

JB Prince

Fall 2012



Chef Series



Creative Series

Sous Vide Professional Equipment Page 8

KITCHEN UTENSILS

Kunz Sauce Spoon

The perfect size for saucing plates. Heavy stainless steel, excellent quality, comfortable handle.



U718 & U719



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.

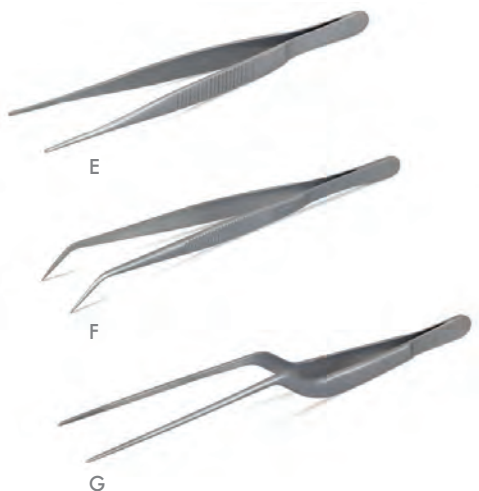
U718 \$12.80

D. Perforated spoon. 7.5" overall length.

U719 \$10.50

Tweezers

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



E. **Fine Tip Straight Tweezer**

6.25" long straight.

U924-A \$8.10

F. **Curved Extra Fine Tip Tweezer**

6.25" long curved tip.

U924-C \$7.90

G. **Offset Fine Tip Tweezer**

6.5" long off set.

U924-B \$9.90

"Ultra Bag" Flexible Sieve Bags

These reusable, 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.



Ultra Bag Flexible Sieve 50 Liter
200 micron blue collar.
U969 \$140.00



Ultra Bag Flexible Sieve 8 Liter
100 micron burgundy collar.
U967 \$44.00



Ultra Bag Flexible Sieve 8 Liter
200 micron blue collar.
U968 \$44.00



Ultra Bag Flexible Sieve 1.3 Liter
100 micron burgundy collar.
U966 \$34.00

Strainers

A. Classic Reinforced Bouillon Strainer

Superfine stainless steel mesh protected by 1" wide metal band. Handle and protecting band are bolted to frame. Solid construction. 8" diameter stainless steel.

U506-C \$109.30



B. Matfer Reinforced Bouillon Strainer

One piece frame made of composite, high strength plastic ("Exoglass"). Stainless steel mesh and protective rods. Very comfortable handle. Dishwasher safe. 8" diameter.

U507 \$79.60

VEGETABLE SLICERS

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. Unit is 4.5" x 16".



Table edge support.

Standard Mandoline

38 Blade (one row of 10.13" spaced blades & one spaced 0.38"). Protector not included.

D311-A \$119.70

For Classic BRON Mandolines

38 blade unit for **D311-A & F**
D311-D \$59.80

60 blade unit for **D311-B & FB**
D311-E \$73.50

Central cutting plate (flat blade)
D311-G \$33.00

Protector
D311-C \$35.30

Standard 38 Blade with Protector

D311-F \$149.00

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 \$127.90

Fine Blade Mandoline with Protector

D311-FB \$169.00

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. Unit is 5.25" x 16".

D480 \$158.30

Julienne blades

1mm spacing.
D490-1 \$39.60

10mm spacing.
D490-10 \$19.00

7mm spacing.
D490-7 \$24.00

4mm spacing.
D490-4 \$31.20

2mm spacing.
D490-2 \$34.80

Flat blade.
D490-F \$34.20



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" x 10".

D491 \$329.00

Replacement parts available online at www.jbprince.com

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" x 5.5" x 10".

D350 \$269.00



Replacement parts available online at www.jbprince.com



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" x 5.5" x 9.5".

D349 \$199.00

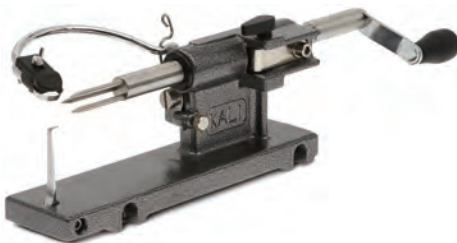
Replacement parts available online at www.jbprince.com

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" x 4.5". Made in Japan.

D335 \$95.40

Replacement parts available online at www.jbprince.com



"Kali" Apple Peeler

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

B637 \$389.00

PASTA MACHINES

New!

Pasta Extruding Machine with 4 Bronze Dies

DOLLY is a small "counter top" machine, compact and reliable; It is suitable for restaurants that want to produce small amounts of extruded pasta (2.5 lbs. per our). DOLLY can knead by using any kind of flour and it produces long and short pasta shapes by simply changing the die. The machine is supplied with a rotating cutting knife for short pasta shapes. Its external structure is made of anodized aluminum and the parts that are in contact with pasta are made of stainless steel; It includes a safety button and a switch light.



Weight: 27 Kg.

Dimensions: 11.4" x 21.6" x 11.8"

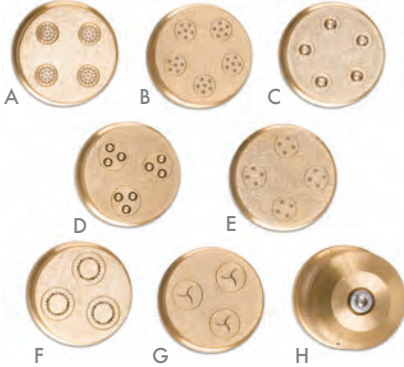
Motor power: 400 watts.

Kneading (Vat capacity): 2.5 Kg.

Extruded (Pasta production): 6 Kg/h.

