	COUPFC		22.5	7.3	1.6	0.19	

## AVOCADO PEELER AND SLICER

10 blades.


**LA BONNE GRAINE**


Ref.					€
N4196	19	6.5	0.07	St/st	

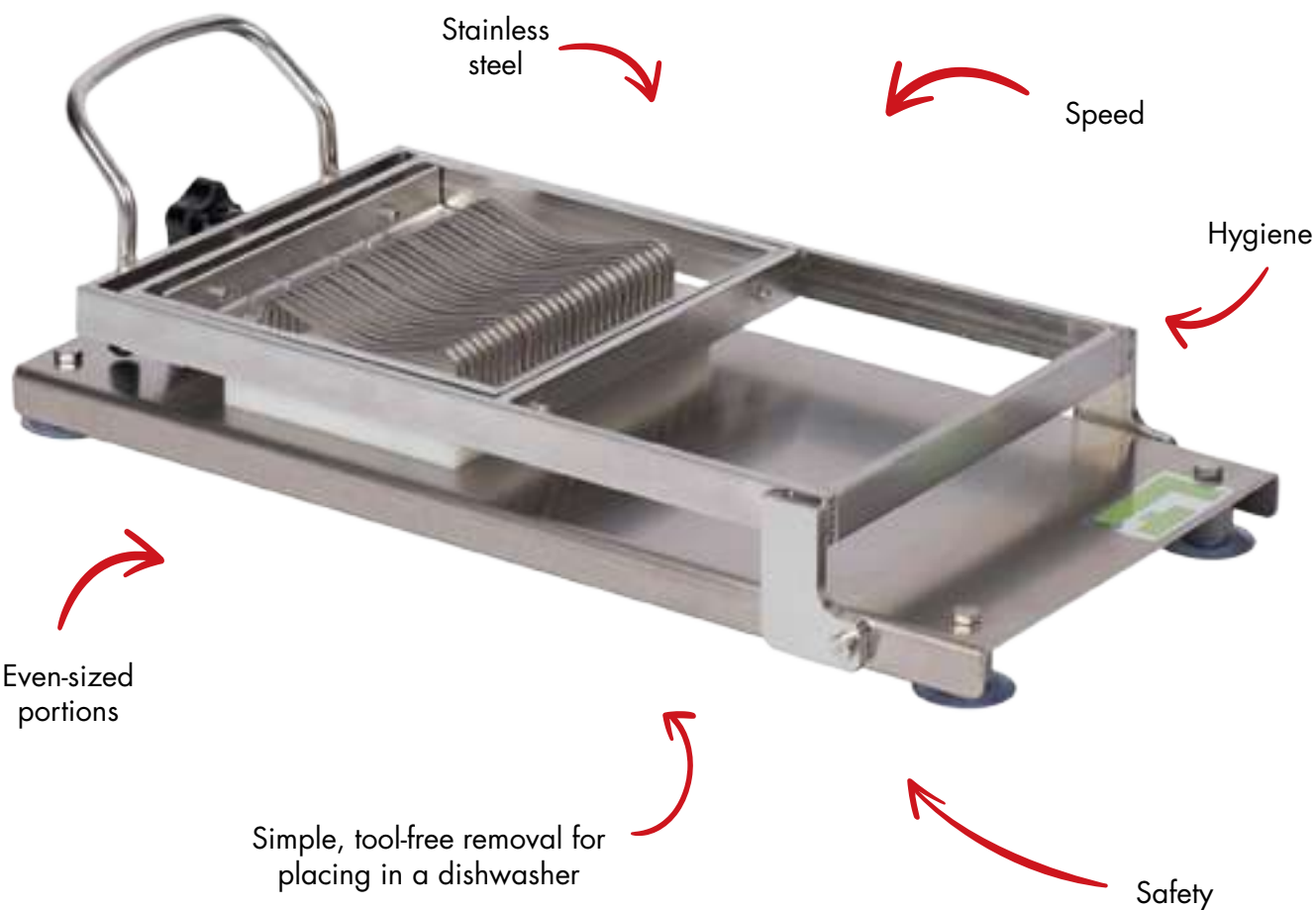
# GUITAR WITH WIRE



«Thanks to Tellier Guitar Slicers, compose regular pieces»



PREPARATION



For foie gras, mousses, soft fruit, cheese, mozzarella, feta, butter, hard-boiled eggs, sausages, beetroot, etc., i.e. all products that are of soft and even consistency.  
 2 sizes: mini (cutting length: 14.5 cm) or maxi (30 cm) fitted with a choice of:  
 - a hollow holder for round products,  
 - a flat holder for flat products,  
 - choice of cutting width: 5, 7, or 10 mm.

**MINI GUITAR WITH BLADES**

To slice firm and fine products: lemons, gherkins, peppers, ...

 St/st., HDPE.



 LOUIS TELLIER



Ref.						€
GXL55	44	17	13.5	3.9	Cut: 5,5 mm.	
GXL55-01					GLX55 Spare blade.	

**MAXI GUITAR FOR ROUND PRODUCTS**






Cutting length: 30 cm.

 St/st



 LOUIS TELLIER



Ref.						€
GXM05	49	43.8	9.4	8.9	7 mm.	
GXM03	49	43.8	9.4	8.9	10 mm.	

**MAXI GUITAR FOR FLAT PRODUCTS**






Cutting length: 30 cm.

 St/st



 LOUIS TELLIER



Ref.						€
GXM06	49	43.8	9.4	7.6	7 mm.	
GXM04	49	43.8	9.4	7.6	10 mm.	

**MINI GUITAR FOR ROUND PRODUCTS**






Cutting length: 14,5 cm.

 St/st



 LOUIS TELLIER



Ref.	Ex-ref.						€
GX01	MG010	45.5	23.3	13.5	4.9	5 mm.	
GX05		45.5	23.3	13.5	4.9	7 mm.	
GX03		45.5	23.3	13.5	4.9	10 mm.	

**MINI GUITAR FOR FLAT PRODUCTS**






Cutting length: 14,5 cm.

 St/st



 LOUIS TELLIER



Ref.						€
GX02	45.5	23.3	13.5	4.9	5 mm.	
GX06	45.5	23.3	13.5	4.9	7 mm.	
GX04	45.5	23.3	13.5	4.9	10 mm.	

**MAXI GUITAR HOLDERS**

St/st


**LOUIS TELLIER**  

Ref.				€
GXM052		GXM05, GXM06	7 mm Round holder .	
GXM012	0.71	GXM03, GXM04	10 mm Round holder .	
GXM053	0.85	GXM05, GXM06	7 mm Flat holder .	
GXM022	0.94	GXM03, GXM04	10 mm Flat holder .	

**GUITAR WIRES**

Mini guitars (4 x 2 wires).

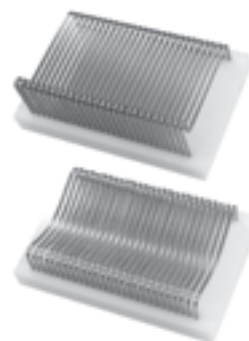
St/st


**LOUIS TELLIER**  

Ref.				€
GX015	0.04	0.02	GX01, GX02, GX03, GX04, GX05, GX06	
GXM015	0.04	0.03	GXM03, GXM04, GXM05, GXM06	

**MINI GUITAR HOLDERS**

St/st


**LOUIS TELLIER**  

Ref.				€
GX012	0.65	GX01, GX02	5 mm Round holder .	
GX052	0.32	GX05, GX06	7 mm Round holder .	
GX014	0.65	GX03, GX04	10 mm Round holder .	
GX022	0.65	GX01, GX02	5 mm Flat holder .	
GX053	0.32	GX05, GX06	7 mm Flat holder .	
GX024	0.65	GX03, GX04	10 mm Flat holder .	

**TERRINE SLICER**

Cutting width: 13 cm. Cutting length: 30 cm.


St/st


**LOUIS TELLIER**  

Ref.	Ex-ref.						€
CTER02	N3511	57	22	22.5	7.6	Cut 7 mm.	
CTER01	N3510	57	22	22.5	7.6	Cut 10 mm.	

**CHEESE WEDGER**






Cut: Ø 15 cm. Equal portions in a move.

 St/st, HDPE



 LOUIS TELLIER



Ref.						€
PFO1	27	20	26	2.5	6 & 8.	
PFO6	27	20	26	2.5	6.	
PFO8	27	20	26	2.5	8.	

**TRADITIONAL CHEESE GIROLLE ROTARY GRATER**

Cut: Ø 17 cm. The original.




 LOUIS TELLIER

Ref.	Ex-ref.					€
N3027	GIR01	15.5	22	0.8	St/st, wooden base	

**CHEESE AND CHOCOLATE SCRAPER**

To scrape the Tête de Moine in flower and to keep the cheese in a safe page.

 Oak-tree wood, St/st, PS.

**BEST SELLER**



**LA BONNE GRAINE**





Ref.					€
N3027F	17	22	0.65	Scraper.	

**HARMONY GIROLLE GRATER**

Cut: Ø 12 cm. Hygienic.




 LOUIS TELLIER

Ref.	Ex-ref.					€
N3026	GIR03	1.5	16	0.4	St/st, plastic base	

**CHEESE AND CHOCOLATE SCRAPER**

Cover Ø 20 cm adapted to the cheese rotary grater. To scrape the Tête de Moine in flower and to keep the cheese in a safe page.

 Oak-tree wood, St/st, PS.



**LA BONNE GRAINE**

Ref.					€
N3027F2	17	22	0.78	Scraper and cover.	

**PROFESSIONAL CHEESE CUTTER WITH WIRE**

Cut cheese slices from 1/2 to 1/4 cheese wheel.



Ref.				€
CFR01	10.5	6.5	1	

**WIRE CHEESE AND FOIE GRAS SLICER WITH BOARD**

Cutting width: 14 cm. For foie gras, butter, goat cheese and blue cheeses.

St/st



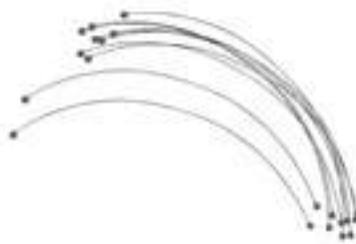
Ref.					€
N3506	27	22.5	3	0.63	

**SET OF 10 WIRES TO CUT CHEESE**

St/st, PP.



Ref.			€
N3515	60	0.16	

**SET OF 10 SPARE WIRES**


Ref.					€
N35031	17	0.01	N3503	St/st	
N35041	21	0.01	N3504	St/st	

**SET OF 5 SPARE WIRES**

St/st



Ref.			€
N35061	0.03	N3506	

**LYRE**

Perfect to cut foie gras, butter, goat's cheese, cheeses with parsley etc.

St/st



Ref.				€
N3500	12	0.1	12 cm.	
N3503	17	0.17	17 cm.	
N3504	21	0.2	21 cm.	

**SET OF 10 SPARE WIRES FOR ROQUEFORT CHEESE SLICER**


Ref.				€
N35021	0.01	N3502	St/st	



# BREAD SLICER WITH PROTECTION



*«You will no longer crush your lovely baguettes fresh from the oven!»*



PREPARATION



Cut regular, perfect slices without crushing, even with loaves and baguettes out of the oven. Models available with wooden base and HACCP high-density polyethylene. Note: the use of cut-resistant gloves is strongly recommended.

**BREAD SLICER**

Perfect cutting without crushing. Even slices. Toothed blade with a 25-cm half-moon profile. Adjustable stop for slices from 5 to 85 mm. Security casing for finger protection. Stabilising suckers.

Tempered St/st blade.



Ref.	Ex-ref.						€
703SF1	N7002	22	39	25	3.4	Wooden base.	

**BREAD SLICER**

Perfect cutting without crushing. Even slices. Toothed blade with a 25-cm half-moon profile. Adjustable stop for slices from 5 to 85 mm. Security casing for finger protection. Stabilising suckers.

Tempered St/st blade.



Ref.	Ex-ref.						€
703SX	N7005	22	39	25	3.4	HACCP St S base.	

**BREAD SLICER WOODEN BASE**

Straight blade of 35 cm.

Wooden base and St/st blade.



Ref.	Ex-ref.						€
N7004	CPS35	40	11	15	2.2		

**BAGUETTE SLICER**

Short blade: 2-stage opening. Safety first: avoid getting cut. Easy and quick to use: push the 1/2 baguette in from one side, and pull it out at the other.

Clamp fixation.

St/st



Ref.						€
FVX1	19,5	6	22,5	1	Sandwiches.	

**BREAD SLICER**

Perfect cutting without crushing. Even slices. Toothed blade with a 25-cm half-moon profile. Adjustable stop for slices from 5 to 85 mm. Security casing for finger protection. Stabilising suckers.

Tempered St/st blade.



Ref.	Ex-ref.						€
703SF1P	N7003	22	39	25	3.4	HACCP HDPE base.	

**BREAD KNIFE ST. S. BASE**

Straight blade of 35 cm. Guillotine result: efficient cut.

Safety casing for finger protection. Anti-slip pads.

Tempered St/st blade.



Ref.	Ex-ref.						€
35CPX	N7011	53	13	16	2.8		

**BREAD SLICER WOODEN BASE 1ST PRICE**

Straight blade of 25 cm.

Wooden base and St/st blade.

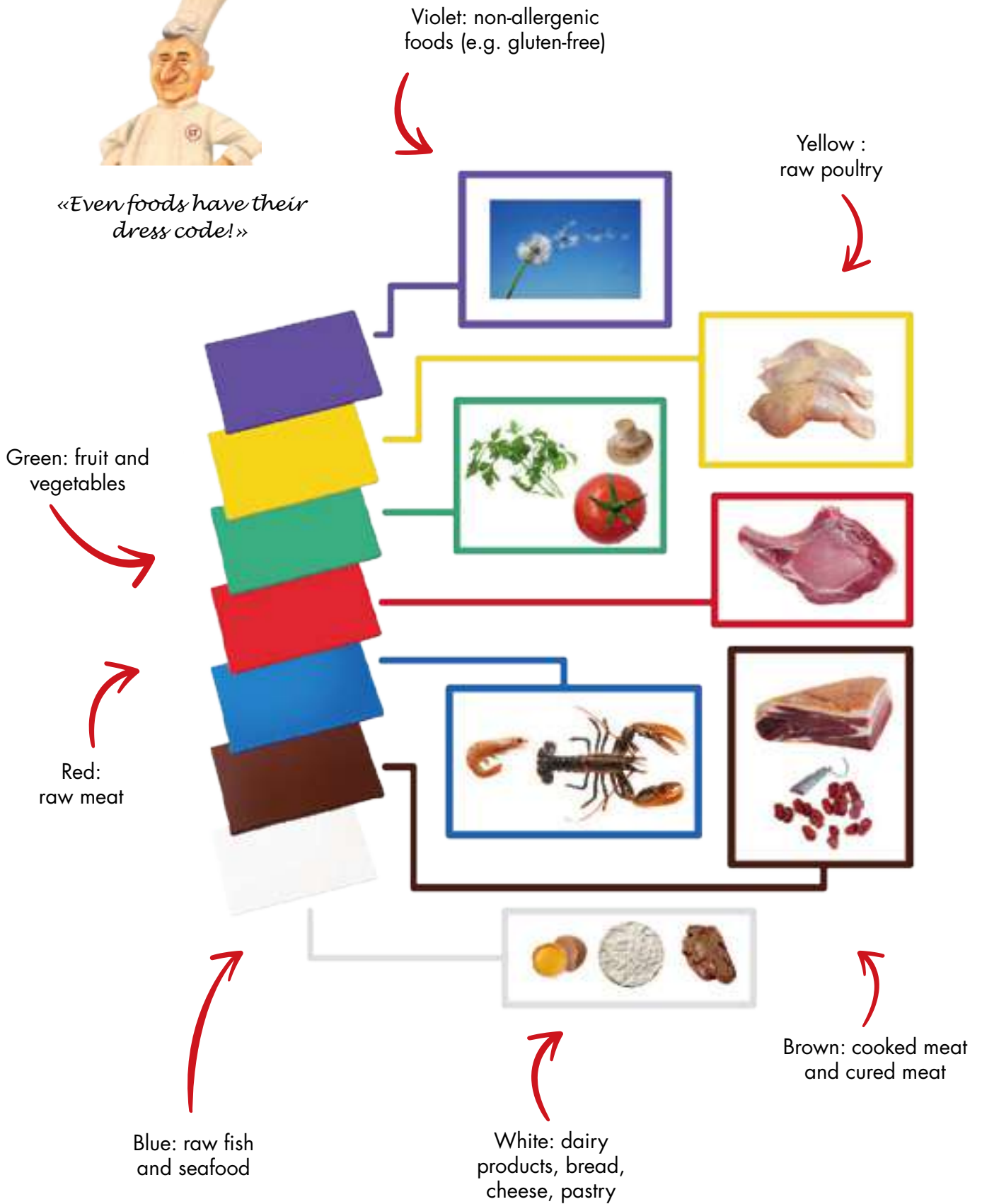


Ref.	Ex-ref.						€
N7013	CPS25	40	12	7,5	0,94		

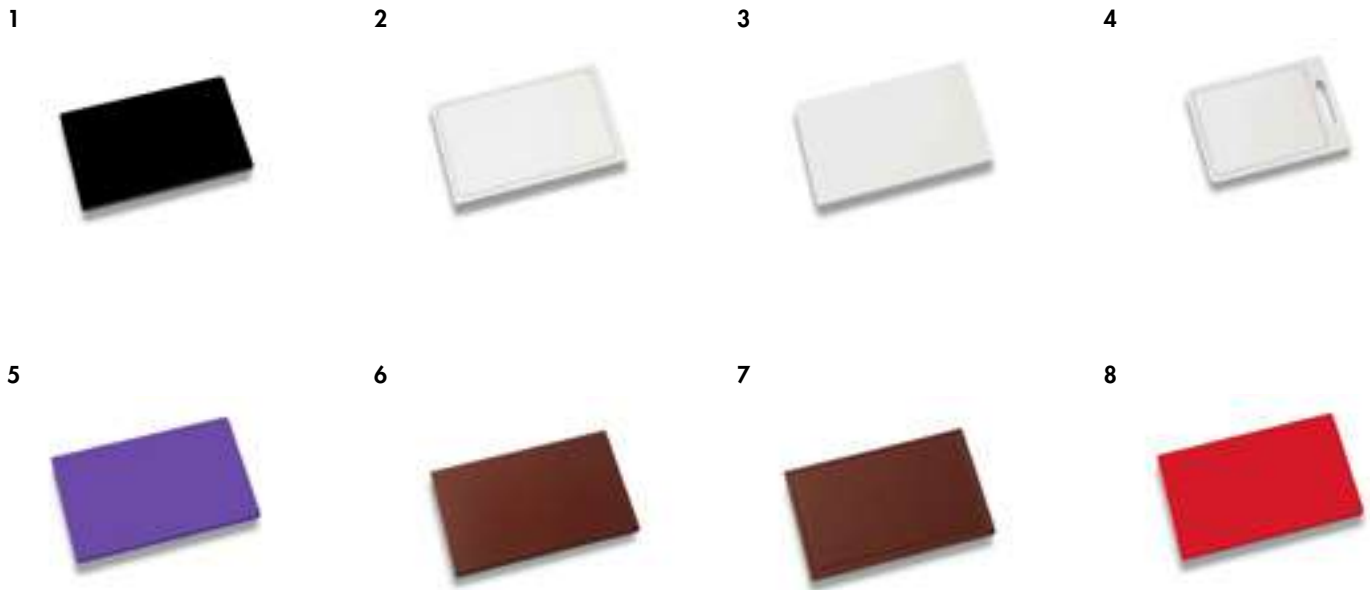
# HACCP COLORS



«Even foods have their dress code!»



Colour-coded chopping boards that comply with the HACCP approach: one colour for each type of food, to avoid cross-contamination.



Ref. €

**1 PE HD 500 CHOPPING BOARD - BLACK**

GN 1/1. Perfect for the bar. PE HD 500

NPP11-N	53	32.5	2	3.05
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**2 PE HD 500 CHOPPING BOARD - WHITE**

With juice channel. Superior quality. PE HD 500

NPP41	40	30	2	1.5
NPP51	50	30	2	3
NPP61	60	40	2	4.65

**3 PE HD 500 CHOPPING BOARD - WHITE**

Superior quality. PE HD 500

NPP4	40	30	2	1.5
NPP5	50	30	2	3
NPP6	60	40	2	4.65

**4 INJECTED PE WHITE CHOPPING BOARD**

With channel and handle. PE

NPP2	35	25	1	0.67
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Ref. €

**5 PE HD 500 CHOPPING BOARD - PURPLE**

New color special HACCP for non-allergenic food. Superior quality. PE HD 500

NPP6-P	60	40	2	4.66
NPP11-P	53	32.5	2	3.35

**6 PE HD 500 CHOPPING BOARD - BROWN**

Color special HACCP for cooked meat and delicatessen. Superior quality. PE HD 500

NPP4-M	40	30	2	1.5
NPP5-M	50	30	2	3
NPP6-M	60	40	2	4.65
NPP11-M	53	32.5	2	1.97

**7 PE HD 500 CHOPPING BOARD - BROWN**

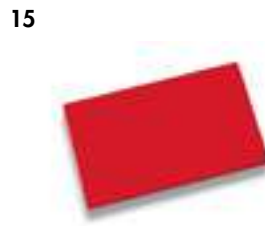
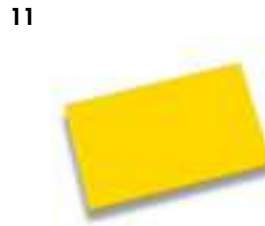
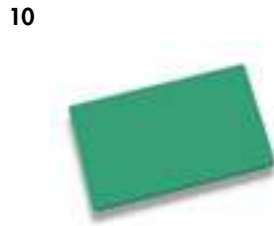
With juice channel. Superior quality. PE HD 500

NPP41-M	40	30	2	1.5
NPP51-M	50	30	2	3
NPP61-M	60	40	2	4.65

**8 PE HD 500 CHOPPING BOARD - RED**

Color special HACCP for raw meat. Superior quality. PE HD 500

NPP4-R	40	30	2	1.5
NPP5-R	50	30	2	3
NPP6-R	60	40	2	4.65
NPP11-R	53	32.5	2	1.97



Ref. €

**9 PE HD 500 CHOPPING BOARD - BLUE**

Color special HACCP for raw fishes and raw seafood. Superior quality.

PE HD 500

NPP4-B	40	30	2	2	
NPP5-B	50	30	2	3	
NPP6-B	60	40	2	4.65	
NPP11-B	53	32.5	2	1.97	

**10 PE HD 500 CHOPPING BOARD - GREEN**

Color special HACCP for fruits and vegetables. Superior quality.

PE HD 500

NPP4-V	40	30	2	2.4	
NPP5-V	50	30	2	3	
NPP6-V	60	40	2	4.65	
NPP11-V	53	32.5	2	1.97	

**11 PE HD 500 CHOPPING BOARD - YELLOW**

Color special HACCP for raw poultry. Superior quality. PE HD 500

NPP4-J	40	30	2	1.5	
NPP5-J	50	30	2	3	
NPP6-J	60	40	2	4.65	
NPP11-J	53	32.5	2	1.97	

**12 SET OF 6 CHOPPING BOARDS**

1 chopping board: 355g and 3mm thick. HACCP colors to prevent from cross-contamination: white, red, green, blue, yellow and brown. PE HD 500

NPPC	40	30	0.3	4.6	
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Ref. €

**13 PE ECO CHOPPING BOARD - WHITE**

PE "ECO" low density.

NPP7	40	30	2	2.22	
NPP8	50	30	2	2.8	
NPP9	60	40	2	4.3	
NPP13	30	40	1.5	1.67	
NPP14	60	40	1.5	3.4	

**14 PE ECO CHOPPING BOARD - BROWN**

Color special HACCP for cooked meat and delicatessen.

PE "ECO" low density.

NPP9-M	60	40	2	4.3	
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**15 PE ECO CHOPPING BOARD - RED**

Color special HACCP for raw meat. PE "ECO" low density.

NPP8-R	50	30	2	2.8	
NPP9-R	60	40	2	4.3	

**16 PE ECO CHOPPING BOARD - BLUE**

Color special HACCP for raw fishes and raw seafood.

PE "ECO" low density.

NPP8-B	50	30	2	2.8	
NPP9-B	60	40	2	4.3	

17



18



19 Yalook



20 Yalook



Ref. €

**17 PE ECO CHOPPING BOARD - GREEN**

Color special HACCP for fruits and vegetables. PE "ECO" low density.

NPP8-V	50	30	2	2.8
NPP9-V	60	40	2	4.3

**18 PE ECO CHOPPING BOARD - YELLOW**

Color special HACCP for raw poultry. PE "ECO" low density.

NPP8-J	50	30	2	2.8
NPP9-J	60	40	2	4.3

Ref. €

**19 BLACK CHOPPING BOARD**

Thickness 3 cm, nonskid stands. PE HD 500

YC90607	30	30	3	2.6
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**20 BLACK CHOPPING BOARD**

Perfect for the bar. Thickness 2 cm, nonskid stands. PE HD 500

YC90807	20	30	2	1.2
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**WOODEN CHOPPING BOARD**

With channel and juice collector.

Beechwood



Ref.						€
NPB01	35	25	1.7	0.98	PEFC.	
NPB02	40	30	1.7	1	PEFC.	

**WOODEN CHOPPING BOARD**

With channel and juice collector.

Beechwood



Ref.						€
NPB07	50	30	2.5	1.31	PEFC.	

**WOODEN CHOPPING BOARDS PARSLEY - CAKE - DRY SAUSAGE**

With handle.

Beechwood



Ref.						€
NPPL28	34	14	1.3	0.33	PEFC.	
NPPL40	39	16	1.3	0.45	PEFC.	
NPPL45	44	20	1.3	0.54	PEFC.	

**"BEEF PRIME RIB« SHAPED WOODEN CHOPPING BOARD**

With channel and juice collector.

Beechwood



Ref.						€
NPB09	40	26	1.6	0.52	PEFC.	

**SCRAPER**

2 cutting edges blade which can be sharpened. To plane knives cuts.

Tempered St/st. blades. Composite body.



Ref.					€
NPPR	23	6.5	4.3	0.22	

**PLANE**

To plane knives cuts.

PE HD 500



Ref.					€
NPPR1	17.7	6.4	8.7	0.37	

**SPARE BLADE**

2 cutting edges blade which can be sharpened.



Ref.				€
NPPR01	0.2	NPPR, NPPR1.	Tempered St/st.	

**COAT OF MAIL GLOVE**

Reversible - Wire: Ø 0.5 mm. For slaughterhouses, butchers, pork butchers, etc. Cleaning by rubbing vigorously with a brush and using 50 °C water.

St/st. & Polyurethane



LOUIS TELLIER

Ref.				€
N3091	0.14	"M" - 8-85 - Red.		
N3092	0.14	"L" - 9-95 - Blue.		

**CUT-RESISTANT GLOVE**

Ambidextrous. Machine washable. Glove seamless knitted in Dyneema® fiber, a blend of polyamide and fibreglass.

Dyneema®



Ref.				€
GANT07F	0.22	Size S.		
N3095.	0.22	Size M.		

**MANUAL KNIVES SHARPENER**

Ref.						€
AFFU-M		1.4	0.2	0.6	0.04	

**HEAT-CONDUCTING SPREADER KNIFE**

Lazer marking customizable (minimum of 120 pieces). Because aluminium is so good at conducting heat, the warmth from your hand spreads to the spreader knife. Cut and spread butter easily – even straight from the fridge when it's still rock hard !

100% made of aluminum



LA BONNE GRAINE

Ref.						€
BAR140		17.5	2	0.5	0.03	

**MINCING KNIFE**

To mince herbs, garlic, onions, shallots... 2 to 3 times faster.

Tempered St/st. blades, ABS handles.



LOUIS TELLIER

Ref.	Ex-ref.					€
N3232	GHACB01-S	22	14	0.25	1 blade of 220 mm.	

**MINCING KNIFE**

To mince herbs, garlic, onions, shallots... 2 to 3 times faster.

Tempered St/st. blades, ABS handles.



LOUIS TELLIER

Ref.				€
N3236	1	3 blades of 300 mm.		



**CAKE DIVIDER**

Graduated lines to guide cutting (5, 6, 7, 9, 11 slices).

PP



Ref.			€
302610	37		
302620	37		
302630	37		

**TORTILLA WEDGERS**

St/st



Ref.					€
TORT06	18.5	25	0.21	6 wedges.	
TORT08	18.5	25	0.21	8 wedges.	

**MULTI-BLADE SCISSORS**

Blade: 8 cm. Chiseled herbs 5 times faster.

5 blades.

St/st blade



Ref.	Ex-ref.		€
CIS05B	N3423	0.11	

**UNIVERSAL SCISSORS**

Blade: 8 cm.

St/st blade



Ref.		€
N3422	0.08	

**POULTRY SCISSOR**

St/st



LA BONNE GRAINE

Ref.					€
N3420	25.5	4.7	1.8	0.5	

**MANUAL SCISSORS SHARPENER**



Ref.					€
AFFUC	1.4	0.2	0.6	0.04	

# ELECTRIC CAN OPENER FOR INSTITUTIONAL ESTABLISHMENTS



«For community catering  
of between 300 and  
800 covers!»

Opens all cylindrical or  
rectangular cans, even  
if dented to a height of  
between 5 and 27 cm.

Tool-free removal of the "opening  
head" for daily cleaning in  
a dishwasher and sterilisation.

High-output motor with  
low energy use\*

Clean opening: no filings  
inside the can.  
The same lever strikes and  
opens the can in a single  
movement.

Output: 40 to 80 5x1 cans  
at a time

Accessories:  
cover-retaining magnet.

Professional electric can opener for community catering of between 300 and 800 covers:

- Made from rustproof materials. For reasons of hardness, the wheel is made from tempered steel and treated against rust.
- Two-speed motor protected by a Duralinox cover.
- High-output geared motor.
- All-metal reduction gear (metallic gearing mounted on ball bearings).
- «Motor - opening head» unit with vertical movement assisted by a gas spring enabling effortless positioning depending on the height of the can to be opened.
- Can-height adjustment stop.
- Wearing parts (blade and wheel) can be replaced by non-qualified staff.
- Tabletop device: stainless-steel base and 4 suction cups.




Patented model.

\*Motor details:  
230 V single-phase - 50 Hz / 60 Hz  
Rating: 75 W - Couple : 13 N/m  
Metallic pinion gear









**ELECTRIC CAN OPENER FOR INSTITUTIONAL ESTABLISHMENTS**

2 speeds (80 rpm / 125 rpm). 80 cans in one session. Single-phase. IP41. Free-standing. Assisted vertical movement. 300 to 800 covers. Opens all cylindrical and rectangular cans, including dented ones, of heights ranging from 5 to 27 cm. Easy disassembly and cleaning. Complies with NF (Normes Françaises - French Standards) and HACCP.

-  50/60Hz 75W 230V
-  Reversible double-life blade, 1 wheel Ø36 mm, 1 metal brush, base with 4 suction pads, magnet to hold the cover.
-  St/st








Ref.	Ex-ref.							€
OE7XC	586XE	45	25	75	13.2	13.2	1.75	

**CAN TURNING DISC FOR ROUNDS CANS 5X1 AND 3X1**

To set in front of the large-capacity can opener. Comfortable to use, no rubbing. Washable.





-  Ball bearing.
-  St/st










Ref.						€
OE7620.	22	22	3.5	2.2	OE750M, OE750T, OE750M-110.	
OE7620B					OE750	

**ELECTRIC CAN OPENER LARGE CAPACITY**

IP55. To be fixed. Pneumatic-spring-assisted vertical movement. Cover held magnetically. Over 800 covers. Continuous working. Opens all cylindrical and rectangular cans, including dented ones, of heights ranging from 5 to 27 cm. Easy disassembly and cleaning. Complies with NF (Normes Françaises - French Standards) and HACCP.

-  400-500 pcs / h
-  50-60Hz 260W
-  Control pedal, reversible double-life blade, 2 wheels: Ø36 mm for rectangular and round cans, Ø70 mm for round cans, 1 metal brush.
-  St/st



Ref.	Ex-ref.								€
OE750M	590XEC	30	30	75	32	32	230 V Single phased.	5	
OE750M-110		30	30	75	32	3	110 V. Product on order.	5	
OE750T		30	30	75	32	32	380 V Tri-phased. Product 5 on order.		

## ENHANCES - 2 PCS 12 CM

Enables the can column to be raised to 39 cm.

St/st



LOUIS TELLIER



Ref.				€
OE750X	1.19	OE750	Product on order.	

## REVERSIBLE BLADE FOR CAN OPENERS

Do not sharpen the blade. Reversible, double life.

1 St. S. blade, 1 Courbane blade.

St/st



LOUIS TELLIER



Ref.			€
O2830	0.01	OEXTC, OE750M, OE750T, OE750M-110.	

## COG-WHEEL FOR ELECTRIC CAN OPENERS

For OEXTC (standard for all cans) and OE750 (rectangular cans).

Tempered steel.



LOUIS TELLIER



Ref.				€
OE7554	0.36	0.01	OEXTC, OE750M, OE750T, OE750M-110.	

## WORKING POST WITH WHEELS

To order. For large-capacity can openers to be mounted.

4 castors, 2 with brakes. 1 drawer. 1 lower shelf.

St/st



LOUIS TELLIER

Ref.							€
PTX21	80	70	85	5	OE750	Product on order.	

## COURBANE RING FOR CANOPENER

Elastic.

Elastomer.



LOUIS TELLIER

Ref.		€
O2873	0.01	

## COG-WHEEL FOR ELECTRIC CAN OPENERS

For OE750 (round cans).

Tempered steel.



LOUIS TELLIER



Ref.				€
OE7553	0.7	0.03	OE750M, OE750T, OE750M-110.	

**KIT OF SPARE PARTS FOR ELECTRIC CAN OPENERS**

 1 wheel Ø36 mm, 1 blade, 1 stainless-steel washer, 1 courbhane washer, 1 metal brush.

 St.S., cold-worked steel.



  
LOUIS TELLIER

Ref.			€
OE895	0.12	OEXTC	

**KIT OF SPARE PARTS FOR ELECTRIC CAN OPENERS**

 1 wheel Ø36 mm, 1 wheel Ø70 mm, 1 blade, 1 metal brush.

 St.S., cold-worked steel.



  
LOUIS TELLIER

Ref.			€
OE7501	0.39	OE750M, OE750T, OE750M-1 10.	

**METALLIC BRUSH FOR CAN OPENER**

Use the metal brush to clean the wheel daily.

 St.S. bristles.



  
LOUIS TELLIER

Ref.	Ex-ref.		€
OEX821	BRO1	0.03	

# NON-CUTTING EDGE CAN-OPENER



«Say goodbye to sharp edges!»



Effortless



Safely opens cans of food: neat, blunt edges



No filings



Patented system



The device is never in contact with the inside of the can



Hygiene, safety, and robustness



Opens round cans of all sizes by cutting the external seal: edges are neat, and there is no risk of cutting oneself. The can's cap can be used to protect its contents from dust and splashes (the cover no longer offers hermetically-sealed conservation). Its weight enables it to be stable on the tin and to ensure optimum guidance. The head design limits wearing parts as well as gaps where dirt may become lodged.

Available with a clamp plate or a screw plate.  
Dishwasher-safe.  
Patented system.  
Made in France.



**SAFETY CAN OPENER - NO CUTTING EDGES**

Patented system. Open round cans of all sizes (ex. 5/1) by cutting out the outer setting. The edges are smooth, no risk of cutting, and it is possible to reuse the box cap to protect its contents. Be careful, once the box is open, the closure is no longer hermetic.

 St/st



**NEW**

 LOUIS TELLIER







Ref.		€
OBSXP55	 28 12.2 77.5 5 To be bolted.	

**SAFETY CAN OPENER - NO CUTTING EDGES**

Patented system. Open round cans of all sizes (ex. 5/1) by cutting out the outer setting. The edges are smooth, no risk of cutting, and it is possible to reuse the box cap to protect its contents. Be careful, once the box is open, the closure is no longer hermetic.

 St/st



**NEW**

 LOUIS TELLIER







Ref.		€
OBSXV55	 28 12.2 77.5 5 With clamp fixation.	

**ALL ST. S. CAN OPENERS**

Rod 55 cm, base 22 x 12 cm. Built-in stem, one-piece head, tool-free disassembly. Dishwasher. Patented system. All types of cans.

 St/st

 LOUIS TELLIER





Ref.	Ex-ref.		€
OXP55	560XV	78 3.2 To be bolted.	

**ALL ST. S. CAN OPENERS**

Rod 55 cm, base 22 x 12 cm. Built-in stem, one-piece head, tool-free disassembly. Dishwasher. Patented system. All types of cans.

 St/st

 LOUIS TELLIER






Ref.	Ex-ref.		€
OXV55	560X	78 3.2 With clamp fixation.	

**ST. S. CAN OPENERS WITH COMPOSITE HEAD**

Rod 55 cm, base 22 x 12 cm. Dishwasher. Patented system. All types of cans.

 Stainless-steel stem and base, composite head.

 LOUIS TELLIER






Ref.	Ex-ref.		€
OX5P55	565XV	79 2.8 To be bolted.	

**ST. S. CAN OPENERS WITH COMPOSITE HEAD**

Rod 55 cm, base 22 x 12 cm. Dishwasher. Patented system. All types of cans.

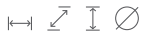

 Stainless-steel stem and base, composite head.

 LOUIS TELLIER





Ref.	Ex-ref.		€
OX5V55	565XR	79 2.8 With clamp fixation.	

Dimensions  are in cm, weight  in kg. Unit gross prices displayed exclude VAT and are applicable from 02/01/2020 to 31/12/2020

**PROFESSIONAL ECONOMICAL CAN OPENERS**

Rod 55 cm, base 22 x 12 cm. Patented system. All types of cans.

Composite head, nickel-steel stem, base of epoxy-coated steel.



Ref.				€
O5P55	78	2.8	To be bolted.	

**PROFESSIONAL ECONOMICAL CAN OPENERS**

Rod 55 cm, base 22 x 12 cm. Patented system. All types of cans.

Composite head, nickel-steel stem, base of epoxy-coated steel.



Ref.	Ex-ref.				€
O5V55	530R	78	2.8	With clamp fixation.	

**PROFESSIONAL LT ORIGINAL CAN OPENERS**

Rod 55 cm, base 22 x 12 cm. Patented system. All types of cans.

Nickel-steel head and stem, base of epoxy-coated steel.



Ref.				€
O2P55	77	3	To be bolted.	

**PROFESSIONAL LT ORIGINAL CAN OPENERS**

Rod 55 cm, base 22 x 12 cm. Patented system. All types of cans.

Nickel-steel head and stem, base of epoxy-coated steel.



Ref.	Ex-ref.				€
O2V55	540N	77	3	With clamp fixation.	

**SHORT PROFESSIONAL LT CAN OPENERS**

Rod 40 cm, base 18 x 8 cm. Patented system. All types of cans.

Nickel-steel head and stem, base of epoxy-coated steel.



Ref.				€
O3P40	62	2	To be bolted.	

**SHORT PROFESSIONAL LT CAN OPENERS**

Rod 40 cm, base 18 x 8 cm. Patented system. All types of cans.

Nickel-steel head and stem, base of epoxy-coated steel.




Ref.	Ex-ref.				€
O3V40	550E	62	2	With clamp fixation.	



**COG-WHEEL FOR MANUAL CAN OPENERS**


Easy disassembly: use the tool to block the wheel, and unscrew the handle by turning anti-clockwise to remove the wheel.

 Disassembly tool.



 **LOUIS TELLIER**



Ref.				€
O2820	0.36	0.08	Hardened steel.	

**RILSAN LEVER**


 Rilsan



 **LOUIS TELLIER**

Ref.				€
O3870	4	0.2	OX5V55, OX5P55, O5V55, O5P55, O3V40, O3P40.	

**KIT OF SPARE PARTS FOR MANUAL CAN OPENERS**

 Blade, cog-wheel, lever and disassembly tool.

 St/st, hardened steel, Rilsan.



 **LOUIS TELLIER**

Ref.			€
O3895	0.15	OX5V55, OX5P55, O5V55, O5P55, O3V40, O3P40.	

**RILSAN LEVER**

 Rilsan




 **LOUIS TELLIER**

Ref.				€
O2870	6	0.25	OXV55, OXP55, O2V55, O2P55.	

**KIT OF SPARE PARTS FOR MANUAL CAN OPENERS**

 Blade, cog-wheel, lever and disassembly tool.

 St/st, hardened steel, Rilsan.




 **LOUIS TELLIER**

Ref.			€
O2895	0.15	OXV55, OXP55, O2V55, O2P55.	

**TITAN SEMI-PROFESSIONAL CAN OPENER**

Spare blades and wheels available. Adapted to large cans. The pointed blade automatically enters the can.

 Bottle opener.

 Tinned hardened steel, nickel steel blade, beech handle.



Ref.	Ex-ref.					€
N4041	TIT02	9	6	8.5	0.19	

**PALM MANUAL CAN OPENER**

Clean cut and side opening, without dirtying can content. Ergonomic handle and easy to use. It ensures the safest of cuts: neat opening and no sharp edges.

ABS, steel blade.



**LOUIS TELLIER**

Ref.					€
N4057	12.5	7.7	6.5	0.14	

**LOW PRICE CAN OPENERS**

Set of 10.

Bottle opener.

Hardened steel blade, St/st. handle.



Ref.					€
N4056	10	2	2.5	0.04	

**RING PULLER / JAR OPENER**

Also bottle opener, and can piercer. Makes light work of opening jars with seals.

Nickel-plated steel



**LA BONNE GRAINE**



Ref.			€
N3044	13	0.04	

**OPENCLIC - OPEN JAR OPENER**

Easy for every day use, open all jars at the one push !

Jar < 32 mm > 101 mm . Jar body < 21 mm > 95 mm

2 x AA

Rubber jaws


**NEW DESIGN**







Yotook

Ref.					€
YC19P002	18	7	10	0.34	

### CABBAGE GRATER

 Beech tree, inox.



Ref.	Ex-ref.					€
N7010	31ORCH	60	22.5	8.5	2.2	

### FINE GRATER

 St/st



  
LOUIS TELLIER






Ref.					€
300RP	4	1.35	2.4	0.9	

### GRATER 4 SIDES

Slices, gruyère, parmesan and vegetable.

 St/st







Ref.	Ex-ref.						€
N3751	RP4-G	11.7	10.6	25.5	0.26	Large model.	
N3750	RP4-P	10.8	8.2	24	0.24	Small model.	

### NUTMEG GRATER

 Tank.

 St/st



Ref.	Ex-ref.					€
N4190	RMU01	13.6	4.4	2.8	0.03	

### GARLIC GRATER

Multitude of little sharp holes. Dishwasher safe. To mash garlic, wasabi, ginger, horseradish. To grind almonds, nutmeg...

 St/st



LA BONNE  
GRAINE

Ref.	Ex-ref.				€
N4297	GIN01	11	7.5	0.06	

**TWISTER RÂPE - ZESTER**

Zester for citrus, ginger, horseradish, nutmeg...  
Zero mess, its receptacle collects all the grated food and an ideal texture thanks its grill, that removes the ginger fibres!

Inox - PP

**NEW**



Yotook

Ref.					€
YC19P001	9	3.5	9	0.95	

**4 DRUMS GRATER WITH SUCTION BASE**

High adhesion suction. The wooden handle is disassembled to wash the stainless steel elements in the dishwasher. Robust and efficient, this grater pours your preparations straight into a dish. Suitable to grate fruits, vegetables, hard cheeses, dry fruits and chocolate.

4 drums: gruyère, vegetables, slices, parmesan. Suction base.

St/st, wooden handle



LA BONNE GRAINE

Ref.					€
N2700X	20	10.8	22	1.1	

**CHEESE GRATER**

Gruyere - parmesan. Easily disassembled for thorough cleaning after each use.

St/st



LA BONNE GRAINE

Ref.					€
N3009X2	25	11.5	10.5	0.36	

**HANDFREE CHEESE GRATER**


Ref.					€
KRFA01	20	5.4	0.36	0.06	

**CHEESE GRATER**

Gruyere. Easily disassembled for thorough cleaning after each use.

St/st

**BEST SELLER**



LA BONNE GRAINE

Ref.	Ex-ref.					€
N3009X	MOUL01	25	11.5	10.5	0.31	

**CHEESE GRATER**

Gruyere - vegetables - slices. Easily disassembled for thorough cleaning after each use.

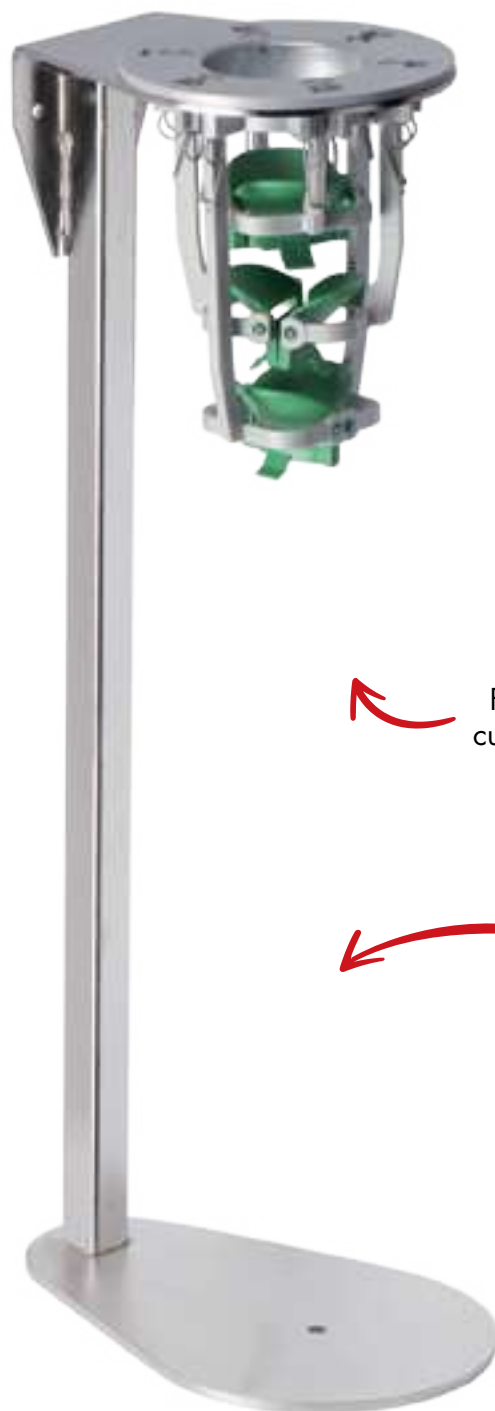
St/st



LA BONNE GRAINE

Ref.	Ex-ref.					€
N3010	MOUL02	25	11.5	10.5	0.41	

# PEELER FOR INSTITUTIONAL ESTABLISHMENTS



*«Here, we zip along  
at 600 cucumbers  
an hour»*



Interchangeable  
heads



For carrots, large carrots,  
cucumbers, and asparagus!



Perfect peeling



Quick and easy



No loss:  
fine peelings

- Our peelers will win you over with their many qualities:
- Time-saving: 100 kg of carrots or 600 cucumbers an hour
  - Easy to use: insert the vegetables at the top and pull towards the bottom
  - No loss: peelings are very fine
  - Easy to clean

Several models (pedestal, for attachment, etc.) available for carrots (large and small), cucumbers, and asparagus.

**ST. S PEELER ON WALL FIXATION - CARROTS**

St/st, PA, St.S. blades and stand.




Ref.					€
EMX001	17	12.5	16	∅ introduction: 4,5 cm.	
EMX002	17	12.5	16	∅ introduction: 6 cm.	

**ST. S PEELER ON WALL FIXATION - ASPARAGUS**

St/st, PA, St.S. blades and stand.




Ref.						€
EMX004	17	12.5	16	0.76	∅ introduction: 4,5 cm.	

**PEELER ON WALL FIXATION - BIG CARROTS**

Steel stand, epoxy, PA, St.S. blades.




Ref.						€
EM002.	17	12.5	16	0.5	∅ introduction: 6 cm.	

**PEELER ON WALL FIXATION - ASPARAGUS**

Steel stand, epoxy, PA, St.S. blades.




Ref.						€
EM004.	17	12.5	16	0.5	∅ introduction: 4,5 cm.	

**ST. S PEELER ON WALL FIXATION - CUCUMBERS**

St/st, PA, St.S. blades and stand.




Ref.						€
EMX003	17	12.5	16	0.76	∅ introduction: 6 cm. .	

**PEELER ON WALL FIXATION - CARROTS**

Steel stand, epoxy, PA, St.S. blades.




Ref.						€
EM001.	17	12.5	16	0.5	∅ introduction: 4,5 cm.	


**PEELER ON WALL FIXATION - CUCUMBERS**

Steel stand, epoxy, PA, St.S. blades.




Ref.						€
EM003.	17	12.5	16	0.5	∅ introduction: 6 cm.	

**ST. S PEELER ON STAND - CARROTS**

 St/st, PA, St.S. blades and stand.



 LOUIS TELLIER



Ref.						€
EPX001.	21.5	14	51	1.8	 introduction: 4,5 cm.	






**ST. S PEELER ON STAND - BIG CARROTS**

 St/st, PA, St.S. blades and stand.




 LOUIS TELLIER



Ref.						€
EPX002.	21.5	14	51	1.8	 introduction: 6 cm.	

**ST. S PEELER ON STAND - CUCUMBERS**




 St/st, PA, St.S. blades and stand.

**BEST SELLER**




 LOUIS TELLIER



Ref.						€
EPX003.		21.5	14	51	1.8	 introduction: 6 cm.

**ST. S PEELER ON STAND - ASPARAGUS**

 St/st, PA, St.S. blades and stand.




 LOUIS TELLIER



Ref.						€
EPX004	21.5	14	51	1.8	 introduction: 4,5 cm.	







**EPOXY PEELER ON STAND - CARROTS**

 Epoxy painted steel support, PA, St.S. blades.




 LOUIS TELLIER



Ref.						€
EPO01.	21.5	14	51	1.8	 introduction: 4,5 cm.	
EPO02.	21.5	14	51	1.8	 introduction: 6 cm.	

**EPOXY PEELER ON STAND - CUCUMBERS**

 Epoxy painted steel support, PA, St.S. blades.



 LOUIS TELLIER



Ref.						€
EPO03.	21.5	14	51	1.8	 introduction: 6 cm.	

**EPOXY PEELER ON STAND - ASPARAGUS**

Epoxy painted steel support, PA, St.S. blades.



LOUIS TELLIER



Ref.						€
EP004.	21.5	14	51	1.8	∅ introduction: 4,5 cm.	

**PEELER WITH CLAMP FIXATION - ASPARAGUS**

St/st, PA, St.S. blades and stand.



LOUIS TELLIER



Ref.					€
ESJX004	22	13	16	∅ introduction: 4,5 cm.	

**PEELING HEADS - CARROTS**

Interchangeable peeling heads. Spare parts (springs, blades, arms, connector board) availables.

With pusher.

Reinforced polyamide, St/st.



LOUIS TELLIER



Ref.					€
E0010.	4.5	0.16	EM, EP, EPX, ESJX	Carrots head.	

**PEELER WITH CLAMP FIXATION - CARROTS**

St/st, PA, St.S. blades and stand.



LOUIS TELLIER



Ref.					€
ESJX001	22	13	16	∅ introduction: 4,5 cm.	
ESJX002	22	13	16	∅ introduction: 6 cm.	

**PEELER WITH CLAMP FIXATION - CUCUMBERS**

St/st, PA, St.S. blades and stand.



LOUIS TELLIER



Ref.					€
ESJX003	22	13	16	∅ introduction: 6 cm.	

**PEELING HEADS - BIG CARROTS**

Interchangeable peeling heads. Spare parts (springs, blades, arms, connector board) availables.

With pusher.

Reinforced polyamide, St/st.

**BEST SELLER**



LOUIS TELLIER




Ref.					€
E0011.	6	0.28	EM, EP, EPX, ESJX	Big carrots head.	



### PEELING HEADS - CUCUMBERS

Interchangeable peeling heads. Spare parts (springs, blades, arms, connector board) available.


 Reinforced polyamide, St/st.



Ref.					€
E0012.	6	0.16	EM, EP, EPX, ESJX	Cucumbers head.	

### PEELING HEADS - ASPARAGUS

Interchangeable peeling heads. Spare parts (springs, blades, arms, connector board) available.

 Reinforced polyamide, St/st.




Ref.					€
E0019.	4.5	0.14	EM, EP, EPX, ESJX	Asparagus head.	

### ELECTRIC PEELER PROFESSIONAL

To peel citrus fruits, onions, and all round and oval fruits and vegetables in great quantity. Peeling thickness adjustable. Special feature for citrus: 1 go: zest only, or 2 passes go and return: zest and white skin. Controls sealing.

 3 - 4 pcs / min.

 50Hz 220 V 24 W

 St/st. trident and pick. St/st. knife.







Ref.	Ex-ref.							€
N4220	EPLP	25	16.5	23	1.8	Professional model.	0.21	

### WATERMELON AND PUMPKIN PEELER

Useful width: 6,5 cm. Adjustable peeling thickness.


 St/st blade. ABS handle.




Ref.					€
ID4006	16	10.5	5	0.24	

### SEMI-PROFESSIONAL ELECTRIC PEELER






To peel citrus fruits, onions, and all round and oval fruits and vegetables in great quantity. Peeling thickness adjustable. Special feature for citrus: 1 go: zest only, or 2 passes go and return: zest and white skin.

 3 - 4 pcs / min.

 50Hz 220 V 24 W

 Plastic trident and pick. St/st. knife.






Ref.	Ex-ref.							€
N4221	EPLS	25	16.5	23	1.8	Semi-professional model.	0.21	

### LARGE VEGETABLE PEELER

Useful width: 8 cm. Mango, watermelons, pumpkins.

 St/st







Ref.				€
ID4007	20	10.5	0.08	

### ASPARAGUS PEELER

Handy tong design.

 St/st



Ref.	Ex-ref.					€
N3079	ASPO2	17.5	1.4	3.5	0.04	

# ELECTRIC PEELER



«No skin stands up to it!»



Productivity for peeling round and oval fruit and vegetables, as well as onions: 10 to 20 seconds

Watertight controls

The arm adapts to the diameter of the fruit


Adjustable peeling thickness: no loss

Citrus specificity:  
1 stroke: zest only  
2 strokes, one each way: zest and white skin

This professional utensil enables large-volume peeling of citrus fruit, onions, and all round and oval fruit and vegetables.  
The difference between the 2 models: the pro model has a stainless-steel trident and centring tip; those parts are made of plastic in the semi-pro model.





### ONION PEELER

Peel your onions quickly !

 ABS, PP, St/st.



**ALLIGATOR**

Ref.					€
N3011EO	29.5	12	7.5	0.65	

### VEGETABLE PEELER 2 IN 1





Potato eye remover. Dishwasher safe. The Alligator Vegetable Peeler is designed to peel standard and soft/thin skin, perfect for kiwi, tomato and mango.

 ABS

**BEST SELLER**



**ALLIGATOR**

Ref.					€
N3011P	9	7.5	2	0.07	

### CASTOR JULIENNE

Double moving blade with straighten tooth. To get thin juliennes or zests.

 St/st. handle and blades.



Ref.		€
N8013	0.02	

### NUT CRACKER

Conical: adapts to fit the fruit diameter, without crushing the flesh. For walnuts, hazelnuts y almonds.

 Cast iron + epoxy, wooden handle



**LA BONNE GRAINE**







Ref.					€
N4187	18	5.5	0.22		

### CITRUS FRUIT MANUAL PEELERS

To completely zest oranges and lemons.

 Epoxy painted steel support.




Ref.							€
N4225	30	7	22	0.65		With clamp fixation .	
N4226				0.01	N4225	St S peeling blade .	

### CASTOR PEELER

4 cm useful double moving blade. Thin peel. Follows the fruits and vegetables curves.

 Eyes potato remover.

 St/st. handle, tempered carbon steel blade.

**BEST SELLER**




Ref.		€
N8012	0.02	


### THIN SKIN POLLUX PEELER

Double moving micro-serrated blade. Peel every skins, even thin and hairy: tomatoes, aubergines, peppers, peaches, kiwis.

 Eyes potato remover.

 St/st. blades and body, PP handle.



Ref.			€
N8014	17	0.02	


### POLLUX PEELER

4 cm useful double moving blade. Thin peel. Follows the fruits and vegetables curves.

 Eyes potato remover.

 Tempered carbon steel blade, PP handle, St/st. body.



Ref.			€
N8015	17	0.02	

**ELECTRICAL MEAT MINCER**

With reverserswitch.

60-80 kg/h

50 Hz - 220 -240V - 350 W

3 sieves: Ø 3 - 5 - 8 mm - 3 funnels : Ø 12 - 18 - 21 mm. Kebbeh tip.

St/st, steel, PP.



Ref.	Ex-ref.						€
N5600	HAE350	43	42	18	6	0.71	

**BLADE**

St/st



Ref.			€
N5600C	0.04	N5600	

**8 SPOKES SIEVE FOR MEAT MINCER**

Steel



Ref.		€
N5600-07	N5600	

**SET OF SAUSAGE FUNNELS**

Ø 12, 18, 21 mm.

PP



Ref.			€
N5600S	0.03	N5600	

**SIEVE**

Steel



Ref.				€
N5600-03	0.12	N5600	Ø 3 mm.	
N5600-06	0.12	N5600	Ø 5 mm.	
N5600-08	4	N5600	Ø 8 mm.	

**N°5 SEMI-PROFESSIONAL ELECTRIC MINCER**

Single-phased.

50 kg/h

230V AC 50 Hz - 400W

Ø53 mm grid with Ø 6 mm holes.

Cast iron, plastic base.



Ref.						€
HV5-EL	39	20	25	6.9	0.71	


### N°12 SEMI-PROFESSIONAL ELECTRIC MINCER

Single-phased. Suitable for mincing pork grooves to make pâté and terrines.

 100 kg/h

 230V AC 50 Hz - 500W

 Ø70 mm grid with Ø1,5 mm holes. 1 ring + 2 sausages funnels Ø15 & 25 mm.

 Cast iron, St/st base.




Ref.						€
HV12-EL	50	30	32	13.15	1.33	

### N°22 SEMI-PROFESSIONAL ELECTRIC MINCER

Two-phased. With rotation reverser. Suitable for mincing pork grooves to make pâté and terrines.

 130 kg/h

 230V AC 50 Hz - 600W

 Ø82 mm grid with Ø 8 mm holes + 1 crown.

 Cast iron, St/st base.









