Manufacture

de Buyer

DEPUIS 1830

Chaque recette a son secret

COLLECTION 2026

Dear Partners,

2026 marks an important milestone for La Brigade de Buyer, now fully integrated into Groupe SEB. Together, we unite the strength of a global leader with the artisanal expertise of our brands to better serve those who live and breathe a passion for cooking.This alliance opens a new chapter of greater connection, efficiency, and ambition.

Another significant change is the consolidation of all our brands—de Buyer, Pebbly, Sabatier, 32 Dumas, and our other partner brands—into a single warehouse. This means a simplified experience for you: one point of contact, one order, one invoice, one delivery.

Beyond these structural changes, it is above all a shared vision that drives us: to champion authenticity and inspire healthy, responsible, and ever more delicious cuisine.
2026 will be a year of continued innovation and inspiration:
• At **de Buyer, with Ceranoa**, our new range of nonstick frying pans
• **Affinity - Inox 5-Ply**, the embodiment of culinary excellence for the most demanding chefs
• The new **de Buyer dough sheeter**, designed to refine the precision of pastry-making
• New knife collections from **Sabatier** and **32 Dumas**
• And from **Pebbly**, new storage and ovenware items, along with more sustainable kitchen solutions for everyday use
Our ambition extends beyond product design. We are also introducing new tools and promotional programs to support your business, enhance your shelves, and inspire your customers, such as our Pâtisserie program.

Together, let's continue to promote our brands' expertise, celebrate a shared passion for taste, and shape the kitchen tools of tomorrow.

Thank you.

Guilhem Pinault
President
La Brigade de Buyer

BUILDING THE FUTURE TOGETHER

The brands De Buyer, Pebbly, Sabatier, and 32 Dumas are now grouped under a single distribution hub. This allows you to:

- Place a single order for several brands,
- Reduce the number of orders needed to qualify for free shipping,
- Receive a single invoice,
- Benefit from one consolidated delivery, optimizing your logistics management.

This streamlined system is designed to simplify your purchasing process and enhance the efficiency of our interactions. La Brigade de Buyer is your sole point of contact.

1 SALES REPRESENTATIVE = 1 SALES ADMIN = 1 ORDER = 1 DELIVERY = 1 INVOICE

French Manufacturer of
cooking and pastry utensils

196 YEARS OF HISTORY

1830 — 2026

Le Val d'Ajol
Vosges (88)

25,000 m²

2,000 products
49 patents

215 employees

France » 200 | USA » 9 | Germany » 6

OUR KNOW-HOWS

- INNOVATION
- FRENCH DESIGN AND MANUFACTURING
- CRAFTSMANSHIP AND INDUSTRIAL KNOW-HOW
- CONTROL OF MATERIALS

International presense

94 COUNTRIES

In 2022, de Buyer was awarded the CSR label at the 'Exemplary' level by AFNOR, the highest distinction in terms of social responsibility. Following a new audit conducted in 2025, de Buyer's certification was renewed.

De Buyer had also its ISO 9001 certification renewed for 2025. This international quality standard helps companies to continuously improve their processes in order to better satisfy their customers.

Labelled
« Entreprise du Patrimoine Vivant »

FRANCE SAVOIR-FAIRE D'EXCELLENCE

OUR VALUES

AUTHENTICITY SOLIDARITY AMBITION
PASSION COMMITMENT

PARTERNSHIP

de Buyer, official partner of the Bocuse d'Or 2025-2027 and Team France

De Buyer is proud to once again support culinary excellence as a **partner of Team France Bocuse d'Or and as an official partner of the Bocuse d'Or** through to the grand final, which will take place at Sirha 2027 in Lyon.
With the support of the Groupe SEB, de Buyer stands alongside chefs in their pursuit of excellence, providing professional equipment designed to meet the highest standards of the culinary profession.

SIRHA+
BOCUSE D'OR

In the centre, Maxence Baruffaldi, winner of the Bocuse d'Or France, and to his right, his commis, Ciara Charmot: the new representatives of Team France for the Bocuse d'Or 2025-2027 edition.

de Buyer, partner to the Chefs Cuisiniers associations

Maîtres Cuisiniers de France

Euro-Toques

Discover all our partners on the website

JE SUIS DANS LE ROUTARD DE LA VISITE D'ENTREPRISE
e&d entreprise et découverte

DE BUYER recognised by the GUIDE DU ROUTARD FOR COMPANY VISITS

De Buyer is proud to be featured in the 2025 Guide du Routard company visit guide.
Our company was selected alongside 450 other iconic French destinations for this third edition of the Guide du Routard, produced in partnership with Entreprise et Découverte.
Showcasing craftsmanship, industry, gastronomy, innovation, and expertise, this guide highlights companies that open their doors to the public to share their passion for their work.
This recognition celebrates our ongoing commitment to sharing our products, our people, and our history.

CHAMPIONNAT DE FRANCE DU DESSERT
UN CONCOURS CULTURES SUCRE

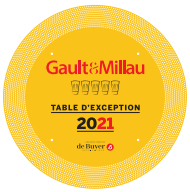
FRANCE DESSERT CHAMPIONSHIP

Cultures Sucre is an interprofessional association within France's sugar beet industry. Its mission is to provide information and resources about sugar as part of a mindful and balanced diet. For 50 years, the organization has hosted the Championnat de France du Dessert, an annual competition that recognizes both students and professional pastry chefs.
Held in professional training institutes across the country, the competition reflects a long-standing partnership with the education sector and is now regarded as a benchmark event in the culinary arts.
de Buyer is proud to participate as an official supplier partner.

GAULT & MILLAU PARTNERSHIP

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

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



NEWS

Mineral B LOQY page 71

Ceranoa page 28

Steel care wax page 102

Ceranoa LOQY page 70

Handles LOQY page 67

Dough sheeter page 173

Copper wok page 82

Affinity page 50

STEEL THAT STANDS THE TEST OF TIME

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

-9 -
Steel & beeswax
MINERAL B

-17 -
Steel CARBONE PLUS

- 21 -
Blue steel BLUE CARBON

- 24 -
Blue steel LA LYONNAISE

BOX #BRUNCHTIME Pancakes & Blinis

Code	Description	Lcm	Wcm	Hcm	Kg
10-561201		47,5	30	10	1,93

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

BOX #crepesparty

Code	Description	Lcm	Wcm	Hcm
10-561501		47,5	30	10

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

BOX Steak Lover

Code	Description	Lcm	Wcm	Hcm	Kg
10-561003		47,5	30	10	2,85

Composition :
- Steel frying pan MINERAL B ø26 cm, beeswax finish and strip steel handle
- Pepper mill, beechwood with steel mechanism
- Stainless steel tong L.24cm

STEEL RANGE

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

STEEL PAN WITH BEESWAX FINISH

- NATURAL ANTI-OXIDATION PROTECTION
- FAVOURED SEASONING

Robust : from 2,5 to 3 mm thick
RIVETED CAST STAINLESS STEEL HANDLE
possible oven cooking
Made in France
Suitable for all hotplates including INDUCTION

Round frypan MINERAL B PRO with cast st/steel handle

Code	Description	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
10-568020		20	3,3	2,5	14	1,09
10-568024		24	3,5	2,5	17,5	1,44
10-568028		28	4	3	21	2,17
10-568032	With 2 handles	32	4,5	3	23	2,9

MINERAL B STEEL PAN WITH BEESWAX FINISH
riveted cast stainless steel handle
Robust : from 2,5 to 3 mm thick. Undistortable.
Suitable for all hotplates including INDUCTION and oven cooking

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

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-568424		24	7,7	2,5	2,5	2
10-568428		28	8,7	4	2,5	2,49

Omelette pan MINERAL B PRO with cast st/steel handle

Code	Description	Øcm	Th.mm	Kg
10-568124		24	2,5	1,5
10-568128		28	3	2,25

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

STEEL PAN B BOIS WITH BEESWAX FINISH

- NATURAL ANTI-OXIDATION PROTECTION
- FAVOURED SEASONING

Robust : from 2,5 to 3 mm thick
Riveted handle made of steel and beechwood - Possible oven cooking 10 minutes / 200°C
The beech wood used is a wood coming from sustainably managed forests.
Suitable for all hotplates including INDUCTION
Made in France
'B Bois' products are exclusively sold via physical retailers.

MINERAL B · BOIS ·

ORIGINE FRANCE GARANTIE BVCert. 6054661

Round frying pan MINERAL B BOIS

Code	Description	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
10-571020		20	3,2	2,5	14	1,05
10-571024		24	3,5	2,5	17,5	1,41
10-571026		26	4	3	18,5	1,93
10-571028		28	4	3	21	2,18
10-571032	with 2 handles	32	4,5	3	23	2,66

Round deep country pan MINERAL B BOIS

Code	Description	Øcm	Lcm	Hcm	Liters.	Th.mm	ø bottom cm	Kg
10-571424		24	45,6	7,7	2,5	2,5	16,5	1,88

de Buyer DEPUIS 1830

Round crepe pan MINERAL B BOIS

Code	Description	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
10-571524		24	45,5	1,2	2,5	21	1,2
10-571526		26	47,8	1,3	2,5	22,5	1,4

3-blini pan MINERAL B BOIS

Code	Description	Øcm	Th.mm	Kg
10-571203	3 blinis ø 10 cm	27	2	1,2

Rounded Wok MINERAL B BOIS

Code	Description	Øcm	Lcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-571728		28	51,2	8	3,7	1,5	13,7	1,44
10-571732	With 2 handles	32	63,6	9,15	5,6	1,5	15	1,81

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

Glass lid with beechwood knob

new 2026

Code	Description	Øcm	Hcm	Kg	PU
10-411420		20	7,5	0,5	3
10-411424		24	7,5	0,7	3
10-411428		28		0,8	3
10-411432		32	7,5	1	1

Suits on woks and country pans MINERAL B
Not suitable for round pans.
Do not put in oven or dishwasher..

CARBON STEEL PAN WITH BEESWAX FINISH

- Beeswax finish protects against oxidation
- Seasoning required

Robust : from 2,5 to 3 mm thick
RIVETED STEEL HANDLE
For pan with steel handle:
Oven-safe 10 minutes / 200°C
Made in France
Suitable for all hotplates including INDUCTION

Round frying pan MINERAL B

Code	Description	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
10-561020		20	3,3	2,5	14	1
10-561024		24	3,5	2,5	17,5	1,39
10-561026		26	4	3	18,5	1,9
10-561028		28	4	3	21	2,15
10-561032	WTH 2 HANDLES	32	4,5	3	23	2,63
10-561036	WTH 2 HANDLES	36	5	3	26	3,53

Round frying pan "GRILL" MINERAL B

Code	Description	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
10-561326		26	4	2,5	18,5	1,37
10-561332		32	4,5	2,5	23	2,31

Steel steak frypan, flared edge MINERAL B

Code	Description	Øcm	Th.mm	Bottom ø cm	Kg
10-561624		24	2,5	18	1,27
10-561628		28	2,5	21,3	1,63

Universal stainless steel lid, for frying pans

Code	Description	Øcm	Th.mm	Kg
10-346002	Suitable for frypans ø 20 - 24 cm	25	0,8	0,35
10-346003	Suitable for frypans ø 26 - 28 cm	29	0,8	0,45
10-346004	Suitable for frypans ø 30 - 32 cm	34	0,8	0,61

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

Round deep country pan MINERAL B

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-561424		24	7,8	2,5	2,5	16,5	1,85
10-561428		28	8,7	4	2,5	19,5	2,47
10-561432	WTH 2 HANDLES	32	9,6	5,5	2,5	22,5	3

Round deep country pan MINERAL B with 2 handles

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-565424		24	7,8	2,5	2,5	16,5	1
10-565428		28	8,7	4	2,5	19,5	1,8
10-565432		32	9,6	5,5	2,5	22,5	2,26

Rounded wok MINERAL B

Code	Description	Øcm	Lcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-561724		24	43,4	7	2,4	1,5	11,3	1,15
10-561728		28	51,5	8	3,7	1,5	13,7	1,41
10-561732	With 2 handles	32	61,8	9,15	5,6	1,5	15	1,78
10-561740	With 2 handles	40	74,5	23	9,4	2	19,5	3,32

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

Glass lid with stainless steel knob

Code	Description	Øcm	Kg
10-342814		14	0,25
10-342816		16	0,31
10-342818		18	0,37
10-342820		20	0,44
10-342824		24	0,59
10-342828		28	0,93
10-342832		32	1,19

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

Omelette pan MINERAL B

Code	Description	Øcm	Th.mm	Kg
10-561120		20	2,5	1,03
10-561124		24	2,5	1,35
10-561128		28	3	2,15

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

Round crepe pan MINERAL B

Code	Description	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
10-561524		24	45,5	1,2	2,5	21	1,13
10-561526		26	47,8	1,3	2,5	22,5	1,33
10-561530		30	54,1	1,5	2,5	25,5	1,78

Blinis pan MINERAL B ELEMENT

Code	Description	Øcm	Lcm	Th.mm	Bottom ø cm	Kg	PU
10-561212		12	24,1	2,5	9,5	0,43	5
10-561214		14	26	2,5	11,5	0,51	5

Pan for Poffertjes and mini-blinis MINERAL B

Code	Description	Øcm	Lcm	Kg
10-561216		27	47,8	1,1

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

3-blini pan MINERAL B

Code	Description	Øcm	Th.mm	Kg
10-561203	3 blinis ø 10 cm	27	2	1,11

Rectangular grill pan with 2 st/steel riveted handles

Code	Description	Lcm	Wcm	Hcm	Kg
10-564002		38	26	2,5	2,49

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

Rectangular pan PLANCHA, 2 aluminium riveted handles

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-564001		38	26	2,5	2,5	2,21

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

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

Code	Description	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
10-565228		28	4,4	3	21	1,97
10-565232		32	4,2	3	23	2,5

Perfect for paella cooking. Practical for oven cooking.

Oval roasting-pan with 2 st/steel riveted handles

Code	Description	Lcm	Wcm	Hcm	Th.mm	Bottom ø cm	Kg
10-565136		36	24	4,8	2,5	21	2,26

STEEL pan

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

Perfect for searing, frying, browning

Round "lyonnaise" frypan - Heavy quality steel

Code	Description	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
10-511018		18	35,1	3	2,5	12	0,89	3
10-511020		20	36,8	3,2	2,5	14	1,03	3
10-511022		22	42	4	2,5	15,5	1,24	3
10-511024		24	44	3,5	2,5	17,5	1,31	3
10-511026		26	48,5	4	3	18,5	1,93	3
10-511028		28	50,5	4	3	20	2,1	3
10-511030		30	54	4,2	3	21,5	2,35	3
10-511032	With 2 handles	32	60	4,5	3	23	2,71	1
10-511036	With 2 handles	34	69,5	4,5	3	26	3,5	1
10-511040	With 2 handles	38	73	5,3	3	30	4,11	1
10-511050	With 2 handles	48	91	5,7	3	41	6,13	1

The "lyonnaise" profile pan has a high flared and curved skirt. This very distinctive shape, with no sharp angles, enables the food to slide easily from the frying pan onto a plate or dish. The strip steel handle is firmly riveted.
All heat sources.
Possible oven cooking : 10 minutes at 200°C.

Round frying pan - Stainless steel cold handle

Code	Description	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
10-513020		20	36,6	3,2	2,5	14	1	3
10-513024		24	43,7	3,5	2,5	17,5	1,39	3
10-513028		28	51	4	3	20	2,12	3
10-513032	With 2 handles	32	59,6	4,5	3	23	2,71	1

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

Fish frypan - Heavy quality steel

Code	Description	Lcm	Wcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
10-511136	Oval - total L. : 60 cm	36	26	4	2,5	21	2,3	3
10-511140	Oval - total L. : 69,5 cm	40	28	5	3	23	3,32	1

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

Oval fish frying pan, steel

Code	Description	Lcm	Wcm	Hcm	Th.mm	Bottom ø cm	Kg
10-513136	total L.50,3 cm	36	26	4,6	2,5	21	2,39

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

Pancake pans - Heavy quality steel

Code	Description	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
10-512018	2,5 mm th	18	36,2	1,1	2,5	15	0,71	5
10-512020	2,5 mm th	20	38,4	1,1	2,5	17	0,83	5
10-512022	2,5 mm th	22	42,2	1,3	2,5	19	1,02	5
10-512024	2,5 mm th	24	44,2	1,3	2,5	21	1,14	5
10-512026	2,5 mm th	26	50,2	1,3	2,5	22,5	1,37	5
	GIANT CREPE PAN							
10-512030	2,5 mm th	30	54,2	1,7	2,5	25,5	1,79	3

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

Steel blinis pan - Heavy quality steel

Code	Description	Øcm	Lcm	Wcm	Hcm	Th.mm	Perso	Kg	PU
10-514012	Blinis pan - 2,5 mm th	12	24	12,2	2	2,5	9,5	0,41	10

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

Round frypan, 2 stainless steel handles - Heavy quality steel

Code	Description	Øcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
10-511324	2,5 mm th	24	4	2,5	17,5	1,2	3
10-511328	3 mm th	28	4,5	3	20	1,9	3
10-511332	3 mm th	32	5,5	3	23	2,4	1
10-511336	3 mm th	36	6	3	26	3	1
10-511340	3 mm th	40	6	3	30	3,78	1
10-511350	3 mm th	50	6	3	41	5,82	1

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

Its heavy-gauge thickness allows food to simmer.

WOK made of iron steel - Special induction cooker

Code	Description	Øcm	Lcm	Hcm	Th.mm	Kg	PU
10-511435	Polished finishing	35	60,5	8,5	1,5	1,46	3
10-312200		24		3,65	1	0,25	1

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

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

Round "Grill" frypan with steel handle

Code	Description	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
10-553026		26	48	4,3	2,5	18,5	1,42	3
10-553030		30	54	4,5	2,5	21,5	1,74	3

Ideal for searing meats using hardly any fat. The steel pan reaches high temperatures, caramelizing the meat juices to give your grilled meats flawless flavour. The ribbed base marks the meat and reduces the contact area between pan and meat. The high side helps prevent from spatters. The thickness of the pan together with the ribbed base prevent shape loss.

Rectangular grill pan

Code	Description	Lcm	Wcm	Th.mm	Kg
10-554038		38	26	2,5	2,52

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

Rounded steel deep-fryer without basket

Code	Description	Øcm	Lcm	Hcm	Liters.	Th.mm	Kg
10-505028		28	33,8	8	4	1,5	1,01
10-505032		32	38,9	9,3	6	1,5	1,29
10-505036		36	39,8	10,5	8,8	1,5	2,25
10-505040		40	42,5	13,1	12,2	1,5	2,86
10-505045		45	45,3	14,5	17,3	1,5	3,42
10-505050		50	50,3	16,4	23,5	1,5	4,35

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

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

Stainless steel wire basket for ref. 5050

Code	Description	Øcm	Hcm	Kg
10-505128		27	7,5	0,26
10-505132		30	9,2	0,31
10-505136		34	10,3	0,34
10-505140		38,5	12	0,42
10-505145		43	14,5	0,5
	While stocks last			

You can set the basket handles on the raised handles of the deep fryer so the cooking oil drains away perfectly. Make sure the basket is clear of the oil.
The basket is close-woven to ensure no food falls through the gaps. Mesh 8x 8 mm.

Blue steel pan

BLUE CARBON

MADE IN FRANCE

BLUE CARBON STEEL

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

Made in France

Perfect for SEARING, FRYING, BROWNING

Frying pan BLUE CARBON, 2-mm blue steel

Code	Description	Øcm	Lcm	Hcm	Th.mm	Kg
10-520020		20	35,9	3,55	2	0,86
10-520024		24	44		2	1,2
10-520026		26	47	4,15	2	1,37
10-520028		28	49,5		2	1,6
10-520032		32	55,4	5,8	2	1,96
	ACCESSORIES					
	Stainless steel lid					
10-346002	Suitable for frypans ø 20 - 24 cm	25			0,8	0,35
10-346003	Suitable for frypans ø 26 - 28 cm	29			0,8	0,45
10-346004	Suitable for frypans ø 30 - 32 cm	34			0,8	0,61

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

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

Code	Description	Øcm	Lcm	Hcm	Liters.	Th.mm	Kg
10-521424		24	46,5	7,7	2,5	2	1,58
10-521428		28	54,5	9	4	2	1,96

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

Rounded wok BLUE CARBON, 2-mm blue steel

Code	Description	Øcm	Lcm	Wcm	Hcm	Th.mm	Bottom ø cm	Kg
10-521732	With 2 handles	32	56	32,4	9,7	2	15	2,28

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

Chestnut pan with side ventilation

Code	Description	Øcm	Hcm	Th.mm	Kg	PU
10-549328		28	4,7	1,1	0,91	5

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

The grooved bottom allows the chestnuts to roast better.

Chestnut pans, blue steel

Code	Description	Øcm	Hcm	Th.mm	Kg	PU
10-549028		28	3,7	1	0,7	10
10-549128	Long handle 70 cm While stocks last While stocks last	28	3,7	1	1,24	10

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

Blini pan, 2-mm blue steel

Code	Description	Øcm	Lcm	Wcm	Hcm	Th.mm	Kg	PU
10-534012		12	24	12	2	2	0,32	10

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

Pancake pan, blue steel

Code	Description	Øcm	Lcm	Hcm	Th.mm	Kg	PU
10-530318		18	36	1,5	2	0,58	10
10-530320		20	38	1,5	2	0,69	10
10-530324		24	43,5	1,5	2	0,93	5

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

BLUE STEEL

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

For all heat sources except induction
Made in France

Round "lyonnaise" frypan, blue steel

Code	Description	Øcm	Lcm	Hcm	Th.mm	Kg	PU
10-502018	1 mm th	18	34,9	3,6	1	0,38	10
10-502020	1 mm th	20	36,9	4	1	0,46	10
10-502024	1 mm th	24	41,2	4,5	1	0,6	10
10-502026	1 mm th	26	46,3	4,5	1	0,69	10
10-502028	1,2 mm th	28	49,3	4,7	1,2	0,93	5
10-502030	1,2 mm th	30	54,4	5	1,2	1,04	5
10-502032	1,2 mm th	32	55,5	5,5	1,2	1,15	5
10-502036	1,5 mm th	36	65,8	6	1,5	1,72	3
10-502040	1,5 mm th	40	69,1	6,5	1,5	2,09	3
10-502045	1,5 mm th	45	83,2	7,5	1,5	2,81	1

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

Box of 10 neoprene protective sleeve

Code	Description	Lcm	Wcm	Hcm	Kg
10-463600		20,5	13	5,5	0,26

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

Paella pan, blue steel

Code	Description	Øcm	Lcm	Hcm	Th.mm	Kg	PU
10-502334	6 portions - 1,5 mm th	34	42	4,5	1,5	1,43	3
10-502337	8 portions - 1,5 mm th	37	44,4	5	1,5	1,61	3
10-502342	12 portions - 1,5 mm th	42	49,5	5,5	1,5	2,05	3
10-502347	15 portions - 1,5 mm th	47	55	6	1,5	2,64	3
10-502360	25 portions - 1,5 mm th	60	68	6,5	1,5	3,91	1

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

Chrome steel burner tripod

Code	Description	Lcm	Wcm	Hcm	Kg
10-502710		59	55	66,5	2,17

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

Gas burner, enamelled steel

Code	Description	Øcm	Lcm	Hcm	Kg
10-502740	For paella pan ø 50 cm- 11,7 KW	41	69	11,1	2,51
10-502760	For paella pan ø 80 cm- 19,25 KW	60	94,7	13	3,78

In accordance with European regulations
Gas burner delivered without adapter
Standard model with a 37-millibar pressure
Indicate with order the country where the burner will be used to adapt it.

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

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

Code	Description	Øcm	Hcm	Th.mm	Kg	PU
10-502624	1 portion	24	3,5	1	0,4	6
10-502628	3 portions	28	3,7	1	0,51	6
10-502632	5 portions	32	4	1	0,68	6
10-502640	9 portions	40	4,4	1	1,28	6
10-502650	14 portions	50	5	1	2,22	4
10-502660	19 portions	60	5	1	4,09	4
10-502670	25 portions	70	5	1	7	1
10-502690	50 portions - 4 handles	90	6,2	1,5	12	1

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

The hammered bottom gives this item a distinctive look.

OUTSTANDING NON-STICK PANS

Our non-stick collections are ideal for low heat cooking, allowing you to prepare dishes gently without altering the natural flavors.
Each pan features a thick base and a high-quality coating for easy, low-fat cooking.

CERAMIC

- 28 -
Non-stick ceramic coating on recycled aluminium
CERANOA

PTFE

- 31 -
Cast aluminium INDUCTION
CHOC EXTREME

- 34 -
Forged aluminium INDUCTION
CHOC BBOIS & CHOC INTENSE

-38 -
Aluminium CHOC RESTO INDUCTION

-41 -
Aluminium CHOC CLASSIC

- 45 -
Aluminium CHOC ACCESS

Forged aluminium non-stick frying pan
Eco-designed in recycled aluminium
The forging manufacturing process makes the aluminium more resistant.
Smooth, high-resistance ceramic coating
Exceptional gliding for healthy, easy cooking with less fat.
Matte black exterior coating
Riveted strip-steel tail for a comfortable grip.
All heat sources including INDUCTION. Flash oven use possible: 10 min. at 200°C
Easy to clean.

Made in Europe

Round non-stick frypan Ceranoa with ceramic coating

Code	Description	Øcm	Lcm	Wcm	Hcm	Th.mm	ø bottom cm	Kg
10-822020		20	36,8	20,8	3,9	4	15,1	0,65
10-822024		24	43	24,9	4,5	4	18	0,96
10-822028		28	49,7	28,9	5	4	22	1,28
10-822032		32	55,7	32,9	5,1	4	26	1,54

Rounded sauté-pan Ceranoa with ceramic coating

Code	Description	Øcm	Lcm	Wcm	Hcm	Th.mm	ø bottom cm	Kg
10-822824		24	45,4	24,8	7,8	4	17,6	1,22
10-822828		28	51	28,8	8,4	4	21,9	1,5

Glass lid with stainless steel knob

Code	Description	Øcm	Kg
10-342820		20	0,44
10-342824		24	0,59
10-342828		28	0,93
10-342832		32	1,19

These glass lids with stainless steel knob fit the CERANOA range of pans. Suitable for oven cooking.

Round crepe pan Ceranoa with ceramic coating

Code	Description	Øcm	Lcm	Wcm	Hcm	Th.mm	ø bottom cm	Kg
10-822526		26	44,4	25,7	2	4	22,6	0,91
10-822530		30	51,2	30	2	4	26,8	1,12

NON-STICK RANGES WITH PTFE CHOC

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

CHOC EXTREME

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

For simmering, reheating and cooking delicate dishes

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

Code	Description	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
10-830020		20	40	4,5	3	14	0,8
10-830024		24	46,5	4,5	3	16	1,16
10-830028		28	54	4,5	3	18,5	1,45
10-830032	with 2 handles	32	63	4,5	3	22	2,27

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

Round nonstick frypan CHOC EXTREME with tubular stainless steel handle

Code	Description	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
10-831020		20	4,2	3	12,5	0,8
10-831024		24	4,2	3	16	1,2
10-831028		28	4,6	3	18,5	1,8
10-831032		32	4,6	3	22	2
10-831036	with 2 handles	36	4,6	3	23	2,5

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

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

Code	Description	Øcm	Lcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-830424		24	47,2	6	2,5	3	16	1,45
10-830428		28	53,5	6	3,5	3	19,5	1,71

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

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

Code	Description	Øcm	Hcm	Bottom ø cm	Kg
10-832024	4/6 p.	24	5	16	0,82
10-832028	6/8 p.	28	5,5	18,5	1,2

This mould proves ideal for Tatin tarts, since it allows you to form a caramel layer directly in the mould while it's on the heat. Once the caramel is formed in the mould, just add the apple slices, cover with pastry, and place the mould in the oven. Pressure cast aluminium is ideal for providing regular cooking conditions and the thick bottom stands up excellently to deformation.

Stewpan, 2 handles, with glass lid - CHOC EXTREME

Code	Description	Øcm	Lcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-831120		20	27	8,5	2,8	3	14,5	1,37
10-831124		24	33,5	9,5	4,7	4	16,5	1,76
10-831128		28	37	10	7	4	18,5	2,45

Suits with its lid for oven cooking.

Wok CHOC EXTREME, with 2 handles

Code	Description	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
10-831700	Wok	32	11	3	18	1,62

The glass lid 3428.32 suits on the wok.

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

Code	Description	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
10-831320	Sauté-pan without lid ø 20 cm While stocks last	20	27	6	3	12,5	0,96
10-831324	Sauté-pan without lid ø 24 cm	24	31	6	4	15,5	1,28
10-831328	Sauté-pan without lid ø 28 cm	28	35	6,5	4	19,5	1,74
10-831336	Sauté-pan without lid ø 36 cm While stocks last	36		8,5	4	23	2,75

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

Glass lid with stainless steel knob

Code	Description	Øcm	Kg
10-342816		16	0,31
10-342820		20	0,44
10-342824		24	0,59
10-342828		28	0,93
10-342832		32	1,19

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

Box of 10 neoprene pairs of neoprene protective side handles

Code	Description	Lcm	Wcm	Hcm	Kg
10-463610	Small size 7 cm	24	14,5	6	0,36
10-463620	Large size 11 cm for for ø36 cm	24	14,5	6	0,44

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

NONSTICK PAN CHOC B BOIS - FORGED ALUMINIUM

The forging process, undertaken during manufacturing, makes the aluminum harder and more durable.
Riveted handle made of steel and beechwood.
The beech wood used is a wood coming from sustainably managed forests.
The high-end PTFE coating preserves its non-stick properties for longer
(50% longer lifetime) allowing to cook healthier dishes using less fat.
Suitable for all hotplates including INDUCTION - Possible oven cooking 10 minutes / 200°C
Made in France
'B Bois' products are exclusively sold via physical retailers.

Round nonstick frypan Choc B BOIS

Code	Description	Øcm	Lcm	Hcm	Th.mm	ø bottom cm	Kg
10-878020		20	36,7	3,2	4	14	0,81
10-878024		24	44	3,7	4	16,6	1,06
10-878028		28	50	4	4	18	1,34
10-878032		32	57	4,5	4	20	1,73

Strip steel handle with beech wood treated with beeswax for the nonstick pan CHOC B BOIS. Nonstick coating on the whole pan, on inner and outer sides.
Optimum resistance to abrasion + better non-stick and slip qualities.
Suitable for all heat sources including induction. Possible oven cooking 10 minutes / 200°C.
Nonstick pans are ideal for simmering, reheating cooking and cooking delicate dishes.

Rounded sauté-pan CHOC B BOIS

Code	Description	Øcm	Th.mm	ø bottom cm	Kg
10-878824		24	4	16,6	1,28
10-878828		28	4	22	1,55

Sold without lid. To order separately.

Glass lid with beechwood knob

new 2026

Code	Description	Øcm	Hcm	Kg	PU
10-411420		20	7,5	0,5	3
10-411424		24	7,5	0,7	3
10-411428		28		0,8	3
10-411432		32	7,5	1	1

Suits on woks and country pans MINERAL B
Not suitable for round pans.
Do not put in oven or dishwasher..

Round crepe pan CHOC B BOIS

Code	Description	Øcm	Th.mm	ø bottom cm	Kg
10-878526		26	4	18	0,87
10-878530		30	4	22	1,19

NONSTICK PAN CHOC INTENSE
FORGED ALUMINIUM
Riveted stainless steel handle - Gloss finish.
The forging process, undertaken during manufacturing, makes the aluminum harder and more durable
A next generation ultra-thick reinforced non-stick coating guarantees unparalleled effectiveness and high resistance to abrasion
The high-end PTFE coating preserves its non-stick properties for longer time (50% longer lifetime) allowing to cook healthier dishes using less fat.

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

Round nonstick frypan CHOC INTENSE, stainless steel handle

Code	Description	Øcm	Th.mm	ø bottom cm	Kg
10-876020		20	4	14	0,65
10-876024		24	4	16,6	0,9
10-876028		28	4	20,6	1,19
10-876032		32	4	22	1,44

Glass lid with stainless steel knob

Code	Description	Øcm	Kg
10-342820		20	0,44
10-342824		24	0,59
10-342828		28	0,93
10-342832		32	1,19

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

Rounded sauté-pan CHOC INTENSE

Code	Description	Øcm	Th.mm	ø bottom cm	Kg
10-876824		24	4	16,6	1,18
10-876828		28	4	22	1,45

Round crepe pan CHOC INTENSE

Code	Description	Øcm	Th.mm	ø bottom cm	Kg
10-876526		26	4	18	0,84
10-876530		30	4	22	1,11

CHOC INTENSE nonstick pan with removable handle is also available

DISPLAY PODIUM CHOC Retail ref 10.8300

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

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

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

For simmering, reheating and cooking delicate dishes

Round nonstick frypan CHOC Resto Induction made of thick aluminium

Code	Description	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
10-848020		20	36,7	3	5	12	0,78
10-848024		24	43,5	3,5	5	14	1,03
10-848028		28	50	3,8	5	18	1,31
10-848032		32	55,6	4,5	5	20	1,7
10-848036		36	66	4,7	5	24	2,45

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

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

Code	Description	Øcm	Lcm	Hcm	Th.mm	ø bottom cm	Kg
	Red handle for red meat						
10-845020		20	36,7	3	5	12	0,78
10-845024		24	43,5	3,5	5	14	1,03
10-845028		28	50	3,8	5	18	1,31
10-845032		32	55,6	4,5	5	20	1,7

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

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

Code	Description	Øcm	Lcm	Hcm	Th.mm	ø bottom cm	Kg
	Green handle for vegetables						
10-846020		20	36,7	3	5	12	0,78
10-846024		24	43,5	3,5	5	14	1,03
10-846028		28	50	3,8	5	18	1,31
10-846032		32	55,6	4,5	5	20	1,7

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

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

Code	Description	Øcm	Lcm	Hcm	Th.mm	ø bottom cm	Kg
	Yellow handle for white meat						
10-847020		20	36,7	3	5	12	0,78
10-847024		24	43,5	3,5	5	14	1,03
10-847028		28	50	3,8	5	18	1,31
10-847032		32	55,6	4,7	5	20	1,7

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

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

Code	Description	Øcm	Lcm	Hcm	Th.mm	øbottom cm	Kg
	Blue handle for fish						
10-844020		20	36,7	3	5	12	0,78
10-844024		24	43,5	3,5	5	14	1,03
10-844028		28	50	3,8	5	18	1,31
10-844032		32	55,6	4,5	5	20	1,7

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

Pancake non-stick pan CHOC Resto Induction

Code	Description	Øcm	Th.mm	Bottom ø cm	Kg
10-848526		26	4	18	0,8
10-848530		30	4	22	1

Fish oval non-stick frypan CHOC Resto Induction

Code	Description	Lcm	Wcm	Hcm	Th.mm	Bottom ø cm	Kg
10-848136		36	26	4,3	5	18	1,7

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

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

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

For simmering, reheating and cooking delicate dishes

CHOC CLASSIC

Round frypan CHOC

Code	Description	Øcm	Lcm	Hcm	Th.mm	Kg	PU
10-818020		20	36,7	3	4	0,61	3
10-818024		24	43,5	3,5	4	0,83	3
10-818026		26	48	3,7	4	0,95	3
10-818028		28	50	3,8	4	1,03	3
10-818030		30	54	4,5	4	1,21	3
10-818032		32	55,6	4,5	4	1,31	3
10-818036		36	66	4,7	5	2,03	3
10-818040		40	70	5,3	5	2,36	3

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

Fish frypans CHOC

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg	PU
10-818136	Oval fish frypan	36	26	4,3	5	1,61	3
10-818140	Oval fish frypan	40	28	4,5	5	1,95	3
10-818438	Rectangular frypan	38	26	4,2	5	1,87	3

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

Pancake pan CHOC

Code	Description	Øcm	Lcm	Hcm	Th.mm	Kg	PU
10-818522		22	42	1,5	3,3	0,6	5
10-818526		26	45	1,5	3,3	0,7	5
10-818530		30	54	1,5	3,3	0,8	5

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

Blinis pan CHOC

Code	Description	Øcm	Lcm	Hcm	Th.mm	Kg	PU
10-814012		12	24,2	1,5	3,3	0,2	10
10-814014		14	26	1,7	4	0,24	10

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

Non-stick conical sauté-pan CHOC

Code	Description	Øcm	Lcm	Hcm	Th.mm	Kg
10-818824		24	43	6,5	4	1,2
10-818828		28	49,5	7,1	4	1,27

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

Roasting pan, 2 handles - Thick aluminium

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-766430	Total length : 36 cm	30	30	6,5	4	1,9
10-766435	Total length : 41 cm	35	25	6,5	4	1,81
10-766440	Total length : 46 cm	40	32	8	4	2,6
10-766450	Total length : 56 cm	50	40	8	4	6,61

Useful for cooking, browning meat or serving.

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

Riveted extra-strong handle with coloured coating :
- Food safety
- Keeps each food taste separate

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

Round non-stick aluminium frypan CHOC with red handle

Code	Description	Øcm	Hcm	Th.mm	Kg	PU
	Red handle for red meat					
10-805020		20	3	4	0,6	3
10-805024		24	3,5	4	0,9	3
10-805028		28	4	4	1,1	3
10-805032		32	4,5	4	1,6	3

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

Round non-stick aluminium frypan CHOC with yellow handle

Code	Description	Øcm	Hcm	Th.mm	Kg	PU
	Yellow handle for white meat					
10-807020		20	3	4	0,6	3
10-807024		24	3,5	4	0,9	3
10-807028		28	4	4	1,1	3
10-807032		32	4,5	4	1,6	3

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

Round non-stick aluminium frypan CHOC with blue handle

Code	Description	Øcm	Hcm	Th.mm	Kg	PU
	Blue handle for fish					
10-804020		20	3	4	0,6	3
10-804024		24	3,5	4	0,9	3
10-804028		28	4	4	1,1	3
10-804032		32	4,5	4	1,6	3

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

Round non-stick aluminium frypan CHOC with green handle

Code	Description	Øcm	Hcm	Th.mm	Kg	PU
	Green handle for vegetables					
10-806020		20	3	4	0,6	3
10-806024		24	3,5	4	0,9	3
10-806028		28	4	4	1,1	3
10-806032		32	4,5	4	1,6	3

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

MADE IN FRANCE

ALUMINIUM NON-STICK FRYPAN SEMI-PROFESSIONAL

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

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

Round frypan CHOC Access

Code	Description	Øcm	Lcm	Hcm	Th.mm	Kg	PU
10-803020		20	37	3	3	0,47	3
10-803024		24	43,3	3,5	3,3	0,73	3
10-803028		28	49,5	4	3,3	0,93	3
10-803032		32	55,5	4,5	3,3	1,17	3
10-803036		36	65	4,5	4	1,66	3
10-803040		40	70	5,2	4	2,05	3

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

Spatula for non-stick frypans

Code	Description	Lcm	Wcm	Kg	PU
10-481301		28	6,5	0,03	5

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

Box of 10 neoprene protective sleeves

Code	Description	Lcm	Wcm	Hcm	Kg
10-463600		20,5	13	5,5	0,26

Universal stainless steel lid, for frying pans

Code	Description	Øcm	Th.mm	Kg
10-346002	Suitable for frypans ø 20 - 24 cm	25	0,8	0,35
10-346003	Suitable for frypans ø 26 - 28 cm	29	0,8	0,45
10-346004	Suitable for frypans ø 30 - 32 cm	34	0,8	0,61

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

STAINLESS STEEL: A CLASSIC

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

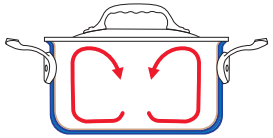
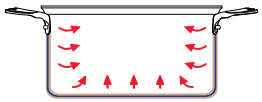
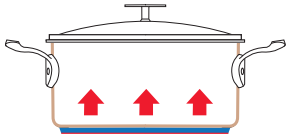
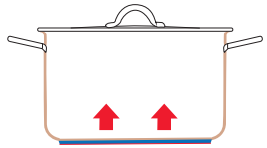
- 50 -
Multilayer stainless steel material 5 layers
AFFINITY

-54 -
Multilayer stainless steel material 3 layers
ALCHIMY

- 58-
Stainless steel with sandwich bottom
MILADY

- 60 -
Stainless steel with sandwich bottom
PRIM'APPETY

STAINLESS STEEL RANGE

	MULTI-LAYERS		SANDWICH BASES	
Collection	5-ply **AFFINITY** 	3-ply **ALCHIMY** 	**MILADY** 	**PRIM'APPETY** 
Thickness	2,3 to 2,7 mm	2,3 to 2,7 mm	0,6 to 0,8 mm	0,8 to 1 mm
Cooking methods	Browning / Blanching / Frying			
Designed for cooking				
Finish	Shiny polish	Brushed polish	Shiny polish	Brushed polish
Heat sources				
Base of the utensil	Multi-layer	Multi-layer	Thick sandwich base (7 mm)	Sandwich base diffuser (4 to 7 mm)
French-style curved handle	Cast stainless steel handle	Sealed stainless steel tubing handle	Cast stainless steel handle	Stainless steel tubing handle
Fixing of the handle or base	Riveted	Riveted	Riveted	Spot welded
Heat stop	✓		✓	
Use in the oven	✓	✓	✓	✓
Dishwasher cleaning	✓	✓	✓	✓
Pouring edge	✓	✓	✓	✓
Diameter (cm)	9 to 32	14 to 32	14 to 28	12 to 50
PCB (packaging unit)	1	1	1	1

SIRH/+ BOCUSE D'OR TEAM FRANCE // AFFINITY

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

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

Maxence Baruffaldi, France's candidate for the Bocuse d'Or 2027 and his team

Paul Marcon, winner of the Bocuse d'Or 2025

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

Davy Tissot, winner of the Bocuse d'Or 2021

CREDIT PHOTO Alexandra Battut – Agence Camille Carlier / @AlexandreBagdassarian

COOKWARE AFFINITY

Innovative 5-ply stainless steel alloy

- **Ensures even heat distribution and consistent cooking results**
- **Preserves vitamins and energy with rapid, efficient heating**

Riveted cast stainless steel handles for strength and durability
One-piece construction prevents warping
Thickness: 2.3 to 2.7 mm
Rounded, closed edge for clean, drip-free pouring
Compatible with all heat sources, including oven use
Made in France

**The iconic Affinity premium range in multi-layer stainless steel has improved.
The edges are now closed for a more durable product.
The new, flared edges offer a more effective pouring rim and drip stop.
Moreover, Affinity round pans can now be fitted with the range's stainless steel lids.**

Saucepan Affinity

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
	WITHOUT LID						
10-370614		14	7	1,2	2,3	12	0,73
10-370616		16	8	1,7	2,3	13	0,95
10-370618		18	9	2,4	2,3	15,6	1,12
10-370620		20	10	3,3	2,3	17	1,38
10-370624		24	13	5,5	2,3	20,5	2,4
	WITH LID						
10-374616		16	8	1,7	2,3	13	0,91
10-374618		18	9	2,4	2,3	15,6	1,32
10-374620		20	10	3,3	2,3	17	1,38
10-370601	Set of 3 saucepans ø16/18/20 cm				2,3		3,5
	Delivered in decorated box						

Innovative multilayer stainless steel alloy for superior heat conduction:
• Rapid heat response
• Even heat distribution across the pan
• Consistent, homogeneous cooking
• Energy efficient and preserves vitamins

Compatible with all heat sources, including oven use
One-piece construction that resists warping
Riveted cast stainless steel handles for strength and durability

Straight sauté-pan Affinity

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-373016		16	6	1	2,3	13	0,8
10-373020		20	6,5	2,1	2,3	17	1,13
10-373024		24	7	3,2	2,7	20,5	1,5
10-373028		28	7,5	5	2,7	24,5	1,94

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

Rounded sauté-pan Affinity

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-373620		20	6,5	1,8	2,3	13	0,92
10-373624		24	7	2,8	2,3	17	1,34

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

Stainless steel frypan Affinity

Code	Description	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
10-372420		20	36,1	4	2,3	14,6	0,8
10-372424		24	43,2	4,3	2,3	18,8	1,18
10-372428		28	48,5	4,7	2,7	21,4	1,45
10-372432		32	56,6	5	2,7	24,3	1,8

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

Non-stick frypan Affinity with ceramic coating

Code	Description	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
10-371720		20	36,1	4	2,3	14,6	0,8
10-371724		24	43,2	4,3	2,3	18,8	1,18
10-371728		28	48,5	4,7	2,7	21,4	1,45
10-371732		32	56,6	5	2,7	24,3	1,8

This non-stick frying pan is ideal for delicate cooking, such as fish. It has a new ceramic coating, guaranteed PFAS-free.
This coating means you can cook with little or no fat, it glides smoothly day after day and is easy to clean. Hand wash recommended.

