


JB Prince

FALL 2013



Sitram Rondeau
PAGE 26

**Premium Quality
German Side Towels**
PAGES 2 & 3



New from Germany!

PREMIUM QUALITY GERMAN SIDE TOWELS

Side towels are an indispensable kitchen tool; an extension of a chefs' hand. They are essential to a chefs' repertoire. We are proud to offer the finest professional quality side towels on the market. Crafted, to the highest standards, in Germany for over 100 years these towels are of a superior quality. Offered in a variety of colors, sizes and material blends to satisfy the look and feel you require. They also lend themselves to being used in the front of the house with your wait and bar staff.

These expertly woven towels are offered in a variety of colors to complement the aesthetic of your kitchen or dining room. They have a check pattern with a striped border. The overall size is 25.5" length x 17.7" width. * Made from **100% pure cotton**.

A300 series:

Retail price: ~~\$8.00 each - \$72.00 for pack of 10~~. **Our price:** \$7.20 each - \$57.60 for pack of 10



Green
A300-G
Pack of 10
A300-G10



Black
A300-BK
Pack of 10
A300-BK10



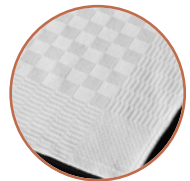
Blue
A300-BL
Pack of 10
A300-BL10



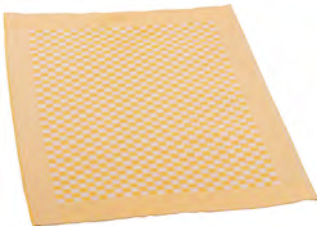
Orange
A300-OR
Pack of 10
A300-OR10



White
A300-W
Pack of 10
A300-W10



A300-W detail



Yellow
A300-Y
Pack of 10
A300-Y10



Red
A300-R
Pack of 10
A300-R10



*Will shrink approximately 2" to 3" after washing.



A302 is our **premier oversized** side towel measuring 39.4" length x 19.5" width. The weave of this towel is a blend of **50% cotton and 50% linen**, giving it superior strength, excellent absorbency and stain resistant properties. It has a blue check pattern with a distinct border accented in red. Ideal for kitchen work, hanging from your apron strings, and includes a hang tab.*

Retail price: ~~\$19.70~~ each - ~~\$179.00~~ for pack of 10.

Our price: **A302** \$17.90 each - **A302-10** \$143.20 for pack of 10



A301 is an **oversized** side towel measuring 39.4" length x 19.5" width. It has a black check pattern with a distinct double red stripe border. Ideal for kitchen work, hanging from your apron strings, and includes a hang tab. Made from **100% cotton**.*

Retail price: ~~\$15.30~~ each - ~~\$139.00~~ for pack of 10.

Our price: **A301** \$13.90 each - **A301-10** \$111.20 for pack of 10



PREMIUM QUALITY PEPPER MILLS

These classic pepper mills are 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 these mills is guaranteed against defect in construction for 25 years.



New from Germany!



Natural Wood

	H	Introductory Price
R193-4	4.5"	\$20.80
R193-7	7"	\$22.90
R193-8	8.2"	\$25.50
R193-9	9.4"	\$28.30
R193-11	11.8"	\$35.70

Chocolate

	H	Introductory Price
R192-4	4.5"	\$20.80
R192-7	7"	\$22.90
R192-8	8.2"	\$25.50
R192-9	9.4"	\$28.30
R192-11	11.8"	\$35.70

UTENSILS

Gray Kunz Sauce Spoons

The perfect size for saucing plates. Heavy stainless steel. Excellent quality. Comfortable handle with a brushed finish.



A. 2.5 tablespoons. 9" overall length.

U715 \$9.90

B. 1.3 tablespoons. 7.5" overall length.

U716 \$5.00

C. Perforated spoon. 9" overall length.

U718 \$12.80

D. Perforated spoon. 7.5" overall length.

U719 \$10.50



The hole in the handle tells you the spoon is perforated when stored blind in a bain marie.

TWEEZERS

Stainless steel tweezers that are excellent for plating and handling delicate ingredients. Powder-Coat finish.



Fine Tip Straight Tweezer

6.25" long straight.

U924-A \$8.10



Curved Extra Fine Tip Tweezer

6.25" long curved tip.

U924-C \$7.90



Offset Fine Tip Tweezer

6.5" long off set.

U924-B \$9.90



Straight Tip Tweezer

7.75" long.

U979 \$6.30

JACKETS AND APRONS

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

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	\$72.00	32-34
A193-S	\$72.00	36-38
A193-R	\$72.00	40-42
A193-L	\$72.00	44-46
A193-XL	\$72.00	48-50

Black

		SIZES
A191-S	\$75.90	36-38
A191-R	\$75.90	40-42
A191-L	\$75.90	44-46
A191-XL	\$75.90	48-50



Bib Apron

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

White

A148 \$18.90

Navy Chalkstripe

A150 \$18.90

Black

A151 \$18.90

Black Chalkstripe

A149 \$18.90



Bistro Apron

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

A146 \$11.70

AUTOMATIC FONDANT FUNNELS (SAUCE GUNS)

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



Italian All Metal Funnel

2 quart, 8 oz. capacity, 8" diameter x 9" height. Dispenser opening is 8mm (0.25"). With filler tube it is 4mm. Stainless steel and cast aluminum. Includes stainless steel stand.