Ref.						€
HV22-EL	60	30	32	21	2.5	

### TOMATO SAUCE MILL OPTION

 Grid with Ø 1,5 mm holes.



Ref.							€
HV5-OPTCT	29	18	27	2.66	HV5-EL	0.09	
HV1222-OPTCT	45	32	45	5.8	HV12-EL, HV22-EL	0.2	

### MANUAL MEAT MINCER

With clamp fixation.







 0,7 kg/mn

 Sieve: Ø6.5 mm.

 St/st cast . PP handle.



LA BONNE GRAINE


Ref.	Ex-ref.							€
N4008CX	HA08CX	26	8	34	2.3	#8.	0,7 kg/mn	
N4010CX	HA10CX	27.5	11.3	37.5	3.5	#10.	0,9 kg/mn	

### MANUAL MEAT MINCER

With clamp fixation.






 0,5 kg/mn

 Sieve: Ø6.5 mm.

 Tin-plated cast steel. Wooden handle.



LA BONNE GRAINE


Ref.	Ex-ref.							€
N4005C	HA05C	23.5	9	32	1.9	#5.	0,5 kg/mn	
N4008C	HA08C	25	9.7	34	2.5	#8.	0,7 kg/mn	
N4010C	HA10C	29	11.5	40	3.4	#10.	0,9 kg/mn	

### MANUAL MEAT MINCER

To be bolted.


 1,15 kg/mn

 Sieve: Ø6.5 mm.

 Cast iron. Wooden handle.



LA BONNE GRAINE

Ref.	Ex-ref.							€
N4022C	HA22C	35	13	33	5.4	#22.	1,15 kg/mn	
N4032C	HA32C	39	17	38	9.6	#32.	1,70 kg/mn	

**COOKIE MAKER ATTACHMENT**

4 shapes. Turns the mincer into a cookie press.

St/st


**LA BONNE GRAINE**

Ref.				€
N4005CF	0.03	N4005C	For #5.	
N4008CF		N4008C, N4008CX	For #8.	
N4010CF		N4010C, N4010CX	For #10.	

**KNIFE FOR MANUAL MEAT MINCER**

St/st


**LA BONNE GRAINE**

Ref.			€
N40081CX	0.28	N°8	
N40101CX	0.32	N°10	

**SIEVE FOR MANUAL ST/ST MEAT MINCER**

Steel


**LA BONNE GRAINE**

Ref.				€
N40115CX	0.13	N°10	Ø 15 mm.	

**SET OF SAUSAGE FUNNELS FOR MANUAL MINCER**

Ø 13, 17, 19 mm - with stuffing star.

PP


**LA BONNE GRAINE**

Ref.			€
N4005CS	0.04	N°5	
N4008CS	0.4	N°8	
N4010CS	0.04	N°10	
N4022CS	0.07	N°22	
N4032CS	0.65	N°32	

**FOOD MASHER FOR MANUAL MEAT MINCER**

Beech wood


**LA BONNE GRAINE**

Ref.			€
N4005P	0.12	N°5, N°8	

**SIEVE FOR MANUAL ST/ST MEAT MINCER**

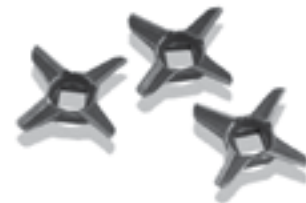
St/st


**LA BONNE GRAINE**

Ref.				€
N40804CX	0.9	N°8	Ø 4,5 mm.	
N40104CX	0.14	N°10	Ø 4,5 mm.	
N40806CX	0.96	N°8	Ø 6,5 mm.	
N40106CX	0.12	N°10	Ø 6,5 mm.	
N40808CX	0.9	N°8	Ø 8 mm.	
N40108CX	0.13	N°10	Ø 8 mm.	
N40812CX	0.94	N°8	Ø 12 mm.	
N40112CX	0.14	N°10	Ø 12 mm.	

**KNIFE FOR MANUAL MEAT MINCER**

Steel


**LA BONNE GRAINE**




Ref.			€
N40051C	0.18	N°5	
N40081C	0.28	N°8	
N40101C	0.3	N°10	
N40221C	0.8	N°22	
N40321C	0.98	N°32	

### SIEVE FOR MANUAL MEAT MINCER

 Steel



**LA BONNE GRAINE**


Ref.				€
N40504C	0.5	N°5	Ø 4,5 mm.	
N40804C	0.86	N°8	Ø 4,5 mm.	
N40104C	0.13	N°10	Ø 4,5 mm.	
N40204C	0.21	N°22	Ø 4,5 mm.	
N40304C	0.32	N°32	Ø 6,5 mm.	
N40506C	0.5	N°5	Ø 6,5 mm.	
N40806C	0.96	N°8	Ø 6,5 mm.	
N40106C	0.12	N°10	Ø 6,5 mm.	
N40206C	0.19	N°22	Ø 6,5 mm.	
N40306C	0.32	N°32	Ø 6,5 mm.	
N40508C	0.5	N°5	Ø 8 mm.	
N40808C	0.9	N°8	Ø 8 mm.	
N40108C	0.1	N°10	Ø 8 mm.	
N40208C	0.19	N°22	Ø 8 mm.	
N40308C	0.29	N°32	Ø 8 mm.	
N40812C	0.94	N°5	Ø 12 mm.	
N40112C	0.14	N°8	Ø 12 mm.	
N40212C	0.23	N°10	Ø 12 mm.	
N40312C	0.32	N°22	Ø 12 mm.	
N40115C	0.13	N°10	Ø 15 mm.	
N40215C	0.21	N°22	Ø 15 mm.	
N40315C	0.33	N°32	Ø 15 mm.	

### 3,5L MANUAL SAUSAGE FILLER

2 pastic coated fixing clamps. Get locked by a "clac" of locking. Inside leakproof silicone-coated pusher. 2 positions: vertical to fill up the tank and horizontal to stuff.

 3,5 L

 4 funnels: Ø 17-21-25-29 mm.

 St/st tank and epoxy painted base





Ref.		€
N5900	4.5	

### MANUAL HORIZONTAL SAUSAGE FILLER





No addition of air: optimal preservation of the quality of the meat.

 5L

 4 funnels Ø 15/23/28/38 mm.

 Painted steel and St/st.




Ref.					€
PSX05	60	22	22	10.6	

### MANUAL HORIZONTAL SAUSAGE FILLER





2 speeds, cast iron gear. No addition of air: optimal preservation of the quality of the meat.

 6,7L

 4 funnels Ø 15/23/28/38 mm.

 Painted steel and St/st.





Ref.					€
PSX08	70	22	22	11.95	

### VERTICAL DOMESTIC SAUSAGE FILLER

Easy to use, fill the tank by simply tipping it up left to right and turn the crank to activate the silicone tappet: cleanliness and waterproofness guaranteed. The device is designed with a fixing clamp (plastic) for stability and protection of the table.

 1,3 L

 4 funnels: Ø 15, 19, 22 and 25 mm

 St/st, wooden handle



**LA BONNE GRAINE**

Ref.		€
N5800	1.7	

**SAUSAGE STAND**

Ø high: 8 cm. Ø base: 28 cm.

St/st



**LA BONNE GRAINE**

Ref.			€
NC006	32.5	0.57	

**VERTICAL MANUAL FILLER**

To be bolted. Dimensions of the base: 30 x 22 cm.

3 L

3 funnels: Ø 0.9 – 1.7 – 2.7 cm.

St/st insert and epoxy frame.

**BEST SELLER**



**LOUIS TELLIER**

Ref.					€
N5700	30	58	71	6.2	

**SET OF SAUSAGE FUNNELS**


**LOUIS TELLIER**

Ref.				€
N5700S	0.06	N5700	PP	

**ST. S VERTICAL MANUAL FILLER**

To be bolted. Dimensions of the base: 30 x 22 cm. 2 speed rack gearing.

3 L

3 funnels: Ø 1.4 – 2 – 3 cm.

St/st



**LOUIS TELLIER**

Ref.					€
N5750	42	42	76	8.6	

**SET OF SAUSAGE FUNNELS**


**LOUIS TELLIER**

Ref.				€
N5750S	0.26	N5750	St/st	

**2L MANUAL SAUSAGE FILLER**

To be bolted.

2 L

3 funnels: Ø 14 mm – 18 mm – 22 mm.



Ref.						€
N4047C	65	10.6	57	6.1	Cast iron.	



**SET OF 3 FUNNELS**

Ø 15 - 20 - 23 mm.



Ref.				€
N4047CXE	0.05	N4047C, N4047CX	PP	

**MEAT TENDERIZER**

 St/st




**LA BONNE GRAINE**

Ref.			€
N3998	8.3	0.5	

**DIE CAST STEAK FORMER**






Steak: 115 x 85 x 22 mm.

 172 ml

 St/st



**LA BONNE GRAINE**

Ref.						€
N4001X	36	9	10.5	1	Oval.	

**DIE CAST STEAK FORMER**

Steak: Ø 100 x 22 mm.

 161 ml

 St/st



**LA BONNE GRAINE**




Ref.							€
N4000X	36	10	10.5	10	1	Round.	

**SPARE SPATULA**

 St/st



**LA BONNE GRAINE**

Ref.				€
N4002	0.3	N4001X	Oval.	
N3999		N4000X	Round.	

**PARAFFIN PAPER**

x 2000 papers.

 Waxed paper.



**LA BONNE GRAINE**

Ref.				€
N4001XP	0.71	N4001X	Oval.	
N4000XP	0.83	N4000X	Round.	

**DOUBLE HOME-MADE BURGER PRESS**

Control the dosage (salt, fat ...) and the origin of your food! Ideal for hamburger, minced steak of meat or vegetables...

Aluminium-coat and wood handle

**NEW**



**LA BONNE GRAINE**

Ref.						€
BG20P002	28.5	11.8	8.5	12	0.52	

**HOME-MADE BURGER PRESS**

Control the dosage (salt, fat ...) and the origin of your food! Ideal for hamburger, minced steak of meat or vegetables...

Aluminium-coat and wood handle

**NEW**



**LA BONNE GRAINE**

Ref.					€
BG20P001	12	8.5	12	0.32	

**ROLLER CUT - MINI CHOPPER**

With this stylish, easy-to-use chopper! Perfect for condiments (garlic, herbs, pickles ...). Thanks to its grip, roll or turn on the kitchen worktop or in the hands, it's chop!

Safety guard for blades

PP, stainless steel, silicone

**NEW**



**Yotook**

Ref.					€
YC20P004	7.5	9.7	0.18		

**CEREAL MILL**

Crush slightly bread wheat, small spelt, shelled buckwheat...

Clamp fixation.

Cast iron, wooden handle

**BEST SELLER**



Ref.					€
N3015C	34	15	48	4.57	

# LEVER-OPERATED POMEGRANATE AND CITRUS JUICER



«Efficiency at your service: no more pressure!»



Effortless maximum pressure thanks to the spring-mounted double-turn side lever

Aluminium, chrome steel, and stainless steel

Push-piece and grid tailored to pomegranates, oranges, and grapefruit

Anti-slip handle

Removable stainless-steel rotary drop collector

Stable, thanks to its anti-slip chrome-steel base

PREPARATION

Tabletop model with its elegant design. Pomegranate is known for its antioxidant benefits - detox juices are all yours! The removable grid, the push-piece, and the drop collector are made of stainless steel.

**ELECTRIC JUICE EXTRACTOR**

To extract juices from vegetables / fruits (smoothie, cocktails ...). Air-cooled motor, qualified for continuous operation. Automatic ejection of marc and pulp in a quick handling recuperator tank. Very stable with its 4 suction cups mounted on silent-blocks.

Speed: 6300 rpm regulated automatically.

1 turbo position.

Ex. : Carottes = 60 kg / heure

450W

St/st



Ref.						€
CEN426	3.1	1.9	3.8	3.96	0.42	

**LEVER-OPERATED POMEGRANATE AND CITRUS JUICER**

Plunger and mesh adapted to pomegranates, oranges, and grapefruit. Double-locking side lever for maximum pressure. Anti-slip handle.

Anti-drip container.

Aluminium, chromed steel and St/st.



Ref.					€
N4097	27	19.5	50	6	

**COUNTERTOP CITRUS JUICER WITH HANDLE**

Height with the handle in the upright position: 60.5 cm. Professional model. Side lever with handle.

Aluminium, chromed steel, ABS and St/st.



Ref.	Ex-ref.					€
N4100	PAGRO2P	22	19	51	4.8	

**COUNTERTOP CITRUS JUICER WITH HANDLE**

Height with the handle in the upright position: 83.5 cm. Highly professional. Powerful front lever. Comfortable anti-slip handle.

Cutting board with pads.

Aluminium, chromed steel and ABS.



Ref.	Ex-ref.					€
N4098	PAGRO2SUP	56	25	54.5	6.9	

**COUNTER ORANGE JUICER**

Height with the handle in the upright position: 46.5 cm. Semi-professional model.

St/st cup: 40 cl

Aluminium, chromed steel and St/st.

**BEST SELLER**



Ref.	Ex-ref.					€
N4102	PAGRO2SP	38	15	18.5	2.29	

**COUNTER ORANGE JUICER**

Height with the handle in the upright position: 25.7 cm. Domestic model.

Chromed steel







Ref.	Ex-ref.					€
N4104	PAGRO1	17	15	20	2.05	

### MANUAL LEMON JUICER

With bowl and pouring spout. For lemons, limes, and oranges.

 St/st




Ref.	Ex-ref.					€
N4105	PRESCIO1	17	14	10.3	0.3	

### ELECTRIC ORANGE JUICER

Stainless-steel 2-position anti-drip pouring spout.

 50 Hz 200/240 V 80 W

 Chromed steel, ABS and St/st.







Ref.					€
N4106	20	18	2.1	0.42	

### TERRINE-PRESS HACCP

Adaptable on all types of terrines dishes, frames, circles, gastro trays... For terrines after cooking: foie gras, calf sweet-breads, marbled, salted meat before smoking. Simultaneous and identical pressure on all its surface.

 St/st



Ref.					€
PRESTEO1	15	10	18	0.92	


### HIGH OUTPUT GARLIC PRESS

Robust construction. Pusher retaining the membrane: easy cleaning. Press up to 5 cloves one after the other. Collect the pulp with a boost on the tab.

 "Little shovel" tab.

 Zinc alloy with chrome plating and nylon.







Ref.					€
N4298	17.5	3.5	3.5	0.31	

### GARLIC PRESS

Dishwasher safe.

 St/st



Ref.					€
N4181X	18	3.9	4	0.09	

# COMPACT & WATERPROOF PROFESSIONAL ELECTRONICAL SCALE



«Maximum efficiency for minimum clutter!»

IP67: fully protected against dust and temporary immersion (up to 1 m and for 30 minutes)



All-stainless-steel

Compact: reduced dimensions

Units of measure: kg, g, lb, oz

Designed for all industrial and food-related applications

Two models available:

1. Maximum weighing 5 kg - accuracy at 0.5 g
  2. Maximum weighing 10 kg (minimum 20 g) - accuracy at 1 g
- Designed for all industrial applications (especially in the agri-food industry) in difficult and humid settings (refrigerated white rooms, community catering, bakeries, etc.).

**PROFESSIONAL ELECTRONIC SCALE IP53**

IP53. Integrated leveller. Height-adjustable feet. Units of measure: kg or oz. Tare function. Programmable weight alarm. Easy recalibration. Battery-usage indicator.

4 x R14 1.5 V

6V-12V 0,1-1A

Works with DC 6V 100 Ma adaptor.

ABS, removable St/st. tray 29,8 x 23,6 cm.



IP53

Ref.	Ex-ref.	↔	↗	⏊	📦	⚖️	⚡	♻️	€
N3670		31	30	11.5	2.65	Max 6 kg min 10 g	0,5 g	0.42	
N3671	●	31	30	11.5	2.65	Max 12 kg min 20 g	1 g	0.42	
N3672		31	30	11.5	2.65	Max 30 kg min 40 g	2 g	0.42	
N3673	BE50	32	30	11.5	2.65	Max 50 kg min 100 g	5 g	0.42	

**COMPACT WATERPROOF PROFESSIONAL ELECTRONICAL SCALE IP67**

IP67. Low battery and over-load indications. Protected against the effects of temporary immersion (up to 1 m) and for 30 minutes. Units of measurement: kg, g, lb, oz.

4,5V-12V 0,1-1A

St/st



IP67

Ref.	↔	↗	⏊	📦	⚖️	⚡	♻️	€
N3681	20	21.5	7	1.7	Max 5 kg	0,5 g	0.21	
N3682	20	21.5	7	1.7	Max 10 kg min 20 g	1 g	0.21	

**WATERPROOF PROFESSIONAL SCALE IP65**

IP65. Humidity-resistant A/D Electron circuit. Units of measure: kg, lb. Tare function. Easy recalibration. Integrated leveller. Height-adjustable feet.

Mains adapter N3697-A.



IP65

Ref.	↔	↗	⏊	📦	⚖️	⚡	♻️	€
N3697	23	29.5	12.5	3.2	Max 15 kg min 20 g	2 g	0.42	

**PROFESSIONAL ELECTRONIC SCALE WITH COLUMN IP51**

IP51. Integrated leveller. Height-adjustable feet. Battery life: 100 hours. Adjustable screen. Tare function. Programmable weight alarm. Easy recalibration.

230 V 50 Hz 0,1 A.

Battery-usage indicator.

ABS, aluminium column, removable St/st. tray 33 x 43 cm.



IP51

Ref.	↔	↗	⏊	📦	⚖️	⚡	♻️	€
N3684	57	32	61	9.7	Max 60 kg min 200 g	10 g	1.75	
N3685	57	32	61	9.7	Max 150 kg min 400 g	20 g	1.75	
N3686	67.5	42	88	13.3	Max 300 kg min 1kg	50 g	1.75	

**PROFESSIONAL ELECTRONICAL SCALE IP53**

IP53. Units of measure: kg, lb, oz, single items. Functions: tare and counting items. Easy recalibration.

3 X R14 1.5 V

4,5V-12V 0,1-1A

DC 6 V 100 mA

Battery-usage indicator.

ABS, removable St/st. tray 22 x 16,5 cm.

**BEST  
SELLER**



LOUIS TELLIER

**IP53**

Ref.								€
N3693	24	24	7.5	1.7	Max 5 kg min 10 g	0,5 g	0.21	
N3694		24	24	7.5	1.7	Max 10 kg min 20 g	1 g	0.21

**ADAPTER**

12 V 500 mA

Cable: 1,8 m.



LOUIS TELLIER

Ref.		€
N3697-A N3697	0.06	

**ADAPTER**

Not provided with scales.

6V 2A

Cable: 1,5 m.



LOUIS TELLIER

Ref.				€
N3670-A 0.64	N3670, N3671, N3672, N3673	0.06		
N3693-A 0.5	N3693, N3694	0.06		

**PRECISION SCALE**

Protective cover. Ideal for molecular cuisine. Touchscreen. Units of measure: g and oz.

2 X AAA 1.5V

200 g

0,01 g

Battery-usage indicator.


ABS, tray 5 x 4,5 cm.




Ref.						€
N3665	10.7	6.4	2	0.1	0.02	



**MECHANICAL SCALE**

 Removable stainless-steel bowl, Ø 20 cm.

 St/st, plastic dial.




Ref.	Ex-ref.	↔	↗	⏊	⊘	📦	⚖️	⚖️	€
N3690		21.5	14.3	25	20	1.5	Max 3 kg	10 g	
N3691	BM5	21.5	14.3	25	20	1.5	Max 5 kg	20 g	

**ELECTRONIC DOMESTIC SCALE**


Removable bowl. Units of measure: g or oz. Tare function.

 2 X AA 1.5V

 Battery-usage indicator.


 ABS



Ref.	↔	↗	⏊	📦	⚖️	⚖️	♻️	€
N3695	21.5	15	4	0.28	1 kg	0,5 g	0.06	
N3696		21.5	15	4	0.28	3 kg	1 g	0.06

**MECHANICAL SCALE**

 Stainless-steel tray, 25 x 25 cm.

 St/st, plastic dial.



Ref.	Ex-ref.	↔	↗	⏊	📦	⚖️	⚖️	€
N3692	BM20	25.8	18	32.5	2.5	Max 20 kg	100 g	

**SALT MANAGER & THERMOMETER**

Salt measurement: 0% to 5%. To measure salt content in food or liquids.

 0°C 100°C.

 2 X 3V lithium CR2032

 0.001

 Spoon tip. Thermometer.

 ABS, PP.



Ref.	↔	↗	⏊	📦	♻️	€
N3100	21.5	3	3	0.06	0.02	

**HYDROMETER FOR SYROP**

2 trolleys: g-ml and °Bé, 1.100-1.400g-ml, 15-40°Bé. Measures the sugar density in a squash.



LOUIS TELLIER

Ref.	Ex-ref.	←→	↙	⊥	⊞	€
N3109	UDS01	12	0.2			

**ELECTRONIC DIGITAL PROBE THERMOMETER**

Probe 12 cm. Memory function recording the last temperature measured.

🌡️ °C / °F : -50°C +300°C -58 +572°F

🔋 1 X LR44

⚙️ 0,1°C / 0,1° F

📦 Protective case.

📦 ABS cover, St/st. probe.



LOUIS TELLIER

Ref.	←→	↙	⊥	⊞	♻️	€
N3110	22.5	2.5	1.2	0.04	0.02	

**WATERPROOF ELECTRONIC "PEN" THERMOMETER WITH PROBE**

Probe: 13 cm. Waterproof.

🌡️ °C / °F : -50°C +300°C

🔋 1,5 V G13

⚙️ 0,1°C / 0,1° F

📦 Sheath, pen-carrier for pockets. Battery-usage indicator.

📦 PP housing, St/st. probe.



LOUIS TELLIER

Ref.	Ex-ref.	←→	↙	⊥	⊞	♻️	€
N3118	UTD11	21.2	2.2	2.2	0.04	0.02	

**PORK BUTCHER THERMOMETER**

🌡️ -10°C +120°C

⚙️ 1°C

📦 Sterilisable food-protection sheath.

📦 Glass thermometer, PP housing.



LOUIS TELLIER

Ref.	Ex-ref.	←→	↙	⊥	⊞	€
N3111	UTV02	36	3	2.5	0.06	

**CANDY THERMOMETER**

For sugar cooking (Boulé, pearl sugar or caramel) and jams.

🌡️ +80°C +200°C

⚙️ 1°C

📦 Sterilisable polypropylene food sheath.

📦 Glass thermometer.



LOUIS TELLIER

Ref.	Ex-ref.	←→	↙	⊞	🔍	€
N3113	UTC01	36	2.8	0.07	PP housing.	

**CANDY THERMOMETER**

For sugar cooking (Boulé, pearl sugar or caramel) and jams.

🌡️ +80°C +200°C

⚙️ 1°C

📦 Stainless-steel sheath with hook.

📦 Glass thermometer.



LOUIS TELLIER

Ref.	Ex-ref.	←→	↙	⊞	🔍	€
N3114	UTC02	35.5	2.8	0.07	St S housing.	

**BAKER THERMOMETER**

- 10°C +60°C
- 1°C
- Sterilisable polypropylene food sheath.
- Glass thermometer, PP housing.



Ref.				€
N3115	35.5	2.4	0.06	

**FRIDGE-FREEZER THERMOMETER**

- 50°C +50°C
- 1°C
- Sterilisable polypropylene food sheath.
- Glass thermometer, PP housing.



Ref.				€
N3116	35.5	2.4	0.06	

**PROBE THERMOMETER**

- For ham, foie gras, chocolate.
- 30°C +100°C
  - 1°C
  - Glass thermometer.



Ref.	Ex-ref.			€
N3117	UTP01	25.5	0.02	

**INFRARED THERMOMETER**

- Controls the temperature of cold rooms, refrigerated lorries, etc. Laser reading: up to 9 m away. Response time: 1 second.
- 60°C +500°C
  - 2 X AAA 1.5 V
  - 0,1°C
  - Cover. Battery-usage indicator.
  - ABS



Ref.							€
N3124	17.5	3.9	7.2	0.18	Without calibration certificate.		0.06
N3124C	17.5	3.9	7.2	0.18	With calibration certificate.		0.06

# INFRARED LASER THERMOMETER



«Speed and accuracy»

Reading distance:  
up to 9 m

Ideal for cold room  
and refrigerated lorry

Temperature range:  
from -60 °C to 500 °C



Response time:  
1 second

ABS

Accurate to about 0.1 °C

PREPARATION

**HACCP INFRARED THERMOMETER**

Retractable probe: -55°C +330°C (-67°F +626°F). Infra-red reading: up to 1.60 m away. IP54. HAACP indicator for hot and cold connections. Min. and max. temperature scan function.

- °C / °F. IR : -55°C +250°C (-67°F +482°F)
- 2 X AAA 1.5 V
- 0,2°C / 0,5 °F
- Battery-usage indicator.
- ABS, St/st.



Ref.						€
N3127	16	3.5	2	0.12	0.02	

**SOUS VIDE FOAM**

Roll: 5 m. For a special vacuum thermometer. To prevent from air leak during the bags perforation.



Ref.				€
N8201	500	0.34	N8200	

**MINI ELECTRONIC DIGITAL PROBE THERMOMETER**

Probe: 13 cm. Memory function recording the last temperature measured.

- °C / °F : -50°C +150°C (-58°F +302°F)
- 1,5 V G13
- 0,1°C / 0,1° F
- Sheath, pen carrier.
- PP, St/st.



Ref.						€
N3119	14.7	5.5	4	0.04	0.02	

**ELECTRONIC THERMOMETER**

Probe 12 cm. Foldable probe.

- °C / °F. -50°C +300°C
- AAA 1.5 V
- 0,1°C / 0,1° F
- Strap. Battery-usage indicator.
- ABS, St/st.



Ref.						€
N3122	15.5	4.8	1.9	0.07	0.02	

**DIGITAL THERMOMETER WITH ROTATIVE PROBE**

-50 +300°C



Ref.						€
UTD01	29	5	5	0.08	0.02	

**LOW PRICED FRIDGE-FREEZER THERMOMETER**

- 40°C +25°C
- 1°C
- Hook.
- PP housing.



Ref.			€
N3120	0.01	With housing .	

**LOW PRICED FRIDGE-FREEZER THERMOMETER**

🌡️ -30°C +50°C

⌚ 1 min.

🔗 Hook.

**BEST SELLER**



Ref.	📦	🔍	€
N3121	0.01	With dial.	

**PROGRAMMABLE FOOD THERMOMETER**

Cable: 1 m. Curved probe: 12 cm. Stainless-steel cable, resistant to 300 °C. Programmable temperature alarm.

🌡️ °C / °F : -50°C +300°C

🔋 1 x AAA 1.5 V

⌚ 0,1°C / 0,1° F

⌚ Timer. Tilting screen. Magnetic back.

📦 ABS, St/st.



Ref.	↔	↗	⌊	📦	♻️	€
N3123C	12.6	7.5	2	0.12	0.02	

**THERMOMETER SPATULA COMPATIBLE WITH INDUCTION**

Suitable for induction plates. Take measurements through insertion or whilst stirring (sauces, tempering chocolate, etc.). All heat settings.

🌡️ °C / °F : -50°C +300°C (-58°F +572°F)

🔋 1 x LR44

⌚ 0,1°C / 0,1° F

🔗 Removable spatula and silicone spoon caps.

📦 ABS, St/st and silicone.

**BEST SELLER**



Yatoook



Ref.	📦	♻️	€
YC60804	0.09	0.02	

**FOOD THERMOMETER WITH CASING**

Cable: 1.50 m. Probe: 12.5 cm with handle and cap. Functions: memory recording the last temperature measured, min. and max.

🌡️ °C / °F : -40°C +300°C (-40 + 572°F)

🔋 AAA 1.5 V

⌚ 0,1°C / 0,1° F

🔗 Magnetic back.

📦 ABS, St/st.



Ref.	↔	↗	⌊	📦	♻️	€
N3123	11	7	2	0.12	0.02	

**INFRARED THERMOMETER**

Infra-red reading: up to 1.30 m away. Response time: 0.8 second.

🌡️ °C / °F : -50°C +260°C (-58°F +500°F)

🔋 2 X AAA 1.5 V

⌚ 0,1°C / 0,1° F

🔗 Strap. Battery-usage indicator.

📦 ABS



Yatoook



Ref.	↔	↗	⌊	📦	♻️	€
YC60604	9.5	4.5	2.8	0.07	0.02	

**THERMOMETER SPATULA**

Not suitable for induction plates. Take measurements through insertion or whilst stirring (sauces, tempering chocolate, etc.).

🌡️ °C / °F : -50°C +300°C (-58°F +572°F)

🔋 1 x LR44

⌚ 0,1°C / 0,1° F

🔗 Removable silicone spatula.

📦 ABS, St/st and silicone.



Yatoook



Ref.	Ex-ref.	↔	↗	⌊	📦	♻️	€
YC60704	UTD05	25	4.5	2	0.09	0.02	

**GRADUATED MEASURE**

With handle and pouring spout. Graduated in cl and pt.

0,10 l

St/st



Ref.					€
NS007	14	15.5	0.24	1 L.	
NS008	19.9	18	0.39	2 L.	

**MEASURING CUP**

5 scales: liquids, flour, sugar, semolina, and starch.

250 ml

PP



Ref.		€
DO1250	0.04	

**GRADUATED POT**

With handle. Graduated in cl and oz.

0,75 L

0,25 l

With handle

Stainless steel



Ref.	Ex-ref.		€
MIX02	20016	0.28	

**TIMER 3 FUNCTIONS**



Ref.						€
UMD01	7	5.5	2	0.04	0.02	

**MECHANICAL TIMER 60 MINUTES**



Ref.					€
UMM01	6	6	2	0.07	

# GOBEL STAINLESS STEEL FINE TINNED SIEVE



«The best in class!»

Cloth cone of fine woven 304-grade stainless-steel, opening: 0.45 x 0.45 mm

Highly robust: a double seams fixes the cloth solidly to the body

Riveted unit

The hook, the brace, and the handle form a single piece

Deep strainer



Gobel's fine tinned sieve is the essential professional tool for filtering all preparations (bouillons, coulis, emulsions, soups, sauces...) and obtaining an ideal texture without residue. A wooden food masher is available to facilitate the passage of the preparations.





**HOLE SHAKER**

Transparent cap.

 St/st

**BEST SELLER**



 LOUIS TELLIER

Ref.					€
N3705	9.5	7	0.12	Mesh.	





**HOLE SHAKER**

Transparent cap.

 St/st



 LOUIS TELLIER

Ref.					€
N3707	9.5	7	0.12	Ø 2 mm.	

**GOBEL FINE TINNED SIEVE**




 Tin

**BEST SELLER**



**GOBEL**



Ref.				€
114010	20	0.38	No reinforcement - no hook.	

**GOBEL STAINLESS STEEL FINE TINNED SIEVE**

With St. S reinforcement and hook - St. S body and handle

 St/st




**GOBEL**



Ref.			€
814410	20	0.55	

**STRAINER STAND**

Suitable for Ø 20 cm conical strainers.

 3 legs - St/st wire



Ref.	Ex-ref.			€
N3020	813910	28	18	

**WOODEN FOOD MASHER**



**GOBEL**

Ref.			€
317310	3.74	Beechwood	

## SIEVE 3 PARTS



«Sieve for life!»



Essential for  
pastry-making

3 meshes available:  
nos. 16, 20, and 25



Stainless steel

Removable sieve with  
interchangeable cloths

Hygiene

Optimum mesh tension within  
the two parts of the sieve thanks  
to the fixing system

This 3-piece sieve is hygienic and easy to use.  
Mesh no. 25 (mesh size 0.9 mm) is a fine grid for icing sugar, flour, or cocoa.  
Mesh no. 20 (mesh size 1.1 mm) is a medium-sized grid for almond or hazelnut powder.  
Mesh no. 16 (mesh size 1.4 mm) is a large grid for filtering sauces, coulis, and jellies, as well as sieving purées or the preparations for foam dishes.

### SIEVE 3 PARTS




Interchangeable mesh and optimum tension.

 St/st

**BEST SELLER**



 LOUIS TELLIER

Ref.				€
NC012	30	1	#20 Medium mesh .	
NC5060760	30	1	#25 Fine mesh .	
NC5064660	40	1.18	#20 Medium mesh .	
NC5064760	40	1.2	#25 Fine mesh .	




### SIEVE 1 PIECE

#20 Medium mesh. The mesh screen is perfectly taut, its border sturdily tucked into the sifter frame.

 St/st

**BEST SELLER**







Ref.				€
NC014	20	0.25	Ø 20 cm.	
NC015	30	0.27	Ø 30 cm.	

### REPLACEMENT MESH INSERT

 St/st



 LOUIS TELLIER



Ref.					€
NC013	30	0.02	NC012	#20 Medium mesh.	
NC5061760	30	0.24	NC5060760	#25 Fine mesh.	
NC5065660	40	0.32	NC5064660	#20 Medium mesh.	
NC5065760	40	0.38	NC5064760	#25 Fine mesh.	

### 3-SCREENS SIEVE

3 meshes: #25 fine, #20 medium and #16 coarse. Removable and interchangeable mesh. For domestic use.

 St/st






Ref.			€
NC5062860	20	0.46	

### FLOUR SIFTER

 St/st



Ref.				€
N3711	14.5	10.5	0.22	

# OLIVE AND CHERRY PITTER



«Never miss your target again...»



PREPARATION

To remove stones from olives, cherries, and mirabelle plums with a single squeeze

Aluminium coated with anti-adhesive

Spring-mounted stainless-steel concave rod


Ergonomic

Hollow holder for stone removal







### CHERRY STONER

To remove the cherry core in great quantity. Place the hulled cherries on the top reservoir tray, repeat to press on the spring plungers: the cores are ejected in the low reservoir and the emptied cherries collected in the channel.

 Fixing suction cup, cross shaped rod, rubber cross tongue.

 ABS, chrome steel, St/st.




Ref.	Ex-ref.					€
N4044	DEN02	19	13.5	30	0.47	

### OLIVE AND CHERRY PITTEr

Registered model. To take the core out from olives, cherries and mirabelles in one press. Ergonomic. Rod on spring.

 Hollow cradle for cores ejection. Concave rod.

 Made of aluminium with Non-stick coating. St/st rod.

**BEST SELLER**



LA BONNE GRAINE



Ref.				€	
N4203		15.3	6.7	0.88	

### CHERRY STONER HULLER

 Aluminium




Ref.	Ex-ref.				€
N4185	PDEN01	18.5	3.7	0.17	

### PEPPER CORE REMOVER




Ø cut: 2,5 cm. To remove the pepper core without opening it. Ergonomic, push the pepper core remover through the pedicle, turn it and remove it. Then eject the core with the thumb. Ideal to prepare stuffed or marinated peppers in no time!

 Serrated blade.

 St/st and beech handle



LA BONNE GRAINE

Ref.				€
N4204	14.5	2.5	0.06	

# PERFEX® PEPPER MILL



*«French-style elegance  
on all your tables»*

Grinding  
adjustment button

Patented filling channel

Can hold 40 g

Carbon-steel mechanism,  
cast-aluminium body

Made in limited numbers  
in France since 1946



The very best of vintage beautiful objects made in France!  
Prized by collectors, present on great foreign tables for seven decades, and passed down from generation to generation in leading USA and English families, Perfex mills are made in France and are available on the French market.

Perfex mills, manufactured in limited numbers in France since 1946 in a high-precision mechanical workshop, are jewels of technicality.  
Made of robust moulded aluminium and fitted with a special steel mechanism, cut and treated to ensure optimum grinding, this mill with an «industrial» design and «vintage» packaging is timeless.  
Please note: no exchanges or returns.

**PERFEX**



**PERFEX® PEPPER MILL**

High quality construction. Patented fold out fill spout. Choose grind by adjusting the knob.

 110 g

 Carbon steel grinder. Cast aluminum body.



**PERFEX**

Ref.			€
N4154	16	0.84	

**PERFEX® PEPPER MILL**

High quality construction. Patented fold out fill spout. Choose grind by adjusting the knob.

 40 g

 Carbon steel grinder. Cast aluminum body.




**PERFEX**

Ref.			€
N4153	10	0.25	

**PERFEX® SALT MILL**

High quality construction. Patented fold out fill spout. Choose grind by adjusting the knob.

 40 g

 St/st grinder. Cast aluminum body.

**BEST SELLER**



**PERFEX**

Ref.			€
N4155	10	0.23	

**SMALL SALT GRINDER**

One finger pressure! In the kitchen or on the table. Sold empty.

 St/st



Ref.				€
N4150	13.3	2.7	0.18	

**SMALL PEPPER GRINDER**

One finger pressure! In the kitchen or on the table. Sold empty.

 St/st



Ref.				€
N4151	13.3	2.7	0.18	

**ROTARY HERB MILL**





Parsley, chive, coriander, etc.

 St/st

**BEST SELLER**



**LA BONNE GRAINE**

Ref.	Ex-ref.					€
N3008X	MOUL03	23	13	7.5	0.22	

# PROFESSIONAL WHISK



«4 patents in a single whisk!»

Unbreakable, untwistable wires in stainless steel. Highly resistant to pulling (tested to over 80 kg)

The curved\* shape of the handle enables washing liquid to be passed and drained from between the wires.

Whisk-rest collar.



Completely and totally watertight\* (compliant with the hygiene requirements of the supervisory authorities). Handle fully over-moulded.

Microtactile insulating handle\* that is pleasant to the touch. Suitable for contact with food.

Octagonal\* upward-splayed shape for maximum grip: anti-fatigue and anti-tightness.

This professional whisk is light, balanced, and easy to use. It meets all hygiene and cleaning requirements. The ergonomic, watertight handle offers comfortable use and endurance. Durable: adapted to intensive use.

\*All those characteristics are covered by a patent application.





## PROFESSIONAL WHISK

Patented, dishwasher safe. Non-slip waterproof handle. Light, balanced and easy to grip.

8 wires.

St/st wire.

**BEST SELLER**



LOUIS TELLIER

Ref.					€
NC070	25	6	0.1	25 cm.	
NC071	30	8	0.12	30 cm.	
NC072	35	8	0.18	35 cm.	
NC073	40	9	0.2	40 cm.	
NC074	45	10	0.25	45 cm.	
NC075	50	11	0.26	50 cm.	

## PROFESSIONAL FRYING SKIMMER

Strainer basket: mesh 23 x 28 cm.

Double hook: for hanging and pot edge.

St/st



LOUIS TELLIER

Ref.					€
NC1017260	28	23	85	1.1	

## BALLOON WHISK FOR EGG WHITE

Patented, dishwasher safe. Non-slip waterproof handle. Balloon whisk.

8 wires.

St/st wire.



LOUIS TELLIER

Ref.					€
NC076	35	10	0.17	35 cm.	
NC077	45	12	0.24	45 cm.	

## ST.S MESH FRYING SKIMMER

Resistant: continuous handle wire under the sieve.

Curved hook: for hanging and pot edge.

St/st



LOUIS TELLIER

Ref.					€
NC001	37	12	0.13	Ø 12 cm.	
NC010	50	16	0.26	Ø 16 cm.	
NC003	53.5	18	0.41	Ø 18 cm.	
NC057	56	20	0.44	Ø 20 cm.	
NC004	62	22	0.49	Ø 22 cm.	
NC005	67	26	0.61	Ø 26 cm.	

## ST. S. WOVEN FRYING SKIMMER

Resistant: continuous handle wire under the sieve.

Curved hook: for hanging and pot edge.

St/st



Ref.					€
NC1011460	44	14	0.18	Ø 14 cm.	
NC1011660	48	16	0.27	Ø 16 cm.	
NC1012060	53	20	0.31	Ø 20 cm.	
NC1012260	55	22	0.34	Ø 22 cm.	
NC1012660	68	26	0.78	Ø 26 cm.	
NC1012860	64	28	0.81	Ø 28 cm.	

## STRAIGHT SPATULA

Non-slip over-moulded handle x 13cm. Dishwasher safe. Cakes/pastries, chocolate (transfers and moulding) and pancakes. Flexible turner.

St/st., PP.



Ref.					€
NPSC20	33.5	3.5	0.11	Blade: 20.5 x 3 cm.	

## SET OF 2 SPATULAS

Blade: 11 cm. Over-moulded handle x 13cm. Dishwasher safe. Small and handy, perfect for decorating directly on the serving plate.

2 turners: 1 straight, 1 angled.

St/st - PP



Ref.	Ex-ref.				€
NSPX1 1-2	SPO2BC	22	2.5	0.08	

## PE PROFESSIONAL OPENWORK SPATULA

Dishwasher safe. For institutional establishments.

+ 85°C

PE HD 500



Ref.					€
NSPT100	100	0.9	100 cm.		
NSPT120	120	1.1	120 cm.		

## STRAIGHT SPATULA

Non-slip over-moulded handle x 13cm. Dishwasher safe. Cakes/pastries, chocolate (transfers and moulding) and pancakes. Flexible turner.

St/st., PP.



Ref.					€
NPSC25	38	4	0.13	Blade: 25.5 x 4 cm.	

## SPATULA

Dishwasher safe. Do not scratch non-stick coatings.

+ 220°C

High temperature composite material.



Ref.					€
NSPA25	25	0.3	25 cm.		
NSPA30	30	0.52	30 cm.		
NSPA35	35	0.7	35 cm.		
NSPA40	40	0.12	40 cm.		
NSPA45	45	0.12	45 cm.		
NSPA50	50	0.16	50 cm.		

## SPATULA

Dishwasher safe. Do not scratch non-stick coatings.

+ 230°C

Silicone, St/st. handle.



Ref.				€
NSPS28	28.5	0.5	28,5 cm.	
NSPS29	29	0.05	29 cm.	
NSPS31	31	0.5	31 cm.	

## BOWL SCRAPER

Soft head.

- 50°C ~ + 65°C

Rubber, wooden handle.



LOUIS TELLIER

Ref.			€
NMB25-1	25	0.21	

## SILICON LARGE SPATULA

The « PASSION » range of spatula, in gourmet colors, for lovers of cooking!

Silicon



## GOBEL

Ref.					€
GL19P014	27.5	5.5	1.4	0.07	

## SILICON SMALL SPATULA

The « PASSION » range of spatula, in gourmet colors, for lovers of cooking!

Silicon



## GOBEL

Ref.					€
GL19P015	26.5	4	1.4	0.06	

## WHITE SCRAPER

PP



Ref.					€
317910	12	9	0.02	White - Rigid.	

## RED SCRAPER

PP



Ref.					€
317920	16	12	0.02	Red - Flexible.	

## SPOON

Dishwasher safe. Do not scratch non-stick coatings.

+ 220°C

High temperature composite material.



Ref.				€
NMPA30	30	0.76	30 cm.	
NMPA40	40	0.98	40 cm.	
NMPA45	45	0.13	45 cm.	

## BEECHWOOD SPOON

PEFC

Beechwood

**BEST SELLER**



Ref.				€
NM20-1	20	0.03	20 cm.	
NM25-1	25	0.03	25 cm.	
NM30-1	30	0.04	30 cm.	
NM35-1	35	0.05	35 cm.	
NM40-1	40	0.05	40 cm.	

## BEECHWOOD SLANT EDGE SPATULA

Beechwood



Ref.				€
NSPB30-1	30	0.19	30 cm.	
NSPB35-1	35		35 cm.	
NSPB40-1	40	0.35	40 cm.	

## BEECHWOOD SPATULA

Beechwood



Ref.				€
NSP025-1	25	0.15	25 cm.	
NSP030-1	30	0.19	30 cm.	
NSP035-1	35	0.04	35 cm.	
NSP040-1	40	0.07	40 cm.	

## BEECHWOOD SPATULA

Beechwood



Ref.				€
NSP050	50	0.15	50 cm.	
NSP060	60	0.18	60 cm.	
NSP080	80	0.24	80 cm.	
NSP100	100	0.6	100 cm.	
NSP120	120	0.59	120 cm.	

## SILICON SPOON-SPATULA

The « PASSION » range of spatula, in gourmet colors, for lovers of cooking!

Silicon

**NEW**



## GOBEL

Ref.					€
GL19P013	27.5	6	1.4	0.08	

## SPATULA-WHISK "SPAFOUET"

2 in 1: succeed n making your creams and sauces without lumps!

🌡️ 210°C / 410°F



Ref.	↔	↙	↓	📦	€
SPAFOUET	32	6.8	1.6	0.1	

## MAGIC SPOON WHISK

Say goodbye to lumps! The spring helps to produce smooth, even sauces. For sauces, mayonnaise, vinaigrettes, omelettes and scrambled eggs.

🍴 St/st



LA BONNE GRAINE



Ref.	Ex-ref.	↔	↙	📦	€
N3086	CU101	20	4	0.02	

## MANUAL WHISK

To be placed at the bottom of a mixing bowl for an optimal use. La Bonne Graine relaunches an old model of the double whisk with handle. Find the pleasure of yesterday's gestures to easily beat eggs, creams and dips...

🍴 St/st, wooden handle



LA BONNE GRAINE

Ref.	↔	↙	↓	📦	€
NC080	32	9	8	0.22	

## MIXING BOWL WITH NON-SLIP BOTTOM

Perfect for mixing and preparing on a kitchen worktop

🍴 3 L

🍴 St / st + silicon bottom



GOBEL

Ref.	↓	⊘	📦	🔍	€
GL20P004	12	20	0.28	20cm.	
GL20P005	14	24	0.4	24cm.	

## MIXING BOWL WITH BASE-LID

Graduated. Non-slip base is also a lid!

🍴 4 L

🍴 Made in France grey baselid.

🍴 St/st, PP.



GOBEL

Ref.	↓	⊘	📦	€
GL20P003	15	24	0.7	

## MIXING BOWL STAND

🍴 St/st



Ref.	↓	⊘	📦	€
NC5091560	10	17-24	0.25	



Ref. €

### 1 ELECTRIC PASTA MACHINE PASTA MIXER

Before « Pasta Fresca – Linea Facile ». Electric kneading machine and rolling mill. For pizzas, pastas, bread. ABS, anodised aluminium, chrome-plated steel.

N7991	31	15.5	21	7	
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### 2 PASTA MIXER ACCESSORIES - LASAGNE

Dough width 150 mm. Adjustable thickness: 10 ranks from 4.8 mm to 0.6 mm. Chrome-plated steel Product on order.

N7991-08	15				N7991, N7992
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### 3 PASTA MIXER ACCESSORIES - CAPELLINI

Capelli d'Angelo square cut 1 mm. Chrome-plated steel. Product on order.

N7991-04		0.49			N7991, N7992
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### 4 PASTA MIXER ACCESSORIES - FETTUCCINE

Flat 6 mm. Chrome-plated steel. Product on order.

N7991-07					N7991, N7992
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### 5 PASTA MIXER ACCESSORIES - LASAGNETTE

Flat 10 mm. Chrome-plated steel. Product on order.

N7991-05		0.77			N7991, N7992
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Ref. €

### 6 PASTA MIXER ACCESSORIES - RAVIOLI

3 in front. Chrome-plated steel. Product on order.

N7991-01		1.66			N7991, N7992
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### 7 PASTA MIXER ACCESSORIES - SPAGHETTI

Round cut Ø 2 mm. Chrome-plated steel. Product on order.

N7991-03		0.78			N7991, N7992
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### 8 PASTA MIXER ACCESSORIES - TAGLIONI

Square cut 1.5 mm. Chrome-plated steel. Product on order.

N7991-06					N7991, N7992
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### 9 PASTA MIXER ACCESSORIES - TRENETTE

Square cut 3.5 mm. Chrome-plated steel. Product on order.

N7991-02		0.5			N7991, N7992
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



**REGINA MANUAL PASTA MACHINE**

5 teflonated interchangeable drawplates. Turns into manual kneading with the N7997 accessory. Extruder-drawing for fresh round pastas (solid and hollow). Household model.



 Chrome-plated steel + ABS.



Ref.	Ex-ref.					€
N7996	REG05	26	13	19	0.75	

**MANUAL MIXING ACCESSORY**

To knead 750 g of paste. Changes the Regina machine in manual kneading machine for pastas, bread and pizzas.

 ABS



Ref.	Ex-ref.				€
N7997	REG-PE	0.5	N7996	Product on order.	

**ATLAS MANUAL PASTA MACHINE**

Ajustable thickness: 10 ranks from 4.8 mm to 0.6 mm. Manual 10 thicknesses rolling mill and 2 accessories.






Double detachable attachment tagliolini 1.5 mm and fettuccine 6 mm, clamp.



Chrome-plated steel, adonised aluminium rollers and hardened steel gears.



Ref.	Ex-ref.						€
N8001	PAT01	34.5	29	23	2.6	Dough width 150 mm.	
N7995		36.5	31	25.5	3	Dough width 180 mm.	

**ATLAS ELECTRIC PASTA MACHINE**

Dough width 150 cm. Ajustable thickness: 10 ranks from 4.8 mm to 0.6 mm. Electric 10 thicknesses rolling mill and 2 accessories.



50/60Hz 100W 220/240V



Atlas 150, motor, crank, double detachable attachment fettuccine 6 mm and tagliolini 1.5 mm, clamp.



Chrome-plated steel, adonised aluminium rollers and hardened steel gears.



Ref.	Ex-ref.			€
N8005	PAT01-EL	3.8	0.42	

**PASTA MACHINE SET "MULTIPASTA 150"**

7 functions: rolling mill, lasagne, raviolini, spaghetti, réginette, fettuccine, tagliolini.



Atlas 150 machine, accessories ravioli 4 in front, spaghetti Ø 2 mm, reginette 12 mm, tagliolini 1,5 mm, Fettuccine 6 mm.



Chrome-plated steel, adonised aluminium rollers and hardened steel gears, ABS.



Ref.	Ex-ref.		€
N7994	PAT07	5.7	

**"PASTADRIVE" MOTOR**

To motorize Atlas pasta machines.

50/60 Hz 100W 220/240V

ABS



Ref.	Ex-ref.					€
N8001-E	PATEL01	1.25				0.21
						N8001, N8005-110, N7995, N7994, N79941, N8000, N8005, N7993, N3013.
N8001-E-110		1.25				0.21
						N8001, N8005, N7995, N7994, N79941. Product on order.

**RAVIOLI ACCESSORY**

3 in front 45 x 45 mm.

Spoon tip to pour stuffing.

PS, ABS, chrome-plated steel.



Ref.	Ex-ref.							€
N8004	RAV01	18	11.5	9	1.45			0.21
								N8001, N8005, N7994, N79941. Ravioli.

**RAVIOLI ACCESSORY**

4 in front 30 x 30 mm.

Spoon tip to pour stuffing.

PS, ABS, chrome-plated steel.



Ref.	Ex-ref.							€
N80041	RAV01-P	18	11.5	9	1.45			0.21
								N8001, N8005, N7994, N79941. Raviolini.

**ATLAS PASTA MACHINE ACCESSORY**

Round cut Ø 3.5 mm Compatible with electric and manual Atlas 150 machines.

Anodised aluminium, chrome-plated steel.



Ref.	Ex-ref.							€
N80026		17	7	4.5	0.6			0.21
								N8001, N8005, N7994, N79941. Bigoli.

**ATLAS PASTA MACHINE ACCESSORY**

Capelli d'Angelo square cut 1 mm. Compatible with electric and manual Atlas 150 machines.

Anodised aluminium, chrome-plated steel.



Ref.	Ex-ref.							€
N80031	CAPO1	17	7	4.5	0.6			0.21
								N8001, N8005, N7994, N79941. Capellini.

**ATLAS PASTA MACHINE ACCESSORY**

Flat 10 mm. Compatible with electric and manual Atlas 150 machines.

Anodised aluminium, chrome-plated steel.




Ref.	Ex-ref.							€
N80023	LAS01	17	7	4.5	0.6			0.21
								N8001, N8005, N7994, N79941. Lasagnette.









**ATLAS PASTA MACHINE ACCESSORY**

Flat 3 mm. Compatible with electric and manual Atlas 150 machines.


 Anodised aluminium, chrome-plated steel.



Ref.							€
N80025	17	7	4.5	0.6	N8001, N8005, N7994, N79941.	Linguine.	

**ATLAS PASTA MACHINE ACCESSORY**

Jagged 8 mm. Compatible with electric and manual Atlas 150 machines.


 Anodised aluminium, chrome-plated steel.









Ref.	Ex-ref.							€
N8002	MAF01	17	7	4.5	0.6	N8001, N8005, N7994, N79941.	Mafaldine.	

**ATLAS PASTA MACHINE ACCESSORY**

Jagged 50 mm. Compatible with electric and manual Atlas 150 machines.


 Anodised aluminium, chrome-plated steel.









Ref.							€
N80024	17	7	4.5	0.6	N8001, N8005, N7994, N79941.	Pappardelle.	

**ATLAS PASTA MACHINE ACCESSORY**

Jagged 12 mm. Compatible with electric and manual Atlas 150 machines.


 Anodised aluminium, chrome-plated steel.



Ref.							€
N80021	17	7	4.5	0.6	N8001, N8005, N7994, N79941.	Reginette.	

**ATLAS PASTA MACHINE ACCESSORY**

Round cut Ø 2 mm. Compatible with electric and manual Atlas 150 machines.


 Anodised aluminium, chrome-plated steel.









Ref.	Ex-ref.							€
N8003	SAP01	17	7	4.5	0.6	N8001, N8005, N7994, N79941.	Spaghetti.	

**ATLAS PASTA MACHINE ACCESSORY**

Square cut 2 mm. Compatible with electric and manual Atlas 150 machines.

 Anodised aluminium, chrome-plated steel.



Ref.							€
N80032	17	7	4.5	0.6	N8001, N8005, N7994, N79941.	Spaghetti - chitarra.	

**ATLAS PASTA MACHINE ACCESSORY**

Square cut 3,5 mm. Compatible with electric and manual Atlas 150 machines.

Anodised aluminium, chrome-plated steel.



Ref.	Ex-ref.							€
N80022	TRE01	17	7	4.5	0.6	N8001, N8005, N7994, N79941.	Trenette.	

**ATLAS PASTA MACHINE ACCESSORY**

Round cut Ø 1 mm. Compatible with electric and manual Atlas 150 machines.

Anodised aluminium, chrome-plated steel.



Ref.	Ex-ref.							€
N80033		17	7	4.5	0.6	N8001, N8005, N7994, N79941.	Vermicelle.	

**AMPIA MANUAL PASTA MACHINE**

Adjustable thickness: 10 ranks from 4.8 mm to 0.6 mm. 4 functions: Rolling mill-lasagnes, fettuccine, tagliolini.

Accessories tagliolini 1.5 mm, fettuccine 6 mm, clamp fixation.

Anodised aluminium, chrome-plated steel.



Ref.							€
N8000	15.5	20	20	2.5		Dough width 150 mm.	

**AMPIA MANUAL PASTA MACHINE**

Adjustable thickness: 10 ranks from 4.8 mm to 0.6 mm. 4 functions: Rolling mill-lasagnes, fettuccine, tagliolini.

Accessories tagliolini 1.5 mm, fettuccine 6 mm, clamp fixation.

Anodised aluminium, chrome-plated steel.



Ref.							€
N7993	18.5	20	20	2.8		Dough width 180 mm.	

**PASTA DRYING RACK**

Up to 2 kg of fresh pasta. Bars are spread into spiral while turning the higher handle for a quick drying.

Telescopic feet. Multipurpose wand.






Chrome-plated steel, PC.



Ref.	Ex-ref.				€
N7999	SECH01	47.5	43	0.66	






**ELECTRIC PASTA MACHINE CHEF IN CASA**

Professional use. Several choice of pastas: 13 bronze drawplates option. Kneading machine, rolling mill and extruder-drawing. Old-fashioned pasta's flavor and texture.

-  2 kg
-  6-8 kg / h
-  230v/50Hz 0.75 KW
-  Bronze drawplate (170 mm-wide) + manual rotating pasta-cutter knife N7917-01.
-  Bronze drawplate for pasta sheet in strip, manual rotating pasta-cutter knife.





Ref.						€
N7917	29 55 30	3		Product on order.	5	

**CHEF IN CASA KNIFE**

To cut pastas at Chef in Casa output. Ajustable lenght according to rotation speed.

 ABS, anodised aluminium, St/st.







Ref.				€
N7917-01	1.2	N7917	Manual. Product on order.	

**CHEF IN CASA KNIFE**

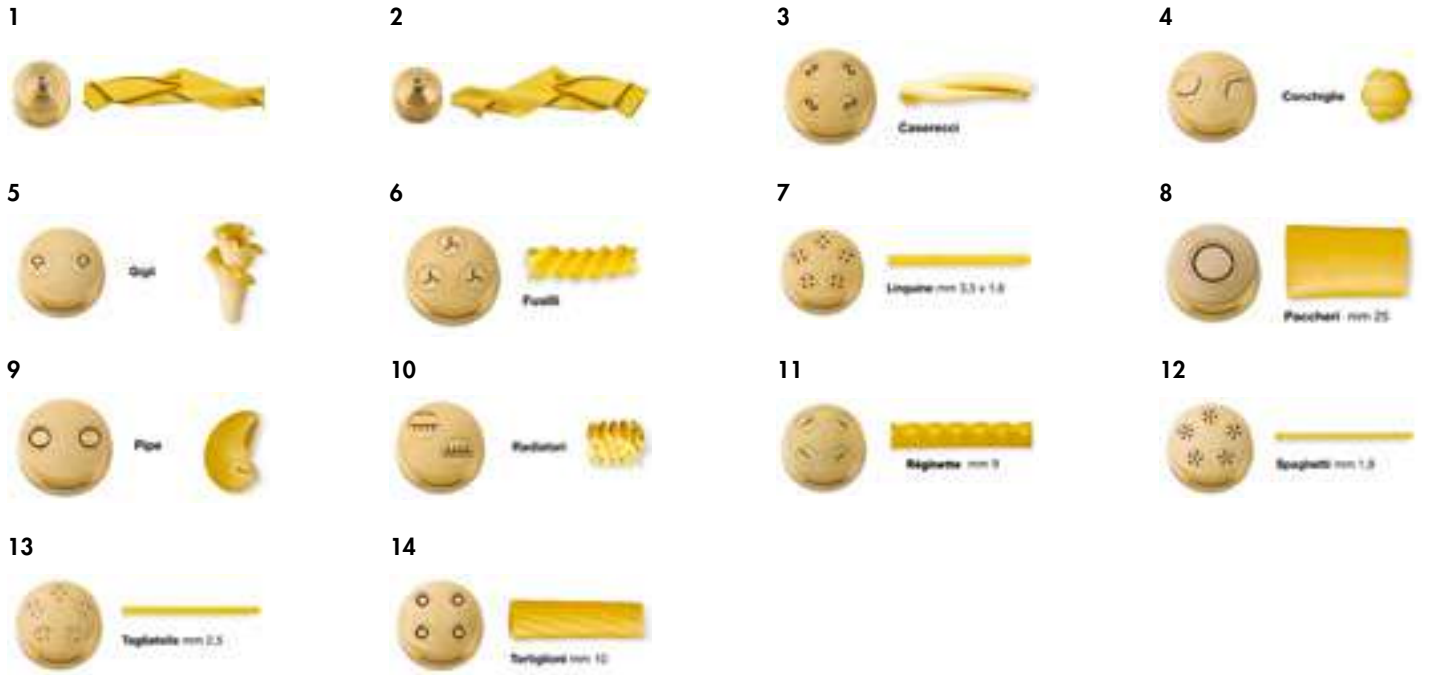
Allows continuous production. To cut pastas at Chef in Casa output. Ajustable lenght according to rotation speed.

