

JB Prince

THE WORLD'S FINEST CHEFS' TOOLS & EQUIPMENT



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JB Prince

The World's Finest Chefs' Tools & Equipment



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in the New York City Area.

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MOLDS



TIMBALE MOLDS

Our best quality, most versatile and durable molds. Thick-gauge 18/10 stainless steel, beautifully finished and polished for years of service. High resistance to denting, acids, and rust.

	TOP DIAM.	BOTTOM DIAM.	HEIGHT	OZ
A. M184 A	2"	1.5"	2"	2.25
B. M184 B	2.38"	1.5"	2.25"	4.25
C. M184 C	2.5"	1.75"	2.5"	6
D. M184 D	2.75"	2"	2.75"	6.5



E. TIMBALE MOLD NONSTICK

Rolled edges give added strength to standard-gauge molds. 2.25" top diameter x 1.75" bottom diameter x 2.25" height. 5oz.

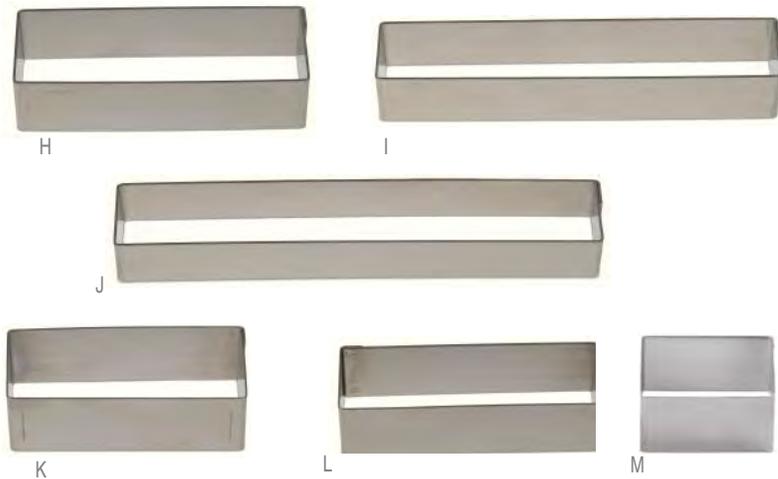
M125 C

OVAL MOLDS

Attractive oval shape with sanitary, open-bead edge. 3" length x 2.25" width x 1.5" height. 3.5oz.

F. **NONSTICK**
M126 C

G. **ALUMINUM**
M126 B



RECTANGULAR RING MOLDS

Stainless steel.

	LENGTH	WIDTH	HEIGHT	OZ
H. M640 12	4.75"	1.5"	1.19"	4
I. M640 16	6.25"	1.13"	1"	2.5
J. M640 18	7"	1.13"	0.75"	3
K. M641 9	3.5"	1.38"	1.19"	3
L. M641 10	4"	1.19"	1.19"	2.5
M. M524	2.5"	2"	1.2"	3



SQUARE RING MOLDS

Stainless steel.

	LENGTH	WIDTH	HEIGHT	OZ
N. M642	3.13"	3.13"	1.75"	8
O. M521	2"	2"	3"	6
P. M522	2.5"	2.5"	1.25"	3.5

INDIVIDUAL RINGS

Stainless steel. Under 1.75" height.

	DIAMETER	HEIGHT	OZ
A. M229	2"	1.5"	1.5
B. M230	2.33"	1.25"	2
C. M231	2.5"	1.5"	4
D. M246 2.75	2.75"	1.33"	5
E. M246 3	3"	1.33"	6
F. M246 3.5	3.5"	1.33"	8
G. M246 4	4"	1.33"	11



EXTRA TALL INDIVIDUAL RINGS

Stainless steel. 1.75" height & up.

	DIAMETER	HEIGHT	OZ
M592 1.75	2"	1.75"	3
H. M351	2.88"	1.75"	6
I. M239	3"	1.75"	7
J. M233	3.5"	1.75"	9
K. M234	4"	1.75"	12
M570 2.75	2.75"	2"	7
M354	2"	3"	4
M247 2.75	2.75"	2.33"	8
L. M247 3	3"	2.33"	9
M. M446 2.75	2.75"	3"	10



HEAVY DUTY SEAMLESS RINGS

Superior stainless steel rings are thicker gauge and more sanitary because they do not have seams. They won't bend and they release food easily.

	DIAMETER	HEIGHT
M581 1.25	1"	1.25"
N. M581 1.5	1"	1.5"
M582 1	2"	1"
O. M582 1.5	2"	1.5"
M582 2	2"	2"
P. M583 1	3"	1"
M583 1.75	3"	1.75"



STAINLESS STEEL RINGS

	DIAMETER	HEIGHT	OZ
Q. M354	2"	3"	4
R. M355	1.5"	1.5"	1
S. M356	1.75"	1"	1.5



T. SQUARE RING

Stainless steel (18/8). 2" length x 1.75" height. Made in Asia.

M590

ROUND RINGS

Stainless steel (18/8). Made in Asia.

	DIAMETER	HEIGHT	OZ
U. M592 1.75	2"	1.75"	2
V. M592 3	2"	3"	4
W. M593 1.75	3"	1.75"	6.5



MOLDS



A. FLAN RINGS - CLASSIC

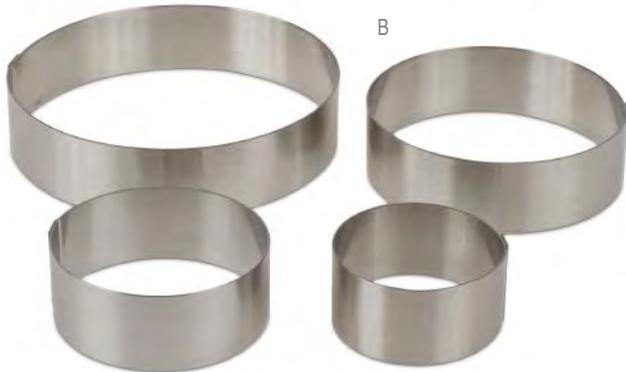
Stainless steel with rolled edges.

	DIAMETER	HEIGHT		DIAMETER	HEIGHT
M266 2.3	2.38"	0.63"	M266 4	4"	0.75"
M266 2.5	2.5"	0.63"	M266 6.25	6.25"	0.75"
M266 2.75	2.75"	0.75"	M266 8	8"	0.75"
M266 3	3"	0.75"	M266 9.5	9.5"	0.75"
M266 3.5	3.5"	0.75"			

FLAN RINGS - TALLER

Stainless steel with rolled edges. Each is 1" height.

	DIAMETER		DIAMETER
M574 70	2.75"	M574 160	6.25"
M574 80	3.25"	M574 200	8"
M574 90	3.5"	M574 240	9.5"
M574 100	4"		



B. ENTREMET RINGS

Strong stainless steel, 1.38" height.

	DIAMETER		DIAMETER
M246 2.75	2.75"	M246 6	6"
M246 3	3"	M246 8	8"
M246 3.5	3.5"	M246 9.5	9.5"
M246 4	4"	M246 10	10"
M246 4.5	4.5"		



C. CAKE RINGS

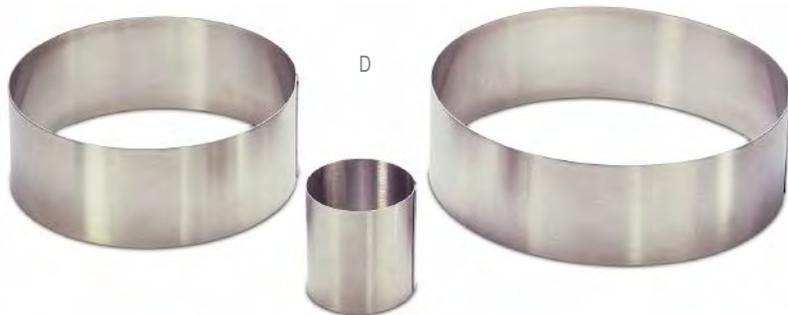
Strong stainless steel, 2" height.

	DIAMETER		DIAMETER
M570 2.75	2.75"	M570 8	8"
M570 3	3"	M570 9	9"
M570 3.5	3.5"	M570 10	10"
M570 4	4"	M570 12	12"
M570 6	6"		



2.38" height.

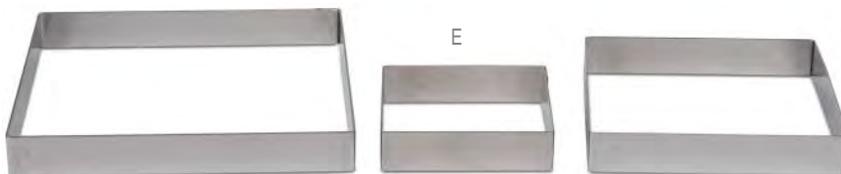
	DIAMETER		DIAMETER
M247 2.75	2.75"	M247 8	8"
M247 3	3"	M247 9.5	9.5"
M247 3.5	3.5"	M247 10	10"
M247 4	4"	M247 12	12"
M247 6	6"		



D. TALL CAKE RINGS

Strong stainless steel, 3" height.

	DIAMETER		DIAMETER
M446 2.75	2.75"	M446 8	8"
M446 3	3"	M446 9.5	9.5"
M446 3.5	3.5"	M446 10	10"
M446 4	4"	M446 12	12"
M446 6	6"	M446 14	14"



E. SQUARE RING MOLDS

Stainless steel. 0.75" height.

	SQUARE		SQUARE
M605 3.25	3.25"	M605 8	8"
M605 4.75	4.75"	M605 9.5	9.5"
M605 6.5	6.5"	M605 11	11"



VALRHONA PERFORATED MOLDS BY DE BUYER

These tart molds are designed and created in partnership with the "Ecole du Grand Chocolat Valrhona". The clever addition of perforations improves this classic and fundamental mold. They promote evenly baked products with uniform browning. The smooth edges and interior finish allow for easy removal of product and tarts with a clean even rim. Stainless steel. Made in France.



RINGS

0.78" height.

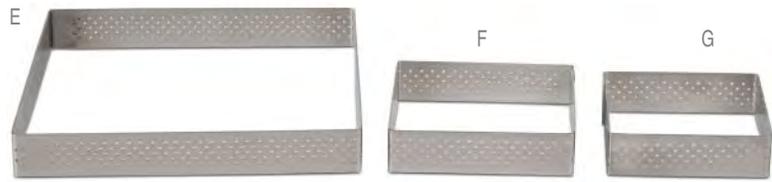
	DIAMETER		DIAMETER
M600 2	2.16"	M600 5	4.92"
M600 2.5	2.55"	C. M600 6	6.10"
A. M600 3	2.95"	M600 7	7.28"
B. M600 4	4.13"	D. M600 8	8.07"



SQUARES

0.78" height.

	SQUARE
E. M678 7	7.87"
F. M678 5	5.9"
G. M678 3	3.14"
M678 2	2.75"



H. RECTANGLE

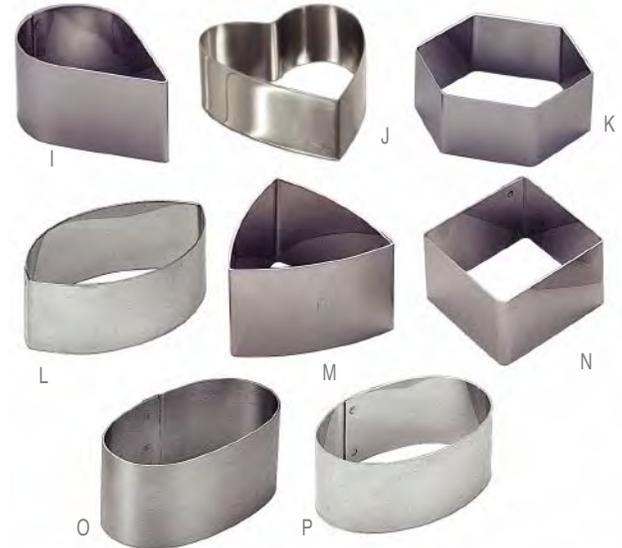
4.72" length x 1.57" width x 0.78" height.

M677



STAINLESS STEEL MULTI-SHAPE RINGS

	LENGTH	WIDTH	HEIGHT	OZ
I. M442 Tear Drop Ring	3.13"	--	1.5"	2.5
J. M543 Heart Shape Ring	3.25"	3.25"	1.25"	5
K. Hexagonal Rings				
M235 A	--	2.33"	1.25"	3
M235 B	--	2.75"	1.25"	4
L. M238 Pointed Oval Ring/Barquette	3.5"	2"	1.25"	3.5
M. M342 Gothic Triangle Ring	--	2.5"	1.5"	2
N. M236 Diamond Shape Ring	3.5"	2.33"	1.25"	2.5
O. M454 3.75 Oval Race Track Ring	3.5"	2"	2"	6
P. M237 Oval Ring	3"	2"	1.25"	2



Q. ROLLS OF HEAVY CLEAR ACETATE*

Acetate roll for cakes and dessert wraps or as mold liners. 500 ft. per roll.

	HEIGHT		HEIGHT
B860 1.38	1.38"	B860 2.38	2.38"
B860 1.75	1.75"	B860 2.5	2.5"
B860 2	2"	B860 3	3"

R. PRE-CUT ACETATE STRIPS*

For lining dessert molds. Makes removal easier. 1,000 strips per package. Measurements are for maximum allowable diameter.

	DIAMETER	LENGTH	HEIGHT		DIAMETER	LENGTH	HEIGHT
M435 1	2"	6.5"	1"	M436 C	3"	9.75"	1.75"
M435 1.5	3"	9.5"	1.5"	M436 D	3"	9.75"	2.33"
M436 A	2.5"	8"	1.5"	M436 E	3"	9.75"	2"



*The plastic used is food-safe polystyrene.

MOLDS



SAVARIN NONSTICK MOLDS

		DIAMETER	HEIGHT	OZ
A	M124 70NS	2.75"	0.5"	1
B	M124 80NS	3.25"	0.75"	1.75
C	M124 120NS	4.75"	1"	4



STEEL NONSTICK FLAN MOLDS

Steel with nonstick finish. 1" height.

		TOP DIAM	BOTTOM DIAM	OZ
D	M484 10	4"	3.33"	7
E	M484 12	5"	4"	11

Steel with nonstick finish, 0.75" height.

		TOP DIAM	BOTTOM DIAM	OZ
F	M201 60	2.33"	2"	1
G	M201 80	3"	2.5"	2
H	M201 90	3.5"	3"	3
I	M201 100	4"	3.5"	5
J	M201 120	4.75"	4"	8



NONSTICK INDIVIDUAL PETIT FOUR MOLDS

		DIAMETER	LENGTH	WIDTH	HEIGHT
K	M148 A Brioche	1.75"	-	-	0.65"
L	M148 B Square	-	1.50"	1.50"	0.38"
M	M148 C Fluted Round	1.80"	-	-	0.40"
N	M148 D Plain Round	1.40"	-	-	0.35"
O	M148 E Rectangle	-	1.9"	1"	0.40"
P	M148 F Triangle	-	1.75"	1.75"	0.40"



Q. NONSTICK RECTANGULAR MOLDS

These food-safe steel nonstick molds require no greasing and they brown the dough nicely during cooking - just like traditional tinplate molds. Made in France. 3.38" length x 1.70" width x 0.47".

M296

R. PETITS FOUR SET

Nonstick. Boxed set of 60 molds in a round plastic case. Contains 11 different designs. There are 5 each of ten styles and 10 each of the smallest tartlet.

M483



S. BOXED SETS OF 50 PETIT FOUR MOLDS

Contains 5 each of 10 designs in plastic box.

TINNED STEEL (NOT SHOWN)

M147 S

NONSTICK

M148 S



T. ALUMINUM NONSTICK MOLD

Heavy aluminum with nonstick finish inside and outside. Resist dents and bending. 4.75" top diameter, 3.75" bottom diameter x 0.88" height, 8oz.

M325

A. SMALL MOUSSE/PATE MOLD

U-shaped miniature, tinned steel.
5.5" length x 1.5" width x 1.5" height, 5oz.
M192



B. ROUND RING WITH ROLLED EDGE

Sturdy tinned steel, also excellent as a cutter.
2.75" diameter x 2" height, 5oz.
M225

C. PLAIN TARTLETTES

Tinned steel and nonstick, 0.5" height.

TINNED STEEL

	TOP DIAM	BOTTOM DIAM
M123A 35	1.5"	0.63"
M123A 50	2"	1.25"
M123A 60	2.38"	1.5"
M123A 70	2.75"	2"

NONSTICK

	TOP DIAM	BOTTOM DIAM
M123A 35NS	1.5"	0.63"
M123A 50NS	2"	1.25"
M123A 60NS	2.38"	1.5"
M123A 70NS	2.75"	2"



FLUTED TARTLETTES

D. TINNED STEEL

	TOP DIAM	BOTTOM DIAM	HEIGHT
M123B 50	2"	1.25"	0.38"
M123B 60	2.38"	1.5"	0.38"
M123B 70	2.75"	2.36"	0.39"
M123B 80	3.13"	2.25"	0.38"
M123B 90	3.5"	2.75"	0.63"

E. NONSTICK

	TOP DIAM	BOTTOM DIAM	HEIGHT
M123B 60NS	2.38"	1.5"	0.38"
M123B 80NS	3.13"	2.25"	0.38"
M123B 100NS	4"	3.25"	0.63"



REMOVABLE BOTTOM TARTLETTES

0.75" height.

F. TINNED STEEL

	DIAMETER
M145 4	4"
M145 4.4	4.38"
M145 4.75	4.75"

G. NONSTICK COATING

	DIAMETER
M145 4NS	4"
M145 4.4NS	4.38"
M145 4.75NS	4.75"



REMOVABLE BOTTOM TARTLETTES

FLUTED

		DIAMETER	HEIGHT
H. M295 4.75	Stainless steel	4.75"	0.75"
I. M186 100	Tinned steel	4"	1.25"
J. M187 100	Nonstick	4"	1.25"

SMOOTH (NON-FLUTED)

K. M566 120	Nonstick	4.75"	0.88"
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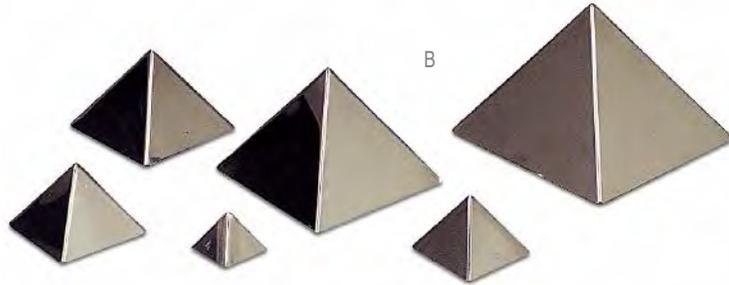
MOLDS



A. HEMISPHERE MOLDS

Stainless steel, half round, seamless.

	DIAMETER	HEIGHT	OZ		DIAMETER	HEIGHT	OZ
M285 1.5	1.5"	0.75"	1	M285 4	4"	2"	9
M285 2.5	2.5"	1.25"	2	M285 4.75	4.75"	2.38"	14
M285 2.75	2.75"	1.38"	3	M285 5.5	5.5"	2.75"	20
M285 3.25	3.25"	1.63"	5	M285 6.25	6.25"	3"	32
M285 3.5	3.5"	1.75"	7	M285 7	7"	3.5"	48
				M285 8	8"	4"	70



B. PYRAMID MOLDS

Perfectly shaped, waterproof, stainless steel.

	WIDTH	HEIGHT	OZ
M286 1.5	1.5"	1"	1
M286 2.25	2.25"	1.75"	2
M286 3	3"	2.25"	3
M286 3.5	3.5"	2.5"	5
M286 4.75	4.75"	3.5"	16
M286 6	6"	4.25"	26



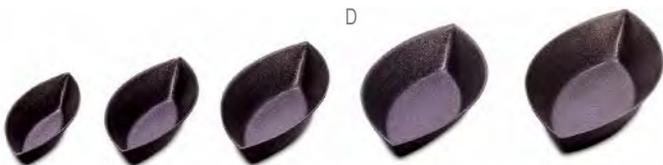
C. SMALL BRIOCHE

TINNED STEEL

	TOP DIAM	BOTTOM DIAM	HEIGHT	OZ
M118 60	2.38"	1"	1"	1
M118 75	2.88"	1.5"	1.25"	1.5
M118 80	3.13"	1.38"	1.25"	2
M118 90	3.5"	1.75"	1.38"	3
M118 100	4"	2"	1.5"	4

NONSTICK

M118 80NS	3.13"	1.38"	1.25"	2
M118 90NS	3.5"	1.75"	1.38"	3



D. NONSTICK PLAIN BARQUETTES

0.38" height.

	LENGTH	WIDTH		LENGTH	WIDTH
M122A 60NS	2.33"	0.75"	M122A 90NS	3.5"	1.5"
M122A 70NS	2.75"	1"	M122A 100NS	4"	1.75"
M122A 80NS	3"	1.25"			



INDIVIDUAL CAKE PANS

Rolled edge, heavy aluminum.

E. Fixed Bottom. 2.75" diameter x 1.5" height, 5oz.

M349

F. Removable Bottom. 3" diameter x 2" height, 8oz.

M478

G. INDIVIDUAL ANGEL FOOD PAN

Commercial quality aluminum. 4" top diameter, 3.25" bottom diameter x 2" height, 9oz.

M281 4



INDIVIDUAL CAKE (CANNELE) MOLD

Precise fluting. Heavy copper with tin lining for small cakes.

	DIAMETER	HEIGHT	OZ
H. M480 35	1.5"	1.38"	1
I. M480 45	1.5"	1.5"	2
J. M480 55	2"	2"	3



DEEP PLAIN TARTLETTES

Tinned steel.

	TOP DIAM	BOTTOM DIAM	HEIGHT
K. M140 50	2"	1.13"	0.5"
L. M140 80	3.13"	1.75"	0.88"

STAINLESS STEEL, WATERTIGHT MOLDS

Rounded bottom, fully sealed restaurant quality molds.

	LENGTH	WIDTH	HEIGHT	CUPS
A. M283	19.75"	3"	2.5"	6
B. M282	19.75"	2.5"	1.63"	3



BUCHE DE NOEL MOLDS

Leak proof.

C. STAINLESS STEEL

	LENGTH	WIDTH	HEIGHT	CUPS
M538 A	14"	2.45"	1.8"	3
M538 B	19.75"	2.80"	2"	6
M538 D	19.75"	3"	2.3"	8



D. TINNED STEEL

	LENGTH	WIDTH	HEIGHT	CUPS
M169 A	13.75"	2.38"	1.75"	3
M169 B	19.75"	3.35"	2.25"	8

E. HORS D'OEUVRES SIZE PATE MOLD

The perfect size for beautiful presentations of the finest quality pates; with removable bottom in tinned steel. 16" length x 2.25" width x 3.25" height, 9 cups.

M128 A



MINI PATE AND LOAF MOLDS WITH NONSTICK SURFACE

Extra-small sizes for special presentations.

	LENGTH	WIDTH	HEIGHT	CUPS
F. M207	20"	1.75"	2.25"	5
G. M482	12"	1.5"	2"	2
H. M676	11.5"	2"	1.75"	2



I. SMALL BREAD MOLD

Hinged tinned steel. 12" length x 1.75" diameter.

M174



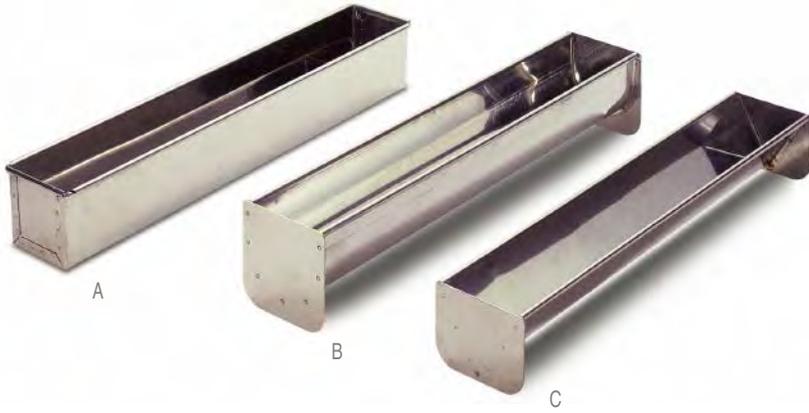
J. TRIANGULAR MOLD

Our triangular mold is very popular for pates and baked or frozen desserts. Finest quality stainless steel. 14" length x 3" width x 2.38" height, 1 quart.

M171 A



MOLDS



STAINLESS STEEL MOLDS

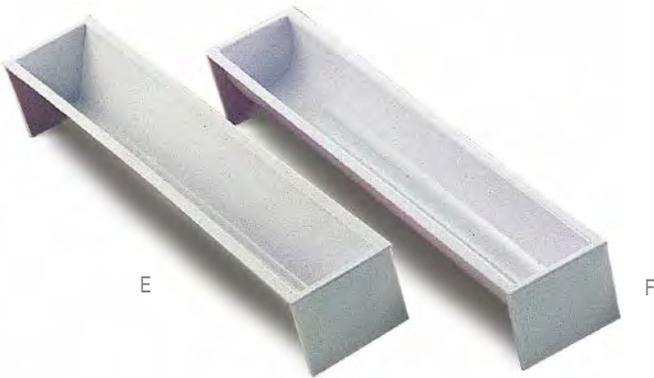
Versatile, long lasting, high quality molds for baking or freezing.

		LENGTH	WIDTH	HEIGHT	CUPS
A. M215	Rectangle	20"	3.13" t 2.75" b	3.25"	13.5
B. M216	U-shaped	19"	3.25"	3.25"	12
C. M217	Triangle	19"	3.25"	3.25"	6



D. ROUND BOTTOM ALU-STEEL BAKING MOLD

Alu-Steel is a very strong material made by fusing a layer of aluminum around steel. It maintains excellent heat conductivity without rusting. 15" length x 4.25" width x 2.75" height, 10 cups. **M213**



PLASTIC FOOD MOLDS

Excellent for ice creams, mousses, and sorbets. Water tight construction. Made from thick food safe plastic for commercial use. Cannot be used for baking.

		LENGTH	WIDTH	CUPS
E. M470	Triangular	18"	2.75"	4
F. M471	Rounded	18"	2"	4.5

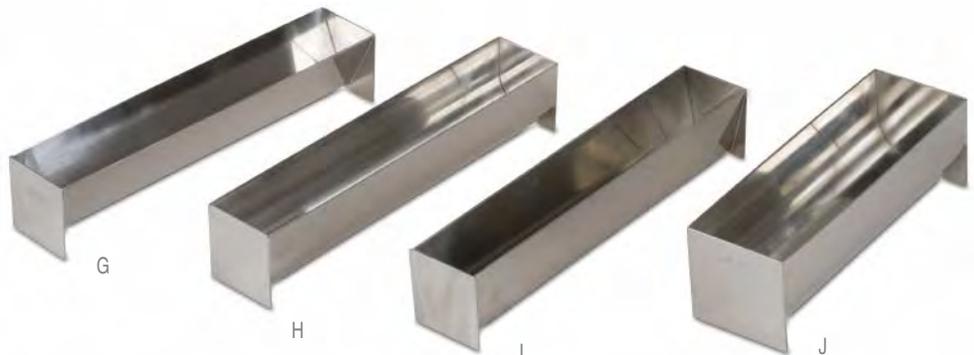
COVERED MOLDS

Stainless steel (18-8). Water tight. Made in Asia.

		LENGTH	HEIGHT	OZ
G. M600	Triangle	12"	2.25"	16
H. M601	U-Shape	12"	2.25"	24
I. M603	Rectangular	12"	2.25"	22
J. M602	U-shape	9.13"	2.25"	32



Cover included with each.



A. PATE MOLDS WITH RIDGES

Hinged. Tinned Steel.

	LENGTH	WIDTH	HEIGHT	CUPS
M112 10	10"	2.5"	3"	5
M112 14	14"	3"	3.25"	10

PATE MOLDS WITH SMOOTH SIDES

Hinged.

	LENGTH	WIDTH	HEIGHT	CUPS
B. TINNED STEEL				
M113 10	10"	2.5"	3"	5
M113 14	14"	3"	3.25"	10

C. NONSTICK

M113 12NS	12"	2.75"	3"	7
------------------	-----	-------	----	---



D. ENAMELLED CAST IRON PATE MOLD AND COVER

Unbreakable, heavy quality for perfect results. Made in France by Le Creuset. 11" length x 3" width x 2.5" height, 1.5 cups.

R103 F



E. POINTED OVAL PATE MOLD

Nonstick coated steel with 2 sides & bottom. 8.5" length x 5.75" width x 3.5" height, 7 cups.

M111 8.5NS



CHINA GALANTINE MOLD

Classic elegance in a high-fired, oven proof white china terrine, made in France.

	LENGTH	WIDTH	HEIGHT	LITERS
F. R230 A	10"	3.5"	3.5"	1
G. R230 B	11.5"	4"	4"	2



BUNDT CAKE PANS

Heavy cast aluminum construction. Nonstick inner surface.

H. MINI BUNDT MOLD

Each cavity: 1 cup, 6 per mold. 14.25" length x 9" width x 2" height overall size.

M271

BUNDT CAKE MOLDS

	WIDTH	HEIGHT	CUPS
I. M272 A	10"	4"	12
J. M272 B	8"	3"	6



MOLDS



RECTANGULAR TART MOLDS

With removable bottoms. 13.75" length x 4.5" width x 1" height.

- A. **TINNED STEEL** M257 B. **NONSTICK** M257 NS

CLASSIC TART MOLDS

With removable bottom.

C. TINNED STEEL			D. NONSTICK		
	DIAMETER	HEIGHT		DIAMETER	HEIGHT
M145 4	4"	0.63"	M145 4NS	4"	0.38"
M145 4.4	4.38"	0.75"	M145 4.4NS	4.38"	0.75"
M145 4.75	4.75"	0.75"	M145 4.75NS	4.75"	0.75"
M145 8	8"	0.88"	M145 8NS	8"	0.88"
M145 9.5	9.5"	1"	M145 9.5NS	9.5"	1"
M145 11	11"	1"	M145 11NS	11"	1"
M145 13	13"	1.13"	M145 13NS	13"	1.13"

MEDIUM HIGH TART MOLDS

With removable bottoms. 1.25" height.

E. TINNED STEEL		F. NONSTICK	
	DIAMETER		DIAMETER
M256 8	8"	M256 8NS	8"
M256 9.5	9.5"	M256 9.5NS	9.5"
M256 11	11"	M256 11NS	11"

EXTRA DEEP TART MOLDS

With removable bottoms.

G. TINNED STEEL			H. NONSTICK		
	DIAMETER	HEIGHT		DIAMETER	HEIGHT
M186 100	4"	1.25"	M187 100	4"	1.25"
M186 200	8"	1.88"	M187 200	8"	1.88"
M186 250	10"	2.25"	M187 250	10"	2.25"

ROUND, NONSTICK TART MOLDS

Nonstick coated steel with removable bottoms. 1.25" height.

	DIAMETER
I. M566 120	4.75"
J. M566 240	9.5"
K. M566 280	11"

L. DEEP DISH PIE PAN



These are not your average 9" pie tins that are for turning out your favorite single or double crust classics. They are made from heavy duty glazed aluminum and are designed for the rigors of professional baking. Made in the USA. 9" diameter (7" diameter base) x 1.5" height.

M661

STACKABLE FRAME SET

Used for making entremets and mousses with different flavors. This set facilitates precise layering as flavors are smoothed on and frames are added. Consists of one tray, 24" length x 16" width, and three interchangeable frames that lock into the base and each other. The frames are: 0.38", 0.63" and 0.75" tall. Made of aluminum with plastic corner locks.

M515

EXTRA FRAMES AND TRAYS

For **M515**.

	HEIGHT
M515 A	0.38"
M515 B	0.63"
M515 C	0.75"
M515 T	Extra bottom tray



TILES COOKIE SHEETS

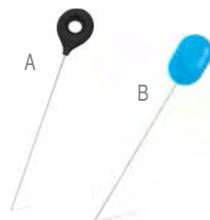
	ROWS	WIDTH	DEPTH	OVERALL
Tinned steel				
M251	6	1.66"	1"	14" length x 10" width
Stainless steel				
M251 ST	6	1.75"	0.88"	14" length x 13" width



KUGELHOPF MOLD

Tinned steel with nonstick coating. 9.5" diameter x 4.75" height, 1.5" tube, 3 quarts.

M106 9.5NS



CAKE TESTERS

Rust proof. 6" length.

A. **OXO GOOD GRIPS B944**

B. **ATECO B943**



CROQUEMBOUCHE MOLDS

Stainless steel.

	BASE DIAM	HEIGHT
M144 14	9.25"	14"
M144 20	11.75"	20"

C. ANGEL FOOD PAN

Commercial gauge aluminum. 9.5" top diameter x 7" bottom diameter x 5" height. 3.5 quarts.

M361 3.5

D. INDIVIDUAL ANGEL FOOD PAN

Commercial quality aluminum. 4" top diameter x 3.25" bottom diameter x 2" height. 9oz.

M281 4

D. CHARLOTTE MOLD

Very thick tin coating over steel. 4" top diameter x 3.25" bottom diameter x 2.25" height. 12 quarts.

M117 4



MOLDS



MADELEINE SHEETS NONSTICK

	FORMS	HEIGHT	OVERALL
A. M495	12	3"	14" length x 7" width
B. M496	20	1.63"	15" length x 5" width



FLEXIBLE MADELEINE SHEETS

Nonstick, silicone. Full sheet pan sizes. 40 forms. 3" length x 1.75" width x 0.5" diameter, 1.5oz.

M370 L

FOR MORE SILICONE MOLDS, SEE PAGES 19-37.



STAINLESS STEEL FRAME

22.5" length x 3.5" width x 1.38" height.

M644



SHEET PAN EXTENDERS

Stainless steel, fit standard U.S. size sheet pans.

		LENGTH	WIDTH	HEIGHT
C. M268 A	Full size	23.75"	16"	2"
D. M268 B	Half size	15.5"	10.75"	2.38"



SHEET PAN FORMS

Stainless steel, fit US or European size sheet pans.

	LENGTH	WIDTH	HEIGHT
E. M539 A	22.5"	14.63"	1"
F. M539 B	22.5"	14.63"	1.5"



ALUMINIZED STEEL PULLMAN PANS

Aluminized steel, watertight construction and easy release glaze. Lids not included with pans.

	LENGTH	WIDTH	DEPTH	LBS
G. M503	13"	4"	4"	1.5
H. M504	16"	4"	4"	2

LIDS

Lid for **M503** Lid for **M504**
M503 T **M504 T**

I. FRENCH BLACK STEEL

Traditional black steel ideal for even deep browning. 15.75" length x 4.5" width x 4.75" height. Not dishwasher safe.

M645

STRAIGHT SIDED CAKE PANS

Heavy duty aluminum construction, seamless, with straight sides.

2" HEIGHT, 18 GAUGE		3" HEIGHT, 18 GAUGE	
DIAMETER		DIAMETER	
M454 6	6"	M455 6	6"
M454 8	8"	M455 8	8"
M454 9	9"	M455 9	9"
M454 10	10"	M455 10	10"



SPRINGFORM BAKING PANS

Aluminum, flat bottom, 3" height.

DIAMETER		DIAMETER	
M280 6	6"	M280 10	10"
M280 8	8"	M280 12	12"
M280 9	9"		



REMOVABLE BOTTOM CAKE PANS

The better way to bake cakes. Made of heavy duty aluminum, they will not bend or deform. The removable bottom makes it easy to unmold and there's no indentation on the bottom. Professional quality, 3" height, straight sides.

DIAMETER		DIAMETER	
M502 6	6"	M502 10	10"
M502 9	9"	M502 12	12"



A. KAISER SPRINGFORM BAKING PAN

Highest quality available. Made in Germany. Stronger buckle. Better rim catches leaks. Bottoms are flat steel with nonstick coating inside. 4.5" diameter x 1.75" height.

	DIAMETER	HEIGHT
M530 4.5	4.5"	1.5"
M530 8	7.25"	2.5"
M530 9	9"	2.5"
M530 10	9.75"	2.5"



B. SILVERSTONE NONSTICK ROUND CAKE PAN

Seamless aluminum cake pan with nonstick inner surface. 9" diameter x 2" height. NSF listed.

M208 9



C. MINI LOAF FRAME

Heavy duty, aluminized steel, glazed for easy release. Tapered. Each mold is 3.88" width x 2.5" height x 1.31" length. Overall dimensions are 19.5" width x 9.88" height.

M259



D. SILVERSTONE NONSTICK COMMERCIAL LOAF PANS

Seamless aluminum baking pans with nonstick surface on inside. Slightly tapered. NSF listed.

	LENGTH	WIDTH	HEIGHT	LBS
M209 3	8.5"	4.25"	3"	3
M209 5	10"	5"	4"	5



E. COMMERCIAL LOAF PANS

Aluminized steel, watertight construction with easy release glaze. Tapered.

	LENGTH	WIDTH	HEIGHT	LBS
M452 A	5.63"	3.13"	2.19"	0.38
M452 1	8.5"	4.5"	2.75"	1
M452 1.5	10"	5"	3"	1.5



MOLDS



FRENCH BREAD (BAGUETTE) PAN

Made from commercial gauge aluminum for food service use. Each pan makes 6 loaves.

		LENGTH	WIDTH
A. M505	Perforated pan	26"	18"
	Each loaf	26"	2.5"
B. M455	Solid pan	26"	17"
	Each loaf	26"	2.25"

BAKER'S BLADE (LAME)

For scoring baguettes or other breads. Stainless steel blade. 5" length. Plastic handle and cover.



B866

MUFFIN PANS

Aluminized steel with silicone glazing for easy release.

C. JUMBO

Three rows of 4 cups, 12 cups total. Pan size is 17.88" length x 13.5" width. Each cup is 3.75" top diameter x 2.5" bottom diameter x 1.75" height. 8.2oz.

M491

D. CROWN

Three rows of 4 cups, 12 cups total. Pan size is 18" length x 13" width. Each cup is 3.5" top diameter x 2" bottom diameter x 2" height. 7.3oz.

M492

E. TEXAS SIZE

Three rows of 4 cups, 12 cups total. Pan size is 17.88" length x 12.88" width. Each cup is 3.25" top diameter x 2.75" bottom diameter x 1.25" height. 5.6oz.

M447

F. SQUARE

Four rows of 5 cups, 20 cups total. Pan size is 15.75" length x 11.13" width. Each cup is 1.66" square x 1.28" height. 1.8oz.

M662

G. STANDARD

Four rows of 6 cups, 24 cups total. Pan size is 20.75" length x 14" width. Each cup is 2.75" top diameter x 2.06" bottom diameter x 1.38" height. 3.8oz.

M262

H. MINI

Four rows of 6 cups, 24 cups total. Pan size is 17.19" length x 12.88" width. Each cup is 2.06" top diameter x 1.63" bottom diameter x 1.13" height. 2.1oz.

M261

I. MICRO

Four rows of 6 cups, 30 cups total. Pan size is 18" length x 13" width. Each cup is 1.88" top diameter x 1.25" bottom diameter x 0.88" height. 1.1oz.

M493





SILVERSTONE NONSTICK PANS

Patented nonstick coating over thick aluminum.

	SIZE	LENGTH	WIDTH	GAUGE
M211	Half	12.88"	17.75"	18
M210	Full	25.75"	17.75"	12



STANDARD SHEET PANS

Seamless, one-piece construction. Tapered to nest & stack easily. Aluminum, natural finish.

	SIZE	LENGTH	WIDTH	GAUGE
M652	1/8 Sheet	9.5"	6.5"	-
M450	Quarter	13"	9.5"	16
M561	Half	13"	18"	18
M560	Full	26"	18"	16



"LINCOLN" WEAREVER SHEET PANS

The finest quality available. Thick aluminum with rolled edges to preserve shape. Exclusive concave bottoms flatten during heating for even heat distribution. All pans have 1" height sides. Natural Aluminum Finish Pans.

	SIZE	LENGTH	WIDTH	GAUGE
M449	Half	12.88"	17.75"	13
M448	Full	25.75"	17.75"	12



EUROPEAN SHEET PANS

Black steel, heavy duty, 0.06" thick pans with 4 angled sides. 0.31" height.

	SIZE	LENGTH	WIDTH
M451 B	Half	12"	15.75"
M451	Full	17.75"	25.5"



"LINCOLN" PERFORATED, ALUMINUM PANS

	SIZE	LENGTH	WIDTH	GAUGE
M542	Half	12.88"	17.75"	18
M541	Full	25.75"	17.75"	18



SILPAT NONSTICK BAKING MAT

Thick flexible mat transforms any sheet pan into a nonstick surface. Also used for working sugar, chocolate, etc. Can be reused thousands of times, withstands temperature from -40 to over 550 °F.

	SIZE	LENGTH	WIDTH	
B711	Quarter-size	11.5"	8"	
B706	Half-size	16.5"	11.75"	Fits standard half-sheet pan
B705	Full-size	24.5"	16.5"	Fits standard US sheet pan
B710	Large-size	30"	22"	Ideal as a work surface

MOLDS

UNIVERSAL MODULAR MOLDS

For the preparation of frozen, cold, or warm desserts, mousses, hors d'oeuvres and portion controlled dishes. Food-safe acrylic molds are crystal clear so that you can see the layers and other decorative effects that you create. Use one mold, all of them, or as many as you need. You can combine different designs on a tray. Not Suitable for Baking. Universal modular molds give maximum flexibility. Cutters and Extractors sold separately. Entire tray is 23.38" length x 15.63" width.

4oz size: 35 individual molds per tray. Each mold 1.5" height.

1.5 oz size: Each mold is 1" height. 4 molds in each square, 24 squares per tray. **Total:** 96, 1.5 oz molds.



ROUND

4 oz size, 2.63" diameter.

M401 A 35 molds & tray.

M402 A extractor.

M403 A cutter.



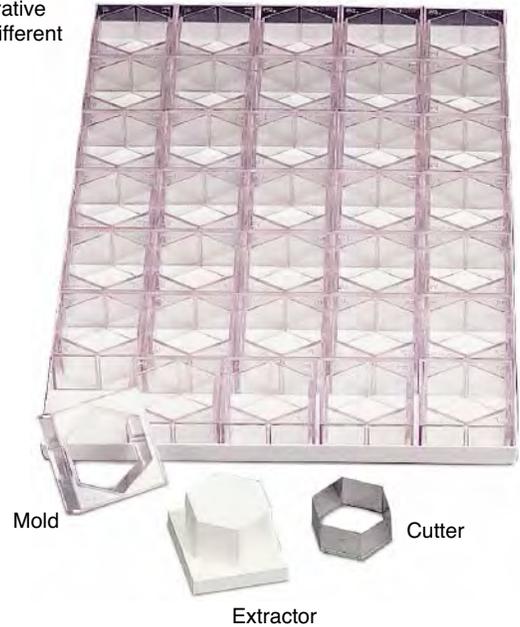
OVAL

4 oz size, 3.25" length.

M401 B 35 molds & tray.

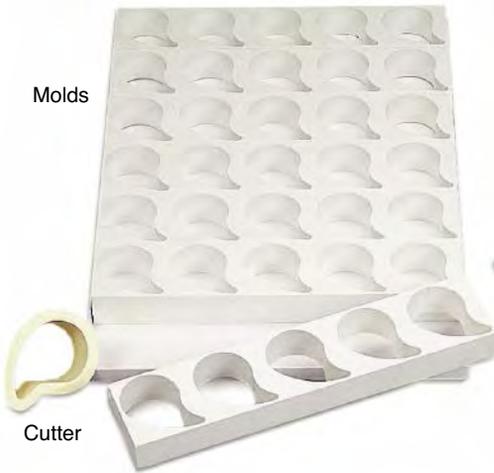
M402 B extractor.

M403 B cutter.



PRODUCTION MODULAR MOLDS

For faster production and larger quantities. Molds are arranged in strips allowing faster filling, quicker extraction and easier clean-up. White food-safe plastic. Not Suitable for Baking. Cutters and Extractors each sold separately. Entire tray is 23.38" length x 15.63" width.



Molds

Cutter



Extractor

1.5 oz size: Sixteen, 1" deep molds per strip. 6 strips per tray. **Total:** 96 molds.

4 oz size: Five, 1.5" deep molds per strip. 7 strips per tray. **Total:** 35 molds.



A

COMMA

A. 4 oz size, 3.5" length.

M411 D 35 molds & tray

M412 D extractor

M413 D cutter



B

B. 1.5 oz size, 2" length.

M416 D 96 molds & tray

M417 D extractor

M418 D cutter



E

OVAL

E. 4 oz size, 3.25" length.

M411 B 35 molds & tray

M412 B extractor

M413 B cutter



F

F. 1.5 oz size, 2" length.

M416 B 96 molds & tray

M417 B extractor

M418 B cutter



C

ROUND

C. 4 oz size, 2.5" diameter.

M411 A 35 molds & tray

M412 A extractor

M413 A cutter



D

D. 1.5 oz size, 1.63" diameter.

M416 A 96 molds & tray

M417 A extractor

M418 A cutter



TEAR

4oz size, 3.25" length.

M411 F 35 molds & tray

M412 F extractor

M413 F cutter

FLEXIPANS NONSTICK SILICONE MOLDS

Flexipan Molds surfaces are as smooth as glass and permanently treated with nonstick silicone - baked items pop right out of the mold. No scraping! Frozen or gel foods are pushed out from the bottom without extractor! These molds are so flexible you can actually turn them inside out without causing damage. Withstands temperatures -40 to 536 °F.

- Full size Flexipan measurements are 23" length x 15" width.
- Half size Flexipan measurements are 15" length x 11.25" width.



SMALL MUFFINS
2" diam. x 1.19" h, 1.5oz. 40 forms.
M370 J

SMALL MUFFINS HALF SHEET
2" diam. x 1.19" h, 1.5oz. 20 forms.
M373 J

REGULAR MUFFINS
2.75" diam. x 1.19" h, 4.2oz. 24 forms.
M370 I

REGULAR MUFFINS HALF SHEET
2.75" diam. x 1.19" h, 4.5oz. 12 forms.
M373 I



MUSHROOM MUFFINS
2.75" diam. x 1.69" h, 3oz. 15 forms.
M376 A



TAPERED MUFFINS
3.31" diam. x 1.38" h, 3.9oz. 24 forms.
M370 R



MICRO MINI HALF SPHERES HALF SHEET
0.87" diam, 1 tsp. 63 forms.
M373 P

MINI HEMISPHERES
1" diam. x 0.56" h, 0.2oz. 96 forms.
M371 H

MINI HALF SPHERES HALF SHEET
1.2" diam. x 0.7" h, 0.33oz. 35 forms
M373 E

MINI HEMISPHERES
1.2" diam. x 0.7" h, 0.33oz. 70 forms.
M370 E

SMALL HEMISPHERES
1.63" diam. x 0.75" h, 0.7oz. 48 forms.
M370 D

MEDIUM HEMISPHERES
2" diam. x 1.19" h, 1.7oz. 28 forms.
M370 W

REGULAR HEMISPHERES
2.75" diam. x 1.56" h, 3.5oz. 24 forms.
M370 C

HALF SPHERES HALF SHEET
2.75" diam. x 1.56" h, 3.5oz. 12 forms.
M373 C

EXTRA LARGE HALF SPHERES
3.19" diam. x 1.56" h, 4.5oz. 12 forms.
M373 N

EXTRA LARGE HEMISPHERES
3.19" diam. x 1.56" h, 4.5oz. 24 forms.
M370 N



PETITS FOURS
1.56" diam. x 0.75" h, 0.75oz. 54 forms.
M371 E



TARTE TATINS
4" diam. x 1.38" h, 8.33oz. 12 forms.
M371 G

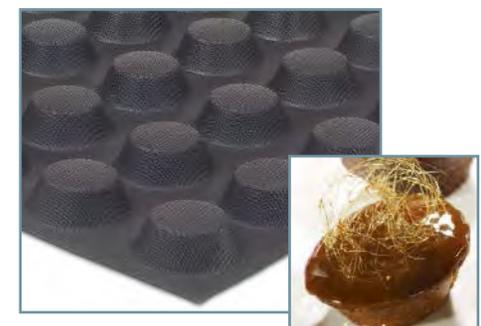


SMALL CYLINDERS
1.56" diam. x 0.75" h, 0.89oz. 48 forms.
M372 D

CYLINDERS
2.5" diam. x 1.38" h, 3oz. 24 forms.
M370 V

CYLINDERS
2.5" diam. x 1" h, 2.2oz. 24 forms.
M376 G

LARGE CYLINDERS
3.19" diam. x 1.19" h, 5oz. 24 forms.
M372 E



MINCE PIE
2.25" diam. x 0.75" h, 1.18oz. 40 forms.
M376 H



OBLONG CAKES

4.75" L x 1.66" w x 1" h, 3.38oz. 24 forms.

M375 P



OBLONG CAKES WITH INDENT

4.75" L x 1.66" w x 1" h, 3oz. 24 forms.

M375 Q



TIMBALES

1.63" diam. x 1.38" h, 1.4oz. 40 forms.

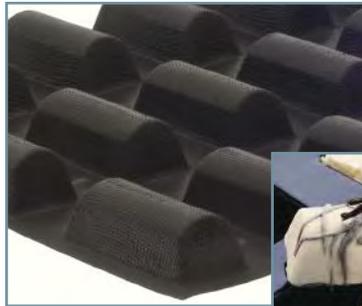
M372 V



HALF CYLINDERS

3.33" L x 0.63" w x 0.56" h, 0.66oz. 48 forms.

M375 L



MINI YULE LOGS

3.75" L x 1.56" w x 1.19" h, 2.7oz. 24 forms.

M372 P



MINI INGOTS

1.56" L x 0.56" w x 0.5" h, 0.2oz. 120 forms.

M375 J



POMPONETTES

1.38" diam. x 0.63" h, 0.5oz. 96 forms.

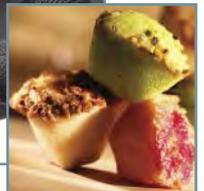
M370 G



SAVARIN SAPPHIRES

2.75" L x 2.75" w x 1.25" h, 2.7oz. 24 forms.

M375 I



MINI SAPPHIRES

1.66" L x 1.66" w x 1" h, 0.66oz. 54 forms.

M375 K



INDENTED EGGS

3.7" L x 2.4" w x 1.2" h, 3.2oz. 25 forms.

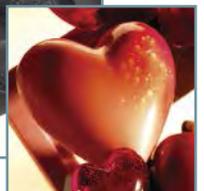
M375 U



HEARTS

2.63" L x 2.44" w x 1" h, 3oz. 20 forms.

M372 G



MINI HEARTS

1.63" L x 1.5" w x 0.56" h, 0.5oz. 70 forms.

M375 H



BARQUETTES
2.56" L x 1" w x 0.44" h, 0.33oz. 48 forms.
M372 A



ROUND FLANS
3.19" diam. x 0.75" h, 2.4oz. 24 forms.
M372 U



BISCUITS
4.25" L x 1" w x 0.37 h, 0.67oz. 45 forms.
M376 C



TRIANGLES
1.88" L x 1.56" w x 0.38" h, 0.25oz. 80 forms.
M370 Y



SPOONS
3.5" L x 1.19" w x 0.5" h, 0.5oz. 36 forms.
M375 R



SQUARE INSERTS
5.88" square x 0.56" h, 10.14oz. 6 forms.
M376 B



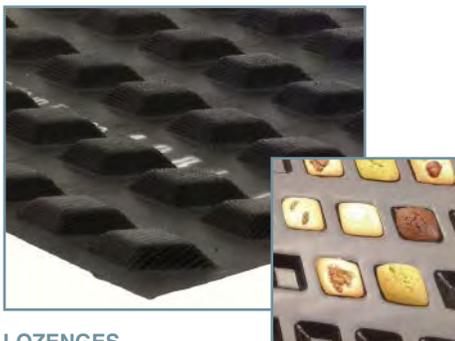
SHALLOW ROUNDS
3.13" diam. x 0.56" h, 2.4oz. 24 forms.
M372 C



SHALLOW CAKES
4" diam. x 0.75" h, 4.75oz. 15 forms.
M372 B



SHORTBREADS
1.5" diam. x 0.13" h, 0.2oz. 77 forms.
M375 Y



LOZENGES
2.38" L x 1.56" w x 0.38" h, 3oz. 70 forms.
M370 Z



MINI FINANCIERS
2" L x 1" w x 0.38" h, 0.25oz. 84 forms.
M372 M



DOG BONES
2.75" L x 1.38" w x 0.5 h, 0.6oz. 36 forms.
M375 S



UPSIDE DOWN MINI HEMISPHERES
1" diam. x 0.56" h, 0.2oz. 45 forms.
M375 A



FLOWERS
3" diam x 0.75" h, 2.75oz. 24 forms.
M372 T



COOKIES
3.06" diam. x 0.37 h. 1.69oz. 24 forms.
M376 F



DELICACIES SHAPES HALF SHEET
0.5" h. 6 Assorted shapes. 12 forms.
M374 A



MADELEINES
3" L x 1" w 0.75" h, 1.2oz. 40 forms.
M370 L



SCALLOPS
3.19" L x 3" w. 2.5oz. 24 forms.
M371 J



MINI SQUARE SAVARINS
1.44" square x 0.63" h, 0.5oz. 60 forms.
M375 F



MINI SAVARINS
1.56" diam. x 0.5" h, 0.33oz. 60 forms.
M370 P



MEDIUM BRIOCHES
2.69" diam. x 1" h, 2oz. 24 forms.
M372 H

SQUARE SAVARINS
2.75" square x 1.19" h, 3.4oz. 24 forms.
M375 C

SAVARINS
2.75" diam. x 1" h, 2.2oz. 24 forms.
M370 Q

LARGE BRIOCHES
3.19" diam. x 1.44" h, 3.5oz. 24 forms.
M370 T



TARTLETTES
3" diam. x 0.75" h, 2.2oz. 24 forms.
M370 X



MINI FLORENTINES
2.38" diam. x 0.5" h, 1oz. 40 forms.
M371 F

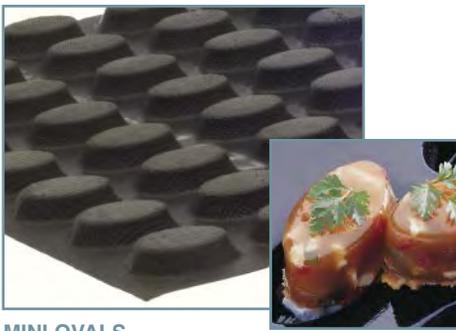


LARGE DISKS
5.69" diam. x 0.5" h, 6.8oz. 6 forms.
M372 K

MINI TARTLETTES
1.63" diam. x 0.38" h, 0.5oz. 60 forms.
M370 F

FLORENTINES
3.56" diam. x 0.31" h, 2oz. 15 forms.
M370 H

EXTRA LARGE DISKS
6.5" diam. x 0.5" h, 8.13oz. 6 forms.
M372 L



MINI OVALS

2.25" L x 1.38" w x 0.5" h, 0.6oz. 64 forms.