Wok Affinity with 2 cast st/steel riveted handles

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-374832		32	9	5,5	2,3	16	1,83
	Glass lid with stainless steel handle						
10-342832		32					1,19

For all hotplates including induction hobs

Sauté-pan with lid Affinity

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-374120		20	6,3	2,1	2,3	17	1,48
10-374124		24	7	3,2	2,7	20,5	2,04
10-374128		28	7,5	5	2,7	24,5	2,6

This vessel has the same qualities as the straight-rimmed sauté-pan, but its two handles make it even easier to use and equally less cumbersome. It will easily find its place in your kitchen.
L. Usable liters (75% of total capacity)

Rounded sauté pan Affinity with st/steel handles and lid

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-374528		28	10	4,8	2,7	20,5	2,57

Stewpan with lid Affinity

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-374216		16	9	1,7	2,3	13	1,24
10-374220		20	11	3,3	2,3	17	1,71
10-374224		24	13	5,5	2,3	20,5	2,36
10-374228		28	15	8,8	2,7	24	3,17

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

Stainless steel steamcooker

Code	Description	Øcm	Kg
10-367524		24	0,66

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

Stainless steel lid

Code	Description	Øcm	Th.mm	Kg
10-370914		14	1	0,24
10-370916		16	1	0,28
10-370918		18	1	0,33
10-370920		20	1	0,39
10-370924		24	1	0,51
10-370928		28	1	0,65

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

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

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-372735		41	27,5	8	2,3	2,3

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

COOKWARE ALCHIMY

Thick multi-layer stainless steel cookware 3 layers
Durable, robust, professional-quality product
Conducting material: responsive and economical on all heat sources

- Controlled cooking
- Energy savings
- Even cooking

Firm, reassuring feel
Hard-wearing, non-deformable stainless steel handles
French-style closed, watertight stainless steel tube handle
Handles solidly attached with rivets

Easy to use
Pouring edge and inside graduations
All heat sources + INDUCTION and oven
(oven for pan with long handle, max.200°C for 30 minutes)
Brush polished

Made in France

Pan set Alchimy

Code	Description	Lcm	Wcm	Hcm	Kg
	Delivered in decorated box				
10-360103	Set 3 saucepans ø 16-18-20 cm	42	22,5	18,5	3,55
10-360106	Set 6 pcs : a saucepan ø16 cm / 2 stewpans ø 20-24 cm 3 stainless steel lids ø 16- 20-24 cm	47	29,5		3,33
10-360108	Set 8 pcs : 2 saucepans ø 16-20 cm / 1 rounded pan ø 16 cm / 1 stewpan ø 24 cm / 1 frypan ø 24 cm / 3 glass lids ø 16-20-24 cm	50,5	31,5	22,5	7,3

Saucepan Alchimy

Code	Description	Øcm	Liters.	Th.mm	Kg
10-360114		14	1,2	2,3	0,7
10-360116		16	1,7	2,3	0,85
10-360118		18	2,4	2,3	1,03
10-360120		20	3,3	2,3	1,21
10-360124		24	5,5	2,3	1,66

Straight sauté-pan Alchimy

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-360224		24	7,7	3,1	2,3	1,15
10-360228		28	8,6	5	2,7	1,72

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

Rounded sauté-pan with handle Alchimy

Code	Description	Øcm	Liters.	Th.mm	Kg
10-360316		16	1,1	2,3	0,66
10-360320		20	1,8	2,3	0,86
10-360324		24	2,9	2,3	1,17

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

Stainless steel frypan Alchimy

Code	Description	Øcm	Th.mm	Bottom ø cm	Kg
10-360420		20	2,7	13,5	0,68
10-360424		24	2,7	16,5	0,94
10-360428		28	2,7	19,2	1,16
10-360432		32	2,7	22,5	1,44

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

Stewpan without lid Alchimy

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-360516		16	8,6	1,7	2,3	12,8	0,77
10-360520		20	10,6	3,3	2,3	16,4	1,12
10-360524		24	12,4	5,5	2,3	20	1,54
10-360528		28	14,7	8,8	2,7	23,5	2,19

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

Sauté-pan Alchimy with 2 handles without lid

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-361224		24	7,53	2,3	2,3	21,5	1,23
10-361228		28	8,6	3,8	2,7	25,5	1,63

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

Stainless steel steamcooker

Code	Description	Øcm	Kg
10-367524		24	0,66

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

Wok Alchimy

Code	Description	Øcm	Lcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-360828		28	52,1	8,1	3	2,3	13,7	1,24
10-360832		32	55,3	9,3	5,5	2,7	15,5	1,53

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

Glass lid with stainless steel knob - compatible with Alchimy

Code	Description	Øcm	Kg
10-342814		14	0,25
10-342816		16	0,31
10-342818		18	0,37
10-342820		20	0,44
10-342824		24	0,59
10-342828		28	0,93
10-342832		32	1,19

This lid with a deep stainless steel rim fits perfectly all cookware from the ALCHIMY collection, apart from the frying pans (see st/steel lid for frying pans, ref. 3460).
Essential for slow cooking or keeping preparations warm without drying. The stainless steel knob is easy to grab and can be used to place the lid upside down, flat on kitchen countertop. Oven safe.

Stainless steel lid

Code	Description	Øcm	Kg
10-350914		14	0,13
10-350916		16	0,16
10-350918		18	0,18
10-350920		20	0,21
10-350924		24	0,3
10-350928		28	0,43
10-350932		32	0,66

Suitable for all range products, except on frypans.

STAINLESS STEEL COOKWARE MILADY PRO QUALITY

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

Stainless steel frypan MILADY with riveted cast st/steel handle

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-341224		24	4,8	1,2	0,8	17,5	1,24
10-341228		28	5,3	1,8	0,8	21	1,64

Stainless steel saucepan MILADY with riveted cast st/steel handle

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-341014		14	7	1,2	0,8	12	0,64
10-341016		16	8	1,6	0,8	14	0,7
10-341018		18	9	2,2	0,8	15,8	0,89
10-341020		20	10	3	0,8	17,8	1,1
10-341003	Set of 3 saucepans ø 16-18-20 cm						3,15
10-341004	Set of 4 saucepans ø 14-16-18-20 cm				0,8		3,83

Discover the 'Milady de Buyer', a new pro quality stainless steel cookware which is assembled with a new cast st/steel riveted handle. Designed by de Buyer, this handle brings design along with ergonomy and solidity. Saucepans and frypans of the range are equipped with a magnetic bottom which allows a perfect heat spreading on all heat sources.

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

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-341124		24	8	3	0,8	17,7	1,1

Stainless steel stewpan MILADY with glass lid

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-342720	Stewpan with glass lid	20	10	3	0,8	17,8	1,7
10-342724	Stewpan with glass lid	24	12	5,4	0,8	19,5	2,19
10-342728	Stewpan with glass lid	28	14	8	0,8	25	2,86

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

Stainless steel steamcooker

Code	Description	Øcm	Kg
10-367524		24	0,66

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

Glass lid with stainless steel knob

Code	Description	Øcm	Kg
10-342814		14	0,25
10-342816		16	0,31
10-342818		18	0,37
10-342820		20	0,44
10-342824		24	0,59
10-342828		28	0,93

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

PRIM'APPETY

STAINLESS STEEL COOKWARE PRIM'APPETY

PROFESSIONAL Stainless steel - Satin polished

Magnetic sandwich bottom - For all heat sources + INDUCTION
Pouring rim - Graduated
Welded handles up to ø 28 cm - Riveted handles from ø 32 cm
Easy cleaning - Dishwasher safe

Saucepan Prim'Appety

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-350104	Set of 4 saucepans ø 14-16-18-20 cm				0,8	3,3
10-350112		12	6	0,7	0,8	0,44
10-350114		14	7	1	0,8	0,6
10-350116		16	7,5	1,6	0,8	0,7
10-350118		18	9	2,2	0,8	0,9
10-350120		20	9	3	0,8	1,07
10-350124		24	11	5,4	0,8	1,55
10-350128	with 2 handles	28	13	8	0,8	2,4

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

Round stainless steel frypan Prim'Appety

Code	Description	Øcm	Hcm	Th.mm	Kg
10-350420		20	5	0,6	1,12
10-350424		24	5	0,6	1,35
10-350428		28	5	0,8	1,45
10-350432	With 2 handles	32	6,5	0,8	2,5

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

Rounded sauté-pan Prim'Appety

Code	Description	Øcm	Hcm	Th.mm	Kg
10-350316		16	6	0,8	0,65
10-350318		18	6,5	0,8	0,85
10-350320		20	7	0,8	1,1
10-350324		24	8	0,8	1,3
10-350328		28	10	0,8	1,5

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

Sauté-pan Prim'Appety , st. steel handle

Code	Description	Øcm	Hcm	Th.mm	Kg
10-350220		20	6	0,8	1
10-350224		24	6	0,8	1,2
10-350228		28	6	0,8	1,4

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

Stewpan without lid Prim'Appety

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-350520	Welded handles	20	10	3,1	0,8	1,16
10-350524	Welded handles	24	12	5,4	0,8	1,66
10-350528	Welded handles	28	14	8,6	0,8	2,13
10-350532	Riveted handles*	32	16	13,5	0,8	3,2
10-350536	Riveted handles*	36	18	18,3	0,8	4
10-350540	Riveted handles*	40	20	25	1	5,7
10-350545	Riveted handles*	45	22,5	33	1	7,6
10-350550	Riveted handles*	50	25	43,4	1	8,9

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

*The transition from welded handles to riveted handles will be gradual throughout the year.

High stewpan Prim'Appety without lid

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-350620	Welded handles	20	13	4	0,8	1,26
10-350624	Welded handles	24	14,5	6,6	0,8	1,8
10-350628	Welded handles	28	18	11,1	0,8	2,3
10-350632	Riveted handles*	32	20	16,1	0,8	3,8
10-350636	Riveted handles*	36	22	22,4	0,8	4,5
10-350640	Riveted handles*	40	25	31,4	1	6
10-350650	Riveted handles*	50	30	58,9	1	9,2

*The transition from welded handles to riveted handles will be gradual throughout the year.

Stockpot without lid Prim'Appety

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-350720	Welded handles	20	20	6,25	0,8	1,7
10-350724	Welded handles	24	24	11	0,8	2,1
10-350728	Welded handles	28	28	17	0,8	2,9
10-350732		32	32	25	0,8	4,4
10-350736	Riveted handles*	36	36	36	0,8	5,1
10-350740	Riveted handles*	40	40	45	1	6,4
10-350745	Riveted handles*	45	45	69	1	9
10-350750	Riveted handles*	50	50	100	1	11

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

*The transition from welded handles to riveted handles will be gradual throughout the year.

Stainless steel steamcooker

Code	Description	Øcm	Kg
10-367524		24	0,66

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

Stainless steel lid

Code	Description	Øcm	Kg
10-350914		14	0,13
10-350916		16	0,16
10-350918		18	0,18
10-350920		20	0,21
10-350924		24	0,3
10-350928		28	0,43
10-350932		32	0,66
10-350936		36	0,8
10-350940		40	0,96
10-350945		45	1,12
10-350950		50	1,8

Suitable for all range products

Stainless steel rounded WOK - Special induction hob

Code	Description	Øcm	Lcm	Hcm	Th.mm	Kg
10-312236	Flat rim	36	63,5	9,5	1,5	1,3
	Inner pan: polished					
	Outer pa : gloss polished					

Stainless steel stand for hemispherical wok

Code	Description	Øcm	Hcm	Th.mm	Kg
10-312200		24	3,65	1	0,25

Bain-marie cooker

The double boiler cooker consists of a hollow stainless steel shell in which water is heated. It enables to heat at lukewarm temperatures.
No burning, no sticking, no boiling over.
Examples of uses :
- Melting chocolate.
- Preparing sauces or creams.
- Maintaining temperature of preparations.
- Reheating dishes.
- Heating milk etc.

Suitable on all heat sources incl. induction hobs.

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-343716	With handle and double st. steel body	16	12,5	1,5	1	0,97

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

Food is subjected, over a prolonged period, to smoke which has an antiseptic effect and increases shelf life, at the same time enhancing the taste.
Smoking gives food a woody taste. More specifically, you can smoke meat (steak, chops, filet mignon, etc.), poultry (chicken, duck, etc.), charcuterie (essentially ham, bacon, large sausages, small sausages, andouilles [spicy sausages]) and fish (salmon, trout, eel, mackerel, etc.).
The principle lies in exposing food to smoke at different temperatures, depending on the desired result.

Sawdust is sterilized and dust free.
Guaranteed without chemical. Sawdust HB50/1000.
Grain size : 0.5 to 1.0mm.Humidity 8 to 12 %.

Code	Description	Lcm	Wcm	Hcm	Kg
10-344160	large 60 x 40 cm	60	40	21	15
	Composition :				
	Smoking chamber with lid and 2 grids 60x40 cm 3330.60N				
10-344191	Oven and lid				
10-344190	Fire pit				
10-344192	Aluminium telescopic and flexible pipe				
	One thermometer				
	500 g. of sawdust				
	2 removable feet				
	Delivered with smoking advice and recipes				
	To be assembled				
	Beech sawdust for food smoking:				
10-444101	Bag of 0,5 kg				0,51
10-444115	Bag of 15 kg				15,1

cookware
REMOVABLE LINE

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

-67 -

REMOVABLE LINE
STAINLESS STEEL & WOODEN HANDLES

Multilayer stainless steel
ALCHIMY

Nonstick
CERANOA

Carbon steel MINERAL B

- 72 -

REMOVABLE LINE
BAKELITE & SILICONE HANDLES

Stainless steel with sandwich bottom
MILADY

Nonstick
CHOC INTENSE

Carbon steel MINERAL B

REMOVABLE LINES

	REMOVABLE LINE STAINLESS STEEL & WOODEN HANDLES	REMOVABLE LINE BAKELITE & SILICONE HANDLES
	LOQY	**TWISTY**
Removable handles Long handle	Cast stainless steel. Sturdy & durable. Curved French-style handle for an optimal grip. Can be held firmly and safely with one hand. Locks automatically by placing the handle straight down. Press button to unlock.	Removable Bakelite handle. Non-slip, velvety feel. Ergonomic. Heat resistant. Can be held firmly and safely with one hand. Locks and unlocks with a simple rotation.
Handles	Beechwood handles or lockable metal handles Sold in pack of 2. Made in France.	Silicone. Sold in pack of 2. Handles securely clip on bases.

Collections	ALCHIMY	CERAnoa	MINERAL B	MILADY	CHOC INTENSE	MINERAL B
Material	Multilayer stainless steel 3 layers	Forged recycled aluminum	Steel Thick white steel	Stainless steel sandwich base 7 mm	Forged aluminium	Steel Thick white steel
Finish	Brushed	Nonstick ceramic coating long lasting resistance	Beeswax protection	Shiny	Nonstick PTFE coating long lasting resistance	Beeswax protection
Bases	x 2 riveted	x 2 riveted	x 2 riveted	x 2 welded	x 1 riveted	x 1 riveted
Cooking methods	Browning. Blanching. Frying.	Reheating. Simmering. Cooking gently.	Searing. Grilling. Browning.	Browning. Blanching. Frying.	Reheating. Simmering. Cooking gently.	Searing. Grilling. Browning.
Heat sources						
Oven cooking without handles		Max 250°C (except grill)			Max 250°C (except grill)	
Dishwasher		Occasional not to alter the nonstick coating			Occasional not to alter the nonstick coating	
Models	5 saucepans 2 straight sauté-pans 1 conical sauté-pan 4 round frypans	2 conical sauté-pans 4 round frypans	3 round frypans 1 conical sauté-pan	6 saucepans 1 conical sauté-pan 2 round frypans	2 conical sauté-pans 4 round frypans 2 crepe pans	1 conical sauté-pan 3 round frypans 1 crepe pan

These iconic de Buyer collections also come with the option of removable handles:
- Stainless Steel ALCHIMY LOQY
- Non-stick CERANOA LOQY
- Carbon steel MINERAL B LOQY

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

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

Cast stainless steel handle for removable line LOQY

Code	Description	Lcm	Wcm	Hcm	Kg
10-366000		18,3	6,84	1,3	0,2

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

Set of 2 removable, lockable metal handles LOQY

new 2026

Code	Description	Lcm	Wcm	Hcm	Kg
10-366003		10	4,8	1,7	0,19

Handles sold in sets of 2 in a decorative box.
Lockable for a secure hold. Lifetime guarantee.
Made in France

Set of 2 wooden handles for removable line LOQY

Code	Description	Lcm	Wcm	Hcm	Kg
10-366002		9,2	3,7	1	0,04

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

Made in France.

ALCHIMY COOKWARE

3ply multi-layer stainless steel cookware

Durable, robust, professional-quality product
Conductive material: responsive and economical on all heat sources

- Temperature control
- Even heating
- Faster cooking

Easy to use

Pouring edge and inside measurement marks
All heat sources + INDUCTION and oven
Brushed finish

Made in France

ALCHIMY

Multilayer stainless steel saucepan ALCHIMY , without handle

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-366114		14	7,4	1,2	2,3	0,54
10-366116		16	8,8	1,7	2,3	0,74
10-366118		18	9,6	2,4	2,3	0,91
10-366120		20	10,6	3,3	2,3	1,09
10-366124		24	12,5	5,5	2,3	1,5
10-366102	2 saucepans ø16-20 cm + long handle 3660.00					2,1
10-366103	Set 3 saucepans ø 16-20-24 cm + set 2 handles 3660.02 + 3 glass lids 3428 ø 16-20-24 cm					5

Long handles 3660.00/double handles 3660.02 and 3660.03 to be ordered separately. The lid ref. 3428 perfectly fits saucepans from the ALCHIMY collection.

Stainless steel steamcooker

Code	Description	Øcm	Kg
10-367524		24	0,66

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

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

Straight sauté-pan Alchimy without handle

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-366224		24	7,7	3,1	2,3	1,2
10-366228		28	8,6	5	2,7	1,57

Each model comes with 2 bases to clip handles on. Handles not included.
Long handles 3660.00/double handles 3660.02 and 3660.03 to be ordered separately.
The lid ref. 3428 with its deep stainless steel rim perfectly fits all utensils from the ALCHIMY collection.

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

Rounded sauté-pan Alchimy without handle

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-366424		24	8	2,9	2,3	1

Each model LOQY comes with 2 bases to clip handles on. Handles not included.
Long handles 3660.00/double handles 3660.02 and 3660.03 to be ordered separately.
The lid ref. 3428 with its deep stainless steel rim perfectly fits all utensils from the ALCHIMY collection.

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

Glass lid with stainless steel knob, compatible with Alchimy

Code	Description	Øcm	Kg
10-342816		16	0,31
10-342818		18	0,37
10-342820		20	0,44
10-342824		24	0,59
10-342828		28	0,93

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

Stainless steel frypan Alchimy without handle

Code	Description	Øcm	Th.mm	Bottom ø cm	Kg
10-366320		20	2,7	13,3	0,58
10-366324		24	2,7	17	0,81
10-366328		28	2,7	20	1
10-366332		32	2,7	22,4	1,27

Each model comes with 2 bases to clip handles on. Handles not included.
Long handles 3660.00/double handles 3660.02 and 3660.03 to be ordered separately.

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

CERANOA LOQY

Forged aluminium non-stick frying pan
Eco-designed in recycled aluminium

The forging manufacturing process makes the aluminum more resistant.

Smooth, high-resistance ceramic coating

Exceptional gliding for healthy, easy cooking with less fat.

Matte black exterior coating

All heat sources including INDUCTION. Oven use without handle (250°C max./no grill).
Easy to clean.

Made in Europe

For simmering, reheating and cooking delicate dishes

Round nonstick frypan CERANOA LOQY without handle

new 2026

Code	Description	Øcm	Wcm	Th.mm	Bottom ø cm	Kg
10-826420		20	20,8	4	15,1	0,61
10-826424		24	24,9	4	18	0,84
10-826428		28	28,9	4	22	1,1
10-826432		32	32,9	4	26	1,4
	Glass lid with stainless steel handle					
10-342820		20				0,44
10-342824		24				0,59
10-342828		28				0,93
10-342832		32				1,19

Each model comes with 2 bases to clip handles on. Handles not included.
Long handles 3660.00/double handles 3660.02 and 3660.03 to be ordered separately.

Non-stick sauté-pan CERANOA LOQY without handle

new 2026

Code	Description	Øcm	Wcm	Hcm	Th.mm	Bottom ø cm	Kg
10-826524		24	24,8	7,8	4	22,6	1,11
10-826528		28	28,8	8,4	4	26,8	1,44
	Glass lid with stainless steel handle						
10-342824		24					0,59
10-342828		28					0,93

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

3660.00/double handles 3660.02), to be ordered separately.

See page 65 for removable handles (long handles

MINERAL B CARBON STEEL COOKWARE - BEESWAX FINISH
REMOVABLE LINE

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

All heat sources + induction
Oven-safe without handles

Made in France
ORIGINE FRANCE GARANTIE

Steel deep country pan MINERAL B without handle

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-566524		24	8	2,5	2,5	16,6	1,76
	Glass lid with stainless steel handle						
10-342824		24					0,59

Each model comes with 2 bases to clip handles on. Handles not included.
Long handles 3660.00/double handles 3660.02 and 3660.03 to be ordered separately.

Steel frypan MINERAL B without handle

new 2026

Code	Description	Øcm	Th.mm	Bottom ø cm	Kg
10-566420		20	2,5	13	0,92
10-566424		24	2,5	17,5	1,26
10-566428		28	3	20,5	1,91

Each model comes with 2 bases to clip handles on. Handles not included.
Long handles 3660.00/double handles 3660.02 and 3660.03 to be ordered separately.

Universal stainless steel lid, for frying pans

Code	Description	Øcm	Th.mm	Kg
10-346002	Suitable for frypans ø 20 - 24 cm	25	0,8	0,35
10-346003	Suitable for frypans ø 26 - 28 cm	29	0,8	0,45
10-346004	Suitable for frypans ø 30 - 32 cm	34	0,8	0,61

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

STAINLESS STEEL COOKWARE TWISTY
Removable line

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

Removable "Soft Touch" handle

Code		Description	Kg
10-835900	Black		0,12

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

- Steel MINERAL B

This handle is suitable for the 3 removable cookware ranges :
- Stainless steel TWISTY
- Nonstick aluminium CHOC INTENSE

Stainless steel saucepan TWISTY without handle

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-349114		14	7	1,2	0,8	12	0,44
10-349116		16	8	1,6	0,8	14	0,53
10-349118		18	9	2,2	0,8	15,8	0,72
10-349120		20	10	3	0,8	17,8	0,85
10-349124		24	12	5,4	0,8	19,5	1,28
10-349128	Use only with both silicone handles	28	14	8	0,8	25	1,95
10-349103	Set of 3 saucepans ø 16-18-20 cm without handles				0,8		2,49
10-349104	Set of 4 saucepans ø 14-16-18-20 cm supplied with an handle & 2 silicone handles - black				0,8		3,11

Stainless steel steamcooker

Code	Description	Øcm	Kg
10-367524		24	0,66

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

Stainless steel sauté-pan TWISTY

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-349524		24	8	3	0,8	17,7	0,98

Stainless steel frypan TWISTY, without handle

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-349324		24	4,8	1,2	0,8	17,5	0,88
10-349328		28	5,3	1,8	0,8	21	1,22

Glass lid

new 2026

Code	Description	Øcm	Hcm	Kg
10-411514		14	6,3	0,24
10-411516		16	6,3	0,3
10-411518		18	6,3	0,35
10-411520		20	6,8	0,41
10-411524		24	7,5	0,58
10-411528		28	7,5	0,74
10-411532		32	7,5	1,1

Possible oven cooking 200°C max.

Set of 2 black silicone handles

Code	Description	Kg
10-836000	black	0,04

CHOC INTENSE Removable nonstick line - FORGED ALUMINIUM NONSTICK COOKWARE

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

Nonstick frypan CHOC INTENSE, without handle

Code	Description	Øcm	Th.mm	Bottom ø cm	Kg
10-874020		20	4	14	0,6
10-874024		24	4	16,6	0,8
10-874028		28	4	20,6	1,1
10-874032		32	4	22	1,3

Nonstick sauté pan CHOC INTENSE, without handle

Code	Description	Øcm	Bottom ø cm	Kg
10-874824		24	16,6	1
10-874828		28	22	1,3
	Glass lid, st/steel handle			
10-342824		24		0,59
10-342828		28		0,93

Nonstick crêpe pan CHOC INTENSE, without handle

Code	Description	Øcm	Th.mm	Perso	Kg
10-874526		26	4	18	0,73
10-874530		30	4	22	1

MINERAL B CARBON STEEL COOKWARE - BEESWAX FINISH
REMOVABLE LINE TWISTY

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

Removable Soft Touch comfortable and ergonomic handle
All heat sources + induction
Oven-safe without handles
Made in France
ORIGINE FRANCE GARANTIE

Removable "Soft Touch" handle

Code	Description	Kg
10-835900	Black	0,12

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

Steel frypan MINERAL B, without handle

Code	Description	Øcm	Th.mm	Bottom ø cm	Kg
10-563020		20	2,5	14	0,86
10-563024		24	2,5	17,5	1,23
10-563028		28	3	21	1,93

Steel sauté pan MINERAL B, without handle

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-563424		24	7,8	2,5	2,5	16,5	1,72
	Glass lid with stainless steel handle						
10-342824		24					0,59

Steel crepe pan MINERAL B, without handle

Code	Description	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
10-563526		26	1,3	2,5	22,5	1,24

de Buyer

THE EXCELLENCE OF COPPER

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

- 79 -
Copper stainless steel Induction
PRIMA MATERA
cast stainless steel handles

- 83 -
Copper stainless steel Induction
PRIMA MATERA
cast steel handles

- 85 -
Copper stainless steel INOCUIVRE
cast stainless steel handles

- 88 -
Copper stainless steel INOCUIVRE
cast steel handles

- 90 -
Copper stainless steel INOCUIVRE
brass handles

COPPER RANGE

	INDUCTION		NON-INDUCTION		
Collection	PRIMA MATERA		INOCUIVRE		
Material of the body of the pan	SOLID COPPER 90% copper outside and 10% stainless steel inside				
Thickness	2 mm		1,2 to 2 mm		
Cooking methods	Simmering / Reducing / Flambéing				
Designed for cooking					
Finish	Shiny polish				
Heat sources					
Base of the utensil	Projected stainless steel base				
French-style curved type of handle	Cast stainless steel handle	Cast steel handle	Cast stainless steel handle	Cast steel handle	Brass handle
Fixing of the handle or base	Riveted				
Heat stop	✓		✓		
Use in the oven					
Dishwasher cleaning					
Diameter (cm)	14 to 32		9 to 36	12 to 32	10 to 32
PCB (packaging unit)	1	1	1	1	1

INOCUIVRE INDUCTION

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

PRIMA MATERA

Saucepan with magnetic bottom INDUCTION

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-620614		14	7,3	1,2	2	12	1,06
10-620616		16	8,3	1,8	2	13,5	1,37
10-620618		18	9,3	2,5	2	15,5	1,66
10-620620		20	10,5	3,3	2	17	2,06
10-620624		24	12,4	6	2	22	2,75

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

Sauté pan with magnetic bottom INDUCTION

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-623016		16	5,5	1	2	13,5	1,13
10-623020		20	5,8	1,8	2	17,5	1,48
10-623024		24	6,6	3	2	22	2,06

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

Frypan with magnetic bottom INDUCTION and stainless steel handle

Code	Description	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
10-622420		20	4	2	13,5	1,3
10-622424		24	4	2	16,5	1,41
10-622428		28	4	2	20	1,86
10-622432		32	5,5	2	23	2,38

Conical sauté pan with magnetic bottom INDUCTION

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-623620		20	7,2	1,7	2	13	1,32
10-623624		24	8,2	3,1	2	16,3	2,75

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

Stainless steel lid

Code	Description	Øcm	Th.mm	Kg
10-370914		14	1	0,24
10-370916		16	1	0,28
10-370918		18	1	0,33
10-370920		20	1	0,39
10-370924		24	1	0,51
10-370928		28	1	0,65

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

WOK with 2 cast st/steel handles

new 2026

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-624832		32	9	5,9	2	2	2,7
	Glass lid with stainless steel handle						
10-342832		32					1,19

Sauté pan and st/steel lid

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-624120		20	6	1,8	2	17,5	1,9
10-624124		24	6,8	3,1	2	22	2,51
10-624128		28	9,2	4,9	2	25	3,12

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

Rounded sauté pan with 2 st/steel handles

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-623228	delivered with stainless steel lid	28	10	4,9	2	20,5	3,12

Stewpan with magnetic bottom INDUCTION and st/steel lid

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-624216		16	8,8	1,8	2	13,5	1,54
10-624220		20	10,3	3,3	2	17	2,21
10-624224		24	12,3	5,4	2	22	3,22
10-624228		28	13,5	8	2	25	4,07

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

High stewpan with magnetic bottom INDUCTION and st/steel lid

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-624324		24	17,2	7,5	2	22	3,6

Stockpot with magnetic bottom INDUCTION and st/steel lid

Code	Description	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
10-624420		20	18	5,7	2	22	3,1

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

Stainless steel steamcooker

Code	Description	Øcm	Kg
10-367524		24	0,66

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

Care :

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

COPPER STAINLESS STEEL INDUCTION

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

PRIMA MATERA

Saucepan with magnetic bottom INDUCTION, cast iron handle

Code	Description	Øcm	Hcm	Liters.	Th.mm
10-630614		14	7,3	1,2	2
10-630616		16	8,3	1,8	2
10-630618		18	9,3	2,5	2

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

Sauté pan with magnetic bottom INDUCTION, cast iron handle

Code	Description	Øcm	Hcm	Liters.	Th.mm
10-633024		24	6,6	3	2

The copper lid6463 is suitable for this PRIMA MATERA pans with cast steel hanfdles (except frypan).

Lid, cast-iron handle

Code	Description	Øcm	Th.mm	Kg
10-646314		14	1,2	0,21
10-646316		16	1,2	0,27
10-646318		18	1,2	0,35
10-646320		20	1,2	0,41
10-646324		24	1,2	0,68
10-646328		28	1,2	0,8

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

Rounded sauté pan INDUCTION with copper lid, cast iron handles

Code	Description	Øcm	Hcm	Liters.	Th.mm
10-633228		28	10	4,9	2

Conical sauté pan with magnetic bottom INDUCTION, cast iron handle

Code	Description	Øcm	Hcm	Liters.	Th.mm
10-633620		20	7,2	1,7	2

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

Frypan with magnetic bottom INDUCTION, cast iron handle

Code	Description	Øcm	Hcm	Th.mm
10-632424		24	4	2
10-632428		28	4	2
10-632432		32	5,5	2

Stewpan with magnetic bottom INDUCTION with lid , cast iron handles

Code	Description	Øcm	Hcm	Liters.	Th.mm
10-634216		16	8,8	1,8	2
10-634220		20	10,3	3,3	2
10-634224		24	12,3	5,4	2
10-634228		28	13,5	8	2

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

INOCUIVRE

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

INOCUIVRE

Saucepan

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-640614		14	7,8	1,2	1,5	0,63
10-640616		16	9	1,8	1,5	0,97
10-640618		18	10	2,5	1,5	1,37
10-640620		20	10,7	3,3	1,5	1,9

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

Round frypan

Code	Description	Øcm	Hcm	Th.mm	Kg
10-642420		20	3,5	2	0,95
10-642424		24	3,7	2	1,3
10-642428		28	3,6	2	1,55

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

Sauté pans

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-643016	Straight sauté-pan	16	5,8	1	1,5	0,75
10-643020	Straight sauté-pan	20	6,5	1,8	1,5	1,08
10-643024	Straight sauté-pan	24	7,5	3	2	2
10-643620	Conical sauté-pan	20	7,2	1,7	1,5	1,32
10-643624	Conical sauté-pan	24	7,5	3,1	2	1,8

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

Stainless steel lid

Code	Description	Øcm	Th.mm	Kg
10-370914		14	1	0,24
10-370916		16	1	0,28
10-370918		18	1	0,33
10-370920		20	1	0,39
10-370924		24	1	0,51
10-370928		28	1	0,65

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

Sauté pan with 2 cast stainless steel handles with lid

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-644120		20	6,2	1,8	1,5	1,5
10-644124		24	7	3	2	2,38
10-644128		28	9	4,9	2	3,36

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

Stewpan with 2 cast stainless steel handles with lid

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-644216		16	9	1,8	1,5	1,28
10-644220		20	11	3,3	1,5	2,23
10-644224		24	12	5,4	2	3,25
10-644228		28	13,5	8	2	3,96

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

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

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-642735	Roasting pan	41	27	8	2	2,2

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

Saucepan, cast-iron handle

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-646001	Set of 5 - ø12-20 cm					8,28
10-646012		12	7	0,8	1,5	0,77
10-646014		14	7,5	1,2	1,5	1,23
10-646016		16	9	1,8	1,5	1,3
10-646018		18	9	2,5	1,5	1,61
10-646020		20	10,8	3,3	1,5	1,96

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

Sauté-pan, frypan, cast iron handle

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-646420	Conical sauté-pan, no lid	20	7	1,7	1,5	1,38
10-646424	Conical sauté-pan, no lid	24	8	2,9	2	1,93
10-646216	Sauté-pan, no lid	16	5,5	1	1,5	0,84
10-646220	Sauté-pan, no lid	20	6	1,8	1,5	1,45
10-646224	Sauté-pan, no lid	24	7	3,1	2	2,15
10-646228	Sauté-pan, no lid	28	8,5	4,9	2	2,85
10-646520	Frypan	20	3,4		2	1,04
10-646524	Frypan	24	4,2		2	1,48
10-646528	Frypan	28	3,6		2	1,7
10-646532	Frypan	32	5		2	2,44

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

Lid, cast-iron handle

Code	Description	Øcm	Th.mm	Kg
10-646312		12	1,2	0,17
10-646314		14	1,2	0,21
10-646316		16	1,2	0,27
10-646318		18	1,2	0,35
10-646320		20	1,2	0,41
10-646324		24	1,2	0,68
10-646328		28	1,2	0,8

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

Stewpan with lid, cast-iron handles

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-646616		16	8,8	1,8	1,5	1,5
10-646620		20	10,5	3,3	1,5	2
10-646624		24	12,5	5,4	2	3,24
10-646628		28	13,5	8	2	4,05

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

High stewpan with lid

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-646724		24	17,2	7,5	2	3,67
	While stocks last					

All hotplates except induction.

INOCUIVRE

INOCUIVRE Copper 90% Stainless steel 10%
Ergonomic brass riveted handles
Suitable for cooking as well as presentation on table and making flambés
All heat sources except induction

Saucepan

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-644510		10	5,2			0,33
10-644512		12	6	0,8	1,5	0,5
10-644514		14	7	1	1,5	0,63
10-644516		16	8,5	1,6	1,5	0,8
10-644518		18	9	2,5	1,5	0,99
10-644520		20	10	3,5	1,5	1,21

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

Sauté-pan without lid

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-644816		16	5	1	1,5	0,75
10-644820		20	6	1,8	1,5	0,94
10-644824		24	6,5	3	2	1,81

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

Frypan with brass handle

Code	Description	Øcm	Hcm	Th.mm	Kg
10-645020		20	3	2	0,91
10-645024		24	4	2	1,3
10-645028		28	4,5	2	1,82

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

Round dish, 2 handles

Code	Description	Øcm	Hcm	Th.mm	Kg
10-644912		12	2	2	0,34
10-644916		16	3	2	0,55
10-644920		20	3	2	0,78
10-644924		24	4,2	2	1,23

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

Oval dish, 2 handles

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-645132		32	23	4,5	1,5	1,02
10-645136		36	26,2	4,5	1,5	1,2

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

Sauté-pan with lid, brass handles

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-644620		20	6	1,8	1,5	1,44
10-644624		24	7	3,2	2	2,48
10-644628		28	9	5,5	2	3,37

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

Round stewpan with lid

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-644710	mini stewpan with lid	10	5,5			0,48
10-644716		16	8	1,6	1,5	1,04
10-644720		20	10	3,5	1,5	1,59
10-644724		24	11,5	5,2	2	3,13

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

Mini pans , copper st/steel with brass handles

Code	Description	Øcm	Hcm	Liters.	Kg
10-644710	mini stewpan with lid	10	5,5		0,48
10-645309	Saucepan with lid	9	4,5	0,3	0,21
	Saucepan without lid				
10-644509		9	4,5	0,3	0,2
10-644510		10	5,2		0,33

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

Lid

Code	Description	Øcm	Th.mm	Kg
10-645409	Round handle	9		0,09
10-645410	Round handle	10		0,1
10-645412		11,5	1,2	0,17
10-645414		13,5	1,2	0,21
10-645416		15	1,2	0,29
10-645418		17	1,2	0,36
10-645420		19,5	1,2	0,42
10-645424		23,5	1,2	0,62
10-645428		27	1,2	0,82

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

Universal stainless steel lid, for frying pans

Code	Description	Øcm	Th.mm	Kg
10-346002	Suitable for frypans ø 20 - 24 cm	25	0,8	0,35
10-346003	Suitable for frypans ø 26 - 28 cm	29	0,8	0,45
10-346004	Suitable for frypans ø 30 - 32 cm	34	0,8	0,61

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

Copper massive conical jam pans with cast-iron handles

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-620038	Conical jam pan, 1 mm th	38	15	9	1,2	1,5
10-620240	Conical jam pan, 2 mm th	40	14,4	11	1,7	2,8

These copper basins are genuine traditional utensils used for bringing sugar or fruit to a boil to make jams, jellies, or preserves. The cast steel handles are firmly riveted. Not suitable for induction.

Copper "Canelés Bordelais" fluted moulds

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
	TINNED COPPER					
10-682035		3,5	3,3	0,03	0,8	0,03
10-682045		4,5	4,2	0,06	1	0,04
10-682055		5,5	5	0,1	1,2	0,05

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

Copper eggwhites bowl

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-658020	1 ring-handle	20			1,2	0,91
10-658026	1 ring-handle	26	13	4,5	1	1

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

Copper cleaner

Code	Description	Liters.	Kg	PU
10-420001	150 ml	0,15	0,24	6

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

de Buyer

OTHER COOKING

96-97
Roasting pan
Oven dish

98
Steamcooker

99
Cooking accessories

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

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-642735	Roasting pan	41	27	8	2	2,2

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

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

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-372735		41	27,5	8	2,3	2,3

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

Roasting pan, 2 handles - Thick aluminium

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-766430	Total length : 36 cm	30	30	6,5	4	1,9
10-766435	Total length : 41 cm	35	25	6,5	4	1,81
10-766440	Total length : 46 cm	40	32	8	4	2,6
10-766450	Total length : 56 cm	50	40	8	4	6,61

Useful for cooking, browning meat or serving.

Stainless steel oven dish with integrated handles - For domestic oven

Code	Description	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg
10-312438	Overall dim. 42x28x7,2 cm	38	26	5,9	5	1,2	1,62

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

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

COMPACT
Minimum space requirement with its integrated handles

UNIVERSAL AND FUNCTIONAL
For all recipes and any food contact

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

EASY TO CLEAN Dishwasher safe

Stainless steel steamcooker

Code	Description	Øcm	Kg
10-367524		24	0,66

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

Dome cover with stainless steel knob and vent hole

Code	Description	Øcm	Hcm	Th.mm	Kg
10-337430		32,5	15	0,7	0,78

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

COOKING ACCESSORIES

100-101
Lids

102-103
Protection & Care

COOKING ACCESSORIES • LIDS

TABLE CAPTION

✓ Recommanded

✓ Compatible

			St.steel lid 10-3709xx pages 53, 80, 86	Brushed st.steel lid 10-3509xx pages 57, 62	St.steel lid for FRYING PAN 10-3460xx page 13, 71
		• Lid material	St.steel		St.steel
		• Knob material	St.steel		S.steel
		• Rim height	Deep		Short
STEEL	MINERAL B	Country pans and woks			
STEEL	MINERAL B BOIS	Country pans and woks			
STEEL	MINERAL B PRO	Country pans and woks			
STAINLESS STEEL	AFFINITY	All models	✓	✓	
STAINLESS STEEL	AFFINITY	Wok Ø 32 cm			
STAINLESS STEEL	ALCHIMY	All models except frying pans	✓	✓	
STAINLESS STEEL	MILADY	All models	✓	✓	
STAINLESS STEEL	PRIM' APPETY	All models	✓	✓	
NON-STICK	CHOC EXTRÊME	Frying pans	✓		
NON-STICK	CHOC EXTRÊME	Sauté-pans		✓	
NON-STICK	CHOC EXTRÊME	Wok Ø 32 cm with 2 handles		✓	
NON-STICK	CHOC EXTRÊME	Sauté pan wit 2 handles	✓	✓	
NON-STICK	CHOC B BOIS	Frying pans and sauté-pans			
NON-STICK	CHOC INTENSE	Frying pans and sauté-pans			
NON-STICK	CERANOA	Frying pans and sauté-pans			
COPPER	PRIMA MATERA (cast st.steel handles)	All models except frying pans	✓		
COPPER	PRIMA MATERA (cast iron handles)	All models except frying pans			
COPPER	INOCUIVRE (cast st.steel handles)	All models except frying pans	✓		
COPPER	INOCUIVRE (cast iron handles)	All models except frying pans			
COPPER	INOCUIVRE (brass handles)	All models except frying pans			
STEAMCOOKER 3675.24			✓	✓	
EVERY COLLECTION		Frying pans Ø 20 to 32 cm			✓

	10-4115xx page 73	Glass lid 10-4114xx pages 11, 35	10-3428xx pages 33, 36, 57, 59, 69	Copper lid 10-6463xx pages 83, 88	Copper lid 10-6454xx page 92
	Glass	Glass	Glass	Leather	Leather
	Black Bakelite	Wood	St.steel	Cast iron	Brass
	Deep	Deep	Deep	Deep	Deep
	✓	✓	✓		
	✓	✓	✓		
	✓	✓	✓		
			✓		
	✓	✓	✓		
			✓		
	✓	✓	✓		
	✓	✓	✓		
	✓	✓	✓		
	✓	✓	✓		
	✓	✓	✓		
	✓	✓	✓		
	✓	✓	✓		
	✓	✓	✓		
				✓	
				✓	
					✓
	✓	✓	✓		

Seasoning and care wax for steel pan

new 2026

Code	Description	Lcm	Wcm	Hcm	Kg
10-420412	Dispenser box of 12	21,5	14,6	78	1,37

This wax, composed of beeswax and natural oils, can be used to season your carbon steel pan. It can also be used to protect your carbon steel pans from oxidation during storage.

For seasoning :
1. Clean and dry your pan.
2. Apply a thin coat of wax.
3. Heat until the first smoke appears.
Your pan begins to color.
Turn off the heat and leave to cool.
Store in a dry place at room temperature.

Copper cleaner

Code	Description	Liters.	Kg	PU
	COPPER cleaner			
10-420001	150 ml	0,15	0,24	6

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

Alcohol gel for burning

Code	Description	Øcm	Lcm	Wcm	Hcm	Liters.	Kg	PU
10-440902	Gel alcohol small measure 200 g	8,5			5		0,25	1
10-440952	Box of 72 measures 200 gr.							1
10-440905	Gel alcohol 1- liter bottle				23,5	1	1	12
10-440904	Gel alcohol bucket 4 kg		26	18,5			4	4

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

Foodgrade string Rotifil - Heavy duty

Code	Description	Øcm	Hcm	Kg
10-433701	Set of 10 reels 45 gr Rotifil 2TE ø 0,8mm	6	4,8	0,45
10-433801	Reel 1 kg Rotifil 3TE ø 01,1 mm	10	14	1

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

Box of 10 neoprene protective sleeve

Code	Description	Lcm	Wcm	Hcm	Kg
10-463600		20,5	13	5,5	0,26

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

Box of 10 pairs of neoprene protective side handles

Code	Description	Lcm	Wcm	Hcm	Kg
10-463610	Small size 7 cm	24	14,5	6	0,36
10-463620	Large size 11 cm for	24	14,5	6	0,44

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

Set of 2 protective polyester inserts ø 27 / 34 cm

Code	Description	Lcm	Wcm	Th.mm	Kg
10-463702		37	34	0,5	0,02

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

ESSENTIAL UTENSILS

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

- 106 -
St/steel utensils for preparation

- 114 -
LE TUBE
Automatic dispensers

-118 -
Small utensils, whisks
& spatulas

- 131 -
Seafood utensils

-132-
Pizza accessories

- 133 -
Thermometers

Flat bottom pastry bowl, round opened edge

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-325016		16	9	1	0,8	0,19
10-325020		20	10	2	0,8	0,24
10-325024		24	11,2	3,5	1	0,4
10-325028		28	12,5	5,5	1	0,56
10-325032		32	14	8	1	0,74
10-325036		36	15	11,5	1,2	1,1
10-325040		40	17,5	16	1,2	1,42

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

Hemispherical bowl, round opened edge

Code	Description	Øcm	Liters.	Th.mm	Kg
10-337216		16	1	0,7	0,23
10-337220		20	2,1	0,7	0,35
10-337224		24	3,6	0,7	0,49
10-337230		30	7	0,7	0,7
10-337135		35	11,2	0,8	1,01
10-337140		40	16,8	0,8	1,35
	Round stand for hemispherical bowl				
10-337900	For ø 20 - 24 cm			1	0,11

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

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

Hemispherical pastry bowl, stainless steel and silicone

Code	Description	Øcm	Liters.	Th.mm	Kg
10-337316		16	1	0,7	0,24
10-337320		20	2,1	0,7	0,37
10-337324		24	3,6	0,7	0,5
10-337330		30	7	0,7	0,73

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

Hemispherical pastry bowl made of foodgrade polyethylene

Code	Description	Øcm	Hcm	Liters.	Kg
10-453017		17,5	8	1	0,08
10-453023		23	10,5	2,5	0,16
10-453027		27,5	12	4,5	0,2
10-453032		32	14,5	6	0,26
10-453036		36	16	9	0,3
10-453040		40	18	13	0,4

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

Bain-marie without lid

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-311112		12	11,5	1,3	0,8	0,42
10-311114		14	14	2,1	0,8	0,51
10-311116		16	16	3,2	0,8	0,73
10-311118		18	18	4,6	0,8	0,86

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

Food storage canister, without lid

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-339014		14	12	1,7	0,8	0,49
10-339016		16	13	2,5	0,8	0,59
10-339020		20	16,5	5	0,8	0,91
10-339024		24	20	8	0,8	1,28

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

Dishes

Code	Description	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg	PU
10-328327		27	22	4	1,9	1	0,63	10
10-328330		30	25	4,3	2,6	1	0,79	10
10-328035		35	27	4,6	3,6	1	0,97	10
10-328040		42	32	5	4,9	1	1,24	5

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

Stainless steel conical colander with base and 2 handles

Code	Description	Øcm	Lcm	Hcm	Th.mm	Kg
10-393032		29,4	39,5	14,4	1	0,8
10-393040		36,5	49	17	1,2	1,47
10-393048		44,6	58	19,3	1,2	2,14

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

Stainless steel colander - Professional quality

Code	Description	Øcm	Lcm	Hcm	Th.mm	Kg
10-323224	Conical, 1 handle	23,5	45	11	1	0,57
10-323228	Conical,1 handle	27	54	12	1	0,76

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

Kitchen Chinese strainer, heavy - Perforation 1,5 mm

Code		Description	Øcm	Hcm	Th.mm	Kg
10-335010	(1)		10	7,1	0,4	0,08
10-335014	(2)		14	10,5	0,4	0,15
10-335018			18,5	16	0,4	0,31
10-335020			20	18	0,4	0,38
10-335023			23	20,5	0,4	0,45
10-335026			27	23	0,4	0,71
10-335401		Non-slip stainless steel stand		15	6	0,17

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

Pusher for chinese strainer made of beechwood

Code	Description	Lcm	Wcm	Kg
10-335090		25,5	5	0,19

Bakery chinese strainer, micro-perforated 0,8 mm

Code	Description	Øcm	Hcm	Th.mm	Kg
10-335123	chinese strainer ø 23 cm	23	22	1	0,56
10-335401	Non-slip stainless steel stand		15	6	0,17

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

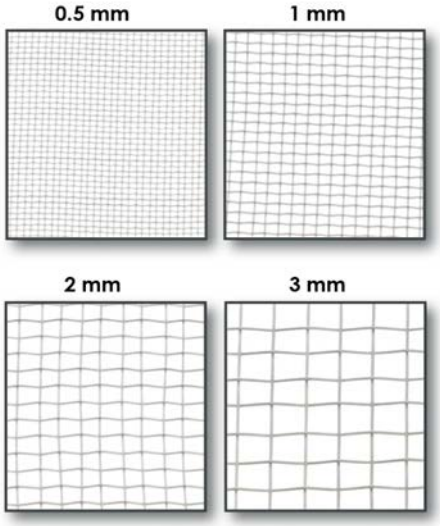
Especially easy cleaning.

