

# JB Prince

THE WORLD'S FINEST CHEFS' TOOLS & EQUIPMENT

Please Note:

This Catalog is outdated  
and may not reflect  
current stock.

For a more accurate  
depiction of our  
inventory, we  
recommend visiting our  
website.



# JB Prince

SERVING PROFESSIONAL CHEFS SINCE 1977

## DEAR CHEF,

Thank you for requesting a catalog from JB Prince. In it you will find high quality specialized tools, utensils, and equipment for professional kitchens. We have been sourcing products and building relationships with factories in Europe, Japan, and the United States for over 45 years. In that time the emphasis has been on getting chefs the high quality tools they need to navigate the craft of cooking. We understand that getting you merchandise in a timely fashion is important to your success. For that reason we stock 99% of the items in this catalog in our new Plainview, NY warehouse and our recently remodeled midtown Manhattan showroom.

Our prices are updated annually to ensure you receive current and competitive cost. To download a copy of our net price list please visit our web page [www.jbprince.com](http://www.jbprince.com), or contact our customer service team at (800) 473-0577 or (212) 683-3553.

We accept Visa, Mastercard and American Express as forms of payment. If your business places orders with frequency you can be considered for NET 30 terms. Simply contact our customer service department and they can guide you through the process for establishing a billing account. In the event you are not completely satisfied with your purchase, please contact us immediately. We will do our best to correct any issues you may have and get you what you need as quickly as we can.

Thanks to customers like you, we have grown from our first 24 page catalog to this new 229 page edition and our dynamic online catalog at [www.jbprince.com](http://www.jbprince.com). This has been made possible by listening to your feedback and building relationships with exceptional vendors. Contact us via email or social media and offer any comments, suggestions, compliments or complaints that you may have. We are always looking to improve and your opinion matters.

If you are ever in New York City we encourage you to come visit our brand new Manhattan showroom to see our collection and learn about the products we sell. Our hours are Monday through Saturday, 9am to 5pm. We look forward to meeting you!

Sincerely,

  
CEO

---

**Office and warehouse:** 79 Express Steet, Suite D. Plainview, NY 11803

**Showroom:** 36 East 31<sup>st</sup> Street, 6<sup>th</sup> Floor. New York, NY 10016



[jbprince.com](http://jbprince.com)

# TABLE OF CONTENTS



## MOLDS

PAGES 2 - 45

## CUTLERY

PAGES 112 - 144

## TABLE SERVICE

PAGES 180 - 192

## CUTTERS

PAGES 46 - 49

## MACHINES

PAGES 145 - 163

## DISPOSABLE

PAGES 193 - 212

## PASTRY

PAGES 50 - 82

## SOUS VIDE

PAGES 164 - 170

## SUSTAINABLE

PAGES 213 - 220

## APPAREL

PAGES 83 - 85

## COOKWARE

PAGES 171 - 176

## BAR TOOLS

PAGES 221 - 225

## UTENSILS

PAGES 86 - 111

## ICE CARVING

PAGES 177 - 179

## INDEX

PAGES 226 - 229

# MOLDS



## RECTANGULAR RING MOLDS

Stainless steel.

	LENGTH	WIDTH	HEIGHT	OUNCES
A. <b>M640 12</b>	4.75"	1.5"	1.19"	4
B. <b>M640 16</b>	6.25"	1.13"	1"	2.5
C. <b>M640 18</b>	7"	1.13"	0.75"	3
D. <b>M524</b>	2.5"	2"	1.2"	3



## RECTANGULAR RING MOLDS

1" w x 1" h. Stainless steel.

	LENGTH
E. <b>M601 2</b>	2"
F. <b>M601 3</b>	3"
G. <b>M601 4</b>	4"

H. Stainless steel. 2.5" l x 1.75" h.

**X162**



## SQUARE RING MOLDS

Stainless steel.

	LENGTH	WIDTH	HEIGHT	OUNCES
I. <b>M642</b>	3.13"	3.13"	1.75"	8
J. <b>M521</b>	2"	2"	3"	6
K. <b>M522</b>	2.5"	2.5"	1.25"	3.5



## L. SQUARE RING

Stainless steel (18/8). 2" l x 1.75" h.

Made in Asia.

**M590**

## M. OVAL "RACE TRACK" RING

3.5" l x 2" w x 2" h, 6oz.

**M454 3.75**



**INDIVIDUAL RINGS**

Stainless steel. Under 1.75" height.

	DIAMETER	HEIGHT	OUNCES
A. <b>M229</b>	2"	1.5"	1.5
B. <b>M230</b>	2.33"	1.25"	2
C. <b>M231</b>	2.5"	1.5"	4

**EXTRA TALL INDIVIDUAL RINGS**

Stainless steel.

	DIAMETER	HEIGHT	OUNCES
D. <b>M351</b>	2.88"	1.75"	6
E. <b>M239</b>	3"	1.75"	7
F. <b>M233</b>	3.5"	1.75"	9
G. <b>M234</b>	4"	1.75"	12

**HEAVY DUTY SEAMLESS RINGS**

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

	DIAMETER	HEIGHT
<b>M581 1.25</b>	1"	1.25"
H. <b>M581 1.5</b>	1"	1.5"
<b>M582 1</b>	2"	1"
I. <b>M582 1.5</b>	2"	1.5"
<b>M582 2</b>	2"	2"
J. <b>M583 1</b>	3"	1"
<b>M583 1.75</b>	3"	1.75"

**JB Prince****STAINLESS STEEL RINGS**

	DIAMETER	HEIGHT	OUNCES
K. <b>M354</b>	2"	3"	4
L. <b>M355</b>	1.5"	1.5"	1
M. <b>M356</b>	1.75"	1"	1.5

**ROUND RINGS**

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

	DIAMETER	HEIGHT	OUNCES
N. <b>M592 1.75</b>	2"	1.75"	2
O. <b>M592 3</b>	2"	3"	4
P. <b>M593 1.75</b>	3"	1.75"	6.5



# MOLDS

## RINGS



### A. FLAN RINGS

Stainless steel with rolled edges.

#### CLASSIC

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

#### TALLER (1" HEIGHT)

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



### B. ENTREMET RINGS

Strong stainless steel, 1.38" height.

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



### C. CAKE RINGS

Strong stainless steel.

#### 2" HEIGHT

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

#### 2.38" HEIGHT

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



### D. TALL CAKE RINGS

Strong stainless steel, 3" height.

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



### HIGH STAINLESS STEEL PASTRY RINGS

1mm thick stainless steel. Suitable for oven cooking. Can be used with baking paper or baking sheet.

	DIAMETER	HEIGHT
M701 3	3.1"	2.4"
M701 4	4.7"	3.1"
M701 6	6.3"	3.9"
M701 7	7.9"	4.7"
M701 9	9.4"	5.5"



Item M701 9

## VALRHONA PERFORATED MOLDS BY DE BUYER

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

### RINGS

0.78" height.

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



### SQUARES

0.78" height.

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



### RECTANGLES

	LENGTH	WIDTH	HEIGHT
H. M677	4.72"	1.57"	0.78"
M677 9	9.8"	3.25"	0.78"
I. M677 11	11"	4.3"	0.87"



### J. DOUGH CUTTER

3.14" square. Works with square tart mold **M678 3** or molds that are 3.14" square x 0.78" h.

**M678 3C**



### K. DOUGH PUSHER

3.14" square.

**M678 3P**



With **M678 3**.

### L. SQUARE RING MOLDS

Stainless steel. 0.75" height.

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



### M. PERFORATED OVAL RINGS

Stainless steel.

	LENGTH	HEIGHT
M692 7	7.5"	1.37"
M692 11	11.41"	1.37"
M693 7	7.5"	0.78"
M693 11	11.41"	0.78"



### N. OVAL RINGS

Stainless steel.

	LENGTH	WIDTH	HEIGHT
M694 7	7"	2.36"	0.78"
M694 11	11"	3.14"	0.78"
M691	5.7"	1.25"	0.75"



# MOLDS

## RINGS, TARTS, CUTTERS AND ACETATE STRIPS



### KIT TARTE RINGS

Kit Tarte Ring renews the concept of tarts and rethinks the classic pastry. It consists of thermoplastic micro perforated tart rings and silicone molds. It has a temperature range of -76 to 446 °F and is safe for freezing or baking. Unlike their stainless steel counterparts, this ring is rigid and resists bending and deforming. It is nonstick and will not stain or discolor.

The thermoplastic rings are paired with an elegant disc shape silicone mold. The silicone mold complements the tart ring and can be used as an insert or topper to the tart shell. It can also be used separately, greatly expanding its usefulness and versatility.

- Tart mold has a reinforced rim to help maintain shape and stability.
- Micro holes helps evaporate humidity.
- The pastry is easily removable from the ring.
- Safe for freezer and oven.

### KIT TARTE RINGS

	DIAMETER	HEIGHT	MOLDS INCLUDED
<b>MA188</b>	3.14"	0.78"	1 (6 forms)
<b>MA189</b>	5.9"	0.78"	1 (2 forms)
<b>MA190</b>	7.48"	0.78"	1 (1 form)

### PERFORATED TARTE RINGS

	DIAMETER	HEIGHT
<b>MA185</b>	2.75"	0.78"
<b>MA186</b>	5.5"	0.78"
<b>MA187</b>	7"	0.78"



### A. BASE CUTTER FOR TRIANGLE TART

Stainless steel. 5.5" l x 5" w x 3" h.

**M684 B**

### B. CUTTER FOR TRIANGLE TART

Cutter with reinforcing band. Can be used as a savory pastry cutter. Stainless steel. 4.25" l x 3.5" w x 1.5" h.

**M684 C**



### TRIANGULAR TART MOLDS

Triangles, triangles, triangles! This set of 8 triangular molds is designed to be used as individual forms that can be combined to give the appearance of a complete 9.5" tart. You can create form by form and offer a variety of flavors and textures in each portion.

This set gives you a large range of creative options making it a unique platform for a variety of sweet and savory style tarts. To help with production and ensure perfectly cut dough for lining the molds please see cutters **M684 B** or **M684 C** (sold separately above).

**M684**



### C. ROLLS OF HEAVY CLEAR ACETATE\*

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

	HEIGHT		HEIGHT
<b>B860 1.38</b>	1.38"	<b>B860 2.38</b>	2.38"
<b>B860 1.75</b>	1.75"	<b>B860 2.5</b>	2.5"
<b>B860 2</b>	2"	<b>B860 3</b>	3"

### D. PRE-CUT ACETATE STRIPS\*

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

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



\*The plastic used is food-safe polystyrene.



**STEEL NONSTICK FLAN MOLDS**

Steel with nonstick finish.

**A. 1" HEIGHT**

	TOP DIAM	BOTTOM DIAM	OUNCES
<b>M484 10</b>	4"	3.33"	7
<b>M484 12</b>	5"	4"	11

**B. 0.75" HEIGHT**

	TOP DIAM	BOTTOM DIAM	OUNCES
<b>M201 60</b>	2.33"	2"	1
<b>M201 80</b>	3"	2.5"	2
<b>M201 90</b>	3.5"	3"	3
<b>M201 100</b>	4"	3.5"	5
<b>M201 120</b>	4.75"	4"	8

**NONSTICK INDIVIDUAL PETIT FOUR MOLDS**

	NAME	DIAMETER	LENGTH	WIDTH	HEIGHT
C. <b>M148 A</b>	Brioche	1.75"	-	-	0.65"
D. <b>M148 B</b>	Square	-	1.50"	1.50"	0.38"
E. <b>M148 C</b>	Fluted Round	1.80"	-	-	0.40"
F. <b>M148 D</b>	Plain Round	1.40"	-	-	0.35"
G. <b>M148 E</b>	Rectangle	-	1.9"	1"	0.40"
H. <b>M148 F</b>	Triangle	-	1.75"	1.75"	0.40"

**I. NONSTICK PLAIN BARQUETTES**

0.38" height.

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

**J. DEEP DISH PIE PAN**

For turning out single or double crust classics. Made from heavy duty glazed aluminum and designed for the rigors of professional baking. 9" diam. (7" diam. base) x 1.5" h.

**M661****K. FLAN MOLD NONSTICK SILICONE**

4" diam. x 0.75" h.

**M275 B****L. SQUARE CAKE MOLD NONSTICK**

4" square x 1.6" h.

**M297****SAVARIN NONSTICK MOLDS**

	DIAMETER	HEIGHT	OUNCES
M. <b>M124 70NS</b>	2.75"	0.5"	1
N. <b>M124 80NS</b>	3.25"	0.75"	1.75
O. <b>M124 120NS</b>	4.75"	1"	4



# MOLDS

## TARTLETTES



### MADELEINE BISCUITS SHEETS

Nonstick coated steel.

	LENGTH	WIDTH	HEIGHT	FORMS
A. M495	3.15"	1.85"	0.50"	12
B. M496	1.70"	1.25"	0.40"	20

### C. HEMISPHERE MOLDS

Stainless steel, half round, seamless.

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

### FLUTED TARTLETTES

#### D. TINNED STEEL

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

#### E. NONSTICK

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

### PLAIN TARTLETTES

0.5" h.

#### F. TINNED STEEL

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

#### G. NONSTICK

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

### SMALL BRIOCHES

#### H. TINNED STEEL

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

#### I. NONSTICK

	TOP DIAM	BOTTOM DIAM	HEIGHT	OUNCES
M118 80NS	3.13"	1.38"	1.25"	2
M118 90NS	3.5"	1.75"	1.38"	3



**CLASSIC TART MOLDS**

With removable bottom.

**A. TINNED STEEL**

	DIAMETER	HEIGHT
<b>M145 4</b>	4"	0.63"
<b>M145 4.4</b>	4.38"	0.75"
<b>M145 4.75</b>	4.75"	0.75"
<b>M145 8</b>	8"	0.88"
<b>M145 9.5</b>	9.5"	1"
<b>M145 11</b>	11"	1"
<b>M145 13</b>	13"	1.13"

**B. NONSTICK**

	DIAMETER	HEIGHT
<b>M145 4NS</b>	4"	0.38"
<b>M145 4.4NS</b>	4.38"	0.75"
<b>M145 4.75NS</b>	4.75"	0.75"
<b>M145 8NS</b>	8"	0.88"
<b>M145 9.5NS</b>	9.5"	1"
<b>M145 11NS</b>	11"	1"
<b>M145 13NS</b>	13"	1.13"

**MEDIUM HIGH TART MOLDS**

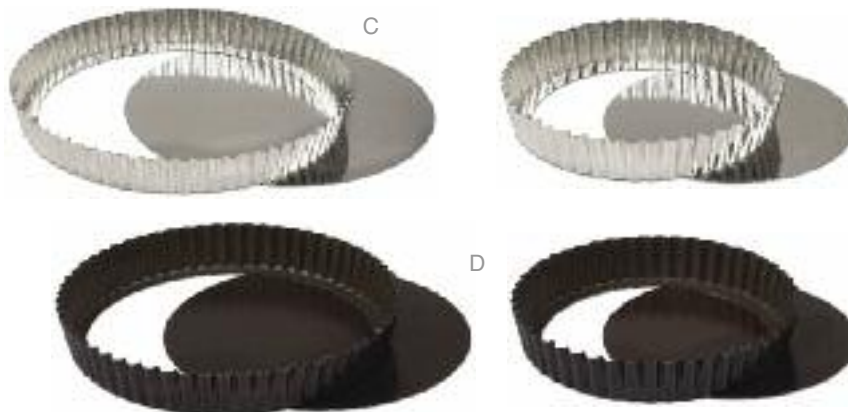
With removable bottoms. 1.25" h.

**C. TINNED STEEL**

	DIAMETER
<b>M256 8</b>	8"
<b>M256 9.5</b>	9.5"
<b>M256 11</b>	11"

**D. NONSTICK**

	DIAMETER
<b>M256 8NS</b>	8"
<b>M256 9.5NS</b>	9.5"
<b>M256 11NS</b>	11"

**EXTRA DEEP TART MOLDS**

With removable bottoms.

**E. TINNED STEEL**

	DIAMETER	HEIGHT
<b>M186 100</b>	4"	1.25"
<b>M186 200</b>	8"	1.88"
<b>M186 250</b>	10"	2.25"

**F. NONSTICK**

	DIAMETER	HEIGHT
<b>M187 100</b>	4"	1.25"
<b>M187 200</b>	8"	1.88"
<b>M187 250</b>	10"	2.25"

**G. ROUND TART MOLDS**

Nonstick coated steel with removable bottoms. 1.25" h.

	DIAMETER
<b>M566 120</b>	4.75"
<b>M566 240</b>	9.5"
<b>M566 280</b>	11"

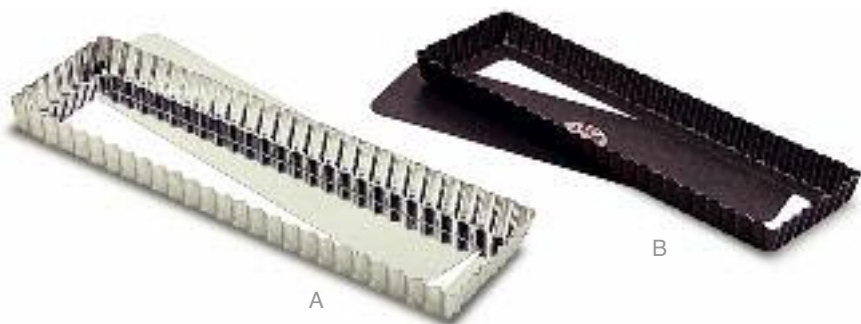
**H. PERFORATED NONSTICK TART MOLDS**

Helps with browning and even cooking. Perforations increase airflow and help dough release moisture during the baking process achieving a crisper finish and evenly cooked center. 1" h.

	DIAMETER
<b>MA144</b>	7.9"
<b>MA145</b>	9.5"
<b>MA146</b>	10.3"
<b>MA147</b>	11.8"







### RECTANGULAR TART MOLDS

With removable bottoms. 13.75" l x 4.5" w x 1" h.

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



### TIMBALE MOLDS

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

	TOP DIAM.	BOTTOM DIAM.	HEIGHT	OUNCES
C. <b>M184 A</b>	2"	1.5"	2"	2.5
D. <b>M184 B</b>	2.38"	1.5"	2.25"	5
E. <b>M184 C</b>	2.5"	1.75"	2.5"	5.9
F. <b>M184 D</b>	2.75"	2"	2.75"	6.7



### G. TIMBALE MOLD NONSTICK

Rolled edges give added strength to standard-gauge molds. 2.25" top diam. x 1.75" bottom diam. x 2.25" h. 4.4oz.

**M125 C**

### H. OVAL MOLD NONSTICK

Rolled edge. Attractive oval shape with sanitary. 3" l x 2.25" w x 1.5" h. 4oz.

**M126 C**



### INDIVIDUAL CAKE (CANNELE) MOLD

Heavy copper with tin lining. Precise fluting.

	DIAMETER	HEIGHT	OUNCES
I. <b>M480 35</b>	1.5"	1.38"	1
J. <b>M480 45</b>	1.5"	1.5"	2
K. <b>M480 55</b>	2"	2"	3



Stainless steel.

	DIAMETER	HEIGHT	OUNCES
L. <b>MA151</b>	1.4"	1.45"	1
M. <b>MA152</b>	1.75"	1.62"	1.5
N. <b>MA153</b>	2"	2.15"	3



### ANGEL FOOD CAKE PANS

Commercial quality aluminum.

	TOP DIAM.	BOTTOM DIAM.	HEIGHT	QUARTS
O. <b>M361 3.5</b>	9.5"	7"	5"	3.5
P. <b>M281 4</b>	4"	3.25"	2"	0.28

### Q. INDIVIDUAL CAKE PAN

Rolled edge, heavy aluminum. Removable bottom. 3" diam. x 2" h. 8oz.

**M478**



**TUBE MOLD WITH REMOVABLE ENDS**

Includes a nonstick baking sheet liner.

		LENGTH	DIAMETER
A.	<b>M708</b>	7.9"	1.8"
B.	<b>M709</b>	11.8"	1.8"

**C. NONSTICK BAKING LINERS**

		LENGTH	WIDTH
	<b>M708 S</b>	7.9"	1.8"
	<b>M709 S</b>	11.8"	1.8"

**LOAF MOLD WITH REMOVABLE ENDS**

Includes a nonstick baking sheet liner.

		LENGTH	WIDTH	HEIGHT
D.	<b>M710</b>	9"	2.2"	2"
E.	<b>M711</b>	11.8"	1.6"	2.2"

**F. NONSTICK BAKING LINERS**

		LENGTH
	<b>M710 S</b>	9"
	<b>M711 S</b>	11.8"

**G. SMALL BREAD MOLD**

Hinged tinned steel. 12" l x 1.75" diam.

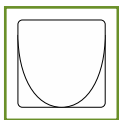
**M174****LEAKPROOF YULE MOLD WITH REMOVABLE ENDS**

		LENGTH	WIDTH	HEIGHT	OUNCES
H.	<b>M712 30</b>	19.7"	3.3"	2.7"	50.7
I.	<b>M712 50</b>	11.8"	3.3"	2.7"	84

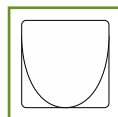
**BÛCHE DE NOËL MOLDS**

Leak proof. Stainless steel.

		LENGTH	WIDTH	HEIGHT	CUPS
J.	<b>M538 D</b>	19.75"	3"	2.3"	8
K.	<b>M538 B</b>	19.75"	2.80"	2"	6
L.	<b>M538 A</b>	14"	2.45"	1.8"	3

**M. TINNED STEEL**

13.75" l x 2.38" w x 1.75" h. 3 cups.

**M169 A**



## FINGER YULE LOG FRAMES

For the creation of frozen entremets-style yule logs that can be cut to any length, in individual and 4, 6, 8 person portions. Easy to release from mold with the removable U-shaped fittings and the mold's natural widening. Can also be used to make roll-cakes or inserts for other preparations.

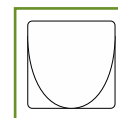
		LENGTH	DIAMETER
A.	M682 30	22.25"	1.25"
B.	M682 45	22.25"	1.5"
C.	M682 60	22.25"	2.5"



## WATERTIGHT MOLDS

Stainless steel. Rounded bottom, fully sealed restaurant quality molds.

		LENGTH	WIDTH	HEIGHT	CUPS
D.	M283	19.75"	3"	2.5"	6
E.	M282	19.75"	2.5"	1.63"	3

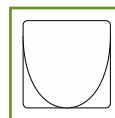
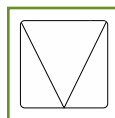


## FOOD MOLDS

Excellent for ice creams, mousses, and sorbets. Water tight construction. Made from thick food safe plastic for commercial use.

**Cannot be used for baking.**

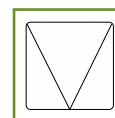
		SHAPE	LENGTH	WIDTH	CUPS
F.	M470	Triangular	18"	2.75"	4
G.	M471	Rounded	18"	2"	4.5



## H. TRIANGULAR MOLD

Very popular for Pâtés and baked or frozen desserts. Finest quality stainless steel. 14" l x 3" w x 2.38" h. 1 quart.

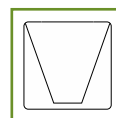
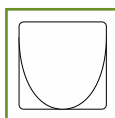
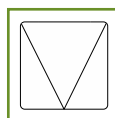
**M171 A**



## COVERED MOLDS

Stainless steel (18-8). Water tight.

		SHAPE	LENGTH	HEIGHT	OUNCES
I.	M603	Rectangular	12"	2.25"	22
J.	M601	U-Shape	12"	2.25"	24
K.	M600	Triangle	12"	2.25"	16



**PÂTÉ MOLDS WITH SMOOTH SIDES**

Hinged.

		MATERIAL	LENGTH	WIDTH	HEIGHT	CUPS
A.	<b>M113 10</b>	Tinned Steel	10"	2.5"	3"	5
B.	<b>M113 12NS</b>	Nonstick	12"	2.75"	3"	7

**C. PÂTÉ MOLD (HORS D'OEUVRES SIZE)**

Perfect size for beautiful presentations of the finest quality pâtes; with removable bottom in tinned steel.  
16" l x 2.25" w x 3.25" h. 9 cups.

**M128 A****PÂTÉ AND LOAF MOLDS WITH NONSTICK SURFACE**

Extra-small sizes for special presentations.

		LENGTH	WIDTH	HEIGHT	CUPS
D.	<b>M207</b>	20"	1.75"	2.25"	5
E.	<b>M482</b>	12"	1.5"	2"	2

**F. ENAMELLED CAST IRON PÂTÉ MOLD AND COVER**

Unbreakable, heavy quality for perfect results. Made in France by Le Creuset. 11" l x 3" w x 2.5" h. 1.5 cups.

**R103 F****CHINA GALANTINE MOLD**

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

		LENGTH	WIDTH	HEIGHT	LITERS
G.	<b>R230 A</b>	10"	3.5"	3.5"	1
H.	<b>R230 B</b>	11.5"	4"	4"	2


**JB Prince**  
 FINE CULINARY



A



B

### BUNDT CAKE MOLDS

Heavy cast aluminum construction. Nonstick inner surface.

	DIAMETER	HEIGHT	CUPS	FORMS
A. M271	3.90"	2"	1	6
B. M272 A	10"	4"	12	1

### C. CLASSIC KUGELHOPF MOLD

Tinned steel with nonstick coating. 9.5" diam. x 4.75" h. 1.5" tube, 3 quarts.

**M106 9.5NS**

### D. POINTED OVAL PATE MOLD

Nonstick coated steel with 2 sides & bottom. 8.5" l x 5.75" w x 3.5" h. 7 cups.

**M111 8.5NS**

### E. SILVERSTONE NONSTICK ROUND CAKE PAN

Seamless aluminum cake pan with nonstick inner surface. 9" diam. x 2" h.

**M208 9**



### F. CHARLOTTE MOLD

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

**M117 4**

### G. CROWN MOLDS

Fine detail in heavy aluminum for unique portions of ice cream, mousse, cakes, etc.

	DIAMETER	HEIGHT	OUNCES
M181	2.5"	2.5"	4.5
M182	2"	2.5"	6

### H. SPRINGFORM BAKING PANS

Aluminum, flat bottom. 3" h.

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

### I. STRAIGHT SIDED CAKE PANS

Heavy duty aluminum construction, seamless, with straight sides. 18" gauge.

#### 2" HEIGHT

	DIAMETER
M454 6	6"
M454 8	8"
M454 9	9"
M454 10	10"

#### 3" HEIGHT

	DIAMETER
M455 6	6"
M455 8	8"
M455 9	9"
M455 10	10"

### J. REMOVABLE BOTTOM CAKE PANS

Heavy duty aluminum, they will not bend or deform. Removable bottom makes it easy to unmold and there's no indentation on the bottom. 3" h. Straight sides.

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



**A. MINI LOAF FRAME**

Heavy duty, aluminized steel, glazed for easy release.  
Tapered. 3.88" w x 2.5" h x 1.31" l. Overall dimensions:  
19.5" l x 9.88" w.

**M259**

A

**B. FRENCH BLACK STEEL**

Traditional black steel ideal for even deep browning.  
15.75" l x 4.5" w x 4.75" h. **Not dishwasher safe.**

**M645**

B

**C. ALUMINIZED STEEL PULLMAN PANS**

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

	LENGTH	WIDTH	HEIGHT	LBS
<b>M503</b>	13"	4"	4"	1.5
<b>M504</b>	16"	4"	4"	2

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

C

**MINI LOAF PANS**

Nonstick.

	LENGTH	WIDTH	DEPTH	OUNCES
<b>D. M676</b>	11.5"	2"	1.75"	18
<b>E. M712</b>	7"	1.77"	1.77"	12.33

D

E

**F. PERFORATED NONSTICK BREAD PANS**

Helps with browning and even cooking. Perforations increase airflow and help dough release moisture during the baking process achieving a crisper finish and evenly cooked center.  
Tapered.

	LENGTH	WIDTH BOTTOM	WIDTH TOP	HEIGHT
<b>MA148</b>	6.3"	3.25"	4"	2.80"
<b>MA149</b>	10.6"	3.25"	4"	3.25"

F

**G. SILVERSTONE NONSTICK COMMERCIAL LOAF PANS**

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

	LENGTH	WIDTH	HEIGHT	LBS
<b>M209 3</b>	8.5"	4.25"	3"	3
<b>M209 5</b>	10"	5"	4"	5



G

H

**H. COMMERCIAL LOAF PANS**

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

	LENGTH	WIDTH	HEIGHT	LBS
<b>M452 A</b>	5.63"	3.13"	2.19"	0.38
<b>M452 B</b>	8"	4"	2.5"	0.75
<b>M452 1</b>	8.5"	4.5"	2.75"	1
<b>M452 1.5</b>	10"	5"	3"	1.5

**I. BREAD CUBE LOAF MOLD "PAIN SURPRISE"**

Nonstick. 7.9" square.

**MA150**

I

**CAKE TESTERS**

Rust proof. 6" l.

**J. OXO GOOD GRIPS****K. ATECO****B944****B943**



### CROQUEMBOUCHE MOLDS

Stainless steel.

	BASE DIAM	HEIGHT
A. <b>M144 14</b>	9.25"	14"
B. <b>M144 20</b>	11.75"	20"



### ROUND PRODUCTION MOLDS

For the preparation of frozen, cold, or warm desserts, mousses, hors d'oeuvres and portion controlled dishes. Best for faster production and larger quantities. Molds are arranged in strips allowing faster filling, quicker extraction and easier clean-up. White food-safe plastic (Not suitable for baking.) 23.38" l x 15.63" w (Overall tray size).

#### 4 OUNCES CAPACITY

Produces 35 molds. 2.5" diam.

	DESCRIPTION
<b>M411 A</b>	Molds with tray
<b>M412 A</b>	Extractor
<b>M413 A</b>	Cutter

#### 1.5 OUNCES CAPACITY

Produces 96 molds. 1.63" diam.

	DESCRIPTION
<b>M416 A</b>	Molds with tray
<b>M417 A</b>	Extractor
<b>M418 A</b>	Cutter



### CAKE SLICE FRAME & MOLD

4.6" l x 2.44" w x 1.57" h. 3.7oz. 112 forms.

Hard plastic.

**M411 K**



### MULTIFLEX ROUND TRAY AND MOLDS

Innovative multifunctional bar conceived to create elegant mini desserts or cylindrical single portions. Perfect both for sweet or savory creations which require oven or blast chiller. Thanks to its flexibility, Multiflex enables a perfect product unmolding without using other tools and reducing production time. 1.77" diam. x 0.98" h. 1.35oz. 70 forms. Silicone and plastic. Suitable for baking!

**MA159**



## MUFFIN PANS

Aluminized steel with silicone glazing for easy release.

### A. JUMBO

3.75" top diam. x 2.5" bottom diam. x 1.75" h. 8.2oz.  
12 forms. 17.88" l x 13.5" w (Overall pan size).