P415 \$3,425.00

Bronze Die For Pasta Extruding Machine (P415)



A. Angel Hair

P415-1 \$121.40

E. Spaghetti Alla Chitarra

P415-5 \$121.40

B. Spaghetti

P415-2 \$121.40

F. Rigatoni

P415-6 \$121.40

C. Ziti Rigati

P415-3 \$121.40

G. Fusilli

P415-7 \$121.40

D. Perciatelli

P415-4 \$121.40

H. Sheet

P415-SH \$156.00

Pasta Machine - "Pasta Presto"

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. Fettuccini and tagliatelle cutters are built into the machine. Cutters and the rollers are made of stainless steel. Other parts are enameled (xylan) steel and plastic.

Roller Width: 5.5"

Dimensions: 11" x 8" x 11"

Motor: 110 volt with 85 watts power.

Commercial Warranty: No warranty for commercial use.

P360 \$289.00



Electric "Imperia" Pasta Machine

Imperia are the best known, small restaurant machines in Italy. This restaurant quality electric machine uses rollers to flatten dough and make it tender.

Roller Width: 9"

Output: 25 lbs. per hour, chromed steel exterior and rollers.

Dimensions of Base: 8.5" x 12"

Gear Driven Motor: 110 volt, 60 cycle, 3.0 amps.

Warranty: 6 months.

P108 \$1,481.00



Manual "Imperia" Pasta Machine

Imperia are the best known, small restaurant machines in Italy. This restaurant quality manual machine uses rollers to flatten dough and make it tender.

Roller Width: 9"

Output: 25 lbs. per hour, chromed steel exterior and rollers.

Dimensions of Base: 8.5" x 12"

Warranty: 6 months.

P107 \$619.00



Pasta Cutters

Fettuccine Cutter

6.5 mm.

P108-4 \$133.70

Round Spaghetti Cutter

2mm.

P108-6 \$133.70

Tagliatelle Cutter

12 mm.

P108-5 \$133.70

Linguine Cutter

4mm.

P108-3 \$133.70

Spaghetti Cutter

2 mm.

P108-2 \$133.70



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.

A. 44 Ravioli Maker

44 cavity unit makes 1" square ravioli. 1.22" x 4.13".

U955 \$16.00

B. 36 Ravioli Maker

36 cavity unit makes 1.33" square ravioli. 12.5" x 5.5".

U954 \$16.00



Ravioli Maker

12 cavity unit makes 2" square ravioli. Unit measures 11.63" x 4.25" across. Made from cast aluminum with plastic pushers.

U692 \$17.90



SOUS VIDE PROFESSIONAL EQUIPMENT

Chef Series

The PolyScience Sous Vide Professional™ sets the standards for sous vide cooking. It was developed to meet the requirements of the world's best chefs and adds a whole new dimension of control to your kitchen. Its aesthetics, easy handling and flexibility are unique and without compromise. Professional and aspiring home chefs achieve perfect, repeatable results every time with the Sous Vide Professional™.



- Precise temperature control within 1/10th of a degree.
- Water circulation provides maximum consistency (compared to non-stirred devices).
- Compact design makes for easy storage.
- Clamp the Sous Vide Professional™ to any size tank with rounded or flat walls up to 30 liters.

Chef Series features:

- Protective Travel & Storage Case.
- "Sous Vide & Precise Temperature Cooking - Technique & Recipes", including a temperature reference table.
- ETL commercial approval.
- ETL sanitation approval.
- Instructional DVD.

Unit Dimensions: 14.13" x 3.88" x 7.38"

Shipping Dimensions: 18" x 11.5" x 9"

Shipping Weight: 12.75 lbs.

Heater Wattage: 1100 watts.

Minimum Immersion Depth: 3.38"

Warranty: 1 year.

P396 \$799.00

Creative Series

The Sous Vide Professional CREATIVE Series provides an excellent value alternative while delivering quality results. By cooking in a circulating, precisely controlled bath, you get repeatability, uniform doneness, enhanced flavor, and perfect texture without the stress of strict timing. Side dishes can be held at serving temperatures without the risk of drying out, over-cooking or burning.

The easy-to-store immersion circulator simply clamps to a pot or tank up to 20 liters (5.3 gallons) transforming it into a precisely controlled bath capable of preparing a meal for up to 12 people. It circulates water with a rate of 6 l/min and provides stability of 0.1 °C. It is equipped with a timer and is settable for °F or °C.

Included is the "Guide to Sous Vide Cooking" which provides an introduction to sous vide cooking, time/temperature references and links to other resources by PolyScience.



New!

- Exceptional control of liquid heating to within 0.1 °C.
- Dedicated temperature control enables you to quickly set or adjust cooking temperature.
- Easy up and down buttons allow you to select and set cooking temperature to a 1/10th of a degree.
- Temperature readings available in Celsius or Fahrenheit.
- Controls liquid heating up to 99 °C (210 °F).
- Large backlit display for easy reading.

Unit Dimensions: 14.1" x 3.88" x 7.38"

Unit Weight: 5.5 lbs.

Shipping Dimensions: 18" x 11.5" x 9"

Shipping Weight: 12.75 lbs.

P399 \$499.95

Classic Series

Provides exceptional control of liquid heating and circulation, assuring a constant temperature throughout the container. Three preset buttons make selection of frequently used cooking or thawing temperatures fast and fool-proof. Attaches directly to stock pots, roasters, and hotel pans. Low and high circulation speeds provide precise temperature control. Suitable for any cooking liquid, including stock, juice, oil and emulsions. Stainless steel heating coil and circulating pump.

Cooking Temperature: User-settable to 302 °F.

Immersion Depth: 3" minimum, 7" maximum.

Overall Dimensions: 12.25" x 4.63" x 5.75"

Heater: 120 V, 1100 watts.

Electrical Power: 120 VAC, 50/60 Hz., 12 amps.

P350 \$944.00



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** (not shown).



Case of 1000. 6" x 8" bags.
3 mil thick.

P376-6 \$44.60

Case of 1000. 8" x 12" bags.
3 mil thick.

P376-8 \$89.30

Case of 500. 12" x 16" bags.
3 mil thick.

P376-12 \$89.30

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" x 2.25".