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

Code	Description	Øcm	Lcm	Hcm	Th.mm	Kg
10-335220	18 cm high	20	44	18	0,6	0,48
10-335222	23 cm high - deep	22	45	23		0,57
	Reinforced with its ø 4mm st/steel wire to protect the mesh Handle thickness : 2 mm					

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

Stainless steel sieve with 4 removable meshes



Code	Description	Øcm	Kg
10-460521	mesh 3 mm/2 mm/1 mm/0,5 mm	20	0,37

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

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

Code	Description	Øcm	Hcm	Kg
10-460416		16	5,5	0,11
10-460421		21	6	0,19
10-460430		30	7	0,31

Strainer, stainless steel

Code	Description	Øcm	Lcm	Kg
	Mesh thickness 0,27 mm			
10-324210		10	25,5	0,08
10-324212		12	32,5	0,11
	While stocks last			
10-324214		14	35	0,13
10-324216		16	37	0,2
	While stocks last			
10-324218		18	40	0,22

Perforated stainless steel strainer

Dredger, stainless steel

Code	Description	Øcm	Hcm	Liters.	Kg
10-478200	Sugar dredger with metal mesh (1)	7	13	0,5	0,17
10-478201	Sugar dredger with metal mesh	7	10	0,31	0,14
10-478300	Sugar dredger - small holes ø1,5 mm (2)	7	13	0,5	0,17
10-478302	Sugar dredger - small holes ø1,5 mm	7	10	0,31	0,14
10-478301	Spices dredger - large holes (3) 2,5 mm	7	13	0,5	0,17
10-478303	Spices dredger - large holes 2,5 mm	7	10	0,31	0,14

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

Stainless steel professional food mill and sieves

Code	Description	Øcm	Lcm	Hcm	Kg
10-200400	Professional mill N° 5 without sieve	37	41	38,5	3,1
10-200410	Sieve for N°5, ø 1 mm				
10-200415	Sieve for N°5, ø 1,5 mm				
10-200420	Sieve for N°5, ø 2 mm				
10-200430	Sieve for N°5, ø 3 mm				
10-200440	Sieve for N°5, ø 4 mm				
10-200700	Semi-professional mill N° 3	31			3
	delivered with 3 sieves 1,5mm - 2,5 mm - 4 mm				

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

Graduated bucket with base

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-327612	Inner ø 29 cm	31	28,5	12	1,5	1,34

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

Bucket without base

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-327412	Grad. - inner ø 29 cm	31	27	12	1,5	1,2

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

Measuring jug with foot, handle and with a spout

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-356505		10	10,5	0,5	0,3	0,14
10-356510		13,5	14	1	0,3	0,24
10-356520		16	18,5	2	0,3	0,41
	Small measuring jug with handle without foot					
10-356501		6,8	4,5	0,1	0,2	0,03
10-356502		8,5	7	0,25	0,2	0,07

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

Scoop, st. steel

Code	Description	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg
10-327120	Flour scoop, with handle 75 cl	20	12	5,5	0,75	1,5	0,41
10-327124	Flour scoop, with handle 1,4 L While stocks last	24	15	6,5	1,4	1,5	0,53

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

Flour scoop , polypropylene

Code	Description	Lcm	Liters.	Kg
10-437002		26	0,25	0,04
10-437005		32	0,5	0,07
10-437009		39	0,9	0,12

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

Graduated measuring jug, polypropylene

Code	Description	Hcm	Liters.	Kg
10-402105		14	0,5	0,05
10-402110		17	1	0,1
10-402120		21,5	2	0,2
10-402130		24	3	0,3
10-402150		27	5	0,4

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

Mug with 2 folding handles, stainless steel

Code	Description	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg	PU
10-397900		13,6	9	9,5	0,7	0,7	0,21	10

The mug is a piece of camp equipment meant for a soldier's use. This stainless steel model is especially robust and hygienic and is easy to keep clean. The two handles fold away to take up less room.

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

Code	Description	Kg
10-482702	1/4 cup - 1/3 cup - 1/2 cup - 1 cup	0,4

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

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

Code	Description	Kg
10-482701	1/4 tsp - 1/2 tsp - 1 tsp - 1 tbsp	0,08

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

Code	Description	Lcm	Wcm	Kg	PU
10-481500	Width of the bowl : 4,5 cm	18	4,5	0,11	5

Designed for a better productivity with its shape and the sharp edges. Equipped with a stop drop edge and a flat base : stable and practical. When gripped, the eutectic (thermoactive) handle spreads the warmth over the whole spoon as the scoops of ice-cream are being molded to shape. This allows the scoops to be molded more easily. Waterproof. NOT dishwasher safe.

Ice-cream scoop - Stainless steel

Code	Description	Øcm	Lcm	Liters.	Kg
10-482605	Portion 80ml = 1/12,5 L	6,3	23,1	0,08	0,15
10-482604	Portion 60ml = 1/16 L	5,8	22,5	0,06	0,15
10-482603	Portion 40ml = 1/25 L	5	21,5	0,04	0,14

Funnel

Code	Description	Øcm	Hcm	Kg
10-335712	Funnel with filter	11,6	12,9	0,13
10-335720	Funnel with filter	19,5	20,7	0,31
10-335612		11,6	12,9	0,13
10-335620	Funnel without filter	19,5	20,7	0,24
10-335701	All stainless-steel filter for funnel			0,02

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

Stainless steel funnel for jam and to pour preparations in ring

Code	Description	Kg
10-335600	2 parts for ø from 3,5 to 6 cm	0,23

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

ORIGINE FRANCE GARANTIE®

BVCert. 6054661

de Buyer
DEPUIS 1830

AUTOMATIC DISPENSER BY DE BUYER

Filling, Pouring, Garnishing, decorating

	10-3353xx	10-335412	10-335402	10-335452	10-335800
Capacity	0,8 L.	1,5 L.	1,9 L.	3,3 L.	0,8 L.
Nozzle	ø 7 mm 80°C max.	3 sizes: ø 8 mm and nozzles ø 4 & 6 mm		3 sizes: ø 15 mm and 2 nozzles ø 5 & 10 mm	2 nozzles supplied U8 & D8 Suitable for other nozzle forms
Use:					
	LIQUID FLUID	LIQUID	FLUID	THICK MOUSSES	THICK COMPACT
Sweet or savory sauce	√	√	√	√	
Hot jelly		√	√	√	
Hot fruit pulp		√	√	√	
Cream Thick fruit coulis				√	
Hot sirup		√	√	√	
Liqueur	√	√	√		
Mousse				√	
Cake dough					√
Mixture for Financiers Madeleines Cakes					√
Jam				√	
Puff pastry					√
Chocolate pastry				√	√
Sponge biscuit					√
Caramel chaud		√	√	√	
Joconde biscuit				√	
Custard					√
White cheese Fruit compote				√	

Le Tube

ORIGINE FRANCE GARANTIE

TEMPERATURE RESISTANCE +100°C / 212°F HITZEBESTÄNDIG

LE TUBE the essential box

Code	Description	Kg
10-335800	LE TUBE delivered with 2 nozzles U8 (ø11 mm) & D8	0,44
	Use T° : from +2°C to +100 °C	

Pressure syringe for effortless dosing of paste, creams and mousses.
For garnishing, filling and decorating. Simple,fast and accurate work. Easier to fill than a pastry bag. 0,75 L. capacity in transparent plastic.
Graduated in cl and oz. Allows the user to see how much is left.

Knob for easy setting of pressure for dosing the amount to be poured (from 1 to 5 cl).
Removable and interchangable nozzles.
DESIGNED BY DE BUYER - PATENTED

All Tritan nozzles suit on LE TUBE - See page 217

LE TUBE: Pressure pastry syringe

Code	Description	Lcm	Wcm	Liters.	Kg
10-335801	Delivered with 2 nozzles U8 (ø11 mm) & D8	38,4	10,5	0,75	0,68
	+ 2 caps				
	+ biscuits kit REF 3358.94				
	Use T° : from +2°C to +100 °C				
	ACCESSORIES				
10-335892	Set of 2 lids for the tank				0,05
10-335893	Set of 2 lids with hole for the tank				0,05
10-335875	0,75 capacity extra tank + 2 caps ref.3358.92	19,6	8,54	0,75	0,13

Pressure syringe for effortless dosing of paste, creams and mousses.
For garnishing, filling and decorating. Simple,fast and accurate work. Easier to fill than a pastry bag. 0,75 L. capacity in transparent plastic.
Graduated in cl and oz. Allows the user to see how much is left.
Knob for easy setting of pressure for dosing the amount to be poured (from 1 to 5 cl).
Removable and interchangable nozzles.

DESIGNED BY DE BUYER - PATENTED

All Tritan nozzles suit on LE TUBE - See page 217

Box LE TUBE PRO

Code	Description	Lcm	Wcm	Hcm	Kg
10-335802	This box includes:	47	30	10	1,82
	- Piston syringe LE TUBE				
	- 4 extra containers 0.75 L.				
	- 12 nozzles with holders:				
	3 plain nozzles ø 6-11-13 mm				
	3 star nozzles B8-C8-E8 / 2 star nozzles PF10 - PF14				
	1 St Honoré / 1 bird nest nozzle				
	1 garnishing nozzle ø 6 mm				
	1 garnishing nozzle ø 10 mm				

de Buyer DEPUIS 1830

LE TUBE: Display

Code	Description	Lcm	Wcm	Hcm	Kg
10-335895	DISPLAY WITH VIDEO :	50	39	150	15,62
	- 8 boxes Le Tube 3358.01				
	- 9 sets of 6 Tritan nozzles (3 X 4150.02 / 3 X 4150.03 / 3 X 4150.08)				
	-5 tanks 3358.75				
10-335896	DISPLAY WITH VIDEO :	50	39	150	
	- 4 boxes Le Tube 3358.01				
	- 5 boxes Le Tube 3358.00				
	-5 tanks 3358.75				
	- 3 sets 3358.92				
	- 9 sets of 6 Tritan nozzles (3 X 4150.02 / 3 X 4150.03 / 3 X 4150.08)				
10-335897	DISPLAY WITH VIDEO :	50	39	150	
	- 9 boxes Le Tube 3358.00				
	- 2 x 3358.94				
	- 4 tanks 3358.75				
	- 3 sets 3358.92				
	- 6 sets of 6 Tritan nozzles (4150.03 / 3 X 4150.08)				

Special shortbread biscuits kit for LE TUBE

Code	Description	Kg
10-335894	Special lid disc holder	0,17
	+ 13 discs	
	+ 2 caps ref.3358.92	
	to store the paste	

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

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

Code	Description	Øcm	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg
10-335300	Black	15	18,5	15	15,5	0,8	0,4	0,25
10-335320	Green	15	18,5	15	15,5	0,8	0,4	0,25
10-335330	Orange	15	18,5	15	15,5	0,8	0,4	0,25
10-335340	Red	15	18,5	15	15,5	0,8	0,4	0,25
10-335360	Fushia	15	18,5	15	15,5	0,8	0,4	0,25
	SPARE PARTS FOR FUNNEL :							
10-335396	kit nozzle nut siphon							
10-335395	Nozzle							

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

Automatic piston funnel KWIK PRO, all stainless steel

Made entirely from stainless, including nuts, wing nuts, spring... for perfect hygiene. Completely leakproof in the closed position: for creams, sauces, or liqueurs... Its ease of use makes it the universal kitchen and bakery tool for :
- Garnishing plates with sauces,
- Pouring jelly into a dish,
- Filling small quiches,
- Filling blini pans with batter,
- Filling chocolate shells with liqueur, etc.

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-335400	Automatic piston funnel alone 1,9 L.	19	18	1,9	1	0,61
10-335402	Automatic piston funnel with stand 1,9 L.	19	18	1,9	1	0,78
10-335410	Automatic piston funnel alone 1,5 L.	17,5	16,5	1,5	1	0,55
10-335412	Automatic piston funnel with stand 1,5 L.	17,5	16,5	1,5	1	0,72
10-335401	Non-slip stainless steel stand		15		6	0,17
	SPARE PARTS FOR FUNNEL :					
10-335492	Central closed nut					
10-335493	Wing nut					
10-335495	Set of two nozzles - 4 and 6 mm					
10-335489	Mechanism 1,5 L (piston, tie bar, lever, spring)					
10-335499	Mechanism 1,9 L (piston, tie bar, lever, spring)					

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

Code	Description	Øcm	Hcm	Kg
10-335452	with stand & 2 nozzles	20	38	0,95
	Professional model			
	3 sizes : ø 15 - 10 and 5 mm			
	SPARE PARTS :			
10-335451	Stand alone			
10-335479	Mechanism			

Big sizes of the integrated nozzle ø 15 mm to preserve air molecules of the preparations: saved smoothness.
Perfect for mousses, thick sauces, caramel, thick jelly or fruit coulis, etc.
All st/steel: suitable for very hot preparations.
The deep cone enables to push and pour naturally without pressure on the mixture.

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

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

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

Rounded spatula B BOIS

Code	Description	Lcm	Kg
10-487025		25	0,02
10-487030		30	0,03
10-487035		35	0,05
10-487040		40	0,07

Bevelled spatula B BOIS

Code	Description	Lcm	Wcm	Hcm	Kg
10-487225		25	5	0,5	0,02
10-487230		30	5	0,5	0,02
10-487235		35	5,5	0,7	0,03
10-487240		40	6	0,7	0,05

Mixing spoon B BOIS

Code	Description	Lcm	Wcm	Hcm	Kg
10-487120		20	4,5	1,5	0,02
10-487125		25	4,5	1,5	0,02
10-487130		30	5	1,5	0,03
10-487135		35	5,5	1,5	0,05
10-487140		40	6	1,5	0,07

Pointed spoon B BOIS

Code	Description	Lcm	Wcm	Hcm	Kg
10-487400	Special sauce	30	5	1,5	0,04
10-487401	Special for risotto	30	5	1,5	0,03

Large spatula B BOIS

Code	Description	Lcm	Wcm	Hcm	Kg
10-487530		30	8	2	0,05

Crepe spatula B BOIS

Code	Description	Lcm	Wcm	Hcm	Kg
10-487300		30	4,5	0,5	0,02

Round crepe dough spreader B BOIS

Code	Description	Lcm	Wcm	Hcm	Kg
10-487301		20,5	16	1,5	0,01

Crepe dough spreader B BOIS

Code	Description	Lcm	Wcm	Hcm	Kg
10-487302		20	16	3	0,02

Set of 10 mini spatulas B BOIS

Code	Description	Lcm	Wcm	Kg
10-487304		14	4	0,08

Toast tong B BOIS

Code	Description	Lcm	Wcm	Hcm	Kg
10-487601		21	5	3	0,03

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

Code	Description	Lcm	Wcm	Liters.	Kg
10-270100	Slotted spoon	33,5	6,5		0,1
10-270101	Spoon	33,5	6,5		0,1
10-270102	Ladle	34	9	0,09	0,15
10-270103	Masher	29	7,5		0,14
10-270104	Skimmer	36,5	11		0,15
10-270105	Plain spatula	35	8		0,13

Beechwood handle with beeswax finish.

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

Code	Description	Lcm	Wcm	Kg
10-270106	Slotted spatula	35	8	0,11
10-270107	Flexible turner	30	8	0,07
10-270108	Cake server	27,5		0,07
10-270109	Spaghetti spoon	33	7	0,11
10-270110	Fork	32	3,5	0,08

Beechwood handle with beeswax finish.

Wire skimmer, extra-strong stainless steel

Code	Description	Øcm	Lcm	Kg
10-260112	L. Handle 34 cm	12	34	0,24
10-260114	L. Handle 35 cm	14	48	0,27
10-260116	L. Handle 36 cm	16	38	0,29
10-260118	L. Handle 41,5 cm	18	56	0,35
10-260120	L. Handle 43,5 cm	20		0,38
10-260122	L. Handle 45 cm	22	64	0,41

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

Ladle

Code	Description	Øcm	Lcm	Liters.	Th.mm	Kg	PU
10-313608	Pizza ladle, flat bottom (1) L. Handle 28 cm	8,2	32	0,15	0,8	0,13	5
10-313504	Mini ladle, round (2) L. Handle 23,5 cm - 2 cl	4	25		0,8	0,04	5
10-313406	Fruit ladle with a spout(3) L. Handle 15,5 cm	6	20	0,05	0,8	0,75	5

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

Stainless steel one-piece ladle

Code	Description	Øcm	Lcm	Hcm	Liters.	Th.mm	Kg
10-302106	L. Handle 28 cm	6	32,5	3	0,05	1,2	0,1
10-302108	L. Handle 28 cm	8	36	3,7	0,13	1,2	0,15
10-302110	L. Handle 32 cm	10	42	4,7	0,25	1,2	0,24
10-302112	L. Handle 35 cm	12	45	5,7	0,45	1,2	0,29
10-302114	L. Handle 43 cm	14	53	6,5	0,67	1,5	0,48
10-302116	L. Handle 43 cm	16	55,5	8	1	1,5	0,49
10-302120	L. Handle 51,5 cm	20	72	9,7	2,06	1,5	0,71

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

One-piece stainless steel ladle with a spout

Code	Description	Øcm	Lcm	Hcm	Liters.	Th.mm	Kg
10-302166	L. Handle 28 cm	6	32,5	2,8	0,05	1,2	0,1

Robust single-piece ladle. The handle is wide, very rigid, and ergonomically shaped. Hard to get by without, the pouring ladle is ideal for pouring sauce onto a plate or dish, for serving sangria or other drinks, etc. All without dripping.

Stainless steel one-piece skimmer

Code	Description	Øcm	Lcm	Th.mm	Kg
10-304108	L. Handle 28 cm	8	34,5	1,2	0,1
10-304110	L. Handle 32 cm	10	41,3	1,2	0,14
10-304112	L. Handle 35 cm	12	44,5	1,2	0,18
10-304114	L. Handle 43 cm	14	53,5	1,2	0,26
10-304120	L. Handle 51,5 cm	20	67,5	1,5	0,48

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

Stainless steel one-piece basting spoon

Code	Description	Lcm	Wcm	Th.mm	Kg
10-398210	STRAIGHT - L. Handle 28 cm	37	6,6	1,2	0,14
10-398310	SIDE - L. Handle 28 cm	36	6,4	1,2	0,14

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

Stainless steel one-piece spatula

Code	Description	Lcm	Wcm	Th.mm	Kg
	Perforated spatula				
10-398410	L. Handle 35 cm	43,5	9,7	1,2	0,18
10-398412	L. Handle 37,5 cm	47	11,6	1,2	0,22
	Plain spatula				
10-398510	L. Handle 35 cm	44	9,8	1,2	0,17
10-398512	L. Handle 37,5 cm	47	11,7	1,2	0,23

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

Serving spoon

Code	Description	Liters.	Kg
10-214000	Plain	33	0,08
10-214010	Perforated	33	0,08

HEAVY DUTY UTENSILS
Stainless steel
Handle thickness = 2,5 mm - Professional and robust
Ergonomic shape and multi-support hook
Diameter and/or liter engraved on the handle

Ladle - Heavy quality

Code	Description	Øcm	Lcm	Liters.	Th.mm	Kg
10-313006	L. handle : 28,2 cm	6	33,5	0,05	2,5	0,14
10-313008	L. handle : 32,9 cm	8	39	0,13	2,5	0,22
10-313010	L. handle : 36,5 cm	10	44,5	0,25	2,5	0,31
10-313012	L. handle : 40,2 cm	12	50	0,45	3	0,45

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

Skimmer

Code	Description	Øcm	Lcm	Th.mm	Kg
10-315008	L. handle : 32,5 cm	8	40	2,5	0,2
10-315010	L. handle : 36,5 cm	10	45	2,5	0,25
10-315012	L. handle : 40,2 cm	12	50	3	0,36
10-315016	L. handle : 45,5 cm	16	58,5	3	0,51

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

Spatula for non-stick frypans

Code	Description	Lcm	Wcm	Kg	PU
10-481301		28	6,5	0,03	5

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

Omelette turner, stainless steel

Code	Description	Lcm	Wcm	Th.mm	Kg
10-329430		30	28	1,2	0,79

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

Spaghetti tong

Code	Description	Lcm	Th.mm	Kg	PU
10-481621		20	0,5	0,06	5

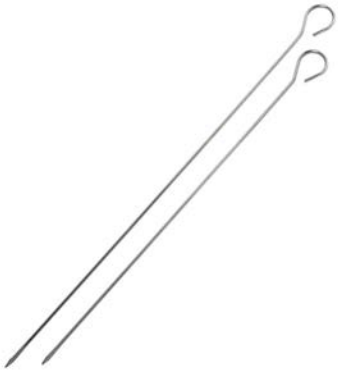
Spring tongs that enable spaghetti to be held cleanly during serving. These tongs are also suited to serving grated raw vegetables.

Utility tongs

Code	Description	Lcm	Th.mm	Kg	PU
10-478824		24	0,5	0,12	12
10-478830		30	0,5	0,15	12
10-478840		40	0,5	0,2	12

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

Skewer, stainless steel



Code	Description	Lcm	Th.mm	Kg
10-340125	Set of 10	25	2	0,01
10-340135	Set of 10	35	2	0,01
10-340140	Set of 10	40	2	0,02

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

Stainless steel straight tweezer

Code	Description	Lcm	Kg
10-423815		16	0,02
10-423825	L. blade 25 cm	25,5	0,05
10-423830		30	0,08

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

Stainless steel tweezer with curved end

Code	Description	Lcm	Kg
10-423915		16	0,02
10-423930		30	0,08

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

Stainless steel curved tweezer

Code	Description	Lcm	Kg
10-423720		20	0,03

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

de Buyer
DEPUIS 1830

UNIVERSAL WHISK

To Mix, Beat, Aerate, Emulsify...

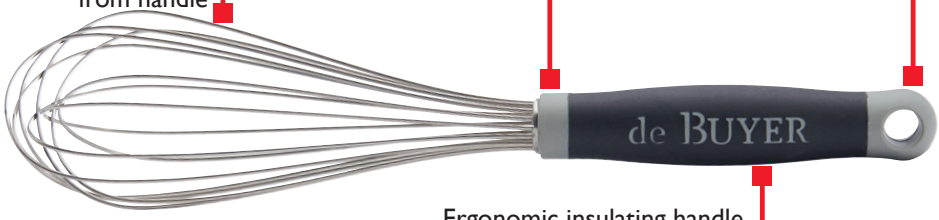
The essential utensil for cooking and patisserie :
the whisk de Buyer is available
in 7 sizes for preparing :
Sauces, emulsions, creams, dough, batter...

GöMA

Stainless steel wires
Spring quality
Do not loosen
from handle

Perfectly hygienic
Can be sterilized

Hole :
Easy to hang
and to drain



Ergonomic insulating handle
Anti-slip handle
Polypropylene
Overmoulding with TPE
(Thermo Plastic Elastomer)

HEAVY DUTY
PROFESSIONAL
ERGONOMIC

10-261020 Universal whisk with slim handleL. 20cm. Perfect for using in small pans for sauces.
10-261025 Universal whisk with slim handle L. 25cm
10-261030 Universal whisk with slim handle L. 30cm
The handle of the smaller whisks L. 25 cm and 30 cm is different : slimmer to ensure comfort for all as well as smaller hands.
10-261035 Universal whisk L.35 cm
10-261040 Universal whisk L.40 cm
10-261045 Universal whisk L.45 cm
10-261050 Universal whisk L.50 cm

EGG-WHITE RIOUNDED WHISK :
10-261135 Universal whisk L.35 cm
10-261145 Universal whisk L.45 cm

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

Universal whisk for cooking and patisserie GÖMA, polypropylene handle

Code	Description	Lcm	Wcm	Kg
10-261020	St/steel wire ø 1,4 mm	22,43	5	0,06
10-261025	St/steel wire ø 1,4 mm	26,5		0,08
10-261030	St/steel wire ø 1,8 mm	32		0,14
10-261035	St/steel wire ø 1,8 mm			0,6
10-261040	St/steel wire ø 1,8 mm	41,5		0,19
10-261045	St/steel wire ø 1,8 mm	46,5		0,23
10-261050	St/steel wire ø 1,8 mm	50		0,25

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

Egg-whites whisk GÖMA,, polypropylene handle

Code	Description	Lcm	Kg
10-261135	St/steel wire ø 2 mm	35	0,18
10-261145	St/steel wire ø 2 mm While stocks last	45	0,23

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

Rubber flexible scraping spatula Maryse

Code	Description	Lcm	Kg
10-489124	L. handle 18 cm	29	0,07
10-489134	L. handle 24 cm	37,3	0,1
10-489142	L. handle 30 cm	43	0,11

A must for pastrycooks, the "Maryse" spatula is flexible and enables containers of all shapes to be scraped out efficiently, recovering all the mixture. Maryse DE BUYER : Non-scratching utensil - Built-in hook to prevent slippage into bowls - Spoon-shaped blade ideal for scooping and spreading - Dishwasher safe - Maximum heat exposure 100°C (212°F).

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

Code	Description	Lcm	Kg
10-474024		25	0,08
10-474034		35	0,11
10-474042		45	0,13

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

Supple plastic scraper

Code	Description	Lcm	Wcm	Th.mm	Kg	PU
10-485800	Supple round scraper T° max. 60 °C	15	11	2	0,02	5

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

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

Code	Description	Lcm	Kg	PU
10-474525		25	0,04	6
10-474530		30	0,05	6
10-474535		35	0,06	6
10-474540		40	0,08	6
10-474545		45	0,1	6
10-474550		50	0,12	6

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

Spatula made of high quality stainless steel

Mirror polished blade :
- Easy spreading
- Avoids risk of rust - Dishwasher safe

High flexible blade
Thined blade : more thin on the end for a better flexibility and a precise spreading work

Ergonomic handle
Robust and resistant made of polyamid reinforced with fiberglass
Anti-slip carbon texture
Slot for wedging the thumb + finger stopper for a good grip
Integrated hook practical to hang the product

MADE IN FRANCE

Mini cranked pastry spatula FKOfficium

Code	Description	Lcm	Wcm	Kg
10-423108	Pointed blade 8 cm	21	2	0,04
10-423109	Rounded blade 9 cm	22	2	0,04
10-423112	Rounded blade12 cm	25	2,4	0,05

Cranked pastry spatula FKOfficium

Code	Description	Lcm	Wcm	Kg
10-423115	L. Blade 15 cm	33,5	3,5	0,12
10-423120	L. Blade 20 cm	38,5	3,5	0,13
10-423125	L. Blade 25 cm	43,5	3,5	0,15
10-423130	L. Blade 30 cm	48,5	3,5	0,16

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

Straight pastry spatula FKOfficium

Code	Description	Lcm	Wcm	Kg
10-423015	L. blade 15 cm	29	3,5	0,11
10-423020	L. blade 20 cm	34	3,5	0,12
10-423025	L. blade 25 cm	39	3,5	0,13
10-423030	L. blade 30 cm	44	3,5	0,14

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

Stainless steel flexible turner FKOfficium

Code	Description	Lcm	Wcm	Kg
10-423500	L.blade 17 cm	31	7,8	0,1

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

Cranked service spatula FKOfficium

Code	Description	Lcm	Wcm	Kg
10-423600		26,5	5	0,07
10-423601	Slotted	26,5	5	0,06

Cranked spatola FKOfficium inox

Code	Description	Lcm	Wcm	Kg
10-423200	L. blade 12 cm	30	9	0,14
10-423201	Slotted - L. blade 12 cm	30	9	0,12

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

Triangular spatula FKOfficium

Code	Description	Lcm	Wcm	Kg
10-423301	L. blade 8 cm	26,5	8	0,11

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

Genoise cutter FKOfficium

Code	Description	Lcm	Wcm	Kg
10-423425	L. blade 25 cm	39,5	3,5	0,14
10-423435	L. blade 35 cm	50	3,5	0,16

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

Oyster knife with stainless steel blade

Code	Description	Lcm	Wcm	Hcm	Kg
10-468300		15,7	4,5	2	0,06

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

Set of 4 stainless steel double lobster forks

Code	Description	Lcm	Wcm	Kg
10-468700	Set of 4 forks	21	1,8	0,01

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

Seafood shears with stainless steel blades

Code	Description	Lcm	Wcm	Th.mm	Kg
10-468500		20,7	6,5	1,5	0,11

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

Oyster mitt

Code	Description	Lcm	Wcm	Hcm	Kg
	Extra large model - silicone				
10-468220	For right-handed	23	17	2	0,14
	Mitt on the left hand				
10-468221	For left-handed	23	17	2	0,14
	Mitt on the right hand				

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

Pizza cutting wheel

Code	Description	Øcm	Th.mm	Kg
10-497010	Pizza cutting wheel	10	1	0,17

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

Stainless steel pizza ladle - Flat bottom

Code	Description	Øcm	Lcm	Liters.	Th.mm	Kg	PU
10-313608	Pizza ladle, flat bottom (1) L. Handle 28 cm	8,2	32	0,15	0,8	0,13	5

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

Perforated pizza screen for cooking - aluminium

Code	Description	Øcm	Kg
	Concept AIR SYSTEM		
10-735028		28	0,07
10-735031		31	0,09
10-735033		33	0,1
10-735038		38	0,14
10-735048		48	0,21

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

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

Pizza round oven peel - Aluminium with wooden handle

Code	Description	Øcm	Lcm	Kg
10-729140	L. handle 120 cm Total length : 162 cm	40	162	0,93

Pizza oven peel, stainless steel

Code	Description	Øcm	Lcm	Th.mm	Kg
10-329031	Pizza oven peel - L. Handle 96 cm	31	114	1,2	1,18

Scraper brush for oven, wooden handle

Code	Description	Lcm	Wcm	Hcm	Kg
10-487570		71	11,5	5	0,28

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

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

Code	Description	Lcm	Wcm	Th.mm	Kg
10-488700		11,5	6,4	1,8	0,13

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

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

Code	Description	Øcm	Lcm	Kg
10-488401	PRECISION 1/1	0,2	27,5	0,1

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

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

Code	Description	Øcm	Lcm	Kg
10-488400	PRECISION 1/1	0,35	27,5	0,07

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

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

Code	Description	Wcm	Hcm	Kg
10-488501	Precision 1/1	6	7	0,54

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

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

Code	Description	Lcm	Wcm	Hcm	Kg
10-476100	From -40°C to +50°C	13,5	2,4	0,13	0,01

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

Electronic cooking digital thermometer-timer

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-488500	Use T° : from -25° to + 250 °C	7	6	1,8	1	0,54

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

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

Code	Description	Lcm	Kg
10-488100	L. probe 12 cm	20	0,05

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

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

Code	Description	Lcm	Wcm	Kg
10-488110		18,5	8	0,17

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

Stainless steel mechanical timer with magnet

Code	Description	Øcm	Th.mm	Kg
10-465010		6	3,8	0,09

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

Electronic stopwatch timer - 20 hours

Code	Description	Lcm	Wcm
10-465000	Timer 20 hours Stopwatch 20 minutes	50	60

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

de Buyer

MILLS

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

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

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

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

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

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

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

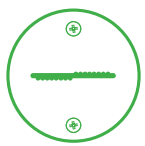
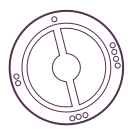
The company's mastery of materials enables de Buyer to create mills with new signature mechanisms in steel and ceramic.

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

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

MILL

MECHANISM

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

COLLECTION B BOIS

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

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

Spice mills 'B BOIS' RUMBA 14 cm

Code	Description	Øcm	Hcm	Kg
	SALT MILL			
10-131405	St/steel mechanism	4,5	14	15
	While stocks last			

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

Spice mills 'B BOIS' RUMBA 20 cm

Code	Description	Øcm	Hcm	Kg
	While stocks last			
	PEPPER MILL			
10-122001	Steel mechanism	6,4	20	0,33
	SALT MILL			
10-132001	St/steel mechanism	6,4	20	0,33
	SPICE MILL			
10-102001	Ceramic mechanism	6,4	20	0,33

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

JAVA model is the traditional mill: the wood comes in 4 natural and classical colours according to the models:
light wood, dark wood, matte white and matte black.

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

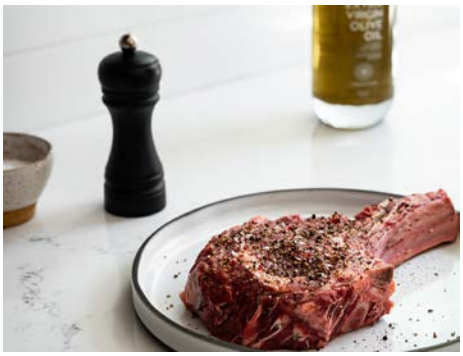
Certified ORIGINE FRANCE GARANTIE.

Mill JAVA 14 cm

Code	Description	Hcm	Kg
	PEPPER MILL		
	STEEL MECHANISM		
10-121405	Natural	14	0,13
10-121406	Dark	14	0,13
10-121407	Matte white	14	0,13
10-121408	Matte black	14	0,13
	SALT MILL		
	STEEL MECHANISM		
10-131406	Natural	14	0,12
10-131407	Dark	14	0,12
10-131408	Matte white	14	0,12
10-131409	Matte black	14	0,12
	SPICE MILL		
	CERAMIC MECHANISM		
10-101402	Natural	14	0,13
10-101405	Dark	14	0,13
10-101407	Matte white	14	0,13
10-101409	Matte black	14	0,13

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

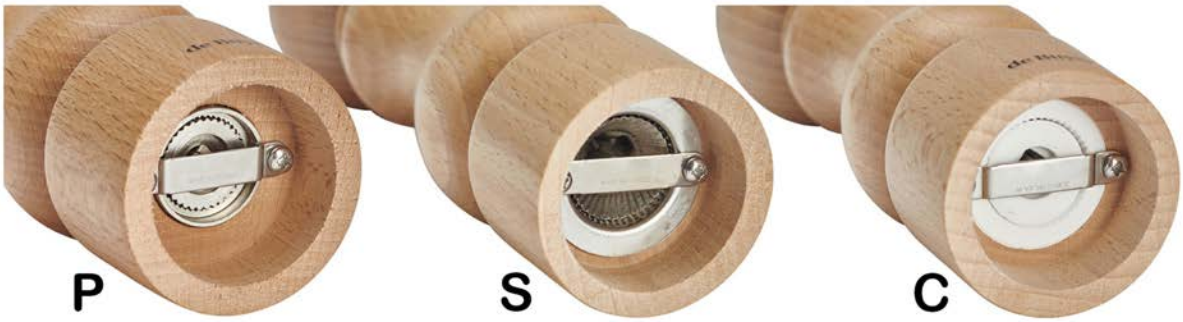
Ceramic mechanism suitable for various spices.



Coarse grind pepper mill JAVA STEAK

Code	Description	Hcm	Kg
10-141401	Matte black	14	0,13

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



Lacquered mill JAVA 14 cm

Code	Description	Hcm	Kg
	PEPPER MILL		
	STEEL MECHANISM		
10-121409	White	14	0,13
10-121410	Red	14	0,13
10-121411	Black	14	0,13
	SALT MILL		
	STEEL MECHANISM		
10-131410	White	14	0,12
10-131411	Red	14	0,12
10-131412	Black	14	0,12
	SPICE MILL		
	CERAMIC MECHANISM		
10-101411	White	14	0,13
10-101412	Red	14	0,13
10-101413	Black	14	0,13

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

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

Mill JAVA 18 cm

Code	Description	Hcm	Kg
	PEPPER MILL		
	STEEL MECHANISM		
10-121805	Naturel	18	0,2
10-121806	Dark	18	0,2
10-121807	Matte white	18	0,2
10-121808	Matte black	18	0,2
	SALT MILL		
	STEEL MECHANISM		
10-131805	Natural	18	0,2
10-131806	Dark	18	0,2
10-131807	Matte white	18	0,2
10-131808	Matte black	18	0,2
	SPICE MILL		
	CERAMIC MECHANISM		
10-101806	Natural	18	0,2
10-101807	Dark	18	0,2
10-101808	Matte white	18	0,2
10-101809	Matte black	18	0,2

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

Mill JAVA 21 cm

Code	Description	Hcm	Kg
	PEPPER MILL		
	STEEL MECHANISM		
10-122108	Natural	21	0,24
10-122109	Dark	21	0,24
10-122110	Matte white	21	0,24
10-122111	Matte black	21	0,24
	SALT MILL		
	STEEL MECHANISM		
10-132107	Natural	21	0,22
10-132108	Dark	21	0,22
10-132109	Matte white	21	0,22
10-132110	Matte black	21	0,22
	SPICE MILL		
	CERAMIC MECHANISM		
10-102107	Natural	21	0,24
10-102108	Dark	21	0,24
10-102109	Matte white	21	0,24
10-102110	Matte black	21	0,24

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

Mill JAVA 25 cm

Code	Description	Hcm	Kg
	PEPPER MILL		
	STEEL MECHANISM		
10-122501	Natural	25	0,3
10-122502	Dark	25	0,3
10-122503	Matte white	25	0,3
10-122504	Matte black	25	0,29
	SALT MILL		
	STEEL MECHANISM		
10-132505	Natural	25	0,27
10-132506	Dark	25	0,27
10-132507	Matte white	25	0,27
10-132508	Matte black	25	0,3
	SPICE MILL		
	CERAMIC MECHANISM		
10-102501	Natural	25	0,3
10-102502	Dark	25	0,3
10-102503	Matte white	25	0,3
10-102504	Matte black	25	0,3

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

Pepper/Salt mill JAVA 30 cm, steel mechanisms

Code	Description	Hcm	Kg
	PEPPER MILL		
10-123001	Natural	30	0,56
10-123002	Dark	30	0,56
10-123003	Matte white	30	0,56
10-123004	Matte black	30	0,56
	SALT MILL		
10-133001	Natural	30	0,56
10-133002	Dark	30	0,56
10-133003	Matte white	30	0,56
10-133004	Matte black	30	0,56

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

Pepper/Salt mill JAVA 40 cm, steel mechanisms

Code	Description	Hcm	Kg
	PEPPER MILL		
10-124001	Natural	40	0,93
10-124002	Dark	40	0,93
	SALT MILL		
10-134001	Natural	40	0,93
10-134002	Dark	40	0,89

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

Pepper mill JAVA 70 cm

Code	Description	Hcm	Kg
10-127001	Natural	70	2
10-127002	Dark	70	2

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

Collection Rumba

ORIGINE FRANCE GARANTIE®

BVCert. 6054661

Mill RUMBA 14 cm

Code	Description	Hcm	Kg
	PEPPER MILL		
	STEEL MECHANISM		
10-121401	Natural	14	0,14
10-121402	Dark	14	0,14
10-121403	Matte white	14	0,14
10-121404	Matte black	14	0,14
	SALT MILL		
	STEEL MECHANISM		
10-131401	Natural	14	0,14
10-131402	Dark	14	0,14
10-131403	Matte white	14	0,14
10-131404	Black	14	0,14
	SPICE MILL		
	CERAMIC MECHANISM		
10-101401	Natural	14	0,15
10-101404	Dark	14	0,15
10-101406	White matte	14	0,15
10-101408	Black matte	14	0,15

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

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

Ceramic mechanism suitable for various spices.

Mill RUMBA 18 cm

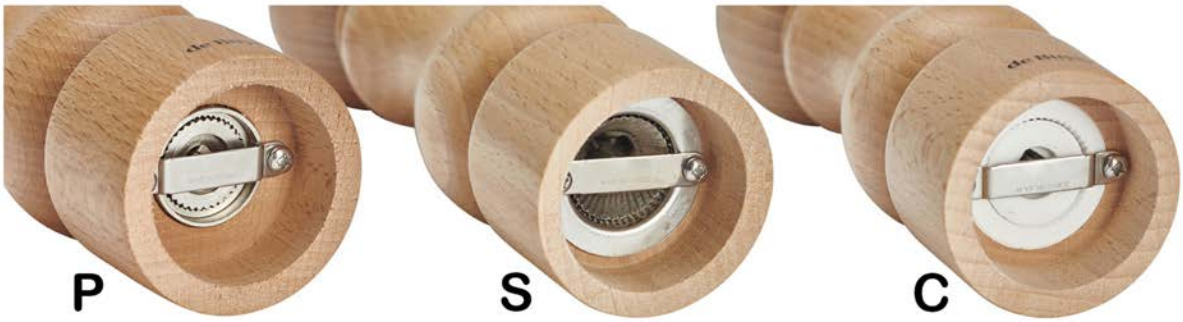
Code	Description	Hcm
	PEPPER MILL	
	STEEL MECHANISM	
10-121801	Natural	18
10-121802	Dark	18
10-121803	White matte	18
10-121804	Black matte	18
	SALT MILL	
	STEEL MECHANISM	
10-131801	Natural	18
10-131802	Dark	18
10-131803	White matte	18
10-131804	Black matte	18
	SPICE MILL	
	CERAMIC MECHANISM	
10-101801	Natural	18
10-101803	Dark	18
10-101804	White matte	18
10-101805	Black matte	18

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

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

Ceramic mechanism suitable for various spices.

Certified "ORIGINE FRANCE GARANTIE".



Mill RUMBA 21 cm

Code	Description	Hcm	Kg
	PEPPER MILL		
	STEEL MECHANISM		
10-122102	Natural	21	0,34
10-122103	Dark	21	0,34
10-122104	White matte	21	0,34
10-122105	Black matte	21	0,34
	SALT MILL		
	STEEL MECHANISM		
10-132101	Natural	21	0,34
10-132102	Dark	21	0,34
10-132103	White matte	21	0,34
10-132104	Black matte	21	0,34
	SPICE MILL		
	CERAMIC MECHANISM		
10-102101	Natural	21	0,35
10-102102	Dark	21	0,35
10-102103	White matte	21	0,35
10-102104	Black matte	21	0,35

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

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

Ceramic mechanism suitable for various spices.

Certified "ORIGINE FRANCE GARANTIE".

Pepper/Salt lacquered mill RUMBA 20 cm

Code	Description	Hcm	Kg
	PEPPER MILL		
	STEEL MECHANISM		
10-122106	Red	21	0,34
10-122107	Black	21	0,34
	SALT MILL		
	STEEL MECHANISM		
10-132105	Red	21	0,32
10-132106	Black	21	0,32
	SPICE MILL		
	CERAMIC MECHANISM		
10-102105	Red	21	0,35
10-102106	Black	21	0,35

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

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

Collection Paso

Mill PASO 10 cm

Code	Description	Hcm	Kg
	PEPPER MILL		
	STEEL MECHANISM		
10-121001	Natural	10	0,11
10-121002	Dark	10	0,11
10-121003	Matte white	10	0,11
10-121004	Matte black	10	0,11
	SALT MILL		
	STEEL MECHANISM		
10-131001	Natural	10	0,09
10-131002	Dark	10	0,09
10-131003	Matte white	10	0,09
10-131004	Matte black	10	0,09
	SPICE MILL		
	CERAMIC MECHANISM		
10-101060	Natural	10	0,11
10-101061	Dark	10	0,11
10-101062	Matte white	10	0,11
10-101064	Matte black	10	0,11

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

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

Ceramic mechanism suitable for various spices.