**M491**

### B. CROWN

3.5" top diam. x 2" bottom diam. x 2" h. 7.3oz.  
12 forms. 18" l x 13" w (Overall pan size).

**M492**

### C. TEXAS SIZE

3.25" top diam. x 2.75" bottom diam. x 1.25" h. 5.6oz.  
12 forms. 17.88" l x 12.88" w (Overall pan size).

**M447**

### D. SQUARE

1.66" square x 1.28" h. 1.8oz. 20 forms.  
15.75" l x 11.13" w (Overall pan size).

**M662**

### E. STANDARD

2.75" top diam. x 2.06" bottom diam. x 1.38" h. 3.8oz.  
24 forms. 20.75" l x 14" w (Overall pan size).

**M262**

### F. MINI

2.06" top diam. x 1.63" bottom diam. x 1.13" h. 2.1oz.  
24 forms. 17.19" l x 12.88" w (Overall pan size).

**M261**

### G. MICRO

1.88" top diam. x 1.25" bottom diam. x 0.88" h. 1.1oz.  
30 forms. 18" l x 13" w (Overall pan size).

**M493**



## FRENCH BREAD (BAGUETTE) PAN

Commercial gauge aluminum for food service use.

		LENGTH	WIDTH	FORMS
H. <b>M505</b>	Perforated	26"	18"	6
	Each loaf	26"	2.5"	6
I. <b>M455</b>	Solid	26"	17"	6
	Each loaf	26"	2.25"	6

### BAKER'S BLADE (LAME)

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

**B866**



### J. TUILES COOKIE SHEETS

Get consistent results while forming tuiles.

	ROWS	WIDTH	DEPTH	MATERIAL
<b>M251</b>	6	1.66"	1"	Tinned steel
<b>M251 ST</b>	6	1.75"	0.88"	Stainless steel



### K. DENT DE LOUP SHEET

Dent de Loupe (Wolf's tooth), is a French classic biscuit style cookie. This mold will help you produce and mimic the wolf's fang shape. Also use it to help manipulate and form other items like tuiles, or anything that you want to achieve an angular peak. 1" h x 11" w x 11.8" l. 8 forms.

**M663**





### PAVONI ADAPTABLE RECTANGULAR BAKING MOLDS

Simple and versatile modular stainless steel frame systems that chefs can utilize in a variety of configurations. Pre-marked portioning tray are designed to give clean results with limited waste.

		LENGTH	WIDTH	HEIGHT
A.	<b>MA114</b>	22.83"	3.54"	1.57"
B.	<b>MA115</b>	22.83"	3.54"	1.18"
C.	<b>MA116</b>	22.83"	3.54"	0.78"
D.	<b>MA117</b>	22.71"	2.36"	0.78"
E.	<b>MA118</b>	22.83"	1.18"	0.78"
F.	<b>MA113</b>	23.62"	4.72"	Tray



### RECTANGULAR FRAMES

Stainless steel.

		LENGTH	WIDTH	HEIGHT
G.	<b>M683</b>	22.44"	2.75"	2.75"
H.	<b>M644</b>	22.5"	3.5"	1.38"
I.	<b>M695</b>	14.57"	4.33"	0.98"



### SHEET PAN EXTENDERS

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

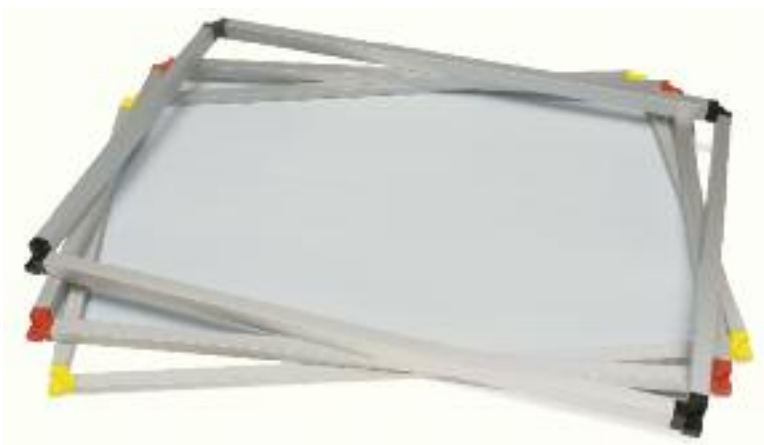
		SIZE	LENGTH	WIDTH	HEIGHT
J.	<b>M268 A</b>	Full-size	23.75"	16"	2"
K.	<b>M268 B</b>	Half-size	15.5"	10.75"	2.38"



### SHEET PAN FORMS

Stainless steel, fit US or European size sheet pans.

		LENGTH	WIDTH	HEIGHT
L.	<b>M539 A</b>	22.5"	14.63"	1"
M.	<b>M539 B</b>	22.5"	14.63"	1.5"



### STACKABLE FRAME SET

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

#### M515

### EXTRA FRAMES AND TRAYS

For M515.

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





**SILVERSTONE NONSTICK PANS**

Patented nonstick coating over thick aluminum.

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

**STANDARD SHEET PANS**

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

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

**WEAREVER SHEET PANS**

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

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

**EUROPEAN SHEET PANS**

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

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

**PERFORATED ALUMINUM PANS**

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

**SILPAT NONSTICK BAKING MAT**

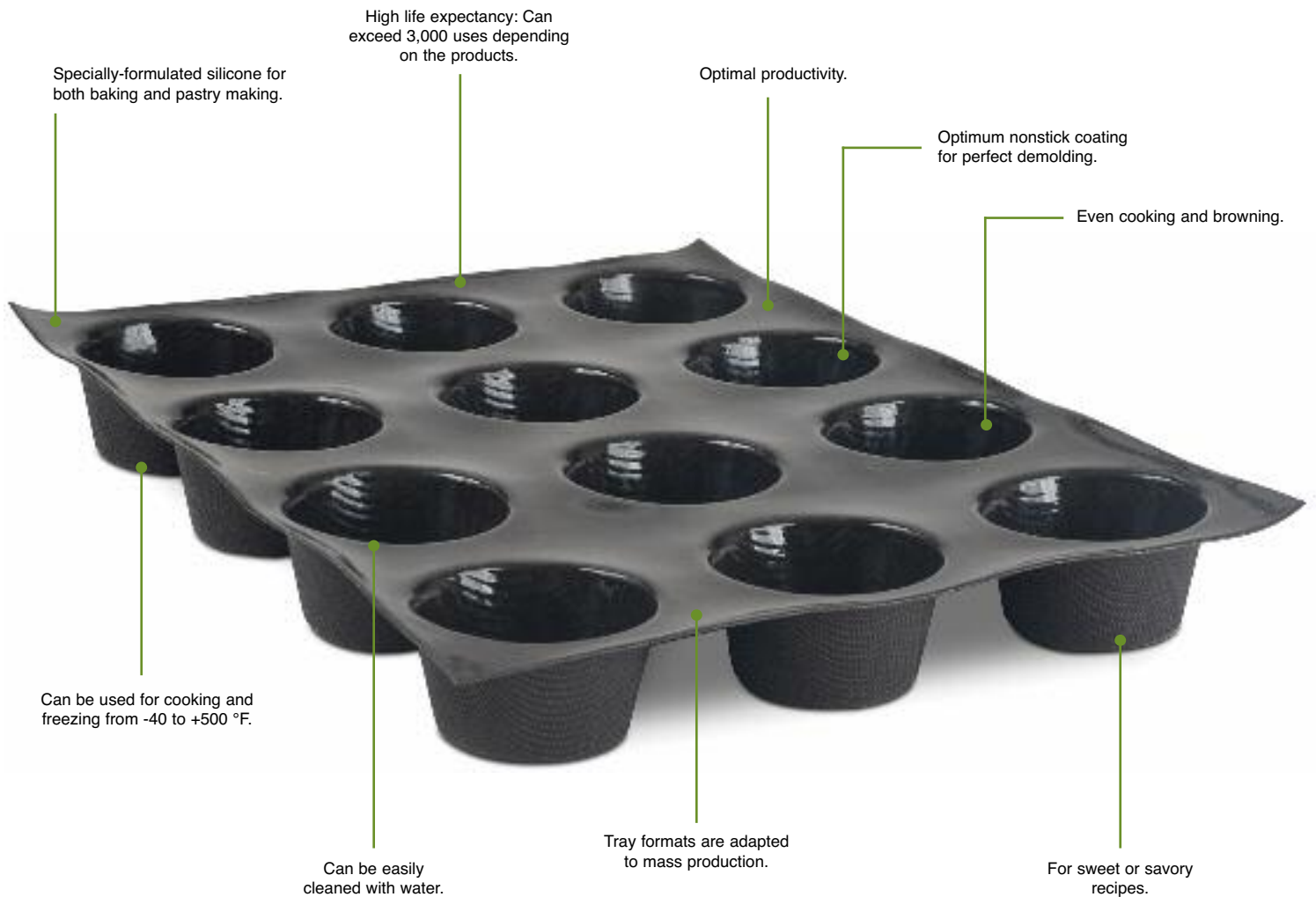
Thick flexible mat transforms any sheet pan into a nonstick surface. Also used for working sugar, chocolate, etc. Can be reused thousands of times, withstands temperature from -40 to over 550 °F.

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

# FLEXIPAN®

LA SIGNATURE DE L'EXCELLENCE

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





### SMALL MUFFINS

2" diam. x 1.19" h, 1.5oz. 40 forms.

**M370 J**

### SMALL MUFFINS HALF SHEET

2" diam. x 1.19" h, 1.5oz. 20 forms.

**M373 J**

### REGULAR MUFFINS

2.75" diam. x 1.19" h, 4.2oz. 24 forms.

**M370 I**

### REGULAR MUFFINS HALF SHEET

2.75" diam. x 1.19" h, 4.5oz. 12 forms.

**M373 I**



### MUSHROOM MUFFINS

2.75" diam. x 1.69" h, 3oz. 15 forms.

**M376 A**



### TAPERED MUFFINS

3.31" diam. x 1.38" h, 3.9oz. 24 forms.

**M370 R**



### MICRO MINI SPHERES HALF SHEET

0.87" diam, 1 tsp. 63 forms.

**M373 P**

### MINI HALF SPHERES

1" diam. x 0.56" h, 0.2oz. 96 forms.

**M371 H**

### MINI HALF SPHERES HALF SHEET

1.2" diam. x 0.7" h, 0.33oz. 35 forms

**M373 E**

### MINI HALF SPHERES

1.2" diam. x 0.7" h, 0.33oz. 70 forms.

**M370 E**

### SMALL HALF SPHERES

1.63" diam. x 0.75" h, 0.7oz. 48 forms.

**M370 D**

### MEDIUM HALF SPHERES

2" diam. x 1.19" h, 1.7oz. 28 forms.

**M370 W**

### REGULAR HALF SPHERES

2.75" diam. x 1.56" h, 3.5oz. 24 forms.

**M370 C**

### HALF SPHERES HALF SHEET

2.75" diam. x 1.56" h, 3.5oz. 12 forms.

**M373 C**

### EXTRA LARGE HALF SPHERES

3.19" diam. x 1.56" h, 4.5oz. 12 forms.

**M373 N**

### EXTRA LARGE HALF SPHERES

3.19" diam. x 1.56" h, 4.5oz. 24 forms.

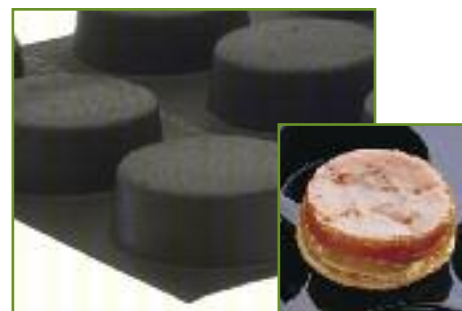
**M370 N**



### PETITS FOURS

1.56" diam. x 0.75" h, 0.75oz. 54 forms.

**M371 E**



### TARTE TATINS

4" diam. x 1.38" h, 8.33oz. 12 forms.

**M371 G**



### SMALL CYLINDERS

1.56" diam. x 0.75" h, 0.89oz. 48 forms.

**M372 D**

### CYLINDERS

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

**M370 V**

### CYLINDERS

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

**M376 G**

### LARGE CYLINDERS

3.19" diam. x 1.19" h, 5oz. 24 forms.

**M372 E**



### MINCE PIE

2.25" diam. x 0.75" h, 1.18oz. 40 forms.

**M376 H**





### HALF CYLINDERS

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

**M375 L**



### MINI YULE LOGS

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

**M372 P**



### TIMBALES

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

**M372 V**



### MINI QUENELLES

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

**M375 G**

### QUENELLES

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

**M371 M**



### LARGE DISKS

5.69" diam. x 0.5" h, 6.8oz. 6 forms.

**M372 K**

### EXTRA LARGE DISKS

6.5" diam. x 0.5" h, 8.13oz. 6 forms.

**M372 L**



### MINI HEARTS

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

**M375 H**

### HEARTS

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

**M372 G**



### POMPONETTES

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

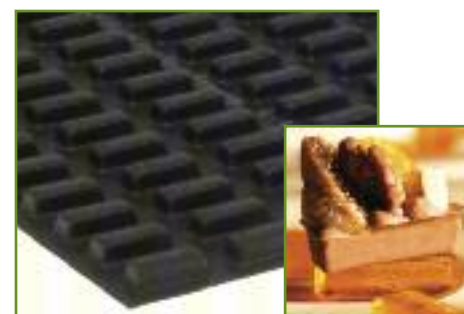
**M370 G**



### ROUND FLANS

3.19" diam. x 0.75" h, 2.4oz. 24 forms.

**M372 U**



### MINI INGOTS

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

**M375 J**



### INDENTED EGGS

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

**M375 U**



### BARQUETTES

2.56" l x 1" w x 0.44" h, 0.33oz. 48 forms.

**M372 A**



### SHALLOW ROUNDS

3.13" diam. x 0.56" h, 2.4oz. 24 forms.

**M372 C**



**TRIANGLES**

1.88" l x 1.56" w x 0.38" h, 0.25oz. 80 forms.

**M370 Y****SPOONS**

3.5" l x 1.19" w x 0.5" h, 0.5oz. 36 forms.

**M375 R****BISCUITS**

4.25" l x 1" w x 0.37" h, 0.67oz. 45 forms.

**M376 C****OBLONG CAKES**

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

**M375 P****MINI SAPPHIRES**

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

**M375 K****MINI VOLCANOS**

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

**M375 W****OBLONG CAKES WITH INDENT**

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

**M375 Q****SAVARIN SAPPHIRES**

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

**M375 I****VOLCANOS**

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

**M375 X****LOZENGES**

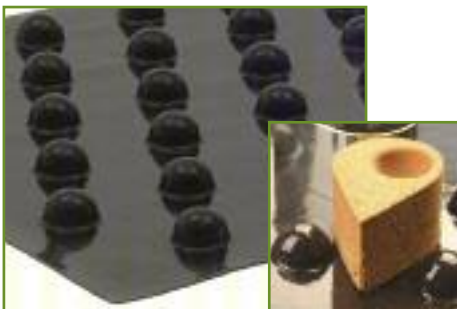
2.38" l x 1.56" w x 0.38" h, 3oz. 70 forms.

**M370 Z****SHALLOW CAKES**

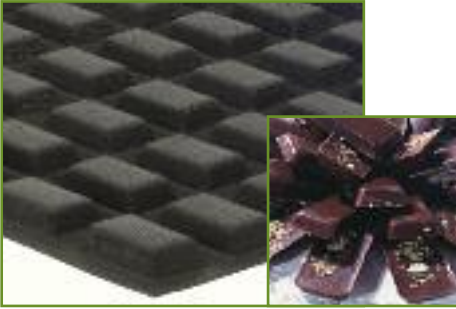
4" diam. x 0.75" h, 4.75oz. 15 forms.

**M372 B****SQUARE INSERTS**

5.88" square x 0.56" h, 10.14oz. 6 forms.

**M376 B****UPSIDE DOWN MINI HALF SPHERES**

1" diam. x 0.56" h, 0.2oz. 45 forms.

**M375 A****MINI FINANCIERS**

2" l x 1" w x 0.38" h, 0.25oz. 84 forms.

**M372 M****SHORTBREADS**

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

**M375 Y**

# MOLDS

## FLEXIBLE MOLDS



### MINI SQUARE SAVARINS

1.44" square x 0.63" h, 0.5oz. 60 forms.

**M375 F**

### SQUARE SAVARINS

2.75" square x 1.19" h, 3.4oz. 24 forms.

**M375 C**



### MINI SAVARINS

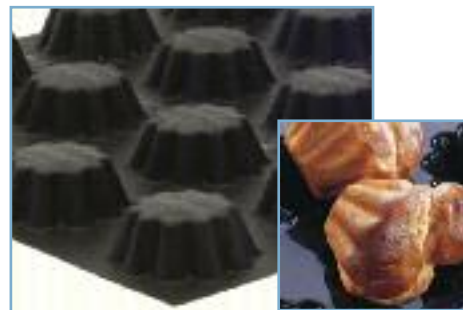
1.56" diam. x 0.5" h, 0.33oz. 60 forms.

**M370 P**

### SAVARINS

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

**M370 Q**



### MEDIUM BRIOCHES

2.69" diam. x 1" h, 2oz. 24 forms.

**M372 H**

### LARGE BRIOCHES

3.19" diam. x 1.44" h, 3.5oz. 24 forms.

**M370 T**



### MINI TARTLETTES

1.63" diam. x 0.38" h, 0.5oz. 60 forms.

**M370 F**

### TARTLETTES

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

**M370 X**



### MINI FLORENTINES

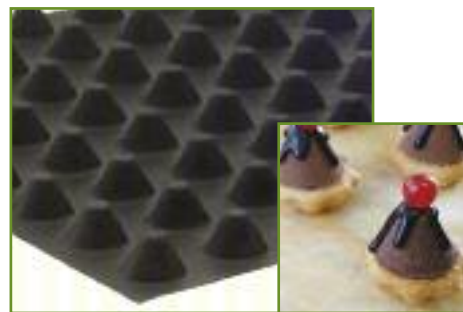
2.38" diam. x 0.5" h, 1oz. 40 forms.

**M371 F**

### FLORENTINES

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

**M370 H**



### MINI CONES

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

**M375 D**

### REGULAR CONES

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

**M375 E**



### MADELEINES

3" l x 1" w 0.75" h, 1.2oz. 40 forms.

**M370 L**



### FLOWERS

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

**M372 T**



### DOG BONES

2.75" l x 1.38" w x 0.5 h, 0.6oz. 36 forms.

**M375 S**



### DELICACIES SHAPES HALF SHEET

0.5" h. 6 Assorted shapes. 12 forms.

**M374 A**



### COOKIES

3.06" diam. x 0.37 h. 1.69oz. 24 forms.

**M376 F**



### SCALLOPS

3.19" l x 3" w. 2.5oz. 24 forms.

**M371 J**



**MINI OVALS**

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

**M371 N****SMALL OVALS**

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

**M370 K****REGULAR OVALS**

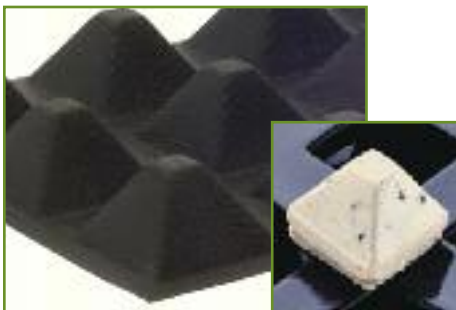
2.69" l x 1.94" w x 1.19" h, 2.5oz. 30 forms.

**M370 S****LARGE OVALS**

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

**M372 F****SHALLOW OVAL**

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

**M376 J****MINI PYRAMIDS**

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

**M370 B****PYRAMIDS HALF SHEET**

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

**M373 A****PYRAMIDS**

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

**M370 A****PYRAMID (TRUNCATED)**

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

**M372 R****MINI OVAL SAVARINS**

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

**M375 B****REGULAR OVAL SAVARINS**

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

**M375 T****LARGE OVAL SAVARINS**

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

**M372 Q****MINI HALF EGGS**

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

**M375 Z****QUENELLE EGGS**

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

**M372 N****MINI CHARLOTTEs**

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

**M371 K****CHARLOTTEs**

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

**M372 S****CHARLOTTEs**

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

**M376 E****MINI SQUARES**

1.75" square x 0.44" h, 0.66oz. 60 forms.

**M375 M****MINI SQUARES**

1.75" square x 0.43" h. 0.67oz. 60 forms.

**M376 D****SQUARES**

2.19" square x 1" h. 2oz. 35 forms.

**M375 N****FLAT BOTTOM MINI HALF SPHERE**

1.5" diam., 3oz. 48 forms.

**M373 Q****RECTANGULAR CAKES**

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

**M370 U****LARGE RECTANGLE CAKES**

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

**M372 J****A. FLEXIPAN DOUGH PUSHER**Use with **M370 F** (mini tarts) and **M372 A** (barquettes) with doughs.**M371 A****B. EXOGLASS SPOON CUTTER**For Spoon mold **M375 R**.**M375 RSP**



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

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



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

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



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



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



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



**MINI ÉCLAIRS**  
2.75" l x 1.18" w x 0.37" h, 5oz. 48 forms.  
**M457 H**



**CUBES**  
1.25" square x 0.75" h, 0.57oz. 96 forms.  
**M378 D**



**BASIC CHICS**  
2.75" square x 1.25" h, 4.4oz. 24 forms.  
**M378 B**



**KUGELHOPFS**  
3" diam. x 2" h, 5.1oz. 24 forms.  
**M378 A**



**DIAMONDS**  
3" diam. x 1.5" h, 3.38oz. 24 forms.  
**M378 C**



**CYLINDERS**  
2.75" diam. x 1.5" h, 5oz. 24 forms.  
**M378 E**



**FLEXIPAT® LARGE NONSTICK PAN**  
Silicone-style bake pan. 21" l x 13" w x 2" h.  
**M379**



## PAVOFLEX 600x400

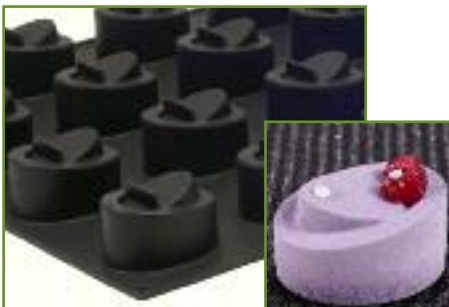
Flexible nonstick silicone molds with contemporary and innovative shapes for both sweet and savory applications. They can be used in a temperature range of -40 to 536 °F (-40 to 280 °C) and have been designed to accommodate the maximum number of forms per sheet. Overall dimensions for each sheet are: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



### TWISTED RECTANGLES

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

**M620 G**



### TILTED OVALS

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

**M620 K**



### SLOPED RECTANGLES

4.4" l x 1.38" w x 1.4" h, 3.7oz. 20 forms.

**M620 N**



### WAVES

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

**M620 I**



### TAPERED CHARLOTTES

3" diam. x 1.88" h, 4oz. 24 forms.

**M620 D**



### RAMPS

4.75" l x 1.2" w x 1.38" h, 3.7oz. 20 forms.

**M620 H**



### INDENTED OFFSET CUBES

2.25" l x 2" w, 3.88oz. 24 forms.

**M620 J**



### ROSETTES

1.38" diam. x 1.38" d, 4.4oz. 24 forms.

**M620 T**



### MINI KUGELHOPFS

2.75" diam. x 1.33" h, 2.38oz. 24 forms.

**M621 G**



### KUPOLA

2.36" diam. x 2.28" h, 3.71oz. 35 forms.

**M620 U**



### TRILO

2.95" l x 2.83" diam. x 2.28" h, 3.24oz. 24 forms.

**M620 V**



### OVAL

3.34" l x 1.96" diam. x 1.69" h, 3.38oz. 25 forms.

**M620 W**



## GIANDUIOTTO

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

**M620 X**



## TANGO

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

**M620 Z**



## CILINDRO

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

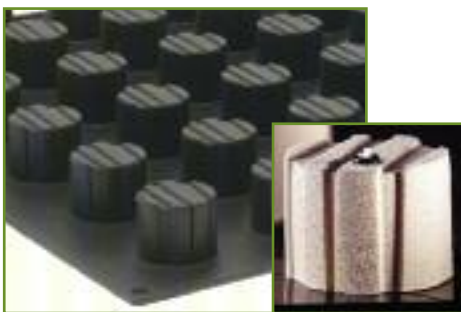
**M619 A**



## SPIRAL TOWERS

2.7" diam. x 2" h, 4.4oz. 24 forms.

**M620 A**



## RIDGED CYLINDERS

2.4" diam. x 1.75" h, 3.88oz. 24 forms.

**M620 E**



## RIDGED CONES

2.5" diam. x 2.75" h, 4.25oz. 24 forms.

**M620 F**



## MINI INDENTED CUBES

1.88" square x 1.88" h, 0.88oz. 54 forms.

**M621 B**



## MINI QUENELLE

1.65" l x 0.78" w x 0.78" h, 0.27oz. 100 forms.

**M621 L**



## MINI QUENELLE TONDA

1.65" l x 0.86" diam. x 0.66" h, 0.3oz. 100 forms.

**M621 M**

## INDENTED CUBES

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

**M620 B**

## QUENELLE

2.59" l x 1.29" w x 1.18" h, 1oz. 49 forms.

**M619 C**

## QUENELLE TONDA

2.59" l x 1.37" diam. x 1.02" h, 1.14oz. 49 forms.

**M619 D**



## DISK

2.91" diam. x 0.59" h, 2.19oz. 24 forms.

**M621 Y**



## DOMED PINWHEELS

2.75" diam. x 1.75" h, 3.75oz. 24 forms.

**M620 L**



## BIG MUFFIN

3.34" diam. x 1.96" h, 7.94oz. 24 forms.

**M619 B**

**MINI INDENTED RACETRACKS**

2.4" l x 0.9" w x 0.9" d, 0.9oz. 72 forms.

**M621 K****INDENTED RACETRACKS**

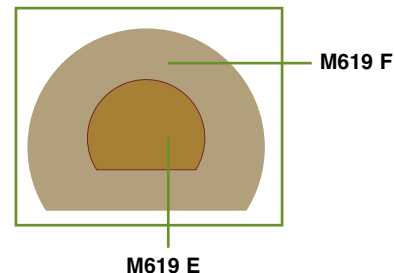
5" l x 1.38" w x 1.25" d, 3.38oz. 20 forms.

**M620 P****TRONCHETTO MIGNONS**

22.04" l x 0.7" diam., 4.19oz 9 forms.

**M619 E****TRONCHETTO MONOS**

22" l x 1.57" diam., 20.28oz. 5 forms.

**M619 F****TUTTIFRUTTI BY PAVONI**

Pastry World Champion, Chef Emmanuele Forcone, has collaborated with Pavoni to create individual portion silicone molds in the likeness of fruits. Harness the essence of natural ingredients and present them as mother nature delivered them. Experiment with fillings, textures and flavors with these realistic three dimensional fruit shapes.

**PERA / PEAR**

2" diam. x 2.75" h, 3oz. 20 forms.

**MA128****CHERRY / PEACH**

2.28" l x 2" w x 1.81" h, 3oz. 20 forms.

**MA129****FRAGOLA/STRAWBERRY**

2.79" l x 2.12" w x 1.81" h. 3oz. 20 forms.

**MA131****MELA / APPLE**

2.16" diam. x 1.88" h. 3oz. 20 forms.

**MA127****MANDARINO/TANGERINE**

2.24" diam. x 1.96" h, 3oz. 20 forms.

**MA130**



# PAVOFLEX 300x400



## DELICE MOLD

2.52" diam. x 2" h, 3.38oz. 12 forms.

**M621 P**



## HEART PASSION

2.8" l x 2.6" w x 1.5" h, 3.38oz. 12 forms.

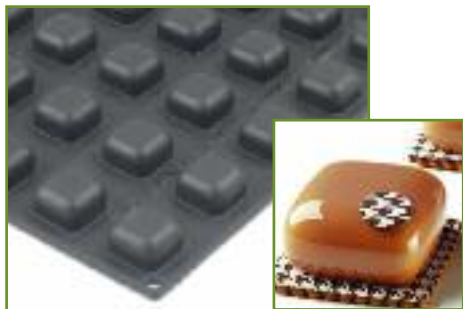
**M621 S**



## DROPS

2.6" diam. x 1.85" h, 3.38oz. 12 forms.

**M621 Q**



## MISTER MIGNON

1.4" square x 0.8" h, 0.6oz. 30 forms.

**MA177**



## MISS MIGNON

1.8" l x 1.1" w x 0.8" h, 0.6oz. 32 forms.

**MA178**



## LOOP

2.6" diam. x 1.3" h, 3oz. 12 forms.

**MA175**

**MISTER**  
2.3" square x 1.3" h, 3oz. 12 forms.  
**MA173**

**MISS**  
3.1" l x 1.9" w x 1.3" h, 3oz. 15 forms.  
**MA174**



## NATURAL

2.72" l x 2.68" w x 2" h, 3.38oz. 12 forms.

**M621 R**



## ZEN MIGNON

Assorted sizes. Approximately 1.85" diam., 0.60oz. 30 forms.

**M621 X**



## SFERE

0.79" diam., 0.13oz. 48 forms.

**M621 T**



## TURN

3.14" l x 1.81" w x 1.49" h, 3.38oz. 15 forms.

**MA176**

**LARGE SFERE**  
1.18" diam., 0.47oz. 30 forms.  
**M621 U**

**SFERE XL**  
1.57" diam., 1.11oz. 24 forms.  
**M621 W**



## BACHOUR SILICONE FLEXIBLE MOLDS

Chef Antonio Bachour and Pavoni have collaborated on a series of Pavoflex monoportion silicone molds—showcasing the chef's style and signature.



### CONFY

5" l x 1.18" w x 1.10" h, 3oz. 14 forms.

**MA169**



### PASTEL

4.9" l x 1.1" w x 1.1" h, 3oz. 14 forms.

**MA172**



### PELOTA

5.11" l x 1.25" w x 1.10" h, 3.38oz. 14 forms.

**MA170**



### DELISH

3.2" l x 1.7" w x 1.5" h, 3.38oz. 15 forms.

**MA171**



### JASMINE

2.55" diam. x 2.24" h, 3.38oz. 12 forms.

**MA168**



### POLLY

3" l x 2.2" w x 1.69" h, 3.38oz. 12 forms.

**MA167**



### OVER

2.55" diam. x 1.96" h, 3.38oz. 12 forms.

**MA166**

## ALSO AVAILABLE BY ANTONIO BACHOUR: POLYCARBONATE CHOCOLATE MOLDS

Chef Antonio Bachour has worked with Pavoni Italia to create a line of polycarbonate molds that are an extension of his vision and insight into his creativity. The shapes in this series go beyond the classic and challenge the norms of traditional molded chocolates with unique lines and distinct curves. They can be used traditionally with no added color or, in the style of Chef Bachour, with an eclectic assortment of colors and varying patterns. Whatever you arrive at, you are sure to impress your clientele with this series of molds that represent an evolution of style in the world of chocolate.