M371 N

SMALL OVALS

2" L x 1.75" w x 0.75" h, 0.7oz. 50 forms.

M370 K

REGULAR OVALS

2.69" L x 1.94" w x 1.19" h, 2.5oz. 30 forms.

M370 S

LARGE OVALS

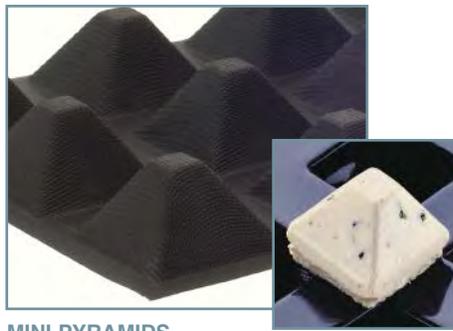
3.38" L x 2.38" w x 1.19" h, 3.4oz. 20 forms.

M372 F

OVAL

2.68" diam. x 1" h. 0.67oz. 30 forms.

M376 J



MINI PYRAMIDS

1.38" L x 1.38" w x 1" h, 0.5oz. 54 forms.

M370 B

PYRAMIDS HALF SHEET

2.75" L x 2.75" w x 1.56" h, 3oz. 12 forms.

M373 A

PYRAMIDS

2.75" L x 2.75" w x 1.56" h, 3oz. 24 forms.

M370 A

PYRAMID (TRUNCATED)

2" square x 1.38" h, 1.7oz. 35 forms.

M372 R



MINI OVAL SAVARINS

1.56" L x 1.19" w x 0.5" h, 0.33oz. 60 forms.

M375 B

REGULAR OVAL SAVARINS

2.75 diam. x 2 h, 1.6oz. 30 forms.

M375 T

LARGE OVAL SAVARINS

3.19" L x 2.38" w x 1" h, 2.4oz. 24 forms.

M372 Q



MINI VOLCANOS

1.6" diam. x 0.9" h, 0.63oz. 54 forms.

M375 W

VOLCANOS

2.8" diam. x 1.35" h, 2.25oz. 18 forms.

M375 X



MINI QUENELLES

2" L x 1" w x 0.63" h, 0.2oz. 100 forms.

M375 G

QUENELLES

1.63" L x 1" w x 0.75" h, 0.33oz. 72 forms.

M371 M



MINI CONES

1.19" diam. x 0.75" h, 0.2oz. 96 forms.

M375 D

REGULAR CONES

2.75" diam. x 2.38" h, 2.7oz. 20 forms.

M375 E



MINI HALF EGGS

2.25" diam. x 0.5" h, 0.5oz. 56 forms.

M375 Z

EGGS

2.38" L x 1.56" w x 1" h, 1oz. 42 forms.

M372 N



MINI CHARLOTTEs

1.38" diam. x 0.56" h, 0.33oz. 60 forms.

M371 K

CHARLOTTEs

3" diam. x 1.56" h, 3.4oz. 18 forms.

M372 S

CHARLOTTEs

2.43" diam. x 1.34" h, 2.03oz. 24 forms.

M376 E



RECTANGULAR CAKES

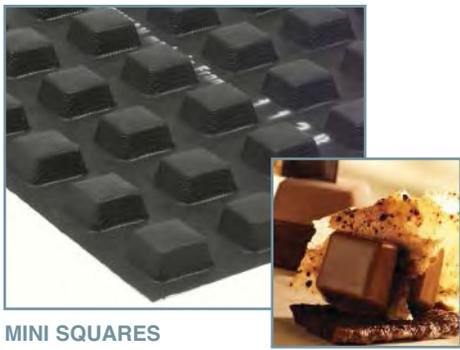
3.13" L x 1.19" w x 1.19" h, 1.88oz. 24 forms.

M370 U

LARGE RECTANGLE CAKES

4" L x 2" w x 1.19" h, 4oz. 21 forms.

M372 J



MINI SQUARES
1.75" square x 0.44" h, 0.66oz. 60 forms.
M375 M

MINI SQUARES
1.75" square x 0.43" h. 0.67oz. 60 forms.
M376 D

SQUARES
2.19" square x 1" h, 2oz. 35 forms.
M375 N



EXOGLASS SPOON CUTTER
For Spoon mold **M37 R**.
M375 RSP



FLEXIPAN DOUGH PUSHER
This tool will simplify the lining of molds **M370 F** (mini tarts) and **M372 A** (barquettes) with doughs.
M371 A



SILFORMS NONSTICK SILICONE MOLDS



From the makers of Silpat, these nonstick forms make bread, tart and choux pastry baking easier and better. The forms are made of silicone coated mesh. They are nonstick, perforated for better heat flow, and retain their shape permanently. Can go directly from freezer to oven (up to 550 °F). Should be placed on a sheet pan, preferably perforated, when baking. Fits in standard US sheet pan. 25" length x 17.5" width. NSF approved.



MINI ROUND BUN/SLIDERS
1" diam. x 0.56" h, 0.2oz. 54 forms.
M457 F

ROUND BUN/SLIDERS
2" diam. x 1.19" h, 1.5oz. 40 forms.
M457 G



MINI ROUND TARTLETS
1" diam. x 0.56" h, 0.2oz. 60 forms.
M457 C

MINI ROUND TARTLETS
2" diam. x 1.19" h, 1.5oz. 48 forms.
M457 D



MINI SQUARES
1.77" square x 0.5" h, 0.67oz. 60 forms.
M457 E



INDIVIDUAL LOAVES
2.75" L x 1.25" w x 12" h. 10 forms.
M457 B



BAGUETTES
3.5" L x 1.25" w x 25" h. 5 forms.
M457 A



SILPAIN NONSTICK BAKE SHEETS
Full Sized Sheet. 16.5" w x 24.5" L. **B708**
Half Sized Sheet. 11.75" w x 16.5" L. **B709**

FLEXIPATS NONSTICK SILICONE MOLDS

Flexipat is a complementary product line to the Flexipan collection. Flexipat has all the advantages of Flexipan including its flexibility, its self supporting stability, and of course, unmatched nonstick properties. Flexipat's design includes a thicker and more rigid sheet, allowing for more complex and unique creations to be made that were once impossible in Flexipan.



CUBES

1.25" square x 0.75" h, 0.57oz. 96 forms.

M378 D



BASIC CHICS

2.75" square x 1.25" h, 4.4oz. 24 forms.

M378 B



KUGELHOPFS

3" diam. x 2" h, 5.1oz. 24 forms.

M378 A



DIAMONDS

3" diam. x 1.5" h, 3.38oz. 24 forms.

M378 C



CYLINDERS

2.75" diam. x 1.5" h, 5oz. 24 forms.

M378 E



FLEXIPAT® LARGE NONSTICK PAN

Nonstick silicone style bake pan.
21" length x 13" width x by 2" height.

M379

PAVOFLEX NONSTICK SILICONE MOLDS

A line of flexible nonstick silicone molds with contemporary and innovative shapes for both sweet and savory applications. They can be used in a temperature range of -40 to 536 °F (-40 to 280 °C) and have been designed to accommodate the maximum number of forms per sheet. Overall dimensions for each sheet are: 23.5" length x 15.75" width.



WAVES

3.13" L x 1.75" w x 1.5" h, 4.4oz. 25 forms.

M620 I



TWISTED RECTANGLES

4.75" L x 1.25" w x 1.5" h, 3.88oz. 20 forms.

M620 G



TILTED OVALS

2.88" L x 2" w x 1.75" h, 3.38oz. 24 forms.

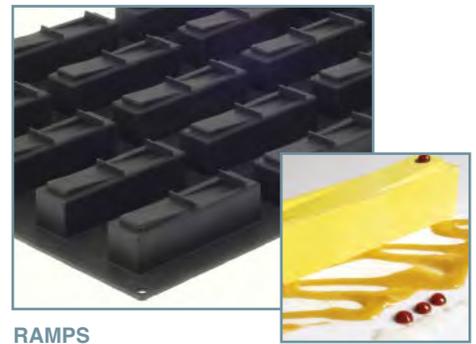
M620 K



TAPERED CHARLOTTES
 3" diam. x 1.88" h, 4oz. 24 forms.
M620 D



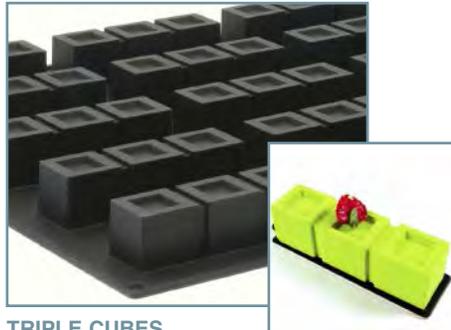
RECTANGLE BOUQUETS
 4.72" L x 1.18" w x 1.38" h, 3.72oz. 20 forms.
M620 S



RAMPS
 4.75" L x 1.2" w x 1.38" h, 3.7oz. 20 forms.
M620 H



INDENTED OFFSET CUBES
 2.25" L x 2" w, 3.88oz. 24 forms.
M620 J



TRIPLE CUBES
 4.7" L x 1.25" w x 1.25" h, 3.88oz. 20 forms.
M620 C



SLOPED RECTANGLES
 4.4" L x 1.38" w x 1.4" h, 3.7oz. 20 forms.
M620 N



MINI KUGELHOPFS
 2.75" diam. x 1.33" h, 2.38oz. 24 forms.
M621 G



MINI SLANTED CYLINDERS
 1.38" diam. x 1.38" h, 0.88oz. 54 forms.
M621 A



TIERED DOMES
 2.8" diam. x 2" h, 3.7oz. 24 forms.
M620 M



MINI PINWHEELS
 1.5" diam. x 1.13" h, 0.88oz. 54 forms.
M621 D



ROUND BOUQUETS
 4.75" diam. x 1" h, 14oz. 12 forms.
M620 R



ROSETTES
 1.38" diam. x 1.38" d, 0.88oz. 24 forms.
M620 T



MINI ROUND SAVARINS
1.38" diam. x 1.38" h, 0.88oz. 77 forms.
M621 J



MINI SQUARE SAVARINS
1.6" square x 1" h, 0.9oz. 54 forms.
M621 I



KUPOLA
2.36" diam. x 2.28" h. 3.71oz. 35 forms.
M620 U



TRILO
2.95" L x 2.83" diam. x 2.28" h, 3.24oz. 24 forms.
M620 V



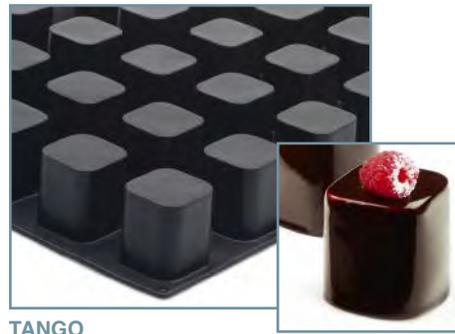
OVAL
3.34" L x 1.96" diam. x 1.69" h, 3.38oz. 25 forms.
M620 W



GIANDUIOTTO
3.54" l x 1.18" diam. x 2" h, 2.80oz. 40 forms.
M620 X



LEVANTE
3.14" diam. x 2" h, 3.71oz. 24 forms.
M620 Y



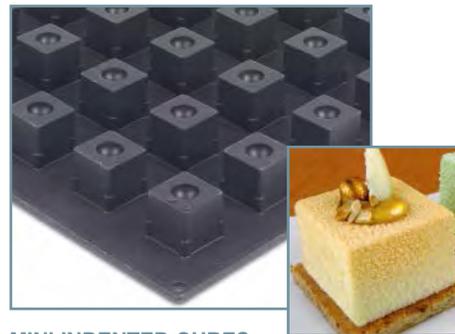
TANGO
1.96" square x 2.28" h, 4.39oz. 35 forms.
M620 Z



CILINDRO
2.55" diam. x 1.57" h, 4.69oz. 24 forms.
M619 A



MINI SPIRALS
1.6" diam. x 1.2" h, 0.88oz. 54 forms.
M621 C



MINI INDENTED CUBES
1.88" square x 1.88" h, 0.88oz. 54 forms.
M621 B



MINI RIDGED CONES
1.5" diam. x 1.75" h, 1oz. 54 forms.
M621 F

SPIRAL TOWERS
2.7" diam. x 2" h, 4.4oz. 24 forms.
M620 A

INDENTED CUBES
2" square x 2" h, 3.88oz. 28 forms.
M620 B

RIDGED CONES
2.5" diam. x 2.75" h, 4.25oz. 24 forms.
M620 F



BIG MUFFIN
3.34" diam. x 1.96" h. 7.94oz. 24 forms.
M619 B



MINI INDENTED RACETRACKS
2.4" L x 0.9" w x 0.9" d, 0.9oz. 72 forms.
M621 K



MINI DOMED WITH SWIRL DESIGN
1.6" diam. x 1" h, 0.9oz. 54 forms.
M621 H

INDENTED RACETRACKS
5" L x 1.38" w x 1.25" d, 3.38oz. 20 forms.
M620 P

DOMED PINWHEELS
2.75" diam. x 1.75" h, 3.75oz. 24 forms.
M620 L



MINI RIDGED CYLINDERS
1.38" diam. x 1.2" h, 0.88oz. 54 forms.
M621 E



MINI QUENELLE
1.65" L x 0.78" w x 0.78" h. 0.27oz. 100 forms.
M621 L



QUENELLE TONDA
2.59" L x 1.37" diam. x 1.02" h, 1.14oz. 49 forms.
M619 D

RIDGED CYLINDERS
2.4" diam. x 1.75" h, 3.88oz. 24 forms.
M620 E

QUENELLE
2.59" L x 1.29" w x 1.18" h. 1oz. 49 forms.
M619 C

MINI QUENELLE TONDA
1.65" L x 0.86" diam. x 0.66" h, 0.3oz. 100 forms.
M621 M



TRONCHETTO MIGNONS
22.04" L x 0.7" diam., 4.19oz 9 forms.
M619 E

22" L x 1.57" diam., 20.28oz. 5 forms.
M619 F

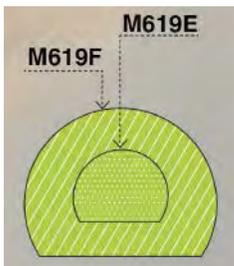
STAINLESS STEEL FKOFFICIUM OFFSET PASTRY SPATULAS BY DE BUYER

The angled handle of this spatula makes it easy to spread and level out pasty substances. The mirror polished blade makes spreading simple and aids in avoiding rust. Also, the blade's flexibility allows for precise spreading work. In addition, the ergonomic handle is made of polyamid reinforced with fiberglass and features an anti-slip carbon fiber texture with slot for the thumb and finger. This spatula also features a hole for hanging. Dishwasher safe.

	LENGTH
A. U136 9	3.5"
B. U136 12	4.7"
C. U135 15	5.9"
D. U135 20	7.9"
E. U135 25	9.8"
F. U135 30	11.8"



MORE STYLES ON PAGE 57.



Item numbers **M619 E** and **M619 F** working together.

LEKUE NONSTICK SILICONE MOLDS

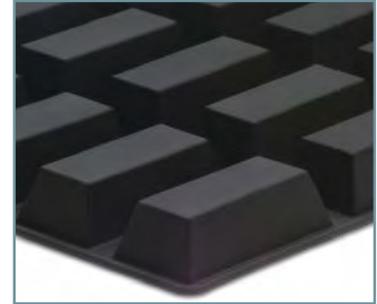
The Lekue Pro series have all of the nonstick benefits of silicone molds and are designed with their signature R' system. It is a series of holes placed around the mold that improve airflow when baking. This results in faster baking times with consistent cooking from the center to the edge of your products. They are rated for 3,000 uses and have a temperature range from -76 to +572 °F making them suitable for the oven and freezer.



MINI TARTS
1.77" diam. x 0.63" h, 0.68oz. 60 forms.
M657 A



MADELINES
3" w x 1.77" L x 0.71" h, 0.1oz. 44 forms.
M657 B



MINI CAKES
3.94" L x 2" w x 1.22" h, 3.4oz. 30 forms.
M657 I



BRIOCHETTES
3" diam. x 1.42" h, 2.8oz. 24 forms.
M657 E



CANNELES
2.28" diam. x 1.97" h, 2.5oz. 54 forms.
M657 F



PYRAMIDS
2.56" square x 1.38 h, 2oz. 35 forms.
M657 H



SEMI SPHERES
1.2" diam. x 0.7" h, 3oz. 96 forms.
M657 J

SEMI SPHERES
2.76" diam. x 1.38" h, 3oz. 28 forms.
M657 G



MINI MUFFINS
1.89" diam. x 1.22" h, 1.4oz. 70 forms.
M657 D

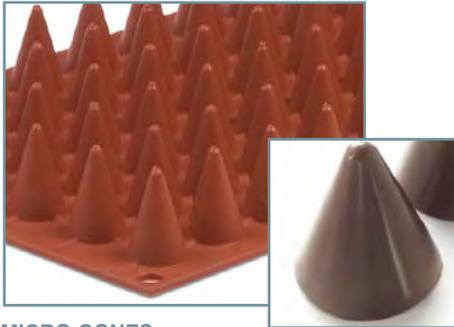
MUFFIN
2.76" diam. x 1.57" h, 1.4oz. 24 forms.
M657 C



The R' system is a series of holes placed around the mold to improve air flow while baking.

1/4 SHEET NONSTICK FLEXIBLE MOLDS

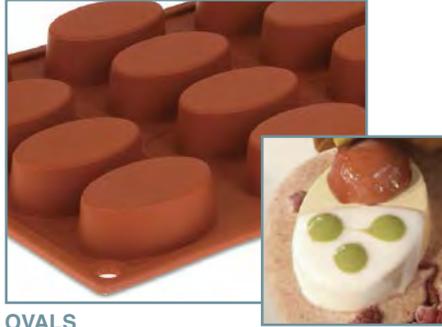
Quarter sheet pan size; 4 can be put in a standard sheet pan. Usable from -10 to +500 °F. These molds are dishwasher safe, nonstick and made from food safe silicone. The small size of these sheets (12" length x 7" width) allows purchase of multiple styles at a low cost. Useful when oven or cold space is limited. For baking or freezing.



MICRO CONES

0.7" diam. x 1.2" h, 0.1oz. 66 forms.

M512 G



OVALS

2" L x 1" w x 0.75" h, 0.75oz. 16 forms.

M510 B



INDENTED OVALS

2.35" L x 1" w x 0.93" h, 0.9oz. 20 forms.

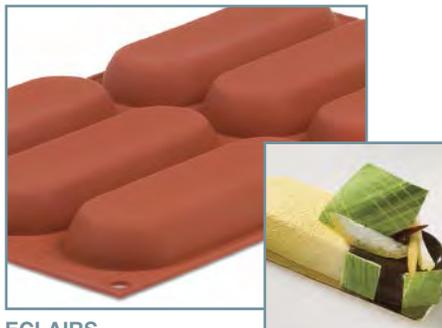
M512 N



RECTANGLES

2" L x 1" w x 0.38" h, 0.2oz. 20 forms.

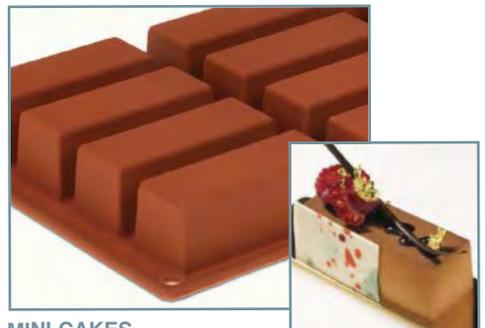
M510 G



ECLAIRS

1.97" L x 5.12" w x 0.72" h, 2.75oz. 6 forms.

M512 D



MINI CAKES

3.19" L x 1.19" w x 1.19" h, 2oz. 12 forms.

M510 R



TAPERED LOAFS

3.19" L x 1.2" w x 1.2" h, 1.5oz. 9 forms.

M511 N



HEARTS

2.5" L x 2.33" w x 1.33" h, 2oz. 8 forms.

M510 W



FLORENTINES

2.33" diam. x 0.5" h, 1.2oz. 8 forms.

M510 H



MINI DISCS

1.33" diam. x 0.2" h, 0.06oz. 24 forms.

M510 X



POMPONETTES

1.5" diam. x 0.63" h, 0.4oz. 24 forms.

M510 J



TARTLETTES

1.75" diam. x 0.38" h, 0.33oz. 15 forms.

M510 C



MINI WEDGES

3.19" L x 1.2" w x 1.2" h, 1.5oz. 24 forms.

M511 X

WEDGES

3.19" L x 1.2" w x 1.2" h, 1.5oz. 9 forms.

M511 W



MINI BUCHES

1.7" L x 1.2" w x 0.7" h, 5oz. 30 forms

M511 V

SMALL BUCHES

3.19" L x 1.2" w x 1.2" h, 1.5oz. 9 forms.

M511 U



SMALL CUBES

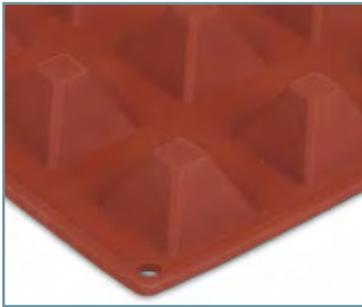
1.38" square x 1.38" h, 1.25oz. 15 forms.

M512 F

CUBES

2" square x 2" h, 4oz. 8 forms.

M512 E



MINI PYRAMIDS

1.33" L x 1.33" w x 0.88" h, 0.33oz. 15 forms.

M510 U

PYRAMIDS

2.75" L x 2.75" w x 1.5" h, 2.5oz. 6 forms.

M510 L



MINI TRIANGLE SAVARINS

3.19" L x 1.2" w x 1.2" h, 1.5oz. 28 forms.

M512 A



MINI TIMBALES

1.33" diam. x 1.5" h, 0.75oz. 15 forms.

M511 D

REGULAR TIMBALES

1.75" diam. x 1.88" h, 1.5oz. 11 forms.

M511 H

LARGE TIMBALES

2.25" diam. x 2.33" h, 4oz. 8 forms.

M511 J



MINI CANNELES

1.25" diam. x 1.25" h, 0.5oz. 18 forms.

M510 T

CANNELES

2.19" diam. x 0.88" h, 2.5oz. 8 forms.

M511 B



REGULAR CYLINDERS

1.5" diam. x 0.75" h, 0.33oz. 15 forms.

M510 E

LARGE CYLINDERS

2.33" diam. x 1.33" h, 2.5oz. 8 forms.

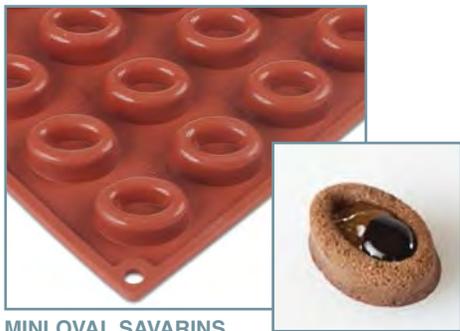
M511 L



TALL CYLINDERS

1.9" diam. x 1.9" h, 3oz. 12 forms.

M512 C



MINI OVAL SAVARINS

1.37" L x 0.98" w x 0.53" h, 0.25oz. 28 forms.

M511 Y



MICRO MINI SAVARINS

1.18" diam. x 0.53" h, 0.25oz. 28 forms.

M512 B

MINI SAVARINS

1.63" diam. x 0.5" h, 0.2oz. 18 forms.

M511 K

SAVARINS

2.5" diam. x 0.88" h, 1.5oz. 6 forms.

M510 K



MINI SQUARE SAVARINS

3.19" L x 1.2" w x 1.2" h, 1.5oz. 28 forms.

M511 Z

SMALL SQUARE SAVARINS

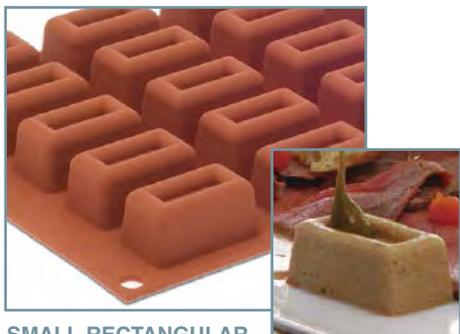
1.88" square x 1.19" h, 0.5oz. 15 forms.

M511 P

SQUARE SAVARINS

3.19" square x 1.19" h, 2oz. 8 forms.

M511 T



SMALL RECTANGULAR SAVARINS

1.7" L x 1.2" w x 0.88" h, 0.5oz. 25 forms

M511 R

RECTANGULAR SAVARINS

2.4" L x 1.56" w x 1" h, 1.5oz. 10 forms.

M511 S



MINI MADELEINES

1.66" L x 0.5" w, 0.16oz. 20 forms.

M510 M

MADELEINES

2.63" L x 1.85" w x 0.66" h, 0.16oz. 9 forms.

M512 K



MINI MUFFINS

2" diam. x 1" h, 1.4oz. 11 forms.

M510 P

MUFFINS

2.75" diam. x 1.33" h, 3oz. 6 forms.

M510 N



MINI HEMISPHERES

1.19" diam. x 0.63" h, 0.16oz. 24 forms.

M510 Y

HEMISPHERES

1.5" diam. x 0.5" h, 0.33oz. 15 forms.

M510 A

LARGE HEMISPHERES

2.75" diam. x 1.25" h, 2oz. 6 forms.

M510 F



HEMISPHERES WITH INDENT

3" diam. x 1.5" h, 3oz. 6 forms.

M511 Q



DONUT

2.95" diam. x 1.15" h, 3oz. 6 forms.

M512 P

SMALL DONUT

1.78" diam. x 0.75" h, 0.8oz. 15 forms.

M512 O



ROUND WONDER

2.95" diam. x 2.36" h, 5.5oz. 6 forms.
M512 Q



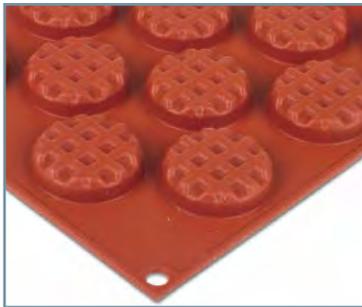
SQUARE WONDER

2.71" square x 2.36" h, 5oz. 6 forms.
M512 R



WAFFLES

1.77" L x 1.4" w x 0.5" h, 0.5oz. 20 forms.
M512 J



ROUND WAFFLES

1.6" diam. x 0.5" h, 0.5oz. 18 forms.
M512 H



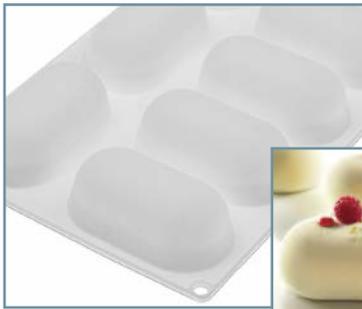
SMALL LETTERS

0.81" L x 0.83" w x 0.31" h. 69 forms,
12 characters.
M512 S



NUMBERS

0.81" L x 0.83" w x 0.31" h. 69 forms,
12 characters.
M512 T



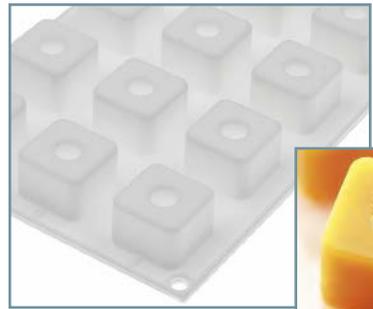
PILLOW

2.87" L x 1.37" w x 1.20" h, 2.5oz. 8 forms.
M512 W



GLOBE

1.50" diam. x 0.80" h, 1oz. 15 forms.
M512 U



CUBE WITH INDENT

1.40" square x 1.05" h, 1oz. 15 forms.
M512 L



STONE

2.13" diam. x 1.16" h, 3oz. 8 forms.
M512 V



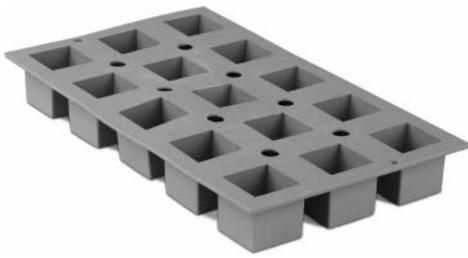
ROUNDED OVAL

2.38" L x 1.22" w. x 1.06" h, 1oz. 16 forms.
M512 M



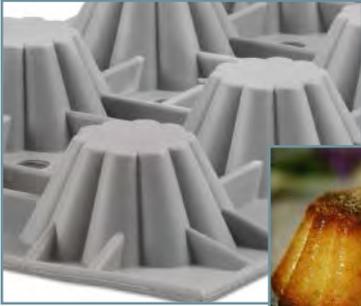
AUTOMATIC FONDANT FUNNEL & HOLDER

Allows one-handed operation for filling chocolates, making fondant candies, etc. Also excellent for rapid, precise dispensing of sauces, dressings, etc. on plates. Mechanism can be easily removed for cleaning.
U650



ELASTOMOULE NONSTICK FLEXIBLE MOLDS

Unique silicone-based formula contains an additive which increases heat distribution for quicker cooking and better browning. Softer and more flexible for easier un-molding and greater detail than other silicone molds. They have a temperature range from -90 to +580 °F, making them ideal for baking or freezing.



MINI BRIOCHES

2.5" diam. x 1" h, 1.5oz. 8 forms.

M604 E



MINI CAKES

2" L x 1" w x 1" h, 1oz. 20 forms.

M604 J



MINI TARTELETTES

1" diam, 0.5 tsp. 40 forms.

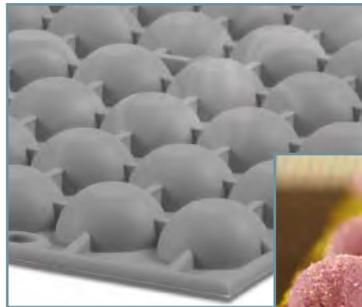
M604 H



MINI CYLINDERS

1" diam. x 1" h, 1oz. 40 forms.

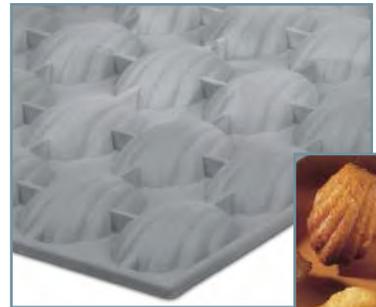
M604 F



MINI POMPONETTES

1" diam, 1 tsp. 48 forms.

M604 G



MINI MADELEINES

1.65" L x 1.2" w, 0.25oz. 30 forms.

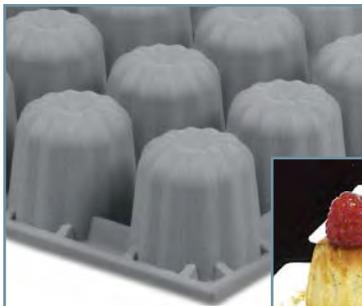
M604 L



MINI CUBES

1" square x 1" h, 0.5oz. 40 forms.

M604 K



CANNELES

1.35" diam. x 1.40" h, 0.9oz. 28 forms.

M604 M



HALF SPHERES

1.20" diam. x 0.56" h, 0.25oz. 24 forms.

M604 N

SMALL CUBES - 1/4 SHEET

1.38" square x 1.38" h, 1.75oz. 15 forms.

M604 A

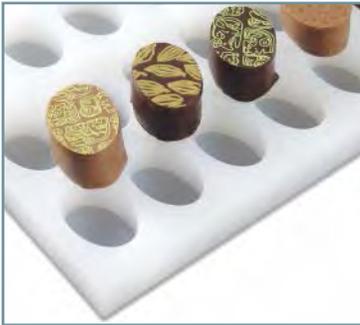
LARGE CUBES - 1/4 SHEET

2" square x 2" h, 4oz. 8 forms.

M604 B

PERFECT CULINARY GEOMETRICS

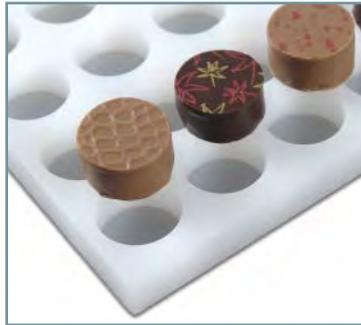
These silicone molds are a great way to quickly prepare clean uniform shapes out of sweet and savory foods. They withstand temperatures from -58 to +482 °F (-50 to +500 °C), and can be used in the oven, freezer, microwave, or steamer. Designed for chefs to mold ganache, praline mixtures, fondant centers, and, gelees into bite size shapes. You can then allow the contents to set, and then easily be un-molded. The perfectly formed sweet centers can be enrobed with chocolate and decorated. Not just limited to sweet applications, these molds are also ideal for making hors d'oeuvres or amuse bouche in bite size portions. 11.5" length x 7.5" width.



OVALS

1.25" diam. x 0.8" h. 49 forms.

M606



ROUNDS

2.2" diam. x 0.5" h. 54 forms.

M607



SQUARES

0.9" square x 0.5" h. 54 forms.

M608



RECTANGULARS

1.4" L x 0.6" w x 0.5" h. 54 forms

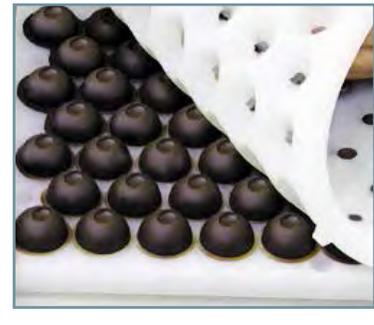
M609



DOUGHNUTS

1.2" max. diam. x 0.4" min. diam. x 0.5" h. 40 forms.

M610



TRUFFLES

0.98" indent diam. 67 forms.

M611

PAVOGEL SILICONE MOLDS

Pavogel is a series of silicone molds that are designed for making frozen treats on a stick. The complete range is designed with a hinge system that allows you to easily extract product from the mold and limit handling, helping you to preserve the shape and integrity of the finished goods. The range molds are offered in a variety of shapes and portion sizes to suit different applications. Each tray measures 7.5" length x 5.75" width each tray. Overall tray measures 15.5" length x 11.5" width.



HONOLULU

3.28" L x 3.28" w. 8 forms. 50 sticks.

M670



MALIBU

2.70" L x 1.50" w. 8 forms. 50 sticks.

M671



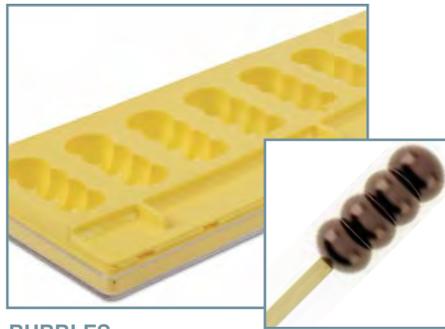
WAIKIKI

2.64" L x 1.52" w. 8 forms. 50 sticks.

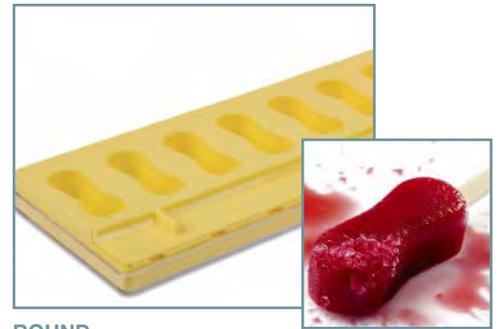
M672



LINEAR
2.35" L x 10.80" w. 8 forms. 50 sticks.
M673



BUBBLES
2.40" l x 1.05" w. 8 forms. 50 sticks.
M674



ROUND
2.32" L x 0.93" w. 8 forms. 50 sticks.
M675

SILIKOMART SILICONE POP MOLDS

A silicone mold system for creating snacks on a stick. The contents can be savory bites or frozen treats, and presented on a wooden ice cream stick. The sticks are held centered and in place while your creation is setting up. Then simply remove your pop from the mold. A clever way to present frozen desserts, finger foods and snacks to your guest.

The molds resist temperatures from -76 to +446 °F, making them oven and blast chiller friendly. The package contains molds one polycarbonate tray for support.



M665, M667, M668



M655



M653



MINI CUBES
0.80" square x 0.80" h. 30 forms. 50 sticks.
M665



MINI RECTANGLES
0.80" w x 2.38" L x 0.90" h. 10 forms. 50 sticks.
M667



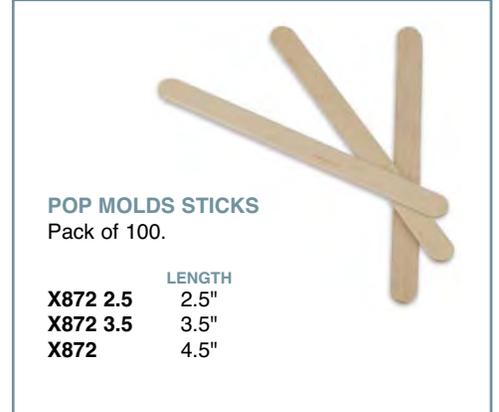
U SHAPES
0.80" w x 2.35" L x 0.90" h. 10 forms. 10 sticks.
M668



POP MOLDS
1.8" w x 3.6" L x 0.98" h. 12 forms.
50 sticks. 30oz.
M653



MINI POP MOLDS
1.5" w x 2.7" L x 0.7" h. 16 forms.
100 sticks. 1.25oz.
M655



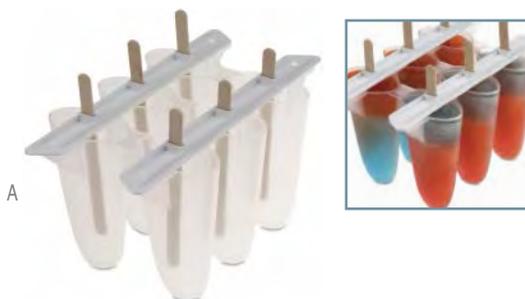
POP MOLDS STICKS
Pack of 100.

	LENGTH
X872 2.5	2.5"
X872 3.5	3.5"
X872	4.5"

A. SILICONE POP MOLDS

These silicone pop molds can be filled vertically making them ideal for freezing products in layers. The stick is held centered by a plastic guide that rest over the top of the mold and held in position with tabs. 4" length x 2" width x 1.2" depth, 5oz. 24 forms, 4 sets of 6.

M654



B. SILICONE LOLLIPOP MOLDS

2.83" diam. x 0.47" length. 6oz. 8 forms.

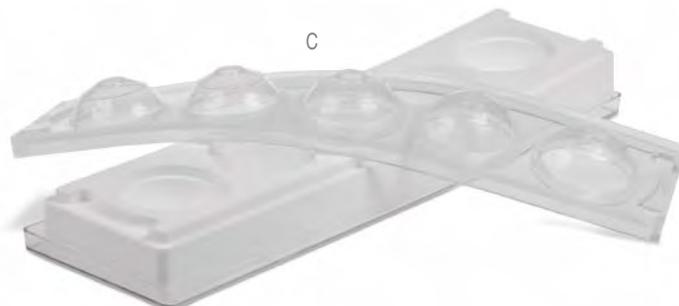
M656



C. MULTIFLEX 3D SPHERE SET

2 piece set plus tray. 2.28" diameter. 17oz. each sphere. Tray is 0.5" width x 1.6" length.

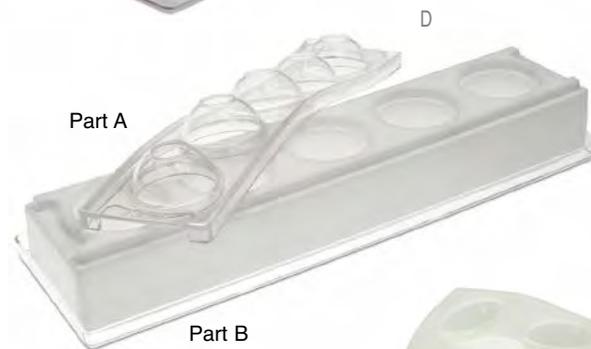
M659



D. SILICONE 3D EGG MOLDS

The silicone mold that enables you to prepare egg shaped desserts and elegant monoportions. The mold consists of two parts: The base (Part B) in white silicone, and cover (Part A) transparent, to allow the recognition of the content in the filling phase. 5 molds. Each mold measures 2.15" diameter x 3" height. Tray measures 4.5" width x 15.25" length.

M664



E. TWO PIECE SILICONE SPHERE MOLDS

These two piece molds interlock to form perfect seamless spheres. They can withstand a wide temperature range, -40 to 536 °F, making them ideal for blast chillers and ovens.

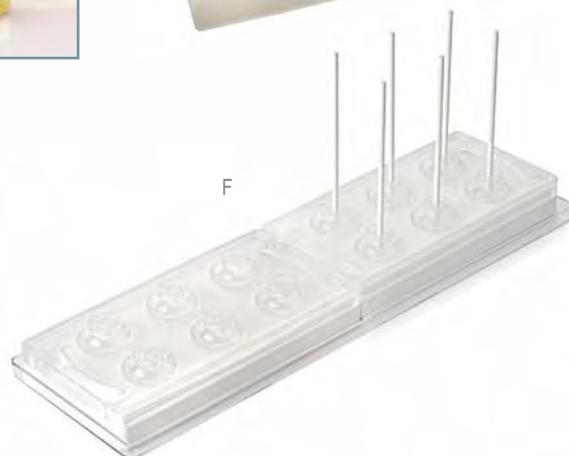
	DIAMETER	FORMS
M611	0.98"	67
M625	1.4"	15
M624	1.77"	11
M623	2"	8



F. SILICONE 3D SPHERE MOLD

Create clean 1" spheres and place them on a stick with the multi-flex silicone mold system. The molds themselves have a unique three part construction: A white base a, clear top, and a removable plug. The plug not only centers the stick, but when removed offers a larger opening for filling the mold. The complete system has two molds with six forms each for a total of twelve pops. Both molds are supported by a clear plastic tray. 15" length x 4.5" width x 1.5" height.

M616



CUTTERS

EXOGLASS PLASTIC CUTTER SETS FROM MATFER

One piece, solid construction will not bend during use. Made from "Exoglass" (composite plastic), these cutters have no spaces for bacteria to grow. Edges are sharp and even for perfect cuts. Will not rust. Dishwasher safe. Stable up to 320 °F (160 °C).



A. PLAIN ROUND 1.38" HEIGHT

7 piece set ranging from 1.38" to 3.75" diameter.
In millimeters: 35, 45, 55, 65, 75, 85, 95.

T234 7

8 piece set ranging from 1.13" to 4" diameter.
In millimeters: 30, 40, 50, 60, 70, 80, 90.

T234 8

B. FLUTED ROUND 1.38" HEIGHT

7 piece set ranging from 1.38" to 3.75" diameter.
In millimeters: 35, 45, 55, 65, 75, 85, 95.

T235 7

9 piece set ranging from 0.75" to 4" diameter.
In millimeters: 20, 30, 40, 50, 60, 70, 80, 90, 100.

T235 9

C. FLUTED BARQUETTE 1.25" HEIGHT

7 piece set ranging from 1.5" to 5" length.
In millimeters: 40, 55, 70, 85, 100, 115, 130.

T225 PL

CUTTER SETS

These durable food grade plastic polyglass cutter sets have a seamless construction and they are heat resistant to 320 °F (160 °C). Rounded edges allow for comfortable handling.



D. PLAIN SQUARE

9 piece set ranging from 0.78" to 3.94" square.
In millimeters: 20, 30, 40, 50, 60, 70, 80, 90, 100.

T302

PLAIN AND FLUTED BARQUETTE

7 piece set ranging from 0.8" to 4.3" length.
In millimeters: 10, 20, 30, 40, 50, 60, 70.

E. PLAIN BARQUETTE

T303

F. FLUTED BARQUETTE

T304

PLAIN AND FLUTED ROUND

9 piece set ranging from 0.78" to 3.94" diameter.
In millimeters: 20, 30, 40, 50, 60, 70, 80, 90, 100.

G. PLAIN ROUND

T300

H. FLUTED ROUND

T301

I. PLAIN BARQUETTE 1.5" HEIGHT

7 piece set ranging from 1.63" to 5.25" length. Reinforced stainless steel in metal box. Made in France. In millimeters: 40, 55, 72, 83, 100, 114, 135.

T225 B

A. ROUND PASTRY CUTTER SET

High quality heavy tinned steel. Sturdy with uniform, sharp cutting edge. 16 piece set, 0.5" to 4.5" diameter, 1.25" height, in yellow plastic box. Made in Germany.

T207



B. STAINLESS STEEL ROUND PASTRY CUTTER SET

Stainless steel. 8 piece set, 0.88" to 4.33" diameter, 1.25" height, in yellow plastic box. Made in Germany.

T207 B

STURDY TINNED STEEL IN METAL BOX

Comparable quality to **T207** above. 1.5" height.

C. 12 PIECE SET

0.5" to 3.5" diameter.

T232 12

D. 20 PIECE SET

0.5" to 5.75" diameter.

T232 20



ROUND FLUTED CUTTER SET

E. Stainless steel. 8 piece set, 0.88" to 4.25" diameter, 1.25" height in yellow plastic box. Made in Germany.

T208

F. Stainless steel. 12 piece set, 0.88" to 4.25" diameter, 1.25" height in metal box. Made in China.

T208 A



REINFORCED ROUND FLUTED CUTTER SET

Extra strong tinned steel with seams completely filled in and smoothed in metal box. 1.5" height. Made in Germany.

G. 12 PIECE SET

0.88" to 5.75".

T233 12

H. 6 PIECE SET

0.88" to 3.25".

T233 6



OVAL PASTRY CUTTER SETS

Highest quality. Sturdy with uniform cutting edges. Made in Germany.

I. PLAIN OVAL SET

9 piece set, tinned steel 1.13" to 6" length, 1.25" height, in metal box.

T209

J. FLUTED OVAL CUTTER SET

7 piece set, stainless steel 1.75" to 4.5" length, 1.25" height, in yellow plastic box.

T210



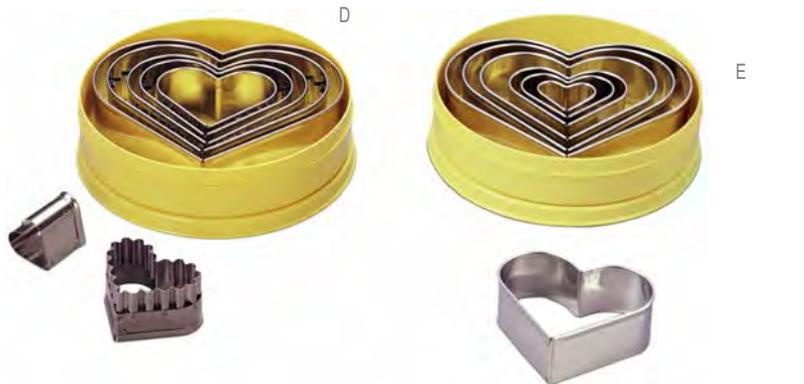
CUTTERS



A. TRIANGULAR CUTTER SET

Stainless steel. 5 pieces 1.5" height. From 0.88" to 4.75" length, in yellow plastic box. Made in Germany.

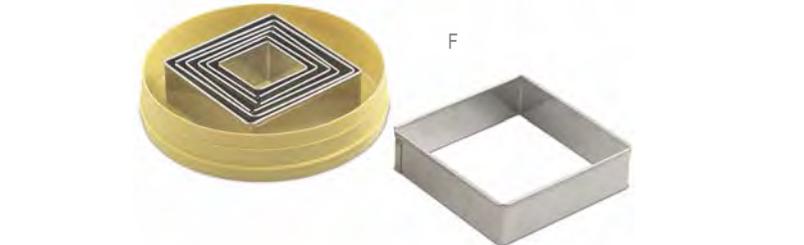
T282



B. TEAR DROP CUTTER SET

Stainless steel. 6 pieces 1.5" height. From 1.75" to 4.75" length. Made in Germany.

T283



C. STAR CUTTER SET

6 piece set, stainless steel, precision designed 1.75" to 4.5" width, 1.5" height in yellow plastic box. Made in Germany.

T211



D. MIXED HEART CUTTER SET

7 piece set, stainless steel, 3 scalloped, 4 plain 1.25" to 5.5" width, 1.13" height in yellow plastic box. Made in Germany.

T212



E. PLAIN HEART CUTTER SET

7 piece set, stainless steel, plain 1.25" to 5.5" width, 1.13" height in yellow plastic box. Made in Germany.

T262

F. SQUARE CUTTER SET

7 pieces, stainless steel. From 1.5" to 4" square. Made in Germany.

T267



G. HEAVY DUTY NOUGAT CUTTERS

For cutting thick pastes or sugar. Sharpened tool steel cutting edge with strengthened rim. 1.75" height. Made in France. Not rust resistant.

	DIAMETER		DIAMETER
T269 30	1.25"	T269 70	2.75"
T269 40	1.5"	T269 80	3"
T269 50	2"	T269 90	3.5"
T269 60	2.25"	T269 100	4"



NO-SEAM CUTTER SETS

No seams to clean or break. Top quality tinned steel, 1.5" height. Ten plain round cutters ranging from 0.75" to 4" diameter. In millimeters: 20, 25, 35, 45, 50, 60, 70, 80, 90, 100.

H. T254 SET

Eight fluted round cutters ranging from 1.38" to 4" diameter. In millimeters: 35, 45, 50, 60, 70, 80, 90, 100.

I. T255 SET

A. CANAPE CUTTERS

10 piece set, tinned steel 2" diameter, 1" height. Made in Germany.

T204



B. CHOCOLATE CUTTER SET

6 piece set, stainless steel cutters in a metal box. 1" diameter, 2.75" height. Made in Germany.

T253



C. PETIT FOUR CUTTER SET

Tinned steel 12 pieces, hand made 1.13" to 1.5" diameter, 1.13" height. Made in Germany.

T219



D. PETIT FOUR CUTTER SET

Stainless steel. 9 pieces. 1.25" diameter, 2" height. Made in Indonesia.

T287



E. SQUARE CUTTER SET WITH PUSHERS

3 square cutters, 0.79" square, 0.59" square, 0.39" square. 1 two-sided pusher, 0.31" square and 0.51" square.

U984



F. ROUND CUTTER SET WITH PUSHERS

A simple tool for innovative and graphic creations. Ideal for truffled potatoes. 5 Cutters with diameters of: 0.19", 0.39", 0.59", 0.78", 0.98". 3 pushers with diameters of: 0.70" and 0.90", 0.31" and 0.51", 0.11".

U983

DOUGH DIVIDERS

Adjustable dough dividers with lock & stainless steel wheels. Cut strips from 0.5" to 5" across.



Five 2" diameter wheels.

B604

Same as **B842** except it has seven wheels.

B842 7



Extra strong frame & lock. Made in Europe.

Five 2" diameter wheels.

B842

Ten wheel, 5 plain edge & 5 scalloped edge.

B843

CUTTERS

OUR COLLECTION

Small cutters for every use from aspic to truffles for every kind of decoration and garnish. These are the highest quality, hand made cutters available anywhere in the world. Their fine detailing and precise cutting edges assure perfect results.



LARGE TRUFFLE CUTTER SET

Set of 74 pieces, tinned steel, the finest available. Precision, hand-made shapes include geometrics, florals, animals and more. 0.25" to 1.5" diameter. Cutters are 0.75" height. Made in Germany.

T203



GEOMETRICS

42 piece set, tinned steel, seven different shapes, six sizes of each shape. 0.25" to 1.5", 0.75" height. A classic set. Made in Germany.

T201



ALPHABET CUTTER SETS

Tinned steel. Hand made. Extremely precise. 26 pieces. 1.25" length, 0.75" height. Made in Germany.

T213



GARNISHING CUTTERS

24 piece set, tinned steel. Hand made for beautiful detail and variety. 0.5" to 1.5" diameter, 0.75" height. Made in Germany.

T223

AUTOMATIC SAUCE GUNS (FONDANT FUNNELS)

All models are excellent for filling chocolates, making fondant candies, etc. Also great for rapid, precise dispensing of sauces, dressings, etc. on plates. Mechanisms can be easily removed for cleaning.



FRENCH SAUCE GUNS

Excellent tool for dispensing sauces, or filling chocolate molds quickly and precisely. Includes two interchangeable tips. All stainless steel. Made in France. 1.5 liter capacity. 4 and 6mm nozzle opening. 10" height x 8.75" width.

U921

WITHOUT STAND

1.9 liter capacity. 4 and 6mm nozzle opening. 10" height x 8.75" width.

U920



KWIK SAUCE GUN

The funnel and mechanism are made of stainless steel with an ergonomic plastic handle. The stand is made of stainless steel wire and coated with silicone for non-slip stability. Can be dismantled for easy cleaning. Excellent for garnishing plates with sauces, filling chocolate shells, neatly and cleanly filling smaller vessels. 0.8 liter capacity. 7mm nozzle opening with adjustable flow. 7" height x 7" width.

U939



KWIK MAX XL AUTOMATIC FUNNEL

Dispense product efficiently and consistently. All stainless steel construction makes it suitable for hot preparations. The oversized design can handle mousses, jellies, caramels, and thicker sauces. 3.3 liter capacity. 15mm nozzle and oversized cone hopper allow contents to flow freely and preserve the aeration and texture. 15" height x 8" width.

U114



LE TUBE PRESSURE SYRINGE

Multifunctional and practical, Le Tube is intended for the same uses as pastry bags. Its ergonomic, non-slip handle and stainless steel lever make it simple and safe to use. The amount that is dispensed each time it is pressed is controlled by knob and graduated markings. A very precise dosing system. 24oz capacity. 1 plain 8mm diameter nozzle. 1 star 8mm diameter nozzle (8 teeth). Graduated in cl and oz. 15" length x 3.5" diameter.