Salt shaker PASO 10 cm

Code	Description	Hcm	Kg
10-141001	Natural	8,8	0,05
10-141002	Dark	8,8	0,05

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

Collection Manivelle

ORIGINE FRANCE GARANTIE BVCert. 6054661

Wooden spice mills BOOGIE 7 cm

Code	Description	Øcm	Hcm	Kg
	PEPPER MILL			
	Steel mechanism			
10-120701	Natural	9	7	0,15
10-120702	Dark	9	7	0,15
	SALT MILL			
	Stainless steel mechanism			
10-130701	Natural	9	7	0,15
10-130702	Dark	9	7	0,15
	SPICE MILL			
	Ceramic mechanism			
10-100701	Natural	9	7	0,14
10-100703	Dark	9	7	0,14

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

Nutmeg mill SOKO with crank st/steel handle

Code	Description	Hcm	Kg
10-151001	Natural	10	0,13
10-151002	Dark	10	0,13

The nutmeg, a specialty MARLUX: this original mill has a mechanism in steel unpublished. The nutmeg is stuck on a spring stem and three large teeth hold it on the sharpened plate. Nutmeg is then easily grated by turning handle.
Certified ORIGINE FRANCE GARANTIE.

Collection Exclusive

Pepper/Salt mill POGO, steel mechanisms

Code	Description	Hcm	Kg
10-121101	Pepper mill	11	0,11
10-131101	Salt mill	11	0,09

A pleasant curve and a matt black finish give simplicity and elegance to this little table mill.Steel pepper mechanism and stainless steel salt mechanism. Lifetime warranty. Certified "ORIGINE FRANCE GARANTIE".

Pepper/Salt mill VALSE, steel mechanisms

Code	Description	Hcm	Kg
	PEPPER MILL		
10-121102	Matte black	11	0,18
	SALT MILL		
10-131102	Matte black	11	0,16

The mill of the large tables with its wooden body with pleasant curves and its lid in metallic silver polished brightly . Steel pepper mechanism and stainless steel salt mechanism. Lifetime warranty.

Pepper/Salt mill JOTA, steel mechanisms

Code	Description	Hcm	Kg
	PEPPER MILL		
10-121201	Natural	12	0,24
10-121202	Ebony	12	0,24
	SALT MILL		
10-131201	Natural	12	0,21
10-131202	Ebony	12	0,21

A cylindrical mill with a sleek design, with its grooved aluminum ring and elegant button inlaid in the lid. For the pepper model, the milling adjustment is done from the bottom with a button provided in the mechanism. Steel pepper mechanism and stainless steel salt mechanism.
Lifetime warranty.
Certified "ORIGINE FRANCE GARANTIE".

Collection Hip Hop

Spices mill HIP HOP 11 cm, ceramic mechanism

Code	Description	Hcm	Kg
	Delivered without spices		
10-101101	Natural	11	0,09
10-101102	Dark	11	0,09

Ceramic mechanism suitable for various spices. This mini table mill with its translucent acrylic shape gives a light impression to the table.
Mill delivered empty without spice.

Spices lacquered mill HIP HOP 11 cm, ceramic mechanism

Code	Description	Kg
	Delivered without spices	
10-101103	White	0,09
10-101104	Red	0,09
10-101105	Black	0,09

Ceramic mechanism suitable for various spices. This mini table mill with its translucent acrylic shape gives a light impression to the table and its range of coloured lids adapts to all atmospheres.

Spices mill HIP HOP 11 cm, ceramic mechanism

Code	Description	Hcm	Kg
	Delivered without spices		
10-101106		11	0,09

Ceramic mechanism suitable for various spices. 4 grinding settings with the mill base.

Collection Transparence

Spices mill BOOGIE with crank plastic handle

Code	Description	Lcm	Wcm	Hcm	Kg
	Delivered without spices				
10-100702				7	0,18
10-140701	Box of 4 spices mills C092.078382	28	7	9	0,77
	Delivered empty				

Ceramic mechanism suitable for various spices. 4 grinding settings with the mill base.

Spices mill TANGO 14 cm

Code	Description	Hcm	Kg
	Delivered without spices		
10-101403		14	0,18

Ceramic mechanism suitable for various spices. 4 grinding settings with the mill base.

Spices mill MAMBO 18 cm

Code	Description	Hcm	Kg
	Delivered without spices		
10-101802		20	0,23

An original baroque mill for the kitchen or table. It looks modern and light due to its transparency.
Ceramic mechanism suitable for various spices. 4 grinding settings with the mill base.

PRECISE CUTTING WITH MANDOLINES AND KNIVES

The first mandoline enjoyed great success, for being an innovative product (item, tool) that was quick, precise, easy-to-use, durable (lasting)and safe. All the following conceived mandolines stuck to these essential production criteria. De Buyer mandolines have the “Origine France Garantie” label.

-156-
Mandoline REVOLUTION

Mandoline VIPER

Mandoline ACCESS

Mandoline SWING PLUS

-162-
Mini slicer KOMI
Slicer KOBRA

-164-
Tomato slicer, corer

- 166 -
Knives & Sharpeners

SLICERS

	THE SLICERS				THE COMPACTS	
Collection	La Mandoline REVOLUTION	VIPER MANDOLINE	La Mandoline ACCESS	Swing PLUS	KOBRA V	Komi
	2012.01	2016.00	2014.00	2015.03 / 2015.23 / 2015.43	2011.01 / 2011.21/ 2011.41	2018.00
Type of cuts :						
• Slices	✓	✓	✓		✓	✓
• Crinkle cut	✓	✓	✓			
• Julienne cuts	✓ 2 - 4 and 10 mm **« MASTER » version 2 - 3 - 4 - 5 - 7 and 10 mm**	✓ 4 - 10 mm	✓ 4 - 10 mm 2 - 7 mm			✓ 2 - 4 mm
• Waffle cuts	✓		✓			
• Cubes, lozenges	✓	✓				
Type of blade	Straight	V	Straight		V	35 ° angle
Thickness from (mm)	0 to 10	1 to 8	0 to 10			
Folding rear foot	✓	✓	✓	✓		
Gravity guide + pusher	✓	✓	✓	✓		
Extra long pusher	✓					
Colours				● ● ●	● ●	
PCB (packaging unit)	1	1	1	1	1	1

de Buyer
DEPUIS 1830

SLICING KIT

GRAVITY

A GUIDE FOR CUTTING
LONG VEGETABLES - SMALL VEGETABLES
QUICKLY, EFFORTLESS
WASTE FREE AND SAFELY

examples

LONG VEGETABLES

cucumber, carrot, zucchini, long radish...

STRAIGHT OR * CRINKLED SLICES

SMALL FRUITS & VEGETABLES

cherry tomato, shallot, radish, mushroom...

fits on the slider of DE BUYER 's mandolines
(not for Kobra slicer)

10-201584 Kit Gravity
with tube slider ans grey insert
(delivered without mandoline)

LA MANDOLINE REVOLUTION

BVCert. 6054661

La Mandoline REVOLUTION

Multi-cuts : cubes, losanges, slices, crinkle cuts, Julienne cuts, waffle cuts.
Thickness from ultrafine slices to one-centimeter.
Professional: made of foodgrade st/steel and polymer composites. Satin polished st/steel.
Horizontal double-blade made of high-quality cutlery st/steel. Julienne blades made of heavy duty professional st/steel.
SECURE with its protective pusher. Easy to handle.
Integrated dice system

Code	Description	Lcm	Wcm	Hcm	Kg
10-201201	Complete Mandoline with receptable & pusher	39,5	19,5	14	1,54
	with 1 double horizontal blade-straight/serrated				
	and 3 Julienne blades 2-4-10 mm				
	STAINLESS STEEL PUSHER				
	with rotating control system				

de Buyer DEPUIS 1830

La Mandoline REVOLUTION MASTER with stainless steel pusher

Code	Description	Lcm	Wcm	Hcm	Kg
10-201241	Complete Mandoline with receptable & pusher	39,5	19,5	14	2,38
	REVOLUTION MASTER version with :				
	STAINLESS STEEL PUSHER				
	with rotating control system				
	- 6 Julienne blades 2-3-4-5-7-10 mm				
	in their removable storage box				
	- EXTRA-LONG PUSHER				
	- Special coated upper plate				
	- Double horizontal blade - lobe edged				
	- Upper foot with cap				

Same features as the standard model. Improved design and optimum efficience.
Supplied with the st/steel round pusher and with one plastic extra-long pusher for long products.
6 Julienne blades 2-3-4-5-7 and 10 mm in their storage box
The upper foot is reinforced with st/steel 2 caps.
Improved slide with the special « pro-slide » coating on the upper plate.

La Mandoline REVOLUTION : Replacement parts

Code	Description	Lcm	Wcm	Kg
10-201256	Rotating control system (slider and pusher)			0,62
	Slider + st/steel pusher			
10-201257	St/steel pusher alone			0,5
10-201255	Long pusher + slider			0,24
	Suitable for the standard Mandoline			
10-200097	Small lower foot/stand	12	11,5	0,12
	For REVOLUTION & REVOLUTION MASTER			
10-201298	Upper foot REVOLUTION MASTER			
10-200089	Set of 2 tightening knobs			

Slicing kit GRAVITY

Code	Description	Øcm	Wcm	Hcm	Kg
10-201584	GRAVITY guide and pusher	5	10,5	14,5	0,18

A GUIDE FOR CUTTING LONG VEGETABLES & SMALL VEGETABLES QUICKLY, EFFORTLESSLY, WASTE FREE AND SAFELY.
It fits on the slider of DE BUYER 's mandolines

La Mandoline REVOLUTION : Replacement parts

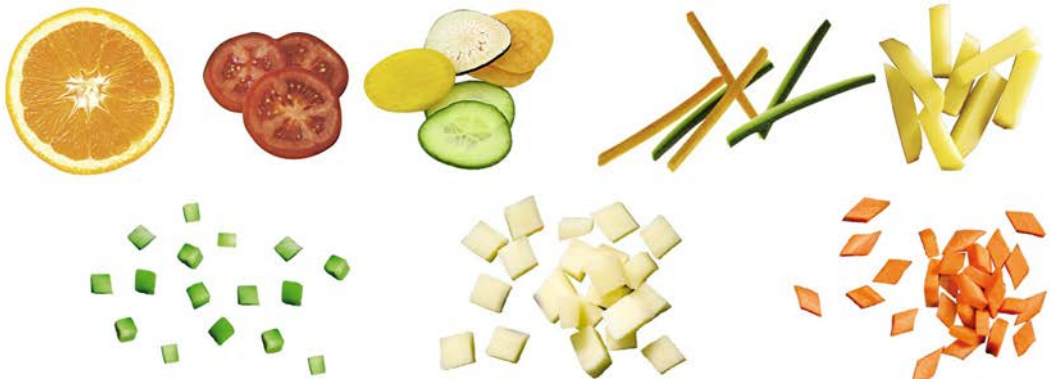
Code	Description	Lcm	Wcm	Th.mm	Kg
10-201595	Double horizontal blades - with lobed edge	15,5	3,2	0,5	0,03
	JULIENNE blades :				
10-201291	JULIENNE 2 mm - black				0,02
10-201292	JULIENNE 4 mm - red				0,02
10-201293	JULIENNE 10 mm - grey				0,02
10-201294	JULIENNE 3 mm - green				0,02
10-201295	JULIENNE 5 mm - blue				0,02
10-201296	JULIENNE 7 mm - orange				0,02
10-201288	Support for 3 Julienne blades (empty)				0,04
	For Mandoline REVOLUTION standard				
10-201289	Storage box for 7 blades - delivred empty				

LA MANDOLINE VIPER

VIPER Mandoline

Code	Description	Lcm	Wcm	Hcm	Kg
10-201600	Complete Mandoline with receptable & pusher with horizontale blade & 2 Julienne 4 -10 mm	44	18,5	15	1,36

Frame with integrated V-shaped horizontal blade fur accurate and easy cutting of all fruits/vegetable.
Adjustable slice plate - Thickness from 1 to 8 mm.
Knob for fast and precise thickness setting.
Two julienne plates - 4 and 10 mm - and their storage box.
Large receptacle for vegetables/fruits.
Secure with the ergonomic pusher and slider.
Equipped with rotation control system to cut dices and diamonds easily.
Compact with its folding rear foot.



Slicing kit GRAVITY

Code	Description	Øcm	Wcm	Hcm	Kg
10-201584	GRAVITY guide and pusher	5	10,5	14,5	0,18

A GUIDE FOR CUTTING LONG VEGETABLES & SMALL VEGETABLES
QUICKLY, EFFORTLESSLY, WASTE FREE AND SAFELY.
It fits on the slider of DE BUYER 's mandolines

La Mandoline VIPER: Replacements parts

Code	Description	Lcm	Wcm	Hcm	Kg
10-201696	Horizontal plate for slices	26	12	0,09	0,18
10-201692	Plate Julienne 4 mm	13,2	9,5	0,12	0,11
10-201694	Plate Julienne 10 mm	14,5	10,8	0,05	0,12

La Mandoline VIPER : Replacement parts

Code	Description	Lcm	Wcm	Hcm	Kg
10-201659	Ergonomic plastic protective pusher	25,2	12	17,5	0,12
10-201690	Plastic slider	26	12	2,5	0,55

LA MANDOLINE ACCESS

LA MANDOLINE ACCESS Stainless steel

Code	Description	Lcm	Wcm	Hcm	Kg
10-201400	Complete mandoline with polymer composite pusher	44,5	18	23	1,45
	Delivered with a double horizontal blade blade (straight & serrated) and a double Julienne blade (space 4 and 10 mm) - Easy thickness adjustment - Lobed-edge horizontal blade - Ergonomic pusher				

ROBUST AND PROFESSIONAL : Mandoline made of stainless steel
COMPACT - Easy to handle - Double-blades system : one single accessory for 2 uses.
Folding upper foot for storage.
PRACTICAL : Easy inserting of the blades on the side and easy thickness adjustment mechanism.
EFFICIENT : Easy and precise cut.
SAFE : Ergonomic pusher for maximum safety
Non-skid feet.

MULTICUTS : Includes double horizontal blades (straight and serrated) and Julienne blades (space 4 and 10 mm) to produce many cut styles : Julienne cuts, waffle cut, slice or crinkle cuts.
Precise thickness adjustment until 10-mm.

Replacement parts for LA MANDOLINE ACCESS

Code	Description	Lcm	Wcm	Th.mm	Kg
10-201592	Double Julienne blade - 4 and 10 mm				0,26
10-201593	Double Julienne blade - 2 and 7 mm with storage box for both Julienne blades				0,09
10-201595	Double horizontal blades - with lobed edge	15,5	3,2	0,5	0,03
10-201790	Slider				0,05
10-201459	Pusher				

Easy and precise cut thanks to the blades made of high-quality stainless steel. Double-blades system -one single accessory for 2 uses- :

- Straight blade and serrated blade
- Julienne blade 4/10 mm and Julienne blade 2/7 mm

Slicing kit GRAVITY

Code	Description	Øcm	Wcm	Hcm	Kg
10-201584	GRAVITY guide and pusher	5	10,5	14,5	0,18

A GUIDE FOR CUTTING LONG VEGETABLES & SMALL VEGETABLES QUICKLY, EFFORTLESSLY, WASTE FREE AND SAFELY.

It fits on the slider of DE BUYER 's mandolines

LA MANDOLINE SWING PLUS

La Mandoline SWING PLUS

ROBUST AND PROFESSIONAL : Mandoline made of stainless steel and polymer composite.
COMPACT - Easy to handle - Double-blades system : one single accessory for 2 uses. Folding upper foot for storage.
PRACTICAL : Easy inserting of the blades on the side and easy thickness adjustment mechanism.
EFFICIENT : Easy and precise cut. SAFE : Ergonomic pusher for maximum safety - Non-skid feet
MULTICUTS : Includes double horizontal blades (straight and serrated) and Julienne blades (space 4 and 10 mm) to produce many cut styles : Julienne cuts, waffle cut, slice or crinkle cuts. Precise thickness adjustment until 10-mm.

Code	Description	Lcm	Wcm	Kg
10-201503	Complete mandoline with polymer composite	40	20	1,19
	Delivered with a double horizontal blade			
	blade (straight & serrated) and a double			
	Julienne blade (space 4 and 10 mm)			
	Black colour			
	New model :			
	- Easy thickness adjustment			
	- Lobed-edge horizontal blade			
	- Ergonomic pusher			
10-201523	Green colour	40	20	1,19
10-201543	Red colour	40	20	1,19

Replacement parts for SWING PLUS : pusher and slider

Code	Description	Kg
10-201559	Plastic pusher	0,22
10-201590	Slider for 2015.59	0,6

Large capacity of the receptable: more products are cut at a single time. Ergonomic pusher for maximum safety

Accessories for LA MANDOLINE SWING PLUS

Code	Description	Øcm	Lcm	Wcm	Hcm	Th.mm	Kg
10-201592	Double Julienne blade - 4 and 10 mm						0,26
10-201593	Double Julienne blade - 2 and 7 mm						0,09
	with storage box for both Julienne blades						
10-201595	Double horizontal blades - with lobed edge		15,5	3,2		0,5	0,03
10-201584	GRAVITY guide and pusher	5		10,5	14,5		0,18

Easy and precise cut thanks to the blades made of high-quality stainless steel. Double-blades system -one single accessory for 2 uses- : - Straight blade and serrated blade - Julienne blade 4/10 mm and Julienne blade 2/7 mm

LA MANDOLINE KOBRA

KOBRA V AXIS

"Click Express" system

adjusts the thickness setting quickly, safely and efficiently

Cuts slices from extra-fine up to 5mm thick

KOBRA V AXIS : Professional fruit and vegetable slicer with pusher

Code	Description	Lcm	Wcm	Hcm	Kg
10-201101	Complete with pusher - Black	36,5	12,2	8	0,66
10-201141	Complete with pusher - Red	36,5	12,2	8	0,66
	SPARE PARTS :				
10-201155	Pusher alone				
10-201190	Kit spare parts Kobra				

- V-shaped blade: the blade penetrates the product easily.
- Optimised cutting angle at 19,3°. Cuts easily and perfectly all fruits and vegetables, even the softest ones (tomatoes, pears, etc.).
- Micro-serration of the blade enables the thinest cut of fruit/vegetable with skin and preserves their flesh composition.
- PRACTICAL & EASY: easy to adjust the height of the cut: the thumb wheel integrated at the end of the handle allows the adjustment of the thickness up to 5 mm. - St/steel ramp
- COMPACT: the pusher clips on for easy storage.
- SAFE Protective pusher. Silicone moulded anti-sliding ergonomic handle. Anti-skid feet.

Mini vegetable slicer KOMI

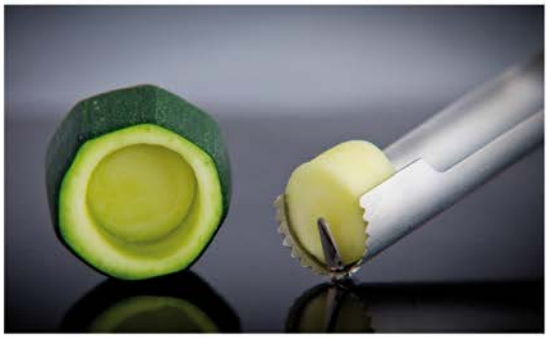
Code	Description	Lcm	Wcm	Hcm	Kg
10-201800	Complete vegetable cutter with food guard and 2 Julienne blades 2/4 mm	27	11,2	3,3	0,38
	SPARE PARTS :				
10-201890	Pusher				
10-201892	Julienne 2 mm				
10-201893	Julienne 4 mm				
10-201895	Blade				

Accurate and efficient: sharp blade with its 35°-angle.
Multicut: slices & Julienne 2 mm/4 mm (0.08/0.15 in.).
Quick and easy thickness adjustment.
Graduated from 0 up to 5 mm.
Equipped with an ergonomic protective food guard made of transparent plastic.
Compact storage: integrated Julienne blades storage box & food guard.

Stainless steel tomato slicer, 5,5 mm thickness

For 10 slices - 5,5 mm thick.
Serrated blades special for tomatoes. The horizontal cutting action avoids juice loss.
The tomato slicer lets you slice ripe tomatoes but also citrus fruits (lemons, oranges, kiwis,...). Suckers on the feet hold the slicer firmly in place on the worktop during use.
Safe: cover guards prevent anyone touching the blades. 2 ergonomic handles.
Made of all stainless steel: easy cleaning.

Code	Description	Lcm	Wcm	Hcm	Kg
10-200500	Tomato slicer	42,5	20	18	5,5
10-200510	Set of replacement blades	24,5		7	0,14



Manual corer for fruits/vegetables - ø12 mm - Orange

Code	Description	Øcm	Lcm	Kg
10-261201	L. tube 90 mm - Graduated	2,5	19,7	0,04

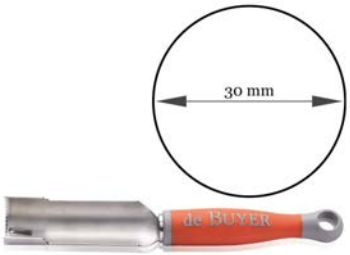
Manual extractor that cores and tops and tails fruits/vegetables cleanly in a trice. Patented system. Universal: suitable for various fruits/vegetables.
Multifunctions: removing stalk / Hollowing out / Stuffing. Overmoulded with TPE polypropylene ergonomic anti-slip handle with hole to hang;
Stainless steel blade and graduated tube.

Manual corer for fruits/vegetables - ø20mm - Green

Code	Description	Øcm	Lcm	Kg
10-261202	L. tube 112 mm - Graduated	3	24,6	0,08

Manual universal corer for fruits / vegetables - ø30 mm - Red

Code	Description	Lcm	Kg
10-261203	L. tube 112 mm - Graduated	25	0,1

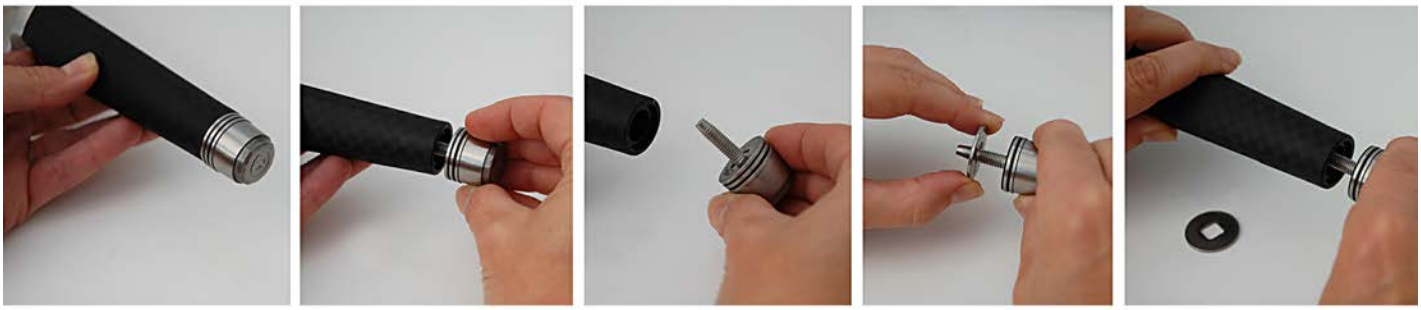


Manual extractor that cores and tops and tails fruits/vegetables cleanly in a trice. Patented system. Universal : suitable for various fruits/vegetables. Multifunctions: removing stalk / Hollowing out / Stuffing.
Overmoulded with TPE polypropylene ergonomic anti-slip handle with hole to hang - Stainless steel blade and graduated tube.

FK2

The knives FK2 are designed to be the ultimate blend of toughness, sharpness, functionality and value for real working chefs and serious gourmet cooks.
In addition to the traditional blades expected, the FK2 range has many innovative blade shapes .

- **HARDNESS :** German X50CrMoV15 stainless steel alloy hardened and tempered to HRC56. Hard for edge retention and tough for edge durability
- **REBALANCE SYSTEM :** find your ideal balance with the innovative adjustable counterweight
- **UNIQUE BLADE GEOMETRY :** a fine grind between the thick German blades and light Japanese blades to bring strength and sharpness together
- **ROBUST HANDLE :** CARBON FIBRE COMPOSITE. Dynamic and ergonomic handle shape with texture grips strongly to resist hand slip
- **SOLID AND STRONG :** thick tang for long term durability. Solid one-piece bolster
- **Made in France**



French Chef 's knife

This knife is the traditional French chef's knife for all heavy cutting work (vegetables, meat and fish).

Code	Description	Lcm	Wcm	Hcm	Kg
10-428121	L. 21 cm	36	2,2	6	0,28

Santoku knife L. 17 cm

Code	Description	Lcm	Wcm	Hcm	Kg
10-428117		32,4	2,2	5,4	0,26

Good broad range of uses: slicing, chopping of meat and vegetables.

Asian Chef's knife

Code	Description	Lcm	Wcm	Hcm	Kg
10-428015	L. 15 cm	28,6	4,9	2	0,16
10-428017	L. 17 cm	30	5,5	1,8	0,18

This 15cm Asian Chef's knife is very light and sharp and easy to maneouver for light quick cutting tasks in busy kitchens. It is also designed to be ideal for young cooks or for small hands.

Paring knife L. 9 cm

Code	Description	Lcm	Wcm	Hcm	Kg
10-428209		21,7	2	2,3	0,12

Used by chefs for peeling, turning, and other small hand-held jobs.

Utility knife L. 14 cm

Code	Description	Lcm	Wcm	Hcm	Kg
10-428514		26,7	2	3	0,14

Small chopping/slicing knife for many light meat/vegetable jobs for chefs and home cooks.

Salmon and ham knife Santoku 30 cm

Code	Description	Lcm	Wcm	Th.mm
10-428730		42,5	2	2,6

Ultra flexible scalloped blade for cutting thin slices of bacon, ham or salmon.

Filet knife

Code	Description	Lcm	Wcm	Hcm	Kg
10-428316	L. 16 cm	30,9	2,2	2,3	0,2
	While stocks last				
10-428318	L. 18 cm	28,5			0,14
	Perfect for Filet of Sole				

This knive is perfect to for slicing fillets from fish and chicken. The blade is relatively long, narrow and flexible, for less slicing resistance.

Bread knife

Code	Description	Lcm	Wcm	Hcm	Kg
10-428626	L. 26 cm	40,5	2,2	3,9	0,28
	While stocks last				

Bread knife with rounded tooth serration for longer blade life and smoother cutting. This type of serration also makes it a good 'bulk' or rough meat slicer.

Blade Sharpener TRIUM, 3 levels

TRIUM™

Code	Description	Lcm	Wcm	Hcm	Kg
10-429002		12	6,7	5,7	0,33

The TRIUM Sharpener was developed to produce very sharp professional cutting edges on any brand of knife. The patent pending Diamond Cams control the edge angle very accurately as you swipe the blade down and back between the cams, for a highly refined cutting edge shape with a perfect hone ever time.

Polyethylene cutting board

Code	Description	Lcm	Wcm	Hcm	Kg
	Sharp angles				
10-492060	White	60	40	2	3,9

The polythene cutting board is more hygienic than a wooden board because of the non-porous material.

Stainless steel cutting board rack for 6 boards

Code	Description	Lcm	Wcm	Hcm	Kg
10-414000	Spacement 3 cm	27	31,5	27,5	1,1

This practical rack lets you stack different cutting boards away or leave them to drain after washing. It lets you easily identify and take the right board.

PATISSERIE: AN ART AND A SCIENCE

When it comes to patisserie, you can let your imagination run wild and try out anything that takes your fancy. Our equipment has been developed to guarantee precise results and beautiful aesthetics. We work with leading pastry chefs including winners of the World Pastry Cup and the Meilleur Ouvrier de France competition who help us develop new and innovative utensils that are highly technical and brillantly performing.

- 172 -
Dough sheeter

-174 -
Cutters & rolls

-177 -
Perforated moulds and forms
AIR SYSTEM

-184 -
Stainless steel rings and moulds

- 193-
Nonstick steel moulds

-199-
Baking supports & trays

- 208 -
Chocolate & sugar work

-211 -
Brushes

- 212 -
Nozzles & pastry bags

MADE IN FRANCE

de Buyer
DEPUIS 1830

THE DOUGH SHEETER by de Buyer

Registered design

Rolling in 2 directions using the crank handle
Productivity and regularity

Double ramp,back-and-forth rolling
No need to handle the dough again. Prevents distortion
Roller with scraper
Extra ramp extensions : Included for ultra-fine doughs

Robuste • Durable

Stainless steel
and reinforced polyamide
Can be dismantled and repaired

Easy to handle

Two-way crank
Removable and foldable

Stable • Secure

Double fastened to the
work surface :
suction cups + vice

Wide lamination with graduated marks

Graduation in cm and inches
Up to **34 cm** rolling width and unlimited
rolling length.
Allows for a wide variety of preparations

Adjustable = creativity

Adjustable thickness (15mm to 0.3mm) with a simple
turn of the thumbwheel
20 settings with clear markings for guaranteed
progressive rolling

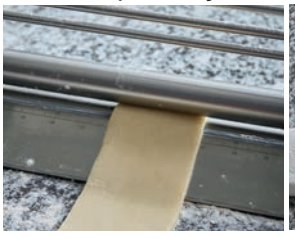
Multi-pastry and pasta

Puff pastry

Shortbread dough • Sweet dough

Pizza dough

Fresh pasta dough



Sugar paste • Almond paste

The dough sheeter designed and manufactured in France by de Buyer meets the needs of restaurants and home cooks. It can be used to roll out different types of dough: puff pastry - sweet dough - pizza dough - sugar dough - marzipan - pasta for a wide range of culinary creations.

Dough roller

new 2026

10-300100

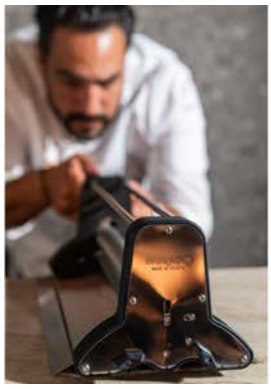
10-300101

Code	Description	Lcm	Wcm	Hcm	Kg
	Supplied with instruction manual, 2 spare scrapers, 2 ramps extensions, vice, crank handle, flat spanner and 4 suction cups on the product				
10-300100	Standard dough roller	52,1	14,5	13	2,8
10-300101	PRO dough roller Supplied with 1 scraper, 2 pastry brushes and 1 pastry cutter EXCLUSIVITY HORECA and WEB FRANCE	52,1	14,5	13	3,4

The unique, innovative design of this dough roller means you can work faster and more efficiently: it offers a large working surface for the dough and can be rolled in both directions, so you don't have to take up the dough and deform it with each pass.

ROBUST AND DURABLE
Stainless steel and glass-fiber reinforced polyamide design
Can be dismantled and fully repaired
EASY ADJUSTMENT
Knob with safety adjustment for 20 thicknesses from 0.3 to 15 mm
Integrated cm and inch graduations

EFFICIENT AND PRODUCTIVE
Reciprocating flat lamination: no need to take up all the dough, unlike inclined laminators, which avoids deforming the dough during handling.
Time-saving and regular work
Wide roller for dough widths of 34 cm
PRACTICAL AND STABLE
Double attachment to work surface using suction cups + vice.
COMPACT AND LIGHTWEIGHT
Optimized footprint and weight. Compact storage
Dry cleaning with a flour brush or cleaning with water and detergent.



LE LAMINOIR

VIDEO

Rolling pin

Code	Description	Øcm	Lcm	Kg
10-484001	Beech rolling pin	5	50	0,72

Box of 9 cutters made of polyamid

Code	Description	Kg
10-430800	Plain round ø 2 to 10 cm	0,23
10-430700	Fluted round ø 2 to 10 cm	0,22

Polyamid reinforced with glass fibre. Extra-strong foodgrade quality
Solid and resistant. One-piece construction for perfect hygiène
Can be sterilized - T° max. 160°C
35 mm high - Round edge for for comfortable handling

Box of 9 round cutters - stainless steel

Code	Description	Hcm	Th.mm	Kg
10-332300	Plain ø 3 to 11 cm	3,5	0,6	0,44
10-332400	Fluted ø 3 to 11 cm	3,5	0,6	0,46

These professional-grade stainless steel star pastry cutting rings are very sturdy and will not distort. They will satisfy every need thanks to the different forms available. It is the tool which will satisfy your creativity thanks to the 2 different aspects suggested.

Wheels for pastry in food plastic material

Code	Description	Øcm	Lcm	Kg
10-436100	Cutting wheel for grating pastry	4,5	5	0,07
10-436200	Spiked roller	6,5	5	0,07

The criss-cross slitter lets you make diamond holes in the pastry for decorating pie-tops. Once the pastry has been through the roller, you just need to stretch it to obtain perfect diamond holes. The pastry-spiking roll is handy for pricking holes quickly and uniformly in strips of pastry.

Set of 10 disposable baker blades

Code	Description	Lcm	Kg
10-467003	Yellow-fixed blades	13	0,01

Baker's blades let you slit the dough before baking bread. The blade's cutting edge guarantees you a high quality cut.

Scraper

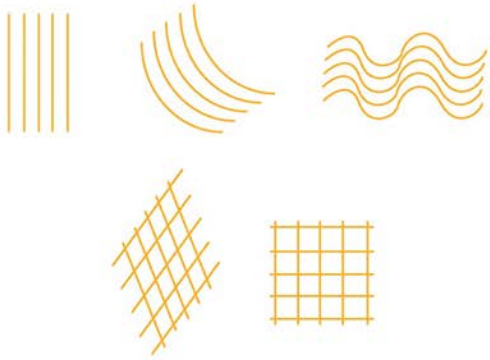
Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg	PU
10-330012	Straight dough scraper, stiff, st. steel	12	9	2,5	1	0,18	1
10-330211	Dough straight scraper, supple steel	11	8,8	2,5	0,3	0,09	12
10-330212	Dough round scraper, supple steel	11	8,8	2,5	0,3	0,08	12

The rigid or flexible pastry cutters are used for cutting pastry, bread dough, or pizza pastry, and also for scraping out and cleaning.

Supple plastic scraper

Code	Description	Lcm	Wcm	Th.mm	Kg	PU
10-485800	Supple round scraper T° max. 60 °C	15	11	2	0,02	5

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



Expanding pastry cutter - Stainless steel

This expanding roller carries several stub spindles, each with a cutting wheel, and allows you to cut a series of straight strips in one go. The width is adjustable.

Code	Description	Lcm	Wcm	Hcm	Kg
10-478100	5 plain wheels ø 5,5 cm to cut 4 strips From 1 to 12,5 cm large	22	5,2	5,5	0,56

Perforated Stainless Steel

AIR SYSTEM®

de Buyer Concept

MADE IN FRANCE

FABIEN PAIRON - MOF Charcutier-Traiteur

M. Pairon imagined,designed and worked
on an innovative rectangular mould for "Pâté en Croûte" (meat pie):

- Practical, functional and efficient.
- Easy forming, filling, removal and storage.
- Multiuse : Pâté Croûte (rectangular meat pie), sweet and savory cakes, special breads, ginger bread , etc.
- Developed and manufactured by de Buyer in France.

Foldable stainless steel rectangular baking mould GEOFORME

Code	Description	Lcm	Wcm	Hcm	Kg
	PERFORATED MODEL - Concept de Buyer AIR SYSTEM				
10-321024		24	5	6	0,55
	Delivered in decorated box				
10-321035		35	7	7,5	0,93
	Delivered in decorated box				
10-321048	Professional size only	48	9	8,5	1,28
	BAKING SHEETS (sold separately) :				
10-434421	Baking sheet for 3210.24				
10-434422	Baking sheet for 3210.35				
10-434423	Baking sheet for 3210.48				
	from - 170°C to + 260 °C				

Product developed in collaboration with a professional to design the first foldable mould whose fastening system can not be lost.
The perforated model allows even cooking of the dough.
Perfect for PATE EN CROUTE (meat pies), but also for breads, brioches, ginger breads or cakes.
Can be associated with baking paper for oven cooking.

Ultra resistant stainless steel perforated mould

Stainless steel perforated molds, heavy duty
Suitable for professional and intensive use.
Suitable for hot and cold use with no temperature limit.
The perforations help cook faster and more evenly without drying the inside:
AIR SYSTEM concept: ø2 mm perforations to allow pastry to breathe.
- 15 to 25 % less cooking time,
- for crispy and tasty results,
- for sharp edges and a flawless finish.

Removable bottom: Easy to unmold.

Made in France

Mould supplied with a nonstick baking sheet.
Cut to the shape of the mould. Fits perfectly into the mould. Time saving and higher productivity.
Reusable over 200 times. Use T° from -76°C to + 260°C (-105° to 500°F)
Removable : possible to use the st/steel mould alone or with the baking sheet.

AIR SYSTEM® de Buyer Concept

- Cooks to perfection: food is crispy and cooked in the middle
- Scratch-resistant
- Durable and eco-friendly product
- Easy to clean

Dismontable round mould with 2 nonstick baking sheets

Code	Description	Øcm	Hcm	Kg
10-321320		20	7,5	0,5
10-321324		24	7,5	0,69
	BAKING SHEETS ALONE:			
10-434460	Set of 2 baking sheets for 3213.20			0,03
10-434461	Set of 2 baking sheets for 3213.24			0,04

Perfect for Cheesecake, Brioches or pies.

Rectangular mould with loose base with 2 baking sheets

Code	Description	Lcm	Wcm	Hcm	Kg
10-321235		35	10,5	3,5	0,09
	BAKING SHEETS ALONE:				
10-434451	Set of 2 baking sheets for 3212.35				0,03

Round fluted tart mould with loose base and 2 nonstick baking sheets

Code	Description	Øcm	Hcm	Kg
10-321424		24	2,5	0,4
10-321428		28	2,5	0,52
	BAKING SHEETS ALONE:			
10-434471	Set of 2 baking sheets for 3214.24			0,02
10-434472	Set of 2 baking sheets for 3214.28			0,03

Rectangular cake mould with loose base and 2 nonstick baking sheets

Code	Description	Lcm	Wcm	Hcm	Kg
10-321515		15	8,6	7,5	0,31
10-321526		26	8,6	7,5	0,47
	BAKING SHEETS (sold separately) :				
10-434441	Set of 2 baking sheets for 3215.15				0,02
10-434442	Set of 2 baking sheets for 3215.26				0,03

AIR SYSTEM®
de Buyer Concept

Concept AIR SYSTEM

The perforations allow the dough to breathe.
They guarantee faster and more homogeneous cooking without drying out the filling :

- clean edges and beautiful look
- for a crispy and delicious result

Perforated stainless steel tart ring with straight edge - ROUND

Code	Description	Øcm	Hcm	Kg
	HEIGHT 2 CM			
10-309901	4,7 cl	5,5	2	0,02
10-309902	6,6 cl	6,5	2	0,02
10-309903	8,8 cl	7,5	2	0,03
10-309900	11,3 cl	8,5	2	0,03
10-309904	17,3 cl	10,5	2	0,04
10-309905	24,5 cl	12,5	2	0,04
10-309906	37,7 cl	15,5	2	0,05
10-309907	53,7 cl	18,5	2	0,07
10-309908	66 cl	20,5	2	0,08
10-309909	94, 2 cl	24,5	2	0,1
10-309910	127,6 cl	28,5	2	0,12
	HEIGHT 3,5 CM			
10-309801		5,5	3,5	0,04
10-309802		6,5	3,5	0,04
10-309803		7,5	3,5	0,05
10-309800		8,5	3,5	0,06
10-309804	Perfect for New York Rolls	10,5	3,5	0,07
10-309805	Perfect for New York Rolls	12,5	3,5	0,08
10-309806		15,5	3,5	0,1
10-309807		18,5	3,5	0,12
10-309808		20,5	3,5	0,13
10-309809		24,5	3,5	0,15
10-309810		28,5	3,5	0,18
10-300601	Pusher for round ring ø 7.5 - 8 cm	7,4	6,1	0,05

Created in partnership with the "Ecole Valrhona", these new tart rings with small holes enable an uniform baking of the pie/tart edges. The straight edge allows an easy removal and a perfect pastry rim.

de Buyer DEPUIS 1830

AIR SYSTEM®
de Buyer Concept

Perforated stainless steel tart ring with straight edge - Round - Height 45 mm

Code	Description	Øcm	Th.mm	Kg
	HEIGHT 45 mm			
10-309703	1 p.	7,5	0,9	0,7
10-309708	4-6 p.	20	0,9	0,18
10-309709	6-8 p.	24	0,9	0,21

Created in partnership with the "Ecole Valrhona", these new tart rings with small holes enable an uniform baking of the pie/tart edges. The straight edge allows an easy removal and a perfect pastry rim.

Height suitable for custard tarts, gourmet tarts, and pies.

Perforated stainless steel tart ring with straight edge - SQUARE

Code	Description	Lcm	Wcm	Hcm	Kg
	HEIGHT 2 CM				
10-309919	Perforated indiv. 10 cl	7	7	2	0,04
10-309920	Perforated indiv. 20 cl	8	8	2	0,05
10-309921	40 cl	15	15	2	0,12
10-309923	60 cl	17,5	17,5	2	0,13
10-309922	80 cl	20	20	2	0,15

Created in partnership with the "Ecole Valrhona", these new tart rings with small holes enable an uniform baking of the pie/tart edges. The right edge allows an easy removal and a perfect pastry rim.

Perforated stainless steel tart ring with straight edge - HEART

Code	Description	Øcm	Hcm	Kg
10-309950	9,5 cl - individual	8	2	0,03
10-309951	20 cl - 2 p.	12	2	0,05
10-309952	40 cl - 4 p.	18	2	0,08
10-309953	60 cl - 6 p.	22	2	0,1

Perforated stainless steel tart ring with straight edge - RECTANGLE

Code	Description	Lcm	Wcm	Hcm	Kg
	HEIGHT 2 CM				
10-309930	10 cl - individual	12	4	2	0,09
10-309932	40 cl - 4 p.	25	8	2	0,1
10-309933	60 cl - 6 p.	28	11	2	0,12

Created in partnership with the "Ecole Valrhona", these new tart rings with small holes enable an uniform baking of the pie/tart edges. The right edge allows an easy removal and a perfect pastry rim.

Perforated stainless steel tart ring with straight edge - OBLONG

Code	Description	Lcm	Wcm	Hcm	Kg
10-309940	9,3 cl - individual	14,5	3,5	2	0,06
10-309942	40 cl - 4 p.	27	8	2	0,09
10-309943	60 cl- 6 p.	30	11	2	0,1

AIR SYSTEM® de Buyer Concept

Perforated fluted stainless steel tart ring with straight edge

Code	Description	Øcm	Lcm	Wcm	Hcm
	ROUND				
10-303020		20			3
10-303024		24			3
10-303028		28			3
	SQUARE				
10-303123			23	23	3
	RECTANGULAR				
10-303235			35	10	3

CONCEPT AIR SYSTEM

Perforated tart ring, rolled edge, height 2 cm

Code	Description	Øcm	Hcm	Th.mm	Kg
10-309306		6	2	0,4	0,02
10-309308		8	2	0,4	0,03
10-300601	Pusher for round ring ø 7.5 - 8 cm	7,4	6,1		0,05
10-309310		10	2	0,4	0,04
10-309322		22	2	0,4	0,1
10-309324		24	2	0,4	0,11
10-309326		26	2	0,4	0,12
10-309328		28	2	0,4	0,13

These perforated rings are mainly designed for making pies and tarts. The pie ring is easier to use than a mould because it takes up less space on a baking plate and it's easy to turn out. Concept de Buyer AIR SYSTEM: the holes around the ring enables to suppress air bubbles to obtain a perfect crusty-baked tart.

Tart ring, rolled edge, height 2 cm

Code	Description	Øcm	Hcm	Th.mm	Kg
10-309106		6	2	0,4	0,02
10-309107		7	2	0,4	0,02
10-309108		8	2	0,4	0,03
10-309110		10	2	0,4	0,04
10-309112		12	2	0,4	0,04
10-309114		14	2	0,4	0,05
10-309116		16	2	0,4	0,06
10-309118		18	2	0,4	0,07
10-309120		20	2	0,4	0,08
10-309122		22	2	0,4	0,09
10-309124		24	2	0,4	0,1
10-309126		26	2	0,4	0,11
10-309128		28	2	0,4	0,12
10-309130		30	2	0,4	0,13

These stainless steel rings, 2cm high (3/4"), are mainly designed for making pies and tarts. The pie ring is easier to use than a mould because it takes up less space on a baking plate (several rings can be positioned on the same tray). Apart from that, it's easy to turn out.

Stainless steel round ring, height 4,5 cm

Code	Description	Øcm	Hcm	Th.mm	Kg	PU
10-398905		5	4,5	0,8	0,04	6
10-398906		6	4,5	0,8	0,05	6
10-398907		7	4,5	0,8	0,06	6
10-398975		7,5	4,5	0,8	0,07	6
10-398908		8	4,5	0,8	0,08	6
10-300601	Pusher for round ring ø 7.5 - 8 cm	7,4	6,1		0,05	1
10-398910		10	4,5	0,8	0,09	1
10-398912		12	4,5	0,8	0,11	1
10-398914		14	4,5	0,8	0,12	1
10-398916		16	4,5	1	0,18	1
10-398918		18	4,5	1	0,2	1
10-398920		20	4,5	1	0,22	1
10-398922		22	4,5	1	0,24	1
10-398924		24	4,5	1	0,27	1
10-398928		28	4,5	1,2	0,36	1

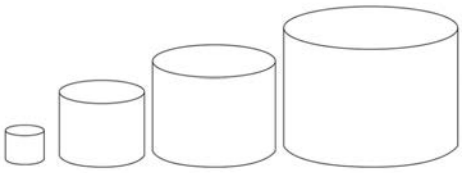
The 4,5 cm high (1-3/4") pastry rings are perfect for mousse-based desserts that have a Joconde biscuit bottom.