U970 \$22.50

Contents _____		18
Prep Date _____	Time _____	<input type="checkbox"/> AM <input type="checkbox"/> PM
Use By _____	Time _____	<input type="checkbox"/> AM <input type="checkbox"/> PM
Shelf Life _____		<input type="checkbox"/> Days <input type="checkbox"/> Hours
Steam/Bol Time _____	Cooking Temperature _____ °F/C	
Emp _____	Mgr _____	

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" x 2", 2" x 3", and 2" x 4"; This dispensers has a lifetime guarantee. Labels sold separately (**U970**).

U971 \$33.00



“Minipack” Machines

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.

P410 \$1,548.00

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.

P412-XP \$2,516.00

Minipack MVS 31X Chamber Vacuum Machine (Without printer)

P412 \$2,156.00



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.

P414-XP \$3,825.00

Minipack MVS 45X Chamber Vacuum Machine (Without printer)

P414 \$3,465.00



Sous Vide Accessories

Digital Sous-Vide 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.



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

Power Source: 4 AAA batteries (included).

Dimensions: 5" x 2" x 1"

Warranty: 3 years from manufacturer.

U840 \$182.00



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. **Probes 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 feet.

U841 \$106.00



Sous-Vide Adhesive Tape

When cooking sous-vide, a small pointed thermometer probe is often inserted through the plastic pouch and into the food to measure internal temperature. It is 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



Penetration 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**. Probe wiring enclosed in a metal sleeve for extra protection. **Probes should not be used while fully submerged in liquid.**

Type: K

Temp. range: -418 to 700 °F (-250 to 315 °C).

Probe length: 4"

Cable length: 4 feet.

U842 \$74.40



Microneedle With Cable (Type "K")

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 \$108.60

BUTCHERY

Victorinox Cimeter Knife

Made in Switzerland, Victorinox knives have high carbon stainless steel blades with rosewood or NSF approved one-piece plastic handles made of FIBROX texturized nylon.



10" blade, plastic handle.
V830-10PL \$34.20

10" blade, rosewood handle.
V830-10 \$49.90



12" blade, plastic handle.
V830-12PL \$42.50

12" blade, rosewood handle.
V830-12 \$64.70



F. Dick Round Steel
Plastic handle and guard. 12" shaft.
D950 \$47.90



F. Dick MultiCut Steel
11" shaft.
D952 \$126.90



F. Dick Cleaver
7" blade (1.5 lbs.) stainless steel.
D923 \$77.90



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 \$34.90



Butcher Saw
Stainless steel, plastic handle and flip lever.
20" blade, 30" overall.
D973 \$129.30

SAUSAGE STUFFERS



"F. Dick" Sausage Stuffer

World famous sausage making machines from Germany. Stainless steel frames with plastic pistons and rubber seals. Easily disassembled for cleaning. Four tubes included: 12", 18", 22" & 30" outside diameters. 6 liters or 12 lbs. per load. Three month commercial use warranty from manufacturer. "Economy" Model - Single gear. Unit is 20" high. Weights 29.7 lbs.

D978 \$747.00



5lb. American Made Sausage Machine

The base and cylinder of this machine are made from stainless steel. The pistons are made of durable food grade plastic. Three stuffing tubes included: 0.63", 0.75" & 1" outside diameters. Base measures 9.5" x 6". Unit is 15" high. Weights 10 lbs.

P150 \$314.00

The Art of Charcuterie

By John Kowalski

A comprehensive, professional-level guide to the making of sausages and cured meats. Patés, cured meats, terrines, and gourmet sausages are staples at upscale restaurants as well as cocktail and dinner parties. Modern charcutiers have introduced new and exciting techniques and flavors for delicious (and even healthy) charcuterie. *The Art of Charcuterie* covers every aspect of this rediscovered culinary art: curing and brining, smoking, terrines, patés, sausages, herbs and seasonings, sauces and relishes, and kitchen sanitation. Features thorough explanations of tools of the trade, kitchen equipment, and ingredients. Heavily illustrated with 200 full-color photographs, including techniques and finished items.

L1766 \$61.00

BOOKS



The Butcher's Guide to Well-Raised Meat

By Joshua Applestone, Jessica Applestone and Alexandra Zissu

The butcher has reemerged in American culture as an essential guide in avoiding the evils of industrial meat. Joshua and Jessica Applestone are trailblazers in this arena. *The Butcher's Guide to Well-Raised Meat* is a compendium of their firsthand knowledge. This unique book—a guide, memoir, manifesto, and reference in one—shares everything one needs to know about well-raised meat, all with accompanying step-by-step photographs. Differences among breeds and ideal cooking methods for various cuts and offal are covered. Complete with color and black-and-white photographs, illustrations, and more than a dozen recipes.

L1779 \$24.00

TERRINE MOLDS



Mini Pate Molds With Non-Stick Surface

Extra-small slices for special presentations.
20" x 1.75" x 2.25". (5 cups).

M207 \$65.40

Extra-small slices for special presentations.
12" x 1.5" x 2". (2 cups).

M482 \$58.90



Pate Mold With Ridges

Tinned steel, hinged. 10" x 2.5" x 3". (5 cups).

M112-10 \$67.60

Tinned steel, hinged. 14" x 3" x 3.25". (10 cups).

M112-14 \$69.50



Enamelled Iron Mold

Unbreakable, heavy quality for perfect results.

Made in France by Le Creuset.

11.5" inside x 3" x 2.5". 1.5 qt capacity.

Flame

R103-F \$107.00

White

R103-W \$107.00



Pate Terrine with Press

The Pate Terrine features vertical sides and a tightly fitting lid, with an included stoneware press for compacting a terrine. The pressure eliminates air pockets that can ruin a terrine's texture. Extra weight can be easily added for heavier meat terrines and pate. Flame color. 32 oz. Stoneware. 6" x 4" x 3.7".