B125

SPARE CONTAINER

24oz.

B125 C

LE TUBE NOZZLE SET

6 piece set.

B125 T



ITALIAN ALL METAL FUNNEL

This funnel can be operated with one hand. Stainless steel cone body and cast aluminum handle. 2.12 liter capacity. 4mm nozzle opening. 9" height x 8" width.

U650

REPLACEMENT PARTS AVAILABLE



GERMAN MADE FUNNEL WITHOUT STAND

This funnel can be operated with one hand. Stainless steel and plastic. Dishwasher safe. 1.9 liter capacity. 8mm nozzle opening. 9" height x 7" width.

U523

STAND

Stainless steel.

U523 B

REPLACEMENT PARTS AVAILABLE

PASTRY



PLASTIC PASTRY BAGS

Clear, professional quality, disposable or reusable, sanitary and very flexible. Can also be used as liners for cloth bags for easier cleaning. No more mess, no washing, no staining; extends the life of your more expensive cloth bags. 100 bags per dispenser box.

SOFTOUCH™ PASTRY BAGS

Blue Box. With a very supple "feel" for cake icing and any other cool to warm food. Not for hot foods.

21" bags. 16" bags.
B653 A **B653 C**

PERFECT™ EXTRA STRENGTH PASTRY BAGS

Red Box. For use with hot or cold foods. 21" bags.
B653 100



MATFER COMFORT DISPOSABLE PASTRY BAGS

Pastry bag material that has strength, flexibility, and softness. A smooth interior for easy outflow of piped products and a textured outside for superior grip. 23" length.

B655



EXPORT COTTON PASTRY BAGS

Our best, most durable bag for heavy, continuous use. Polyurethane-coated (5 layers), heavy cotton pastry bags with welded seam and reinforced bottom. This bag is boilable, impervious, and will not stiffen.

	LENGTH		LENGTH
B601 12	12"	B601 20	20"
B601 14	14"	B601 22	22"
B601 16	16"	B601 24	24"
B601 18	18"		



NYLON PASTRY BAGS

Supple and flexible, these pastry bags are made of tough, impermeable nylon with fused seams. Made in Germany.

	LENGTH		LENGTH
B781 12	12"	B781 20	20"
B781 14	14"	B781 22	22"
B781 16	16"	B781 24	24"
B781 18	18"		



SUPER-FLEX PASTRY BAG

A new innovative rubber pastry bag material that has strength, flexibility, and softness. A smooth interior for easy outflow of piped products and a textured outside for superior grip. A specialized welded seam keeps the bag clean and durable. 20" bags.

B995 45



SAC A' FLEX SILICONE PASTRY BAG

A high grade heat resistant silicone bag that is ideal for hot and cold items with a temperature range of -76 to 446 °F (-60 to 230 °C). Extremely easy to clean, dishwasher safe, and fast drying. A superb substitute for traditional canvas and plastic pastry bags. 18" bags.

B997

DECORATIVE TUBE SETS

51 assorted nickel-plated tubes plus 2 flower nails and plastic coupling. Includes plastic carry box for convenient storage and organization.

B603 A



26 assorted stainless steel tubes plus 2 flower nails and plastic coupling. Includes plastic carry box for convenient storage and organization.

B603 C



STAINLESS STEEL PASTRY TUBES

Seamless, straight sided. Use directly in bag. Openings range from 3.3mm to 19mm. Order individually by specifying size from 0-9. Or order in sets of 10 by adding the letter "S" to the item number.

SHAPE

- A. **B611** French Star
- B. **B612** Plain
- C. **B613** Closed Star
- D. **B614** Star



OUR FINEST 12 PIECE TUBE SETS

Rolled edge, made in Germany. 12 tubes ranging from 4mm to 15mm.

E. Stainless Steel Tube Sets
Plain tip.
B686 A

F. Tinned Steel Sets
Plain tip.
B686

Open star.
B687 A

Open star.
B687



MATFER CLEAR PLASTIC PASTRY TUBES

These tubes are made from "polycarbonate" (super strong, clear plastic) so the tubes will not break, bend or rust. Tubes fit any bag. Box of 24 decorating tubes: 12 plain, 10 star, 1 number two leaf tube, & 1 tube for yule logs.

B833



12 PIECE LARGE TUBE SET

Assorted large tubes designed for mashed potatoes, cookie dough, butter cream, etc. Stainless steel. Seamless. Includes cleaning brush and plastic box.

B615

Cleaning brush (included with the set and sold separately).
B616

PASTRY



A. ST. HONORE TUBES

Set of 3 stainless steel tubes with rolled edge and deep "V" cut for classic peaked style. Width of openings: 0.75", 1.19" & 1.5".
B952

B. ST. HONORE DECORATIVE TIP

Strong, clear plastic (polycarbonate) with deep "V" for classic peaked style. 2.25" height, 0.5" diameter spout.
B805



SULTAN PASTRY TIPS

These tips are used to for iced puff pastry. The finished shape is a round with a fluted exterior.

C. PROTRUDING CONE

Depression in the center. The French name for this tip is Douille Sultane Cône Dépassant.
B107

D. FLAT CONE

Hollow center. The French name for this tip is Douille Sultane a Cône à Ras.
B108



VERRINE TUBE

Piping products can be a messy, especially when you are working in a small isolated space. This elongated tube is designed to allow you to pipe into vessels without touching the sides of your glass offering you more control and a clean finished product. 3.75" length x 0.5" diameter opening.
U986

SEE PAGES FOR OUR SELECTION OF VERRINES.



BASKETWEAVE TIP
1.06" opening length.
B809



EXTRA FINE PLAIN TIP
2mm opening.
B810



DELRIN COUPLING
Strong, rigid plastic. Allows you to quickly exchange tips.
B671



SPOON DROP DECORATING SPOONS

Inspired by the tip of a classic fountain pen these spoons add a new dimension to plating. The DecoSpoon is a cleverly designed set of saucing spoons that give you the ability to draw intricate lines, patterns, and they even allow you to write legibly with a variety of sauces. Turn a plate into your canvas and keep your service ware looking fresh and new. You can create wide strokes, thin strokes, overlays, and dots with this innovative set.

- 2 Stainless Steel DecoSpoons.
- 1 Small teaspoon spoon size, length 7.5" length.
- 1 Large tablespoon size, length 9" length.
- Stainless steel spoon with stainless steel handle.
- Boxed set.

B111



NICKEL PLATED LEAF TIPS
0.38" 0.5"
B808 A B808 B



NICKEL PLATED ROSE MAKER TIPS
0.5" 0.63"
B807 A B807 B



NICKEL PLATED BISMARCK TUBE
2.88" height overall.
B806



NICKEL PLATED ROSE NAILS
1.5" diameter. 2" diameter.
B672 7 B672 13

KREBS ELECTRIC FOOD SPRAY GUNS

The Krebs spray guns are the perfect handheld gun for spraying most low to medium viscosity liquids including melted butter, oil, chocolate, jelly, sauces, marinades, or egg wash. Grease sheet pans and molds with ease. Fast and accurate, this is the perfect alternative to a brush or spatula. Optimal spraying of flat surfaces and objects like baking trays with the flat-jet-nozzle. The bent nozzle extension is ideal for spraying upwards, downwards or on edges and slants. Thick to fine spray finish, with excellent material distribution and economical use of material, yielding quick return on investment. Certified food safe by Laboratory of Zurich, each component designed to comply with EU Food standards and US Food and Drug Administration regulations. Compressed air is not required. Easy to clean and maintain with unique Krebs service screw.



A. LM25 - 60 WATTS

Recommended for butters & oils products with a low to medium viscosity.

RATED POWER: 60W.

DELIVERY RATE MAX (WATER): 280 g/min.

Tungsten carbide pump piston and pump cylinder. 700ml container.

INCLUDES: Fan nozzle, round jet nozzle R6, bent nozzle extension and container with lid.

P241

B. LM45 - 120 WATTS

Recommended for chocolate and other viscous products.

RATED POWER: 120W.

DELIVERY RATE MAX (WATER): 350 g/min.

Tungsten carbide pump piston and pump cylinder. 700ml container.

INCLUDES: Fan nozzle, round jet nozzle R6, bent nozzle extension and container with lid.

P242

C. MANUAL GLAZE SPRAYER

Simple, well-made and easy-to-use. European hand operated pump is used to spray glazes. Container can be microwaved to liquify product. Comes apart for easy cleaning. Holds 48oz. 12" height.

B985



POWDERED SUGAR SHAKERS

D. For powdered sugar, cocoa, cinnamon, etc. Stainless steel with mesh lid. Asian-made with pressure hold cap. 3.75" height, 8oz.

B683 B

E. European-made, all stainless steel with lock-top. 4.25" height, 10oz.

B683 A

F. European-made, stainless mesh lock-top & see-thru plastic bottom. 4.25" height, 10oz.

B683 C



G. BAKER'S DRYING RACKS

Has arms to hold 4 bags, wire pieces for 28 tips, and a shelf for brushes. Will not rust or leave rust marks. 20" length x 20" width. Stainless steel.

B675

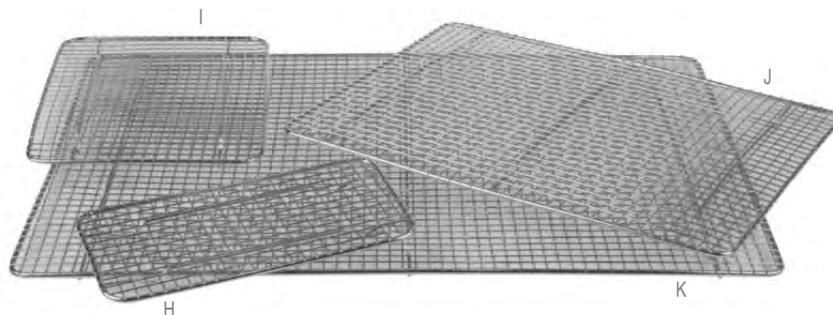
Same as **B675** but made with vinyl coated wire. Not shown.

B703

BUN PAN (ICING) GRATES

High quality grates. Chromed steel wire grid on reinforced frame.

	SIZE	LENGTH	WIDTH	HEIGHT
H. B964	One third size	10"	5"	0.5"
I. B963	One quarter size	10"	8"	0.5"
J. B965	Half size	16.5"	12"	0.5"
K. B966	Full size	24"	16.5"	1"



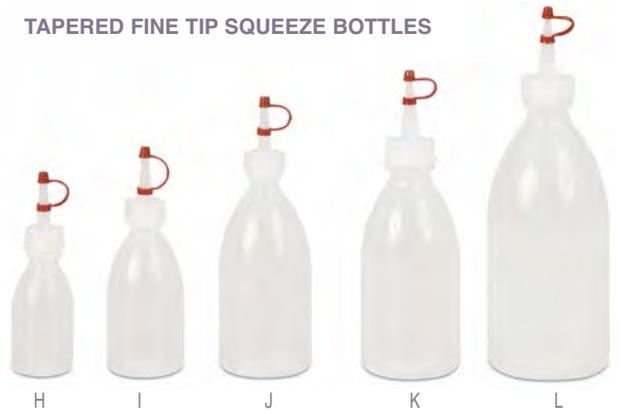
PASTRY

FINE TIP SQUEEZE BOTTLES



	HEIGHT	OZ		HEIGHT	OZ
A. B824 05	3.5"	0.5	E. B824 6	6.5"	6
B. B824 1	4"	1	F. B824 8	6.75"	8
C. B824 2	4.25"	2	G. B824 16	7.5"	16
D. B824 4	5"	4			

TAPERED FINE TIP SQUEEZE BOTTLES



	HEIGHT	OZ		HEIGHT	OZ
H. X407 1.5	4.92"	1.5	K. X407 8	7.2"	8
I. X407 3	5.5"	3	L. X407 16	8.9"	16
J. X407 6.5	6.7"	6.5			



WIDE MOUTH PLASTIC SQUEEZE BOTTLE
Easier to fill. Made from food safe plastic.
8" height x 2.63" diameter, 16oz.
B825 16



SOAKING BOTTLE
Square bottle with perforated top. Ideal for moistening cake layers. Allows you to read measurements upright or inverted.
1000ml or 38.8oz. 11.5" height.
B953



PLASTIC BOWL SCRAPERS

M. Stiff (Matter). 4.75" length x 3.75" width.
B631
N. Most flexible (Thermohauser).
5.25" length x 3.5" width.
B632

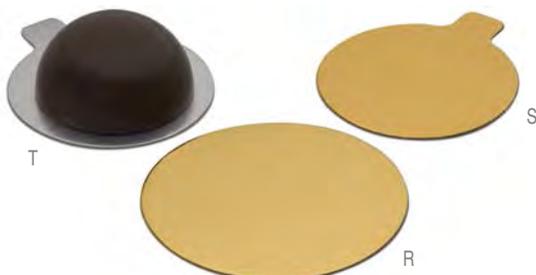


MEDIUM (THERMOHAUSER)

	LENGTH	WIDTH
O. B633	4.75"	3.5"
P. B634	4.5"	3"

Q. SILICONE BOWL SCRAPERS

Silicone encapsulated spring steel provides rigidity and flexibility. Heat resistant to 600 °F. Made by iSi. 5.25" length x 3.5" width.
U930



INDIVIDUAL CAKE BOARDS

Gold and silver foil laminated to white cardboard.
500 pieces per package.

	DIAMETER	
R. B942	4"	Without tab.
S. B941	3.25"	With tab.
T. B940	3.25"	With tab (silver).

A. STRUDEL ROLLER (BEAR CLAW CUTTER)

Stainless steel with wood handle.
Cuts 2.5" lines in dough. 7" overall.
T263

PASTRY WHEELS

Nickel plated with wooden handle.
2" diameter x 7.5" length.

B. PLAIN
B690

C. FLUTED
B691

D. LARGE PASTRY WHEEL

Stainless steel wheel with plastic handle.
4" diameter, 9" overall length.
B780



PLASTIC PASTRY BRUSHES

Meteor brand brushes. Bristles are molded directly into handle eliminating spaces for bacteria growth. Molded hook for hanging on pot rim or for elevating bristles when lying on work surface. Plastic handle and boar bristle.

E. 2" WIDTH
B834 2

F. 3" WIDTH
B834 3

G. OXO SILICONE PASTRY BRUSH

Heat resistant up to 600 °F and easy to clean. Center bristles have holes designed to hold liquid for transport and spreading. 8" length.
B696

L. BENCH BRUSH

6 rows of soft natural white bristles set in plastic for fast, easy brush up. 9" width x 3.75" height x 1.75" thick, with 2.25" bristle.
B821

BENCH SCRAPERS

Stainless steels. 6" length x 4.5" width.

M. WOODEN HANDLE
B635

N. "SURE GRIP" PLASTIC HANDLE
B635 PL

PASTRY CUTTERS

Flexible bench scrapers with a round handle for comfort. An invaluable utensil for a chef that can be used for pushing ingredients thru a sieve, transferring mis en place or portioning dough. 4.3" length x 4.5" width.

O. PLASTIC
U962

P. STAINLESS STEEL
U961



NATURAL PASTRY BRUSHES

Heavy duty pastry and grease brushes. Pure boar bristle in epoxy ferrules for longer life and better sanitation. Wood handles. Round brush is domed.

	WIDTH		WIDTH
B606 1	1"	B606 3	3"
H. B606 1.5	1.5"	J. B606 4	4"
I. B606 2	2"	K. B606 12	Round head, 12" overall length.



PASTRY



SILPAT NONSTICK BAKING MAT

Thick flexible mat transforms any sheet pan into a nonstick surface. Also used for working sugar, chocolate, etc. Can be reused thousands of times, withstands temperature from -40 to over 550 °F.

	SIZE	LENGTH	WIDTH	
B711	Quarter-size	11.5"	8"	
B706	Half-size	16.5"	11.75"	Fits standard half-sheet pan
B705	Full-size	24.5"	16.5"	Fits standard US sheet pan
B710	Large-size	30"	22"	Ideal as a work surface



SILPAIN NONSTICK BREAD BAKING MESH

Open mesh with silicone coating for better air circulation, quicker baking. Black surface aids browning. Excellent for frozen or fresh dough.

Re-usable thousands of times, easy-to-clean. Withstands -40 to 550 °F. Best used with perforated sheet pan or wire rack.

	SIZE	LENGTH	WIDTH
B709	Half-size	16.5"	11.75"
B708	Full-size	24.5"	16.5"



ROULPAT NONSTICK WORKSURFACE FROM THE MAKERS OF SILPAT

Nonstick mat used as a work surface to roll out or knead dough, gum paste, fondant, sugar or chocolate. Works like Silpat but is coated with silicone on both sides so it won't slide. Oven safe to 500 °F.

	SIZE	LENGTH	WIDTH
B712 A	Full-size	25"	16.5"
B712 B	Oversized for work surfaces	31.5"	23"



NONSTICK BAKING SHEET

Thin sheet coated on both sides with Teflon. Reusable 200 times. Nothing sticks. Just wipe clean. Fits standard U.S. sheet pan. 23.5" length x 16" width.
B707



SILFORM FLEXIBLE BREAD BAKING FORMS

From the makers of Silpat, these nonstick forms make bread baking easier and better. The forms are made of silicone coated mesh. They are nonstick, perforated for better heat flow, and retain their shape permanently. Can go directly from freezer to oven (up to 550 °F). Should be placed on a sheet pan, preferably perforated, when baking. Fits in standard U.S. sheet pan. 25" length x 17.5" width. NSF approved.

		CAPACITY	LENGTH	WIDTH	HEIGHT
A. M457 A	Baguette	5 loaves	25"	3.5"	1.25"
B. M457 B	Individual Loaves	10 loaves	12"	2.75"	1.25"



FLEXIPAT® NONSTICK PAN LINER

Silicone pan liner that helps you create even, clean edge layers. It has a temperature range of -40 to 536 °F making it ideal for frozen and baked applications. An excellent tool to have when creating formed and layered deserts. 25" length x 15" width x 0.38" height.

B714



FLEXIPAT® LARGE NONSTICK PAN

Nonstick silicone style bake pan. The structured 2 inch high walls mimic a stainless steel form. Flexipat Large® allows for larger culinary creations and increased efficiency – whether you're making cakes, brownies, or any number of your other favorite recipes that require a larger surface area and higher yields. The Flexipat Large® Nonstick Pan is nonstick and can be used in a temperature range of -40 to 536 °F. 21" length x 13" width x 2" height.

M379

SILICONE PAN LINER

This flexible silicone liner, with clean 90° corners will allow you to spread layers of sponge cake, mousse or fruit jelly quickly and evenly. This form can be easily baked or frozen with a temperature range of -7 to 446 °F. Ideal for creating even layers, roulades, and other formed preparations. 16.75" length x 13.75" width x 0.33" height.

B998 A



SILICONE MACARON BAKING SHEET

15.5" length x 11.5" width. 48 forms. 1.38" diameter each.

M612



WHOOPIE PIES MAT

15.74" length x 11.81" width. 12 forms. 2.75" diameter each.

M613

PASTRY

A. METAL CAKE MARKERS

Very strong for cakes as well as frozen desserts, 12" diameter in stainless steel.

PORTIONS

B628 10	10
B628 12	12
B628 14	14



B. PLASTIC CAKE MARKERS

2 patterns, one on each side of the marker. Very strong plastic, 10" diameter.

12 & 16 PORTIONS	14 & 18 PORTIONS
B627 A	B627 B



C. LATTICE DOUGH CUTTER

Cut lattice pattern into dough easily with this well-made plastic stencil/cutter. 12" diameter. **B629**

LATTICE DOUGH ROLLERS

Roll over dough and pull apart for quick, easy effect. Excellent for pies or puff pastry. Blades cut 4".



D. STAINLESS STEEL AND WOOD HANDLE

B652

E. SAME AS ABOVE IN PLASTIC

B715



DOUGH DIVIDERS

Adjustable dough dividers with lock & stainless steel wheels. Cut strips from 0.5" to 5" across.

F. Extra strong frame & lock. Made in Europe. Five 2" diameter wheels. **B842**

G. Ten wheel, 5 plain edge & 5 scalloped edge. **B843**

H. Five 2" diameter wheels. **B604**

I. Same as **B842** except it has seven wheels. **B842 7**

MULTIPLE DISC CUTTER

For cutting bread sticks, brownie dough, cookies and other baked products. Stainless steel construction. Plastic handles. Each roller cutter is movable so user can customize spacing.

J. STAINLESS STEEL ROD

30" plus plastic handles Does not include roller cutters. Order cutters separately. **B918 30**

K. SHARPENED ROLLER CUTTERS

4.25" diameter with shoulder rivet for easy change in spacing. **B919**





A. ROLLS OF HEAVY CLEAR ACETATE

The plastic used is food-safe polystyrene. Acetate roll for cakes and dessert wraps or as mold liners. 500 ft. per roll.

	HEIGHT		HEIGHT
B860 1.38	1.38"	B860 2.38	2.38"
B860 1.75	1.75"	B860 2.5	2.5"
B860 2	2"	B860 3	3"

B. ACETATE STRIPS

The plastic used is food-safe polystyrene. For lining dessert molds. Makes removal easier. 1,000 strips per package.

	LENGTH	HEIGHT	USE WITH RINGS OF MAXIMUM DIAMETER
M435 1	6.5"	1"	2"
M435 1.5	9.5"	1.5"	3"
M436 A	8"	1.5"	2.5"
M435 C	9.75"	1.75"	3"
M435 D	9.75"	2.33"	3"
M436 E	9.75"	2"	3"

ACETATE SHEETS

The plastic used is food-safe polystyrene. Excellent for chocolate work. Easy to handle. Shiny surface. Won't dull finish of chocolate. Nonstick. Each sheet is 24" length x 15.88" width. Packed 100 to a carton.

B861 100



POLYETHYLENE SHEETS

Soft and flexible plastic. Excellent for chocolate work. Packed 100 sheets per bag. Each sheet 23.5" length x 15.75" width.

B864



PARCHMENT (EASY RELEASE) PAPER SHEETS

Quilon coated parchment for baking trays, piping bags, and cooking "en papillote". 24.38" length x 16.38" width. 1,000 sheets per box.

B900

KOSHER APPROVED



PASTRY



KALI APPLE PEELER

European made machine that peels, slices and removes the core in one operation. The famous Kali is made of stainless steel blades and gear parts contained in a strong cast aluminum body. Made in France. 13" length x 5" height. Includes table clamp. **B637**

REPLACEMENTS:

Slicing blade - "L" shape.

9 B637 1

Peeling blade - round.

9 B637 6

OTHER PARTS ARE ALSO AVAILABLE, PLEASE INQUIRE.



PASTRY FILLING MACHINE

Sturdy design for uniform filling of donuts, eclairs, etc. Easy to clean, 2 liter stainless steel hopper. **B651**

FOR REPLACEMENT PARTS, PLEASE INQUIRE.



CANNOLI FORM

Stainless steel.

	SIZE	LENGTH	WIDTH
B617	Small	3.5"	0.5"
B618	Large	5.5"	1"
B619	Mini	8"	0.38"



CREAM ROLL HORN

Stainless steel.

	SIZE	LENGTH	WIDTH	DIAMETER
B623	Large	6.5"	1"	0.75"
B622	Small	5.25"	1"	0.5"



CORNET MOLD

Tinned steel. One end sealed. 2" opening diameter x 5.5" length.

B882



LADYLOCK FORM

Stainless steel.

	SIZE	LENGTH	WIDTH	DIAMETER
B621	Large	6.5"	2"	0.25"
B620	Small	3.5"	1.5"	0.25"



OVEN SAFE CONE FORM

Oven safe. Withstands temperatures up to 390 °F (-200 °C). 5.5" length, 1.5" at the top.

B999

SIDE ARM DISPLAY STANDS

For beautiful presentation of cakes and other desserts. Also excellent for window or buffet with fruit, cheese, or pastry. Arms are adjustable to any position. Very strong European construction of anodized aluminum plates, chromed steel post and sturdy metal base.

A. FOUR TIER STAND

Plate sizes: 6", 8", 10", 12". Posts: 3.25" height. 14.5" overall height.

R117 A

B. SIX TIER STAND-HALF HEIGHT

Plate sizes: 2 each 8", 10", 12". Posts: 3.25" height. 22" overall height.

R117 C

C. SIX TIER STAND

Plate sizes: 2 each 8", 10", 12". Posts: 6.5" height. 42" overall height.

R117 B





CAKE STAND CUTTER (FOR POSTS)
Cutter for central post. Stainless steel.
1.75" diameter x 4" height.
R116 X



3 TIER RECTANGULAR STAND

Strong anodized aluminum plates with chrome steel posts. Perfect for display table riser. Has three rectangular, anodized aluminum plates (16.75" length x 10.5" width, 19.5" length x 11.5" width, 22" length x 12.5" width) and 6.5" chromed steel posts. 18" overall height.

R120 3



MULTI-TIER CAKE STANDS

Strong anodized aluminum disks, and chromed steel posts on metal feet make these stands much more stable than plastic displays. 6.5" between disks.

FIVE TIER WEDDING CAKE STAND

Plate sizes: 8", 10", 12", 16", 18", 30" overall height.

R116 A

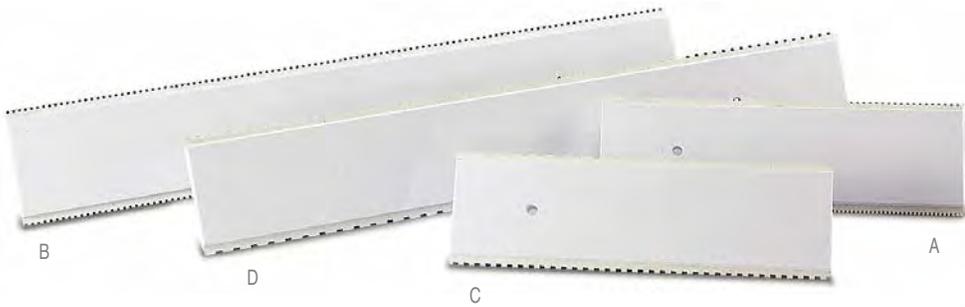


SEVEN TIER WEDDING CAKE STAND

Plate sizes: 6", 8", 10", 12", 16", 18", 20", 44" overall height.

R116 B

PASTRY



DECORATING COMBS

Plastic combs with different grooves on each side.

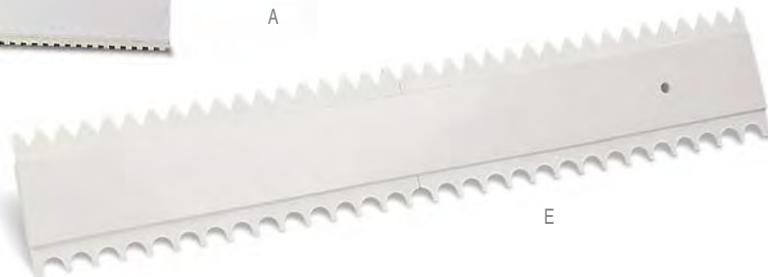
OVERALL LENGTH

A. B846 A	14"
B. B931	28"
C. B846 B	14"
D. B932	28"

E. CHARLOTTE BISQUIT COMB

Plastic comb with different grooves on each side. One side makes dome design, the other pyramid design. 28" overall length.

B847

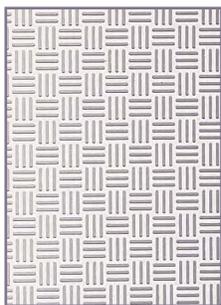


DECORATING STENCIL GRILLS

For the preparation of decorative designs from chocolate, sugar paste, biscuit dough, etc. Plastic. 23.25" length x 15.33" width.



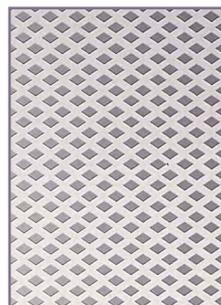
POLKA DOT
B850 A



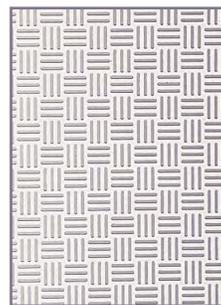
CHECKERBOARD
B850 C



CHINESE SCREEN
B850 D



DIAMONDS
B850 F



BASKET WEAVE
B850 J

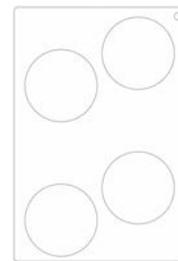
CULINARY TEMPLATES

Made from food safe plastic. Not for oven use. All 15.5" length x 10.5" width except **B975 B**, which is 11.88" length x 7.88" width.

	DESCRIPTION	LENGTH	WIDTH		DESCRIPTION	LENGTH	WIDTH
F. B975 B	Spoons	5.13"	1.25"	M. B870 Y	Zig Zag	-	-
G. B870 Z	Large Circles	4.38"	4.38"	N. B870 X	Tart Bands	12"	1.06"
H. B870 I	Spoons	6"	1.25"	O. B870 N	Butterflies	3"	2"
I. B870 P	Strips	8"	0.88"	P. B870 D	Small "L" Shapes	6.13"	3.75"
J. B870 Q	Circles	3"	-	Q. B981 B	Swoosh	5.13"	1.75"
K. B870 S	Triangles	5"	2"	R. B981 I	Triangle	5.63"	0.75"
L. B870 U	Spoons	4.75"	1"	S. B981 J	Wave	9.5"	0.75"



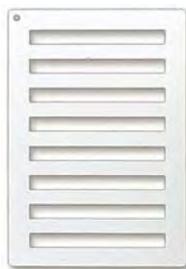
F. B975 B



G. B870 Z



H. B870 I



I. B870 P



J. B870 Q



K. B870 S



L. B870 U



M. B870 Y



N. B870 X



O. B870 N



P. B870 D



Q. B981 B



R. B981 I



S. B981 J

OFFSET PALETTE KNIVES

Stainless steel head and plastic handle. These offset palette knives have a flexible head ideal for decorating and plating small delicate items. Hand wash only.

A. Tear drop. 8.75" overall length.

B103

B. Diamond. 9" overall length.

B104

FLEXIBLE PALETTE KNIVES

Stainless steel blades.

C. Tapered offset. 4.75" x 2.5" blade, 8" overall. Wood handle.

B828

Offset. 4.25" blade, 8.25" overall.

D. Wood handle

E. Plastic handle.

B786 A

B786A PL

F. Flat, 4" blade, 8" overall. Wood handle.

B786 B

G. BAKER'S BLADE

For scoring baguettes or other breads. Stainless steel blade, plastic handle and cover, 5" length.

B866

H. DEGLON OFFSET FLEXIBLE SPATULAS

Extra flexible blade. Stainless steel and plastic handle.

	LENGTH	BLADE		LENGTH	BLADE
B906 29	11.5"	1.5"	B906 19	7.5"	1.5"
B906 24	9.5"	1.5"	B906 15	6"	1.38"

I. DEGLON SMALL FLEXIBLE SPATULA

4.5" blade, plastic handle.

B991

J. VICTORINOX PALETTE KNIFE

4" blade, plastic handle.

V803

K. DEGLON EXTRA LONG SPATULA

Flexible, stainless steel blade with plastic handle. 15.5" blade (13" straight edge) 1.5" width. 20" overall.

B970 40

L. OFFSET SPATULA WITH STIFF BLADE

Short, stiff blade for spreading or smoothing. Stainless steel, plastic handle. 6" blade, 1.25" width, 12" overall.

B986

M. VICTORINOX FLEXIBLE OFFSET HANDLE SPATULAS

Wood handles.

	LENGTH	TAPERED TO WIDTH
V808 10	10"	1.25" to 1.5"
V808 12	12"	1.5" to 1.63"

N. F. DICK OFFSET SPATULA

Stainless steel blade, polypropylene handle. Most flexible. 10" length blade, 1.38" width.

D916

O. ATECO OFFSET SPATULA

Stainless steel blade, plastic handle. 9.75" length x 1.5" width.

B831

P. VICTORINOX FLEXIBLE SPATULAS

Wood handles.

	LENGTH	TAPERED TO WIDTH
V806 10	10"	1.25" to 1.5"
V806 12	12"	1.5" to 1.75"



PASTRY



VICTORINOX BREAD KNIVES

	LENGTH	HANDLE		LENGTH	HANDLE
A. V836 10	10"	Wood	C. V836 10PL	10"	Plastic
B. V837 8	8"	Wood	D. V837 8PL	8"	Plastic



VICTORINOX SERRATED KNIVES FOR CAKE

	LENGTH	HANDLE		LENGTH	HANDLE
E. V820 14	14"	Wood	G. V820 14PL	14"	Plastic
F. V820 12	12"	Wood	H. V820 12PL	12"	Plastic



WUSTHOF CONFECTIONERS KNIFE/SUPER SLICER
Reverse serrations to reduce tearing. 10" blade. Plastic handle.
W484



EXTRA LONG SERRATED KNIFE
15.5" stainless steel blade, wood handle. 22.5" overall. For cutting large cakes.
Z107



MATFER KITCHEN SPOONS

Reinforced fiberglass. Withstand high heat up to 430 °F. Dishwasher safe. Non-absorbing.

	LENGTH		LENGTH
U704 12	12"	U704 15	15"
I. V704 12R	12"	VU704 18	18"

SPATULAS AND SPOONULAS



Rubbermaid Original, flat blade
9.5" length. 12" length.
U546 9.5 **U546 12**



Heat Resistant up to 600 °F (316 °C). Flat, red handle.
Original, flat blade.
10" length 14" length
U835 10 **U835 14**



Rubbermaid Heat Resistant up to 500 °F. Red handle, with non-slip hook.

	LENGTH		LENGTH
J. Spoonula, cupped blade.		K. Original, flat blade (notched).	
U599 9.5	9.5"	U598 9.5	9.5"
U599 13	13"	U598 13.5	13.5"



L. EXOGLASS RIGID SPATULA

Reinforced plastic is strong and heat resistant up to 430 °F. Dishwasher safe. Can be sterilized. Flat, bevelled spatula 13.75" length.
U584

M. FLAT, ROUND END SPATULAS

	LENGTH		LENGTH
U585 10	10"	U585 16	16"
U585 12	12"	U585 18	18"
U585 14	14"	U585 20	20"



O. BEECHWOOD SPATULA

From France.

	LENGTH
U811 30	12"
U811 40	16"
U811 45	18"

P. BEECHWOOD SPOON

From France.

	LENGTH
U812 30	12"
U812 40	16"
U812 45	18"



A. DESSICANT & INDICATOR CARDS

20 one third ounce packets of moisture-absorbing agent and 6 relative humidity indicator cards.

B695

B. FOOD COLOR SET

10 one ounce jars of Chefmaster gel base food colors includes: sky blue, leaf green, sunset orange, scarlet red, Christmas red, rose pink, violet, lemon yellow, nut brown, black.

B694



DOUBLE BULB SUGAR PUMP

Has an extra bulb to regulate the supply of air to the sugar, making it easier to control the shape of the object. Comes with one copper tip.

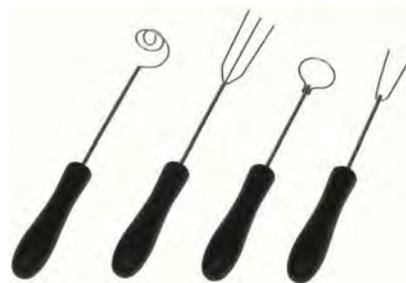
B646 F



CHOCOLATE DIPPING FORK SET

6 piece set in stainless steel. Comes packed in a sturdy plastic box. 8" length.

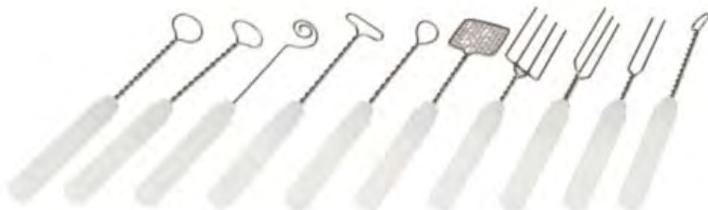
B650



CHOCOLATE DIPPING FORK SET

4 piece set, stainless steel. 8" length.

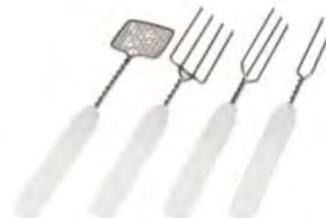
B989



CHOCOLATE DIPPING FORK SET

10 piece set. Sturdy stainless steel with plastic handles. 8" length.

B677



PETIT FOUR DIPPING SET

4 piece set. Sturdy stainless steel with plastic handles. 8" length.

B677 A

MARZIPAN MODELING TOOLS

High quality plastic, very fine detail. The best professional tools for crafting marzipan animals, figures and decorations. Set of 12 tools from 4.75" to 5" length.

B610



PASTRY



SUGAR DENSITY REFRACTOMETERS

Easy-to-use, professional tools measure the concentration of sugar. 5 year limited warranty from manufacturer.

A. Uses 0-80 BRIX scale (full range).

U779

B. Uses 0-32 BRIX scale (for sorbets).

U670



SYRUP HOLDER

Stainless steel for use with densimeter. 1.5" diameter x 7.5" height.

U527 B



SUGAR DENSIMETER

Measures the density of sugar syrup. 5.5" length.

U527 A



POLDER CLOCK, TIMER & STOPWATCH

Large, easy to read digital display. 12/24 hour clock function. Time up to 10 hours/Count-up to 24 hours. 36" length carrying strap. Magnet on back for wall mounting. Battery included.

U784



OXO DIGITAL LEAVE IN THERMOMETER

- Provides pre-set temperatures for 9 types of meat, poultry and fish.
- Choose either USDA or chef recommended temperature for optimal taste.
- Cord and probe nest inside base for easy storage.
- 10-degree warning alert prevents overcooking.
- 2 AAA batteries included.

U941



ELECTRONIC TIMER, CLOCK AND THERMOMETER

Magnetic back with 3 foot stainless steel wire and probe. Range from 32 to 392 °F. Battery included.

C. **POLDER**
U832

D. **COOPER**
U729



E. MINUTE AND SECOND TIMER

Built-in, last-number memory. Maximum 99 minutes, 59 seconds. Clear beeper. Magnetic clip and stand. Battery included.

U830



F. WATERPROOF TIMER

Instrument Range: 100 minutes. Counts up and down. Last count recall. magnet mount and stand. Batteries included.

U849



LOW COST REFRIGERATOR AND FREEZER THERMOMETER

Hangs from rack. Range: -40 to 120 °F, -40 to 50 °C. Uses alcohol, not mercury. NSF approved. **U724**



COMPACT OVEN THERMOMETER

Hangs or stands. Easy to read, bold numbers. 200 to 500 °F, 100 to 280 °C. NSF approved. **U721**

ANALOG POCKET THERMOMETERS

Stainless steel chef's pocket thermometer. Accurate adjustable reading from 0 to 220 °F. 1" diameter dial, 5" length.

A. TAYLOR BI-THERM U504

B. COMARK U504 B

C. HIGH TEMPERATURE
Stainless steel housing. Range from 50 to 550 °F. 1" diameter dial, 5" length. **U847**



DIGITAL POCKET THERMOMETERS

Wide range, precise adjustment make these excellent instruments for all purposes, including chocolate. 7" length, batteries included. NSF approved.

D. TAYLOR

- Fine Tip, wide range: -40 to 450 °F (40 to 232 °C).
- Adjustable preset alarm.
- Water-proof.
- Min/Max hold feature.
- Excellent for testing dishwasher rinse temperature.
- Reduced tip diameter for delicate foods.

U651

E. CDN

- Fine Tip, wide range: -40 to 450 °F (40 to 232 °C).
- Auto off after 10 minutes.
- Water proof.
- Date hold.
- Pocket clip and lanyard for holding.
- Reduced tip diameter for delicate foods.

U845

F. TAYLOR

Classic: -58 to 300 °F (-50 to 150 °C). ON/OFF Switch. **U105**

G. COMARK

Standard: -58 to 300 °F (-50 to 150 °C). **U505 C**



SPATULAS WITH THERMOMETER

These spatulas are two tools in one. Use them to mix products and thoroughly scrape the bottom of containers like a traditional high heat spatula with the added feature of a removable thermometer. Great for agitating melting chocolate in the bain-marie, or dipping machine, while looking at the temperature with the same tool. Resists temperatures up 392 °F (200 °C). Removable thermometer has a temperature range of -4 to 392 °F (-20 to 200 °C). 15" length.



FLEXIBLE SILICONE HEAD U985



RIGID / STIFF SPATULA U978

PASTRY



METAL CAGE CANDY THERMOMETER
80 to 200 °C. Centigrade only. 12" length.
U526

REPLACEMENT THERMOMETER
Fits into metal cage.
U526 R

HOLDER FOR U526 THERMOMETER
Attaches to pot and clasps onto thermometer. Stainless steel.
U526 H



CHOCOLATE TEMPERING THERMOMETER
For chocolate tempering. Durable laboratory glass. Non-mercuric column. Protective case. 40 to 130 °F. 11.75" length.
U787



CONFECTION THERMOMETER
Stainless steel and plastic construction with pot clip on back. 100 to 400 °F (40 to 200 °C). 12" length.
U505 B

PENS

Highly stable and accurate readings with a large LCD display. Designed for simple one-hand operation. The case is IP65 waterproof, and will float if accidentally dropped into the water. Comes with 4 button-cell batteries and a built-in probe with protective cap. 6.5" length.



A. ATC PH PEN

Automatically calibrates to pH 4, 7, 10 buffers and can be adjusted to recognize non-standard buffers as well. Features hold function, and auto power off with low battery indicator.
U991

B. PH BUFFER SET

Includes one 40ml bottle of each of the following: pH 4, pH 7, pH 10. Needed to recalibrate ATC pH Pen (**U991**) 2.5" height x 1.5" square.
U992

C. SALINITY PEN

Simultaneously displays the parameter being measured and temperature in °C or °F. Features automatic temperature compensation, 2-pt. calibration, auto power off, hold function, and a low battery indicator.
U993

LASER (NON-CONTACT) THERMOMETERS

Infrared laser measures surface temperature at close range and at distances of many feet.

D. FOOD SAFETY LASER/PROBE THERMOMETER

A non contact infrared (IR) and probe thermometer all in one unit. The IR portion has a temperature range of -30 to 525 °F (-35 to 275 °C). The probe has a temperature range of -40 to 390 °F (-40 to 200 °C). It is designed to support HACCP monitoring systems. The unit includes a canvas belt sheath and 9 volt battery. 1 year warranty from manufacturer.
U902

E. COOPER LASER SCANNER

Ranges -25 to 400 °F, -30 to 204 °C. 7.5" length. Powered by 9-volt battery (not included). 1 year warranty from manufacturer.
U782

F. LASER SCANNER

Ranges: -4 to 518 °F, -20% to 270 °C. 8" length. Powered by 9-volt battery (included). Five year warranty from manufacturer.
U783 A



A. DIGITAL TYPE K THERMOMETER

This thermometer has a splash resistant sealed membrane keypad, making it ideal for environments where liquids are used and easy to clean up. It has a minimum/maximum feature that will provide you with the lowest and highest temperatures that have registered during the thermometer's use. A hold function allows you to lock in a temperature reading for easier viewing and reads in both Celsius and Fahrenheit. The unit has a protective rubber sleeve that also acts as a tabletop stand. It accepts a "K" type probe that is not included.

U840

TEMP. RANGE: -418 to 2501 °F (-250 to 1372 °C).

POWER SOURCE: 4 AAA batteries (included).

DIMENSIONS: 5" length x 2" width x 1" height.

WARRANTY: 3 years from manufacturer.



B. 2 CHANNEL TYPE K THERMOMETER

This unit provide extremely accurate and reliable temperature measurement with all the versatility and range of type K thermometers. Features relative, min/max/ave temperature, hold, and touch tone buttons. Results are displayed on a large 1.25" x 1.75" LCD. An adjustment allows the user to easily calibrate to ice point or any other standard. It will read and display results from two probes simultaneously and track the difference between them (T1-T2). Come ready to use with a 9V battery and 2 beaded wire probes (Ambient Type K probe 800077). N.I.S.T. traceable certificate of compliance available. 5.25" length.

U990

DIGITAL PROBE THERMOMETERS

C. Good value. Removable probe with 20" connecting cord. Water resistant. -40 to 260 °C and -40 to 500 °F. 7" length. 5 year warranty. 1 year warranty on probe.

U786

D. Top of the line, precision instrument specifically designed for harsh conditions. Water tight. -40 to 260 °C and -40 to 500 °F. 2.25" width, 6.5" length. 32" connection to probe. 5 year warranty. 1 year warranty on probe.

U780



E. FOLDING THERMOCOUPLE THERMOMETER



Perfect for thin cuts of meat, fish or poultry. Simply flip down the rapid-response thermocouple probe and insert it into food as thin as 1/8". BioCote® technology gives the water resistant housing constant, built-in antimicrobial protection, providing a finish that helps prevent microbes from growing on the surface. The display features extra big digits and can be backlit for low light conditions. 6.5" length x 2" width.

	COLOR
U975	White
U975 G	Green
U975 R	Red



ARMORED CABLE PROBE WITH TYPE K CONNECTION*

This probe is designed for penetrating soft or semi-soft materials. Can be used with any thermocouple that accepts type "K" connection probes such as U840.

U842

TEMP. RANGE: -418 to 700 °F (-250 to 315 °C).

PROBE LENGTH: 4".

CABLE LENGTH: 4 feet.



TYPE K HYPODERMIC PROBE FOR SOUS VIDE

An ultra fine 2.5" probe designed for penetrating soft or semi-soft materials with minimal intrusion. It has a 40" teflon coated cable that is heat resistant to 450 °F. Great for sous-vide or any applications that require delicate work. It can be used with any thermocouple thermometer that accepts type "K" connection probes. Probes should not be used while fully submerged in liquid.

U980



HYPODERMIC PROBE WITH TYPE K CONNECTION*

An ultra fine probe designed for penetrating soft or semi-soft materials with minimal intrusion. Great for sous-vide applications and can be used with any thermocouple thermometer that accepts type "K" connection probes. 6 month warranty.

U841

TYPE: K.

TEMP RANGE: -418 to 600 °F (-250 to 315 °C).

PROBE LENGTH: 2.5".

DIAMETER: 0.035".

CABLE LENGTH: 2.5 feet.



MICRONEEDLE WITH CABLE - TYPE K CONNECTION

This type "K" thermocouple probe has a coil style cord that can extend to 48". The probe has an overall length of 3.5", with the last inch tapering down to a fine tip. The maximum temperature of the probe is 500 °F (260 °C) and the cord's maximum temperature is 176 °F (80 °C).

U789



**Probe should not be submerged in water.*

PASTRY



ZABAGLIONE BOWL

Thick gauge copper with brass handle, 8" diameter.

U509

COPPER SUGAR POTS

Heavy copper sugar boiling pots. Made in France.

	DIAMETER	CAPACITY
U528 1	25"	24oz
U528 16	6.25"	50oz
U528 20	8"	3qts



SUGAR LAMP

Specially built 24" neck on weighted base. Neck is extra firm. Will not sag. Includes infra-red (heat) bulb.

B693



ALUMINUM ROLLING PINS

Heavy duty with special bearing for smooth operation. Aluminum handle. 18" length roller, 3.5" diameter.

B887 18



HARDWOOD ROLLING PINS WITH HANDLES

Finest quality, full length steel rod & bearings.

	LENGTH	WIDTH	OVERALL
B638 A	15"	3.5"	25"
B638 B	18"	3.5"	28"



FRENCH HARDWOOD ROLLING PIN

19.75" length x 1.75" width.

B640

TAPERED ROLLING PIN

21" length.

B641



HARDWOOD ROLLING PIN

20" length x 2" width.

B639

THIN HARDWOOD ROLLING PIN

18" length x 1.25" width.

B886

CROISSANT CUTTERS

Best quality professional cutters. Stainless steel blades, large plastic handles, heavy duty steel rods for continuous production.



A. Cuts 4" x 8" triangles (classic French size) and makes slit at wide end for easy shaping.

B624

B. Cuts 4.5" x 6" triangles for small croissants.

B624 B

C. Cuts 3 triangles simultaneously, each measuring 5.5" x 6.75".

B624 E

D. Cuts 5.5" x 6.75" triangles.

B624 C

ROLLER DOCKERS

A. Heavy duty plastic, 4" roller.

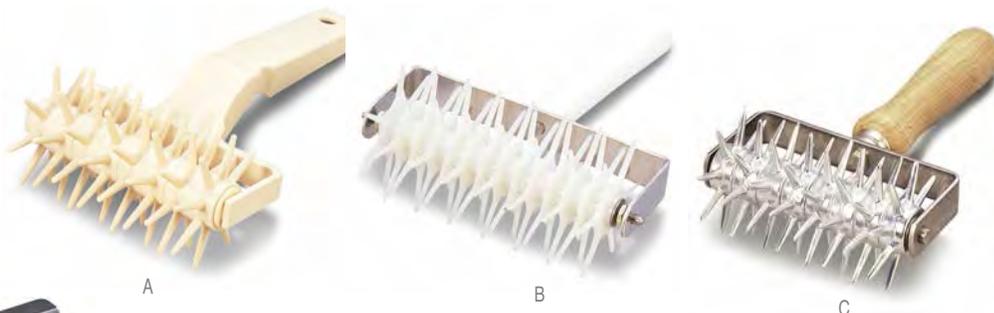
B716

B. Plastic and stainless steel. Sharp points. 5" width track.

B967

C. Aluminum points, metal frame and wood handle. 4" width roller.

B676 A



ADJUSTABLE SPREADING TOOLS (RAPLETTE)

Ideal for smoothing and levelling dough or chocolate. Heavy stainless steel construction. Adjusts from 2" to 16" width. Spreads from 0.03" up to 0.5" thick.

B910



BASKETWEAVE ROLLING PINS

D. Molded plastic surface gives flatter design. Rolling pin is easier to use and clean. 2.5" diameter x 10" length.

B820

E. Plastic discs are individually mounted on pin for very clear definition. 1.5" diameter x 8.5" length.

B645

F. WOOD GRAIN TOOL

For making wood grain designs on chocolate. Perfect for "Buche de Noel" and other cakes. Made of food-safe rubber.

4" length.

B905 10

6" length.

B905 15



G. CAKE DECORATING COMBS

Set of 4 in easy-to-see orange plastic.

B647

H. PLASTIC CHOCOLATE COMB

8.5" length.

B871



I. DECORATING COMB 3 TEETH SIZES

This three sided comb offers a quick easy way to decorate cakes and other foods with uniform lines or patterns. It is stainless steel and has a conveniently placed hole for hanging.

B105

J. OFFSET CHOCOLATE SCRAPER

Stainless steel. 3.75" length x 4.75" width.

B996



CHOCOLATE SPATULAS

For spreading or smoothing melted chocolate. Great for wiping chocolate molds. Also for making curls. Stainless steel, semi-flexible blade. Plastic frame and handle.

K. **B950** 7" across.

L. **B950 A** 8.75" across.



PASTRY



A. POWDERED SUGAR SIEVE

Strong plastic frame (polycarbonate/polystyrene) with thin, stainless steel wire (0.2mm). Mesh openings are only 0.5mm. 7.5" diameter x 4.25" height.

U640

B. FINE MESH FLOUR SIEVE

Strong polycarbonate plastic frame with thin, stainless steel wire (0.24mm). 12" diameter x 4.33" height.

U641



C. LARGE ALL-PURPOSE SIEVE

Frame constructed from dent-resistant aluminum. Screen is tinned steel mesh. 14 mesh, 16" diameter x 3.5" height.

U500

REPLACEMENT SCREEN

	MESH
U500S 14	Medium
U500S 18	Fine
U500S 22	Extra fine

D. SIEVE

12" diameter stainless steel flour sieve. #20 mesh not replaceable. Made in Asia.

U100



REVOLVING CAKE DECORATING STAND

0.13" thick aluminum alloy top on heavy white enamelled cast iron base. Precision machined pivot and bearing for smooth rotation. 12" diameter x 5" height.

B605



DELUXE BAKER'S SCALE

Stainless steel platters and balance mechanism. Epoxy coated, metal base. Rubber foot pads. Plastic scoop. Capacity: 16 pounds by 0.25 oz. Four weights: 1 pound, 2 pounds, 4 pounds and 8 pounds. 19.75" length x 7.5" width x 9" height. Made in USA.

U802

EXTRA PLASTIC SCOOP

U802 SCOOP

FOR OTHER SCALES, SEE UTENSILS SECTION ON PAGE 77.



CAKE SAWS

Enamelled steel frame with 2 carbon steel adjustable blades. Blades are 16.5" length. Frame is 19" overall.

B784

CONFECTIONERY CUTTERS - "GUITARS"

Precision-made stainless steel apparatus cuts squares, rectangles, triangles and diamond shapes in ganache, marzipan, nougat, caramel, jellies, chocolate fillings, pastries, petit fours etc. Strong platform and frames guarantee clean, precise cuts. Indispensable to confectionery production.

A. 7.5MM GUITAR

Three interchangeable cutting frames: 15, 22.5 and 30mm width; one stainless steel tray, one extra roll of wire, appropriate allen keys, screws, tools. Base is 15" square with 7.5mm spacing.

B700

MEASUREMENT

B700 7.5 7.5mm cutting frame
B700 37.5 37.5mm cutting frame

5MM GUITAR

Same style as above except for size of spacing. Four interchangeable cutting frames: 10, 15, 20 and 25mm width; one stainless steel tray. One extra roll of wire, appropriate allen keys, screws, tools. Base is 15" square with 5mm spacing.

B701

MEASUREMENT

B701 5 5mm cutting frame
B701 30 30mm cutting frame

B. MINI CONFECTIONERY GUITAR FOR GANACHE

This mini confectionery guitar is the ideal solution for small restaurants, schools, and chocolate shops. It offers the same time saving, precision cuts as a traditional sized confectionery guitar, without the same commitment to space. The guitar is constructed with a solid plastic base and stainless steel 22mm cutting frame. It also includes a stainless steel plate and plastic scraper to help rotate products on the cutting surface of the guitar. This frame set works well in cooperation with B101, mini leveling frame set. Base is 10" length x 11" width. 18.5" length x 12.5" width x 5.5" height overall.

B102

MEASUREMENT

B102 15 15mm cutting frame
B102 30 30mm cutting frame

C. MINI DOUBLE CONFECTIONERY GUITAR

The mini double guitar has all of the advantages of the single frame unit, with the added benefit of increased efficiency. You no longer need to rotate your product on the cutting surface. This saves you time and reduces the risks associated with handling your product too much. This guitar works well in cooperation with B101, mini leveling frame set. Base is 10" square. 19" square x 7" high overall.