Stainless steel round standard - height 6 cm

Code	Description	Øcm	Hcm	Th.mm	Kg
10-394012		12	6	0,8	0,14
10-394014		14	6	0,8	0,16
10-394016		16	6	1	0,23
10-394018		18	6	1	0,26
10-394020		20	6	1	0,29
10-394022		22	6	1	0,32
10-394024		24	6	1	0,35
10-394026		26	6	1	0,39

The 6cm high (2-1/2") pastry rings are perfect for vacherins, among other things.

St/steel round high ring -for "PAIN SURPRISE", Panettone, Wedding cakes



Code	Description	Øcm	Hcm	Th.mm	Kg
10-391208	30 cl	8	6	1	0,12
10-391216	200 cl	16	10	1	0,39
10-391220	380 cl	20	12	1	0,59
10-391224	630 cl	24	14	1	0,82

Perfect for baking Pain Surprise, Panettone or wedding cakes. Suitable for oven cooking and freezing. To combine with baking paper or baking nonstick sheets. Robust and undistortable.

Stainless steel extensible rings

Code	Description	Hcm	Th.mm	Kg
10-304003	from ø 18 to 36 cm - Graduated Perfect for tarts - 3 cm high	3	0,8	0,15
10-304001	from ø 18 to 36 cm - Graduated	4,5	0,8	0,27
10-304002	from ø 18 to 36 cm - Graduated	6,5	0,8	0,37

Simple and safe adjustment : graduated, clear size markings on the frame.
Robust and undistortable. Durable product. Lifetime warranty.
Neat results: the smooth inner parts enable easy removal without any mark on the preparations.

Cold use (freezer - deep freezer) and hot use (traditional oven). Do not use in microwave.
Easy cleaning: hand washing and dishwasher safe.

Stainless steel oblong individual ring

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
	CREATION MATHIEU BLANDIN					
	World pastry champion 2013					
10-303714	Oblong Mathieu Blandin	14,5	3,5	2	1	0,06
	In partnership with					
	the "Ecole Valrhona"					
	Perforated st/steel ring with straight edge					
10-309940	9,3 cl - individual	14,5	3,5	2		0,06

Stainless steel rectangular ring, sharp corners

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-394312		12	4	3	1,2	0,09
10-394313		12	4	4	1,2	0,12

This shape of mould is especially well suited for arranging fillings on a dish: for coating cooked vegetables, rice, vegetarian lasagne, or adding a touch of elegance to dishes such as salmon tartare.

Stainless steel square rings, height 4,5 cm

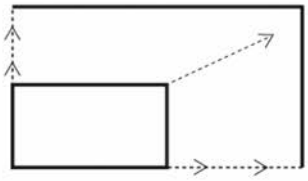
Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-390608	Small square Ht 4,5 cm	8	8	4,5	0,8	0,1
10-390616		16	16	4,5	1	0,24
10-390620		20	20	4,5	1	0,29
10-390624		24	24	4,5	1,2	0,42
10-390628		28	28	4,5	1,2	0,49

Stainless steel square rings, height 2 cm

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-390516		16	16	2	1,2	0,19
10-390520		20	20	2	1,2	0,16

CUSTOMIZATION Consult us for your made-to-measure rings

Stainless steel expandable rectangular frame

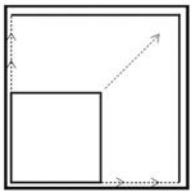


Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-301321	Exp.to maxi. 40x21cm	21,5	11,5	7,5	1	1,07
	10-12 p. => 22-24 p.					
	Delivered in decorated box					
10-301343	Exp.to maxi. 56 x84cm	43	29	5	1	1,29

Simple and safe adjustment : clear size markings on the frame. Firm and secure interlocking.
Perfect maintaining in position during use.
Robust and undistortable. Durable product. Lifetime warranty.
Neat results : the smooth inner parts enable easy removal without any mark on the preparations.

Cold use (freezer - deep freezer) and hot use (traditional oven).
The frame becomes waterproof on a flat surface when it is put on a silicone mat.
Easy cleaning and storage: can be dismantled, hand washing and dishwasher safe.

Stainless steel expandable square frame



Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-301316	Max. size 30x30 cm	16	16	5	1	0,57
	6-8 p. => 20-22 p.					
	Delivered in decorated box					
10-301320	Max. size 37x37 cm	20	20	5	1	0,69
	Perfect for trays 40x30cm					
	8-10 p. => 30-32 p					
	Delivered in decorated box					
10-301330	Max. size 5 x57 cm	30	30	5	1	0,82

Pastry frame, stainless steel

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-301536	For tray 40x 30 cm	36	26	4,5	2,5	1,1
10-301535		57	37	3,5	2,5	1,12
10-301545		57	37	4,5	2,5	1,6

These stainless steel biscuit frames are extra thick and will not distort. The are easy to keep clean.

Stainless steel straight "Génoise" mould, watertight

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-477053	GN 1/1	53	32	5	1	1,85
10-477060		59	39	5	1	2,53

The straight-sided sponge cake mould is leakproof and lets you make biscuits, flans, rice puddings, etc. Being made from stainless steel, it is perfectly hygienic and easy to keep clean.

Punch bottle

Code	Description	Øcm	Hcm	Liters.	Kg
10-434353	Punch bottle with plug While stocks last	8	29	1	0,11

Made from food-grade plastic, the punch doser has a perforated cap for soaking biscuits.

Stainless steel "raplette" spreader - Adjustable in width and height

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-300201	Equipped with removable decorating double comb	40	17	6	1,5	0,92
10-300200	Without decorating double comb	40	17	6	1,5	0,91
10-300299	Decorating double comb with teeth Removable - with 2 different shapes	40			1,5	0,22

The Pascal spreader lets you spread out cream or chocolate with a single action. A special feature is its adjustable width and height. These allow you to make very thin layers. Use it with or without its detachable cream-comb teeth. The cream-comb has two different triangular tooth spacings. The spreader is also handy for preparing chocolate shavings.

Plastic confectioner's ribbon (200 m) - 150 microns - Professional size

Code	Description	Hcm	Kg
10-434310	40 mm high	4	1,65
10-434311	45 mm high	4,5	1,8
10-434312	50 mm high	5	2,14

Cake-moulding tapes let you line the insides of pastry rings before moulding cream cakes in them. They then make it easy to turn out the frozen cake without damaging the exterior.

Polypropylene confectioners' ribbon - 60 microns

Code	Description	Øcm	Lcm	Wcm	Hcm	Kg
	Set of 100 strips					
10-434315	For lining cakes until max. ø8cm		27	4,5		0,06
	Delivered in decorated box					
	While stocks last					
	10-meter roll					
10-434317	Ht 45 mm	5,2			4,5	0,03
10-434318	Ht 60 mm	5,2			6	0,04

The transparent polypropylene sheet is for lining cake moulds in order to ensure easy turning out after cream cakes have been chilled.

Tools available for in-store promotion:

- dedicated packaging
- recipes
- background visuals
- digital kits

Stainless steel long mould for yule log with removable ends - L. 30 cm

Code	Description	Øcm	Lcm	Wcm	Hcm	Kg
	Delivered in decorated box					
10-320630	Round 6,5 cm high	7,5	30		6,5	0,6
10-320604	Round - small size 4 cm high	4	30	4,4	4	0,21
	While stocks last					
10-320530	Square		30	6,5	6,5	0,66
	While stocks last					
10-320504	Square - Small size 4 cm		30	4	4	
	While stocks last					

Stainless steel long mould to make pâtés and mousses (vegetable, meat or fish) , foie gras, ice-creams, Swiss rolls, cream cakes, yule logs, etc.

Our secret : a professional design with thick stainless steel to obtain a mould that keeps its shape and a uniform heat or cold distribution. Smooth surface for an elegant finish.
Easy assembly and turning out thanks to the removable end caps and the smooth edges.
Multiple uses : cold uses (freezer - deep freezer) and hot uses (oven- bain-marie). Do not use in microwave.
Easy care of stainless steel. Dishwasher safe.

Tip: the mould becomes waterproof by lining it with cling film before filling.

The small models can be used alone or in combination with the large standard models to make an insert in your preparation.

4 supple plastic sheets in relief for cream cake decoration

Code	Description	Kg
	For yule log 3206.30	
10-434300	30 x 18,5 cm	0,1
	Delivered in decorated box	

The supple plastic sheet is to place in the mould for rolled-cake or in the pastry frame before making your cream cake.
An original relief decoration on the cake is obtained after freezing.
4 patterns are available.
No oven cooking. No dishwasher
MADE IN FRANCE

Professional Charlotte mould, no lid - Stainless steel

Code	Description	Øcm	Hcm	Liters.	Kg
10-312507		6,7	4,5	0,14	0,07
10-312516		16	9	1,5	0,36
10-312518		17,7	10	2,1	0,43
	Glass lid Ref.3428 are suitable to the Charlotte moulds ø 16 -18 cm				

The charlotte mould, with its high sides, is ideal for all sorts of preparations: Charlottes, plum duff, aspic jellies, ice-creams... The two handles allow a firm hold for easy turning out. Stainless steel guarantees good heat transmission and easy cleaning. The corresponding lid ref. 3429 or 4112 is sold separately.

Stainless steel "Bordelais" fluted moulds

Code	Description	Øcm	Hcm	Th.mm	Kg
10-306535		3,5	4	0,8	0,03
10-306545		4,5	4,2	0,8	0,04
10-306555		5,5	5,5	0,8	0,06

Copper "Bordelais" fluted moulds

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
	TINNED COPPER					
10-682035		3,5	3,3	0,03	0,8	0,03
10-682045		4,5	4,2	0,06	1	0,04
10-682055		5,5	5	0,1	1,2	0,05

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

Crème-caramel mould "dariole", stainless steel

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg	PU
10-309545		4,8	4	0,05	0,8	0,04	6
10-309555		5,5	5,1	0,14	0,8	0,06	6
10-309565		6,4	6	0,18	0,8	0,08	6
10-309580		8	7,6	0,32	0,8	0,12	6

The "Dariol" mould is made from extra-smooth stainless steel for easy turning out; this way, the product has a really nice appearance when turned out. The mould is sturdy and will not distort. The shape is perfect for caramel creams.

Hemispherical dome mould, stainless steel

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg	PU
10-313304	While stocks last	4	2	0,02	1,2	0,02	10
10-313306		6	2,7	0,05	1	0,03	5
10-313308		8	4	0,13	1	0,08	5
10-313310		10	4,8	0,25	1,2	0,13	5
10-313312		12	5,9	0,45	1,2	0,19	3
10-313314		14	6,7	0,67	1,2	0,24	3
10-313316		16	8	1	0,8	0,33	3
10-313320		20	10	2,06	1,5	0,45	2

The various pastry ring shapes allow a pastrycook to make cakes which are good-looking and original, enabling him or her to stand out from the crowd. What's more, the original shape of the cream cake is itself decorative and therefore cuts back on decorating time. The st. steel ring keeps its shape throughout its use but is not too thick for good heat convection during cooking.

Stainless steel horn core

Code	Description	Øcm	Lcm	Th.mm	Kg
10-300635		3,5	14	0,3	0,02

This conical mould lets you make puff-pastry horns of plenty.

Stainless steel tube

Code	Description	Øcm	Lcm	Kg	PU
10-300004	Champagne Cork/Mushroom, individual	4	4	0,06	5

These stainless steel tubes are especially robust (1.5mm / 16 gauge thick) and easy to keep clean. They help you make catering products (cheese rolls, mini-soufflés, etc.).

Stainless steel pastry-roll core

Code	Description	Øcm	Lcm	Th.mm	Kg
10-300725		2,5	10	0,3	0,01

This tool lets you make puff pastry rolls which can then be filled with sweet or savory mixtures.

Nonstick steel pastry moulds

Robust steel for good oven performance
Steel thickness suitable for efficient heat conduction and perfect cooking.
Nonstick coating guaranteed without PFAS. Easy unmoulding and cleaning.

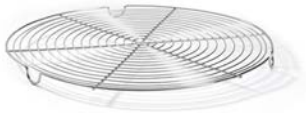
Round fluted tart mould with straight edge

Code	Description	Øcm	Hcm	Th.mm	Kg
10-470520		20	2	0,6	0,18
10-470524		24	2,8	0,6	0,32
10-470528		28	3	0,6	0,43
10-470532		32	3	0,6	0,56

Round fluted tart mould with straight edge - Loose base

Code	Description	Øcm	Hcm	Th.mm	Kg
10-470620		19,8	2	0,6	0,21
10-470624		23	2,8	0,6	0,32
10-470628		28	3	0,6	0,47
10-470632		32	3	0,6	0,61

Round stainless steel grate with feet



Code	Description	Øcm	Hcm	Kg
10-332928		28	1,5	0,15
10-332932		32	1,7	0,23

Round fluted tart mould with oblique edge

Code	Description	Øcm	Hcm	Th.mm	Kg
10-470310		10	2	0,4	0,04
10-470312		12	2	0,4	0,05

Rectangular fluted tart mould with loose base

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-470820		20	8	2,7	0,6	0,15
10-470836		35,6	10,2	2,7	0,6	0,32

Square fluted tart mould with loose base

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-470918		18	18	2,7	0,6	0,25
10-470923		23	23	2,7	0,6	0,41

Upside down tart/cake mould, specially designed for sponge cake tart bases

Code	Description	Øcm	Hcm	Th.mm	Kg
10-470728		28	3	0,4	0,26

Ideal for fresh fruit tarts. This fluted mould has a specially designed recessed bottom that allows for making a sponge cake for a tart base: once the dough is baked, flip the base and fill the hollow part with fresh fruits and/or cream.

Rectangular tray of individual pastry moulds

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
	12 Muffins ø 7 cm Ht 3 cm					
10-484300		38	27	3,5	0,4	0,42
	12 round tarlets ø 7 cm					
10-471112		34	26	1,9	0,4	0,35
	6 Mini-Savarins ø 8 cm					
10-471206		21,5	31,5	2,2	0,4	0,34
	12 Mini-Savarins ø 7 cm					
10-471212		34,3	26,2	2,2	0,4	0,4

Rectangular tray of 20 pastry moulds mini Madeleine

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-471020	20 Madeleines 4,3x3 cm	39,7	12,2	1	0,4	0,18

Rectangular tray of 12 individual pastry moulds Madeleine

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-471012	12 Madeleines 7x4 1,5 cm	26	20	1,4	0,4	0,2

Rectangular tray of 8 pastry moulds Financier

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-471008	8 moulds 5,5 x 10 x 1,9 cm	34,2	26,1	2	0,6	0,4

Rectangular tray of 12 Canelés Bordelais ø 5,5 cm

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-471812		34,2	26,1	5,3	0,6	0,83

Set of 4 "Canelés Bordelais" fluted individual moulds

Code	Description	Hcm	Kg
10-471805		5,5	0,16

Charlotte round mould without lid

Code	Description	Øcm	Hcm	Kg
10-471918		18	10	0,23
	GLASS LID FOR CHARLOTTE MOULD :			
10-342818		18		0,37

Square pastry mould

Code	Description	Lcm	Wcm	Hcm
10-470022		22,5	22,5	5

Round pastry mould

Code	Description	Øcm	Hcm	Kg
10-471816		16	5	0,14
10-471820		20	5	0,2
10-471826		26	5	0,3

Round pastry mould

Code	Description	Øcm	Hcm	Th.mm	Kg
10-471720		20	3,7	0,6	0,17
10-471723		23	3,8	0,6	0,21
10-471728		28	5	0,6	0,32

Brioche fluted mould

Code	Description	Øcm	Hcm	Th.mm	Kg
10-470210	Mini brioche mould	10	4,5	0,4	0,05
10-470222		22	8,3	0,4	0,24

Kougloff mould

Code	Description	Øcm	Hcm	Kg
10-470122		22	10	0,29

Round Savarin pastry mould

Code	Description	Øcm	Kg
10-471224		24	0,41

Dismontable round Savarin pastry mould - 2 bottoms for 2 uses

Code	Description	Øcm	Kg
10-476626		26	0,55

Skirt removable by a hinge mechanism.
2 interchangeable bases: a flat base and a base for Savarins.

Dismontable round pastry mould

Code	Description	Øcm	Hcm	Kg
10-484420		20	6,7	0,27
10-484424		24	6,7	0,3
10-484426		26	6,7	0,33
10-484428		28	6,7	0,36

Oven tray with insulating double wall

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-471400		35,5	27,5	0,3	0,4	0,68

Double wall : perfect for macaroons and cookies cooking.

Rectangular cake mould with rounded edges

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-471515		15	7,5	4,8	0,4	0,1
10-471524		24	13	6,1	0,4	0,23
10-471526		26	10	6,3	0,4	0,21

Rectangular cake mould with folded edges

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-471625		25	10,8	7	0,3	0,24
10-471630		30	10,8	7	0,3	0,28

Perforated baking tray for 2 baguettes

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
	Concept AIR SYSTEM					
10-471302		37	16,2	2,5	0,6	0,26

Suitable also for giving a rounded shape for chocolate decors or almond tuiles.

Box #HOMEMADEBREAD

Code	Description	Lcm	Wcm	Hcm	Kg
10-471300		47,5	30	10	1,24

Composition:
- Baking tray for 2 baguettes, nonstick steel
- Rectangular mould, nonstick steel
- Baker blade to slit the dough before baking bread
- Supple plastic scraper

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

Code	Description	Øcm	Hcm	Bottom ø cm	Kg
10-832024	4/6 p.	24	5	16	0,82
10-832028	6/8 p.	28	5,5	18,5	1,2

This mould proves ideal for Tatin tarts, since it allows you to form a caramel layer directly in the mould while it's on the heat. Once the caramel is formed in the mould, just add the apple slices, cover with pastry, and place the mould in the oven. Pressure cast aluminium is ideal for providing regular cooking conditions and and the thick bottom stands up excellently to deformation.

Pastry

BAKING TRAYS AND BAKING SUPPORTS

HORECA & RETAIL

MATERIALS	BLUE STEEL					ALUMINIUM				NON-STICK ALUMINIUM	STAINLESS STEEL			
Shape	Rectangular tray		Round tray		Special tray for baguettes	Rectangular tray			Round tray, grate	Rectangular tray	Rectangular tray			
Article code	532053	5321xx	5350xx	5353xx	535835	736260	7360xx	7367xx	7350xx	8161xx	3321xx	332053	336740	336603
	5362	5363xx						7368xx			3361xx	3360xx		
Perforated AIR SYSTEM® de Buyer Concept				✓				✓	✓				✓	
Edges	Straights	Obliques	Obliques			Straights	Obliques	Flat	Flat	Obliques	Straights	Obliques		
								Obliques						
Minimum temperature	15 °C					- 70 °C				- 18 °C	- 70 °C			
Maximum temperature	340 °C (Ideal high temperatures)					340 °C				230 °C Multi-cooking	340 °C (100°C ideal heat chamber)			
Oven	✓					✓				✓	✓			
Dishwasher						Occasionnal to avoid affecting the surfaces					✓			
To be combined with	Baking paper					Silicone mat, baking paper		Supple moulds, silicone mat, baking paper			Baking paper or silicone mat in case of baking; if cold forming: easier removal.			
Delicate products										✓				
Freezing / Deep freezing / storing											✓	✓	✓	
WET DOUGHS														
• Sponge cake	✓	✓											✓	
• «Tuiles», Langues de chat		✓				✓	✓			✓			✓	
• Choux pastry	✓	✓				✓	✓			✓			✓	
• Macaroon	✓	✓				✓	✓			✓			✓	
DRY DOUGHS														
• Tarts, tartlets, quiches		✓	✓			✓	✓	✓		✓			✓	
• Pizza		✓		✓				✓	✓	✓			✓	
• Pies, galettes		✓	✓	✓				✓		✓			✓	
• Puff pastry	✓	✓	✓	✓					✓				✓	
• Breads and Viennoiserie pastry	✓	✓			✓	✓	✓	✓		✓			✓	
• Sweet shortcrust pastry	✓	✓	✓						✓	✓			✓	
• Tart bases	✓	✓	✓					✓					✓	
Roasting (e.g. nuts)		✓					✓							

Round pizza tray, heavy blue steel

Code	Description	Øcm	Th.mm	Kg	PU
10-535024		24	1	0,37	5
10-535028		28	1	0,52	5
10-535032		32	1	0,65	5
10-535036		36	1,2	1	5
10-535040		40	1,5	1,2	5

This round tray with flared edges is made of blue steel plate, 1.0mm to 1.5mm thick (16-20 gauge) according to diameter. The plaque will not distort and ensures good heat transmission. This steel plate has a high-quality surface that will not stain pastry bottoms; it is micro-roughened, creating an air mattress between the food to be cooked and the metal. Ideal for pizzas.

Perforated pizza tray, heavy blue steel - Holes ø 10 mm

Code	Description	Øcm	Kg	PU
	Concept AIR SYSTEM			
10-535324		24	0,32	5
10-535328		28	0,45	5
10-535332		32	0,59	5

Thickness 1 mm

Perforated pizza screen for cooking - aluminium

Code	Description	Øcm	Kg
	Concept AIR SYSTEM		
10-735028		28	0,07
10-735031		31	0,09
10-735033		33	0,1
10-735038		38	0,14
10-735048		48	0,21

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

For the use in domestic oven of
the baking trays, baking supports and mats
choose the size 40 x 30 cm max.

The GN and 60 x 40 cm sizes are suitable
for professional ovens.

See our user guide
for steel / aluminum / stainless steel baking supports

Steel baking tray straight edges

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-536240		40	30	2	1,2	1,57
10-536260		60	40	2	1,2	2,58
10-532053	GN 1/1	53	32,5	2	1,2	1,97

This black steel plate tray gives perfect heat transmission. This kind of steel plate is perfect for baking; it will not stain the bottoms of cakes or croissants. The surface of this steel plate is micro-roughened, creating an air mattress between the food to be cooked and the metal. Very resistant to long-lasting temperature changes.

Steel baking tray oblique edges

new 2026

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg	PU
10-532153	GN 1/1	53	32,5	1	1,2	1,71	5
10-532165	GN 2/1	65	53	1	1,2	3,28	3
10-532105	Set of 5 GN 1/1 trays Delivered in decorated box	53,8	33,7	2,5		8,57	1
10-536340		40	30	1	1,2	1,12	5
10-536360		60	40	1	1,2	2,24	5

This black steel plate tray gives perfect heat transmission. This kind of steel plate is perfect for baking; it will not stain the bottoms of cakes or croissants. The surface of this steel plate is micro-roughened, creating an air mattress between the food to be cooked and the metal. Very resistant to long-lasting temperature changes.

Aluminium baking tray - Special hard 1,5mm-thick aluminium

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg	PU
10-736040	Oblique edges	40	30	1	1,5	0,5	5
10-736053	Oblique edges	53	32,5	1	1,5	0,8	5
10-736060	Oblique edges	60	40	1	1,5	0,95	5

Perforated flat baking tray - hard 1,5 mm thick aluminium

AIR SYSTEM de Buyer Concept

Code	Description	Lcm	Wcm	Th.mm
	Concept AIR SYSTEM			
10-736830	special for mini domestic oven	30	20	1,5
10-736840		40	30	1,5
10-736860		60	40	1,5

No edge for optimized space : it enables to put a baking paper or a mat completely flat. The perforations ø 3 mm enable an homogeneous cooking.

Perforated baking tray - Special hard 1,5mm-thick aluminium

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg	PU
	Concept AIR SYSTEM						
10-736740	Perforated ø 3 mm, oblique edges	40	30	1	1,5	0,5	5
10-736753	Perforated ø 3 mm, oblique edges	53	32,5	1	1,5	0,6	5
10-736760	Perforated ø 3 mm, oblique edges	60	40	1	1,5	0,72	5

The perforated plate with formed edges is ideal for use in fan ovens. Example : toasting almonds. It is a perfect support for cooking in silicone pastry moulds.

Non-stick baking tray aluminium, oblique edges, thickness 1,5 mm

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg	PU
10-816140	Rectangular pastry tray	40	30	1	2	0,65	5
10-816160	Rectangular pastry tray	60	40	1	2	1,3	5
10-816135	GN 2/3	35	32		2	0,62	5
10-816165	GN 2/1	65	53	1	2	1,9	5
10-816153	GN 1/1	53	32,5	1	2	0,95	5

These aluminium non-stick baking trays are designed for oven-cooking and are coated with "Choc" PTFE, ensuring optimum non-stick qualities. The edges are flared, thus preventing preparations from running off the plate during cooking.

Stainless steel baking tray, oblique edges, Th. 1mm

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg	PU
10-332153	GN 1/1	53	32,5	1	1	1,34	5
10-332165	GN 2/1	65	53	1	1	2,72	5
10-336140		40	30	1	1	0,9	5
10-336160		60	40	1	1	1,84	5

Made from stainless steel, this tray is perfectly hygienic and easy to keep clean.

Perforated stainless steel baking tray

Code	Description	Lcm	Wcm	Hcm
	Concept AIR SYSTEM			
10-336740		40	30	1

Durable stainless steel - suitable for intensive professional use.
For hot or cold use
Faster and homogeneous cooking thanks to the 3-mm perforations for a crispy result.
Robust & undistortable - 1 mm thick. Oblique edges.

Oven cooking : the best ally of your silicone mats with its micro-perforation for a perfectly homogeneous air circulation. Associate the tray with baking sheets, supple pastry moulds or perforated stainless steel moulds,...

Cold use : resistant to low temperatures and humidity. Perfect support to block preparations and desserts in the freezer or deep freezer.

Easy care of the stainless steel. Dishwasher safe.

Perforated stainless steel baking tray - for 3 baguettes

Code	Description	Lcm	Wcm
	Concept AIR SYSTEM		
10-336603		40	24,5

Stainless steel perforated tray.
Durable, suitable for intensive professional use. Robust & undistortable.
For hot or cold use.
Concept AIR SYSTEM: micro-perforation for a perfect air circulation.
To combine with baking sheet/paper or de Buyer Airmat silicone baking mat.

Stainless steel baking tray, straight edges, Th. 1mm

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-336060		60	40	2	1	2,13

Made of stainless steel, this straight-edged tray is perfectly hygienic and easy to keep clean.

Round-edge tray, stainless steel

Code	Description	Lcm	Wcm	Th.mm	Kg	PU
10-320124		24	19	0,8	0,31	5
10-320131		31	24	0,8	0,5	5

This tea tray guarantees your preparations a particularly elegant appearance. It is easy to keep clean. The corners are rounded.

Stainless steel straight "Génoise" mould, watertight

Code	Description	Lcm	Wcm	Hcm	Th.mm	Kg
10-477053	GN 1/1	53	32	5	1	1,85
10-477060		59	39	5	1	2,53

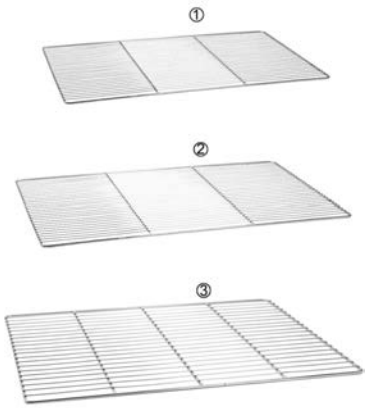
The straight-sided sponge cake mould is leakproof and lets you make biscuits, flans, rice puddings, etc. Being made from stainless steel, it is perfectly hygienic and easy to keep clean.

Punch bottle

Code	Description	Øcm	Hcm	Liters.	Kg
10-434353	Punch bottle with plug While stocks last	8	29	1	0,11

Made from food-grade plastic, the punch doser has a perforated cap for soaking biscuits.

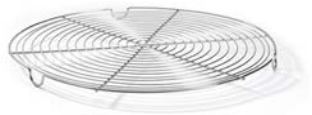
Baking wire grate, st. steel



Code	Description	Lcm	Wcm	Th.mm	Kg	PU
10-333053	GN 1/1 - 2 crosspieces (1)	53	32,5	2	0,57	5
10-333060	St. steel grate 60x40 cm 2 crosspieces (2)	60	40	2	0,79	5
10-333065	GN 2/1 - 3 crosspieces (3)	65	53	3	1,7	5

This professional stainless steel cake grate is easy to keep clean. The crossbars and frame are 5mm (3/16") diameter and the grid wire 2mm (1/16"). It is very robust and will not distort.

Round stainless steel grate with feet



Code	Description	Øcm	Hcm	Kg
10-332928		28	1,5	0,15
10-332932		32	1,7	0,23

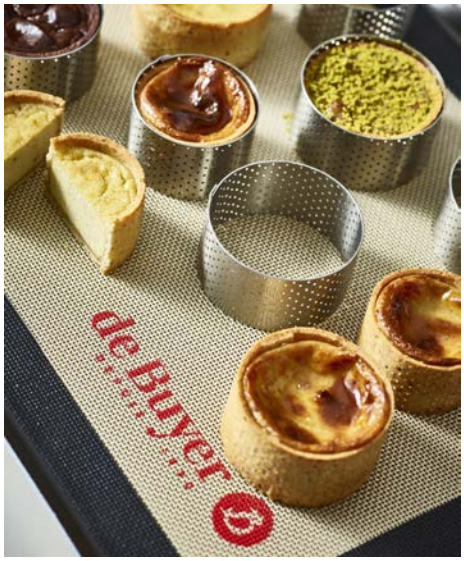
Pastry

BAKING MATS

HORECA & RETAIL

USE	DETAILS OF USE	SILICONE PAPER	BAKING SHEET	SILICONE PASTRY MAT WITH MARKS FOR MACARONS COOKING	SILICONE BAKING MESH " AIRMAT "	BAKING MAT	PREPARATION MAT
Article codes		4358xx - 4359xx	4344xx	4935xx	4938xx - 4939xx	4931xx	493760
Number of uses		1 to 2	200	1 000	1 000	1 000	1 000
Marks for filling		No	No	Yes Ø 15 and 35 mm	No	No	Yes cm and inches Ø 12-16-20-24-28-32 cm + ruler
Thickness		Ultra thin	Thin	Semi-thick	Thick and airy	Thick	Thick
Conductivity		Excellent	Very good	Good	Very good	Good	
Result of cooking		++++	+++	++	++++	++	
Minimum temperature		- 70 °C	- 76°C	- 76°C	- 76°C	- 76°C	
Maximum temperature		220 °C	260 °C	260 °C	260 °C	260 °C	
Oven		✓	✓	✓	✓	✓	
Microwaves		✓	✓	✓	✓	✓	
Freezer		✓	✓	✓	✓	✓	✓
Dishwasher			✓	✓	✓	✓	✓
Leavened doughs	Pizza breads	✓	✓	✓	✓	✓	
Vegetables	Baked vegetables	✓	✓	✓		✓	
	• Choux pastry	✓	✓	✓	✓	✓	
Wet doughs	• Sponge cake, biscuit • Cakes/gingerbread • Joconde biscuit • "Tuiles" • Macaroon	✓	✓	✓		✓	
Dry doughs	• Sweet shortcrust pastry • Shortcrust pastry • Sweet pastry • Puff pastry • Viennoiserie pastry (ex: croissants...)	✓	✓	✓	✓	✓	
Decorative cone		✓					
Work mats	• Baking and cooking	✓	✓	✓		✓	✓
	• Chocolate		✓			✓	✓
	• Sugar, nougatine		✓	✓		✓	✓
	• Support for sweet or savoury jellies, fruit jellies, etc...		✓	✓		✓	✓

Baking non-stick silicone mat



Code	Description	Lcm	Wcm	Kg
10-493140	for tray 40 x 30 cm	40	30	0,1
10-493158	for tray 60 x 40 cm	58,5	38,5	0,21
10-493151	for tray GN 1/1	51,5	31	0,14

This cooking mat is made from canvas dipped in food-grade silicone to prevent any sticking whatsoever. It replaces greaseproof paper and can stand an average 1000 visits to the oven. Max. temperature: 260°C (500°F).

This mat can also be used as an underlying support for freezing and deep-freezing. -76°C (-104°F).

Silicone baking mesh AIRMAT Special for Pâte à Choux

Code	Description	Lcm	Wcm	Kg
	With marks for Eclairs and Choux			
	non-stick - double side			
10-493940		40	30	0,62
	Side for Eclairs			
	- 12 marks L.12 cm			
	Side for sizing Choux pastry			
	- 22 marks ø 3 cm			
	- 8 marks ø 6 cm			
	- 8 marks ø 8 cm			

MULTI PURPOSE : FOR OVEN COOKING AND FREEZING
Use temperature : de -76° à +260°C (-105°F to +500°F).
Perfect for baking choux paste and bread & tart doughs.
Ventilated fabric for an homogeneous cooking and crispy dough bottoms.
The baking mesh is to combine with a perforated aluminium oven tray for perfect cooking. Can be used to bake dry doughs (shortbread, shortcrust, puff pastry, viennoiserie, bread...) and also to bake rawfrozen doughs or as a freezing support.
NON-STICK : silicone-coated nonstick fiberglass fabric : do not grease.It is not necessary to use grease before use. Guaranteed peroxide free.
CARE : easy cleaning with hot water and a soft sponge.

Silicone coated fiberglass baking mesh "AIRMAT"

AIR SYSTEM de Buyer Concept

Code	Description	Lcm	Wcm	Kg
10-493840		40	30	0,06
10-493858	For 60 x 40 cm	58,5	38,5	0,11
10-493851	For GN 1/1	51,5	31	0,09
	Concept AIR SYSTEM			

Perfect for baking choux paste and bread & tart doughs. Ideal to bake rawfrozen doughs. Can be used as a freezing support.
Use T°: -55°C à +280°C (-67°F to +536°F).
Ventilated fabric for an homogeneous cooking and crispy dough bottoms.
Silicone-coated nonstick fiberglass fabric: do not grease. Foodgrade Platinium Liquid Silicone.
The baking mat is to combine with a perforated aluminium oven tray.

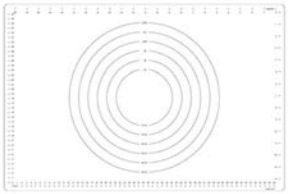
Non-stick silicone pastry mat with marks for Macarons cooking

Code	Description	Lcm	Wcm	Th.mm	Kg
	Circles ø 15 and 35 mm				
	-40°C / + 230°C (-40°F / +446°F)				
10-493540	44 round marks	40	30	0,8	0,16

Drawings ø 35 mm are really useful for covering the tray keeping lines for filling with a pastry bag for Macarons. The small circles ø 15 mm help to place the pastry bag in the centre and realize perfect macaroons. This product will be useful for mass production in order to obtain always the same finishing touches. Non-stick, suitable for oven cooking.

To combine with the flat tray 7368.

Non-stick silicone pastry mat with marks



Code	Description	Lcm	Wcm	Kg
	Non-stick recto / non-skid verso			
	Marks for tarts			
	ø 12 - 16 - 20 - 24 - 28 - 32 cm			
	Graduated in cm and inches			
10-493760		60	40	0,36

This silicone pastry mat allows pie pastry to be rolled on a worktop without the need to dust it with flour. The marks indicate the upright quantity of pastry to the exact size of the tart mould. Graduated on the sides. This mat can also be used in the oven as a baking mat or as an underlying support for freezing and deep-freezing (-60°C/+260°C). Easy cleaning.

Baking non-stick sheet

Code	Description	Øcm	Lcm	Wcm	Kg	PU
	from - 170°C to + 260 °C					
	PROFESSIONAL SIZE :					
10-434408	60 x 40 cm - 0,08 mm thick		60	40	0,03	10
	SMALL SIZE :					
	Delivered in decorated box					
10-434401	40 x 30 cm		40	30	0,01	1
10-434402	Round ø 26 cm	26			0,01	1

This baking sheet is made from PTFE-coated glass fiber for perfect non-stick properties. It has the advantage of being reusable 200 times over. It proves to be very economical and can be used for lots of different applications.

Silicone-coated baking paper

Code	Description	Lcm	Wcm	Hcm	Kg
	PROFESSIONAL SIZE :				
10-435900	Box of 250 sheets 60 x 40 cm	60	40	2	2,74
10-435800	Box of 250 sheets GN 1/1	53	32,5	2	1,92

Baking paper unbleached - Brown
- Non-stick Silicone coated
- double side
- Reusable

For oven cooking (traditional and microwave) of pastry, breads and special frozen products until 220°C (428°F).

100% natural fibre

Copper massive conical jam pans with cast-iron handles

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-620038	Conical jam pan, 1 mm th	38	15	9	1,2	1,5
10-620240	Conical jam pan, 2 mm th	40	14,4	11	1,7	2,8

Traditional utensils, copper jam pans are used to bring sugar or fruit to the boil for making jams, jellies or preserves. The cast steel handles are securely riveted. Not suitable for induction hobs.

Complementary items include the jam funnel ref. 3356.00 and jam thermometers.

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

Code	Description	Øcm	Lcm	Kg
10-488401	PRECISION 1/1	0,2	27,5	0,1

This thermometer is used for pastry and candy. It is calibrated to allow for immersion of the lower thinner part of the stem. The protective sleeve can be sterilized at 100°C. Dishwasher safe.

Stainless steel funnel for jam and to pour preparations in ring

Code	Description	Kg
10-335600	2 parts for ø from 3,5 to 6 cm	0,23

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

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

Code	Description	Øcm	Hcm	Kg
10-335452	with stand & 2 nozzles	20	38	0,95
	Professional model			
	3 sizes : ø 15 - 10 and 5 mm			
	SPARE PARTS :			
10-335451	Stand alone			
10-335479	Mechanism			

Big sizes of the integrated nozzle ø 15 mm to preserve air molecules of the preparations: saved smoothness.
Perfect for mousses, thick sauces, caramel, thick jelly or fruit coulis, etc.
All st/steel: suitable for very hot preparations.
The deep cone enables to push and pour naturally without pressure on the mixture.

Bain-marie cooker

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

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

Suitable on all heat sources incl. induction hobs.

Code	Description	Øcm	Hcm	Liters.	Th.mm	Kg
10-343716	With handle and double st. steel body	16	12,5	1,5	1	0,97

Set of 5 polyethylene sheets for chocolate work

Code	Description	Lcm	Wcm	Kg
10-434319		30	20	0,02
	Delivered in decorated box			

Cold use.

4 supple plastic sheets in relief for cream cake decoration

Code	Description	Kg
	For yule log 3206.30	
10-434300	30 x 18,5 cm	0,1
	Delivered in decorated box	

The supple plastic sheet is to place in the mould for rolled-cake or in the pastry frame before making your cream cake.
An original relief decoration on the cake is obtained after freezing.
4 patterns are available.
No oven cooking. No dishwasher
MADE IN FRANCE

Stainless steel sweet maker - Coating system and stainless base

Code	Description	Øcm	Kg
10-350000	Sweet maker	40	4,2
	Created by Pascal Brunstein		
	Ruban Bleu 1997		
	SPARE PARTS :		
10-350001	mandrel for sweet maker		

The sugar coater enables dried fruits (almonds, hazelnuts, walnuts, etc.) to be sugar coated or to be covered with chocolate, marzipan... You can make up to 3 kg of finished confectionery, or even more depending on the type of preparation.
Improved fastening system. Delivered with stainless steel support for beater.

The stainless steel double bell fits onto beaters :
- KITCHENAID K5 Super Plus
- KITCHENAID ARTISAN PRO
- Dito Sama BE5 A
- Dito Sama 3500.00

Beater is not supplied.

Silicone brush

Code	Description	Lcm	Wcm	Kg
10-480700		19,5	3	0,02
10-480725		25	3	0,04
10-480750		25	6	0,05

Hygienic brush. Easily cleanable. T° resistance until 250°C.

Large silicone pastry brush

Code	Description	Lcm	Wcm	Kg
10-480760	fine silk	25	4	0,07

A wider and thicker brush: more preparation (butter, egg yolk...) is taken once and the finest silk allows a more regular brushing without traces. Temperature resistance until 250°C.

Pastry brushes with wooden handle - Natural bristles

Code	Description	Lcm	Wcm	Kg
10-480501	Set of 2 pastry brushes l.30 mm	23	3	0,4
10-480502	Set of 2 pastry brushes l.40 mm	24	4	0,6

The pastry brush is used for glazing yeast dough or for coating desserts. It can also be used to moisten the walls of a sugar saucepan.

Kitchen blowtorch

Code	Description	Hcm	Kg
10-204000	Delivered empty	15,7	0,17

An absolute must for caramelizing Catalan creams, flans, meringue tarts, or apple tarts, melting cheese, browning meats, peeling tomatoes, and even for paint stripping! Easy and safe to use with its automatic piezoelectric ignition button and adjustable flame. For use with Butane gas (lighter gas). Easy-to-fill tank.

Pastry nozzles made of TRITAN.

Transparent black colour.
Solid - One-piece construction.
Perfectly smooth cone for guaranteed hygiene.
The reinforced teeth on the fancy nozzles make high accuracy work.
The nozzles are long enough, making them easier to insert in the bag and giving them better visibility.
They all fit with LE TUBE de Buyer and are dishwasher friendly.
MADE IN FRANCE

Available leaflets ref.QEC21.010 **&** *LE TUBE QCD33.5800*

Plain nozzle - Tritan

Code	Description	Øcm	Hcm	Kg
10-415103	ø 3 mm - U2	3,5	6	0,01
10-415106	ø 6 mm - U4	3,5	6	0,01
10-415108	ø 8 mm - U6	3,5	6	0,01
10-415111	ø 11 mm - U8	3,5	6	0,01
10-415113	ø 13 mm - U10	3,5	6	0,01
10-415115	ø 15 mm - U12	3,5	6	0,01
10-415118	ø 18 mm - U14	3,5	6	0,01

Saint Honoré nozzle - Tritan

Code	Description	Øcm	Hcm	Kg
10-415509	ø 9 mm	3,5	6	0,01
10-415511	ø 11 mm	3,5	6	0,01

The spout has a cut-out. They are used for dressing Saint-Honorés with cream. They do a much better job than a spoon.

'Petit Four' star nozzles - Tritan

Code	Description	Hcm	Kg
10-415610	PF10 ø 10 mm - 14 teeth	6	0,01
10-415614	PF14 ø 14 mm - 16 teeth	6	0,01
10-415618	PF18 ø 18 mm - 18 teeth	6	0,01

Tritan Star nozzle

Code	Description	Øcm	Hcm	Kg
10-415205	A8 - ø 3 mm	3,5	6	0,01
10-415209	B8 - ø 5 mm	3,5	6	0,01
10-415211	C6 - ø 8 mm	3,5	6	0,01
10-415213	C8 - ø 8 mm	3,5	6	0,01
10-415217	D8 - ø 11 mm	3,5	6	0,01
10-415219	E6 - ø 13 mm	3,5	6	0,01
10-415220	E8 - ø 13 mm	3,5	6	0,01
10-415225	F8 - ø 18 mm	3,5	6	0,01

Star ribbon nozzle - Tritan

Code	Description	Øcm	Hcm	Kg
10-415308	8 points hole 19 x 2 mm	3,5	6	0,01

One flat side and one indented side for decorating Yule logs.

Bird nest nozzle - Tritan

Code	Description	Øcm	Hcm	Kg
10-416601	19 holes ø3 mm	3,5	4,5	0,01

Leaf nozzle - Tritan

Code	Description	Øcm	Hcm	Kg
10-416802	F2	3,5	6	0,01

Garnishing nozzles - Tritan

Code	Description	Øcm	Hcm	Kg
10-416506	Nozzle ø 6 mm	3,5	9	0,01
10-416510	Nozzle ø 10 mm	3,5	9	0,01

GEO nozzle - Tritan

Code	Description	Øcm	Hcm	Kg
10-418305	Square 5 mm	3,5	6	0,01
10-418310	Square 10 mm	3,5	6	0,01
10-418110	Triangular 10 mm	3,5	6	0,01
10-418212	Rectangular 12 x 6 mm	3,5	6	0,01
10-418014	Half ø 14 mm	3,5	6	0,01

EXCLUSIVITY DE BUYER

Box of 6 plain Tritan nozzles and supple holder

Code	Description	Lcm	Wcm	Hcm	Kg
10-415010	6 plain nozzles - U2-4-6-8-10-12	16,5	8,5	7	0,05

Box supplied with an holder made in TPE for 6 nozzles Tritan. Equipped with a hole to hang.

Nozzles are easy to clip, unclip, clean, dry and store. No nozzle gets lost.