R863 \$31.50

Terrine Tools



A. Terrine Knife

U974 \$16.50

B. Stiff Curved Spatula

U973 \$22.00

C. Stiff Curved Perforated Spatula

U973-P \$22.00

D. Stiff Slotted Spatula

U973-S \$22.00

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.



French Slicer
8.8".
Z241 \$151.00



Nakiri Style Vegetable Knife
6.5".
Z240 \$127.00



Santoku Knife
7".
Z238 \$118.00



Petty Utility Knife
4.3" 5.9".
Z236 \$91.00 Z237 \$98.00



Chef's Knife
8.2" 9.4".
Z239-8 \$132.00 Z239-10 \$163.00

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 allowing Mcusta to offer a knife with professional quality blade at a good price.

New!



Zanmai Gyuto Chef Knife
8.2" 9.4".
Z244-8 \$105.00 Z244-10 \$130.00



Zanmai Petty Utility Knife
5.9".
Z242-5 \$80.00



Zanmai Santoku Knife
7".
Z243 \$95.00



Zanmai Petty Utility Knife
3.5".
Z242-3.5 \$65.00

CUTLERY BAGS

Boldric's Canvas Knife Rolls are made of a durable natural canvas and are accented with water buffalo hide trim. These rolls are excellent for a chef who is on the move and wants to carry the essential knives and tools. Boldric bags are a blend of functional simplistic design, throwback style, and quality.



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

Green Canvas Knife Roll

8 pockets.

Z252 \$61.30

Blue Canvas Knife Roll

8 pockets.

Z250 \$61.30

Burgundy Canvas Knife Roll

8 pockets.

Z251 \$61.30



Boldric's Leather Knife Rolls with canvas liner are made with a water buffalo hide exterior and durable natural canvas liner. The single buckle closure is made of brass giving the bag a classic look. They can hold 8 knives/tools that have an overall length of 15.5".

Black Leather Knife Bag

8 pockets.

Z254 \$74.90

Brown Leather Knife Roll

8 pockets.

Z253 \$74.90

The overall dimension when open are 28" x 20" 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



SHARPENING STONES

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. **Size is 8.25" x 2.75" x 0.5"**.

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.

Y987-500 \$50.00

1000 Grit

A great stone for maintaining sharpness and keeping your knife in good working condition. Cuts steel quickly.

Y987-1000 \$57.00

4000 Grit

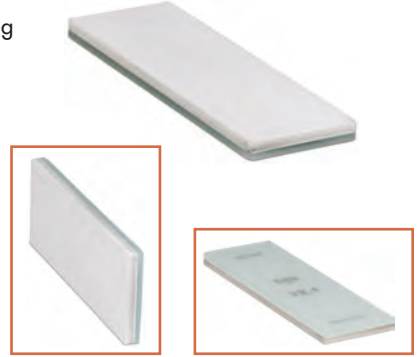
Primarily for polishing and refining your edge. Cuts steel at slower more controlled pace

Y987-4000 \$72.00

6000 Grit

For finishing and giving it knife with a keen well polished edge. May also be used for daily maintenance and realignment of your edge.

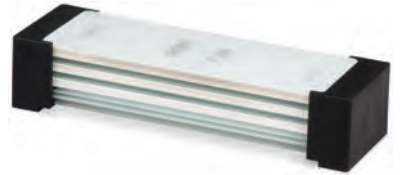
Y987-6000 \$80.00



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. Overall dimensions 10" x 3.25" x 2.5". For finishing and giving it knife with a keen well polished edge. May also be used for daily maintenance and realignment of your edge 8.25" x 2.75" x 0.5".

Y988 \$287.00



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.

A. Combination Stone

Medium (1000 grit) & Superfine (6000 grit).

Y979 \$49.80

B. Finishing Stone

Superfine (6000 grit) stone on plastic, non-skid mounting. 8" x 2.75".

Y981 \$64.70

C. Single Grit Stones

800 grit is standard. Works faster than 1000 grit. 8" x 2.5".

800 grit.

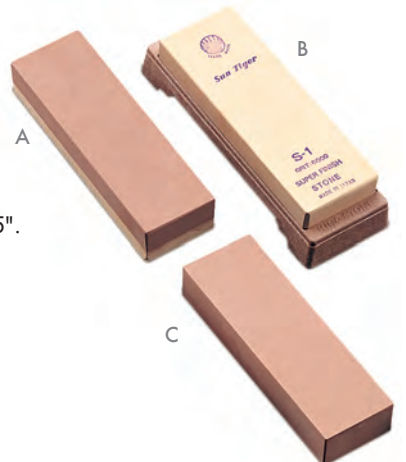
Y980-800 \$29.60

1000 grit (Medium).

Y980-1000 \$29.60

1200 grit (Fine).

Y980-1200 \$29.60



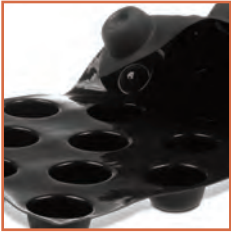
“Flexipans” from Demarle

Flexipan Mold surfaces are as smooth as glass and permanently treated with non-stick silicone. Baked items pop right out of the mold with 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.

- Non-stick surfaces mean you never need to grease molds!
- Easy to clean...just rinse and wipe dry. No rust ever!
- NSF approved.
- Full size Flexipan measurements are 15" x 23".
- Half size Flexipan measurements are 11.25" x 15".