MEASUREMENT

B109 22 22mm frame
B109 30 30mm frame

D. MINI GANACHE LEVELING FRAME SET

This frame set allows you to make uniform layers of chocolate ganache, fruit gels, and caramels. The frames are an ideal size at 9.5" square (24 cm) for smaller restaurants and pastry programs. The kit includes a solid base of 13.4" length x 12.5" width x 1.5" height, four frames, and leveling scraper. Two 3mm frames and two 5mm frames which allow you to make uniform alternating layers. This frame set works well in cooperation with Mini Confectionery Guitar (B102). 9.5" square.

B101

E. CONFECTIONERY RULER SET

Chromed steel rods, 0.63" x 0.38". 4 piece set consist of: 2 pieces 31" length, 2 pieces 20" length.

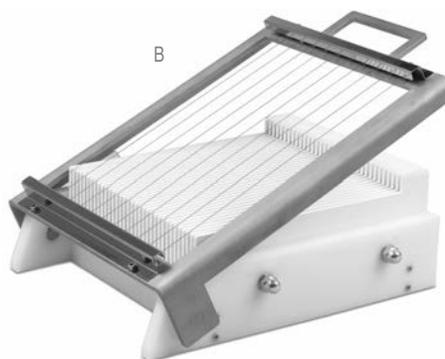
B682

F. CONFECTIONERY RULES (SOLD INDIVIDUALLY)

Chromed steel rods, 0.63" width x 0.38" height.

LENGTH

B951 9.5 9.5"
B951 15 15"
B951 22 22"



PASTRY



CHOCOLATE MELTING MACHINE COMMERCIAL

A simple way to melt and hold chocolate in temper. Hot air melts chocolate and then maintains it at a proper temperature. A digital display (in Celsius only) and a thermostat offers temperature range of 20 to 60 °C.

The stainless steel frame is insulated for efficiency and temperature regulation. Easy to remove and clean stainless steel pan with a 26 pound (12 kg) capacity. This machine can also be fitted with stainless steel probe (item number **P394 P** sold separately) for a more accurate temperature reading. Made in France.
P394

MOTOR: 110 volts / 300 watts.

DIMENSIONS: 14" length x 21" width x 7" height.

PROBE FOR P394 CHOCOLATE TEMPERING MACHINE COMMERCIAL

This probe works in cooperation with chocolate tempering machine (P394). It conveniently hooks up to the machine and allows you to read the actual temperature of your melted chocolate in the digital display rather than the machines set air temperature.

P394 P



TABLE TOP CHOCOLATE TEMPERER

This machine features a thermostat controlled heat unit which melts and keeps up to 6lbs. of chocolate in temper. Other features include a cooling fan, one removable 5 quart stainless steel bowl and a plastic scraper. This machine tempers chocolate for mold filling, dipping, and melting purposes.

P110

MOTOR: 110 volts.

DIMENSIONS: 12.5" height x 14.25" width.

WARRANTY: Six month warranty from manufacturer.

EXTRA BOWL

Stainless steel.

P110 B

EXTRA SCRAPER

Plastic.

P110 S



MELTINCHOC CHOCOLATE MELTER

This chocolate melter/warmer has an accurate thermostat that enables you to melt and maintain chocolate in a tempered state. The outer construction is thermo-resistant plastic, with a removable stainless steel pan.

P112 9

MOTOR: 110 volts, 200 watts.

TEMPERATURE RANGE: 0 to 140 °F (0 to 60 °C).

CAPACITY: 9 liters, 9.5 quarts.

DIMENSIONS: 17" length x 15" width x 5.5" height.



MINI MELTINCHOC

This dry heat melting vessel can be used for small-scale production of pralines or other chocolate items, like coating ice creams or desserts on a stick. Their refined design is perfect for display in shops and can even be used in front of customers.

P113

MOTOR: 110 volts.

TEMPERATURE RANGE: 50 to 140 °F (10 to 60 °C).

CAPACITY: 1.8 liters.

DIMENSIONS: 10.2" length x 10.7" width x 6.3" height. Basin: 7.3" diam. x 4.3" height.

WEIGHT: 2.5 pounds (easy to carry).



AIRMASTER AIR BRUSH

This classic air brush is lightweight, dependable, quiet and easy to use. The airbrush is 5.5" length and made of nickel plated brass. The compressor operates on 110 volt with adjustable air pressure. **P237**



EXTRA SPRAY CAN
32oz.
P240 A



CHOCOLATE SPRAYER

Turbine powered system for high air volume and low pressure. The result is a finer spray with less overspray. The nozzle on the hand gun has adjustable pattern size (0.25" to 6"), 3 different shapes, and adjustable air control. Great for showpiece and production work. 115 volts, 10 amp, 15 foot hose. **P240**

MAGNETIC 2-PIECE CHOCOLATE MOLDS

Two pieces (bottom & sides) are held tight by magnets. Pull them apart and line the bottom with a transfer sheet. Put back together and fill like any other chocolate mold. Each mold measures 10.75" length x 5.38" width x 0.63" height. Chocolates come out approximately 0.5" height. Made in Italy of food safe rigid plastic.



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K853	Square	25 square x 14	28
K855	Frame	35 x 30 x 17	15
K852	Round	25 diam. x 16	28

	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K856	Fluted Round	35 diam. x 16	15
K851	Oval	30 x 20 x 16	28
K854	Tear Drop	30 x 22 x 16	28



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K857	Small Hearts	33 x 33 x 17	15
K858	Round Smooth	25 diam. x 31	32

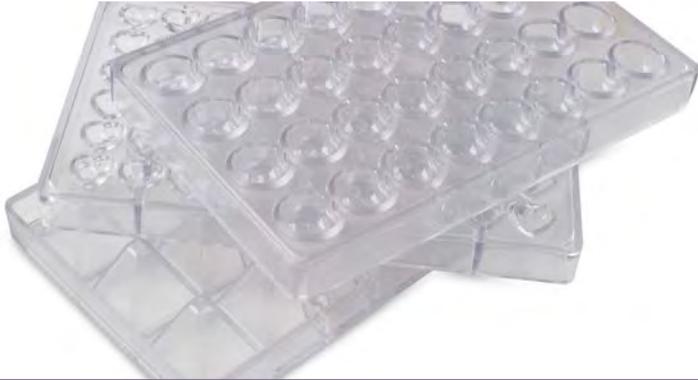


	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K700	Rectangle	48 x 12 x 9	16
K702	Square Tile	28 square x 9	15
K701	Disk	32 diam. x 7	18

PASTRY

PROFESSIONAL QUALITY CHOCOLATE MOLDS

Made in Europe of food safe, clear, rigid polycarbonate. Very detailed and extremely well made. Molds are 10.5" length x 7" width unless otherwise noted.



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K728	Square Leaf Tile	41 square x 8	10
K556	Wave Rectangled	33 x 25 x 12	24
K548*	Mini Square	15 square x 15	108

***THIS MOLD IS 10.75" LENGTH X 5.25" WIDTH.**



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K745	Texture Corner	28 x 20 x 13	24
K747	Toy Block	25 square x 13	24
K214	Plain Square	24 square x 15	40



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K506*	Gift Box	30 square x 20	24
K207	Square	26 square x 15	36
K211	Bar	31 x 21 x 11	36

***THIS MOLD IS 10.75" LENGTH X 5.25" WIDTH.**



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K549	Pinstripe Cube	22 square x 24	24
K546	Lined Cube	20 square x 21	54
K536	Interlocking	26 square x 20	28



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K501	Dot Bar	35 x 25 x 18	28
K310	Pyramid	26 x 26 x 22	32
K507	Cherry Swirl	30 diam. x 21	28



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K212	Geodesic Dome	30 diam. x 20	40
K305	Dome	30 diam. x 20	32
K307	Cherry	37 diam. x 22	35



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K578	Notched Dome	28 diam. x 19	28
K200	Kugelhof	30 diam. x 18	35
K308	Oval Swirl	33 x 26 x 20	32



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K206	Ridged Dome	30 diam. x 18	40
K554	Round Swirl	34 diam. x 24	24
K303	Turban	28 diam. x 21	40



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K719	Flat Top Dome	33 diam. x 23	21
K592*	Dome with Swirl	30 diam. x 18	21
K594*	Spiral Tower	30 diam. x 19	21

***THIS MOLD IS 10.75" LENGTH X 5.25" WIDTH.**



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K595*	Pinwheel	30 x 30 x 18	21
K598*	Knot	25 x 26 x 21	21
K562	Indented Slope	30 x 20	24

***THIS MOLD IS 10.75" LENGTH X 5.25" WIDTH.**



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K557	Crest	30 x 23 x 18	24
K718	Flat Sided Dome	28 diam. x 15	21
K720	Pointed Cylinder	28 diam. x 20	21



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K317	Elegance	35 x 25 x 19	32
K301	Fluted Oval	37 x 23 x 17	36
K573	Ornament	34 x 25 x 16	30



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K593*	Tilted Oval	32 x 23 x 19	21
K591*	Pulse	17 x 37 x 22	21
K503*	Pineapple	25 x 25 x 20	24

***THIS MOLD IS 10.75" LENGTH X 5.25" WIDTH.**



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K565	Shark's Tooth	35 x 20 x 15	30
K909	Tear Drop	38 x 20 x 15	30
K567	Almond	41 x 18 x 15	30



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K582	Twist	28 x 20 x 17	28
K567	Abstract	30 x 18 x 15	30
K209	Diamond	37 x 26 x 13	28



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K504	Victorian	43 x 25 x 22	24
K722	Sloping Dome	23 diam. x 13	32
K729	Quenelle	46 x 25 x 13	32



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K723	Log with Detail	38 x 18 x 15	25
K509	Fleur Diamond	45 x 30 x 18	24
K547	Peaked Mound	25 x 30 x 24	36

PASTRY



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K312	Medium Heart	25 x 30 x 14	28
K114	Mini Heart	22 x 21 x 8	60
K528*	Large Heart	34 x 36 x 20	18

***THIS MOLD IS 10.75" LENGTH X 5.25" WIDTH.**



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K715	Textured Heart	33 x 28 x 16	32
K721	Angled Cylinder	29 diam. x 17	21
K520	Hexagonal	35 x 40 x 21	20



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K522	Triangle Log	22 x 30 x 25	28
K521	Oblong	13 x 45 x 18	36
K514	Tilted Cone	32 d x 42	24



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K581	Step	26 x 19 x 16	28
K716	Fleur de Lys	30 x 35 x 20	28
K580	Half Pipe	20 x 41 x 10	12



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K724	Chef Toque	20 x 41 x 10	12
K597*	Ridged Cylinder	25 diam. x 26	40
K577	Notched Cylinder	22 diam. x 20	28

***THIS MOLD IS 10.75" LENGTH X 5.25" WIDTH.**



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K550	Cylinder	20 diam. x 29	36
K725	Cylinder Bowl	33 diam. x 21	21
K717	Octagon	28 x 26	24



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K744	Cocoa Pod	48 x 25 x 13	24
K543	Cups	50 diam. x 34	12
K571	Cups	25 diam. x 20	32



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K733	Matryoshka Doll	50 x 20 x 12	16
K732	Buddha Face	35 x 26 x 20	21
K731	Mask	37 x 20 x 18	24



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K314	Assortment	Various	36



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K511	Assortment	various	24



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K740	Base for Spheres	25 square x 13	24
K741	Base for Spheres	43 square x 20	10



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K906*	Alphabet	38 x 6 x 26	26

***THIS MOLD IS 10.75" LENGTH X 5.25" WIDTH.**



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K531	Spoon	114 x 25 x 10	10
K864	Classic Candy Bar	84 x 25 x 20	15



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K541	Five Section Bar	110 x 40 x 6	8
K727	Bamboo Stalk	114 x 18 x 18	9



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K602	Seven Bar	127 x 28 x 20	7
K585	Notched Rectangle	119 x 29 x 19	8



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K584	Twist Bar	112 x 25 x 16	8
K907	Bar	127 x 36 x 21	6

	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K215*	Demispheres	30 diam. x 13	44
K901**	Demispheres	40 diam. x 21	15
K910 50	Demispheres	50 diam. x 24	12
K910 55	Demispheres	55 diam. x 27	6
K920 60	Demispheres	58 diam. x 28	8
K910 60	Demispheres	60 diam. x 30	8
K910 65	Demispheres	63 diam. x 33	6
K920 70	Demispheres	71 diam. x 36	6
K920 80	Demispheres	79 diam. x 41	6
K920 100	Demispheres	102 diam. x 51	1
K920 120	Demispheres	119 diam. x 61	1
K920 140	Demispheres	140 diam. x 71	1



***THIS MOLD IS 10.75" LENGTH X 5.25" WIDTH.**



****THE NUBS, HOLES, AND GUIDING LIPS AROUND THE EDGES OF THE CAVITY, (THESE ENSURE THAT THE MOLDS LINE UP) MAY MAKE IT DIFFICULT TO SCRAPE THE CHOCOLATE WHEN USING THE MOLDS TO MAKE HALF EGG SHAPES.**

PASTRY



TWO PIECE EGG HALVES
125 d x 114, 80. 2 forms.
K809

	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K800*	Egg	54	12
K801*	Egg	102	8
K802*	Egg	152	3
K803*	Egg	203	2
K804*	Egg	305	1
K805*	Egg	406	1
K806*	Egg	635	1
K807*	Egg	762	1



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K735	Crackel Egg	97 x 64 x 33	4
K734	Abstract Egg	51 x 46 x 23	8
K736	Flat Sided Egg	33 x 23 x 13	24
K737	Smooth Egg	33 x 23 x 15	24

	NAME	SIZE OF FORMS	NUMBER OF FORM
K830*	2 Piece Rabbit with Basket	13.5"	1
K820*	2 Piece Rabbit with Basket	9"	1
K833*	2 Piece Sitting Rabbit	9"	1



	NAME	SIZE OF FORMS	NUMBER OF FORMS
K836*	2 Piece Rabbit with Basket	7.5"	1
K834*	Sitting Rabbit	7"	2
K835*	Standing Rabbit	7.75"	2
K838*	2 Piece Rabbit with Basket	5.5"	2

	NAME	SIZE OF FORMS	NUMBER OF FORMS
K742	Big Eared Rabbit	2.8"	16
K743	Laughing Rabbit	2.6"	16
K837*	2 Piece Rabbit with Basket	5.3"	4
K832*	2 Piece Big Eared Rabbit	3.5"	6



***THE NUBS, HOLES, AND GUIDING LIPS AROUND THE EDGES OF THE CAVITY, (THESE ENSURE THAT THE MOLDS LINE UP) MAY MAKE IT DIFFICULT TO SCRAPE THE CHOCOLATE WHEN USING THE MOLDS TO MAKE HALF EGG SHAPES.**

WHIPPED CREAM MAKERS AND SODA SIPHON

PASTRY

Whippers are perfect for making “foamed” desserts, appetizers, sauces and purees. The soda siphon will carbonate your beverages.

A. GOURMET WHIP PLUS FROM ISI OF AUSTRIA

Stainless steel cannister and dispenser. Will not rust. Three different nozzles. Special heat resistant, silicone gasket. Can be used with hot and cold foods.

	CAPACITY	HEIGHT
B100	0.5 pint	8"
B938	1 pint	12"
B939	1 quart	14"

B. THERMO WHIP PLUS FROM ISI OF AUSTRIA

Stainless steel cannister and dispenser. Will not rust. Three different nozzles included. Maintains cool temperatures for hours or retains warm temperatures for fresh short-term consumption. Double-walled vacuum insulation protects hands from temperature extremes. 1 pint size. Great for hot and cold foods. 14" height.

B934

C. PROFI FROM ISI OF AUSTRIA

Stainless steel cannister and dispenser. Will not rust. For cold or warm foods. One decorating tip included. Not suitable for hot foods.

	CAPACITY	HEIGHT
B935	1 pint size	12"
B936	1 quart size	14"

D. CLASSIC SODA SIPHON

Brushed aluminum cannister. Features a removable measuring tube for easy cleaning and to prevent overfilling. Secure neck threading and a pressure-regulating system provide maximum safety. 1 quart size. 12" height.

B992



FUNNEL & SIEVE FROM ISI

The generously sized ISI funnel and sieve combo allows you to quickly fill whippers with sauces or Espuma preparations. The two piece stainless steel construction gives you the option of using the sieve and funnel together or separately. Save time and limit spills when using the sieve and funnel combo to fill iSi whippers. Always keep in mind that all liquids added to the whippers must be well strained and void of solids making this accessories the ultimate in convenience and function. 25.3oz funnel made of top quality 18/10 stainless steel. Sieve measures 6" diameter. Suitable for all iSi Whippers.

B121



ISI RAPID INFUSION

Rapid Infusion kit enables a liquid to be infused with different flavors in the shortest possible time. First, combine aromatic solids (e.g. herbs, spices, fruit) and a liquid (e.g. alcohol, oil, water, vinegar) in the iSi Whipper. By applying pressure into the iSi Whipper using an iSi cream charger, the flavor of the solids becomes infused into the liquid, which develops a unique taste.

When using the Whipper for Rapid Infusion applications, iSi Rapid Infusion accessories provide an easy way of reducing the pressure and collecting any escaping foam or liquid in a container. The insertable sieve reduces the ability of solid particles to pass through and enter the head. The sieve is not used to empty the liquid from the bottle; this should be done using:

- 1 100% silicone gasket mounted on stainless steel sieve.
- 1 stainless steel ventilation tube.
- 1 tube 100% silicone.
- 1 cleaning brush.

B949



Siphon not included.

ISI INJECTOR TIP SET

For filling & decoration. Stainless steel.

B948



ISI DECORATOR TIP SET

For filling and decoration. Stainless steel.

B947



ISI TIPS

Stainless steel.

B946



SODA CHARGERS

Box of 10.

B993 10

USE WITH B992.

CREAM CHARGERS

BOX OF

B937 10 10

B937 24 24

B937 50 50



APPAREL

APRONS

Stylish & practical aprons made from fine-line cotton twill, featuring 40" length ties and a banded waist.



BIB APRON

39" width x 35" length, with pocket.
100% Cotton.

COLOR

A148	White
A149	Black Chalkstripe
A150	Navy Chalkstripe
A151	Black



CHEFTEX CUISINIER JACKET FROM CHEF REVIVAL

20% lighter weight fabric than standard jackets.

- Polycotton blend.
- Quick drying.
- Easy stain release.
- Wrinkle resistant.
- Built in stain release lasts for the life of the jacket.
- Durable, always keeps color & shape looking new.
- Wicks moisture fast to keep you dry and comfortable.
- Breathable, soft poly-cotton blend to keep you cool.

WHITE

	SIZES
A193 XS	32-34
A193 S	36-38
A193 R	40-42
A193 L	44-46
A193 XL	48-50

BLACK

	SIZES
A191 S	36-38
A191 R	40-42
A191 L	44-46
A191 XL	48-50



BISTRO APRON

34" width x 30" length, with pocket.
65% Poly cotton blend, 35% Cotton.

A146

CHEFWEAR PANTS

100% cotton fabric.

A. TRADITIONAL PANTS

Classic straight cut, 2" elastic waist band with drawstring, zipper front and three pockets.

STYLE

- A170** Houndstooth
- A171** Chalkstripe
- A173** Plain Black

B. ULTIMATE PANTS

Fuller than "Traditional" pants. 2" waistband and four pockets.

STYLE

- A142** Charcoal
- A201** Black
- A202** Chalkstripe

C. CARGO PANTS

Same cut as "Ultimate" but with 2 extra pockets (total 6). 2" waist band.

STYLE

- A176** Black
- A177** Houndstooth

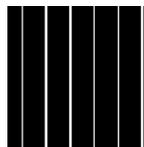


SIZE CHART

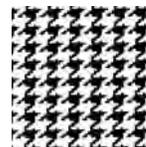
	WAIST	INSEAM
Extra Small (XS)	24-26	30
Small (S)	28-30	31
Medium (M)	32-34	32
Large (L)	36-38	33
Extra Large (XL)	40-42	34
Extra Extra Large (XX)	44-46	33.5

TO ORDER

Add XS, S, M, L, XL or XX to product number.



Chalkstripe



Houndstooth



Charcoal



Black



MATFER BRAND PLEATED EUROPEAN CHEF'S HATS

Durable yet elegant. 100% non-woven, vegetable fabric is comfortable, absorbent and non-irritating. Adjusts to any size. Sold in packs of 10 hats. 8.75" height.

A107 8.75



BAKER'S CAP (SKULL CAP)

All cotton with elastic. One size fits all. 3.5" height.

**WHITE
A104 W**

**BLACK
A104 B**



BAKERS GLOVES

For heat protection made of leather. Can be used up to 572 °F. 16" overall length.

A192



SILICONE OVEN MITT

Flexible, waterproof, three-finger mitt made from silicone. Withstands temperatures from zero to 550 °F. Has the feel of a cloth mitt with the benefits of silicone. 11" length.

A165



OVEN MITTS

Heat resistant, flame retardant & lined. Cotton.

**REGULAR
13" length.
A160**

**LONG
17" length.
A161**

UTENSILS

BRON MANDOLINES FROM FRANCE

These are the famous, stainless steel slicers that make julienne, flat, ruffle and waffle cuts.



CLASSIC MODELS

Adjustable flat blade with 2 rows of curved vertical (julienne) blades. 4.5" width x 16" length.

STANDARD MANDOLINES

38 Blade (one row of 0.13" spaced blades & one spaced 0.38"). Protector not included.

D311 A

WITH PROTECTOR

D311 F

FINE BLADE MANDOLINES

Same unit as **D311 A**, but with a 60 blade cutter (0.06" and 0.19" spacing) instead of the 38 blade cutter. Protector not included.

D311 B

WITH PROTECTOR

D311 FB

FOR CLASSIC BRON MANDOLINES

38 blade unit for **D311 A & F**.

D311 D

60 blade unit for **D311 B & FB**.

D311 E

Central cutting plate (flat blade).

D311 G

Protector.

D311 C



Table edge support

SUPER PRO MODEL

Makes the same cuts as the "Classic" mandoline, with a wider cutting surface, slip resistant feet, and 5 easy to change julienne blades (1, 2, 4, 7, & 10 mm spacing). Protector rotates so waffle cuts can be simplified. 5.25" width x 16" length.

D480

JULIENNE BLADES

	SPACING		SPACING
D490 1	1mm	D490 2	2mm
D490 4	4mm	D490 7	7mm
D490 10	10mm	D490 F	Flat blade



Helper handle



VEGETABLE SHEETERS - COUPE LANIERES

Heavy duty slicer/sheeter from Bron in France. Makes thin, continuous slices of potatoes, zucchini, carrots, turnips, daikon, apples, etc. Easy to use, hand operated machine.

Stainless steel frame and blade. Plastic handles and rubber suction cup feet. Standard blade unit makes slices 1.5mm (less than 0.06"). Two other blades available. Vegetable sheeter with 1.5mm blade. 11" width x 10" length.

D491

WITHOUT HELPER HANDLE

This version makes the same continuous sheets. Without helper handle, takes up less space. 11" width x 7" length.

D495

REPLACEMENT BLADES

	THICKNESS
9 D491 8006	1.0 mm thickness
9 D491 8007	1.5 mm thickness
9 D491 8008	2.3 mm thickness

SPIRAL VEGETABLE SLICER - FROM BRON COMPANY, FRANCE

The finest, professional-quality slicer. It quickly and efficiently makes continuous julienne strands or flat ribbons for salads, garnishes, bird's nests, french fries or potato chips. Use any raw, firm vegetable such as carrot, potato, turnip, daikon, beet, onion, cabbage, cucumber, etc. Heavy stainless steel construction. Unit comes with three multi-blade cutting units - fine (2mm) , medium (3mm) and large (6mm). Comes apart for easy cleaning. 14.5" length x 5.5" width x 10" height. **D350**

REPLACEMENT BLADES

SPACING

- D351** 2mm spacing (34 teeth)
- D352** 3mm spacing (23 teeth)
- D356** 6mm spacing (13 teeth)
- D353** Flat replacement blade



GOURMET SPIRAL SLICER - FROM BRON COMPANY, FRANCE

Makes beautiful, continuous strands and flat ribbons for salads, garnishes, bird's nests, french fries or potato chips. Unit comes with one flat blade and three interchangeable, multi-blade units (1mm spacing, 2mm, & 4mm). Made from stainless steel and heavy duty plastic. 14.5" length x 5.5" width x 9.5" height. **D349**

REPLACEMENT BLADES

SPACING

- 9 D349 10201 3** 1mm spacing
- 9 D349 10202 3** 2mm spacing
- 9 D349 10204 3** 4mm spacing
- 9 D349 10207 3** 7mm spacing
- 9 D349 4148** Flat replacement blade



TURNING VEGETABLE SLICER IN PLASTIC

4 stainless steel blades in a heavy ABS plastic frame. This machine makes long spaghetti-like strands in 3 thicknesses as well as delicate thin sliced curls. 11" length x 4.5" width. Made in Japan. **D335**

REPLACEMENT BLADES

SPACING

- D335B1** 1mm spacing
- D335B2** 2mm spacing
- D335B3** 4mm spacing
- D335F** Flat replacement blade



KAITEN TURNING VEGETABLE SLICER

Improved Japanese vegetable slicer. It makes the same beautiful, continuous strands and flat ribbons, but it's easier to operate. It has a gear in the base that moves the vegetable forward, so you just turn the crank. The vegetable moves and turns on the blades. Comes with three multi-blade cutting units and a flat slicing blade. Made from heavy ABS plastic with stainless steel blades and handle. 11.75" length x 4.5" width x 6" height. **D336**

REPLACEMENT BLADES

SPACING

- 9 D336 2A** 1mm spacing
- 9 D336 2B** 1.5mm spacing
- 9 D336 2C** 4mm spacing
- 9 D336 1** Flat replacement blade



UTENSILS



4 IN ONE VEGETABLE SLICER

Remarkable tabletop machine from Japan makes four continuous cuts: 1. sheeting, 2. fish netting, 3. fish netting with a fish design, 4. julienne. Wonderful for vegetable lasagna, raw or fried julienne strips, fish net covers, wraps, or buffet decorations. Hand operated. Plastic and stainless steel. 5.5" width cutting area. 9.5" length x 13" width x 7" height. **D370**



Fishnet Sheet Julienne Fishnet with Design



2 IN ONE VEGETABLE SLICER

Similar in construction to **D370** (above). Makes sheeting and julienne designs in a slightly smaller size. Hand operated. Plastic and stainless steel. 4" width cutting area. 10" length x 10" width x 7" height. **D371**



A. BIG BENI VEGETABLE SLICER

Professional quality with extremely sharp stainless steel blades. The flat blade is adjustable from 0.13" to paper thin. Three interchangeable auxiliary blades (included) produce cuts from fine julienne to french fries. Protector included. Heavy ABS plastic. Popular with caterers and anyone who prefers the flexibility of this light weight, portable, yet fine instrument. 13.5" length x 5" width. **D340**

B. LITTLE BENI VEGETABLE SLICER

Slightly smaller size, does everything the **D340** does. 12.5" length x 3.5" width. **D357**



C. MR. SLICE

These professional quality, extremely sharp mandolines make precision flat cuts from 0.5mm to 3.5 mm thick. Adjustments are made with a single knob that insures uniform thickness when slicing. This is a highly valued tool by culinary professionals for its light weight portability. Hand guard included. 13.5" length x 5.5" width overall with a 4.75" cutting platform. **D331**

D. MR. SLICE DELUXE

The same as Mr. Slice (**D331**) with the addition of julienne blades in 1mm, 2.5mm and 8mm cartridges. **D330**



LARGE FOOD MILLS (8 QUART)

With double pulping area to process over 10 lbs per minute. 14" diameter top. Includes one sieve with 3mm holes. 8 quart capacity.

A. STAINLESS STEEL FOOD MILL

Stainless steel mill includes **U533 ST**.
U530 ST

WITHOUT SIEVES

U816 ST

B. TINNED STEEL FOOD MILLS

Tinned Steel Food Mill (includes **U533**).
U530

WITHOUT SIEVES

U816

STANDARD FOOD MILL (5 QUART)

12" diameter top with 3 disc-shaped graters: 1.5 mm holes, 2.5mm holes, and 4.0mm holes. 5 quart capacity. Stainless steel.

U529

REPLACEMENT DISC-GRATERS

	MEASUREMENT
U529 F	1.5mm. Fine.
U529 M	2.5mm. Medium.
U529 C	4.0mm. Coarse.



OTHER SIEVES IN STAINLESS STEEL:

	PERFORATION DIAM.
U531 ST	1mm
U532 ST	2mm
U533 ST	3mm
U534 ST	4mm

OTHER SIEVES IN TINNED STEEL:

	PERFORATION DIAM.
U531	1mm
U532	2mm
U533	3mm
U534	4mm

FLOOR STAND FOOD MILL (15 QUART)

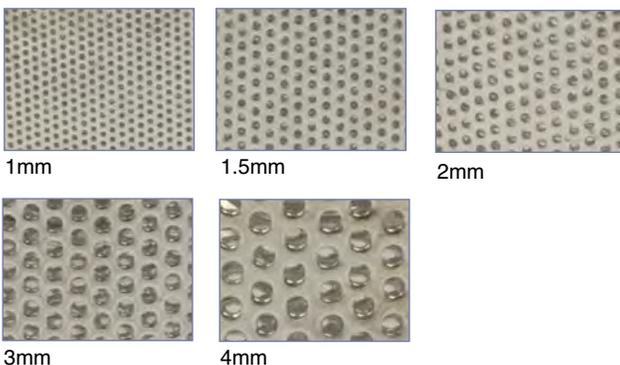
15 quart, tinned steel food mill with heavy duty steel floor stand. Includes one 3mm grill. 30" height. Output: 22 lbs. per minute.
U728

OTHER TINNED STEEL SIEVES

	PERFORATION DIAM.
U728 1	1mm
U728 1.5	1.5mm
U728 2	2mm
U728 3	3mm
U728 4	4mm

PHOTOGRAPH IS NOT TO SCALE. ACTUAL FOOD MILL AND STAND ARE 30" HEIGHT.

SIZE OF SIEVE HOLES



UTENSILS



A. FINE MESH STRAINER

Fine mesh in a rigid steel frame. Strong tube shape handle. All 18/10 stainless steel. 8" diameter.
U678

B. REINFORCED FINE MESH STRAINER

Fine mesh with four reinforcing rods welded to frame. Strong tube shape handle. All 18/10 stainless steel. 9.5" diameter.
U543



C. MATFER REINFORCED FINE MESH STRAINER

One piece frame made of composite, high strength plastic exoglass. Stainless steel mesh and protective rods. Very comfortable handle. Dishwasher safe. Heat resistant up to 430 °F. 7.88" diameter.
U507

D. CLASSIC REINFORCED FINE MESH STRAINERS

Superfine stainless steel mesh protected by 1" width metal band. Handle and protecting band are bolted to frame. Solid construction. 8" diameter.

Tinned steel (not shown).
U506 B

Stainless steel.
U506 C



E. PERFORATED STAINLESS STEEL STRAINERS - CHINA CAP

Beautifully designed and constructed one piece 18/10 stainless steel strainer. Medium perforation with extremely well attached handle.

	DIAMETER
U558 9.5	9.5"
U558 6.5	6.5"



F. REINFORCED STRAINER/SIFTER

Medium inner mesh with outer mesh for strength. Tinned steel and wood reinforced handle. 8" diameter.
U673 8

G. FINE MESH STRAINERS

Strong, fine mesh, 18/10 stainless steel, stainless steel handle. The small size is an excellent tea strainer.

	DIAMETER
U556 3	3"
U556 4.75	4.75"
U556 7	7"

H. CONICAL FINE MESH STRAINERS

Strong, fine mesh, 18/10 stainless steel.

	DIAMETER
U557 3.5	3.5"
U557 5.5	5.5"
U557 7	7"

ULTRA BAG FLEXIBLE SIEVE BAGS

These ultra fine bag style sieves are flexible giving them the advantage of fitting in a variety of different size vessels. The color coded band make the different sizes easy to distinguish (Burgundy collar bags are 100 microns and Blue collar bags are 200 microns). They are heat-resistant up to 425 °F making them excellent for straining consommés, stocks, and infusions. Reduce waste and save time by eliminating the need to skim stocks and sauces. These bags have ultra fine micron ratings that will yield a clean and refined end product.



A. 1.3 LITER (FINEST)
100 micron burgundy collar.
U966



B. 8 LITER (FINEST)
100 micron burgundy collar.
U967



C. 8 LITER
200 micron blue collar.
U968



D. 50 LITER
200 micron blue collar.
U969



LARGE ALL-PURPOSE SIEVE

Frame constructed from dent-resistant aluminum. Screen is tinned steel mesh. 14 mesh, 16" diameter x 3.5" height.
U500

REPLACEMENT SCREENS FOR U500

MEDIUM	FINE	EXTRA FINE
U500S 14	U500S 18	U500S 22



FRENCH STAINLESS STEEL SIEVES

Stainless steel frame holds stainless steel mesh. Clips make mesh replacement quick and easy. Comes with medium (#20) mesh.

12" diameter x 4.25" height.
U791

16" diameter x 4.5" height.
U727

REPLACEMENT SCREENS FOR U727

	TYPE
U727 F	Fine #25
U727 M	Medium #20
U727 C	Coarse #16

REPLACEMENT SCREENS FOR U791

	TYPE
U791 F	Fine #25
U791 M	Medium #20
U791 C	Coarse #16



E



F

E. POWDERED SUGAR SIEVE

Plastic frame with thin, stainless steel wire (0.2mm). Mesh openings are only 0.5mm. 7.5" diameter x 4.25" height.
U640

F. FINE MESH FLOUR SIEVE

Polycarbonate plastic frame with thin, stainless steel wire (0.24mm). Mesh openings are 0.85mm. 12" diameter x 4.33" height.
U641



SIEVE

12" diameter stainless steel flour sieve. #20 mesh is not replaceable. Made in Asia.
U100

UTENSILS

SCALES



11 LBS. CULINARY SCALE

This scale is designed for portioning, baking and pastry applications. It combines precision measurement, easy-to-clean construction, and portability in one affordable package. Measures in Grams (5000g in 1g increments) and Pounds (11 pounds in 0.1oz increments) Includes a removable 4.75" stainless steel weighing pan, padded hard-shell carrying case, and 3 AAA batteries. AC adapter is not included. 0.1oz.

U805



13 LBS. RECHARGEABLE PORTION SCALE

This scale has a rechargeable battery with an estimated battery life of 80 to 100 hours per charge. It has a generously sized 9.5" length x 6.5" width removable stainless steel platform with a plastic body. It can weigh in the following units: pounds, ounces, grams and kilograms. Measures in increments of .05 ounces (or 1 gram) and up to 13 pounds (or 6000 grams). An easy to read backlit display and with an AC power adapter included. 1 year warranty.

U807



WASHABLE 6 LBS. PORTION SCALE

This scale has a water resistant, stainless steel body with removable dishwasher safe pan. NSF listed, USDA-AMS food use accepted, and supports HACCP certified systems. Units of weight measurement: pounds, ounces, ., grams, kilograms, fluid ounces, and baking percentages. Measures in increments of .05 ounces (or 1 gram) and up to 6 pounds (or 3000 grams.) Operates on four "C" batteries or the included AC power adapter. Easy to read backlit display. Platform size is 6" length x 5" width. 1 year warranty.

U806



HAND HELD DIGITAL SCALE WITH COVER

This scale is easy to use, compact, and portable. It offers outstanding performance and is ideal for weighing finite amounts of product that require a high degree of accuracy. An ideal scale to use when weighing hydrocolloids or small amounts of ingredients. 320 grams capacity. Units of weighing are grams, ounces, pennyweight, troy ounces. Platform size is 3.25" length x 3.0" width. Weighs in increments of 0.1 grams. Auto Calibration from keypad. 5 minute auto shut off. 2 AAA batteries included.

U912 A



PORTABLE DIGITAL SCALES

A great personal scale to have at your station for quickly weighing and portioning product during prep time. A good performer at an exceptional value. 11 lb or 5000 gram. Accurately measures in 0.1 ounce or 1 gram increments. Compact and portable for easy storage and transport. Automatic shut-off: The scale will automatically turn off when it is not used for a set time feature ensures long battery life. Tare Feature lets you reset the scale back to zero. When using a container, scale can subtract the containers weight to obtain the weight of its contents feature. Platform size is 6" diameter. Two AA batteries are included.

U933	COLOR	Black	U933 BL	COLOR	Blue
U933 R		Red	U933 G		Green



200 GRAM PORTABLE SCALE

The compact scale is a lightweight portable scale perfectly suited for use with hydrocolloids and other products that require small measurements. Larger weighing platform is designed to adequately handle larger samples. This scale has a low profile and storage is made easy with a stackable design. The integrated load cell lock protects the weighing cell from damage during storage or transportation. Capacity is 200 grams. Weighs in increments of 0.1 grams. Units of weighing are grams, ounces, pennyweight, troy ounces. Digital calibration from keypad. Platform size is 4.75" diameter. 3 AA batteries included.

U934



FIVE POUND ELECTRONIC PORTION SCALE

Removable stainless steel platform, 6.5" length x 6" width. Grams and ounces. Increments of 0.1 ounce or 1 gram. All solid state with automatic zero and auto tare. Battery or plug. This is Edlund's most popular electronic model. Made in China. NSF approved.

U803



ESCALI 13 LBS. ELECTRONIC SCALE

General use kitchen scale. 1 gram and 0.1 oz increments. 9-volt battery or plug. 6.5" square platform. 10" length x 7" width. Made in China. No commercial warranty.

U838



A



B



SEPARATE MECHANICAL SCALES FROM DIGITAL SCALES

Stainless steel body and mechanism. Ounces and grams. NSF approved.

A. 2 LBS.

0.25 ounce or 5 gram increments. 34 ounces or 1000 grams capacity.

U804 2

B. 5 LBS.

1 ounce or 25 gram increments. 5 lbs. or 2200 grams capacity.

U804 5



10 LBS. ELECTRONIC PORTION SCALE

NSF and USDA certified. Stainless steel (body and platform). Ounces and grams. Battery or plug. Automatic push button tare. 6 x 6.75" platform. 0.1 oz or 2 gram increments. 6.75" length x 8.75" width.

U801

DELUXE BAKER'S SCALE

Stainless steel platters and balance mechanism. Epoxy coated, metal base. Rubber foot pads. Plastic scoop. Capacity: 16 pounds by 0.25 oz. Four weights: 1 pound, 2 pounds, 4 pounds, & 8 pounds. Made in USA. 19.75" length x 7.5" width x 9" height.

U802



EXTRA PLASTIC SCOOP

U802 SCOOP



RUBBER CUTTING BOARDS

All rubber boards won't crack, swell, splinter or chip. Won't absorb liquids or odors. Easier on knife blades. NSF approved. Not recommended for dishwasher.

	THICK	WEIGHT	LENGTH	WEIGHT (LBS)
U905	0.5	6	8	1
U906	0.5	12	18	5
U907	0.75	12	18	7
U909	1	12	18	9.5
U911	0.5	18	24	9.5
U910	1	18	24	19
U908	0.75	18	24	14



UTENSILS

AUTOMATIC SAUCE GUNS (FONDANT FUNNELS)

All models are excellent for filling chocolates, making fondant candies, etc. Also great for rapid, precise dispensing of sauces, dressings, etc. on plates. Mechanisms can be easily removed for cleaning.



FRENCH SAUCE GUNS

Excellent tool for dispensing sauces, or filling chocolate molds quickly and precisely. Includes two interchangeable tips. All stainless steel. Made in France. 1.5 liter capacity. 4 and 6mm nozzle opening. 10" height x 8.75" width.

U921

WITHOUT STAND

1.9 liter capacity. 4 and 6mm nozzle opening. 10" height x 8.75" width.

U920



KWIK SAUCE GUN

The funnel and mechanism are made of stainless steel with an ergonomic plastic handle. The stand is made of stainless steel wire and coated with silicone for non-slip stability. Can be dismantled for easy cleaning. Excellent for garnishing plates with sauces, filling chocolate shells, neatly and cleanly filling smaller vessels. 0.8 liter capacity. 7mm nozzle opening with adjustable flow. 7" height x 7" width.

U939



KWIK MAX XL AUTOMATIC FUNNEL

Dispense product efficiently and consistently. All stainless steel construction makes it suitable for hot preparations. The oversized design can handle mousses, jellies, caramels, and thicker sauces. 3.3 liter capacity. 15mm nozzle and oversized cone hopper allow contents to flow freely and preserve the aeration and texture. 15" height x 8" width.

U114



ITALIAN ALL METAL FUNNEL

This funnel can be operated with one hand. Stainless steel cone body and cast aluminum handle. 2.12 liter capacity. 4mm nozzle opening. 9" height x 8" width.

U650



GERMAN MADE FUNNEL WITHOUT STAND

This funnel can be operated with one hand. Stainless steel and plastic. Dishwasher safe. 1.9 liter capacity. 8mm nozzle opening. 9" height x 7" width.

U523

STAND

Stainless steel.
U523 B

REPLACEMENT PARTS AVAILABLE

REPLACEMENT PARTS AVAILABLE



LE TUBE PRESSURE SYRINGE

Multifunctional and practical, Le Tube is intended for the same uses as pastry bags. Its ergonomic, non-slip handle and stainless steel lever make it simple and safe to use. The amount that is dispensed each time it is pressed is controlled by knob and graduated markings. A very precise dosing system. 24oz capacity. 1 plain 8mm diameter nozzle. 1 star 8mm diameter nozzle (8 teeth). Graduated in cl and oz. 15" height x 3.5" width.

B125

SPARE CONTAINER

24oz.

B125 C

LE TUBE NOZZLE SET

6 piece set.

B125 T



SALAD DRYERS

Hand operated, easy-to-use, but made strong enough for tough restaurant use. Outer bucket, inner basket and drain. Made from heavy duty plastic. Replaceable parts available.



BASE

5 gallon salad dryer base sold separately.

U610 B

DYNAMIC SALAD DRYERS

Made in France.

2.5 gallon dryer.

U750

5 gallon dryer.

U610



A. SPAETZLE MAKER

Dough holder moves over grating holes and spaetzle drops into pot. Stainless steel. 0.63" holes. 21" length x 5" width. Has bracket that holds to pot edge.

U706



B. SPAETZLE HAND PRESS

For quick preparation of Swabian spaetzle. Cast aluminum. 16" overall.

U545



HEAVY WEIGHT MIXING BOWLS

Flat bottom, deep drawn. 18/8 stainless steel. High quality. Made in USA.

	DIAMETER	QUARTS
U674 0.5	5.25	0.5
U674 0.75	6.25	0.75
U674 1.5	7.75	1.5
U674 2	9.38	3
U674 4	11.75	5
U674 6	13.25	8
U674 13	16	13



SIZZLE PLATTERS

For cooking or heating.

THICK, HEAVY ALUMINUM

C. OVALS

11.5" length x 8 width.

S340 11

12.5" length x 8.5 width.

S340 12

ALL STAINLESS STEEL (18/8).

D. RECTANGULAR

11" length x 7 width.

S341

E. OVAL

11" length x 7.25 width.

S343



UTENSILS

PEPPER MILLS



FROM GERMANY

This classic pepper mill is made in Germany to an extremely high standard. The solid beech wood bodies are expertly hand finished giving the mills a clean, uniform look. The grind mechanisms are constructed from a hardened heat treated steel and fixed to the body with a high grade stainless steel shaft and clip. The adjustment knob can be tightened to a fixed position ensuring a consistent, high output, and uniform grind. The knob is knurled for improved grip during adjustments and constructed to prevent over tightening. The grind mechanism on this mill is guaranteed against defect in construction for 25 years.

NATURAL WOOD

	HEIGHT		HEIGHT
R193 4	4.5"	R193 9	9.4"
R193 7	7"	R193 11	11.8"
R193 8	8.2"		

CHOCOLATE

	HEIGHT		HEIGHT
R192 4	4.5"	R192 9	9.4"
R192 7	7"	R192 11	11.8"
R192 8	8.2"		



PEUGEOT

High quality, hardwood mills with an adjustable stainless steel grinding mechanism.

CHOCOLATE FINISH

	HEIGHT
R124 4	4"
R124 8	8.5"

NATURAL (BLONDE) FINISH

	HEIGHT
R125 4	4"
R125 8	8.5"



GARDE MANGER SET

Vegetable peeler, butter curler, mini vegetable scoop (10mm), double vegetable scoop (22mm & 25mm), apple corer, lemon zester & lemon decorator in vinyl roll.

D341



23 PIECE GARDE MANGER SET & ROLL

20 gouges and "V" tools, each with two working ends. 3 styling knives plus a whetstone. Tools are stainless steel.

D466



JB PRINCE 10 PIECE GARDE MANGER SET

Our very best European decorating tools. Stainless steel blades, carefully sharpened and fixed into textured plastic handles. Comes in high quality nylon roll with safety flap and velcro strips. Set contains: #10 mini baller, #25 mini baller, oval melon baller, tomato "shark", vegetable peeler, citrus peeler, citrus zester, apple corer, 0.5" "V" shape knife, bird's beak paring knife, roll.

D380



80 PIECE FRUIT & VEGETABLE CARVING SET

Contains 80 different cutters, knives, scrapers, wedgers & ballers. Hinged wooden carry case. Made in China. 15" length x 11.5" width.

D410

SPATULAS AND SPOONULAS

A. RUBBERMAID SPATULAS

Original, flat blade.

9.5" length. 12" length.
U546 9.5 **U546 12**

B. RUBBERMAID HEAT RESISTANT SPATULAS

Original, flat blade (notched).

9.5" length. 13.5" length.
U598 9.5 **U598 13.5**

C. HEAT RESISTANT SPATULAS

Resistant up to 600 °F (316 °C). Original, flat blade. Red handle.

10" length. 14" length.
U835 10 **U835 14**

D. RUBBERMAID HEAT RESISTANT SPOONULAS

Resistant up to 500 °F. Red handle, with non-slip hook Spoonula, cupped blade.

9.5" length. 13" length.
U599 9.5 **U599 13**



HEAT RESISTANT RIGID SPATULAS

Reinforced plastic (Exoglass) is strong and heat resistant up to 430 °F. Dishwasher safe. Can be sterilized.

E. FLAT, BEVELLED SPATULA

13.75" length.
U584

F. FLAT, ROUND END SPATULAS

	LENGTH		LENGTH
U585 10	10"	U585 16	16"
U585 12	12"	U585 18	18"
U585 14	14"	U585 20	20"

G. HEAT RESISTANT KITCHEN SPOONS

Reinforced fiberglass (Exoglass). Withstand high heat. Dishwasher safe. Non-absorbing.

	LENGTH		LENGTH
U704 12	12"	U704 15	15"
U704 12R	12" (Red color)	U704 18	18"

H. BEECHWOOD SPATULA

From France.

	LENGTH
U811 30	12"
U811 40	16"
U811 45	18"

I. BEECHWOOD SPOON

From France.

	LENGTH
U812 30	12"
U812 40	16"
U812 45	18"



HIGH HEAT SILICONE SPATULA BY GIR

The perfect spatula. Unibody silicone construction (eco-friendly), heat resistant to 464 °F, easy to clean, dishwasher safe, and nearly indestructible.



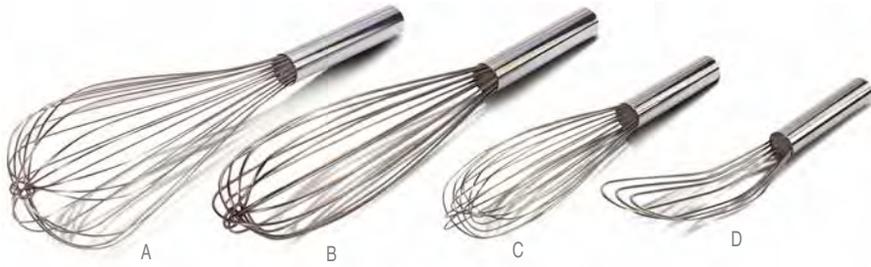
	LENGTH	COLOR		LENGTH	COLOR
J. U124	15.75"	Red	M. U113 Y	11"	Yellow
K. U123	11"	Red	N. U113 T	11"	Teal
L. U122	8"	Red	O. U113 O	11"	Orange
			P. U113 R	11"	Red



UTENSILS

BEST CO. WHISKS

High strength stainless steel wire retains shape and adds whipping power. Completely sealed handle. NSF approved.



A. BALLOON WHISKS

	LENGTH
U560 12	12"
U560 16	16"

C. FRENCH WHISKS

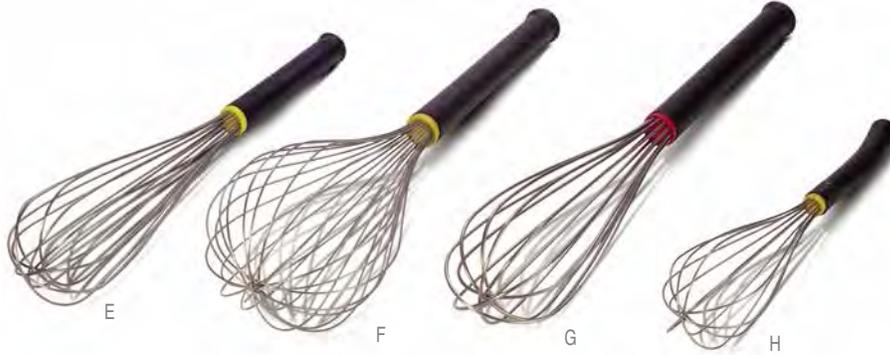
	LENGTH
U561 8	8"
U561 10	10"
U561 12	12"
U561 16	16"

B. RIGID FRENCH WHISK

Thickest wire. 16" length.
U562 16

D. SKILLET WHISK

Known as flat or roux whip. 12" length.
U563 12



E. PIANO WHISKS

	LENGTH
U600 10	10"
U600 12	12"
U600 14	14"
U600 16	16"
U600 18	18"

G. RIGID WHISKS

Thickest wire.

	LENGTH
U790 16	16"
U790 18	18"

H. SAUCE WHISK

U810 10 10" length.

F. BALLOON (EGG WHITES) WHISK

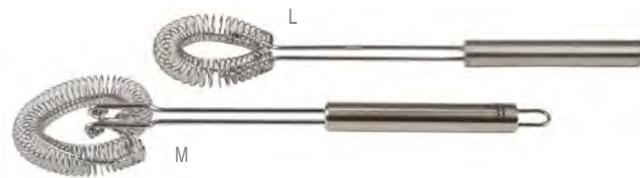
U605 18 18" length.

GOMA PROFESSIONAL UNIVERSAL WHISK

Solid professional stainless steel wire is of the highest quality. Polypropylene handles are ergonomically designed. Extremely comfortable with an antislip feel. Hole in the handle makes them easy to hang for drying and storage.



	LENGTH
I. U938 16	16"
J. U938 14	14"
K. U938 12	12"



L. COIL WHIP

Flexible coil whip that efficiently works the bottoms and corners of pans. 11" length.
U564

M. HEART SHAPED WHISK

This award-winning whisk is hinged to lay flat so it reaches into pan corners. Makes perfect roux, sauces, and gravies. 10" length.
D505



N. QUAIL EGG CUTTER

Designed especially to make clean cuts through small, hard quail eggs. Stainless steel and plastic.
D435

O. EGG TOP CUTTER

Scissor action snips off top of large eggs. Stainless steel.
U777

P. EGG TOP CUTTER

Quickly and cleanly removes the top of raw egg. Also works well with soft or hard boiled eggs.
U720

STÖCKEL EXTRA HEAVY DUTY SCOOPS

Chrome-plated, brass handles are cast rather than bent for a heavier feel, and years of service. Stainless steel bowls. Made in Germany.

OVAL SCOOPS

	OZ. PER SCOOP	OVAL LENGTH	WIDTH
A. U574 20	2	2.75"	2"
B. U574 30	1.5	2.5"	1.75"
C. U574 40	1	2.5"	1.5"

ROUND SCOOPS

	OZ. PER SCOOP	DIAMETER
D. U573 100	0.5	1.25"
E. U573 70	0.75	1.5"
F. U573 50	1	1.75"
U573 24	1.5	2.25"
U573 16	2	2.5"
U573 7	5	3.75"

STÖCKEL SPECIAL SHAPE SCOOPS

Stainless steel with plastic handles. Made in Germany.

	SHAPE	OZ. PER SCOOP	WIDTH	HEIGHT
G. U576 20	Cube	1.7	1.5"	1.5"
H. U576 30	Cube	1	1.25"	1.25"
I. U575 25	Heart	2	2.5"	1.75"

ZEROLL SCOOPS

Teflon coated. Dishwasher safe. Handles contain safe defrosting fluid that responds to warmth of hand.

J. Size 30. 1oz.	K. Size 20. 2oz.
U520 30	U521 NS

HAMILTON BEACH CLASSIC COMMERCIAL DISHERS

Stainless steel mechanism with sure grip handle. Color coded. Heavy duty spring. Lifetime warranty from Hamilton Beach. NSF approved.

	OZ BOWL DIAM.	SCOOPS PER SCOOP	PER GAL.	COLOR
L. U685 40	1.5"	0.68	70	Orchid
M. U685 30	1.75"	1.03	62	Black
N. U685 24	2"	1.49	51	Red
U685 20	2.13"	1.77	42	Yellow
U685 16	2.25"	2.07	35	Blue
U685 12	2.5"	2.78	26	Green
U685 10	2.6"	33.19	24	Ivory
U685 8	2.25"	3.64	22	Grey
U685 6	3"	4.66	16	White

O. STAINLESS STEEL OVAL SCOOP

Sweep-blade mechanism with spring return in handle. Made in Italy. 2.5" length x 1.75" width. 1.5oz. per scoop. **U519**

P. ROUND STAINLESS STEEL SCOOP

Our smallest portioning scoop. 1" diameter bowl. 1 teaspoon capacity. Made in Asia. **U915**

STÖCKEL FALAFEL PORTIONER

Stainless Steel 18/10, plastic handle.

	DIAMETER
Q. U947 45	2"
R. U947 70	1.5"
S. U947 125	1.13"



UTENSILS

SPOONS



CHEF GRAY KUNZ SPOONS
The perfect sizes for saucing plates.
Heavy stainless steel.