Replacement parts available.

U650 \$229.00



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.

A. 1.5 liter capacity, with stand.

U921 \$179.00

B. 1.9 liter capacity, without stand.

U920 \$159.30



Stand For Funnel

Stainless steel.

U523-B \$22.70



German Made Funnel

2 quart capacity, 7" diameter, 9" height. Dispenser opening is 8mm (0.25"). With filler tube it is 4mm.

Made of stainless steel and plastic. Use filler tube for chocolate shells. Dishwasher safe. Replacement parts available. *Stand sold separately.*

U523 \$179.00

Mini Automatic Fondant Funnel & Stand

Stainless steel cone & plunger; polycarbonate handle & release. Holds 1 quart. Plastic stand included. 8mm & 4mm openings.

U649 \$129.80

New!



Kwik Sauce Gun

The funnel and mechanism are made of stainless steel with an ergonomic plastic handle. The outlet has a 7mm opening with adjustable flow. The stand is made of stainless steel wire and coated with silicone for non-slip stability. Can be dismantled for easy cleaning. 0.8 liter capacity. Universal kitchen tool excellent for:

- Garnishing plates with sauces.
- Filling chocolate shells.
- Neatly and cleanly filling smaller vessels.

U939 \$81.50

WHIPPED CREAM MAKERS & SODA

Whippers are perfect for making "foamed" desserts, appetizers, sauces and purees.



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 \$129.70

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 foods.

0.5 pint size. 8" height.

B100 \$91.00

1 pint size. 12" height.

B938 \$99.30

1 quart size. 14" height.

B939 \$109.40



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.

1 pint size. 12" height.

B935 \$79.80

1 quart size. 14" height.

B936 \$89.80

New!



Cream Chargers

Box of 10. **B937-10 \$6.60** Box of 24. **B937-24 \$13.90**

Box of 50. **B937-50 \$27.80**



iSi Explore. New Taste.

In this limited-edition cookbook learn techniques and tips for using iSi's range of whippers and accessories. Explore New Taste is a collection of recipes and inspiring photos from 34 chefs, 3 mixologists and 1 barista spanning 18 countries. This extensive collaboration utilizing iSi products explores a wide range of culinary delights from around the world. Embark on a journey through regional specialties and culinary creations that touch on a range of new flavors, textures and sensations. This is a great opportunity to obtain a collection of recipes and ideas from some world's leading culinary innovators.

L1828 \$35.00

iSi Injector Tip Set

For filling & decoration.
Stainless steel.

B948 \$35.00



iSi Decorator Tip Set

For filling and decoration.

B947 \$26.00



iSi Stainless Steel Tips

Stainless steel.

B946 \$26.00

FLEXIPANS

Flexipan Molds surfaces are as smooth as glass and permanently treated with non-stick 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.



Small Muffins

2" ϕ x 1.19" depth, 1.5 oz. 40 forms.

M370-J \$99.70

Regular Muffins

2.75" ϕ x 1.19" depth, 4.2 oz. 24 forms.

M370-I \$99.70

Tapered Muffins

3.31" ϕ x 1.38" depth, 3.9 oz. 24 forms.

M370-R \$99.70



Cylinders

2.5" ϕ x 1.38" depth, 3 oz. 24 forms.

M370-V \$99.70

Large Cylinders

3.19" ϕ x 1.19" depth, 5 oz. 24 forms.

M372-E \$99.70

Small Cylinders

1.56" ϕ x 0.75" depth, 0.89 oz. 48 forms.

M372-D \$99.70



Rectangular Cakes

3.13" length x 1.19" width x 1.19" depth, 1.88 oz. 24 forms.

M370-U \$99.70

Large Rectangle Cakes

4" length x 2" width x 1.19" depth, 4 oz. 21 forms.

M372-J \$99.70



Regular Hemispheres

2.75" ϕ x 1.56" depth, 3.5 oz. 24 forms.

M370-C \$99.70

Extra Large Hemispheres

3.19" ϕ x 1.56" depth, 4.5 oz. 24 forms.

M370-N \$99.70

Small Hemispheres

1.63" ϕ x 0.75" depth, 0.7 oz. 48 forms.

M370-D \$99.70

Mini Hemispheres

1.2" ϕ x 0.7" depth, 0.33 oz. 70 forms.

M370-E \$99.70

Medium Hemispheres

2" ϕ x 1.19" depth, 1.7 oz. 28 forms.

M370-W \$99.70



Small Ovals

2" length x 1.8" width x 0.8" depth, 0.7 oz. 50 forms.

M370-K \$99.70



Tarte Tatins

4" ϕ x 1.38" depth, 8.33 oz. 12 forms.

M371-G \$99.70

PAVOFLEX

A line of flexible non-stick 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.



Spiral Towers

2.7" ϕ x 2" depth, 4.4 oz. 24 forms.

M620-A \$84.90



Domed Pinwheels

2.75" ϕ x 1.75" depth, 3.75 oz. 24 forms.

M620-L \$84.90



Waves

3.13" length x 1.75" width x 1.5" depth, 4.4 oz. 25 forms.