-  230 V
-  ABS, anodised aluminium, St/st.





Ref.					€
N7917-02	2.1	N7917	Electric. Product on order.	0.42	



Ref. €

**1 CHEF IN CASA BRONZE DRAWPLATE**

Supplied with N7917 appliance. Pasta sheet in stripe.

N7917-03	0.4	N7917
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**2 CHEF IN CASA BRONZE DRAWPLATE**

Width fits to N7899 ravioli machine. Pasta sheet in stripe.

N7917-04	0.4	N7917
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**3 CHEF IN CASA BRONZE DRAWPLATE**

Traditional wire drawing in bronze, guaranteeing rough pasta, which better retain the sauces.

N7917-10	0.3	N7917
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**4 CHEF IN CASA BRONZE DRAWPLATE**

Traditional wire drawing in bronze, guaranteeing rough pasta, which better retain the sauces.

N7917-14	0.3	N7917
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**5 CHEF IN CASA BRONZE DRAWPLATE**

Traditional wire drawing in bronze, guaranteeing rough pasta, which better retain the sauces.

N7917-15	0.3	N7917
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**6 CHEF IN CASA BRONZE DRAWPLATE**

Traditional wire drawing in bronze, guaranteeing rough pasta, which better retain the sauces.

N7917-16	0.3	N7917
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**7 CHEF IN CASA BRONZE DRAWPLATE**

Traditional wire drawing in bronze, guaranteeing rough pasta, which better retain the sauces.

N7917-12	0.3	N7917
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Ref. €

**8 CHEF IN CASA BRONZE DRAWPLATE**

Traditional wire drawing in bronze, guaranteeing rough pasta, which better retain the sauces.

N7917-09	0.3	N7917
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**9 CHEF IN CASA BRONZE DRAWPLATE**

Traditional wire drawing in bronze, guaranteeing rough pasta, which better retain the sauces.

N7917-13	0.3	N7917
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**10 CHEF IN CASA BRONZE DRAWPLATE**

Traditional wire drawing in bronze, guaranteeing rough pasta, which better retain the sauces.

N7917-08	0.3	N7917
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**11 CHEF IN CASA BRONZE DRAWPLATE**

Traditional wire drawing in bronze, guaranteeing rough pasta, which better retain the sauces.

N7917-06	0.3	N7917
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**12 CHEF IN CASA BRONZE DRAWPLATE**

Traditional wire drawing in bronze, guaranteeing rough pasta, which better retain the sauces.

N7917-05	0.3	N7917
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**13 CHEF IN CASA BRONZE DRAWPLATE**

Traditional wire drawing in bronze, guaranteeing rough pasta, which better retain the sauces.

N7917-11	0.3	N7917
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**1 CHEF IN CASA BRONZE DRAWPLATE**

Traditional wire drawing in bronze, guaranteeing rough pasta, which better retain the sauces.

N7917-07	0.3	N7917
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**IMPERIA PASTA MACHINES - RESTAURANT MODEL**

Pasta sheet width: 21 cm. Ajustable thickness: 10 ranks from 5 mm to 0 mm. Half-professional 10 thicknesses rolling mill. Possibility to accessorize with 7 types of pasta drawplates (including lasagne). Small catering.

12 kg/h

Special self-lubricating rollings to reduce stress.

Chrome-plated steel. Hardened steel gears.



Ref.	Ex-ref.						€
N7900	R220	32.5	22	27.5	9.3	Manual.	

**PASTA MIXER ACCESSORY FOR IMPERIA PASTA MACHINE**

Change the electric machines Restaurant model in kneading machine for pastas, bread and pizzas. Half-professional 10 thicknesses rolling mill. Possibility to accessorize to create 7 types of pasta (including lasagne). Small catering.

1 Kg



Ref.			€
N7904	3.88	N7923, N7922	Product on order.

**IMPERIA PASTA MACHINES - RESTAURANT MODEL**

Pasta sheet width: 21 cm. Ajustable thickness: 10 ranks from 5 mm to 0 mm. Change in kneading machine with the N7904 accessory. 10 minutes rest requested for 1 hour working. Warning light and circuit breaker in case of overheating. Half-professional 10 thicknesses rolling mill. Possibility to accessorize to create 7 types of pasta (including lasagne). Small catering.

12 kg/h

50Hz 230V

Special self-lubricating rollings to reduce stress.

Chrome-plated steel. Hardened steel gears.



Ref.	Ex-ref.							€
N7923	R200EL	31	26	29.5	18.3	Electric 290W.	2.5	

**IMPERIA PASTA MACHINES - RESTAURANT MODEL**

Pasta sheet width: 21 cm. Ajustable thickness: 10 ranks from 5 mm to 0 mm. Change in kneading machine with the N7904 accessory. 10 minutes rest requested for 1 hour working. Warning light and circuit breaker in case of overheating. Half-professional 10 thicknesses rolling mill. Possibility to accessorize to create 7 types of pasta (including lasagne). Small catering.

12 kg/h

50Hz 230V

Special self-lubricating rollings to reduce stress.

Chrome-plated steel. Hardened steel gears.



Ref.	Ex-ref.							€
N7922	R220ON	31	25.5	31	17	Electronical 190W.	2.5	

**IMPERIA PASTA MACHINE - RESTAURANT MODEL ACCESSORIES**

Compatible with electric and manual Imperia Restaurant machines.

Chrome-plated steel



Ref.	Ex-ref.				€
N790001	T5	2	N7900, N7923, N7922	Spaghetti Ø 2 mm. Product on order.	
N790002	T1	2	N7900, N7923, N7922	Capelli d'angelo 1,5 mm. Product on order.	
N790003	T2	2	N7900, N7923, N7922	Tagliatelle 2 mm. Product on order.	
N790004	T12	2.14	N7900, N7923, N7922	Reginette - lasagnette 12 mm. Product on order.	
N790005	T4	2.09	N7900, N7923, N7922	Fettucine 6,5 mm. Product on order.	
N790006	T5	2.09	N7900, N7923, N7922	Lasagnette 12 mm. Product on order.	
N790007	T3	2.18	N7900, N7923, N7922	Trenette. Product on order.	

**I PASTA 150 MANUAL PASTA MACHINE**

Pasta width 150 mm. Adjustable thickness: 6 ranks from 2.2 mm to 0.2 mm. Manual rolling mill 6 thicknesses and 2 accessories.

Removable double accessory tagliatelle 2 mm and fettucine 6.5 mm, clamp, dough support tray.

Chrome-plated steel, wooden handle.


**BEST SELLER**

Ref.				€	
N7905	34	11.5	13	2.84	Chromed.

**IMPERIA 150 ELECTRIC PASTA MACHINE**

Pasta width 150 mm. Adjustable thickness: 6 ranks from 2.2 mm to 0.2 mm. Electric rolling mill 6 thicknesses and 2 accessories.

50 Hz 80 W 220/240 V

I Pasta machine, motor, crank, double amovible accessory tagliatelles 2 mm and fettucine 6.5 mm, clamp.

Chrome-plated steel, ABS.



Ref.				€	
N7906	47	11.5	13	2.5	0.42

**I PASTA 150 MANUAL PASTA MACHINE**

Pasta width 150 mm. Adjustable thickness: 6 ranks from 2.2 mm to 0.2 mm. Manual rolling mill 6 thicknesses and 2 accessories.

Removable double accessory tagliatelle 2 mm and fettucine 6.5 mm, clamp, dough support tray.


Chrome-plated steel, wooden handle.




Ref.				€	
N7905R	34	11.5	13	2.84	Red.

**PASTA MACHINE SET PASTAIA ITALIANA**

6 rolling mill functions: lasagna, ravioli, spaghetti, lasagnette, fettucine, tagliatelle.

 I Pasta 150 Machine, spaghetti 2 mm, lasagnette 12 mm, tagliatelle 2 mm, fettuccine 6.5 mm accessories, mould for 10 star ravioli, wooden rolling.

 Chrome-plated steel, aluminium, wood.







Ref.		€
N7903	5	

**MOTORIZABLE ACCESSORIES FOR N7905-E**




In front (5x5cm).

 Pasta scraper (adapted to the pasta sheet width), brush.

 Aluminium, ABS, wood, chrome-plated steel.





Ref.				€
N7905-01	1.43	N7906, N7905, N7905R, N7903, N7908.	Ravioli 5x5 mm - 2 imprints.	
N7905-11	1.43	N7906, N7905, N7905R, N7903, N7908.	Ravioli 3x3 mm - 3 imprints.	




**I PASTA 150 ACCESSORIES**

Compatible with electric and manual Atlas 150 machines.

 Chrome-plated steel.






Ref.				€
N7905-02	0.81	N7906, N7905, N7905R, N7903, N7908.	Lasagnette of 12 mm.	
N7905-03	0.73	N7906, N7905, N7905R, N7903, N7908.	Reginette of 12 mm.	
N7905-04	0.81	N7906, N7905, N7905R, N7903, N7908.	Trenette of 4 mm.	
N7905-05	0.8	N7906, N7905, N7905R, N7903, N7908.	Capelli d'angelo of 15 mm.	
N7905-06	0.8	N7906, N7905, N7905R, N7903, N7908.	Spaghetti of 2 mm.	
N7905-08	0.77	N7906, N7905, N7905R, N7903, N7908.	Pappardelle of 32 mm.	

**ENGINE « PASTA FACILE »**





2 speeds. To motorize the I Pasta machines and the Ravioli and Gnocchi accessories.

 50 Hz 80 W 220/240 V

 ABS






Ref.					€
N7905E	1.31	N7905, N7905R, N7903, N7908, N7905-01, N7905-11, N7905-07.	Product on order.	0.21	

**MOTORIZABLE ACCESSORIES FOR N7905-E**




3 in front: gnocchetti sardi - cavatelli - rigatelli.

 Pasta scraper (adapted to the pasta sheet width), brush.

 Aluminium, ABS, wood, chrome-plated steel.





Ref.				€
N7905-07	1.16	N7906, N7905, N7905R, N7903, N7908.	Gnocchi.	





**PASTA DRYING RACK**

Up to 1 kg of pasta. 12 bars to dry your pastas freshly cut.

 Beech wood





Ref.					€
N7907	30	30	33	0.57	

**PASTA PARTY - MANUAL PASTA MACHINE**

Paste width 150 cm. Adjustable thickness: 7 ranks from 0,2 mm to 2 mm. Manual rolling mill 7 thicknesses and 2 accessories.

Pasta machine with roller (lasagne) + dual accessory for spaghetti and tagliatelles + handle and clamp fixation + recipe and user instructions.

Chromed, St/st.


**Yotook**

Ref.					€
N8001C	34.5	29	23	2.6	

**RAVIOLI ACCESSORY - 1ST PRICE**

2 in front.

Steel and ABS



Ref.			€
N8004C	0.95	N8001C	

**PASTA DRYING RACK 1ST PRICE**

Up to 2 kg of fresh pasta. Bars are spread into spiral while turning the higher handle for a quick drying.



Telescopic feet. Multipurpose wand.





Chrome-plated steel, PS.




Ref.				€
N7999C	47.5	43	0.66	



  Made of pressed aluminium + enamelled steel base + rubber feet

**1**   **2**  

Ref.  €

**1 MOULD FOR RAVIOLIS**

Ravioli: 3.4 x 3.4 cm. Full range of ravioli and ravioles moulds.

N7910	32	14	1.5	0.32	
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**2 MOULD FOR RAVIOLIS**

Ravioli: 2.5 x 2.5 cm. Full range of ravioli and ravioles moulds.

N7911	29	10.5	1	0.23	
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**3**   **4**  

Ref.  €

**3 MOULD FOR RAVIOLIS**

Side: 60 mm. Full range of ravioli and ravioles moulds.

N7912	35.5	11.5	2	0.3	
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**4 MOULD FOR RAVIOLIS**

Ravioli: 5.5 x 5.5 cm. Full range of ravioli and ravioles moulds.


N7913	33.5	11.5	2	0.31	
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**RAVIOLI MOULD AND ITS FORM PLATE**

Serrated ravioli 6 x 6 cm. Fast and hygienic: the mould shapes the ravioli dough to fill in one time.

 Aluminium plate - ABS pusher




 **LOUIS TELLIER**

Ref.  €


N7893	30	12	2	0.32	10 square ravioli.	
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**RAVIOLI MOULD AND ITS FORM PLATE**

Serrated ravioli Ø 4 cm. Fast and hygienic: the mould shapes the ravioli dough to fill in one time.

 Aluminium plate - ABS pusher



 **LOUIS TELLIER**

Ref.  €


N7894	30	10.7	2	0.32	12 round ravioli.	
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**PROFESSIONAL SPÄTZLE SIEVE**

Suitable for pots and saucepans > Ø 40 cm. Grid 39.5 x 9 cm, holes Ø 8 mm. Sliding reservoir on HDPE Strong, detachable, dish-washer safe. To prepare short Spaetzles and Knepfles, regional specialties in Alsace, Lorraine and Central Europe. Fill the dough reservoir and move back and forth over the pot of boiling water.

-  1,3L
-  Locking notch for the edge of the saucepan/pot.
-  St/st, PE.



 **LOUIS TELLIER**

Ref. Ex-ref.  €

SPO1	GSPROO1	85	14	18.5	1.7	
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**SPÄTZLE SIEVE - DOMESTIC MODEL**

Suitable for pots and saucepans Ø from 22 to 26 cm. Holes Ø 8 mm. Detachable, dish-washer safe. To prepare short Spaetzles and Knepfles, regional specialties in Alsace, Lorraine and Central Europe. Fill the dough reservoir and move back and forth over the pot of boiling water.

-  Locking notch for the edge of the saucepan/pot.
-  St/st

**BEST SELLER**



Ref. Ex-ref.  €

N8006	GSMEN01	31.7	10.8	8	0.37	
-------	---------	------	------	---	------	--

**ST. S. PIZZA LIFTER**

Base 32x32 cm. Handle 96.5 cm. St.S. shovel to put and take out of the oven pizzas and breads.

St/st

LOUIS TELLIER



Ref.					€
NPX30	127.03	32	1.2	Square.	

**ST. S. PIZZA LIFTER**

Base Ø 32 cm. Handle 96.5 cm. St.S. shovel to put and take out of the oven pizzas and breads.

St/st

LOUIS TELLIER



Ref.					€
NPX31	128.5	32	1.2	Round.	


**WOODEN ROUND PIZZA LIFTER**

Beech shovel to put and take out of the oven pizzas and breads. Base 22x37 mm.

Beechwood

LOUIS TELLIER



Ref.					€
NPB28	1.56	28	1	Ø 28 cm - handle 1,25 cm.	
NPB33	2.37	33	1.4	Ø 33 cm - handle 2 m.	
NPB40	2.37	40	1.85	Ø 40 cm - handle 2 m.	

**GOBEL PIZZA MOULD**


**GOBEL**



Ref.					€
227005	1.2	15,5/14,7	0.12	Two-coat non-stick	
227010	1.3	24/23	0.24	Two-coat non-stick	
227020	1.3	30/29	0.35	Two-coat non-stick	
227030	1.3	34/33	0.42	Two-coat non-stick	

**GOBEL PIZZA MOULD**

**GOBEL**



Ref.					€
127010	1.3	24/23	0.24	Tin	
127020	1.3	30/29	0.35	Tin	
127030	1.3	34/33	0.42	Tin	

**GOBEL PERFORATED PIZZA MOULD WITH FEET**


**GOBEL**



Ref.					€
227120	1.3	30/29	0.34	Two-coat non-stick	
227130	1.3	34/33	0.42	Two-coat non-stick	

**GOBEL PERFORATED PIZZA MOULD WITH FEET**



**GOBEL**



Ref.	Height	Ø	Weight	Material	€
127120	1.3	30/29	0.34	Tin	
127130	1.3	34/33	0.42	Tin	

**PIZZA SCREEN RECTANGULAR**

 Aluminium



Ref.	Length	Width	Dimensions	€
NC1064128	40	30	40 x 30 cm.	
NC1066040	60	40	60 x 40 cm.	

**PIZZA CUTTER**

 Wooden handle



Ref.	Length	Ø	Weight	€
N3702	25	10	0.19	

**PIZZA SCREEN ROUND**

 Aluminium



Ref.	Length	Weight	Ø	€
NC1062340	23.5		Ø 23 cm.	
NC1062540	25.4	0.07	Ø 25 cm.	
NC1062840	28.5		Ø 28 cm.	
NC1063040	30.5	0.12	Ø 30 cm.	
NC1063340	33.5	0.13	Ø 33 cm.	
NC1063840	38.5		Ø 38 cm.	
NC1064040	40.5	0.18	Ø 40 cm.	
NC1064540	45.5	0.23	Ø 46 cm.	

**FLAT BOTTOM PIZZA LADLE**

Reinforced handle: 0.9 mm thick. With a flat bottom, to dose, pour and spread sauce on the pizza dough.

 148 ml

 St/st



Ref.	Length	Ø	Weight	€
NL150	33.5	9.3	0.15	

**PROFESSIONNAL EGG SEPARATOR**

Designed to be installed on a 1/4 GN container.

1 000 pcs /h

St/st




Ref.					€
SPOE01	30.5	10	10.5	0.47	

**EGG WEDGE CUTTER**

6 sections.

St/st

**BEST SELLER**


Ref.	Ex-ref.					€
N4188X	COF06	21	6.5	2.5	0.13	

**EGG SLICER**

St/st



Ref.	Ex-ref.					€
N4184X	COF02	16.5	8.4	2.2	0.2	

**EGG SEPARATOR**

With collector. Removable separator. Separate the egg white from the yolk.

St/st


**LA BONNE GRAINE**

Ref.					€
N3724	13.4	7.4	6.7	0.1	

**EGG SLICER**

Epoxy painted cast aluminium.



Ref.	Ex-ref.					€
N4184	COF01	13.5	8	3	0.15	

# EGG TOP CUTTERS



«Raw or hard-boiled?  
No egg can resist it!»

Stainless steel

Precision cutting of raw  
eggs or hard-boiled  
eggs

Efficient: ensures that the  
shell is opened cleanly  
and precisely

Hygienic: provides a clean  
and easy solution for  
topping eggs without  
leaving a mess

Cutting Ø:  
3.5 cm



**LA BONNE  
GRAINE**



Gastronomic chefs and caterers also use it for creative cooking: once the shell has been emptied, it becomes an original container for scrambled eggs with truffles, eggs with a chocolate garnish, etc. Infinite possibilities for creating menus that are tempting for eyes and tastebuds alike.

**EGG TOP CUTTERS**

Cutting Ø: 3 cm. The ultimate tool to quickly and accurately remove the top of raw or soft-boiled eggs.

St/st



Ref.	Ex-ref.					€
N4183	TOC01	11	3	0.07	Professional.	

**EGG TOP CUTTERS**

Cutting Ø: 4 cm. The ultimate tool to quickly and accurately remove the top of raw or soft-boiled eggs.

St/st



Ref.					€
N4183C	13	4	0.07	1st price.	

**EGG TOP CUTTERS**

Cutting Ø: 3,5 cm. The ultimate tool to quickly and accurately remove the top of raw or soft-boiled eggs.

St/st



**LA BONNE GRAINE**



Ref.					€
N4183M	15.5	3.5	0.1	Gourmet Egg Top Cutter.	

### FINE FISHBONE NIPPERS

To remove fishbones carefully and quickly. Bevelled tips to reach thin fishbones.



LA BONNE GRAINE



Ref.	Ex-ref.				€
PAP1.	PAR01	11.5	0.05	With packaging.	
PAP1-V		11.5	0.03	Loose.	

### RAW FISHBONES NIPPERS

To remove easily big fishbones. Pincers tips: great strenght.



LA BONNE GRAINE



Ref.				€
PAP2.	11.5	0.05	With packaging.	
PAP2-V	11.5		Loose.	

### SEA URCHIN CUTTER

Ø urchin: 6 cm. Scissors to open the sea urchins in 2 without damaging them or hurt yourself.



LA BONNE GRAINE



Ref.			€
N4174	23	0.18	

### SCALLOP KNIFE

Robust blade of 10.5 cm. To open scallops easily. The pointed blade fits easily into the shells and cuts the muscle of the mollusk.



Tempered steel, wooden handle.



LA BONNE GRAINE



Ref.			€
N4170	22	0.14	

### OYSTER KNIFE

Robust blade of 5.7 cm. Short belleved blade, non sharpen.

Wooden handle



 LOUIS TELLIER



Ref.			€
N4172	16	0.08	

### TOOL FOR JAPANESE SCALING

Avoids the projection of scales, protects the hands.



Composite plastic.



BENRINER



Ref.	Ex-ref.					€
ECA01	N4178	9	5	5.5	0.04	

DUCK PRESS

To make the Blood Duck recipe.

- Tinned pot.
- Brass



LOUIS TELLIER

Ref.	↔	⏚	🔍		€
NY100	52	16		Bronze. Product on order.	

DUCK PRESS

To make the Blood Duck recipe.

- Tinned pot.
- Brass



LOUIS TELLIER

Ref.	↔	⏚	🔍		€
NY300	52	16		Chromed. Product on order.	

BUTTER CHURN

Home-made seaweed butter, pepper, chili...

- 1,6 L
- St/st, wooden handle, glass jar, PP.



LA BONNE GRAINE

Ref.	⬅➡	↗	⏚	⏚	€
BAR01	11.5	11.5	40	1.8	

FLUTED BUTTER MOULDS

- 80 g
- Beech wood



LA BONNE GRAINE



Ref.	↔	↗	⏚	⏚	🔍	€
BAR102	12.2	6.6	4.3	0.17	Oval - flower.	

FLUTED BUTTER MOULDS

- 125 g
- Beech wood



LA BONNE GRAINE



Ref.	↔	↗	⏚	⏚	🔍	€
BAR103	15.8	9	5	0.31	Round - cow.	

FLUTED BUTTER MOULDS

- 250 g
- Beech wood



LA BONNE GRAINE



Ref.	⬅➡	↗	⏚	⏚	🔍	€
BAR104	21	9.4	5.8	0.48	Flower decor oval fluted.	



**BUTTER TASTING SPOON**

Beech wood



LA BONNE GRAINE



Ref.				€
BAR115	15.3	2.25	0.01	

**MILK POT**

2 L

Aluminium



LA BONNE GRAINE

Ref.



Ref.		€
BAR161	0.29	

**EASY BUTTER**

Turn butter into foam, easier to spread.  
Safe antibacterium storage. Dishwasher safe.



Ref.				€
BEM01	17	10	0.32	

**BUTTER STAMPS**

For a meticulous service of butter medallion.

Beech wood



LA BONNE GRAINE



Ref.					€
BAR153	12	5	0.08	"Beurre de baratte maison".	

**WIRE TO CUT BUTTER - SET OF 10**



LA BONNE GRAINE



Ref.				€
BAR170	30	0.15	Straight model.	

**CAULDRON**

Ø bottom: 15,2 cm. Suitable for all heat sources, including induction.

Enamelled cast iron.



Ref.					€
CHAUD01	12	22	22	RECH02	

**BRACKET AND MASS 14 CM**

The St/St mass with tips 14 cm long is suitable to serve 4 people. The just colored meat finishes cooking on the mass, previously heated in the oven (300-400°C / 570-750°F). Meat buckling possible.

14 cm mass with tips, base with rubber feet, bracket, hanger.

St/st mass and tips, base in solid beechwood, rubber feet, wrought iron bracke.



Ref.					€
POTO1	31.5	27	47	4.4	

**BRACKET AND GALLIC CAULDRON**

A new way to serve soups, fondues, dishes cooked in sauce, etc.

2,5L

1 cauldron (CHAUD01), the bracket, the suspension, juice collector, base with rubber feet, windscreen, burner.

Enamelled cast iron cauldron, base in solid beechwood, rubber feet, wrought iron bracket, St/st windscreen.



Ref.				€
POTCH01	48	26	6.6	

**CLOCHERADE®**

No smoke, no carbon, thermal shocks resistant. Cooking on an enameled bell: put slices of meat to cook on the stainless steel spikes, the bell is heated by a stove flow into the collector.

Bell with tips, juice collector, base with rubber feet, bracket, windscreen, burner.

Enamelled bell, St/st tips, base in solid beechwood, rubber feet, wrought iron bracket, St/st windscreen.



Ref.				€
CLOCH01	31.5	27	46.5	

**"MÉDIÉVALE" BRACKET**

Refractory round mass. Ø receptacle below: 15.5 cm.

Ø 16 cm mass. Plate not included.

St S ball filled with refractory cement, base and mast in epoxy painted steel, solid copper rivets.



Ref.					€
POTO2	28	22.5	43	4.75	

RED BERRY PICKER

Wire combs for combing off the berries.



Yoolook

Ref.						€
YC90281	14	13.5	22	0.41	Large model.	

RED BERRY PICKER

polypropylene comb



Yoolook

Ref.						€
YC90280	15	10	8	0.14	Small model.	

SUSHI AND MAKIS MAKING KIT

Make sushi and makis according to the traditional method.

1 mold box, 1 "makisu" mat, 1 cover.

Box and lid in natural wood, bamboo mat.



Ref.					€
SUSH02	26	7.5	5.5	0.32	

SUSHI ROLLER MAT

Flat mats.

Natural bamboo, cotton.



Ref.					€
SUSH03	24	24	0.5	0.09	

SALAD BASKET

Folding - with stiffeners.

St/st

**BEST SELLER**



LA BONNE GRAINE

Ref.			€
NC035	22.5	0.24	

FRESH SALAD - SALAD SPINNER

Compact and effective – enjoy freshness every day! Secure closing clip. Water drainage grid so as not to splash. Handle for an ideal and effortless grip.

PP

**NEW**



Yoolook

Ref.				€
YC20P003	19	20.5	0.58	



# BAKE'N'PASTRY

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**TART RING**

Tin being a better conductor, these tart rings ensure a golden and crusty dough.


**GOBEL**


Ref.	Height	Ø	> <	Weight	€
124940	2	10	4/10	0.03	
124950	2	20	4/10	0.08	
124990	2	28	4/10	0.12	


**BOX SET OF 4 PCS TART RINGS**

**GOBEL**


Ref.	Height	Ø	> <	€
889830	2	9	4/10	


**DEEP TART RING**

**GOBEL**


Ref.	Height	Ø	> <	Weight	€
834910	2.7	7	4/10	0.03	
834920	2.7	8	4/10	0.03	
834930	2.7	9	4/10	0.04	
834940	2.7	10	4/10	0.04	
834941	2.7	12	4/10	0.05	
834942	2.7	14	4/10	0.06	
834943	2.7	16	4/10	0.07	
834944	2.7	18	4/10	0.08	
834950	2.7	20	4/10	0.08	
834960	2.7	22	4/10	0.09	
834970	2.7	24	4/10	0.1	
834980	2.7	26	4/10	0.1	
834990	2.7	28	4/10	0.11	
834992	2.7	30	4/10	0.12	
834994	2.7	32	4/10	0.13	


**TART RING**

**GOBEL**


Ref.	Height	Ø	> <	Weight	€
824910	2	7	4/10	0.02	
824920	2	8	4/10	0.03	
824930	2	9	4/10	0.03	
824940	2	10	4/10	0.03	
824941	2	12	4/10	0.04	
824942	2	14	4/10	0.05	
824943	2	16	4/10	0.05	
824944	2	18	4/10	0.06	
824945	2	11	4/10	0.04	
824950	2	20	4/10	0.06	
824960	2	22	4/10	0.07	
824970	2	24	4/10	0.08	
824980	2	26	4/10	0.08	
824990	2	28	4/10	0.09	
824992	2	30	4/10	0.1	
824994	2	32	4/10	0.11	


**TART FRAME - SQUARE**

**GOBEL**


Ref.	Width	Height	Depth	> <	Weight	€
865530	18	18	2	4/10	0.16	
865540	20	20	2	4/10	0.18	
865550	22	22	2	4/10	0.19	
865560	24	24	2	4/10	0.21	
835530	18	18	2.7	4/10	0.17	
835540	20	20	2.7	4/10	0.19	
835550	22	22	2.7	4/10	0.21	
835560	24	24	2.7	4/10	0.23	



## TART FRAME - RECTANGULAR

St/st



GOBEL



Ref.					€
865310	35	11	2	4/10	0.2
865320	55	11	2	4/10	0.29

## ROUND FLUTED TART MOULD WITH FLAT EDGE

Fixed bottom

Tin



GOBEL



Ref.				€
126110	3	24/21	0.28	
126120	3	26/23	0.3	
126130	3	28/25	0.34	
126140	3	32/29	0.43	

## ROUND FLUTED TART MOULD WITH FLAT EDGE

Loose bottom

Tin



GOBEL



Ref.				€
126230	3	28/25	0.39	
126240	3	32/29	0.53	

## ROUND FLUTED TART MOULD WITH FLAT EDGE

Fixed bottom

Two-coat non-stick



GOBEL



Ref.				€
226110	3	24/10	0.28	
226120	3	26/23	0.3	
226130	3	28/25	0.34	
226140	3	32/29	0.43	

## ROUND FLUTED TART MOULD WITH FLAT EDGE

Loose bottom

Two-coat non-stick



GOBEL



Ref.				€
226210	3	24/21	0.31	
226220	3	26/23	0.31	
226230	3	28/25	0.39	
226240	3	32/29	0.53	

## HALF TART MOULD

Fixed bottom

Two-coat non-stick



GOBEL



Ref.						€
227840	27	11.5	2	28	Fluted edges.	
227845	27.5	12	2	28	Plain edges.	

**ROUND FLUTED TART MOULD**

Fixed bottom

Two-coat non-stick


**GOBEL**


Ref.	Height	Ø	Weight	€
226320	2.8	20/18,5	0.17	
226322	2.8	22/20	0.22	
226330	2.8	24/23	0.25	
226332	2.8	26/24	0.29	
226340	2.8	28/27	0.33	
226342	2.8	30/28	0.37	
226350	2.8	32/31	0.42	

**ROUND FLUTED TART MOULD**

Fixed bottom

Tin


**GOBEL**


Ref.	Height	Ø	Weight	€
126320	2.8	20/18,5	0.17	
126322	2.8	22/20	0.22	
126330	2.8	24/23	0.25	
126332	2.8	26/24	0.29	
126340	2.8	28/27	0.32	
126342	2.8	30/28	0.37	
126350	2.8	32/31	0.42	

**ROUND FLUTED TART MOULD**

Fixed bottom

Aluminium


**GOBEL**


Ref.	Height	Ø	Weight	€
625520	2.8	20/18	0.1	
625530	2.8	23/20,7	0.13	
625540	2.8	26/23,7	0.16	
625550	2.8	29/26,5	0.22	
625560	2.8	32/29,8	0.24	
625570	2.8	36/33,7	0.3	

**ROUND FLUTED TART MOULD OBSIDIAN**

Obsidian - 10 year warranty -

Non-stick Obsidian


**GOBEL**


Ref.	Height	Ø	Weight	€
426320	2.8	20	0.2	
426330	2.8	24	0.3	
426340	2.8	28	0.4	
426350	2.8	32	0.5	

**PACK 15 PROFESSIONAL TART MOLDS - ORIGINE**

100% natural and biodegradable. The first professional disposable baking mold accessible to the consumer. ideal for events, picnics...

Paper


**GOBEL**


Ref.	Height	Ø	Weight	€
GL19P004	24.6	2.3	Biodegradable - Compostable.	



## ROUND FLUTED TART MOULD

Loose bottom

Two-coat non-stick



GOBEL



Ref.				€
226420	2.8	20/18,5	0.19	
226422	2.8	22/20	0.22	
226430	2.8	24/23	0.26	
226432	2.8	26/24	0.3	
226440	2.8	28/27	0.35	
226442	2.8	30/28	0.38	
226450	2.8	32/31	0.43	

## ROUND FLUTED TART MOULD

Loose bottom

Tin



GOBEL



Ref.				€
126420	2.8	20/18,5	0.19	
126422	2.8	22/20	0.22	
126430	2.8	24/23	0.26	
126432	2.8	26/24	0.3	
126440	2.8	28/27	0.35	
126442	2.8	30/28	0.38	
126450	2.8	32/31	0.43	

## ROUND FLUTED TART MOULD

Loose bottom

Aluminium



GOBEL



Ref.				€
625620	2.8	20/18	0.13	
625630	2.8	23/20,7	0.16	
625640	2.8	26/23,7	0.18	
625650	2.8	29/26,5	0.24	
625660	2.8	32/29,8	0.27	
625670	2.8	36/33,7	0.35	

## ROUND FLUTED TART MOULD OBSIDIAN

Obsidian - 10 year warranty -

Non-stick Obsidian



GOBEL



Ref.				€
426440	2.8	28/27	0.42	

**MEDIUM DEEP ROUND FLUTED TART MOULD**

Fixed bottom

Two-coat non-stick


**GOBEL**


Ref.	Height	Ø	Weight	€
226522	3.5	22/20	0.24	
226530	3.5	24/22,5	0.27	
226532	3.5	26/24	0.31	
226540	3.5	28/26,5	0.34	
226542	3.5	30/28	0.4	
226550	3.5	32/30,5	0.42	

**MEDIUM DEEP ROUND FLUTED TART MOULD**

Fixed bottom

Tin


**GOBEL**


Ref.	Height	Ø	Weight	€
126520	3.5	20/18,5	0.2	
126522	3.5	22/20	0.24	
126530	3.5	24/22,5	0.27	
126532	3.5	26/24	0.31	
126540	3.5	28/26,5	0.34	
126542	3.5	30/28	0.4	
126550	3.5	32/30,5	0.42	

**MEDIUM DEEP ROUND FLUTED TART MOULD**

Loose bottom

Two-coat non-stick


**GOBEL**


Ref.	Height	Ø	Weight	€
226620	3.5	20/18,5	0.18	
226622	3.5	22/20	0.26	
226630	3.5	24/22,5	0.26	
226632	3.5	26/24	0.33	
226640	3.5	28/26,5	0.37	
226642	3.5	30/28	0.43	
226650	3.5	32/30,5	0.47	

**MEDIUM DEEP ROUND FLUTED TART MOULD**

Loose bottom

Tin


**GOBEL**


Ref.	Height	Ø	Weight	€
126620	3.5	20/18,5	0.22	
126622	3.5	22/20	0.26	
126630	3.5	24/22,5	0.29	
126632	3.5	26/24	0.33	
126640	3.5	28/26,5	0.37	
126642	3.5	30/28	0.43	
126650	3.5	32/30,5	0.4	

## PERFORATED FLUTED TART MOULD

Fixed bottom

Two-coat non-stick



GOBEL



Ref.				€
226321	2.8	20	0.17	
226325	2.8	22	0.22	
226331	2.8	24	0.25	
226335	2.8	26	0.27	
226341	2.8	28	0.31	
226345	2.8	30	0.35	
226351	2.8	32	0.39	

## PERFORATED FLUTED TART MOULD

Fixed bottom

Tin



GOBEL



Ref.				€
126321	2.8	20		
126325	2.8	22		
126331	2.8	24	0.25	
126335	2.8	26	0.3	
126341	2.8	28	0.31	
126345	2.8	30	0.35	
126351	2.8	32	0.39	

## PERFORATED FLUTED TART MOULD OBSIDIAN

Obsidian - 10 year warranty -

Non-stick Obsidian



GOBEL



Ref.				€
426441	2.8	28	0.41	

## PERFORATED FLUTED TART MOULD

Loose bottom

Two-coat non-stick



GOBEL



Ref.				€
226421	2.8	20		
226425	2.8	22		
226431	2.8	24		
226435	2.8	26		
226441	2.8	28		
226445	2.8	30		
226451	2.8	32		

**PERFORATED FLUTED TART MOULD**

Loose bottom


**GOBEL**


Ref.	Height	Ø	Weight	€
126421	2.8	20	0.18	
126425	2.8	22		
126431	2.8	24		
126435	2.8	26		
126441	2.8	28	0.35	
126445	2.8	30		
126451	2.8	32		

**ROUND PLAIN TART MOULD**

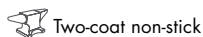
Fixed bottom


**GOBEL**


Ref.	Height	Ø	Weight	€
227310	2.1	12/10,5	0.08	
227330	2.3	24/22,5	0.25	
227340	2.3	28/26,5	0.34	
227350	2.5	32/30,5	0.43	

**ROUND PLAIN TART MOULD**

Loose bottom


**GOBEL**


Ref.	Height	Ø	Weight	€
227410	2.1	12/10,5	0.09	
227430	2.3	24/22,5	0.3	
227440	2.3	28/26,5	0.39	
227450	2.5	32/30,5	0.46	

**PERFORATED ROUND TART MOULD OR DEEP-PAN PIZZA**

Fixed bottom - with feet


**GOBEL**


Ref.	Height	Ø	Weight	€
227550	2.8	32/30,5	0.41	

**ROUND PLAIN TART MOULD**

Fixed bottom


**GOBEL**


Ref.	Height	Ø	Weight	€
127310	2.1	12/10,5	0.08	
127330	2.3	24/22,5	0.25	
127340	2.3	28/26,5	0.34	
127350	2.5	32/30,5	0.43	

**ROUND PLAIN TART MOULD**

Loose bottom


**GOBEL**


Ref.	Height	Ø	Weight	€
127410	2.1	12/10,5	0.09	
127430	2.3	24/22,5	0.3	
127440	2.3	28/26,5	0.39	
127450	2.5	32/30,5	0.46	

## MEDIUM DEEP ROUND PLAIN TART MOULD

Loose bottom - rolled edges

Two-coat non-stick



GOBEL



Ref.				€
223801	3	10/9	0.07	
223822	4.5	18/15,3	0.2	

## SQUARE FLUTED TART MOULD

Fixed bottom

Two-coat non-stick



GOBEL



Ref.					€
226710	23/22	23/22	2.5	0.36	

## SQUARE FLUTED TART MOULD

Fixed bottom

Tin



GOBEL



Ref.					€
126710	23/22	23/22	2.5	0.28	

## SQUARE FLUTED TART MOULD

Loose bottom

Two-coat non-stick



GOBEL



Ref.					€
226810	23/22	23/22	2.5	0.37	

## SQUARE FLUTED TART MOULD

Loose bottom

Tin



GOBEL



Ref.					€
126810	23/22	23/22	2.5	0.37	

## SQUARE TART MOULD LOOSE BOTTOM OBSIDIAN

Obsidian - 10 year warranty -

Non-stick Obsidian



GOBEL



Ref.						€
426810	23/22	23/22	2.5	0.47	fluted.	

# TART MOULD GOBEL

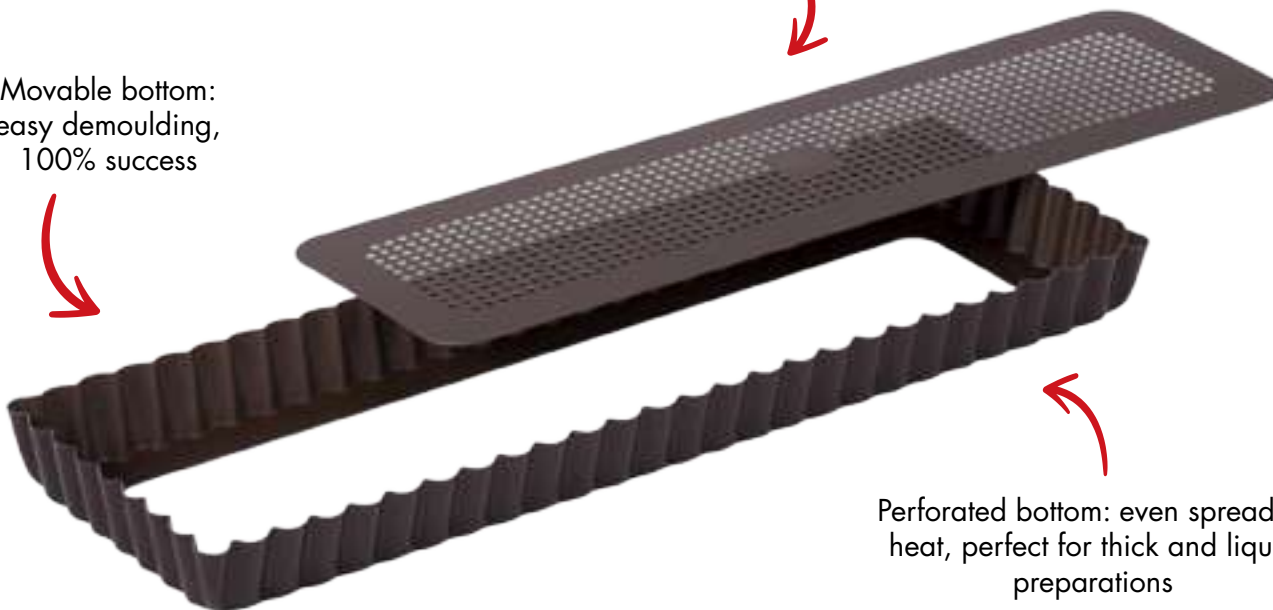


*«The reference for professional pastry chefs for decades»*



The professional-quality, two-layer anti-adhesive ensures perfect demoulding

Movable bottom: easy demoulding, 100% success



Perforated bottom: even spread of heat, perfect for thick and liquid preparations



Since 1887, Gobel's anti-adhesive has been recognised for:

- Its excellent anti-adhesive properties: much better-performing than a single-layer product, and ensures perfect demoulding.
- Its good resistance to abrasion: the two-layer finish means that the upper layer can be loaded with mica and be made less fragile.
- Its longevity: a thicker coating means that it has a longer life.

## OBLONG FLUTED TART MOULD

Fixed bottom

Two-coat non-stick



GOBEL



Ref.					€
225310	35/34	11/10	2.5	0.24	

## OBLONG FLUTED TART MOULD

Fixed bottom

Tin



GOBEL



Ref.					€
125310	35/34	11/10	2.5	0.23	

## RECTANGULAR FLUTED TART MOULD

Fixed bottom

Two-coat non-stick



GOBEL



Ref.					€
225710	29/27,5	20,5/19,5	2.5	0.46	

## RECTANGULAR FLUTED TART MOULD

Fixed bottom

Tin



GOBEL



Ref.					€
125710	29/27,5	20,5/19,5	2.5	0.31	

OBLONG FLUTED TART MOULD

Loose bottom

Two-coat non-stick

**BEST SELLER**



GOBEL



Ref.					€
225410	35/34	11/10	2.5	0.26	

OBLONG FLUTED TART MOULD

Loose bottom

Tin

**BEST SELLER**



GOBEL



Ref.					€
125410	35/34	11/10	2.5	0.26	

OBLONG FLUTED TART MOULD OBSIDIAN

Obsidian - 10 year warranty -

Non-stick Obsidian

**NEW**



GOBEL



Ref.						€
425410	35/34	11/10	2.5	0.32	loose bottom.	

PERFORATED FLUTED OBLONG TART MOULD

Loose bottom

Two-coat non-stick

GOBEL



Ref.				€
225412	35/34	11/10	2.5	

PERFORATED FLUTED OBLONG TART MOULD

Loose bottom

Tin

GOBEL



Ref.					€
125412	35/34	11/10	2.5	0.26	



## RECTANGULAR FLUTED TART MOULD

Loose bottom

Two-coat non-stick



GOBEL

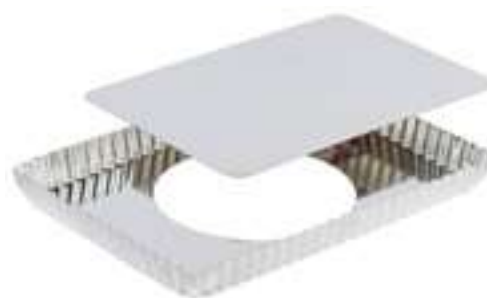


Ref.					€
225810	29/27,5	20,5/19,5	2.5	0.43	

## RECTANGULAR FLUTED TART MOULD

Loose bottom

Tin



GOBEL



Ref.					€
125810	29/27,5	20,5/19,5	2.5	0.43	

## INDIVIDUAL PIE MOULD

With the Individual fluted pie, bake savory or sweet English pies – meat, vegetable or fruit pies. Also perfect for jellies and flan puddings.

Two-coat non-stick



GOBEL



Ref.					€
224650	17	1.7	4	0.78	

## INDIVIDUAL PIE MOULD

With the Individual fluted pie, bake savory or sweet English pies – meat, vegetable or fruit pies. Also perfect for jellies and flan puddings.

Tin



GOBEL



Ref.					€
124650	17	1.7	4	0.78	

**FRESH FRUIT FLUTED TART MOULD**

Raised up in the center

Two-coat non-stick


**GOBEL**


Ref.	Height	Ø	Weight	€
226950	3.5	28		

**ROUND FLUTED TARTLET MOULD**

Fixed bottom

Tin


**GOBEL**


Ref.	Height	Ø	Weight	€
193520	1	5/4	0.01	
193530	1	6/5	0.02	
193540	1	7/6	0.02	
193550	1.2	8/7	0.03	
193560	1.5	9/7,5	0.04	
193570	1.8	10/8,5	0.04	
193572	2	11/9	0.05	
193580	2	12/11	0.06	
193590	2.5	14/13	0.09	

**ROUND FLUTED TARTLET MOULD**

Loose bottom

Tin


**GOBEL**


Ref.	Height	Ø	Weight	€
193470	1.8	10/8,5	0.05	
193472	2	11/9	0.07	
193480	2	12/11	0.08	
193490	2.5	14/13	0.11	

**ROUND FLUTED TARTLET MOULD**

Fixed bottom

Two-coat non-stick


**GOBEL**


Ref.	Height	Ø	Weight	€
293520	1	5/4	0.01	
293530	1	6/5	0.02	
293540	1	7/6	0.02	
293550	1.2	8/7	0.03	
293560	1.5	9/7,5	0.04	
293570	1.8	10/8,5	0.04	
293572	2	11/9	0.06	
293580	2	12/11	0.07	
293590	2.5	14/13	0.09	

**ROUND FLUTED TARTLET MOULD**

Loose bottom

Two-coat non-stick


**GOBEL**


Ref.	Height	Ø	Weight	€
293470	1.8	10/8,5	0.05	
293472	2	11/9	0.07	
293480	2	12/11	0.08	
293490	2.5	14/13	0.11	

**FRESH FRUIT FLUTED TARTLET MOULD**

Raised up in the center


**GOBEL**


Ref.	Height	Ø	Weight	Material	€
295770	1.8	10/8,4	0.08	Two-coat non-stick	

**ROUND PLAIN TARTLET MOULD**

Fixed bottom

Two-coat non-stick



**GOBEL**



Ref.	Height	Ø	Weight	€
293630	1.1	5/3	0.01	
293640	1.2	6/3,8	0.02	
293650	1.2	7/4,8	0.02	
293660	1.2	8/5,8	0.03	
293670	1.2	9/6,8	0.03	
293680	1.2	10/7,8	0.04	

**SQUARE FLUTED TARTLET MOULD**

Fixed bottom

Two-coat non-stick



**GOBEL**



Ref.	Length	Width	Height	Weight	€
294370	10/9	10/9	2	0.06	

**SQUARE FLUTED TARTLET MOULD**

Loose bottom

Two-coat non-stick



**GOBEL**



Ref.	Length	Width	Height	Weight	€
294470	10/9	10/9	2	0.07	

**ROUND PLAIN TARTLET MOULD**

Fixed bottom

Tin



**GOBEL**



Ref.	Height	Ø	Weight	€
193630	1.1	5/3	0.01	
193640	1.2	6/3,8	0.02	
193650	1.2	7/4,8	0.02	
193660	1.2	8/5,8	0.02	
193670	1.2	9/6,8	0.03	
193680	1.2	10/7,8	0.04	

**SQUARE FLUTED TARTLET MOULD**

Fixed bottom

Tin



**GOBEL**



Ref.	Length	Width	Height	Weight	€
194370	10/9	10/9	2	0.06	

**SQUARE FLUTED TARTLET MOULD**

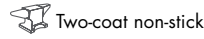
Loose bottom


**GOBEL**


Ref.					€
194470	10/9	10/9	2	0.07	

**RECTANGULAR FLUTED TARTLET MOULD**

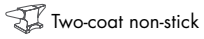
Fixed bottom


**GOBEL**


Ref.					€
295130	12/11,2	7,5/6,6	2	0.06	

**RECTANGULAR FLUTED TARTLET MOULD**

Loose bottom


**GOBEL**


Ref.					€
295330	12/11,2	7,5/6,6	2	0.07	

**RECTANGULAR FLUTED TARTLET MOULD**

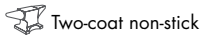
Loose bottom


**GOBEL**


Ref.				€
195330	12/11,2	7,5/6,6	2	

**OAK LEAF TARTLET MOULD**

Fluted


**GOBEL**


Ref.				€
295210	2	12	0.04	

**OAK LEAF TARTLET MOULD**

Fluted


**GOBEL**


Ref.				€
195210	2	12	0.03	

## BOX SET OF 6 SQUARE FLUTED TARTLET MOULDS

Two-coat non-stick



GOBEL



Ref.						€
294376	10/9	10/9	2	0.37	Fixed bottom.	
294476	10/9	10/9	2		Loose bottom.	

## BOX SET OF 6 RECTANGULAR FLUTED TARTLET MOULDS

Two-coat non-stick



GOBEL



Ref.						€
295376	12/11,2	7,5/6,6	2	0.4	Fixed bottom.	
291870	12/11,2	7,5/6,6	2		Loose bottom.	

## BOX SET OF 6 FRESH FRUIT FLUTED TARTLET MOULDS

Raised up in the center

Two-coat non-stick



GOBEL



Ref.			€
295790	1.8	10/8,4	

## BOX SET OF 6 ROUND FLUTED TARTLET MOULDS

Fixed bottom

Two-coat non-stick



GOBEL



Ref.			€
282540	1.8	10/8,5	

**BOX SET OF 6 ROUND FLUTED TARTLET MOULDS**

Fixed bottom

Two-coat non-stick



GOBEL



Ref.				€
270171	1.8	10/8,5	0.26	

**BOX SET OF 6 ROUND FLUTED TARTLET MOULDS OBSIDIAN**

Obsidian - 10 year warranty -

Non-stick Obsidian



GOBEL



Ref.					€
470171	1.8	10/8,5	0.05	Fixed bottom.	

**BOX SET OF 6 ROUND FLUTED TARTLET MOULDS**

Fixed bottom

Two-coat non-stick



GOBEL



Ref.			€
282550	2	12/11	

**BOX SET OF 12 ROUND FLUTED TARTLET MOULDS**

Fixed bottom

Two-coat non-stick



GOBEL



Ref.			€
282560	1.2	8/7	

## CARD OF 12 ROUND FLUTED TARTLET MOULDS

Fixed bottom

Two-coat non-stick



GOBEL



Ref.					€
270150	24.5	15	2.5	0.14	

## CARD OF 6 ROUND FLUTED TARTLET MOULDS

Fixed bottom

Two-coat non-stick



GOBEL



Ref.					€
270170	24.5	15	1.5	0.21	

## CARD OF 6 ROUND FLUTED TARTLET MOULDS

Fixed bottom

Two-coat non-stick



GOBEL



Ref.					€
270180	29	16	3.5	0.41	

## CARD OF 6 ROUND PLAIN TARTLET MOULDS

Fixed bottom

Two-coat non-stick



GOBEL



Ref.					€
273080	24.5	15	3.5	0.23	

## PACK OF 50 PROFESSIONAL TARTLET MOLDS - ORIGINE

100% natural and biodegradable. The first professional disposable baking mold accessible to the consumer. ideal for events, picnics...

Paper



GOBEL



Ref.					€
GL19P002	2.1	11		Biodegradable - Compostable.	

MILLASSON MOULD

Round plain - rolled edges

Two-coat non-stick



GOBEL



Ref.				€
293250	1.7	6/5	0.02	
293270	1.8	8/6,8	0.04	
293280	1.9	9/7,8	0.04	
293290	2.1	10/9	0.06	

MILLASSON MOULD

Round plain - rolled edges

Tin



GOBEL



Ref.				€
193250	1.7	6/5	0.05	
193270	1.8	8/6,8	0.04	
193280	1.9	9/7,8	0.04	
193290	2.1	10/9	0.05	

MILLASSON MOULD

Round plain - no rolled edges

Two-coat non-stick



GOBEL



Ref.				€
293970	1.9	9/7,8		
293990	1.9	10/9	0.05	

BOX SET OF 6 PCS MILLASSON MOULDS

Round plain - rolled edges

Two-coat non-stick



GOBEL



Ref.			€
282570	2.1	10/9	





# ROUND CAKE MOULD OBSIDIAN



« Exclusively, discover the new Gobel nonstick guaranteed 10 years\*!



★★★★  
**EXCELLENT**  
Anti-adhèrent / Non-stick effect

**DOUBLE**  
CERAMIC COATING  
BPA FREE | **CERAMIQUE**  
REINFORCED GLASS

For frequent use

20% thicker steel =  
+ sturdy and + durable



New two-layer PFA-based coating,  
the excellence of non-stick.  
For an easy and quick release,  
without fat!

Perfect mastery of caramelization,  
Supports more sugar and jam

GOBEL  
1858 - 1920 - 1958 - 2020



Ideal for baking, Obsidian moulds are perfect for savoury recipes.  
The Obsidian range is composed of 19 different references including 3 sizes  
of Round cake moulds, from family size to individual size.

\*Under conditions of normal use and maintenance.

**ROUND PLAIN CAKE MOULD**

Rolled edges

Two-coat non-stick


**GOBEL**


Ref.				€
223701	3	10/9	0.07	
223702	3.4	12/10,5	0.09	
223705	3.5	14/11,7	0.12	
223710	4	16/13,6	0.15	
223720	4.5	18/15,3	0.18	
223730	4.5	20/17,5	0.23	
223740	5	22/19,5	0.27	
223750	5	24/10	0.29	
223760	5	26/23,5	0.27	
223770	5	28/25	0.39	
223780	5.3	30/27,5	0.46	
223790	5.5	32/29,5	0.51	

**ROUND PLAIN CAKE MOULD**

Rolled edges

Tin


**GOBEL**


Ref.				€
123701	3	10/9	0.07	
123702	3.4	12/10,5	0.09	
123705	3.5	14/11,7	0.12	
123710	4	16/13,6	0.15	
123720	4.5	18/15,3	0.18	
123730	4.5	20/17,5	0.23	
123740	5	22/19,5	0.27	
123750	5	24/21	0.29	
123760	5	26/23,5	0.34	
123770	5	28/25	0.39	
123780	5.3	30/27,5	0.46	
123790	5.5	32/29,5	0.51	

**ROUND PLAIN CAKE MOULD**

Rolled edges

Aluminium


**GOBEL**


Ref.				€
623730	4.5	20/17,5	0.14	
623740	5	22/19,5	0.15	
623750	5	24/21	0.18	
623760	5	26/23,5	0.21	
623770	5	28/25	0.23	
623780	5.5	30/27,5	0.28	
623790	5.5	32/29,5	0.29	

**ROUND PLAIN CAKE MOULD OBSIDIAN**

Obsidian - 10 year warranty -

Non-stick Obsidian


**GOBEL**


Ref.				€
423730	4.5	20/17,5	0.27	
423750	5	24/10	0.37	
423760	5	26/23,5	0.43	

**ROUND DEEP FLUTED CAKE MOULD**

Rolled edges

Two-coat non-stick



**GOBEL**



Ref.				€
224510	6.5	23/17,5	0.3	
224520	6.5	26/20	0.37	
224530	7	29/22,2	0.45	

**ROUND FLUTED CAKE MOULD - FIXED BOTTOM**

Narrow ribs

Two-coat non-stick



**GOBEL**



Ref.				€
224710	3	10/8	0.07	
224720	4	15/13	0.02	
224730	4.5	20/17	0.21	
224740	5	25/21	0.34	

**ROUND FLUTED CAKE MOULD - FIXED BOTTOM**

Narrow ribs

Tin



**GOBEL**



Ref.				€
124710	3	10/8	0.06	
124730	4.5	20/17	0.21	
124740	5	25/21	0.32	

**ROUND FLUTED CAKE MOULD - LOOSE BOTTOM**

Narrow ribs

Two-coat non-stick



**GOBEL**



Ref.				€
224810	3	10/8	0.07	
224820	4	15/13	0.14	
224830	4.5	20/17	0.23	
224840	5	25/21	0.34	

**ROUND FLUTED CAKE MOULD - LOOSE BOTTOM**

Narrow ribs

Tin



**GOBEL**



Ref.				€
124810	3	10/8	0.07	
124820	4	15/13	0.19	
124830	4.5	20/17	0.28	
124840	5	25/21	0.34	

**ROSARY MOULD**

Rolled edges

Two-coat non-stick



**GOBEL**



Ref.				€
222130	5	20/17,5	0.23	

**ROSARY MOULD**

Rolled edges


**GOBEL**


Ref.	Height	Ø	Weight	€
122130	5	20/17,5	0.23	

**AMOVIBLE DEEP MOULD**

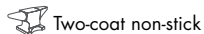
2 bottoms: 1 flat + 1 fluted with tube


**GOBEL**


Ref.	Height	Ø	Weight	€
221750	7	24	0.39	
221770	7	28	0.35	

**SQUARE CAKE MOULD WITH FIXED BOTTOM**

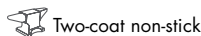
Reinforced rolled edges


**GOBEL**


Ref.	Length	Width	Height	Weight	€
224101	10/9	10/9	4	0.13	
224110	22/20,5	22/20,5	5	0.43	
224120	24/22,5	24/22,5	5	0.6	

**AMOVIBLE DEEP MOULD**

1 bottom


**GOBEL**


Ref.	Height	Ø	Weight	€
221650	7	24	0.39	
221660	7	26	0.35	
221670	7	28	0.35	

**AMOVIBLE DEEP MOULD**

2 bottoms: 1 flat + 1 fluted with tube


**GOBEL**


Ref.	Height	Ø	Weight	€
121650	5.8	24	0.39	
121660	5.8	26	0.44	

**SQUARE CAKE MOULD WITH FIXED BOTTOM**

Reinforced rolled edges


**GOBEL**


Ref.	Length	Width	Height	Weight	€
124110	22/20,5	22/20,5	5	0.43	
124120	24/22,5	24/22,5	5	0.48	

**SQUARE CAKE MOULD WITH LOOSE BOTTOM**

Reinforced rolled edges

Two-coat non-stick



GOBEL



Ref.					€
224210	22/20,5	22/20,5	5	0.52	
224220	24/22,5	24/22,5	5	0.6	

**SQUARE CAKE MOULD WITH LOOSE BOTTOM**

Reinforced rolled edges

Tin



GOBEL



Ref.					€
124210	22/20,5	22/20,5	5	0.52	
124220	24/22,5	24/22,5	5	0.6	

**TRIANGLE CAKE MOULD**

Rolled edges

Two-coat non-stick



GOBEL



Ref.				€
218910	10	9.4	3.5	
218950	24	23	5	

**PERFORATED CUSTARD TART PAN WITH LOOSE BOTTOM**

Perfect for custard pies and quiches. Perforated loose bottom: allows draining away moisture excess in preparations with cream and water (vegetables) for a well-cooked pie crust. Easy release. Straight rolled edge.