REGULAR	PERFORATED
A. 2.5 tablespoons, 9" length. U715	C. 2.5 tablespoons, 9" length. U718
B. 1.33 tablespoons, 7.5" length. U716	D. 1.33 tablespoons, 7.5" length. U719



E. GLOBAL SHELLFISH OR MARROW FORK
This spoon/fork combination is the ideal tool for removing marrow or meat from shellfish, and an excellent tool for plating small delicate ingredients. 18-10 stainless steel. 8" length.
Y572 A Pack of 4. **Y572**

F. LARGE MARROW SPOON AND FORK
This spoon/fork combination is the ideal tool for removing marrow from larger cavities, olives from jars, and an excellent tool for plating small delicate ingredients. Stainless steel. 9" length.
U957



G. DRIZZLE SPOON
The drizzle spoon has a unique design with a generous size bowl and pour spout for extra control while saucing plates. Stainless steel. 9.3" length.
U977

H. Square end. 8.5" l. U794 **I. Regular. 9.5" l. U792** **J. Perforated. 9.5" l. U793**



SLANTED UTILITY SPOONS
Stainless steel.

REGULAR	PERFORATED
K. 10" length. U919	M. 10" length. U919 P
L. 8" length. U917	N. 8" length. U918



SMALL PLATING SPOONS
Ideal for small plates. Stainless steel.

O. 5.75" length. U913 B	P. 4.75" length. U913 A
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Q. ALMA TEST TASTING TOOL
The Alma tasting tool is a clever utensil that can be used for tasting and plating. It offers the convenience of a spoon and tweezer and can be stored in your apron or in the sleeve pocket of your chef coat. 5.5" length.
U937

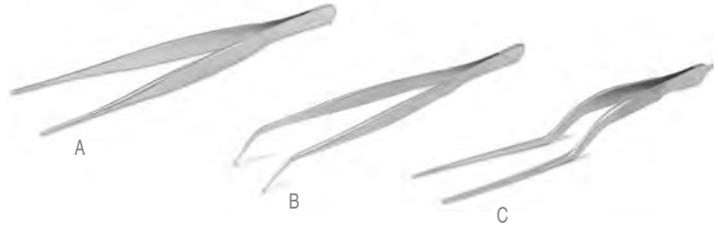


TWEEZERS AND TONGS

FINE TIP STAINLESS STEEL TWEEZERS

Excellent for plating and handling delicate ingredients. Powder-Coat finish.

- A. 6.25" straight. **U924 A**
- B. 6.25" curved tip. **U924 C**
- C. 6.25" off set. **U924 B**



STAINLESS STEEL PLATING TONGS - "GIANT TWEEZERS"

D. High quality stainless steel "Global" plating tongs. 12" length. **Y575**

E. Silicone Tipped. Ideal when preparing stir-fry or saute. Won't scratch nonstick cookware. Stainless steel and silicone. 12" length. **U976**

F. Long, thin tips for careful lifting, turning, etc. 10" length. **U675**



Medium size stainless steel tweezers that are excellent for plating and handling delicate ingredients. Straight tip.

G. 10" length. **U979 B**

H. 7.75" length. **U979**



STAINLESS STEEL FINE QUALITY TONGS

Wide arms and strong spring make this tong better than lower priced imports.

- I. 16" length **U591 16**
- J. 12" length **U591 12**
- K. 9" length **U591 9**



LOCKING TONGS - RUBBER GRIP

Stainless steel with rubberized grip. Locking clip.

- L. 12" length. **U592 12**
- M. 9" length. **U592 9**



N. ASIAN MINI TONGS

Stainless steel body and spring. 7" length. **U900**



UTENSILS



Item number **U540 A** features a spout.

HIGH GRADE ONE PIECE LADLES

Stainless steel.

	DIAMETER	CAPACITY
A. U128 10	3"	8.45oz
B. U128 8	2.5"	4.14oz
C. U128 6	2.33"	1.69oz

ONE PIECE HEAVY DUTY LADLES

No welded handles to break or harbor bacteria. 18/10 stainless steel.

	DIAMETER	CAPACITY
D. U540 D	4"	8oz
E. U540 C	3"	4oz
F. U540 B	2.5"	2.66oz
G. U540 A	2.33"	2oz

H. MINI LADLE

1oz capacity. Stainless steel. 11" length. **U109**

TOP-QUALITY EUROPEAN SKIMMERS

Slightly curved basket reinforced with rods that are joined to form the handle. Hook on end of handle. All stainless steel.



I. WIRE BASKETS:

	DIAMETER	HANDLE LENGTH
U622 14	5.5"	15"
U622 18	7"	16"
U622 26	10"	21"

J. MESH BASKETS:

	DIAMETER	HANDLE LENGTH
U623 12	4.75"	12"
U623 14	5.25"	14"
U623 18	7"	16"
U623 22	8.5"	18"
U623 26	10"	20"

K. WIRE BIRD'S NEST FRYERS

Stainless steel potato basket maker, 17" length.

4" basket.	4.5" basket.
U501 4	U501 4.5

L. MESH BIRD'S NEST FRYERS

Tinned steel potato basket maker, 15" length.

3.25" basket.	4" basket.
U517 3.25	U517 4

PATE AND TERRINE TOOLS



M. TERRINE KNIFE

Stainless steel. 9.5" overall.

U974

N. STIFF CURVED SPATULA

Stainless steel. 10.2" overall.

U973

O. STIFF SLOTTED SPATULA

Stainless steel. 10" overall.

U973 S

P. STIFF CURVED PERFORATED SPATULA

Stainless steel. 10" overall.

U973 P

A. MAC TWO PIECE COME APART SHEARS

Heavy duty stainless construction with micro serrated blades. 3" blade, 8.5" overall.

Y315

B. WUSTHOF COME-APART SHEARS

Shears come apart for easy cleaning. Stainless steel and plastic construction with textured handle for improved grip. 2" blade, 7.75" overall.

W519

C. VICTORINOX KITCHEN SCISSORS

3" blade, 8" overall.

V848

D. HENCKELS KITCHEN SCISSORS

3" blade, 8" overall.

H738

E. MESSERMEISTER SHEARS

Lock & spring action. Super leverage. Ribbed handle for strong grip. Stainless steel. Poultry. 3.5" blade, 9" overall.

M813

F. MESSERMEISTER MULTI-FUNCTION KITCHEN SCISSORS

Comes apart for cleaning. Stainless steel. 2.88" blade, 8" overall.

M970

G. KITCHEN SCISSORS

Small blade flexible handle shears with molybdenum anadium stainless steel blades. 2" blade, 6.5" overall.

D525

H. MAC KITCHEN / HERB SNIPS

Stainless steel with plastic handle. 1.88" blade, 6.5" overall.

Y316

I. JOYCE CHEN SCISSORS

Great for fine cutting. Tapered points cut right to tip. Flexible, comfortable handles. Right or left handed. Stainless steel. 1.88" blade, 6.25" overall.

	HANDLE COLOR		HANDLE COLOR
D475	Red	D475 B	Blue
D475 W	White	D475 Y	Yellow



FLEXIBLE SLOTTED SPATULAS

J. F. DICK

Stainless steel, 5" blade, 10.5" overall.

D977

PELTEX FROM FRANCE

Stainless steel. 11" overall.

K. Wood handle.	L. Plastic handle.
M990	M996

M. MATFER EXOGLASS

Plastic. Does not scratch nonstick surfaces. Heat resistant up to 450 °F. 12" overall length.

U833

N. JUMBO

Stainless steel, wood handle. Blade is 4" width at top, 9" length. 13.5" overall length.

M997

LAMSON

Stainless steel, polypropylene handle. 11" overall length.

O. Left handed.	P. Right handed.
M844	M845

WUSTHOF

Stainless steel.

Q. Poly handle. 11" overall.	R. 4.7" blade. 11.2" handle.
W429	W522



UTENSILS

WESTMARK

Finest quality decorating and slicing tools, cast aluminum with stainless steel wires or cutting edges.
New, dishwasher-safe finish.



A. RADISH ROSE MAKER & CITRUS DECORATOR

Makes beautiful, uniform radish roses in one motion. The "V" cutter at end is for making zig-zag pattern on the edge of citrus peel halves. 7" length.

D305

B. EGG WEDGER

Cuts eggs into 6 even wedges, with lock. 7" length.

D300

C. TABLE TOP EGG SLICER

Heavy duty cutter cuts eggs into round or oval slices. 6" length.

D302

D. APPLE & PEAR DIVIDER

Cores and cuts fruit into 10 even segments. 8" length.

D304

E. CHERRY/OLIVE PITTER

Aluminum body with stainless steel blades. 6" length. Dishwasher safe.

D440

ALL STAINLESS STEEL EGG CUTTERS

F. Table top egg slicer. Restaurant quality. 6.5" length.

D511

G. Egg wedger. Cuts eggs into 6 even wedges. With lock. 8" length.

D510

H. DOUBLE EDGE SLICER

Unique vegetable or fruit slicer cuts both on the up and down stroke. Easy to use and saves time. Ceramic blade stays sharp and won't rust. Vegetable holder included. Plastic frame. 2.33" width cutting channel. 12.5" overall. Adjustable to 3 different thicknesses: 0.5mm, 1.3mm, 2mm.

D513 A

TRUFFLE CUTTERS



I. OLIVE WOOD TRUFFLE CUTTER

Elegant table service model has wood frame with stainless steel blade. 2.25" blade, 8" overall.

D437

J. STANDARD TRUFFLE SLICER

Also for chocolate. Stainless steel with scalloped blade. All stainless steel. 6.5" length.

D320

K. STRAIGHT BLADE TRUFFLE SLICER

Also for chocolate. Stainless steel with straight blade. All stainless steel. 6.75" length.

D981

L. BRON SUPER TRUFFLE SLICER

Made of heavy, stainless steel, this truffle slicer is a true precision instrument. Razor-sharp 40mm stainless steel blades are adjustable for superb control that produces slices from 0.01" to 0.13". This slicer was designed to turn the hardest truffles into delicate shavings. An impressive professional instrument. 5" length x 2.63" width.

D339

REPLACEMENT BLADE

D339 B

AMERICAN STYLE PEELERS

- A. Fixed, stainless steel blade. Plastic handle. 6.5" length. **D975**
- B. Swivel, stainless steel blade. Stainless steel handle. 7" length. **D360**
- C. Swivel, stainless steel. Plastic handle. Serrated Blade. 7" length. **D522**

EUROPEAN STYLE PEELERS

- D. Swivel, carbon steel blade. Metal handle. 4.25" length. **D361**
- E. Swivel, carbon steel blade. Plastic handle. 4.25" length. **D362**
- F. Swivel, stainless steel blade. Plastic handle. 4.25" length. **D523**
- G. Swivel, stainless steel blade. Plastic handle. 5.5" length. **D425**
- H. Swivel, ceramic blade. Plastic Handle. Rust-proof. 5.25" length. **D501**

FISH BONES

- I. Tweezers. Stainless steel, 4.5" length. **D338**
- J. Angled Tweezers. Stainless steel, 4.5" length. **D407**
- K. Wusthof Pliers. Spring-action opening. Stainless steel. 6" length. **W430**
- L. Pliers. For deboning fish. Spring-action opening. Stainless steel, plastic handle. 6" length. **D391**

M. FRILL & RIBBON MAKER

Works like a pencil sharpener to make ribbon decorations from cucumber, carrot, daikon. Hard plastic with stainless steel blade. 5" length. **D467**

N. CURL CUTTER

Makes beautiful vegetable curls. Stainless steel. 13" length. **D512**

O. GARDE MANGER KNIFE

Super sharp, pointed blade with metal handle and organizer tip on back. Essential for fine vegetable carving. 6.25" length. **D465**

CYLINDER VEGETABLE CUTTERS

Unique, new vegetable cutters that cut cups from potatoes, cucumbers, melons, etc. Stainless steel & plastic. 5.75" height.

	DIAMETER
P. U751	2"
U752	1.5"
Q. U753	1.25"

CUTTER SETS WITH PUSHERS

A simple tool for innovative and graphic creations. Ideal for truffled potatoes.

R. Round. Cutter diameters: 0.19", 0.39", 0.59", 0.78", 0.98". Pusher diameters: 0.70" and 0.90", 0.31" and 0.51", 0.11". **U983**

S. Square. 3 square cutters: 0.79", 0.59", 0.39". 1 two-sided pusher, 0.31" and 0.51" square. **U984**



UTENSILS



A. PLAIN OVAL SCOOP
1.25" bowl. 6.75" length.
D309 A

B. FLUTED OVAL SCOOP
1.25" bowl. 6.75" length.
D309 B

C. DOUBLE BALL CUTTER
0.88" and 1.13" bowls.
7.5" length.
D309 C

D. DEXTER DOUBLE BALL CUTTER
Stainless steel, wood handle.
The most durable. Bowl sizes 0.88" and
1.13" bowls. 7" length.
D386

E. OXO LEMON REAMER
Made of solid beechwood (less absorbent
than boxwood) with large, comfortable handle.
6.25" overall.
D409



F. LEMON STRIPPER
Right handed. 6" length.
D310 B

G. LEMON ZESTER
5.5" length.
D310 C

**H. VICTORINOX LEMON
DECORATOR/CHANNEL KNIFE**
Extra-strong. Makes deep channels.
Stainless steel, wood handle.
6.25" length.
D312

I. VICTORINOX LEMON ZESTER
Deep angle and sharp edges
for easier handling. Stainless steel,
wood handle. 6" length.
D313

J. LEMON REAMER
Boxwood. 6.10" length.
D408



K. BUTTER CURLER
6.5" length.
D310 A

L. V SHAPE CUTTER
45 degree angle, large scale cutter
for grapefruit, etc. 7.25" length.
D333

M. TOMATO CORER
0.75" bowl. 5.25" length.
D309 E

N. APPLE CORER
0.75" diameter. 7.75" length.
D310 E

O. PICKLE SLICER
8 Fine, stainless steel blades.
Plastic handle. 7" length.
D406



MELLON BALL CUTTERS
6.5" length.

	SIZE	BOWL DIAM.	SIZE	BOWL DIAM.
D385 10	10	0.38"	D385 22	22 0.88"
D385 12	12	0.44"	D385 25	25 0.94"
D385 15	15	0.5"	D385 28	28 1"
D385 18	18	0.69"	D385 32	32 1.25"
D385 20	20	0.75"		



MELON BALLER CUTTERS
P. 6" length. 1" bowl.
D531

Q. 6.5" length. 0.4" bowl.
D532

R. DOUBLE MELON BALLER
0.8" and 1" diameters. 6.5" length.
D530

S. APPLE CORER
Serrated edge. 0.75" diameter. 7" length.
D533



UNIVERSAL CORER FOR FRUITS AND VEGETABLES

These tools core and have the ability to make cylindrical cuts into
fruits and vegetables. Use it traditionally or as a cup maker.

T. 1.18" diameter.
9.5" length.
D529

U. 0.8" diameter.
9.5" length.
D528

V. 0.5" diameter.
7.75" length.
D527

MICROPLANE SUPER GRATERS

Patented razor sharp stainless steel blades. They do a better job more quickly.

PRO SERIES

Featuring all 18/10 stainless steel construction, comfortably curved handles and non-slip rubber feet. 13" length x 3" width.

A. COARSE

For grating hard cheeses, spices, citrus zest, chilies, ginger.
U926

B. FINE

For grating hard cheeses, chocolate, coconut, carrots, garlic.
U927

C. EXTRA COARSE

Ideal for grating onions, soft cheese, cabbage, potato, zucchini, carrots.
U942



A



B



C

GOURMET PLASTIC FRAME, ANTI-SLIP HANDLE

D. COARSE

For hard cheeses and chocolate. 11" length.
U766

E. FINE

For pureeing garlic, onion and ginger. 11" length.
U765



D



E

F. ULTIMATE CITRUS TOOL

Blade made of surgical grade stainless steel. Premium plastic handle. Great for zesting and includes two garnishing tools at the base of the handle. 7.75" length x 2.75" width.
U928



F

G. ZESTER

For citrus rinds, garlic, ginger and fine grating. 12" length x 1.25" width.
U745

H. GRATER / ZESTER

For hard cheeses, onions, peppers & other vegetables. 12" length.
U746

I. SPICE GRATER

For nutmeg and other hard spices. 8.5" overall.
U767



G

H

I

J. MICROPLANE 4 SIDED BOX GRATER

Four-sided grater has extra coarse, fine, medium ribbon, and slicer sides. Grating Area is 5.25" length x 4.25" width. Blades made of surgical grade stainless steel. Plastic body. Rubber Feet.
U929



J

K. STAINLESS STEEL BOX GRATER

The 4 sided box grater is a kitchen staple. This economic version is made of stainless steel and will shred, grate and slice a variety of food products. 4" square x 9" height.
U121



K

L. ZYLISS CLASSIC CHEESE GRATER

Shreds hard and soft cheese (as well as chocolate and nuts). Heavy duty plastic frame. Stainless steel grate. 7.5" length.
U633



L

UTENSILS



RUBBERMAID MEASURE CUPS

Impact resistant rigid plastic. Cups, ounces and milliliters. NSF approved. Made in U.S.A.

- A. 32oz and 950 milliliters. **U107 1**
 B. 64oz and 1900 milliliters. **U107 2**

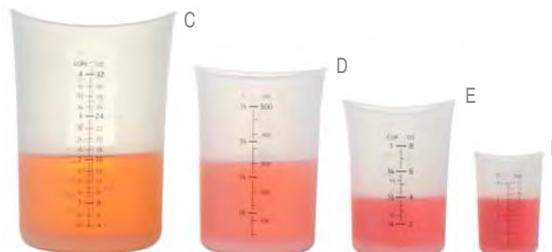


FLEX-IT MEASURING CUPS

These cups are a favorite of chefs and mixologists. This iSi Flex-it series of mini measuring cups have flexibility that lends you control and helps to reduce spillage. The heat resistant silicone body has structure, but will flex allowing you to form a spout to pour from. The exterior is textured for a secure grip and the inside is smooth for easy and precise pouring of liquids.

CAPACITY

- C. **U127** 4 cups (32oz)
 D. **U126** 2 cups (16oz)
 E. **U125** 1 cup (8oz)
 F. **U120** 4tbs (2oz)



G. DRY MEASURE CUPS

Stainless steel, heavy duty. 0.13, 0.25, 0.33, 0.5, 1 cups. **U625**



H. MEASURE SPOONS

Stainless steel, heavy duty. 0.25, 0.5, 1, tsp and 1 tbsp. **U626**

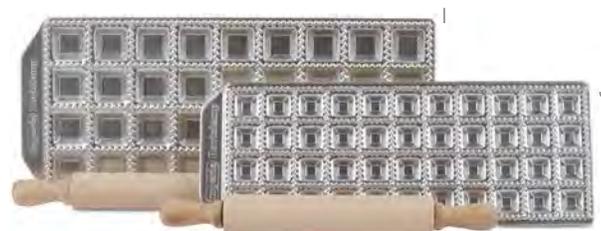


RAVIOLI MAKERS

A mold for the rapid production of ravioli, tortelli, tortellini for broth, and filled confectionery. It simply combines the sheet prepared previously with the Manual (P107) or Electric Pasta Machines (P108) and any fillings that your imagination can produce. Made of pressed aluminum mounted on an enameled steel base with rubber feet for a perfect grip on all surfaces. Comes with a practical wooden rolling-pin in natural wood.

- I. 36 cavity unit makes 1.33" square ravioli. 12.5" length x 5.5" width. **U954**

- J. 44 cavity unit makes 1" square ravioli. 4.13" length x 1.22" width. **U955**



K. RAVIOLI MAKER

Made from cast aluminum with plastic pushers. Ten cavity unit makes square ravioli 2.5" across. Unit measures 12" length x 5" width. **U692**



L. GNOCCHI BOARD

(Also known as a butter paddle) 2.5" length x 4.75" width. **B972**



M. CAVIAR DROPPER FOR SODIUM ALGinate

This is the essential tool for simplifying the production of "Caviar" with a technique known as Spherification, which has its root in molecular gastronomy. This apparatus has 96 wells and allows you to create 96 individual droplets at one time. The kit includes two syringes and the 96 well dropper. **U923**

N. PLASTIC SYRINGE

1oz capacity (30 ml). **U922**



BUTCHER'S TWINE

Polyester and cotton string. 2 lbs. **U106**

WUSTHOF

Made in Solingen, Germany

CLASSIC FORGED KNIVES

Classic knife blades are high carbon, no-stain steel. They are a specially alloyed precision metal composed of carbon, chromium, molybdenum, and vanadium. Full-tang blades are faultlessly joined to a two-piece plastic handle with the look and feel of traditional wood.



A. CHEF'S KNIVES

	BLADE
W400 8	8" Blade
W400 9	9" Blade
W400 10	10" Blade
W400 12	12" Blade

B. EXTRA WIDE CHEF'S KNIVES

W401 8	8" Blade	10" Blade
W401 10		

C. HOLLOW GROUND CHEF'S KNIFE

8" blade.
W515



D. FLEXIBLE HOLLOW GROUND SLICER

12" Blade.
W406 13

E. POINTED SERRATED SLICER

10" Blade.
W412

F. POINTED HOLLOW GROUND SLICER

9" Blade.
W423

G. POINTED SLICERS

	BLADE
W405 8	8" Blade
W405 10	10" Blade
W405 12	12" Blade



SERRATED BREAD KNIFE

10" Blade.
W413



HOLLOW GROUND NAKIRI VEGETABLE KNIFE

7" blade.
W521



H



I

FLEXIBLE FILLETING KNIVES

H. 7" blade	I. 8" narrow blade
W411 7	W410 8



HOLLOW GROUND SANTOKU-STYLE KNIFE

6.5" blade.
W420



BONING KNIFE-STIFF

5" blade.
W408



PARING KNIVES

3.5" blade.	4" blade.
W402 3.5	W402 4



TURNING KNIFE

2.75" blade.
W404



WUSTHOF 5 PIECE "CLASSIC" KNIVES CUTLERY SET

- 8" Forged chef's knife.
- 9" Forged slicer.
- 8" Bread knife.
- 4" Paring knife.
- 9" Magnetized round steel.

W501

CUTLERY

WUSTHOF GRAND PRIX II SERIES

These blades are high carbon, no-stain steel. They are a specially alloyed precision metal composed of carbon, chromium, molybdenum, and vanadium joined to a one piece polypropylene handle with Wusthof's unique balancing weight.



A



B

A. CHEF'S KNIVES

	BLADE
W450 8	8" blade
W450 9	9" blade
W450 10	10" blade

B. HOLLOW GROUND CHEF'S KNIFE

8" blade.
W516



C



D

SANTOKU-STYLE KNIVES

C. REGULAR EDGE
7" blade.
W462

D. HOLLOW GROUND
7" blade.
W467



SERRATED BREAD KNIFE
9" blade
W461



ROAST FORK
6" tines.
W463



BONING KNIFE
5.5" blade.
W455 5.5



PARING KNIFE
3.5" blade.
W452 3.5



TURNING KNIFE
2.75" blade.
W453

WUSTHOF PRO SERIES

Wusthof introduces an affordable, high quality line of stamped cutlery geared towards professional chefs. The PRO series is built for the tough demands of the commercial kitchen. The blades are made of high carbon stainless steel and fixed to ergonomic soft poly, slip-resistant handles. Wusthof has stayed true to their roots and continues to make this product in Germany.



E



F

E. CHEF'S KNIFE
10" blade. 8" blade.
W534 10 W534 8

F. SERRATED OFFSET KNIFE
8" blade.
W533



FLEXIBLE FILET KNIFE
8" blade.
W536



STIFF BONING KNIFE
6" blade.
W535



PARING KNIFE
3" blade.
W531



SERRATED BREAD KNIFE
10" blade.
W532



TURNING KNIFE
2.5" blade.
W530

WUSTHOF IKON SERIES

Design, ergonomics and the well known Wusthof quality are perfectly combined in one series to give you the ultimate cutting experience. Forged from one piece of specially tempered high carbon steel to ensure outstanding strength with an innovative handle design for comfort and control.



CHEF'S KNIFE
8" blade. 10" blade.
W541 8 **W541 10**



SERRATED BREAD KNIFE
9" blade.
W539



CARVING KNIFE
9" blade.
W540



BONING KNIFE
5" blade.
W542



PARING KNIFE
3.5" blade.
W538



PEELING KNIFE
2.75" blade.
W537

WUSTHOF STAMPED KNIVES AND UTENSILS

Wusthof stamped knives use advanced laser technology to cut high carbon, no-stain steel blades. Two piece, riveted handles are made of reinforced plastic.



FISH SPATULA
7.5" overall.
W429



HOLLOW GROUND WIDE ROUNDED SLICER
12" blade. 14" blade.
W510 12 **W510 14**



SOTTED TURNER
4.7" blade. 11.2" overall.
W522



A. "SUPER" SLICER SERRATED CONFECTIONER'S KNIFE
Reverse serration reduces tearing. 10" blade.
W484

B. SERRATED CONFECTIONER'S KNIFE
10.25" Blade.
W511



SERRATED OFFSET KNIFE
7" blade.
W409



TURNING KNIFE
2.5" blade.
W487



DIAMOND KNIFE SHARPENER
10" shaft
W490



BIRD'S BEAK KNIFE
2" Blade.
W505

CUTLERY

J.A. HENCKELS

Made in Solingen, Germany

J.A. HENCKELS PROFESSIONAL "S"

Sigmaforge is one piece precision forging used in manufacturing of Pro "S" cutlery. Forging from a single piece of steel has the following benefits:

- Excellent geometry.
- Improved steel structure.
- Improved cutting edge retention and lasting sharpness.
- Friodur® ice hardened - maximum no stain properties and more blade strength.



CHEF'S KNIVES

8" blade. 10" blade
H705 8 **H705 10**



CHEF'S SLICER

10" blade.
H702 10



UTILITY KNIFE

6" blade.
H740 6



PARING KNIVES

3" blade. 4" blade
H700 3 **H700 4**

J.A. HENCKELS INTERNATIONAL CLASSIC LINE

Fully forged, German made blades finished in Spain for a unique combination of Henckels quality & lower prices. Stain resistant, high carbon steel with riveted polypropylene handles.



CHEF'S KNIFE

8" blade.
H780 8



HOLLOW GROUND SANTOKU KNIFE

7" blade.
H784



CHEF'S SLICER

8" blade.
H781 8



PARING KNIFE

4" blade.
H782 4

J.A. HENCKELS MIYABI 600 S SERIES

Miyabi 600 S merges authentic Japanese blade styles with a western style ergonomic handle. This results in knives with the sharpness Japanese knives are famous for combined with the easy care and comfort typical for western knives. Manufactured in Seki, Japan



CHEF'S KNIFE

8" blade. 9.5" blade.
H799 **H801**



SLICER KNIFE

9.5" blade.
H800



HOLLOW EDGE ROCKING SANTOKU KNIFE

7" blade.
H798 7R



HOLLOW EDGE SANTOKU KNIFE

7" blade.
H798 7



PREP KNIFE

5.25" blade.
H797



PARING KNIFE

3.5" blade.
H796

J.A. HENCKELS BOB KRAMER CARBON BY ZWILLING

These knives are designed for Zwilling J.A. Henckels by certified Master Bladesmith, Bob Kramer, the only Master Bladesmith in the world specializing in kitchen cutlery. Each knife is handcrafted in Seki City, Japan to Bob's exact specifications. They feature the precise quality of carbon steel (52100 straight carbon steel, heat treated to a hardness of 61 rockwell) that Bob chooses for his custom artisan knives. These knives are built for remarkable strength and unmatched edge retention. They also feature brass bolsters and handsome natural, triple riveted, African blackwood handles.



CHEF'S KNIFE
8" blade. 10" blade.
H794 8 H794 10



UTILITY KNIFE
5" blade.
H794 5

THESE BLADES ARE NOT STAIN RESISTANT AND WILL DISCOLOR WITH USE AND RUST IF NOT DRIED PROPERLY.

J.A. HENCKELS STAMPED PARERS



PARING KNIFE
Black handle. 3.5" blade.
H787



SHEEP'S FOOT
Yellow handle. 3" blade.
H789



TURNING KNIFE
Blue handle. 2.5" blade.
H788



PARING KNIFE
Green handle. 4" blade.
H790

J.A. HENCKELS ACCESSORIES



A

A. OVAL STEEL
12" length.
H723 12



B

B. ROUND STEELS
10" length. 12" length.
H724 10 H724 12



KITCHEN SCISSORS
8" overall.
H738



CLEAVER
16 oz, 6" blade.
H728 6

F. DICK FORGED & STAMPED BLADE KNIVES

F. Dick knives are high carbon, no-stain steel with polypropylene handles.



OFFSET HANDLE SERRATED KNIFE
7" blade.
D963



DECORATING KNIFE
Deeply grooved. 4" blade.
D905



TURNING KNIFE
2.5" blade.
D914

CUTLERY

MCUSTA ZANMAI VG-10

The Mcusta Zanmai Knife Series is made using high carbon VG10 stainless steel, it is engineered for maximum rust resistance and a long-lasting edge. The beautiful Octagonal shape handle with nickel/silver bolster gives this knife a excellent balance and great feel when used for cutting.



GYUTO CHEF'S KNIFE
8.2" blade. 9.4" blade.
Z232 8 **Z232 10**



SLICER KNIFE (SUJHIKI)
9.4" blade.
Z234



SANTOKU KNIFE
7" blade.
Z231



ZANMAI PETTY UTILITY KNIFE
5.9" blade.
Z230

MCUSTA ZANMAI PRO

The Mcusta Zanmai Pro series of Japanese knives are both beautiful and high performance knives. The Mcusta Zanmai Pro knives is made from "8A" Molybdenum Vanadium steel, a high quality steel that is tough and holds its edge very well. These Mcusta Zanmai Pro knives have an ergonomic, beautiful and unique Corian Dupont handle with endcap.



CHEF'S KNIFE
8.2" blade. 9.4" blade.
Z239 8 **Z239 10**



SANTOKU KNIFE
7" blade.
Z238



NAKIRI STYLE VEGETABLE KNIFE
6.5" blade.
Z240



PETTY UTILITY KNIFE
4.3" blade. 5.9" blade
Z236 **Z237**

SLICERS (SUJHIKI)
9.4" blade. 10.6" blade.
Z241 9 **Z241 10**



SAYA COVERS

For Mcusta Zanmai VG-10 and Zanmai Pro.



	FITS KNIFE		FITS KNIFE
Z241 9C	9.4" blade (Slicer)	Z238 C	7" blade (Santoku)
Z241 10C	10.6" blade (Slicer)	Z239 8C	8.2" blade (Chefs' Gyuto)
Z237 C	5.9" blade (Petty)	Z239 10C	9.4" blade (Chefs' Gyuto)

MCUSTA ZANMAI 8A

The Mcusta Zanmai 8A line of knives uses the same Molybdenum Vanadium that is featured in there pro series (shown above) offering a high quality finish and excellent edge retention. A beautifully polished pakka wood handle is fitted on these full tang knives and the butt is fitted with a mirror finished end cap. These knives do not have a bolster.



CHEF KNIFE
8.2" blade. 9.4" blade.
Z244 8 **Z244 10**



SANTOKU KNIFE
7" blade.
Z243

PETTY UTILITY KNIFE
4.7" blade. 5.9" blade.
Z242 4 **Z242 5**



TAMAHAGANE

Tamahagane cutlery derives its name from the rich Japanese tradition of sword making, and the intricate layered steels involved in the process.

TAMAHAGANE PRO

Made from Molybdenum/Vanadium steel which is specially tempered and hardened to 58° on the Rockwell scale. To achieve this hardness, it is heated to 1050 °C and after that it is cooled to below -73 °C. This extreme heat and cooling not only hardens the knife, it also provides great durability and facilitates a razor sharp edge. The entire blade, not just the edge, is formed using wet-honing technique with grindstones. This process starts with coarse and then medium grindstones to form the primary blade. They are finished with superfine grindstones that give the blade's edge a mirror finish. Forming the whole blade using this method, allows the knife to be easily re-sharpened. This combined with the mirror polished edge provides excellent edge retention. The handles are made of anti-micro bacterial compressed laminated black wood and fitted with a ferrule between the blade's tang and handle.



PRO CHEF'S KNIFE
8" blade. 10" blade.
Z204 8 Z204 10



PRO SANTOKU KNIFE
7" blade.
Z202



PRO VEGETABLE KNIFE
7" blade.
Z203



PRO BONING KNIFE
6" blade.
Z200



PRO SLICER
11" blade.
Z205



PRO UTILITY KNIFE
5" blade.
Z201

TAMAHAGANE SAN SERIES

The blades of these knives are 3-ply constructions, and are formed by repeatedly rolling three separate layers together to create highly specialized steel. The blade's core is high carbon VG5 steel that has a Rockwell Hardness of approximately 58°-59°. This hardness is a byproduct of the rolling process. The two outer layers are SUS410 stainless steel that provide strength and help keep the knife free of corrosion.

This steel formation lends itself to an extremely sharp edge that has been finished to a blade angle of 14-15 degrees. These fine blades are fixed to a comfortable compressed laminate wood handle. The bases of the knives' handles have been weighted, giving the finished piece excellent distribution of weight. These knives are an excellent balance of tradition and technology.



CHEF'S KNIFE
8" blade. 10" blade.
Z193 8 Z193 10



SANTOKU KNIFE
7" blade.
Z192



VEGETABLE KNIFE
7" blade.
Z195



PAIRING KNIFE
3.5" blade.
Z191



SLICING KNIFE
11" blade.
Z194 11

CUTLERY

TAMAHAGANE KYOTO SAN SERIES

The 63 layer Damascus style blades of these knives are a 3-ply construction, and are formed by repeatedly rolling three separate layers together to create highly specialized solid blade steel. The blade's core is high carbon VG5 steel that has a Rockwell Hardness of approximately 59°-60°. This hardness is a byproduct of the rolling process. The outer layers are SUS410 stainless steel that provide strength and help keep the knife free of corrosion. This steel formation lends itself to an extremely sharp edge that has been finished to a blade angle of 14-15 degrees. These fine blades are fixed to a comfortable compressed laminate linen handle. The bases of the knives' handles have been weighted, giving the finished piece balance. These knives are an excellent balance of tradition and technology.



CHEF'S KNIFE
8" blade. 10" blade.
Z210 8 **Z210 10**



SANTOKU KNIFE
7" blade.
Z208



SLICER KNIFE
11" blade.
Z211



UTILITY KNIFE
5" blade.
Z207



VEGETABLE KNIFE
7" blade.
Z209



PARING KNIFE
3.5" blade.
Z206

GLOBAL KNIVES

This Japanese company has reinvented professional cutlery. Blade and handle are made of seamlessly bonded, high-carbon, stain resistant steel. This unique design provides superior balance and responsiveness. Plus... the dimpled handle offers surprising comfort and a sure grip while remaining impervious to bacteria. Super thin blades make slicing, cutting and tip-work faster and easier. This surprisingly light knife is easy to use and extremely comfortable.



CHEF'S KNIVES
Smooth blade-to-handle joint.
A. 8" blade. B. 8" serrated blade.
Y500 **Y523**



HOLLOW GROUND SANTOKU KNIFE
Y587 7" blade



CHEF'S KNIVES
Indented blade-to-handle joint.
C. 9.5" blade. D. 11" blade
Y509 **Y531**



CHEF'S CLEAVER
1 lb, 6" blade.
Y532



A. BREAD KNIFE
8.5" blade.
Y507

B. POINTED BREAD KNIFE
9.5" blade.
Y573



C. LARGE VEGETABLE KNIFE - HOLLOW GROUND
7.5" blade.
Y591

D. LARGE VEGETABLE KNIFE
7.5" blade.
Y503



E. FLEXIBLE SLICER
12" blade.
Y506

F. FLEXIBLE SLICER/FILLET KNIFE
9.5" blade.
Y510

G. WIDE BLADE SLICER
7" blade.
Y520



H. FLEXIBLE UTILITY KNIFE
6.5" blade.
Y516

I. SERRATED UTILITY KNIFE
6" blade.
Y537

J. UTILITY KNIFE
5" blade.
Y504



SASHIMI KNIVES
Pointed tip.
9.5" blade. 12" blade
Y526 **Y527**

SHARPENED ON THE RIGHT SIDE ONLY.



ORIENTAL CHEF'S KNIFE
7" blade.
Y541



DEBA KNIFE
7" blade.
Y519

SHARPENED ON THE RIGHT SIDE ONLY.



BONING KNIFE WITH BOLSTER
6" blade.
Y543



FLEXIBLE FILLET KNIFE
8" blade.
Y533



FLEXIBLE BONING KNIFE
6" blade.
Y513

CUTLERY

GLOBAL SETS



3 PIECE SOUS CHEF'S SET

Packed in an attractive carton with cardboard sleeve. Contains: 8" Chef's Knife (Y500), 5.5" Vegetable Knife, 4" Paring Knife (Y505).
Y545



3 PIECE CHEF'S SET

Packed in an attractive carton with cardboard sleeve. Contains: 5" Utility knife (Y504), 8" Chef's knife (Y500), 3" Paring knife (Y538).
Y588

3 PIECE SANTOKU SET

In attractive carton with cardboard sleeve. Contains: 5" Utility knife (Y504), 7" Hollow ground santoku (Y587), 3" Paring knife (Y538).
Y589



GLOBAL "MASTER SERIES" KNIVES

Thicker back and heavier handle give these knives the extra heft many professionals want. Same superb edge and easy handle as the original Globals.



CHEF'S UTILITY CHOPPER
6.25" blade.
Y551



ORIENTAL VEGETABLE KNIFE
8" blade.
Y550

CHEF'S KNIVES

	BLADE
Y552 8.5	8.5" blade
Y552 11	11" blade
Y552 12	12" blade



PARING KNIVES
BLADE
Y538 3" blade
Y569 4" blade
Y505 4" blade



SHELLFISH OR MARROW FORKS
Set of 4, 8" length.
Y572
INDIVIDUAL FORK
Y572 A



FISH BONE TWEEZERS
5.75" length.
Y576



TURNING KNIFE
2.5" blade.
Y511



FORGED STEAK KNIFE
Set of 4 knives. 4" blade.
Y570 SET



ROAST FORK
6.5" tines, 12" overall.
Y528

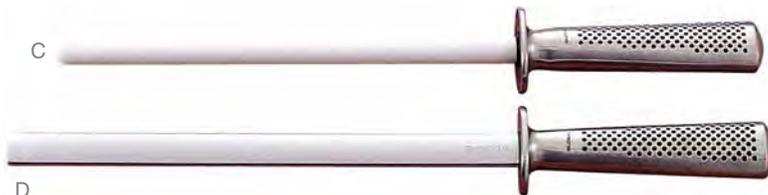


A. SLOTTED OFFSET SPATULA
5" blade.
Y562

B. OFFSET SPATULA
5" blade.
Y563



SLOTTED SPATULA
6" blade with curved tip.
Y566



C. CERAMIC SHARPENER
Replaceable shaft. 9.5" shaft.
Y534

D. DIAMOND STEEL
10" shaft.
Y561

9.5" REPLACEMENT SHAFT
Y534 R



SHARPENING GUIDE SET
Y536



CERAMIC WHETSTONE
1000 grit.
Y565

STAINLESS STEEL HOLDER
For Ceramic Whetstone.
Y574



HAND HELD WATER SHARPENER

Two ceramic wheels (coarse, medium). Compartment fills with water so the blade is continuously cooled while being sharpened.
Y579

ITEMS ARE PICTURED TOGETHER BUT SOLD SEPARATELY.

NOT SUITABLE FOR KNIVES SHARPENED ON ONE SIDE ONLY.



7 POCKET KNIFE PORTFOLIO

This is a sleek case that holds your tools in a notebook style format. The thin profile of this case makes it ideal for transporting Global cutlery and tools in a compact manor. Bag dimensions are approximately 14.5" length, 9" width.
Y586

CASES AND ROLLS ARE SHOWN WITH CUTLERY FOR ILLUSTRATION PURPOSES ONLY. CUTLERY IS NOT INCLUDED.

CUTLERY

KIKUICHI

Kikuichi has been one of Japan's finest knife manufacturers for over 100 years. To this day, their blades proudly display the emperor's Chrysanthemum, a mark of superb Japanese craftsmanship. Kikuichi knives are made in Sakai, Japan where 95% of traditional Japanese knives are made. JB Prince Company is proud to offer some of the company's top-of-the-line laminated Western style knives. These hand-crafted blades have a level of performance rarely found in knives made in the West.

KIKUICHI GOLD SERIES

These knives are skillfully handcrafted and designed for professional use. They have a core of VG-10 that is wrapped in SUS410 stainless steel. The VG-10 core forms a keen cutting edge. The outer layers of SUS410 provide protection from corrosion. The clad style blades are sharpened 50/50 making this knife suitable for right and left hand users. The handles are riveted to the full tang and made of a compressed wood. Each Gold series chef's knife comes with a custom fitted wood saya blade cover.



Includes Ho wood saya cover.



CHEF'S KNIFE (GYUTO) WITH SAYA COVER
8" blade. 9.5" blade.
Z180 8 **Z180 9.5**



CHEF'S SLICER (SUJHIKI) WITH SAYA COVER
9.5" blade.
Z181 9.5

KIKUICHI WARIKOMI DAMASCUS

In addition to being made with layered Damascus steel these knives have a tsuchime, or hand hammered finish. The hand hammering adds a unique decorative effect and also helps reduce friction while cutting to help prevent food from sticking to the sides of the blade. The 16 layers are comprised of VG10 high carbon steel, and stainless steel. The VG10 blade provides optimum edge retention and the stainless steel aids in stain resistance. The handles are made of a moisture resistant compressed wood and fixed to the tang with three rivets. The result is Kikuichi's top of the line Damascus knife.



CHEF'S KNIFE (GYUTO)
The blade is hand hammered and has a true Damascus finish.
8" blade. 9.5" blade.
Z185 8 **Z185 9.5**



SANTOKU KNIFE
The blade is hand hammered and has a true Damascus finish. 7" blade.
Z183 7



CHEF'S SLICER (SUJHIKI)
The blade is hand hammered and has a true Damascus finish. 9.5" blade.
Z186 9.5



UTILITY KNIFE (PETTY)
The blade is hand hammered and has a true Damascus finish. 5" blade.
Z184 5

KIKUICHI WESTERN STYLE SUSHI KNIFE/SLICER

The blades geometry and cutting edge are ideal for cutting rolled sushi and slicing boneless meats. 10.5" blade
Z182 10.5



KIKUICHI WARIKOMI DAMASCUS ROSEWOOD HANDLES

This Damascus blade is comprised of 45 layers that consist of a combination of Nickel, SUS410, and J1 stainless steel. This layering gives the blade a unique appearance and helps protect the core material from staining and rusting. The core steel is high carbon Swedish steel giving the knife an excellent cutting edge, and has a Rockwell hardness of 60. The Wa-style handles are made from rose wood with an ebony ferrule. This series is a fine example of Kikuichi's respect for traditional Japanese craftsmanship and quality.



UTILITY KNIFE (PETTY)
6.5" blade.
Z187 6.5



SANTOKU KNIFE
7" blade.
Z188 7



CHEF'S KNIFE (GYUTO)
8" blade. 9.5" blade.
Z189 8 **Z189 9.5**



Octagonal handles.

MASAHIRO

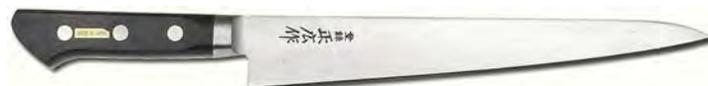
MASAHIRO CARBON STEEL

Masahiro, one of Japan's largest cutlery companies, makes these superb Western-style, professional knives. Carbon steel gives the sharpest edge. The blades are designed for fine slicing and are sharpened on both sides. The handles are made of high density fiberboard for moisture resistance, and are stainless steel riveted to the full tang.



CHEF'S KNIVES (GYUTO)

	BLADE
Y602 7	7"
Y602 8	8"
Y602 9.5	9.5"



THIN BLADE SLICERS (SUJHIKI)

9.5" blade.	10.5" blade
Y605 9.5	Y605 10.5



SANTOKU KNIFE
7" blade.
Y604



JAPANESE BONING KNIFE (HANKOTSU)
6" blade.
Y603



UTILITY KNIFE (PETTY)
6" blade.
Y601



PARING KNIFE (PETTY)
4.75" blade.
Y600

THESE BLADES ARE MADE FROM CARBON STEEL. THEY ARE NOT STAIN RESISTANT AND WILL FORM A PATINA.

CUTLERY

MASAHIRO STAIN RESISTANT BLADES MADE FROM MOLYBDENUM VANADIUM STEEL

Masahiro knives are crafted in Seki City, Japan. They are a full tang construction with wood handles that are fixed with three rivets. Stainless steel blades are chisel ground and the edges are mirror polished and extremely sharp. These are solid performing knives that are easy to maintain and designed for the professional chef.



CHEF'S KNIVES (GYUTO)

	BLADE
Y652 7	7"
Y652 8	8"
Y652 9.5	9.5"



THIN BLADE SLICERS (SUJIHIKI)

9.5" blade.	10.5" blade.
Y660 9.5	Y660 10.5



SANTOKU KNIFE

7" blade.
Y661



JAPANESE BONING KNIFE (HANKOTSU)

6" blade.
Y662



UTILITY KNIFE (PETTY)

6" blade.
Y651



PARING KNIFE (PETTY)

4.75" blade.
Y650

MASAHIRO MV HIGH CARBON, STAIN RESISTANT STEEL

These Masahiro knives are amazingly light weight, yet perfectly balanced. The edges are mirror polished. The handles have a three rivet design and are made of a seamless composite plastic. They are remarkably durable, much more practical and longer lasting than a laminated wood handles. The handle is resistant to bacteria which keeps the knife very hygienic in daily use.



MV SANTUKO KNIFE

Stainless steel, plastic handle. 7" blade.
Y672 175



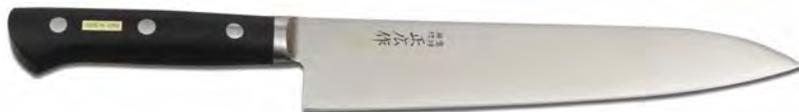
MV PARING KNIFE (PETTY)

5.9" blade.
Y670 150

MV CHEF'S KNIFE (GYUTO)

Stainless steel, plastic handle.

9.5" blade.	8" blade.
Y671 240	Y671 210



THESE EXTREMELY THIN BLADES ARE FOR FINE, PRECISE SLICING, NOT FOR BREAKING BONES OR ROUGH WORK.

MISONO

The Misono Company is descended from one of Japan's great sword makers. While still producing ceremonial swords, Misono is now more famous for their excellent, thin blade cutlery, some of the finest in Japan. You can select from four of their best lines, each with different design, blade steels and bolster features. All the Misonos have the same handles made from natural wood for comfort and feel. They are impregnated with resin under high pressure and great heat to make them very durable and impervious to water.

MISONO HIGHEST QUALITY SWEDISH CARBON TOOL STEEL

Misono's original knife line is made from Swedish, high carbon tool steel. Believed by many to be the finest for cutlery because of its unique molecular structure, the blades are hot-forged, hardened and tempered to Rockwell 60°. Blades are sharpened on both sides (Western style) with a standard bolster.



CHEF'S KNIVES (GYUTO)

8" blade. 9.5" blade.
Y701 8 **Y701 9.5**



PARING KNIFE (PETTY)

4.75" blade.
Y700



THIN BLADE KNIVES

9.5" blade. 10.5" blade.
Y702 9.5 **Y702 10.5**

THESE BLADES ARE MADE FROM CARBON STEEL. THEY ARE NOT STAIN RESISTANT.

MISONO STAIN RESISTANT BLADES MADE FROM MOLYBDENUM, VANADIUM STEEL

Using the same thin-blade construction, these knives are made of a high carbon, chrome-molybdenum steel that insures good edge quality while resisting stain and rust. The metal is ice-hardened and tempered to Rockwell 58° and sharpened on both sides (western style). Standard bolster.



A. CHEF'S KNIVES (GYUTO)

8" blade. 9.5" blade.
Y705 8 **Y705 9.5**

B. HOLLOW GROUND CHEF'S KNIVES (GYUTO)

9.5" blade. 10.5" blade.
Y712 9.5 **Y712 10.5**



NARROW BLADE SLICERS (SUJHIKI)

	BLADE
Y706 9.5	9.5"
Y706 10.5	10.5"
C. Y707 10.5	Hollow ground 10.5"



SANTOKU KNIVES

D. Light Regular edge, 7" blade.
Y722

E. Light Hollow ground, 7" blade
Y723



JAPANESE BONING KNIFE (HONAKATSU)

6" blade.
Y710



THICK BLADE CHOPPING KNIFE (DEBA)

Heavy, 11 oz, 6.5" blade.
Y711

THESE BLADES ARE MADE FROM STAIN RESISTANT STEEL.

CUTLERY



PARING KNIFE (PETTY)
5.9" blade.
Y704 6



CHINESE CLEAVER
7.5" blade.
Y724

NOT FOR USE WITH BONES.

MISONO'S STAIN RESISTANT 440 SERIES

This steel has more chrome which makes it harder and allows a sharper edge but with good re-sharpening properties. Ice hardened and tempered for strength and durability. Standard bolster.



CHEF'S KNIFE (GYUTO)
8" blade. 9.5" blade.
Y735 8 **Y735 9.5**



PARING KNIFE (PETTY)
5.9" blade.
Y734 6

THIN BLADE SLICER (SUJHIKI)
9.5" blade.
Y736 9.5



MISONO UX-10 SERIES

Top grade Swedish, high carbon, no-stain steel makes hard, sharp cutting edges with surprisingly easy resharpening. Ice hardened (sub zero) and tempered to Rockwell 60° for great strength and edge retention. Unique tapered, German nickel silver bolster allows greater comfort and less irritation from the back of the blade.



A. CHEF'S KNIFE (GYUTO) **B. HOLLOW GROUND CHEF'S KNIFE (GYUTO)**
8" blade. 9.5" blade. 8" blade. 9.5" blade.
Y730 8 **Y730 9.5** **Y741 8** **Y741 9.5**



C. THIN BLADE SLICER (SUJHIKI) **D. HOLLOW GROUND CHEF'S SLICER (SUJHIKI)**
9.5" blade. 9.5" blade. 11" blade.
Y731 9.5 **Y742 9.5** **Y742 11**



E. UX-10 PARING KNIFE **F. HOLLOW GROUND PARING KNIFE (PETTY)**
5.9" blade. 4.75" blade.
Y729 **Y740**



SANTOKU KNIFE
7" blade.
Y732

THESE EXTREMELY THIN BLADES ARE FOR FINE, PRECISE SLICING, NOT FOR BREAKING BONES OR ROUGH WORK.

KANEMASA

Japanese Hand-Made Professional Cutlery Carbon, Sword Steel Blades.

KANEMASA HIGHEST QUALITY

These knives are hand-made by a small, well established (1917) factory for their professional customers. The steel is Yasugi Shiro-ko, a high carbon, steel preferred for daily use because it is easily re-sharpened to a very fine edge. This is laminated during forging to a "mild" (more rigid) steel for strength, then polished and sharpened. As with all carbon steel knives, this will rust if not treated properly. The handles are made from "Ho" or Ichii wood. Varieties unique to Japan which are light and very water resistant. The ferrules are buffalo horn.

KANEMASA TRADITIONAL ROUND HO-WOOD HANDLES



DEBA KNIFE

Thin edge, thick back for cutting meat & poultry.
6" blade.
Y802 15



SQUARE USUBA KNIFE

Vegetable & fruit slicer. 7" blade.
Y804 18



POINTED SASHIMI KNIFE (YANAGIBA)

Thin blade for fine slicing.

9.5" blade. 10.5" blade
Y800 24 **Y800 27**

KANEMASA OCTAGONAL ICHII WOOD HANDLES

Surer, more comfortable grip.



PROFESSIONAL DEBA KNIFE

6" blade.
Y822 15



POINTED SASHIMI KNIVES (YANAGIBA)

9.5" blade. 10.5" blade
Y820 24 **Y820 27**



SQUARE USUBA KNIFE

7" blade.
Y824 18

THESE KNIVES ARE SHARPENED ON ONE SIDE ONLY.

MAC

From Japan.

MAC PROFESSIONAL SERIES

For 40 years, this company has sold superior quality cutting tools in Japan. Now their "Professional Series" knives are available here. These superb tools are made from a high carbon, stain resistant steel forged to 60 Rockwell (a hardness rating that assures edge sharpness and good re-sharpening quality). Forged bolsters and riveted water repellent wood handles are joined by hand. These knives are extremely sharp.



HOLLOW GROUND SANTOKU KNIFE

7" blade.
Y310



HOLLOW GROUND CHEF'S KNIFE (GYUTO)

8" blade.
Y311 8

CUTLERY



PARING KNIVES (PETTY)

	BLADE
Y300 3	3"
Y300 5	5"
Y300 6	6"



FLEXIBLE FILLET KNIFE

7" flexible blade.
Y307

CHEF'S KNIVES (GYUTO)

	BLADE
Y301 8.5	8.5"
Y301 9.5	9.5"
Y301 10.5	10.5"



MAC CHEF'S LINE

Mac "Chef's Line" uses the same steel and handle but without a forged bolster. Same great edge.



BONING KNIFE (SHEATH)

6" blade.
Y313



WAVY EDGE SLICER

10.5" blade.
Y312 10.5



JAPANESE VEGETABLE KNIFE (NAKIRI)

Sharpened on both sides. 6.5" blade.
Y303



HOLLOW GROUND CHEF'S KNIVES

Grooved on both sides.

8" blade. 10" blade.
Y306 8 Y306 10



SANTOKU KNIFE

4" blade.
Y309



TURNING KNIFE

2.5" blade.
Y308



MAC CERAMIC SHARPENING ROD

8.5" rod, 800 grit.
Y304



MAC BLACK CERAMIC HONING ROD WITH GROOVES

The Mac Black Ceramic Honing Rod is an extremely hard 81° Rockwell compared to metal rods ("steels") at 62° and white ceramic rods at 76°. The rod must be significantly harder than the steel blade so that the softer blade hones when rubbed against the harder rod. Mac knives are among the hardest available at 58 - 60° and therefore should only be honed using ceramic rods. Other brands of knives generally range 52°-57° and can easily be honed with the Black Ceramic Honing Rod. 10.5" rod, 1200 grit.