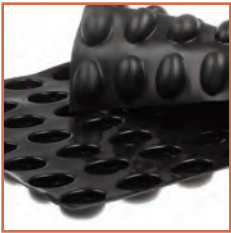
Flexipan Volcano
2.8" diam. x 1.35" deep.
2.25 oz. 18 forms.
M375-X \$99.70



Mini Volcano
1.6" diam. x 0.9" deep.
0.63 oz. 54 forms.
M375-W \$99.70



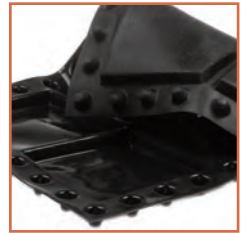
Shortbread
1.5" diam. x 0.13" deep.
0.2 oz. 77 forms.
M375-Y \$99.70



Mini Half Eggs
2.15" x 1.45" x 0.82" deep.
0.25 oz. 56 forms.
M375-Z \$99.70



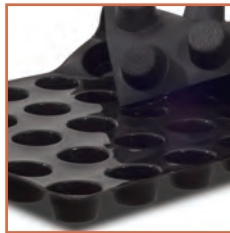
Mushroom Muffin
2.75" diam. x 1.69" deep.
3 oz. 15 forms.
M376-A \$99.70



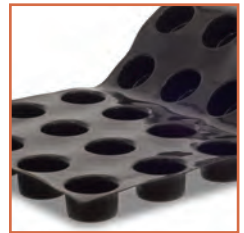
Square Insert
5.88" square x 0.56" deep.
10.14 oz. 6 forms.
M376-B \$99.70



Regular Muffins
2.75" x 1.56" deep.
4.22 oz. 24 forms.
M370-I \$99.70



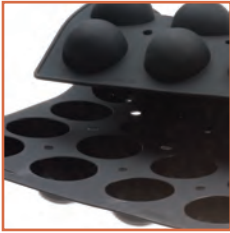
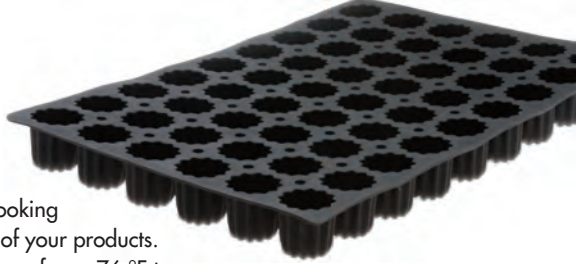
Small Muffins
2" diam. x 1.13" deep.
1.52 oz. 40 forms.
M370-J \$99.70



Cylinders
2.5" diam. x 1.38" deep.
3 oz. 24 forms.
M370-V \$99.70

Silicone Molds from Lekue

The Lekue Pro series have all of the non stick 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 cooking 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 °F to +572 °F making them suitable for the oven and freezer.



Semi Sphere

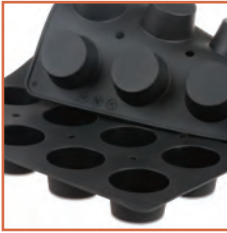
2.76" diam. x 1.38" deep.
3 oz. 28 forms.

M657-G \$77.00

Semi Sphere

1.2" diam. x 0.7" deep.
0.3 oz. 96 forms.

M657-J \$81.00



Muffin

2.76" diam. x 1.57" deep.
1.4 oz. 24 forms.

M657-C \$77.00

Mini Muffin

1.89" diam. x 1.22" deep.
1.4 oz. 70 forms.

M657-D \$77.00



Madeleines

3" x 1.77" x 0.71".
1 oz. 44 forms.

M657-B \$77.00

New!



Cannele

2.28" diam. x 1.97" deep.
2.5 oz. 54 forms.

M657-F \$89.00

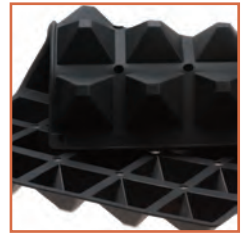


**Discontinued.
No longer available.**

Cylinder

2.9 oz. 40 forms.

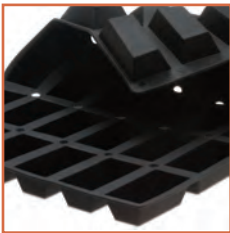
M657-K \$77.00



Pyramid

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

M657-H \$77.00



Mini Cake

3.94" x 2" x 1.22".
3.4 oz. 30 forms.

M657-I \$77.00



Mini Tart

1.77" diam. x 0.63" deep.
0.68 oz. 60 forms.

M657-A \$77.00



Briochette

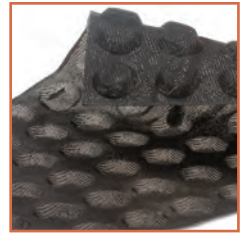
3" diam. x 1.42" deep.
2.8 oz. 24 forms.

M657-E \$77.00

New!

“Silform” Flexible Bread Baking Forms

From the makers of “Silpat”, these non-stick forms make bread baking easier and better. The forms are made of silicon coated mesh. They are non-stick, 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. NSF approved.



Mini Round Tartlets

1.6" diam. x 0.39" deep.
0.43 oz. 60 forms.
23.6" x 15.7" overall.

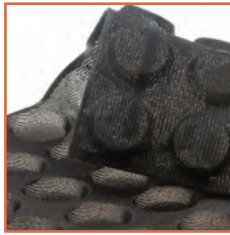
M457-C \$54.20



Mini Squares

1.77" square x 0.5" deep.
0.67 oz. 60 forms.
23.6" x 15.7" overall.

M457-E \$54.20



Sliders

2.3" diam. x 0.51" deep.
1 oz. 40 forms.
23.6" x 15.7" overall.

M457-G \$54.20



Mini Sliders

1.5" diam. x 0.4" deep.
0.5 oz. 54 forms.
23.6" x 15.7" overall.

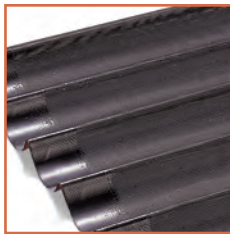
M457-F \$42.20



Mini Round Tartlet

1.9" diam. x 0.6" deep.
0.67 oz. 48 forms.
23.6" x 15.7" overall.

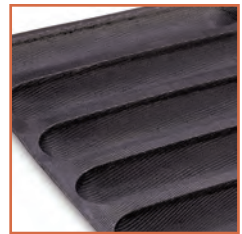
M457-D \$54.20



Baguette

5 loaves.
3.5" x 1.25" x 25" overall.