Two-coat non-stick



GOBEL



Ref.				€
252660	4.5	27	0.44	



# THE GOBEL MADELEINES BAKING SHEET



«The authenticity of taste!»



Rolled edge



Makes madeleines perfectly golden



Tin plate, a recyclable material



Free from bisphenol A and perfluoro-octanoic acid



Cavities that allow the dough to be cooked evenly



GOBEL



Since 1887, GOBEL has placed at your service all its experience and know-how in manufacturing tin-plate moulds. Today, it is one of the last mould-making workshops that continues to crimp its moulds in this eco-material that offers exceptional thermal conductivity!

Guarantors of an unequalled tasting result, the moulds are reputed for making dough crunchy: golden on the outside and soft on the inside, your pastry creations are thus refined.

12 MADELEINES BAKING SHEET

Imprints: 8 mm each - rolled edges

Two-coat non-stick

**BEST SELLER**



GOBEL



Ref.					€
264710	39.5	20	1.7	0.4	

12 MADELEINES BAKING SHEET

Imprints: 8 mm each - rolled edges

Tin

**BEST SELLER**



GOBEL



Ref.					€
164710	39.5	20	1.7	0.4	

12 MADELEINES BAKING SHEET OBSIDIAN

Obsidian - 10 year warranty -

Non-stick Obsidian

**NEW**



GOBEL



Ref.						€
464710	39.5	20	1.7	0.47	Imprints: 8 mm each - rolled edges .	

20 SMALL MADELEINES BAKING SHEET

Imprints: 42 mm each - rolled edges

Two-coat non-stick

**NEW**



GOBEL



Ref.					€
264510	39.5	12.5	1.3	0.23	

20 SMALL MADELEINES BAKING SHEET

Imprints: 42 mm each - rolled edges

Tin

**NEW**



GOBEL



Ref.					€
164510	39.5	12.5	1.3	0.23	

20 SMALL MADELEINES BAKING SHEET OBSIDIAN

Obsidian - 10 year warranty -

Non-stick Obsidian

**NEW**



GOBEL



Ref.						€
464510	39.5	12.5	1.3	0.27	Imprints: 42 mm each - rolled edges.	

**8-CUP ÉCLAIR BAKING SHEET**

8 éclairs in a batch! Ideal for party aperitifs, afternoon teas and cafés gourmands.  
8 imprints: 12 x 35 x 4.8 mm each

Two-coat non-stick


**GOBEL**


Ref.				€
298510	31.5	22.8	0.5	

**FINANCIER BAKING SHEET**

Stamped - 6 imprints: 98 x 48 mm each

Two-coat non-stick


**GOBEL**


Ref.					€
220710	38	18	1.3	0.31	

**FINANCIER BAKING SHEET**

Stamped - 6 imprints: 98 x 48 mm each

Tin


**GOBEL**


Ref.					€
120710	38	18	1.3	0.31	

**MINI-FINANCIERS OR BISCUITS ROSES DE REIMS BAKING SHEET**

Stamped - 2 rows of 6 imprints of 75 mm each

Two-coat non-stick


**GOBEL**


Ref.					€
267030	29	19.8	1.7	0.31	

**12-CUP BARQUETTE PAN**

12 casings in a batch! Ideal for party aperitifs and cafés gourmands.

Two-coat non-stick


**GOBEL**


Ref.					€
298410	32	23.5	0.5	0.33	

**MINI-FINANCIERS OR BISCUITS ROSES DE REIMS BAKING SHEET**

Stamped - 2 rows of 6 imprints of 75 mm each

Tin

**GOBEL**


Ref.					€
167030	29	19.8	1.7	0.31	



12-CUP TARTLET PAN

12 imprints: Ø 8 mm

Two-coat non-stick



GOBEL



Ref.				€
228310	32	24.5	1	

MINI-BUNS BAKING SHEET PAN

Ideal for mini-burger, blinis, mini-cookies, macaroons... 18 imprints: Ø 4 mm h 5 mm

Two-coat non-stick



GOBEL



Ref.				€
298610	34.5	18	0.5	

ROUNDED BISCUIT SHEET

Non-stick



Ref.				€
258130	35	24	0.62	

DENT DE LOUP MOULD

Two-coat non-stick



GOBEL



Ref.					€
220510	30	29	2.5	0.62	

DENT DE LOUP MOULD

Tin



GOBEL



Ref.					€
120510	30	29	2.5	0.62	

PETITS-FOURS MOULDS

Two-coat non-stick

**BEST SELLER**

GOBEL



Ref.							€
293610			1	3.5	0.01	Round plain tartlet mould.	
293620			1	4	0.01	Round plain tartlet mould.	
292510				3.5	0.01	Deep plain round.	
294020	7	2.8	1		0.01	Plain boat-shaped mould.	
291510	6				0.01	Diamond-shaped boat.	
291010	6				0.01	Plain diamond.	
296510				4.5	0.01	Ribbed oval.	
296010				4.5	0.01	Fluted oval.	
292010				5	0.01	Plain rectangle.	
295010	3.5	3.5	1		0.01	Fluted square.	
293510				4.5	0.01	Fluted round.	
295510				4.5	0.01	Ribbed dome.	

BOX SET OF 60 PCS PETITS-FOURS MOULDS

5 x 12 assorted models



GOBEL



Ref.					€
285201	4	12	0.47	Two-coat non-stick	

BOX SET OF 30 PCS PETITS-FOURS MOULDS

6 x 5 assorted models: fluted round + fluted square + diamond-shaped boat + plain round + plain diamond



GOBEL



Ref.					€
185400	2.7	12	0.24	Tin	

PETITS-FOURS MOULDS

Fixed bottom

Tin



GOBEL



Ref.							€
193610			0.8	3,5/2,2	0.01	Round plain tartlet mould.	
193620			0.9	4/2,6	0.01	Round plain tartlet mould.	
192510				3.5	0.01	Deep plain round.	
194020	7	2.8	1		0.01	Plain boat-shaped mould.	
191510	6				0.01	Diamond-shaped boat.	
191010	6				0.01	Plain diamond.	
196510				4.5	0.01	Ribbed oval.	
196010				4.5	0.01	Fluted oval.	
192010	5				0.01	Plain rectangle.	
195010				3.5	0.01	Fluted square.	
193510				4.5	0.01	Fluted round.	
195510				4.5	0.01	Ribbed dome.	

BOX SET OF 30 PCS PETITS-FOURS MOULDS

6 x 5 assorted models: fluted round + fluted square + diamond-shaped boat + plain round + plain diamond

**BEST SELLER**

GOBEL



Ref.					€
285400	2.7	12	0.24	Two-coat non-stick	

**FLUTED BOAT-SHAPED MOULD**

Two-coat non-stick



**GOBEL**



Ref.					€
294110	8	4	1.2	0.02	
294120	9	4.3	1.2	0.02	
294130	10	4.5	1.2	0.02	
294140	11	4.7	1.3	0.02	
294150	12	5	1.4	0.03	

**CARD OF 6 FLUTED BOAT-SHAPED MOULDS**

Two-coat non-stick



**GOBEL**



Ref.				€
272850	29	16	3.5	

**PLAIN BOAT-SHAPED MOULD**

Two-coat non-stick



**GOBEL**



Ref.					€
294010	6	2	1	0.01	
294030	8	3.3	1.2	0.01	
294040	9	4	1.2	0.01	
294050	10	4.3	1.3	0.02	
294060	11	4.6	1.3	0.02	
294070	12	5	1.3	0.02	

**FLUTED BOAT-SHAPED MOULD**

Tin



**GOBEL**



Ref.					€
194110	8	4	1.2	0.02	
194120	9	4.3	1.2	0.02	
194130	10	4.5	1.2	0.02	
194140	11	4.7	1.3	0.02	
194150	12	5	1.4		

**PLAIN BOAT-SHAPED MOULD**

Tin



**GOBEL**



Ref.					€
194030	8	3.3	1.2	0.01	
194040	9	4	1.2	0.01	
194050	10	4.3	1.3	0.02	
194060	11	4.6	1.3	0.02	
194070	12	5	1.3	0.02	

**OVAL STAR BOTTOM ASPIC MOULD**

Two-coat non-stick


**GOBEL**


Ref.					€
230310	7.5	5.5	3.8	0.04	

**OVAL STAR BOTTOM ASPIC MOULD**

Tin


**GOBEL**


Ref.					€
130310	7.5	5.5	3.8	0.04	

**OVAL STAR BOTTOM ASPIC MOULD**

Aluminium


**GOBEL**


Ref.					€
630310	7.5	5.5	3.8	0.03	

**OVAL PLAIN BOTTOM ASPIC MOULD**

Two-coat non-stick


**GOBEL**


Ref.					€
230210	7.5	5.5	3.8	0.04	

**OVAL PLAIN BOTTOM ASPIC MOULD**

Tin


**GOBEL**


Ref.					€
130210	7.5	5.5	3.8	0.04	

**OVAL PLAIN BOTTOM ASPIC MOULD**

Aluminium


**GOBEL**


Ref.					€
630210	7.5	5.5	3.8	0.03	

**CARD OF 6 PCS OVAL PLAIN BOTTOM ASPIC MOULDS**

Two-coat non-stick


**GOBEL**


Ref.					€
271010	24.5	15	6	0.25	

**BOX SET OF 4 PCS OVAL PLAIN BOTTOM ASPIC MOULDS**

Two-coat non-stick


**GOBEL**


Ref.					€
271011	7.5	5.5	3.8	0.17	

**RUM BABA MOULD**

Stamped - rolled edge

Two-coat non-stick

**BEST SELLER**



**GOBEL**



Ref.				€
229810	6	6/4,8	0.05	

**RUM BABA MOULD**

Stamped - rolled edges

Tin



**GOBEL**



Ref.				€
129810	6	6/4,8	0.05	

**RUM BABA MOULD**

Stamped - rolled edges

Aluminium



**GOBEL**



Ref.				€
629810	6	6/4,8	0.02	

**THE GOBEL'S MOULDS | THE MOUTHFULS | BISCUITS**

**BOX SET OF 6 SHORTBREAD BISCUIT RINGS**

St/st

**BEST SELLER**



**GOBEL**



Ref.			€
834995	1.2	5.5	

**CANELE BORDELAIS MOULD**

Authentic taste of canelés: nicely caramelized on the outside, soft on the inside. Optimal thermal conductivity of aluminium. Non-stick coating for easy unmoulding. Long-lasting four-layer non-stick coating.

Aluminium 4-coat non-stick

**BEST SELLER**



**GOBEL**



Ref.					€
729530	5	5.5	0.02	L.	
729520	4.3	4.5		M.	
729510	3.5	3.5		S.	

# PROFESSIONAL PAPER MUFFIN MOULD

## ORIGIN



*A professional baking paper mould that is ultra practical and responsible!*

100% biodegradable material  
Natural paper mould  
And home compostable for tart and tartlet moulds!



BAKE'N' PASTRY - THE GOBEL'S STUDIO

Professional quality, Mould used in bakeries



Suitable for refrigerator and freezer  
(Avoid excess humidity)

Quick and easy demoulding  
Fat-free, the preparation can be removed perfectly from the mould.

Excellent heat conductor  
Perfect and homogenous cooking, in the oven and in the microwave  
Rapid heat rise, up to 220°C



Finally, professional biodegradable and compostable paper moulds, available for the consumers. 6 formats make up the range, for all your gourmet recipes. The paper moulds are ideal for events. No need to collect your dirty mussel after a birthday or a picnic, you leave empty-handed and full-bellied!

**BOX SET OF 6 "CANELÉS BORDELAIS" MOULDS**

Aluminium 4-coat non-stick



**GOBEL**



Ref.					€
729540	13	8.5	7	0.14	

**BOX SET OF 6 PASTÉIS DE NATA**

Tin



**GOBEL**



Ref.			€
196516	2.5	7.5	

**MUFFIN MOULD**

Tin



**GOBEL**



Ref.					€
196511	7	7	3.5	0.02	

**BOX SET OF 6 MUFFIN MOULDS OBSIDIAN**

Obsidian - 10 year warranty -

Non-stick Obsidian



**GOBEL**



Ref.					€
496512		3.5	7	0.02	

**PASTÉIS DE NATA**

Tin



**GOBEL**



Ref.				€
196515	2	7.5	The unit.	
196517	7.8	7.5	Set of 24.	

**MUFFIN MOULD**

Two-coat non-stick



**GOBEL**



Ref.				€
296511	3.5	7	0.02	

**BOX SET OF 6 MUFFIN MOULDS**

Two-coat non-stick



**GOBEL**



Ref.					€
296512	15	7.5	5	0.14	

**PACK OF 50 PROFESSIONAL MUFFIN MOLDS - ORIGINE**

100% natural and biodegradable. The first professional disposable baking mold accessible to the consumer. ideal for events, picnics...

Paper



**GOBEL**

Ref.				€
GL19P001		4	7.2	Biodegradable.

CHARLOTTE MOULD

Stamped

Two-coat non-stick



GOBEL



Ref.				€
212620	18/15	10	0.3	

CHARLOTTE MOULD

Stamped

Tin



GOBEL



Ref.				€
112620	10	18/15	0.3	

CHARLOTTE MOULD OBSIDIAN

Obsidian - 10 year warranty -

Non-stick Obsidian



GOBEL



Ref.				€
412620	18/15	10	0.36	

THE GOBEL'S MOULDS | SOUFFLÉ MOULD

SOUFFLÉ MOULD

Two-coat non-stick



GOBEL



Ref.			€
210920	10	18	

BOX SET OF 4 SINGLE SERVING SOUFFLÉ MOULDS

Two-coat non-stick



GOBEL



Ref.			€
282520	5	8	

SINGLE SERVING SOUFFLÉ MOULD

Two-coat non-stick



GOBEL



Ref.				€
235110	5	8	0.06	



## BAKING SHEET

Reinforced rolled edges

St/st



GOBEL



Ref.	↔	↗	⌊	Format	€
825150	38,6/40	23,6/30	3.5	EuroNorme	
825170	51,8/53	31,3/32,5	5	GN1/1	
825160	58,8/60	38,8/40	5	EuroNorme	

## BAKING SHEET

Reinforced rolled edges

Tin



GOBEL



Ref.	↔	↗	⌊	📦	Format	€
125160	25,7/26,5	15,5/13,3	3.5		GN1/4	
125100	30/30,8	20/20,8	3.5	0.46		
125155	31,7/32,5	25,7/26,5	3.5		GN1/2	
125105	35/35,8	25/25,8	3.5	0.6		
125115	38,6/40	28,6/30	3.5	0.99	EuroNorme	
125110	40/41,4	30/31,4	3.5	1.03		
125150	50,6/53	31,1/32,5	5		GN1/1	
125120	51/52,4	36/37,4	5	1.52		
125140	58,6/60	38,6/40	5	1.91	EuroNorme	
125130	31/32,4	41/42,4	5	1.91		

## BAKING SHEET

Reinforced rolled edges

Two-coat non-stick



GOBEL



Ref.	↔	↗	⌊	📦	Format	€
225160	25,7/26,5	15,5/16,3	3.5		GN1/4	
225100	30/30,8	20/20,8	3.5	0.46		
225155	31,7/32,5	25,7/26,5	3.5		GN1/2	
225105	35/35,8	25/25,8	3.5	0.6		
225101	35/35,8	25/25,8	5	0.65		
225115	38,6/40	28,6/30	3.5		EuroNorme	
225110	40/41,4	30/31,4	3.5	1.03		
255610	40/41,4	30/31,4	5	1.1		
225150	50,6/53	31,1/32,5	5		GN1/1	
225120	51/52,4	36/37,5	5	1.52		
225140	58,6/60	38,6/40	5	1.91	EuroNorme	
225130	61/62,4	41/42,4	5	1.91		

# WATERTIGHT YULE-LOG MOULD

**GOBEL**

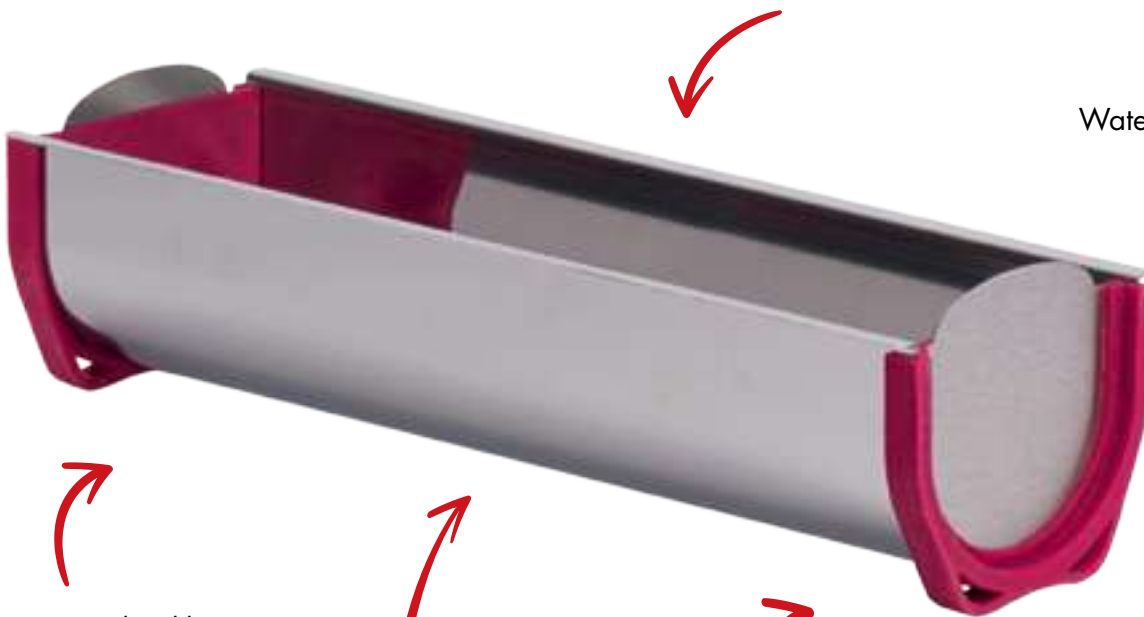


*«Watertight edges...  
it's only natural for  
a trough!»*



Removable anti-slip over-  
moulded silicone nozzles

Watertight mould



7-recipe booklet  
included

Easy demoulding

Oven-compatible  
up to 230 °C

Patented



Thanks to its silicone nozzles, the Gobel patented stainless-steel trough enables easy demoulding whilst being watertight. This mould is indispensable for successful Christmas logs. It is used all year round for ice creams, terrines, aspics, tûtes, etc.



**ROUNDED YULE-LOG MOULD**

Removable ends for easy turning out - airtight - patented. Recipe booklet included.

1,5 L  
St/st

**BEST SELLER**



**GOBEL**



Ref.	Length	Width	Height	Weight	€
814570	30	8.5	6.8	0.39	

**ROUNDED YULE-LOG MOULD**

Removable ends for easy turning out - airtight - patented. Recipes included.

2,5 L  
St/st



**GOBEL**



Ref.	Length	Width	Height	Weight	€
814580	50	8.5	6.8	0.65	

**TRIANGULAR YULE LOG MOULD**

Reinforced rolled edges

Tin



**GOBEL**



Ref.	Length	Width	Height	Weight	€
119530	30	12	11.5	0.41	

**LOG SQUEEGEE**

St/st



**GOBEL**



Ref.	Length	Width	Height	Weight	€
817930	6.5	6	0.3	0.12	814570 814580 3 sizes set.

**LOG SQUEEGEE**

St/st



**GOBEL**



Ref.	Length	Width	Height	Weight	€
817931	6.5	6	0.1	814570 814580	L.

**LOG SQUEEGEE**

St/st



**GOBEL**



Ref.	Length	Width	Height	Weight	€
817932	4.5	5	0.1	814570 814580	M.

**LOG SQUEEGEE**

St/st



**GOBEL**



Ref.	Length	Width	Height	Weight	€
817933	2.5	4	0.1	814570 814580	S.



Dimensions are in cm, weight in kg. Unit gross prices displayed exclude VAT and are applicable from 02/01/2020 to 31/12/2020

**SAVARIN OR RING MOULD**

Open tube - stamped

Two-coat non-stick


**GOBEL**


Ref.				€
224040	4.5	22	0.26	
224050	5	24	0.3	

**SAVARIN OR RING MOULD**

Open tube - stamped

Tin


**GOBEL**


Ref.				€
124040	4.5	22	0.26	
124050	5	24	0.3	

**DEEP SAVARIN OR RING MOULD**

Open tube - stamped

Two-coat non-stick


**GOBEL**


Ref.				€
254040	5.8	22	0.32	
254050	5.8	24	0.35	
254060	6.2	26	0.41	

**DEEP SAVARIN OR RING MOULD**

Open tube - stamped

Tin


**GOBEL**


Ref.				€
154040	5.8	22	0.32	
154050	5.8	24	0.35	
154060	6.2	26	0.41	

**DEEP SAVARIN OR RING MOULD**

Stamped - open tube

Aluminium


**GOBEL**


Ref.				€
654050	5.8	24	0.21	
654060	6.2	26	0.25	

**DEEP SAVARIN RING MOULD OBSIDIAN**

Obsidian - 10 year warranty -

Non-stick Obsidian


**GOBEL**


Ref.					€
454050	5	24	0.43	Open tube - stamped.	

## TROIS FRERES - TWISTED SAVARIN OR RING MOULD

Open tube - stamped

Two-coat non-stick



GOBEL



Ref.				€
224340	5.5	22	0.36	

## TROIS FRERES - TWISTED SAVARIN OR RING MOULD

Open tube - stamped

Tin



GOBEL



Ref.				€
124340	5.5	22	0.36	

## SINGLE SERVING SAVARIN MOULD

Closed tube

Two-coat non-stick



GOBEL



Ref.				€
223910	1.5	6.5	0.03	
223920	1.7	7	0.03	
223930	2	8	0.04	

## SINGLE SERVING SAVARIN MOULD

Closed tube

Tin



GOBEL



Ref.				€
123910	1.5	6.5	0.03	
123920	1.7	7	0.03	
123930	2	8	0.04	

## SINGLE SERVING SAVARIN MOULD

Open tube

Two-coat non-stick



GOBEL



Ref.				€
224030	2	8	0.04	
224034	2.5	12	0.09	

## SINGLE SERVING SAVARIN MOULD

Open tube

Tin



GOBEL



Ref.				€
124030	2	8	0.04	
124034	2.5	12	0.09	

BOX SET OF 6 SINGLE SERVING SAVARIN MOULDS

Closed tube

Two-coat non-stick

**BEST SELLER**



GOBEL



Ref.					€
272710	17.3	3.7	8.5	0.25	

CARD OF 6 SINGLE SERVING SAVARIN MOULDS

Closed tube

Two-coat non-stick



GOBEL



Ref.					€
273430	24.5	15	3.5	0.28	



**HEART-SHAPED MOULD**

Fixed bottom - Rolled edges

Two-coat non-stick



**GOBEL**



Ref.					€
225010	22.5	18.7	3.7	0.24	

**FLUTED HEART-SHAPED MOULD**

Loose bottom - Rolled edges

Two-coat non-stick



**GOBEL**



Ref.					€
255430	23	20	3	0.3	

**VALENTINE'S DAY HEART-SHAPED MOULD**

Fixed bottom - Rolled edges

Two-coat non-stick



**GOBEL**



Ref.					€
255130	16	15	3.5	0.17	

**VALENTINE'S DAY HEART-SHAPED MOULD**

Loose bottom - Rolled edges

Two-coat non-stick



**GOBEL**



Ref.					€
255230	16	15	3.5	0.2	

**HEART-SHAPED MOULD**

Fixed bottom - Rolled edges

Tin



**GOBEL**



Ref.					€
125010	22.5	18.7	3.7	0.24	

**VALENTINE'S DAY HEART-SHAPED MOULD**

Fixed bottom - Rolled edges

Tin



**GOBEL**



Ref.					€
155130	16	15	3.5	0.17	

**TULIP-SHAPED MOULD**

Two-coat non-stick


**GOBEL**


Ref.	⏏	⊘	📦	€
251310	3.5	13/8	0.07	
251320	3.7	14/8	0.08	
251340	4.5	16,5/8	0.13	
251360	7	18/8	0.15	

**DIPLOMATE OR BAVAROIS MOULD**

For dessert and jellies - stamped

Tin


**GOBEL**


Ref.	⏏	⊘	📦	€
124610	9	18/15	0.26	

**FRIAND MOULD**

For puff pastries based on cheese, meat, vegetables...

Tin


**GOBEL**


Ref.	⏏	↗	⏏	📦	€
193030	9,8/8,3	5,1/3,1	1.4	0.03	

**TRADITIONAL FRENCH CHEESECAKE MOULD**

Two-coat non-stick


**GOBEL**


Ref.	⏏	⏏	📦	€
251210	14/7	4	0.11	

**DIPLOMATE OR BAVAROIS MOULD**

For dessert and jellies - stamped

Two-coat non-stick


**GOBEL**


Ref.	⏏	⏏	📦	€
224610	18/15	9	0.26	

**FRIAND MOULD**

For puff pastries based on cheese, meat, vegetables...

Two-coat non-stick


**GOBEL**


Ref.	⏏	↗	⏏	📦	€
293030	9,8/8,3	5,1/3,1	1.4	0.03	

**GUGELHUPF MOULD**

Two-coat non-stick


**GOBEL**


Ref.	⏏	⊘	📦	€
228020	8	21	0.17	

**TRADITIONAL FRENCH CHEESECAKE MOULD**

Tin


**GOBEL**


Ref.	⏏	⊘	📦	€
151210	4	14/7	0.11	






**DOUGH PUSHER**

 Beech wood



 LOUIS TELLIER





Ref.				€
319110	4/5,5	0.04	228310 - 293610 - 293620	

**PIE WEIGHT CHAIN**

Ideal for baking tart bases blind and stopping the pastry from puffing up.

 St/st







Ref.			€
NC5020760	183	0.03	

**SPIKED ROLLER**

Prime quality and high productivity. Ergonomic.

 ABS



Ref.					€
N3726	22	10	7.5	0.22	

**ST.S. PIE CRIMPER**

Fluted finish. To crimp the edges of a pie.

 St/st



Ref.			€
PAP3	9.5	0.03	

# FLAT PERFORATED PASTRY SHEET

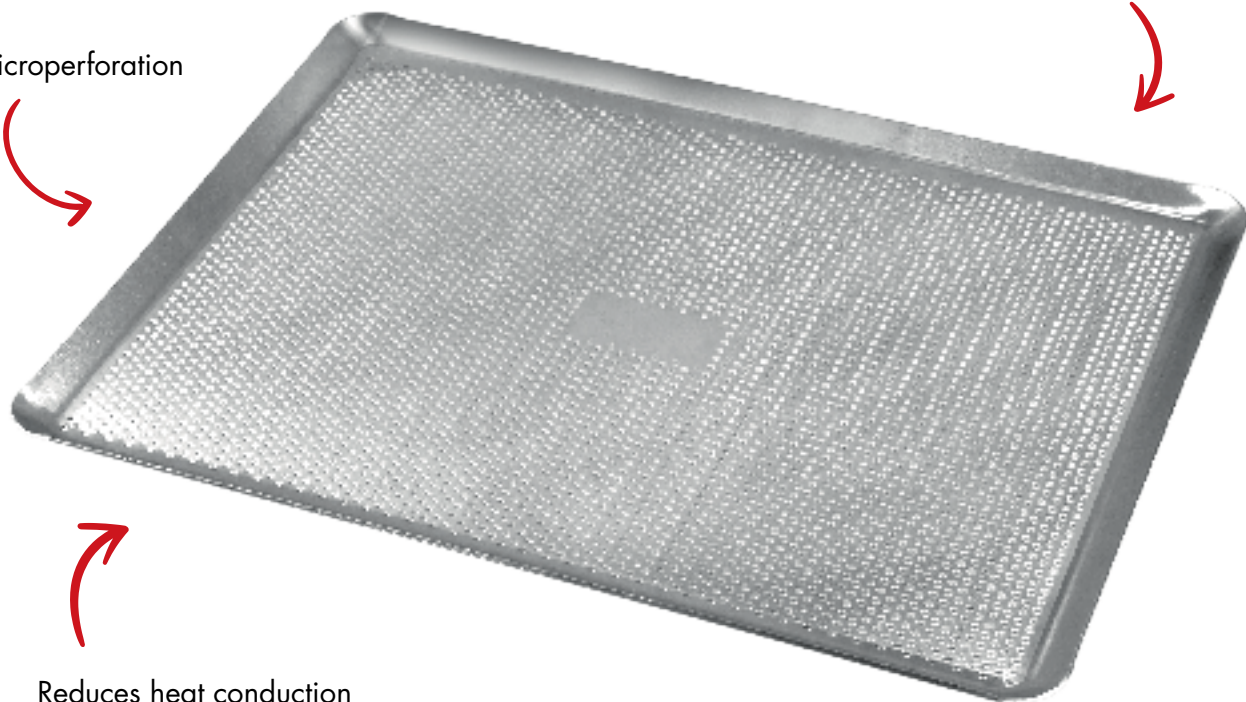
**GOBEL**



*«Indispensable in cooking and in pastry-making alike!»*

Encourages hot-air circulation in the oven and around baking sheets

Microperforation



Reduces heat conduction for delicate preparations (macarons)

Enables excess humidity to be removed for cooking deep-frozen dough, and preserves crunchiness

GOBEL's crimp-edged plates are available in stainless steel, aluminium, and aluminium coated with anti-adhesive. Indispensable for oven cooking, they also serve as preparation and storage support in refrigerated cabinets and proof rooms.



PASTRY SHEET WITH STRAIGHT EDGES

St/st



GOBEL



Ref.	↔	↗	⊥	Format	€
814565	53	32.5	2	GN1/1	
814595	60	40	3		

PASTRY SHEET

The aluminium with non-stick coating pastry sheets combine the thermal conductivity of the aluminium and the excellent non-stick properties of the four-layered coating, PFOA-free. The use of baking paper is unnecessary. They will last for a very long time and give you permanent satisfaction, thanks to the thickness of the sheets and the great quality of the non-stick coating.

Aluminium with non-stick coating



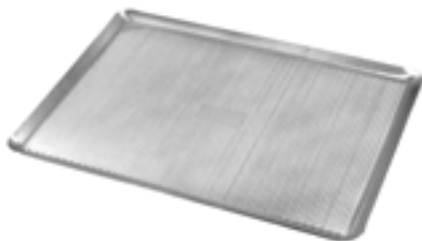
GOBEL



Ref.	↔	↗	⊥	📦	€
714510	30	15	1	0.25	
714530		40	30	1	0.65
714560		53	32.5	1	0.92
714590		60	40	1	1.29
714595		65	53	1	1.93

PERFORATED PASTRY SHEET

Aluminium



GOBEL



Ref.	↔	↗	⊥	📦	Format	€
615530		30	40	1	0.6	
615580		53	32.5	1	0.9 GN1/1	
615590		60	40	1	1.2	

PASTRY SHEET

The stainless steel pastry sheets are both dishwasher and oven safe (maximum cooking temperature: 570°F). You can also put them in the refrigerator (+40°F/-5°F). Perfect for storage.

St/st



GOBEL



Ref.	↔	↗	⊥	📦	Format	€
814550	40	30	1			
814560	53	32.5	1	1.36	GN1/1	
814590	60	40	1	1.87		

PASTRY SHEET

Aluminium



GOBEL



Ref.	↔	↗	⊥	Format	€
614530	40	30	1		
614580	53	32.5	1	GN1/1	
614590	60	40	1		

FLAT PERFORATED PASTRY SHEET

Aluminium



GOBEL



Ref.	↔	↗	⊥	€
615535	30	40	0.1	

# PULLMAN LOAF MOULD

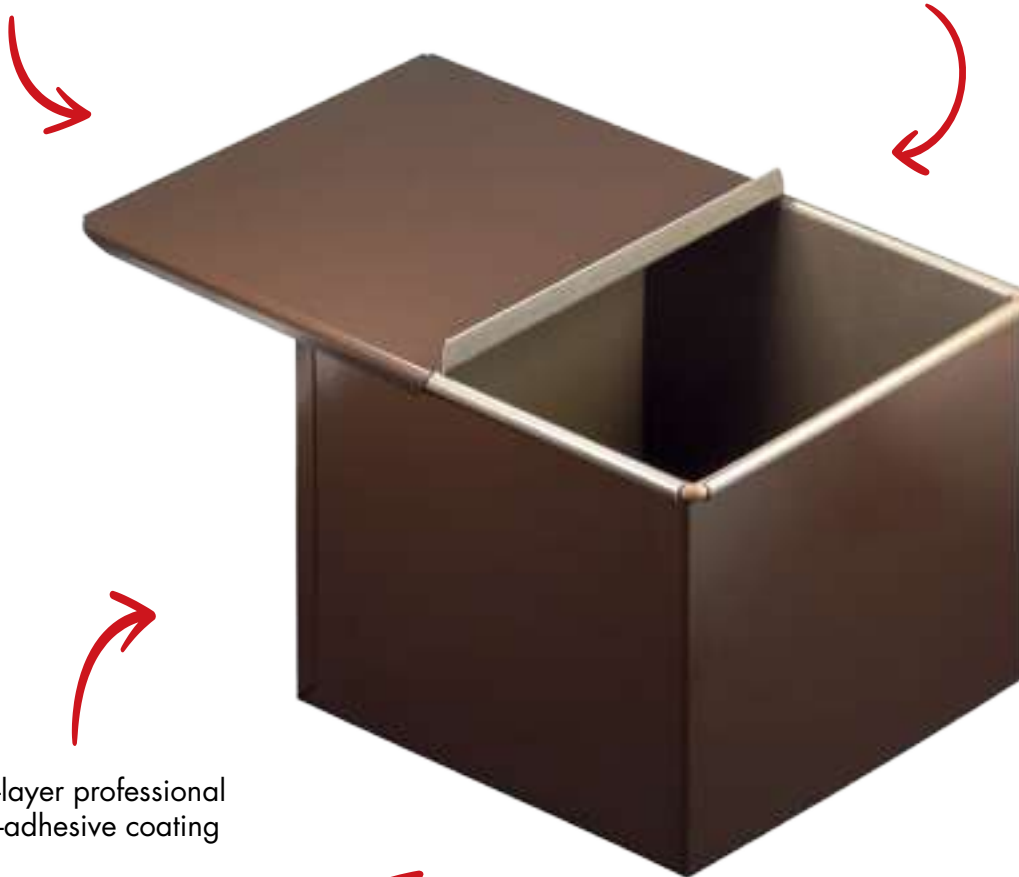


«Ideal for surprise loaves!»



The cover preserves the humidity level for a soft result

The cover prevents the dough from rising during cooking, giving a sandwich loaf that is perfectly straight and square



Two-layer professional anti-adhesive coating

Even colour



GOBEL

Made in France



With this mould, you can make perfect sandwich loaves and square surprise loaves.

FINGER SANDWICHES - SURPRISE BREAD

Two-coat non-stick



GOBEL



Ref.	↔	↗	⊥	€
219050	20	20	19	

PULLMAN LOAF PAN WITH SLIDING LID

Two-coat non-stick



GOBEL



Ref.	↔	↗	⊥	📦	€
219010	40/39,5	10,5/10	9	1.1	
219310	25/24,5	9,3/8,4	7.6	0.63	

LOAFS | BREADS AND MORE

LONG PLAIN LOAF PAN (MINI)

With hinges - loose bottom

Two-coat non-stick



GOBEL



Ref.	●	↔	↗	⊥	📦	€
219410	●	30	4	6	0.37	
219440		50	4	6	0.57	

LONG PLAIN LOAF PAN (MINI)

With hinges - loose bottom

Tin



GOBEL



Ref.	↔	↗	⊥	📦	€
119410	30	4	6	0.37	
119440	50	4	6	0.58	

**LONG PLAIN LOAF PAN**

With hinges - loose bottom

Two-coat non-stick


**GOBEL**


Ref.	↔	↗	⊥	📦	€
219710	30	8	8	0.53	
219720	35	8	8	0.6	
219730	40	8	8	0.67	
219740	50	8	8	0.8	

**LONG PLAIN LOAF PAN**

With hinges - loose bottom

Tin


**GOBEL**


Ref.	↔	↗	⊥	📦	€
119710	30	8	8	0.53	
119720	35	8	8	0.6	
119730	40	8	8	0.67	
119740	50	8	8	0.8	

**FOLDING LOAF PAN OR CAKE MOULD**

Two-coat non-stick


**GOBEL**


Ref.	↔	↗	⊥	📦	€
220010	24/22	9,5/8	7	0.35	
220020	27/25	10/9	7.5	0.42	
220030	30/28,5	10/9	7.5	0.46	

**FOLDING LOAF PAN OR CAKE MOULD**

Tin


**GOBEL**


Ref.	↔	↗	⊥	📦	€
120010	24/22	9,5/8	7	0.35	
120020	27/25	10/9	7.5	0.42	
120030	30/28,5	10/9	7.5	0.46	

PERFORATED BREAD PAN

Two-coat non-stick

**BEST SELLER**



GOBEL



Ref.					€
223690	27/25	10,5/8	8	0.35	
234010	16/14	10/8	7	0.22	

PERFORATED BREAD PAN

Tin

**BEST SELLER**



GOBEL



Ref.					€
123690	27/25	10,5/8	8	0.35	
134000	16/14	10/8	7	0.22	

RECTANGULAR BREAD MOULD

Tin

**BEST SELLER**



GOBEL



Ref.					€
134010	24/22	12/10	7	0.34	
134020	29,5/27,5	16/14	7	0.48	

ROUND BREAD MOULD

Two-coat non-stick



GOBEL



Ref.				€
235010	6	23/20	0.31	
235020	6	27/23,5	0.38	

ROUND BREAD MOULD

Tin

GOBEL



Ref.				€
135010	6	23/20	0.31	

2-BREAD BAKING TRAY

Two-coat non-stick



GOBEL



Ref.				€
258430	38	21	0.41	

**FRENCH BAGUETTE BAKING TRAY**

Two-coat non-stick


**GOBEL**


Ref.				€
258330	38	32	0.62	

**FRENCH THIN BAGUETTE BAKING TRAY**

Two-coat non-stick


**GOBEL**


Ref.				€
258230	35	24	0.55	

**BUNS BAKING MOULD**

Two-coat non-stick


**GOBEL**


Ref.			€
210910	2	10	

**BOX SET OF 4 BUNS BAKING MOULDS**

Two-coat non-stick


**GOBEL**


Ref.			€
282580	9	12	

**LAM'HOREL - ANTI-CUT BLADE TO SCARIFY**

Box of 18 pieces.  
 Lightweight (3g): easy handling. Ergonomic: shape adapted to handling. Hygiene: monobloc manufacturing. Safety: smooth and non-cutting blade, non-dangerous to handle. Longevity: 5 to 10.000 sticks. Anti-sticking of the paste on the blade.

Polystyrene



Ref.		€
N3732	12.2	



**STRAIGHT CAKE MOULD**

Stamped - Rolled edges

Two-coat non-stick



**GOBEL**



Ref.					€
253320	26	11	6	0.29	

**STRAIGHT CAKE MOULD**

Stamped - Rolled edges

Tin



**GOBEL**



Ref.					€
153320	26	11	6	0.29	

**STAMPED CAKE**

Stamped - Rolled edges

Two-coat non-stick



**GOBEL**



Ref.					€
223320	26/23	9,5/6,5	7.5	0.28	
223330	28/25	10/7,5	7.5	0.31	

**STAMPED CAKE**

Tin



**GOBEL**



Ref.					€
123330	28/25	10/7,5	7.5	0.35	
123320	26/23	9,5/6,5	7.5		

**STAMPED CAKE OBSIDIAN**

Obsidian - 10 year warranty -

Non-stick Obsidian



**GOBEL**



Ref.						€
423320	26/23	9,5/6,5	7.5	0.32	Stamped - Rolled edges.	

**PACK OF 15 PROFESSIONAL CAKE MOLDS - ORIGINE**

100% natural and biodegradable. The first professional disposable baking mold accessible to the consumer. ideal for events, picnics...

Paper



**GOBEL**

Ref.				€
GL19P005	23.3	7.3	Biodegradable.	

**PACK OF 25 PROFESSIONAL CAKE MEDIUM MOLDS - ORIGINE**

100% natural and biodegradable. The first professional disposable baking mold accessible to the consumer. ideal for events, picnics...

Paper

**NEW**



**GOBEL**

Ref.					€
GL19P006	19	5.5		Biodegradable.	

**RAISED REINFORCED EDGE WITH WIRE CAKE MOULD**

Tin

**BEST SELLER**



**GOBEL**

Ref.					€
123610	15/13	7/5	5.5	0.16	
123620	18/15,7	8/5,7	6.5	0.2	
123630	21/18,5	9/6,5	7	0.26	
123640	24/21,5	9/6,5	7	0.3	
123650	27/24,2	10,5/7,7	8	0.36	
123660	30/27,2	10,5/7,7	8	0.4	
123670	33/30,2	10,5/7,7	8	0.43	
123680	36/33,2	10,5/7,7	8	0.46	

**BOX SET OF 6 SINGLE SERVING CAKES**

Aluminium 4-coat non-stick

**BEST SELLER**



**GOBEL**

Ref.				€
726630	13	7	8	

**RAISED REINFORCED EDGE WITH WIRE CAKE MOULD**

Two-coat non-stick



**GOBEL**

Ref.					€
222630	10/9	4,5/3,2	4	0.05	
223610	15/13	7/5	5.5	0.2	
223620	18/15,7	8/5,7	6.5	0.2	
223630	21/18,5	9/6,5	7	0.26	
223640	24/21,5	9/6,5	7	0.4	
223650	27/24,2	10,5/7,7	8	0.2	
223660	30/27,2	10,5/7,7	8	0.4	
223670	33/30,2	10,5/7,7	8	0.2	
223680	36/33,2	10,5/7,7	8	0.46	

**STAMPED SINGLE SERVING CAKE MOULD**

Aluminium 4-coat non-stick

**BEST SELLER**



**GOBEL**

Ref.				€
722630	10	3.8	3.5	

**PACK 50 PROFESSIONAL MINI-CAKE MOLDS - ORIGINE**

100% natural and biodegradable. The first professional disposable baking mold accessible to the consumer. ideal for events, picnics...

Paper

**NEW**



**GOBEL**

Ref.					€
GL19P003	4	11.2		Biodegradable.	

**BOX SET OF 6 SMALL BRIOCHE MOULDS**

Brioche Ø 80/40 H 32 mm

Two-coat non-stick

**BEST SELLER**



**GOBEL**



Ref.					€
271641	17	3.6	8.5	0.22	

**BOX OF 6 CONTINENTAL STYLE BRIOCHE MOULD OBSIDIAN**

Obsidian - 10 year warranty -

Non-stick Obsidian

**NEW**



**GOBEL**



Ref.					€
493740	3.2	8/4	0.05	Flat bottom.	

**SMALL CONTINENTAL STYLE BRIOCHE MOULD - 9 RIBS**

Flat bottom

Two-coat non-stick

**BEST SELLER**



**GOBEL**



Ref.				€
293710	2.5	6/2,8	0.03	
293720	2.8	7/3,7	0.03	

**SMALL CONTINENTAL STYLE BRIOCHE MOULD - 9 RIBS**

Flat bottom

Tin

**BEST SELLER**



**GOBEL**



Ref.				€
193710	2.5	6/2,8	0.02	
193720	2.8	7/3,7	0.03	

**SMALL CONTINENTAL STYLE BRIOCHE MOULD - 10 RIBS**

Flat bottom

Two-coat non-stick

**BEST SELLER**



**GOBEL**



Ref.				€
293730	3	7,5/4	0.03	
293740	3.2	8/4	0.04	
293750	3.5	9/4,5	0.04	
293760	3.8	10/5,5	0.05	
293770	4.2	11/5,5	0.06	

**CONTINENTAL STYLE BRIOCHE MOULD - 10 RIBS**

Flat bottom

Tin

**BEST SELLER**



**GOBEL**



Ref.				€
193730	3	7,5/4	0.03	
193740	3.2	8/4	0.04	
193750	3.5	9/4,5	0.04	
193760	3.8	10/5,5	0.05	
193770	4.2	11/5,5	0.06	

**CONTINENTAL STYLE BRIOCHE MOULD - WIDE RIBS**

Flat bottom

Two-coat non-stick


**GOBEL**


Ref.				€
223010	4.8	14/7,3	0.12	
223020	5.5	16/8,3	0.15	
223030	5.6	18/9,1	0.18	
223040	7.2	20/9,7	0.24	
223050	8.7	22/9,9	0.3	
223060	10	24/10	0.35	

**CONTINENTAL STYLE BRIOCHE MOULD - WIDE RIBS**

Flat bottom

Tin


**GOBEL**


Ref.				€
123010	4.8	14/7,3	0.12	
123020	5.5	16/8,3	0.15	
123030	5.6	18/19,1	0.18	
123040	7.2	20/9,7	0.24	
123050	8.7	22/9,9	0.3	

**CONTINENTAL STYLE BRIOCHE MOULD - 12 WIDE RIBS**

Round bottom

Aluminium


**GOBEL**


Ref.				€
623140	8.4	20/10	0.14	
623150	9.5	22/11,5	0.17	

**PASTRY CUTTER WITH HANDLE**

St/st



**GOBEL**



Ref.						€
896330	10	6.5	9	0.16	Croissant cutter - small .	

**CROISSANT ROLLER CUTTER**

Regular dough triangles: roll over, it's cut !

St/st, wooden handle.



Ref.					€
N3728	34	8	0.31	Mini-croissant.	

**PASTRY CUTTER WITH HANDLE**

St/st



**GOBEL**



Ref.						€
896350	20	10	9	0.24	Croissant cutter - large.	

**CROISSANT ROLLER CUTTER**

Regular dough triangles: roll over, it's cut !

St/st, wooden handle.



Ref.					€
N3728-2	44	9.5	0.38	Croissant.	

**ST/ST ROLLING PIN**

Perfect for nougat. Heavy, professional quality.

St/st


**LOUIS TELLIER**

Ref.					€
N3722	50	5	2.5	Wide.	

**ST/ST ROLLING PIN**

Useful width: 25 cm. Heavy, professional quality.

St/st


**LOUIS TELLIER**

Ref.					€
N3720	48	6.5	1.9	With oval handles.	

**NON-STICK ROLLING PIN**

Useful width: 25 cm. Oval shape handle.

St/st - PTFE.


**LOUIS TELLIER**

Ref.			€
N3721	48	2	

**PASTRY ROLLING PIN**

Hygienic.

HDPE 500


**LOUIS TELLIER**

Ref.					€
NRPP45	45	5	0.7	45 cm.	
NRPP50	50	5	0.8	50 cm.	

**BEACHWOOD ROLLING PIN**

Beechwood


**GOBEL**

Ref.					€
NRP43	43	5	0.5	43 cm.	
NRP47	47	5	0.6	47 cm.	
NRP50	50	5	0.74	50 cm.	

**PASTRY ROLLING PIN**

Ideal for Retail store.

Beechwood


**GOBEL**

Ref.					€
GB20P009	45	5	0.67	45 cm - With sleeve packaging.	

### FLAT PASTRY BRUSH

Wooden handle, natural silk, St/st collar.



#### GOBEL

Ref.				€
317020	2.6		Bristles 25 mm.	
317030	2.9		Bristles 35 mm.	
317040	3.08		Bristles 40 mm.	
317050			Bristles 50 mm.	

### IMPERIA COOKIE PRESS

Measuring device: to share out the compound precisely. Gun handle: can be operated with one hand.

0,3L

4 dispenser plus 14 dies.

Aluminium



**Imperia**

Ref.					€
N7919	25	15	5	0.62	

### MARCATO COOKIE PRESS

Adjustable quantity: 2 positions.

20 dies.

Anodised aluminium alloy.



Ref.						€
N7920	21	6	0.6		Neutral.	

### SILICONE BRUSH

Easy cleaning. Heat resistant up to 230°C.

Silicone, St/st. handle.



Ref.				€
NPS22	22		0.1	

### SILK BRUSH WOODEN HANDLE

Bristles: 50 mm. Flexible natural bristles.

Beechwood, St/st ferrule, with a natural bristle brush.



Ref.					€
NP20-1	20.5	0.07		20 mm.	
NP25-1	21.5	0.09		25 mm.	
NP30-1	22.5	0.11		30 mm.	
NP35-1	23	0.17		35 mm.	
NP40-1	23.5	0.14		40 mm.	
NP45-1	24	0.17		45 mm.	
NP50-1	25	0.19		50 mm.	

### SILICON BASTING BRUSH

The « PASSION » range of spatula, in gourmet colors, for lovers of cooking!

Silicon



#### GOBEL

Ref.					€
GL19P016	27.5	5.5	1.4	0.08	

# ADJUSTABLE EXTENDABLE CAKE FRAME

**GOBEL**



«Extendable and adjustable»



Notches every 2 cm to lock at the desired dimension

Stainless steel



Adjustable from 16 x 16 cm to 28 x 28 cm: all intermediate squares and rectangles

Graduated



Make opéra, bavarois, fraisiers, mousses, and génoises cakes, biscuits, etc.



HEAVY CAKE FRAME

St/st

**BEST SELLER**



GOBEL



Ref.	↔	↗	⏊	📦	Format	€
888880	56.5	36.5	2	0.4		
888920	57	9	2.5	0.51		
888980	56.5	36.5	2.5	0.69		
888750	33	33	3.5	0.7		
888760	50.9	30.7	3.5			
888780	56.5	36.5	3.5	0.97		
888620	36	26	4.5	0.87		
888630	40	30	4.5	1.02		
888645	49	29	4.5	1.06	GN1/1	
888650	50.9	30.7	4.5	1.13		
888680	56.5	36.5	4.5	1.29		
888660	59.5	39.5	4.5	1.6		
888610	57	9	4.5	0.48		
888580	56.5	36.5	6	2.1		

HEAVY CAKE FRAME WITH REMOVABLE INTERIOR DIVIDER

St/st



GOBEL



Ref.	↔	↗	⏊	€
895710	56.5	36.5	4.5	

ADJUSTABLE EXTENDABLE CAKE FRAME

St/st

**BEST SELLER**



GOBEL



Ref.	↔	↗	⏊	📦	€
896470	28	16	4.5	0.56	

CARD OF 3 MOUSSE RINGS

St/st

**BEST SELLER**



GOBEL



Ref.	⏊	⊘	> <	📦	€
877800	4	7.5	6/10	0.16	

CARD OF 3 MOUSSE RINGS WITH PUSHER

St/st

**BEST SELLER**



GOBEL



Ref.	⏊	⊘	> <	📦	€
877820	4	7.5	6/10	0.16	

STAINLESS STEEL PASTRY RINGS | SETTING UP

**CARD OF 3 PASTRY RINGS WITH PUSHER**

St/st


**GOBEL**


Ref.	Height	Ø	> <	Weight	€
898130	5	6	6/10	0.2	

**PASTRY RING H50**

St/st


**GOBEL**


Ref.	Height	Ø	> <	Weight	€
866420	5	5	6/10	0.04	
866430	5	5.5	6/10	0.42	
866440	5	6	6/10	0.05	
866450	5	6.5	6/10	0.05	
866460	5	7	6/10	0.05	
866470	5	7.5	6/10	0.06	
866480	5	8	6/10	0.06	

**MOUSSE RING H40**

St/st


**GOBEL**


Ref.	Height	Ø	> <	Weight	€
865001	4	5	6/10	0.03	
866230	4	5.5	6/10	0.03	
865003	4	6	6/10	0.04	
865004	4	6.5	6/10	0.04	
866260	4	7	6/10	0.04	
865000	4	7.5	6/10	0.04	
866280	4	8	6/10	0.05	

**CUSTARD RING H35**

St/st


**GOBEL**


Ref.	Height	Ø	> <	Weight	€
866120	3.5	5	6/10	0.03	
866130	3.5	5.5	6/10	0.03	
866140	3.5	6	6/10	0.03	
866150	3.5	6.5	6/10	0.04	
866160	3.5	7	6/10	0.04	
866170	3.5	7.5	6/10	0.04	
865102	3.5	8	6/10	0.07	
865104	3.5	10	10/10	0.07	
865105	3.5	11	10/10	0.1	
865110	3.5	14	10/10	0.11	
865120	3.5	16	10/10	0.14	
865130	3.5	18	10/10	0.16	
865140	3.5	20	10/10	0.17	
865150	3.5	22	10/10	0.19	
865160	3.5	24	10/10	0.21	
865170	3.5	26	10/10	0.22	
865180	3.5	28	10/10	0.24	
865190	3.5	30	10/10	0.26	

**MOUSSE RING H45**

St/st


**GOBEL**


Ref.	Height	Ø	> <	Weight	€
866320	4.5	5	6/10	0.03	
866330	4.5	5.5	6/10	0.04	
866340	4.5	6	6/10	0.04	
866350	4.5	6.5	6/10	0.04	
866360	4.5	7	6/10	0.05	
866370	4.5	7.5	6/10	0.05	
865010	4.5	8	6/10	0.05	
865011	4.5	9	6/10	0.06	
865012	4.5	10	8/10	0.09	
865020	4.5	12	8/10	0.11	
865030	4.5	14	10/10	0.12	
865040	4.5	16	10/10	0.18	
865050	4.5	18	10/10	0.2	
865060	4.5	20	10/10	0.22	
865070	4.5	22	10/10	0.24	
865080	4.5	24	10/10	0.27	
865090	4.5	26	10/10	0.29	
865092	4.5	28	10/10	0.3	
896450	4.5	36	10/10	0.76	

**DUO MOUSSE RING**

Convex - removable separation

St/st



**GOBEL**



Ref.					€
890650	4.5	18	10/10	0.31	

**TRIO MOUSSE RING**

Convex - removable separation

St/st



**GOBEL**



Ref.					€
890850	4.5	18	10/10	0.35	

**SET OF 4 RINGS AND PUSHER**

Pusher : Ø 68 mm. Rings : Ø 70 x 40 mm

St/st



**GOBEL**



Ref.			€
813850	4	6/10	

**RAIL OF 3 MOUSSE RINGS**

St/st



**GOBEL**



Ref.						€
877801	23	7.5	4	6/10	0.19	

**RAIL OF 6 MOUSSE RINGS**

St/st



**GOBEL**



Ref.						€
877821	45	7.5	4	6/10	0.41	

**DEEP RING**

St/st


**GOBEL**


Ref.					€
865210	9	7	6/10	0.1	
865220	9	9	6/10	0.12	

**ICE CREAM CAKE RING**

St/st


**GOBEL**


Ref.					€
865620	6	5	10/10	0.05	
865630	6	5.5	10/10	0.05	
865640	6	6	10/10	0.05	
865650	6	6.5	10/10	0.06	
865660	6	7	10/10	0.06	
865670	6	7.5	10/10	0.07	
865680	6	8	10/10	0.07	
865690	6	9	10/10	0.08	
864904	6	10	10/10	0.09	
864905	6	12	10/10	0.18	
864910	6	14	10/10	0.17	
864920	6	16	10/10	0.24	
864930	6	18	10/10	0.26	
864940	6	20	10/10	0.3	
864950	6	22	10/10	0.33	
864960	6	24	10/10	0.35	
864970	6	26	10/10	0.38	
864980	6	28	10/10	0.41	
864990	6	30	10/10	0.44	
898250	6	36	20/10	1.04	
898270	6	40	20/10	1.15	

**DEEP RING FOR SURPRISE BREAD**

St/st


**GOBEL**


Ref.					€
865240	9	16	6/10	24 canapés.	
865250	9	18	6/10	30 canapés.	
865260	9	20	6/10	36 canapés.	
865270	9	22	6/10	48 canapés.	

**ADJUSTABLE CAKE RING**

St/st


**GOBEL**


Ref.			€
896480	6	16/28	

# ADJUSTABLE CAKE RING

**GOBEL**



«Made for indecisive people!»

All diameters possible from 16 to 28 cm

The interior is graduated every 2 cm

Stainless steel



Locks at the desired size using the fixing loop

GOBEL



Ideal for making recipes using raw vegetarian pastry and for tiered cakes, it is the professional pastry chef's tool for making cakes, gâteaux, mousses, intermediate courses, and vacherins. Perfect for careful presentation of savoury dishes: tians, parmentier, etc.

Method for use:

- Tighten the handles to reduce the size of the circle, and loosen them to widen the circle,
- Move the loop to the left to lock the circle, and to the right to unlock it,
- Used on a pastry plate covered with baking paper.

**ROUND NONNETTE**

St/st

**BEST SELLER**

**GOBEL**


Ref.					€
866004	3	4	6/10	0.02	
866005	3	5	6/10	0.02	
866010	3	5.5	6/10	0.03	
866020	3	6	6/10	0.03	
866030	3	6.5	6/10	0.03	
866040	3	7	6/10	0.03	
866050	3	7.5	6/10	0.03	
866060	3	8	6/10	0.04	

**ROUND PUSHER**

St/st

**BEST SELLER**

**GOBEL**


Ref.					€
866600	4.7	4.8	10/10	0.03	
866610	4.7	5.8	10/10	0.03	
866630	4.7	6.8	10/10	0.04	
866640	4.7	7.3	10/10	0.04	
866632	4.7	7.8	10/10	0.05	
866650	4.7	8.8	10/10	0.06	
866660	4.7	9.8	10/10	0.07	

**SQUARE**

St/st

**BEST SELLER**

**GOBEL**


Ref.					€
897000	8	8	2	0.05	
897010	9	9	2	0.06	
897040	12	12	2	0.07	
897080	16	16	2	0.1	
871220	3	3	3	0.02	
869005	4	4	3		
869010	5	5	3	0.03	
869030	6	6	3	0.03	
867420	6	6	4	0.04	
867430	7	7	4	0.05	
864840	7	7	4.5	0.06	
863310	8	8	4.5	0.09	
863320	10	10	4.5	0.11	
863322	12	12	4.5	0.13	
863330	16	16	4.5	0.22	
863340	18	18	4.5	0.25	
863350	20	20	4.5	0.28	
863360	22	22	4.5	0.3	
863370	24	24	4.5	0.33	

**SQUARE PUSHER**

St/st


**GOBEL**


Ref.					€
866750	5.8	5.8	4.7	0.04	
866755	6.8	6.8	4.7	0.04	

**CARD OF 3 SQUARES WITH PUSHER**

St/st


**GOBEL**


Ref.					€
875230	7	7	4	0.23	

**SET OF 4 STAINLESS STEEL SQUARE PASTRY RINGS AND PUSHER**

Squares: L 70 mm. Pusher: 68 mm.