Y314 A

VICTORINOX

Made in Switzerland, Victorinox knives have high carbon stainless steel stamped blades with rosewood or NSF approved one-piece plastic handles made of FIBROX texturized nylon.



CHEF'S KNIVES

	BLADE	HANDLE
V812 8	8"	Wood
V812 8PL	8"	Plastic
V812 10	10"	Wood
V812 10PL	10"	Plastic
V812 12	12"	Wood
V812 12PL	12"	Plastic



SERRATED CHEF'S KNIVES

Only 0.75" of blade is serrated.

	BLADE	HANDLE
V813 7.5	7.5"	Wood
V813 7.5PL	7.5"	Plastic
V813 10	10"	Wood
V813 10PL	10"	Plastic



HOLLOW GROUND WIDE SLICERS

Only for boneless products. Plastic handle.

12" blade.	14" blade.
V822 12PL	V822 14PL



HOLLOW GROUND NARROW FLEXIBLE SLICER

Only for boneless products. Wood handle. 12" blade.

V821 12



POINTED SLICERS

	BLADE	HANDLE
V817 10	10"	Wood
V817 10PL	10"	Plastic
V817 12PL	12"	Plastic



SERRATED POINTED SLICERS

10" blade.	10" blade. Plastic handle.
V818 10	V818 10PL

SERRATED ROUND END SLICERS

	BLADE	HANDLE
V820 12	12"	Wood
V820 12PL	12"	Plastic
V820 14	14"	Wood
V820 14PL	14"	Plastic



CUTLERY



PARING KNIVES
Plastic handle. 3.25" blade.

	HANDLE COLOR
V801	Black
V801 R	Red
V801 W	White



SERRATED PARING KNIVES
Plastic handle. 3.25" blade.

	HANDLE COLOR
V802	Black
V802 R	Red
V802 W	White



UTILITY KNIVES
4" Blade.

	HANDLE COLOR
V839	Black
V839 R	Red
V839 W	White



LONG HANDLE PARING KNIFE
3.25" blade.

Straight blade. V850	Wavy blade. V850 W
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SERRATED UTILITY KNIFE
White handle. 4" blade.
V843 W



PARING KNIVES
Wood handle. Straight edge
3.5" blade.
V816



KITCHEN KNIVES
Wood handle. 4.75" blade.
Straight edge. Serrated edge.
V815 V815 W

BONING KNIVES

STIFF BLADES CURVED BONING KNIVES

6" blade. Plastic handle. 6" blade.
V826 6 V826 6PL



STIFF BLADES WIDE BONING KNIVES

6" blade. Plastic handle. 6" blade.
V828 6 V828 6PL



SEMI-STIFF ULTRA GRIP CURVED BONING KNIFE

6" length.
V862 6PL



STIFF NARROW BONING KNIVES

Plastic handle. 6" blade.
V824 6PL



FLEXIBLE ULTRA GRIP CURVED BONING KNIFE

6" length.
V863 6PL



SEMI FLEX BLADES NARROW BONING KNIVES

6" blade. Plastic handle. 6" blade.
V823 6 V823 6PL



FLEXIBLE BONING KNIFE

Plastic handle, 8" blade.
V852



SEMI FLEX BLADES FISH FILLETING KNIVES

7" blade. Plastic handle. 7" blade.
V829 7 **V829 7PL**



FLEXIBLE FILET KNIFE
 Plastic handle, 7" blade.
V851



BREAKING KNIFE
 10" length.
V867 10PL



BREAD KNIVES

	BLADE	HANDLE
V837 8	8"	Wood
V837 8PL	8"	Plastic
V836 10	10"	Wood
V836 10PL	10"	Plastic

SPATULAS



DEXTER/RUSSELL OFFSET SPATULA
 Stainless steel, wood handle. 10" blade, 15" overall.
M938 10



F. DICK SMALL TURNER
 Stainless steel, plastic handle. 5" blade, 10.5" overall.
D976



LAMSONSHARP STIFF BLADE SPATULAS
 Stainless steel blade, plastic handle.
 C. 2.5" blade, 9" overall. D. 5" blade, 11" overall.
M832 **M830**



DEXTER/RUSSELL PERFORATED TURNER
 Stainless steel, wood handle. 8" blade, 14.5" overall.
M917



A



B

DEXTER/RUSSELL TURNER
 Stainless steel, wood handle. 8" blade, 14.5" overall.
 A. Wood handle. B. White plastic handle.
M939 **M939 PL**



E



F

PELTEX FROM FRANCE
 Stainless steel blades, wood handles.
 E. 2.25" blade, 7.5" overall. F. 3.5" blade, 10.5" overall.
M991 **M992**

CUTLERY

SHELLFISH KNIVES



CLAM KNIFE

Stainless steel blade, white plastic handle. NSF approved. 3" blade.
M986



OYSTER KNIFE, NEW HAVEN STYLE
Stainless steel blade, curved tip. White plastic handle. NSF approved. 3" blade.
M987



OYSTER KNIFE NEW HAVEN
Stainless steel blade, red plastic handle. Curved tip. 2.5" blade.
V865



OYSTER KNIFE, BOSTON TYPE

Polypropylene handle withstands both high and low temperatures. stain-free, high-carbon steel. 4" blade.
M984



OYSTER KNIFE, PROVIDENCE TYPE
Stainless steel blade, straight tip. White plastic handle. NSF approved. 3" blade.
M988



CLAM KNIFE

Stainless steel blade. 3.5" blade.
V866



FRENCH SEAFOOD KNIVES

Stainless steel blades, riveted wood handles.

A. CLAM

2.75" blade, 7" overall.
M811

B. OYSTER

2.5" blade 6.5" overall.
M810



POINTED OYSTER KNIFE

Stainless steel, plastic handle. 2.5" blade, 6.38" overall.
M999



ANTI-SLIP HANDLE OYSTER KNIFE

Stainless steel blade with 3 teeth for easier opening of oysters. Anti-slip handle for improved grip. 2" blade, 6" overall.
M989

FORKS



VICTORINOX ROAST FORK
6" tines, 11" overall.
V810 11



F. DICK SMALL FORK
Stainless steel, 4.5" tines, 10.5" overall.
D979



ROAST FORK
6.5" tines, 12" overall.
Y528



F. DICK 5" SAUTE FORK
Stainless steel, stamped fork. 3.75" Tines, 9" overall.
D962

FISH SCALERS AND MEAT FLATTENER



MATFER FISH SCALER
Cast aluminum. 9" overall.
U747



AMERICAN FISH SCALER
Stainless steel. 9" overall.
U914



HEAVY DUTY FRENCH FISH SCALER
Super efficient. Stainless steel head. 11.5" overall. Plastic handle.
U658 PL



ROUND MEAT FLATTENER
Nickel plated steel. 3.5" diameter, 11.5" length. 11oz. (1lb).
M953

CUTLERY



CHINESE STYLE SLICERS BY DEXTER/RUSSELL
Not to be used as cleavers. High carbon no-stain steel. Wood handle. Full size 8" blade.

M933 A

NOT FOR USE WITH BONES.



LARDING NEEDLE SET

Stainless steel needles in plastic box contains:
1 Larding needle, 2 straight dressing needles (6", 8"),
2 curved dressing needles (7", 9").

D942



CURVED BLADE CHOPPERS (MEZZALUNA)

Three 12" blades, plastic handles.

Carbon steel.

M957 B

Stain resistant steel.

M957 C



CHEESE KNIFE

Victorinox two handle cheese knife.

12" blade.

14" blade.

V805 12

V805 14

BUTCHER KNIVES



VICTORINOX CIMETER KNIVES

	BLADE	HANDLE
V830 10	10"	Rosewood
V830 12	12"	Rosewood
V830 10PL	10"	Plastic
V830 12 PL	12"	Plastic



F. DICK CLEAVER

Stainless steel. 1.5 lbs., 7" blade.

D923



MESSERMEISTER CLEAVER

Stainless steel. 1.5 lbs., 6" blade. Plastic handle.

M825



VICTORINOX BUTCHER KNIVES

Plastic handle. 10" blade.

V831 10PL

Plastic handle. 12" blade.

V831 12PL



HENKELS CLEAVER

1 lb., 6" blade.

H728 6

BUTCHER SAW

Stainless steel, plastic handle and flip lever. 20" blade, 30" overall.

D973

REPLACEMENT BLADE

Stainless steel blade.

D973 A



CUTLERY

SHARPENING STEELS



F. DICK ROUND STEELS
Plastic handle & guard.
9.5" shaft. 12" shaft.
D949 **D950**



F. DICK MULTICUT STEEL
11" shaft.
D952



J.A. HENCKELS OVAL STEEL
12" shaft.
H723 12



J.A. HENCKELS ROUND STEELS
10" shaft. 12" shaft.
H724 10 **H724 12**



MAC CERAMIC SHARPENING ROD
8.5" rod, 800 grit.
Y304

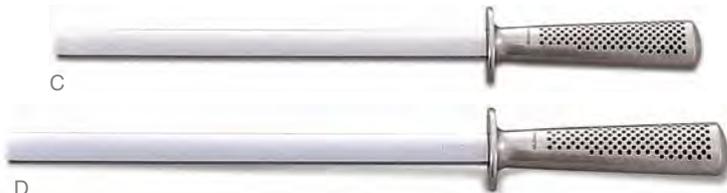


MAC BLACK CERAMIC HONING ROD WITH GROOVES
The Mac Black Ceramic Honing Rod is an extremely hard 81° Rockwell compared to metal rods ("steels") at 62° and white ceramic rods at 76°. The rod must be significantly harder than the steel blade so that the softer blade hones when rubbed against the harder rod. Mac knives are among the hardest available at 58 - 60° and therefore should only be honed using ceramic rods. Other brands of knives generally range 52°-57° and can easily be honed with the Black Ceramic Honing Rod. 10.5" rod, 1200 grit.
Y314 A

DIAMOND KNIFE CARE TOOLS



FORSCHNER DIAMOND STEELS
12" fine grit shaft, plastic handle.
A. Round. B. Oval
V841 **V842**



C. GLOBAL CERAMIC SHARPENER **D. GLOBAL DIAMOND STEEL**
9.5" shaft. 10" shaft.
Y534 **Y561**
REPLACEMENT SHAFT
Y534 R



ULTIMATE EDGE EXTRA FINE DIAMOND STEEL
1800 grit, Ultra-Fine diamond Steel. 10" shaft.
For honing only.
Z101



DMT DIAMOND STEEL
Sharpens as well as hones. 12" shaft.
M966



WUSTHOF DIAMOND KNIFE SHARPENER
10" shaft.
W490



ULTIMATE EDGE OVAL DIAMOND STEELS
Made of microcrystalline diamonds bonded with nickel to a lightweight shaft. Sharpens and hones.
10" shaft. 12" shaft.
M981 10 **M981 12**



EZ EDGE KNIFE SHARPENER

V-shaped tungsten carbide sharpening element. Ergonomic grip, finger guard and thumb rest. Safe and comfortable to use left-handed or right-handed. 5.75" overall.

M906



HAND HELD KNIFE SHARPENER

Durable sharpening plates precisely angled to achieve keen, razor-sharp edge. Ergonomic design with full-length finger guard; for both left- and right-handed use. Occasionally turn hard plates to prolong lifespan. 4.6" overall.

V853



CHANTRY KNIFE SHARPENER

Steel sharpening rods are spring loaded to adjust to proper angle. Works on straight or serrated edges. Can be countertop mounted, or used free standing. 5" length x 1.5" width x 4.5" height.

M975

2 REPLACEMENT RODS

M975 R

SHARPENING STONES



MULTI-OILSTONE (NORTON COMPANY)

Complete 3 grit selection: fine, medium and coarse in plastic case with one pint of mineral oil. Each stone is 11.38" length x 2.5" width.

M902

REPLACEMENT OIL STONES

FINE STONE

M902 F

MEDIUM STONE

M902 M

COARSE STONE

M902 C



MINOSHARP SHARPENING KIT

Uniquely designed solution for sharpening. Kit includes a combination Japanese water stone (1000 grit medium plus 8000 grit super fine), two sharpening guide rails with plastic liners, and plastic carrying case that also holds the stone during sharpening. Two-sided stone measures 8.25" length x 2.75" width.

Y982



GLOBAL CERAMIC WHETSTONE

1000 grit.

Y565

GLOBAL HOLDER FOR CERAMIC WHETSTONE

10.5" length x 3.88" width. Stainless Steel.

Y574

ITEMS ARE PICTURED TOGETHER BUT SOLD SEPARATELY.



WATER COMBINATION OIL STONE

Coarse (220 grit) for major edge repair & Medium (1000 grit) for establishing an edge. Includes a plastic case that acts as a stone holder. 8" length x 3" width x 1" height.

M994 A



WATER COMBINATION OIL STONE

Medium (1000 grit) for establishing an edge & Fine (4000 grit) for maintaining a sharp edge. Includes a plastic case that acts as a stone holder. 8" length x 3" width x 1" height.

M994 B



WATER STONE FIXER

To re-flatten water stones. Coarse, grooved stone on plastic non-skid mounting. Low cost, easy-to-use flattening method for all grit sizes of water stones. For best results, bring the water stone to the flattening stone. 9" length x 3" width x 0.75" height

M993

CUTLERY

JAPANESE WATER STONES

Synthetic sharpening "stones" made from compacted silicates. Work with water not oil for more efficient sharpening and less mess. 100% uniform particle size so grit can be controlled.



FINISHING STONE

Superfine (6000 grit) stone on plastic, non-skid mounting. 8" length x 2.75" width.

Y981



SINGLE GRIT STONES

800 grit is standard. Works faster than 1000 grit. 8" length x 2.5" width.

Y980 800

Y980 1000

Y980 1200

GRIT

800

1000 (Medium)

1200 (Fine)



COMBINATION STONE

Medium (1000 grit) & Superfine (6000 grit). 8" length x 2.5" width.

Y979 A

SUEHIRO-RIKA 5000 GRIT WATERSTONE

The Suehiro Rika 5000 grit waterstone is a top notch finishing stone. Use after your edge is set with a lower grit stone for an excellent finish on your edge. Stone should be soaked in water before use and is fixed to a plastic base with surface dimensions of 8" length x 2.75" width.

Y983



SHAPTON GLASS STONES AND ACCESSORIES

The engineers of Shapton have developed a glass backed ceramic stone with a high volume and even distribution of abrasive particles. This translates into a stone with uniformity that cuts quickly and wears very slowly. Shapton Glass Stones do not need to be soaked before use. You simply splash the stone with water and you are ready to sharpen making them simple and convenient to use. Shapton Glass Stones are well suited for sharpening many of the stainless steels that exist in the chef knife market today. These stainless steels often have compositions that are resistant to abrasion, making the sharpening process more difficult on traditional man made stones. Shapton Glass Stones uniformity and distribution of abrasive particles make them better suited for sharpening these stainless steels. 8.25" length x 2.75" width x 0.5" height.

500 GRIT

Ideal for setting new edge and raising a burr quickly. Good for minor repairs and the place to start with extremely dull knives. Cuts steel very rapidly.

Y987 500T

6000 GRIT

For finishing and getting a keen well polished edge. May also be used for daily maintenance and realignment of your edge.

Y987 6000

1000 AND 2000 GRIT

Great stones for maintaining sharpness and keeping your knife in good working condition. Cuts steel quickly.

1000 GRIT

Y987 1000

2000 GRIT

Y987 2000



4000 GRIT

Primarily for polishing and refining your edge. Cuts steel at slower more controlled pace.

Y987 4000



SHAPTON DIAMOND GLASS LAPPING PLATE

The ultimate stone flattener with a tolerance of ± 5 microns. This tool will ensure your stones are flat and true. Can be used with stones 500 grit and up.

Y990



SHAPTON GLASS STONE SET WITH FIELD HOLDER 500, 2000, 16000 GRITS

This set of Shapton Glass Stone gives you a nice mix that allow you to repair (500 grit), maintain (2000 grit) and polish (16,000 grit) the edges on your knives. It includes a portable field case/stand that conveniently holds all of your stones when not in use and also acts a holder while sharpening. It functions with the stones in this set or any other Shapton Glass Stones. 10" length x 3.25" width x 2.5" height.

Y988



SHAPTON SHARPENING POND FOR STONE HOLDERS

This pond is the perfect reservoir for your sharpening station. Place the Y988 or Y989 stone holders inside the pond. They will be held securely and the pond will catch any water and swarf that is accumulating during the sharpening process. A compact and neat way to round out your Shapton sharpening set up. 15" length x 13" width x 3.5" height.

Y991



SHAPTON STONE HOLDER

This stone holder provides a solid slip resistant base to secure your stones while sharpening. The combination of rubber and tempered glass weighs in at 4 pounds making it substantial sharpening base for your Shapton Glass Stones. 10" length x 3.25" width x 2.5" height.

Y989



OIL COMBINATION STONE

Coarse and fine sides. Pre-filled with mineral oil. 8" length x 2" width x 1" height.
M945



DMT DIAMOND STONE IN HARDWOOD CASE

Use dry or with water. Stone is 8" length x 2.6" width. 10.4" length x 3.6" width overall.
M967



DMT DIAMOND SHARPENER AND BASE

Reversible. Fine and coarse sides in plastic base. Stone is 8.8" length x 2.6" width. 12.2" length x 4.65" width overall.
M995

KNIFE GUARDS



PLASTIC KNIFE SHEATHS

Heavy plastic protects your knives' edges...and your hands.

	LENGTH	WIDTH		LENGTH	WIDTH
M964 A	4.5"	1"	M964 F	12.5"	2"
M964 B	10.5"	1"	M964 G	6.5"	1"
M964 C	12.5"	1"	M964 H	14.5"	1"
M964 D	8.5"	2"	M964 I	8.5"	1"
M964 E	10.5"	2"			

SHEARS & SCISSORS

A. MAC TWO PIECE COME APART SHEARS

Heavy duty stainless steel construction with micro serrated blades. 3" blade, 8.5" overall.
Y315

B. WUSTHOF COME-APART SHEARS

Shears come apart for easy cleaning. Stainless steel and plastic construction with textured handle for improved grip. 2" blade, 7.75" overall.
W519

C. VICTORINOX KITCHEN SCISSORS

3" blade, 8" overall.
V848

D. HENCKELS KITCHEN SCISSORS

3" blade, 8" overall.
H738

E. MESSERMEISTER MULTI-FUNCTION KITCHEN SCISSORS

Comes apart for cleaning. Stainless steel. 2.88" blade, 8" overall.
M970

F. MESSERMEISTER SHEARS

Lock & spring action. Super leverage. Ribbed handle for strong grip. Stainless steel. Poultry. 3.5" blade, 9" overall.
M813

G. KITCHEN SCISSORS

Small blade flexible handle shears with molybdenum anadium stainless steel blades. 2" blade, 6.5" overall.
D525

H. MAC KITCHEN / HERB SNIPS

Stainless steel with plastic handle. 1.88" blade, 6.5" overall.
Y316

I. JOYCE CHEN SCISSORS

Great for fine cutting. Tapered points cut right to tip. Flexible, comfortable handles. Right or left handed. Stainless steel. 1.88" blade, 6.25" overall.

D475	COLOR	Red	D475 B	COLOR	Blue
D475 W	White		D475 Y	Yellow	



CUTLERY

KNIFE & TOOL CARRIERS



BOLDRIC D-RING CANVAS KNIFE ROLL

These Boldric Knife Rolls are made of a durable natural canvas and have a closure with water buffalo hide strap and metal D-ring hardware. Excellent for a chef who is on the move and needs to carry the essential knives and tools. Boldric bags are a blend of functional simplistic design, throwback style, and quality.

- Holds 7 knives or tools that have an overall length of 15.5".
- Leather utility pocket with zipper.
- Dimensions when open is 20.5" l x 19" w.

Z265 G
Z265 O
Z265 B

COLOR
 Gray
 Olive
 Black



3 SECTION KNIFE BAG

- Double stitched reinforced elasticized pockets.
- Interior mesh accessory pocket.
- Fully reinforced, padded carry handle.
- D-rings to accommodate a shoulder strap.
- Interior and exterior business card holder.
- 20" length x 9" height.

BLACK **ORANGE**
Z167 **Z167 R**



3 SECTION KNIFE BAG DELUXE

- Double stitched reinforced elasticized pockets.
- Interior mesh accessory pocket.
- Fully reinforced, padded carry handle.
- D-rings to accommodate a shoulder strap.
- Interior and exterior business card holder.
- 5 exterior accessory compartments.
- 20" length x 9" height.

CHOCOLATE BROWN **BLACK** **OLIVE**
Z173 C **Z173** **Z173 O**



12 POCKET ROLL

Reinforced double handles. Woven nylon. Holds 12 tools up to 18" length. Closed measures 20" length x 8" width.
M817



8 PIECE CUTLERY ROLL

Nylon fabric, camouflage design. 20" length x 6" height.
Z175

CUTLERY FOR ILLUSTRATION PURPOSES ONLY. CUTLERY IS NOT INCLUDED.



17 POCKET BOX

Plastic clasps. Woven nylon. Folds to 20" length x 8.5" width x 3" height.
M814



SOFT-SIDE ALL PURPOSE BAG

Canvas case with nylon zippers. Has 2 separate compartments: one for books, papers or delicate tools; the second has two sections. The first has elastic straps to hold up to 16 knives or tools. The other section has 8 plastic presses to hold larger blade knives (up to 14") and a tray (17.5" length x 2.75" width) for odd sized tools and boxes. This entire section pulls out and can be used at the work station. Outside dimensions: 19" length x 12" width. Comes with handle and shoulder strap.
M1002



NYLON & POLYHIDE

These cases and rolls are made from either a woven nylon fabric that looks like canvas or from a textured soft vinyl, "Polyhide" that looks and feels like leather.



8 POCKET ROLL

Velcro straps adjust to make a compact tool roll. Woven nylon. 7 pockets hold tools up to 18" length. Closed measures 20" length x 6" width.
M819



3 POCKET ROLL

Woven Nylon with Velcro Straps. 19" length x 13" width.
Z161

CASES AND ROLLS ARE SHOWN WITH CUTLERY FOR ILLUSTRATION PURPOSES ONLY. CUTLERY IS NOT INCLUDED.

MACHINES

JUICERS



A



SANTOS FRUIT & VEGETABLE JUICER

For all vegetables & fruits (citrus fruits must be peeled). Continuous juice production and automatic pulp ejection. Stainless steel bowl and housing. **P220**



B



SANTOS JUICER & EXTRACTOR

A simpler version of Santos' powerful centrifugal juicer. The key components are made of stainless steel. The motor is just as powerful, and the housing is made of heavy duty plastic, with an improved, wider and faster feeding tube. For all vegetables & fruits (citrus fruits must be peeled). **P221**



C



SANTOS CITRUS JUICER

A true commercial citrus juicer with a heavy duty and quiet motor. Great for when you need fresh squeezed citrus juice. Just cut your fruit in half and press. You can extract 20 to 40 liters per hour (5 to 10 gallons). Includes three removable squeezers to accommodate a variety of citrus. **P223**

	A. SANTOS FRUIT/VEGETABLE JUICER P220	B. SANTOS JUICER & EXTRACTOR P221	C. SANTOS CITRUS JUICER P223
OUTPUT	1 liter per minute	1 liter per minute	20 liter <i>per hour</i>
MOTOR	110 volt, 1 horsepower	110 volt, 800 watts, 3300 rpm	110 -120 volt, 155 watts, 1800 rpm
WEIGHT	53 pounds	39 pounds	11 pounds
DIMENSIONS	18" width x 13" depth x 20" height	10" width x 19" depth x 18" height	7" width x 12" depth x 14" height
WARRANTY	One year from manufacturer, parts & labor	One year from manufacturer, parts & labor	One year from manufacturer, parts & labor



**GRAIN MILL ATTACHMENT
P170 M**

CHAMPION COMMERCIAL JUICER

It juices, grates, and homogenizes. Differs from centrifugal-type juicers because it "chews" the fiber and breaks up the cells. More taste, more vitamins, richer color. Stainless steel and food safe plastic components. **P170**

MOTOR: 110 volts, 60 hertz.

WEIGHTS: 22 pounds.

DIMENSIONS: 19" length x 8" width x 12" height.

WARRANTY: One year commercial use warranty from manufacturer.



SODIR TABLETOP FRYER

Stainless steel, compact design ideal for use off-site and for smaller locations. Heating unit lifts out for easy cleaning.

P322

MOTOR: 120 volts, 15 amps.

OUTPUT: Up to 22 pounds.

OIL CAPACITY: 10 pounds.

DIMENSIONS: 7" width x 16" depth x 11" height.

WARRANTY: Twelve month warranty on parts & labor.



SODIR TABLETOP CONVECTION OVEN ½ SHEET SIZE

Half size convection oven bakes fast and evenly. Stainless steel construction with 4 chrome plated wire shelves (13" x 18"), rear fan and heating unit give true convection air flow. Up to 570 °F with 120 minute timer and internal light. Removable double glass door for easy clean up.

P323

MOTOR: 120 volt, 15 amps.

LISTING: UL listed.

DIMENSIONS: 23.5" width x 22.5" depth x 22.5" height.

WARRANTY: Twelve month warranty on parts & labor.

VITROCERAMIC TABLETOP GRIDDLE

Thermostatically controlled up to 570 °F with fast preheating and even heat distribution.

- Heavy duty vitroc ceramic cooking plates.
- Non-porous plate surface assures easy cleaning and prevents carbon build-up.
- Ideal for out-front display cooking, banquets and catering.
- Rapid cooking with combined radiant and contact heat.
- Highly portable and convenient operation.
- Stainless steel body with front grease drawer.

P391

ELECTRICAL: 120 volts, 1PH, 3.3 kilowatt, 14 amps.

WORK SURFACE: 13" length x 11" depth.

SHIPPING WEIGHT: 21 pounds.

NEMA PLUG: 5-15 P.

DIMENSIONS: 16" width x 17" depth x 6" height.

WARRANTY: Limited one year on parts & labor.



CREPE MACHINE

Enamel coated smooth cast iron plate. Compact "space saver" size. Thermostatically controlled up to 450 °F.

P393

ELECTRICAL: 3 120 volts, 1PH, 1.65 kilowatt, 14 amps.

WORK SURFACE: 13.75" diameter.

SHIPPING WEIGHT: 40 pounds.

NEMA PLUG: 5-15 P.

LISTING: UL listed.

DIMENSIONS: 17" diameter x 6.25" height.

WARRANTY: Limited one year on parts & labor.



MACHINES

HAND BLENDERS

DYNAMIC IMMERSION BLENDERS

Indispensable for soups, sauces, gravies, dressings, pureed foods, guacamole etc. Mix, blend, or emulsify fast! They can go anywhere in the kitchen. Stainless steel, come apart for easy cleaning. One year commercial use warranty from manufacturer.



A. SUPER DYNAMIC BLENDER

Maximum power for mixing 100 to 200 quarts at one time. Total length 30", immersible shaft 21", weight 12.5 lbs., 11,000 R.P.M., 600 watts, 120 volts. Pulse or continuous function switch.

P117

B. SMALL DYNAMIC BLENDER

For smaller bowls or stock pots. Works with up to 50 quarts. Total length 22.5", immersible shaft 12", weight 5.5 lbs., 8,800 R.P.M., 250 Watts, 120 Volts.

P115 12

C. STANDARD DYNAMIC BLENDER

Easily mixes or blends as much as 100 quarts. Total length 28", immersible shaft 16", weight 7.75 lbs., 9,400 R.P.M., 350 watts, 120 Volts.

P115 16

D. MINI DYNAMIC BLENDER

Small but powerful. For saucepans and smaller pots. Total length 18", immersible shaft, 7". 9,500 R.P.M., 180 watts, weight 5 lbs., 110 volts.

P115 7

E. DETACHABLE DYNAMIC BLENDER

Stainless steel shaft separates from motor for easier clean-up. Handles as much as 100 quarts. Total length 29", immersible shaft 17", weight 8 lbs., 9,400 R.P.M., 350 watts, 120 volts.

P118



	F. DYNAMIC MINI PRO P119	G. CUISINART SMART STICK P201	H. WARING QUICKSTICK P275	I. BAMIX GASTRO P271
SHAFT LENGTH	7"	6"	6"	7.5"
OVERALL LENGTH	15"	14"	14"	16"
COMMERCIAL WARRANTY	One year	None	One year	One year
SPEEDS	Variable	One	One	Two
LISTING	ETL	UL	NSF and UL	NSF and UL
ATTACHMENTS / BLADES	Four blades: emulsifying cutter, standard, batter disk and smoothie / foamer disk	Removable shaft, fixed blade, beaker	Fixed blade	Three removable blades: mincer, beater and whisk. Includes wall mount

KITCHEN AID MIXERS



A. KITCHEN AID PROFESSIONAL SIX MIXER

The **highest wattage motor**; six quart capacity. 575 watts with heavy duty transmission & metal gears capable of mixing even heavy cookie and bread doughs. Comes with flat beating blade, dough hook & wire whip.

P207

B. WIRE WHIP

P207 W

C. DOUGH HOOK

P207 H

D. FLAT BEATER

P207 T

E. FLEX EDGE BEATER

P207 FB

F. 6 QUARTS BOWL

P207 B



G. KITCHEN AID COMMERCIAL 8 QUARTS MIXER

Our **most powerful**, quietest available 1.3HP high efficiency DC motor is designed to run longer and delivers optimum torque with less heat built-up. Easily handles recipes requiring longer mixing, kneading and whipping times. The all-metal, precise gear design produces a smooth, quiet sound.

- Large capacity, easily mixes recipes with to 14 cups flour in a single bowl.
- Our most efficient advanced feedback control communicates in micro seconds to the motor to ensure optimal power is delivered to the bowl.
- Speed control protection built-in safety feature reduces the risk of accidentally turning on the mixer when wiping it clean.

P209

H. FLAT BEATER

P208 T

I. WIRE WHIP

P208 W

J. DOUGH HOOK

P208 H

5 QUARTS BOWL

(NOT SHOWN)

P209 5B

K. 8 QUARTS BOWL

P209 8B



	A. KITCHEN AID PROFESSIONAL SIX MIXER P207	G. KITCHEN AID COMMERCIAL 8 QUARTS MIXER P209
CAPACITY	Six quarts	Eight quarts (optional 5 quarts bowl P209-B5)
MOTOR	115 volts, 575 watts.	500 watts delivering 1.3 HP high efficiency DC motor
SPEED	10 speeds control	10 speeds control
LISTING	UL	NSF
DIMENSIONS	16.5" height x 11.33" width x 14.5" depth	16.5" height x 13.3" width 14.6" depth
WARRANTY	One year warranty from manufacturer. Non commercial.	Two year replacement limited commercial warranty

MACHINES

VITAMIX BLENDERS



A



B



C



D

A. VITA-PREP CHEF'S POWER TOOL

Vita-Prep is the essential professional blender. It has a powerful variable speed motor designed for blending, chopping & pureeing.
P281

VITA PREP CONTAINER **P281 C**

C. BARBOSS ADVANCE

The essential tool for adding or expanding a beverage program, this machine handles everything from frozen drinks to pureed cocktail bases. With six optimized program settings and automatic shut-off, the BarBoss Advance delivers consistent, delicious drinks while operators take the next request.
P284

B. VITA-PREP 3

The Vita-Prep 3 has more power to handle the thickest, toughest ingredients without overheating. Use the variable speeds for perfect purées, savory soups and delicious frozen treats. The Vita-Prep 3 is a must in kitchens where volume and quality are key ingredients to a successful back-of-the-house. More power, larger cooling fan, Vita-Mix quality...a great recipe has been perfected!
P282

D. VITA-PREP XL

The Vita-Prep XL by Vitamix premium blender features a powerful belt-drive motor and unparalleled 192-ounce real blending capacity, reducing prep-time, increasing efficiency and expanding menu capabilities.
P283

	A. VITA-PREP P281	B. VITA-PREP 3 P282	C. VITA-MIX BARBOSS ADVANCE P284	D. VITA-PREP XL P283
MOTOR	2+ peak horsepower	3 peak horsepower	2 peak horsepower	4.2 peak horsepower
DIMENSIONS	7.25" l x 8.75" w x 20" h	8" l x 9" w x 20.25" h	8" l x 9" w x 17.7" h	19" l x 8.5" w x 18.1" h
CONTAINER	64oz (2 liters)	64oz (2 liters)	32oz (0.94 liters)	192oz (5.7 liters)
LISTING	UL & NSF listed			
WARRANTY	Manufacturer's 3 year limited warranty on motor base parts and 1 year limited warranty on parts and labor on the full unit	Manufacturer's 3 year limited warranty on motor base parts and 1 year limited warranty on parts and labor on the full unit	Manufacturer's 3 year limited warranty on motor base parts and 1 year limited warranty on parts and labor on the full unit	Manufacturer's 3 year limited warranty on motor base parts and 1 year limited warranty on parts and labor on the full unit

FOOD PROCESSORS



STAINLESS STEEL BOWL
P311 BOWL

ROBOT COUPE COMMERCIAL FOOD PROCESSOR (R2)

This is the workhorse of restaurant kitchens. It does everything: chops, blends, kneads dough, slices, grates and more. Comes with continuous feed attachment, stainless steel "S" blade and 2 processing plates. Also can use any of 21 Robot Coupe cutters.

P311

POWER: 120 volt, 60 hertz, 7 amps, single phase.

BOWL CAPACITY: 3 quarts.

RPM: 1725.

HORSEPOWER: 0.5.

LISTINGS: UL and ETL (European) sanitation.

DIMENSIONS: 8.75" width x 16.25" depth x 18" height.

WARRANTY: One year.



CUISINART COMMERCIAL FOOD PROCESSOR

"DLC-X Plus" model. Includes: 4 stainless steel slicing discs, "S" blade, dough blade, shredder, fork and spatula. This famous machine does every slicing, shredding or mixing job required in a kitchen. There is an improved motor and large feeder tube.

P178

MOTOR: 110 volts.

BOWL CAPACITY: 5 quart capacity.

LISTINGS: UL listed.

DIMENSIONS: 12" length x 8" width x 17" height.

WARRANTY: One year commercial use warranty from manufacturer.

ICE CREAM MACHINES

FROZEN DESSERT MACHINE

Compact, well constructed, Italian machine has stainless steel body, blades, and mixing bowl. Quickly and easily produces ice cream, sorbet, gelato, or frozen yogurt.

P166

OUTPUT: 30 minutes per batch.

MOTOR: 115 volts, 60 cycles.

BOWL CAPACITY: 1.5 quarts.

REFRIGERANT: 1R134 (meets latest environmental standards).

WEIGHT: 40 pounds.

DIMENSIONS: 20" width x 12" length x 14" height.

WARRANTY: One year limited from manufacturer.



GELATO PRO

Totally self-contained frozen dessert maker. Removable bowl for easy storage and cleaning. Convenient built in audible timer and newly designed motor drive which shuts off to prevent damage if mixture freezes solid.

P168

OUTPUT: 45 minutes per batch.

MOTOR: 110 volts current.

HORSEPOWER: 0.3.

BOWL CAPACITY: 2 quarts.

WEIGHT: 39 pounds.

DIMENSIONS: 11" width x 15" depth x 13" height.

WARRANTY: No warranty for commercial use.



MACHINES



COMMERCIAL TABLETOP ICE CREAM MACHINE

Well constructed, Italian machine has stainless steel body, blades, and bowl. Equipped with a heavy duty 110 volt motor and compressor. Bowl not removable.

P180

BOWL CAPACITY: 2 quarts.

REFRIGERANT: 1R134 (meets latest environmental standards).

OUTPUT: 20 - 30 minutes per batch.

MOTOR: 110 volts, 60 cycles, 300 watts.

DIMENSIONS: 12" length x 20" width x 14" height.

WEIGHT: 66 pounds.

COMMERCIAL WARRANTY: One year limited from manufacturer.



GELATO PRO 5K

The Gelato Pro 5k countertop machine is simple to use, powerful and fast. It produces high quality gelatos and ice creams in 15 to 20 minutes per batch. The machine's inner bowl, blade, and body are crafted from high quality stainless steel. The unit is outfitted with a 30 minute mechanical timer.

P419

BOWL CAPACITY: 3.4 quarts.

REFRIGERANT: R404.

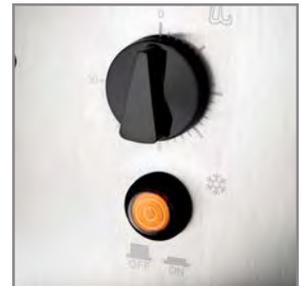
OUTPUT: 15 - 20 minutes per batch.

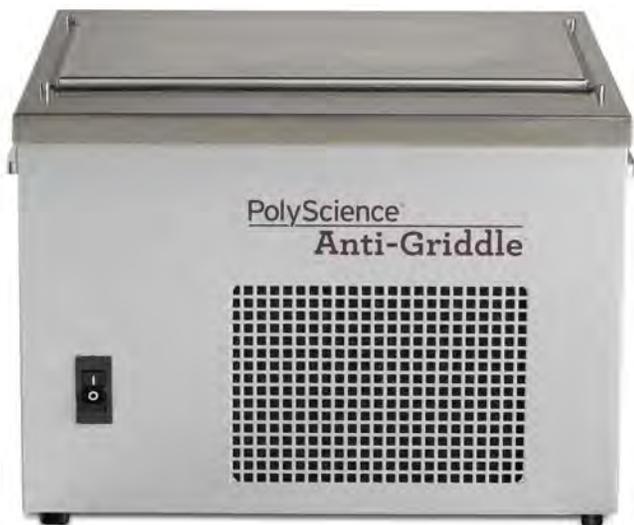
MOTOR: 120V, 60Hz.

DIMENSIONS: 19.3" length x 18.5" width x 14.57" height.

WEIGHT: 79 pounds.

WARRANTY: One year limited from manufacturer.





THE "ANTI-GRIDDLE"

The Grant Achatz inspired "Anti-Griddle" is a traditional cooktop with an amazing twist: The device quickly freezes sauces and purees instead of heating them! This unique innovation allows you to effortlessly freeze sauces and purees solid or develop semi-frozen creations with stable, crunchy surfaces and cool, creamy centers. The tantalizing dual textures help satisfy increasing consumer demands for new dining experiences. Let your culinary imagination run wild! Griddle-like top surface is constantly at -30 °F.

P355

- ELECTRIC:** 120 volts, 50/60 hertz, 12 amps.
- GRIDDLE TOP:** 15" length x 9" width.
- DIMENSIONS:** 15.75" length x 18.75" width x 11.25" height.
- WARRANTY:** Two years parts, one year labor.

ALSO AVAILABLE ON SPECIAL ORDER WITH 240 VOLTS, 50/60 HERTZ, 7 AMPS.

PRO 100 COUNTERTOP FREEZER

Countertop freezer for storing ice creams & gelatos. Designed for restaurants, caterers, and gourmet shops. The body is a double walled stainless steel with A-class rated insulation.

The lid is also a double walled construction made from tempered glass with a polycarbonate insert to improve insulation. User-programmable thermostat controls temperature range. An alarm will alert users if temperature range is exceeded.

P345

- MOTOR:** 120 volts, 60 hertz.
- POWER:** 200 Watts.
- OPERATING TEMPERATURE RANGE:** 10 to 0 °F, or -12 to -18 °C.
- CAPACITY:** 4 pans / 2.5 quarts per pan.
- WEIGHT:** 55 pounds.
- DIMENSIONS:** 37" length x 19.75" width x 14.25" height.
- WARRANTY:** One year.



FLOOR MODEL COMMERCIAL ICE CREAM MACHINES

These machines are made in Italy to the very high standards for ice cream/gelato machinery. They have stainless steel bodies, frames, bowls and blades. The motors are big and heavy enough to work in restaurant or hotel conditions. They are mounted on four heavy-duty casters for easy movement. Six months commercial warranty from the manufacturer.



A

	A. P185	B. P190
POWER	110 volt, 60 hertz	220 volt, 60 hertz (dedicated line required)
OUTPUT	20 - 30 minutes per batch	20 - 30 minutes per batch
MOTOR	560 watts, 0.75 horsepower	1120 watts, 1.5 horsepower
DIMENSIONS	17" width x 18" depth x 33" height	18" width x 24" depth x 34" height
WEIGHT	140 pounds.	230 pounds.
WARRANTY	Six months from manufacturer	Six months from manufacturer



B

MACHINES

PACOJET

Pacojet is a revolutionary device that elevates ordinary cooking to culinary excellence. Pacojet is a dynamic professional kitchen appliance that makes it easy to prepare high-quality dishes while saving time, labor and reducing food waste. Pacotizing enables chefs to 'micro-puree' deep-frozen foods into ultra-light mousses, naturally fresh ice creams and sorbets or aromatic soups, sauces or fillings without thawing. Chefs rely on Pacojet worldwide to process all types of foods while preserving intense flavors, natural colors and vital nutrients in individual, ready-to-serve portions. It's fast processing (4 minutes per 1.2 quarts), compact design, and ease of use make it suitable for a variety of kitchen environments.

HOW PACO JET WORKS

Select fresh fruits, vegetables, top-quality meats or seafood of your choice and place them into a pacotizing beaker. Include a combination of other ingredients to complete your recipe and top the beaker with a liquid of your choice. Deep freeze to -8 °F (-22 °C) for at least 24hrs. When you are ready to use, simply mount the beaker onto the Pacojet, select the number of portions you need and press "Start".

The high-precision Pacojet blade spins at 2,000 rpm, shaving a micro-thin layer off the top of the frozen food, resulting in an ultra-smooth texture. Unused beaker contents remain frozen solid to be used later at your convenience. Extra beakers and replacement blades available.

PACOTIZING BLADE
Gray Die Cast.
9 P395 10156

ADDITIONAL BEAKERS
P395 B



	A. PACO JET ORIGINAL (P395)	B. PACO JET 2 (P418)
VOLTAGE	120/60 Volts	120/60 Volts
RATED POWER	1000 Watts	950 Watts
DIMENSIONS	20" length x 15" width x 8" height	20" length x 15" width x 8" height
NET WEIGHT	30 Pounds	35 Pounds
BEAKER CAPACITY	1 Liter	1 Liter
BLADE REVOLUTION	2000 RPM	2000 RPM
IDEAL PACOTIZING TEMPERATURE	-8 °F	-8 °F
MANUFACTURER'S WARRANTY	1 year motor, 1 year other components	5 years motor, 1 year other components
NUMBER OF BEAKERS INCLUDED	2	2
BRUSHLESS MOTOR (QUIETER AND LONGER LASTING)	No	Yes
PROGRAMMABLE AUTOMATIC AIR PRESSURE MODE	No	Yes
PRECISION PORTIONING TO AS LITTLE AS 1/10TH OF A PORTION	No	Yes
OVERFILL PROTECTION FEATURE	No	Yes
COLOR TOUCHSCREEN DISPLAY WITH INTUITIVE ICONS	No	Yes
CUSTOMIZABLE SETTINGS IN 5 DIFFERENT LANGUAGES	No	Yes
FREE INTERNATIONAL RECIPE BOOK	No	Yes
SPECIALIZED OPTIONS FOR PACOTIZING, CUTTING/CHOPPING OR MIXING/WHIPPING	No	Yes

FRIX-AIR RECONSTITUTING MACHINE

This European machine takes frozen food and restores it to ready to serve, in seconds. It can be used in both sweet and savory applications such as mousses, gelatos, sorbets, ice creams, soups, sauces, dressing and more.

The process is simple. Start with ingredients that have been frozen to -4°F (20°C), in the provided canisters. The 1.25 cup capacity containers allow product to be transferred directly from the freezer to the machine. Insert the canister into the machine and start the process. The container is sealed tight and a pump supplies air to the food product. Simultaneously the motor rotates a series of high speed blades within the container. This rapid shaving of the product, by the blades and incorporation of air result in a smooth, creamy and velvety end product.

P340

MOTOR: 110 volts, 700 watts.

RPM: 2000.

AIR PRESSURE: 2 bar.

MAXIMUM CONTAINER VOLUME: 300 cc (1.25 cups).

RECOMMENDED CONTAINER FILL: 180 cc (0.25 cup).

DIMENSIONS: 8" width x 14" length x 20" height.

INCLUDED WITH MACHINE:

- 2 stainless steel blades.
- 2 rubber seals.
- 2 canister holders.
- 5 plastic, microwaveable canisters.

**PLEASE VISIT JBPRINCE.COM
FOR A VIDEO DEMONSTRATION.**



ADDITIONAL PLASTIC, MICROWAVABLE CANISTERS

Pack of 50 (5 different colors).

P341 50



RACLETTE - CHEESE WARMER

Commercial "Raclette" machine warms 0.5 wheel of cheese so it can easily be put on bread or directly to plates. Cheese holder can be tilted. 110 volts, 900 watts heat unit included. 20" length x 10.5" width x 16" height.

P235



F. DICK SAUSAGE STUFFER

World famous sausage making machine from Germany. Stainless steel frame with plastic piston and rubber seal. Easily disassembled for cleaning. Four tubes included. 6 liters or 12 pounds per load. 20" height. 6 months commercial use warranty from manufacturer.

D978



CUISINART COFFEE OR SPICE GRINDER

Stainless steel bowl and blade. Plastic housing. Transparent cover. 110 volts, 7" height.

P260

MACHINES

DEHYDRATORS



L'EQUIP DEHYDRATOR

Compact, easy-to-use machine dries fruits, vegetables and meats for maximum flavor. Electronically controlled heat sensor regulates air flow and temperature for uniform drying. Six 11" length x 17" width trays give 12 square feet of drying space. Plastic housing and drying screens.

P324

MOTOR: 550 watt heating element.

TEMPERATURE RANGE: 93 to 158 °F.

WEIGHT: 11 pounds.

DIMENSIONS: 11" length x 17" width x 10" height.

WARRANTY: One year warranty on base and tray.

REPLACEMENT PARTS

FRUIT LEATHER TRAYS

10.5" length x 5.5" width.

P324 F

REPLACEMENT MESH INSERTS

P324 M

2 REPLACEMENT TRAYS

P324 T

EXCALIBUR TABLE TOP DEHYDRATOR

Equipped with an adjustable thermostat with a temperature range of 105 to 165 °F. This makes it ideal to operate at low temperatures and preserving active enzymes in fruits and vegetables. This temperature range is also high enough safely dehydrate meats for jerky. The unit turns on automatically when the thermostat is in use.



This Excalibur 5 Tray dehydrator is a practical unit, great for dehydrating the bounty from your small garden, preserving specialty items, and creating beautiful garnishes.

P500

MOTOR: 400 watts.

TEMPERATURE RANGE:

WEIGHT: 15 pounds.

DIMENSIONS: 19" length x 17" width x 8.5" height.

WARRANTY: Limited 10 year warranty.



This Excalibur 9 tray dehydrator with a 26 hour timer is an ideal solution for dehydrating the bounty from your garden, preserving specialty items, and creating beautiful garnishes. The 9 trays combine for 15" square feet of surface area to dry on, providing the space you need for larger volumes of product in a relatively small area.

P501

MOTOR: 600 watts.

TEMPERATURE RANGE:

WEIGHT: 22 pounds.

DIMENSIONS: 12.5" length x 17" width x 19" height.

WARRANTY: Limited 10 year warranty.

Also available with stainless steel body and 9 drying racks. Not shown.

P502

PARTS AND ACCESSORIES NOT SHOWN

PLASTIC TRAY
9 P500 P40

STAINLESS STEEL TRAY
9P 500 SSTRAY

PARAFLEX PREMIUM DRYING SHEET
14" square, flexible, non-stick, reusable.
P503

CHOCOLATE MACHINES

CHOCOLATE MELTING MACHINE COMMERCIAL

A simple way to melt and hold chocolate in temper. Hot air melts chocolate and then maintains it at a proper temperature. A digital display (in Celsius only) and a thermostat offers temperature range of 20 to 60 °C.

The stainless steel frame is insulated for efficiency and temperature regulation. Easy to remove and clean stainless steel pan with a 26 pound (12 kg) capacity. This machine can also be fitted with stainless steel probe (item number **P394 P** sold separately) for a more accurate temperature reading. Made in France.
P394

MOTOR: 110 volts / 300 watts.

DIMENSIONS: 14" length x 21" width x 7" height.



PROBE FOR P394 CHOCOLATE TEMPERING MACHINE COMMERCIAL

This probe works in cooperation with chocolate tempering machine (**P394**). It conveniently hooks up to the machine and allows you to read the actual temperature of your melted chocolate in the digital display rather than the machines set air temperature.

P394 P



TABLE TOP CHOCOLATE TEMPERER

Thermostat controlled heat unit melts up to 6 lbs of chocolate. Cooling fan, one stainless steel bowl and plastic scraper included.

P110

MOTOR: 110 volts.

DIMENSIONS: 12.5" height x 14.25" width.

WARRANTY: Six month warranty from manufacturer.

EXTRA BOWL

Stainless steel.

P110 B

EXTRA SCRAPER

Plastic.

P110 S



MELTINCHOC CHOCOLATE MELTER

This chocolate melter/warmer has an accurate thermostat that enables you to melt and maintain chocolate in a tempered state. The outer construction is thermo-resistant plastic, with a removable stainless steel pan.

P112 9

MOTOR: 110 volts, 200 watts.

TEMPERATURE RANGE: 0 to 140 °F (0 to 60 °C).

CAPACITY: 9 liters, 9.5 quarts.

DIMENSIONS: 17" length x 15" width x 5.5" height.



MINI MELTINCHOC

This dry heat melting vessel can be used for small-scale production of pralines or other chocolate items, like coating ice creams or desserts on a stick. Their refined design is perfect for display in shops and can even be used in front of customers.

P113

MOTOR: 110 volts.

TEMPERATURE RANGE: 50 to 140 °F (10 to 60 °C).

CAPACITY: 1.8 liters

DIMENSIONS: 10.2" length x 10.7" width x 6.3" height. Basin: 7.3" diam. x 4.3" height.

WEIGHT: 2.5 pounds (easy to carry).

MACHINES

PASTA MACHINES

IMPERIA PASTA MACHINES

These restaurant quality machines use rollers to flatten dough and make it tender. Imperia are the best known, small restaurant machines in Italy. Chromed steel exterior and rollers.



A. ELECTRIC PASTA MACHINE

Uses any of the cutters listed (below). Can also be operated manually.

P108

MOTOR: 110 volts, 60 cycle, 3.0 amps.

OUTPUT: 25 lbs. per hour.

ROLLER WIDTH: 9".

WARRANTY: Six months warranty.

DIMENSIONS: 8.5" width x 12" length.

CUTTERS NOT INCLUDED. ORDER SEPARATELY.



B. HAND OPERATED PASTA MACHINE

Uses any of the cutters listed (below).

P107

CUTTERS NOT INCLUDED. ORDER SEPARATELY.

PASTA CUTTERS (TO BE ORDERED SEPARATELY)

Fit **P107** or **P108**. Chromed steel exterior, Carbon steel cutters.

	TYPE OF CUTTER	MEASUREMENT		TYPE OF CUTTER	MEASUREMENT
P108 1	Angel Hair	1.5mm	P108 4	Fettucini	6.5mm
P108 2	Spaghetti	2mm	P108 5	Tagliatelle	12mm
P108 3	Linguini	4mm	P108 6	Round Spaghetti	2mm



PASTA PRESTO PASTA MACHINE

Unique, pasta machine for small restaurants or limited-use in larger restaurants and hotels. Engineered and produced by Italy's leading tabletop pasta machine manufacturer. This unit is used primarily in Italian homes for daily production of fresh pasta. Fettucini and tagliatelle cutters are built into the machine. The cutters and the rollers are made of stainless steel. Other parts are enameled (xylan) steel and plastic.

P360

MOTOR: 110 volts with 85 watts.

ROLLER WIDTH: 5.5".

DIMENSIONS: 11" width x 8" depth x 11" height.

WARRANTY: No commercial warranty.

SOUS VIDE LOW TEMPERATURE COOKING

The term Sous Vide literally translates into “under vacuum”, and has been adopted as the name for a cooking method that relies on precise temperature control. Foods cooked in this method are typically vacuum sealed in a non-reactive plastic pouch and heated in a water bath at a specific temperature until a desired level of doneness has been reached. This exacting technique provides unmatched control and consistency that cannot be found in other cooking methods.

Chefs can now benefit from extended hold times and still maintain exact doneness. This gives the advantage of preparing dishes in advanced without sacrificing taste, and helps balance out your kitchen staff’s work load. Cooking Sous Vide is also ideal for the cost effective secondary cuts associated with low and slow cooking methods resulting in tender well prepared proteins.

The range of tools in this section are geared toward low temperature Sous Vide cooking and designed for culinary professionals. Compliment your traditional cooking methods, increase efficiency, and achieve consistent results with this innovative approach to food.

PROFESSIONAL CONTROLLERS FROM POLYSCIENCE



A. CHEF SERIES THERMAL CIRCULATOR P396
The professional kitchen standard.

- Innovative new features and award winning design deliver outstanding results under the toughest conditions and demands.
- Precisely controls up to 30 liters (8 gallons).

B. CLASSIC SERIES THERMAL CIRCULATOR P352
The legendary machine that changed kitchens forever.

- The breakthrough innovation that helped pioneer the new realm of Sous Vide cooking.
- The standard behind many cookbooks and ground-breaking recipes.
- Precisely controls up to 30 liters (8 gallons).

C. CREATIVE SERIES THERMAL CIRCULATOR P399
Perfect for occasional or lower volume applications.

- Ideal for recipe testing, culinary students or a backup unit.
- An excellent, low cost option.
- Precisely controls up to 20 liters (5.3 gallons).

	A. CHEF SERIES THERMAL CIRCULATOR P396	B. CLASSIC SERIES THERMAL CIRCULATOR P352	C. CREATIVE SERIES THERMAL CIRCULATOR P399
MAXIMUM BATH VOLUME	30L / 8 gal	120V: 30L / 8 gal	20L / 5.3 gal
MAXIMUM PUMP OUTPUT	12L / min 3 gal / min	12L / min 3.2 gal / min	6L / min 1.6 gal / min
FLOW ADJUSTABLE	Variable flow	2 speeds	N/A
MAXIMUM TEMPERATURE	200 °F (90 °C)	302 °F (150 °C)	210 °F (99 °C)
TEMPERATURE STABILITY	0.07 °C	0.05 °C	0.01 °C
HEATER WATTAGE (120)	120 volts, 1100 watts	120 volts, 1100 watts	120 volts, 1100 watts
INCLUDES	Travel case, DVD, Sous Vide Guide	None	Guide to Sous Vide Cooking
WARRANTY	1 year limited	1 year limited	1 year limited. No Commercial

SOUS VIDE LOW TEMPERATURE COOKING



POLYCARBONATE BATH WITH CHEF SERIES CIRCULATOR

PolyScience's integrated bath systems will satisfy both the most demanding chefs and interior designers with functionality and great looks. These fully integrated systems are fitted with Sous Vide professional Chef Series thermal circulator units. For convenience the controllers are designed to be rotated, optimizing valuable counter space. These are the ideal solution for kitchen environment where aesthetics and performance are paramount.