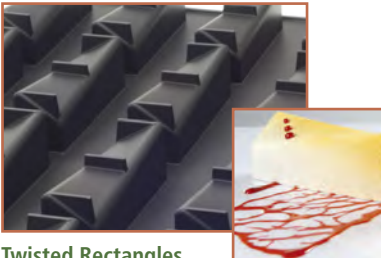
M620-I \$84.90



Tapered Charlottes

3" ϕ x 1.88" depth, 4 oz. 24 forms.

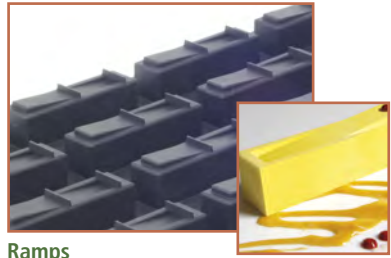
M620-D \$84.90



Twisted Rectangles

4.75" length x 1.25" width x 1.5" depth, 3.88 oz. 20 forms.

M620-G \$84.90



Ramps

4.75" length x 1.2" width x 1.38" depth, 3.7 oz. 20 forms.

M620-H \$84.90



Mini Indented Cubes

1.88" square x 2" depth, 0.88 oz. 54 forms.

M621-B \$84.90



Mini Indented Racetracks

2.4" length x 0.9" width x 0.9" depth, 0.9 oz. 72 forms.

M621-K \$84.90

Indented Cubes

2" square x 2" depth, 3.88 oz. 28 forms.

M620-B \$84.90

Indented Racetracks

5" length x 1.38" width x 1.25" depth, 3.38 oz. 20 forms.

M620-P \$84.90

LEKUE

The Lekue Pro series have all of the non stick benefits of silicone molds and are designed with their signature R' system. The R' system 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 3000 uses and have a temperature range from -76 to +572 °F making them suitable for the oven and freezer.



Mini Tarts

1.77" ϕ x 0.63" depth, 0.68 oz. 60 forms.

M657-A \$79.00



Madelines

3" width x 1.77" length x 0.71" depth, 0.1 oz. 44 forms.

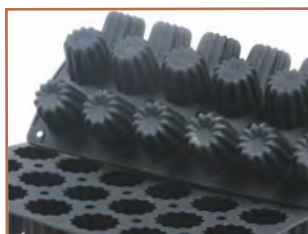
M657-B \$79.00



Briochettes

3" ϕ x 1.42" depth, 2.8 oz. 24 forms.

M657-E \$79.00



Canneles

2.28" ϕ x 1.97" d, 2.5 oz. 54 forms.

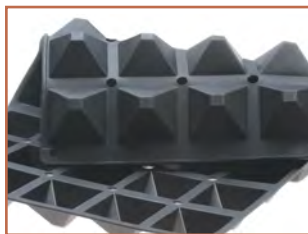
M657-F \$79.00



Mini Cakes

3.94" length x 2" width x 1.22" depth, 3.4 oz. 30 forms.

M657-I \$79.00



Pyramids

2.56" square x 1.38 depth, 2 oz. 35 forms.

M657-H \$79.00



Semi Spheres

1.2" ϕ x 0.7" depth, 3 oz. 96 forms.

M657-J \$79.00

Semi Spheres

2.76" ϕ x 1.38" depth, 3 oz. 28 forms.

M657-G \$79.00



Mini Muffins

1.89" ϕ x 1.22" depth, 1.4 oz. 70 forms.

M657-D \$79.00

Muffin

2.76" ϕ x 1.57" depth, 1.4 oz. 24 forms.

M657-C \$79.00

ORANGE FLEX

Quarter sheet pan size; 4 can be put in a standard sheet pan. Usable from -10 to +500 °F. These molds are dishwasher safe, non-stick and made from food safe, flexible 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.



Mini Hemispheres

1.19" ϕ x 0.63" depth, 0.16 oz. 24 forms.

M510-Y \$12.90

Hemispheres

1.5" ϕ x 0.5" depth, 0.33 oz. 15 forms.

M510-A \$12.90

Large Hemispheres

2.75" ϕ x 1.25" depth, 2 oz. 6 forms.

M510-F \$12.90



Mini Muffins

2" ϕ x 1" depth, 1.4 oz. 11 forms.

M510-P \$12.90

Muffins

2.75" ϕ x 1.33" depth, 3 oz. 6 forms.

M510-N \$12.90



Mini Madeleines

1.66" length x 0.5" width, 0.16 oz. 20 forms.

M510-M \$12.90



Mini Cakes

3.19" length x 1.19" width x 1.19" depth, 2 oz. 12 forms.

M510-R \$12.90



Mini Canneles

1.25" ϕ x 1.25" depth, 0.5 oz. 18 forms.

M510-T \$12.90

Canneles

2.19" ϕ x 0.88" depth, 2.5 oz. 8 forms.

M511-B \$12.90



Regular Cylinders

1.5" ϕ x 0.75" depth, 0.33 oz. 15 forms.

M510-E \$12.90

Large Cylinders

2.33" ϕ x 1.33" depth, 2.5 oz. 8 forms.

M511-L \$12.90

FOOD MILLS

Large Food Mills (8 Qt.)