	NAME	SIZE (MM)	FORMS
A.	<b>K943</b> Pillow	39 x 18 x 16	21
B.	<b>K944</b> Dimple	27 x 27 x 15	21
C.	<b>K941</b> Curl	35 x 24 x 17	21
D.	<b>K945</b> Italic	42 x 21 x 18	21
E.	<b>K937</b> Crescent	33 x 28 x 20	21
F.	<b>K940</b> Toro	36 x 25 x 20	21
G.	<b>K942</b> Half-Pipe	30 x 16	21
H.	<b>K936</b> Basin	38 x 26 x 18	21
I.	<b>K938</b> Vale	43 x 25 x 17	21
J.	<b>K939</b> Pod	41 x 24 x 20	21
K.	<b>K935</b> Ola	44 x 24 x 20	21



## PAVOFLEX ENTREMET MOLDS

Products designed and created to meet the standards of the most exciting professionals in the baking and catering industry.



**ROCKY**  
7" diam. x 1.96" h, 35.5oz. 1 form.  
**MA179**



**GALAXY**  
6.88" diam. x 2.16" h, 33.8oz. 1 form.  
**M622 P**



**TWISTER**  
7" diam. x 1.96" h, 33.8oz. 1 form.  
**M622 O**



**FLIP**  
7.1" diam. x 1.78" h, 30.4oz. 1 form.  
**MA180**



**CALEIDON**  
7" diam. x 1.7" h, 33.8oz. 1 form.  
**M622 N**



**VENUS**  
9.84" L x 3.93" w x 1.57" h, 30.4oz. 1 form.  
**MA182**



**CLASSIC**  
7" diam. x 1.77" h, 33.8oz. 1 form.  
**M622 M**



**SINGAPORE**  
7" diam. x 2.4" h, 33.8oz. 1 form.  
**MA184**



**PLISSÉ**  
5.7" diam. x 1.57" h, 18.59oz. 1 form.  
**MA234**



**ATOMIC**  
9.84" l x 3.14" w, 40.57oz. 1 form.  
**MA183**



**HONORÉ**  
9" l x 4.13" w x 1.77" h, 33.8oz. 1 form.  
**MA181**

**PLISSÉ**  
7" diam. x 1.85" h, 33.81oz. 1 form.  
**M622 J**

## LÉKUÉ NONSTICK SILICONE MOLDS

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



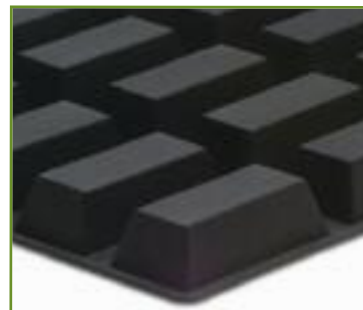
### MINI TARTS

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



### MADELINES

1.77" l x 3" w x 0.71" h, 1oz. 44 forms.  
**M657 B**



### MINI CAKES

3.94" l x 2" w x 1.22" h, 3.4oz. 30 forms.  
**M657 I**



### BRIOCHETTES

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



### CANNELÉS

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



### PYRAMIDS

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



### SEMI SPHERES

1.2" diam. x 0.7" h, 0.3oz. 96 forms.  
**M657 J**

### SEMI SPHERES

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

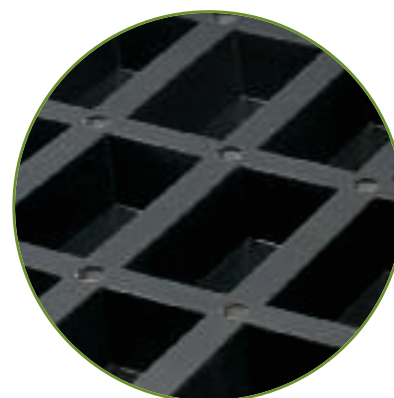


### MINI MUFFINS

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

### MUFFINS

2.76" diam. x 1.57" h, 3.75oz. 24 forms.  
**M657 C**



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



### 1/4 SHEET NONSTICK FLEXIBLE MOLDS

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



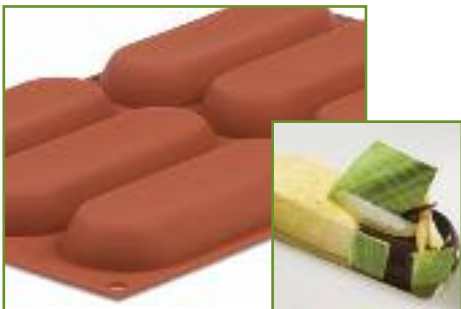
**HEMISPHERES WITH INDENT**  
3" diam. x 1.5" h, 3oz. 6 forms.  
**M511 Q**



**OVALS**  
2" l x 1" w x 0.75" h, 0.75oz. 16 forms.  
**M510 B**



**RECTANGLES**  
2" l x 1" w x 0.38" h, 0.2oz. 20 forms.  
**M510 G**



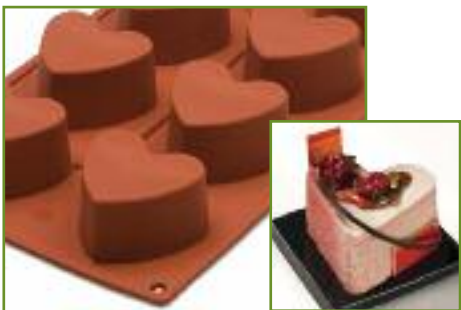
**ÉCLAIRS**  
1.97" l x 5.12" w x 0.72" h, 2.75oz. 6 forms.  
**M512 D**



**INDENTED OVALS**  
2.35" l x 1" w x 0.93" h, 0.9oz. 20 forms.  
**M512 N**



**TAPERED LOAVES**  
3.19" l x 1.2" w x 1.2" h, 1.5oz. 9 forms.  
**M511 N**



**HEARTS**  
2.5" l x 2.33" w x 1.33" h, 2oz. 8 forms.  
**M510 W**



**MINI CAKES**  
3.19" l x 1.19" w x 1.19" h, 2oz. 12 forms.  
**M510 R**



**MINI DISCS**  
1.33" diam. x 0.2" h, 0.16oz. 24 forms.  
**M510 X**



**POMPONETTES**  
1.5" diam. x 0.63" h, 0.4oz. 24 forms.  
**M510 J**



**FLORENTINES**  
2.33" diam. x 0.5" h, 1.2oz. 8 forms.  
**M510 H**



**TALL CYLINDERS**  
1.9" diam. x 1.9" h, 3oz. 12 forms.  
**M512 C**



**MINI CUBES**

0.94" square. 17.5oz. 40 forms.

**M513 Q****SMALL CUBES**

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

**M512 F****CUBES**

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

**M512 E****MINI PYRAMIDS**

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

**M510 U****PYRAMIDS**

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

**M510 L****MINI TIMBALES**

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

**M511 D****REGULAR TIMBALES**

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

**M511 H****LARGE TIMBALES**

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

**M511 J****MINI CANNELLÉS**

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

**M510 T****CANNELLÉS**

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

**M511 B****REGULAR CYLINDERS**

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

**M510 E****LARGE CYLINDERS**

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

**M511 L****MINI BÛCHE**

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

**M511 V****SMALL BÛCHE**

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

**M511 U****MICRO MINI SAVARINS**

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

**M512 B****MINI SAVARINS**

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

**M511 K****SAVARINS**

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

**M510 K****MINI SQUARE SAVARINS**

1.18" square x 0.53" h, 1.5oz. 28 forms.

**M511 Z****SMALL SQUARE SAVARINS**

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

**M511 P****SQUARE SAVARINS**

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

**M511 T****MINI HEMISPHERES**

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

**M510 Y****HEMISPHERES**

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

**M510 A****LARGE HEMISPHERES**

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

**M510 F**

# MOLDS

## FLEXIBLE MOLDS



### MINI MADELEINES

1.66" l x 0.5" w, 0.27oz. 20 forms.

**M510 M**

### MADELEINES

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

**M512 K**



### MINI MUFFINS

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

**M510 P**

### MUFFINS

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

**M510 N**



### DONUTS

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

**M512 P**

### SMALL DONUTS

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

**M512 O**



### ROUND WONDERS

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

**M512 Q**



### NOUGATS

1.96" l x 0.98" w x 0.78" h, 0.74oz. 20 forms.

**M513 J**



### SLIM BARS

3.93" l x 1" w x 0.62" h, 1.35oz. 8 forms.

*This sheet is 11.96" l x 5" w.*

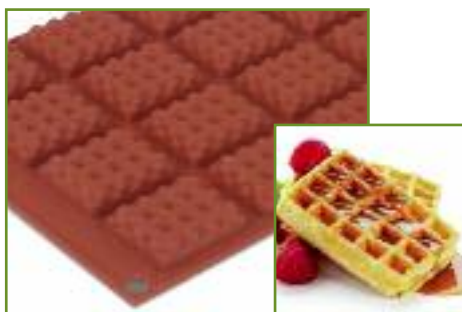
**M513 K**



### SQUARE WONDERS

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

**M512 R**



### WAFFLES

1.77" l x 1.4" w x 0.5" h, 0.5oz. 20 forms.

**M512 J**



### ROUND WAFFLES

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

**M512 H**



### SMALL LETTERS

0.81" l x 0.83" w x 0.31" h. 69 forms, 12 characters.

**M512 S**



### ROUND PASTILLES

1.25" diam. x 0.5" h, 10oz. 40 forms.

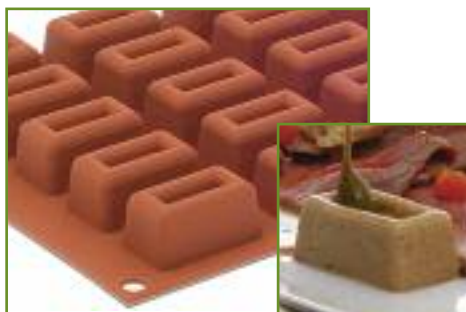
**M513 R**



### FINANCIER BIGS

3.74" l x 1.77" w x 0.47" h, 1.69oz. 7 forms.

**M513 H**

**SMALL RECTANGULAR SAVARINS**

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

**M511 R****RECTANGULAR SAVARINS**

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

**M511 S****MINI WEDGES**

2" l x 0.17" w x 0.9" h, 0.5 oz. 24 forms.

**M511 X****WEDGES**

3.7" l x 1.2" w x 1.7" h, 2.9 oz. 9 forms.

**M511 W****PILLOW 30**

2.28" l x 1.1" w x 0.90" h, 1oz. 12 forms.

**M513 M****PILLOW 80 (INCLUDES CUTTER)**

2.87" l x 1.37" w x 1.20" h, 2.5oz. 8 forms.

**M512 W****ZEN QUARTER**

3.42" l x 2.48" w x 1.41" h, 3.71oz. 6 forms.

**M513 D****GLOBES**

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

**M512 U****MANGO 130**

3.6" l x 2.2" w x 1.6" h, 4.39oz. 6 forms.

**MA194****QUENELLES**

2.48" l x 1.14" w x 1.10" h, 0.81oz. 12 forms.

**M512 Y****ROUNDED OVAL**

2.38" l x 1.22" w. x 1.06" h, 1oz. 16 forms.

**M512 M****ÉCLAIR 140**

5" l x 1.57" w x 1.37" h, 4.73oz. 6 forms.

**M513 F****CUPIDO**

1.77" l x 1.73" w x 0.94" h, 1oz. 15 forms.

**M513 E****AMORINI 100 (INCLUDES CUTTER)**

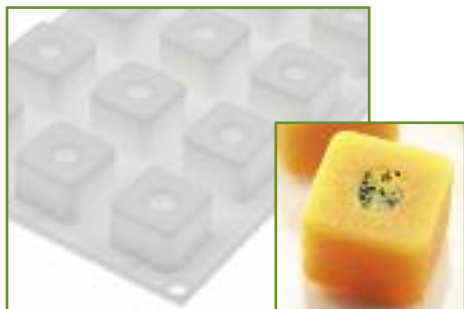
2.48" l x 2.55" w x 1.53" h, 3.38oz. 8 forms.

**M513 B****STONES**

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

**M512 V**





### CUBES WITH INDENT

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

**M512 L**



### SUSHI ROLLS

1.57" diam. x 0.78" h, 0.98oz. 15 forms.

**M512 X**



### GOUTTE 55

2.12" diam. x 1.57" h, 14.8oz. 8 forms.

**M513 P**



### SAMURAI 110

2.75" diam. x 1.37" h, 3.71oz. 6 forms.

**MA191**



### BLOOM 120

2.6" diam. x 2" h, 4oz. 6 forms.

**MA192**



### PARFUM 110

2.95" diam. x 1.45" h, 3.65oz. 6 forms.

**M512 Z**



### MINI TRUFFLES

1.25" diam. x 0.94" h, 0.67oz. 15 forms.

**M513 A**



### TOURBILLON 9

1.77" diam. x 0.27" h, 0.30oz. 15 forms.

**MA140**



### CACAO 120

4" l x 2.24" w x 1.65" h, 24.3oz. 6 forms.

**MA193**

### TRUFFLES 120

2.44 diam. x 2" h, 4oz. 8 forms.

**M513 C**

### TRUFFLES 5

0.86 diam. x 0.78" h, 0.16oz. 35 forms.

**MA208**

### TRUFFLES 40

1.65 diam. x 1.41" h, 1.35oz. 15 forms.

**MA209**

### TRUFFLES 70

2.04 diam. x 1.77" h, 2.36oz. 8 forms.

**MA210**

### TOURBILLON 28

2.95" diam. x 0.31" h, 0.94oz. 6 forms.

**MA141**

### TOURBILLON 100

5.51" diam. x 0.35" h, 3.38oz. 2 forms.

**MA142**



### MINI PEARL 1

0.27" diam. x 0.23" h, 0.03oz. 228 forms.

**M513 G**



### GAME 115

2.5" diam. x 1.5" h (Base). 2.5" diam. 0.7" h (Support) 15.8oz (Base). 8.5oz (Support). 6 forms.

**MA197**

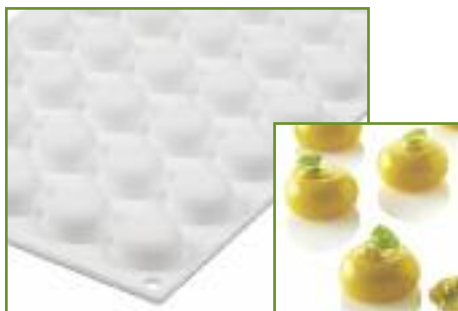


**MICRO FLEX SILICONE MOLDS**

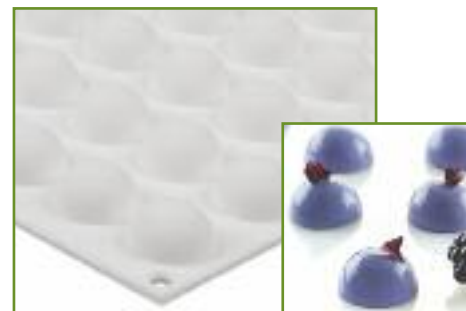
Exclusive series of molds by Silikomart Professional. Each form has a 0.16oz (5ml) volume, making the perfect size for a single bite. The clean design gives you flexibility and versatility. "Micro" molds are suitable for sweet and savory - as its own stand-alone piece, as a garnish or in coordination with other components on a composed plate.

**MICRO SAVARINS**

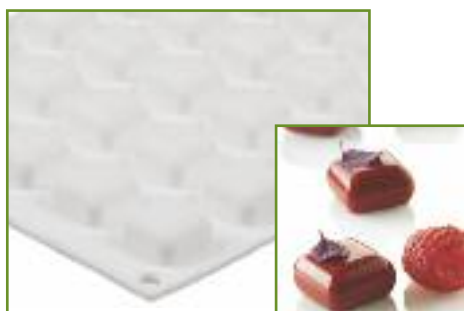
0.94" diam. x 0.47" h, 0.16oz. 35 forms.

**MA100****MICRO STONES**

1.02" diam. x 0.59" h, 0.16oz. 35 forms.

**MA101****MICRO DOMES**

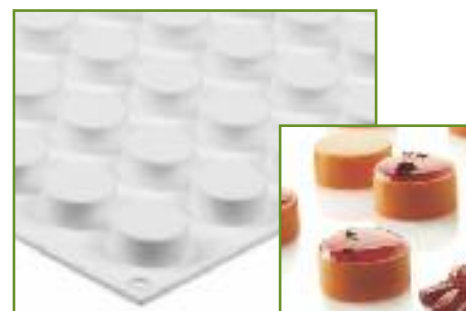
1.02" diam. x 0.58" h, 0.16oz. 35 forms.

**MA102****MICRO GEMS**

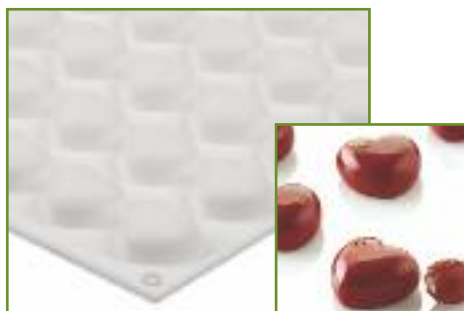
0.90" square x 0.51" h, 0.16oz. 35 forms.

**MA103****MICRO SQUARES**

0.82" L x 0.51" h, 0.16oz. 35 forms.

**MA104****MICRO ROUNDS**

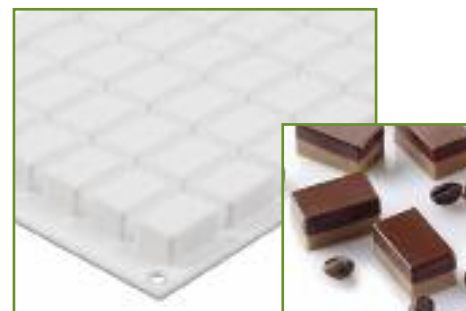
0.94" diam. x 0.47" h, 0.16oz. 35 forms.

**MA105****MICRO LOVES**

1.04" l x 0.98" w x 0.54" h, 0.16oz. 35 forms.

**MA106****MICRO OVALS**

1.04" L x 0.76" w. x 0.49" h, 0.16oz. 35 forms.

**MA107****MICRO RECTANGLES**

2" l x 7" w x 1" h, 3.71oz. 56 forms.

**MA161****SILIKOMART INNOVATIVE CAKE MOLDS****KIT MAGIA DEL TEMPO**

6.3" diam. x 2.4" h, 33.81oz. 1 form.

**M681 H****BUBBLE CROWN**

6.88" diam. x 1.1" w x 0.8" h, 33.8oz. 1 form.

**MA158****SATURN**

8" diam. x 1.75" h, 40.6oz. 1 form.

**M681 D**

# MOLDS

## FLEXIBLE MOLDS



**ECLIPSE 600**  
5.51" diam. x 1.09" h, 20.28oz. 1 form.  
**MA214**



**TRINITY KIT**  
8.75" diam., 47.33oz. 1 form.  
**MA160**



**ZEN 300**  
4.88" l x 3.5" w x 1.77" h, , 10.14oz. 1 form.  
**MA215**

**ECLIPSE**  
7.25" diam. x 1.69" h, 39.37oz. 1 form.  
**M669**

**ZENS 600**  
6.10" l x 4.48" w x 2.28" h, , 20.28oz. 1 form.  
**MA216**



**GENOISE**  
7.5" diam. x 2.6" h, 52.24oz. 1 form.  
**M681 E**



**ECLIPSE**  
6.3" diam. x 1.09" h, 18 and 33oz. 1 form.  
**M681 J**



**MATELASSÉ**  
6.3" square x 2.1" h, 33.8oz. 1 form.  
**M681 C**



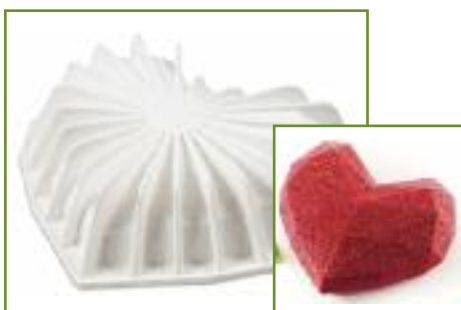
**CLOUD WHITE**  
7.87" square x 2.16" h, 54.10oz. 1 form.  
**M681 N**



**CUBIK**  
6.77" square x 1.96" h, 47.33oz. 1 form.  
**M681 P**



**TESORO**  
9.69" l x 4.09" w. x 3.14" h, 43.95oz. 1 form.  
**MA156**



**AMORE ORIGAMI (HEART)**  
5.9" l x 5.39" w x 2.16" h, 20.28oz. 1 form.  
**MA155**



**TI AMO (CUTTER INCLUDED)**  
6.69" l x 6.45" w x 2.48" h, 33.81oz. 1 form.  
**M681 K**



**AMORE HEART (CUTTER INCLUDED)**  
5.59" l x 5.39" h, 20.28oz. 1 form.  
**MA143**

**PILLOW**

7.5" l x 2.4" w x 2.9" h, 20.3oz. 1 form.

**M681 B****LARGE MR. PILLOW**

8.74" l x 3.7" w x 2.76" h, 35.13oz. 1 form.

**M681 A****GEM 30**

1.57" square x 0.90" h, 14.2oz. 15 forms.

**M513 N**

5.19" square x 1.75" h, 20.28oz. 1 form.

**M681 S**

6.29" square x 1.96" h, 33.81oz. 1 form.

**M681 R****GAME 1200**

7" diam. x 1.9" h (Base). 7" diam. 0.9" h (Support) 15.8oz (Base). 26.9oz (Support). 1 form.

**MA198****FINGERS 75\***

5.1" l x 1" w x 1" h, 2.5oz. 8 forms.

**MA196****FASHION ÉCLAIR\***

5.11" L x 0.98" w x 0.98" h, 2.7oz. 10 forms.

**MA157****CYLINDRE 75\***

4.96" l x 1" w x 1" h, 2.53oz. 8 forms.

**MA195**

\*Includes 1 cutter and 10 small trays  
(Can also be purchased separately, **RB284**).

Trays. **RB284**.

Cutter

**SILICONE INSERT DECOR MOLDS**

These silicone molds can give your next entremets an explosion of color, flavor and texture. Designed to make inserts and decorations for frozen cakes or baked preparations. Extremely practical and functional, they allow you to create 12 different sizes (6 for each side of the mold) in succession.

	SHAPE	LENGTH	WIDTH	HEIGHT	MEASUREMENTS FROM
A. <b>M614</b>	Round	10.5" diam.	-	-	1.57" to 2.36"
B. <b>M615</b>	Square	10.5"	10"	0.84"	1.57" to 10.32"



A



B



# MOLDS

## FLEXIBLE MOLDS



### MORA AND LAMPONE

2.55" diam. x 2.63" h. diam, 3.71oz. 5 forms.

**MA108**



### RUSSIAN TALE

2.63" diam. x 2.87" h. diam, 4.22oz. 5 forms.

**MA109**



### SILICONE 3D EGG MOLDS

2.15" diam. x 3" h. 5 forms.

**M664**



### MULTIFLEX 3D SPHERE SET

2.28" diam. 3.4oz. 5 forms.

**M659**



### APPLE, CHERRY, AND PEACH

2.36" diam. x 2.16" h. 3.88oz. 5 forms.

**MA136**



### PERA AND FICO 115

2.3" l x 2.1" w x 2.9" h. diam, 3.88oz. 5 forms.

**MA199**



### C. FORESTA 110

2.3" diam. x 2.8" h. diam, 3.71oz. 5 forms.

**MA200**



### F. SILICONE 3D SPHERE "CAKE POP" MOLD

Includes 36 sticks. 1.1" diam. 12 forms.

**M616**

## ELASTOMOULE NONSTICK FLEXIBLE MOLDS

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



### MINI CYLINDERS

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

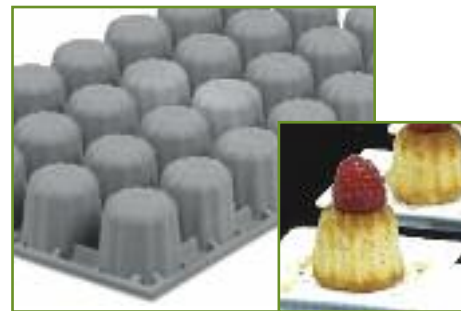
**M604 F**



### MINI MADELEINES

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

**M604 L**



### CANNELÉS

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

**M604 M**



### MINI CUBES

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

**M604 K**

### SMALL CUBES - 1/4 SHEET

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

**M604 A**

### LARGE CUBES - 1/4 SHEET

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

**M604 B**

	NAME	DIMENSIONS	OUNCES	FORMS
A. <b>MA112</b>	Donuts	3.74" l x 2.75" w x 0.94" h	4.49	24
B. <b>MA111</b>	Waffles	3.74" l x 2.75" w x 0.94" h	0.82	20



	NAME	DIMENSIONS	OUNCES	FORMS
C. <b>M681 F</b>	Infinity	14.75" l x 1.5" diam	17.4	4
D. <b>M681 T</b>	Galaxy	14.76" l x 1.65" square	16.9	4



### E. 2-PIECE SILICONE SPHERE MOLDS

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

	DIAMETER	FORMS
<b>M611</b>	0.98"	67
<b>M625</b>	1.4"	15
<b>M624</b>	1.77"	11
<b>M623</b>	2"	8



### PAVOGEL SILICONE MOLDS

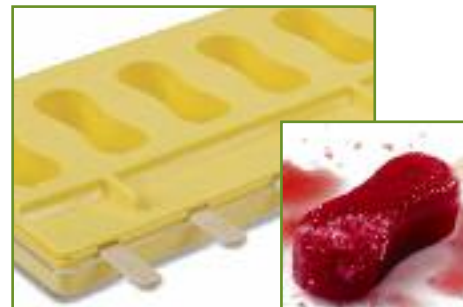
Pavogel is a series of silicone molds for making frozen treats on a stick. The complete range is designed with a hinge system that allows you to easily extract product from the mold and limit handling, helping you to preserve the shape and integrity of the finished goods. The range molds are offered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



**WAIKIKI**  
2.64" l x 1.52" w. 8 forms. 50 sticks.  
**M672**



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



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



**MALIBU**  
2.70" l x 1.50" w. 8 forms. 50 sticks.  
**M671**



**BUBBLES**  
2.40" l x 1.05" w. 10 forms. 50 sticks.  
**M674**



### L'ITALIANO POP AND INSERT MOLD KIT

Innovative and functional kit to make ice creams and popsicles on stick as you have never done them before. The stability of the plastic supports and the flexibility of the silicone molds are perfectly combined in this kit guaranteeing a flawless result, easy unmolding guaranteed until -76 °F (-60 °C), lower production time and storage easiness. 2.16" l x 4.13" w x 0.86" h, 3.27oz. 6 forms.

**MA110**





## SILIKOMART SILICONE POP MOLDS

A silicone mold system for creating snacks on a stick. The contents can be savory bites or frozen treats, and presented on a wooden ice cream stick. The sticks are held centered and in place while your creation is setting up. Simply remove your pop from the mold. A clever way to present frozen desserts, finger foods and snacks to your guest. The molds resist temperatures from -76 to +446 °F, making them oven and blast chiller friendly. The package contains molds and one polycarbonate tray for support.



### MINI CUBES

0.80" square x 0.80" h. 30 forms. 50 sticks.

**M665**



### MINI RECTANGLES

0.80" w x 2.38" l x 0.90" h. 10 forms. 50 sticks.

**M667**



### "U" SHAPES

0.80" w x 2.35" l x 0.90" h. 10 forms. 10 sticks.

**M668**



### MINI TANGO

2.6" l x 1.2" w x 0.8" h. 16 forms. 100 sticks. 1.2oz.

**MA202**

### TANGO

3.6" l x 1.7" w x 1" h. 12 forms. 100 sticks. 3oz.

**MA203**



### MINI POP

1.5" w x 2.7" l x 0.7" h. 16 forms. 100 sticks. 1.25oz.

**M655**

### POP

1.8" w x 3.6" l x 0.98" h. 12 forms. 50 sticks. 3oz.

**M653**



### CHOCO

3.6" l x 1.8" w x 0.9" h. 12 forms. 50 sticks. 3oz.

**MA204**

## A. SILICONE LOLLIPOP MOLDS

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

**M656**



A

## B. SILICONE POP MOLDS

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

**M654**



B

# CUTTERS

## EXOGLASS PLASTIC CUTTER SETS FROM MATFER

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



### A. PLAIN ROUND 1.38" HEIGHT

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

**T234 7**

8 piece set ranging from 1.13" to 4" diam.  
In millimeters: 30, 40, 50, 60, 70, 80, 90, 100.

**T234 8**

### B. FLUTED ROUND 1.38" HEIGHT

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

**T235 7**

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

**T235 9**

### C. FLUTED BARQUETTE 1.25" HEIGHT

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

**T225 PL**

## CUTTER SETS

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



### D. PLAIN SQUARE

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

**T302**

### BARQUETTES

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

#### FEATURE

E. <b>T303</b>	Plain
F. <b>T304</b>	Fluted

### PLAIN AND FLUTED ROUND

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

#### FEATURE

G. <b>T300</b>	Plain
H. <b>T301</b>	Fluted

### I. PLAIN BARQUETTE

7-piece set ranging from 1.63" to 5.25" length. 1.5" h.  
Reinforced stainless steel in metal box. In millimeters:  
40, 55, 72, 83, 100, 114, 135. Made in France.

**T225 B**

**A. ROUND PASTRY CUTTER SET**

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

**T207**

**B. ROUND PASTRY CUTTER SET**

Stainless steel. 8-piece set, 0.88" to 4.33" diam., 1.25" h, in yellow plastic box. Made in Germany.

**T207 B**

**STURDY TINNED STEEL IN METAL BOX**

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

**C. 12-PIECE SET**

0.5" to 3.5" diam.

**T232 12**

**D. 20-PIECE SET**

0.5" to 5.75" diam.

**T232 20**

**ROUND FLUTED CUTTER SET**

E. Stainless steel. 8-piece set, 0.88" to 4.25" diam., 1.25" h in yellow plastic box. Made in Germany.

**T208**

F. Stainless steel. 12-piece set, 0.88" to 4.25" diam., 1.25" h in metal box. Made in China.

**T208 A**

**G. REINFORCED ROUND FLUTED CUTTER**

Extra strong tinned steel with seams completely filled in and smoothed in metal box. 12-piece set. 1.5" h. 0.88" to 5.75". Made in Germany.

**T233 12**

**H. PLAIN OVAL PASTRY CUTTER SETS**

Highest quality. Sturdy with uniform cutting edges. 9-piece set, tinned steel 1.13" to 6" length. 1.25" h, in metal box. Made in Germany.