St/st

**BEST SELLER**



GOBEL



Ref.	←→	↙↘	↑↓	📦	€
887980	14	14	4		

**RECTANGLE PUSHER**

St/st



GOBEL



Ref.	←→	↙↘	↑↓	📦	€
866740	8.8	2.8	4.7	0.03	

**CARD OF 3 RECTANGLES WITH PUSHER**

St/st

**BEST SELLER**



GOBEL



Ref.	←→	↙↘	↑↓	📦	€
881640	9	3.5	3	0.14	

**RECTANGLE**

St/st

**BEST SELLER**



GOBEL



Ref.	←→	↙↘	↑↓	📦	€
867505	5	3	3	0.02	
867530	6	3	3	0.02	
867510	6	5	3	0.03	
867740	8	4	3	0.05	
877630	9	3.5	3	0.05	
867540	10	3	3	0.05	
867560	12	3	3	0.06	
867760	12	4	3	0.05	
867360	12	4	3.5	0.09	
864330	12	6	4.5	0.13	
864350	16	8	4.5	0.16	
864370	20	10	4.5	0.21	
864390	24	12	4.5	0.24	
875910	8	5.5	5.5	0.09	

**SET OF 4 STAINLESS STEEL RECTANGLES AND PUSHER**

Rectangles: 90 x 30 x 35 mm . Pusher: 88 x 28 mm

St/st

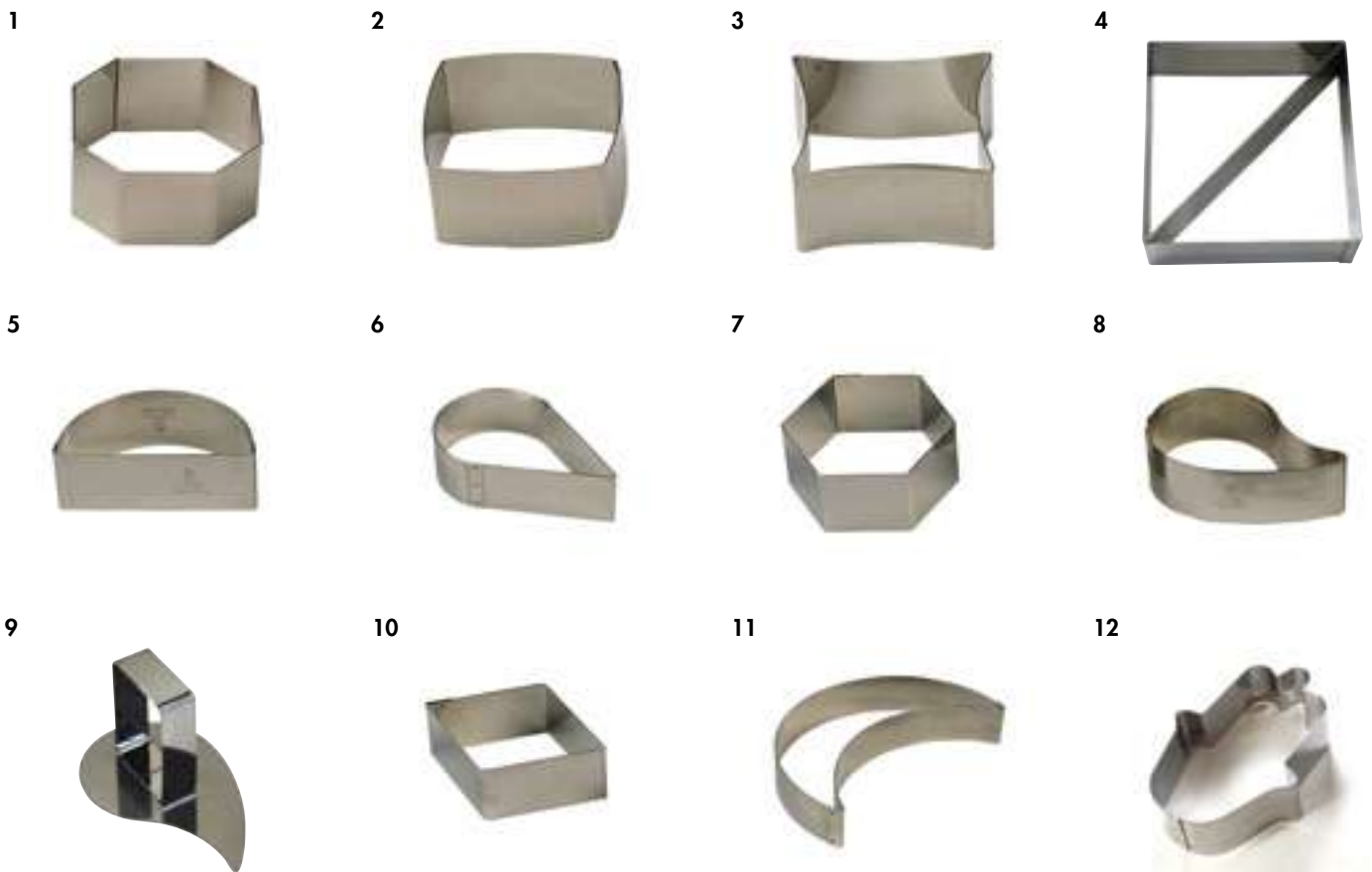
**BEST SELLER**



GOBEL



Ref.	←→	↙↘	↑↓	€
881780	12.5	13.5	3.5	

**GOBEL** St/st


Ref. €

**1 SQUARE FACETED**

869330	6	6	3	0.03	
863410	8	8	4.5	0.06	

**2 CONVEX SQUARE**

869110	5	5	3	0.03	
869130	6	6	3	0.03	
863510	8	8	4.5	0.08	
863540	18	18	4.5	0.22	

**3 CONCAVE SQUARE**

869230	6	6	3	0.04	
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**4 DUO MOUSSE SQUARE**

Removable diagonal divider St/st

860430	12	12	4.5	0.19	
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**5 HALF MOON**

868710	6	3	3	0.02	
868730	8.5	4.5	3	0.03	

**6 WATERDROP - PETAL**

868110	9	6	3	0.03	
863790	28	17.5	4.5	0.24	

Ref. €

**7 HEXAGON**

866510	6	6	3	0.03	
862740	18	18	4.5	0.22	
862750	20	20	4.5	0.24	
862760	22	22	4.5	0.27	

**8 TEARDROP**

868610	9	5	3	0.03	
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**9 TEARDROP PUSHER**

886920	8.8	5.4	4.7	0.03	868610
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**10 DIAMOND**

867010	9	6	3	0.03	
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**11 MOON**

864180	26	16	4.5	0.29	
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**12 THE HAMSA (HAND OF FATIMA)**

884049	7	5	3	0.21	
884048	10	7	3	0.3	





Ref. €

13	OBLONG					
884017	11	4	3	0.04		

14	OVAL					
868010	7.5	4.5	3	0.03	868010	
883948	10.5	6	4.5	0.05	883948	

15	TRIANGLE					
869530	7	6	3	0.03		
863010	9	8	4.5	0.08		
863020	11	10	4.5	0.1		
863050	23	20	4.5	0.25		
863070	27.5	24	4.5	0.29		

16	TRIANGLE FACETED					
863110	9	8	4.5	0.06		

17	CONVEX TRIANGLE					
869610	6	6	3	0.03		
869630	7	7	3	0.03		
863260	19	19	4.5	0.21		

18	CONCAVE TRIANGLE					
869730	8	7.5	3	0.05		

Ref. €

19	COMMA					
868630	16	10	4.5			
868640	20	13	4.5	0.19		
868660	24	16	4.5	0.23		
868680	28	19	4.5	0.28		

20	CARROT					
884106	14	5.5	1.5	0.22		
884035	12	4.5	3	0.05		

21	MUSHROOM					
868810	7	7	3			
884034	12	12	1.5	0.08		

22	TURNIP					
884105	10	10.5	1.5	0.02		

23	POTATO					
884104	12.5	8	1.5	0.02		

24	LAMB CHOP					
884101	14	4.5	1.5	0.03		
884013	10	5.5	3	0.04		

Dimensions are in cm, weight in kg. Unit gross prices displayed exclude VAT and are applicable from 02/01/2020 to 31/12/2020

**GOBEL** St/st


Ref.								€
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25		PORK CHOP						€
884102	13	9	1.5	0.02				
884014	9	6	3	0.03				

26		CHICKEN DRUMSTICK						€
884031	10	5	3	0.04				

27		FISH						€
884015	10	5	3	0.04				

28		SOCCER BALL						€
Removable insert								
883956	26	26	4.5	0.73				

29		SOCCER JERSEY						€
883972	26.5	25.5	4.5	0.34				

30		BEAR CUB						€
884021	10.5	7.5	3					

Ref.								€
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31		BUTTERFLY						€
884019	12	15	3					

32		FLOWER						€
884046	11.5		3	0.06				

33		FISH						€
883907	30	18.5	4.5	0.3				

34		SLENDER FISH						€
884903	16	6.7	3					

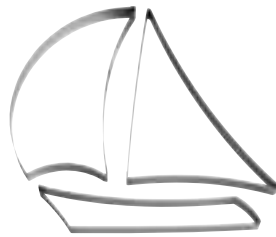
35		BOAT						€
884038	9	8	3	0.06				

36		SEA STAR						€
884037	12	12	3	0.05				

37



38



39



40



41



42



43



44



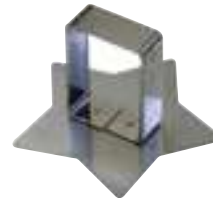
45



46



47



Ref. €

**37 ICE CREAM CONE**

884039	12.5	7	3	0.06
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**38 BOAT 3 PARTS**

883950	32	30	4.5	0.93
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**39 SET OF 6 SMALL HOLIDAY SHAPES FOR SHORTBREAD COOKIES**

With raffia + Gobel sticker with recipe - stainless steel

884154				0.1
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**40 SET OF 36 SMALL HOLIDAY SHAPES FOR SHORTBREAD COOKIES**

884153				0.59
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**41 BOX SET OF 4 CHRISTMAS NONNETTES**

877310	26	13	3	0.23
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**42 ANGEL**

884004	8	7	3	0.04
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Ref. €

**43 SNOWMAN**

896730	9	6.5	3	0.04
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**44 BOOT**

884145	5.5	5	1.5	0.01
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**45 HORSE**

884129	16	15.5	1.5	0.07
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**46 STAR**

884139	5		1.5	0.01
896630	8	8	3	0.04
896635	10	9	4.5	
896640	18	18	4.5	0.22
896660	22	22	4.5	0.26

**47 STAR PUSHER**

866760	8	7	4.7	0.04
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GOBEL St/st

48



49



50



51



52



53



54



55



56



57



58



59



Ref. €

**48 FALLING STAR**

884141	10	3.5	1.5	0.02	
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**49 FALLING STAR**

884007	14	6	3	0.05	
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**50 SNOWFLAKE**

884108	11.5	10.5	1.5	0.05	
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**51 SMALL HOUSE**

884142	5.5	5	1.5	0.01	
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**52 MAN MANNELE (ALSACE)**

884115	7.5	5	1.5	0.02	
884110	10.5	7	1.5	0.03	
884120	19	14	1.5		
884002	14	12	3	0.07	
883935	19	14	4.5	0.25	

**53 WOMAN MANNELE (ALSACE)**

884111	10.5	7	1.5		
884121	19	14	1.5		

Ref. €

**54 SANTA CLAUS**

884008	12	6.5	3	0.05	
883905	20	15	4.5	0.24	

**55 SANTA CLAUS**

884128	18	13.2	1.5	0.06	
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**56 REINDEER**

884125	16	15.8	1.5	0.07	
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**57 SAINT-NICOLAS**

884130	20	8.8	1.5		
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**58 CHRISTMAS TREE**

884144	6	4.5	1.5	0.01	
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**59 CHRISTMAS TREE**

884127	16	15.8	1.5	0.07	
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60



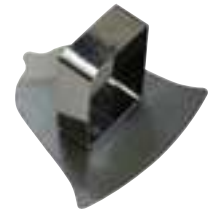
61



62



63



64



65



66



67



68



69



70



71



Ref. €

60	CHRISTMAS TREE			
896830	8	8	3	0.04
896840	10	10	3	0.05
896860	20	19.5	4.5	0.24

61	BOX SET OF 4 EASTER NONNETTES			
873220	26	13	4.5	0.17

62	BELL			
896930	7	6.9	3	0.03
884123	15.5	15.5	1.5	0.05
898960	20	20	4.5	0.23

63	BELL PUSHER			
886950	7	7	4.7	0.04

64	RABBIT			
884001	9.5	8.5	3	0.04

65	RABBIT			
884132	18.5	10.5	1.5	0.06
884122	21	12	1.5	0.06

Ref. €

66	EGG			
884009	8	5.6	3	0.03
884131	15	11	1.5	0.04
883909	20	14	4.5	0.19
883910	30	21	4.5	0.28

67	HEN			
884005	9.5	9	3	0.04
884124	15.5	15.5	1.5	0.05

68	HEART			
868510	6.5	6	3	0.07
883901	18	16	4.5	0.19
883902	23	20	4.5	0.24
883903	27.5	24	4.5	0.28

69	HEART PUSHER			
868340	6.3	5.7	4.7	0.03

70	CONVEX HEART			
884032	8.5	8.5	3	0.04

71	CONVEX HEART PUSHER			
868360	8.3	7.5	4.7	0.05

**GOBEL** St/st

**72**

**73**

**74**

**75**

**76**

**77**

**78**

**79**

**80**

**81**


Ref. €

**72 INTERLACED HEARTS**

884023	14	8	3	0.07	
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**73 CUGNOLE (NORTH)**

883943	15	7	4.5	0.12	
883908	26	9.5	4.5	0.21	
883944	32	11	4.5	0.26	

**74 "FLEUR-DE-LIS" (FLOWER OF THE LILY)**

884137	10	10	1.5		
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**75 ERMINE (BRITTANY)**

884018	10	7.5	3	0.05	
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**76 FRANCE**

883920	16	15	3	0.1	
883921	27	25.5	4.5	0.32	
883923	40	38	4.5		

**77 CORSICA**

884027	15	6	3	0.07	
883922	25	12	4.5	0.22	
883930	35	17.5	4.5	0.31	

Ref. €

**78 EIFFEL TOWER**

884107	14	6	1.5	0.03	
884502	19	9	3	0.11	
883933	34	15	4.5	0.34	
883934	57	25	4.5	0.55	
884709	120	47	6	1.85	

**79 MONT SAINT-MICHEL**

884138	12	6	1.5		
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**80 GUADELOUPE**

884501	15	10	3	0.1	
883917	25.5	16.5	4.5	0.31	
883918	35	23	4.5	0.42	
884706	37	24	6	0.7	
883946	45	30	4.5	0.54	
884702	56.5	36.5	6	1.09	
884712	60	36	6	1.15	

**81 FRENCH GUIANA**

884028	15	12	3	0.09	
883928	25	21.5	4.5		
883929	36	27	4.5	0.37	

82



83



84



85



86



87



Ref. €

82	MARTINIQUE			
884029	15	9.5	3	0.08
883926	25	16	4.5	0.26
883927	35	24.5	4.5	0.35
884707	35.5	20	6	0.58
883945	45	29	4.5	0.43
884703	57.5	37.5	6	0.92
884713	60	32	6	1.09

83	REUNION ISLAND			
884030	15	11.5	3	0.08
883924	25	20	4.5	0.25
883925	35	26.5	4.5	0.35
884701	50	41	6	0.79

84	NEW FRENCH REGIONS		
883970	106	100.5	4.5
883971	28.5	28	1.5
883966	46	33	4.5
883965	35	26.5	4.5
883962	31	17.7	4.5
883964	23.8	33	4.5
883958	39	31	4.5
883959	21.6	26	4.5
883960	15.5	12.8	4.5
883961	30.8	22.5	4.5
883967	37.2	50	4.5
883968	40	31.3	4.5
883963	28	29.3	4.5
883969	30.3	27.5	4.5

Ref. €

85	AFRICA		
883953	35	32.5	4.5
884715	49	40	6

86	CANADA			
883942	25	13	4.5	0.28
884711	60	29.5	6	1.1

87	USA			
883940	12	7.5	4.5	0.11
883941	25	18	4.5	0.27
884710	60	30	6	1.1



883970: New French regions and Corsica - large size puzzle  
883971: New French regions - small size puzzle

**NUMBERS**

St/st


**GOBEL**


Ref.						€
884410	10	6	3	0.05	0. delivery times: 3 to 4 weeks	
884420	20	12	4.5	0.2	0. delivery times: 3 to 4 weeks	
884430	30	18	4.5	0.29	0. delivery times: 3 to 4 weeks	
884411	10	6	3	0.06	1. delivery times: 3 to 4 weeks	
884421	20	12	4.5	0.22	1. delivery times: 3 to 4 weeks	
884431	30	18	4.5	0.32	1. delivery times: 3 to 4 weeks	
884412	10	6	3	0.07	2. delivery times: 3 to 4 weeks	
884422	20	12	4.5	0.25	2. delivery times: 3 to 4 weeks	
884432	30	18	4.5	0.37	2. delivery times: 3 to 4 weeks	
884413	10	6	3	0.07	3. delivery times: 3 to 4 weeks	
884423	20	12	4.5	0.26	3. delivery times: 3 to 4 weeks	
884433	30	18	4.5	0.39	3. delivery times: 3 to 4 weeks	
884414	10	6	3	0.06	4. delivery times: 3 to 4 weeks	
884424	20	12	4.5	0.21	4. delivery times: 3 to 4 weeks	
884434	30	18	4.5	0.32	4. delivery times: 3 to 4 weeks	
884415	10	6	3	0.07	5. delivery times: 3 to 4 weeks	
884425	20	12	4.5	0.27	5. delivery times: 3 to 4 weeks	
884435	30	18	4.5	0.4	5. delivery times: 3 to 4 weeks	
884416	10	6	3	0.05	6. delivery times: 3 to 4 weeks	
884426	20	12	4.5	0.19	6. delivery times: 3 to 4 weeks	
884436	30	18	4.5	0.29	6. delivery times: 3 to 4 weeks	
884417	10	6	3	0.06	7. delivery times: 3 to 4 weeks	
884427	20	12	4.5	0.24	7. delivery times: 3 to 4 weeks	
884437	30	18	4.5	0.36	7. delivery times: 3 to 4 weeks	
884418	10	6	3	0.05	8. delivery times: 3 to 4 weeks	
884428	20	12	4.5	0.2	8. delivery times: 3 to 4 weeks	
884438	30	18	4.5	0.29	8. delivery times: 3 to 4 weeks	
884419	10	6	3	0.06	9. delivery times: 3 to 4 weeks	
884429	20	12	4.5	0.23	9. delivery times: 3 to 4 weeks	
884439	30	18	4.5	0.35	9. delivery times: 3 to 4 weeks	

**LETTERS**

St/st


**GOBEL**


Ref.						€
884641	20	21.5	4.5	0.27	A. delivery times: 3 to 4 weeks	
884642	20	18.5	4.5	0.26	B. delivery times: 3 to 4 weeks	
884643	20	20	4.5	0.31	C. delivery times: 3 to 4 weeks	
884644	20	19	4.5	0.24	D. delivery times: 3 to 4 weeks	
884645	20	17.4	4.5	0.4	E. delivery times: 3 to 4 weeks	
884646	20	15.5	4.5	0.3	F. delivery times: 3 to 4 weeks	
884647	20	20	4.5	0.34	G. delivery times: 3 to 4 weeks	
884648	20	19.5	4.5	0.38	H. delivery times: 3 to 4 weeks	
884649	20	7	4.5		I. delivery times: 3 to 4 weeks	
884650	20	16	4.5	0.26	J. delivery times: 3 to 4 weeks	
884651	20	21.7	4.5	0.39	K. delivery times: 3 to 4 weeks	
884652	20	16	4.5	0.24	L. delivery times: 3 to 4 weeks	
884653	20	22.7	4.5	0.51	M. delivery times: 3 to 4 weeks	
884654	20	19	4.5	0.38	N. delivery times: 3 to 4 weeks	
884655	20	20	4.5	0.23	O. delivery times: 3 to 4 weeks	
884656	20	17	4.5	0.24	P. delivery times: 3 to 4 weeks	
884657	20	22	4.5	0.25	Q. delivery times: 3 to 4 weeks	
884658	20	20	4.5	0.32	R. delivery times: 3 to 4 weeks	
884659	20	16.5	4.5	0.35	S. delivery times: 3 to 4 weeks	
884660	20	19.2	4.5	0.28	T. delivery times: 3 to 4 weeks	
884661	20	21.7	4.5	0.36	U. delivery times: 3 to 4 weeks	
884662	20	21	4.5	0.32	V. delivery times: 3 to 4 weeks	
884663	20	27.8	4.5	0.47	W. delivery times: 3 to 4 weeks	
884664	20	21	4.5	0.36	X. delivery times: 3 to 4 weeks	
884665	20	22.4	4.5	0.29	Y. delivery times: 3 to 4 weeks	
884666	20	19.5	4.5	0.37	Z. delivery times: 3 to 4 weeks	





**CHOUX PASTRY SET**

Included: 1 plain icing tip 8 mm + 1 short filling tip + 1 nylon pastry bag 400 mm + recipes


**GOBEL**


Ref.		€
889030		

**AUTOMATIC FUNNEL AND STAND**

Easy filling of moulds, cavities and glasses with liquids (fondant, chocolate, coulis, cream, sauces). 3 nozzles for different consistencies. Portion control by thumb-action. Leaktight while closed.

- 1,3 L
- With stand, 3 nozzles.
- St/st



Ref.				€
N3715	18.5	0.97	16 cm cone.	

**FILLING TUBES**

Tube: 40 mm. Beveled tip.

- St/st


**GOBEL**


Ref.		€
815410	0.8	

**TUILES STENCILS KIT**

An invention of the French pastry chef, Christophe Vinot. To prepare any shape of savoury and sweet tiles with precision in a minimum of time.

- Cut and plain stencils, 1 cutter, 1 spatula and 1 leaflet.



Ref.		€
PATAPOCH	0.2	

**AUTOMATIC FUNNEL 0.5L**

Microwave and bain-marie safe.

- 3 silicone nozzles, 1 recipes book.



Ref.				€
ENTO01	34	12.5	4	0.29

**FILLING TUBES**

Tube: 85 mm. Beveled tip.

- St/st


**GOBEL**


Ref.		€
815420	0.8	

ICING TIP "YULE-LOG"

St/st



GOBEL



Ref.				€
815610	2	8 dents	0.01	

ICING TIP "MOKA"

St/st



GOBEL



Ref.				€
815310	0.5	6 dents	0.01	

ICING TIP "HAZELNUT"

St/st



GOBEL



Ref.				€
815510	0.6	6 dents	0.01	

ICING TIP "PETITS-FOURS"

St/st



GOBEL



Ref.				€
815810	0.6	8 dents	0.01	

ICING TIP "SAINT HONORE"

St/st



GOBEL



Ref.	€
815850	

ICING TIP "PLAIN"

St/st



GOBEL



Ref.				€
815210	0.1	0.01	∅ 1 mm.	

ICING TIP "PLAIN"

St/st



GOBEL



Ref.				€
815220	0.8	0.01	∅ 8 mm.	

ICING TIP "PLAIN"

St/st



GOBEL



Ref.				€
815230	0.14	0.01	∅ 14 mm.	

**CRYSTAL BOX SET OF 6 PCS ICING TIPS**

6 assorted stainless steel icing tips


**GOBEL**


Ref.	↔	↗	⊥	📦	€
888002	13	7	8.5	0.09	

**CRYSTAL BOX SET OF 6 PCS ICING TIPS**

6 assorted stainless steel icing tips + 1 cotton pastry bag (300 mm - unbleached cloth)


**GOBEL**


Ref.	↔	↗	⊥	€
889151	13	7	8.5	

**CRYSTAL BOX SET OF 6 PCS ICING TIPS**

6 assorted stainless steel icing tips + 1 nylon pastry bag (300 mm)


**GOBEL**


Ref.	↔	↗	⊥	€
889251	13	7	8.5	

**BOX SET OF 6 PCS PASTRY ICING TIPS**

Dim. (n°) PF10 - PF14 - Nid - Bûches 8 dents - Saint-Honoré - Feuille n°2

Made of tritan material


**GOBEL**

Ref.	€
308730	

**ROUNDED BOX SET OF 6 PCS ICING TIPS**

6 assorted stainless steel icing tips + 1 cotton pastry bag (300 mm - unbleached cloth)


**GOBEL**


Ref.	↔	⊥	📦	€
889002	12	4	0.11	

**ROUNDED BOX SET OF 6 PCS ICING TIPS**

6 assorted stainless steel icing tips + 1 nylon pastry bag (300 mm)


**GOBEL**


Ref.	↔	⊥	📦	€
889052	12	4	0.11	

**NATURAL PASTRY BAG**

Food grade cotton



**GOBEL**



Ref.	↔	📦	€
313110	25	0.02	
313120	30	0.02	
313130	35	0.03	
313140	40	0.03	
313160	50	0.04	

**DECORATING SET**

6 assorted stainless steel icing tips + 1 cotton pastry bag (250 mm - unbleached cloth)



**GOBEL**



Ref.	↔	↗	⏊	📦	€
889101	31.5	14.5	4	0.12	

**DECORATING TIPS BOXES**

With tip adapter that fits all decorating bags and lets you interchange many different decorating tips without changing the bag.

2 rounds, 1 opened star, 2 closed stars, 3 petals, 1 leaf, 1 folded effect, 1 flower, 1 strip.

St/st



Ref.	📦	🔍	€
N3826	0.16	x 12.	

**NYLON PASTRY BAG**

Adjustable tip by cutting.

Polyurethane coated nylon, glued without stitching



**GOBEL**



Ref.	↔	📦	€
313420	30	0.01	
313430	35	0.02	
313440	40	0.02	
313450	45	0.03	
313460	50	0.03	

**DECORATING SET**

6 assorted stainless steel icing tips + 1 nylon pastry bag (300 mm)



**GOBEL**



Ref.	↔	↗	⏊	📦	€
889210	31.5	14.5	4	0.12	



**CAKE CUTTERS**

St/st


**GOBEL**


Ref.	↔	∅	⊞	🔍	€
N3716	31	25.5	0.33	6 wedges.	

**CAKE CUTTERS**

St/st


**GOBEL**


Ref.	↔	∅	⊞	🔍	€
N3718	31	25.5	0.33	8 wedges.	

**ROUND PASTRY CUTTER WITH ROLLED EDGES**

St/st


**GOBEL**


Ref.	↔	↘	⊞	∅	⊞	🔍	€
844910	3	0.3	3.6	3	0.01	Fluted.	
844920			3.6	4	0.02	Fluted.	
844930			3.6	5	0.02	Fluted.	
844940			3.6	6	0.02	Fluted.	
844950			3.6	7	0.03	Fluted.	
844960			3.6	8	0.03	Fluted.	
844970			3.6	9	0.04	Fluted.	
844980			3.6	10	0.05	Fluted.	

**ROUND PASTRY CUTTER WITH ROLLED EDGES**

St/st


**GOBEL**


Ref.	⊞	∅	⊞	🔍	€
845010	3.6	3	0.01	Plain.	
845020	3.6	4	0.02	Plain.	
845030	3.6	5	0.02	Plain.	
845040	3.6	6	0.02	Plain.	
845050	3.6	7	0.03	Plain.	
845060	3.6	8	0.03	Plain.	
845070	3.6	9	0.04	Plain.	
845080	3.6	10	0.04	Plain.	
845090	3.6	11	0.05	Plain.	

**PASTRY CUTTER WITH HANDLE**

Round - plain

St/st


**GOBEL**


Ref.	⊞	∅	⊞	🔍	€
845130	4.2	22	0.28	Epiphany cake.	
845140	4.2	24	0.3	Epiphany cake.	
845150	4.2	26	0.32	Epiphany cake.	
845160	4.2	28	0.34	Epiphany cake.	

**PASTRY CUTTER WITH HANDLE**

St/st


**GOBEL**


Ref.	↔	↘	⊞	∅	🔍	€
845170	17	12	0.6	0.2	Apple turnover.	





**PASTRY CUTTER WITH HANDLE**

 St/st



**GOBEL**



Ref.						€
845180	11	11	9.5	Windmill .		

**PASTRY CUTTER WITH HANDLE**





For 42 pieces (25 x 25 mm)

 St/st



**GOBEL**



Ref.						€
845200	20	12.5	9.5	Caramel / brownies cutter.		





**ROUND PASTRY CUTTER WITH ROLLED EDGES**

 St/st



**GOBEL**



Ref.						€
880001	3.6	$\frac{3}{10}$	0.25		Box set of 8 fluted pastry cutters.	

**ROUND PASTRY CUTTER WITH ROLLED EDGES**





 St/st

**BEST SELLER**



**GOBEL**



Ref.						€
880101	4	$\frac{3}{11}$	0.25		Box set of 8 plain pastry cutters.	

**"CALISSON"**





 St/st

**BEST SELLER**



**GOBEL**



Ref.						€
884042	4.5	2.8	3	0.02		
884043	5.3	5.3	3	0.02		
884201	7	3.8	4	0.03		
884202	8.3	4.7	4	0.04		

**BOXES AND SETS OF PASTRY CUTTERS**

5 cutters.

 Tin



Ref.					€
180601	2	12		Fluted ovals.	




**BOXES AND SETS OF PASTRY CUTTERS**

9 cutters.

 Tin



**BEST SELLER**

Ref.					€
187301	2	10		Figures.	

**BOXES AND SETS OF PASTRY CUTTERS**

9 cutters.



Ref.				€
187302	6.5	2.5	Large figures.	

**BOXES AND SETS OF PASTRY CUTTERS**

4 cutters.



Ref.				€
187403	2	12.5	Dolphins.	

**BOXES AND SETS OF PASTRY CUTTERS**

6 cutters.



Ref.				€
187802	2	15	Monuments.	

**BOXES AND SETS OF PASTRY CUTTERS**

5 cutters.



Ref.				€
187402	2	15	Sea animals.	

**BOXES AND SETS OF PASTRY CUTTERS**

15 cutters.



Ref.				€
187502	8	2.5	Letters.	

**BOXES AND SETS OF PASTRY CUTTERS**

5 cutters.



Ref.		€
887902	Star-shaped.	





**ADJUSTABLE BICYCLE - DOUGH DIVIDER**

To cut regular strips of dough in one go. Adjustable width. Locked position by a wing nut.

 St/st

**BEST SELLER**






Ref.			€
N3703	0.52	6 wheels.	
N37031	0.52	5 wheels.	
N37032	0.52	7 wheels.	

**WIRE CAKE SLICER**

With adjustable cutting wire height.

 St/st

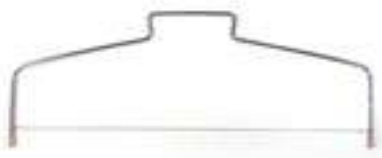




Ref.				€
N3719	29	0.56	29 cm.	

**WIRE CAKE SLICER**

With adjustable cutting wire height.




 St/st



Ref.			€
N37194.	42	42 cm.	

**SET OF 5 SPARE WIRES**



Ref.				€
N3719-1	29	0.02	N3719	
N37194-1	42		N37194.	

**DOUGH SCRAPER**


Blade: 15 cm.

 St/st








Ref.						€
N3725	15	12	3	0.16	Graduated rigid blade .	


**DOUGH SCRAPER**

 PP handle, St/st blade.








Ref.						€
N3730	12.4	11	1.5	0.07	Soft blade .	
N3731	12.4	11	1.5	0.09	Rigid blade .	






**DOUGH SCRAPER**

 PP handle, St/st blade.

**BEST SELLER**



Ref.						€
N3738	11.5	11	3	0.07	Soft blade .	

Dimensions     are in cm, weight  in kg. Unit gross prices displayed exclude VAT and are applicable from 02/01/2020 to 31/12/2020

**DUMPLING MAKERS**

5 sizes.

Moulds: 6.2 – 8.2 – 10.4 – 12.4 – 17.7 cm.

PP



Ref.		€
N3729	0.21	

**ROLLING COOKIE CUTTER**

Shortbread cookies, tartlets, cookie jam, swiss christmas cookie... Roll over, it's cut !

Cutters Ø 5 cm on roll. Ø 1.5 cm on the back of the handle.

Handle: PP, scroller: mixture PS with Impact resistant PS.



Ref.						€
YC71804	14.5	6.8	2.5	5/1,5	0.02	

**PETITS-BEURRE ROLLING COOKIE CUTTER**

Biscuit size: 5 x 6.2 cm. / Wheel: 5.8 x 4.2 cm / Cookie cutter Ø: 1.5 cm

Handle: PP, scroller: mixture PS with Impact resistant PS.



Ref.			€
YC71904	1.5	0.03	

**LATTICE PASTRY ROLLER**

Wheel: 5.5 cm / Cookie cutter Ø: 1.5 cm

Polypropylene handle / ABS wheel



Ref.			€
YC72004	1.5	0.06	

**ANTI-SCRATCH CAKE SERVER & DIVIDER**

Servings: 5, 6, 7, 9, 11. Hollow handle. Dishwasher-safe. To knife and serve without scratching non-stick coatings. It can divide your tarts in equal portions. Patented.

PP reinforced with glass fibers.



Ref.				€
YC72504	24	7	0.1	

# ANTI-SCRATCH CAKE SERVER & DIVIDER



«Divide and serve without scratching!»



Easy to use

Explanatory diagram on the back

Cuts and serves without scratching anti-adhesive coatings

Divides into equal slices based on the number of diners

Cut into 5, 6, 7, 9, or 11 slices without thinking!

Yotook



This anti-scratch divider slice enables you to easily serve your cakes or tarts of up to 24 cm in diameter. Thanks to its composite material (fibreglass-reinforced polypropylene), this slice is rigid and cuts easily without damaging the coating. Patented, registered design.

Use:

1. Cut the cake from the centre to the edge using the straight edge of the cake slice; that will be the reference line.
2. Align the desired number of slices along the reference line, ensuring that the tip of the cake slice is at the centre of the cake.
3. Swing to the left to cut the first slice.
4. Align the number of slices on the second line, with the tip still at the centre. Start again and continue until all the equal slices have been obtained, then serve using the cake slice.

# CULINARY TORCH



«Maximum (double) safety so that you don't play with fire!»



Rechargeable

Accuracy: adjustable flame intensity

Safety: flame-blocking button

Comfortable use thanks to continuous mode



An essential item in all kitchens for pastries and preparations.

**EASY BAKE RELEASE SPRAY**

Without taste or smell. Based on rapeseed oil. Ideal for all types of mold, plate, baking mat and cooking equipment (pan, planchas, griddle ...) without the risk of oil splashing.

- 250 ml
- 220°C
- Vegetables oils



**GOBEL**

Ref.				€
GL19P017	23.5	5.3	0.31	

**PROFESSIONAL CULINARY TORCH HEAD**

Gas torch. Ignition button, dimmer and safety catch. To grill, caramelize, melt ...

- 1300°C / 2370°F
- Steel and nylon fiber



**GOBEL**

Ref.						€
GL19P011	13	6.5	6.5	0.16	Gas bottle not included.	

**CULINARY TORCH**

Refillable. Blocking button. Continuous mode and adjustable intensity.

- Removable base.
- St/st, ABS



**GOBEL**

Ref.			€
N3924	17	0.33	

**CHOCOLATE FACTORY**

**SPITS TO DUNK CHOCOLATE - CHOCOLATE FORKS**

To grasp, wrap and transform round, rectangular or square chocolates decoration. You can twist it if necessary.

- St/st, ABS handle.



Ref.			€
ID5000	0.12	Set of 4 models.	

**HOMEMADE CHOCOLATE BUTTER BISCUITS**

Write messages before baking! Cookie cutter: scroller made of mixture PS with Impact resistant PS & handle made of PP / 12-imprint mould made of 100% recyclable PET / "My Small Cookie Press" set made of polypropylene copolymer material



Ref.		€
YC71997	0.13	



# TO COOK

<b>IN THE OVEN</b>	<b>238</b>
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# MULTI-MOULDS

## GOBEL



«Improve your productivity!»

Easy handling means time-saving

Steel coated with anti-adhesive

Solid: designed for intensive use



Adapted to pastry ovens and racks: use without a drill

Optimum thermal conduction: quicker cooking time and energy-saving

TO COOK



Professional baking sheet integrating 18 moulds for all your sweet and salty preparations.



**RUM BABA MOULD**

Imprints: Ø 60 mm H 60 mm

Non-stick carbon steel



**GOBEL**



Ref.	↔	↗	⏊	Format	🔍	€
299105	60	40	3.5		35 imprints . Delivery times: 5 weeks.	
299205	53	32.5	3.5	GN1/1	24 imprints. Delivery times: 5 weeks.	

**CANELE BORDELAIS MOULD**

Imprints: Ø 55 mm H 50 mm

Non-stick carbon steel



**GOBEL**



Ref.	↔	↗	⏊	Format	🔍	€
299130	60	40	3.5		45 imprints . Delivery times: 5 weeks.	
299230	53	32.5	3.5	GN1/1	38 imprints. Delivery times: 5 weeks.	

**FINANCIER MOULD**

24 financier moulds: 98 x 48 H 13 mm

Non-stick carbon steel



**GOBEL**



Ref.	↔	↗	⏊	📦	🔍	€
299110	60	40	3	2.17	Delivery times: 5 weeks.	

**MADELEINES**

Non-stick carbon steel



**GOBEL**



Ref.	↔	↗	⏊	📦	🔍	€
299108	60	40	3	1.9	36 imprints Madeleines. Delivery times: 5 weeks.	
299109	60	40	3.5		100 imprints Madeleinettes. Delivery times: 5 weeks.	

**DEEP CAKE PAN**

Imprints: Ø 100 mm H 30 mm

Non-stick carbon steel



**GOBEL**



Ref.	↔	↗	⏊	Format	🔍	€
299101	60	40	3.5		14 imprints. Delivery times: 5 weeks.	
299201	53	32.5	3.5	GN1/1	8 imprints. Delivery times: 5 weeks.	

**MILLASSON MOULD**

Non-stick carbon steel



**GOBEL**



Ref.	↔	↗	⏊	Format	🔍	€
299102	60	40	3.5		18 imprints Ø90 H19 mm. Delivery times: 5 weeks.	
299203	53	32.5	3.5	GN1/1	14 imprints Ø90 H19 mm. Delivery times: 5 weeks.	
299103	60	40	3.5		25 imprints Ø80 H18 mm. Delivery times: 5 weeks.	
299202	53	32.5	3.5	GN1/1	15 imprints Ø80 H18 mm. Delivery times: 5 weeks.	

**MUFFIN MOULD**

Imprints: Ø 70 mm H 35 mm

Non-stick carbon steel


**GOBEL**


Ref.	↔	↗	⏊	Format	🔍	€
299104	60	40	3.5		33 imprints. Delivery times: 5 weeks.	
299204	53	32.5	3.5	GN1/1	18 imprints. Delivery times: 5 weeks.	

**OVAL MOULD**

32 imprints: H 38 mm

Non-stick carbon steel


**GOBEL**


Ref.	↔	↗	⏊	Format	🔍	€
299107	60	40	3.5		Delivery times: 5 weeks.	

**CLOSED SAVARIN MOULD**

Imprints: Ø 80 mm H 20 mm

Non-stick carbon steel


**GOBEL**


Ref.	↔	↗	⏊	🏠	Format	🔍	€
299106	60	40	3.5	2.34		25 imprints. Delivery times: 5 weeks.	
299206	53	32.5	3.5		GN1/1	15 imprints. Delivery times: 5 weeks.	

**BUNS MOULD**

Imprints: Ø 100 mm H 20 mm

Non-stick carbon steel


**GOBEL**


Ref.	↔	↗	⏊	Format	🔍	€
299220	53	32.5	3.5	GN1/1	8 imprints. Delivery times: 5 weeks.	

**TO COOK**
**IN THE OVEN | GOBEL'S STUDIO**
**SWISS ROLL TIN**

Stamped - raised edges

Two-coat non-stick


**GOBEL**


Ref.	🔵	↔	↗	⏊	🏠	🔍	€
221110	●	37	27	2.1	0.53	Delivery times: 5 weeks.	

**SWISS ROLL TIN**

Stamped - raised edges reinforced with wire

Tin


**GOBEL**


Ref.	↔	↗	⏊	🏠	🔍	€
121010	37	27	1.6	0.53	Delivery times: 5 weeks.	
121020	40	30	1.6	0.61	Delivery times: 5 weeks.	

RAIL OF 6 ROUNDED SHAPED NONNETTES

St/st



GOBEL



Ref.	Length	Width	Height	Quantity	Weight	€
878021	36	6	3	6/10	0.24	

RAIL OF 6 HEXAGONAL NONNETTES

St/st



GOBEL



Ref.	Length	Width	Height	Quantity	Weight	€
878221	41	6	3		0.28	

RAIL OF 6 TEAR SHAPED NONNETTES

St/st



GOBEL



Ref.	Length	Width	Height	Quantity	Weight	€
878921	37.5	7.2	3		0.28	

RAIL OF 6 HEART SHAPED NONNETTES

St/st



GOBEL



Ref.	Length	Width	Height	Quantity	Weight	€
879721	36.5	6.5	3		0.26	

MINI OVEN ROASTING PAN

Two-coat non-stick



GOBEL



Ref.	Length	Width	Height	Weight	€
231010	24.5	18.5	4.5	0.33	

ROASTING PAN

Two-coat non-stick



GOBEL



Ref.	Length	Width	Height	Weight	€
231020	32	22	5	0.49	

**OVEN RACKS AND SHELVES**

2 crossbars 20 wires.

St/st


**LOUIS TELLIER**

Ref.	↔	↘	📦	🔍	€
NC1061460	53	32.5	0.61	GN1/1	

**WIRE GRID - ICING/COOLING RACK**

It fits inside the euronorm baking sheet (baker's half size - 400x300 mm) ref. 825150 - 225115 - 125115.

St/st


**LOUIS TELLIER**

Ref.	↔	↘	⏊	€
NC1054160	37.9	28.2	2.5	

**BAKING MAT**

For cooking and preparation. Anti-slip, non-stick.

-40°C + 260°C

Silicone-coated glass fiber (75g/m²).


**LOUIS TELLIER**

Ref.	●	↔	↘	📦	Format	€
NCS301	●	30	40	0.12		
NCS011		31	52	0.13	GN1/1	
NCS601		38.5	58.5	0.19		

**PROFESSIONAL OVEN MITT**

Standard size: hands and wrists protection. Black color. Ambidextrous. Protection until 480°F. Watertight and boiling hot oightight.

HTS silicone



Ref.	Ex-ref.	↔	📦	🔍	€
N3087R	GAN01	29	0.23	Short.	
N3087RL	GAN02	44	0.37	Long.	

**ROASTING BASKET**

Cooking fowl and roasts: the air circulates around the meat, which does not «bathe» in its juice. Also suitable for use as a steamer to cook asparagus and vegetables.

St/st


**LA BONNE GRAINE**

Ref.	↔	↘	📦	🔍	€
NC8091160	25	19	0.15	Small model.	
NC8091360	38	21.5	0.44	Large model.	

**SPIRAL POULTRY LACER**

Hygenic. Jab and screw. Made of St.S. Perfect for cooking stuffed poultry dish. It can be washed in the dishwasher after use.

St/st


**LA BONNE GRAINE**

Ref.	↔	⊘	📦	€
N3411	13	4.5	0.01	

**AMBIDEXTROUS HEAT RESISTANT GLOVE**

**LOUIS TELLIER**

Ref.	↘	⏊	🔍	€
GAN13	14	27.5	Unique size. Color red and black.	

**BIRD'S NEST MOULD**

 St/st




 **LOUIS TELLIER**

Ref.			€
NC019	10	0.3	






**FRENCH FRY SCOOP**

Effective fries service. Pick up and pour fries with the back strip. Can be inserted easily in cardboard pockets and sachet (8.5 cm large and 3.5 cm high).

 St/st



 **LOUIS TELLIER**

Ref.						€
N4043-ID	20	19	6.5	0.35	For righthanded.	
N4043-IDG	20	19	6.5	0.35	Ambidextrous.	

**FRY DRIPPING TRAY**

 St/st



 **LOUIS TELLIER**

Ref.			€
N4039X	39	1	

**MINI RECTANGULAR FRYER BASKET**

An original way to serve French fries, doughnuts, tempura... Constructed on a sturdy steel double wire frame to withstand everyday use.

St/st



Ref.						€
NC1018160	10	8.5	6	0.16	1 serving.	

**DEEP FRYER BASKET**

Fixed handles.

St/st



Ref.				€
NC1043960	13.5	3.9	0.65	

**FRY DIAL THERMOMETER**

0 +300°C

St/st



Ref.				€
UTF01	16.5	5	0.03	

# SOUSVIDE SUPREME™ WATER OVEN



*«Slow low-temperature cooking accessible to the greatest number!»*

Healthy, flavourful cooking that preserves all the organoleptic and nutritional properties of foods as well as their textures

No risk of over-cooking

Simple functioning: prepare, season, seal, simmer, and serve!

Stress-free, unsupervised cooking thanks to the timer

Precise temperature regulation accurate to 0.5 °C.

Even, precise, and controlled cooking, thanks to the integrated proportional integral differential temperature regulator



Meat, fowl, fish, fruit, vegetables, eggs, soups, yogurt, infused alcohols, desserts, organic products, etc.: all food types can be cooked in the SousVide Supreme™ bain-marie. It enables delicate cooking of foods sealed in vacuum-sealed hermetic bags at gentle temperatures ranging from 30 °C to 100 °C. Cooking time varies from 20 minutes (lean fish) to 72 hours (game). The chosen temperature is maintained during the whole cooking time and thereafter: the foods can remain in the bain-marie for far longer than the required time, with no over-cooking. The proportional integral differential temperature regulator maintains the water at a constant temperature during cooking, and uses thermal convection to ensure even temperature distribution. The foods are evenly cooked on both sides, their flavours are enhanced, and their tenderness is restored at the end of cooking.

- The bain-marie functions with no:
- External pump
  - Replacement of parts that may deteriorate
  - Risk of pump failure
  - Noise
  - Risk of evaporation

**BLACK SOUSVIDE SUPREME™ WATER OVEN**

For 8 to 12 parts of 115 g. Homogenous and precise temperature control. (33°F maximum gap in the water oven). Continuous monitoring of bath temperature on an LCD screen. Temperature rise in 20 minutes (from 68°F to 95°F). Sous vide cooking re-therming. Silent. Without any evaporation.

8.7 L - 2.4 gallons.

°C / °F. +30°C +100°C

0,1°C / 0,1°F

220-240 V 50-60 Hz 462-550 W

Timer. Support grid for vacuum-packed bags.

Steel housing. Coated steel shell in black. Aluminum lid.


**SousVide**

Ref.						€
N8110	33	28	29	4.1	0.71	

**ST. S. SOUSVIDE SUPREME™ WATER OVEN**

For 18 to 20 parts of 115 g. Homogenous and precise temperature control. (33°F maximum gap in the water oven). Continuous monitoring of bath temperature on an LCD screen. Temperature rise in 20 minutes (from 68°F to 95°F). Sous vide cooking re-therming. Silent. Without any evaporation.

11.2 L - 3 gallons.

°C / °F. +30°C +100°C

0,1°C / 0,1°F

220-240 V 50-60 Hz 715-850 W

Timer. Support grid for vacuum-packed bags.

St/st housing, exterior shell with brushed finish and lid.


**SousVide**

Ref.						€
N8100	36	29.21	29	5.9	0.71	

**SMALL SOUSVIDE SUPREME™ POUCHES**

Waffle bags with a specially-designed mesh for better air extraction during suction, and to create a watertight seal during sealing. Suitable for vacuum cooking and storage. Bain marie, microwave oven, refrigerator, freezer.

-20°C +90°C

Two-layer PA / PE films. Thickness: 85 microns.


**SousVide**

Ref.						€
NVS010	30.5	20.3	0.31	NVS300	25 bags of 0,95 L.	
NVS020	40.6	27.9	0.54	NVS300	25 bags de 3,8 L.	
NVS030	61	27.9	0.73	NVS300	2 rolls of 6m (to cut and seal).	



**ELECTRIC STEAMER**

For 10 kg of vegetables or 8 chickens. Adjustable thermostat. Fast rise in temperature. Quick and healthy cooking. Mobile: ideal for markets and caterers.

- 15 L
- +70°C +80°C
- 2000 W 230 V
- St/st



Ref.					€
N8090	46	38	7	0.71	

**STEAM BASKET**

St/st



Ref.					€
N4033-S	14	0.18		For saucepans Ø14-23 cm.	
N4033-L	18	0.25		For saucepans Ø18-30 cm. .	

**ELECTRIC RICE COOKER**

2 functions: cooking and keeping hot. When cooking is complete, "keeping hot" mode is triggered automatically. Graduated container. Safety thermostat in case of over-heating or lack of water. Large capacity and light.

- 21 L - 10 kg.
- 3000W 220V 50 Hz
- Rice-measuring spoon.
- Non-stick aluminium container.



LOUIS TELLIER

Ref.					€
N8094	35	50	10.3	1.75	

**IN BOILING WATER**

**ELECTRIC RICE COOKER**

Locking cover. Compact. 2 functions: cooking and keeping hot. When cooking is complete, "keeping hot" mode is triggered automatically.

- 13 L - 6 kg.
- 1950W 220V 50 Hz
- Spatula and measure.
- Stainless-steel structure and cover. Anti-stick aluminium container.



Ref.						€
N8900	44.8	44.8	42.5	12.9	1.75	

**RICE BOWL**

Can also be used as a spice pomander. For cooking rice in the broth of a dish being simmered. Absorbs flavours and drains easily.

1.4 L - 500/650 g.

St/st



Ref.			€
N4038	14	0.29	

**RICE BOWL**

Can also be used as a spice pomander. For cooking rice in the broth of a dish being simmered. Absorbs flavours and drains easily.

0.9 L. - 400/430 g.

Aluminium



Ref.			€
N4040	12	0.1	

**TEA & HERB INFUSER - SPICE BALL**

To add flavour without herbs and spices spreading through the dish.

St/st



Ref.				€
N9201	4.5	0.03	4,5 cm.	

**TEA & HERB INFUSER - SPICE BALL**

To add flavour without herbs and spices spreading through the dish.

St/st



Ref.				€
N9202	6.5	0.04	6,5 cm.	

**GN1/3 ELECTRIC EGG COOKING POT**

Can contain 10 baskets. Regulating thermostat, safety thermostat in case of over-heating or lack of water. Ideal breakfast buffet. Customers cook their egg to their individual taste.

🌡️ 0°C +90°C

🔌 50- 60 Hz 220-240 V 1200 W

🗑️ 6 numbered stainless-steel baskets. Cover.

🍳 St/st



Ref.	↔️	↙️	⏴	📦	♻️	€
N8093	41	24	31	5	0.71	

**TINNED STEEL EGG POACHERS**

Guaranteed regular shape and even cooking. Grease well.

🍳 Tinplate



LA BONNE GRAINE



Ref.	📦	🔍	€
NC030	0.4	Single.	

**NON-STICK EGG POACHERS**

Guaranteed regular shape and even cooking.

🍳 Steel, Non-stick coating.



LA BONNE GRAINE

Ref.	🗑️	📦	🔍	€
NC5032659	25	0.24	Set of 6 egg poachers.	

**EGG BASKET**

🍳 St/st



Ref.	📦	€
N8093P N8093		

**NON-STICK EGG POACHERS**

Guaranteed regular shape and even cooking.

🍳 Steel, Non-stick coating.



LA BONNE GRAINE

Ref.	📦	🔍	€
NC031	0.4	Single.	

**EGG HOLDER**

2 eggs. For soft-boiled eggs and hard-boiled eggs.

🍳 St/st



LA BONNE GRAINE

Ref.	↔️	↙️	⏴	📦	€
NC5034160	21.5	5.5	19.5	0.66	

# COLD SMOKER WITH HEATING ELEMENT



«Ideal for fish, cheese, and veggies»



Cold smoker using sawdust-smoking

Stainless steel



600 x 400 grill supplied inside

Smoking intensity can be adjusted



Heating resistance with timer to light the sawdust



Available without the resistance (FAF) for those who prefer another method of lighting.

### COLD SMOKER






For fishes (salmons, trout, eel...), vegetables, shellfishes, duck breast fillets, poultries, saucissons, cheeses...

-  600x400 grid
-  St/st






 LOUIS TELLIER



Ref.						€
FAFR	75	42	17.6	1.6	With resistance.	
FAF	75	42	17.6	1.5	Without resistance.	

### LIGHTER SAWDUST

Combining sawdust in no time! (5 minutes are enough) Suitable for cold smoker: its fineness allows it to slip into the sawdust tank and not let the smoke escape.

-  150 W
-  30 minutes timer.
-  St/st housing.




 LOUIS TELLIER

Ref.							€
FAF01	39.5	7	12	1	FAF	0.03	

### BEVELED TURNER

Blade: 15 x 10cm. Non-slip over-moulded handle x 13cm. Dishwasher safe. Thick rigid angled spatula (2mm), bevelled edges.

-  St/st., PP.







 LOUIS TELLIER

Ref.		€
N5400	0.31	

### HOT SAUCE DISPENSER

Sauce portion 40 ml (adjustable). Adjustable temperature. Keeps sauces and chocolate hot. Ideal for crepes, profiteroles, etc.

-  3 L
-  230 V 50 Hz
-  Spring-closing cover.
-  St/st. pump pipe and container.



 LOUIS TELLIER

Ref.					€
NDS301	50	18	3.87	0.42	

ROUND CREPE DOUGH SPREADER

BEST SELLER



Ref.					€
NRC01-1	18	18	0.02	Beechwood	

ROUND CREPE DOUGH SPREADER



Ref.					€
NRC01X	18	18	0.01	St/st	

CREPE DOUGH SPREADER SCRAPER

Beechwood



Ref.				€
NRC02-1	24	18	0.03	

CREPE SPATULA

Beechwood



Ref.			€
NRC03-1	40	0.04	

AFTER COOKING / SET ASIDE

ROUND WOVEN CAKE COOLERS

To cool tarts and cookies at the oven exit: suppress moisture to prevent from softening. Ideal for coating, icing, spray or drain.

St/st

BEST SELLER



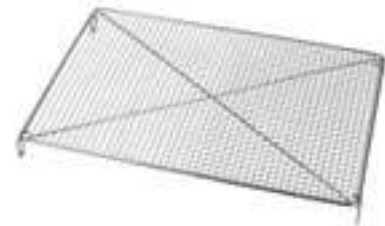
LOUIS TELLIER

Ref.				€
NC027	20	0.1	Ø 20 mm.	
NC007	24	0.1	Ø 24 mm.	
NC008	28	0.1	Ø 28 mm.	
NC009	32	0.18	Ø 32 mm.	
NC028	36	0.26	Ø 36 mm.	

ROUND WOVEN CAKE COOLERS

Suitable for tart moulds and square & rectangular cake moulds. Ideal for coating, icing, spray or drain.

St/st



LOUIS TELLIER

Ref.					€
NC1054060	30.5	22	0.16	Rectangular.	

ROUND WOVEN CAKE COOLERS

Suitable for tart moulds and square & rectangular cake moulds. Ideal for coating, icing, spray or drain.

St/st



LOUIS TELLIER

Ref.					€
NC1053960	36	12	0.13	Oblong.	

ROUND WOVEN CAKE COOLERS

Suitable for tart moulds and square & rectangular cake moulds. Ideal for coating, icing, spray or drain.

St/st



LOUIS TELLIER

Ref.					€
NC1053860	26	26	0.18	Square.	

ROUND WOVEN CAKE COOLERS

To cool tarts and cookies at the oven exit: suppress moisture to prevent from softening. Ideal for coating, icing, spray or drain.

St/st



LOUIS TELLIER

Ref.				€
NC027-SP	20	0.16	Ø 20 mm (without feet).	
NC007-SP	24	0.13	Ø 24 mm (without feet).	
NC008-SP	28	0.15	Ø 28 mm (without feet).	
NC009-SP	32	0.17	Ø 32 mm (without feet).	

SETTING TRAY & GRID

Get back the coating excess to reuse it. Perfect to ice, wrap, paint and drain.

St/st



Ref.					€
N3995	26	18.5	2	0.36	

JAPANESE TRAY WITH GRID

St/st 18.8

**NEW**

LOUIS TELLIER



Ref.				€
N3992		21.5	15.1	1.8
N3993		25.6	17.6	1.8





# PLATE UP

<b>EMULSION</b>	<b>256</b>
<b>DECORATIVE COOKING</b>	<b>258</b>
Arrange on the plate	258
Fruit and vegetable carving	260
<b>LET'S HAVE DINNER</b>	<b>264</b>
<b>BUFFET</b>	<b>268</b>

# KAYSER PROFESSIONAL CREAM



«Acknowledged professional quality since 1960»

For hot preparations, maximum 70 °C



Dishwasher-safe



For Chantilly cream, hot and cold sauces and emulsions, as well as sweet and savoury items



Warm foam



Vegetable mousse



Whipped cream



Fruit espuma

Made in the EU




They are essential creativity tools for chefs and caterers, and they are also a means of creating an effect at least cost: little raw material is needed to make hundreds of verrines. Useful for dishes from the entire menu: mises en bouche, verrines, starters, side dishes, sauces, creams, mousses, etc., based on foie gras, seafood, vegetables, and infused cream. All the parts of the head can be removed for optimum hygiene.



**KAYSER PROFESSIONAL CREAM WHIPPER**

For hot, cold, savoury or sweet creative espumas. All parts of the tank and head are dishwasher safe.





 Min + 1°C max +70°C

 St/st

**BEST SELLER**




**KAYSER**

Ref.	Ex-ref.				€
N4086X	S05XX	31	0.75	0,5 L.	
N4087X	S1XX		35	0.9	1 L.