With double pulping area to process over 10 lbs. per minute. 14" diameter top. Includes one sieve with 3mm holes. 8 quart capacity.



Tinned Steel Food Mills

Tinned Steel Food Mill. Includes 3mm sieve (U533).

U530 \$199.00

Tinned steel mill without sieves.

U816 \$159.00

Other sieves in tinned steel:

		PERFORATION Ø
U531	\$51.30	1mm
U532	\$52.30	2mm
U533	\$52.30	3mm
U534	\$52.30	4mm

Stainless Steel Food Mill

Stainless steel mill. Includes 3mm sieve (U533-ST).

U530-ST \$289.00

Stainless steel mill without sieves.

U816-ST \$228.00

Other sieves in stainless steel:

		PERFORATION Ø
U531-ST	\$89.60	1mm
U532-ST	\$74.60	2mm
U533-ST	\$74.60	3mm
U534-ST	\$89.60	4mm

Standard Food Mill (5 Qt.)

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 \$117.50



Replacement Disc-Graters

1.5mm. Fine.

U529-C \$9.30

2.5mm. Medium.

U529-M \$9.30

4.0mm. Coarse.

U529-F \$9.30



15 Quart, Floor Stand Food Mill

15 quart, tinned steel food mill with heavy duty steel floor stand.

Includes one 3mm grill. 30" height. Output: 22 lbs. per minute.

U728 \$469.00

Other tinned steel sieves for **U728**:

		PERFORATION Ø
U728-1	\$78.90	1mm
U728-1.5	\$78.90	1.5mm
U728-2	\$78.90	2mm
U728-3	\$78.90	3mm
U728-4	\$78.90	4mm

VEGETABLE SLICERS

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 \$269.00



Replacement blades

2mm spacing (34 teeth).

D351 \$39.50

6mm spacing (13 teeth).

D356 \$39.30

3mm spacing (23 teeth).

D352 \$38.60

Flat replacement blade

D353 \$19.90

Japanese 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.

D335 \$92.40



Replacement blades

1mm spacing.

D335-B1 \$9.50

4mm spacing.

D335-B3 \$5.40

2mm spacing.

D335-B2 \$6.90

Flat replacement blade

D335-F \$8.70

Mandolines

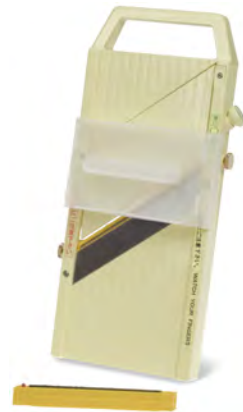
These professional quality, extremely sharp mandolines make precision flat cuts ranging from 0.5mm to 3.5mm in thickness. Adjustments are made with a single knob that insures uniformity when slicing. These are highly valued tools by culinary professionals. They are light weight portable and easy to use. Hand guard included.



Mr. Slice

13.5" length x 5.5" width overall with a 4.75" cutting platform.

D331 \$62.50



Mr. Slice Deluxe

Includes julienne blades in 1mm, 2.5mm and 8mm cartridges.

D330 \$73.80

MICROPLANE GRATERS

Super Graters

Patented razor sharp stainless steel blades. They do a better job more quickly.



A. Ultimate citrus tool. The blade is 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 \$11.30

B. Fine Grater for pureeing garlic, onion and ginger. 11" length.

U765 \$13.20

C. Coarse Grater for hard cheeses and chocolate. 11" length.

U766 \$13.20

New!



18/8 stainless handles and frames. Dishwasher-safe, non-slip rubber feet. 13" length x 3" width.

D. Coarse, for hard cheeses, chocolate, etc.

U926 \$14.00

E. Fine.

U927 \$14.00

F. Extra coarse grater is ideal for grating onions, soft cheese and cabbage. Dishwasher-safe, featuring all stainless steel construction, comfortably curved handles and non-slip rubber feet.

U942 \$13.70



G. Zester

For citrus rinds, garlic, ginger and fine grating. 12" length x 1.25" width.

U745 \$8.70

H. Grater / Zester

For hard cheeses, onions, peppers & other vegetables. 12" length.

U746 \$11.20

I. Spice Grater

For nutmeg and other hard spices. 8.5" overall.

U767 \$7.90

American Style Peelers

A. Fixed, stainless steel blade.
Plastic handle. 6.5" length.

D975 \$4.60

B. Swivel stainless steel blade.
Stainless steel handle. 7" length.

D360 \$5.70

C. Swivel stainless steel. Plastic handle
serrated Blade. 7" length.

D522 \$7.50



European Style Peelers

D. Swivel, carbon steel blade. Metal handle.
4.25" length.

D361 \$4.20

E. Swivel, stainless steel blade. Plastic handle.
4.25" length.

D523 \$4.90

F. Swivel stainless steel blade. Plastic handle.
5.5" length.

D425 \$4.90

G. Swivel, carbon steel blade. Plastic handle.
4.25" length.

D362 \$3.90



H. Ceramic Peeler

Swivel, ceramic blade. Plastic Handle. Rust-proof.
5.25" length.

D501 \$9.90

New!

Round Cutter Set with Pushers

A simple tool for innovative and graphic creations.
Ideal for truffled potatoes.