**T209**

**I. FLUTED OVAL CUTTER SET**

7-piece set, stainless steel 1.75" to 4.5" l, 1.25" h, in yellow plastic box.

**T210**







A. **TRIANGULAR CUTTER SET**  
Stainless steel. 5 pieces 1.5" height. From 0.88" to 4.75" length, in yellow plastic box. Made in Germany.  
**T282**

B. **TEAR DROP CUTTER SET**  
Stainless steel. 6 pieces 1.5" h. From 1.75" to 4.75" l. Made in Germany.  
**T283**

C. **STAR CUTTER SET**  
6-piece set, stainless steel, precision designed 1.75" to 4.5" w, 1.5" h in yellow plastic box. Made in Germany.  
**T211**

D. **MIXED HEART CUTTER SET**  
7-piece set, stainless steel, 3 scalloped, 4 plain 1.25" to 5.5" w, 1.13" h in yellow plastic box. Made in Germany.  
**T212**

E. **PLAIN HEART CUTTER SET**  
7-piece set, stainless steel, plain 1.25" to 5.5" w, 1.13" h in yellow plastic box. Made in Germany.  
**T262**

F. **SQUARE CUTTER SET**  
7 pieces, stainless steel. From 1.5" to 4" square. Made in Germany.  
**T267**

G. **HEAVY DUTY NOUGAT CUTTERS**  
For cutting thick pastes or sugar. Sharpened tool steel cutting edge with strengthened rim. 1.75" h. Not rust resistant. Made in France.

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

**NO-SEAM CUTTER SETS**  
H. No seams to clean or break. Top quality tinned steel, 1.5" h. Ten plain round cutters ranging from 0.75" to 4" diameter. In millimeters: 20, 25, 35, 45, 50, 60, 70, 80, 90, 100.  
**T254 SET**

I. Eight fluted round cutters ranging from 1.38" to 4" diam. In millimeters: 35, 45, 50, 60, 70, 80, 90, 100.  
**T255 SET**

**A. PETIT FOUR CUTTER SET**

Tinned steel 12 pieces, hand made 1.13" to 1.5" diam., 1.13" h. Made in Germany.

**T219****B. PETIT FOUR CUTTER SET**

Stainless steel. 9 pieces. 1.25" diam., 2" h. Made in Indonesia.

**T287****C. SQUARE CUTTER SET WITH PUSHERS**

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

**U984****D. ROUND CUTTER SET WITH PUSHERS**

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

**U983****JB PRINCE COLLECTION**

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

**E. GEOMETRICS CUTTER SET**

42-piece set. Seven different shapes, six sizes of each shape. A classic set. 0.25" to 1.5", 0.75" h.

**T201****F. LARGE TRUFFLE CUTTER SET**

74-piece set. Precision, hand-made shapes include geometrics, florals, animals and more. 0.25" to 1.5" diameter. Cutters are 0.75" h.

**T203****G. ALPHABET CUTTER SET**

26-piece set. Hand made. Extremely precise. 1.25" length, 0.75" h.

**T213****H. GARNISHING CUTTER SET**

24-piece set. Handmade for beautiful detail and variety. 0.5" to 1.5" diameter, 0.75" h.

**T223**

# PASTRY

## AUTOMATIC SAUCE GUNS (FONDANT FUNNELS)

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



### FRENCH SAUCE GUNS

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

**U921**

### WITHOUT STAND

1.9 liter capacity. 4 and 6mm nozzle opening. 10" h x 8.75" w.

**U920**



### KWIK SAUCE GUN

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

**U939**



### KWIK MAX XL AUTOMATIC FUNNEL

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

**U114**



### "LE TUBE" PRESSURE SYRINGE

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

**B125**

### SPARE CONTAINER

24oz.

**B125 C**

### "LE TUBE" NOZZLE SET

6 piece set.

**B125 T**



### ITALIAN ALL METAL FUNNEL

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

**U650**

Replacement parts available.

### GERMAN MADE FUNNEL WITHOUT STAND

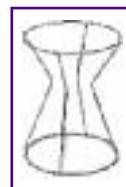
This funnel can be operated with one hand. Stainless steel and plastic. Dishwasher safe. 1.9 liter capacity. 8mm nozzle opening. 9" h x 7" w.

**U523**

### STAND

Stainless steel.

**U523 B**



Replacement parts available.





## 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" LENGTH**      **16" LENGTH**  
**B653 A**              **B653 C**

### PERFECT™ EXTRA STRENGTH PASTRY BAGS

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



### MATFER COMFORT DISPOSABLE PASTRY BAGS

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

**B655**



### EXPORT COTTON PASTRY BAGS

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

	LENGTH		LENGTH
<b>B601 12</b>	12"	<b>B601 20</b>	20"
<b>B601 14</b>	14"	<b>B601 22</b>	22"
<b>B601 16</b>	16"	<b>B601 24</b>	24"
<b>B601 18</b>	18"		



### NYLON PASTRY BAGS

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

	LENGTH		LENGTH
<b>B781 12</b>	12"	<b>B781 20</b>	20"
<b>B781 14</b>	14"	<b>B781 22</b>	22"
<b>B781 16</b>	16"	<b>B781 24</b>	24"
<b>B781 18</b>	18"		



### 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" l.

**B995 45**



### SAC A' FLEX SILICONE PASTRY BAG

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

**B997**



### METAL PASTRY TIP SET

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

**B603 A**



### STAINLESS STEEL PASTRY TIP SET

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

**B603 C**



### 12-PIECE LARGE TUBE SET

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

**B615**

### CLEANING BRUSH

Included with the set and also sold separately.

**B616**



### 12-PIECE FLORAL PIPING TIPS

**BA113**



### 24-PIECE MATFER CLEAR PLASTIC PASTRY TUBES

These tubes are made from "polycarbonate" (super strong, clear plastic) so the tubes will not break, bend or rust.

Tubes fit any bag. Box of 24 decorating tubes: 12 plain, 10 star, 1 number two leaf tube, & 1 tube for yule logs.

**B833**



### "LE TUBE" 6-PIECE NOZZLE SET

These nozzles are suitable for any kind of pastry bag and are compatible with Le Tube Pressure Syringe (**SEE PAGE 50**).

They can be used for a variety of tasks and a number of decorations that are essential for baking. The nozzles are made of a durable blue transparent plastic, which makes them very visible and enables you to push preparation residues forward after cleaning.

**B125 T**

## STAINLESS STEEL PASTRY TUBES

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

	SHAPE		SHAPE
A. <b>B611</b>	French Star	C. <b>B613</b>	Closed Star
B. <b>B612</b>	Plain	D. <b>B614</b>	Star



## OUR FINEST 12-PIECE TUBE SETS

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

E. STAINLESS STEEL SETS	SHAPE	F. TINNED STEEL SETS	SHAPE
<b>B686 A</b>	Plain tip	<b>B687</b>	Plain tip
<b>B687 A</b>	Open star	<b>B686</b>	Open star



## SULTAN PASTRY TIPS

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

### G. PROTRUDING CONE

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

**B107**

### H. FLAT CONE

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

**B108**



## SULTAN TIP CONES

Stainless steel decorating piping tip kit for pastry bags.

### I. PROTRUDING

2.16" diam. x 2.36" h.  
Top is 1.22" diam.

**BA108**

### J. FLAT

2.16" diam. x 2.36" h.  
Top is 1.22" diam.

**BA109**



## K. ST. HONORE TUBES

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

**B952**

## L. ST. HONORE DECORATIVE TIP

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

**B805**



## M. NICKEL PLATED LEAF TIPS

OPENING LENGTH

<b>B808 A</b>	0.38"
<b>B808 B</b>	0.5"

## N. NICKEL PLATED ROSE MAKER TIPS

OPENING LENGTH

<b>B807 A</b>	0.5"
<b>B807 B</b>	0.63"



**BASKETWEAVE TIP**  
1.06" opening length.  
**B809**



**EXTRA FINE PLAIN TIP**  
2mm opening.  
**B810**



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



**NICKEL PLATED BISMARK TUBE**  
2.88" h.  
**B806**



**NICKEL PLATED ROSE NAILS**  
1.5" diam. 2" diam.  
**B672 7 B672 13**





## A. CONFECTIONERY RULER SET

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

**B682**



## B. CONFECTIONERY RULES (SOLD INDIVIDUALLY)

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

	LENGTH	
<b>B951 9.5</b>	9.5"	
<b>B951 15</b>	15"	
<b>B951 22</b>	22"	



## C. MANUAL GLAZE SPRAYER

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

**B985**



## D. EVO OIL SPRAYER

Durable 16oz FDA food safe bottle Evo sprays cooking oil in a vertical or horizontal fan shape that efficiently covers cooking surfaces without any pumping or priming. 16oz. Stainless steel. 7.5" h.

**U163**

## POWDERED SUGAR SHAKERS



E. For powdered sugar, cocoa, cinnamon, etc. Stainless steel with mesh lid. Pressure hold cap. 3.75" h. 8oz. Made in Asia.

**B683 B**

F. Stainless steel with lock-top. 4.25" h. 10oz. Made in Europe.

**B683 A**

G. Stainless mesh lock-top and see-thru plastic bottom. 4.25" h. 10oz. Made in Europe.

**B683 C**

## SPOON DROP DECORATING SPOONS

Inspired by the tip of a classic fountain pen these spoons add a new dimension to plating. Give you the ability to draw intricate lines, patterns, and they even allow you to write legibly with a variety of sauces. Turn a plate into your canvas and keep your serviceware looking fresh and new. Create wide strokes, thin strokes, overlays, and dots with this innovative set. Includes 2 stainless steel DecoSpoons. (One 7.5" l and one 9" l). Boxed set.

**B111**



## VERRINE TUBE

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

**U986**

**SEE PAGES 186 FOR OUR SELECTION OF VERRINES.**

**FINE TIP SQUEEZE BOTTLES**

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

**TAPERED FINE TIP SQUEEZE BOTTLES**

	HEIGHT	OUNCE		HEIGHT	OUNCE
H. <b>X407 1.5</b>	4.92"	1.5	K. <b>X407 8</b>	7.2"	8
I. <b>X407 3</b>	5.5"	3	L. <b>X407 16</b>	8.9"	16
J. <b>X407 6.5</b>	6.7"	6.5			

**M. WIDE MOUTH PLASTIC SQUEEZE BOTTLE**

Easier to fill. Food safe plastic. 16oz. 8" h x 2.63" diam.

**B825 16**

**N. SOAKING BOTTLE**

Square bottle with perforated top. Ideal for moistening cake layers. Allows you to read measurements upright or inverted. 38.8oz. 11.5" h.

**B953**

**FUNNELS**

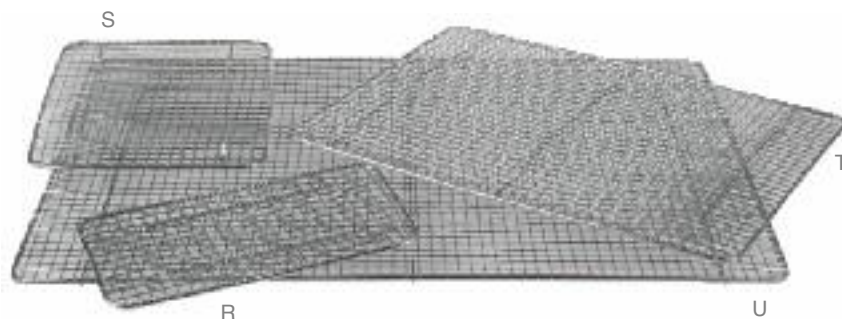
Ideal for filling our narrow mouthed squeeze bottles and other containers with a narrow opening.

	OPENING (MM)	DIAMETER	HEIGHT
O. <b>U948 25</b>	25	1"	2.4"
P. <b>U948 35</b>	35	1.4"	2.5"
Q. <b>U948 65</b>	65	2.5"	4.5"

**BUN PAN (ICING) GRATES**

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

	SIZE	LENGTH	WIDTH	HEIGHT
R. <b>B964</b>	One third size	10"	5"	0.5"
S. <b>B963</b>	One quarter size	10"	8"	0.5"
T. <b>B965</b>	Half-size	16.5"	12"	0.5"
U. <b>B966</b>	Full-size	24"	16.5"	1"



# PASTRY BRUSHES



A



B



C



D



E



F



G

## A. METEOR PLASTIC PASTRY BRUSHES

Bristles are molded directly into handle eliminating spaces for bacteria growth. Molded hook for hanging on pot rim or for elevating bristles when lying on work surface.

	WIDTH
B834 2	2"
B834 3	3"



## B. ARTIST BRUSH SET

Set of four. 7.25" l.

X270

## C. NATURAL PASTRY BRUSHES

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

	WIDTH
B606 1	1"
B606 1.5	1.5"
B606 2	2"
B606 3	3"
B606 4	4"
B606 12	Round head

## D. SILICONE PASTRY BRUSHES

	WIDTH
B123	1.5"
B122	2.36"

## E. OXO SILICONE PASTRY BRUSH

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

B696

## F. DE BUYER SILICONE PASTRY BRUSH

A wide and thick brush. Practical, the brush is used to brush egg, melted butter, to apply a glaze, decorate or even to moisten the sides of a sugar saucepan. Silicone. 9.8" l x 0.58" w.

B126

## G. BENCH BRUSH

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

B821



**ACETATE SHEETS**

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

**B861 100****POLYETHYLENE SHEETS**

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

**B864****PARCHMENT (EASY RELEASE) PAPER SHEETS**

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

**B900**

Kosher Approved.



A



B

**A. ROLLS OF HEAVY CLEAR ACETATE**

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

	HEIGHT		HEIGHT
<b>B860 2</b>	2"	<b>B860 2.5</b>	2.5"
<b>B860 2.38</b>	2.38"	<b>B860 3</b>	3"

**B. ACETATE STRIPS**

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

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



SILPAT NONSTICK BAKING MAT

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

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



SILPAIN NONSTICK BREAD BAKING MESH

Open mesh with silicone coating for better air circulation, quicker baking. Black surface aids browning. Excellent for frozen or fresh dough. Re-usable thousands of times, easy-to-clean. Withstands -40 to 550 °F. Best used with perforated sheet pan or wire rack.

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



ROUL'PAT NONSTICK WORKSURFACE FROM THE MAKERS OF SILPAT

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

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



NONSTICK BAKING SHEET

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

**FLEXIMAT FLEXIBLE SILICONE MAT**

Fleximats are a flexible silicone mat that transforms US sized full sheet pans, or counter tops into a nonstick surface. Fleximats are double sided and can be used for working with sugar, chocolate, etc. It can be reused and withstands temperatures up to 450 °F. One side's border is conveniently marked with inch increments to help you with spacing and portioning. 24.5" l x 16.5" w.

**B789****FLEXIPAT® NONSTICK PAN LINER**

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

**B714****FLEXIPAT® LARGE NONSTICK PAN**

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

**M379****SILICONE PAN LINER**

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

**B998 A****MACARON BAKING SHEET**

Silicone. 23.62" l x 15.75" w. 70 forms. 1.57" diameter each.

**MA205****SILICONE MACARON BAKING SHEET**

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

**M612****WHOOPIE PIES MAT**

15.74" l x 11.81" w. 12 forms. 2.75" diameter each.

**M613**



# **PASTRY** DOUGH



## **A. METAL CAKE MARKERS**

Very strong for cakes and frozen desserts. Stainless steel. 12" diam.

	PORTIONS
<b>B628 10</b>	10
<b>B628 12</b>	12
<b>B628 14</b>	14

## **B. PLASTIC CAKE MARKERS**

2 patterns, one on each side of the marker. Strong plastic. 10" diam.

	PORTIONS
<b>B627 A</b>	12 and 16
<b>B627 B</b>	14 and 18

## **C. LATTICE DOUGH CUTTER**

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

## **LATTICE DOUGH ROLLERS**

Roll over dough and pull apart for quick, easy effect. Excellent for pies or puff pastry. 8" l. Blades cut 4".

### **MATERIAL**

D. <b>B715</b>	Plastic
E. <b>B652</b>	Stainless steel and plastic handle

## **CROISSANT CUTTERS**

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

F. Cuts 4" l x 8" w triangles (classic French size) and makes slit at wide end for easy shaping.  
**B624**

G. Cuts 4.5" l x 6" w triangles for small croissants.  
**B624 B**

H. Cuts 5.5" l x 6.75" w triangles.  
**B624 C**

## **DOUGH DIVIDERS**

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

H. Five wheels (2" diam). Extra strong frame & lock.  
**B842**

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

I. Ten wheels (5 plain edge and 5 scalloped edge).  
**B843**

J. Five wheels (2" diam).  
**B604**

## **MULTIPLE DISC CUTTER**

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

## **J. STAINLESS STEEL ROD**

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

## **K. SHARPENED ROLLER CUTTERS**

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



**A. STRUDEL ROLLER (BEAR CLAW CUTTER)**

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

**PASTRY WHEELS**

Nickel plated with plastic handle.  
2" diam. x 7.5" l.

**B. PLAIN****B690****C. FLUTED****B691****D. LARGE PASTRY WHEEL**

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

**ROLLER DOCKERS**

E. Heavy duty plastic, 4" w roller.  
**B716**

F. Aluminum points, metal frame and plastic handle. 4" w roller.  
**B676 A**

**ROLLING PINS****G. HARDWOOD ROLLING PIN**

19.75" l x 1.75" w. Made in France.  
**B640**

**H. TAPERED ROLLING PIN**

21" l.  
**B641**

**I. HARDWOOD ROLLING PIN**

20" l x 2" w.  
**B639**

**J. THIN HARDWOOD ROLLING PIN**

18" l x 1.25" w.  
**B886**

**BLACK ADJUSTABLE ROLLING PIN**

With 3 silicone rings. Allows to stretch out different thicknesses of sugar paste, marshmallow fondant, pastry, marzipan and chocolate paste. 15.75" l. Includes 6 rings measuring 0.76, 1.77 and 2.79mm.  
**B120**

**ALUMINUM ROLLING PIN**

Heavy duty with special bearing for smooth operation. Aluminum handle. 18" length roller, 3.5" diam.  
**B887 18**

## DECORATING STENCIL GRILLS

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



**POLKA DOT**  
**B850 A**



**CHECKERBOARD**  
**B850 C**



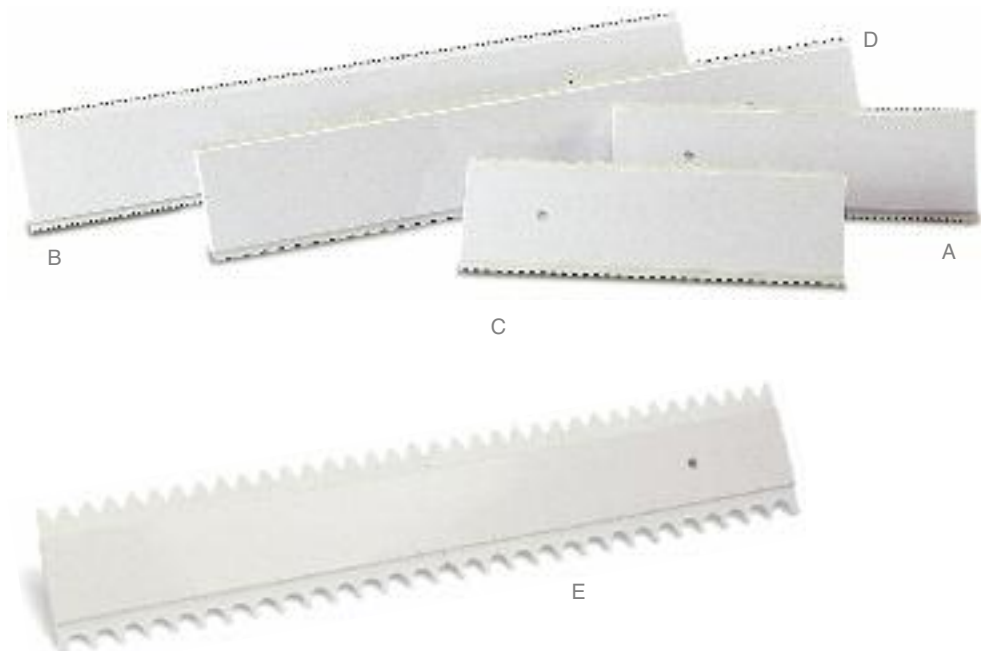
**CHINESE SCREEN**  
**B850 D**



**DIAMONDS**  
**B850 F**



**BASKET WEAVE**  
**B850 J**



## DECORATING COMBS

Plastic combs with different grooves on each side.

### OVERALL LENGTH

A. <b>B846 A</b>	14"
B. <b>B931</b>	28"
C. <b>B846 B</b>	14"
D. <b>B932</b>	28"

## E. CHARLOTTE BISQUIT COMB

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

**B847**

## 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. Includes table clamp. 13" l x 5" h. Made in France.

**B637**



## REPLACEMENTS:

Slicing blade - "L" shape.  
**9 B637 1**

Peeling blade - round.  
**9 B637 6**

Other parts are also available, please inquire.



## SPATULAS

### A. DEGLON OFFSET FLEXIBLE SPATULAS

Extra flexible blade. Stainless steel and plastic handle.

	LENGTH	BLADE
<b>B906 29</b>	11.5"	1.5"
<b>B906 24</b>	9.5"	1.5"
<b>B906 19</b>	7.5"	1.5"
<b>B906 15</b>	6"	1.38"

### B. DEGLON EXTRA LONG SPATULA

Flexible. Stainless steel blade. Plastic handle. 15.5" blade (13" straight edge) 1.5" w. 20" overall length.

**B970 40**

### C. OFFSET SPATULA WITH STIFF BLADE

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

**B986**

### D. ATECO OFFSET SPATULA

Stainless steel blade. Plastic handle. 9.75" l x 1.5" w.

**B831**

### E. VICTORINOX FLEXIBLE OFFSET HANDLE SPATULAS

Wood handles.

	LENGTH	TAPERED TO WIDTH
<b>V808 10</b>	10"	1.25" to 1.5"
<b>V808 12</b>	12"	1.5" to 1.63"

### F. VICTORINOX FLEXIBLE SPATULAS

Wood handles.

	LENGTH	TAPERED TO WIDTH
<b>V806 10</b>	10"	1.25" to 1.5"
<b>V806 12</b>	12"	1.5" to 1.75"

### FKOFFICIUM PASTRY SPATULAS

Ideal for spreading, smoothing, and handling pastries. Ergonomic handle made of polyamid reinforced with fiberglass features an anti-slip carbon fiber texture with slot for the thumb and finger. Stainless steel.

#### G. STRAIGHT

	BLADE LENGTH
<b>U134 15</b>	6"
<b>U134 20</b>	7.9"
<b>U134 25</b>	9.8"

#### H. OFFSET

	BLADE LENGTH
<b>U135 15</b>	5.9"
<b>U135 20</b>	7.9"
<b>U135 25</b>	9.8"
<b>U135 30</b>	11.8"

#### I. ROUNDED

	BLADE LENGTH
<b>U136 9</b>	3.5"
<b>U136 12</b>	4.7"



Handle detail.



## PASTRY SPATULAS



### OFFSET PALETTE KNIVES

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

A. Tear drop. 8.75" overall length.  
**B103**

B. Diamond. 9" overall length.  
**B104**

### FLEXIBLE PALETTE KNIVES

Stainless steel blades.

#### ATECO

	BLADE	OVERALL	HANDLE
C. <b>B828</b>	4.75" x 2.5", Offset	8" overall	Wood (Tapered)
D. <b>B786 A</b>	4.25" blade, Offset	8.25" overall	Wood
E. <b>B786A PL</b>	4.25" blade, Offset	8.25" overall	Plastic
F. <b>B786 B</b>	4" blade, Flat	8" overall	Wood

#### G. **BAKER'S BLADE**

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

**B866**

#### H. **DEGLON**

4.5" blade, flat. Plastic handle.

**B991**



### SILICONE DECORATING TOOLS

These unique spatulas have wooden handles and heads made out of silicone that is heat-resistant and approved food-safe by the FDA. These features combined with their range of shapes and convenient sizes allow for extensive creativity with cake decorating, pastry work, and plating. Use them to manipulate food, fill molds, and a myriad of tasks that require smaller more precise tools. 8.75" overall length.

	NAME
I. <b>B112 A</b>	Mini flat
J. <b>B112 B</b>	Mini Scraper
K. <b>B112 C</b>	Mini Detailer
L. <b>B112 D</b>	Mini Angled
M. <b>B112 E</b>	Mini Rounded
N. <b>B112 F</b>	Mini Long Rectangle



O



P

#### O. **DESSICANT AND INDICATOR CARDS**

Twenty 1/3 ounce packets of moisture-absorbing agent and 6 relative humidity indicator cards.

**B695**

#### P. **FOOD COLOR SET**

Ten 1oz jars of Chefmaster gel base food colors includes: Sky blue, leaf green, sunset orange, scarlet red, Christmas red, rose pink, violet, lemon yellow, nut brown, black.

**B694**



### MARZIPAN MODELING TOOLS

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

**B610**

**TAYLOR DIGITAL THERMOMETERS**

Fine tip, wide range. Precise adjustment make this an excellent instrument for all purposes, including chocolate. 7" l.

**A. DIGITAL POCKET THERMOMETER**

- Temp. range -40 to 500 °F (-40 to 260 °C).
- 1.5mm stepdown probe recommended by FDA.
- Easy-to-read 0.3" LCD readout.
- On/off button to prolong battery life.
- One second updates.
- Storage sleeve with clip.
- 1.5V battery included.
- Protected rubber boot.
- Stainless steel 5" stem.
- Immerse stem at least 1" for accurate readings.
- Display updates every 1 second.
- Auto shut off: After 5 minutes if no change in temp.
- LR44 battery installed. Extra battery included.

**U105****B. DIGITAL POCKET THERMOMETER**

- Temp. range -40 to 450 °F (40 to 232 °C).
- Adjustable preset alarm.
- Waterproof.
- Min/Max hold feature.
- Excellent for testing dishwasher rinse temp.
- Reduced tip diameter for delicate foods.

**U651****C. CDN DIGITAL THERMOMETER**

- Temp. range: -40 to +450 °F (-40 to +230 °C).
- For thin cuts of meat, fish or poultry.
- 2.5mm reduced tip.
- Field calibration.
- 6-seconds response.
- Max/min mode.
- Waterproof (IPX7).
- Safe for commercial dishwashers.
- 8"/20.3cm stem.

**U156****D. CDN DIGITAL THERMOMETER**

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

**U845****E. COMARK DIGITAL THERMOMETER**

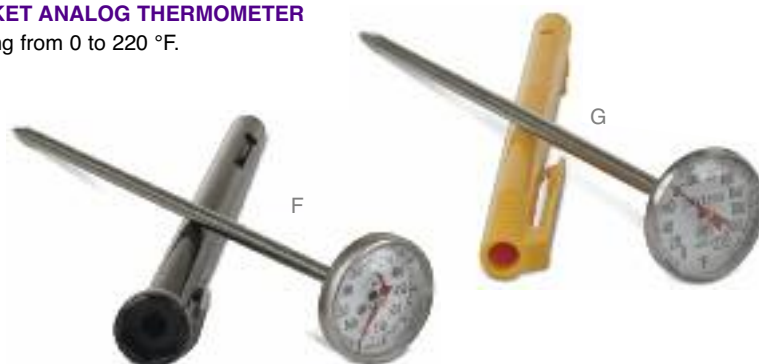
- Standard: -58 to 300 °F (-50 to 150 °C).
- 7" length.
- Batteries included.

**U505 C****F. CDN POCKET ANALOG THERMOMETER**

- Temp. range from 50 to 550 °F.
- Stainless steel.
- 5" length.
- 1" diameter dial.
- 1 1/2.5 cm magnified dial.
- 5"/12.7 cm stem.
- Waterproof and shatterproof.
- Field calibration.
- Tool on sheath.
- Sheath can be used as handle extension.
- Pocket clip mounting.
- Polycarbonate lens.

**U847****G. TAYLOR POCKET ANALOG THERMOMETER**

- Adjustable reading from 0 to 220 °F.
- Stainless steel.
- 5" length.
- 1" diameter dial.

**U504****H. COMARK POCKET ANALOG THERMOMETER**

- Accuracy:  $\pm 1$  Division. Accurate adjustable reading from 0 to 220 °F.
- Calibration nut: Easily calibrate your bi-metal thermometer in seconds.
- 5" length.
- 1" diameter dial. 5" stem length.
- Divisions: 2°.
- Watertight lens magnifies the numbers and divisions for condensation-free reading.

**U504 B**





A

## A. REFRIGERATOR AND FREEZER THERMOMETER

Hangs from rack. -40 to 120 °F (-40 to 50 °C).  
Uses alcohol, not mercury. Pack of 6.

**U724**



B

## B. COMARK COMPACT OVEN THERMOMETER

Hangs or stands. Easy to read, bold numbers.  
200 to 500 °F (100 to 280 °C).

**U721**



C

## C. ESCALI REFRIGERATOR AND FREEZER THERMOMETER

Use inside refrigerators or freezers. Verify safe operating temperatures.  
-4 to 122 °F (-20 to 50 °C). Magnetic back. Hangs or stands.

**U157**



## POLDER CLOCK, TIMER AND STOPWATCH

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

**U784**



G

## G. POLDER ELECTRONIC TIMER, CLOCK AND THERMOMETER

- Programmable timer and thermometer (from 32 to 392 °F).
- Use timer individually or simultaneously with thermometer.
- Memory function saves last used temperatures.
- Flip top display or magnetic wall mount.
- Extra long 43" high-heat silicon probe wire.
- Includes batteries, USDA cooking chart and pan clip.

**U832**



H

## H. COOPER "COOK N COOK" DIGITAL PROBE THERMOMETER

- 25 to 392 °F (-31 to 200 °C).
- Temperature Accuracy  $\pm 2^{\circ}\text{F}$  /  $\pm 1^{\circ}\text{C}$ .
- Resolution: 0.1° / 1° set temperature.
- Shaft diameter: 0.156".
- Shaft length: 6.5". Cable length: 44".
- Timer: 23h:59m:59s.
- Waterproof: IP44.

**U729**



D

## D. COMARK MINUTE AND SECOND TIMER

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

**U830**



E

## E. CDN WATERPROOF TIMER

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

**U849**



F

## F. ESCALI TOUCH SCREEN DIGITAL TIMER

99 min. and 59 sec. maximum. Large touch screen display. Power saving display. Count up/down. Magnetic back. Recall last timer.

**U158**



## OXO DIGITAL LEAVE-IN THERMOMETER

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

**U941**



I

## ATKINS DIGITAL PROBE THERMOMETERS

Water resistant. 5 year warranty. 1 year warranty on probe.

I. Removable probe with 20" connecting cord.

- -40 to 500 °F (-40 to 260 °C).

• 7" I.

**U786**



J

J. Precision instrument specifically designed for harsh conditions.

- -40 to 500 °F (-40 to 260 °C).