P416

MAXIMUM OUTPUT: 6 liters / minute 1.6 gallons / minute.

MAXIMUM TEMPERATURE: 210 °F (99 °C).

HEATER WATTAGE: 1100.

VOLTAGE: 120V.

TEMPERATURE STABILITY: ±0.1 °F / (±0.1 °C).

TANK LITER: 28.

OVERALL DIMENSION: 22.1" length x 13.6" width x 17.4" height.

WATER DRAIN: Yes.

DIGITAL PROBE THERMOMETER / SOUS VIDE ACCESSORIES



DIGITAL TYPE K THERMOMETER

This thermometer has a splash resistant sealed membrane keypad, making it ideal for environments where liquids are used and easy to clean up. It has a minimum/maximum feature that will provide you with the lowest and highest temperatures that have registered during the thermometer's use.

A hold function allows you to lock in a temperature reading for easier viewing and reads in both Celsius and Fahrenheit. The unit has a protective rubber sleeve that also acts as a tabletop stand. **It accepts a "K" type probe that is not included.**

U840

TEMPERATURE RANGE: -418 to 2501 °F (-250 to 1372 °C).

DIMENSIONS: 5" length x 2" width x 1" depth.

WARRANTY: 3 years from manufacturer.

PLEASE SEE PAGE 57 FOR ADDITIONAL PROBES FOR THESE THERMOMETERS.

HYPODERMIC PROBE WITH TYPE K CONNECTION*

An ultra fine probe designed for penetrating soft or semi-soft materials with minimal intrusion. Great for sous-vide applications and can be used with any thermocouple thermometer that accepts type "K" connection probes.

U841

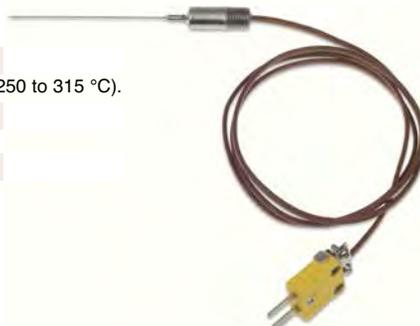
TYPE: K.

TEMP. RANGE: -418 to 600 °F (-250 to 315 °C).

PROBE LENGTH: 2.5"

DIAMETER: 0.035".

CABLE LENGTH: 2.5 ft.



TYPE K HYPODERMIC PROBE FOR SOUS VIDE*

An ultra fine 2.5" probe designed for penetrating soft or semi-soft materials with minimal intrusion. It has a 40" teflon coated cable that is heat resistant to 450 °F. Great for sous-vide or any applications that require delicate work. It can be

used with any thermocouple thermometer that accepts type "K" connection probes.

U980



***PROBE SHOULD NOT BE USED WHILE FULLY SUBMERGED IN LIQUID.**

SOUS VIDE LOW TEMPERATURE COOKING

ADHESIVE TAPE

When cooking sous-vidé, a small pointed thermometer probe is often inserted through plastic pouch and into the food to measure internal temperature. It's advisable to apply a strip of this tape on the pouch before pushing the probe through. It will help maintain the seal and pressure of the pouch. 7 feet of tape.

U839 TAPE



WHIP CREAM CANISTER HOLDER

Designed to clamp on to any tank or pot. Hold either 1 quart or 1 pint canisters. Sold in set of 2.

P398



STORPLUS FOOD BOX

Plastic. 18" length x 12" width x 9" height. 16 liters (4 gallons). For use with Immersion Thermal Circulators.

U925

IMMERSION THERMAL CIRCULATOR NOT INCLUDED. SEE PAGE 132.

SMOKING GUN HANDHELD SMOKER

Excellent for finishing products that are cooked Sous Vide or other methods where food is not normally directly exposed to fire or smoke. Use classic flavors, such as hickory, mesquite, applewood, cherrywood, or let your imagination take over with things like Lapsang Souchong tea, lavender, or clove.

One-piece, removable anodized aluminum smoking chamber. Aluminum fan – will not melt when heated. Low-noise motor.

Includes 0.5oz sample jars of Hickory and Applewood Smoking Sawdust. Runs on a 4 AA batteries (included in kit).

P386

SMOKING SAWDUST

All natural, kiln dried assortment of wood chips - Specially prepared for use with The Smoking Gun. Each 4 jar assortment contains: 1-4 jar of:

Hickory & Mesquite: Strong and earthy flavors for rich foods like beef, pork and vegetables.

Applewood & Cherry: Slightly sweet, fruity flavor for delicate meats. Pairs very well with shipped butter and cocktails.

P386 SD



A



B

A. SINGLE SLOT 2" LABEL DISPENSER

This 2" wide single slot dispenser removes label backing from the individual labels when dispensed for quick and easy application. Dispensers can stand free or be mounted on a wall for better utilization of space and works with labels sizes 2" square", 2" length x 3" width, and 2" width x 4" length; This dispensers has a lifetime guarantee. Labels sold separately (**U970**).

U971

B. COOK CHILL SOUS VIDE LABEL

Cook chill labels are moisture resistant and feature an adhesive designed specifically for Sous Vide cooking. With fields for contents, prep date, use by, shelf life, cooking temperatures, and more. These labels will help chefs maintain a solid HACCP plan and ensure that items cooked Sous Vide are properly stored, cooked, and served. 500 labels. 3.25" length x 2.25" width.

U970



SOUS VIDE LOW TEMPERATURE COOKING

FUSION CHEF BY JULABO



FUSION CHEF PEARL THERMAL CIRCULATOR

The Pearl thermal circulator, guarantees a temperature stability of ± 0.05 °F (± 0.03 °C) in vessels or cooking pots up to 61 quarts. The integrated safety protection grid prevents the vacuum pouch from touching the heating coil, pump and the float. The strong circulating pump ensures optimum temperature stability and even distribution of water in the bath. This has a positive effect on the heat-up times when chilled pouches of foods are put into the bath. With its especially designed mounting bracket the Pearl can be placed on any vessel or cooking pot quickly and easily. The integrated timer allows for easy monitoring of the remaining cooking time.

P400

- Splash-proof keypad.
- Bright LED temperature display.
- Hygienic smudge-proof stainless steel hood.
- Low-level water alarm.
- Timer.
- For vessels up to 61 quarts.
- Stainless steel protection grid (included).
- Vapor barrier protection.
- Temperatures displayed in °C or °F.
- High-capacity pump (3.7 gal/min).

TEMPERATURE STABILITY: ± 0.05 °F (± 0.03 °C).

DIMENSIONS: 5.25" length x 8.35" width x 13" height.

WEIGHT: 11 pounds.

WARRANTY: 2 years parts and labor.



FUSION CHEF DIAMOND THERMAL CIRCULATOR

The Diamond thermal circulator has all of the features of the Pearl thermal circulator (**P400**) plus additional innovative functions like pre-programmed memory keys for meat, fish, and vegetables, and calibration functions. When used in conjunction with the Core Temperature Sensor (**P405 S**), the Diamond thermal circulator emits an alarm to indicate that your selected core temperature has been reached. The timers can be started separately from each other so you have optimum control. The timer that will expire next is shown continuously. A visual and acoustic signal informs the chef when the desired time has passed. The timer then goes into the minus range so you always know the total time that the food has been cooking. Each of the pre-programmed memory keys (fish, meat, and vegetables) is set to five practical temperature values that can be edited to fit your particular needs.

The Diamond thermal circulator has the ability to data log time and temperature with the addition of the fusion chef software and interface cable making HACCP data logging straight forward and easy to manage. Diamond has extensive functionality that makes it an excellent addition to any professional kitchen.

P405

- Splash-proof operating keypad.
- Bright VFD temperature display.
- Hygienic anti-fingerprint stainless hood.
- Low-water alarm.
- Three timers.
- Pre-programmed temperature memory keys (fish, meat, vegetables).
- Core temperature alarm, both acoustic and visual. (item number **P405 S** is needed for this function).
- Guided-user auto calibration.
- For container volumes up to 61 quarts.
- Stainless steel protection grid (included).
- Vapor barrier protection.
- Temperature display in °C and °F.
- Straight-forward HACCP-compliant data storage. (additional accessories required).
- PC control and recording (additional accessories required).
- Simultaneous display of target and actual temperatures, core temperature, and timer (**P405 S**).
- High capacity pump (3.7 gal/min).

TEMPERATURE STABILITY: ± 0.01 °F (± 0.01 °C).

WEIGHT: 11 pounds.

DIMENSIONS: 5.25" length x 8.35" width x 13" height.

WARRANTY: 2 years parts and labor.



CORE TEMPERATURE SENSOR FOR FUSION CHEF DIAMOND

Highly precise insertion sensor (with a fine stainless steel measurement tip and a rubber-coated, waterproof grip. When used in conjunction with adhesive sealing strips, this thin, 0.05" sensor will minimize the effect on the vacuum. May be used with Diamond Series Thermal Circulator (**P405 S**) only.

P405 S

SOUS VIDE LOW TEMPERATURE COOKING

KOCH CHAMBER VACUUM PACKAGING MACHINES

Top quality vacuum pack machines designed for restaurant use. Table top with compact footprint. Removes air and seals in one operation. Made in USA. The **P371** base, inner chamber and lid are made of molded, impact-resistant plastic. The **P375** base and inner chamber are stainless steel with a clear acrylic lid so inner chamber can be viewed during processing. Both machines use the Busch 021 vacuum pump and are UL approved.



	ULTRAVAC 250 P375*	ULTRAVAC 250 P371
OUTSIDE DIMENSIONS	19" width x 25" depth	25" width x 19.25" depth
HEIGHT WITH TOP OPEN	32.5"	31.75"
HEIGHT WITH TOP CLOSED	14.375"	14.375"
CHAMBER DIMENSIONS	16.38" width x 19.875" depth x 6.75" height	16.75" width x 19.5" depth x 7.25" height
SEALING BAR LENGTH	16"	16"
PUMP	1.25 horsepower	1.25 horsepower
NET WEIGHT	178 pounds	121 pounds
ELECTRICAL	110 volts, 60 hertz, 13 amp	110 volts, 60 hertz, 13 amp
SPEED	20-30 seconds per cycle	20-30 seconds per cycle
MANUFACTURE'S WARRANTY	Two years on parts, ninety days on labor.	Two years on parts, ninety days on labor

***THIS UNIT HAS A SINGLE SEAL-BAR ONLY.
DOUBLE SEAL-BAR UNITS ARE AVAILABLE
UPON REQUEST.**

3 MIL VACUUM POUCHES

These bags are ideal for storage and low temperature "sous-vide" style cooking. They are rated for a temperature range of -58 to 176 °F, and have superb clarity. They can be used with chamber vacuum packaging machines **P371** and **P375**.

	MEASUREMENT	PACK OF	THICKNESS
P376 12	12" width x 16" length	500	3 mil
P376 8	8" width x 12" length	1000	3 mil
P376 6	6" width x 8" length	1000	3 mil



SOUS VIDE LOW TEMPERATURE COOKING

MINIPACK CHAMBER VACUUM SEALERS

These Minipack chamber vacuum sealers are equipped with innovative, state-of-the-art features, such as customizable programming and integrated label printers (on select models). Smart design, easy to use controls, a self-diagnostic system, strong performance and low maintenance make these machines highly desirable in professional kitchens and for Sous Vide applications. Minipack machines are built with rugged and durable housings designed to last in kitchen environments.



MINIPACK MVS 20 CHAMBER VACUUM MACHINE

Take advantage of the benefits of vacuum sealing - even if you have a small or mobile operation. The MVS 20 has been developed with small businesses, research chefs, offsite caterers, and culinary instructors in mind. The slim, elegant and space-saving design hides powerful performance and energy efficiency. This simple, intuitive and compact chamber vacuum machine is equipped with a water resistant digital display and simple push button control. 17.25" length x 10.75" width.

P410



MINIPACK MVS 31XP CHAMBER VACUUM SEALER WITH PRINTER

The 31XP is equipped with an integrated product label printer and a water resistant digital display featuring user-settable preferences and up to 100 customizable programs. The electronic millibar sensor precisely measures the vacuum level and triggers the chosen sealing and de-evacuation modes. 20" length x 15.50" width.

P412 XP

MINIPACK MVS 31X CHAMBER VACUUM MACHINE (WITHOUT PRINTER)

P412



MINIPACK MVS 45XP CHAMBER VACUUM MACHINE WITH PRINTER

The 45XP is equipped with an integrated product label printer and a water resistant digital display featuring user-settable preferences and up to 100 customizable programs. The electronic millibar sensor precisely measures the vacuum level and triggers the chosen sealing and de-evacuation modes. 24.50" length x 21.25" width.

P414 XP

MINIPACK MVS 45X CHAMBER VACUUM MACHINE (WITHOUT PRINTER)

P414

	MINIPACK MVS 20 CHAMBER VACUUM MACHINE P410	MINIPACK MVS 31XP CHAMBER VACUUM SEALER WITH PRINTER P412 XP	MINIPACK MVS 31X CHAMBER VACUUM MACHINE P412	MINIPACK MVS 45XP CHAMBER VACUUM MACHINE WITH PRINTER P414 XP	MINIPACK MVS 45X CHAMBER VACUUM MACHINE P414
Chamber Dimensions	8.75" L x 12" w x 4" h	12.75" L x 11.75" w x 6.5" h	12.75" L x 11.75" w x 6.5" h	18.5" L x 18" w x 8.5" h	18.5" L x 18" w x 8.5" h
Seal Bars	1	1	1	1 (2 optional)	1 (2 optional)
Seal Bar Length	8.5"	12.25"	12.25"	17.75"	17.75"
Hot Food Cycle	No	Yes	No	Yes	No
Infusion Cycle	No	Yes	No	Yes	No
HACCP Printer	No	Yes	No	Yes	No
Liquid Tray	Optional	Optional	Optional	Optional	Optional
Inert Gas	N/A	Optional	Optional	Optional	Optional
4" Legs	N/A	N/A	N/A	Optional	Optional
Pump Type	Busch KB Oil Rotary 5m3/h	DVP LB6 Oil Rotary 7m3/h	DVP LB6 Oil Rotary 7 m3/h	Busch KB Oil Rotary 24 m3/h	Busch KB Oil Rotary 24 m3/h
Power Supply	115V / 6A @ 60Hz	115V / 7.5A @ 60Hz	115V / 7.5A @ 60Hz	115V / 17A @ 60Hz	115V / 17A @ 60Hz
Footprint (lid closed)	10.75" L x 17.25" w x 9.50" h	15.5" L x 20" w x 15.5" h	15.50" L x 20" w x 15.5" h	21.25" L x 24.5" w x 18.5" h	21.25" L x 24.5" w x 18.5" h
Machine Weight	47 pounds	80 pounds	80 pounds	182 pounds	182 pounds
Warranty	1 year limited	1 year limited	1 year limited	1 year limited	1 year limited

SITRAM PROFISERIE COOKWARE - ALUMINUM CORE



- Restaurant quality.
- Sandwich style bottom with aluminum core for rapid, even heating.
- For use with gas, electric and **induction**.
- NSF approved. Made in France.
- 18/10 stainless steel surfaces.
- Stay cool, hollow handles welded at 4 points.
- Manufacturer's warranty is 2 years against handles coming loose or sandwich bottom delaminating.



A. SAUCE PANS

	DIAMETER	HEIGHT	QUARTS
S360 12	4.75"	2.63"	0.6
S360 14	5.5"	3"	1
S360 16	6.25"	3.33"	1.5
S360 18	7.13"	3.75"	2.1
S360 20	7.88"	4.13"	3
S360 24	9.5"	5"	5.4
S360 26	10.25"	5.33"	7.1
S360 28	11"	5.75"	8.8

B. SAUCE PAN WITH POURING SPOUT

	DIAMETER	HEIGHT	QUARTS
S361 14	5.5"	3"	1
S361 16	6.25"	3.33"	1.5

C. CHEF'S PANS (EVASEE)

	DIAMETER	HEIGHT	QUARTS
S373 24	9.5"	3.5"	3.4

D. TWO-HANDLE SAUTE PANS (RONDEAU)

	DIAMETER	HEIGHT	QUARTS
S377 30	12"	4.13"	7.2
S377 34	13.5"	4.75"	10.6
S377 40	15.75"	5.75"	17.8

E. FRY PANS

	DIAMETER	HEIGHT
S375 20	8"	2.13"
S375 24	9.5"	2.13"
S375 28	11"	2.13"
S375 34	13.4"	2.38"

F. SAUCE POTS (BRAISIERS)

	DIAMETER	HEIGHT	QUARTS
S370 28	11"	5.75"	8.8
S370 30	12"	6.13"	11.0
S370 34	13.5"	6.5"	14.8
S370 40	15.75"	7.75"	24.8

G. SAUTE PANS

	DIAMETER	HEIGHT	QUARTS
S368 24	9.5"	3"	3.3
S368 28	11"	3.5"	4.9

H. STOCK POTS

	DIAMETER	HEIGHT	QUARTS
S365 24	9.5"	9.63"	11.1
S365 28	11"	11.25"	17.7
S365 30	12"	12"	22.2
S365 34	13.5"	13.63"	31.7
S365 40	15.75"	10"	52.6

I. HALF STOCK POTS

	DIAMETER	HEIGHT	QUARTS
S380 20	7.88"	5.13"	4.0
S380 24	9.5"	6"	6.7
S380 28	11"	7.25"	10.6
S380 30	12"	7.75"	13.7
S380 34	13.5"	8.63"	19.8
S380 40	15.75"	9.63"	31.7



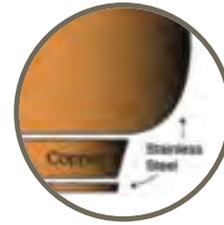
SEE PAGE 150 FOR LIDS FOR "PROFISERIE" LINE OF COOKWARE.

COOKWARE

SITRAM CATERING LINE (COPPER CORE) COOKWARE



- Sitram's finest commercial cookware.
- 18/10 stainless steel surfaces.
- Sandwich bottom with copper core for fastest, most even heat distribution.
- For use with gas and, electric **not induction**.
- Curved handles for better control are welded at multiple points.
- NSF approved. Made in France.
- Manufacturer's warranty is 2 years against handles coming loose or sandwich bottom delaminating.



A. SAUCE PANS

	DIAMETER	HEIGHT	QUARTS
S200 14	5.5"	2.88"	0.95
S200 16	6.25"	3.25"	1.5
S200 18	7.13"	3.63"	2.1
S200 20	7.88"	0.13"	3
S200 24	9.5"	5.25"	5.4
S200 28	11"	6"	8.8



B. FRY PANS

	DIAMETER	HEIGHT
S201 20	7.88"	2"
S201 24	9.5"	2"
S201 28	11"	2"

C. TWO-HANDLE SAUTE PANS (RONDEAU)

	DIAMETER	HEIGHT	QUARTS
S203 30	12"	4"	7.2
S203 34	13.5"	4.63"	10.4
S203 40	15.75"	5.63"	17.8

D. SAUTE PANS

	DIAMETER	HEIGHT	QUARTS
S202 24	9.5"	3"	3.3
S202 28	11"	3.33"	4.9

E. STOCK POTS

	DIAMETER	HEIGHT	QUARTS
S206 30	12"	12"	22.2
S206 34	13.5"	13.5"	31.7
S206 40	15.75"	16"	52.6

F. SAUCE POTS (BRAISIERS)

	DIAMETER	HEIGHT	QUARTS
S204 24	9.5"	6.38"	5.4
S204 28	11"	7.25"	8.6
S204 30	12"	7.5"	11.2
S204 34	13.5"	8.33"	19.8
S204 40	15.75"	9.5"	31.7



G. CATERING LINE LIDS

	DIAMETER		DIAMETER
S205 16	6.3"	S205 18	7.1"
S205 20	7.9"	S205 22	8.7"
S205 24	9.4"	S205 26	10.2"
S205 28	11"	S205 30	11.8"
S205 34	13.4"	S205 40	15.7"

H. PROFISERIE LINE LIDS

	DIAMETER		DIAMETER
S381 16	6.3"	S381 18	7.1"
S381 20	7.9"	S381 24	9.4"
S381 26	10.2"	S381 28	11"
S381 30	11.8"	S381 34	13.4"
S381 40	15.7"		



MAUVIEL EXTRA HEAVY PROFESSIONAL “M” COOKWARE

Made by Mauviel Company, France’s highest quality cookware manufacturer, these pans have a multi-layered core of highly conductive metals for fast, even heating. A substantial layer of 18/10 stainless steel wraps entirely around the 5-layer core, giving the pan an overall thickness of 2.6 mm. The thick bottom insures that the pot retains its shape. Cast Iron handles are secured with stainless steel rivets for maximum strength. This cookware is designed for use on gas and electric as well as induction cooktops.



- LAYER 1:** Stainless steel interior - surface cooking easy to clean.
- LAYER 2:** Aluminum good conductor, distributes heat evenly.
- LAYER 3:** Aluminum alloy very good conductor, distributes heat quickly.
- LAYER 4:** Aluminum good conductor, distributes heat evenly.
- LAYER 5:** Magnetic stainless steel exterior for induction cooking, polished finish and stylish design, and easy to clean.



Mauviel pots have cast iron, riveted handles for maximum strength and good grip.

A. SAUCE PANS

	DIAMETER	QUARTS
S160 12	4.75"	0.85
S160 16	6.25"	1.9
S160 20	8"	3.6
S160 24	9.5"	6.3
S160 28	11"	10



B. SAUTE PANS

	DIAMETER	QUARTS
S161 20	8"	1.9
S161 24	9.5"	3.4

C. TAPERED SAUTE PAN

	DIAMETER	QUARTS
S162 16	6.25"	0.85
S162 20	8"	1.9



D. FRY PANS

	DIAMETER
S164 20	8"
S164 24	9.5"
S164 28	11"

E. TWO HANDLE SAUTE PANS

	DIAMETER	QUARTS
S165 28	11"	5.8

F. STEWPOTS

	DIAMETER	QUARTS
S166 24	9.5"	6.4
S166 28	11"	9

G. M' COOK CURVED SPLAYED SAUTE PAN

	DIAMETER	QUARTS
S163 20	8"	1.7
S163 16	6.25"	0.85



LIDS (NOT SHOWN)

	DIAMETER
S167 12	4.75"
S167 16	6.25"
S167 20	8"
S167 24	9.5"
S167 28	11"

COOKWARE



A. FRENCH HEAVY STEEL FRY PAN

Ideal for grilling, searing and browning. Offset steel handle.

	DIAMETER	HEIGHT		DIAMETER	HEIGHT
S320 18	7"	1.38"	S320 20	8"	1.88"
S320 22	8.5"	1.2"	S320 26	10"	2"
S320 32	12"	1.63"	S320 36	14"	2.13"



B. FRENCH OVAL HEAVY STEEL FRY PAN

Ideal for grilling, searing, and browning whole fish.

Riveted offset steel handle. All pans are 1.75" height.

	LENGTH	WIDTH
S321 32	12"	9"
S321 36	14"	10.5"
S321 40	16"	11.5"



C. FRENCH STEEL PAELLA PANS

Classic, flat bottom pans made of carbon steel with stainless steel handles. 14" diameter x 2" height.

S265 36



D. SPRING BRIGADE BLACK STEEL FRY PANS

Extra thick, very strong steel. Blackened for superior conductivity and less rusting. Sand blasted finish is super-smooth. Lifetime guarantee against warping and loose handles. Suitable for all cooking surfaces, including induction.

	DIAMETER	HEIGHT		DIAMETER	HEIGHT
S150 20	8"	1.75"	S150 28	11"	2.25"
S150 24	9.5"	2.13"	S150 32	12.63"	2.63"



WEAREVER CERAMIGUARD NONSTICK FRY PANS

These pans are aluminum covered with the best Silverstone nonstick coating. It's 130% more durable and scratch resistant than ordinary Silverstone. All frypans come with stay-cool, non-conductive handle covers. NSF approved.

	DIAMETER TOP	DIAMETER BOTTOM	HEIGHT
S300 7	7"	4.75"	1.5"
S300 8	8"	5.75"	1.88"
S300 10	10"	7.63"	2"
S300 12	12"	9.75"	2.25"



WEAREVER EVER-SMOOTH NONSTICK FRY PANS

The same as S300 Ceramiguard pictured above except there are no exposed rivets on the inside. The completely smooth inner surface makes the pan easier to clean and more sanitary. NSF approved.

	DIAMETER TOP	DIAMETER BOTTOM	HEIGHT
S302 7	7"	4.75"	1.5"
S302 8	8"	5.75"	1.88"
S302 10	10"	7.63"	2"
S302 12	12"	9.75"	2.25"

A. FRENCH NONSTICK CREPE PAN

Aluminum with nonstick inside coating. 9.75" diameter x 0.75" deep.
S261 25



B. FRENCH NONSTICK FRY PANS

Four layers of silicone are bonded to a thick aluminum pan. They are fitted with strong riveted metal handles.

	DIAMETER		DIAMETER
S260 20	8"	S260 32	12"
S260 24	9.5"	S260 36	14"
S260 28	11"		



C. NONSTICK INDUCTION FRYPAN

This is our highest quality nonstick induction ready fry pan with an aluminum body and bonded stainless steel base. The 3 layer Dupont nonstick surface is scratch resistant and suited for cooking temperatures of up to 500 °F. It can also be used on gas and electric cooking surfaces.

	DIAMETER
S301 8	7.88"
S301 9.5	9.5"
S301 11	11"



D. BLINI PAN

Heavy black steel. Riveted handle.
 3.75" bottom diameter x 4.5" top diameter.
U536

E. NONSTICK BLINI PAN

Thick aluminum with nonstick coating. Riveted handle.
 3.75" bottom diameter x 4.75" top diameter.
U597 12



WHAT IS INDUCTION COOKING?

Induction cooktops work magnetically to create heat inside of cookware. The cooktop itself doesn't heat up. Gas or electric cooktops first create heat and then transfer the heat to the bottom of the pan. Cooking over an open flame wastes a lot of heat and energy. Induction cooking offers precise heat control with almost instant response and greater safety. The entire surface of the pan, from the rim to the center of the bottom, is exactly the same temperature. There are no hot spots to burn food. Induction cooktops heat without flame or a hot element. As a result the kitchen stays cooler, since only the pot gets hot and not the air.



COMMERCIAL INDUCTION COOKTOPS

High power, heavy duty tabletop models designed for commercial use. Easy temperature adjustment from 95 to 440 °F. Stainless steel housing. NSF and ETL (electrical) approved. Manufacturer's one year warranty against defects. Requires separate 15 amp circuit.

STANDARD MODEL

1800 watts, 15 amps, 120 volts.
 16" width x 12.5" length x 2.75" height.
S177

MAX INDUCTION MODEL

2600 watts, 11.8 amps, 208-240 volts.
 12.75" width x 14.5" length x 4.25" height.
S178



Plug for S177 (110-120 v, NEMA 5-15)



Plug for S178 (208-220 v, NEMA 6-20)

COOKWARE



ROASTING PANS

All 18/10 stainless steel roasting pans made by Matfer Bourgeat. Sturdy, commercial construction with welded, solid metal handles, raised bottom platform (1/4) and rolled edges.

	LENGTH	WIDTH	DEPTH	QUARTS
S250 S	16"	12.5"	3"	9.5
S250 M	19.75"	16"	3.5"	16.5
S250 L	23.75"	19"	3.5"	25.5



REVERSIBLE IRON GRILL

One side ridged (as shown) one side flat. 18" length x 9" width. 10 lbs.

U570



REVERSIBLE GRILL/GRIDDLE CAST IRON

Seasoned, ready to use cast iron cookware. Cover two burners. 16.75" length x 9.5" width. 10 lbs.

R896



STAINLESS STEEL STOVETOP SMOKER

Works on any open flame or electric heat source to hot-smoke meats, fish or vegetables. All stainless steel construction. Four pieces: Pan, drip tray, wire rack & cover. Also includes instructions, recipe booklet and wood chip samples. 15" length x 11" width x 3" height.

S190

WOOD CHIPS

		QUARTS TUB
S191 A	Apple	5
S191 H	Hickory	5
S191 O	Oak	5



SIZZLE PLATTERS

For cooking or heating.

THICK, HEAVY ALUMINUM

A. OVALS

11.5" length x 8" width.

S340 11

12.5" length x 8.5" width.

S340 12

ALL STAINLESS STEEL (18/8).

B. RECTANGULAR

11" length x 7" width.

S341

C. OVAL

11" length x 7.25" width.

S343



ICE CARVING

MAKITA POWER TOOLS

Preferred by ice carving professionals for their high speed, efficient motors and solid construction.

A. MAKITA ELECTRIC CHAIN SAW

Its high speed motor and lightweight, compact design make it preferred among carvers. 12" bar, 110 volt, 11.5 amp motor. Super high speed (5,500 ft/min). UL approved.

C555

PARTS

45 drive link chain. 12" guide bar (without tip protector).

C555 A

C555 B



B. MAKITA 1/4" DIE GRINDER

Ideal for detail work on large or small carvings. 110 volt, 2 amp motor runs at 25,000 RPM. Accepts most bits and accessories. UL approved.

C560

J.B. PRINCE COMPANY ICE CARVING CHISELS

Our best-selling tools since 1980. Excellent quality, Japanese carbon steel blades with oak handles. Each chisel is perfectly designed to last for many years of ice carving. Order individually, or in the sets pictured on next page.



	STRAIGHT	LENGTH
C. C521	3"	29"
D. C522	2"	24"
E. C523	1.66"	20"
F. C524	1.25"	14"

	GOUGE	LENGTH
G. C525	2.25" Gouge	24"
H. C526	0.88" Gouge	14"
I. C527	1.25" V-Shape	24"
J. C528	1" V-Shape	16"
K. C529	0.5" V-Shape	14"

ICE CARVING SAWS

Our back saws are designed to give the carver control for making large or fine cuts. Made in Japan of stainless steel blades with hardwood handles.



	SIZE	BLADE	OVERALL
L. C412A	Large saw	17" blade	28"
M. C412 B	Medium Saw	12" blade	21"
N. C412 C	Pistol grip saw	10" blade	17"

ICE CARVING



J.B. PRINCE GOLD MEDAL SET

A beautifully balanced collection of 8 superb tools. Included are:

	FORM	LENGTH
C521	3" straight	29"
C524	1.25" straight	14"
C525	2.25" gouge	24"
C526	0.88" gouge	14"
C527	1.25" V-shape	24"
C529	0.25" V-shape	14"
C412 A	St. steel saw	30"
C412 C	St. steel saw	17"
C413 C	Vinyl carry bag	32"

C530



THE ARTISAN SET

An excellent set for the carver who uses mostly straight and V-shape chisels. Included are:

	FORM	LENGTH
C521	3" straight	29"
C522	2" straight	24"
C524	1.25" straight	14"
C526	0.88" gouge	14"
C527	1.25" V-shape	24"
C528	1" V-shape	16"
C529	0.5" V-shape	14"
C412 C	St. steel saw	17"
C413 C	Vinyl carry bag	32"

C519



THE EXECUTIVE SET

A fine basic set with three types of chisels for all types of carvings. Included are:

	FORM	LENGTH
C523	1.66" straight	20"
C524	1.25" straight	14"
C526	0.88" gouge	14"
C528	1" V-shape	16"

C531



BLACK VINYL BAG

Available separately. See price list.

C413 C

GLO-ICE LIGHTED DISPLAY TRAY

White base and clear or textured acrylic ice trays can support 300 lbs. of ice sculpture. Also for seafood or hors d'oeuvres display. The sealed light box contains 2 fluorescent bulbs and includes red, blue and amber light filters. Insulation of acrylic tray and diffuser minimizes melting of ice. 5 ft. hose, drain plug, brass fittings and hose clamp come with trays. Order by product numbers below.

LIGHTED BASE PIECES AND TRAYS ARE SOLD SEPARATELY.



GLO-ICE SQUARE

Lighted base: 19.5" length x 16.5" width.
C536 B

ACRYLIC TRAYS

20" length x 20" width inside, 30" length x 30" width outside.

CLEAR TRAY
C536 T

TEXTURED TRAY
C536 M



GLO-ICE RECTANGULAR

Lighted base: 35.25" length x 16" length.
C537 B

ACRYLIC TRAYS

35" length x 17" width inside 41.25" length x 24" length outside.

CLEAR TRAY
C537 T

TEXTURED TRAY
C537 M



Glo-Ice Extra Large

Lighted base: 53" length x 16" width.
C537 Z

ACRYLIC TRAYS

Clear. 60" length x 17" width inside
66 x 24" Outside.
C537 Y

JAPANESE WATER STONES

Synthetic sharpening "stones" made from compacted silicates. Work with water not oil for more efficient sharpening and less mess. 100% uniform particle size so grit can be controlled.



COMBINATION STONE

Medium (1000 grit) & Superfine (6000 grit).
8" length x 2.75" width.
Y979 A



FINISHING STONE

Superfine (6000 grit) stone on plastic, non-skid mounting. 8" length x 2.75" width.
Y981



SINGLE GRIT STONES

800 grit is standard. Works faster than 1000 grit. 8" length x 2.5" width.

	GRIT
Y980 800	800
Y980 1000	1000 (Medium)
Y980 1200	1200 (Fine)



ICE TONGS
Boston style.
14.5" length.
C550

ICE CHIPPER

Steel points in cast aluminum body. Slip resistant. Sturdy construction. Points will not push through. 8" length.
C404



TABLE SERVICE



ASIAN CHINA RAMEKINS

"Oven to Table" use.

	DIAMETER	HEIGHT	CAPACITY
A. R435 2	2"	1.25"	1oz
B. R435 2.5	2.5.5"	1.5"	2oz
C. R435 3	3"	1.63"	3oz
D. R435 3.25	3.25"	1.75"	4oz
E. R435 3.75	3.75"	2"	6oz
F. R435 4	4"	2.13"	8oz



FRENCH CHINA SOUFFLE DISHES

"Oven to Table" use.

	DIAMETER	HEIGHT	CAPACITY
G. R206 3	3"	2"	5oz
H. R206 3.5	3.5"	2.5"	8oz
I. R206 4	4"	2.5"	10oz



Lion's head detail.

LION'S HEAD DISHES

"Oven to Table" use.

	SIZE	DIAMETER	CAPACITY
J. R220 A	Micro	2"	2oz
K. R136	Regular	4"	14oz
L. R137	Small	3.5"	11oz

THESE ITEMS DO NOT HAVE LIDS.

INDIVIDUAL DESSERT / CASSEROLE DISHES

Enamelled stoneware dish and lid. Use in oven (up to 500 °F), in microwave, broiler and even freezer.

ROUND

2" height x 3.75" diameter, 8oz. Includes lid.

M. WHITE	N. RED
R200 W	R200 R

OVAL

5" length x 3.5" width x 2" height, 12oz. Includes lid.

O. WHITE	P. RED
R201 W	R201 R

Q. MINI COCOTTE ENAMELED IRON

2" height x 3.70" diameter, 10oz. Includes lid.

R202 R



TABLE SERVICE

FRENCH CHINA CREME BRULEE DISHES

"Oven to Table" use.

		WIDTH	LENGTH	HEIGHT	CAPACITY
A. R207 4.75	Fluted Round	4.75"	-	0.75"	5oz
B. R252	Oval	5.75"	4"	1"	6.5oz
C. R262	Round with Handles	5"	-	1"	5oz
D. R237	Round Stackable	5"	-	0.75"	6oz
E. R236	Round Catalan	5"	-	1"	7oz



HALL COMPANY CREME BRULEE DISHES



"Oven to Table" use.

		DIAMETER	LENGTH	HEIGHT	CAPACITY
G. R146 4.5	Fluted Round	4.5"	-	1"	5oz
H. R146 5	Fluted Round	5"	-	1.13"	6oz
I. R147 5	Fluted Oval	5.25"	4"	1"	4oz
J. R147 6	Fluted Oval	6"	4.5"	1"	6.5oz



ASIAN CREME BRULEE DISHES

"Oven to Table" use.

		WIDTH	LENGTH	HEIGHT	CAPACITY
K. R185 4	Fluted Round	4.75"	-	1"	5oz
L. R249 4	Fluted Square	4"	4"	1"	6.5oz



AMUSE-BOUCHE

Miniature china dishes For little appetizers, sauces, dessert ensembles, etc. Made of high-fired, French china. Approximately 1oz. each.

		DIAMETER	WIDTH	LENGTH	CAPACITY
M. R220 A	Soup Terrine	2"	-	-	2oz
N. R220 C	Sauce Pan	2.25"	-	4.15"	1oz
O. R220 K	Mini Pan	-	2"	2.75"	1oz



TASTING SPOONS / DISHES - CHINA

P. 4.25" length x 2" width. Q. 3" length x 1.5" width.

R459 B

R459 A

R. CHINESE STYLE SPOON - CHINA

5" length x 1.75" width, 1 tablespoon.

R292

S. MINI ASIAN SPOON - CHINA

3.5" length x 1" width, 0.5 tablespoon.

R405



T. COCKTAIL PICK

Elegant stainless steel pick for use with cocktail onions, olives or other fruit. Also, can be used with appetizers, and amuse buche or other finger foods. Stainless steel. 3.5" length.

R577



TABLE SERVICE

CHINA ACCENT PIECES

A line of white, china tableware. These stylish, clean designs are perfect for today's small plates and amuse bouche presentations. The collection lends itself to mixing and matching. You'll find uses for little appetizers, sauces, dessert ensembles, breakfast service, hors d'oeuvres, tasting menus, etc.



A. SQUARE PITCHER

2.25" width, 2.5 oz.
R404 6

B. CUBES

2" square x 1.63" height, 3oz.
R417

1.5" square x 1.13" height, 1.33oz.
R416

C. CYLINDER DISH

2.25" diameter x 1.75" height, 2.5oz.
R412

D. SQUARE DISH

3.25" width x 1.38" height,
4oz.
R411

E. SQUARE JAPANESE DISHES

3" width, 1.33oz. 4.5" width, 4oz.
R415 8 R415 12

F. CHINA BOWL

2.25" diameter x 1.38" height, 0.66oz.
R403 6

G. MINI PASTA BOWL

4.25" diameter, 0.5oz.
R419

H. LOW CHINA DISH

4" diameter x 1.25" height,
5.5oz.
R407

I. SQUARE CHINA PLATE

4.88" length x 4.88" width.
R187

J. SQUARE PLATE

3.5" length x 3.5" width.
R414 9

K. FLARED SQUARE PLATE

4" length x 4" width.
R188



COCKTAIL SPOONS - STAINLESS STEEL

	LENGTH	WIDTH	CAPACITY
L. R400 B	4.25"	1.5"	1.5 tsp
M. R400 A	3.5"	1"	1 tsp
N. R400	5"	1.5"	1 tbsp

O. OVAL TASTING SPOON

Stainless steel. 4.37" length.
R934

P. ERGO SPOON

Stainless steel. 3.9" length.
R932

Q. MINI SPOON - STAINLESS STEEL

3.75" length x 0.63" width, 1 tablespoon.
R401

TASTING FORKS - STAINLESS STEEL

R. 4.75" length. S. 5.5" length
R398 A R398 B

T. APPETIZER FORK

Stainless steel. 4.25" length.
R803

VERRINE MINI GLASSES

A chic and elegant way to present savory amuses or desserts, on buffets, in restaurants or cafes. These glasses give you a stylish platform to showcase colors, textures, and flavor combinations in small portions. This refined way to present food is a must for your culinary line up.



TULIP MINI GLASS
2.5" height x 1.5" diameter,
2oz.
R710



COLUMN GLASS
4" height x 1.38" diameter,
2oz.
R711



SQUARE MINI GLASS
1.5" square x 2" height,
2oz.
R712



FLARED MINI GLASS
3.4" height x 2" diameter,
2.5oz.
R713



VEGAS MINI GLASS
3.5" height x 1" diameter,
2.25oz.
R714



MINI MARTINI GLASS
3.75" height x 3" diameter,
3oz.
R715



OVAL GLASS
2.5" length x 1.5" width x 2.5" height,
4oz.
R801



BUBBLE GLASS
2" height x 2.3" diameter,
4oz.
R800



SHORT MINI MARTINI GLASS
2.75" height x 3" diameter,
3oz.
R716



SMALL GLASS BOWL
1.6" height x 2.7" diameter,
4oz.
R944



BUD VASE GLASS
2.75" height x 1" opening diameter,
4oz.
R943



SMALL EGG GLASS
2" height. 1.23" opening diameter,
2oz.
R942

TABLE SERVICE



OPEN FACED EGG GLASS
2.5" height x 2.15" diameter,
2oz.
R945



GLASS BUTTON DISH
1" height x 1.25" opening diameter,
1.5oz.
R940



GLASS CONVEX DISH
2.3" diameter.
R939



MINI COLA STYLE GLASS
4.5" height, 0.6" opening diameter,
2oz.
R904



GLASS YOGURT JARS
2.5" height x 2.5" diameter, 4oz.
R878
3.6" height x 1.7" diameter. 6oz.
R1017

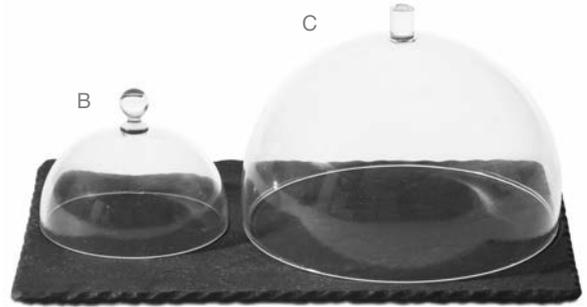


MINI CRUET
1.75" base diameter x 4" height,
1oz.
R961

GLASS CLOCHES

These classic service pieces come in a range of sizes and add an elegant touch to your service. Use them to capture smokes and essences for more dramatic presentations or simply use them to highlight a key element of your dish.

		DIAMETER	HEIGHT
A. R869	Mini Glass	3.35"	3"
B. R962	Crystal Dome	4.10"	3.5"
C. R965	Round Glass Cover	7"	5.25"



SLATES NOT INCLUDED. SEE PAGE 165.

MASON JARS

	HEIGHT	DIAMETER	LENGTH	WIDTH	CAPACITY
D. R860	2.4"	1.6"	-	-	1oz
E. R868	2.75"	2.8"	-	-	4oz
F. R580	3.25"	1.50"	-	-	2oz
G. R829	3.75"	-	2"	1.5"	3.5oz



MINI CAST IRON SKILLETTS

Made in the USA to our specifications. A true cast iron piece with no artificial over-spray. These rustic pans must be cured the old fashion way and develop a patina with time. A classic service piece for your restaurant or events.



	DIAMETER	HEIGHT	CAPACITY
A. R460 3	3"	0.75"	2oz
B. R460 4.5	4.5"	1"	4oz



CAST IRON SERVICE WARE

Seasoned cast iron service pieces.

	SHAPE	LENGTH	WIDTH	HEIGHT	DIAMETER
C. R672	Rectangular	5.9"	4.3"	1.13"	-
D. R898	Round Bowl	-	-	1.75"	4.75"
E. R897	Square	4.5"	4.5"	1.25"	-
F. R671	Oval	6.13"	3.9"	1.18"	-
G. R670	Round	-	-	1"	6.4"



STAUB MINI SERVICE PIECES

Cast iron cookware with black enamel matte finish.



STAUB MINI CHEESE FONDUE POT
4.25" diameter x 1.95" height. 7.25" with handles, 12oz.
R894



STAUB MINI ROUND COCOTTE
3.6" diameter x 1.95" height. 5" with handles, 8oz.
R892



STAUB CHOCOLATE FONDUE SET
Pot is 3.6" diameter x 1.95" height, 8oz. Tea light holder is 4.25" diameter x 2.25" height. Overall is 5" width x 3.8" height. Includes 4 forks 6.25" length.
R895

TABLE SERVICE

COPPER FRENCH TABLE SERVICE PANS

Beautiful presentation pieces made of copper lined with stainless steel.



ROUND COPPER SERVING DISHES

Stainless steel lined. Bronze riveted handles.

		DIAMETER	HEIGHT
A.	R267 32	12.5"	2"
B.	R267 20	8"	1.25"
C.	R267 16	6.25"	1.25"
D.	R267 12	4.75"	1"

OVAL COPPER AU GRATIN DISHES

Stainless steel lined. Bronze riveted handles.

		LENGTH	WIDTH	HEIGHT
E.	R268 30	12"	8"	1.5"
F.	R268 35	14"	9.25"	1.75"

SMALL COPPER PANS

For sauces, condiments, vegetables or warm desserts. Stainless steel linings & bronze riveted handle.



SMALL SAUTE PANS

G. SPLAYED

3.5" diam. x 1.5" height.
R700

H. 2.5" diam. x 1.25" height.
R704

SMALL SAUCE PANS

		DIAMETER	HEIGHT	CAPACITY
I.	R263 12	4.75"	2.5"	25oz
J.	R247	3.5"	1.88"	10oz
K.	R703	2.5"	1.5"	5oz

L. COPPER LID FOR R247

3.75" diameter.

R247 L

STAINLESS STEEL FRENCH TABLE SERVICE PANS FROM DE BUYER

A high quality line of all stainless steel table service pieces, with riveted handles. They are easy to maintain and retain heat well. An elegant and contemporary platform for presenting food.



MINI STEWPANS WITH LIDS

	DIAMETER	HEIGHT	CAPACITY
R606 10	4"	2.25"	15oz
R606	3.75"	2"	11oz



MINI SAUCEPAN

3.75" diameter, 2" height, 11oz.

R605



MINI FRY PAN

4" diameter.

R820

THE BASALT COLLECTION BY REVOL

Imitates the look and feel of natural slate while maintaining all the benefits of porcelain.

- Non porous food safe construction.
- Freezer and oven safe.
- High impact resistance, does not crumble, craze or scratch with use.
- Adapted to professionals intensive use: It is dishwasher and microwave safe.
- Designed for comfort: Basalt edges are molded for easy handling.
- Every tray is slightly concave to retain juices in the middle of the piece.



Item number R839. 11.75" length x 4.75" width.

	LENGTH	WIDTH
A. R837	7.75"	4"
B. R838	9.75"	4.75"
C. R842	4.5"	3"
D. R839	11.75"	4.75"
E. R840	11.75"	7.75"

UNBREAKABLES

Large unbreakable serving dishes with the look of fine china but without the fragility. Resilient, ceramic like coating over aluminum alloy. Food safe. Dishwasher safe. Cannot be used for baking.

RECTANGULAR BUFFET PLATTERS

Shell shaped handles, ideal for food competitions.

	LENGTH	WIDTH
R170	32"	22"
R171	26"	18"



OVAL BUFFET PLATTER

	LENGTH	WIDTH
R131 24	24"	18"
R131 30	30"	19"



TULIP SHAPE BOWLS

	HEIGHT	WIDTH	CAPACITY
R214 10	10.5"	5.25"	4 qts
R214 13	13"	6.5"	6 qts



TABLE SERVICE



MARBLE BASE HAM HOLDER

For clean presentation of roast or ham. Highly polished stainless steel frame with strong "teeth" securely holds product for slicing. Opening adjusts to 7" width. Base is 10" length x 18" width x 6" height above marble base.
R109



FRENCH SEAFOOD PLATTERS AND STAND

For traditional presentation of oysters, clams, paella. Now used with all foods.

A. STAINLESS STEEL STAND

7" height, 9.5 bottom diameter x 7.75" top diameter.
R246

B. STAINLESS STEEL DISH

Round. 14" diameter x 1" depth.
R245

C. SEAFOOD PLATTERS

Round, aluminum.

	DIAMETER	DEPTH
R555 30	12"	1.5"
R555 35	14"	1.5"
R555 40	16"	1.5"
R555 50	20"	1.5"



WOODEN CONDIMENT CUP

Solid hardwood with food-safe mineral oil finish. Great for herbs, spices, condiments...whatever. 2.5" diameter, 1oz.
R352



BUTANE MINI TORCH

Adjustable flame from regular to fine. Stainless steel and plastic. Self-starting and lock-on button. 7" height.
U749

GAS NOT INCLUDED - GAS AVAILABLE FROM HARDWARE STORES EVERYWHERE.

CREATIVE SERVICE FOR CONTEMPORARY CUISINE

From Grant Achatz's Alinea in Chicago, serveware by Crucial Detail.

A. "SECTIONAL"

An elegant porcelain pedestal creates an artful presentation for a single bite of food. May be used individually or creatively grouped. Diners eat directly off of the "sectional" by lifting it from the table.

2" height x 1.75" square, plate.

R574



B. BOW

The Bow by Crucial Detail is a unique service piece used by the Grant Achatz, at Alinea restaurant, that allows you to suspend a finished product, like his "Bacon", across a stainless steel arch.

This one-of-a-kind concept is sure to add to the overall experience of any diner. 8.5" length x 5" height.

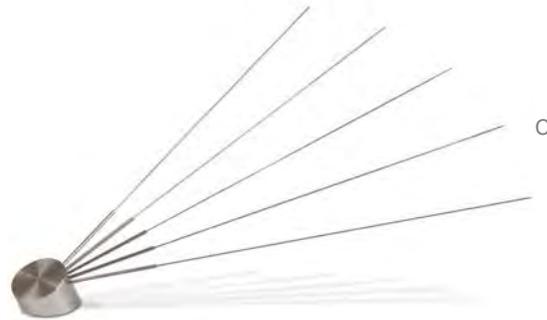
R806

C. PEACOCK SKEWER

This delicate series of skewers is placed in a fan pattern on a sleek angular base, mimicking the natural beauty of peacock feathers.

The skewers can be removed to facilitate plating and are flexible, making them ideal for miniature bites. 7" each rod, 0.75" base.

R808



SKEWER SET REPLACEMENTS

R808 R

D. OVAL MISKA BOWL

Miska, which is the Polish word for bowl, is a small, oval, rimmed service piece with an elongated rim that makes it easy to handle and beautiful to look at. The unique impression and the curved rim of this bowl offer you infinite possibilities for presenting all kinds of small dishes.

7.25" length x 4.25" width, 2.5" height, 3.25" bowl.

R809



E. WINE CORK PRESENTER

A means of dramatically presenting a cork to patrons. Ten Prongs gently hold the cork in place. Stainless steel and wood. Weighted bottom. Not machine washable. 4" height. 1.25" diameter.

R571



F. PIN

Adds a touch of luxury to your amuses and hors d'oeuvres. Stainless steel. 2.25" length.

R573



G. "SQUID"

Originally designed to hold tempura in an upright position. Six thin wires distribute weight evenly and allow air flow around the dish. Truly a dramatic presentation. Stainless steel. Weighted bottom. Trivet sold separately. 6.5" height.

R570



H. "SQUID" TRIVET

Optional trivet enhances the Squid presentation. The Squid fits snugly into this base "charger" made of stainless steel and copper.

2" diameter.

R570 T



TABLE SERVICE

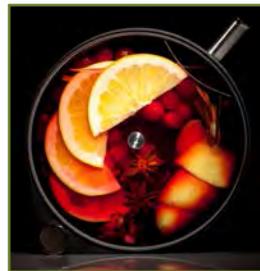
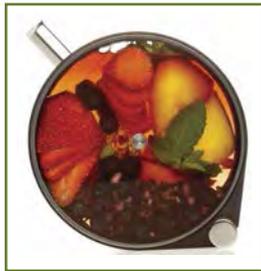
THE PORTHOLE

A simple and beautiful infusion vessel that can be used for cocktails, oils, teas, or any infusion imaginable.

- Overall dimensions: 7" length x 7" width x 2" height.
 - Interior dimensions: 6" diameter x 1" height.
 - 13oz capacity.
 - Tempered Low Iron Glass, FDA Grade ABS, Stainless Steel, FDA Grade Silicone.
- R995**

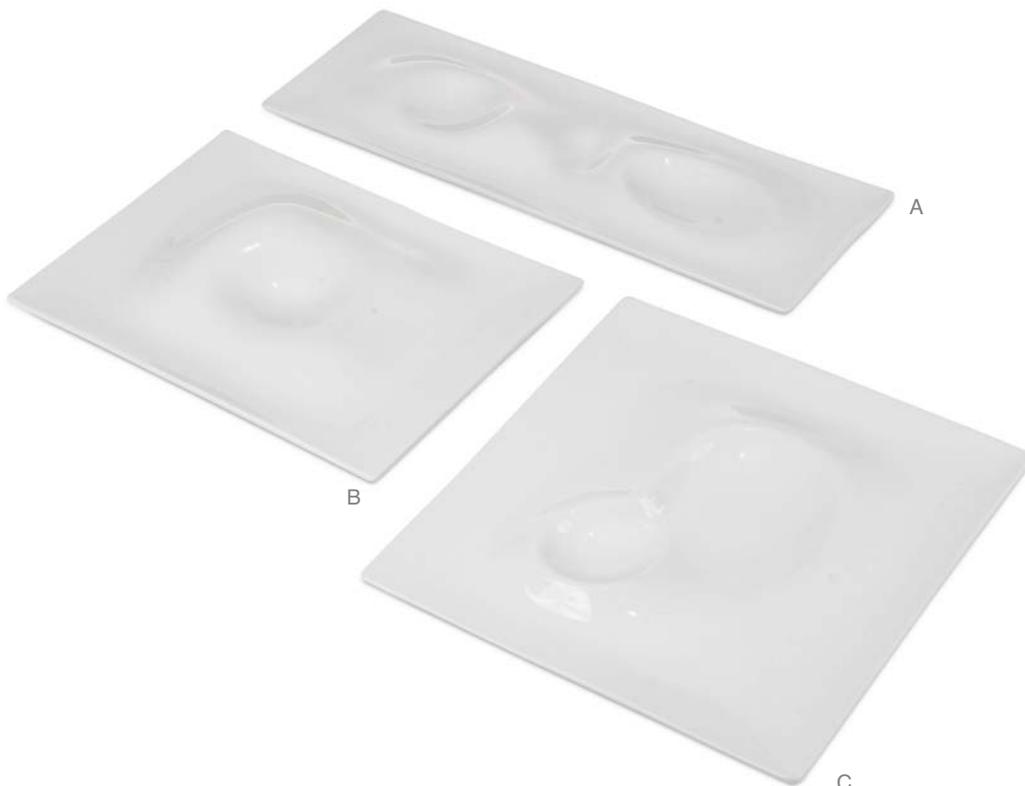
WHAT IS INCLUDED:

- One Porthole.
- Three photo-etched stainless steel filter screens of varying densities.
- One flexible silicone cap to seal the contents for longer term infusions.
- One hex key.
- A set of thumbscrews that can be used as an alternative to the countersunk screws for faster assembly.