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 \$29.80



Cylinder Vegetable Cutters

Unique, new vegetable cutters that cut cups from potatoes, cucumbers,
melons, etc. Stainless steel & plastic. Height is 5.75".

I. Produces cups 1.25" in diameter.

U753 \$44.60

J. Produces cups 1.5" in diameter.

U752 \$59.90

K. Produces cups 2" in diameter.

U751 \$59.90



WUSTHOF KNIVES

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

8" Blade W400-8 \$109.00	10" Blade W400-10 \$131.00
9" Blade W400-9 \$122.00	12" Blade W400-12 \$175.00

B. Extra Wide Chef's Knives

8" Blade W401-8 \$129.70	10" Blade W401-10 \$174.00
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C. Hollow Ground Chef's Knife

8" blade W515 \$122.50

D. Pointed Slicers

8" Blade W405-8 \$87.50	10" Blade W405-10 \$105.00
12" Blade W405-12 \$113.80	

E. Flexible Hollow Ground Slicer

12" Blade W406-13 \$113.70

F. Pointed Serrated Slicer

10" Blade W412 \$113.70

G. Pointed Hollow Ground Slicer

9" Blade W423 \$109.00



Serrated Bread Knife

10" Blade W413 \$95.90



Hollow Ground Nakiri Vegetable Knife

7" blade W521 \$94.50



Boning Knife-Stiff

5" blade W408 \$87.50



Hollow Ground Santoku-Style Knife

6.5" blade W420 \$87.50

Wusthof "Grand Prix II" Series 9 Piece Knife Set

All knives are precision forged from a single blank of high carbon no stain steel, a specially alloyed steel. Skillfully honed cutting edge. Honed by hand twice. Ergonomic, slip-resistant, pebble-grained poly handle. Made in Germany.

- Kitchen shears.
- Citrus zester.
- Double edge peeler.
- 3.5" Paring knife.
- 5" boning knife.
- 8" serrated Bread knife.
- 8" Chef's knife.
- 10" honing Steel.
- Heavy duty knife roll bag.

W543 \$199.00

New!



Special Price!
\$199.00

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.

A. Chef's Knife

10" blade

W534-10 \$33.95

8" blade

W534-8 \$29.95

A



B. Serrated Bread Knife

10" blade

W532 \$29.95

B



C. Serrated Offset Knife

8" blade

W533 \$19.95

C



D. Flexible Filet Knife

8" blade

W536 \$21.95

D



Stiff Boning Knife

6" blade

W535 \$19.95



Paring Knife

3.5" blade

W531 \$5.95



Turning Knife

2.5" blade

W530 \$5.95

MCUSTA ZANMAI PRO

The Mcusta Zanmai Pro series of Japanese knives are both beautiful and high performance knives. They are 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.



A. Slicers (Sujihiki)

9.4" blade **Z241-9 \$149.50** 10.6" blade **Z241-10 \$182.00**



B. Chef's Knife

8.2" blade **Z239-8 \$144.00** 9.4" blade **Z239-10 \$178.00**



C. Santoku Knife

7" blade **Z238 \$129.00**



D. Nakiri Style Vegetable Knife

6.5" blade **Z240 \$139.00**



E. Petty Utility Knife

4.3" blade **Z236 \$98.00** 5.9" blade **Z237 \$107.00**

MISONO UX-10 SERIES

Top grade Swedish, high carbon, no-stain steel makes hard, sharp cutting edges with surprisingly easy sharpening. 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.



F. Chef's Knife

8" blade **Y730-8 \$198.00** 9.5" blade **Y730-9.5 \$279.00**



G. Thin Blade Slicer (Sujihiki)

9.5" blade **Y731-9.5 \$299.00**



H. Hollow Ground Chef's Slicer (Sujihiki)

9.5" blade **Y742-9.5 \$359.00** 11" blade **Y742-11 \$420.00**



I. Santoku Knife

7" blade **Y732 \$179.00**



J. Paring Knife

5.9" blade **Y729 \$154.00**



K. Hollow Ground Paring Knife (Petty)

4.75" blade **Y740 \$215.00**

These extremely thin blades are for fine, precise slicing, NOT for breaking bones or rough work.

CUTLERY / TOOL BAGS

These bags are handcrafted and made from high quality canvas and choice water buffalo hides. Great looking and extremely functional. These bags are a blend of through back style and quality.

The overall dimension when open are 28" length x 20" width and includes a shoulder strap. These bags can hold 18 knives/tools that have an overall length of 17".

Black Leather Knife Bag

18 pockets.

Z255 \$219.00



Brown Leather Knife Bag

18 pockets.

Z256 \$219.00



These rolls can hold 8 knives / tools that have an overall length of 15.5". The overall dimensions when open are 20.5" length x 19" width.

Green Canvas Knife Roll

8 pockets.

Z252 \$61.30

Blue Canvas Knife Roll

8 pockets.

Z253 \$61.30

Burgundy Canvas Knife Roll

8 pockets.

Z251 \$61.30



Chef Carryalls

These chef carryalls are practical all purpose tool bags that hold an assortment of culinary tools. The nylon interior includes, a zip pocket, two side pockets and brass feet that help protect the bottom of the bag. The exterior's double zippers overlap for use with a travel lock. 20" length x 4.5" width x 8" height.