**KAYSER SEMI-PRO CREAM WHIPPER**




For whipped cream and cold sauces and mousses. The tank is dishwasher safe. All parts of the head are hand wash recommended.

 Min + 1°C max +30°C

 St/st tank, aluminium head



**KAYSER**



Ref.	Ex-ref.				€
N4083X	S05PX	31	0.65	0,5 L.	
N4084X	S1-PX	35	0.8	1 L.	

**KAYSER CREAM WHIPPER CHARGERS**

 Recyclable steel




**KAYSER**

Ref.	Ex-ref.			€
N4080	RSIPH10	0.3	x 10.	
N4079		0.7	x 24.	
N4078		1.45	x 50.	


**ALUMINIUM CREAM WHIPPER 0,5L**

Designed for hot preparations. You can immerse the tank in a water bath up to 70°C (158°F). Max 1 caps.

 0,5 L



 + 70°C

 3 nozzles and a cleaning brush.

 Aluminium, Non-stick coated inside.



**Yotook**

Ref.			€
YC80105	32	9	

**DECO SPOON®**

To be used vertically, perpendicular to the plate. To succeed every plate presentation with accuracy when working with liquid preparations (sauces, coulis, gravy, jus...).

2 spoons: 1 fine tip and 1 wide tip.

St/st



Ref.						€
PLU02	22.5	6.5	2	0.07	Stainless steel.	

**CHEF SERVICE TONG**

Grooved ends. Anti-slip notches. Chefs tong: long, and sturdy, for tossing and serving.

St/st



Ref.	Ex-ref.				€
PAP4	PADO2	30	0.09		

**DECO SPOON®**

To be used vertically, perpendicular to the plate. To succeed every plate presentation with accuracy when working with liquid preparations (sauces, coulis, gravy, jus...).

3 spoons: 1 fine tip and 1 wide tip.

St/st spoon, silicone handle.



Ref.						€
PLU03M	22.5	6.5	2	0.07	Silicone handle.	

**SMALL SERVICE TONG**

Specific information: Grooved ends. Anti-slip notches. Straight tong designed for handling the most delicate foods.

St/st



Ref.				€
PAP5	15	0.02		

**SUSHI AND SASHIMI TONG**

Grooved ends. Anti-slip notches. Angled tongs for picking up on the flat.

St/st



LOUIS TELLIER

Ref.	Ex-ref.			€
PAP6	PAD01	15	0.02	

**PRECISION KITCHEN TONG - SMALL SIZE**

Press to open the tongs. Curved tip for easier placement at different angles.

St/st



LOUIS TELLIER

Ref.	Ex-ref.			€
PAP7	PAD03	15	0.03	

**RICE PORTIONER**

Oval (hollow), five-sided (hollow), circular (hollow), hemisphere. Portions of 120-130 g. Smart appearance. 4 screw-in moulds on the handle.

ABS



LOUIS TELLIER

Ref.					€
N4037C	24	9	4.5	0.18	



**THAI CARVING KNIFE**

For fruit and vegetable carving. Blade: 5.5 cm. Fine and soft blade. Pointer at the end of the handle.

Blade in hardened steel. Bronze handle.



LOUIS TELLIER

Ref.	Ex-ref.		€
ID1000	STHAI01	0.15	

**DECORATION KIT WITH 22 CARVING TOOLS + WHETSTONE**

Full panoply of fruit and vegetable carving tools. Kit with space for storage and transport.

4 fluted chisels + 6 rounded chisels + 4 bevelled chisels + 5 double chisels + 3 cutting blades + 1 whetstone.

St/st



LOUIS TELLIER

Ref.				€
ID2580	38.5	29	0.4	

**18 CARVING TOOLS + WHETSTONE**

Suitable to make gorgeous fruit and vegetable carvings easily.

15 St.S. double chisels «U» & «V» shape + 3 St.S. stylus + 1 whetstone.

St/st



LOUIS TELLIER

Ref.	Ex-ref.		€
ID2500	DEC18	0.25	

**TURN'UP**

Creator of...refined morsels! Cuts and cores. To make Morsels with bottom, to garnish with brunoise, minced meat, cheese...

St/st



LOUIS TELLIER



Ref.	Ex-ref.				€
TU01	N7102	5		Ø 5 cm.	
TU02	N7101	4	0.44	Ø 4 cm.	
TU03	N7103	3	0.18	Ø 3 cm.	

**VEGETABLE CUTTER-CORER**

Small stuffed vegetables, petri dishes, candle holders... Cut diameter: 3,4 cm. Cutter for scooping out the middle of fruit and vegetables for stuffing.

St/st



LA BONNE GRAINE

Ref.						€
ID1204	8.5	3.7	9	3.4	0.13	

**FOOD DESIGNER® SET OF ROUND CUTTERS**

St/St thickness: 0,6 mm. Creating aesthetically pleasing dishes that engage the taste buds is now easy with these round design culinary tools.

5 round cutters Ø 5 - 10 - 15 - 20 - 25 mm + 3 pushers.

St/st

**BEST SELLER**

LOUIS TELLIER



Ref.			€
ID1205	13	0.14	

**FOOD DESIGNER® SET OF SQUARE CUTTERS**

St/St thickness: 0,6 mm. Creating aesthetically pleasing dishes that engage the taste buds is now easy with these square design culinary tools.

3 square pushers : 20x20 - 15x15 - 10x10 mm + 1 two-sided pusher.

St/st



LOUIS TELLIER

Ref.			€
ID1207	13	0.09	

**FOOD DESIGNER® FRUIT AND VEGETABLE SCOOPS SET**

Very useful to scoop out or core fruits and vegetables and turn them into balls. Features 6 sizes.

St/st



LOUIS TELLIER

Ref.	Ex-ref.			€
ID4100	GCME01	0,5-1-1,5-2-2,5-3	0.12	

**RADISH DECORER**

Radish flowers: decoration and morsel to fill.

St/st



LOUIS TELLIER

Ref.					€
N4197	16.5	5.1	1.9	0.24	

**PICKLE SLICER**

8 blades.

St/st, PP.



LOUIS TELLIER

Ref.	Ex-ref.					€
N8008	ECO1	17.7	2.6	2.2	0.03	

# TURN'UP® READY-TO-FILL SHELLS



Cuts and cores  
(cucumbers, potatoes, etc.)

Fill with dice-cut,  
minced, cheese, etc.



«Creator of...  
refined morsels!»



Stainless steel  
blade

Can be enjoyed raw,  
cooked, or fried!

To make morsels with  
a bottom

3 models available  
For cocktails\*, dishes, desserts, etc.

The Turn Up is a die-cutter for making regular bites with or without bottom. The 3 sizes work in nesting to optimize the product worked and have no loss of raw matter. Can be used for fruit and vegetables, potatoes, courgettes, melons, cucumbers, large carrots, turnips (previously blanched), etc...

\* The turn'up cocktail includes a die-cutter and a knife to cut the bottom.





**STAR-CUTTER**

Sculpt fruit and vegetables with a single movement with its 5 steel blades! Ideal for egg, tomato and kiwifruit

Steel, Tritan et ABS



Ref.				€
CTE00	5.5	15	0.23	

**DECO-PINS**

To make vegetables spiral with potatoes, turnip or carrots.

St/st



Ref.					€
N7105V	23.5	1.3	0.02	Loose.	

**VEGETABLE SHARPENERS**

Ø 3 cm introduction. Blade: 4 cm. To do vegetables flowers ! Ideal for courgettes, carrots...

St/st, ABS.



Ref.	Ex-ref.				€
ID1100	TCC01	3	0.05	Small size.	

**VEGETABLE SHARPENERS**

Ø 5.5 cm introduction. Blade: 7 cm. To do vegetables flowers ! Ideal for courgettes, carrots...

St/st, ABS.



Ref.	Ex-ref.				€
ID1101	TCC10	5.5	0.15	Large size.	

**5 BLADES FOR STAR-CUTTER CTE00**

Steel



Ref.					€
CTE01	4	3.5	2.7	5 blades for Star-Cutter CTE00	

**CURL CUTTER**

Cut: 8.3 cm.

St/st



Ref.				€
ID4036	10.3	8	0.03	

**SLIMCUT 3-IN-1 - SLICER VEGETABLES**

3 blades to cut vegetables (carrot, cucumber, zucchini...), for julienne, spaghetti, ribbon. Ideal in salads, fried, stir-fry, decoration, raw or cooked...

1-3 mm / 4-6mm / ribbon

Blade inox



Yoolook

Ref.					€
YC20P007	20	7	10.5	0.14	

**RECTANGULAR NAPKIN HOLDER**

stainless steel

**NEW**



LOUIS TELLIER

Ref.					€
LT20P004	12.5	2.3	8	0.1	

**POCKET CRUMBER**

Pocket model. Handle in the shape of elm burl.

Penholder.

St/st, plastic.



LOUIS TELLIER

Ref.	Ex-ref.					€
RAM	RAM01	14	2.7	0.02	Blister.	
RAM-V				0.04	Bulk.	

**EGG CUP**

Chromed steel



Ref.				€
NC036	5.5	4.5	0.05	

**SUGAR BOWL**

St/st



Ref.				€
N3713	14.5	13.5	0.24	

**TOAST RACK**

For 6 toasts.

Chromed steel



Ref.					€
NC061	15	6.5	9	0.14	

**EGG CRACKER**

Cut Ø: 3.4 cm. To cut off the boiled egg top.

St/st



**LA BONNE GRAINE**

Ref.						€
N4189	10	8.8	0.74	3.4	0.06	

**LEMON SQUEEZER 1/2 SLICE**

Squeezes lemons cleanly with a press of the thumb. Neat and clean service. 1 for 2 people. For 1/2 slices of lemon 1 cm thick.

Copolyester

**BEST SELLER**



LOUIS TELLIER

Ref.	Ex-ref.			€
N4120	CIT01	0.05	Each unit in a polybag.	

**LEMON SQUEEZER 1/2 SLICE**

Squeezes lemons cleanly with a press of the thumb. Neat and clean service. 1 for 2 people. For 1/2 slices of lemon 1 cm thick.

Copolyester



LOUIS TELLIER

Ref.			€
N4120-24P	1.6	A display of 24 (12 boxes of 2)	

**NUT CRACKER**

St/st



LOUIS TELLIER

Ref.				€
N4186	15.3	5.4	0.13	

**SEAFOOD TRAY STAND**

Ø high: 19 cm.

**BEST SELLER**



LOUIS TELLIER

Ref.					€
NC020	19, 2	20	0.26	St/st	
NC020C	19, 2	20	0.26	Chromed steel	

**SEAFOOD TRAY**

St/st



LOUIS TELLIER

Ref.				€
NC3018060	3.8	34.5	0.7	

**SHELLFISH SCRAPERS**

Set de 12.

St/st



Ref.			€
N4173	18	0.1	

**OYSTER FORKS**

Set de 6.

St/st



Ref.			€
N4169	13	0.09	

**12 HOLES SNAIL OR STUFFED CLAM PLATE**

12 holes.

St/st



LOUIS TELLIER

Ref.			€
NC023	19.5	0.14	

WINE BUCKET HOLDER

wire 8 mm: superior strength. Fixes to the edge of the table.

Bucket not included.

Chromed steel



Ref.		€
NC024	0.5	

WINE COOLER BUCKET

Double-walled. Inner Ø: 10.5 cm. Insulated: keeps bottles cool.

St/st



Ref.				€
NC026	20	12	0.62	

NIPPER

Professional quality.

St/st



Ref.			€
N3070	23.5	0.12	

SALAD TONG

St/st



Ref.			€
N3066	25	0.13	

MULTI-PURPOSE TONG

High quality.

St/st



Ref.			€
N3067	0.1	24 cm.	
N3068	0.15	30 cm.	
N3069	0.2	40 cm.	

MULTI-PURPOSE TONG

1st price

St/st



Ref.			€
N3072	0.05	23 cm.	
N3073	0.07	30 cm.	
N3074	0.09	40 cm.	

**ICE-CREAM SCOOP-TONG**

Hold tight the scoop-tong to form a ball of ice cream, loosen: the ice ball falls. Patented mechanism. Easy release.

Aluminium with Non-stick coating.

Yookook



Ref.					€
YC74001	46	35	20	0.15	

**CIRCLE EXTENDABLE TRIVET**

It extends to the wished size up from 21.5 x 14 cm to 78 x 7 cm.

St/st, plastic.



Ref.						€
NC3062560	14	21.5	2	0.465	0.52	

**SNACKING BASKET**

Ideal for self-service: sandwiches, canned drinks, salads, and dishes in tubs.

Tray.

PP tray, chrome-plated basket.



Ref.					€
NC7020160	29.5	23.7	11.5	0.62	

**NEWSPAPER STICK**

With hook.

Wood



Ref.				€
NCJ01	75	0.14	Clear varnish .	
NCJ02	75	0.14	Walnut varnish .	

**ROUND ADDITION TRAY**

stainless steel



LOUIS TELLIER

Ref.			€
LT19P002	14	0.05	

**RECTANGULAR ADDITION TRAY**

stainless steel



LOUIS TELLIER

Ref.					€
LT19P001	17	11	0.5	0.08	

**MINI CAKE STAND**

St/st


**LOUIS TELLIER**


Ref.				€
895530	14	9	0.06	

**PLATE-WARMER WITH CANDLES**

Supplied with non-smoking candles.

Burnished steel candle cups.


**LOUIS TELLIER**


Ref.						€
803CHP2	34	20	6.5	0.73	2 candles.	

**DISH WARMER**

Wire Ø5mm.

Two dish-heating lights.

Chromed steel


**LOUIS TELLIER**

Ref.					€
NC3016050	30	19	8	0.92	

**PLATE-WARMER WITH CANDLES**

Supplied with non-smoking candles.

Burnished steel candle cup.

Chromed steel wire.


**LOUIS TELLIER**


Ref.						€
803CHP1	20	19.5	6.5	0.47	1 candle.	

**PLATE-WARMER WITH CANDLES**

Supplied with non-smoking candles.


Burnished steel candle cups.


**LOUIS TELLIER**


Ref.						€
803CHP3	47	20	6.5	0.98	3 candles.	

**SCREW VACUUM INSULATED JUGS**

Vacuum insulated stainless-steel double-wall. Unbreakable. Stay cool handle.  
Hot drinks: 6h : > 160°F (room t° 70°F).  
Cold drinks: 12h : < 60°F (room t° 95°F).

 St/st, ABS.



Ref.					€
N5069	19	13	0.5	1L.	

**SCREW TOP**

Ergonomic. Waterproof.

 ABS




Ref.			€
N5069B	0.02	N5069	





**WHITE THERMO JUG**

Vacuum-insulated and double-walled. ABS exterior. PP interior. Unbreakable. Porcelain appearance. Ideal for catering, hospitals, care homes for the dependent elderly, etc.

 Trigger-activated watertight stopper.


 ABS + polypropylene








Ref.					€
N5076	16	20	0.5	0,6L.	
N5077	20	25	0.8	1,2L.	

**VACUUM INSULATED JUGS TRIGGER TOP**

Vacuum insulated stainless-steel double-wall. Unbreakable. Stay cool handle.  
Hot drinks: 6h : > 160°F (room t° 70°F).  
Cold drinks: 12h : < 60°F (room t° 95°F).

 St/st, ABS.



Ref.					€
N5070	19	14	0.63	1,2L.	
N5071	21	14	0.66	1,5L.	
N5072		26	14	0.78	2L.

**TRIGGER TOP**

Easy serving. Waterproof.

 ABS



Ref.			€
N5072B	0.06	N5070, N5071, N5072	

**BLACK THERMO JUG**

Vacuum-insulated and double-walled. ABS exterior. PP interior. Unbreakable. Porcelain appearance. Ideal for catering, hospitals, care homes for the dependent elderly, etc.

Trigger-activated watertight stopper.

ABS + polypropylene



LOUIS TELLIER

Ref.					€
N5078	16	20	0.5	0,6L.	

**COFFEE MAKER**

Safety thermostat with automatic reset. Locking cover. Graduated fill-level gauge. 2 separate resistances (heating and maintaining temperature). Double-walled and insulating handles. "Keep hot" function.

Cups: N5308 = 50 / N5312 = 75 / N5316 = 100.  
Nominal volume : N5308 = 6.3L / N5312 = 9.6L / N5316 = 13.2L.

N5308 : 14 cl/ min – N5312 : 24 cl/min – N5316 : 24 cl/min.

230V – 50 Hz - N5308 : 950W / N5312 : 1650 W / N5316 : 1650 W.

Anti-drip tap. Permanent stainless-steel filter for standard version. Cover-blocking system.

Brushed St/st.



LOUIS TELLIER

Ref.						€
N5308	42.5	22	3	6,3 L.	0.42	
N5312	43	27	3.82	10 L.	0.42	
N5316	50	27	4.38	13,2 L.	0.71	

**VACUUM INSULATED POTS**

Vacuum-insulated, double-walled, stainless-steel bulb. Pump pourer. Easy service by pressure. Unbreakable. Hot drinks: 6h : > 160°F (room t° 70°F). Cold drinks: 12h : < 60°F (room t° 95°F).

Carry handle.

St/st, ABS.



LOUIS TELLIER

Ref.						€
N5084	16	12.5	31	1.3	1,9L.	
N5087	19	13	35	1.43	2,2L.	
N5085	19	13.5	35	1.57	2,5L.	
N5088	22	16	35	2	3L.	
N5089	23.5	17	38	2.2	4L.	

**ELECTRIC SOUP WARMER**

Half-opening cover: practical service. To keep soup, mulled wine, etc., hot. Ideal for buffets. Adjustable temperature (12-setting graduated thermostat).

Load: 8L - Total: 10 L.

Max +98° C (208°F)

400W 230V 50 Hz

Nonslip feet.

Removable St/st. Container.








LOUIS TELLIER

Ref.						€
N8060	38	34	3.9	Black.	0.42	








**ELECTRIC SOUP WARMER**

Half-opening cover: practical service. To keep soup, mulled wine, etc., hot. Ideal for buffets. Adjustable temperature (12-setting graduated thermostat).






-  Load: 8L - Total: 10 L .
-  Max +98° C (208°F)
-  400W 230V 50 Hz
-  Nonslip feet.
-  Removable St/stt. Container.



Ref.						€
N8060B	38	34	3.9	White.	0.42	

**CHOCOLATE MAKER**

Removeable reservoir for refrigeration and cleaning. Fully-removable tap for steam-cleaning. Adjustable thermostat. Chocolate making = 30 min. Reheating = 15 min.



-  5 L
-  +30°C +90°C
-  50Hz 230V 1100W
-  Anti-drip tap and reservoir.
-  ABS, Tritan.






Ref.						€
N4905	26	32	48.5	6.5	0.71	

**SAUCE DISPENSER FOR MASS CATERING**

Sauce portion 40 ml (adjustable). Sauce-portion dispensing pumps designed for intensive use, adapted to mass catering and fast-food outlets. Lever mechanism made entirely of St.S.





-  Spring-closing cover.
-  St/stt. pump pipe, St/stt. container.



Ref.				€
NDS500	42	18	5L.	

**SAMOVAR + TEAPOT**

Safety thermostat. Adjustable temperature. For tea rooms, spas and retirement homes...

-  3 L
-  1850/2200 W - 50/60 Hz - 220/240 V
-  Teapot, 0.6 l. Anti-drip tap.
-  St/st



Ref.					€
N5062	47	21	1.8	0.21	

**WATER BOILER AND TAP**

Adjustable temperature.

Max. 20 l - Min. 5l.

100°C : 40 min / 10L - 1 h / 20L.

70°C : 25 min / 10L - 37 min / 20L.

50°C : 13 min / 10L - 30 min / 20L.

+30°C +100°C

230V 2100W

Safety tap.

St/st



Ref.					€
N8091	48	37	5.7	0.71	

**BEVERAGE DISPENSER**

For pump-action jugs and small percolators, Ø &lt; 20 cm. To organise your hot-drinks area.

Booster for small jugs. Removeable anti-drip reservoir. 2 cup / glass columns. 1 holder for stirrers / sugar sticks. 2 holders for serviettes / spoons, teabags.

ABS



Ref.					€
N5020	43	32.5	14.5	1.34	

**30 COFFEE & MILK CAPS RACK**

Chromed steel

**STOCK LIMIT**


Ref.					€
NC3071350/B	15.9	6.5	19.52	0.22	

**FRUIT BASKET**

St/st

**BEST SELLER**


Ref.					€
N4110	24	23	0.61		

**STAINLESS STEEL BREAD / FRUIT BASKET**

stainless steel


**NEW**


LOUIS TELLIER

Ref.					€
LT20P002	8	20	0.18		
LT20P003	8	24	0.21		




**SALAD, VEGETABLES, EGGS,... BASKETS**

 Feet, fixed handle.

 Painted steel




**LA BONNE GRAINE**

Ref.				€
NC2010248	24	0.31	Old iron .	
NC2010412	28	0.65	White.	
NC2060348	14	0.11	"Big Baby" .	

**GALVANIZED BASKET NATURAL WOODEN HANDLE**

Assembled in France. Decoration, presenting fresh vegetables of the day, etc.

 Galvanized, wooden handle.



**LA BONNE GRAINE**





Ref.					€
NC7060340	25	16	0.37	3L.	
NC7060740	34	20	0.66	7L.	

**HEN BASKET**

 Wire



**LA BONNE GRAINE**

Ref.					€
NC3018409	28	20	19	1.4	



# SHARING

WITH FRIENDS	276
BAR AND COCKTAILS	294

# RACLETTE APPLIANCE BRÉZIÈRE® THE RANGE SIGNATURE



« A Signatures range made  
in Haute-Savoie,  
For all styles: Traditional, Modern,  
Classic chic! »



Foldable model with transport hook: space-saving,  
easy to store and easy to put into service



Suitable for 1/4  
to 1/6 wheel, i.e.  
1 to 4 people



Robust: In stainless steel  
and epoxy painted  
steel for colours



2 Height-adjustable  
heating ramps to adapt  
to the cheese portion



Cordon 2,20 m



Removable stainless steel cheese  
holder: dishwasher safe

In the purest of traditions, Brèziere raclette appliances can be combined with different types of cheese, such as raclette cheese, plain, smoked, with peppers... the morbier...  
Accessories are also available for your Reblochades (x2 ref. : REB02 or x1 ref. : REB03)  
The special CAR01 raclette knife, essential for scraping and cutting your grilled cheese, is sold separately.

Find the colour variation of the Signature range on Alpage® appliances.

**RACLETTE APPLIANCE - BRÉZIÈRE® - SIGNATURES - ORIGINAL**







The Original in its textured bronze color, suitable to the number of the guests (from 1 to 4 persons). Revolving heating cases according to the size of the round cheese: from 1/6 to max 1/3 round cheese. Foldable device: reduced size. Removable St st cheese holder.

 230V 850W - CE

 Ignition switch. Carry handle. Removable cheese holder and dishwasher safe. Electric cord: 2,20 m.


 St/st and epoxy painted steel.




Ref.							€
BREZ01	44.5	21.5	30	3.55	Brézière® 230V.	0.42	
BREZ01C	44.5	21.5	30	3.55	BREZ01 230V + CARO2.	0.42	
BREZ02	44.5	21.5	30	3.55	Brézière® 110V.	0.42	
BREZ02C	44.5	21.5	30	3.55	BREZ02 + CARO2.	0.42	
BREZ03	44.5	21.5	30	3.55	BREZ01 + UK plug.	0.42	
BREZ04	44.5	21.5	30	3.46	BREZ01 + Swiss plug.	0.42	

**RACLETTE APPLIANCE - BRÉZIÈRE® - SIGNATURES - BASALTE**



Basalt, black color, for a modern style, is Up to 6-8 persons. Horizontal heating case adjustable in height. Inclinal cheese holder, fast dismantling. Ignition switch.

 230V 850W - CE

 Ignition switch. Carry handle. Removable cheese holder and dishwasher safe. Electric cord: 2,20 m.

 St/st and epoxy painted steel.




Ref.							€
BREZ01BA	44.5	21.5	30	3.55	Brézière® 230V.	0.42	

**RACLETTE APPLIANCE - BRÉZIÈRE® - SIGNATURES - INOX**

The Inox, all stainless steel material and color with solid beech handle, for a classic chic style, is Up to 6-8 persons. Horizontal heating case adjustable in height. Inclinal cheese holder, fast dismantling. Ignition switch.

 230V 850W - CE

 Ignition switch. Carry handle. Removable cheese holder and dishwasher safe. Electric cord: 2,20 m.

 Stainless steel



Ref.							€
BREZ01NX	44.5	21.5	30	3.55	Brézière® 230V.	0.42	

**REBLOCHADE KIT FOR BRÉZIÈRE®**

To cook 2 reblochon cheeses. Accessories designed for Brézière® devices to vary recipes.

2 saucepans + 2 spatulas + 1 plate.

St/st plate.




Ref.						€
REB02	32	14	11	1.9	BREZ01, BREZ02, BREZ03.	

**REBLOCHADE-RACLETTE KIT FOR BRÉZIÈRE®**

To cook 1 piece of raclette cheese on one side and a reblochon on the other side. Accessories designed for Brézière® devices to vary recipes.

1 saucepan + 1 spatula + 1 plate.

St/st plate.




Ref.		€
REB03	BREZ01, BREZ02, BREZ03.	

**RACLETTE APPLIANCE ALPAGE® - SIGNATURES - ORIGINAL**

The Original, textured bronze color, for a traditional style, is Up to 6-8 persons. Horizontal heating case adjustable in height. Inclunable cheese holder, fast dismantling. Ignition switch.

230V - 850W

Cable: 2,20 m.

St/st and epoxy painted steel.




Ref.							€
RACL01	46	26.5	40	3.67	230 V - 850 W.		0.42
RACL02	46	26.5	40	3.67	110 V - 900 W.		0.42
RACL02C	46	26.5	40	3.85	RACL02 + CAR01.		0.42
RACL03	46	26.5	40	3.76	RACL01 + UK plug.		0.42

**RACLETTE APPLIANCE ALPAGE® - SIGNATURES - BASALTE**

Basalt, black color, for a modern style, is Up to 6-8 persons. Horizontal heating case adjustable in height. Inclunable cheese holder, fast dismantling. Ignition switch.

230 V - 850W

St/st and epoxy painted steel.




Ref.							€
RACL01BA	46	26.5	40	3.67	230 V - 850 W.		0.42









**RACLETTE APPLIANCE ALPAGE® - SIGNATURES - INOX**

The Inox, all stainless steel material and color with solid beech handle, for a classic chic style, is Up to 6-8 persons. Horizontal heating case adjustable in height. Inclined cheese holder, fast dismantling. Ignition switch.

 230 V - 850W


 Stainless steel




Ref.							€
RACL01NX	46	26.5	40	3.67	230 V - 850 W.	0.42	

**REBLOCHADE KIT FOR ALPAGE®**

To cook 2 reblochon cheeses. Accessories designed for ALPAGE® devices to vary recipes.

 2 saucepans + 2 spatulas + 1 plate.

 St/st plate.




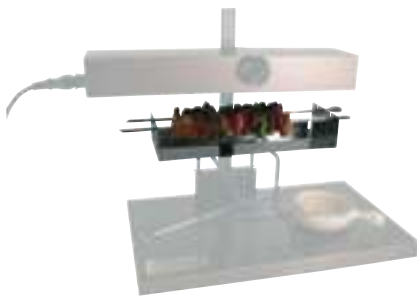
Ref.						€
REB01	53	26.5	40	1.89	RACL01, RACL02, RACL02C, RACL03.	

**SKEWER KIT FOR ALPAGE®**

To cook 2 skewers at each time and to roast hot bread toast with melted cheese. Accessories designed for ALPAGE® devices to vary recipes.

 1 plate + 4 skewers 40 cm long.


 St/st plate and skewers.






Ref.					€
BROCH01	40	12	6	RACL01, RACL02, RACL02C, RACL03.	

**SPECIAL "RACLETTE" KNIFE**

1 smooth side to scrape and 1 microtoothed side to cut "religieuses".


 Hardened St/st blade, varnished wooden handle, brass rivets.










Ref.				€
CAR01	24	4.5	1.5	

**POTATOES BUCKET**

To keep potatoes warm during raclette or fondue's times.

 White natural wood.



Ref.							€
SEPOC	30	20	14.5		0.92	Oval with lid.	
SEPR			17	20	0.54	Round without lid.	
SEPRC			17	21.5	0.69	Round with lid.	

**BBQ POTATOES HOLDER**

To hold a potato without getting burnt whilst peeling.

Stainless-steel tip, wooden handle.



Ref.			€
N4504	13	0.01	

**"PARTY" TRADITIONAL RACLETTE**

For 1/4 round cheese. Up to 4 persons. Electric cord lenght: 1,10m.

600W



Ref.							€
TTM05	28	24	34	2.7	230V.	0.42	
TTM05C-110	28	24	34	2.7	110V.	0.42	

**CHEESE MELTER**

Tilting tray.

1 burner.

Double layers nonstick, St/st.



Ref.					€
TTM03	15/21	30	15	1.75	

**"AMBIANCE" TRADITIONAL RACLETTE**

For 1/2 cheese wheel. Up to 6-8 persons.

1000W









Ref.							€
TTM10	48.5	28	32	5.7	230V.	0.71	
TTM10C-110	48.5	28	32	5	110V.	0.71	

**TRADITIONAL RACLETTE FOR 2 HALF-WHEELS**

To serve raclette continuously.


 1000W








Ref.							€
TTM20	54	29	33	5.7	230V.	0.71	
TTM20C-110	54	29	33	7.4	110V.	0.71	

**RACLETTE APPLIANCE WITH GAS**

For 2 x 1/2 round or rectangular cheeses. 2600-3400W Butane Propane (gas pipe not included). To serve raclette continuously.

 2600-3400W



Ref.						€
TTMBRIO	52	28	40	13.8	0.48	






**TRADITIONAL RACLETTE FOR 3 HALF-WHEELS**

To serve raclette continuously.

 230V - 2000W

 Epoxy painted steel base, nickel-plated steel support, blackened steel heating body (phosphaTing).



Ref.						€
TTM30	54	47	34	10.4	1.33	








**PROFESSIONAL RACLETTE APPLIANCE**

All st/st for professional quality, robust and durable over time. Ultra non-stick baking sheet, "Obsidian" technology for vegetables, meats, etc.. Plug to connect several appliances (recommended max. 3). ignition switch. Practical and user-friendly with its 4 saucepans and its rectangular shape.

 230V - 600W

 4 non-stick saucepans, plastic handle + 4 beech wood spatulas PEFC certified included.



Ref.							€
RACP01NX 	51	10	12	2.38	230V - 600W.	0.42	

# PROFESSIONAL RACLETTE APPLIANCE



« A professional quality, robust and resistant raclette appliance! »



SHARING

All stainless steel structure and solid beech wood handles

Non-stick top sheet with OBSIDIAN technology for all your cooking needs.

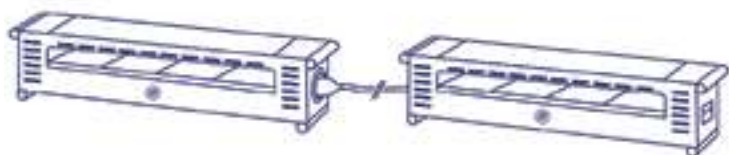
Ignition switch for improved safety



4 non-stick pans + 4 beechwood spatulas, PEFC-labelled

Plug + adaptable cable to connect several appliances together!

600W for optimised cooking quality and perfect heat diffusion



Enlarge your tables of 4, 8, 12 people, by connecting your appliances to each other!  
The connecting cables, «the user-friendly» are available in 2 sizes (40 cm : ref. 5013 / 70 cm : ref. 5029 )

Take advantage of the Obsidian non-stick baking sheet to cook quail eggs, bacon, fillet of duck breast, vegetables (tomatoes, mushrooms...), and warm up your potatoes...  
Thanks to its heating quality, do not hesitate to vary the cheeses to be melted, such as goat's cheese or Roquefort, accompanied by topping (figs, walnuts, ham...).

### CONNECTION CABLE "USER-FRIENDLY"

Connection cable between "Professional raclette appliance"



Ref.							€
5013	40	4	0.12	RACP01NX		0.11	
5029	70	4	0.14	RACP01NX		0.11	

### TATAR HAT - MODEL WITH BURNER

Appliance to grill thin slices of meat, fish, vegetables and fruits on the cone-shaped hat equipped with pikes. No smoke, no juices that reduce to carbon. Juices flow to the edge of the hat where you place a clear soup with sliced vegetables. No fragility to the thermic shocks.

3 burners.

Enamelled sheet hat.



Ref.				€
TTM80AL	30	30	2.1	

### ELECTRIC CHINESE FONDUE APPLIANCE

Pot for the Chinese fondue: the hot broth cooks vegetables, vermicelli and thin slices of meat or fish.

3,5 L

230V - 1200W

6 TTMFC-P6 strainers and 1 recipes booklet.

Massive beaten and tinned copper, wooden handles.



Ref.					€
TTMFC01	41	30	3.78	0.42	

### RACLETTE OVEN + GRILL 6 SERVINGS

Delivered without raclette spatula. For 6 servings.

230V - 900W

6 saucepans.

Non-stick upper plate, wooden handle saucepans.



Ref.					€
TTM40CE	12	28	1.94	0.21	

### TATAR HAT - ELECTRIC MODEL

Appliance to grill thin slices of meat, fish, vegetables and fruits on the cone-shaped hat equipped with pikes. No smoke, no juices that reduce to carbon. Juices flow to the edge of the hat where you place a clear soup with sliced vegetables. No fragility to the thermic shocks.

230V - 1200W

4 TTM80ECP saucepans.

Non-stick coated steel hat.



Ref.					€
TTM80E	30	30	2.51	0.42	

### CHINESE "FONDUE" LADLES

Set of 4.

Coloured identification clips.

St/st



Ref.				€
NC8090660	23	6	0.18	

**RECTANGULAR SAUCEPAN - PLASTIC HANDLE**

Sold individually.

Non-stick, plastic handle.



Ref.					€
TTM02-P	19	8.5	1.5	0.08	

**RECTANGULAR SAUCEPAN - WOODEN HANDLE**

Sold individually.

Non-stick, wooden handle.



Ref.					€
TTM02-PB	19	8.5	1.5	0.08	

**TRIANGULAR SAUCEPAN - WOODEN HANDLE**

Sold individually.

Non-stick, wooden handle.



Ref.					€
TTM40CEP	18	12.5	1	0.08	

**BRASERO - TABLE BARBECUE**

Ideal for outdoor grilling (prime rib, fish...). Removable fireplace to light the charcoal and reserve the embers. Fully removable for easy-care. Professional quality

St/st 18/10 and polished st/st grid



Ref.						€
BRASHF	32	22	21.5	7.3		

**BRASERO - COMBINED BARBECUE - KIT REBLOCHADE**

Perfect for your reblochade or grilling indoors! User-friendly with its 2 open sides for inserting the pan. Removable fireplace to preheat the embers. Fully removable for easy maintenance.

Reblochade KIT: 1 steel pan + 1 composite spatula

St/st 18/10 and polished st/st grid



Ref.						€
BRASIO	32	22	21.5	7		

**TABLE BARBECUE**

For cooking thin slices of meat on charcoal. The barbecue can be lighted on a gascooker (perforated bottom's hearth). Removable hearth. Manufactured in compliance with NF standards.

4 rubber feet.

Epoxy painted steel, base in massive beech wood.



Ref.				€
BRASO1	29	18	21.7	

# BRASERO – TABLE BARBECUE



*« A professional charcoal table barbecue, quality, functional and user-friendly! »*

Professional quality and robustness:  
 - 18/10 stainless steel = does not rust  
 - Thick polished stainless steel grill: non-deformable and reduces food adhesion

Fully dismountable for easy cleaning



Perfect stability for more security = thanks to its weight and solid beechwood tray

Lower insert for reserving or heating dishes or pan

Functional :

- Lighting speed: ready to use in 10 min - 20 min for embers
- 1 removable charcoal burner for preheating or reserving the embers out of the table
- + 1 ignition gel receptacle to boost the ignition

This outdoor barbecue can be placed in the center of a table, to cook, rib of beef, fish, skewers..., on a lawn, around the swimming pool, at the foot of your fishing rods... anywhere you want... according to your imagination!  
 It has only one side open to avoid catching the wind for optimum safety.  
 It is easy to store because of its size and its square block.

**COMBINED BARBECUE/REBLOCHADE - "EDELWEISS"**

For cooking thin slices of meat on charcoal. The barbecue can be lighted on a gascooker (perforated bottom's hearth). Removable hearth.

- 1 steel frying pan + 1 composite spatula (480°F).
- Epoxy painted steel, base in massive beech wood.



Ref.	←→	↙	⌋	📦	€
BRAS-REB02 33	21.5	21.8	7.13		

**TOAST'AP®**

The removable cast body can reach 350°F / 180°C. Average temperature 300°F / 150°C. Arrange some platters on the table accompanied with breads, each one composes and cooks his toast almost instantly: 3 minutes max for a perfect cooking above and below. The texture is incomparable and the flavors preserter.

- Bamboo service tong, recipe leaflet and 1 burner.
- Superior Non-stick coated cast aluminium, St/st and beechwood.



Ref.	Ex.ref.	←→	↙	⌋	📦	€
TOASTAP	N2900	22	20	17.2	3.48	

**PLANCHETTA 4 SERVINGS - WOODEN BASE**

The upper plate is perforated at the center to let the greases flow in the container provided. For 2 to 4 servings. Enamelled unbreakable plate. Faste heating.

- 2 burners + 1 St. S container for flowing fats.
- Ceramic plate, wooden or metal base, St/st.



Ref.	←→	↙	⌋	📦	€
PLAN01	33	22	14	4.4	

**PLANCHETTA 4 SERVINGS - METAL BASE**

The upper plate is perforated at the center to let the greases flow in the container provided. For 2 to 4 servings. Enamelled unbreakable plate. Faste heating.

- 2 burners + 1 St. S container for flowing fats.
- Ceramic plate, wooden or metal base, St/st.



Ref.	←→	↙	⌋	📦	€
PLAN02	34.5	22	10	3.24	

**PLANCHETTA 2 SERVINGS**

The plate is slightly curved in "diamond tip" (not perforated) to prevent the juices from flowing on the edges. For 2 to 4 servings. Enamelled unbreakable plate. Faste heating.

- 2 burners.
- Ceramic plate, wooden or metal base, St/st.



Ref.	←→	↙	⌋	📦	€
PLAN05	37	17	14	4.4	

**TONG FOR PLANCHETTAS**

Tong to grasp the hot ceramic plate of the planchettas.

- St/st



Ref.	←→	↙	⌋	📦	€
PLAN-P	23	5	2	0.11	PLAN01, PLAN02, PLAN05.



# PLANCHETTA



*«For convivial barbecues  
in all seasons»*

No juice leakage: the enamelled plate is slightly tapered to a «diamond tip»

For use both inside and out!

Unbreakable plate in enamelled steel



Wooden base

Delivered with 2 burners but with spaces for 3, for more powerful heating

Rapid heating by burners: 10 minutes

With this planchetta, you can grill your meat at the table. Windshield accessories (PLAN-PV) in stainless steel available for outside use.

**WIND PROTECTOR FOR PLANCHETTA - SET OF 2**

To optimize the use of planchettas outdoors: protects the stoves from the wind and ensure a continuous heating.

St/st



LOUIS TELLIER



Ref.					€
PLANPV	9	10	0.33	PLAN01, PLAN02, PLAN05.	

**"PINETREE" FONDUE STOVE**

Lockable higher plate.

Fondue burner epoxy painted steel, St/st decorative plate, enamelled cast iron cauldron.



LOUIS TELLIER



Ref.					€
RECH02	12	22	0.63	CHAUD01, RECH02-KIT.	

**SUPPORT FOR GRILL STONE**

Burner not included.

Chromed wire, wooden handles.



LOUIS TELLIER



Ref.						€
SUP03	27.5	18.5	13.5	0.48	PIER17	For stone 17 x 17 cm.
SUP01	35.5	26.5	13.5	0.54	PIER25	For stone 25 x 25 cm.

**FONDUE SET "PINETREE"**

Kit fondue up to 6 servings, the cast iron cauldron is suitable for all types of fondues.

2,5 L

1 stove, 1 burner, 1 decorative plate for stove RECHPS, 1 cauldron CHAUD01, 6 "arobase" fondue fork FF06.

Fondue burner epoxy painted steel, St/st decorative plate, enamelled cast iron cauldron.



LOUIS TELLIER



Ref.					€
RECH02-KIT	28	21	25	5.24	

**GRILL STONE ONLY**

To cook thin slices of meat, fish, vegetables or fruits. The stone can be warmed in an oven (300°C / 520°F max).

Natural ollaire stone.





LOUIS TELLIER

Ref.						€
PIER17	17	17	3	2.3	SUP03	17 x 17 cm.
PIER25	25	25	3	4.8	SUP01	25 x 25 cm.

### GRILL STONE WITH SUPPORT

To cook thin slices of meat, fish, vegetables or fruits. The stone can be warmed in an oven (300°C / 520°F max).






 1 burner.

 Natural ollaire stone, chromed wire base, wooden handles.



 LOUIS TELLIER



Ref.						€
PIER03	27.5	18.5	13.5	2.97	17 x 17 cm.	
PIER01	35.5	26.5	13.5	5.82	25 x 25 cm.	

### TONG FOR GRILL STONES

Tong opening: 30 mm. To handle the grill stones when leaving the oven.

 St/st



Ref.						€
PIER-P	21.5	6.5	3.5	0.16	PIER01, PIER03, PIER25, PIER17.	

### SKEWER HOLDER FOR 4 SKEWERS

 St/st



 LOUIS TELLIER

Ref.	Ex-ref.					€
NC053		45	22	0.5	With 4 skewers.	
NC4250460	POBF05	45	22	0.5	Without skewer.	





### SKEWER HOLDER FOR 2 SKEWERS

 St/st

**BEST SELLER**



 LOUIS TELLIER

Ref.	Ex-ref.					€
NC052		45	22	0.5	With 2 skewers.	
NC4250060	POBF01	45	22	0.46	Without skewer.	

**WROUGHT IRON SKEWERS HOLDER WITH WOODEN BASE**

Supports up to 2 skewers max 40 cm.  
Possibility to put a plate on the wooden base: Ø max plate heel 22 cm, plate Ø 30 cm max. Sold without skewer.

Wrought iron, wooden base.



LOUIS TELLIER



Ref.							€
POBN01	31	27	43	1.07	PIC25 - PIC30 - PIC35 - PIC40.	Single.	
POBN01V	31	27	43	6.39		Set of 6 in bulk.	

**ST. S SKEWERS HOLDER WITH WOODEN BASE**

Supports up to 2 skewers max 40 cm.  
Possibility to put a plate on the wooden base: Ø max plate heel 22 cm, plate Ø 30 cm max. Sold without skewer.

St S, wooden base.



LOUIS TELLIER



Ref.							€
POBX01	31	27	43	1	PIC25 - PIC30 - PIC35 - PIC40.	Single.	
POBX01V				0.82		Set of 6 in bulk.	

**ST. S SKEWERS HOLDER WITH BASE AND DIP SUPPORTS**

Supports up to 2 skewers max 40 cm.  
Possibility to put a plate on the wooden base: Ø max plate heel 22 cm, plate Ø 30 cm max. Sold without skewer. Inside diameter of ramekins Ø 9 cm.

2 dip holders.

St S, wooden base.



LOUIS TELLIER



Ref.					€
POBX01-S	31	27	43	1.07	

**MEDIEVAL WROUGHT IRON SKEWERS HOLDER**

Support for 1 sword skewer. Sold without skewer.

 Metal




 LOUIS TELLIER



Ref.							€
POBE01	31	26	43	0.78	BROCH02	Metal base.	

**MEDIEVAL WROUGHT IRON SKEWERS HOLDER**

Support for 1 sword skewer. Sold without skewer.

 Metal, wooden bois.



 LOUIS TELLIER



Ref.							€
POBE02	31	27	44	1.1	BROCH02	Wooden base.	

**MEDIEVAL ST. S SKEWERS HOLDER - CENTRAL BRACKET**



 4 skewers BROCH02 and 4 St/St ramekins.

 St S, wooden base.




 LOUIS TELLIER



Ref.				€
POBX4C	54	21	1.41	

**MEDIEVAL ST. S SKEWERS HOLDER - SHIFTED BRACKET**

The shifted bracket raises the skewers.



 4 skewers BROCH02.

 St S, wooden base, aluminum.



 LOUIS TELLIER



Ref.				€
POBX4D	58.5	26.5	1.49	

**SKEWERS FRAME**

The skewer support is fixed to the base with magnets on both sides: stability. Vertical skewer service on a board: cleanliness and hygiene. Allows individual table service. Spots for 5 skewers of 25 cm max. Sold without skewer neither ramekins.

Channel and magnetic feet.

St S, wood.



Ref.							€
PORT01	45	12	28.5	0.61	PIC25.	Wooden base.	

**RING SKEWER**

High quality finish: oval shaped for a better food holding. Bevelled end. Movable ring.

St/st



LOUIS TELLIER



Ref.		€
830640	40	

**SKEWERS - LOOP END**

Round cut.

St/st



LOUIS TELLIER

Ref.			€
NC4248760V	40	0.03	

**SKEWERS FRAME**

The skewer support is fixed to the base with magnets on both sides: stability. Vertical skewer service on a board: cleanliness and hygiene. Allows individual table service. Spots for 5 skewers of 25 cm max. Sold without skewer neither ramekins.

Channel and magnetic feet.

St S, papperstone®.



Ref.							€
PORT02	45	12	28.5	0.49	PIC25.	Papperstone® base.	

**EYE SKEWER**

High quality finish: oval shaped for a better food holding. Bevelled end. Large eye end.

St/st



LOUIS TELLIER



Ref.			€
830805	20	20 cm.	

**SKEWERS - SET OF 12**

St S




LOUIS TELLIER



Ref.				€
PIC25	25	POBF01, POBF01-R, POBF0, POBNO1, POBX01, POBX01-SV, ECHE01, ECHE02, PORT01, PORT02.	25 cm.	
PIC30	30	POBF01, POBF01-R, POBF0, POBNO1, POBX01, POBX01-SV.	30 cm.	
PIC35	35	POBF01, POBF01-R, POBF0, POBNO1, POBX01, POBX01-SV.	35 cm.	
PIC40	40	POBF01, POBF01-R, POBF0, POBNO1, POBX01, POBX01-SV.	40 cm.	

### MEDIEVAL "SWORD" SKEWER

Useful length: 35 cm.

 St S, aluminium head.





Ref.					€
BROCH02	47	8	1	POBE01, POBE02, POBX4C, POBX4D.	

### GIANT SKEWER

Useful length: 38 cm.


 St S



Ref.			€
BROCH01-G	50	POBF01-G.	




### PLATE SKEWERS HOLDER WITH SKEWERS (SET OF 6)

For an original presentation on the plate, with one or several skewers using clip-on supports.

 6 skewers of 25 cm.

 St S



Ref.					€
PBC06C	24	20.5	5	0.2	

**CALL BELL**

**BEST SELLER**



Ref.				€
N8040	6	8.5	0.11	

**LUXURY WITH CLIP**

Multifunction corkscrew, bottle opener, and foil cutter.

St/st



Ref.				€
N4317	11	2	0.11	

**WAITER'S FRIENDS**

Multifunction corkscrew, bottle opener, and foil cutter.

Chromed steel



Ref.					€
N4313	11	2	0.05	1 decapper.	

**WAITER'S 2 STEPS**

Double lever with 2 support points. Reduced effort. 2-step cork removal using a simple pressing motion.

Teflon-coated stem, toothed foil cutter.

Inox, ABS.



**LOUIS TELLIER**

Ref.		€
N4319	0.03	

**WAITER'S FRIENDS**

Multifunction corkscrew, bottle opener, and foil cutter.

Chromed steel

**BEST SELLER**



Ref.						€
N4312	14	2	0.06	2 decappers.		



WINE WAITER CORKSCREW



Ref.					€
BOOM01	1.4	0.5	0.1	0.09	

SOMMELIER CORKSCREW

Double lever. Branding possible.



Ref.						€
TBCOU01-N	12	20	1.4	0.07	Black.	

SOMMELIER CORKSCREW

Double lever. Branding possible.



Ref.						€
TBCOU02-R	12	20	1.4	0.07	Burgundy red.	

BOTTLE OPENER WITH COLLECTOR BOX

Wall fixation.

St/st



BOTTLE OPENER

Nickel-plated steel



Ref.		€
N4053.	0.03	

Ref.					€
N4055X	30	12	7	0.17	

DOBLE JIGGER

Measures of 1, 2, 3, and 4 cl. Graduated in cl.

2-4 cl

St/st



LOUIS TELLIER

Ref.			€
N4135	6.8	0.04	

**METAL BALL ALCOHOL MEASURER**

Unbreakable. Automatic 2-cl measuring cap.

2 cl

Chromed metal, seal.



Ref.				€
DO230	12.5	5	0.13	

**POURER**

Seasoning and garnishing when plating up.

Wire



Ref.				€
DO956	11	3	0.12	

**MEASURING POURERS**

For dry alcohol. The colours make it easy to know the measure, even in a dark environment.

2 cl

Plastic.



Ref.					€
DP212J	9.5	4	0.02	Yellow - 2 cl.	
DP213V	9.5	4	0.02	Green - 3 cl.	
DP214B	9.5	4	0.02	Blue - 4 cl.	
DP215	9.5	4	0.02	Red - 5 cl.	

### WHITE ICE CRUSHER

Better stability thanks to its suction base.

With a crank.

PP

**BEST SELLER**



LOUIS TELLIER

Ref.	Ex-ref.					€
N4050	BC01	18.5	12	26.5	0.7	

### ICE CUBE SCOOP

No angle: hygienic. Premium quality, impeccable finish.

St/st



Ref.	Ex-ref.				€
N3698		18.5	0.11	87 g	
N3699		21.5	0.15	162 g	
N3700	PELGFA01	23.5	0.2	169 g	

### CHAMPAGNE CAP

Fully watertight. Effective blocking. Keeps champagne sparkling.

Chromed steel, TPR.



Ref.	Ex-ref.				€
N4054	CHAMP01	5.6	3	0.08	

### ELECTRIC ICE CRUSHER

600 ml

50/60 Hz 230 V 60 W

Chromed ABS, drawer in PMMA.



Ref.						€
N4052	24.5	15	25	2.1	0.42	

### ICE TONG

To grip ice cubes, citrus fruits, mint leaves, etc.

St/st



Ref.					€
N4137	18	6	2	0.04	

### SET OF 2 WHISK KEY-RING

Nickel-plated steel



Ref.	Ex-ref.			€
N3082	FOU01	9.5	0.02	

**SODA SELTZER**

St. S tank. To produce 1 litre of sparkling water.



St/st tank.


**KÄYSER**

Ref.				€
N4075X	33	0.75	Siphon.	

**SODA SELTZER**

Set of 10. To produce 1 litre of sparkling water. Use 1 caps only for 1 L.

Recyclable steel, CO2.


**KÄYSER**

Ref.				€
N4074	0.3	N4075X	CO2 chargers.	

**COCKTAIL MASTER**

Create cocktails of several colors layers:  
Irish coffee will be a success! Ø min. -  
max. of the glass: 5 - 10.5 cm.

PP



Ref.				€
DO250	26	0.12	Transparent.	

**COCKTAIL MASTER**

Create cocktails of several colors layers:  
Irish coffee will be a success! Ø min. -  
max. of the glass: 5 - 10.5 cm.

Chromed



Ref.				€
DO251	26	0.14	Chromed .	

**BAR MAT**

The pins allow condensation to drip off. Anti-slip, impact-resistant, anti-drip.

Rubber



Ref.					€
N4139	67.5	8	1.5	0.63	

SHAKER

St/st



Ref.	↔	∅	📦	🔍	€
N4092	21.8	8.7	0.28	70 cl.	
N4094	19.5	8.7	0.26	50 cl.	

COCKTAIL SIEVE

St/st



Ref.	↔	↙	⏊	📦	€
N4095	14	9	1.7	0.06	

STIRRER

A spoon at one end, a fork at the other.

St/st



Ref.	↔	📦	€
N4134	32.5	0.02	

FUNNEL WITH FILTER

Removable filter. To decant wine. Filters deposits.

St/st



Ref.	📦	€
N3740	0.16	

MASHER FOR COCKTAIL

Beech wood



Ref.	↔	∅	📦	🔍	€
N4136	20	3.5	0.07	Wooden.	

**MASHER FOR COCKTAIL**

Beech wood



Ref.					€
N4140	22	3.2	0.08	Brazilian.	

**TEA TONG INFUSER**

Individual infusion directly in a teacup.

 Tongs.  
 St/st


Ref.				€
N9200	4	0.04		

**MINI-BURGERS KIT**

St/st - bamboo flag-pics

LOUIS TELLIER

Ref.					€
845190	9.5	7			


**LEMON REAMER**

St/st



Ref.				€
N4107	15.5	0.09		

**WINE GLASS CLIP SUPPORT**

For wine glass &lt;1,2 cm. Set of 20. For cocktail receptions and buffets stand up. Holds the glass on the edge of the plate.

PP



Ref.			€
N4142-20	0.16		

THE LUTIL SLICER

It stands out for its worked design and retro style. Made in small series, it is a unique piece of art, engraved with its edition number by the hand of his creator and entirely assembled by hand. Certificate of authenticity, ergonomic handle, blade adjuster lock, three non-slip pads, linen sausage pocket.

Removable massive blade.

Painted cast aluminum body and massive St.S blade.



Ref.					€
TAS	25	9.5	8.5	0.79	

EGG HOLDERS

Chromed steel



Ref.						€
N4112	19.5	14.5	0.2		For 9 eggs.	

OLIVES PIKE (TOOL TO SCARIFY FRUITS)

Double serrated wheel. To erase the bitterness from big olives and kumquats before to cook them.

St/st



Ref.		€
PC01	0.25	

EGG HOLDERS

Chromed steel



Ref.						€
N4114	20	16.5	0.15		For 6 eggs.	





# HANDLED HYGIENE

<b>PRESERVATION</b>	<b>304</b>
<b>CLEANING</b>	<b>310</b>
<b>TIDY UP</b>	<b>315</b>

## BOX FOR CLING FILM AND ALU



«The market leader in mass catering, the indispensable, the original!»



Aluminium foil: ultra-resistant serrated edge

Clingfilm: the film cutter slides along the cutting edge quickly and cleanly

Notches + screws and pegs for wall-mounting



Perforation for lock: avoids rolls disappearing

Adapts to all roll sizes

Suction caps for stability on the work surface

This product allows rolls to be stored following good hygiene rules for protecting food.





### BAG DISPENSER

Wall or table fixation.

 St/st

 LOUIS TELLIER



Ref.					€
B1095	14.5	9.5	31.5	1.1	




### CUTTING BLADE FOR CLING FILM

For sliding along the edges of stainless-steel rollers or cardboard boxes. Sliding the cursor cuts the film cleanly.

 PP






Ref.				€
DF030	30	0.06	30cm.	
DF045	40	0.1	45cm.	


### DEHYDRATOR FOR FRUITS AND VEGETABLES

Unprogrammable. To conserve, decorate and innovate: light vegetables chips, dried vegetables strips sugar concentrate...

 Max. 80°C

 250 W 220/240 V 50 Hz

 5 stackable trays.

 ABS + Tritan



Ref.					€
N3040	21	33	3.2	0.42	

### BOX FOR CLING FILM AND ALU

Thin roll-holding stem that adapts to all tube diameters. Internal dimensions > 10 cm than film width to adapt to all roll widths. NF food hygiene: roll storage following proper hygiene rules to protect foodstuffs. Serrated edge for aluminium foil, film cutter for clingfilm. To be used free-standing or fixed to the wall.






 Cutting blade for clingfilm. 4 suction pads, 2 screws + dowels.

 St/st



 LOUIS TELLIER



Ref.						€
DFV300	40	14	16	2	30cm.	
DFV450	56	14	16	2.8	45cm.	

### PAPER ROLL CUTTER

Width roller: 35 cm Ø 20,5 cm. Counter's model.


 St/st

 LOUIS TELLIER



Ref.					€
DPO00	44	28	35	1	

### ACCESSORIES FOR DEHYDRATORS

 PP + Tritan.



Ref.				€
N3040F	0.04	N3040	Food grade sheet.	

ACCESSORIES FOR DEHYDRATORS

PP + Tritan.



Ref.					€
N3040P	33	0.1	N3040	Tray .	

ACCESSORIES FOR DEHYDRATORS

PP + ABS.



Ref.				€
N3042F	0.06	N3042	Set of 2 food grade sheets .	

JAPANESE BOX

St/st 18.8



Ref.						€
N4390T	10.5	6.8	5.8	N4390C	Container.	
N4390C	11.6	7.7	0.8	N4390T	Lid.	
N4391T	13.7	10.6	6		Container.	
N4391C	14.7	11.6	1	N4391T	Lid.	
N4391G	11.6	8.4	1.1	N4391T	Grid.	
N4392T	16.2	11.1	6.7		Container.	
N4392C	17.4	12.3	1	N4392T	Lid.	
N4392G	14.3	9.2	1.1	N4392T	Grid.	

PROGRAMABLE DEHYDRATOR

Up to 20 trays. Timer and temperature control. To conserve, decorate and innovate: light vegetables chips, dried vegetables strips sugar concentrate...

- 30° - 80°C (86-248°F)
- 530 W 220/240 V 50 Hz
- 6 stackable trays.
- ABS



Ref.						€
N3042	43.5	29	21	3.6	0.42	

ACCESSORIES FOR DEHYDRATORS

PP + ABS.



Ref.				€
N3042P	0.26	N3042	Tray.	

JAPANESE MINI-BOXES IN CONTAINER

St/st 18.8



Ref.					€
N4410	28.1	11.8	6.3	4 x boxes N4390T	
N4411	22.4	14.9	6.3	5 x boxes N4391T	
N4412	32.8	14.8	6.3	6 x boxes N4390T	
N4413	43.2	14.8	6.3	8 x boxes N4390T	

# JAPANESE BOXES



*«Freshness, durability, and estheticism»*

18/10 stainless steel

Hygienic: easy to wash

Durable, no deterioration of the material



Protection against light

Long-lasting freshness thanks to stainless-steel conductivity



Perfect for keeping your mises en place as they should be: cleanliness and freshness maintained in the fridge from morning until service on the work surface.

HANDLED HYGIENE

**CONDIMENT DISPENSER**

Removable containers: 14 x 7,7 x 7 cm. Your ingredients, garnishes, and spices within reach. For sandwiches, pizzas, sushi, maki, plating up, cocktails, etc.

1 recipient = 47 cl / 500 g.

St/st



Ref.						€
N4401	14.7	30.5	9.3	0.24	4 places.	