CONTEMPORARY PLATES BY CRUCIAL DETAIL

Crucial Detail has pushed the limits of plate design while recreating these natural visions. You now have several vehicles to present innovative recipes on service pieces that are designed to accentuate food's marvelous tastes, shapes, and textures. Their soft curves create varying heights and light patterns while bringing some of nature's simple beauties into your dining room. These are some of the most refined and innovative table service pieces in today's professional culinary market.



	SHAPE	LENGTH	WIDTH
A. R811	Craters	16"	5.25"
B. R813	Dune	10.5"	10.5"
C. R812	Mounds	11.5"	8"



Item number **R813**, Dune Plate

SERVICWARE INSPIRED BY NATURE

Mother Nature's beauty is not easy to capture and mimic, but these service pieces do just that. Bring natural forms into the dining room and present your creations with these well crafted service pieces. They are detailed porcelain replicas of objects and ingredients we love to have in the kitchen.

A. SMALL ROCA BOWL

Double walled for insulation. 3.9" length x 2.9" width x 1.68" height, 1oz.

R919 A



B. ROCA BOWL

Double walled for insulation. 6.25" length x 2.5" width x 4.7" height, 4oz.

R919

CRATER DISH

8.7" diameter.

R1059



ROCA PLATE

9.4" length x 7.1" width x 5" height.

R1058



SEA URCHIN DISHES

	OPENING DIAM.	HEIGHT	CAPACITY
C. R913 5	1"	2"	1oz
D. R913 6	1.25"	1.9"	1.5oz
E. R913 8	1.9"	2.25"	4.25oz



OYSTER DISHES

	LENGTH	WIDTH	HEIGHT	CAPACITY
F. R914	3.23"	1.75"	1.2"	1.5oz
G. R918	4.6"	2.6"	0.95"	1.5oz
H. R968	4.9"	1.6"	2.85"	2oz



TABLE SERVICE



A

A. TALL BONE MARROW DISH
3.2" length x 1.78" width x 3.75" height, 5oz.
R957



B

B. MARROW BONE TRAY
5.6" length x 1.3" width x 1" height, 2oz.
R956



C

C. MARROW BONE SAUCER
2" length x 1.9" width x 1.67" height, 2oz.
R955



D

D. LEAF PLATE
14.1" length x 3.25" width x 1.25" height, 3oz.
R960



E

E. MUSHROOM BOWL
4.7" diameter x 2" height, 4 oz.
R963



F

F. TREE RINGS PLATES
6.3" length x 5.75" width. **11.5" length x 10.25" width.**
R1055 **Not shown.**
R993



G

G. STUMP
Can be turned over and used as a container. 4" height.
R1057



H

H. TREE RINGS BOWL
6.3" diameter x 2" height.
R1056

HALF-SPHERE PLATES

A great platform for serving a variety of spherical shaped items. Fill all cavities or stagger your offering to create different looks. The cavities are 1.10" diameter.



HALF SPHERE TASTING TRAY
41 cavities. 8.8" square.
R915



SMALL HALF SPHERE TASTING TRAY
9 cavities. 4" square.
R915 A

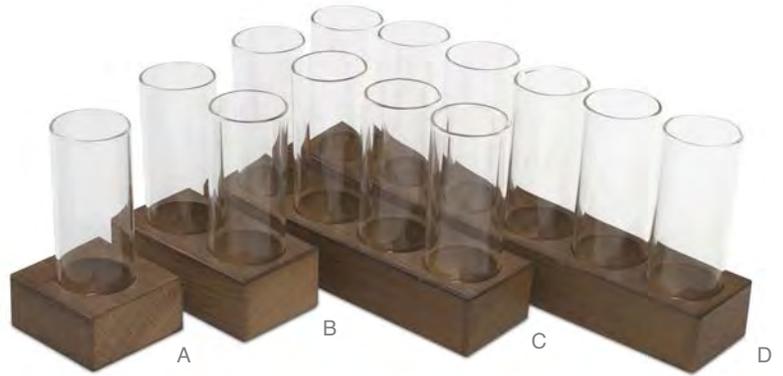


R915

COLUMN GLASSES WITH BASES

At 2.25 ounces these glasses are an ideal size for offering customers a taste of your creation. The column glasses with bases have clean modern lines that lend themselves to a variety of presentation options. Incorporate them into a cocktail program, tasting menu or as an element of a desert course. Glasses are 3.5" x 1.25" diameter, 2.25oz.

	BASE LENGTH	BASE WIDTH	BASE HEIGHT	GLASS (ES)
A. R1067	2.2"	1.75"	3.6"	1
B. R1068	3.25"	1.75"	3.5"	2
C. R1070	6.3"	1.8"	3.5"	4
D. R1069	9.5"	1.8"	3.75"	6



E. DEGUSTATION SET

This clever set has all of the components for serving an appetizer, an element of an entrée or something for guests to share. It includes two stainless steel spoons and a wooden base that neatly houses two 5.25oz cylindrical glasses.

Base is 5.9" length x 2.75" width x 2.8" height.
Glasses are 2.75" height x 2.25" diameter, 5.25oz. Holds 2 glasses.
Includes 2 stainless steel spoons. Spoons are 4.5" length.

R1066



BOROSILICATE GLASSES

	NAME	DIAMETER	HEIGHT	CAPACITY
F. R1063	Wide Cylinder Glass	3.5"	1.6"	6.8oz
G. R1062	Cylinder Glass	2.4"	1.8"	3.38oz
H. R1064	Tall Cylinder	2.4"	2.8"	5oz



BOROSILICATE SAUCE AND FRY STYLE PANS

	NAME	DIAMETER	LENGTH	HEIGHT
I. R985*	Fry Pan	6"	12"	5"
J. R985 A*	Fry Pan	4.5"	8"	3.38"
K. R1065	Sauce Pan	2.4"	5.5"	1.8"



*** GLASS FRY PANS (R985 AND R985 A) WITHSTANDS TEMPERATURES OF TO 375 °F.**

TABLE SERVICE



CRYO BOWLS

	DIAMETER	OVERALL	CAPACITY
A. R986 C	4"	9.25"	8oz
B. R986 B	3"	6.75"	5oz
C. R986 A	2.25"	6"	2.5oz



TUBE GLASSES WITH COOLING BASES

D. Glass measures 4.25" length x 2" diameter. Cooling base is 5" length x 3" diameter. 6oz.
R984

E. Glass measures 3.5" length x 1.25" diameter. Cooling base is 3.5" length x 2" diameter. 2oz.
R988



GLASS CANAPE DOME AND TOWER

F. 4.7" diameter x 18.9" height. 7 indents.
R1053

G. 6.7" diameter x 7.9" height. 6 indents.
R1054

OCEAN INSPIRED SERVING PIECES

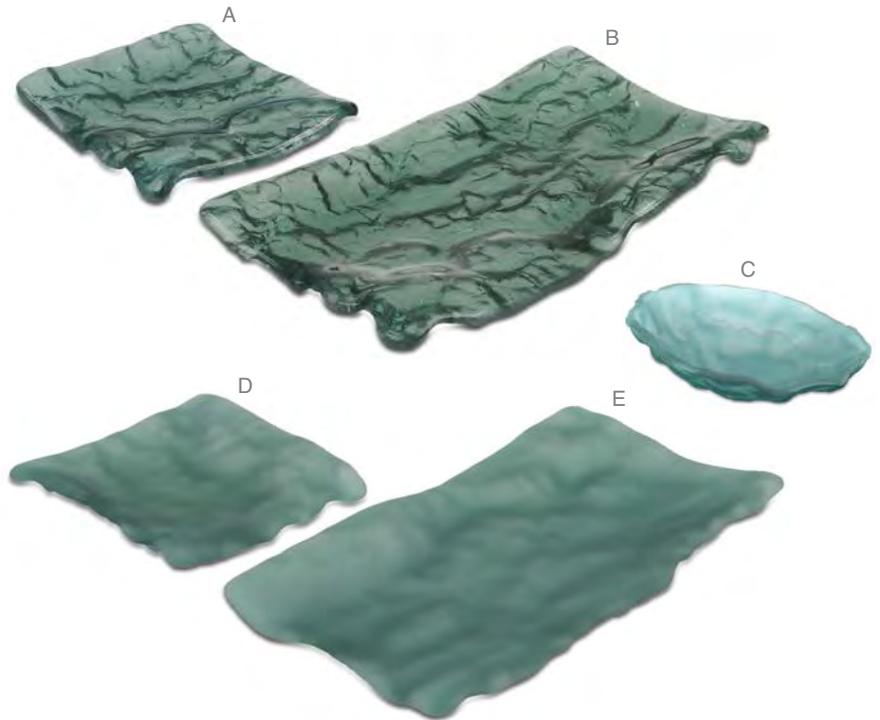
These ocean inspired dishes are available in glossy or a frosted matte finish. The sea green or blue colors of these pieces, combined with their wavy texture imply the motion of the sea, bringing a hint of the oceans' wild nature to the table.

SEA GREEN

	LENGTH	WIDTH	FINISH
A. R1052	5.9"	5.5"	Gloss
B. R1050	11"	5.9"	Gloss
C. R1061	3.7"	1.8"	Matte
D. R1052 M	5.9"	5.5"	Matte
E. R1050 M	11"	5.9"	Matte



Item number **R1050**.



OCEAN BLUE

	LENGTH	WIDTH	FINISH
F. R1051	5.9"	5.5"	Gloss
G. R1049	11"	5.9"	Gloss
H. R1060	3.7"	1.8"	Matte
I. R1051 M	5.9"	5.5"	Matte
J. R1049 M	11"	5.9"	Matte



Item number **R1049**.

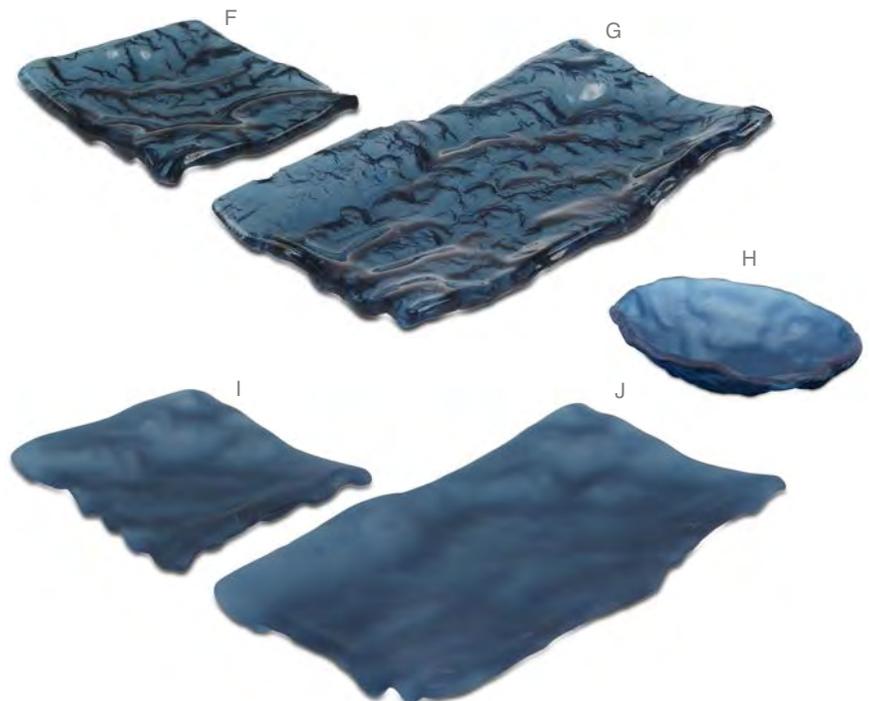


TABLE SERVICE



MAGMA TRAYS

A. 12" length x 6" width x 0.5" height.
R953 A

B. 9.5" length x 4.5" width x 0.5" height.
R953 B



C. WAVE RECTANGLE PLATE

12" length x 5.5" width x 0.5" height.
R964

D. WAVE OVAL PLATE

7" length x 4.5" longest width x 0.75" height.
R954

E. LILY PAD PLATE

6.25" diameter.
R983



F. WAVE MINI BOWL

2.80" length x 0.63" height, 1oz.
R966

G. WAVE TALL BOWL

1.95" top height x 2.64" longest length, tapers to 1.30" diameter.
R967

H. MUSSEL SHELL DISH

3" length x 1.5" width. 0.5oz.
R982

I. MILK JUG

2.8" height x 2.26" longest length, tapers to 1.20" diameter. 2oz.
R959



J. FOOTED EGG CUP

2.55" height x 1.40" diameter.
R989

K. EGG BOWLS

2.92" height x 2.75" diameter. 4oz.
R991 A

2.17" height x 2.11" diameter. 2oz.
R991 B

INDIVIDUAL PLASTIC SERVING PIECES

These European designed, serving pieces are stylish and elegant. They can be used for off-premise catering, receptions, pool-side parties, airplane or boat service, picnic baskets and more. Attractive but not expensive.

GEOMETRIC DISHES



GEOMETRIC DISH

Clear. 1.63" square x 3.22" height, 3.3oz.

R542 1.5

LID

R598 1.5



MEDIUM GEOMETRIC DISH

Clear. 2.30" top square x 2.95" height, 6oz.

R542 2.38

LID

R598 2.38



LARGE GEOMETRIC DISH

Clear. 2.80" square x 2.80" height, 7oz.

R542 2.75



GEOMETRIC DISH

1.95" square x 1.75" height, 1.75oz.

**SEA-GREEN
R487**

**CLEAR
R542 2**

**CLEAR LID
R487 C**



GEOMETRIC DISH WITH SWIRLS

1.87" square x 1.77" height, 1.75oz.

R834



CORRUGATED GEOMETRIC DISH

1.9" square x 1.70" height.

R881 2

2.85" square x 2.75" height.

R881 2.75

CAN BE USED FOR BAKING UP TO 375 °F.



RECTANGULAR PRISM

2.3" length x 1" width x 1.2" height, 3oz.

R641



SQUARE MINI GLASS

1.7" square x 1.7" height, 2oz.

R874 2



SQUARE GLASS

2.8" square x 2.5" height, 8oz.

R874 8

DISPOSABLE



FROSTED MINI CUP
1.8" diameter x 1.65" height, 2oz.
R929



FROSTED MINI CUBE
1.3" square x 1.18" height, 1.25oz.
R930



FROSTED MINI OVAL DISH
2.1" length x 1.45" width, 0.72oz.
R928



MINI JAM POT WITH SCREW TOP LID
Plastic jar. 1.35" height x 1.75" diameter, 1oz.
R927



DIAMOND SPHERE
1.5" diameter x 1.5" height, 2.5oz.
R1001



CLEAR MINI EARED DISH
3.25" length x 2.5" width x 0.5" height,
1oz.
R482



MINI EGG DISH
3.2" length x 2.2" width x 1.2" height, 1.4oz.
R1008



SEA-GREEN SQUARE DISH
2.5" square x 0.5" height, 1oz.
R486

CLEAR SQUARE DISH
2.33" square x 0.5" height, 1oz.
R496



EGG CUPS

	HEIGHT	DIAMETER	CAPACITY	COLOR
R833	2.3"	1.5"	2oz	White
R1015	1.6"	1.4"	1.5oz	White
R1016	1.6"	1.4"	1.5oz	Black



SPHERE CONTAINER WITH SCREW CAP
3.5" diameter x 3" height, 8 oz capacity.
R875



MINI FROSTED BOWL
2.7" diameter x 1.5" height, 1.75oz.
R488

FROSTED BOWL
4.25" diameter x 2.13" height, 6oz.
R488 4.25



MINI OPEN FACE SPHERE
2.3" diameter x 2.3" height.
1.6" opening diameter, 2oz.
R923 2

OPEN FACE SPHERE
4.33" diameter x 4.33" height.
2.79" opening diameter, 10oz.
R923 10



MINI CHAMPAGNE "GLASS"
2.25" diameter x 5" height, 2.7oz.
R1007



MINI MARTINI "GLASS"
2.75" diameter x 3" height, 1.8oz.
R1005



MINI CORDIAL "GLASS"
1.5" diameter x 3.3" height, 1.6oz.
R1006



CLEAR VERRINE "GLASS"
1.25" diameter x 3" height, 1.9oz.
R640



CLEAR MAXI "GLASS"
1.35" base diameter, 1.68" top diameter.
3.25" height, 2oz.
R484
LID
R599



CLEAR LARGE MAXI "GLASS"
Frosted. 3.75" height x 2" diameter, 5oz.
R484 2



CLEAR PLASTIC TULIP "GLASS"
2" diameter x 3.15" height, 5oz.
R741



"BAROQUE" MINI GLASSES
1.87" diameter x 2.5" height, 2oz.
R836
2.62" diameter x 3" height, 5oz.
R836 5



CRESCENT DISHES
1.25" diameter, 3" height, 2oz.
R926
1.19" diameter, 2" height, 1oz.
R1018

PLASTIC MASON JARS

Just like traditional canning jars, made from high quality transparent plastic with rubber gaskets and metal hardware.

	DIAMETER	HEIGHT	CAPACITY
A. R1011 A	1.8"	2.4"	1.5oz
B. R1011 B	1.9"	3.2"	2.5oz
C. R1011 C	4.1"	2.5"	10oz



DISPOSABLE



MINI OLD FASHIONED GLASS
2" diameter x 2" height, 2.7oz.
R1009



MINI BARREL GLASS
2" diameter x 2" height, 2.7oz.
R1010



CLEAR MINI "GLASS"
1.77" diameter x 2" height, 1.5oz.
R483 C
LID
R599



MINI "GLASS" CLEAR AND FROSTED
1.76" diameter x 2.5" height, 2oz.
R483 F
LID
R599



CLEAR MINI VERRINE
1.5" height x 2" diameter, 1.5oz.
R832



MINI BISTRO GLASS
1.5" diameter x 1.75" height, 1.6oz.
R1004



CLEAR DOUBLE WALL APERITIF GLASS"
2" diameter x 2.5" height, 2.5oz.
R532



SMALL CLEAR CUP
2.85" diameter x 2" height, 6oz.
R736



TAPERED "GLASS" WITH BASE
2.5" diameter x 2.17" height, 2.36oz.
R978

CLEAR CUP
3" diameter x 2" height, 8oz.
R531

LID FOR R531
R531 C



SQUARE STACKABLE GLASS
1.5" square x 2.3" height, 2.5oz.
R908



RECTANGULAR STACKABLE GLASS
4.6" length x 1.5" width x 2.3" height, 8oz.
R908 8



SQUARE STACKABLE GLASS
1.5" square x 4.5" height, 5oz.
R908 5

STYLISH DESIGN

These European designed, plastic serving pieces are stylish and elegant. Designed for appetizers or hors d'oeuvres, for buffets, pool, boat or party service. Disposable or re-usable.

SPOONS

Perfectly balanced, matte finish, available in black or white, they have the look of china yet can be disposable or re-usable.

A. APPETIZER SPOONS
4.75" length x 1.56" width.

BLACK **WHITE**
R510 B1 **R510 W1**

B. AIR SPOONS
5" length x 1.5" width.

BLACK **WHITE**
R994 B **R994 W**

C. DECO SPOONS
The subtle floral pattern adds a touch of elegance to these plastic serving pieces. 5" length x 1.56" width.

BLACK **WHITE**
R920 B1 **R920 W1**



D. PICKS
3.5" length.

BLACK **WHITE**
R520 B **R520 W**

E. SKEWERS
7" length.

BLACK **WHITE**
R521 B **R521 W**



DOUBLE TASTING PLATES
Matte finish. Bowls have a 3 oz and 1.5oz.
7.5" length x 4.5" width.

WHITE **BLACK**
R620 W1 **R620 B1**



TASTING PLATES
Matte finish. Elongated corner for holding.
5.75" length x 4.25" width, 1.5oz.

BLACK **WHITE**
R515 B **R515 W**



SMALL APPETIZER "GLASS"
Clear. 2.25" height x 1.9" diameter, 2oz.
R530 A



F. LARGE COCKTAIL PLATE WHITE
Has the look of chinaware and a convenient 1oz impression that is great for additional sauces and also acts as a holder for item **R805** cocktail glass.
11.5" length x 8.25" width.

PACK OF 96 **PACK OF 24**
R804 W **R804 W24**

G. COCKTAIL GLASS CLEAR PLASTIC
3.25" diameter x 2.25" height, 9oz.

PACK OF 420 **PACK OF 35**
R805 **R805 35**

DISPOSABLE

TINS

Give your guests the impression they are getting something off the supermarket shelf when in reality you are presenting them your latest culinary creation. These aluminum sardine tins offer you a unique way to present dishes at your restaurant or next catered event.



RECTANGULAR ANCHOVY TIN
4" length x 2" width x 0.75" height, 3oz.
R901



RECTANGULAR SARDINE TIN
4.3" length x 2.6" width x 1.1" height.
R870



MINI CAN OVAL ALUMINUM TIN
4.5" length x 2.75" width x 1.18" height.
R877



IMITATION CAVIAR TIN
2.6" diameter x 0.75" height, 1.5oz.
R899



ROUND TIN WITH PULL TAB LID
3" diameter x 1.25" height, 4oz.
R900



HAND CRIMPER FOR R900
Crimps lids on Round Tin with Pull Tab Lid (R900).
R900 S



FILLABLE ALUMINUM TUBES

		LENGTH	CAPACITY
A. R876 10	Large	5.5"	1oz
B. R876 5	Medium	4.5"	0.5oz
C. R876 2	Small (Fine Tip)	3.5"	0.24oz



FILLING GRID FOR ALUMINUM TUBES (SMALL & MEDIUM)
Holds 25 tubes for filling or display.
Works with **R876 2** & **R876 5**.
Not for **R876 10**.
R876 G



ALUMINUM TUBE CRIMPING PLIERS
7" length.
R876 P



LIPSTICK TUBE
0.73" diameter x 2.90" height.
R905



MOLD FOR LIPSTICK TUBE
This mold allows you to make the insert for the lipstick tube (R905). 5 molds with 6 cavities.
R905 M

FAUX SLATE

These disposable service ware have the look and texture of real slate, providing a natural look to your presentation.



FAUX SLATE RECTANGULAR PLATE
5" length x 2.5" width.
R925



FAUX SLATE RECTANGLE PLATE
7" length x 3.5" width.
R739



FAUX SLATE OVAL PLATE
7" length x 5" width.
R738



FAUX SLATE ROUND DISH
3.25" diameter.
R737 3
5" diameter.
R737 5



FAUX SLATE SQUARE DISH
2.5" square x 0.40" depth.
R906



FAUX SLATE TRAY
10.75" width x 7.75" length.
R835

MICROWAVE SAFE DISHES



MINI OVAL COCOTTE WITH LID
2.75" length x 1.75" height, 2oz.
R743



ROUND COCOTTE WITH LID
2.75" diameter x 1.82" height,
2oz. Microwave safe.
R882



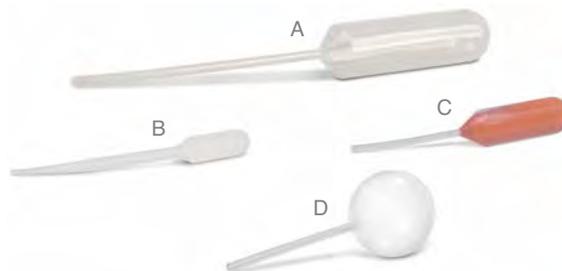
MICROWAVABLE PAELLA
7" diameter x 0.78" height.
Microwave safe.
R883

PIPETTES

Used for transferring or delivering measured quantities of liquids. A unique tool for serving hors d'oeuvres with a sauce and plating.



	LENGTH	CAPACITY
A. R831	6"	15ml
B. R690 3.5	3.5"	1.7ml
C. R690	3.5"	4ml
D. R1012	2.8"	6ml



DISPOSABLE



BENTO CARRYING BOX
6.9" square x 5.75" height. Holds up to 4 Sea-Green Bento Plate (R493).
R493 B



SEA-GREEN BENTO PLATE
6.75" square x 1.38" height.
R493

CLEAR COVER
R493 C



LAB DISH
6.2" diameter x 1.3" height, 24oz.
R1026



ORGANIC WAVE BOWL
4" length x 3.75" width x 2.75" height.
R1027



A

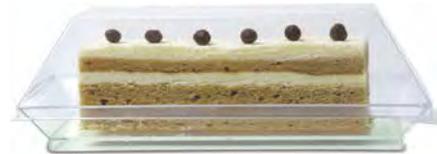


B

FOOTED PLATES

A. RECTANGULAR
5" length x 2.5" height.
R748

B. SQUARED
5" square.
R748 5



SEA-GREEN SQUARE APPETIZER PLATE
5" square x 0.38" height.
R494

COVER
1" height.
R494 C

FLUTES STANDS



CLEAR SIX FLUTE STAND
5.5" height x 14" length. 1.4" diameter openings.
Fits **R489**.
R535



CLEAR "CRYSTAL" PLASTIC PALETTE TRAY
9.5" diameter. Fourteen 1.25" diameter openings.
Fits **R489**.
R490



CLEAR "CRYSTAL" FLUTE
1.88" top diameter x 6.75" height, 3oz.
R489



CLEAR 16 MINI FLUTE STAND
6.5" length x 6" width x 2.75" height.
0.68" diameter openings. Fits **R642**.
R642 16



FLUTE AND TUBE STAND
23.5" length x 3.17" height. 10 holes
for use with **R642**, **R489** and **R592**.
R987



MINI FLUTE
1.25" top diameter x 4.5" height, 1.5oz.
R642



STAR DISPLAY
1.45" hole diameter. Fits cone **R489**,
R1024 M, **R1024 L**, **R657 5**, **R657 3.5**,
R903 L and **R903 M**.
R1025



16 FLUTE DISPLAY STAND
Includes 16 cone holding rods. 8.5" square base.
8 pieces 9.8" height. 8 pieces 13.7" height. The
diameter for the opening on the rods is 0.9".
R937

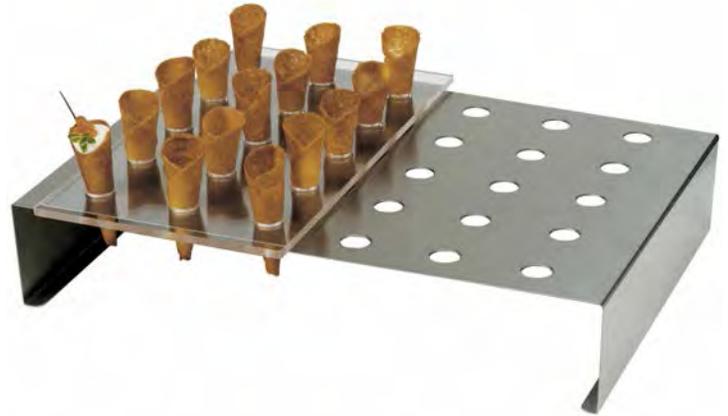


FROSTED CLEAR TUBE "GLASS"
0.97" diameter x 5.75" height, 2oz.
R592

DISPOSABLE

JB PRINCE EXCLUSIVE CONE TRAYS

Serve finished product by lifting service tray directly from production stand or place the brushed stainless steel stand directly on the buffet table.



CONE SERVING TRAY

Each attractive lightweight serving tray is made from food-safe acrylic and holds 15 cones. 12.25" length x 6.88" width x 0.2" thick.
R505

CONE BUFFET STAND

Each 18 gauge stainless steel tray holds 30 cones. These brushed-finished stands are excellent for buffet service or for use in production (two 15 hole acrylic serving trays fit on each stand for so that you can lift and serve). 15.88" length x 11.25" width x 3" height. Each hole is 0.75" diameter.
R500

CONES WERE CREATED USING OUR LADYLOCK FORM:



LADYLOCK FORM
Stainless steel. Small.
3.5" length x 1.5" x 0.25".
B620

UTENSILS



MINI SPOON
3.5" length.
R608 S

MINI FORK
3.5" length.
R608 F



"METAL" SPOON
4" length.
R865

"METAL" FORK
4" length.
R866



"SILVER" SPOON
4" length.
R742 S

"SILVER" FORK
4" length.
R742 F



MINI SPOON
4.25" length.
R685

MINI FORK
4.25" length.
R684



MINI SPOON
3.75" length.
R683

MINI FORK
3.75" length.
R682



STARCK CLEAR MINI SPOON
Created by the famous French designer Philippe Starck. 4" length.
R735



LONG COCKTAIL SPOON
Clear. 7.5" length.
R534



MEDIUM COCKTAIL SPOON
5" length.
R497



MEDIUM FORK
5.5" length.
R884

PUSH UPS (CAKE SHOOTERS)



SQUEEZE POP WITH LID
1.9" top diameter x 5.9" length,
4.5oz.
R747



STAND FOR 28 CLEAR PUSH UP
White. 15.2" length x 11.4" width x 4.3" height.
For use with **R746** & **R916**.
R746 28



CLEAR PUSH UP WITH LID
7" height overall. 3.8" height without handle.
1.75" diameter, 4oz.
R746



CLEAR MINI PUSH UP STAND
9.5" length x 1" width x 0.39" height.
6 holes. For use with **R740**.
R740 6



CLEAR PUSH UP PALLET TRAY
9.45" diameter. 19 holes.
For use with **R740**.
R740 19



CLEAR MINI PUSH UP
4.5" height overall. 2.12" height without
handle. 0.75" diameter, 0.63oz.
R740



CLEAR MINI PUSH UP STAND
19" length x 13" width. 40 holes.
For use with **R740**.
R740 40



PUSH UP STAND
12" length x 3.5" height. 12 holes.
For use with **R864**.
CLEAR R864 S **BLACK R864 B**



CLEAR PUSH UP
5.82" height overall. 2.75" height without
handle. 1.3" diameter, 1.25oz.
R864

DISPOSABLE

SKEWERS AND STANDS



ARCH SKEWER DISPLAY STAND
20" height x 17" length. 22 slots.
R936



CIRCLE SKEWER/LOLLIPOP STAND
23" diameter. 28 holes.
R935

PAPER AND CORRUGATED



MINIATURE PIZZA BOX
3.5" square x 0.75" height.
R902



MINI BURGER STYLE BOX
2.5" square x 2" height.
R880



MINI TAKEOUT STYLE CONTAINER
1.18" square base. 2" square top.
2.35" height, 3oz.
R879

CORRUGATED
R880 A



PAPER APPETIZER CUP
3" height x 2" diameter.
R972



KRAFT BOX WITH WINDOW
2.8" square x 1.6" height.
R973



CONES

WHITE
1.75" diam. x 3.5" height.
R903 M

2.5" diam. x 4.75" height.
R903 L

NEWSPRINT CARDBOARD
1.75" diam. x 3.5" height.
R1024 M

2.5" diameter x 4.75" height.
R1024 L

TASTING SPOONS



CLEAR ASIAN STYLE SPOON
4.75" length, 1 tablespoon capacity.
R481



SEA-GREEN COMBINATION SPOON / FORK
4" length, 1 teaspoon capacity.
R485

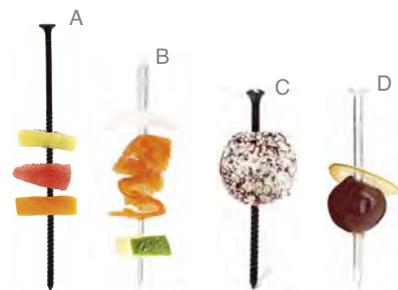


TASTING SPOON
Asian style. 4.25" length.
R593

SKEWERS

SEE BAMBOO SKEWERS ON PAGE 192.

	NAME	LENGTH	COLOR
A.	R951 Screw	5.9"	Black
B.	R492 Regular	4"	Clear
C.	R952 Screw	3"	Black
D.	R950 Screw	3"	Clear



FATA® PAPER

Fata® paper (loosely translated "Fata" means magical in Italian) an innovative product that can be made into see-through cooking pouches! It allows you to cook in a bag so that all the flavors and juices are concentrated. Then you can bring it to the table and serve with all the aroma (and drama) intact when the bag is opened. It is sold in rolls that can be easily cut, folded and tied with string or kitchen twine. Now available in convenient, pre-cut packs. The see-through pouches can be:

- Cooked directly on a hot surface.
- Heated in the microwave.
- Immersed in a water bath.
- Baked in the oven up to 425 °F.
- Immersed in hot oil, no hotter than 425 °F.
- Put in the freezer down to -50 °F.

DO NOT PUT ON AN OPEN FLAME NOR USE WITH ALCOHOL. FATA® PAPER COMPLIES WITH USA FOOD AND DRUG ADMINISTRATION REGULATIONS FOR USE WITH FOOD.



ORDERING FATA PAPER

	LENGTH	WIDTH	SHEETS
R560 10	10m	50cm	-
R560 50	50m	50cm	-
R561 50	50cm	50cm	100



KLEARCOOK PRO

The French call it "en papillote" and in Italy they call it "al cartoccio". This ancient technique of wrapping food in parchment paper or even leaves has been around for centuries.

KlearCook is the technological revolution of this cooking method using a scientifically designed material that can withstand cooking temperatures up to a maximum 230C. (446 F.) KlearCook sheets can be used in the oven, on the stove-top, on a griddle, in a deep-fryer or even in boiling water or steam.

Simply choose your preferred method of cooking using this unique shiny and clear cooking material and open up the endless possibilities of your inner gourmet. Just keep KlearCook sheets away from direct contact with flames.

Historic note: In the late 1800's Antoine Alciatore, the founder of Antoine's restaurant in New Orleans, created a dish called "Pompano Montgolfier" which was made in the "en papillote" style to honour the French Montgolfier brothers who are credited with inventing the hot air balloon. Antoine's restaurant remains the oldest family run restaurant in the USA today.

- 200 pre-cut sheets.
- 19.7" square.

R1071



SUSTAINABLE SERVEWARE

PLA SERVING PIECES

PLA (Poly Lactic Acid) is a 100% biodegradable bioplastics made from starch. After use, these 100% vegetable items can be disintegrated with living micro-organism under a controlled process (80% humidity and 60 °C). A new environmentally green version of plastic.



PLA GEOMETRIC DISH
1.97" square x 1.77" height, 1.75oz.
R730



PLA MINI GLASS
2" height, 1.2oz.
R726



PLA ERGO SPOON
3.62" length.
R729



PLA CLEAR SQUARE DISH
2.3" square x 0.5" height.
R725



PLA RECTANGULAR APPETIZER
7" length x 5" width.
R728

SUGARCANE

You no longer have to worry about losing service items or breakage with this disposable item made from renewable sugarcane pulp. This tear shape dish has a distinct look and clean contemporary lines making this attractive service piece a versatile choice for your next cocktail party. Use it to showcase your next bite creation!



SUGARCANE PLATE
5.12" length x 3.25" width x 1.10" height.
R1074



SMALL SUGARCANE PLATE
3.54" square.
R1073



MINI TEAR DISH
4" length x 2" width, 0.5oz.
R971



MINI EGG DISH
3.15" length x 2.17" width, 1oz.
R970

OVAL SUGARCANE BOWL
8.6" length x 5.5" width.
R1072



SUSTAINABLE SERVEWARE



BAMBOO TRIO DISH
7" length x 2.3" width.
R679



BAMBOO TASTING SPOON
3.5" length.
R680



BAMBOO SCOOP
4" length.
R676



BAMBOO TASTING SCOOP
4" length.
R648



BAMBOO SPOON WITH TAIL
3.8" length.
R675



SQUARE BAMBOO RAMEKIN
2.3" square.
R650



BAMBOO SQUARE DISH
2.3" square.
R677



BAMBOO RIMLESS SQUARE DISH
2.3" square.
R678



ROUND BAMBOO DISH
2.3" diameter.
R649

SUSTAINABLE SERVEWARE

POPLAR AND BAMBOO



POPLAR SERVING BOATS

	LENGTH	WIDTH	HEIGHT
R656 2.5	2.5"	1.5"	0.5"
R656 4.5	4.5"	2.5"	0.5"
R656 5.5	5.5"	3"	0.5"
R656 6.5	6.5"	3.25"	0.75"
R656 8.5	8.5"	4"	1"



POPLAR SERVING BOATS

	LENGTH	WIDTH	HEIGHT
R588 3.75	2.5"	1.5"	0.5"
R588 2.5	3.8"	2"	0.6"



MINI DEEP POPLAR BOAT

2.6" length x 2" width x 1" height.
R655 2.5



RECTANGULAR POPLAR WOOD PLATE

	LENGTH	WIDTH	HEIGHT
R659 5	7.8"	5"	0.75"
R659 7	7.8"	5.5"	1.5"



SQUARE POPLAR WOOD PLATE

	LENGTH AND WIDTH
R658 4.5	4.5"
R658 5.5	5.5"

BAMBOO STEAMERS



MINI BAMBOO STEAMER
2" diameter x 2.38" height.
R581



BAMBOO STEAMER
4" diameter x 2.5" height.
R802



TWO TIER MINI BAMBOO STEAMER KIT
3" diameter x 3.5" height. Two bases, one lid.
R652

LID
R652 LID

BASE
3" diameter.
R652 BASE

SUSTAINABLE SERVEWARE



LEAFWARE SQUARE PLATES

	LENGTH AND WIDTH	HEIGHT
RB100	3"	1.25"
RB101	5"	1"
RB102	7"	1"



LEAFWARE ROUND PLATES

3.5" diameter x 1.25" height, 3oz.

RB103



PALM LEAF SQUARE BOWL

4.7" square x 1.2" height.

R1076



MINI PALM EGG PLATE

3.54" length x 2.36" width.

R1075



SQUARE BAMBOO LEAF PLATE

3.5" square x 1.2" height.

R1079

4.75" square x 1.2" height.

R1080



RECTANGULAR PALM DISH

5.1" length x 2.5" width x 1.1" height.

R1077



MEDIUM RECTANGLE WOOD TRAY

5" length x 7" width x 1.1" height.

R1206



MINI WOOD TRAY

3" length x 2" width x 0.6" height.

R1204



SMALL TRAY

8" length x 3" width x 1.1" height.

R1205



PETITE CLICK AND LOCK BOX

3" length x 4" width x 2" height.

R1203



WOOD SAKE BOX

These sake style boxes can add flare to your drink or food presentation. Use them to present small bites or to hold small verrines and glasses. Turn them over and add some height to your cocktail presentations.

	LENGTH AND WIDTH	HEIGHT
R872	2.6"	2"
R871	2"	1.5"

THESE ITEMS SHOULD BE USED WITH SOME FORM OF A FOOD SAFE LINER.



BAMBOO LEAF DISH

2.3" diameter x 0.75" height.

R662

SUSTAINABLE SERVEWARE



BAMBOO LEAF SMALL PLATE
3.5" diameter.
R1078



WOOD CREST PLATE
1.5" square.
R681



SMALL WOOD PAPER

	DIAMETER	HEIGHT
R663 2	1.5"	1.75"
R663 2.25	2.25"	2.25"



LEAFWARE ROUND PLATES
6" diameter.
RB104



LEAFWARE ROUND BOWL
7" diameter x 1.25" height, 12oz.
RB105

BAMBOO CONE SERVING TRAY

Add a fresh and green look to your buffet or cocktail party with this hand finished bamboo cone serving stand. The top is fixed to brushed stainless steel legs that provide a clean and contemporary look. There are 24 1.25" holes, whose size and location are ideal for wood serving cones R657 3.5 and R657 5, or any cone that you can craft to fit. 16" length x 11.22" width x 3.5" height. 1.25" hole diameter. Hold 24 cones. Stainless steel legs, bamboo top.

R861



WOOD PAPER SERVING CONE

	DIAMETER	HEIGHT
R657 2.25	1.3"	2.3"
R657 3.5	1.8"	3.3"
R657 5	3"	5"

BAMBOO PICKS

SEE DISPOSABLE SKEWERS ON PAGE 187.



BAMBOO PADDLE PICKS

	LENGTH
R990 3.5	3.3"
R990 5	5.9"
R990 7	7.1"



BAMBOO PICKS

	LENGTH
R518	4"
R519	7"
R525 10	4"



BLACK FEATHER PICKS
3.75" length.
R941

COLLAPSIBLES BY VERTERRA

A. COLLAPSIBLE SQUARE BOX WITH ATTACHED LID

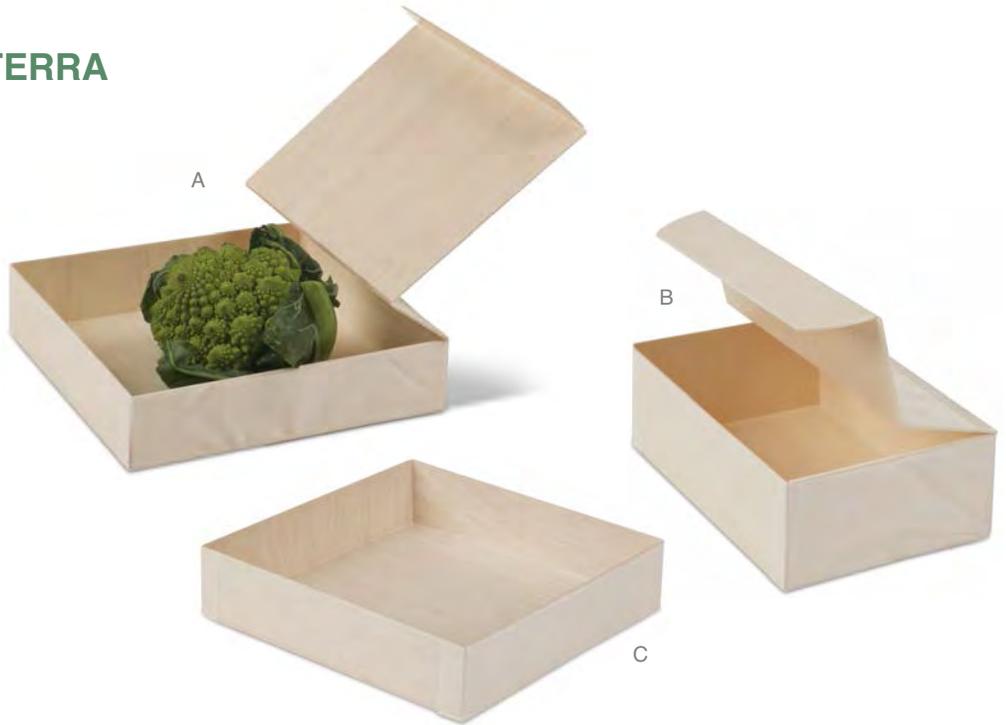
6.25" square x 1.4" height.
R1202

B. COLLAPSIBLE RECTANGLE BOX WITH ATTACHED LID

6" length x 4" width x 2" height.
R1201

C. COLLAPSIBLE SMALL WOOD TRAY

6" square x 1.4" height.
R1200



BUILD AS EASY AS:



WOODEN UTENSILS



BAMBOO PINCHO FORK
5.75" length.
R1022



BAMBOO TASTING FORK
6.5" length.
R647



TAPERED WOOD SPOON
3.7" length.
R867



BAMBOO TONGS
5" length.
R651



BAMBOO MINI SPOON
3.5" length.
R674



BAMBOO MINI FORK
3.5" length.
R673



MINI COCKTAIL FORK
3.25" length.
R664



WOODEN MINI SPOON
4.5" length.
R667



WOODEN MINI FORK
4" length.
R1081



LEAFWARE WOOD SPOON
4" length.
RB106

BAR TOOLS

MIXING GLASSES BY COCKTAIL KINGDOM

The mixing glass is a quintessential piece for all serious cocktail bars and ideal for stirred drinks. Their weight provides excellent stability while stirring cocktails. Each glass has a refined pour spout to help with the transfer of drinks and a distinct decorative pattern etched into the exterior. All of these attributes make for a functional and attractive tool for the bar. For use with our Julep or Koriko Hawthorne Strainers. Dishwasher safe.



A. SEAMLESS PADDLE

550ml or 18.6oz.
5.25" height x 3.5" diameter.
1118

675ml or 23oz.
6.25" height x 3.5" diameter.
Not shown.
1118 L

B. SEAMLESS YARAI

550ml or 18.6oz.
5.25" height x 3.5" diameter.
1119

675ml or 23oz.
6.25" height x 3.5" diameter.
Not shown.
1119 L

C. YARAI

500ml or 16.9oz. 5.25" height x 3.5" diameter.
1120

COCKTAIL STRAINERS



Item number 1211
cross pattern.

A. FORTE JULEP STRAINER

Well crafted and built to stand up to the rigors of a professional bar. This straight forward and fundamental tool for straining ice from a variety of mixing glasses is made from stainless steel and polished to a clean finish. 7" length.
1205

JULEP STRAINERS BY COCKTAIL KINGDOM

Ideal for straining ice out of stirred drinks from a variety of mixing glasses. 7" length.

B. STAINLESS STEEL

With a matte finish.
1125

C. GOLD PLATED

With stainless steel.
1125 G

KORIKO HAWTHORNE STRAINERS BY COCKTAIL KINGDOM

Made of heavy duty metal, with a very tight coil, this strainer is designed to make it easy to do a true split pour. Fits large and standard mixing glasses. 6" length.

D. STAINLESS STEEL

Dishwasher safe.
1126

E. GOLD PLATED

With stainless steel. Not dishwasher safe.
1126 G

F. COLINO ITALIAN COCKTAIL STRAINER

2-Prong style crafted to the highest standards. Its 7 slot design and coil will allow liquid and pulp to strain out of a shaker or tin, while limiting the amount of ice that will pass into your drink. This strainer is ideal for standard to smaller bar tins. Stainless steel. 6.25" length.
1200

G. BARON STRAINER

Made out of brushed stainless steel, with its signature cross pattern of perforations, it strains stirred or shaken cocktails effectively and efficiently. It fits well on a variety of mixing glasses and most standard bar tins. Stainless steel. 6.25" length.
1211

BAR SPOONS

HOFFMAN

It has a twisted stem that provide ample grip for wet hands. The stem is finished with smooth edges so as not to irritate and wear upon your fingers after sustained use. These spoons rotate smoothly around the mixing glass, abetted by its reasonable heft and the impeccable balance. 13.1" length.

- A. **STAINLESS STEEL**
1123
- B. **GOLD PLATED**
1123 G



SKULLS

This sparkling skull adorned bar spoon was developed in collaboration with Tiki drink aficionado Jeff "Beachbum" Berry, and inspired by classic Tiki cocktails such as the "Skull & Bones", "Shrunken Skull", and "Cannibal Grog." This spoon features a twisted stem providing ample grip for wet hands and is finished with smooth edges to prevent finger irritation after sustained use. These spoons rotate smoothly around mixing glasses, abetted by its reasonable heft and the impeccable balance. 13" length.

- C. **STAINLESS STEEL**
1140
- D. **GOLD PLATED**
1140 G



Skull detail. Item number 1140 G.

BARSPOON WITH MUDDLER

It has a twisted stem that provide ample grip for wet hands. The stem is topped with a tamp for muddling smaller product into your cocktail making it an effective two in 1 tool. 15.74" length.

1124



Muddler for item number 1124.

TRIDENT

Japanese bar tools are high quality, functional, and have an element of style that adds to the theatrics of creating a cocktail.

These bar spoons epitomize that ideal and are crafted in Japan out of 18-8 stainless steel. The spoons' twisted handles are finished beautifully and are well balanced, making them a pleasure to use. The trident end allows you to spear garnishes adding to the functionality and giving that something extra Japanese bar tools are known for.

- E. 12.2" length
1214
- F. 9.75" length
1213
- G. **TWO TONE TRIDENT**
12.2" length.
1215



PRESSINO

Two in one tool for the bar: the essential spoon for stirring on one end and a stud or tamp on the other. Use the spoon to mix cocktails as you normally would and flip it around if you need to muddle ingredients in your recipe. This stainless steel spoon is well constructed and a great addition to your bar and cocktail program. 11" length.

1203



Muddler for item number 1203.

BAR TOOLS

SHAKERS



A. SET OF KORIKO SHAKERS TINS BY COCKTAIL KINGDOM

2 weighted tins includes a large 28 ounce and small 18oz heavy duty stainless steel cup. These shakers maintain a great seal and are of an excellent quality. Large is 28oz and small is 18oz. 10.5" height x 3.5" diameter.

1121



B. BULLSEYE BOSTON SHAKER TINS

With the rise of cocktail culture came the high quality tools to support the craft. This set of shaker tins are crafted in Japan of a high quality stainless steel with an added touch of style.

The larger 28oz tin is footed with concentric bands, giving it additional balance, and lending an understated flair to the piece. The smaller tin is 20oz. capacity and fits securely into the large tin providing an excellent seal for shaken cocktails. 12" height x 3.75" diameter. Stainless steel.

1212



HEAVYWEIGHT USAGI SHAKER 500ML BY COCKTAIL KINGDOM

Consists of three parts and has a capacity of 500ml or 16.9oz. It is the ideal tool for executing the perfect Japanese hard shake. This heavy weight cobbler style shaker comes in at a substantial 1.10lb each (.5 kg) giving it extra stability and weight. Great for both working bartenders and the enthusiast alike. 7.5" height x 3.25" diameter.

C. STAINLESS STEEL

1122

D. GOLD PLATED

1122 G



E. BARON COCKTAIL SHAKER

With the rise of cocktail culture came the high quality tools to support the craft. The 3 piece Baron Cocktail Shaker is representative of just that.

Made in Japan, Yukiwa barware is known for its durability and quality. Ideal for the Japanese hard shake, the Baron Cocktail shaker has a two piece stainless steel that top allows for easy straining and pouring. 8.25" height x 3.5" diameter. Stainless steel.

1210



LARGE USAGI COBBLER SHAKER BY COCKTAIL KINGDOM

Made to an exacting standard for easy separation after shaking. The shaker consists of three parts and has a capacity of 28oz. (800mL). This larger version of the Usagi Cobbler holds up to a two drink capacity and is the ideal tool for executing the perfect Japanese hard shake.

F. STAINLESS STEEL

1141

G. GOLD PLATED

1141 G

ICE TRAYS BY COCKTAIL KINGDOM

ICE CUBE TRAYS

- A. 2" square. 6 cubes. **1131**
- B. 1.25" square. 15 cubes. **1130**

- C. **ICE RECTANGLE TRAY**
5.25" length x 1.25" width x 1.25" height. 4 rectangles. **1132**

- D. **ICE SPHERE TRAY**
2" diameter. 4 spheres. **1133**



JIGGERS BY COCKTAIL KINGDOM

1 AND 2OZ

It has a 1oz on one side, and 2oz on the other, with a 0.5, 0.75 and 1.5oz etchings on the inside. Jiggers are arguably the most essential tool on the bar. Cocktail Kingdom understands the need for accuracy and has gone to great lengths to ensure their jiggers are accurate and consistent, so that your drinks can be the same time after time. 4.5" height.

- E. **STAINLESS STEEL** **1128**
- F. **GOLD PLATED STAINLESS STEEL** **1128 G**

COCKTAIL KINGDOM 0.5 AND 0.75OZ

It has a 0.5oz on one side, and 0.75oz on the other, with a 0.25oz etching on the inside. Jiggers are arguably the most essential tool on the bar. Cocktail Kingdom understands the need for accuracy and has gone to great lengths to ensure their jiggers are accurate and consistent, so that your drinks can be the same time after time. 3.25" height.

- G. **STAINLESS STEEL** **1127**
- H. **GOLD PLATED STAINLESS STEEL** **1127 G**

I. **COCKTAIL KINGDOM LEOPOLD**

1oz / 2oz Measures Stainless Steel. It also includes inner markings at 0.25oz, 0.5oz, and 0.75oz on the 1 oz side and a marking of 1.5oz on the 2oz side. This offers a variety of key measures and offering you the option of eliminating clutter on your bar by moving to one style of jigger. 3.25" height.

1129



NAVY GROG ICE CONE KIT BY COCKTAIL KINGDOM

Cocktail Kingdoms is all about authenticity and staying true to the classics. In order to make the signature ice cone garnish for the Tiki bar inspired Polynesian punch Navy Grog, you need the Navy Grog Cone 2 piece kit. The metal cone mold yields a 5.5" cone and rod punches a hole through the center for a straw. Full instructions on the side of the box.

1134



BAR TOOLS

BEHIVE CITRUS JUICER BY COCKTAIL KINGDOM

The classic hand held citrus juicer. It is a heavy duty, long lasting juicer, made from 100% Aluminum body with nickel-plated steel bolt and hanging ring. 9" length.

1135



STEADY SPOUT POURER

Steady Pour Spouts are some of the finest bar pourers available. They are a two piece construction, as opposed to the standard 4 piece, and fitted with a gasket that never deforms. They offer a continuous no drip pour and are suitable for bottle openings that range from 18 to 21.5mm in diameter.

- Sturdy: Composed of only 2 pieces, rather than 4.
- Never changes: Always returns to the original shape.
- Steady: Constant pouring flow of 157BPM.
- Accurate: No dripping during use.
- Universal: Suitable for bottles with openings from 18 to 21.5mm in diameter.
- 4" length.

1201



BITTERS BOTTLES BY COCKTAIL KINGDOM

Inspired by a design from the 1880's. Fitted with a stainless steel and cork dasher top. They have a capacity of 100ml or 3.3oz. These bottles are ideal for consistently delivering a dash of ingredients to your cocktails.

A. **BEVELED**
1136

B. **PLAIN**
1137



Beveled

COCKTAIL KINGDOM DASHER TOPS

Stainless Steel.
1138



MIXOLOGY BAG

The Boldric Mixology Bag is a perfect carryall for the on-the-go professional bartender. The handmade canvas and leather trim bag has plenty of room for storing your cocktail shakers, jiggers, and spoons. The interior features three adjustable Velcro storage slots, an inside zip pocket, and two smaller pockets for jiggers. The exterior features a removable carrying strap and overlapping zipper for use with a travel lock. Each bag also includes a durable 7 pocket denim roll made of rich cotton canvas body and brown leather trim to securely hold smaller bar tools. 18" length x 12" height x 3.5" width. Denim roll: 18" length x 14" width.

Z281



7 pocket denim roll



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