Green Canvas with Brown Leather Trim

Constructed of durable canvas with brown leather trim; this bag includes four exterior brass grommets to hang oversized items.

Z260 \$137.50

Black Leather

Z261 \$162.50



New!

DISPOSABLE SERVICEWARE

These European designed, plastic 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. Disposable or re-usable.



Clear Lid
Pack of 300.
R487-C \$24.20



Lid
Pack of 300.
R599 \$24.80



Sea-Green Square Dish
2.5" square x 0.5" height,
1 oz capacity. Pack of 200.
R486 \$69.80

Geometric Dish

1.95" square x 1.75" height,
1.75 oz capacity. Pack of 300.

Clear Maxi "Glass"

1.35" base diameter, 1.68" top diameter.
3.25" height, 2 oz capacity. Pack of 300.

R484 \$79.40

Sea-Green

R487 \$46.90

Clear

R542-2 \$46.90



Mini Frosted Bowl

2.7" diameter x 1.5" height,
1.75 oz capacity. Pack of 200.

R488 \$62.90



Tasting Plates

Matte finish. Elongated corner for holding.
5.75" length x 4.25" width, 1.5 oz capacity.
Pack of 100.

Black

R515-B \$39.60

White

R515-W \$39.60



Wood Paper Serving Cone

5" high x 3" diameter.
Pack of 50 cones.

R657-5 \$7.50



Mini Burger Style Box

2.5" square x 2" height. Pack of 100.

R880 \$43.60



Mini Takeout Style Container

1.18" square base. 2" square top.
2.35" height, 3 oz capacity.

Pack of 100.
R879 \$43.60



Miniature Pizza Box

3.5" square x 0.75" height.
Pack of 100.

R902 \$36.60

Corrugated

Pack of 100.

R880-A \$43.60

PUSH UPS (CAKE SHOOTERS)



Clear Heart Push Up with Lid
7" height overall. 3.25" height without handle. 2" width.
Pack of 100.
R916 \$47.80



Clear Push Up with Lid
7" height overall. 3.8" height without handle. 1.75" diameter. Holds 4 oz.
Pack of 100 R746 \$47.80 **Pack of 50 R746-50 \$27.50**



Mini Push Up with Lid
7" height overall. 4" height without handle. 1.25" diameter. Holds 1.69 oz.
R981 \$36.30 **New!**



Clear Mini Push Up Stand
6 holes. 9.5" length x 1" width x 0.39" height.
For use with **R740**.
R740-6 \$28.80



Clear Mini Push Up
4.5" height overall. 2.12" height without handle. 0.75" diameter. Holds 0.63 oz.
Pack of 250.
R740 \$76.80



Clear Push Up
5.82" height overall. 2.75" height without handle. 1.3" diameter. Holds 1.25 oz.
Pack of 250.
R864 \$176.00



Clear Mini Push Up Stand
40 holes. 19" length x 13" width.
For use with **R740**.
R740-40 \$123.00



Clear Push Up Stand
12 holes. 12" length x 3.5" height. For use with **R864**.
R864-S \$53.80



Clear Push Up Pallet Tray
19 holes. 9.45" diameter.
For use with **R740**.
R740-19 \$71.40

PORCELAIN SERVICEWARE 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.

New!



A. Roca Bowl

Double walled for insulation.
6.25" length x 2.5" width x 4.7" height,
4 oz capacity.

R919 \$42.20

B. Small Roca Bowl

Double walled for insulation.
3.9" length x 2.9" width x 1.68" height,
1 oz capacity.

R919-A \$25.40



Mushroom Bowl

4.7" diameter x 2" height,
4 oz capacity.

R963 \$31.30

New!



Marrow Bone Saucer

2" length x 1.9" width x 1.67" height,
2 oz capacity.

R955 \$11.40



Tall Bone Marrow Dish

3.2" length x 1.78" width x 3.75" height,
5 oz capacity.

R957 \$20.90



Marrow Bone Tray

5.6" length x 1.3" width x 1" height,
2 oz capacity.

R956 \$17.10



Leaf Plate

14.1" length x 3.25" width x 1.25" height,
3 oz capacity.

R960 \$32.30

New!

Oyster Dishes

A. 3.23" length x 1.75" width x 1.2" height,
1.5 oz capacity.

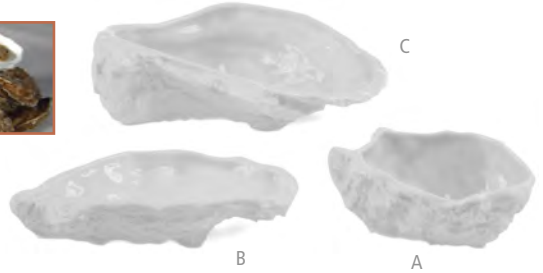
R914 \$13.90

B. 4.6" length x 2.6" width x 0.95" height,
1.5 oz capacity.

R918 \$18.20

C. 4.9" length x 1.6" width x 2.85" height,
2 oz capacity.

R968 \$22.20



New!