**CONDIMENT DISPENSER**

Removable containers: 14 x 7,7 x 7 cm. Your ingredients, garnishes, and spices within reach. For sandwiches, pizzas, sushi, maki, plating up, cocktails, etc.

1 recipient = 47 cl / 500 g.

St/st



Ref.						€
N4402	14.7	38	9.3	0.85	5 places.	

**CONDIMENT DISPENSER**

Removable containers: 14 x 7,7 x 7 cm. Your ingredients, garnishes, and spices within reach. For sandwiches, pizzas, sushi, maki, plating up, cocktails, etc.

1 recipient = 47 cl / 500 g.

St/st



**BEST SELLER**

Ref.						€
N4403	14.7	45.8	9.3	1.1	6 places.	

**CONDIMENT DISPENSER**

Removable containers: 14 x 7,7 x 7 cm. Your ingredients, garnishes, and spices within reach. For sandwiches, pizzas, sushi, maki, plating up, cocktails, etc.

1 recipient = 47 cl / 500 g.

St/st, PP.



Ref.							€
N4404	14	7.7	7	0.04	N4401, N4402, N4403	Spare bowl.	

**CONDIMENT DISPENSER**

Removable containers 14 x 11 x 7 cm. Your ingredients, garnishes, and spices within reach. For sandwiches, pizzas, sushi, maki, plating up, cocktails, etc.

1 recipient = 78 cl / 850 g.

ABS, PP.



Ref.						€
N4408	16	49	9.3	1.2	4 places.	

**CONDIMENT DISPENSER**

Removable containers 14 x 11 x 7 cm. Your ingredients, garnishes, and spices within reach. For sandwiches, pizzas, sushi, maki, plating up, cocktails, etc.

1 recipient = 78 cl / 850 g.

ABS, PP.



Ref.							€
N4409	14	11	7	0.04	N4408	Spare bowl.	

### CHEESE STORING BOX

PP





LA BONNE GRAINE

Ref.	Height	Width	Weight	Material	€
N3509CA	3.3	11	0.06	Camembert.	

### VACUUM SEALER BAG ROLLS

For cutting and sealing to your dimensions. Specially-designed mesh for better air extraction during suction, and to create a watertight seal during sealing. Suitable for vacuum cooking and storage. Bain marie, microwave oven, refrigerator, freezer.

 -20°C +100°C


 Two-layer PA / PE film. Smooth part: 130 microns thick. Waffled part: 13 microns thick.




Ref.	Length	Width	Weight	Description	€
NV013	300	28	0.56	Set of 3 rolls .	
NV014	300	20	0.59	Set of 4 rolls .	
NV015	300	13	0.46	Set of 5 rolls .	

### SMALL SOUSVIDE SUPREME™ POUCHES

Waffle bags with a specially-designed mesh for better air extraction during suction, and to create a watertight seal during sealing. Suitable for vacuum cooking and storage. Bain marie, microwave oven, refrigerator, freezer.

 -20°C +90°C

 Two-layer PA / PE films. Thickness: 85 microns.





SousVide  
SUPREME™

Ref.	Length	Width	Weight	Material	Description	€
NVS010	30.5	20.3	0.31	NVS300	25 bags of 0,95 L.	
NVS020	40.6	27.9	0.54	NVS300	25 bags de 3,8 L.	
NVS030	61	27.9	0.73	NVS300	2 rolls of 6m (to cut and seal).	

### VACUUM BAGS

Specially-designed mesh for better air extraction during suction, and to create a watertight seal during sealing. Suitable for vacuum cooking and storage. Bain-marie, microwave oven, refrigerator, freezer.

 -20°C +100°C

 Two-layer PA / PE film, PA 1 microns + PE 13 microns.



Ref.	Length	Width	Weight	Description	€
NV010	36	28	0.56	Set of 25 bags.	
NV011	28	20	0.52	Set of 40 bags.	
NV012	55	13	0.51	Set of 30 bags.	


### SEMI-PROFESSIONAL VACUUM SEALING MACHINE

Self-lubricating 2-piston pump. Liquid channel and collector; machine stops automatically to avoid damage to pump. Automatic locking whilst vacuum-packing. Automatic stop at -0.5 bar. Waiting time between vacuum-packing sessions: 20 sec. Bag-sealing function. Heating strip: L 30 cm. For vacuum cooking and storage.

 22,5 L /min.


 - 0,8 bar. 2900 tpm.

 230 V 50 Hz 240 W

 Suction hose and adapter for dishes, covers, carafe, and stopper from the range. Compartment for rolls and bag cutter. 2 rolls (1.5 m x 20 cm + 1.5 m x 28 cm) + 3 bags measuring 28 x 36 cm + 3 bags measuring 20 x 28 cm.

 ABS



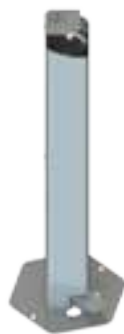
Ref.	Length	Width	Height	Weight	Recycling	€
NV400	38	25	10.5	4	 0.71	

**HYGIENIC STATION HANDS-FREE PEDAL ST/ST**

Universal foot pedal sanitizing gel dispenser, Hands-free for maximum hygiene! All stainless steel, solid and durable. 100% mechanical, pedal-operated. Adapted for all sizes of bottles with sanitizing gel pump up to 11 cm in diameter and from 7 to 30 cm high.

Cover Screwed - allen key supplied

St/st



Ref.					€
SHPX	28	32	100	8	

**DISPENSER BOX FOR DISPOSABLE MASKS**

Screws + dowels.

St/st



Ref.					€
B1010.	8.7	4.7	26	0.52	

**DISPENSER BOXES FOR DISPOSABLE CAPS**

Screws + dowels.

St/st



Ref.						€
B1020.	29.5	10.5	14.5	1.8	For boxes.	

**DISPENSER BOX FOR DISPOSABLE INSTITUTIONAL PEAKED CAPS**

Screws + dowels.

St/st



Ref.						€
B1000.	26	10.5	28	2.8	For boxes of mob caps.	
B1050.	31	27.7	19.5	6	For box of unwoven clip-held mob caps.	

**DISPENSER BOX FOR DISPOSABLE GLOVES**

Screws + dowels.

St/st



Ref.						€
B1030.	25	14	9	1.5	Down supply.	
B1035.	26	8.1	13.5	1	Front supply.	

**DISPENSER BOXES FOR VISITOR'S KIT**

Screws + dowels.

St/st



Ref.					€
B1060.	12.3	10.4	43.5	2	



# CANS PRESS



«Compact your waste!»



Tailored to round 5 x 1 and 3 x 1 boxes



Wall fixing



All stainless steel  
Extra strong



Reduction of waste volume by up to 80%

To compress boxes



Simple and easy to use,  
compresses in a single action

Organize and optimize your waste, to save space and better recycle your tins, cans...

**WALL-MOUNT BOX HOLDER FOR CAPS DISPENSER**

St/st




Ref.	↔	↗	↓	📦	€
B1000E	25.3	10.2	27.3	0.92	

**WALL-MOUNT BOX HOLDER FOR MASKS**

St/st




Ref.	↔	↗	↓	📦	€
B1010E	8.7	4.7	25.8	0.33	

**WALL-MOUNT BOX HOLDER FOR GLOVES**

Front outlet.

St/st




Ref.	↔	↗	↓	📦	€
B1035E	25.3	8.2	13.2	0.4	

**WALL-MOUNT BOX HOLDER FOR PAPER CAPS**

St/st




Ref.	↔	↗	↓	📦	€
B1020E	29.7	9.6	13	0.55	

**CANS PRESS**

80% less waste volume! Fits to round cans 5 x 1 and 3 x 1. To crush cans.

St/st



Ref.	Ex-ref.	↔	↗	↓	📦	€
N8019	PM01	28.5	40.5	112	2	

**BOTTLES AND CANS PRESS**

All cans. Bottles up to 2.5 l. To crush cans and plastic bottles. Waste volume reduced by 80%.




Ref.	↔	↗	↓	📦	€
N8020	13.5	12	50	2	

**FLAT DISH DRAINER**

For 13 plates.

 St/st



Ref.					€
NC5042060	43	32	12	0.86	

**POSEIDON FLAT DISH DRAINER**

For 14 plates.

 St/st



Ref.					€
NC5042560	43	32	13	0.83	

**VERTICAL DISH DRAINER**

For 13 plates and glasses.

 St/st




Ref.					€
NC5042160	35	29.5	43	1.12	

**DECANTER DRYER**

Can be disassembled for storage. For air-drying carafes upside-down.


 Shock-absorbing ball.

 Chromed steel



Ref.				€
NC5043160	32	8	0.43	

**LID RACK**

 Chromed steel

**BEST SELLER**







Ref.					€
NC5091150	30	10	14.2	0.46	

**TRAY FOR DRAINERS**

 St/st



Ref.					€
NC5041760	41	33	0.89	NC5042060, NC5042160, NC5042650, NC5042660, NC5042560.	

**VERTICAL CUTLERY BASKET**

Fits drainers ref. NC5042160

St/st



Ref.					€
NC5043260	12.5	7.5	15	0.18	

**VEGETABLE AND TRUFFLE BRUSH**

To clean mushrooms carefully, without water.

Wooden brush - natural bristles


**LA BONNE GRAINE**


Ref.			€
YC90106	12.5	0.08	

**SCRAPER FOR OVEN**

St/st scraper, wooden handle.



Ref.					€
NBR02	17.5	7.5	0.3	Short handle.	

**MUSHROOM BRUSH**

2 levels of hardness. Ideal for truffles mushrooms, new vegetables and potatoes.

Wooden brush - natural bristles


**LA BONNE GRAINE**


Ref.			€
YC90006	4	0.03	

**SCRAPER FOR OVEN**

St/st scraper, wooden handle.

**BEST SELLER**


Ref.	Ex-ref.						€
NBR01	BRX01	27	3	5	0.12	Long handle.	

**FLY SWATTER**

Old iron

**BEST SELLER**


Ref.			€
NC078	52	0.08	

### TOOL HOLDER


 St/st



Ref.				€
NC5043460	19	10	0.21	





### NOTE PAPER HOLDER

Wall fixation.

 Note paper and pencil holder, 2 screws and plugs.

 St/st




Ref.					€
N8033	10	4.8	24.9	0.33	

### CHECK HOLDER WITH MARBLES

For good communication between dining room and kitchen.





 Screws and plugs.

 St/st and marbles.

**BEST SELLER**




 LOUIS TELLIER

Ref.	Ex-ref.				€
N8028		25	0.27	25 cm.	
N8029	PPFO1		50	0.42 50 cm.	

### CHECK HOLDER WITH MARBLES

For good communication between dining room and kitchen.

 Screws and plugs.

 Aluminium and marbles.

 LOUIS TELLIER



Ref.		€
N8034	100	

### CHECK HOLDER WITH SPRINGS

To place orders in their proper sequence.






 Screws and plugs.

 St/st

**BEST SELLER**



 LOUIS TELLIER

Ref.	Ex-ref.					€
N8030	PPFO2		62.5	0.8	8 springs.	
N8031		100	1		13 springs.	
N8032		0.02		N8030, N8031	Spare parts: 1 spring + 1 screw.	

**CUTTING BOARD RACK**

For 6 boards. Wire 6 mm.

4 stands.

St/st


**LOUIS TELLIER**

Ref.					€
NC016	30	28	26.3	1.13	

**GLASS RACK**

5 rows. About 20 glasses. Double fixing: wall-mounted and / or under-shelf.

4 screws and dowels.

Chromed steel


**BEST SELLER**
**LOUIS TELLIER**

Ref.					€
NC018D	45	31.6	5.5	1.7	

**BOTTLE RACK**

Back stop to keep bottles in place.

Chromed steel, wooden handle.



Ref.						€
NC5010650	21	27.5	72	2.4	12 bottles.	

**PLATED BOTTLE RACK**

6 bottles. Anti-corrosion finish.

Chromed steel



Ref.					€
NC5015150	22	20	33	1.2	

**SPICE RACK 12 BOTTLES**

Chromed steel

**BEST SELLER**


Ref.					€
NC5016050	25.5	11	20	0.6	

# GLASS RACK



«Organise your shelves»

Double mounting:  
wall and / or under shelf



5 rows



Enough space for  
about 20 glasses



Very solid: wires  
6 mm thick



Chrome steel



The glass rack optimizes your storage space and facilitates access to the glasses. Perfectly suited to the professional environment.





# POP DISPLAY

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# BOOKS

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<b>POP DISPLAYS</b>	<b>320</b>
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Display unit  
Countertop display  
Signs

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<b>BOOKS</b>	<b>329</b>
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Poster

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## EMPTY DISPLAY FOR 12 THERMOMETER SPATULAS-SPOONS



Yotook

 Ref. €  
 YC60888 YC60804

## EMPTY DISPLAY FOR 12 THERMOMETER SPATULAS



Yotook

 Ref. €  
 YC60788 YC60704

## EMPTY POP CDU FOR ICE-CREAM SCOOP TONG



Yotook

 Ref. €  
 YC74088 0.28 YC74001

## COOKIE SCROLLER EMPTY CDU DISPLAY



Yotook

 Ref. €  
 YC71888 0.29 YC71804

## PETITS-BEURRE SCROLLER EMPTY CDU DISPLAY



Yotook

 Ref. €  
 YC71988 0.33 YC71904

## LATTICE PASTRY ROLLER EMPTY CDU DISPLAY



Yotook

 Ref. €  
 YC72088 0.33 YC72004

### RECIPES REFILL FOR ROLLERS' DISPLAYS

Set of 50.



Yotook

Ref.			€
YC71887	YC71888	Cookie.	
YC71987	YC72988	Petits-beurre.	
YC72087	YC72088	Lattice pastry.	

### EMPTY CDU DISPLAY FOR NICKED RING PULLER / JAR OPENER



LA BONNE GRAINE

Ref.			€
N3044-DIS	0.63	N3044	

### AVOCADO PEELER AND SLICER DISPLAY



LA BONNE GRAINE

Ref.		€
N4196-DIS	N4196	

### EMPTY CDU DISPLAY FOR OLIVE AND CHERRY PITTER



LA BONNE GRAINE

Ref.		€
N4203-DIS	N4203	

## EMPTY CDU DISPLAY FOR NUT CRACKER / BOTTLE OPENER


 LA BONNE  
GRAINE

Ref.			€
N4187-DIS	0.4	N4187	

## EMPTY CDU DISPLAY FOR MAGIC SPOON WHISK


 LA BONNE  
GRAINE

Ref.		€
N3086-DIS	N3086	

## EMPTY CDU DISPLAY FOR GOURMET EGG TOP CUTTER


 LA BONNE  
GRAINE

Ref.			€
N4183M-DIS	0.15	N4183M	

## FISHBONE NIPPERS COUNTER DISPLAY


 LA BONNE  
GRAINE

Ref.		€
PAP-DIS	PAP1 - PAP2	

## EMPTY CDU DISPLAY FOR SCALLOP KNIFE


 LA BONNE  
GRAINE

Ref.			€
N4170-DIS	0.96	N4170	

## EMPTY CDU DISPLAY FOR OYSTER KNIFE


 LA BONNE  
GRAINE

Ref.			€
N4172-DIS	0.12	N4172	

EMPTY CDU DISPLAY FOR MUSLIN BAG / JELLY STRAINER



LA BONNE  
GRAINE

Ref. €  
N3006-DIS N3006

EMPTY CDU FOR MUSHROOM BRUSHES



LA BONNE  
GRAINE

Ref. €  
YC90088 YC90006

CDU W/ 22 WOODEN MUSHROOM BRUSH NATURAL BRISTLES



LA BONNE  
GRAINE

Ref. €  
YC90099 0.7

EMPTY CDU FOR VEGETABLE BRUSHES



LA BONNE  
GRAINE

Ref. €  
YC90188 0.1 YC90106

CDU W/ 10 WOODEN VEGETABLE BRUSH, NATURAL BRISTLES



LA BONNE  
GRAINE

Ref. €  
YC90199 1

EMPTY CDU DISPLAY FOR HEAT-CONDUCTING SPREADER KNIFE



LA BONNE  
GRAINE

Ref. €  
BAR140-DIS BAR140

**EMPTY CDU DISPLAY FOR THE "BUTTER" PRODUCT RANGE**
**LA BONNE GRAINE**


Ref.	€
BAR-DIS BAR102 - BAR103 - BAR104 - BAR152 - BAR153	

**LEMON PIE RECIPE PACK**

Ideal for animating and stimulate the business store. For product highlighting, thematic. Present box.

Cardboard box


**GOBEL**

Ref.	€
226340-PK 28 30 3 10.85 226340	Box of 6 packaging. For Perforated fluted tart mould Ref. 226340 Ø 28.

**LORRAINE QUICHE RECIPE PACK**

Ideal for animating and stimulate the business store. For product highlighting, thematic. Present box.

Cardboard box


**GOBEL**

Ref.	€
226120-PK 28.1 30.6 3 11.11 226120	Box of 6 packaging. For Round fluted tart mould Ref. 226120 Ø 26.

**RUM BABA RECIPE PACK**

Ideal for animating and stimulate the business store. For product highlighting, thematic. Present box.

Cardboard box


**GOBEL**

Ref.	€
224050-PK 25 29 5 14.81 224050	Box of 6 packaging. For Savarin Ref. 224050 Ø 24.

**TARTE TATIN RECIPE PACK**

Ideal for animating and stimulate the business store. For product highlighting, thematic. Present box.

Cardboard box


**GOBEL**

Ref.	€
223760-PK 27.5 30 5.5 13.2 223760	Box of 6 packaging. For Round plain cake mould Ref. 223760 Ø 26.

**EMPTY CDU FOR SINGLE SERVING CAKES**

Free with the first purchase of 24 single serving cake moulds.


**GOBEL**


Ref.	€
307140 26 20 36 307140	

### EMPTY CDU FOR CANELE BORDELAIS MOULDS

Free with the first purchase of 24 canele bordelais moulds, any size.



**GOBEL**



Ref.						€
307130	26	20	36	0.28	729510 - 729520 - 729530	

### EMPTY CDU FOR PASTÉS DE NATA

Free with the first purchase of 24 pasteis de nata.

with recipes



**GOBEL**



Ref.					€
307138	26	20	36	196517	

### EMPTY CDU FOR MINI-BRIOCHE MOULDS

Free with the first purchase of 24 brioche moulds.



**GOBEL**



Ref.				€
307139	26	20	36	

### TIN MATERIAL SIGN FR

Explanation of material advantages and tips for use. Standing sign.

Cardboard



**GOBEL**

Ref.		€
CO00163	A4 format, 210 x 297 mm. On cover finish..	

### NO-SLIP MATERIAL SIGN FR

Explanation of material advantages and tips for use. Standing sign.

Cardboard



**GOBEL**

Ref.		€
CO00164	A4 format, 210 x 297 mm. On cover finish..	

### OBSIDIAN MATERIAL SIGN FR

Explanation of material advantages and tips for use. Standing sign.

Cardboard



**GOBEL**

Ref.		€
CO00165	A4 format, 210 x 297 mm. On cover finish..	

### ORIGINE MATERIAL SIGN FR

Explanation of material advantages and tips for use. Standing sign.

Cardboard

**NEW**



**GOBEL**

Ref. €  
 CO00166 A4 format, 210 x 297 mm. On cover finish..

### TIN MATERIAL SIGN EN

Explanation of material advantages and tips for use. Standing sign.

Cardboard

**NEW**



**GOBEL**

Ref. €  
 CO00167 A4 format, 210 x 297 mm. On cover finish..

### NON-SLIP MATERIAL SIGN EN

Explanation of material advantages and tips for use. Standing sign.

Cardboard

**NEW**



**GOBEL**

Ref. €  
 CO00168 A4 format, 210 x 297 mm. On cover finish..

### OBSIDIAN MATERIAL SIGN EN

Explanation of material advantages and tips for use. Standing sign.

Cardboard

**NEW**



**GOBEL**

Ref. €  
 CO00169 A4 format, 210 x 297 mm. On cover finish..

### ORIGINE MATERIAL SIGN EN

Explanation of material advantages and tips for use. Standing sign.

Cardboard

**NEW**



**GOBEL**

Ref. €  
 CO00170 A4 format, 210 x 297 mm. On cover finish..

### CDU WITH HOME MADE BREAD RECIPES

Free with the first purchase of 6 bread pans

**GOBEL**



Ref. €  
 307136 17 17 234010 - 223690 - 134000 - 123690



### 12-CUP BARQUETTE PAN CDU

Good displays sell more! Increase sales through merchandising. FREE with the first purchase of 6 barquette pans.

with recipes



**GOBEL**



Ref.				€
307132	17	17	298410	

### RECIPES REFILL 50 PC.



**GOBEL**



Ref.				€
305256	307132		Barquette .	
305254	307136		Home bread .	
305257	307139		Brioche .	
305255	307138		Pasteis de Nata .	
305253	307130		Caneles Bordelais .	
305258	307140		Mini-cakes .	

### EMPTY CDU FOR DOUGH PUSHERS

Free with the first purchase of 12 dough pushers



**GOBEL**



Ref.				€
307131	1	16.5	319110	

### CLIP

Fix it on rolled edges of the moulds or baking pans to display on spits.



**GOBEL**



Ref.				€
000100	5.5	3.5	1	

### BLACK MERCHANDISING CLIP

Specific attachment for molds on stem / rod merchandising.



**GOBEL**

Ref.				€
GL19P010	5.5	3.5	1	

### MOULD SUPPORT

Perfect to present each tart mould size, cake mould, and to set baking sheets (madeleines, financiers, barquette pan, tartlet pan,...) on shelves near products stored flat.

St/st



**GOBEL**



Ref.					€
813710	22	15.5	6	0.24	

### EMPTY COUNTER DISPLAY FOR EGG TOP CUTTER REF. N4183C

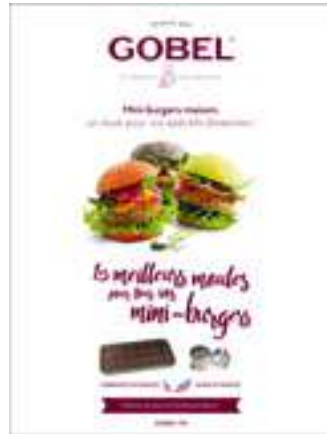


LOUIS TELLIER

Ref.				€
N4183C-DIS	0.24	N4183C		

### "MINI-BURGER" CDU

Check with your sales representative.



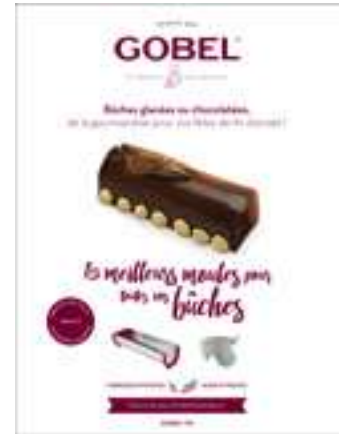
**GOBEL**



Ref.			€
307146	40	30	

### "YULE-LOG" CDU

Check with your sales representative.



**GOBEL**



Ref.			€
307145	40	30	

### DISPLAY BOX OF 10 SHARPENERS



Ref.						€
BAFFUM	2.1	1.5	0.8	0.54	ALFFU-M	

## THE ABC OF FRUIT AND VEGETABLE CARVING

23 lessons. The perfect book to learn about the fruit and vegetable carving in a simple and friendly way. 23 illustrated lessons, several pictures and advices.

Xiang Wang



LOUIS TELLIER

Ref.	Ex-ref.				€
LIVRE-5	LIVRE5	96	0.6		

## «THE KITCHEN » POSTER

Printing forbidden. Action stations in the kitchen with 100 humorous details.

Roger Blachon

Individual cardboard roll.

Glossy paper.



LOUIS TELLIER

Ref.					€
PB1	30	44.5	0.06	S.	
PB2	63	90.5	0.08	L.	

Ref.	Ex-Ref.	Designation			€
<b>ALLIGATOR SLICER</b>					
N3011MX-N		Cleaning grid for mini onion slicer	N3011		1,14
N3011-N		Cleaning grid for N3011	N3011		1,86
N3011T-GN		Cleaning grid, slicer	N3011		3,39
N3011T-SC		Cutting support for N3011T	N3011		8,72
N3011X-03-N		Cleaning grid 3x3mm /N3011X	N3011		1,75
N3011X-03-P		Pusher 3x3mm for N3011X	N3011		7,42
N3011X-06-N		Cleaning grid 6x6mm /N3011X (D)	N3011		1,75
N3011X-09-N		Cleaning grid 9x9mm for ST/ST Big Alligator (D)	N3011		1,75
N3027F-C		Knife with handle for N3027F	N3027		7,09
N3027F-P		Wooden tray N3027F	N3027		10,48
N3027F-JC		Central stick for N3027F	N3027		5,13
N3502-K		Stretching kit for wire N3502	N3502		15,39
N3502-R		Spring for N3502	N3502		7,31
<b>ANANAS PEELER-CUTTER</b>					
EA002	EPLAN01-P2	Pusher for pineapple peeler ø89mm	EA.		74,52
EA004	EPLAN01-P1	Pusher ø74 mm for pineapple peeler	EA.		74,52
EA006	EPLAN01-P4	Pusher ø102 mm for pineapple peeler	EA.		74,52
EA008	EPLAN01-P3	Pusher ø95 mm for EA	EA.		80,93
EA35030		Stabiliser for EA	EA.		52,91
EA35035		Single lever without handle - EA	EA.		52,38
EA35036		Plain lever handle for EA (PART J)	EA.		43,40
EA35060		Blade-retaining pads EA (front and rear)	EA.		52,91
EA35089		Blade screw EA	EA.		7,42
EA-GP		Pusher pin for EA	EA.		2,41
EAT-RS		Spring for eat (unit)	EAT		16,35
EA-VSL		Blade-tightening screw - EA	EA.		2,30
<b>APPLE PEELER</b>					
N4232-MB		Wooden handle for potato peeler N4232 / N4233	N4232 / N4233		1,44
N4232-TD		Front fork for N4232-N4233	N4232 / N4233		4,01
N4232-TM		Handle for N4232T	N4232		1,42
N4232-TVLP		Screw for peeling blade /N4232T	N4232T		0,25
N4232-TVLT		Screw for slicing blade /N4232T	N4232T		0,48
N4237		Suctions for ref N4232	N4232		12,08
<b>APPLE PEELER (KALI)</b>					
N6101		Slicing blade for kali apple peeler - N4230	N4230		30,05
N6102		Complete peeler / Apple peeler -Kali-	N4230		33,34
N6103		Spindle / Apple peeler - Kali -	N4230		23,43
N6104		Bow /Apple peeler - Kali -	N4230		17,37
N6105		Bow spring / Apple peeler - Kali -	N4230		10,69
N6106		Handle / Apple peeler - Kali -	N4230		26,62
N6107		Threaded pin/ Apple peeler - Kali -	N4230		82,38
N6108		Clamp / Apple peeler - Kali -	N4230		53,02
N6110		Slicing blade screw / Apple peeler - Kali -	N4230		6,00
N6111		Adj/Screw / Apple peeler - Kali -	N4230		1,84
N6113		Vis 6X10/ Apple peeler - Kali -	N4230		3,98
N6114		Cam / Apple peeler - Kali -	N4230		10,85
N6115		Flat spring / Apple peeler - Kali -	N4230		9,41
N6116		Plastic insert / Apple peeler - Kali -	N4230		2,81
N6117		Rubber foot for Kali N4230	N4230		2,86
N6118		Endless screw+ fork / Kali tight slices	N4230		87,28
N6118-V		Single set screw for thin-slice Kali	N4230		54,51
N9022.		Ferrule / Motor Kali	N4230		20,20
<b>BAR AND COCKTAILS</b>					
DO402		Set of rings for glass cup	DO4		5,84
<b>BIRD'S NEST MOULD</b>					
NC019-C		Holding hooks for NC019	NC019		1,53
<b>BOTTLE OPENER</b>					
001D		Gold-plated mounting for 2030TB	2030TB		120,25
001N		Nickel-plated mounting for 2020TB	2020TB		139,06
001T		Gold-plated fork for 2141TB	2141TB		26,51
002D		Gold-plated fork for 2030TB	2030TB		48,42
002N		Nickel-plated fork for 2020TB	2020TB		63,17

Ref.	Ex-Ref.	Designation			€
002T		Chrome-plated fork for 2121TB	2121TB		26,51
003		Complete mechanism for 2020TB (1 rod guide)	2020TB		153,07
003B		Complete mechanism for 2152TB (2 rod guides)	2152TB		100,16
003T		Complete mechanism for 2121TB/2141TB/2151TB, (2 rod guides)	TIRE BOUCHON		42,01
004		Screwed plug for 2020TB	2020TB		23,84
005		Safety device for drill, for 2020TB	2020TB		14,96
005T		Chrome-plated rod for 2121TB/2151TB	2121TB		4,06
006		Screw with nut for 2020TB	2020TB		2,67
007		Small tube for 2020TB	2020TB		5,24
008		Notched bolt for 2020TB	2020TB		5,24
009D		Gold-plated rod for 2030TB	2030TB		33,67
009N		Nickel-plated rod for 2020TB	2020TB		31,21
010		Clamp-screw for 2020TB	2020TB		16,03
010T		Guiding rod for 2121TB, 2141TB, 2151TB	2121TB		3,21
011T		Endless screw for 2121TB	2121TB		23,94
012		Standard drill (female) for corks extractors	2020TB		33,14
012P		Special plastic corks drill (female) for corks extractors	TIRE BOUCHON		36,77
012T		Standard drill (female) for 2121TB, 2141TB, 2151TB	2121TB / 2141TB / 2151TB		33,46
013		Groove for 2020TB	2020TB		35,92
014		Ball for 2020TB	2020TB		1,50
014T		Inside mechanism for 2121TB	2121TB		9,41
015		Screw connection for 2020TB	2020TB		9,73
016		Guiding needle for 2020TB	2020TB		23,73
017		Stand for 2020TB	2020TB		11,33
018		Complete handle with screw for 2020TB	2020TB		21,59
019		Wooden handle for 2020TB	2020TB		10,37
019T		Rod clip for 2121TB	2121TB		3,42
021		Screw + washer for 2020TB handle	2020TB		3,74
022		Drill for 2153TB (male) plastic corks	2153TB		14,32
022S		Drill for 2153TB (male) special for compacted corks	2153TB		14,32
022T		Clamp for 2121TB	2121TB		17,42
023		Nut with pin for 2152TB	2152TB		17,42
023T		Ball for 2121TB	2121TB		2,14
024		Screw feed for 2152TB	2152TB		19,99
024T		Wooden handle for 2121TB/ 2141TB/2151TB	2151TB		13,04
025R		Spring stopper screw for 2152TB	2152TB		6,52
025T		Drill protection for 2121TB/2141TB/2151TB	2151TB		3,31
026T		Complete holder attachment for 2121TB/2141TB	2141TB		52,06
027T		Holder attachment screw for 2121TB/2141TB	2121TB		4,28
027TG		Guiding rod for 2152TB - 2153TB	2153TB		14,32
028T		Chrome-plated handle and fork for 2121TB/2141TB	TIRE BOUCHON		51,31
08T		Guiding ring for 2121TB/2141TB	TIRE BOUCHON		12,19
09T		Axis nut for 2121TB and 2141TB	TIRE BOUCHON		3,31
N4301-F		Fork with handle for N4301	N4301		36,02
N4301-MC		Complete mechanism for N4301 / N4302 / N4303 / N4304	N4301/N4302/N4303/N4304		52,38
N4303-P		Single lever for N4301-02-03-04 - N4303	N4301/N4302/N4303/N4304		38,80

#### BREAD SLICER

F001		Spare blade for bread slicer (sandwiches)	FVX / FP1		43,08
F002		Spare blade for bread slicer (to slice in two parts)	FVX2 / FV2		43,08
F003		Spring / bread slicer	FP / FV		21,81
F005		Clamp base / bread slicer	FVX		38,16
F007		ST/ST clamp base	FVX		46,82

#### BUCKET HOLDER

NC024-P		Foot for NC024	NC024		0,55
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#### CAN OPENERS

CF0003		Bowl for FFC	OEXT2		7,80
O2879		White piece for screw on clamp fixation MCO	MCO		0,37

#### CHAMPAGNE

N4054	CHAMP01	Champagne bottle cork	N4054		4,11
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#### CHÂTEAU CUTTER

MLT01.		Spare blade / Manual chateau cutter	MLT		26,09
MLT02		Blade screw X2 / MLT ( J MARK)	MLT		9,38
MLT03		Knife-support set left and right MLT	MLT		49,06
MLT04		Adjustment cog wheel MLT	MLT		29,45

Ref.	Ex-Ref.	Designation			€
MLT05		Spike / MLT	MLT		43,61
MLT06		Blade stop	MLT		29,98
MLT07		Button MLT (B)	MLT		76,32
MLT37585		Ball elesa for MLT.	MLT		19,67

**CHEESE CUTTER**

PF001		Grooved tray 6 / 8 Sections PF	PF		38,16
PF006		Blade- 6 wedges	PF		100,32
PF008		Blade - 8 wedges	PF		109,03

**CHERRY PITTEER**

N4044-B		Collector tray for N4044	N4044		3,27
N4044-R		Spring/Cherry stoner	N4044		4,36

**CHOCOLATE MAKER**

N4905-C		PC bowl with faucet - Part 35	N4905		248,63
N4905-GR		Faucet handle spin - Part 32	N4905		3,11
N4905-JA		Bowl shaft o-ring - Part 24	N4905		10,53
N4905-JC		Bowl gasket - Part 27	N4905		19,08
N4905-JR		Faucet piston o ring - Part 29	N4905		4,36
N4905-L		Faucet handle - Part 30	N4905		13,63
N4905-M		230V 50HZ Rear motor - Part 8	N4905	0,71	86,15
N4905-P		Faucet piston - Part 28	N4905		13,41
N4905-P1		Driving shaft - Part 1	N4905		20,74
N4905-P10		Cabinate - Part 10	N4905		47,99
N4905-P12		Switch - Part 12	N4905	0,02	10,37
N4905-P13		0-90°C Thermostat - Part 13	N4905	0,02	65,20
N4905-P15		Base - Part 15	N4905		31,00
N4905-P16		Rubber legg - Part 16	N4905		3,16
N4905-P17		Drip tray - Part 17	N4905		10,48
N4905-P18		Drip tray cover - Part 18	N4905		10,48
N4905-P19		Strain relief - Part 19	N4905		3,16
N4905-P2		Heating plate holder - Part 2	N4905		54,09
N4905-P20		Terminal block - Part 20	N4905	0,02	10,15
N4905-P21PP		PP Lid - Part 21	N4905		27,26
N4905-P21SS		SS Lid - Part 21	N4905		44,73
N4905-P22		Plastic mixer - Part 22	N4905		14,96
N4905-P22-1		Plastic mixer base - Part 22-1	N4905		10,48
N4905-P23		Bowl shaft - Part 23	N4905		21,59
N4905-P25		Bowl stainless steel plate - Part 25	N4905		94,86
N4905-P26		Central shaft nut - Part 26	N4905		15,29
N4905-P28-1		Plastic lid covered on the top of faucet - Part 28-1	N4905		3,16
N4905-P36		Gear motor flange - Part 36	N4905		33,37
N4905-P38		Central shaft -Part 38	N4905		26,19
N4905-P39		Teflon tube - Part 39	N4905		15,04
N4905-P4		Termostat bulb holder - Part 4	N4905	0,02	10,36
N4905-P40		Thermostat knob - Part 40	N4905		13,96
N4905-P41		Thermostat knob on base - Part 41	N4905		10,36
N4905-P5		Spring for bulb holder - Part 5	N4905		10,36
N4905-P6		230V 50HZ Heating plate - Part 6	N4905	0,06	98,98
N4905-P7		Limit switch - Part 7	N4905		21,06
N4905-R		Faucet spring - Part 31	N4905		6,22
N4905-TC		Bowl o ring - Part 34	N4905		13,63
N4905-TH2		Termostat 0°-120° - Part 14	N4905	0,02	67,61

**CHURN**

BAR01-B		Empty glass jar /BAR01	BAR01		6,77
BAR01-BP		Inside plastic collar for BAR01	BAR01		14,16
BAR01-M		Handle for BAR01 & BAR02	BAR01		5,99
BAR01-P		Sprokets set of butter churn	BAR01		12,87
BAR02-B		Empty glass jar for BAR02	BAR02		9,48
BAR02-C		Lid / MAYonnaise maker	BAR02		0,63

**CITRUS PRESS**

N4098-B		Lever arm N4098 (No. 11)	N4098		3,92
N4098-C		Spare juice squeezer	N4098		11,99
N4098-COL		Column of N4098 (Part 12T)	N4098		28,35
N4098-CP		Cone for N4098 - Part 7	N4098		16,32
N4098-CS		Part N°6	N4098		21,59

Ref.	Ex-Ref.	Designation			€
N4098-GC		Juice-collector guide (Part No. 4) - N4098	N4098		37,84
N4098-P		Board support / N4098 Part N°28	N4098		22,79
N4098-S		Part N°5	N4098		53,21
N4098-SB		Part N°3	N4098		29,44
N4098-SV		Glass support Part No. 9 - N4098	N4098		6,48
N4100-CP		Part 9	N4100		13,08
N4100-CS		Upper cone for N4100 Part No. 12	N4100		15,60
N4100-P		Pinion for N4100 Part No. 18	N4100		17,99
N4100-PL		Side handle citrus press N4100	N4100		4,36
N4100-S		Stand for N4100 Part No. 3	N4100		31,62
N4102-CP		Part N°9	N4102		10,04
N4102-CS		COne superior / N4102 PC N°8	N4102		6,20
N4102-G		Cup for N4102 Part No. 10	N4102		14,01
N4102-P		Pinion for N4102 Part No. 15	N4102		6,81
N4102-S		Stand for N4102 Part No. 17	N4102		29,29
N4104-C		Part N°3	N4104		9,27
N4104-CP		Part N°2	N4104		9,27
N4104-CS		Upper cone for N4104 (No. 1)	N4104		7,11
N4104-P		Part N°4	N4104		15,60
N4106-A		Axle N4106 (Part 4)	N4106		3,82
N4106-G		Grid for N4106 (Part 22)	N4106		14,22
N4106-GP		Large pinion for N4106 (Part 6)	N4106		3,55
N4106-IE		Drai strip for N4106 (Part 12)	N4106		3,60
N4106-M		Motor for N4106 (Part 24)	N4156	0,21	32,71
N4106-PII		Lower inner plastic piece (Part 11) - N4106	N4106		1,86
N4106-PP		Small pinion for N4106 (Part 7)	N4106		3,55
N4106-PPI		Middle inner plastic piece (Part 9) - N4106	N4106		5,89
N4106-SI		Plastic inner support (Part 5) - N4106	N4106		3,66

#### COCO CRACKER

N4212-PV		Leg for coconuts cracker N4212	N4212		13,09
N4220-B		Arm holder	N4220		35,06
N4220-BC		Cutting arm- Complete circular arm	N4220 / N4221		44,68
N4220-CI		Plastic housing/Interruptor	N4220		3,22

#### COULIS AND JAM

CT3X-EUJ		Funnel seal for CT3X-EL and PSXPRO-VE08	CT3X-EL / PSXPRO-VE08		0,75
N3030C-J		Joint screw / N3030C	N3030		2,05
N3030C-V		Screw N3030C	N3030		19,63
N3030CX-G		1 mm grid for N3030CX	N3030		11,45
N3030CX-M		Crank N3030CX	N3030		17,42
N3030CX-V		Worm screw N3030CX	N3030		49,06
N3031-A		Shaft+Retaining c-clip + Seal ring / N3031	N3031		6,22
N3031-BS		Hopper base / N3031	N3031		7,35
N3031-C		Suirt guard for tomato juicer N3031	N3031		4,49
N3031-G		Spout / N3031	N3031		3,48
N3031-J		Rubber gasket / N3031	N3031		1,07
N3031-P		Plunger / N3031	N3031		4,47
N3031-R		Spring for plastic sipral / N3031	N3031		0,98
N3031-S		Hopper / N3031	N3031		28,35
N3031-V		Plastic sipral / N3031	N3031		13,63

#### DEHYDRATOR

N3040-C		Lid / Food dehydrator	N3040		10,90
N3040-M		Motor / N3040	N3040	0,42	23,46
N3040-R		Heater / N3040	N3040	0,06	27,79
N3042-C		Lid for dehydrator N3042	N3042		15,82
N3042-E		Control board / N3042	N3042	0,02	58,90
N3042-M		Motor / N3042	N3042	0,42	24,00
N3042-R		Heater / N3042	N3042	0,06	28,59
N3042-V		Fan /N3042	N3042	0,06	11,86

#### DOMESTIC FRENCH FRY CUTTER

N3023-08P		Pusher 8mm / N3023	N3023V/ N3023VLT		5,78
N3023-10P		PUsher 10 mm	N3023V/ N3023VLT		5,78

#### EGG COOKER

N8093-I		Switch for N8093	N8093	0,02	8,71
N8093-R		Resistance for N8093	N8093	0,06	25,12



Ref.	Ex-Réf.	Désignation			
<b>ELECTRIC CAN OPENERS</b>					
OE50010		Moteur unit complete OEXTC	OEXTC	0,71	975,91
OE50011		Axle / Cog-wheel /OEXTC	OEXTC		40,40
OE50012		Inferior cheek / OEXTC	OEXTC		84,02
OE50014		Motor housing OEXTC	OEXTC		70,55
OE50018		Stop box OEXTC	OEXTC		44,73
OE50020		Motor alone without housing /OEXTC	OEXTC	0,21	485,28
OE50021		Carre pour OEXTC / OEXT2	OEXT2		82,84
OE50029		Head-bearing plate for OEXTC	OEXTC		58,90
OE50030		Electronic card /OEXTC	OEXTC	0,02	74,18
OE50061		Reducer flange OEXTC	OEXTC		242,11
OE50062		Gear cover OEXTC	OEXTC		228,96
OE50063		Gear gasket OEXTC	OEXTC		26,72
OE50065		Large gear / EXIT SHAFT	OEXTC		60,02
OE50070		Medium gear / OEXTC	OEXTC		58,36
OE50075		Small gear / OEXTC	OEXTC		55,61
OE50080		Set of carbon brushes for OEXTC	OEXTC		202,82
OE57257		Power cable + Grommet / OEXTC / N8093 1.90 metres	OEXTC / N8093	0,06	19,08
OE7205		Lever spring / OE750	OEXT2 / OE750		9,30
OE7206		Head-bearing plate OEXT2	OEXT2		105,77
OE7231		Blade pin for OEXT2 / OEXTC / OE750	OEXT2		9,19
OE7234		Diode for OEXT2	OEXT2	0,02	7,11
OE7235		Filter for OEXT2	OEXT2	0,02	26,19
OE7237		6 x 10 Set screw for adjusting "U" Blade / OEXT2 / OEXTC	OEXTC / OEXT2		6,89
OE7240		6 x 10 Set screw for OEXT2 OEXTC (Mark 11)	OEXTC / OEXT2		8,98
OE7404		Axis ø 6 head articulation OEXTC	OEXTC		10,05
OE7405		ST/ST table stand / OEXT2	OEXTC / OEXT2		140,03
OE7417		Sliding plastic guide OEXT2	OEXTC / OEXT2		26,19
OE7426		Superior cheek / OEXT2	OEXTC / OEXT2		53,45
OE7431		ARticipation U For OEXT2	OEXTC / OEXT2		87,22
OE7434		Protection swith on-off for OEXTC & OEXT2	OEXTC / OEXT2		11,54
OE7435	586-l	Interruptor for OEXT2	OEXTC / OEXT2	0,02	23,99
OE7436/C		Complete head without level/OEXTC	OEXTC		405,65
OE7441		LEver with bowl and screw	OEXTC / OEXT2		53,45
OE7445		Magnet for OEXT2	OEXTC / OEXT2		37,09
OE7459		Blade screw for OEXT2	OEXTC / OEXT2		6,87
OE7489	585XE-021	HAndle/ OEXT2	OEXTC / OEXT2		11,78
OE7491		Column for OEXT2	OEXTC / OEXT2		37,09
OE7492		Air spring / OEXT2/OEXTC	OEXTC / OEXT2		81,77
OE7501	547	KIt of spare-parts for OE750	OE750		98,44
OE7503		Pressure switch air bulb	OE750M		32,71
OE7504		Lower tube OE750 (Jack housing)	OE750		14,22
OE7506		Connection pieces / FOr pedal OE750	OE750M		10,90
OE7507		Tube / OE7503	OE750M		9,60
OE7516		Motor monophase /OE750	OE750	1,75	1 068,90
OE7516T		Motor triphase / OE750	OE750	1,75	1 159,76
OE7518	585XE-020	Height screw /OE750 / OEXT2	OEXT2 / OEXTC / OE750		16,29
OE7519	590XEC-AI	Complete magnet	OE750		42,35
OE7520		Imperfitable screw OE750/OEXTC/OEXT2	OEXT2 / OEXTC / OE750		15,29
OE7524		Interruptor for OE750	OE750	0,02	56,06
OE7525		Superior cheek /OE750	OE750		216,77
OE7528		Motor housing OE750 (Motor cover)	OE750		245,31
OE7529		Inferior cheek / OE750	OE750		228,96
OE7534		Ring / OE750	OE750		49,06
OE7535		Stop collar OE750 (Motor housing)	OE750		18,55
OE7537		Capacitor for OE750	OE750	0,02	121,05
OE7543		Air spring/OE750	OE750		93,85
OE7547		Head alone for OE750 without lever and magneT	OE750		397,95
OE7548		Square for OE750	OE750		97,27
OE7551		Head plastic ring (X2) for OE750	OE750 / OEXTC / OEXT2		9,41
OE7552		Axle for OE750	OE750		82,31
OE7553	539	large cog-wheel for OE750	OE750		55,18
OE7555		Blade shim for OE750	OE750		23,25
OE7556		Blade screw for OE750	OE750		16,14
OE7559		Butterfly screw /OE750	OE750		9,30
OE7562		ST/ST Table stand / OE750	OE750		133,18
OE7565	590XEC-P	Complete pusher for OE750	OE750		70,14
OE7567		Lever's pin / OE750	OE750		24,00



Réf.	Ex-Réf.	Désignation			€
OE7570		Electric cord / OE750	OE750	0,02	15,29
OE7571		Columns OE750 (X2)	OE750		138,48
OE7573		Articulation U for OE750	OE750		95,99
OE7576		Lever with bowl for OE750	OE750		56,69
OE7577		Magnetic device sprindle / OE750	OE750		15,29
OE7578		Articulation axle for OE750	OE750 / OEXTC		11,65
OE7589	585XE-013	Key to remove the wheel for OE750	OE750 / OEXTC		18,12
OE7598		Box stop OE750	OE750		31,10
OE7610		Interruptor tri/OE750 (CConnecting box)	OE750	0,02	305,28
OE895	549	Kit of spare parts for elect. canopener	OEXTC / OEXT2		42,81
R010		Little plastic gear	OEXT2		9,71
R011		Large plastic gear	OEXT2		10,69
R018		Big metal ring / Motor reductor oe grater	OEXT2		2,05

#### ELECTRIC FOOD MILL

E5053		Condenser for EX5	EX5	0,11	56,12
E5054		Klixon switch for EX55	EX5	0,02	43,61
E5055		Reducing + Motor single phase 220V for E5	EX5	1,75	1 232,44
E5056		Reverse- single phase for E5	E5	0,02	152,64
E5057		Interuptor single phase for E5	E5	0,02	54,51
E5058		Wire 1 phase for E5	E5	0,02	20,74
E5059		Reducing + Motor 3 phases 380V for E5	EX5	1,75	1 112,72
E5060		Reverse 3 phases for E5	E5	0,02	169,21
E5061		Interruptor 3 phases for E5	E5	0,02	40,35
E5062		Wire 3 phases for E5	E5	0,06	24,53
E5063		Reducing alone for E5	E5	0,02	552,84
E5064		Bronze wheel for E5	E5		121,05
E5065		Endless screw for E5	E5		85,19
E5066		Aluminium ferrule for E5	E5		53,45
E5067		Screwing button for E5	E5		15,29
E5068		Interruptor button for E5	E5		8,50
E5070		Foot stand for E5	E5		324,95
E5071		6 sides empty axle for E5/EX5	E5		53,98
EX5001		Cone for electric mill ST/ST EX5	EX5		141,20
EX5003		Central spiral spring for EX5	EX5		7,16
EX5050		Anti splash cylinder for elect. Mill ST/ST EX5	EX5		33,78
EX5051		Shaft for electric mill-ST/ST EX5	EX5		74,18
EX5052		Crossbar, bushing + prot. for electric mill ST/ST EX5	EX5		294,38
EX5053		Aluminium tip	EX5		100,32
EX5069		Ring support for electric mill ST/ST	EX5		50,77
EX5070		ST/ST stand for EX5	EX5		491,69

#### ELECTRIC MINCER

N5600-A		Joint ring for N5600	N5600		13,68
N5600-AC		Knife axis for N5600	N5600		9,19
N5600-AX		Motor outlet axis (223) - N5600	N5600		12,19
N5600-B		Trefoil nut/ring for N5600	N5600		14,06
N5600-CAD		Bottom frame N5600 Part No. 31	N5600		14,96
N5600-CAP		Single plastic cover for N5600	N5600		29,98
N5600-E		Plastic push / N5600	N5600		7,64
N5600-IC		Complete switch for N5600	N5600	0,02	18,97
N5600-M		Electrical mincer motor N5600 (PART NO. 202)	N5600	0,42	65,42
N5600-P		Tray / N5600	N5600		29,98
N5600-PI		Outlet pinion for N5600 Part No. 215	N5600		24,00
N5600-PM		Middle metal pinion (213) - N5600	N5600		24,00
N5600-PP		Plastic bottom pinion (211) - N5600	N5600		27,26
N5600T		Mincer head (Mark G) - N5600	N5600		27,26
N5600-V		Worm screw for N5600	N5650		21,75
N5650-B		Tightening colar /N5650	N5650		27,26
N5650-CD		Rear gearset cover for N5650	N5650		18,01
N5650-E		Plastic meat pusher for N5650	N5650		2,83
N5650-P		Tray / N5600	N5650		16,46
N5650T		Mincer head for N5650 (Mark 7)	N5650		27,26
N5650-V		Worm screw for N5650 part No. 6 OR H	N5650		11,12
N5655		Outlet pinion for N5650 part No. 15	N5650		24,00
N5660		Middle pinion for N5650 part No. 14	N5650		24,00
N5665		Small pinion for N5650 part No. 13	N5650		16,35



Ref.	Ex-Ref.	Designation			
<b>ELECTRIC MIXER</b>					
BAT12		Kneading hook	BAT		38,16
<b>ELECTRIC PEELER</b>					
N4220-COR		Electric cord N4220 & N4221	N4220 / N4221	0,02	8,89
N4220-DI		Two speed interruptor	N4220 / N4221	0,02	18,55
N4220-I		Switch on/off red	N4220 / N4221	0,02	15,39
N4220-PIT		Drive pinion for trident of N4220 / N4221	N4220 / N4221		9,41
N4220-PL		Plastic pin/ Arm holder	N4220		7,70
<b>FOOD MILL</b>					
M5003	ML5E-R	Holding spring for M5/P10/E5	M5 / P10 / E5		7,32
N3002X/15		Sieve 1.5mm / N3002X	N3002X		3,99
N3002X/25		Sieve 2.5mm/N3002X	N3002X		3,99
N3002X/40		Sieve 4mm/ N3002X	N3002X		3,99
N3002X-J		Handle gasket for N3002	N3002X		0,27
N3004X/15		Sieve 1.5mm / 3004X	N3004X		4,54
N3004X/25		Sieves 2.5mm / N3004X	N3004X		4,54
N3004X/40		Sieves 4mm / N3004X	N3004X		4,54
N3004X-J		Handkraft gasket for N3004X	N3004X		0,27
N3004X-M		Crossbar shaft handle for N3004X	N3004X		16,35
P10001		Cone / P10	P10		81,77
P10002		SHaft for P10	P10		90,86
P10003		CEntral spiral spring for P10/EX5	P10		5,77
P10004		ANti splash cylinder for P10	P10		27,26
P10005		CRoss-bar for P10	P10		17,96
P10006		HAndle for P10	P10		28,11
P10007		Tripod / Mill P10	P10		176,37
S3001		COne for tinned mill S3	S3		44,68
S3002	ML3E-AR	SHaft, handle & crossbar for tinned mill S3	S3		18,63
S3003		Rubber for S3/X3(4Pces)	S3		5,77
X3001		COne for stainless /Steel X3	X3		76,96
X3002	ML3X-AR	Shaft, handle & crossbar for X3	X3		33,85
X3003		Shaft, handle & crossbar for X3	X3		5,83
X5002	ML5XS-AR	Shaft handle & cross bar for N° 5 Inox	X5		81,24
X5003	ML5X-R	Holding spring for X5/EX5	X5		7,33
<b>GRATERS</b>					
N3010-C		KNife cone rawness/N3010	N3010		5,99
N3010-G		Accessory gruyerE	N3010		5,99
N3010-P		Knife cone parmesan/N3010	N3010		5,99
N3010-R		Accessory slices/N3010	N3010		5,99
R400-PM		Crank handle for R400	R400		9,83
<b>GUITAR</b>					
GX011		EXtra cutting set 5 mm for GX	GX		239,97
GX012	MG010-SR	ROund holder for GX 5mm	GX		85,16
GX013		EXtra cutting set 10 mm for GX	GX		239,97
GX014		Round holder for GX 10mm	GX		85,16
GX015		Set of wire 0,4 mm for GX (4 X2 P.)	GX		16,82
GX022		Flat holder for GX	GX		85,16
GX024		Flat holder 10mm for GX	GX		85,16
GX051		EXtra cutting set 7mm	GX		239,97
GXL01		Set of 12 bladeS / GXL55	GXL		70,87
GXM013		EXtra cutting set 10mm/GXM	GXM		408,85
GXM016		Stretching screw for maxi guitare - GXM	GXM		15,29
GXM051		EXtra cutting set 7mm/GXM	GXM		402,98
<b>HYDROMETER</b>					
N3100-C.		Spare spoon for N3100	N3100		6,54
N3100-SC		Bottle of calibration for N3100	N3100		10,90
<b>ICE CRUSHER</b>					
N4050-BAC		Tray for N4050	N4050		6,54
N4050-BV		SUction-cup arm for N4050	N4050		2,73
N4050-CC		Lid + top cover for N4050	N4050		14,22
N4050-M		Complete handle for N4050	N4050		6,54
N4050-PC		Central plate for N4050	N4050		2,18
N4050-VE		Suction cup for N4050	N4050		2,18

Ref.	Ex-Ref.	Designation			€
N4051-B		Tray for N4051	N4051		8,07
N4051-C		Cover for N4051	N4051		3,05
N4051-CS		Top cover for N4051	N4051		24,85
N4051-M		Handle for N4051	N4051		9,37
N4051-PC		Central plate for N4051	N4051		2,35
N4051-S		Stand for N4051	N4051		20,52
N4052-B		Ice-cube tray for N4052	N4052		7,64
N4052-C		Transparent cover for N4052	N4052		2,35
N4052-CA		Power cable for N4052	N4052	0,02	10,90
N4052-M		Motor for N4052	N4052	0,21	26,72
N4052-T		Inner flap for N4052	N4052		5,83

#### ISOTHERMIC JUGS AND POTS

N5076-B		Plug for white swirl jug 0.6 L - N5076	N5076		3,06
N5076-J		Plug gasket for N5076	N5076		0,74
N5077-B		Plug for white jug 1.2 L - N5077	N5077		3,06
N5077-J		Plug gasket for N5077	N5077		0,74
N5078-B		Plug for black swirl jug N5078	N5078		3,06
N5079-B		Plug for black swirl jug 1.2 L - N5079	N5079		3,06
N5084-B		Spare lid for N5084-N5085-N5087	N5084		8,40
N5084-T		Riser stick for old jug N5084	N5084		7,91
N5085-T		Riser stick for old jug N5085	N5085		8,07
N5086-T		Riser stick jug N5086	N5086		7,91
N5086-TNM		Riser stick for new jug N5086	N5086		7,91
N5087-TNM		Riser stick for new jug N5087	N5087		7,91
N5088-B		Spare lid for N5086-N5088	N5088		6,57
N5088-T		Riser stick for jug N5088	N5088		7,91
N5088-TNM		Riser stick for jug N5088	N5088		7,91

#### JAPANESE MANDOLINES

120PO		Guard for 120JB and 8484JAPJ	120JB / 8485JAPGN		11,33
64FL		Flat blade for 64JB	64JB		12,72
64PO		Guard for 64JB and 8486JAPP	64JB / 8486JAPP		5,67
8484PO		Guard for 8484JAPJ	8485JAPGN		5,56
8485BR		Metallic adjustment screw old model for 8485JAPG	8485JAPGN		3,42
8485BS		Metal adjust. screw for cutting blade (Triangle old mod) for 8485JAPG	8485JAPG		3,53
8485FL	N4291-FL	Flat blade for 8485JAPG	8485JAPGN / 95JB		18,71
8485LA	N4291-W	Large cutting blade for 8485JAPG and 95JB	8485JAPGN / 95JB		10,59
8485MO	N4291-M	Medium cutting blade for 8485JAPG and 95JB	8485JAPGN / 95JB		12,11
8485PL		Half triangular plasticboard for 8485JAPG	8485JAPGN		7,70
8485PO	N4291-P	Guard for 8485JAPG	8485JAPGN		4,06
8485V	N4290-VL	Flat blade metal screw for 8485JAPG/8486JAPP	8485JAPGN		2,03
8485VB		Handle metal screw for 8485JAPG/8486JAPP	8485JAPGN		2,03
8486BR		Adjustment plastic screw, yellow, old model for 8486JAPP	8486JAPP		3,85
8486BS		Plastic tightening screw, yellow, old model for 8486JAPP	8486JAPP		2,89
8486FI	N4290-F	Fine cutting blade for 8486JAPP - 8490 JAPP and 64JB	8486JAPP / 8490JAPP / 64JB		11,37
8486FL	N4290-FL	Flat blade for 8486JAPP	8486JAPP		11,79
8486LA	N4290-W	Large cutting blade for 8486JAPP - 8490JAPP and 64JB	8486JAPP / 8490JAPP / 64JB		8,66
8486MO	N4290-M	Medium cutting blade for 8486JAPP - 8490JAPP and 64JB	8486JAPP / 8490JAPP / 64JB		10,33
8486PO	N4290-P	Guard for 8486JAPP	8486JAPP		3,97
848BRN		Adjustment screw metallic new model for 8485JAPG-8486JAP	8485JAPGN / 8486JAPP		4,70
848BSN	N4290-VE	Metal adjust screw (New mo del) 8486JAPP-8490JAPP-8485JAPG-64JB-95JB	8486JAPP/8490JAPP/8485JAPGN/ 64JB/95JB		4,70
95PO		Guard for 95JB and 8485JAPG	8485JAPGN / 95JB		8,55
N4292-L		Lame centrale / N4292 Mandoline Inox LT	N4292		9,11
N4292-P		Set of 3 cutters for N4292 Mandoline stainless steel LT	N4292		19,67
N4292-PP		Plastic pusher for N4292	N4292		2,90