M457-A \$42.20



Individual Loaves

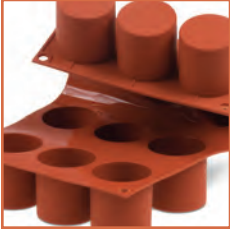
10 loaves.
2.75" x 1.25" x 12". overall.

M457-B \$54.20

New!

"Orange Flex" Silicone Molds

Flexible Silicon 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, non-stick and made from food safe silicone. The small size of these sheets (7" x 12") allows purchase of multiple styles at low cost. Useful when oven or cold space is limited. For Baking or Freezing.



Tall Cylinder

1.9" diam. x 1.9" deep.
3 oz. 12 forms.

M512-C \$12.90



Eclair

1.97" x 5.12" x 0.72".
2.75 oz. 6 forms.

M512-D \$12.90



Cubes

2" square x 2" deep.
4 oz. 8 forms.

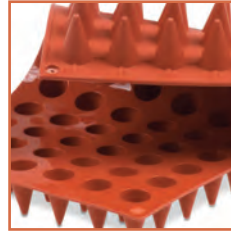
M512-E \$12.90



Mini Cubes

1.38" square x 1.38" deep.
1.25 oz. 15 forms.

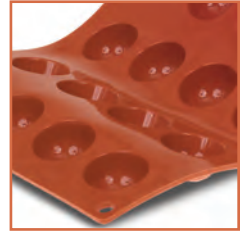
M512-F \$12.90



Micro Cones

0.7" diam. x 1.2" deep.
0.1 oz. 66 forms.

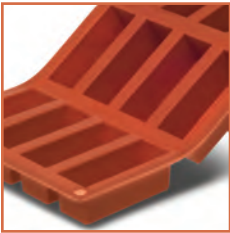
M512-G \$12.90



Hemispheres

1.18" diam. x 0.59" deep.
0.33 oz. 24 forms.

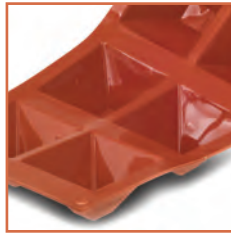
M510-Y \$12.90



Rectangles

3.11" x 1.14" x 1.18".
2 oz. 12 forms.

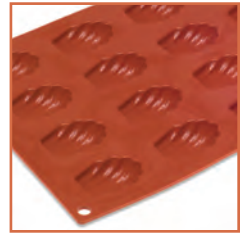
M510-R \$12.90



Pyramids

2.80" square x 1.57".
2.5 oz. 6 forms.

M510-L \$12.90



Madeleines

1.73" x 1.34" x 0.39".
0.16 oz. 20 forms.

M510-M \$12.90

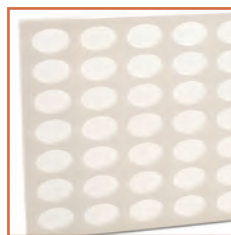
Perfect Culinary Geometrics

These silicone molds are a great way to quickly prepare uniform shapes out of sweet and/or savory food preparations. Withstands temperatures from -50 to +500 °C (-58 to +482 °F), it can be used in the oven, fryer, microwave, steamer. Freezer dishwasher safe. Ideal for making large quantities of snacks, finger food and aperitifs, in precise shapes without extensive preparation or effort needed. Use them to beautifully set off plates and buffets. Also practical for transporting items to off site events. **Overall size is 7.5" x 11.5".**



Square Silicone
0.9" square.
54 forms.

M608 \$69.80



Oval Silicone
1.25" diam. x 0.8" deep.
49 forms.

M606 \$69.80



Doughnut Silicone
1.18" max. diam. x 0.4" min.
diam. x 0.5" deep. 40 forms.

M610 \$69.80



Rectangular Silicone
1.4" x 0.6" x 0.6" deep.
54 forms.

M609 \$69.80



Round Silicone
2.2" diam. x 0.5" deep.
54 forms.

M607 \$69.80

Two Piece Silicone Sphere Molds

2 piece silicone mold allows you to create perfect spherical shapes with no seams.



New!



2 Piece Silicone Sphere
1.4" diam. 15 forms.

M625 \$138.00



2 Piece Silicone Sphere
1.77" diam. 11 forms.

M624 \$138.00



2 Piece Silicone Sphere
2" diam. 8 forms.

M623 \$138.00

Confectionary Cutters

Mini Confectionary Guitar for Ganache

This mini confectionary guitar is the ideal solution for small restaurants, schools, and chocolate shops. It offers the same time saving, precision cuts as a traditional sized confectionary 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. Overall dimensions are 14.5" x 12.5" x 5.5".

B102 \$647.50



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" x 9.5" for smaller restaurants and pastry programs. The kit includes a solid base of 13.4" x 12.5" x 1.5" 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 Confectionary Guitar (**B102**). 9.5" x 9.5".

B101 \$294.00



Pastry Bags

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.

B653-A \$31.50

16" bags.

B653-C \$29.90

Perfect™ Extra Strength Pastry Bags

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

B653-100 \$39.50



Super-Flex Pastry Bag

An 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" (50cm).

B995-45 \$21.90



PUSH UPS (Cake Shooters)



Clear Push Up with Lid

7" L overall. 3.8" h without handle. 1.75" diam.
Holds 4 oz.

Pack of 100.

R746 \$47.80

Pack of 50

R746-50 \$27.50



White Plastic Stand For Clear Push Up

Holds 28 Push Ups. 15.2" L x 11.4" w x 4.3" h.
White. For use with **R746** & **R746-50**.

R746-28 \$35.90



Clear Push Up

5.82" L overall. 2.75" without handle.
1.3" d. Holds 1.25 oz. Pack of 250.

R864 \$205.00



Push Up Stand

12 holes. 12" L x 3.5" h. Clear.
For use with **R864**.

R864-S \$53.80



Clear Mini Push Up

4.5" L overall. 2.12" without handle.
0.75" d. Holds 0.63 oz. Pack of 250.