• 2.25" w x 6.5" I.

• 32" connection to probe.

**U780**

**A. LAVATOOLS JAVELIN FOLDING THERMOMETER**

With a 4-second response time, ultra-high accuracy, large 1.4" display, magnetic attachment, and splash-resistant construction, Lavatools Javelin helps you achieve eye-opening results each and every time.

**COLOR**

<b>U152 S</b>	Sesame
<b>U152 I</b>	Indigo
<b>U152 C</b>	Chipotle

**B. LAVATOOLS JAVELIN PRO FOLDING THERMOMETER**

With a 4-second response time, ultra-high accuracy, large 1.4" display, magnetic attachment, and splash-resistant construction, Lavatools Javelin helps you achieve eye-opening results. Each and every time.

**COLOR**

<b>U153 S</b>	Sesame
<b>U153 I</b>	Indigo
<b>U153 C</b>	Chipotle

**C. CDN FOLDING THERMOCOUPLE THERMOMETER**

Perfect for thin cuts of meat, fish or poultry. Simply flip down the rapid-response thermocouple probe and insert it into food as thin as 1/8". The display features extra big digits and can be backlit for low light conditions. 6.5" l x 2" w.

**COLOR**

<b>U975</b>	White
<b>U975 R</b>	Red

**SPATULAS WITH THERMOMETER**

These spatulas are 2 tools in 1. Use them to mix products and thoroughly scrape the bottom of containers like a traditional high heat spatula with the added feature of a removable thermometer. Great for agitating melting chocolate in the bain-marie, or dipping machine, while looking at the temperature with the same tool. Resists temperatures up to 392 °F (200 °C). Thermometer has a temperature range of -4 to 392 °F (-20 to 200 °C). 15" l.



**FLEXIBLE SILICONE HEAD**  
**U985**



**RIGID / STIFF SPATULA**  
**U978**

**LASER (NON-CONTACT) THERMOMETERS**

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

**D. FOOD SAFETY LASER/PROBE THERMOMETER**

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

**U902**

**E. COOPER LASER SCANNER**

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

**U782**

**F. LASER SCANNER**

Ranges: -4 to 518 °F (-20 to 270 °C). 8" l. Powered by 9V battery (included). 5-year warranty from manufacturer.

**U783 A**





## 2 CHANNEL TYPE "K" THERMOMETER

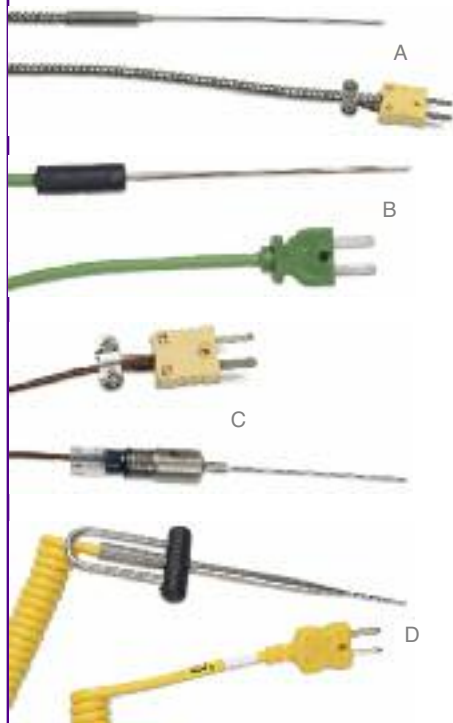
Extremely accurate and reliable temperature measurement with all the versatility and range of type "K" thermometers. Features relative, min/max/ave temperature, hold, and touch tone buttons. Results are displayed on a large 1.25" x 1.75" LCD. An adjustment allows the user to easily calibrate to ice point or any other standard.

It will read and display results from two probes simultaneously and track the difference between them (T1-T2). Come ready to use with 2 beaded wire probes (Ambient Type "K" probe 800077). N.I.S.T. traceable certificate of compliance available.

- Accuracy:  $\pm(0.05\%$  of reading + 1.4 °F (0.7 °C) when inside the range of  $23 \pm 5$  °C, <80% RH.
- 9 volts battery.
- 5.25" l.
- 5-years warranty from manufacturer.

**U990**

## PROBES



### A. ARMORED CABLE PROBE WITH TYPE "K" CONNECTION\*

This probe is designed for penetrating soft or semi-soft materials. Can be used with any thermocouple that accepts type "K" connection probes. Temp. range: -418 to 700 °F (-250 to 315 °C). 4" probe length. 4 feet cable length.

**U842**

\*Probe should not be submerged in water.

### B. HYPODERMIC PROBE FOR SOUS VIDE WITH TYPE "K" CONNECTION

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

**U980**

### C. HYPODERMIC PROBE WITH TYPE "K" CONNECTION\*

An ultra fine probe designed for penetrating soft or semi-soft materials with minimal intrusion. Great for sous-vide applications and can be used with any thermocouple thermometer that accepts type "K" connection probes. 6-months warranty. Temp. range: -418 to 600 °F (-250 to 315 °C). 2.5" probe length. 0.035" diameter. 2.5 feet cable length.

**U841**

\*Probe should not be submerged in water.

### D. MICRONEEDLE WITH CABLE WITH TYPE "K" CONNECTION

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

**U789**

## PENS

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



### E. ATC PH PEN

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

**U991**

### F. PH BUFFER SET

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

**U992**

### G. SALINITY PEN

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

**U993**



**SUGAR LAMP**

Specially built 24" neck on weighted base. Neck is extra firm. Will not sag. Includes infra-red (heat) bulb.  
**B693**

**ZABAGLIONE BOWL**

Thick gauge copper with brass handle, 8" diameter.  
**U509**

**COPPER SUGAR POTS**

Heavy copper sugar boiling pots. Made in France.

	DIAMETER	OUNCES
<b>U528 1</b>	25"	24
<b>U528 16</b>	6.25"	50
<b>U528 20</b>	8"	96

**DOUBLE BULB SUGAR PUMP**

Has an extra bulb to regulate the supply of air to the sugar, making it easier to control the shape of the object. Comes with one copper tip.  
**B646 F**

**SUGAR DENSIMETER**

Measures the density of sugar syrup. 5.5" l.  
**U527 A**

**SUGAR DENSITY REFRACTOMETERS**

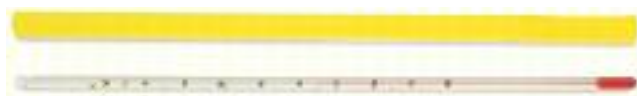
Easy-to-use, professional tools measure the concentration of sugar. 5 year limited warranty from manufacturer.

A. Uses 0-80 BRIX scale (Full range).  
**U779**

B. Uses 0-32 BRIX scale (For sorbets).  
**U670**

**SYRUP HOLDER**

For use with densimeter. Stainless steel. 1.5" diam. x 7.5" h.  
**U527 B**

**CHOCOLATE TEMPERING THERMOMETER**

For chocolate tempering. Durable laboratory glass. Non-mercuric column. Protective case. 40 to 130 °F. 11.75" l.  
**U787**

**CONFECTION THERMOMETER**

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

**METAL CAGE CANDY THERMOMETER**

80 to 200 °C. Centigrade only. 12" l.  
**U526**

**REPLACEMENT THERMOMETER**

Fits into metal cage.  
**U526 R**

**HOLDER FOR U526 THERMOMETER**

Attaches to pot and clasps onto thermometer. Stainless steel.  
**U526 H**



## SPATULAS AND SCRAPES

### CHOCOLATE SPATULAS

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

	LENGTH
A. <b>B950</b>	7" across
B. <b>B950 A</b>	8.75" across

### C. **JB PRINCE BOWL SCRAPER**

Orange. ABS plastic. 4.75" l x 3.75" w.  
**B127**

### D. **RIGID BOWL SCRAPER**

Flexible. 5.5" l x 3.75" w.  
**B790**

### METAL SCRAPER

Stainless steel and plastic.

	LENGTH
E. <b>BA112</b>	7"
F. <b>BA111</b>	5"

### SCRAPERS

Flexible bench scrapers with a round handle for comfort. 4.3" l x 4.5" w.

G. <b>PLASTIC</b> <b>U962</b>	H. <b>STAINLESS STEEL</b> <b>U961</b>
----------------------------------	--

### BENCH SCRAPERS

Stainless steel. 6" l x 4.5" w.

I. <b>WOODEN HANDLE</b> <b>B635</b>	J. <b>"SURE GRIP" PLASTIC HANDLE</b> <b>B635 PL</b>
--	--

### THERMOHAUSER BOWL SCRAPERS

	FEATURE	LENGTH	WIDTH
K. <b>B632</b>	Flexible	5.25"	3.5"
L. <b>B633</b>	Medium	4.75"	3.5"
M. <b>B634</b>	Medium	4.5"	3"

### N. **MATFER BOWL SCRAPER**

Stiff plastic. 4.75" l x 3.75" w.  
**B631**

### O. **OFFSET CHOCOLATE SCRAPER**

Stainless steel. 3.75" l x 4.75" w.  
**B996**

### CAKE DECORATING COMBS

P. 3-sided comb offers a quick easy way to decorate cakes and other foods with uniform lines or patterns. Stainless steel. Hole for hanging.  
**B105**

Q. Plastic. Set of 4 in easy-to-see orange plastic.  
**B647**

R. Plastic. 8.5" l.  
**B871**



**ADJUSTABLE SPREADING TOOLS (RAPLETTE)**

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

**B910****PASTRY SCRAPER /LEVELER**

Food safe plastic, Semi-flexible. 22" l x 3" w.

**B930****REVOLVING CAKE DECORATING STAND**

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

**B605****CAKE SAWS**

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

**B784****CANNOLI FORM**

Stainless steel.

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

**LADYLOCK FORM**

Stainless steel

	SIZE	LENGTH	WIDTH	DIAMETER
<b>B621</b>	Large	6.5"	2"	0.25"
<b>B620</b>	Small	3.5"	1.5"	0.25"

**CREAM ROLL HORN**

Stainless steel.

	SIZE	LENGTH	WIDTH	DIAMETER
<b>B623</b>	Large	6.5"	1"	0.75"
<b>B622</b>	Small	5.25"	1"	0.5"

**OVEN SAFE CONE FORM**

Oven safe. Withstands temperatures up to 390 °F (-200 °C). 5.5" l x 1.5" top diam.

**B999**



## CONFECTIONERY CUTTERS - "GUITARS"

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



A

### A. 7.5MM GUITAR

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

**B700**

#### MEASUREMENT

**B700 7.5** 7.5mm cutting frame

**B700 37.5** 37.5mm cutting frame

### 5MM GUITAR

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

**B701**

#### MEASUREMENT

**B701 5** 5mm cutting frame

**B701 30** 30mm cutting frame



B

### B. MINI CONFECTIONERY GUITAR FOR GANACHE

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

**B102**

#### MEASUREMENT

**B102 15** 15mm cutting frame

**B102 30** 30mm cutting frame



C

### C. MINI GANACHE LEVELING FRAME SET

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

**B101**



### CHOCOLATE DIPPING FORK SET

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

**B677**



### CHOCOLATE DIPPING FORK SET

4-piece set, stainless steel. 8" l.

**B989**



### CHOCOLATE DIPPING FORK SET

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

**B650**

**CHOCOLATE MELTING MACHINE**

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

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

**P394**

<b>POWER</b>	110V / 300W.
<b>DIMENSIONS</b>	14" l x 21" w x 7" h.

**PROBE FOR CHOCOLATE TEMPERING MACHINE**

Works with chocolate tempering machine (**P394**).

Conveniently hooks up to the machine allowing you to read the actual temperature of your melted chocolate in the digital display rather than the machine's set air temperature.

**P394 P****TABLE TOP CHOCOLATE TEMPERER**

Thermostat controlled heat unit which melts and keeps up to 6lbs of chocolate in temper. Cooling fan, 1 removable 5qts stainless steel bowl and a plastic scraper.

Tempers chocolate for mold filling, dipping, and melting purposes.

**P110**

<b>POWER</b>	110V
<b>DIMENSIONS</b>	12.5" h x 14.25" w
<b>WARRANTY</b>	Six month warranty from manufacturer.

**EXTRA BOWL**

Stainless steel.

**P110 B****EXTRA SCRAPER**

Plastic.

**P110 S****MARTELLATO MELTINCHOC CHOCOLATE MELTER / WARMER**

Accurate thermostat that enables you to melt and maintain chocolate in a tempered state. The outer construction is thermo-resistant plastic, with a removable stainless steel pan.

**P112 9**

<b>POWER</b>	110V / 200W
<b>CAPACITY</b>	9L / 9.5Qts
<b>TEMP. RANGE</b>	0 to 140 °F (0 to 60 °C)
<b>DIMENSIONS</b>	17" l x 15" w x 5.5" h

**MARTELLATO DIGITAL MELTINCHOC CHOCOLATE MELTER**

Made of heat-resistant plastic material, with removable stainless steel bowl and lid, and thermal probe for chocolate temperature control. The electronic board manages the internal resistance to optimize the achievement of the required result, and detect the temperature of the chocolate through the external probe to allow a faster and more precise melting of the chocolate.

Front panel provides tempering tips, adjustable manually or following the 3 different programs depending on the type of chocolate: White, milk and dark.

**P530**

<b>POWER</b>	110V / 200W
<b>CAPACITY</b>	9L / 9.5Qts
<b>TEMP. RANGE</b>	0 to 140 °F (0 to 60 °C)
<b>DIMENSIONS</b>	17" l x 15" w x 5.5" h



MARTELLATO MINI MELTINCHOC

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

P113

MOTOR	110 volts
CAPACITY	1.8 liters
TEMP. RANGE	50 to 140 °F (10 to 60 °C)
WEIGHT	2.5 pounds (easy to carry)
DIMENSIONS	10.2" l x 10.7" w x 6.3" h



MARTELLATO DEEP MELTINCHOC

Dry melter designed for ice cream parlours, thanks to its shape and size it is ideal for chocolate coatings of ice creams and semifreddi on sticks. The thermostat allows to adjust 3 levels of temperature. Extractable tray in anodized aluminum. Can be used straight on the counter.

P531

CAPACITY	1.79 quarts
WEIGHT	2.5 pounds (easy to carry)
DIMENSIONS	8" diam. x 8.34" h

BASIN FOR DEEP MELTINCHOC

1.79 quarts. Aluminum.

P531 B



KREA SWISS CHOCMELTER 6KG - CHOCOLATE MELTER / TEMPERER

The chocMELTER warming tank has been designed specifically to heat and maintain chocolate at a temperature range of 68 - 140 °F (20 - 60 °C). Depending upon the required temperatures, it can potentially be used for similar materials such as icing, glaze, butter and the like.



	A. P512	B. P513
POWER	60W	100W
CAPACITY	5.5L / 13lbs chocolate	18L / 44lbs chocolate
TEMP. RANGE	68 to 140 °F (20 to 60 °C)	68 to 140 °F (20 to 60 °C)
MELTING RATE	13lbs of chocolate in approx. 3 hours	44lbs of chocolate in approx. 6 hours
DIMENSIONS	15.74" l x 7" w x 9.84" h	24.4" l x 13" w x 9.84" h



### KREA SWISS ELECTRIC FOOD SPRAY GUNS

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



	A. LM25 MULTI SPRAY (P241)	B. LM45 VOLUME SPRAY (P242)	C. HOTCHOC - HEATED SPRAYER (P511)
RECOMMENDED FOR	Butter and oils products with a low to medium viscosity	Chocolate and other viscous products	Finishing, creating a velvet/frozen effect
RATED POWER	60 watts	120 watts	40 watts
DELIVERY RATE MAX (WATER)	280g per minute	350g per minute	120-200g per minute
NOZZLE TYPE	Round Jet R8	Round Jet R6	Round Jet R6
CONTAINER CAPACITY	700ml	700ml	18.59oz

### KREA SWISS SPRAYBOX - AIRBRUSH CABINET

The sprayBOX is a collapsible and machine washable spray cabinet to stop chocolate and oil mist spreading throughout the workplace environments, i.e. capturing waste material and thereby minimizing mess and reducing the need to clean or paint. It's frame can be assembled and disassembled in seconds for easy storage and the machine washable cover means that there is minimal mess to clear up.

At 35.43" square, the sprayBOX is an ideal size for working with a turntable to easily spray all angles of your cakes or other chocolate work. The white cloth material also means you have plenty of light coming in to see what you are doing.

The sprayBOX makes it so much easier, lighter and more hygienic to work than using a cardboard box or taping up plastic bags.

**P514**



### AIRMASTER AIR BRUSH

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

**P237**



### PROFESSIONAL QUALITY CHOCOLATE MOLDS

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



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
<b>K728</b>	Square Leaf Tile	41 square x 8	10
<b>K747</b>	Toy Block	25 square x 13	24
<b>K214</b>	Plain Square	24 square x 5	40



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

\*This mold is 10.75" length x 5.25" width.



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
<b>K536</b>	Interlocking	26 square x 20	28
<b>K310</b>	Pyramid	26 x 26 x 22	32
<b>K507</b>	Cherry Swirl	30 diam. x 21	28



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
<b>K212</b>	Geodesic Dome	30 diam. x 20	40
<b>K305</b>	Dome	30 diam. x 20	32
<b>K307</b>	Cherry	28 diam. x 22	35



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



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
<b>K206</b>	Ridged Dome	30 diam. x 18	40
<b>K303</b>	Turban	28 diam. x 21	40
<b>K719</b>	Flat Top Dome	33 diam. x 23	21



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
<b>K592*</b>	Dome with Swirl	30 diam. x 18	21
<b>K594*</b>	Spiral Tower	30 diam. x 19	21
<b>K595*</b>	Pinwheel	30 x 30 x 18	21

\*This mold is 10.75" length x 5.25" width.



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
<b>K598*</b>	Knot	25 x 26 x 21	21
<b>K557</b>	Crest	30 x 23 x 18	24
<b>K718</b>	Flat Sided Dome	28 diam. x 15	21

\*This mold is 10.75" length x 5.25" width.



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

\*This mold is 10.75" length x 5.25" width.



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
<b>K567</b>	Abstract	30 x 18 x 15	30
<b>K209</b>	Diamond	37 x 26 x 13	28
<b>K729</b>	Quenelle	46 x 25 x 13	32



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
<b>K715</b>	Textured Heart	33 x 28 x 16	32
<b>K520</b>	Hexagonal	35 x 40 x 21	20
<b>K522</b>	Triangle Log	22 x 30 x 25	28



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
<b>K716</b>	Fleur de Lys	30 x 35 x 20	28
<b>K580</b>	Half Pipe	20 x 41 x 10	12
<b>K724</b>	Chef Toque	20 x 41 x 10	12



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
<b>K720</b>	Pointed Cylinder	28 diam. x 20	21
<b>K317</b>	Elegance	35 x 25 x 19	32
<b>K301</b>	Fluted Oval	37 x 23 x 17	36



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
<b>K909</b>	Tear Drop	38 x 20 x 15	30
<b>K567</b>	Almond	41 x 18 x 15	30
<b>K582</b>	Twist	28 x 20 x 17	28



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
<b>K723</b>	Log with Detail	38 x 18 x 15	25
<b>K312</b>	Medium Heart	25 x 30 x 14	28
<b>K528*</b>	Large Heart	34 x 36 x 20	18

\*This mold is 10.75" length x 5.25" width.



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
<b>K521</b>	Oblong	13 x 45 x 18	36
<b>K514</b>	Tilted Cone	32 d x 42	24
<b>K581</b>	Step	26 x 19 x 16	28



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
<b>K597*</b>	Ridged Cylinder	25 diam. x 26	40
<b>K577</b>	Notched Cylinder	22 diam. x 20	28
<b>K550</b>	Cylinder	20 diam. x 29	36

\*This mold is 10.75" length x 5.25" width.



# PASTRY

## CHOCOLATE MOLDS



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
<b>K725</b>	Cylinder Bowl	33 diam. x 21	21
<b>K717</b>	Octagon	28 x 26	24
<b>K744</b>	Cocoa Pod	48 x 25 x 13	24



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
<b>K543</b>	Cups	50 diam. x 34	12
<b>K571</b>	Small Cups	25 diam. x 20	32
<b>K948</b>	Cannelle	30 x 25	24



		SIZE OF FORMS (MM)	NUMBER OF FORMS
<b>K733</b>	Matryoshka Doll	50 x 20 x 12	16
<b>K732</b>	Buddha Face	35 x 26 x 20	21
<b>K950</b>	Heart Gems	33 x 33 x 15	24



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



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
<b>K931</b>	Sphere	279 x 140 x 25	24
<b>K932</b>	Rounded Square	28 x 16	28
<b>K947</b>	Half-Sphere	20	45



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
<b>K607</b>	Round Smooth	28 x 14	21
<b>K609</b>	Square Smooth	25 x 13	21



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
<b>K612</b>	Rectangular Smooth	25 x 13 x 14	21
<b>K614</b>	Oval Smooth	37 x 21 x 14	21



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
<b>K511</b>	Assortment	various	24



### MIXED GEMS

6 squares: 30mm x 15mm. 6 oval: 42mm x 24mm.  
6 rounds: 32mm x 15mm. 18 forms.  
**K949**



### 3-PIECE HEART

33mm x 33mm x 15mm. 15 forms. Makes 15 forms, for a total of 5 full hearts.

0.28oz, 0.12oz and 0.10oz for a total of +/- 0.52oz.  
Overall plaque size is 10.82" l x 5.31" w.

**K955**



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K935	Ola	44 x 24 x 20	21
K936	Basin	38 x 26 x 18	21
K937	Crescent	33 x 28 x 20	21



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K938	Vale	43 x 25 x 17	21
K939	Pod	41 x 24 x 20	21
K940	Toro	36 x 25 x 20	21



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K941	Curl	35 x 24 x 17	21
K942	Half-Pipe	30 x 16	21
K943	Pillow	40 x 18 x 16	21



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K944	Dimple	27 x 15	21
K945	Italic	42 x 21 x 18	21



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K604	Bar	107 x 51	6
K864	Classic Candy Bar	84 x 25 x 20	15



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K541	Five Section Bar	110 x 40 x 6	8
K603	Bar	25 x 82.5	15



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



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

**ALPHABET**

38 x 6 x 26 (mm). 26 forms. Mold plaque is 10.75" l x 5.25" w.

**K906**

**SPOONS**

114 x 25 x 10 (mm). 10 forms.

**K531**



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



\*This mold is 10.75" length x 5.25" width.

\*\*The nubs, holes, and guiding lips around the edges of the cavity, (these ensure that the molds line up) may make it difficult to scrape the chocolate when using the molds to make half egg shapes.

### CHOCOLATE ORNAMENTAL MOLDS

Italian design and quality. Designed and produced to give pastry chefs a perfect tool to create fine chocolate decorations. Wonderful decorations which will leave space enough for a personal interpretation in order to make your desserts unique.



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K921	Intertwined Tear Drops	64 x 21	18
K924	Descending Sized Circles	273 x 177	18
K925	Sticks	110 x 7.1	22



### MAGNETIC CHOCOLATE MOLDS

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



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K858	Round Smooth	25 diam. x 31	32
K851	Oval	30 x 20 x 16	28
K854	Tear Drop	30 x 22 x 16	28



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



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



**2-PIECE EGG HALVES**

125 d x 114, 80. 2 forms.

**K809**

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



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



	NAME	SIZE OF FORMS	NUMBER OF FORMS
<b>K830*</b>	2 Piece Rabbit with Basket	13.5"	1
<b>K820*</b>	2 Piece Rabbit with Basket	9"	1
<b>K833*</b>	2 Piece Sitting Rabbit	9"	1



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



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



\*The nubs, holes, and guiding lips around the edges of the cavity, (these ensure that the molds line up) may make it difficult to scrape the chocolate when using the molds to make half egg shapes.

## WHIPPED CREAM MAKERS AND SODA SIPHON



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

### GOURMET WHIP PLUS FROM ISI OF AUSTRIA

Stainless steel cannister and dispenser. Will not rust. Three different nozzles. Special heat resistant, silicone gasket. **For hot and cold foods.**

	CAPACITY	HEIGHT
A. <b>B100</b>	0.5 pint	8"
B. <b>B938</b>	1 pint	12"
C. <b>B939</b>	1 quart	14"

### D. 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 high temperatures. **For hot and cold foods.** 1 pint. 14" h.

**B934**

### PROFI FROM ISI OF AUSTRIA

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

	CAPACITY	HEIGHT
E. <b>B935</b>	1 pint	12"
F. <b>B936</b>	1 quart	14"

### G. CLASSIC SODA SIPHON

Brushed aluminum. Removable measuring tube for easy cleaning and to prevent overfilling. Secure neck threading and a pressure-regulating system provide maximum safety. 1 quarts. 12" h.

**B992**

### H. FUNNEL & SIEVE FROM ISI

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

**B121**

### ISI RAPID INFUSION

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

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

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

**B949**

### ISI INJECTOR TIP SET

For filling & decoration. Stainless steel.

**B948**



### ISI DECORATOR TIP SET

For filling and decoration.

**B947**



### ISI TIPS

Stainless steel.

**B946**



### CHARGERS

**PACK**

**B958 24** 24

**B958 50** 50



Siphon not included.

## BRON MANDOLINES FROM FRANCE

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

### CLASSIC MODELS

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

### STANDARD MANDOLINES

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

**D311 A**

### WITH PROTECTOR

**D311 F**

### FOR CLASSIC BRON MANDOLINES

38 blade unit for **D311 A & F**.

**D311 D**

60 blade unit for **D311 B & FB**.

**D311 E**

Central cutting plate (flat blade).

**D311 G**

Protector.

**D311 C**

### FINE BLADE MANDOLINES

Same unit as **D311 A**, but with a 60 blade cutter (0.06" and 0.19" spacing) instead of the 38 blade cutter. Protector not included.

**D311 B**

### WITH PROTECTOR

**D311 FB**



Table edge support

### SUPER PRO MODEL

Makes the same cuts as the "Classic" mandoline, with a wider cutting surface, slip resistant feet, and 5 easy to change julienne blades (1, 2, 4, 7, & 10 mm spacing). Protector rotates so waffle cuts can be simplified. 5.25" width x 16" length.

**D480**

### JULIENNE BLADES

	SPACING (MM)		SPACING (MM)
<b>D490 1</b>	1	<b>D490 2</b>	2
<b>D490 4</b>	4	<b>D490 7</b>	7
<b>D490 10</b>	10	<b>D490 F</b>	Flat blade

### VEGETABLE SHEETERS - COUPE LANIÈRES

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" w x 10" l.

**D491**

### WITHOUT HELPER HANDLE

This version makes the same continuous sheets.

Without helper handle, takes up less space. 11" w x 7" l.

**D495**

### REPLACEMENT BLADES

	THICKNESS (MM)
<b>9 D491 8006</b>	1.0
<b>9 D491 8007</b>	1.5
<b>9 D491 8008</b>	2.3



Helper handle



**BRON COMPANY GOURMET SPIRAL SLICER**

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" l x 5.5" w x 9.5" h. Made in France.

**D349****REPLACEMENT BLADES**

	SPACING (MM)
9 D349 10201 3	1
9 D349 10202 3	2
9 D349 10204 3	4
9 D349 10207 3	7
9 D349 4148	Flat replacement blade

**BRON COMPANY SPIRAL VEGETABLE SLICER**

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" l x 5.5" w x 10" h. Made in France.

**D350****REPLACEMENT BLADES**

	SPACING (MM)
D351	2 (34 teeth)
D352	3 (23 teeth)
D356	6 (13 teeth)
D353	Flat replacement blade

**KAITEN TURNING VEGETABLE SLICER**

Improved Japanese vegetable slicer. It makes the same beautiful, continuous strands and flat ribbons, but it's easier to operate. It has a gear in the base that moves the vegetable forward, so you just turn the crank. The vegetable moves and turns on the blades. Comes with three multi-blade cutting units and a flat slicing blade. Made from heavy ABS plastic with stainless steel blades and handle.

11.75" l x 4.5" w x 6" h.

**D336****REPLACEMENT BLADES**

	SPACING (MM)
9 D336 2A	1
9 D336 2B	1.5
9 D336 2C	4
9 D336 1	Flat replacement blade

**TURNING VEGETABLE SLICER**

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" l x 4.5" w. Made in Japan.

**D335****REPLACEMENT BLADES**

	SPACING (MM)
D335B1	1
D335B2	2
D335B3	4
D335F	Flat replacement blade

### BENRINER MANDOLINES PROFESSIONAL SERIES

Makes amazing garnishes as thin as 0.5mm up to a thickness of 8mm. The rubber base makes the device "anti-skid" and more stable. The ledge helps the Benriner clip on to bowls and trays, make slicing easier and more stable. Ultra-sharp stainless steel flat blade. 3 interchangeable stainless steel blades for fine, medium and coarse cuts. ABS plastic.



**A. LITTLE BENI NO. 64**  
12.5" l x 3.5" w. (3" overall).  
**D393**

**B. BIG BENI NO. 95**  
14" l x 4.75" w. (5" overall).  
**D394**



### C. MR. SLICE

These professional quality, extremely sharp mandolines make precision flat cuts from 0.5mm to 3.5 mm thick. Adjustments are made with a single knob that insures uniform thickness when slicing. This is a highly valued tool by culinary professionals for its light weight portability. Hand guard included. 13.5" l x 5.5" width overall with a 4.75" cutting platform.

**D331**

### D. MR. SLICE DELUXE

The same as Mr. Slice (**D331**) with the addition of julienne blades in 1mm, 2.5mm and 8mm cartridges.

**D330**



### E. 4-IN-1 VEGETABLE SLICER

Remarkable tabletop machine from Japan makes four continuous cuts:

- Sheeting.
- Fish netting.
- Fish netting with a fish design.
- Julienne.

Wonderful for vegetable lasagna, raw or fried julienne strips, fish net covers, wraps, or buffet decorations. Hand operated. Plastic and stainless steel. 5.5" width cutting area. 9.5" l x 13" w x 7" h.

**D370**



Fishnet

Sheet

Julienne

Fishnet with Design



### F. 2-IN-1 VEGETABLE SLICER

Similar in construction to **D370** (above). Makes sheeting and julienne designs in a slightly smaller size. Hand operated. Plastic and stainless steel. 4" width cutting area. 10" l x 10" w x 7" h.

**D371**

**CERAMIC BLADE SLICERS**

Easy to use and saves time. Unique vegetable or fruit slicer cuts both on the up and down stroke. Ceramic blade stays sharp and won't rust. This double-edge slicer makes it fast and easy to prepare fruits and vegetables for tarts, garnishes or salads. The non-corrosive blade is made from advance ceramic that will stay ultra-sharp 10 times longer than steel blades. Plus, the ceramic blade will not alter the taste or smell of food, offering pure and healthy results. 2.33" width cutting channel. 12.5" length overall. Vegetable holder included. Plastic frame.