Sea Urchin Dishes

D. 1" diameter x 2" height,
1 oz capacity.

R913-5 \$9.00

E. 1.25" diameter x 1.9" height,
1.5 oz capacity.

R913-6 \$11.00

F. 1.9" diameter x 2.25" height,
4.25 oz capacity.

R913-8 \$13.90



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.



Small Half Sphere Tasting Tray

9 cavities. 4" square.

R915-A \$18.00

Half Sphere Tasting Tray

41 cavities. 8.8" square.

R915 \$31.60

CAST IRON SERVICEWARE

Seasoned cast iron service pieces.



Round

1" height x 6.4" diameter.

R670 \$11.40



Round Bowl

1.75" height x 4.75" diameter.

R898 \$11.40



Square

4.5" length x 4.5" width x 1.25" height.

R897 \$11.40



Rectangular

5.9" length x 4.3" width x 1.13" height.

R672 \$11.40



Oval

6.13" length x 3.9" width x 1.18" height.

R671 \$11.40

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, 12 oz capacity.

R894 \$48.00



Staub Mini Round Cocotte

3.6" diameter x 1.95" height.

5" with handles, 8 oz capacity.

R892 \$44.60



Staub Chocolate Fondue Set

Pot is 3.6" diameter x 1.95" height, 8 oz capacity.

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 \$91.00

Mini Cast iron Skillets

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.



3" diameter. x 0.75" height, 2 oz capacity.

R460-3 \$33.90



4.5" diameter. x 1" height, 4 oz capacity.

R460-4.5 \$10.40

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

		Ø	H	QTS
S360-12	\$24.90	4.75"	2.63"	0.6
S360-14	\$28.50	5.5"	3"	1
S360-16	\$32.50	6.25"	3.33"	1.5
S360-18	\$36.50	7.13"	3.75"	2.1
S360-20	\$42.90	7.88"	4.13"	3
S360-24	\$57.90	9.5"	5"	5.4
S360-26	\$68.50	10.25"	5.33"	7.1
S360-28	\$76.50	11"	5.75"	8.8



B. Sauce Pan with Pouring Spout

		Ø	H	QTS
S361-12	\$31.50	4.75"	2.63"	0.6
S361-14	\$34.90	5.5"	3"	1
S361-16	\$41.50	6.25"	3.33"	1.5



C. Two-Handle Saute Pans (Rondeau)

		Ø	H	QTS
S377-30	\$129.90	12"	4.13"	7.2
S377-34	\$155.90	13.5"	4.75"	10.6
S377-40	\$181.90	15.75"	5.75"	17.8



D. Chef's Pans (Evasée)

		Ø	H	QTS
S373-24	\$57.50	9.5"	3.5"	3.4



E. Fry Pans

		Ø	H
S375-20	\$38.90	8"	2.13"
S375-24	\$45.50	9.5"	2.13"
S375-28	\$64.50	11"	2.13"
S375-34	\$142.90	13.4"	2.38"



F. Sauce Pots (Braisiers)

		Ø	H	QTS
S370-28	\$83.90	11"	5.75"	8.8
S370-30	\$129.90	12"	6.13"	11.0
S370-34	\$152.90	13.5"	6.5"	14.8
S370-40	\$205.90	15.75"	7.75"	24.8

G. Stock Pots

		Ø	H	QTS
S365-24	\$109.50	9.5"	4.75"	11.1
S365-28	\$151.50	11"	8.5"	17.7
S365-30	\$220.90	12"	9.63"	22.2
S365-34	\$259.50	13.5"	12"	31.7
S365-40	\$331.50	15.75"	11.88"	52.6

H. Saute Pans

		Ø	H	QTS
S368-24	\$57.50	9.5"	3"	3.3
S368-28	\$74.90	11"	3.5"	4.9

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.



A



Chef Series Thermal Circulator

The professional kitchen standard.
P396 \$799.00

- 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



New Look!

Classic Series Thermal Circulator

The legendary machine that changed kitchens forever.
P352 \$1,128.00

- 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

Perfect for occasional or lower volume applications.
P399 \$399.00

- Ideal for recipe testing, culinary students or a backup unit.
- An excellent, low cost option.
- Precisely controls up to 20 liters (5.3 gallons).

New Price!

	A. Chef Series - P396	B. Classic Series - P352	C. Creative Series - P399
Maximum Bath Volume	20L / 5.3 gal	120V: 30L / 8 gal	30L / 8 gal
Maximum Pump Output	6L / min 1.6 gal / min	12L / min 3.2 gal / min	12L / min 3.2 gal / min
Flow Adjustable	N/A	2 speeds	Yes
Maximum Temperature	210 °F (99 °C)	302 °F (150 °C)	212 °F (100 °C)
Temperature Stability	0.1 °C	0.05 °C	0.07 °C
Heater Wattage (120)	120 volts, 1100 watts	120 volts, 1100 watts	120 volts, 1100 watts
Includes	Travel case, DVD	None	Guide to Sous Vide Cooking
Warranty	One year limited	One year limited	One year limited

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 \$1,099.00

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 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 \$2,099.00

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 inch sensor will minimize the effect on the vacuum. May be used with Diamond Series Thermal Circulator (P405) only.