R740 \$76.80



Clear Mini Push Up Stand

9.5" L x 1" w x 0.39" h. 6 holes.
For use with **R740**.

R740-6 \$28.80

INDIVIDUAL PLASTIC SERVING PIECES



Oval Sardine Tin Aluminum

4.5" L x 2.75" w x 1.18" h.
Pack of 100.

R877 \$84.80



Rectangular Sardine Tin

4.3" L x 2.6" w x 1.1" h.

R870 \$2.90 (each)



Sphere Container with Screw Cap

3.5" diam. x 3" h. Pack of 100.

R875 \$92.40



Corrugated Geometric Dish

Can be used for baking item up to 375 °F.
Pack of 300. Base: 1" w x 1.14" L.

Top: 2" w x 1.9" L x 1.77" h.

R881-2 \$68.00

2.75" h x 2.75" w x 2.75" L.

Pack of 400.

R881-2.75 \$126.00



Mini Takeout Style Container

Base: 1.18" w x 1.18" L.

Top: 2" w x 2" L. 2.35" h.

Holds 3 oz. Pack of 100.

R879 \$43.60



Mini Burger Style Box

2.5" w x 2.5" L x 2" h.

Pack of 100.

R880 \$43.60



Fillable Aluminum Tube

Pack of 100.

A. Large.

R876-10 \$69.40

B. Medium.

R876-5 \$64.10

C. Small (Fine Tip).

R876-2 \$58.80



Aluminum Tube

Crimping Pliers

R876-P \$64.40

Filling Grid for Aluminum Tube (Small & Medium)

Holder for 25 tubes for filling or display.

Works with **R876-2** & **R876-5**.

Not for **R876-10**.

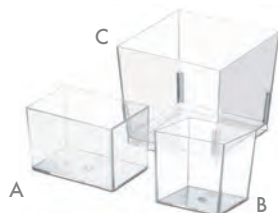
R876-G \$58.80



Round Cocotte with Lid
Plastic. 2.75" diam.
Microwave safe. Pack of 200.
R882 \$112.00



Microwavable Paella
7" diam. x 0.78" h.
Microwave safe. Pack of 100.
R883 \$98.00



Square Glasses
A. 1.5" w x 2.3" L x 1.5" h. Pack of 200.
R641 \$64.50
B. 1.7" w x 1.7" L x 1.7" h. Pack of 400.
R874-2 \$110.00
C. 2.8" w x 2.8" L x 2.5" h. Pack of 200.
R874-8 \$93.80

Mini Glasses & Dishes



Lid (Not Shown)
Pack of 300.
R599 \$24.80

Mini "Glass" Clear and Frosted
2.5" h. Holds 2 oz. Pack of 300.
R483-F \$73.70



Lid (Not Shown)
Pack of 300.
R599 \$24.80

Clear Mini "Glass"
2" h. Holds 1.5 oz. Pack of 300.
R483-C \$69.90



"Baroque" Mini Glass
2.5" h. Holds 2 oz.
Pack of 300.
R836 \$74.40



Lid (Not Shown)
Pack of 300.
R599 \$24.80

Clear Maxi "Glass"
3.25" h. Holds 2 oz.
Pack of 300.
R484 \$79.40



Clear Verrine "Glass"
1.25" diam. x 3" h.
Holds 1.9 oz. Pack of 200.
R640 \$66.50



Clear Double Wall Aperitif "Glass"
2" diam. x 2.5" h. Holds 2.5 oz.
Pack of 200.
R532 \$79.70





Clear Mini Verrine
Clear plastic. 2" diam.
Holds 1.5 oz. Pack of 250.
R832 \$69.30



White Egg Cup
Microwavable and reusable.
Holds liquid up to 200 °F. 2.3" h x
1.5" diam. Holds 2 oz. Pack of 100.
R833 \$65.80



Mini Frosted Bowl
2.7" diam. x 1.5" h.
Holds 1.75 oz. Pack of 200.
R488 \$69.60



Clear Mini Eared Dish
Clear. 3.25" L x 2.5" w x 0.5" h.
Holds 1 oz. Pack of 200.
R482 \$74.90



Mini Oval Cocotte with Lid
2.75" L x 1.75" h. Holds 2 oz.
Pack of 200.
R743 \$137.00



Square Dishes
Sea-green.
2.5" L x 2.5" w x 0.5" h.
Holds 1 oz. Pack of 200.
R486 \$69.80



Faux Slate Tray
10.75" w x 7.75" L. Pack of 5.
R835 \$16.60

Clear (Not Shown)
2.33" L x 2.3" w x 0.5" h.
Holds 1 oz. Pack of 360.
R496 \$74.30



Faux Slate Round Dish
2.875" diam. Pack of 200.
R737-3 \$49.20

Mini Mason Jars



Mini Mason Jar
2.4" h x 1.6" diam.
1 oz.
R860 \$2.50



Mini Mason Jar
3.25" h x 1.50" diam.
2 oz.
R580 \$2.40



Glass Mason Jar
2.75" h x 2.8" diam.
3 oz.
R868 \$3.70



Small Oval Mason Jar
3.8" h x 2" L x 1.5" w.
3.5 oz.
R829 \$2.90

SUSTAINABLE SERVE WARE

A series of natural disposable dishes that are both biodegradable and compostable. They offer an elegant option for service from renewable resources like bamboo, palm, and poplar trees.