**D513** COLOR  
**D513 A** Black  
 Red

**2-WAY EXPRESS SLICER**

Efficient on all types of fruits and vegetables. Slices both directions to increase your productivity. Ideal for: Pineapple carpaccio, burgers, sandwiches, gratins dauphinoise and desserts.

**D984**

- 20.75" l x 4.75" w x 4.5" h.
- Micro-serrated blade.
- Adjustable cutting thickness: 1.20mm to 5mm.
- 89mm loading diameter suitable for pineapple.
- Can be dismantled, hygienic, dishwasher-safe.
- GN container fits underneath.
- Stainless steel and HDPE: Hygiene and robustness.
- Made in France.

**CITRUS CUTTER**

Productivity, efficiency and hygiene: Cuts lemons in half slices and in quarters. Cut lemons in half slices and in quarters. Perfect for making Mojito and Caipirinha cocktails and for seafood platters. 3 suction cups provide good stability.

**D985**

- 15" h x 7" w.
- Cuts 6mm & 12mm thickness.
- Stainless steel serrated blades.
- Sturdy black ABS material and PEHD bottom.
- Made in France.

**BLADE SETS**

**DIMENSIONS (MM)**  
 A. **D985 6** 6  
 B. **D985 12** 12



A



B





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

**A. STAINLESS STEEL FOOD MILL**  
Stainless steel mill includes **U533 ST**.  
**U530 ST**

**B. TINNED STEEL FOOD MILLS**  
Tinned Steel Food Mill (includes **U533**).  
**U530**

**WITHOUT SIEVES**  
**U816 ST**

**WITHOUT SIEVES**  
**U816**

**OTHER SIEVES IN STAINLESS STEEL:**

	PERFORATION DIAM. (MM)
<b>U531 ST</b>	1
<b>U532 ST</b>	2
<b>U533 ST</b>	3
<b>U534 ST</b>	4

**OTHER SIEVES IN TINNED STEEL:**

	PERFORATION DIAM. (MM)
<b>U531</b>	1
<b>U532</b>	2
<b>U533</b>	3
<b>U534</b>	4

**STANDARD FOOD MILL**  
12" diameter top with 3 disc-shaped graters:  
• 1.5mm.  
• 2.5mm.  
• 4.0mm.  
5 quarts capacity. Stainless steel.  
**U529**

**REPLACEMENT DISC-GRATERS**

	DIMENSIONS (MM)
<b>U529 F</b>	1.5 (Fine)
<b>U529 M</b>	2.5 (Medium)
<b>U529 C</b>	4.0 (Coarse)



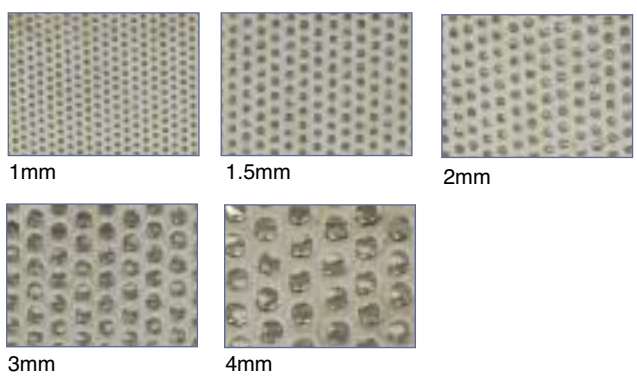
**FLOOR STAND FOOD MILL**  
15 quarts, tinned steel food mill with heavy duty steel floor stand.  
Includes one 3mm grill. 30" h. 22 lbs. per minute of output.  
**U728**

**OTHER TINNED STEEL SIEVES**

	PERFORATION DIAM. (MM)
<b>U728 1</b>	1
<b>U728 1.5</b>	1.5
<b>U728 2</b>	2
<b>U728 3</b>	3
<b>U728 4</b>	4

Photograph is not to scale. Actual food mill and stand are 30" h.

**SIZE OF SIEVE HOLES**



**A. FINE MESH STRAINER**

Fine mesh in a rigid steel frame. Strong tube shape handle. All 18/10 stainless steel. 8" diam.

**U678**

**B. REINFORCED FINE MESH STRAINER**

Fine mesh with four reinforcing rods welded to frame. Strong tube shape handle. All 18/10 stainless steel. 9.5" diam.

**U543**

**C. MATFER REINFORCED FINE MESH STRAINER**

One piece frame made of composite, high strength plastic exoglass. Stainless steel mesh and protective rods. Very comfortable handle. Dishwasher safe. Heat resistant up to 430 °F. 7.88" diam.

**U507**

**D. CLASSIC REINFORCED FINE MESH STRAINERS**

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

Tinned steel (Not shown).

**U506 B**

Stainless steel.

**U506 C**

**E. PERFORATED STAINLESS STEEL STRAINERS - CHINA CAP**

Beautifully designed and constructed one piece 18/10 stainless steel strainer. Medium perforation with extremely well attached handle.

DIAMETER

**U558 9.5** 9.5"

**U558 6.5** 6.5"

**F. REINFORCED STRAINER/SIFTER**

Medium inner mesh with outer mesh for strength. Tinned steel and wood reinforced handle. 8" diam.

**U673 8**

**G. FINE MESH STRAINERS**

Strong, fine mesh, 18/10 stainless steel, stainless steel handle. The small size is an excellent tea strainer.

DIAMETER

**U556 3** 3"

**U556 4.75** 4.75"

**U556 7** 7"

**H. CONICAL FINE MESH STRAINERS**

Strong, fine mesh, 18/10 stainless steel.

DIAMETER

**U557 3.5** 3.5"

**U557 5.5** 5.5"

**U557 7** 7"



# UTENSILS SIEVES

## ULTRA BAG FLEXIBLE SIEVE BAGS

These ultra fine bag style sieves are flexible giving them the advantage of fitting in a variety of different size vessels. The color coded band make the different sizes easy to distinguish (Burgundy collar bags are 100 microns and Blue collar bags are 200 microns). They are heat-resistant up to 425 °F making them excellent for straining consommés, stocks, and infusions. Reduce waste and save time by eliminating the need to skim stocks and sauces. These bags have ultra fine micron ratings that will yield a clean and refined end product.

	LITERS	MICRONS	COLLAR COLOR
A. <b>U966</b>	1.3	100	Burgundy
<b>U966 200</b>	1.3	200	Blue
B. <b>U967</b>	8	100	Burgundy
C. <b>U968</b>	8	200	Blue
D. <b>U969</b>	50	200	Blue



### LARGE ALL-PURPOSE SIEVE

Frame constructed from dent-resistant aluminum. Screen is tinned steel mesh. 14 mesh. 16" diam. x 3.5" h.  
**U500**

### REPLACEMENT SCREENS

	TYPE
<b>U500S 14</b>	Medium
<b>U500S 18</b>	Fine
<b>U500S 22</b>	Extra fine



### FRENCH STAINLESS STEEL SIEVES

Stainless steel frame holds stainless steel mesh. Clips make mesh replacement quick and easy. Medium (#20) mesh included.

12" diam. x 4.25" h.

**U791**

16" diam. x 4.5" h.

**U727**

### REPLACEMENT SCREENS

	TYPE
<b>U727 F</b>	Fine #25
<b>U727 M</b>	Medium #20
<b>U727 C</b>	Coarse #16

### REPLACEMENT SCREENS

	TYPE
<b>U791 F</b>	Fine #25
<b>U791 M</b>	Medium #20
<b>U791 C</b>	Coarse #16



### E. POWDERED SUGAR SIEVE

Plastic frame with thin, stainless steel wire (0.2mm). Mesh openings are only 0.5mm. 7.5" diam. x 4.25" h.  
**U640**

### F. FINE MESH FLOUR SIEVE

Polycarbonate plastic frame with thin, stainless steel wire (0.24mm). Mesh openings are 0.85mm. 12" diam. x 4.33" h.  
**U641**



### SIEVE WITH #20 MESH

12" diam. stainless steel flour sieve. **Mesh is not replaceable.** Made in Asia.  
**U100**



#### OHAUS RECHARGEABLE PORTION SCALE - 13 LBS

Rechargeable battery with an estimated battery life of 80 to 100 hours per charge. 9.5" l x 6.5" w removable stainless steel platform with a plastic body. Weighs in the following units: Pounds, ounces, grams and kilograms.

Measures in increments of .05oz (or 1 gram) and **up to 13 pounds** (or 6000 grams). An easy to read backlit display and with an AC power adapter included.

1 year warranty.

**U807**



#### OHAUS CULINARY SCALE - 11 LBS

Designed for portioning, baking and pastry applications. It combines precision measurement, easy-to-clean construction, and portability in one affordable package.

Measures in Grams (5000g in 1g increments) and Pounds (**11 pounds** in 0.1oz increments) Includes a removable 4.75" stainless steel weighing pan, padded hard-shell carrying case, and 3 AAA batteries. AC adapter is not included. 0.1oz.

**U805**



#### OHAUS WASHABLE PORTION SCALE - 6 LBS

This scale has a water resistant, stainless steel body with removable dishwasher safe pan. NSF listed, USDA-AMS food use accepted, and supports HACCP certified systems. Units of weight measurement: pounds, ounces, ., grams, kilograms, fluid ounces, and baking percentages. Measures in increments of .05 ounces (or 1 gram) and **up to 6 pounds** (or 3000 grams.) Operates on four "C" batteries or the included AC power adapter. Easy to read backlit display.

Platform size is 6" l x 5" w. 1 year warranty.

**U806**



#### OHAUS HAND HELD DIGITAL SCALE WITH COVER - 320 GRAMS

This scale is easy to use, compact, and portable. It offers outstanding performance and is ideal for weighing finite amounts of product that require a high degree of accuracy. An ideal scale to use when weighing hydrocolloids or small amounts of ingredients. **320 grams capacity.** Units of weighing are grams, ounces, pennyweight, troy ounces. Platform size is 3.25" l x 3.0" w. Weighs in **increments of 0.1 grams.** Auto Calibration from keypad. 5 minute auto shut off. 2 AAA batteries included.

**U912 A**



#### OHAUS PORTABLE SCALE - 200 GRAMS

The compact scale is a lightweight portable scale perfectly suited for use with hydrocolloids and other products that require small measurements. Larger weighing platform is designed to adequately handle larger samples. This scale has a low profile and storage is made easy with a stackable design. The integrated load cell lock protects the weighing cell from damage during storage or transportation. **200 grams capacity.** Weighs in **increments of 0.1 grams.** Units of weighing are grams, ounces, pennyweight, troy ounces.

Digital calibration from keypad. Platform size is 4.75" diameter. 3 AA batteries included.

**U934**



#### ESCALI PORTABLE DIGITAL SCALE - 11 LBS

A great personal scale to have at your station for quickly weighing and portioning product during prep time. A good performer at an exceptional value.

**11 lbs or 5000 grams.** Accurately measures in 0.1 ounce or 1 gram increments. Compact and portable for easy storage and transport. Automatic shut-off: The scale will automatically turn off when it is not used for a set time feature ensures long battery life. Tare Feature lets you reset the scale back to zero. When using a container, scale can subtract the containers weight to obtain the weight of its contents feature. Platform size is 6" diam. Two AA batteries are included. Black.

**U933**





### ELECTRONIC PORTION SCALE - 5 LBS

Removable stainless steel platform, 6.5" l x 6" w. Grams and ounces. Increments of 0.1 ounce or 1 gram. All solid state with automatic zero and auto tare. Battery or plug. This is Edlund's most popular electronic model. Made in China. NSF approved. **5 lbs capacity.**

**U803**



### ESCALI ELECTRONIC SCALE - 13 LBS

General use kitchen scale. 1 gram and 0.1 oz increments. 9-volt battery or plug. 6.5" square platform. 10" l x 7" w. Made in China. No commercial warranty. **13 lbs capacity.**

**U838**



A



B

### SEPARATE MECHANICAL SCALES FROM DIGITAL SCALES

Stainless steel body and mechanism. Ounces and grams. NSF approved.

#### A. 2 LBS

**0.25 ounce** or 5 gram increments. 34 ounces or 1000 grams capacity.

**U804 2**

#### B. 5 LBS

**1 ounce** or 25 gram increments. 5 lbs. or 2200 grams capacity.

**U804 5**



### ELECTRONIC PORTION SCALE - 10 LBS

NSF and USDA certified. Stainless steel (body and platform). Ounces and grams. Battery or plug. Automatic push button tare. 6 x 6.75" platform. 0.1 oz or 2 gram increments. 6.75" l x 8.75" w. **10 ounce capacity.**

**U801**



### PRECISION POCKET SCALE - 100 GRAMS

Durable and compact pocket scale for those who are seeking the on the go high-tech portable scale. The backlit LCD display helps make the numbers viewable and easy to read. The intuitive protective cover provides protection for the scale. With the smooth stainless steel weighing surface clean up is easy. Push buttons on the scale give you full control such as: switching modes grams, ounces, troy ounces, pennyweights and tarring. This checkbook size scale offers great range from **100 grams** to as little as 0.01 of a gram.

**U146**



### ESCALI SLIMLINE DIGITAL SCALE - 33 LBS

When it comes to scales, no longer is there a need to sacrifice size for sensitivity. This unique and stylish scale combines the high capacity weighing surface or a large scale but remains as sensitive and simple to use as a smaller scale. The stainless steel weighing surface and water resistant front panel ensure long lasting durability while the reverse LED and touch screen extend battery life. **33 lbs. capacity.**

**UA112**

### DELUXE BAKER'S SCALE

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

**U802**

### EXTRA PLASTIC SCOOP U802 SCOOP

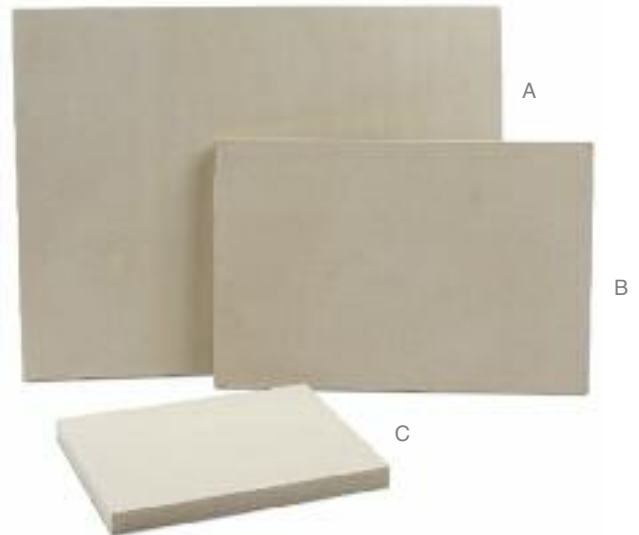


### RUBBER CUTTING BOARDS

All rubber boards won't crack, swell, splinter or chip. Won't absorb liquids or odors. Easier on knife blades. NSF approved. Not recommended for dishwasher.

	THICK	WIDTH	LENGTH	WEIGHT (LBS)
<b>U905</b>	0.5	6	8	1
<b>U906</b>	0.5	12	18	5
<b>U907</b>	0.75	12	18	7
A. <b>U909</b>	1	12	18	9.5
<b>U911</b>	0.5	18	24	9.5
<b>U910</b>	1	18	24	19
B. <b>U908</b>	0.75	18	24	14
<b>U981</b>	0.5	9	12	3
C. <b>U982</b>	1	9	12	4

**JB Prince**  
F L O U R I S H



### 23-PIECE GARDE MANGER SET & ROLL

20 gouges and "V" tools, each with two working ends. 3 styling knives plus a whetstone. Tools are stainless steel.

**D466**



### GARDE MANGER SET

Vegetable peeler, butter curler, mini vegetable scoop (10mm), double vegetable scoop (22mm & 25mm), apple corer, lemon zester & lemon decorator in vinyl roll.

**D341**







### DYNAMIC SALAD DRYERS

Hand operated, easy-to-use, but made strong enough for tough restaurant use. Outer bucket, inner basket and drain. Made from heavy duty plastic. Made in France.

#### GALLONS

A. <b>U750</b>	2.5
B. <b>U610</b>	5

Replaceable parts available.

### BASE

5 gallon salad dryer base sold separately.  
**U610 B**



### OXO SALAD DRYERS

Perfect for small batches of greens or drying herbs. It combines a pump and brake function, with the sturdiness of a stainless steel serving bowl. A clear lid lets you look inside while spinning, and comes apart for easy cleaning. The non-slip ring on the base prevents from sticking to the counter when spinning at top speed and the built-in break is designed similar to car brakes and stop on a dime. Features a soft, non-slip knob that activates the pump mechanism.

	MATERIAL	DIAMETER	HEIGHT	QUARTS
C. <b>U115</b>	Stainless steel	10.5"	8"	6.34
D. <b>U116</b>	Plastic	10.5"	6"	6.22



### E. SPAETZLE MAKER

Dough holder moves over grating holes and spaetzle drops into pot. Stainless steel. 0.63" holes. 21" l x 5" w. bracket that holds to pot edge.

**U706**



### F. SPAETZLE HAND PRESS

For quick preparation of Swabian spaetzle. Cast aluminum. 16" l.  
**U545**



### G. HEAVY WEIGHT MIXING BOWLS

Flat bottom, deep drawn. 18/8 stainless steel. High quality. Made in USA.

	DIAMETER	QUARTS
<b>U674 0.5</b>	5.25"	0.5
<b>U674 0.75</b>	6.25"	0.75
<b>U674 1.5</b>	7.75"	1.5
<b>U674 2</b>	9.38"	3
<b>U674 4</b>	11.75"	5
<b>U674 6</b>	13.25"	8
<b>U674 13</b>	16"	13

**A. RUBBERMAID SPATULAS**

Original, flat blade.

9.5" length. 12" length.  
**U546 9.5** **U546 12**

**B. RUBBERMAID SPATULAS**

Original, flat blade (notched).

9.5" length. 13.5" length.  
**U598 9.5** **U598 13.5**

**C. RUBBERMAID SPOONULAS**

Resistant up to 500 °F. Red handle, with non-slip hook Spoonula, cupped blade.

9.5" length. 13" length.  
**U599 9.5** **U599 13**

**D. SPATULAS**

Resistant up to 600 °F (316 °C). Original, flat blade. Red handle.

10" length. 14" length.  
**U835 10** **U835 14**

**HEAT RESISTANT RIGID SPATULAS**

Reinforced plastic (Exoglass) is strong and heat resistant up to 430 °F. Dishwasher safe. Can be sterilized.

**E. FLAT, BEVELLED**

13.75" length.

**U584****F. FLAT, ROUND END**

	LENGTH		LENGTH
<b>U585 10</b>	10"	<b>U585 16</b>	16"
<b>U585 12</b>	12"	<b>U585 18</b>	18"
<b>U585 14</b>	14"	<b>U585 20</b>	20"

**G. HEAT RESISTANT KITCHEN SPOONS**

Reinforced fiberglass (Exoglass). Withstand high heat. Dishwasher safe. Non-absorbing.

	LENGTH		LENGTH
<b>U704 12</b>	12"	<b>U704 15</b>	15"
<b>U704 12R</b>	12" (Red)	<b>U704 18</b>	18"

**H. BEECHWOOD SPATULA**

Made in France.

	LENGTH
<b>U811 30</b>	12"
<b>U811 40</b>	16"
<b>U811 45</b>	18"

**I. BEECHWOOD SPOON**

Made in France.

	LENGTH
<b>U812 30</b>	12"
<b>U812 40</b>	16"
<b>U812 45</b>	18"

**J. SKINNY SILICONE SPATULA WITH REMOVABLE HANDLE**

Fits easily into narrow jars and cans. Heat-safe silicone up to 500 °F. 4" l. 11.75" overall. Wooden handle.

**U145****HIGH HEAT SILICONE SPATULAS BY GIR**

The perfect spatula. Unibody silicone construction (eco-friendly), heat resistant to 464 °F, easy to clean, dishwasher safe, and nearly indestructible.

**K. ULTIMATE**

	LENGTH	COLOR
<b>U113 W</b>	11"	White
<b>U113 T</b>	11"	Teal
<b>U113 Y</b>	11"	Yellow
<b>U113 O</b>	11"	Orange
<b>U113 R</b>	11"	Red

**M. SKINNY**

	LENGTH	COLOR
<b>U123 O</b>	11"	Orange
<b>U123</b>	11"	Red
<b>U123 T</b>	11"	Teal

**L. PRO**

15.75" length. Red.  
**U124**

**N. MINI**

8" length. Red.  
**U122**



## BEST MANUFACTURERS, INC WHISKS

High strength stainless steel wire retains shape and adds whipping power. Completely sealed handle. NSF approved.



### A. BALLOON WHISKS

	LENGTH
U560 12	12"
U560 16	16"

### B. RIGID FRENCH WHISK

Thickest wire. 16" l.  
**U562 16**

### C. FRENCH WHISKS

	LENGTH
U561 8	8"
U561 10	10"
U561 12	12"
U561 16	16"

### D. SKILLET WHISK

Known as flat or roux whip.  
12" l.  
**U563 12**



### MATFER WHISKS

Strong, stainless steel wires, with textured composition handle for comfort & slip prevention. Sealed, watertight. Dishwasher safe.

### E. PIANO WHISKS

	LENGTH
U600 10	10"
U600 12	12"
U600 14	14"
U600 16	16"
U600 18	18"

### F. BALLOON (EGG WHITES) WHISK

18" length.  
**U605 18**

### G. RIGID WHISKS

Thickest wire.

	LENGTH
U790 16	16"
U790 18	18"

### GOMA PROFESSIONAL UNIVERSAL WHISK

Solid professional stainless steel wire is of the highest quality. Polypropylene handles are ergonomically designed. Extremely comfortable with an antislip feel. Hole in the handle makes them easy to hang for drying and storage.



	LENGTH
H. U938 16	16"
I. U938 14	14"
J. U938 12	12"

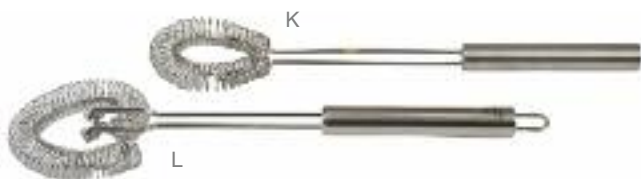


### K. COIL WHIP

Flexible coil whip that efficiently works the bottoms and corners of pans. 11" l.  
**U564**

### L. HEART SHAPED WHISK

This award-winning whisk is hinged to lay flat so it reaches into pan corners. Makes perfect roux, sauces, and gravies. 10" l.  
**D505**



### M. QUAIL EGG CUTTER

Designed especially to make clean cuts through small, hard quail eggs. Stainless steel and plastic. 5.5" l.  
**D435**

### N. EGG TOP CUTTER

Scissor action snips off top of large eggs. Stainless steel. 4" l x 3" w.  
**U777**

### O. EGG TOP CUTTER

Quickly and cleanly removes the top of raw egg. Also works well with soft or hard boiled eggs. 4.5" l.  
**U720**



**MARLUX MILLS**

These classical wooden mills are made of Pan European Forest Certification (PEFC) beech wood from sustainably managed forest. The wood is either natural or tinted and then varnished. High quality cut and hardened steel.

This adjustable grinding mechanism is equipped with a double row of teeth that captures the grains, drives them downwards and then blocks them in order to grind them perfectly. This salt mill features a corrosion-resistant stainless steel mechanism, guaranteed for life.

**A. SALT MILL**

Matte white.

	HEIGHT
<b>RB304</b>	4"
<b>RB305</b>	8.25"

**B. PEPPER MILL**

Matte black.

	HEIGHT
<b>RB300</b>	4"
<b>RB301</b>	8.25"
<b>RB302</b>	10"
<b>RB303</b>	12"



Salt mechanism.



Pepper mechanism.

**PEUGEOT PEPPER MILLS**

High quality, hardwood mills with an adjustable stainless steel grinding mechanism.

**CHOCOLATE FINISH**

	HEIGHT
<b>R124 4</b>	4"
<b>R124 8</b>	8.5"

**NATURAL (BLONDE) FINISH**

	HEIGHT
<b>R125 4</b>	4"
<b>R125 8</b>	8.5"



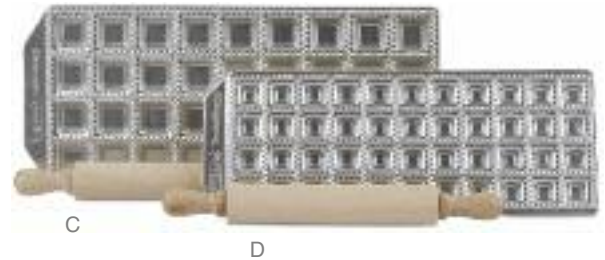
Mechanism.

**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.

C. 36 cavity unit makes 1.33" square ravioli. 12.5" l x 5.5" w.  
**U954**

D. 44 cavity unit makes 1" square ravioli. 4.13" l x 1.22" w.  
**U955**

**RAVIOLI MAKER**

Made from cast aluminum with plastic pushers. Ten cavity unit makes square ravioli 2.5" across. Unit measures 12" l x 5" w.  
**U692**

**GNOCCHI BOARD**

(Also known as a butter paddle) 2.5" l x 4.75" w.  
**B972**



# UTENSILS

## SCOOPS



### STÖCKEL EXTRA HEAVY DUTY SCOOPS

Chrome-plated, brass handles are cast rather than bent for a heavier feel, and years of service. Stainless steel bowls. Made in Germany.

#### OVAL SCOOPS

	OUNCE	LENGTH	WIDTH
A. <b>U574 20</b>	2	2.75"	2"
B. <b>U574 30</b>	1.5	2.5"	1.75"
C. <b>U574 40</b>	1	2.5"	1.5"

#### ROUND SCOOPS

	OUNCE	DIAMETER
D. <b>U573 100</b>	0.5	1.25"
E. <b>U573 70</b>	0.75	1.5"
F. <b>U573 50</b>	1	1.75"
<b>U573 30</b>	1.12	1.9"
<b>U573 24</b>	1.5	2.25"
<b>U573 16</b>	2	2.5"
<b>U573 7</b>	5	3.75"

### STÖCKEL SPECIAL SHAPE SCOOPS

Stainless steel with plastic handles. Made in Germany.

	SHAPE	OZ. PER SCOOP	WIDTH	HEIGHT
G. <b>U576 20</b>	Cube	1.7	1.5"	1.5"
H. <b>U576 30</b>	Cube	1	1.25"	1.25"
I. <b>U575 25</b>	Heart	2	2.5"	1.75"

### ZEROLL SCOOPS

Teflon coated. Dishwasher safe. Handles contain safe defrosting fluid that responds to warmth of hand.

	SIZE	OZ. PER SCOOP
J. <b>U520 30</b>	30	1
K. <b>U521 NS</b>	20	2
L. <b>U521</b>	20	2 (Aluminum)

### HAMILTON BEACH CLASSIC COMMERCIAL DISHERS

Stainless steel mechanism with sure grip handle. Color coded. Heavy duty spring. NSF approved. 1 year warranty.

	OUNCE	SCOOPS	PER GALLON	COLOR
M. <b>U685 40</b>	1.5"	0.68	70	Orchid
N. <b>U685 30</b>	1.75"	1.03	62	Black
O. <b>U685 24</b>	2"	1.49	51	Red
<b>U685 20</b>	2.13"	1.77	42	Yellow
<b>U685 16</b>	2.25"	2.07	35	Blue
<b>U685 12</b>	2.5"	2.78	26	Green
<b>U685 10</b>	2.6"	33.19	24	Ivory
<b>U685 8</b>	2.25"	3.64	22	Grey
<b>U685 6</b>	3"	4.66	16	White

### P. STAINLESS STEEL OVAL SCOOP

Sweep-blade mechanism with spring return in handle. Made in Italy. 2.5" l x 1.75" w. 1.5oz. per scoop. **U519**

### Q. ROUND STAINLESS STEEL SCOOP

Our smallest portioning scoop. 1" diameter bowl. 1 teaspoon capacity. Made in Asia. **U915**

### STÖCKEL FALAFEL PORTIONER

Stainless Steel 18/10, plastic handle.

	DIAMETER
R. <b>U947 45</b>	2"
S. <b>U947 70</b>	1.5"
T. <b>U947 125</b>	1.13"

## CHEF GRAY KUNZ SPOONS

Chef Gray Kunz is known for his exacting standards, attention to detail, and demanding excellence from his staff. The kitchens he commands go beyond the norm and codify things that most would take for granted. From this passion for his craft the Gray Kunz spoons were born. Spoons are a tool in every chef's arsenal. They allow cooks to perform a range of tasks from mixing, to plating, to portioning and of course, tasting. There is one spoon that has more loyal users than any other: **The Gray Kunz Spoon.**

- 18/10 Stainless steel.
- Heavy stainless steel.
- Comfortable handle with a brushed finish.
- The hole in the handle tells you the spoon is perforated or slotted when stored blind in a bain-marie.

### CLASSIC SPOONS

	LENGTH	FEATURE
A. <b>U718</b>	9"	Perforated
B. <b>U715</b>	9"	Regular
C. <b>U723</b>	9"	Slotted

### SMALL SPOONS

D. <b>U719</b>	7.5"	Perforated
E. <b>U716</b>	7.5"	Regular

### EXTRA LARGE SPOONS

F. <b>U712</b>	11.5"	Regular
G. <b>U713</b>	11.8"	Perforated







### SHELLFISH AND MARROW SPOONS

These classic table service items can also cross over into plating and garnishing. Let diners use them for removing marrow from bones or meat from shellfish. They are also a great to get small amounts of sauce on the plate, manipulate garnish or when you simply need to remove something from a narrow neck jar. A versatile utensil for your guests or personal tool kit.

	LENGTH	FEATURE
A. <b>Y572 A</b>	8"	Spoon/Fork
<b>Y572</b>	8"	Same as <b>Y572 A</b> (Pack of 4)
B. <b>U957</b>	9"	Spoon/Fork
C. <b>U118</b>	9"	Spoon



### D. DRIZZLE SPOON

Unique design with a generous size bowl and pour spout for extra control while saucing plates. Stainless steel. 9.3" l. **U977**



### SPOONS FOR SERVING

Also for plating. Stainless steel.

	LENGTH	FEATURE
E. <b>U794</b>	8.5"	Square end
F. <b>U792</b>	9.5"	Regular
G. <b>U793</b>	9.5"	Perforated



### SLANTED UTILITY SPOONS

Stainless steel.

	LENGTH	FEATURE
H. <b>U919</b>	10"	Regular
I. <b>U917</b>	8"	Small Regular
J. <b>U919 P</b>	10"	Perforated
K. <b>U918</b>	8"	Small Perforated

### SMALL PLATING SPOONS

Ideal for small plates. Stainless steel.