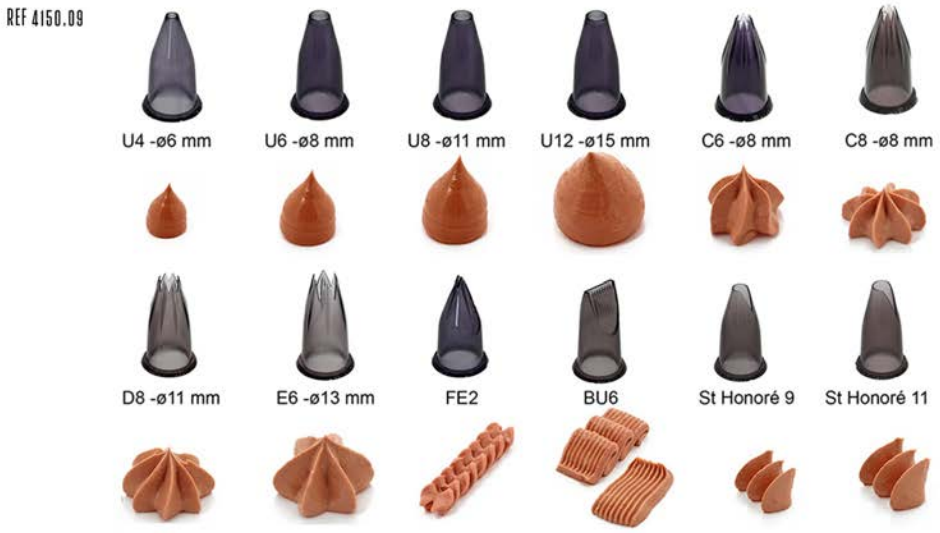
Box of 6 plain Tritan nozzles and supple holder

Code	Description	Lcm	Wcm	Hcm	Kg
10-415011	6 star nozzles B8-C6-C8-D8-E6-E8	16,5	8,5	7	0,05

Box of 6 Tritan nozzles and supple holder

Code	Description	Lcm	Wcm	Hcm	Kg
10-415002	Set CLASSIC	16,5	8,5	7	0,05
	- 3 plain nozzles ø 6-11-13 mm				
	- 3 Star nozzles B8-C6-E8				
10-415003	Set CREATIVE	16,5	8,5	7	0,05
	- 2 Star nozzles PF10 - PF14 / 1 leaf nozzle				
	- 1 ribbon nozzle / 1 bird nest / 1 St Honoré ø 9 mm				
10-415005	Set GEO	16,5	8,5	7	0,05
	- 1 plain nozzle ø 8 mm				
	- 5 GEO : 2 squares / triangle / rectangle / hemisphere				
10-415007	Set STARTER	16,5	8,5	7	0,05
	- 3 plain nozzles ø 3-8-15 mm				
	- 3 Star nozzles A8-C8-F8				
10-415008	FILLING set	16,5	8,5	7	0,05
	- 1 plain nozzle ø11 mm / 2 Star nozzles PF10 - PF14				
	- 2 filling nozzles ø 6-10 mm / 1 GEO rectangular nozzle				

Box supplied with an holder made in TPE for 6 nozzles Tritan. Equipped with a hole to hang.
Nozzles are easy to clip, unclip, clean, dry and store.
No nozzle gets lost.



Box of 12 Tritan nozzles and 2 supple holders

Code	Description	Lcm	Wcm	Hcm	Kg
10-415004	SET MIX (4150.02+4150.03)	21	12,5	7	0,1
	CLASSIC + CREATIF				
	- 3 plain nozzles ø 6-11-13 mm				
	- 3 Star nozzles B8-C6-E8				
	- 2 Star nozzles PF10 - PF14 / 1 leaf nozzle				
	- 1 ribbon nozzle / 1 bird nest / 1 St Honoré ø 9 mm				
10-415009	CATERER SET with :	21	12,5	7	0,1
	- 4 plain nozzles U4-6-8-12				
	- 4 star nozzles n° C6 - C8 - D8 - E6				
	- 1 leaf nozzle				
	- 1 star ribbon nozzle 8 teeth				
	- 2 St Honoré ø 9 - 11 mm				

Le Tube

ORIGINE FRANCE GARANTIE

TEMPERATURE RESISTANCE +100°C / 212°F HITZEBESTÄNDIG

LE TUBE the essential box

Code	Description	Kg
10-335800	LE TUBE delivered with 2 nozzles U8 (ø11 mm) & D8 Use T° : from +2°C to +100 °C	0,44

Pressure syringe for effortless dosing of paste, creams and mousses.
For garnishing, filling and decorating. Simple,fast and accurate work. Easier to fill than a pastry bag. 0,75 L. capacity in transparent plastic.
Graduated in cl and oz. Allows the user to see how much is left.

Knob for easy setting of pressure for dosing the amount to be poured (from 1 to 5 cl).
Removable and interchangable nozzles.
DESIGNED BY DE BUYER - PATENTED

All the Tritan noozles fit on LE TUBE.

LE TUBE: Pressure pastry syringe

Code	Description	Lcm	Wcm	Liters.	Kg
10-335801	Delivered with 2 nozzles U8 (ø11 mm) & D8 + 2 caps + biscuits kit REF 3358.94 Use T° : from +2°C to +100 °C	38,4	10,5	0,75	0,68

Pressure syringe for effortless dosing of paste, creams and mousses.
For garnishing, filling and decorating. Simple,fast and accurate work. Easier to fill than a pastry bag. 0,75 L. capacity in transparent plastic.
Graduated in cl and oz. Allows the user to see how much is left.
Knob for easy setting of pressure for dosing the amount to be poured (from 1 to 5 cl).
Removable and interchangable nozzles.
DESIGNED BY DE BUYER - PATENTED

All the Tritan nozzles suit for LE TUBE.

Box LE TUBE PRO

Code	Description	Lcm	Wcm	Hcm	Kg
10-335802	This box includes: - Piston syringe LE TUBE - 4 extra containers 0.75 L. - 12 nozzles with holders: 3 plain nozzles ø 6-11-13 mm 3 star nozzles B8-C8-E8 / 2 star nozzles PF10 - PF14 1 St Honoré / 1 bird nest nozzle 1 garnishing nozzle ø 6 mm 1 garnishing nozzle ø 10 mm	47	30	10	1,82

de Buyer DEPUIS 1830

LE TUBE: Display

Code	Description	Lcm	Wcm	Hcm	Kg
10-335895	DISPLAY WITH VIDEO :	50	39	150	15,62
	- 8 boxes Le Tube 3358.01				
	- 9 sets of 6 Tritan nozzles (3 X 4150.02 / 3 X 4150.03 / 3 X 4150.08)				
	-5 tanks 3358.75				
10-335896	DISPLAY WITH VIDEO :	50	39	150	
	- 4 boxes Le Tube 3358.01				
	- 5 boxes Le Tube 3358.00				
	-5 tanks 3358.75				
	- 3 sets 3358.92				
	- 9 sets of 6 Tritan nozzles (3 X 4150.02 / 3 X 4150.03 / 3 X 4150.08)				
10-335897	DISPLAY WITH VIDEO :	50	39	150	
	- 9 boxes Le Tube 3358.00				
	- 2 x 3358.94				
	- 4 tanks 3358.75				
	- 3 sets 3358.92				
	- 6 sets of 6 Tritan nozzles (4150.03 / 3 X 4150.08)				

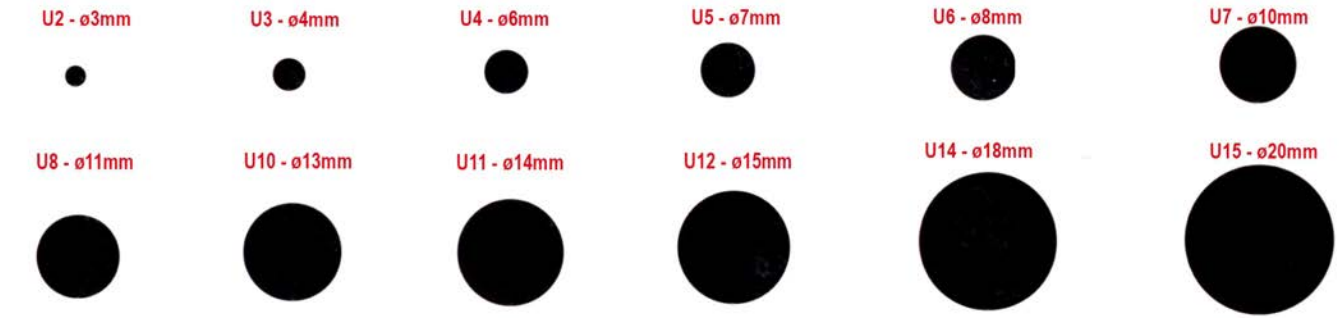
Special shortbread biscuits kit for LE TUBE

Code	Description	Kg
10-335894	Special lid disc holder	0,17
	+ 13 discs	
	+ 2 caps ref.3358.92	
	to store the paste	

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

Accessories LE TUBE

Code	Description	Lcm	Wcm	Liters.	Kg
10-335875	0,75 capacity extra tank + 2 caps ref.3358.92	19,6	8,54	0,75	0,13
10-335892	Set of 2 lids for the tank				0,05
10-335893	Set of 2 lids with hole for the tank				0,05



Stainless steel plain nozzle

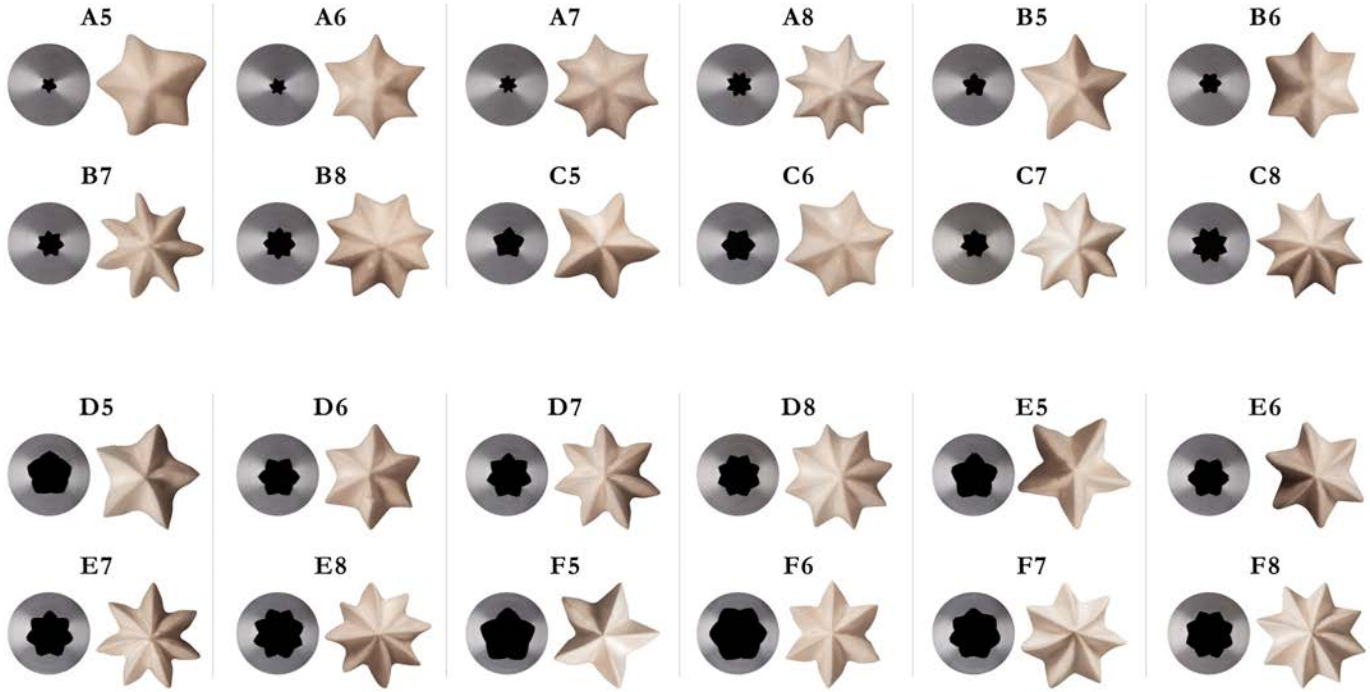
Code	Description	Øcm	Hcm	Kg
10-211102		0,2	5	0,01
10-211103		0,3	5	0,01
10-211104		0,4	5	0,01
10-211105		0,5	5	0,01
10-211106		0,6	5	0,01
10-211107		0,7	4,5	0,01
10-211108		0,8	4,5	0,01
10-211109		0,9	4,5	0,01
10-211110		1	5,4	0,01
10-211111		1,1	5	0,01
10-211112		1,2	5	0,01
10-211113		1,3	5	0,01
10-211114		1,4	5	0,01
10-211115		1,5	5,4	0,01
10-211116		1,6	5,3	0,01
10-211117		1,7	5,3	0,01
10-211118		1,8	5	0,01
10-211120		2	5	0,01
10-211122		2,2	4,9	0,01
10-211124		2,4	4,5	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic. They fit onto piping bags for making patterns with cream or for filling the hollows in a baking preparation.

Stainless steel star nozzle

Code		Description	Øcm	Kg
10-211202	A5		0,3	0,01
10-211203	A6		0,3	0,01
10-211204	A7		0,35	0,01
10-211205	A8		0,5	0,01
10-211206	B5		0,5	0,01
10-211207	B6		0,5	0,01
10-211208	B7		0,6	0,01
10-211209	B8		0,7	0,01
10-211210	C5		0,7	0,01
10-211211	C6		0,7	0,01
10-211212	C7		0,7	0,01
10-211213	C8		0,9	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic. They fit onto piping bags for making cream patterns or for filling the hollows in a baking mixture.



Stainless steel star nozzle

Code	Description	Øcm	Kg
10-211214	D5	1,1	0,01
10-211215	D6	1,1	0,01
10-211216	D7	1,1	0,01
10-211217	D8	1,1	0,01
10-211218	E5	1,3	0,01
10-211219	E6	1,3	0,01
10-211220	E7	1,3	0,01
10-211221	E8	1,3	0,01
10-211222	F5	1,8	0,01
10-211223	F6	1,8	0,01
10-211224	F7	1,8	0,01
10-211225	F8	1,8	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic. They fit onto piping bags for making cream patterns or for filling the hollows in a baking mixture.

Stainless steel ruban nozzle

Code	Description	Øcm	Hcm	Kg
10-211710	10 x 2 mm	2,5	4,5	0,01
10-211715	15 x 2 mm	3,2	4,5	0,01
10-211720	20 x 2 mm	3,2	4,5	0,01
10-211730	30 x 5 mm	3,6	4,5	0,01

Stainless steel star ribbon nozzle

Code	Description	Øcm	Hcm	Kg
10-211306	6 points- hole 16 x 2 mm	2,5	4	0,01
10-211308	6 points - hole 20 x 3 mm	3	4,5	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic. They have one flat side and one indented side and are used for decorating Yule logs.

Stainless steel Sultane nozzle - Small size Ht 4,5 cm

Code	Description	Hcm	Kg
10-211831	Plain	4,5	0,01
10-211812	Star	4,5	0,01

Stainless steel Sultane nozzle

Code	Description	Hcm	Kg
10-211801	Protruding cone	6,3	0,03
10-211802	Flat cone-up	6,3	0,03
	UP : outer ø35 mm cone inside ø21mm		

Stainless steel Sultane mini nozzle

Code	Description	Øcm	Hcm	Kg
10-211803	ø 7 mm - 12 teeth	1,8	2,85	0,01

Stainless steel Saint Honoré nozzle

Code	Description	Øcm	Hcm	Kg
10-211520		0,9	5	0,01
10-211525		1,1	5	0,01
10-211530		1,3	5	0,01
10-211535		1,5	5	0,01
10-211540		1,6	5	0,01

These stainless steel nozzles are robust, easy to clean and hygienic thanks to their watertight "end-to-end" welding. The spout has a cut-out. They are used for dressing Saint-Honorés with cream. They do a much better job than a spoon.

Leaf nozzle, stainless steel

Code	Description	Hcm	Kg
10-212802	N° 2 - large 6 mm	6	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Rose nozzle, stainless steel - 8 points

Code	Description	Øcm	Hcm	Kg
10-212908		0,8	5	0,01
10-212909		0,9	5	0,01
10-212911		1,1	5	0,01
10-212914		1,4	5	0,01
10-212916		1,6	5	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Bird nest nozzle, stainless steel

Code	Description	Øcm	Hcm	Kg
10-212600	7 holes ø 1.3 mm	1,3	3,95	0,01
10-212601	9 holes ø 3 mm	1,9	3,95	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Bird nest nozzle, stainless steel - 3 fluted holes

Code	Description	Øcm
10-212602		3,1

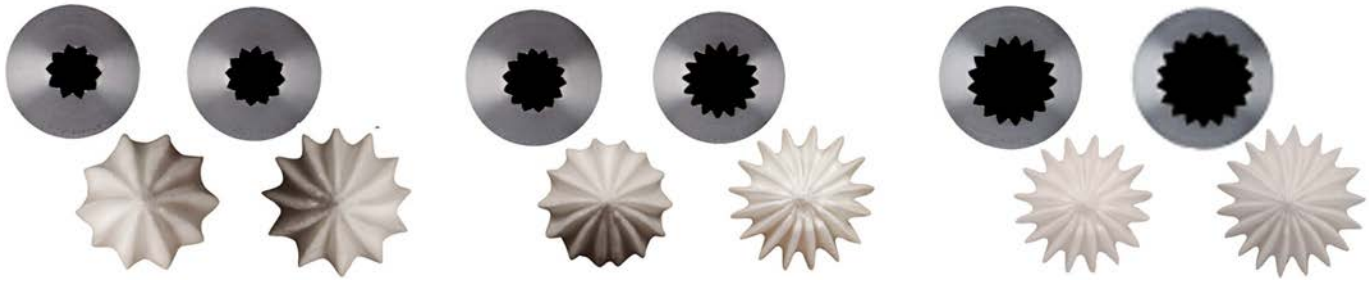
These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Stainless steel nozzle - spiral effect

Code	Description	Øcm	Hcm
10-211913	8 teeth	1,3	4,15

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Stainless steel 'Petit Four' star nozzles



Code	Description	Hcm	Kg
10-211607	ø 7 mm - 10 teeth	4,8	0,05
10-211608	ø 8 mm - 12 teeth	4,3	0,07
10-211610	ø 10 mm - 14 teeth	5	0,01
10-211614	ø 14 mm - 16 teeth	5,5	0,01
10-211616	ø 16 mm - 17 teeth	5,3	0,08
10-211617	ø 17,5 mm - 18 teeth	4,8	0,05

Sphere nozzle, stainless steel

Code	Description	Øcm	Kg
10-212020	with fine streaks	2,5	0,01
10-212021	with large streaks	2,5	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Russian nozzle, stainless steel - Flower decor N°241 - N°242

Code	Description	Øcm	Hcm
10-212001	N°241	2,67	3,85
10-212002	N°242	2,67	3,85

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Russian nozzle, stainless steel - Flower decor N°243 - N°244

Code	Description	Øcm	Hcm
10-212003	N°243	2,67	3,85
10-212004	N°244	2,67	3,85

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Russian nozzle, stainless steel - Flower decor - N°246 - N°247

Code	Description	Øcm	Hcm
10-212005	N°246	2,67	3,85
10-212006	N°247	2,67	3,85

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Russian nozzle, stainless steel - Flower decor N°257 - N°248

Code	Description	Øcm	Hcm
10-212008	N°248	2,67	3,85
10-212007	N°257	2,67	3,85

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Garnishing nozzles

Code	Description	Hcm	Kg
10-212506	Nozzle ø 6 mm	8,2	0
10-212503	Set of 3 nozzlesø 4-6-8 mm		0,01

Set of 5 stainless steel nozzles

Code	Description	Kg
10-211405	in blister package - 2 plain nozzles ø 8 and 2 mm - 1 star ribbon nozzle 8 teeth 1 garnishing nozzle ø 6 mm - Star nozzle C6	0,06

Set of 6 stainless steel nozzles

Code	Description	Kg
10-211400	Set of 6 st. steel nozzles	0,04

Counter display of stainless steel nozzles and accessories

Code	Description	Lcm	Wcm	Hcm	Kg
10-213003	Display with video screen and booklets	52,5	30	48	4,1
	50 models of stainless steel nozzles - total 241 nozzles-				
	and accessories (adapters, scraper and pastry bags)				
	Consult us for the detailed composition.				
	Video screen runs off battery and can be recharged.				

Stainless steel pastry nozzles. Perfectly smooth. Easy cleaning. Dishwasher safe. Suitable for all piping bags.

MAXI PASTRY BOX: set of 120 stainless steel nozzles

Code	Description	Lcm	Wcm	Hcm	Kg
10-213001	24 differents nozzles in 5 ex	28	18,5	8	1,22
	- 7 Plain ø 6/8/10/12/14/16/18 mm				
	- 6 Star A8/C6/D6/D8/E8/F8				
	- 2 Star ribbon 6 teeth L.16 mm - L.20 mm				
	- 2 St Honoré ø 11 mm - ø 15 mm				
	- 2 Petits Fours ø 8 mm - ø 14 mm				
	- Garnishing nozzle ø 6 mm				
	- Bird nest nozzle				
	- Leaf nozzle N°2				
	- 2 Rose nozzles ø 8 mm - ø 11 mm				

Stainless steel pastry nozzles. Perfectly smooth. Easy cleaning. Dishwasher safe. Suitable for all piping bags.

Adapter for nozzles made of foodgrade plastic

Code	Description	Hcm	Kg
10-211411	Kit for large nozzles ø 35mm	5,8	0,02
10-211412	Kit for medium nozzles ø 25mm	5,7	0,03
10-211421	Kit for decor nozzles ø 20mm	3	0,02
	While stocks last		
10-211413	Set of 3 adapters for the 3 sizes of nozzles		0,1
	ø 35/25/20 mm		

Adapters enable to change of nozzles on the same pastry bag.

Set of 35 stainless steel pastry nozzles + 2 adaptators

Code	Description	Lcm	Wcm	Hcm	Kg
10-211410		30	24	6,3	0,87

Case with a traditional pastry assortment of 35 nozzles:
- 10 plain nozzles
- 15 star nozzles
- 5 nozzles for Petit Four
- 2 nozzles for Rose
- 2 ribbon nozzles
- 1 nozzle to garnish .

Supplied with adapters to change nozzles on the same pastry bag.

Set of 26 small stainless steel decor nozzles

Code	Description	Lcm	Wcm	Hcm	Kg
10-211420		19,2	14	4,8	0,27

Case with 26 st/steel decor noozles + an adaptator + 2 supports to make decorations in chocolate/cream/glaze for writing or creating leaves, flowers, ...
Supplied with an adapter to change nozzles on the same pastry bag.

Nylon extra supple pastry bags

Code	Description	Lcm	Kg
10-485934		34	0,01
10-485946		46	0,01

The professional re-usable pastry bags made of coated cotton are particularly supple. They have a string, but no hem. They are lined and then watertight.

Cotton pastry bags

Code	Description	Lcm	Kg	PU
10-485630	pastry bag 30 cm	30	0,04	6
10-485635	pastry bag 35 cm	35	0,05	6
10-485640	pastry bag 40 cm	40	0,06	6
10-485645	pastry bag 45 cm	45	0,07	6
10-485650	pastry bag 50 cm	50	0,11	6
10-485660	pastry bag 60 cm	60	0,16	6
10-434705	Set of 5 cotton pastry bags 30/35/40/45 and 50 cm long		0,13	1

The professional re-usable pastry bags made of coated cotton are particularly strong. They have a string, but no hem. They are lined and then watertight.

Supple pastry bag made of polyurethane

Code	Description	Lcm	Wcm	Kg
10-434735		35	20	0,02

Foodgrade polyurethane. This innovative material gives to the bag high resistance, flexibility and softness. It has a smooth surface inside which make easier the outflow of the product and rough outside for a better handle. Thanks to a special welding of the bag, a high hygienic safety is guaranteed. Easy cleaning. Dishwasher safe. Resists until 60°C maximum.

Supple pastry bag made of polyurethane + 2 stainless steel nozzles

Code	Description	Lcm	Wcm	Hcm	Kg
10-434703	Pastry bag L. 35 cm Plain nozzle 2111.10N ø 10 mm Star nozzle C6 Packed in plastic box	24	4	4	0,06

Foodgrade polyurethane. This innovative material gives to the bag high resistance, flexibility and softness. It has a smooth surface inside which make easier the outflow of the product and rough outside for a better handle. Thanks to a special welding of the bag, a high hygienic safety is guaranteed. Easy cleaning. Dishwasher safe. Resists until 60°C maximum.

Roll of 20 disposable pastry bags - Polyethylene

Code	Description	Øcm	Lcm	Wcm	Kg
10-434802		4	23	4	0,14
	Delivered in decorated box				

The throw-away piping bags have the same use as the nylon ones but without the inconvenience of cleaning and upkeep. Reinforced edges. T° -18°C/ + 70°C.

Roll of 100 disposable pastry bags - Blue polyethylene

Code	Description	Lcm	Liters.	Kg
10-434955		55	1,7	1,35

90 microns. Reinforced edges. T° 70°C max.
Roll in a dispenser box.

Roll of 100 disposable pastry bags - Polyethylene

Code	Description	Lcm	Liters.	Kg
10-434840	40 cm long	40	0,5	0,95
10-434845	45 cm long	45	0,75	1
10-434801	55 cm long	55	1,7	1,35

The throw-away piping bags have the same use as the nylon ones but without the inconvenience of cleaning and upkeep. Reinforced edges. T° -18°C/ +70°C max.

Roll in a dispenser box.

Dispenser box of 100 disposable pastry bags - Polyethylene

Code	Description	Lcm	Wcm	Kg
10-434645		48	26	1

The throw-away piping bags have the same use as the nylon ones but without the inconvenience of cleaning and upkeep. Reinforced edges. They are made of transparent polypropylene. Their hygiene is perfect. They are also very pratical in their dispenser box. 85 microns. T° of use : 80°C during 5 hours.

Set of 8 plastic clips TWIXIT to close pastry bags

Code	Description	Kg
10-433600	3 different sizes : L. 13 / 10 / 5 cm	0,1

FLEXIBLE MOULDS

The De Buyer patented silicone Elastomoule moulds are the flexible moulds chosen by the professionals. They can be used for anything: warm, cold, frozen, sweet or savoury.

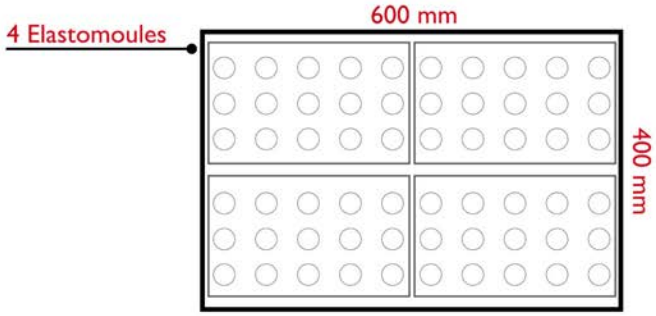
-230 -
ELASTOMOULE

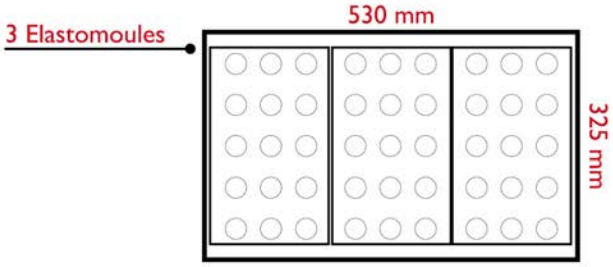
-234 -
MOUL'FLEX PRO

235 -
MOUL'FLEX

ELASTOMOULE

1 recipe card supplied with each mould :
6 MOF and/or World Champions in Pastry
realize their original pastry recipe
in the De Buyer's Elastomoule moulds.
Made in France ORIGINE FRANCE GARANTIE





Elastomoule - 40 mini-cylinders ø 27,5 mm

Code	Description	Øcm	Hcm	Kg
	Concept AIR SYSTEM			
10-187301	300 x 176 mm 1,4 cl	2,75	2,5	0,26

Silicone moulds ELASTOMOULE - Mini-hemispherical - 1,2 cl

Code	Description	Øcm	Hcm	Kg
	Concept AIR SYSTEM			
10-185001	30 x 17,6 cm - 24 cakes	3	1,8	0,11
10-185021	21 x17,6 cm -20 cakes	3	1,8	0,1

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). Perfect heat transmission, thereby gaining time and allowing juices to caramelize. The mini hemispheres are perfect for making chocolates, dainties, fruit paste sweets.

Elastomoule - 20 MINI Cakes

Code	Description	Lcm	Wcm	Hcm	Kg
	Concept AIR SYSTEM				
10-186801	Tray 300 x 176 mm 3,15 cl	5	2,7	2,7	0,26

Silicone moulds ELASTOMOULE - Financier - 4,2 cl

Code	Description	Lcm	Wcm	Hcm	Kg
	Concept AIR SYSTEM				
10-187521	21 x 17,6 cm -6 cakes	9,5	4,4	1,2	0,1

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden appearance to the top and underneath of products while giving them a succulent taste thanks to the caramelization of juices. The mould has sharp angles for a nice appearance.

Silicone moulds ELASTOMOULE - Mini-financier - 1,05 cl

Code	Description	Lcm	Wcm	Hcm	Kg
	1,05 cl				
10-185201D	30 x 20 cm - 25 cakes	4,9	2,6	1,1	0,14
10-185221D	21 x 17,6 cm- 15 cakes	4,9	2,6	3	0,1

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden appearance to the top and underneath of products while giving them a succulent taste thanks to the caramelization of juices. The mould has sharp angles for a nice appearance.

Silicone moulds ELASTOMOULE - Mini-Muffins ø 45 / 38 mm - 3,9 cl

Code	Description	Øcm	Lcm	Wcm	Hcm	Kg
10-185801D	30 x 20 cm - 15 cakes	4,5	30	17,6	3	0,24
	3,9 cl					
10-185821D	21 x 17,5 cm - 9 cakes	4,5	21	17,6	3	0,17

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden appearance to the top and underneath of products while giving them a succulent taste thanks to the caramelization of juices. The mould has sharp angles for a nice appearance.

Silicone moulds ELASTOMOULE - Round mini-tartlet

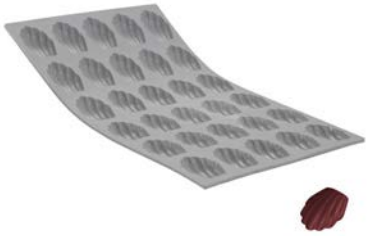
Code	Description	Øcm	Hcm	Kg
	ø 45 mm- 0,95 cl			
10-185301D	30 x 20 cm - 24 cakes	4,5	1,1	0,15
10-185321D	21 x 17,6 cm - 12 cakes	45	1,1	0,1

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). Perfect heat transmission, thereby gaining time and allowing juices to caramelize. Elastomoule mini jam tart moulds are perfect for making sweet or savory catering products.

Silicone moulds ELASTOMOULE - Mini-Muffins 'Pomponnette' ø 46/30 mm

Code	Description	Øcm	Lcm	Wcm	Hcm	Kg
	Concept AIR SYSTEM					
10-186221	23,5 x17,6 cm - 12 cakes	4,6	23,5	17,6	2,4	0,13

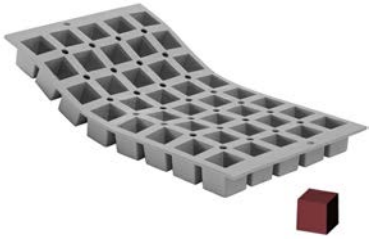
Silicone moulds ELASTOMOULE - Mini-madeleine - 0,64 cl



Code	Description	Lcm	Wcm	Hcm	Kg
10-185101D	30 x 20 cm - 30 cakes	4	3	1,1	0,13
10-185121D	21 x 17,6 cm - 20 cakes	4	3	1,1	0,1

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden appearance to the top and underneath of mini Madeleine cakes while giving them a succulent taste thanks to the caramelization of juices that takes place in these moulds.

Elastomoule - 40 mini-cubes 25 mm



Code	Description	Lcm	Wcm	Hcm	Kg
	Concept AIR SYSTEM				
10-186901	300 x 176 mm 1,5 cl	2,5	2,5	2,5	0,25

Silicone moulds ELASTOMOULE - Mini-"Bordelais" fluted cake - 1,9 cl

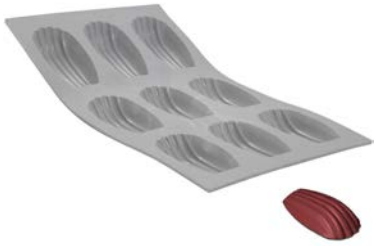
Code	Description	Øcm	Lcm	Wcm	Hcm	Kg
	Concept AIR SYSTEM					
10-185601D	30 x 17,6 cm, 28 cakes - R'SYSTEM 1,9 cl	3,5	30	17,6	3,5	0,31
10-185621D	21 x 17,5 cm - 20 cakes 1,9 cl	3,5	21	17,6	3,5	0,22

Silicone moulds ELASTOMOULE - PORTIONS "Bordelais" fluted cake - 8,2 cl

Code	Description	Øcm	Hcm	Kg
10-183401D	30 x 20 cm - 8 cakes 8,2 cl	5,5	5	0,3
10-183421D	21 x 17,6 cm - 6 cakes	55	5	0,17

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). Perfect heat transmission, thereby gaining time and allowing juices to caramelize. The "Bordelais" Elastomoule Portions give the same cooking quality and savors as the famous copper molds used for crunchy Bordeaux Cannelé cakes.

ELASTOMOULE -PORTIONS Madeleine - 3 cl



Code	Description	Lcm	Wcm	Hcm	Kg
10-183201D	30 x 20 cm - 9 cakes 3 cl	8	4,5	1,7	0,14
10-183221D	21 x 17,6 cm - 8 cakes	8	4,5	1,8	0,1

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden appearance to the top and underneath of Madeleine cakes while giving them a matchless taste thanks to the caramelization of juices that takes place in these moulds.

ELASTOMOULE - PORTIONS Cake - 10,5 cl

Code	Description	Lcm	Wcm	Hcm	Kg
10-183101D	30 x 20 cm - 9 cakes 10,5 cl	9	4,8	3	0,26
10-183121D	21 x 17,5 cm - 6 cakes	9	4,8	3	0,11

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The CAKE Elastomoule is made from a material that transmits heat perfectly and gives a lovely golden appearance to the top and underneath of cakes, fruit cakes, and breadrolls while giving them a succulent taste thanks to the caramelization of juices.

Silicone moulds ELASTOMOULE - PORTIONS Muffins ø 74 / 54 mm - 9,5 cl

Code	Description	Øcm	Lcm	Wcm	Hcm	Kg
10-183301D	30 x 20 cm - 6 cakes 9,5 cl	7,4	30	17,6	3	0,16
10-183321D	21 x 17,6 cm - 4 cakes	74	21	17,6	3	0,11

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden appearance to the top and underneath of products while giving them a succulent taste thanks to the caramelization of juices. The mould has sharp angles for a nice appearance.

ELASTOMOULE CUBE

Code	Description	Lcm	Wcm	Hcm	Kg
	Concept AIR SYSTEM				
10-186101	minicubes mould - 15 cakes 4 cl.	3,5	3,5	3,5	0,28

The cubic revolution is taking hold in the kitchen, bringing original creations to your plates and shapely formations to your platters. The cube portion mould makes individual preparations, and the mini-cube mould prepares pastries the perfect size to pop in your mouth. Finger food and delicacies at the same time. The Elastocube has been carefully designed to guarantee flawless shapes with straight lines and geometric angles. It is suitable for both hot and cold use, and will successfully fulfill any and all of your demands

Silicone mat ELASTOMOULE, smooth relief (10 mm high)

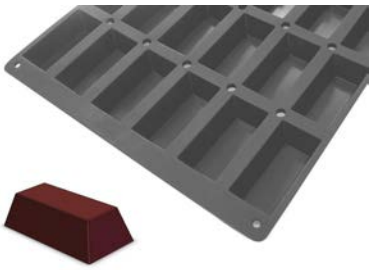
Code	Description	Lcm	Wcm	Hcm	Kg
10-180055		55,5	36	1	0,3

Patterned silicone foam tray. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). Perfect heat transmission, thereby gaining time and allowing juices to caramelize. The plain tray is perfect for making caramels, fruit paste, etc., which are then cut up using a banjo-wire guillotine.

Silicone nonstick supple professional moulds

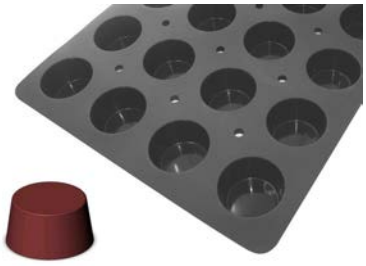
- Foodgrade PLATINUM silicone without peroxide guaranteed. For intensive use
- Professional dimensions 400 x 600 mm or GN 1/1.
- For oven cooking and freezing from -40°C/-40°F to +300°C/580°F
- Reduction in cooking time thanks to the AIR SYSTEM® perforations.
  Perforations localized between the various imprints of the plate for a better heat or cold convection and to obtain: Patented system

Silicone moulds - MOUL'FLEX PRO - mini cakes



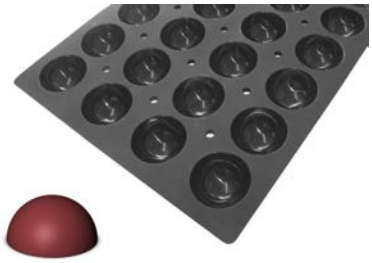
Code	Description	Lcm	Wcm	Hcm	Kg
	Concept AIR SYSTEM				
10-170153	Tray Gastro GN 1/1 - 20 cakes	9,7	4,8	3	0,5
	10,5 cl				

Silicone moulds MOUL'FLEX PRO - muffins



Code	Description	Øcm	Hcm	Kg
	Concept AIR SYSTEM			
10-171060	Tray 600 x 400 mm - 24 cakes	6,8	3,5	0,74
	12,2 cl			
10-171053	Tray gastro GN 1/1 - 24 cakes	6,8	3,5	0,54

Silicone moulds MOUL'FLEX PRO - Hemispherical molds



Code	Description	Øcm	Hcm	Kg
	Concept AIR SYSTEM			
10-170460	Tray 600 x 400 mm - 28 cakes	7	3,5	0,67
	8,4 cl			
10-170453	Tray gastro GN 1/1 - 18 cakes	7	3,5	0,4

Silicone moulds MOUL'FLEX PRO "Madeleine"

Code	Description	Lcm	Wcm	Hcm	Kg
	Concept AIR SYSTEM				
10-170760	Tray 600 x 400 mm - 44 cakes	7,57	4,2	1,8	0,68
	3 cl				

FLEXIBLE NONSTICK MOULDS
Foodgrade **PLATINUM SILICONE**
guaranteed without peroxyde
-40° to + 280°C (-40° / 530°F)

Ideal for SWEET and SAVORY HOT, COOL or FROZEN PREPARATIONS

MOUL'FLEX - 7 rectangular "Financier" cakes

Code	Description	Lcm	Wcm	Hcm	Kg
10-197603	Black tray 295 x 173 mm While stocks last	9,5	4,5	1,2	0,09

MOUL'FLEX- Silicone moulds - Rectangular mould Cake

Code	Description	Lcm	Wcm	Hcm	Kg
10-197601	BLACK tray 17,5 x 30 cm - 9 Cake moulds 9 cl	9	4,8	3	0,19

MOUL'FLEX - 25 moulds Mini-Financiers

Code	Description	Lcm	Wcm	Kg
10-197602	Tray 17,5x30 cm 1,05 cl	4,9	2,6	0,15

MOUL'FLEX- Silicone moulds - Mini-"Bordelais" fluted cakes

Code	Description	Øcm	Hcm	Kg
10-197701	BLACK tray 17,5 x 30 cm - 28 "Bordelais" cake 1,9 cl	3,5	3,5	0,21

MOUL'FLEX- Silicone moulds - 8 Bordelais fluted cakes

Code	Description	Øcm	Hcm	Kg
10-196801	tray 17,5x30 cm 8,2 cl	5,5	5	0,16

MOUL'FLEX- 15 Silicone moulds - Hemispherical ø 4 cm

Code	Description	Øcm	Hcm	Kg
10-196102	tray 17,5x30 cm 2 cl	4	2	0,1

MOUL'FLEX- Silicone moulds - Hemispherical ø 7 cm

Code	Description	Øcm	Hcm	Kg
10-196101	BLACK 17,5x30 cm - 6 hemispherical moulds 8,9 cl	7	3,4	0,1

The MOUL'FLEX range of flexible silicone moulds offers you a wide choice of baking plates and large individual moulds for making sweet, savory, hot, cold, and frozen preparations.

MOUL'FLEX- Silicone moulds - 6 Muffins

Code	Description	Øcm	Hcm	Kg
10-196201	tray 17,5x30cm 9,7 cl	7,2	3	0,11

MOUL'FLEX is as good for baking as it is for freezing and turns out to be ideal for bain-marie cooking. The silicone is non-stick: there's no need to grease the moulds, and turning out and cleaning are extremely easy.

MOUL'FLEX- Silicone moulds - Small fluted brioches

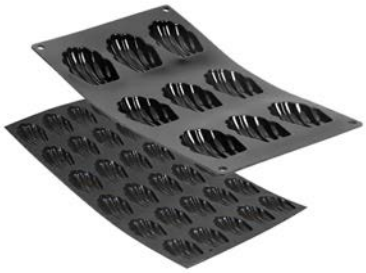
Code	Description	Øcm	Hcm	Kg
10-196401	BLACK tray 17,5 x 30 cm - 6 small brioches 9,5 cl While stocks last	8	3,5	0,11

Before first use: - Wash the MOUL'FLEX in soapy water or in the dishwasher - Grease the mould the first time you use it with a little oil or melted butter. For subsequent use, you don't need to grease the mould any more.

MOUL'FLEX- Silicone moulds - Mini round tartlets ø 5 cm

Code	Description	Øcm	Hcm	Kg
10-197501	BLACK tray 17,5 x 30 cm - 15 round tarlets 1,9 cl	5	1,5	0,1

MOUL'FLEX- Silicone moulds - Madeleines



Code	Description	Lcm	Wcm	Hcm	Kg
10-196601	BLACK tray 17,5 x 30 cm - 9 madeleines 3 cl	7,5	4,5	1,8	0,1
10-199401	Black tray - 17,5 x 30 cm - 30 cakes 0,63 cl	4	3	1,1	0,09

- For use in a heat-circulating oven, place the grille at mid-height in the oven. - For use in a traditional oven, place it near the bottom of the oven instead.

MOUL'FLEX - Round pie pan

Code	Description	Øcm	Hcm	Liters.	Kg
10-199024		24	4,2	1,9	0,17

MOUL'FLEX - Silicone mould - Rectangular mould CAKE

Code	Description	Lcm	Wcm	Hcm	Liters.	Kg
10-198424	BLACK	24	10,5	6,5	1,4	0,16

This mould can be used for making sweet or savory cakes, pâtés, etc.

MOUL'FLEX- Tower

Code	Description	Lcm	Wcm	Hcm	Kg
10-198900	While stocks last	26,4	16	5	0,16

GENERAL TERMS AND CONDITIONS OF SALE APPLICABLE FROM 1st JANUARY 2026

We invite you to read our General Terms and Conditions of Sale (hereinafter referred to as the «Terms and Conditions» which apply to all sales of products from the company LA BRIGADE DE BUYER (hereinafter referred to as «the Seller» Or «We» to its professional clients (hereinafter referred to as «the Buyer») for delivery to France and abroad.

1– APPLICATION AND ENFORCEABILITY OF THE TERMS AND CONDITIONS – COMMERCIAL DOCUMENTATION

1.1. The Terms and Conditions, which are automatically sent or given to any Buyer who requests them, constitute the sole basis for commercial negotiations in accordance with Article L.441-1, III of the French Commercial Code.
Any order placed with the Seller necessarily implies, as an essential and determining condition, the Buyer's full and unreserved acceptance of the Terms and Conditions, subject to any specific negotiations.
Any conflicting conditions, and in particular any general or specific conditions issued by the Buyer, are therefore unenforceable against the Seller, unless they have been fairly negotiated and accepted in writing in advance.
The Terms and Conditions are subject to change at any time, without notice, in whole or in part by the Seller, subject to contractual provisions duly negotiated with the Buyer.
Should the Seller does not invoke a provision of the Terms and Conditions at any given time, this can not be interpreted as a waiver of the right to invoke the same.
1.2. All texts, information, characteristics and photographic reproductions included in our prices, catalogues and documentation are for information purposes. We cannot be held liable for any inaccuracies. We reserve the right to make modifications thereto without giving prior notice.

2- ORDERS

2.1. Orders must be submitted by email, EDI or via our trade websites. They are subject to order confirmation by the Seller.
The order must include all the information required to allow the Seller to process said order, and in particular: the Buyer's contact details, the references and quantities of products ordered, delivery methods, desired delivery date, place and time of delivery, and intra-community VAT number, if applicable.
The minimum order amount must be €150 excluding taxes.
2.2. Any modification or cancellation of an order can only be considered if we receive it in writing within two (2) working days of our order confirmation.
2.3. The Seller reserves the right to refuse orders in the event of force majeure as defined in Article 13, failure by the Buyer to fulfil any of their obligations and, more generally, to refuse any order that is not in keeping with industry practice or previous orders placed by the Buyer.

3 - PRICE - DISCOUNTS – MODIFICATION OF FINANCIAL TERMS

3.1. Products are invoiced at the rate in effect on the day of delivery.
Our prices are expressed in Euros (€) and are exclusive of taxes. Consequently, all taxes, duties, fees or other charges payable, in particular under national or European regulations, in connection with the sale and resale are the responsibility of the Buyer.
This includes the cost of product packaging, excluding special packaging, with the cost of transporting the products being invoiced separately.
3.2.The Buyer may receive discounts depending on the quantities purchased or delivered at one time or to one location, or based on the frequency of orders or on special agreements with the Seller.
3.3.Our prices are subject to change at any time to reflect economic conditions, i.e. taking into account changes in raw material prices, technological developments, labour costs, packaging costs or any legislative changes.
Moreover, if, during the fulfilment of an order, the economic, political or health situation, or the conditions of manufacture/production or marketing in force at the time of its conclusion, were (are) manifestly changed, in particular due to a rise in the price of raw materials significantly affecting the market for products, and generally, in the event of a significant change in the economic conditions in force at the time of the order, such as to make the performance of the contract abnormally onerous for the Seller, the parties will come together to adapt the terms of this order to the new situation in an equitable manner.
In the event of it being impossible to come to an agreement within a period of two (2) months from the implementation of this clause, the order may be cancelled, by one of the parties, fifteen (15) days after a letter is sent by recorded mail.
This article consequently derogates from Article 1195 of the French Civil Code and expressly excludes recourse to legal proceedings for the purpose of adapting the contract in the event of the renegotiation of the order terms failing.
Fulfilment of the order in question will be suspended for the duration of the implementation of
this renegotiation clause.