Bamboo Trio Dish
7" L x 2.3" w. Pack of 12.
R679 \$22.90



Bamboo Tasting Spoon
3.5" L. Pack of 50.
R680 \$29.90



Round Bamboo Dish
2.3" diam. Pack of 144.
R649 \$114.00



Bamboo Scoop
4" L. Pack of 144.
R676 \$87.70



Bamboo Rimless Square Dish
2.3" L x 2.3" w. Pack of 144.
R678 \$93.50



Bamboo Tasting Scoop
4" L. Pack of 144.
R648 \$89.40



Square Bamboo Ramekin
2.3" L x 2.3" w. Pack of 144.
R650 \$119.00



Bamboo Spoon with Tail
3.8" L. Pack of 144.
R675 \$87.70



Bamboo Square Dish
2.3" L x 2.3" w. Pack of 144.
R677 \$118.80

Small Steamers



Two Tier Mini Bamboo Steamer Kit
3" diam. x 3.5" h. Two bases, one lid.
R652 \$3.90

Lid only. **R652-LID \$1.50** 3" diam. Base only.
R652-BASE \$1.50



Bamboo Steamer
4" diam. x 2.5" h. Pack of 2.
R802 \$9.90



Mini Bamboo Steamer
2" diam. x 2.38" h.
R581 \$7.90

Poplar & Bamboo Boats



Disposable Poplar Serving Boats
Pack of 100.

2.5" L x 1.5" w x 0.5" h. **R588-2.5 \$17.00** 3.8" L x 2" w x 0.6" h.
R588-3.75 \$19.20



Mini Deep Poplar Boat
2.6" L x 2" w x 1" h. Pack of 100.
R655-2.5 \$6.90



Poplar Serving Boat
Pack of 100.

2.5" L x 1.5" w x 0.5" h. **R656-2.5 \$8.90** 6.5" L x 3.25" w x 0.75" h.
R656-6.5 \$12.80
4.5" L x 2.5" w x 0.5" h. **R656-4.5 \$8.90** 8.5" L x 4" w x 1" h.
R656-8.5 \$15.80
5.5" L x 3" w x 0.5" h. **R656-5.5 \$9.70**



Spotted Bamboo Serving Boats

3.3" L x 2" w x 0.5" h. Pack of 50.
R630-3.25 \$12.60
4.5" L x 2.5" w x 0.63" h. Pack of 50.
R630-4.5 \$14.60
5" L x 3" w x 1" h. Pack of 40.
R630-5.5 \$11.60
6.8" L x 3.3" w x 1" h. Pack of 20.
R630-6.75 \$12.80
8.5" L x 4" w x 1.3" h. Pack of 20.
R630-8.5 \$18.80

Wooden Tasting Plates



Rectangular Poplar Wood Plate

Sold in pack of 25.

7.8" L x 5" w x 0.75" h

R659-5 \$9.40

7.8" L x 5.5" w x 1.5" h.

R659-7 \$10.30



Square Poplar Wood Plate

Sold in pack of 25.

4.5" L x 4.5" w.

R658-4.5 \$4.50

5.5" L x 5.5" w.

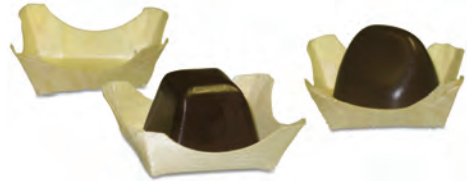
R658-5.5 \$10.50



Bamboo Leaf Dish

2.3" diam. x 0.75" h. Pack of 50.

R662 \$11.70



Wood Crest Plate

1.5" L x 1.5" w. Pack of 100.

R681 \$12.70

Disposable Wooden Serving Cones & Stand



5" cone, **R657-5** shown.

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 brush stainless steel legs that provide a clean and contemporary look. There are 24, 1.3" 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.

1.6" L x 11.22" w x 3.5" h.

R861 \$57.00

JB Prince Exclusive!



Wood Paper Serving Cone

1.3" diam. x 2.3" h. Pack of 100.

R657-2.25 \$7.60

1.8" diam. x 3.3" h. Pack of 100.

R657-3.5 \$9.60

3" diam. x 5" h. Pack of 50.

R657-5 \$7.50

CAST IRON TABLE SERVICE

Mini Iron Skillets

For little appetizers, sauces, dessert ensembles, etc.. Made of cast iron. Suitable for the oven.



4.5" diam. x 1" deep.
4 oz. capacity.
R460-4.5 \$10.40



3" diam. x 0.75" deep.
2 oz capacity. Sold in packs of 6.
R460-3 \$33.90



A. Cast Iron Rectangle Server
5.9" x 4.3" interior, 7.5" overall, 1" deep.
R672 \$10.50

B. Cast Iron Mini Round Bowl Server
4.75" diam., 6.5" overall. 1.75" deep.
R898 \$10.50

C. Cast Iron Mini Square Server
4.5" square, 6.5" overall. 1.25" deep.
R897 \$10.50

D. Cast Iron Oval Server
6" x 3.9" interior, 8" overall, 1.25" deep.
R671 \$10.50

E. Cast Iron Round Server
6.4" diam., 8" overall, 1" deep.
R670 \$10.50



"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. 0.5 oz sample jars of Hickory and Applewood Smoking Sawdust. Runs on 4 AA batteries (included in kit).



P386 \$79.90

Smoking Sawdust

For use with the Smoking Gun Handheld Smoker.

Each 4 jar assortment contains: 1 – 4 oz jar of:

Classic Smoke House Wood

- Hickory
- Applewood
- Mesquite
- Cherrywood

P386-SD \$22.00

Vintage Cellar

- Cabernet Barrel Oak
- White Oak
- Whiskey Barrel Oak
- Vineyard Grapevine

P386-VC \$22.00



"Fata" Paper

"Fata" paper, is a transparent cooking film which can be used to cook food up to temperatures of 440 °F (230 °C). Cook on hot surface, in water bath, hot oil, in the microwave, or the oven...almost anywhere except in contact with flame. This resistance to heat makes it possible to cook healthier, light, tasty dishes, as the food is cooked in its own juices with no loss of moisture. Food can be cooked En Papillote in Fata Paper and then opened and presented at the table allowing the aromas and presentation to enhance the dining experience.

20" wide x 166.6" long.

R560-50

\$79.40

100 individual sheets.

20" x 20" square.

R561-50

\$92.90