	LENGTH
L. <b>U913 B</b>	5.75"
M. <b>U913 A</b>	4.75"



### N. ALMA TEST TASTING TOOL

Clever utensil that can be used for tasting and plating. Offers the convenience of a spoon and tweezer and can be stored in your apron or in the sleeve pocket of your chef coat. 5.5" l. **U937**

## JB PRINCE TWEEZERS

TWEEZERS

UTENSILS

The gold standard in plating tweezers. JB Prince has sourced high quality tweezers made to exacting standards. Their soft feedback is ideal for manipulating delicate ingredients and garnishing plates with precision. The brushed stainless steel limits fingerprints keeping the look clean and professional.

### FINE TIP TWEEZERS

6.25" l.

	STYLE
A. <b>U924 A</b>	Straight
B. <b>U924 C</b>	Curved tip
C. <b>U924 B</b>	Off set

### D. OFFSET PLATING TWEEZERS

7.8" l.

	COLOR
<b>U154 G</b>	Gold
<b>U154 B</b>	Blue
<b>U154 O</b>	Oil Slick
<b>U154 BK</b>	Black
<b>U154 RG</b>	Brass Colored

### E. STRAIGHT TIP UTILITY TWEEZERS

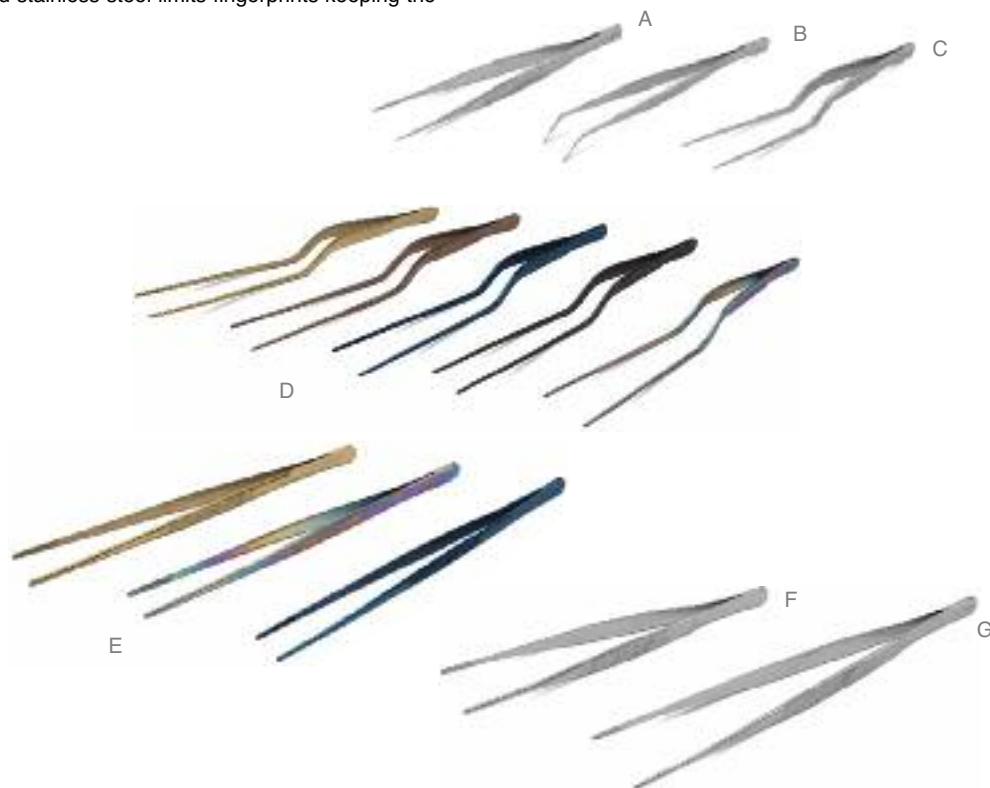
10" l.

	STYLE
<b>U155 G</b>	Gold
<b>U155 B</b>	Blue
<b>U155 O</b>	Oil Slick

### STRAIGHT TIP UTILITY TWEEZERS

10" l.

	LENGTH
F. <b>U979 B</b>	10"
G. <b>U979</b>	7.75"



### PLATING TONGS - "GIANT TWEEZERS"

H. Global. High quality. 12" l.

**Y575**

I. Silicone Tipped. Ideal when preparing stir-fry or saute. Won't scratch nonstick cookware. Stainless steel and silicone. 12" l.

**U976**

J. Stainless steel. Long, thin tips for careful lifting, turning, etc. 10" l.

**U675**



### K. STAINLESS STEEL FINE QUALITY TONGS

Wide arms and strong spring make this tong better than lower priced imports.

	LENGTH
<b>U591 16</b>	16"
<b>U591 12</b>	12"
<b>U591 9</b>	9"



### L. LOCKING TONGS - RUBBER GRIP

Stainless steel with rubberized grip. Locking clip.

	LENGTH
<b>U592 12</b>	12"
<b>U592 9</b>	9"



Open/locked mechanism.

### M. ASIAN MINI TONGS

Stainless steel body and spring. 7" l.

**U900**



Item number **U540 A** features a spout.

### A. HIGH GRADE ONE PIECE LADLES

Stainless steel.

	DIAMETER	OUNCE
<b>U128 10</b>	3"	8.45
<b>U128 8</b>	2.5"	4.14
<b>U128 6</b>	2.33"	1.69



### B. 1-PIECE HEAVY DUTY LADLES

No welded handles to break or harbor bacteria. 18/10 stainless steel.

	DIAMETER	OUNCE
<b>U540 D</b>	4"	8
<b>U540 C</b>	3"	4
<b>U540 B</b>	2.5"	2.66
<b>U540 A</b>	2.33"	2

### C. MINI LADLE

1oz capacity. Stainless steel. 11" l.

**U129**



### TOP-QUALITY EUROPEAN SKIMMERS

Slightly curved basket reinforced with rods that are joined to form the handle. Hook on end of handle. All stainless steel.

### D. WIRE BASKETS:

	DIAMETER	HANDLE LENGTH
<b>U622 14</b>	5.5"	15"
<b>U622 18</b>	7"	16"
<b>U622 26</b>	10"	21"



### E. MESH BASKETS

	DIAMETER	HANDLE LENGTH
<b>U623 12</b>	4.75"	12"
<b>U623 18</b>	7"	16"
<b>U623 22</b>	8.5"	18"
<b>U623 26</b>	10"	20"



### F. MESH BIRD'S NEST FRYERS

Tinned steel potato basket maker, 15" l.

	BASKET SIZE
<b>U517 3.25</b>	3.25"
<b>U517 4</b>	4"



### G. MESH SKIMMER

13" l.

**X399**



**A. MAC 2-PIECE COME-APART SHEARS**

Stainless with micro serrated blades. 3" blade, 8.5" overall.

**Y315**

**B. WÜSTHOF COME-APART SHEARS**

Stainless steel and plastic with textured handle for improved grip. Come-apart for easy cleaning. 2" blade, 7.75" overall.

**W519**

**C. MESSERMEISTER SHEARS**

Lock & spring action. Super leverage. Ribbed handle for strong grip. Stainless steel. Poultry. 3.5" blade, 9" overall.

**M813**

**D. MAC KITCHEN / HERB SNIPS**

Stainless steel with plastic handle. 1.88" blade, 6.5" overall.

**Y316**

**E. MESSERMEISTER MULTI-FUNCTION KITCHEN SCISSORS**

Stainless steel. Comes apart for cleaning. 2.88" blade, 8" overall.

**M970**

**KITCHEN SCISSORS**

	BLADE	LENGTH
F. <b>V848</b>	3"	8"
G. <b>H738</b>	3"	8"
H. <b>D525</b>	2"	6.5"

**I. JOYCE CHEN SCISSORS**

Great for fine cutting. Tapered points cut right to tip. Flexible, comfortable handles. Right or left handed. Stainless steel. 1.88" blade, 6.25" overall.

	HANDLE COLOR		HANDLE COLOR
<b>D475</b>	Red	<b>D475 B</b>	Blue
<b>D475 W</b>	White	<b>D475 Y</b>	Yellow

**J. ROSEWOOD HANDLE**

3" wide head allows to manipulate more delicate products without damaging the flesh. 6.5" blade. 11.5" overall. Ambidextrous.

**U141**

**K. F. DICK TURNER**

Slotted. Offset. Stainless steel, 5" blade, 10.5" overall.

**D977**

**L. SLOTTED JUMBO TURNER**

Stainless steel, wood handle. 4" blade x 9" l. 13.5" overall.

**M997**

**M. LAMSON TURNERS**

Stainless steel, polypropylene handle. 11" overall.

	HANDED
<b>M844</b>	Left
<b>M845</b>	Right

**PELTEX SPATULAS**

Slotted. Stainless steel. 11" overall. Made in France.

	HANDLE
N. <b>M990</b>	Wood
O. <b>M996</b>	Plastic

**P. MATFER EXOGLASS**

Does not scratch nonstick. Heat resistant 450 °F. 12" overall.

**U833**

**Q. WÜSTHOF FISH SPATULA**

Stainless steel. Poly handle. 11" overall.

**W429**





### WESTMARK

Finest quality decorating and slicing tools, cast aluminum with stainless steel wires or cutting edges. Dishwasher-safe finish.

#### A. EGG WEDGER

Cuts eggs into 6 even wedges, with lock. Cast aluminum with stainless steel wires. 7" l.

**D300**

#### B. TABLE TOP EGG SLICER

Heavy duty cutter cuts eggs into round or oval slices. 6" l. Cast aluminum with stainless steel wires.

**D302**

#### C. TABLE TOP EGG SLICER

Restaurant quality. Stainless steel. 6.5" l.

**D511**

#### D. EGG WEDGER WITH LOCK

Cuts eggs into 6 even wedges. Stainless steel. 8" l.

**D510**

#### E. RADISH ROSE MAKER & CITRUS DECORATOR

Makes beautiful, uniform radish roses in one motion. The "V" cutter at end is for making zig-zag pattern on the edge of citrus peel halves. Cast aluminum with stainless steel wires. 7" l.

**D305**

#### F. APPLE & PEAR DIVIDER

Cores and cuts fruit into 10 even segments. Cast aluminum. 8" l.

**D304**

#### G. CHERRY/OLIVE PITTEER

Aluminum body with stainless steel blades. 6" l.

**D440**

#### H. OLIVE WOOD TRUFFLE CUTTER

Elegant table service model has wood frame with stainless steel blade. 2.25" blade, 8" overall.

**D437**

#### I. STANDARD TRUFFLE SLICER

Also for chocolate. Stainless steel with scalloped blade. All stainless steel. 6.5" l.

**D320**

#### J. STRAIGHT BLADE TRUFFLE SLICER

Also for chocolate. Stainless steel with straight blade. All stainless steel. 6.75" l.

**D981**

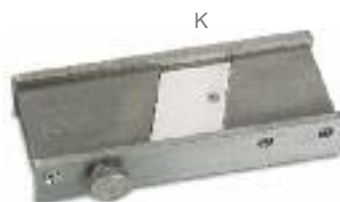
#### K. BRON SUPER TRUFFLE SLICER

Made of heavy, stainless steel, this truffle slicer is a true precision instrument. Razor-sharp 40mm stainless steel blades are adjustable for superb control that produces slices from 0.01" to 0.13". This slicer was designed to turn the hardest truffles into delicate shavings. Impressive professional instrument. 5" l x 2.63" w.

**D339**

#### REPLACEMENT BLADE

**D339 B**



**AMERICAN STYLE PEELERS**

Stainless steel blade.

	LENGTH	FEATURE	HANDLE
A. <b>D975</b>	6.5"	Fixed	Plastic
B. <b>D360</b>	7"	Swivel	Stainless steel

**EUROPEAN STYLE PEELERS**

	LENGTH	FEATURE	BLADE	HANDLE
C. <b>D361</b>	4.25"	Swivel	Carbon Steel	Metal
D. <b>D362</b>	4.25"	Swivel	Carbon Steel	Plastic
E. <b>D523</b>	4.25"	Swivel	Stainless Steel	Plastic
F. <b>D501</b>	5.25"	Swivel	Ceramic Blade	Plastic (Rust proof)

**G. KUHN RIKON WIDE "SQUASH" PEELER**

Extra-wide stainless steel blade swivels to follow the curvature of what you are peeling. Versatile tool to peel and slice vegetables, cheese or chocolate. The extra-wide blade can slice through tough-skinned produce like butternut squash or eggplant. 3.5" blade. 6.75" overall.

**D535****H. MICROPLANE SPIRAL CUTTER**

Small and large barrel to accommodate both long, slim and thick vegetables. Larger barrel (2.5" diam.) for wider vegetables like Zucchini. Smaller barrel (1.5" diam.) for slimmer vegetables like carrots. Surgical grade stainless steel blades made in USA. 5.25" l x 2.37" w overall.

**U161****I. GARDE MANGER THAI DECORATING KNIFE**

Super sharp, pointed blade with metal handle and organizer tip on back. Essential for fine vegetable carving. 6.25" l.

**D465****J. KUHN RIKON JULIENNE PEELER**

Add perfect, thin strips to salad, Asian dishes and desserts. Great for citrus, too. Works on chocolate. 6.70" l. Stainless steel.

**D534****K. CURL CUTTER**

Makes beautiful vegetable curls. Stainless steel. 13" l.

**D512****CYLINDER VEGETABLE CUTTERS**

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

	DIAMETER
L. <b>U751</b>	2"
<b>U752</b>	1.5"
M. <b>U753</b>	1.25"





A



B



C



D



E



F

### MICROPLANE PROFESSIONAL SERIES GRATERS

8/10 stainless steel construction, curved handles and non-slip rubber feet. 13" l x 3" w.

#### A. COARSE

Hard cheeses, spices, citrus zest, chilies, ginger.

**U926**

#### B. FINE

Hard cheeses, chocolate, coconut, carrots, garlic.

**U927**

#### C. EXTRA COARSE

Onions, soft cheese, cabbage, potato, zucchini, carrots.

**U942**

### MICROPLANE GOURMET SERIES GRATERS

Plastic frame, anti-slip handle. 11" l.

#### D. COARSE

Hard cheeses and chocolate.

**U766**

#### E. FINE

Pureeing garlic, onion and ginger.

**U765**

#### F. ULTRA COARSE

Full width wider. Optimized for hash browns, coleslaw and soft cheese. 12" l x 4" w.

**U162**

### G. MICROPLANE 3-IN-1 GINGER TOOL

Features a knob on the side to quickly remove the peel of knobby, fresh ginger root. 9.5" l.

**UA116**

### H. MICROPLANE ULTIMATE CITRUS TOOL

Great for zesting. Includes 2 garnishing tools at the base of the handle. 7.75" l x 2.75" w.

**U928**

### I. MICROPLANE 7-IN-1 ULTIMATE BAR TOOL

Allows bartenders and party hosts to muddle, stir, cut, score, strain and create garnishing twists and peels from citrus fruit. 11" l.

**UA115**

### J. MICROPLANE ZESTER

For citrus rinds, garlic, ginger and fine grating. 12" l x 1.25" w.

**U745**

### K. MICROPLANE GRATER / ZESTER

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

**U746**

### L. MICROPLANE SPICE GRATER

For nutmeg and other hard spices. 8.5" l.

**U767**



G



H



I



J



K



L



**A. MICROPLANE PREMIUM SERIES ZESTERS/GRATERS**

Premium soft-touch handle and non-scratch end tabs. This tool grates even the hardest Parmesan Reggiano as well as other hard cheeses into fine lacy wisps. Ideal for topping spaghetti and meatballs or a Caesar salad. Reusable protective cover included. Rubber feet for added stability. Soft touch ergonomic handle. Surgical grade stainless steel blade. TPE plastic handle. 12" l x 1.31" w x 1" h.

	COLOR
UA117	Black
UA118	Green
UA119	Red
UA120	Turquoise
UA121	Orange



A

**C. MICROPLANE FINE ROTARY GRATER**

Etched technology to give you a razor sharp blade that effortlessly turns hard cheeses like Parmesan, Asiago, Romano and many more into fine, lacy wisps of delicious flavor! Surgical grade stainless steel blades. Plastic. 8.38" l x 3.5" w.

**U160**

C

**B. MICROPLANE CUBE GRATER**

3 blade styles: Fine, ribbon and coarse. The dual-purpose catch feature can be used as a measuring device and a protective cover. Catch and measure with up to 1.5 cup (350ml) capacity with graduation marks on three sides. Compact design for easy storage. Stainless steel blade. 3" square.

**U159**

B

**D. MICROPLANE SPICE MILL**

Specifically designed to grind and store hard spices, such as nutmeg and cinnamon. Features storage on the top where you can keep your whole spices. Grinds hard spices like cinnamon and nutmeg. Blades with 128 ultra-sharp teeth made in USA. Plastic and stainless steel. 4.5" h x 2.12" diam.

**UA122**

D

**E. MICROPLANE 4-SIDED BOX GRATER**

Four-sided grater has extra coarse, fine, medium ribbon, and slicer sides. Grating Area is 5.25" l x 4.25" w. Blades made of surgical grade stainless steel. Plastic body. Rubber Feet.

**U929**

E

**F. STAINLESS STEEL BOX GRATER**

The 4 sided box grater is a kitchen staple. This economic version is made of stainless steel and will shred, grate and slice a variety of food products. 4" square x 9" h.

**U121**

F

**G. ZYLISSE CLASSIC CHEESE GRATER**

Shreds hard and soft cheese (as well as chocolate and nuts). Heavy duty plastic frame. Stainless steel grate. 7.5" l.

**U633**

G

# UTENSILS

## GARDE MANGER TOOLS



### UNIVERSAL CORER FOR FRUITS AND VEGETABLES

These tools core and have the ability to make cylindrical cuts into fruits and vegetables. Use it traditionally or as a cup maker.

	DIAMETER	LENGTH
A. <b>D529</b>	1.18"	9.5"
B. <b>D528</b>	0.8"	9.5"
C. <b>D527</b>	0.5"	7.75"

### OVAL SCOOPS

	FEATURE	BOWL	LENGTH
D. <b>D309 A</b>	Plain	1.25"	6.75"
E. <b>D309 B</b>	Fluted	1.25"	6.75"

### MELON BALLER CUTTERS

	DIAMETER	LENGTH
F. <b>D531</b>	1"	6"
G. <b>D532</b>	0.4"	6.5"

### DOUBLE BALL CUTTERS

	DIAMETERS	LENGTH
H. <b>D309 C</b>	0.88" and 1.13"	7.5"
I. <b>D386</b>	0.88" and 1.13"	7"
J. <b>D530</b>	0.8" and 1"	6.5"

### DEGLON MELON BALLER CUTTERS

6.5" l.

	BOWL		BOWL
K. <b>D991</b>	1.10"	N. <b>D988</b>	0.74"
L. <b>D990</b>	0.98"	O. <b>D987</b>	0.51"
M. <b>D989</b>	0.86"	P. <b>D986</b>	0.39"

### Q. SET OF 6 VEGETABLE AND FRUIT SCOOPS

Attached to a key ring for practicality. 6 sizes: 0.19", 0.39", 0.59", 0.78", 0.98", 1.18". Stainless steel. **D983**

### APPLE CORERS

	LENGTH	DIAMETER
R. <b>D310 E</b>	7.75"	0.75"
S. <b>D533</b>	7	0.75" (Serrated edge)

### LEMON REAMERS

	LENGTH	MATERIAL
T. <b>D409</b>	6.25"	Beechwood
U. <b>D408</b>	6.10	Boxwood

### V. PICKLE SLICER

8 Fine, stainless steel blades. Plastic handle. 7" l. **D406**

### W. VICTORINOX LEMON ZESTER

Deep angle and sharp edges for easier handling. Stainless steel, wood handle. 6" l. **D313**

### X. VICTORINOX LEMON DECORATOR/CHANNEL KNIFE

Makes deep channels. Stainless steel, wood handle. 6.25" l. **D312**

### Y. V-SHAPE CUTTER

45 degree angle, large-scale cutter for grapefruit, etc. 7.25" l. **D333**

**RUBBERMAID MEASURING CUPS**

Impact resistant rigid plastic. Cups, ounces and milliliters. NSF approved. Made in USA.

**OUNCES / ML**

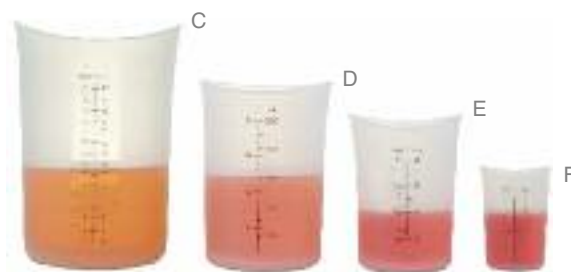
- A. **U107 1** 32oz (32ml)  
B. **U107 2** 64oz (1900ml)

**ISI FLEX-IT MEASURING CUPS**

These cups are a favorite of chefs and mixologists. This iSi Flex-it series of mini measuring cups have flexibility that lends you control and helps to reduce spillage. The heat resistant silicone body has structure, but will flex allowing you to form a spout to pour from. The exterior is textured for a secure grip and the inside is smooth for easy and precise pouring of liquids.

**CUPS / OUNCES**

- C. **U127** 4 cups (32oz)  
D. **U126** 2 cups (16oz)  
E. **U125** 1 cup (8oz)  
F. **U120** 4tbs (2oz)

**OXO ANGLED MEASURING CUPS**

Patented angled surface that lets you read measurement markings by looking straight down into the cup and eliminates the need to fill, check and adjust the amount of liquid you are measuring. Ounce and tablespoon markings for measuring small amounts of liquid ingredients like vanilla extract, lemon juice, or soy sauce.

2.6" l x 3.25" h x 2.25" w. 0.25 cup (2oz).

**MATERIAL**

- G. **U958** Stainless steel  
H. **U958 P** Plastic

**I. DRY MEASURING CUPS**

Stainless steel, heavy duty. 0.13, 0.25, 0.33, 0.5 and 1 cup.

**U625**

**J. MEASURING SPOONS**

Stainless steel, heavy duty. 0.25, 0.5, 1, tsp and 1 tbsp.

**U626**

**K. CAVIAR DROPPER FOR SODIUM ALGINATE**

This is the essential tool for simplifying the production of "Caviar" with a technique known as Spherification, which has its root in molecular gastronomy. This apparatus has 96 wells and allows you to create 96 individual droplets at one time. The kit includes two syringes and the 96 well dropper.

**U923**

**L. PLASTIC SYRINGE**

1oz capacity (30 ml).

**U922**

**M. BUTCHER'S TWINE**

Polyester and cotton string. 2 lbs.

**U106**



## APRONS

hedley & bennett



### HEDLEY & BENNETT PHO APRON

Named after the delicious Vietnamese soup. The Pho apron is clean, simple, comfortable and durable. Made from 8oz Taiwanese 2% stretch denim, double lap pocket, double pen pocket, black straps and black matte hardware.

- 100% cotton black straps.
- Matte black hardware.
- Double pen chest pocket.
- 2 lap pockets.
- Neck strap: 7" adjustable.
- Waist straps: 40".
- 33" l x 31" w.

**A402**



### HEDLEY & BENNETT ABALONE 3.0 APRON

Made with a super heavy duty 11.5oz Kaihara Japanese black.

- 11.5oz. Kaihara Japanese rigid denim.
- Double chest pocket.
- 2 Lap Pockets.
- 100% cotton black straps.
- Matte Black Hardware.
- 7" adjustable neck strap.
- 42" waist straps.
- 33" l x 31" w.

**A404 C**

## TILIT



### TILIT CHEF COAT

Short sleeve. White

	SIZE
<b>A194 S</b>	Small
<b>A194 M</b>	Medium
<b>A194 L</b>	Large
<b>A194 XL</b>	Extra Large
<b>A194 2X</b>	Extra Extra Large



### TILIT WOMEN'S CHEF COAT

Short sleeve. White

	SIZE
<b>A194 WS</b>	Small
<b>A194 WM</b>	Medium
<b>A194 WL</b>	Large



### TILIT CHEF SHIRT

Short sleeve. White

	SIZE
<b>A195 XS</b>	Extra Small
<b>A195 S</b>	Small
<b>A194 M</b>	Medium
<b>A194 L</b>	Large
<b>A194 XL</b>	Extra Large
<b>A194 2X</b>	Extra Extra Large



## CHEZPRON

A truly comfortable and functional cook's apron. This apron design will take the pressure off your neck; eliminating fussing with your clothes and allowing your creativity to soar!

- The body is 100% cotton.
- Apron tape is 100% cotton.
- Brass grommets.
- Two Sharpie® pockets.
- Two 4" width x 5" length pockets.
- Reversible (Dash into the dining room or to greet your guest).
- Designed and made in Rhode Island, USA.



**REVERSIBLE**



### A. CHEZPRON "THE RONI" APRON

Navy blue.

	SIZE	MEASUREMENTS	BACK STRAP (ADJUSTABLE)	APRON TAPE (REMOVABLE)
<b>A421</b>	Small/Medium	36" l x 27" w	13"	6'
<b>A422</b>	Large/Extra Large	38" l x 27" w	17"	8'

### B. CHEZPRON "THE NUCCI" APRON

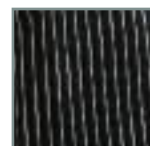
Charcoal gray. Removable 9.5' apron tape.

	SIZE	MEASUREMENTS	BACK STRAP (ADJUSTABLE)
<b>A433</b>	Small/Medium	36" l x 27" w	15"
<b>A434</b>	Large/Extra Large	38" l x 27" w	19"

### JB PRINCE BIB APRON

39" w x 35" l, with pocket. 100% Cotton.

	COLOR
C. <b>A148</b>	White
D. <b>A151</b>	Black
E. <b>A149</b>	Black Chalkstripe
F. <b>A150</b>	Navy Chalkstripe



E



D



F

## CHEFWEAR PANTS

100% cotton fabric.

### G. BLACK CARGO PANTS

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

	SIZE		SIZE
<b>A176 S</b>	Small	<b>A176 L</b>	Large
<b>A176 M</b>	Medium	<b>A176 XL</b>	Extra Large

### H. ULTIMATE PANTS

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

CHARCOAL		BLACK	
	SIZE		SIZE
<b>A142 S</b>	Small	<b>A201 S</b>	Small
<b>A142 M</b>	Medium	<b>A201 M</b>	Medium
<b>A142 L</b>	Large	<b>A201 L</b>	Large
<b>A142 XL</b>	Extra large	<b>A201 XL</b>	Extra Large
<b>A142 XX</b>	Extra Extra Large		

### TRADITIONAL BLACK PANTS

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

	SIZE		SIZE
<b>A173 S</b>	Small	<b>A173 XS</b>	Extra Small
<b>A173 M</b>	Medium	<b>A173 XL</b>	Extra Large
<b>A173 L</b>	Large	<b>A173 XX</b>	Extra Extra Large



A



B



C



G



H

**MATFER PLEATED CHEF'S HATS**

Durable yet elegant. 100% non-woven, vegetable fabric is comfortable, absorbent and non-irritating. Adjusts to any size. Pack of 10. Made in Europe. 8.75" h.

**A107 8.75**

**BAKER'S CAP (SKULL CAP)**

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

	SIZE
<b>A104 W</b>	White
<b>A104 B</b>	Black

**BAKERS GLOVES**

For heat protection. Use up to 572 °F. Leather. 16" l.

**A192**

**SILICONE OVEN MITT**

Flexible, waterproof, three-finger mitt. Withstands temperatures from 0 to 550 °F. Has the feel of a cloth mitt with the benefits of silicone. 11" l.

**A165**

**OVEN MITTS**

Heat resistant, flame retardant & lined. Cotton.

	LENGTH
<b>A160</b>	13"
<b>A161</b>	17"

**SIDE TOWELS**

Side towels are an indispensable kitchen tool; an extension of a chefs' hand, and are essential to their repertoire. We are proud to offer the finest professional quality side towels on the market. They have been crafted in Germany for over 100 years to the highest standards. Offered in a variety of colors, sizes and material blends to satisfy the look and feel you require. These towels also have a place in the dining room with your wait and bar staff. Made from 100% cotton.

**EXTRA LARGE SIDE TOWELS WITH RED STRIPES**

These are oversized side towels. Ideal for kitchen work, hanging from your apron strings, and includes a hang tab. 39.4" l x 19.5" w. Pack of 5.

	COLOR
<b>A301 5</b>	Black
<b>A302 5</b>	Blue

**CHECK SIDE TOWELS**

These expertly woven towels are offered in a variety of colors to complement the aesthetic of your kitchen or dining room. 25.5" l x 17.7" w. Pack of 5.

	COLOR
<b>A300 BK5</b>	Black
<b>A300 BL5</b>	Blue
<b>A300 G5</b>	Green
<b>A300 R5</b>	Red
<b>A300 W5</b>	White



# CUTLERY



## WÜSTHOF CLASSIC FORGED KNIVES

Classic knife blades are high carbon, no-stain steel. They are a specially alloyed precision metal composed of carbon, chromium, molybdenum, and vanadium. Full-tang blades are faultlessly joined to a two-piece plastic handle with the look and feel of traditional wood.



### A. CHEF'S KNIVES

	BLADE
<b>W400 8</b>	8"
<b>W400 10</b>	10"
<b>W400 12</b>	12"

### B. HOLLOW GROUND CHEF'S KNIFE

8" blade.  
**W515**

### C. FLEXIBLE HOLLOW GROUND SLICER

12" blade.  
**W406 13**

### D. POINTED SLICER

10" blade.  
**W405 10**

### E. HOLLOW GROUND SANTOKU-STYLE KNIFE

6.5" blade.  
**W420**

### F. STIFF BONING KNIFE

5" blade.  
**W408**

### G. SERRATED BREAD KNIFE

10" blade.  
**W413**

### H. FLEXIBLE FILLETING KNIVES

7" blade.  
**W411 7**

### I. TURNING KNIFE

2.75" blade.  
**W404**

### J. PARING KNIVES

	BLADE
<b>W402 3.5</b>	3.5"
<b>W402 4</b>	4"

### K. SCISSORS

Solid stainless steel and plastic construction with textured handle for improved grip. 3.25" blades. 8.5" overall length.  
**W509**

## WÜSTHOF GRAND PRIX II SERIES

These blades are high carbon, no-stain steel. They are a specially alloyed precision metal composed of carbon, chromium, molybdenum, and vanadium joined to a one piece polypropylene handle with Wüsthof's unique balancing weight.

### A. CHEF'S KNIVES

	BLADE
<b>W450 8</b>	8"
<b>W450 9</b>	9"
<b>W450 10</b>	10"



### B. SANTOKU-STYLE HOLLOW GROUND KNIFE

7" blade.

**W467**



### C. ROAST FORK

6" tines.

**W463**



### D. BONING KNIFE

5.5" blade.

**W455 5.5**



### E. TURNING KNIFE

2.75" blade.

**W453**



### F. PARING KNIFE

3.5" blade.

**W452 3.5**



## WÜSTHOF PRO SERIES

Wüsthof 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. Wüsthof has stayed true to their roots and continues to make this product in Germany.

### G. CHEF'S KNIVES

	BLADE
<b>W534 10</b>	10"
<b>W534 8</b>	8"



### H. SERRATED OFFSET KNIFE

8" blade.