4– PAYMENT TERMS

4.1. For Buyers located in France
Our invoices are payable within thirty (30) days of the invoice date, net without discount, the settlement date being understood as the date on which the funds are made available to us by the Buyer.
Advance payments are eligible for a discount if payment is made within a maximum of ten (10) days from the invoice date. The applicable discount rate is 0.5%.
Our invoices are payable to our head office by bank transfer, SEPA direct debit mandate or bill of exchange.
4.2.For Buyers located abroad
Our invoices are payable in Euros (€) before shipment of the products, by SWIFT transfer to the bank details specified on our invoices.
The Buyer may be eligible for credit sales if the Seller's credit insurance company covers said credit.
It is the Buyer's responsibility to contact the credit insurance company specified by the Seller as soon as possible on request from the Seller, in order to provide the financial information necessary for the assessment or reassessment of the credit risk.

5– LATE AND DEFAULTED PAYMENT

In the event of a late payment, the Buyer shall automatically owe the Seller a fixed sum of forty (40) euros to cover collection costs. Should the recovery costs incurred by the Seller exceed the amount of this fixed sum, the Seller may claim additional costs, on presentation of the relevant supporting documents.
Late payment penalties will also be payable at a rate of three (3) times the legal interest rate in force, automatically and without the need for formal notice.
This clause does not affect the immediate enforceability of the debt that is the subject of the late or defaulted payment.
Furthermore, subsequent to any payment problem, the Seller reserves the right to modify all previously agreed payment terms, to make all other debts owed by the Buyer payable immediately, to suspend all pending orders, and/or to require cash payment for future deliveries, without prejudice to any other course of action and without this giving rise to any compensation for the Buyer.
Any deterioration in the Buyer's creditworthiness and, in general, any change – whatever the cause – in the Buyer's situation may warrant the Seller requiring a guarantee and/or special payment terms, or even refusing to fulfil orders placed by the Buyer.

6- PENALTY CLAUSE

Failure to pay all or part of the invoice by its due date shall automatically entitle the Seller, without prior notice, to claim a sum equal to 15% of the unpaid amount excluding VAT, as a penalty. The penalty is indivisible and payable to the Seller, even if the latter requests the cancellation of the order.
This clause does not prevent the Seller from taking legal action to obtain compensation for all harm suffered due to non-performance if said harm exceeds the amount of the penalty clause.

7– PRODUCT PACKAGING

The products ordered are supplied by the Seller packaged according to the type of transport specified in the order confirmation.
It is noted that:
- said packaging - about which the Buyer declares to have obtained all the necessary details - is judged by the latter as suitable for protecting the integrity of the products - the Buyer thereby releasing the Seller from any legal action on this basis.
- unless otherwise expressly agreed by the Seller, product packaging is not taken back by the Seller, its cost being an integral part of the sales price quoted to the Buyer.
- Pallets are not considered packaging – the Buyer undertakes to protect their integrity, ensure their return, and more generally to comply with the instructions given to them in this regard by the Seller.

8- PRODUCT DELIVERIES

8.1. The Seller may offer to the Buyer to deliver the products to a specified location.
This delivery will be made free of charge if it is made within mainland France (including Corsica), to a single delivery point and on a single date for the entire order. Other conditions for free delivery will be specified to the Buyer at a later date.
For French overseas departments and territories (DROM-COM), the order will be delivered to mainland France, via a freight forwarder designated by the Buyer, under the same conditions.
If the Buyer fails to comply with the free shipping terms, the Buyer will be responsible for the shipping costs which will be billed taking into account tariff zones as well as the volume shipped.
In the absence of carriage paid delivery, the products shall be conveyed at the Buyer's risk from the Seller's warehouses.
8.2. If the Seller provides the transport service, they have complete freedom to choose the means of delivery and the carrier.
The price of this service takes into account tariff zones and the volume shipped (on pallets, parcels or based on the volume of the order in kilos).
8.3. A delivery note will be issued for each delivery, stating the delivery date, description and quantity of the products ordered. Each delivery note must be signed by the Buyer (stamp and signature) and must include the name of the recipient.
Unloading is carried out by the Buyer at their own expense and risk.
8.4. The Buyer must take possession of the ordered products at the agreed place, date and time. In this respect, the Buyer must take all necessary steps to ensure that delivery is made safely and, more generally, to ensure that this operation is carried out smoothly and in strict compliance with the terms and conditions specified for this purpose by the Seller.
The Buyer shall indemnify the Seller for all costs incurred - and any damages suffered - related to the Buyer's failure to comply with the commitments set out above - without prejudice to the Seller's right, if they so wish, to cancel the sale in question at the Buyer's sole fault.

9– DELIVERY TIMES

9.1. Delivery times are given by the Seller as an indication only, and are calculated from the date of the Seller's firm and final order confirmation.
The products can only be delivered within the specified time frame if the Buyer is up to date with their obligations (particularly financial ones) towards the Seller.
In view of the above, the Buyer shall not be entitled to any damages whatsoever in the event of a reasonable delay in delivery. The Buyer may not withhold payment or cancel the order. Furthermore, delivery times are subject to the timely receipt by the Seller of all information to be provided by the Buyer.
9.2. Our deliveries are subject to stock availability.
The Seller reserves the right, if necessary, to make the delivery in one or more parts – without any compensation to the Buyer.

10 – RECEIPT – PRODUCT CONFORMITY

10.1. The number and/or weight and condition of the products must be checked upon
receipt by the Buyer in the presence of the carrier, if applicable.
The costs and risks associated with this check are borne by the Buyer.
It is noted that packages sent by the Seller carry a security seal showing the Seller's details, affixed by the Seller when the packages leave the Seller's warehouses in such a way as to certify that the packages have not been opened during transport. Consequently, any package not bearing this security seal or whose seal has been altered or shows signs of tampering must be refused by the Buyer upon receipt.
10.2. In the event of damage, missing items, or more generally any non-compliance, the Buyer shall:
- state their clear and specific reservations on the delivery note in accordance with Article L.133-3 of the French Commercial Code, and notify the carrier of their substantiated complaint by registered letter with acknowledgement of receipt within three (3) days of receiving the products;
- inform the Seller by email within a maximum of twenty-four (24) hours of receipt of the products;
-provide full evidence of the defects or discrepancies noted.
10.3. No return of a delivered product will be permitted without prior written agreement from the Seller, and delivery of the product in question must have taken place less than twenty (20) working days previously.
In the event of a return, the product must be returned in its original packaging, which must be in good condition, otherwise a deduction will be applied.
The costs and risks of the return are always borne by the Buyer, in accordance with Incoterm DAP VAL-D'AJOL (88340), FRANCE (according to the ICC Incoterms VERSION 2020).
For any return of products due to an error by the Buyer regarding the quantity ordered or code (as proven by the reference number mentioned on the order), we will apply a 30% reduction on the purchase price of the returned product to cover restocking costs and shipping costs paid by us when shipping the product, after checking the quantity and quality of the products.
The following items are not eligible for returns regardless of the circumstances:
- products that are damaged, used or that have been stored in unfavourable conditions, or used in an abnormal or inappropriate manner;
- custom-made products and orders.
10.4. In the event of proven defects or anomalies, the Buyer may obtain a replacement of the product concerned or a credit note, to the exclusion of any compensation or damages, notwithstanding any clause to the contrary appearing in the Buyer's terms and conditions of purchase.

11- GUARANTEE

11.1 All Products sold by the Seller comply with the standards and regulations in force in mainland France.
11.2 The Products are covered by the legal guarantees provided for in Article 1641 et seq. of the French Civil Code and in Article 217-4 et seq. of the French Consumer Code, as well as a commercial guarantee for a period of two (2) years.
11.3 Material defects, hidden defects, errors in standards or specifications do not oblige the Seller, to the exclusion of all other compensation, to anything other than the repair or simple replacement of the Products in question, which shall then remain the sole property of the Seller. The Seller may decide, at its sole discretion, either to repair the Product or to replace it. In the event that the Buyer insists that the Seller replaces the Product, the cost of the latter may be charged to the Buyer.
11.4 In cases where significant material damage or any bodily injury of any kind is caused by a Product, no return should be accepted by the Buyer, as the Product must be examined by both the Buyer and the user.
11.6 Any procedure for the withdrawal or recall of Products initiated by the Buyer may only be implemented after prior consultation with and written agreement from the Seller.

12 - INTELLECTUAL PROPERTY

The Seller holds the exclusive intellectual property rights over all products sold under its brand name, logos, trademarks, creations and various protectable works.
Therefore, no element of the commercial relationship existing between the Seller and the Buyer shall entitle the Buyer to claim the transfer to its benefit or to the benefit of any third party of any right of ownership or use of all or part of the intellectual property rights (whatsoever their nature, scope and/or origin) held and/or exploited used by the Seller concerning the products ordered and/or relating to said products.
The Buyer undertakes to respect the rights thus held and/or exploited by the Seller and not to undertake any action which may infringe upon them and which may more generally harm the interests of the Seller. In particular, the Buyer may not alter, modify or remove the trademark affixed by the Seller to the documentation provided or to the products.
Any use by the Buyer, in whole or in part, of a trademark, name or sign belonging to or
used by the Seller must be subject to the Seller's prior written consent.

13 – RETENTION OF TITLE – TRANSFER OF RISK

13.1. The products are sold with a clause expressly stipulating that transfer of title is subject to full payment of the principal and ancillary costs in accordance with Articles 2367 to 2372 of the French Civil Code.
Payment will only be considered complete on actual receipt of the price by the Seller.
It is expressly stipulated that the products in the Buyer's possession are presumed to be those that have not yet been paid for and the Seller may recover them in settlement of unpaid invoices.
In the event of seizure of or any other action by a third party in respect of the products, the Buyer must immediately inform the Seller so that the latter can challenge the action and protect its rights.
The Buyer is forbidden from pledging or assigning the ownership of these products as security. However, the Buyer is permitted to resell the products in question, provided that the subsequent purchaser is informed that the resold products are subject to a retention of title clause. The Buyer undertakes, in the event of resale of the products subject to the retention of title clause, to account for the resale price separately and, more generally, to take all measures to ensure that the amount thus received from the subsequent purchaser corresponds to the outstanding sale price owed to the Seller, so as to enable the Seller to obtain payment of said sale price.
The products may, at any time and without prior notice, be recovered by the Seller - at the Buyer's expense - in the event of the Buyer failing to fulfil their obligations, without prejudice to the payment of any damages to the Seller in this respect. The Seller and/or their carrier shall therefore be authorised to enter the Buyer's premises to remove the products subject to the retention of title clause. These proceedings do preclude other actions or legal proceedings that the Seller may decide to initiate.
Any collective proceedings involving the Buyer may result in the recovery of the products in accordance with the legal and regulatory provisions in force.
13.2. The above stipulations do not preclude the transfer to the Buyer of the risks of loss or damage to the products subject to retention of title or any damage they may cause. The Buyer must therefore take out insurance covering the risks arising from the delivery of the products, and in the case of export sales, in accordance with the Incoterm agreed between the parties.

14- FORCE MAJEURE

The Seller reserves the right to suspend, delay or modify any order in whole or in part, in the event that a case of force majeure affects its proper fulfilment.
The following are considered to be cases of force majeure, although this list is not exhaustive:
- war (declared or undeclared), civil war, riot and revolution, acts of piracy,
- sabotage, requisition, confiscation, nationalisation, embargo and expropriation,
- natural disasters such as violent storms, cyclones, earthquakes, tidal waves, floods, destruction by lightning,
- epidemics, health crisis,
- accidents, including tooling accidents, machine breakdowns, explosions, fires, destruction of machines, factories and facilities of any kind, transport interruptions or delays, failure of any kind by a carrier, inability to obtain supplies for any reason whatsoever, shortages of raw materials,
- failure by a third party,
- boycott, strike and lockout in any form whatsoever, work-to-rule, occupation of factories and premises, work stoppage occurring in the companies of the party seeking exemption from liability,
- government action, whether lawful or unlawful, arbitrary or not,
- or any other event beyond the Seller's control.
The Seller undertakes to notify the Buyer within eight (8) days of the occurrence of any of these events, and to make every effort to resume the performance of its obligations as soon as possible.
No penalty shall be imposed on the Seller in any form whatsoever in the event of force majeure.

15- LIABILITY

15.1 No contractual provision shall limit or exclude the Seller's liability (i) in the event of death or personal injury caused by the Seller's negligence or (ii) in the event of fraud or
(iii) in the event of liability which cannot be excluded by law.
15.2 Subject to Article 15.1, the Seller shall not be liable under the Terms and Conditions for any loss of revenue, loss of profits, loss of contracts, loss of data or any indirect or consequential loss or damage of any kind whatsoever, whether caused by the breakdown of the business relationship or otherwise.
15.3 Subject to Article 15.2, the Seller's maximum total liability under the Terms and Conditions, whether contractual or otherwise, shall in no event exceed the amount payable by the Buyer to the Seller in respect of the Products in question during the last twelve (12) months.
15.4 The Seller shall not be liable for damages caused by any modification or repair of a Product carried out in a manner not in accordance with the Seller's instructions or carried out by unauthorised persons.

16 – TRANSFER OF ORDERS

16.1.The benefit of the order is strictly reserved for the Buyer and may not be transferred any circumstances
without the Seller's written consent.
16.2. The Buyer agrees that the Seller may, at its sole discretion, transfer the benefit of the order, and more generally of any commercial contract, to a company belonging to the same group as itself. In this event, the Seller will inform the Buyer by any appropriate means.

17- COMPLIANCE

The Seller requires Buyers, representatives, partners and subcontractors to comply with the applicable legal and regulatory provisions in the course of their commercial, social and environmental activities, in the fight against corruption, and with regard to international sanctions. In this respect, the Buyer specifically undertakes to:
a. exercise vigilance, and implement necessary measures to prevent risks related to non-respect of fundamental human rights, health and safety, and the environment in the context of its activities and throughout the value chain. In the event of non-compliance or proven risk, the Buyer must inform the Seller of the measures taken to reduce such risks.
b. comply with all applicable export and re-export laws and regulations, including sanctions and restrictive measures adopted in particular by the United Nations, the European Union and the United States. In particular, the Buyer expressly undertakes, acknowledges and agrees not to export or re-export the goods and technologies covered by European Regulation (EU) 833/2014 of 31 July 2014 and European Regulation (EU) 765/2006 of 18 May 2006.
The Buyer undertakes to take all necessary measures to ensure compliance with the regulations applicable in the country of sale

18 - PERSONAL DATA PROCESSING

In accordance with European Regulation No. 2016/679 of the European Parliament and of the Council of 27 April 2016 on the protection of individuals with regard to personal data processing and on the free movement of such data (hereinafter the «GDPR»), the Seller shall hold the personal data disclosed by the Buyer in connection with the sale of the products in the strictest confidence and shall process such data in accordance with said regulation.
The personal data disclosed by the Buyer will be processed electronically and may be used by the Seller for the fulfilment, management, monitoring, preparation and shipping of orders, invoicing, accounting and debt collection.
The data is collected in accordance with Article 6.1 b) of the GDPR.
Personal data is intended exclusively for the Seller. Access to personal data will be strictly limited to the Seller's employees, who are authorised to process it by virtue of their duties.
This personal data is kept for the duration of the business relationship between the Seller and the Buyer. It may also be kept for a longer period in order to meet a legal or regulatory obligation or to assert a right, for the time required to fulfil the prescription obligation of the right in question.
In accordance with applicable regulations, the individual concerned has the right to access, rectify, erase, transfer or limit the processing of and/or delete data concerning them. They also have the right to object to the processing of their data on legitimate grounds, to object to their personal data being used for marketing purposes, and to withdraw their consent, and finally to file a complaint with the French Data Protection Authority (CNIL).
All these rights can be exercised by contacting the Seller at the following email address: contact@debuyer.fr.
The individual may give general or specific instructions to a trusted third party certified by the CNIL or to the Seller, relating to the storage, erasure and disclosure of their personal data after their death. They may designate a person responsible for carrying out these instructions and may modify them at any time.
In the absence of such instructions given during their lifetime, the Buyer's heirs will be entitled
to exercise certain rights, in particular the right of access.

19– COMMERCIAL DISPUTES

Any commercial complaint or dispute by the Buyer relating to the overall commercial relationship with the Seller in respect of a given year must be raised no later than twelve (12) months after the end of the calendar year for which the amount is due.
Failing this, and by express derogation from the provisions referred to in Article L.110-4 of the French Commercial Code, no claim or dispute may be brought and shall therefore be considered time-barred and thus inadmissible.

20– APPLICABLE LAW – DISPUTE RESOLUTION – TRANSLATION

20.1. These terms and conditions are subject to French law. The United Nations Convention on Contracts for the International Sale of Goods of 11 April 1980 applies.
20.2. The parties agree to make every effort to resolve amicably any disagreements that may arise from the interpretation, performance or termination of their business relationship in accordance with the applicable legal provisions.
In the absence of an amicable agreement within thirty (30) days, any dispute or objection, regardless of its subject matter, shall fall under the exclusive jurisdiction of the Commercial Court of EPINAL (France), even in the event of a provision to the contrary in the Buyer's documentation, as well as in the event of the introduction of third parties, multiple defendants or a cross-appeal.
Different methods of delivery or payment do not constitute a derogation from this exclusive jurisdiction.
20.3. These terms and conditions may be translated into a foreign language. In case of any difficulty in interpretation or contradiction, the French version of the Terms and Conditions of Sale shall prevail.

conditions générales de vente DE BUYER INDUSTRIES - applicables au 1er janvier 2026

Nous vous invitons à prendre connaissance de nos Conditions Générales de Vente (ci-après dénommées les « CGV ») qui s'appliquent à toutes les ventes de produits de la société LA BRIGADE DE BUYER(ci-après dénommée « le Vendeur » ou « nous ») à ses clients professionnels (ci-après dénommés « l'Acheteur ») pour des livraisons à destination de la France et de l'étranger.

1 -APPLICATION ET OPPOSABILITE DES CGV – DOCUMENTATION COMMERCIALE

1.1.Les CGV, qui sont systématiquement adressées ou remises à tout Acheteur qui en fait la demande, constituent le socle unique de la négociation commerciale conformément à l'article L.441-1, III du Code de commerce français.
Toute commande passée auprès du Vendeur implique nécessairement à titre de condition essentielle et déterminante, l'acceptation entière et sans réserve par l'Acheteur des CGV, sous réserve de toute négociation particulière.
Toutes conditions contraires et, notamment, toutes conditions générales ou particulières, émanant de l'Acheteur, sont en conséquence inopposables au Vendeur, sauf négociation loyale et acceptation préalable et écrite.
Les CGV sont modifiables à tout moment, et sans préavis, en tout ou partie par le Vendeur, sous réserve des prévisions contractuelles dûment négociées avec l'Acheteur.
Le fait que le Vendeur ne se prévale pas, à un instant donné, d'une stipulation des CGV ne peut être interprété comme valant renonciation à s'en prévaloir.
1.2.Tous les textes, renseignements, caractéristiques ou reproductions photographiques présents dans nos tarifs, catalogues ou documentations ont une valeur indicative. Ils ne peuvent pas engager notre responsabilité en cas d'inexactitude. Nous nous réservons le droit d'y apporter toute modification, sans avis préalable.

2– COMMANDES

2.1.Les commandes doivent être adressées par email, par EDI ou via nos sites Internet à destination des professionnels. Elles font l'objet d'une confirmation de commande par le Vendeur.
La commande devra comporter l'ensemble des renseignements requis à l'effet de permettre au Vendeur d'analyser ladite commande, et notamment : Coordonnées de l'Acheteur, références et quantités de produits commandés, modalités de livraison, date de livraison souhaitée, lieu et horaires de livraison, N° de TVA intracommunautaire, le cas échéant.
Le montant minimum de la commande devra être de 150 € hors taxes.
2.2.Toute modification, ou annulation de commande ne peut être prise en considération que si elle nous est parvenue par écrit dans un délai de deux (2) jours ouvrés après la confirmation de la commande par nos soins.
2.3.Le Vendeur se réserve le droit de refuser les commandes en cas d'évènements de force majeure tels que définis à l'article 13, de manquement de l'Acheteur à l'une quelconque de ses obligations et, plus généralement, de refuser toute commande présentant un caractère anormal par rapport aux usages dans la profession ou en comparaison à des commandes antérieures passées par l'Acheteur.

3– PRIX– REDUCTIONS DE PRIX - MODIFICATION DES CONDITIONS ECONOMIQUES

3.1.Les produits sont facturés au tarif en vigueur le jour de la livraison.
Nos prix sont exprimés en Euros (€) et s'entendent hors taxes. En conséquence, tous impôts, taxes, droits ou autres à payer, notamment en application des réglementations nationales ou européennes, au titre de la vente et de la revente sont à la charge de l'Acheteur.
Ils incluent le coût des emballages des produits, à l'exclusion des emballages spéciaux, le coût du transport des produits étant quant à lui facturé en sus.
3.2.L'Acheteur pourra bénéficier de réductions de prix en fonction des quantités acquises ou livrées en une seule fois ou en seul lieu ou de la régularité des commandes ou encore des accords particuliers convenus avec le Vendeur.
3.3.Nos prix sont modifiables à tout moment en fonction de l'évolution des conditions économiques c'est-à-dire en tenant compte de l'évolution des cours des matières premières, des évolutions technologiques, des coûts de main d'œuvre, des coûts des emballages ou toutes autres modifications décidées par le législateur.
En outre, si, au cours de l'exécution d'une commande, la situation économique, politique, sanitaire ou les conditions de fabrication/production ou de commercialisation en vigueur au moment de sa conclusion, se trouvai(en)t manifestement modifiée(s), en particulier du fait d'une hausse des prix des matières premières affectant de façon sensible le marché des produits, et de façon générale, en cas de modification importante des conditions économiques en vigueur lors de la commande, de nature à en rendre l'exécution anormalement onéreuse pour le Vendeur, les parties se rapprocheront pour adapter les conditions de cette commande à la nouvelle situation de façon équitable.
En cas d'impossibilité d'accord dans un délai de deux (2) mois à compter de la mise en œuvre de la présente clause, la commande pourra être résolue, par l'une des parties, quinze (15) jours après l'envoi d'une lettre recommandée avec demande d'avis de réception.
Le présent article déroge en conséquence à l'article 1195 du Code civil français et écarte expressément le recours au juge aux fins d'adaptation du contrat, en cas d'échec de la renégociation des conditions de la commande.
L'exécution de la commande en cause sera suspendue pendant toute la durée de mise en œuvre de la présente clause de renégociation.

4– MODALITES DE REGLEMENT

4.1.Pour les Acheteurs situés sur le territoire français :
Nos factures sont payables à trente (30) jours date d'émission de facture, net sans escompte, la date de règlement étant entendue comme la date à laquelle les fonds sont mis par l'Acheteur à notre disposition.
Les paiements anticipés donnent lieu à un escompte si le règlement intervient dans un délai maximum de dix (10) jours à compter de la date d'émission de la facture. Le taux d'escompte applicable est de 0,5 %.
Nos factures sont payables à notre siège social par virement, mandat de prélèvement SEPA ou Lettre de Change Relevé.
4.2. Pour les Acheteurs situés à l'étranger :
Nos factures sont payables en Euros (€) avant expédition des produits, par virement SWIFT aux coordonnées bancaires indiquées sur nos factures.
L'Acheteur peut bénéficier de vente à crédit si la société d'assurance-crédit du Vendeur couvre ledit crédit.
Il est de la responsabilité de l'Acheteur de se mettre en relation avec la société d'assurance-crédit indiquée par le Vendeur, dans les plus brefs délais dès demande du Vendeur, afin de transmettre les éléments financiers nécessaires à l'évaluation ou à la réévaluation du risque crédit.

5– RETARD ET DEFAUT DE PAIEMENT

En cas de retard de paiement, l'Acheteur est de plein droit débiteur, à l'égard du Vendeur, d'une indemnité forfaitaire pour frais de recouvrement, dont le montant est fixé à hauteur de quarante (40) euros. Lorsque les frais de recouvrement exposés par le Vendeur sont supérieurs au montant de cette indemnité forfaitaire, le Vendeur peut demander une indemnisation complémentaire, sur présentation des justificatifs correspondants.

Des pénalités de retard courront également au taux de trois (3) fois le taux d'intérêt légal en vigueur, de plein droit sans qu'une mise en demeure soit nécessaire.
La présente clause ne nuit pas à l'exigibilité immédiate de la dette objet du retard ou du défaut de paiement.
Par ailleurs, à la suite d'un incident de paiement, le Vendeur se réserve le droit de modifier toutes les conditions de paiement préalablement accordées, de rendre immédiatement exigibles toutes les autres créances dues par l'Acheteur, de suspendre toutes les commandes en cours, et/ou d'exiger un paiement comptant pour les livraisons à venir, sans préjudice de toute autre voie d'action et sans que cela puisse donner lieu pour l'Acheteur au moindre dédommagement.
Toute détérioration du crédit de l'Acheteur et de façon générale toute modification – quelle qu'en soit l'origine – de la situation de l'Acheteur pourra justifier l'exigence de garantie(s) et/ou de modalités de paiement particulières fixées par le Vendeur, voire le refus par le Vendeur de donner suite aux commandes faites par l'Acheteur.

6– CLAUSE PENALE

Le défaut de paiement total ou partiel de la facture à sa date d'exigibilité entraînera de plein droit, sans mise en demeure préalable, l'allocation au Vendeur d'une somme égale à 15% du montant hors taxes impayé, à titre de clause pénale. La pénalité est indivisible et acquise au Vendeur quand bien même ce dernier solliciterait la résolution de la commande.
La présente clause ne prive pas le Vendeur de demander en justice l'indemnisation de la totalité du préjudice que lui causerait l'inexécution si celui-ci s'avérait supérieur au montant de la clause pénale.

7– EMBALLAGE DES PRODUITS

Les produits objet de la commande sont fournis par le Vendeur conditionnés en considération du type de transport défini dans le cadre de la confirmation de commande.
Il est rappelé à cet effet que :
- lesdits emballages - à propos desquels l'Acheteur déclare avoir obtenu toutes les précisions nécessaires - sont jugés par ce dernier comme aptes à préserver l'intégrité des produits - l'Acheteur déchargeant de ce fait le Vendeur de toute poursuite sur ce fondement.
- sauf conditions contraires exprimées formellement par le Vendeur, les emballages des produits ne sont pas repris par le Vendeur, leur coût étant partie intégrante du tarif de vente signifié à l'Acheteur.
- les palettes ne sont pas considérées comme des emballages – l'Acheteur s'engageant à en préserver l'intégrité, en assurer la restitution, et plus généralement à respecter les instructions qui lui seront données à ce titre par le Vendeur.

8– LIVRAISONS DES PRODUITS

8.1.Le Vendeur peut proposer à l'Acheteur d'assurer la livraison des produits jusqu'à un lieu déterminé.
Cette livraison interviendra en franco de port si elle est réalisée le territoire de la France métropolitaine (Corse incluse), en un seul point de livraison et à une seule date pour l'intégralité de la commande. Les autres conditions d'octroi du franco de port seront précisées ultérieurement à l'Acheteur.
Pour les DROM-COM, la commande sera livrée en France métropolitaine, franco-transitaire désigné par l'Acheteur, dans les mêmes conditions.
Dans l'hypothèse où le franco n'est pas respecté par l'Acheteur, le port sera à la charge de l'Acheteur et sera facturé en tenant compte des zones tarifaires ainsi que du volume expédié.
A défaut d'une livraison franco, les produits voyagent aux risques et périls de l'Acheteur à partir des entrepôts du Vendeur.
8.2.S'il assure la prestation de transport, le Vendeur dispose de toute liberté dans le choix du moyen de livraison ainsi que concernant le choix du transporteur.
Le prix de cette prestation tient compte des zones tarifaires et du volume expédié (en palette, colis ou en fonction du volume en kilos de la commande).
8.3.Chaque livraison donnera lieu à l'établissement d'un bordereau reprenant, outre la date de remise des produits commandés, leur désignation et quantité. Chaque bon de livraison devra impérativement être signé par l'Acheteur (cachet et signature) et porter mention du nom du réceptionnaire.
Le déchargement est effectué par l'Acheteur à ses frais et risques.
8.4.L'Acheteur devra prendre possession des produits commandés au lieu, date et horaire convenus. A ce titre, l'Acheteur devra prendre toutes dispositions à l'effet de permettre que la livraison soit effectuée en toute sécurité et de façon plus générale s'assurer que cette opération s'effectuera de façon optimale et dans le strict respect des modalités précisées à cet effet par le Vendeur.
L'Acheteur indemnisera le Vendeur de l'ensemble des coûts supportés - et dommages éventuellement subis - liés au défaut du respect par l'Acheteur des engagements définis ci-dessus- ce sans préjudice du droit pour le Vendeur, s'il le souhaite, de résoudre la vente en cause aux torts exclusifs de l'Acheteur.

9– DELAIS DE LIVRAISON

9.1.Les délais de livraisons sont donnés par le Vendeur à titre indicatif, et sont décomptés à partir de sa confirmation de commande ferme et définitive.
La livraison des produits dans les délais indiqués ne peut intervenir que si l'Acheteur est à jour de ses obligations (notamment financières) vis-à-vis du Vendeur.
Compte tenu de ce qui précède, l'Acheteur ne pourra pas prétendre à des dommages et intérêts quelconques en cas de retard de livraison d'un délai raisonnable. Il ne pourra pas procéder à des retenues, ou annulation de commande. En outre, les délais de livraison sont subordonnés à la réception en temps utile par le Vendeur de tous les renseignements à fournir par l'Acheteur.
9.2.Nos livraisons sont effectuées sous réserve des stocks disponibles.
Le Vendeur se réserve la faculté, au cas de besoin, d'effectuer la livraison de façon globale ou fractionnée – ce sans indemnité au profit de l'Acheteur.

10– RECEPTION – CONFORMITE DES PRODUITS

10.1.Le nombre et/ou le poids et l'état des produits doivent être impérativement vérifiés à leur réception par l'Acheteur en présence du transporteur, le cas échéant.
Les frais et les risques afférents à cette vérification sont à la charge de l'Acheteur.
Il est rappelé que les colis adressés par le Vendeur sont revêtus d'une bande de garantie portant les références du Vendeur et apposée par le Vendeur au départ des entrepôts du Vendeur dans des conditions de nature à attester que les colis ne sont pas ouverts lors de l'opération de transport. En conséquence, tout colis non muni de cette bande de garantie ou dont la bande serait altérée ou portant les traces d'une manipulation de ladite bande devra impérativement à sa réception être refusé par l'Acheteur.
10.2. En cas d'avarie, de manquant, ou plus généralement de toute non-conformité, l'Acheteur :
- émettra conformément à l'article L.133-3 du Code de commerce français des réserves claires et précises sur le bon de livraison, et notifiera au transporteur par lettre recommandée avec demande d'avis de réception sa protestation motivée dans les trois (3) jours qui suivent la réception des produits ;
- informera le Vendeur par email dans un délai maximum de vingt-quatre (24) heures à compter de la réception des produits ;
- devra fournir toute justification quant à la réalité des vices ou anomalies constatées.
10.3. Aucun retour d'un produit livré ne pourra intervenir sans un accord préalable et écrit du Vendeur, la livraison du produit concerné devant avoir eu lieu depuis moins de vingt (20) jours ouvrés.
Dans le cas d'un retour, le produit devra être renvoyé dans son emballage d'origine qui devra être en bon état, sous peine d'application d'une décote.
Les frais et les risques du retour sont toujours à la charge de l'Acheteur et ce, conformément à
l'Incoterm DAP VAL-D'AJOL (88340), FRANCE (selon les Incoterms CCI VERSION 2020).
Pour tout retour de produits dû à une erreur de l'Acheteur quant à la quantité commandée, le code (le numéro de référence mentionné sur l'ordre) faisant foi, nous appliquerons une décote de 30 % par rapport au prix d'achat du produit retourné au titre des frais de restockage et des frais de port payés par nos soins lors de l'expédition du produit et ce, après vérification quantitative et qualitative des produits.
Dans tous les cas ne seront pas repris :
- les produits endommagés, utilisés ou stockés dans des conditions défavorables, utilisés de façon anormale, inappropriée ;
- les fabrications et commandes spéciales.
10.4.Si les vices ou anomalies sont avérés, l'Acheteur pourra obtenir le remplacement du produit concerné ou un avoir, à l'exclusion de toute indemnité ou dommages et intérêts et ce, nonobstant toute clause contraire figurant dans les éventuelles conditions d'achat de l'Acheteur.

11– GARANTIE

11.1 Tous les Produits commercialisés par le Vendeur sont conformes aux normes et règlements en vigueur en France Métropolitaine.
11.2 Les Produits bénéficient des garanties légales prévues à l'Article 1641 et suivants du Code civil et à l'Article 217-4 et suivants du Code de la consommation et d'une garantie commerciale d'une durée de deux (2) ans.
11.3 Les défauts de matières, vices cachés, erreurs de normes ou spécifications n'obligent pas le Vendeur, à l'exclusion de tous les autres dédommagements, qu'à la réparation ou au remplacement pur et simple des Produits incriminés qui demeurent alors l'entière propriété du Vendeur. Le Vendeur pourra décider seul, soit de réparer le Produit, soit de procéder à son échange. Dans l'hypothèse où l'Acheteur exigerait du Vendeur le remplacement du Produit, le coût de ce dernier pourra être mis à la charge de l'Acheteur.

11.4 Dans les cas où des dommages matériels importants ou des dommages corporels quels qu'ils soient, seraient causés par un Produit, aucun retour ne doit être admis par l'Acheteur, le Produit devant être examiné contradictoirement avec l'usager.
11.6 Toute procédure de retrait ou de rappel de Produits à l'initiative de l'Acheteur ne pourra être mise en œuvre qu'après concertation et accord écrit préalable du Vendeur.

12– PROPRIETE INTELLECTUELLE

Le Vendeur est titulaire des droits exclusifs de propriété intellectuelle sur l'ensemble des produits vendus sous sa marque, logos, marques, créations et œuvres protégeables diverses.
Par conséquent, aucun élément de la relation commerciale existant entre le Vendeur et l'Acheteur ne peut permettre à l'Acheteur de revendiquer le transfert à son bénéfice ou au bénéfice de tout tiers d'un quelconque droit de propriété ou d'exploitation de tout ou partie des droits de propriété intellectuelle (quelle qu'en soit la nature, la portée et/ou l'origine) détenus et/ou exploités par le Vendeur concernant les produits objet de la commande et/ou se rapportant auxdits produits.
L'Acheteur s'engage à respecter les droits ainsi détenus et/ou exploités par le Vendeur et à n'entreprendre aucune action susceptible d'y porter atteinte et de façon plus générale pouvant porter atteinte aux intérêts du Vendeur. Ainsi notamment, l'Acheteur ne peut altérer, modifier ou supprimer la marque apposée par le Vendeur sur la documentation transmise ou sur les produits.
Toute utilisation intégrale ou partielle par l'Acheteur d'une marque, dénomination ou d'un signe appartenant ou exploité par le Vendeur doit faire l'objet de son accord préalable et écrit.

13– RESERVE DE PROPRIETE – TRANSFERT DES RISQUES

13.1. Les produits sont vendus avec une clause subordonnant expressément le transfert de leur propriété au paiement intégral du prix en principal et accessoires conformément aux articles 2367 à 2372 du Code civil français.
Le paiement ne pourra être considéré effectué que lors de l'encaissement effectif du prix par le Vendeur.
Il est expressément prévu que les produits en possession de l'Acheteur sont présumés ceux encore impayés et le Vendeur peut les reprendre en règlement des factures impayées.
En cas de saisie ou de toute autre intervention d'un tiers sur les produits, l'Acheteur doit impérativement en informer le Vendeur sans délai afin de lui permettre de s'y opposer et de préserver ses droits.
L'Acheteur s'interdit de donner en gage ou de céder à titre de garantie la propriété de ces produits. Il est toutefois autorisé à revendre les produits concernés en indiquant au sous-acquéreur que les produits revendus sont grevés d'une clause de réserve de propriété. L'Acheteur s'engage au cas de revente des produits visés par la clause de réserve de propriété à comptabiliser le prix de revente séparément et plus généralement à prendre toutes dispositions à l'effet d'établir la concordance entre la somme ainsi perçue du sous acquéreur et le prix de vente restant dû au Vendeur– ce de façon à permettre au Vendeur d'obtenir le règlement dudit prix de vente.
Les produits pourront être, à tout moment, et sans nécessité de sommation préalable, repris - aux frais de l'Acheteur - par le Vendeur au cas d'inexécution de ses obligations par l'Acheteur - ce sans préjudice du versement, au profit du Vendeur, de tous dommages-intérêts à ce titre. Le Vendeur et/ou son transporteur seront en conséquence autorisés à pénétrer dans les locaux de l'Acheteur pour enlever les produits visés par la clause de réserve de propriété. Cette procédure n'est pas exclusive d'autres actions ou procédures judiciaires que le Vendeur pourra décider d'engager.
Toute procédure collective de l'Acheteur pourra entraîner la revendication des produits conformément aux dispositions légales et règlementaires en vigueur.
13.2. Les stipulations ci-dessus ne font pas obstacle au transfert à l'Acheteur des risques de perte, détérioration des produits soumis à réserve de propriété ou des dommages qu'ils pourraient occasionner. L'Acheteur doit en conséquence souscrire une assurance garantissant les risques nés à compter de la livraison des produits, et ce, pour les ventes à l'export, conformément à l'Incoterm stipulé entre les parties.

14– FORCE MAJEURE

Le Vendeur se réserve la faculté de suspendre, retarder ou de modifier toute commande totalement ou partiellement, dans l'hypothèse où un cas de force majeure viendrait affecter la bonne exécution de celle-ci.
Sont notamment assimilés à des cas de force majeure, sans que cette liste soit limitative :
-guerre (déclarée ou non déclarée), guerre civile, émeute et révolution, acte de piraterie,
-sabotage, réquisition, confiscation, nationalisation, embargo et expropriation,
-cataclysme naturel tel que violente tempête, cyclone, tremblement de terre, raz de marée, inondation, destruction par la foudre,
épidémie, crise sanitaire,
-accident, notamment d'outillage, bris de machine, explosion, incendie, destruction de machines, d'usines et d'installations quelles qu'elles soient, interruption ou retard dans les transports, défaillance d'un transporteur quel qu'il soit, impossibilité d'être approvisionné pour quelque raison que ce soit, pénurie des matières premières,
-défaillance d'un tiers,
-boycott, grève et lock-out sous quelque forme que ce soit, grève du zèle, occupation d'usines et de locaux, arrêt de travail se produisant dans les entreprises de la partie qui demande l'exonération de sa responsabilité,
-acte de l'autorité, qu'il soit licite ou illicite, arbitraire ou non,
-ou bien encore tout autre événement indépendant de la volonté du Vendeur.

Le Vendeur s'engage à prévenir l'Acheteur dans les huit (8) jours de la survenance de l'un de ces évènements, et à mettre tout en œuvre pour reprendre, dès que possible, l'exécution de ses obligations.
Aucune pénalité ne pourra être acceptée par le Vendeur sous quelque forme que ce soit en cas de force majeure.

15– RESPONSABILITE

15.1 Aucune disposition contractuelle ne limitera ou n'exclura la responsabilité du Vendeur (i) en cas de décès ou de dommages corporels causés par la négligence du Vendeur ou (ii) en cas de fraude ou
(iii) en cas de responsabilité qui ne peut pas être exclue par la loi.
15.2 Sous réserve de l'Article 15.1, le Vendeur ne sera pas responsable, en vertu des CGV, de toute perte de revenu, perte de profits, perte de contrats, perte de données ou de toute perte ou dommage indirect ou consécutif de quelque nature que ce soit, qu'il soit causé par la rupture des relations commerciales ou autre.
15.3 Sous réserve de l'Article 15.2, la responsabilité globale maximale du Vendeur en vertu des CGV, qu'il s'agisse d'un contrat ou autre, ne dépassera en aucun cas le montant payable par l'Acheteur au Vendeur en ce qui concerne les Produits en question au cours des douze (12) derniers mois.
15.4 Le Vendeur ne pourra être tenu responsable des dommages causés par une modification ou réparation d'un Produit réalisée de manière non-conforme aux instructions du Vendeur et non réalisée par un professionnel agréé.

16– CESSION DES COMMANDES

16.1. Le bénéfice de la commande est strictement réservé à l'Acheteur et ne peut en aucun cas être
cédé sans un accord écrit du Vendeur.
16.2. Il est convenu par l'Acheteur que le Vendeur pourra, à sa discrétion, céder le bénéfice de la commande, et plus généralement de tout contrat commercial, à une société appartenant au même groupe que lui. Dans ce cas, le Vendeur en informera l'Acheteur par tout moyen approprié.

17- CONFORMITE

Le Vendeur exige des Acheteurs, représentants, partenaires, sous-traitants qu'ils respectent les dispositions légales et règlementaires applicables dans l'exercice de leurs activités en matière commerciale, sociale, environnementale, de lutte contre la corruption, et de sanctions internationales.
A ce titre, l'Acheteur s'engage spécifiquement à :
a. être vigilant, et mettre en place les mesures nécessaires pour prévenir les risques liés au non- respect des droits humains fondamentaux, à la sécurité et la sûreté et à l'environnement dans le cadre de ses activités et tout au long de la chaîne de valeur. En cas de non-conformité ou de risque avéré, il devra informer le Vendeur des mesures prises pour réduire ces risques.
b. respecter toutes les lois et réglementations applicables en matière d'exportation et de réexportation, y compris les sanctions et les mesures restrictives adoptées notamment par les Nations unies, l'Union européenne et les États-Unis. En particulier, l'Acheteur s'engage, reconnaît et accepte expressément de ne pas exporter ou réexporter les biens et technologies visés par le règlement européen (UE) 833/2014 du 31 juillet 2014 et le règlement européen (UE) 765/2006 du 18 mai 2006.
L'Acheteur s'engage à prendre toutes les mesures nécessaires pour garantir le respect des
règlementations applicables dans le pays de commercialisation

18– TRAITEMENT DES DONNEES PERSONNELLES

Conformément au Règlement Européen n°2016/679 du Parlement européen et du Conseil du 27 avril 2016 relatif à la protection des personnes à l'égard des données à caractère personnel et à la libre circulation de ces données (ci-après le « RGPD »), le Vendeur conservera la confidentialité la plus stricte des données personnelles qui seront communiquées par l'Acheteur à l'occasion de la vente des produits et devra les traiter dans le respect dudit règlement.
Les données à caractère personnel transmises par l'Acheteur feront l'objet d'un traitement informatique et pourront être utilisées par le Vendeur pour l'exécution, la gestion, le suivi, la préparation et l'expédition des commandes, la facturation, la comptabilité et le recouvrement.
Les données sont collectées conformément à l'article 6.1 b) du RGPD.
Les données personnelles sont exclusivement destinées au Vendeur. L'accès aux données personnelles sera strictement limité aux salariés du Vendeur, habilités à les traiter en raison de leurs fonctions.
Ces données à caractère personnel sont conservées pour la durée de la relation commerciale entre le Vendeur et l'Acheteur. Elles pourront également être conservées pour une durée plus longue afin de répondre à une obligation légale ou réglementaire ou de se prévaloir d'un droit, ce pendant le temps requis pour l'accomplissement de l'obligation de la prescription du droit en cause.
Conformément à la réglementation applicable, la personne physique concernée dispose d'un droit d'accès, de rectification, d'effacement, de portabilité, de limitation du traitement et/ou de suppression des données le concernant. Elle bénéficie également du droit de s'opposer au traitement pour motif légitime, de s'opposer à ce que ses données personnelles soient utilisées à des fins de prospection, dudroit au retrait de son consentement et enfin du droit d'introduire une réclamation auprès de la Commission Nationale de l'Informatique et des Libertés (CNIL).
Tous ces droits peuvent être exercés en s'adressant au Vendeur à l'adresse électronique suivante : contact@debuyer.fr.
La personne physique peut donner des directives générales ou particulières respectivement à un tiers de confiance certifiée par la CNIL ou au Vendeur, relatives à la conservation, à l'effacement et à la communication de ses données personnelles après son décès. Elle peut désigner une personne chargée de leur exécution et les modifier à tout moment.
En l'absence de telles directives données de son vivant, les héritiers de l'Acheteur auront la possibilité
d'exercer certains droits, en particulier le droit d'accès.

19– CONTESTATIONS COMMERCIALES

Toute réclamation ou contestation commerciale de la part de l'Acheteur relative à l'ensemble de la relation commerciale existant avec le Vendeur concernant l'année n, devra être formulée au plus tard dans les douze (12) mois suivant l'expiration de l'année civile au titre de laquelle la somme est due.
A défaut, et par dérogation expresse aux dispositions visées sous l'article L.110-4 du Code de Commerce français, aucune réclamation ou contestation ne pourra plus être présentée et sera considérée, dès lors, comme étant prescrite et donc irrecevable.

20– DROIT APPLICABLE – REGLEMENT DES DIFFERENDS - TRADUCTION

20.1. Les CGV sont soumises au droit français. La Convention des Nations-Unies sur la vente internationale de marchandises du 11 avril 1980 est applicable.
20.2. Les parties conviennent de faire leur possible pour résoudre à l'amiable les désaccords susceptibles de résulter de l'interprétation, l'exécution ou la cessation de leurs relations commerciales dans le respect des dispositions légales applicables.
A défaut d'accord amiable dans un délai de trente (30) jours, tout différend et toute contestation, quel qu'en soit l'objet, seront de la compétence exclusive du Tribunal de Commerce d'EPINAL (France), même en cas de stipulation contraire sur les documents de l'Acheteur, de même qu'en cas d'appel en garantie, de pluralité de défendeurs ou d'appel incident.
Les différents modes de livraison ou de règlement n'apportent pas de dérogation à cette attribution exclusive de juridiction.
20.3. Les CGV pourront faire l'objet d'une traduction dans une langue étrangère. En cas de difficulté d'interprétation ou de contradiction, la version française des CGV prévaudra.