P405-S \$358.00



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 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 \$2,516.00*

Minipack MVS 31X Chamber Vacuum Sealer Without Printer

P412 \$2,156.00*

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 \$1,548.00*



See more Chamber Vacuum Machines online at jbprince.com. *No dealer discount for these items.



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 \$33.00

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 \$22.50



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**.



Case of 1000

6" width x 8" length. 3 mil thick.

P376-6 \$44.60



Case of 1000

8" width x 12" length. 3 mil thick.

P376-8 \$89.30



Case of 500

12" width x 16" length. 3 mil thick.

P376-12 \$89.30

DIGITAL PROBE THERMOMETER / SOUS VIDE ACCESORIES

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 \$189.00



Temperature range: -418 to 2501 °F (-250 to 1372 °C).

Dimensions: 5" length x 2" width x 1" depth.

Warranty: 3 years from manufacturer.

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 \$106.00

*Probe should not be used while fully submerged in liquid.



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 \$236.00

*Probe should not be used while fully submerged in liquid.



Adhesive Tape

When cooking sous-vide, 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 \$5.90



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.



New!

- 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 \$695.00

Capacity	Eight quarts (optional 5 quarts bowl P209-B5)
Motor	500 watts delivering 1.3 HP high efficiency DC motor
Speed	10 speeds control
Listing	NSF
Dimensions	16.5" height x 13.3" width 14.6" depth
Warranty	Two year replacement limited commercial warranty



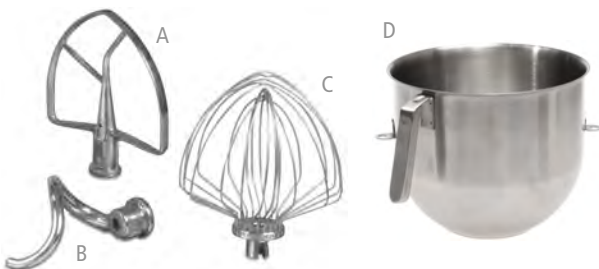
A. Flat Beater
P208-T \$30.00

5 quarts Bowl
P209-5B \$69.90

B. Dough Hook
P208-H \$37.50

D. 8 quarts Bowl
P209-8B \$78.70

C. Wire Whip
P208-W \$30.00



SILPAT NON-STICK BAKING MAT

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



Quarter-size

11.5" length x 8" width.

B711 \$10.30

5 or more \$9.30

Half-Size. Fits Standard Half-Sheet Pan

16.5" length x 11.75" width.

B706 \$17.60

5 or more \$15.90

Full-Size. Fits Standard US Sheet Pan

24.5" length x 16.5" width.

B705 \$25.90

5 or more \$23.30

Large-Size

Ideal as a work surface.

30" length x 22" width.

B710 \$34.20

5 or more \$30.80

MOLD RINGS

Individual Rings

Stainless steel.

		Ø	H	C (OZ)	
A.	M246-4	\$6.90	4"	1.33"	11
B.	M246-3.5	\$6.80	3.5"	1.33"	8
C.	M246-3	\$6.30	3"	1.33"	6
D.	M246-2.75	\$6.00	2.75"	1.33"	5
E.	M231	\$5.80	2.5"	1.5"	4
F.	M230	\$5.80	2.33"	1.25"	2
G.	M229	\$6.30	2"	1.5"	1.5



Valrhona Perforated Rings

These tart rings were 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 tart with a clean even rim.

		Ø	H	C (OZ)	
H.	M600-3	\$11.40	3"	0.78"	2.5
I.	M600-4	\$12.60	4.25"	0.78"	5
J.	M600-6	\$15.00	6.20"	0.78"	12
K.	M600-8	\$17.00	8.30"	0.78"	18



Perforations

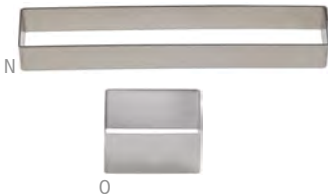
New!



Rectangular Ring Molds

Stainless steel.

			L	W	H	C (OZ)
L.	M640-12	\$10.80	4.75"	1.5"	1.19"	4
M.	M640-16	\$11.50	6.25"	1.13"	1"	2.5
N.	M640-18	\$12.60	7"	1.13"	0.75"	3
O.	M524	\$6.50	2.5"	2"	1.2"	3



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 \$359.00

Replacement parts are please inquire.



Classic Tart Molds

Tinned steel with removable bottom.

		Ø	H
M145-4	\$2.70	4"	0.63"
M145-4.4	\$3.20	4.38"	0.75"
M145-4.75	\$3.60	4.75"	0.75"
M145-8	\$7.20	8"	0.88"
M145-9.5	\$7.60	9.5"	1"
M145-11	\$8.50	11"	1"
M145-13	\$11.70	13"	1.13"



Classic Tart Molds with Non-Stick Coating

With removable bottoms.

		Ø	H
M145-4NS	\$5.30	4"	0.38"
M145-4.4NS	\$5.50	4.38"	0.75"
M145-4.75NS	\$5.80	4.75"	0.75"
M145-8NS	\$14.80	8"	0.88"
M145-9.5NS	\$19.90	9.5"	1"
M145-11NS	\$27.30	11"	1"
M145-13NS	\$29.80	13"	1.13"



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