#### JAPANESE VEG SLICER

4500CLR-L	N7111-F	Straight blade for 4500CLR	4500CLR		9,09
4500CLR-LF		Fine unit blade cuttings for 4500CLR and 3000CLR	4500CLR / 3000CLR		9,62
4500CLR-LL		Coarse unit blade cuttings for 4500CLR and 3000CLR	4500CLR / 3000CLR		5,88
4500CLR-LM		Medium unit blade cuttings for 4500CLR and 3000CLR	4500CLR / 3000CLR		6,63
4500CLR-RP	N7111-6	Wheel for 4500CLR	4500CLR		14,54

#### MANDOLINES

10201		Universal safety pusher plastic material black	15000 / 25000		15,27
10202		Trimmer block 2 mm	10000 / 15000 / 25000		22,96
10207		Trimmer block 7 mm	10000 / 15000 / 25000		16,03
10212		Straight blade with welded stud	15000		22,13

Ref.	Ex-Ref.	Designation			€
10215		Pro knife + Waffle plate for 25000	25000		24,91
10217		Clawed-plate cover for chef's mandoline pusher			1,82
10644		44-Blade cutter (3 and 7 mm) for professional mandoline	20644B / 44		31,32
11660		60-Blade cutter (2 and 4.5 mm) for professional mandoline	20660-60B-60CHB		35,27
10201-3	N7000-01	Unit blade cutting 1 mm	10000 / 15000 / 25000		24,80
10201-LV		Plastic universal safety guard red color	15000-LV		16,25
10204	N4287	Unit blade cutting 4 mm	10000 / 25000		20,10
10210		Unit blade cutting 10 mm	10000 / 15000 / 25000		12,83
10211	N4283	Box of 4 unit blade cuttings, 2, 4, 7 and 10 mm for 15000/ 25000	10000 / 15000 / 25000		63,63
10212-P		Flat blade for chefs' mandoline PCD			30,14
10214	N4284	Knurled nut for 15000	10000 / 15000		4,17
126CL		Fluted cutting plate	20638-60B-60CHB		38,05
136CL		Simple side for professional mandoline	20638-60B-60CHB		4,60
137CL		Handle side for professional mandoline	20638-60B-60CHB		5,99
146CL		Main plate for professional mandolinE	20638-60B-60CHB		35,06
15020-LV		Red color stand LV	15000-LV		13,47
166CL		Whole stand for professional mandoline	20638-60B-60CHB / 25000		22,34
176CL	CL006	Central cutting plate, 4 screws and 4 nuts	20638B-44B-60B		15,93
180CL		Stand + table edge support, 2 screws and 2 nuts	20638-60B-60CHB / 25000		23,84
181CL		Table edge support	20638-60B-60CHB		1,82
183CL		Crank handle	20638-60B-60CHB		5,67
190CL		Non-skid foot	20638-60B-60CHB / 25000		0,96
195CL		Set of 5 non-skid feet	20638-60B-60CHB / 25000		3,74
19638	CL003	Set of cutters 38 blades (3 & 10 mm) for professional mandoline	20638-38CHB		28,86
196CL		ASsorted nuts and screws kit	20638-60B-60CHB		12,72
197CL		Untightened ST/STEEL M6 nut	20638-60B-60CHB		0,43
30300	N6970	ST/Steel guard with plastic handle, blister	30300		31,05
303CH		Plastic handle for 30300 + 3 screw 4 x 25 mm	20638-60B-60CHBB		3,63
304CH		Varnished wooden handle for 30400	20638-60B-60CHB		4,60
80000-P		Set of cutters for 80000	80000		24,80
80000-PO		Guard for 80000	80000		4,17
MAND01-E		Accessory to slice and cut /MANDO1	MANDO1		7,80
MAND01-G		Waffle accessory/MAND01	MANDO1		10,26
MAND01-J		Julienne accessory /MANDO1	MANDO1		8,87
N6127		Large plate ST/ST	20638-44-60		39,12
N6183		Handle / Mandoline			7,11
TAT01		Spare blade for TAT	TAT		54,51
TAT02		Screw (x 2) for TAT	TAT		3,06
TAT03		PE pusher for TAT	TAT		38,16

**MANUAL CAN OPENERS**

N4041-L		Spare blade / N4041	N4041		3,15
N4041-M		Cog wheel for titan can opener	N4041		3,43
O2805		Head for O2	O2		45,80
O2810		Body alone for O2	O2		54,51
O2820	537	Cog-wheel for manual canopener	OX / OP / OV / O3 / O2		30,34
O2840		Handle for canopener O2	O2		30,52
O2871	O2878	Box stop for OX, OX5, O5	OX / OX5 / O5		9,82
O2872		Nickeled steel plate for O2/O3	O3 / O2		3,26
O2873	517	Courbane ring for canopener	OX / OP / OV		3,00
O2874		M6 Nut for O5	O5		0,96
O2875		Screw 6 X 20	OX5 / O5		0,96
O2876		Ferrule of tube / O2	O2		1,34
O2877	516	Screw blade for canopener	O3 / O2 / OE2		2,65
O2880		Bed plate to be bolted epoxy O2	O2V		32,71
O2888		Screw 6X10/O2	O2		0,37
O2890	540NS	Clamp base epoxy /O2	O2V		48,36
O2891	529	Plastic insert / Canopener base	OXV55 / OXP55		5,40
O2895	548	Kit of spare parts for manual canopener	O2 / OX		41,23
O2896		Disassembly tool for manual can-openers	O2 / O3 / O5 / OX		1,12
O2897		Nickel-plated tightening screw, CLAMP O2 / O3 / O5	O2 / O3 / O5		14,75
O3840		Handle for canopener O3	O5		29,45
O3880		Bed plate to be bolted epoxy O3	O3		32,71
O3890		Clamp base for O3	O3		47,99
O3895	528	Kit of spare parts for manual canopener/ O3-O5	O3 / O5 / OX5		41,23
O5000		COmplete can-opener head O5 / OX5	O5 / OX5		69,80
O5810		BOdy alone for O5	O5		38,16
O5880		Bed plate to be bolted epoxy O5	O5		32,71
O5890		Clamp base for O5	O5		47,99

Ref.	Ex-Ref.	Designation			€
OX5840		Crank for OX5	OX5V55 / OX5P55		74,18
OX5880		Bed plate to be bolted ST/ST / OX5	OX5P55		51,79
OX5890		Clamp base /ST-ST OX5	OX5V55 / OX5P55		73,06
OX839		Handle for OX	OXV / OXP		78,51
OX840		COmplete handle for OX	OXV / OXP		82,68
OX842	530	Handle + Clip for O2/OX	OX / OP / OV / O3 / O2		4,26
OX874		Steel ring for OX	OXV / OXP		1,48
OX875		Butterly screw for blade /OX	OXV / OXP		9,83
OX880		Bed plate to be bolted ST/ST OX	OXV55		104,70
OX890		Clamp base ST/ST OX	OXV55		128,70

### MANUAL MINCER

N4005C-B	HA05C-BS	Tightening screw N°5	N4005C		4,70
N4005C-BP		Worm screw ring /N4005C	N4005C		0,32
N4005C-M		Handle / Meat mincer N°5	N4005C		4,91
N4005C-V		Endless screw / N4005C	N4005C		7,11
N4005C-VF		Handle-fixing screw for mincer N4005C	N4005C		1,87
N40081C	HA08C-C	Blade for mincer N°8	N4008C		2,11
N40081CX	HA08CX-C	Blade for mincer N°8	N4008C		5,92
N4008C-B		Tightening collar / N4008	N4008C		4,70
N4008C-BP		Plastic collar for worm screw mincer No. 8 - N4008C	N4008C		0,32
N4008C-M		Handle / Meat mincer N°8	N4008C		4,92
N4008C-S	ES08C	Sausage funnel / N4008C	N4008C		3,94
N4008C-V		Endless screw / N4008C	N4008C		10,15
N4008C-VF		Handle-fixing screw for mincer N4008C	N4008C		1,87
N4008CX-B		Tightening collar / N4008	N4008CX		13,84
N4008CX-M		Handle / Meat mincer N°8	N4008CX		9,27
N40101C	HA10C-C	Blade for mincer N°10	N4010C		2,30
N40101CX	HA10CX-C	Blade for mincer N°10	N4010C		6,94
N40104C	HA10C-G4.5	Disc Ø 4,5 mm for N°10	N4010CX		3,76
N40104CX	HA10CX-G4.5	Disc Ø 4,5 mm for N°10	N4010CX		8,30
N40106C	HA10C-G6	Disc Ø 6 mm for N°10	N4010C		3,76
N40106CX	HA10CX-G6.5	Disc Ø 6 mm for N°10	N4010CX		8,30
N40108C	HA10C-G8	Disc Ø 8 mm for N°10	N4010C		3,76
N40108CX	HA10CX-G8	Disc Ø 8 mm for N°10	N4010CX		8,30
N4010C-B		Tightening collar N4010	N4010C		4,92
N4010C-BP		Plastic collar for worm screw mincer No. 10 - N4010C	N4010C		0,32
N4010C-M	HA10C-M	Handle/Meat mincer N°10	N4010C		4,92
N4010C-S	ES10C	Set sausage funnels N°10	N4010C		4,54
N4010C-V	HA10C-VIS	Endless screw / N4010C	N4010C		12,06
N4010C-VF	HA10C-VM	Handle-fixing screw N4010C	N4010C		1,87
N4010CX-B		Tightening collar N4010	N4010CX		14,75
N4010CX-M		Mincer handle - N4010CX	N4010CX		9,27
N40112C	HA10C-G12	Disc Ø 12 mm for N°10	N4010C		3,76
N40112CX	HA10CX-G12	Disc Ø 12 mm for N°10	N4010CX		8,30
N40115C	HA10C-G15	Disc Ø 15 mm for N°10	N4010C		3,76
N40115CX	HA10CX-G15	Disc Ø 15 mm for N°10	N4010CX		8,30
N40204C	HA22C-G4.5	Disc Ø 4,5 mm for N°22	N4022C		5,54
N40215C	HA22C-G15	Disc Ø 15 mm for N°22	N4022C		5,54
N40221C	HA22C-C	Blade for mincer N°22	N4022C		2,50
N4022C-B		Tightening collar / N4022	N4022C		6,87
N4022C-BP		Plastic collar for worm screw mincer No. 22 - N4022C	N4022C		0,32
N4022C-M		Handle / Meat mincer N°22	N4022C		7,22
N4022C-S	ES22	Sausage funnel N°22	N4022C		5,53
N4022C-V	HA22-V	Endless screw / N4022C	N4022C		24,31
N4022C-VF		Handle-fixing screw for mincer N4022C	N4022C		1,87
N40304C	HA32C-G4.5	Disc Ø 4,5 mm for N°32	N4032C		6,94
N40306C	HA32C-G6.5	Disc Ø 6 mm for N°32	N4032C		6,94
N40308C	HA32C-G8	Disc Ø 8 mm for N°32	N4032C		6,94
N40312C	HA32C-G12	Disc Ø 12 mm for N°32	N4032C		6,94
N40315C	HA32C-G15	Disc Ø 15 mm for N°32	N4032C		6,94
N40321C	HA32C-C	Blade for mincer N°32	N4032C		3,22
N4032C-B		Tightening collar / N4032	N4032C		7,54
N4032C-BP		Plastic collar for worm screw mincer No. 32 - N4032C	N4032C		0,32
N4032C-M	HA32C-M	Handle / Meat mincer N°32	N4032C		9,08
N4032C-S	ES32C	Sausage funnel N°32C	N4032C		5,95
N4032C-V		Endless screw / N4032C	N4032C		26,72
N4032C-VF	HA32C-VIS	Fixing screw for mincer handle N4032C	N4032C		1,87
N40504C	HA05C-G4.5	Disc Ø 4,5 mm for N°5	N4005C		2,88
N40506C	HA05C-G6.5	Disc Ø 6 mm for N°5	N4005C		2,88

Ref.	Ex-Ref.	Designation			€
N40508C	HA05C-G8	Disc 8 mm for N°8	N4005C		2,88
N40804CX	HA08C-G4.5	Disc Ø 4,5 mm for N°8 - Chinese - Inox	N4008CX		8,68
N40806C	HA08C-G6.5	Disc Ø 6 mm for N°8 - Chinese	N4008C		3,08
N40806CX	HA08CX-G6.5	Disc Ø 6 mm for N°8 - Chinese - Inox	N4008CX		8,68
N40808C	HA08C-G8	Disc Ø 8 mm for N°8 - Chinese	N4008C		3,08
N40808CX	HA08CX-G8	Disc Ø 8 mm for N°8 - Chinese - Inox	N4008CX		8,68
N40812C	HA08C-G12	Disc Ø 12 mm for N°8 - Chinese	N4008C		3,08
N40812CX	HA08CX-G12	Disc Ø 12 mm for N°8 - Chinese - Inox	N4008CX		8,68

#### MELON WEDGER

SM007		Support dish	SM		78,51
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#### MINCER

RH006-H		Worm screw / HP-RHP. model from serial No. 36835	HP / RHP / HM		22,45
RH007		Screwing up for mincer	HP / RHP / HM		11,33
RH008		Pusher for mincer	HP / RHP / HM		18,87
RH010-C		Knife (Square axis) – Model before serial No. 36835 / HP / RHP / HM	HP / RHP / HM		19,08
RH010-H		Knife (Hexagonal axis) – Model from serial No. 36835 / HP / RHP / HM	HP / RHP / HM		19,08
RH011		Disc Ø 4,7 mm for mincer	HP / RHP / HM		11,92
RH013		Saussages funnel for mincer	HP / RHP / HM		2,83
RH015		Sieve Ø 3 mm for combined meat mincer	HP / RHP / HM		41,47
RH016		Sieve Ø 9,6 mm for combined meat mincer	HP / RHP / HM		21,81
RH017		Medium gear for combined	HP / RHP / HM		7,64
RH018		Medium gear for combined	HP / RHP / HM		13,09
RH019		Large white gear for R HP	HP / RHP / HM		13,63

#### MIXER

MIX1.03		Power cord for LT Mini mixer	MIX1.	0,02	10,90
MIX1.06		Plastic housing for LT Mini mixer	MIX1.		12,51
MIX1.07		Motor for LT Mini mixer	MIX1.	0,06	43,61
MIX70.P		Complete foot / MIX70-71-72-73	MIX70/MIX71/MIX72/MIX73		59,97
MIX70-PCB		Electronic card Formix 70-71-72-73 - MIX70/MIX71/MIX72/MIX73	MIX70/MIX71/MIX72/MIX73	0,02	61,09

#### ORANGE PEELER

N4225-M		Handle harm + Plastic handle for N4225	N4225		4,60
N4225-MP		Yellow part with shaft for orange peeler	N4225		5,02

#### PASTA & PIZZA

N7916-PC	N7902KRBT09	Set of 2 sprockets + 1 Belt / N7916 (KRMN-A23) (N 45)	N7916		40,52
SP01-B		Stop bar for SP01	SP01		2,19

#### PASTA MACHINE

N7902-KRBT06		Kit switch for N7902	N7902	0,02	112,88
N7905-M		Handle / N7905	N7905		9,71
N7905-MP		Set of gables /	N7905		7,27
N7905-R		Roller set / Imperia 150	N7905		18,28
N7905-V		Clamp fixation / Pasta machine N7905	N7905		9,19
N7991-B		Closing knob (Part N°3)/N7991-N7992	N7991 / N7992		26,35
N7991-J		Gasket for closing knob (Part N°4)/N7991-N7992	N7991 / N7992		14,64
N7991-S		Mixing blade (Part N°1)/N7991-N7992	N7991 / N7992		32,71
N7992-01		Pizza roller for N7992 (220 mm)	N7992		163,54
N7992-C		ORange cover for N7991 / N7992	N7991 / N7992		15,82
N7995-M		Single handle for N7995 ATLAS 180	N7995		8,98
N7996-B		Tightening collar N7996	N7996		13,72
N7999C-01		Drying arm for N7999C	N7999C		3,27
N7999C-02		Central stick for N7999C	N7999C		3,27
N8001-ACC		Manual pasta machine chromed	N8001 / N7994		31,85
N8001C-ACC		Double accessory for N8001C (Spaghetti + Tagliatelle)	N8001C		14,32
N8001-V		Clamp fixation / Pasta machine N8001	N8001		9,09
N8004-T		Plastic hopper for N8004	N8004		10,37

#### PASTRY FUNNEL

N3715-J		Joint / Funnel with piston N3715	N3715		2,83
NC016-P		Skate for NC016 / N3715	N3715		0,17

#### PEELER FOR INSTITUTIONAL ESTABLISHMENTS

E0014		Wall fixation only / Peeler LT	EP / EPX		36,88
E0015	EP-PIED	Complete stand / Peeler LT	EP / EPX		72,69
E0016.		Pusher for carrot / Peeler	EP / EPX		10,05

Ref.	Ex-Ref.	Designation			€
E0017		Plastic ring / CARrot accessory	EP / EPX		20,95
E0018		Plastic ring / Cucumber and big carrot accessory	EP / EPX		20,95
EX0015		ST/ST Complete stand for peeler	EPX		92,67
N5120		Blade kit asparagus (2)	EP / EPX / EPM		56,17
N5120-F		Blade kit short asparagus	EP / EPX / EPM		56,17
N5121		Blade kit carrotS (6)	EP / EPX / EPM		92,67
N5122		Blade kit cucumbers (6)	EP / EPX / EPM		92,67
N5124		Springs for carrots & cucumbers (6)	EP / EPX / EPM		15,18
N5125		Springs for asparagus (6)	EP / EPX / EPM		15,18
N5126		Springs for radishes(4)	EP / EPX / EPM		15,18
N5127		Blade kit big carrots (6)	EP / EPX / EPM		92,67
N5130		Set of short swing arms for carrots -2	EP / EPX / EPM		20,95
N5131		Set of medium sized swing arms for carrots -2	EP / EPX / EPM		20,95
N5132		Set of long swing arms for carrots-2	EP / EPX / EPM		20,95
N5140		Set of short swing arms for cucumbers -2	EP / EPX / EPM		20,95
N5141		Set of medium sized swing arm for cucumbers-2	EP / EPX / EPM		20,95
N5142		Set of long swing arms for cucumbers-2	EP / EPX / EPM		20,95
N5150		Set of short swing arms for radishes -2	EP / EPX / EPM		32,49
N5151		Set of long swing arms for radishes-2	EP / EPX / EPM		32,49

### PERCOLATOR

N50051		Basket without top lid / 5 Liters	N5005		20,74
N50052		Top lid for basket / 5 Liters	N5005		10,90
N50053		Grate for percolator / 5 Liters	N5005		22,93
N50054		Percolator / 5 Liters	N5005		20,74
N50055		Glass gauge / 5 Liters	N5005		18,01
N50056		TAnk / 5 Liters	N5005		106,89
N50057		Resistance / Warming / 5L	N5005	0,06	42,54
N50058		Plastic stic for terminal cut out/ 5 Liters	N5005		2,41
N50059		Top lid with handle / 5 Liters	N5005		53,45
N5005-S		Stand for 5 L cafetiere - N5005	N5005		14,72
N50060		Plastic black collar / 5 Liters	N5006		6,22
N50061		Thermostat / Warming	N5005 / N5010 / N5015	0,02	14,96
N50061-C		Plastic pad for warming thermostat coffeemakers	N5005 / N5010 / N5015		4,36
N50062		Thermostat / Security / 5,10,15 Liters	N5006	0,02	15,71
N50063		Resistance / Keep warm / 5 Liters	N5006	0,02	34,90
N50064		Joint for tank / 5,10,15 Liters	N5005 / N5010 / N5015		6,22
N50067		Joint / Percolator/5 Liters	N5005		3,53
N50069		Plastic stick for thermal cut out	N5010 / N5015		3,53
N50070		TOp lid with handle /10 & 15 Liters	N5010 / N5015		57,78
N50071		Plastic black collar /10 & 15 Liters	N5010 / N5015		9,19
N50072		Lid's handle	N5005 / N5010 / N5015		10,90
N50073		Tank's handle	N5010 / N5015		7,86
N50074		Joint / Percolator/10,15 Liters	N5010 / N5015		3,53
N50075		Resistance/Keep warm	N5010 / N5015	0,02	34,95
N50076		Green light	N5005 / N5010 / N5015	0,02	6,11
N50078		Gasket of water level meter c. 50505- N50078	N5005 / N5010 / N5015		1,99
N50079		Scraper	N5005 / N5010 / N5015		6,11
N50080		Calibration solution bottle for N3100	N5005 / N5010 / N5015		3,06
N50081		Leg for coffee maker N5005/N5010/N5015	N5005 / N5010 / N5015		3,27
N50082		Terminal block strip	N5005 / N5010 / N5015	0,02	8,95
N50103		Grate for percolator / 10 & 15 Liters	N5010		22,93
N50104		Percolator / 10 Liters	N5010		24,00
N50106		Tank / 10 Liters	N5010		130,83
N50506		TAnk / 15 Liters	N5015		152,64
N5308-1		Percolator lid handle N5308 /	N5308		6,25
N5308-12		216° C Fuse include internal wire percolator N5308	N5308		6,95
N5308-13		88° C Thermostat percolator N5308 / N5312 / N5316	N5308 / N5312 / N5316		4,28
N5308-14		160° C Anti-boil dry thermostat percolator N5308 / N5312 / N5316	N5308 / N5312 / N5316		4,28

### PLANCHETTA

DAR01		St steel cup for chocolat fondue and planchetta	PLANCH /TAS / ACCESSOIRES		6,95
PLAN01-PE		Enameled plate without juices hole for PLAN01/PLAN02	PLAN		62,42
PLAN05-PEP		Enameled plate for PLAN05 15 X 30 CM	PLAN		64,88
PLAN-DAR		ST/Steel cup for PLAN01/ PLAN02	PLAN01 / PLAN02		11,33
PLAN-PEP		Enameled plate with juice hole for PLAN01/PLAN02, 20 X 30 CM	PLAN		66,91
PLAN-PV		2 wind screens for PLAN01/PLAN02	PLAN		12,37



Ref.	Ex-Ref.	Designation		
<b>PNEUMATIC CAN OPENER</b>				
OBP400-B		Guard ring 101/103.2mm pour OBP400	OBP	402,98
OBP400-C		Crown 101.6mm for OBP400	OBP	719,37
OBP400-F		Fastener for OBP400	OBP	37,63
OBP400-J		Crown " J " shape, 157 mm.	OBP	840,16

<b>PROFESSIONAL ELECTRIC MINCER</b>				
HV1222CT5-ENG		Set of 3 gears for HV12-EL/ HV22-EL/CT5-EL	HV12 / HV22 / CT5	34,95
HV1222-J		GEar seal for HV12/22-EL	HV12 / HV22	3,95
HV1222-PIL		Pusher pestel for HV12-EL/ HV22-EL	HV12 / HV22	5,34
HV1222-PL		Dish for HV12-EL/HV22-EL	HV12 / HV22	32,71
HV1222-SOC		Base for HV12/HV22-EL CT5X-EL4	HV12 / HV22	28,22
HV12-C		Blade for HV12-EL	HV12	9,83
HV12-CAP-HEL		Plastic hood (propeller side) for HV12-EL	HV12 / CT5X-EL4	8,76
HV12-CARRE		Endless screw square for HV12-EL	HV12-EL	6,31
HV12-CO		Condenser for HV12-EL	HV12-EL	12,83
HV12-CORPS		Cast iron main part for HV12-E	HV12	65,95
HV12-COUR		Plastic crown for HV12-EL	HV12	6,31
HV12-CR		Gear cover + Oil seal for HV12-EL/HV22-EL	HV12 / HV22	31,85
HV12-CRJ		Gear bracket seal for HV12-EL/HV22-EL	HV12 / HV22	5,13
HV12-ELM		Engine alone for HV12-EL	V12-EL	360,65
HV12-ENT15		Sausage funnel 1.5 cm for HV12-EL	HV12	6,20
HV12-ENT25		Sausage funnel 2.5 cm for HV12-EL	HV12	6,20
HV12-G10		Disc 10 mm for HV12-EL	HV12	13,58
HV12-G12		Disc 12 mm for HV12-EL	HV12	13,58
HV12-G14		Disc 10 mm for HV12-EL	HV12	13,25
HV12-G16		Disc 16 mm for HV12-EL	HV12	13,58
HV12-G18		Disc 18 mm for HV12-EL	HV12	13,58
HV12-G20		Disc 20 mm for HV12-EL	HV12	13,58
HV12-G3		Disc 3 mm for HV12-EL	HV12	13,58
HV12-G4.5		Dlsc 4.5 mm for HV12-EL	HV12	13,58
HV12-G6		Dlsc 6 mm for HV12-EL	HV12	13,58
HV12-G8		Disc 8 mm for HV12-EL	HV12	13,58
HV12-HEL		Propeller for HV12-EL	HV12	9,73
HV12-INT		Switch on/off for HV12-EL and HV5-EL	HV12-EL / HV5-EL	14,43
HV12-VIR		Ring nut for HV12-EL	HV12-EL	18,28
HV12-VIS		Endless screw for HV12-EL	HV12	50,24
HV22-C		Blade for HV22-EL	HV22	13,04
HV22-CAP-HEL		Plastic hood (Propeller side) for HV22-EL	HV22-EL	9,73
HV22-CARRE		Endless screw square for HV22-EL	HV22-EL	6,09
HV22-CO		Engine capacitor for HV22-EL	HV22	16,89
HV22-CORPS		Cast iron main part for HV22-EL	HV22	112,56
HV22-COUR		Plastic crown for HV22-EL HV22-EL/HV22-XEL	HV22-EL / HV22-XEL	8,34
HV22-CX		Blade for HV22-XEL	HV22-XEL	16,57
HV22-ELM		Engine alone for HV22-EL	V22-EL	507,09
HV22-ENT15		Sausage funnel 1.5 cm for HV22-EL	HV22	7,59
HV22-ENT20		Sausage funnel 2 cm for HV22-EL	HV22	7,59
HV22-ENT25		Sausage funnel 2.5 cm for HV22-EL	HV22	7,59
HV22-G10		Disc 10 mm for HV22-EL	HV22	17,42
HV22-G12		Disc 12 mm for HV22-EL	HV22	17,42
HV22-G14		Disc diam. 14 mm for HV22-EL	HV22	17,42
HV22-G16		Disc 16 mm for HV22-EL	HV22	17,42
HV22-G18		Disc diam. 18 mm for HV22-EL	HV22	17,42
HV22-G20		Disc diam. 20 mm for HV22-EL	HV22	17,42
HV22-G3		Disc 3 mm for HV22-EL	HV22	17,42
HV22-G4.5		Disc 4.5 mm for HV22-EL	HV22	17,42
HV22-G6		Disc 6 mm for HV22-EL	HV22	17,42
HV22-G8		Disc 8 mm for HV22-EL	HV22	17,42
HV22-GX10		Disc in stainless steel 10 mm for electric meat mincer HV22-XEL	HV22-XEL	30,68
HV22-GX12		Stainless steel disc 12 mm for electric meat mincer HV22-XEL	HV22-XEL	30,68
HV22-GX14		Disc in stainless steel 14 mm for electric meat mincer HV22-XEL	HV22-XEL	30,68
HV22-GX16		Stainless steel disc 16 mm for electric meat mincer HV22-XEL	HV22-XEL	30,68
HV22-GX18		Disc in stainless steel 18 mm for electric meat mincer HV22-XEL	HV22-XEL	30,68
HV22-GX20		Disc in stainless steel 20 mm for electric meat mincer HV22-XEL	HV22-XEL	30,68
HV22-GX4.5		Disc in stainless steel 4.5 mm for electric meat mincer HV22-XEL	HV22-XEL	30,68
HV22-GX6		Disc in stainless steel 6 mm for electric meat mincer HV22-XEL	HV22-XEL	30,68
HV22-GX8		Disc in stainless steel 8 mm for electric meat mincer HV22-XEL	HV22-XEL	30,68
HV22-HEL		Propeller for HV22-EL	HV22	22,66
HV22-INT		Switch on/off for HV22-EL	HV22-EL	27,26



Ref.	Ex-Ref.	Designation			€
HV22-PE		Cable gland for HV22-EL	HV5-EL		4,49
HV22-VIR		Ring nut for HV22-EL	HV22		31,53
HV22-VIS		Endless screw for HV22-EL	HV22		67,98
HV5-C		Blade for HV5-EL	HV5		6,31
HV5-CAP-HEL		Plastic hood (Propeller side) for HV5-EL	HV5-EL		7,80
HV5-CORPS		Cast iron main part for HV5-EL	HV5		47,35
HV5-COUR		Plastic crown for HV5-EL	HV5		5,99
HV5-CR		Gear cover + Oil seal for HV5-EL	HV5		28,33
HV5-CRJ		GEar bracket seal for HV5-EL	HV5		4,70
HV5CT3-ENG		SEt of 2 gears for HV5-EL/ CT3-EL	HV5 / CT3		17,10
HV5-ELM		Engine alone for HV5-EL	HV5-EL		250,55
HV5-ENG-P		Small gear for HV5-EL	HV5		5,24
HV5-ENT15		Sausage funnel 1.5 cm for HV5-EL	HV5		6,73
HV5-ENT20		Sausage funnel 2 cm for HV5-EL	HV5		6,73
HV5-ENT25		Sausage funnel 2.5 cm for HV5-EL	HV5		6,73
HV5-G10		Disc 10 mm for HV5-EL	HV5		10,69
HV5-G4.5		Disc 4.5 mm for HV5-EL	HV5		10,69
HV5-G6		Disc 6 mm for HV5-EL	HV5		11,97
HV5-G8		Disc 8 mm for HV5-EL	HV5		10,69
HV5-HEL		PRopeller for HV5-EL	HV5		8,76
HV5-INT_		SWitch on/off for HV5-EL	HV5		13,79
HV5-J		REducer lid sealing gasket	HV5-EL		3,53
HV5-PIL		PUSher pestle for HV5-EL	HV5		3,85
HV5-PL		Dish for HV5-EL	R HV5		28,97
HV5-SOC		BAse for HV5EL	HV5		26,29
HV5-VIR		Ring nut for HV5-EL	HV5		9,73
HV5-VIS		Endless screw + SQUARE screw for HV5-EL	HV5-EL		26,94
HVCT-HUILE		Engine oil bottle electric meat mincers and tomato sauce appliances	HV22		11,65

#### PROFESSIONNAL FRENCH FRY CUTTER

CF0001		Sledge for FFC	COUPE FRITES		89,40
CF00018		Solid shaft + Grub screw for chip cutter (Handle fixing for sledge)	COUPE FRITES		6,71
CF0002		Handle with bowl for FFC	COUPE FRITES		41,98
CF0004		Chipper frame with spring for FFC	COUPE FRITES		68,68
CF0005		Spring with cog-wheel for FFC	COUPE FRITES		8,62
CF0005X		S/S Spring with cog-wheel for FFC	COUPE FRITES		16,35
CF0006		Cross piece for FFC	COUPE FRITES		17,99
CF0007		Plastic carriage for FFC	COUPE FRITES		22,35
CF0008		Export table stand for FFC	COUPE FRITES		45,80
CF0009		Weighted table stand for FFC	COUPE FRITES		77,98
CF0010		TRipod for FFC	COUPE FRITES		148,26
CF0011		Wall fixation for FFC	COUPE FRITES		32,71
CF0012		Clamp fixation for FFC/Mandoline	CF / CL / CO		56,69
CF0013		Sledge for ffc ref CJ/CM	CM		87,22
CF0015		Screws and axle connexion for FFC	COUPE FRITES		3,99
CF0016		Screws fixation for FFC Ref CS	CS		4,80
CF0017		Bolts for tripod of FFC	COUPE FRITES		7,09
CF0018		Set of 3 rubber feet / FFC	COUPE FRITES		12,54
CX009		ST/ST Stand for FFC	CX		109,03
CX020		ST/ST Base for FFC	CX		104,65

#### RACLETTE APPLIANCES

5007		Cord, 230V, L=2,20 m, for RACL01/BREZ01	RACL01 / BREZ01		11,44
5012		Handling button for RACL01/RACL02	RACL01		3,95
BREZ05-V		ST/Steel screw 5x12 foR BREZ05 . CLANX . CLANX-05	BREZ05 / CLANX / CLANX-05		0,32
BREZ-RDRG		REsistance right and left side for BREZIERE	BREZ		32,49
BRU01		Spirit lamp			13,68
CAR01V		Raclette knife, in bulk	RACL		13,58
TTM30-VIS-FC		Middle screw for TTM30	TTM30		188,98
TTM30VIS-MPF		Assembling screw cheese holder	TTM20 / TTM30		17,53

#### RICE COOKER

N8094-B		Release button - N8094	N8094		17,42
N8094-C		Aluminium insert for rice cooker N8094	N8094		63,81
N8094-CU		Switch for N8094	N8094	0,02	13,63
N8094-R		Heat resistor for N8094	N8094	0,02	4,31
N8094-T		Thermostat for N8094	N8094	0,02	13,96
N8094-TC		Thermoswitch for N8094	N8094	0,02	5,02



Ref.	Ex-Ref.	Designation			
<b>SAMOVAR / TEAPOT</b>					
N50601		Thermostat for samovar - N5060	N5060	0,02	12,77
N50602		Heating regulator for samovar - N5060	N5060	0,02	21,59
N50603		Roller cone / N3010	N5060	0,02	9,38
N50604		Tap for N5060	N5060		14,22
N50605		Parmesan or bread cone / N3010	N5060	0,06	4,81
N50607		Thermal fuse / N5060	N5060	0,02	5,89

<b>SAUCES DISPENSER</b>					
NDS200-C		Container for NDS200	NDS200		104,75
NDS200-PB		White pump for NDS200	NDS200		57,72
NDS200-PO		Orange pump for NDS200	NDS200		57,72
NDS200-PR		REd pump for NDS200	NDS200		57,72
NDS225-CC		Complete dispenser (Container+Lid) for NDS225	NDS225		169,74
NDS225-PB		White pump for NDS225	NDS225		80,17
NDS225-PO		ORange pump for NDS225	NDS225		80,17
NDS225-PR		Red pump for NDS225	NDS225		80,17

<b>SAUSAGE FILLER</b>					
N4047C-BNM		Cast-iron tightening collar for N4047C New model (2012)	N4047C		5,02
N4047C-J		Joint for N4047C/CX	N4047C		3,43
N4047C-JNM		Gasket for N4047C new model (4 PARTS)	N4047C		6,00
N4047C-M		Handle N4047C Part No. 2	N4047C		8,83
N4047C-P		Handle for N4047C (Part No. 12)	N4047C		11,44
N4047C-PV		Meat pusher N4047C (Part No. 3)	N4047C		10,48
N4047CX-M		Handle N4047CX (Part No. 2)	N4047CX		24,00
N4047CX-P		Handle N4047CX (Part No. 12)	N4047CX		31,64
N4047CX-PV		Meat pusher N4047CX (Part No. 3)	N4047CX		19,46
N5700-B		Trefoil nut / N5700-N5750	N5700		32,71
N5700-C		Tank for N5700 + N5750	N5700 / N5750		47,99
N5700-P		Frame	N5700		51,25
N5700-PH		Horizontal cog-wheel N°2	N5700		39,28
N5700-PM		Metallic pusher	N5700		39,28
N5700-PV		Vertical gear-N5700 N° 3	N5700		47,78
N5700-R		Spring + Nut for N5700 - Part No. 5-7-8	N5700		47,99
N5700-V		Screw / Push sausage N5700 - N° 4	N5700		24,21
N5750-GA		Handle axis (Large) for N5750 (Part No. 18)	N5750		37,09
N5750-J		Pistol rubber ring/N5750-N5700	N5750		11,54
N5750-M		Crank /N5750	N5750		15,29
N5750-PA		Handle axis (Small) for N5750 (Part No. 16)	N5750		37,09
PSXPRO-05-CH		ST/Steel casing for PSXPRO-05	PSXPRO-05		107,42
PSXPRO-05-CR		Rack for pSXPRO-05/PSX05	PSXPRO-05 / PSX05		30,68
PSXPRO-05-CUVE		ST/Steel tube for PSXPRO-05 and PSX05	PSXPRO-05 / PSX05		186,74
PSXPRO-08-CH		ST/Steel casing for PSXPRO-08	PSXPRO-08		116,40
PSXPRO-08-CR		Rack for PSXPRO-08	PSXPRO-08		34,31
PSXPRO-08-CUVE		ST/Steel tube for PSXPRO-08 and PSX08	PSXPRO-05 / PSX05		196,89
PSXPRO-12-CR		Rack for PSXPRO-12	PSXPRO-12		79,31
PSXPRO-12-ENG		Gear + Forward motion pin slow for PSXPRO-12	PSXPRO-12		109,13
PSXPRO-12-J		Clear seal for PSXPRO-12	PSXPRO-12		6,09
PSXPRO-12-M		Crank for PSXPRO-12	PSXPRO-12		53,23
PSXPRO-12-SUP		Rack support for PSXPRO-12 Including gears and axis	PSXPRO-12		152,43
PSXPRO-12-T		Set of 2 pads ( Front & rear) For PSXPRO-12	PSXPRO-12		78,88
PSXPRO-BA		Ring for PSXPRO-05/PSXPRO-08 PSXPRO-12	PSXPRO		10,58
PSXPRO-ENT		Set of 4 plastic funnels for PSXPRO-05/-08/-12 PSXPRO-VE08 / PSX05/08	PSX		19,88
PSXPRO-G		Big aluminium wheel+Axis small cut pinion axis PSXPRO-05/PSXPRO-08	PSXPRO-05 / PSXPRO-08		68,36
PSXPRO-J		Clear seal for modles 5/8kg	PSXPRO-05 / PSXPRO-08		5,56
PSXPRO-M		Crank for models 5/8kg	PSXPRO-05 / PSXPRO-08		23,30
PSXPRO-T		Set of 2 pads ( Front & rear) for models 5/8kg	PSXPRO		20,95
PSXPRO-VE-CO		Plastic elbow for PSXPRO-VE08	PSXPRO		22,87

<b>SCALES</b>					
N3670-A		Adapter for electronic scales N3670 - N3671 - N3672 - N3673	N3670 / N3671 / N3672 / N3673		9,06
N3670-CAP		Load sensor for scale N3670	N3670	0,02	24,16
N3670-E		LCD Display for N3670	N3670	0,02	7,58
N3670-P		Plastic tray for N3670-71-72-73	N3670 / N3671 / N3672 / N3673		9,51
N3670-PCB		PCB Card for N3670	N3670	0,02	40,35
N3670-PI		Stand for scale N3670-N3671-N3672	N3670/N3671/N3672		2,13
N3670-PLTX		ST/ST tray for scale N3670-71-72-73	N3670 / N3671 / N3672 / N3673		25,08
N3670-PP		Plastic protector N3670	N3670		11,45

Ref.	Ex-Ref.	Designation			€
N3671-CAP		Load sensor for scale N3671	N3671	0,02	24,16
N3671-CI		Lower cover	N3671		13,95
N3671-CS		Top cover	N3671		24,26
N3671-PCB		PCB card	N3671	0,02	47,92
N3671-PP		Plastic protector N3671	N3671		11,45
N3672-CAP		Load cell	N3672	0,02	30,14
N3672-PCB		PCB Card	N3672	0,02	40,35
N3672-PP		Plastic protector N3672	N3672		11,45
N3673-CAP		Load cell	N3673	0,02	30,15
N3673-PCB		PCB card	N3673	0,02	47,92
N3673-PP		Plastic protector for N3673	N3673		11,45
N3684-B		Electronic box N3684	N3684	0,02	167,92
N3684-CAP		Load sensor N3684	N3684	0,02	43,61
N3684-P		Stainless-steel tray for scale N3684 N3685 (33 CM x 42 CM)	N3684		49,60
N3684-PCB		PCB card for N3684	N3684	0,02	103,04
N3684-PI		Stand for column scale N3684 / N3685 / N3686	N3684 / N3685 / N3686		2,62
N3685-B		Electronic box for N3685	N3685	0,02	167,92
N3685-CAP		Load sensor for scale N3685	N3685	0,02	43,61
N3685-E		LCD display	N3684 / N3685 / N3686	0,02	12,76
N3685-PCB		PCB card for N3685	N3685	0,02	103,04
N3686-B		Electronic box for N3686	N3686	0,02	167,92
N3686-CAP		Load sensor N3686	N3686	0,02	43,61
N3686-P		Stainless-steel tray 42.5 CM x 52.5 cm for scale N3686	N3686		76,32
N3686-PCB		PCB card N3686	N3686	0,02	103,04
N3690-B		Bowl for N3690 / N3691	N3690 / N3691		9,83
N3690-C		Cross-brace for N3690-N3691	N3690 / N3691		4,38
N3693-A		Adapter for electronic scales N3693-N3694	N3693 / N3694		8,86
N3693-CAP		Load cell	N3693	0,02	16,89
N3693-CP		Battery cover N3693 for N3694	N3693		1,50
N3693-E		Display N3693	N3693	0,02	7,27
N3693-PCB		PCB card	N3693	0,02	46,92
N3693-PI		Stand for N3693-N3694	N3693 / N3694		2,13
N3694-CAP		Load sensor for scale N3694	N3694	0,02	16,90
N3694-P		Plastic tray for N3693 / N3694	N3693 / N3694		9,48
N3694-PCB		Electronic card / Balance 10 kg	N3694	0,02	46,92
N3694-PLT		Stainless-steel tray for N3693 / N3694 (23.7 x 18 cm)	N3693 / N3694		15,29
N3694-S		Stainless-steel tray plastic support for N3693 / N3694	N3693 / N3694		7,09
N3695-B		Bol for electronical scale N3695 & N3696	N3695 / N3696		3,50
N3697-A		Adapter for N3697	N3697		21,38
N3697-B		Battery for N3697	N3697	0,06	31,43
N3697-CAP		Load cell	N3697	0,02	56,69
N3697-CP		Battery cover	N3697		1,86
N3697-CS		Top cover	N3697		32,49
N3697-J		Sealing gasket for N3697	N3697		1,86
N3697-PCB		PCB card	N3697	0,02	76,32
N3697-PLT		Stainless-steel tray (23 x 19 cm) for N3697	N3697		16,25
N3697-PP		Plastic protector for N3697	N3697		11,45
N3697-S		Stainless-steel tray plastic support for N3697	N3697		7,53

#### SOUP WARMER

N8060-06		Resistance / Soup warmer	N8060		26,72
N8060-08		Thermostat	N8060		6,41
N8060-09		Fuse 133C / Soup warmer	N8060		7,48
N8060-10		Aluminium tank /N8060	N8060		42,76
N8060-13		Indicator light / Soup warmer	N8060		5,34
N8060-14		Energy regulator controller	N8060		32,07
N8060-15		Knob / Soup warmer	N8060		8,55
N8060-18		S/S tank soup warmer	N8060		42,76
N8060-19	N8082	S/S lid for soup warmer	N8060		18,32
N8060-UK		UK cord	N8060		8,76
N8070-C		Plastic collar	N8070		36,56
N8070-I		Rocket on/off switch	N8070	0,02	42,11
N8070-R		Heating element / N8070	N8070	0,06	56,48
N8070-T		Thermostat N8070	N8070	0,02	21,06
N8080B-C		White collar for N8080B	N8080B		14,94
N8080-C		Black collar for N8080	N8080		14,94
N8080V-C		Green collar for N8080V	N8080V		14,94
N8083		Resistance / Soup warmer	N8080 / N8080B	0,06	46,02
N8084		Energy regulator controller	N8084	0,02	32,71
N8085		Over-heater thermostat	N8080 / N8079	0,02	10,37

Ref.	Ex-Ref.	Designation			€
N8086		Luminous signal/ Soup warmer	N8080 / N8079	0,02	6,77
N8087		Aluminium insert/N8080	N8080 / N8079		65,42
N8088		Supply cord	N8088	0,06	8,98
N8088-C		Stain relief for power cord	N8088		2,73
<b>STAINLESS STEEL DISPENSER</b>					
DF300-T		Central shaft for DF300 for DFV300	DFV300		41,44
DF450-T		Central shaft for DF450 for DFV450	DFV450		47,99
<b>STEAMER</b>					
N8096-4		Support frame 1/2 - Single (Bottomless tritan tray) N8096	N8096		31,91
N8096-5		Plancha tray GN 1/2 - N8096	N8096		42,17
N8096-BCM		Timer control button N8096 (No. 16)	N8096		35,33
N8096-CC		Spare heating tank - Thermostat + Heating elements for N8096	N8096	0,42	318,91
N8096-COMU		3-Position 2-Step switch for N8096	N8096	0,02	73,01
N8096-COR		Power cord for N8096- N8097	N8096 / N8097	0,02	16,57
N8097-7		Support frame 1/1 Single ( N°7 )	N8097		88,88
N8097-8		Lid ( Single ) for N8097	N8097		92,67
N8097-9		V-shaped riser for 1 N8097	N8097		152,85
N8097-BC		Timer	N8097		54,51
<b>STEAMER / WATER WARMER</b>					
N8090-R		Heating element for TS1001	N8090 / N8091	0,06	67,61
<b>STRIP CUTTER</b>					
8001	N7030-1	Cutting unit 1 mm (Fine) for CLANX/CLANX-05	CLANX / CLANX-05		61,89
8002	N7030-15	Cutting unit 1.5 mm (Standard for CLANX/CLANX-05	CLANX / CLANX-05		61,89
8003	N7030-23	Cutting unit 2.3 mm (Thick) for CLANX/CLANX-05	CLANX / CLANX-05		61,89
8006	N7030-L1	Blade 1 mm only (Fine) for CLANX/CLANX-05	CLANX / CLANX-05		11,76
8007	N7030-L15	Blade 1.5 mm (Standard) for CLANX/CLANX-05	CLANX / CLANX-05		12,83
8010	N7030-T	Wings trainer axis for CLANX/CLANX-05	CLANX / CLANX-05		35,70
CLAN03-LAP	N7110-L	Straight blade for CLAN03	CLAN03		35,94
CLAN-GRV		1 pawl for CLAN01/02/03	CLAN01 / CLAN02 / CLAN03		18,39
CLAN-M	N7108-M	Handle for CLAN01/02/03	CLAN01 / CLAN02 / CLAN03		74,72
<b>STRIP CUTTER / ROUET</b>					
4046		LE ROUET spares kit 4030CLR straight blade + round blade + screw + key + round-blade tool	4030CLR		23,20
4048		Straight blade with 2 screws + Key under sachet	4030CLR		9,73
4049		Suction cup	4100CLR		2,03
4052		White handle-axis ring for le rouet and strap cutter	4030CLR/4100CLR/CLANX/CLANX-05		2,35
4054		Complete trolley LE ROUET 4030CLR (Including 4051-1 + 4047)	4030CLR		96,95
4055		Round-blade tool	4030CLR		12,51
4057		Suction-cup collar	4100CLR		1,82
4058		Trolley slider 4030CLR	4030CLR		3,74
4059		Jammer spring	4030CLR		3,10
4080		Casing for châtaouillard potatoes			65,42
4141		Overmoulded nail wheel	4030CLR		5,99
4142		Spare casing LE ROUET 4100CLR	4100CLR		63,92
4143		Red handle-axis ring for LE ROUET and strap cutter	4030CLR		0,96
4144		Handle axis for LE ROUET nailed wheel	4030CLR / 4100CLR		4,38
4145		Nail-support wheel kit for LE ROUET GOURMET (1 wheel + 2 collars)	4030CLR / 4100CLR		36,77
4146		Spare-part kit LE ROUET 4100CLR	4100CLR		28,33
4147		Spacer collar for LE ROUET GOURMET	4100CLR		0,64
4148		1 straight blade, 2 screws, 2 M4 nuts, 1 2.5 Allen key under sachet	4100CLR		10,80
4150		Complete trolley for LE ROUET GOURMET + 2 collars	4100CLR		73,97
10213		Box with 3 trimmer units 1, 2, and 4 mm, for LE ROUET GOURMET	4100CLR		67,13
4041		Handle axis ring for LE ROUET (Old model)	4030CLR		8,98
4042	N70022	Straight blade casket, without unit blade cuttings	4030CLR		76,32
4043	N70012	Unit blade cuttings 2 mm	4030CLR		19,45
4044	N70013	Unit blade cuttings 3 mm	4030CLR		18,92
4045	N70016	Unit blade cuttings 6 mm	4030CLR		18,81
4050	N70019	Clamp	4030CLR		47,03
4051-1		Handle( Round hole)	4030CLR / 4100CLR		19,14
4053-2		ST-Steel handle axis + 2 White handle axis rings + Molded nails wheel	4030CLR / 4100CLR		15,18
4056	N70024	Circular blade	4030CLR		4,81
4090	N9023	Stainless steel axis for motorization	4030CLR		27,58
4091	N9011	Motorization kit, 2.4 V for 4030CLR/4100CLR/CLANX/ CLANX-05	4030CLR/4100CLR/CLANX/CLANX-05		150,88
4141-44	N70021	ST-steel axis + molded nails wheel + 2 white rings LE ROUET	4030CLR / 4100CLR		11,12

Ref.	Ex-Ref.	Designation			€
<b>TELLIER'S MIXED</b>					
GX016	DIV-BA	Suctions for GX / CTX	GX/CTX/CAX/OEXT2/OEXTC/DF/N7001/EA/MCX/TVX		3,85
GX017		ST/ST foot alone / GX, CTX, OEXT2	GX / CTX / OEXT2		6,63
N3026-C	GIR-CL	Cheese dish cover for N3026 / N3027	N3026/ N3027/N3027F		14,40
OE29046		Single black plastic handle (handle OEXT2 / OEXTC / OE750 / CTX / EA / CSA)	OEXT2/OEXTC/OE750/CTX/EA/CSA		7,43
<b>TERRINE SLICER</b>					
4061	N3510-R	2 stainless steel springs for CTER01/CTER02	CTER01 / CTER02		5,45
4066	N3510-P	Handle for CTER01 + COUPEN8	CTER01		4,60
4068	N3511-BGH	Upper guiding clip for CTER01/CTER02	CTER01 / CTER03		6,84
4069	N3511-BGB	Lower guiding clip for CTER01/CTER02	CTER01 / CTER04		6,52
CTER01F		Set of 2 wires 0.4 mm for CTER01	CTER01		11,65
CTER02F		Set of 2 wires 0.4 mm for CTER02	CTER02		13,15
<b>TOMATOES SLICER</b>					
CTOM010		Set of 8 blades / CTOM01	CTOM		17,67
CTX012		Set of 11 blades ST/ ST for tomato slicer CTX	CTX		47,99
CTX012M		Set of 11 assembled blades / CTX55	CTX		70,87
CTX014		Arm pusher only without handle & com for CTX	CTX		31,08
CTX015		Set of 14 blades st/st for tomato slicer CTX40	CTX		62,16
CTX015M		Set of 14 assembled blades / CTX40	CTX		106,84
CTX016		Plastic thin plate /Pusher CTX55(10 plates)	CTX		16,35
CTX017		ST/ST plate for CTX55 pusher	CTX		13,08
CTX019		Black handle + axle + screw / CTX	CTX		10,90
CTX026		14 mm diameter guide for CTX	CTX		19,08
CTX027		Perforated stainless-steel pusher plate for CTX40-CTX	CTX		12,00
CTX028		Spacer for stainless-steel pusher plate - CTX	CTX		5,45
CTX030		Single stainless-steel table for CTX	CTX		81,77
CTX031		Pulley-handle riser blade holder CTX	CTX		109,03
CTX032		Threaded pin CTX	CTX		12,54
CTX20		Pierced ring	CTX		4,57
CTX21		Non pierced ring	CTX		3,16
CTX22		Set of 8 screws for CTX	CTX		7,09
CTX23		Black stopper for CTX	CTX		7,85
CTX24		Security pin for CTX55	CTX		10,36
CTX25		Pusher support	CTX		34,89
CTX26		Full set of 2 screws for pusher plastic plate - CTX	CTX		14,72
CTX55-BCX		Complete arm stainless-steel trays for CTX	CTX		147,19
CTXM010		White spacer ring for CTXM55	CTXM		0,92
CTXM011		Threaded rod/CTXM55	CTXM		11,45
CTXM012		Set of screws for CTXM55 (Screw + washer + nut)	CTXM		8,72
CTXM014		White plastic carriage CTXM55	CTXM		38,16
CTXM07		Handle CTXM	CTXM		19,63
CTXM08		Set of 8 blades for mini tomato slicer	CTXM		37,09
CTXM09		ST/ST plate for CTXM55	CTXM		21,70
CTXM10		Arm support pusher CTXM55	CTXM		44,15
CTXM29234		Carriage-top kit for CTX	CTX		49,06
CTXM29236		Safety-support kit for CTX	CTX		45,80
<b>TRUFFLES MANDOLINES</b>					
1040CT		Blade for 1010CT	1010CT		27,15
1042CT		Set of screws and bolts for 1010CT	1010CT		7,59
1070CT		Spare kit for 1010ct, 1 blade + 1 key + 1 screw	1010CT		35,17
1121RT		Wavy blade for 1020RT/1030RT	1020RTS / 1030RTS		8,34
1131RT		Flat blade for 1020RT/1030RT	1020RTS / 1030RTS		7,38
BOITE02		Wooden box for OEF01	1010CT		17,42
SACH-RT		Cloth sachet for 1020RTV and 1030RTV	1020RTV / 1030RTV		2,67
<b>VACUUM</b>					
NV100-BC		Heating band for NV100	NV100	0,06	5,45
NV100-J		Sealing profile for NV100	NV100		4,04
NV100-P		Teflon protector for heating band / NV100	NV100		2,94
NV200-BC		Heating band / NV200	NV200	0,06	5,45
NV200-J		Sealing gasket (mark 8) / NV200	NV200		4,04

Ref.	Ex-Ref.	Designation			€
<b>VEGGIE CUTTER</b>					
N2994-13.6		Blade + pusher 13.6 mm for N2994	N2994		7,54
N2994-6.8		Blade + pusher 6.8 mm for N2994	N2994		9,83
N2994-T6.8		Slicing blade 6.8 mm for N2994	N2994		6,84
N2997-06		Blade + pusher 6 mm / N2997	N2997		9,83
N2997-06L		Slicing blade 6 mm for N2997	N2997		6,84
N2997-06-P		Cleaning cutter for 6 mm for N2996 + N2997	N2997		0,59
N2997-09		Blade + pusher 9 mm / N2997	N2997		8,05
N2997-09-P		Cleaning cutter for 9 mm for N2997	N2997		0,58
N2997-B		Tray for N2996 + N2997	N2997		3,98
<b>WASTE MANAGE</b>					
N8019-B		Set of axial bearings (2 parts) / N8019 (bronze flanges)	N8019		7,86
N8019-BL		Set of brass collars, 2 parts, for N8019	N8019		10,69
N8019-RC		Central spring for N8019	N8019		6,57
<b>WATER WARMER</b>					
N8091-1		Tap for water heater N8091	N8091		41,69
NC3016050-CP		Candle holder for NC3016050	NC3016050		2,01
<b>WEDGER</b>					
CAX004	DIV04-L	Set of blades 4 sections LT	CAX		57,01
CAX006	DIV06-L	Set of blades 6 sections LT	CAX		57,01
CAX008	DIV08-L	Set of blades 8 sections LT	CAX		57,01
CAX012	DIV12-L	Set of blades 12 sections LT	CAX		57,01
CAX015	DIV4/8-P	Pusher 4/8 sections LT	CAX		35,71
CAX016	DIV6/12-P	Pusher 6/12 sections LT	CAX		40,75
CAX017	DIV-PS	Carriage support with handle LT	CAX		33,75
CAX018	DIV-P	Low support without handle LT	CAX		31,61
CAX019		Set of 2 guides ST/ST LT	CAX		39,28
CAX020		Set of 3 long feet LT	CAX		44,15
CAX021		Set of 3 short feet LT	CAX		28,13
CAX022		Set of screws for tomato wedger LT	CAX		8,67
CAX023	DIV-R	Spring/CAX	CAX		1,86
CAX024		Block stop for pusher /CAX	CAX		0,98
CAX025		Plastic wheel disc / CAX	CAX		4,63
GX018		Suction cap + collar CTXM55	CTXM55		7,11
<b>WHIPPER</b>					
NK508		Lever spring / N4082	N4082		2,17
NK509		Lever / N4082	N4082		7,34
NK513A		Head valve complete / N4083 & N4084	N4084X		10,25
NK515		Nozzle + tulip incl. adapter black	N4083X / N4084X / N4086X / N4087X		4,80
NK691		Measuring tube compl./ N4075	N4075		2,67
NK702		Tube compl. including gasket / N4075	N4075		4,00
NK712		Dust cap white /N4081 & N4082	N4081 / N4082		2,73
NK735		Dust cap black / N4075	N4075		2,73
NK740		Valve screw/N4081	N4081		5,94
NK742		Valve rod / N4081	N4081		5,18
NK745		Fixing ring blue /N4081 & N4082 & N4075	N4081 / N4082		1,14
NK745A		Fixing ring metal / N4083 & N4084	N4083X / N4084X		1,56
NK750		Bottle gasket / N4081 & N4082 & N4083 & N4084	N4081 / N4082 / N4083 / N4084		3,76
NK775		Complete head / N4075	N4075		29,98
NK777		Complete head / N4081	N4081		33,78
NK782		Complete head / N4082	N4082		53,39
NK785	NK784	Complete head for symphonie0.25&0.5L	N4083X / N4084X / N4086X / N4087X		53,99
NK799		Charger holder black / N4083 & N4084 & N4075	N4083X / N4084X / N4075 / N4086X / N4087X		7,20
NK899		Charger holder white / N4081 & N4082	N4081 / N4082		7,20
NK991		Spare parts kit for cream whipper symphonie	N8083X / N4084X		17,78
NK993		Spare parts kit for cream whipper N4086X & N4087X	N4086X / N4087X		19,87

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N4226	89	N5700	94	N7991	124	N8900	247	NC1054060	252
N4228	41	N5700-S	94	N7991-01	124	N9200	300	NC1054160	242
N4230	39	N5750	94	N7991-02	124	N9201	248	NC1061460	242
N4231	41	N5750-S	94	N7991-03	124	N9202	248	NC1062340	137
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