LA BRIGADE DE BUYER - Société par actions simplifiée au capital de 7.500 € - 15 Rue Roger Ducasse 33200 Bordeaux– R.C.S. Bordeaux 451 208 359 - Numéro d'identifiant unique REP FR006322_01SSRR

POP / POS COOKING

LOQY POP

Kit shop window
Totem 2 sides Dim. 35 x 65 cm
+ 3 podiums High 10 / 15 et 22 cm
+ 10.3663 +10.3664
REF 10.3662

COUNTER DISPLAY LOQY

(1) 10.3663 - display A5 FR
(2) 10.3664 - display A4 FR
(3) 10.3665 - display A4 EN

ALCHIMY POP

Kit shop window
Totem 2 sides Dim. 35 x 65 cm
+ 3 podiums High 10 / 15 et 22 cm
REF 10.3600

SEASONING STEEL SHELF TALKER

Dim. 190 x 110 mm
10.5620 - French
10.5621 - English
10.5622 - German
10.5623 - Flemish
10.5624 - Danish

BROCHURE LOQY

Tips and recipes
Dim. 20 x 20 cm
REF 10.3660 FR
REF 10.3661 EN
REF 10.3668 DE

MODULAR PODIUM CHOC RETAIL (CHOC EXTRÊME / CHOC B BOIS AND CHOC INTENSE)

Dim. 30,5 x 29,5 x High 47 cm
REF 10.8300

BROCHURE ALCHIMY

Tips and recipes
Dim. 20 x 20 cm
REF 10.3601 FR/ EN
REF 10.3602 FR / NL / SP
REF 10.3603 FR / DE / IT

FLYERS PRODUCT RANGES (French - English - German)

Dim. 10,5 x 21cm
REF
(1) QET56.000 - MINERAL B collection
(2) QET87.000 - B BOIS collection (MINERAL B / CHOC / utensils and mills)
(3) QET87.001 - CHOC INTENSE collection
(4) QCD21.010 - Pastry nozzles collection (Tritan and st.steel)

BROCHURE AFFINITY

Tips and recipes
Dim. 20 x 20 cm - 28 pages
REF 10.3703 FR/ EN
REF 10.3704 FR/ DE

BROCHURE COPPER PRIMA MATERA & INOCUIVRE

Info, tips and care
Dim. 20 x 20 cm
REF 10.6200 FR/ EN
REF 10.6204 DE

NONSTICK BROCHURE CHOC RETAIL

Tips and recipes
REF 10.8301 - French
REF 10.8302 - English

KIT SHOP WINDOW DE BUYER 5 podiums :

• 1 x High 50 cm
• 2 x High 35 cm
• 2 x High 20 cm
+ 1 Totem 73 x High 200 cm
2 sides :
- Steel Mineral B
- Choc B Bois
REF 10.0008

STEEL BROCHURE MINERAL B & OUTDOOR RETAIL

Tips and care
REF 10.5001 - French
REF 10.5003 - German
English version available in PDF

BROCHURE CERANOA CERAMIC NONSTICK COATING

Tips and recipes
Dim. 20 x 20 cm - 20 pages
REF 10.8200 FR/ EN
REF 10.8204 DE

Verso

FABRIC KAKEMONO

- Wooden rod finishing and supporting cord
- Signle side printed in French
- Indoor use

Dim. 90 x 40 cm

REF
10.1001 Cooking steel POP
10.1003 Cooking st.steel and copper POP
10.1002 POP Pastry

Recto Verso

KAKEMONO POSTER AIR' SYSTEM

2 sides to hang with hook system
Dim. 60 x 40 cm
REF 10.3230

AIR' SYSTEM FLYER

Air'System collection, concept and tips.
Dim. 10,5 x 21 cm
REF 10.3000 - Français
English and German versions available in PDF.

POSTER TO HANG

Le Tube and piston funnel
KWIK - 2 sides -
Dim. 60 x 40 cm
REF 10.3350

Recto Verso

BROCHURE PÂTISSERIE

Tips and recipes
Dim. 20 x 20 cm
REF 10.10200 FR

RECIPES BOOK 'GEOFORME'

4 languages (French / English / German and Spanish)
Dim. 120 x 180 mm
REF 10.3210

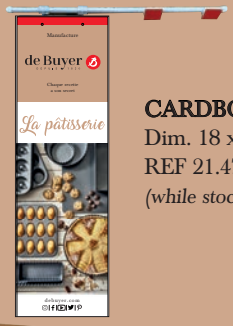
POP SHELF TALKER

Perforated st.steel rings
French / English
Dim. 190 x 110 mm
REF 10.3090

LE TUBE

POP SHELF TALKER

Perforated st.steel rings
French / English
Dim. 190 x 110 mm
REF 10.3090



CARDBOARD FLAG

Dim. 18 x 60 cm
REF 21.470
(while stocks last)

SHELF COVER

Perforated st.steel rings
French and English
l. 40 x 3,5 cm - REF 21.471
(while stocks last)

FLYER LE TUBE

French / English
Dim. 10,5 x 21cm
REF QCD33.580

KRAFT PAPER BAG

Dim. 36 x 36 cm
REF. QSP50.080

KITCHEN APRON

100% cotton
REF.08.20

BRAND RECALL

Beechwood
L. 21 x 6 x 2.5 cm
REF. 10.0006

BROCHURE HOLDER

- REF 10.0009
cardboard for brochures
dim. 20 x 20 cm
- REF 10.0010
cardboard for brochures
dim. 10.5 x 21 cm

PANEL DE BUYER

indoor use
REF QPR10.700
60x20 cm - black

REF QPR50.200
50x20 cm - white

REF 10.1000
29,4 x 20 cm - brown

CRS info

CSR INFO POSTER TO HANG

with hook system
French / Dim. 60 x 40 cm
REF 20.105

COUNTER DISPLAY

2 sides / French
Dim. 15 x 21 cm
REF 20.104

Learn more about our commitment :

DISPLAYS

1 • DISPLAY 'UNIT TOWER' 4 SIDES 5000.09

For a lively boutique with an original, eyecatching display. Emphasize the value of 'Made in France' !

Dim. 60 x 60 cm / High 200 cm
Differents compositions available
Option : video screen 5000.96
This display is available with removable tables nd hooks and can be used to display any choice of range :

- PRIMA MATERA
- AFFINITY
- ALCHIMY / MILADY
- ELASTOMOULE
- MINERAL B
- B BOIS

Display example for B Bois
REF 5000.09C

Dispaly example PRIMA MATERA
REF 5000.09 with screen 5000.96

2 • RETAIL DISPLAY

Elegant and practical for setting up a corner dedicated to the brand de Buyer for a high-end presentation.
2 versions : wall display and central display.

WALL DISPLAY 5000.20

90 x 47,5 cm / High 185 cm
- Modular equipping according to product ranges.
- 4 removables shelves
- 15 removables hooks
- Equipped with a drawer on wheels
- LED lighting (transfo 230/12V 60 W)

CENTRAL DISPLAY 5000.25

118 x 78 cm / High 155 cm
2 sides on wheels
3 removables hooks

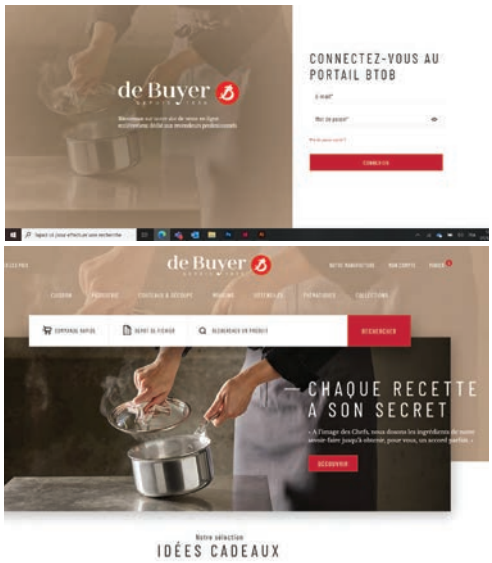
3 • SPECIAL HORECA STOCKIST

Grid large display REF. 5000.00
High 255 cm - Width 130 cm - Deep 60 cm.
Weight : 68 kg emply - possible load : 500 kg.
Standard hooks : 27 cm long, Ø 8 mm.

Consult us for the composition of displays and the conditions to have a display at disposal

DIGITAL TOOLS

Discover your professional space and all its benefits on our website



PRO.DEBUYER.COM

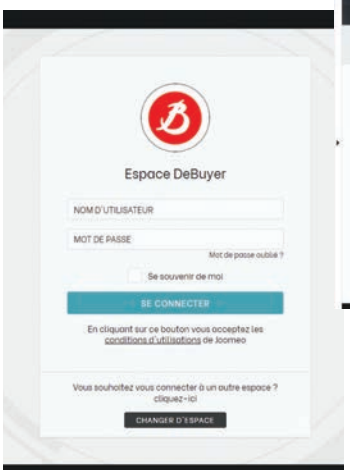
- Available 24h/24
- Customizable space
- Uploading of Excel files
- Order history
- Responsive
- Autonomy in ordering

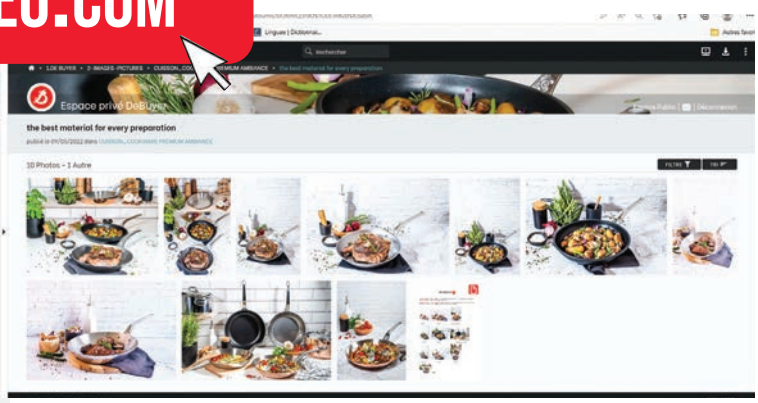
De Buyer hosts its photos and videos on JOOMEO

JOOMEO.COM

Jooemo is a simple storage platform without pressure.

De Buyer space
User name : Debuyer
Password : France





You can easily search, view and download our content on computer or mobile.
De Buyer provides you with rich and varied content, photos and videos, to illustrate all of its products.

BOOST YOUR SALES AND DEVELOP YOUR STORE

Training and Masterclass catalogue download :

ALPHABETICAL INDEX

B

Bag (pastry bag) 226, 227
Bain-marie 63, 107
Bain-marie cooker 209
Baker blade 174
Baking mould, st/steel 177-179
Baking mould, nonstick steel 193-198
Baking mat 206, 207
Baking paper 207
Baking tray 201, 202, 203
Basket for fying 20
Basting spoon 122
Blini pan, nonstick 42
Blini pan, carbon steel 11, 15, 16, 18, 23
Bottle 188, 204
Bowl 106
Bowl, round 106
Bucket 110
Burner 25

C

Cake rectangular mould 179, 198, 230, 233, 234,
Candy Thermometer 133, 208
Caramelizing iron 211
Care wax 102
Chestnut fry-pan 23
Chinese strainer 108
Colander 107
Cover 98
Crepe pan, carbon steel 11, 15, 18, 23, 75
Crepe pan, nonstick 29, 35, 37, 40, 41, 74
Cutter vegetable 163
Cutter 174, 175
Cutting board 169

D-E

Dariole mould 191
Deep fryer 20
Dish 107
Dispenser KWIK 116-117
Dispenser LE TUBE 114
Dough scraper 175
Dough sheeter 173
Dough wheel 174, 175
Dredger 109
Egg dish 91
Elastomoule 230-233

F

Filter for funnel 112
Financier mould 195
Fish frypan, oval 18, 40, 41
Flour scoop 111
Frypan, carbon steel 9, 10, 12, 13, 15, 16, 17, 22, 24, 25, 71, 75
Frypan, copper 80, 84, 85, 90
Frypan, nonstick 28, 31, 32, 34, 36, 38, 39, 41, 43, 45, 70, 74
Frypan, stainless steel 51, 55, 58, 60, 69, 73
Frypan “3-blini” 11, 16
Funnel 112, 208

G

Gel alcohol 102
Genoise cutter 130
Génoise frame (w/out bottom) 188, 203
Gloves 24, 33, 45, 103, 131
Grate 193, 204
Greaseproof paper 209

H-I-J-K

Handle 67, 73
Handle, removable 67, 72, 75
Ice-cream scoop 112
Jam pan, copper 93
Knife 166, 167, 168

L

Ladle 121, 123
LE TUBE 114, 115, 216, 217
Lid, copper 83, 86, 88, 92
Lid, stainless steel 13, 53, 57, 62, 71, 86
Lid, glass 11, 14, 29, 33, 35, 36, 57, 59, 69, 73
Lobster fork 131
Long rolled cake mould 189

M

Madeleine mould 195, 232, 233
Mandoline 154-162
Mat, silicone 206, 207
Mill, spices 139-151
Mill, vegetable 110
Mini saucepan 92
Mould for “Charlotte” 190, 196
Mould for pie 179, 194
Mould, hemispherical 191
Mould Canelés 191, 195, 232, 235, 236
Mould, silicone 230-237
MOUL’FLEX 234, 235, 236, 237

N-O

Nozzle, stainless steel 218-225
Nozzle, Tritan 212-215
Nutmeg mill 147
Omelette pan 9, 15
Omelette turner 123
Oval pan 91
Oven dish 97
Oyster knife 131

P

Pastry bag , disposable 227
Pastry brush 211
Pastry frame 187
Pastry spatula 129
Pepper/salt mill 140-151
Piston funnel 116, 117, 208
Pizza cutting wheel 132
Pizza oven peel 132
Pizza tray 204, 205
Plancha 16, 19
Protector for pan 103
Punch bottle 188

R

Rack for cutting boards 169
Raplette, sliding & egalizing 188
Relief sheet 190, 209
Ribbon, confectioner 188, 189
Ring, pastry 180-185
Rolling pin 174

S

Salt shaker 146
Saucepan, copper 83, 85, 88, 90
Saucepan, stainless steel 50, 54, 58, 60, 68, 72, 79
Sauté-pan, copper 79, 80, 81, 83, 84, 86, 88, 90, 91, 92
Sauté-pan, carbon steel 9, 10, 13, 22, 71, 75
Sauté-pan, nonstick 29, 32, 35, 37, 42, 70, 74
Sauté-pan, stainless steel 42, 51, 52, 55, 59, 61, 69, 70, 73
Scharpener 169
Scissors 131
Scoop (ice cream) 112
Scraper 128, 175
Screen, pizza 205
Sieve 109
Silicone mat 206, 207
Silicone moulds 230, 231, 232, 233
Skewer 124
Skimmer 121, 122, 123
Slicer (vegetable) 154-162
Smoker oven 63
Spatula Maryse 128
Spatula, nylon 45
Spatula, pastry 129, 130
Spatula, polyglass 128
Spatula, stainless steel 120, 122, 129-130
Spatula, wooden 118, 119
Spices mill 139, 147, 150, 151
Steamcooker 53, 56, 59, 62, 68, 73, 82, 98
Stewpan, copper 81, 84, 87, 89, 91
Stewpan, nonstick 32
Stewpan, stainless steel 52, 56, 59, 61
Stockpot, copper 82, 89
Stockpot, stainless steel 61, 62
Strainer 109
String 103
Sweet maker 210

T

Tart mould 179, 193, 194
Tart ring 180-184
Thermometer 133, 134
Thermometer with probe 134
Timer 134
Tomato-slicer 164
Torch 211
Tray for cooking 198, 203
Trivet 25
Tube form 192
Tweezer 119, 124, 125

W

yule log mould 189
Whisk 127
Wok, carbon steel 11, 14, 19, 22
Wok, nonstick 32
Wok, copper 81
Wok, stainless steel 52, 57, 63
Wok stand 63

All texts, information, characteristics and photographs in this catalogue are for information only and are not warranted. We disclaim liability in event of inaccuracy thereof. We reserve the right to make any changes therein without prior notice.

Credits photos : Eric Marin - Jérôme Baudoin - Bella Karragiannidis - de Buyer Industries - Studio Julien Bouvier- image&associés - Benoît Facchi

NUMERICAL INDEX

Code	Page	Code	Page	Code	Page	Code	Page	Code	Page	Code	Page	Code	Page	Code	Page
10-100701	147	10-121410	141	10-132105	145	10-199024	237	10-211115	218	10-212007	223	10-302112	121	10-309907	180
10-100702	151	10-121411	141	10-132106	145	10-199401	237	10-211116	218	10-212008	223	10-302114	121	10-309908	180
10-100703	147	10-121801	144	10-132107	142	10-200089	157	10-211117	218	10-212020	222	10-302116	121	10-309909	180
10-101060	146	10-121802	144	10-132108	142	10-200097	157	10-211118	218	10-212021	222	10-302120	121	10-309910	180
10-101061	146	10-121803	144	10-132109	142	10-200400	110	10-211120	218	10-212503	223	10-302166	121	10-309919	181
10-101062	146	10-121804	144	10-132110	142	10-200410	110	10-211122	218	10-212506	223	10-303020	183	10-309920	181
10-101064	146	10-121805	141	10-132505	142	10-200415	110	10-211124	218	10-212600	221	10-303024	183	10-309921	181
10-101101	150	10-121806	141	10-132506	142	10-200420	110	10-211202	218	10-212601	221	10-303028	183	10-309922	181
10-101102	150	10-121807	141	10-132507	142	10-200430	110	10-211203	218	10-212602	221	10-303123	183	10-309923	181
10-101103	150	10-121808	141	10-132508	142	10-200440	110	10-211204	218	10-212802	221	10-303235	183	10-309930	182
10-101104	150	10-122001	139	10-133001	142	10-200500	164	10-211205	218	10-212908	221	10-303714	186	10-309932	182
10-101105	150	10-122102	145	10-133002	142	10-200510	164	10-211206	218	10-212909	221	10-304001	185	10-309933	182
10-101106	150	10-122103	145	10-133003	142	10-200700	110	10-211207	218	10-212911	221	10-304002	185	10-309940	182
10-101401	144	10-122104	145	10-133004	142	10-201101	162	10-211208	218	10-212914	221	10-304003	185	10-309942	182
10-101402	140	10-122105	145	10-134001	143	10-201141	162	10-211209	218	10-212916	221	10-304108	122	10-309943	182
10-101403	151	10-122106	145	10-134002	143	10-201155	162	10-211210	218	10-213001	224	10-304110	122	10-309950	182
10-101404	144	10-122107	145	10-140701	151	10-201190	162	10-211211	218	10-213003	224	10-304112	122	10-309951	182
10-101405	140	10-122108	142	10-141001	146	10-201201	156	10-211212	218	10-214000	122	10-304114	122	10-309952	182
10-101406	144	10-122109	142	10-141002	146	10-201241	157	10-211213	218	10-214010	122	10-304120	122	10-309953	182
10-101407	140	10-122110	142	10-141401	140	10-201255	157	10-211214	219	10-260112	121	10-306535	191	10-311112	107
10-101408	144	10-122111	142	10-151001	147	10-201256	157	10-211215	219	10-260114	121	10-306545	191	10-311114	107
10-101409	140	10-122501	142	10-151002	147	10-201257	157	10-211216	219	10-260116	121	10-306555	191	10-311116	107
10-101411	141	10-122502	142	10-170153	234	10-201288	157	10-211217	219	10-260118	121	10-309106	184	10-311118	107
10-101412	141	10-122503	142	10-170453	234	10-201289	157	10-211218	219	10-260120	121	10-309107	184	10-312200	19
10-101413	141	10-122504	142	10-170460	234	10-201291	157	10-211219	219	10-260122	121	10-309108	184	10-312236	63
10-101801	144	10-123001	142	10-170760	234	10-201292	157	10-211220	219	10-261020	127	10-309110	184	10-312438	97
10-101802	151	10-123002	142	10-171053	234	10-201293	157	10-211221	219	10-261025	127	10-309112	184	10-312507	190
10-101803	144	10-123003	142	10-171060	234	10-201294	157	10-211222	219	10-261030	127	10-309114	184	10-312516	190
10-101804	144	10-123004	142	10-180055	233	10-201295	157	10-211223	219	10-261035	127	10-309116	184	10-312518	190
10-101805	144	10-124001	143	10-183101D	233	10-201296	157	10-211224	219	10-261040	127	10-309118	184	10-313006	123
10-101806	141	10-124002	143	10-183121D	233	10-201298	157	10-211225	219	10-261045	127	10-309120	184	10-313008	123
10-101807	141	10-127001	143	10-183201D	233	10-201400	160	10-211306	220	10-261050	127	10-309122	184	10-313010	123
10-101808	141	10-127002	143	10-183221D	233	10-201459	160	10-211308	220	10-261135	127	10-309124	184	10-313012	123
10-101809	141	10-130701	147	10-183301D	233	10-201503	161	10-211400	223	10-261145	127	10-309126	184	10-313304	191
10-102001	139	10-130702	147	10-183321D	233	10-201523	161	10-211405	223	10-261201	165	10-309128	184	10-313306	191
10-102101	145	10-131001	146	10-183401D	232	10-201543	161	10-211410	225	10-261202	165	10-309130	184	10-313308	191
10-102102	145	10-131002	146	10-183421D	232	10-201559	161	10-211411	224	10-261203	165	10-309306	183	10-313310	191
10-102103	145	10-131003	146	10-185001	230	10-201584	157	10-211412	224	10-270100	120	10-309308	183	10-313312	191
10-102104	145	10-131004	146	10-185021	230	10-201590	161	10-211413	224	10-270101	120	10-309310	183	10-313314	191
10-102105	145	10-131101	148	10-185101D	232	10-201592	160	10-211420	225	10-270102	120	10-309322	183	10-313316	191
10-102106	145	10-131102	148	10-185121D	232	10-201593	160	10-211421	224	10-270103	120	10-309324	183	10-313320	191
10-102107	142	10-131201	148	10-185201D	231	10-201595	157	10-211520	220	10-270104	120	10-309326	183	10-313406	121
10-102108	142	10-131202	148	10-185221D	231	10-201600	158	10-211525	220	10-270105	120	10-309328	183	10-313504	121
10-102109	142	10-131401	144	10-185301D	231	10-201659	159	10-211530	220	10-270106	120	10-309545	191	10-313608	121
10-102110	142	10-131402	144	10-185321D	231	10-201690	159	10-211535	220	10-270107	120	10-309555	191	10-315008	123
10-102501	142	10-131403	144	10-185601D	232	10-201692	159	10-211540	220	10-270108	120	10-309565	191	10-315010	123
10-102502	142	10-131404	144	10-185621D	232	10-201694	159	10-211607	222	10-270109	120	10-309580	191	10-315012	123
10-102503	142	10-131405	139	10-185801D	231	10-201696	159	10-211608	222	10-270110	120	10-309703	181	10-315016	123
10-102504	142	10-131406	140	10-185821D	231	10-201790	160	10-211610	222	10-300004	192	10-309708	181	10-320124	203
10-120701	147	10-131407	140	10-186101	233	10-201800	163	10-211614	222	10-300100	173	10-309709	181	10-320131	203
10-120702	147	10-131408	140	10-186221	232	10-201890	163	10-211616	222	10-300101	173	10-309800	180	10-320504	189
10-121001	146	10-131409	140	10-186801	230	10-201892	163	10-211617	222	10-300200	188	10-309801	180	10-320530	189
10-121002	146	10-131410	141	10-186901	232	10-201893	163	10-211710	219	10-300201	188	10-309802	180	10-320604	189
10-121003	146	10-131411	141	10-187301	230	10-201895	163	10-211715	219	10-300299	188	10-309803	180	10-320630	189
10-121004	146	10-131412	141	10-187521	231	10-204000	211	10-211720	219	10-300601	180,	10-309804	180	10-321024	177
10-121101	148	10-131801	144	10-196101	236	10-211102	218	10-211730	219	10-300635	192	10-309805	180	10-321035	177
10-121102	148	10-131802	144	10-196102	236	10-211103	218	10-211801	220	10-300725	192	10-309806	180	10-321048	177
10-121201	148	10-131803	144	10-196201	236	10-211104	218	10-211802	220	10-301316	187	10-309807	180	10-321235	179
10-121202	148	10-131804	144	10-196401	236	10-211105	218	10-211803	220	10-301320	187	10-309808	180	10-321320	178
10-121401	144	10-131805	141	10-196601	237	10-211106	218	10-211812	220	10-301321	187	10-309809	180	10-321324	178
10-121402	144	10-131806	141	10-196801	236	10-211107	218	10-211831	220	10-301330	187	10-309810	180	10-321424	179
10-121403	144	10-131807	141	10-197501	237	10-211108	218	10-211913	221	10-301343	187	10-309900	180	10-321428	179
10-121404	144	10-131808	141	10-197601	235	10-211109	218	10-212001	222	10-301535	187	10-309901	180	10-321515	179
10-121405	140	10-132001	139	10-197602	235	10-211110	218	10-212002	222	10-301536	187	10-309902	180	10-321526	179
10-121406	140	10-132101	145	10-197603	235	10-211111	218	10-212003	222	10-301545	187	10-309903	180	10-323224	107
10-121407	140	10-132102	145	10-197701	235	10-211112	218	10-212004	222	10-302106	121	10-309904	180	10-323228	107
10-121408	140	10-132103	145	10-198424	237	10-211113	218	10-212005	223	10-302108	121	10-309905	180	10-324210	109
10-121409	141	10-132104	145	10-198900	237	10-211114	218	10-212006	223	10-302110	121	10-309906	180	10-324212	109

Code	Page	Code	Page	Code	Page	Code	Page	Code	Page	Code	Page	Code	Page	Code	Page
10-324214	109	10-335800	114	10-349128	72	10-360114	54	10-374124	52	10-411520	73	10-423830	125	10-453040	106
10-324216	109	10-335801	114	10-349324	73	10-360116	54	10-374128	52	10-411524	73	10-423915	125	10-460416	109
10-324218	109	10-335802	114	10-349328	73	10-360118	54	10-374216	52	10-411528	73	10-423930	125	10-460421	109
10-325016	106	10-335875	114	10-349524	73	10-360120	54	10-374220	52	10-411532	73	10-428015	167	10-460430	109
10-325020	106	10-335892	114	10-350000	210	10-360124	54	10-374224	52	10-414000	169	10-428017	167	10-460521	109
10-325024	106	10-335893	114	10-350001	210	10-360224	55	10-374228	52	10-415002	215	10-428117	167	10-463600	24
10-325028	106	10-335894	115	10-350104	60	10-360228	55	10-374528	52	10-415003	215	10-428121	166	10-463610	33
10-325032	106	10-335895	115	10-350112	60	10-360316	55	10-374616	50	10-415004	215	10-428209	167	10-463620	33
10-325036	106	10-335896	115	10-350114	60	10-360320	55	10-374618	50	10-415005	215	10-428316	168	10-463702	103
10-325040	106	10-335897	115	10-350116	60	10-360324	55	10-374620	50	10-415007	215	10-428318	168	10-465000	134
10-327120	111	10-336060	203	10-350118	60	10-360420	55	10-374832	52	10-415008	215	10-428514	167	10-465010	134
10-327124	111	10-336140	202	10-350120	60	10-360424	55	10-390516	186	10-415009	215	10-428626	168	10-467003	174
10-327412	110	10-336160	202	10-350124	60	10-360428	55	10-390520	186	10-415010	214	10-428730	167	10-468220	131
10-327612	110	10-336603	203	10-350128	60	10-360432	55	10-390608	186	10-415011	214	10-429002	169	10-468221	131
10-328035	107	10-336740	202	10-350220	61	10-360516	56	10-390616	186	10-415103	212	10-430700	174	10-468300	131
10-328040	107	10-337135	106	10-350224	61	10-360520	56	10-390620	186	10-415106	212	10-430800	174	10-468500	131
10-328327	107	10-337140	106	10-350228	61	10-360524	56	10-390624	186	10-415108	212	10-433600	227	10-468700	131
10-328330	107	10-337216	106	10-350316	61	10-360528	56	10-390628	186	10-415111	212	10-433701	103	10-470022	196
10-329031	132	10-337220	106	10-350318	61	10-360828	57	10-391208	185	10-415113	212	10-433801	103	10-470122	197
10-329430	123	10-337224	106	10-350320	61	10-360832	57	10-391216	185	10-415115	212	10-434300	190,	10-470210	196
10-330012	175	10-337230	106	10-350324	61	10-361224	56	10-391220	185	10-415118	212	10-434310	188	10-470222	196
10-330211	175	10-337316	106	10-350328	61	10-361228	56	10-391224	185	10-415205	213	10-434311	188	10-470310	193
10-330212	175	10-337320	106	10-350420	60	10-366000	67	10-393032	107	10-415209	213	10-434312	188	10-470312	193
10-332153	202	10-337324	106	10-350424	60	10-366002	67	10-393040	107	10-415211	213	10-434315	189	10-470520	193
10-332165	202	10-337330	106	10-350428	60	10-366003	67	10-393048	107	10-415213	213	10-434317	189	10-470524	193
10-332300	174	10-337430	98	10-350432	60	10-366102	68	10-394012	184	10-415217	213	10-434318	189	10-470528	193
10-332400	174	10-337900	106	10-350520	61	10-366103	68	10-394014	184	10-415219	213	10-434319	209	10-470532	193
10-332928	193	10-339014	107	10-350524	61	10-366114	68	10-394016	184	10-415220	213	10-434353	188	10-470620	193
10-332932	193	10-339016	107	10-350528	61	10-366116	68	10-394018	184	10-415225	213	10-434401	207	10-470624	193
10-333053	204	10-339020	107	10-350532	61	10-366118	68	10-394020	184	10-415308	213	10-434402	207	10-470628	193
10-333060	204	10-339024	107	10-350536	61	10-366120	68	10-394022	184	10-415509	212	10-434408	207	10-470632	193
10-333065	204	10-340125	124	10-350540	61	10-366124	68	10-394024	184	10-415511	212	10-434421	177	10-470728	194
10-335010	108	10-340135	124	10-350545	61	10-366224	69	10-394026	184	10-415610	212	10-434422	177	10-470820	194
10-335014	108	10-340140	124	10-350550	61	10-366228	69	10-394312	186	10-415614	212	10-434423	177	10-470836	194
10-335018	108	10-341003	58	10-350620	62	10-366320	69	10-394313	186	10-415618	212	10-434441	179	10-470918	194
10-335020	108	10-341004	58	10-350624	62	10-366324	69	10-397900	111	10-416506	214	10-434442	179	10-470923	194
10-335023	108	10-341014	58	10-350628	62	10-366328	69	10-398210	122	10-416510	214	10-434451	179	10-471008	195
10-335026	108	10-341016	58	10-350632	62	10-366332	69	10-398310	122	10-416601	213	10-434460	178	10-471012	195
10-335090	108	10-341018	58	10-350636	62	10-366424	69	10-398410	122	10-416802	213	10-434461	178	10-471020	195
10-335123	108	10-341020	58	10-350640	62	10-367524	53, 56	10-398412	122	10-418014	214	10-434471	179	10-471112	194
10-335220	108	10-341124	59	10-350650	62	10-370601	50	10-398510	122	10-418110	214	10-434472	179	10-471206	194
10-335222	108	10-341224	58	10-350720	62	10-370614	50	10-398512	122	10-418212	214	10-434645	227	10-471212	194
10-335300	116	10-341228	58	10-350724	62	10-370616	50	10-398905	184	10-418305	214	10-434703	226	10-471224	197
10-335320	116	10-342720	59	10-350728	62	10-370618	50	10-398906	184	10-418310	214	10-434705	226	10-471300	198
10-335330	116	10-342724	59	10-350732	62	10-370620	50	10-398907	184	10-420001	93	10-434735	226	10-471302	198
10-335340	116	10-342728	59	10-350736	62	10-370624	50	10-398908	184	10-420412	102	10-434801	227	10-471400	197
10-335360	116	10-342814	14	10-350740	62	10-370914	53, 80	10-398910	184	10-423015	129	10-434802	227	10-471515	198
10-335395	116	10-342816	14	10-350745	62	10-370916	53, 80	10-398912	184	10-423020	129	10-434840	227	10-471524	198
10-335396	116	10-342818	14	10-350750	62	10-370918	53, 80	10-398914	184	10-423025	129	10-434845	227	10-471526	198
10-335400	117	10-342820	14	10-350914	57, 62	10-370920	53, 80	10-398916	184	10-423030	129	10-434955	227	10-471625	198
10-335401	108	10-342824	14	10-350916	57, 62	10-370924	53, 80	10-398918	184	10-423108	129	10-435800	207	10-471630	198
10-335402	117	10-342828	14	10-350918	57, 62	10-370928	53, 80	10-398920	184	10-423109	129	10-435900	207	10-471720	196
10-335410	117	10-342832	14	10-350920	57, 62	10-371720	51	10-398922	184	10-423112	129	10-436100	174	10-471723	196
10-335412	117	10-343716	63	10-350924	57, 62	10-371724	51	10-398924	184	10-423115	129	10-436200	174	10-471728	196
10-335451	117	10-344160	63	10-350928	57, 62	10-371728	51	10-398928	184	10-423120	129	10-437002	111	10-471805	195
10-335452	117	10-344190	63	10-350932	57, 62	10-371732	51	10-398975	184	10-423125	129	10-437005	111	10-471812	195
10-335479	117	10-344191	63	10-350936	62	10-372420	51	10-402105	111	10-423130	129	10-437009	111	10-471816	196
10-335489	117	10-344192	63	10-350940	62	10-372424	51	10-402110	111	10-423200	130	10-440902	102	10-471820	196
10-335492	117	10-346002	13	10-350945	62	10-372428	51	10-402120	111	10-423201	130	10-440904	102	10-471826	196
10-335493	117	10-346003	13	10-350950	62	10-372432	51	10-402130	111	10-423301	130	10-440905	102	10-471918	196
10-335495	117	10-346004	13	10-356501	110	10-372735	53, 96	10-402150	111	10-423425	130	10-440952	102	10-474024	128
10-335499	117	10-349103	72	10-356502	110	10-373016	51	10-411420	11, 35	10-423435	130	10-444101	63	10-474034	128
10-335600	112	10-349104	72	10-356505	110	10-373020	51	10-411424	11, 35	10-423500	130	10-444115	63	10-474042	128
10-335612	112	10-349114	72	10-356510	110	10-373024	51	10-411428	11, 35	10-423600	130	10-453017	106	10-474525	128
10-335620	112	10-349116	72	10-356520	110	10-373028	51	10-411432	11, 35	10-423601	130	10-453023	106	10-474530	128
10-335701	112	10-349118	72	10-360103	54	10-373620	51	10-411514	73	10-423720	125	10-453027	106	10-474535	128
10-335712	112	10-349120	72	10-360106	54	10-373624	51	10-411516	73	10-423815	125	10-453032	106	10-474540	128
10-335720	112	10-349124	72	10-360108	54	10-374120	52	10-411518	73	10-423825	125	10-453036	106	10-474545	128

Code	Page
10-474550	128
10-476100	133
10-476626	197
10-477053	188
10-477060	188
10-478100	175
10-478200	109
10-478201	109
10-478300	109
10-478301	109
10-478302	109
10-478303	109
10-478824	124
10-478830	124
10-478840	124
10-480501	211
10-480502	211
10-480700	211
10-480725	211
10-480750	211
10-480760	211
10-481301	45
10-481500	112
10-481621	124
10-482603	112
10-482604	112
10-482605	112
10-482701	111
10-482702	111
10-484001	174
10-484300	194
10-484420	197
10-484424	197
10-484426	197
10-484428	197
10-485630	226
10-485635	226
10-485640	226
10-485645	226
10-485650	226
10-485660	226
10-485800	128
10-485934	226
10-485946	226
10-487025	118
10-487030	118
10-487035	118
10-487040	118
10-487120	118
10-487125	118
10-487130	118
10-487135	118
10-487140	118
10-487225	118
10-487230	118
10-487235	118
10-487240	118
10-487300	119
10-487301	119
10-487302	119
10-487304	119
10-487400	119
10-487401	119
10-487530	119
10-487570	132
10-487601	119
10-488100	134
10-488110	134
10-488400	133
10-488401	133
10-488500	134
10-488501	133
10-488700	133
10-489124	128
10-489134	128
10-489142	128
10-492060	169
10-493140	206
10-493151	206
10-493158	206
10-493540	207
10-493760	207
10-493840	206
10-493851	206
10-493858	206
10-493940	206
10-497010	132
10-502018	24
10-502020	24
10-502024	24
10-502026	24
10-502028	24
10-502030	24
10-502032	24
10-502036	24
10-502040	24
10-502045	24
10-502334	25
10-502337	25
10-502342	25
10-502347	25
10-502360	25
10-502624	25
10-502628	25
10-502632	25
10-502640	25
10-502650	25
10-502660	25
10-502670	25
10-502690	25
10-502710	25
10-502740	25
10-502760	25
10-505028	20
10-505032	20
10-505036	20
10-505040	20
10-505045	20
10-505050	20
10-505128	20
10-505132	20
10-505136	20
10-505140	20
10-505145	20
10-511018	17
10-511020	17
10-511022	17
10-511024	17
10-511026	17
10-511028	17
10-511030	17
10-511032	17
10-511036	17
10-511040	17
10-511050	17
10-511136	18
10-511140	18
10-511324	19
10-511328	19
10-511332	19
10-511336	19
10-511340	19
10-511350	19
10-511435	19
10-512018	18
10-512020	18
10-512022	18
10-512024	18
10-512026	18
10-512030	18
10-513020	17
10-513024	17
10-513028	17
10-513032	17
10-513136	18
10-514012	18
10-520020	22
10-520024	22
10-520026	22
10-520028	22
10-520032	22
10-521424	22
10-521428	22
10-521732	22
10-530318	23
10-530320	23
10-530324	23
10-532053	201
10-532105	201
10-532153	201
10-532165	201
10-534012	23
10-535024	200
10-535028	200
10-535032	200
10-535036	200
10-535040	200
10-535324	200
10-535328	200
10-535332	200
10-536240	201
10-536260	201
10-536340	201
10-536360	201
10-549028	23
10-549128	23
10-549328	23
10-553026	19
10-553030	19
10-554038	19
10-561003	7
10-561020	12
10-561024	12
10-561026	12
10-561028	12
10-561032	12
10-561036	12
10-561120	15
10-561124	15
10-561128	15
10-561201	6
10-561203	16
10-561212	15
10-561214	15
10-561216	15
10-561326	12
10-561332	12
10-561424	13
10-561428	13
10-561432	13
10-561501	6
10-561524	15
10-561526	15
10-561530	15
10-561624	13
10-561628	13
10-561724	14
10-561728	14
10-561732	14
10-561740	14
10-563020	75
10-563024	75
10-563028	75
10-563424	75
10-563526	75
10-564001	16
10-564002	16
10-565136	16
10-565228	16
10-565232	16
10-565424	13
10-565428	13
10-565432	13
10-566420	71
10-566424	71
10-566428	71
10-566524	71
10-568020	9
10-568024	9
10-568028	9
10-568032	9
10-568124	9
10-568128	9
10-568424	9
10-568428	9
10-571020	10
10-571024	10
10-571026	10
10-571028	10
10-571032	10
10-571203	11
10-571424	10
10-571524	11
10-571526	11
10-571728	11
10-571732	11
10-620038	93
10-620240	93
10-620614	79
10-620616	79
10-620618	79
10-620620	79
10-620624	79
10-622420	80
10-622424	80
10-622428	80
10-622432	80
10-623016	79
10-623020	79
10-623024	79
10-623228	81
10-623620	80
10-623624	80
10-624120	81
10-624124	81
10-624128	81
10-624216	82
10-624220	82
10-624224	82
10-624228	82
10-624324	81
10-624420	81
10-624732	82
10-630614	83
10-630616	83
10-630618	83
10-632424	84
10-632428	84
10-632432	84
10-633024	83
10-633228	84
10-633620	84
10-634216	84
10-634220	84
10-634224	84
10-634228	84
10-640614	85
10-640616	85
10-640618	85
10-640620	85
10-642420	85
10-642424	85
10-642428	85
10-642735	87, 96
10-643016	86
10-643020	86
10-643024	86
10-643620	86
10-643624	86
10-644120	86
10-644124	86
10-644128	86
10-644216	87
10-644220	87
10-644224	87
10-644228	87
10-644509	92
10-644510	90, 92
10-644512	90
10-644514	90
10-644516	90
10-644518	90
10-644520	90
10-644620	91
10-644624	91
10-644628	91
10-644710	91, 92
10-644716	91
10-644720	91
10-644724	91
10-644816	90
10-644820	90
10-644824	90
10-644912	91
10-644916	91
10-644920	91
10-644924	91
10-645020	90
10-645024	90
10-645028	90
10-645132	91
10-645136	91
10-645309	92
10-645409	92
10-645410	92
10-645412	92
10-645414	92
10-645416	92
10-645418	92
10-645420	92
10-645424	92
10-645428	92
10-646001	88
10-646012	88
10-646014	88
10-646016	88
10-646018	88
10-646020	88
10-646216	88
10-646220	88
10-646224	88
10-646228	88
10-646312	88
10-646314	83, 88
10-646316	83, 88
10-646318	83, 88
10-646320	83, 88
10-646324	83, 88
10-646328	83, 88
10-646420	88
10-646424	88
10-646520	88
10-646524	88
10-646528	88
10-646532	88
10-646616	89
10-646620	89
10-646624	89
10-646628	89
10-646724	89
10-658020	93
10-658026	93
10-682035	93
10-682045	93
10-682055	93
10-729140	132
10-735028	132
10-735031	132
10-735033	132
10-735038	132
10-735048	132
10-736040	201
10-736053	201
10-736060	201
10-736740	202
10-736753	202
10-736760	202
10-736830	201
10-736840	201
10-736860	201
10-766430	42
10-766435	42
10-766440	42
10-766450	42
10-803020	45
10-803024	45
10-803028	45
10-803032	45
10-803036	45
10-803040	45
10-804020	43
10-804024	43
10-804028	43
10-804032	43
10-805020	43
10-805024	43
10-805028	43
10-805032	43
10-806020	43
10-806024	43
10-806028	43
10-806032	43
10-807020	43
10-807024	43
10-807028	43
10-807032	43
10-814012	42
10-814014	42
10-816135	202
10-816140	202
10-816153	202
10-816160	202
10-816165	202
10-818020	41
10-818024	41
10-818026	41
10-818028	41
10-818030	41
10-818032	41
10-818036	41
10-818040	41
10-818136	41
10-818140	41
10-818438	41
10-818522	41
10-818526	41
10-818530	41
10-818824	42
10-818828	42
10-822020	28
10-822024	28
10-822028	28
10-822032	28
10-822526	29
10-822530	29
10-822824	29
10-822828	29
10-826420	70
10-826424	70
10-826428	70
10-826432	70
10-826524	70
10-826528	70
10-830020	31
10-830024	31
10-830028	31
10-830032	31
10-830424	32
10-830428	32
10-831020	32
10-831024	32
10-831028	32
10-831032	32
10-831036	32
10-831120	32
10-831124	32
10-831128	32
10-831320	33
10-831324	33
10-831328	33
10-831336	33
10-831700	32
10-832024	32
10-832028	32
10-835900	72, 75
10-836000	73
10-844020	39
10-844024	39
10-844028	39
10-844032	39
10-845020	39
10-845024	39
10-845028	39
10-845032	39
10-846020	39
10-846024	39
10-846028	39
10-846032	39
10-847020	39
10-847024	39
10-847028	39
10-847032	39
10-848020	38
10-848024	38
10-848028	38
10-848032	38
10-848036	38
10-848136	40
10-848526	40
10-848530	40
10-874020	74
10-874024	74
10-874028	74
10-874032	74
10-874526	74
10-874530	74
10-874824	74
10-874828	74
10-876020	36
10-876024	36
10-876028	36
10-876032	36
10-876526	37
10-876530	37
10-876824	37
10-876828	37
10-878020	34
10-878024	34
10-878028	34
10-878032	34
10-878526	35
10-878530	35
10-878824	35
10-878828	35

EXCLUSIVE TO FRENCH STORES

BECOME A PASTRY CONSULTING BOUTIQUE

de Buyer
DEPUIS 1830

We support you in setting up clear merchandising to offer your customers an attractive and specialised pastry range.

THE PASTRY CONCEPT

The De Buyer Pastry Concept is:

- An organised offering with clear product segmentation.
- Attractive display packaging.
- Advice and information provided through POS and ILV materials.
- Promotions and incentives provided according to the pastry selection.

CONSULT YOUR SALES REPRESENTATIVE TO FIND OUT THE CONDITIONS FOR SETTING UP IN YOUR SHOP ON 2, 3 OR 5 ML.

de Buyer
DEPUIS 1830

de Buyer Industries
25, Faymont - 88340 Le Val d'Ajol - FRANCE
TEL: + 33 (0)3 29 30 66 12
info@debuyer.com - www.debuyer.com
SIRET 403 467 574 00014 TVA FR68 403 467 574

COMMITTED TO CSR
ALIGNED WITH AFAQ 26000
Exemplary ★★★
AFNOR CERTIFICATION

EPV

*Every recipe holds a secret