**W533**



### I. FLEXIBLE FILET KNIFE

8" blade.

**W536**



### J. STIFF BONING KNIFE

6" blade.

**W535**



### K. SERRATED BREAD KNIFE

10" blade.

**W532**



### L. PARING KNIFE

3" blade.

**W531**



### M. TURNING KNIFE

2.5" blade.

**W530**





## WÜSTHOF IKON SERIES

Design, ergonomics and the well-known Wüsthof quality are perfectly combined in one series to give you the ultimate cutting experience. Forged from one piece of specially tempered high carbon steel to ensure outstanding strength with an innovative handle design for comfort and control.



### A. CHEF'S KNIVES

	BLADE
<b>W541 8</b>	8"
<b>W541 10</b>	10"

### B. CARVING KNIFE

9" blade.

**W540**

### C. PARING KNIFE

3.5" blade.

**W538**

### D. SERRATED BREAD KNIFE

9" blade.

**W539**

### E. BONING KNIFE

5" blade.

**W542**

### F. TURNING KNIFE

2.75" blade.

**W537**

## WÜSTHOF STAMPED KNIVES AND UTENSILS

Wüsthof stamped knives use advanced laser technology to cut high carbon, no-stain steel blades. Two piece, riveted handles are made of reinforced plastic.



### A. "SUPER" SLICER CONFECTIONER'S KNIFE

Reverse serration reduces tearing. 10" blade.

**W484**

### B. SERRATED CONFECTIONER'S KNIFE

10.25" Blade.

**W511**

### C. SLOTTED TURNER

4.7" blade. 11.2" overall.

**W522**

### D. FISH SPATULA

7.5" overall.

**W429**

### E. SERRATED OFFSET KNIFE

7" blade.

**W409**

### F. TURNING KNIFE

2.5" blade.

**W487**

### G. DIAMOND KNIFE SHARPENER

10" shaft

**W490**



## ZWILLING J.A. HENCKELS INTERNATIONAL CLASSIC

Fully forged, German made blades finished in Spain for a unique combination of Henckels quality & lower prices. Stain resistant, high carbon steel with riveted polypropylene handles.

### A. CHEF'S KNIFE

8" blade.

**H780 8**



### B. CHEF'S SLICER

8" blade.

**H781 8**



### C. HOLLOW GROUND SANTOKU KNIFE

7" blade.

**H784**



### D. PARING KNIFE

4" blade.

**H782 4**



## ZWILLING J.A. HENCKELS MIYABI 600 "S"

Miyabi 600 "S" merges authentic Japanese blade styles with a western style ergonomic handle. This results in knives with the sharpness Japanese knives are famous for combined with the easy care and comfort typical for western knives. Manufactured in Seki, Japan.

### E. CHEF'S KNIVES

BLADE

**H799** 8"

**H801** 9.5"



### F. HOLLOW EDGE ROCKING SANTOKU KNIFE

7" blade.

**H798 7R**



### G. SLICER KNIFE

9.5" blade.

**H800**



### H. HOLLOW EDGE SANTOKU KNIFE

7" blade.

**H798 7**



### I. PREP KNIFE

5.25" blade.

**H797**



### J. PARING KNIFE

3.5" blade.

**H796**



ZWILLING J.A. HENCKELS ACCESSORIES



A. OVAL STEEL

12" length.

H723 12



B. ROUND STEELS

	BLADE
H724 10	10"
H724 12	12"



C. KITCHEN SCISSORS

8" overall.

H738



High carbon, no-stain steel with polypropylene handles. Forged and stamped.



D. CHEF'S KNIVES

	BLADE
Z151 8	8"
Z151 10	10"



E. HOLLOW GROUND SANTOKU KNIFE

6.75" blade.

Z152 6.75



F. SERRATED EDGE KNIFE

10" blade.

Z153 10



G. PARING KNIFE

3.5" blade.

Z150 3.5



H. OFFSET HANDLE SERRATED KNIFE

7" blade.

D963



I. DECORATING KNIFE

Deeply grooved. 4" blade.

D905



J. TURNING KNIFE

2.5" blade.

D914

## MCUSTA ZANMAI VG-10

The Mcusta Zanmai Knife Series is made using high carbon VG10 stainless steel, it is engineered for maximum rust resistance and a long-lasting edge. The beautiful Octagonal shape handle with nickel/silver bolster gives this knife a excellent balance and great feel when used for cutting.

### A. SLICER KNIFE (SUJHIKI)

9.4" blade.

**Z234**



### B. GYUTO CHEF'S KNIVES

BLADE

**Z232 8** 8.2"

**Z232 10** 9.4"



### C. SANTOKU KNIFE

7" blade.

**Z231**



### D. ZANMAI PETTY UTILITY KNIFE

5.9" blade.

**Z230**



### E. HYBRID HONESUKI KNIFE

5.7" blade.

**Z310**



## 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.

### F. SLICERS (SUJHIKI)

BLADE

**Z241 9** 9.4"

**Z241 10** 10.6"



### G. CHEF'S KNIVES

BLADE

**Z239 8** 8.2"

**Z239 10** 9.4"



### H. SANTOKU KNIFE

7" blade.

**Z238**



### I. NAKIRI STYLE VEGETABLE KNIFE

6.5" blade.

**Z240**



### J. PETTY UTILITY KNIVES

BLADE

**Z236** 4.3"

**Z237** 5.9"



### SAYA COVERS

For Mcusta Zanmai VG-10 and Zanmai Pro.



FITS KNIFE

**Z241 9C** 9.4" blade (Slicer)

**Z241 10C** 10.6" blade (Slicer)

**Z237 C** 5.9" blade (Petty)

FITS KNIFE

**Z238 C** 7" blade (Santoku)

**Z239 8C** 8.2" blade (Chefs' Gyuto)

**Z239 10C** 9.4" blade (Chefs' Gyuto)



## MCUSTA ZANMAI 8A

The Mcusta Zanmai 8A line of knives uses the same Molybdenum Vanadium that is featured in the Pro series (Page 117) 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.**



### A. CHEF'S KNIVES

	BLADE
<b>Z244 8</b>	8.2"
<b>Z244 10</b>	9.4"

### B. SANTOKU KNIFE

7" blade.  
**Z243**

### C. PETTY UTILITY KNIVES

	BLADE
<b>Z242 4</b>	4.7"
<b>Z242 5</b>	5.9"

## MCUSTA ZANMAI DAMASCUS FLAME

The Mcusta Zanmai Damascus Flame series of cutlery features an impressive 33-layer Damascus blade with a high quality VG-10 'super steel' core for sharpness, edge retention, and rust resistance. The blades have a Rockwell hardness of 60 to 61°, resulting in a knife blade with a balance between rigidity and flexibility. Blades are sharpened, high polished, and utilize Zanmai's Hamaguri V-Cut form. This grinding method results in incredibly sharp knives with exceptional food release. The handle's end caps are mirror finished and provide additional balance. The striking red Pakka wood handles are triple-riveted, accented with red spacers and a traditional Japanese decorative pin. All knives are handcrafted in Seki city, Japan.



### D. PETTY UTILITY KNIVES

	BLADE
<b>Z246 3</b>	3.5"
<b>Z246 4</b>	4.3"
<b>Z246 6</b>	5.9"

### E. SANTOKU KNIFE

7" blade.  
**Z247**

### F. GYUTO CHEF KNIVES

	BLADE
<b>Z248 8</b>	8.2"
<b>Z248 10</b>	9.4"

### G. NAKIRI-STYLE VEGETABLE KNIFE

6.5" blade.  
**Z249**

## MCUSTA ZANMAI REVOLUTION

Zanmai continues to challenge traditional norms and look for ways to rethink the ergonomics, materials, and styling of kitchen knives. The Revolution series embodies all of these elements from their uniquely styled decagonal handle to SPG2 stainless steel blades. The ergonomic handles are crafted from a linen micarta with a look that mimics the grain of wood and contains varying tones of gray, black, and green. They are accented with a single mosaic pin and white spacer furthering the detail and adding to the unique look. The ten sided handle has carefully positioned facets and subtle curves lending clean lines and an exceptionally comfortable grip. The choil and bolster have been rounded to add to the comfort and elevate the finish work of these well crafted knives. The blade steel is SPG2, powdered steel is known for its superior resistance to wear and corrosion. The Rockwell hardness level is at 61HRC, giving the blade a keen and lasting edge. The Zanmai Revolution series of knives are expanding upon the rich Japanese knife making tradition with an attention to detail and excellence that is sure to impress.



### H. GYUTO KNIFE

8.2" blade.  
**Z308**

### I. KIRITSUKE KNIFE

9" blade.  
**Z309**

## TAMAHAGANE

Tamahagane cutlery derives its name from the rich Japanese tradition of sword making, and the intricate layered steels involved in the process.

## TAMAHAGANE PRO

Made from Molybdenum/Vanadium steel which is specially tempered and hardened to 58° on the Rockwell scale. To achieve this hardness, it is heated to 1050 °C and after that it is cooled to below -73 °C. This extreme heat and cooling not only hardens the knife, it also provides great durability and facilitates a razor sharp edge. The entire blade, not just the edge, is formed using wet-honing technique with grindstones. This process starts with coarse and then medium grindstones to form the primary blade. They are finished with superfine grindstones that give the blade's edge a mirror finish. Forming the whole blade using this method, allows the knife to be easily re-sharpened. This combined with the mirror polished edge provides excellent edge retention. The handles are made of anti-micro bacterial compressed laminated black wood and fitted with a ferrule between the blade's tang and handle.

### A. SLICER

11" blade.

Z205

### B. CHEF'S KNIFE

BLADE

Z204 8 8"

Z204 10 10"

### C. VEGETABLE KNIFE

7" blade.

Z203

### D. SANTOKU KNIFE

7" blade.

Z202

### E. BONING KNIFE

6" blade.

Z200

### F. UTILITY KNIFE

5" blade.

Z201



## TAMAHAGANE SAN SERIES

The blades of these knives are 3-ply constructions, and are formed by repeatedly rolling three separate layers together to create highly specialized steel. The blade's core is high carbon VG5 steel that has a Rockwell Hardness of approximately 58°- 59°. This hardness is a byproduct of the rolling process. The two outer layers are SUS410 stainless steel that provide strength and help keep the knife free of corrosion. This steel formation lends itself to an extremely sharp edge that has been finished to a blade angle of 14-15 degrees. These fine blades are fixed to a comfortable compressed laminate wood handle. The bases of the knives' handles have been weighted, giving the finished piece excellent distribution of weight. These knives are an excellent balance of tradition and technology.

### G. SLICING KNIFE

11" blade.

Z194 11

### H. CHEF'S KNIFE

BLADE

Z193 8 8"

Z193 10 10"

### I. VEGETABLE KNIFE

7" blade.

Z195

### J. SANTOKU KNIFE

7" blade.

Z192

### K. PAIRING KNIFE

3.5" blade.

Z191



# TAMAHAGANE KYOTO SAN SERIES

The 63 layer Damascus style blades of these knives are a 3-ply construction, and are formed by repeatedly rolling three separate layers together to create highly specialized solid blade steel. The blade’s core is high carbon VG5 steel that has a Rockwell Hardness of approximately 59°-60°. This hardness is a byproduct of the rolling process. The outer layers are SUS410 stainless steel that provide strength and help keep the knife free of corrosion. This steel formation lends itself to an extremely sharp edge that has been finished to a blade angle of 14-15 degrees. These fine blades are fixed to a comfortable compressed laminate linen handle. The bases of the knives’ handles have been weighted, giving the finished piece balance. These knives are an excellent balance of tradition and technology.

A



B



C



D



E



F



A. SLICER KNIFE

11" blade.

Z211

B. CHEF'S KNIFE

BLADE

Z210 88"

Z210 1010"

C. VEGETABLE KNIFE

7" blade.

Z209

D. SANTOKU KNIFE

7" blade.

Z208

E. UTILITY KNIFE

5" blade.

Z207

F. PARING KNIFE

3.5" blade.

Z206



G



H



I



J



G. CHEF'S KNIFE

8" blade. Smooth blade-to-handle joint.

Y500

H. CHEF'S KNIFE

Indented blade-to-handle joint.

BLADE

Y5099.5"

Y53111"

I. HOLLOW GROUND SANTOKU KNIFE

7" blade.

Y587

J. CHEF'S CLEAVER

1 lb, 6" blade.

Y532

**A. BREAD KNIFE**

8.5" blade.

**Y507****B. POINTED BREAD KNIFE**

9.5" blade.

**Y573****C. VEGETABLE KNIFE**

7.5" blade.

**Y503****D. FLEXIBLE SLICER**

12" blade.

**Y506****E. FLEXIBLE SLICER/FILLET KNIFE**

9.5" blade.

**Y510****F. WIDE BLADE SLICER**

7" blade.

**Y520****G. FLEXIBLE UTILITY KNIFE**

6.5" blade.

**Y516****H. SERRATED UTILITY KNIFE**

6" blade.

**Y537****I. UTILITY KNIFE**

5" blade.

**Y504****J. ORIENTAL CHEF'S KNIFE**

7" blade.

**Y541****K. BONING KNIFE WITH BOLSTER**

6" blade.

**Y543****L. FLEXIBLE BONING KNIFE**

6" blade.

**Y513**



**FLEXIBLE FILLET KNIFE****BLADE**

- A. **Y533** 8" blade  
 B. **Y593** 11" blade

**C. 3-PIECE CHEF'S SET**

Packed in an attractive carton with cardboard sleeve.

**Contains:**

- 5" Utility knife (**Y504**).
- 8" Chef's knife (**Y500**).
- 3" Paring knife (**Y538**).

**Y588**

**D. SASHIMI KNIVES**

Pointed tip.

**BLADE**

- Y526** 9.5"  
**Y527** 12"

Sharpened on the right side only.

**E. DEBA KNIFE**

7" blade.

**Y519**

Sharpened on the right side only.

**GLOBAL "MASTER SERIES" KNIVES**

Thicker back and heavier handle give these knives the extra heft many professionals want. Same superb edge and easy handle as the original Globals.

**F. CHEF'S KNIVES****BLADE**

- Y552 8.5** 8.5" blade  
**Y552 11** 11" blade  
**Y552 12** 12" blade

**G. ORIENTAL VEGETABLE KNIFE**

8" blade.

**Y550**

**H. CHEF'S UTILITY CHOPPER**

6.25" blade.

**Y551**

**I. FISH BONE TWEEZERS**

5.75" length.

**Y576**

**J. FISH BONE TWEEZERS**

4.5" length.

**Y594**

**PARING KNIVES****BLADE**

- K **Y538** 3" blade  
 L **Y569** 4" blade  
 M **Y505** 4" blade

**A. TURNING KNIFE**

2.5" blade.

**Y511**

A

**B. FORGED STEAK KNIFE**

Set of 4 knives. 4" blade.

**Y570 SET**

B

**C. HEAVYWEIGHT CARVING KNIFE**

8.75" blade.

**Y592**

C

**D. SLOTTED OFFSET SPATULA**

5" blade.

**Y562**

D

**E. OFFSET SPATULA**

5" blade.

**Y563**

E

**F. SLOTTED SPATULA**

6" blade with curved tip.

**Y566**

F

**G. CERAMIC SHARPENER**

Replaceable shaft. 9.5" shaft.

**Y534****REPLACEMENT SHAFT**

9.5".

**Y534 R**

G

**H. DIAMOND STEEL**

10" shaft.

**Y561**

H

**I. SHARPENING GUIDE SET**

Set of 2.

**Y536**

I



J

**J. HAND HELD WATER SHARPENER**

Two ceramic wheels (coarse, medium). Compartment fills with water so the blade is continuously cooled while being sharpened.

*Not suitable for knives sharpened on one side only.*

**Y579**

## KIKUICHI

Kikuichi has been one of Japan's finest knife manufacturers for over 100 years. To this day, their blades proudly display the emperor's Chrysanthemum, a mark of superb Japanese craftsmanship. Kikuichi knives are made in Sakai, Japan where 95% of traditional Japanese knives are made. JB Prince Company is proud to offer some of the company's top-of-the-line laminated Western style knives. These hand-crafted blades have a level of performance rarely found in knives made in the West.

## KIKUICHI GOLD SERIES

These knives are skillfully handcrafted and designed for professional use. They have a core of VG-10 that is wrapped in SUS410 stainless steel. The VG-10 core forms a keen cutting edge. The outer layers of SUS410 provide protection from corrosion. The clad style blades are sharpened 50/50 making this knife suitable for right and left hand users. The handles are riveted to the full tang and made of a compressed wood. Each Gold series chef's knife comes with a custom fitted wood saya blade cover.



Ho wood saya cover.



### A. CHEF'S KNIFE (GYUTO)

With Saya cover.

BLADE

**Z180 8** 8"

**Z180 9.5** 9.5"

### B. CHEF'S SLICER (SUJHIKI)

9.5" blade. With Saya cover.

**Z181 9.5**

### C. BIRDS BEAK WARIKOMI

2.8" blade.

**Z326**

## KIKUICHI WARIKOMI DAMASCUS

In addition to being made with layered Damascus steel these knives have a tsuchime, or hand hammered finish. The hand hammering adds a unique decorative effect and also helps reduce friction while cutting to help prevent food from sticking to the sides of the blade. The 16 layers are comprised of VG10 high carbon steel, and stainless steel. The VG10 blade provides optimum edge retention and the stainless steel aids in stain resistance. The handles are made of a moisture resistant compressed wood and fixed to the tang with three rivets. The result is Kikuichi's top of the line Damascus knife.



### D. KIKUICHI WESTERN STYLE SUSHI KNIFE/SLICER

The blades geometry and cutting edge are ideal for cutting rolled sushi and slicing boneless meats. 10.5" blade

**Z182 10.5**

### E. CHEF'S SLICER (SUJHIKI)

The blade is hand hammered and has a true Damascus finish. 9.5" blade.

**Z186 9.5**

### F. CHEF'S KNIFE (GYUTO)

The blade is hand hammered and has a true Damascus finish.

BLADE

**Z185 8** 8"

**Z185 9.5** 9.5"

### G. SANTOKU KNIFE

The blade is hand hammered and has a true Damascus finish. 7" blade.

**Z183 7**

### H. UTILITY KNIFE (PETTY)

The blade is hand hammered and has a true Damascus finish. 5" blade.

**Z184 5**

## KIKUICHI WARIKOMI DAMASCUS ROSEWOOD HANDLES

This Damascus blade is comprised of 45 layers that consist of a combination of Nickel, SUS410, and J1 stainless steel. This layering gives the blade a unique appearance and helps protect the core material from staining and rusting. The core steel is high carbon Swedish steel giving the knife an excellent cutting edge, and has a Rockwell hardness of 60. The Wa-style handles are made from rose wood with an ebony ferrule. This series is a fine example of Kikuichi's respect for traditional Japanese craftsmanship and quality.

### A. CHEF'S KNIFE (GYUTO)

**Z189 8** 8"  
**Z189 9.5** 9.5"



Octagonal handles.



### B. SANTOKU KNIFE

7" blade.  
**Z188 7**

### C. UTILITY KNIFE (PETTY)

6.5" blade.  
**Z187 6.5**



## MASAHIRO CARBON STEEL

Masahiro, one of Japan's largest cutlery companies, makes these superb Western-style, professional knives. Carbon steel gives the sharpest edge. The blades are designed for fine slicing and are sharpened on both sides. The handles are made of high density fiberboard for moisture resistance, and are stainless steel riveted to the full tang.

### D. THIN BLADE SLICERS (SUJHIKI)

**Y605 9.5** 9.5"  
**Y605 10.5** 10.5"



### E. CHEF'S KNIVES (GYUTO)

**Y602 7** 7"  
**Y602 8** 8"  
**Y602 9.5** 9.5"



### F. SANTOKU KNIFE

7" blade.  
**Y604**

### G. UTILITY KNIFE (PETTY)

6" blade.  
**Y601**



### H. JAPANESE BONING KNIFE (HANKOTSU)

6" blade.  
**Y603**



### I. PARING KNIFE (PETTY)

4.75" blade.  
**Y600**

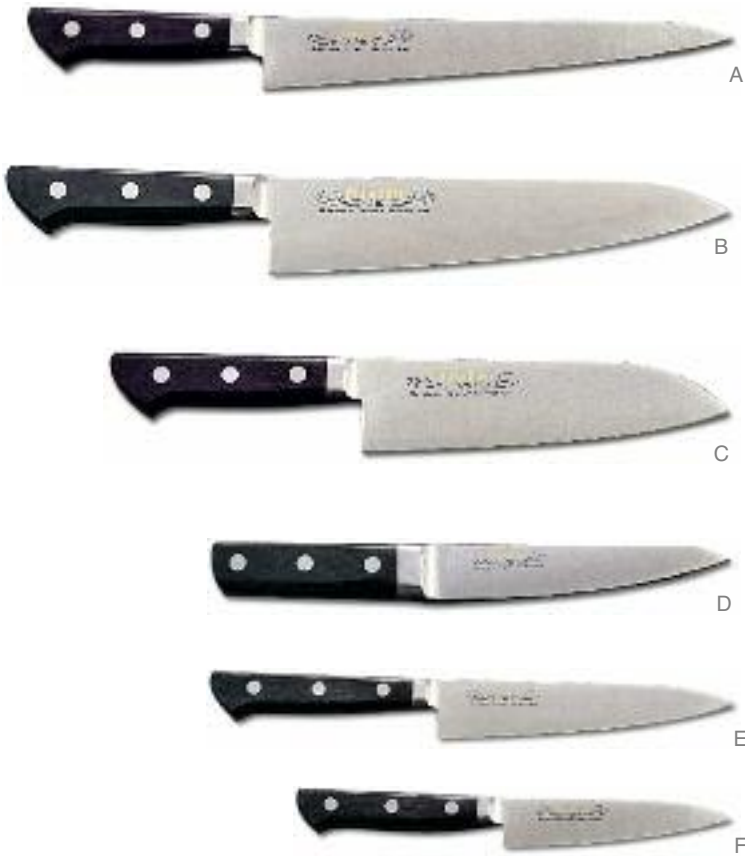


These blades are made from carbon steel. They are not stain resistant and will form a patina.



## MASAHIRO STAIN RESISTANT BLADES MADE FROM MOLYBDENUM VANADIUM STEEL

Masahiro knives are crafted in Seki City, Japan. They are a full tang construction with wood handles that are fixed with three rivets. Stainless steel blades are chisel ground and the edges are mirror polished and extremely sharp. These are solid performing knives that are easy to maintain and designed for the professional chef.



A. THIN BLADE SLICERS (SUJHIKI)

	BLADE
Y660 9.5	9.5"
Y660 10.5	10.5"

B. CHEF'S KNIVES (GYUTO)

	BLADE
Y652 7	7"
Y652 8	8"
Y652 9.5	9.5"

C. SANTOKU KNIFE

7" blade.  
Y661

D. JAPANESE BONING KNIFE (HANKOTSU)

6" blade.  
Y662

E. UTILITY KNIFE (PETTY)

6" blade.  
Y651

F. PARING KNIFE (PETTY)

4.75" blade.  
Y650

## MASAHIRO MV HIGH CARBON, STAIN RESISTANT STEEL

These Masahiro knives are amazingly light weight, yet perfectly balanced. The edges are mirror polished. The handles have a three rivet design and are made of a seamless composite plastic. They are remarkably durable, much more practical and longer lasting than a laminated wood handles. The handle is resistant to bacteria which keeps the knife very hygienic in daily use.



G. MV CHEF'S KNIFE (GYUTO)

Stainless steel, plastic handle.

	BLADE
Y671 240	9.5"
Y671 210	8"

H. MV SANTOKU KNIFE

Stainless steel, plastic handle. 7" blade.  
Y672 175

I. MV PARING KNIFE (PETTY)

5.9" blade.  
Y670 150

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



The Misono Company is descended from one of Japan's great sword makers. While still producing ceremonial swords, Misono is now more famous for their excellent, thin blade cutlery, some of the finest in Japan. You can select from four of their best lines, each with different design, blade steels and bolster features. All the Misonos have the same handles made from natural wood for comfort and feel. They are impregnated with resin under high pressure and great heat to make them very durable and impervious to water.

## MISONO HIGHEST QUALITY SWEDISH CARBON TOOL STEEL

Misono's original knife line is made from Swedish, high carbon tool steel. Believed by many to be the finest for cutlery because of its unique molecular structure, the blades are hot-forged, hardened and tempered to Rockwell 60°. Blades are sharpened on both sides (Western style) with a standard bolster.

### A. THIN BLADE KNIVES

	BLADE
<b>Y702 9.5</b>	9.5"
<b>Y702 10.5</b>	10.5"



A

### B. CHEF'S KNIVES (GYUTO)

	BLADE
<b>Y701 8</b>	8"
<b>Y701 9.5</b>	9.5"



B

### C. PARING KNIFE (PETTY)

4.75" blade.  
**Y700**



C

These blades are made from carbon steel. They are not stain resistant.

## MISONO STAIN RESISTANT BLADES MADE FROM MOLYBDENUM, VANADIUM STEEL

Using the same thin-blade construction, these knives are made of a high carbon, chrome-molybdenum steel that insures good edge quality while resisting stain and rust. The metal is ice-hardened and tempered to Rockwell 58° and sharpened on both sides (western style). Standard bolster.

### D. CHEF'S KNIVES (GYUTO)

	BLADE
<b>Y705 8</b>	8"
<b>Y705 9.5</b>	9.5"



D

### E. HOLLOW GROUND CHEF'S KNIVES (GYUTO)

	BLADE
<b>Y712 9.5</b>	9.5"
<b>Y712 10.5</b>	10.5"



E

### NARROW BLADE SLICERS (SUJIKIHIKI)

	BLADE
<b>Y706 9.5</b>	9.5"
<b>F. Y706 10.5</b>	10.5"
<b>G. Y707 10.5</b>	10.5" (Hollow ground)



F



G

### SANTOKU KNIVES

	BLADE	TYPE
<b>H. Y722</b>	7"	Light Regular Edge
<b>I. Y723</b>	7"	Light Hollow Ground



H



I

### J. JAPANESE BONING KNIFE (HONAKATSU)

6" blade.  
**Y710**



J

### K. THICK BLADE CHOPPING KNIFE (DEBA)

6.5" blade. Heavy, 11oz.  
**Y711**



K

These blades are made from stain resistant steel.



A. CHINESE CLEAVER  
7.5" blade.  
Y724  
Not for use with bones.

B. PARING KNIFE (PETTY)  
5.9" blade.  
Y704 6

MISONO’S STAIN RESISTANT 440 SERIES

This steel has more chrome which makes it harder and allows a sharper edge but with good re-sharpening properties. Ice hardened and tempered for strength and durability. Standard bolster.



C. THIN BLADE SLICER (SUJHIKI)  
9.5" blade.  
Y736 9.5

D. CHEF’S KNIFE (GYUTO)  
Y735 8 8"  
Y735 9.5 9.5"

E. PARING KNIFE (PETTY)  
5.9" blade.  
Y734 6

F. BONING KNIFE  
6" blade.  
Y737 6

MISONO UX-10 SERIES

Top grade Swedish, high carbon, no-stain steel makes hard, sharp cutting edges with surprisingly easy resharpening. Ice hardened (sub zero) and tempered to Rockwell 60° for great strength and edge retention. Unique tapered, German nickel silver bolster allows greater comfort and less irritation from the back of the blade.



G. CHEF’S KNIFE (GYUTO)  
Y730 8 8"  
Y730 9.5 9.5"

H. HOLLOW GROUND CHEF’S KNIFE (GYUTO)  
Y741 8 8"  
Y741 9.5 9.5"

I. THIN BLADE SLICER (SUJHIKI)  
9.5" blade.  
Y731 9.5

J. HOLLOW GROUND CHEF’S SLICER (SUJHIKI)  
Y742 9.5 9.5"  
Y742 11 11"

K. SANTOKU KNIFE  
7" blade.  
Y732

L. PARING KNIFE  
5.9" blade.  
Y729

M. HOLLOW GROUND PARING KNIFE (PETTY)  
4.75" blade.  
Y740

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

## KANEMASA HIGHEST QUALITY

Japanese Hand-Made Professional Cutlery Carbon, Sword Steel Blades. These knives are hand-made by a small, well established (1917) factory for their professional customers. The steel is Yasugi Shiro-ko, a high carbon, steel preferred for daily use because it is easily re-sharpened to a very fine edge. This is laminated during forging to a "mild" (more rigid) steel for strength, then polished and sharpened. As with all carbon steel knives, this will rust if not treated properly. The handles are made from "Ho" or Ichii wood. Varieties unique to Japan which are light and very water resistant. The ferrules are buffalo horn.

## KANEMASA TRADITIONAL ROUND HO-WOOD HANDLES

### A. POINTED SASHIMI KNIFE (YANAGIBA)

Thin blade for fine slicing.

	BLADE
<b>Y800 24</b>	9.5"
<b>Y800 27</b>	10.5"

### WOODEN SAYA COVERS

	BLADE
<b>Y800 24C</b>	9.5"
<b>Y800 27C</b>	10.5"



A

### B. SQUARE USUBA KNIFE

Vegetable & fruit slicer. 7" blade.

**Y804 18**

### WOODEN SAYA COVER

7" blade.

**Y804 18C**



B

### C. DEBA KNIFE

Thin edge, thick back for cutting meat & poultry.

6" blade.

**Y802 15**

### WOODEN SAYA COVER

6" blade.

**Y802 15C**



C

## KANEMASA OCTAGONAL ICHII WOOD HANDLES

Surer, more comfortable grip.

### D. POINTED SASHIMI KNIFE (YANAGIBA)

Thin blade for fine slicing.

	BLADE
<b>Y820 24</b>	9.5"
<b>Y820 27</b>	10.5"



D

### E. SQUARE USUBA KNIFE

7" blade.

**Y824 18**



E

### F. PROFESSIONAL DEBA KNIFE

6" blade.

**Y822 15**



F

These knives are sharpened on one side only.





## MIGHTY LINE

For 40 years, this company has sold superior quality cutting tools in Japan. Now their "Professional Series" knives are available here. These superb tools are made from a high carbon, stain resistant steel forged to 60 Rockwell (a hardness rating that assures edge sharpness and good re-sharpening quality). Forged bolsters and riveted water repellent wood handles are joined by hand. These knives are extremely sharp.



**A. HOLLOW GROUND CHEF'S KNIFE (GYUTO)**  
8" blade.  
**Y311 8**

**B. HOLLOW GROUND SANTOKU KNIFE**  
7" blade.  
**Y310**

**C. CHEF'S KNIVES (GYUTO)**

	BLADE
<b>Y301 8.5</b>	8.5"
<b>Y301 9.5</b>	9.5"
<b>Y301 10.5</b>	10.5"

**D. FLEXIBLE FILLET KNIFE**  
7" flexible blade.  
**Y307**

**E. PARING KNIVES (PETTY)**

	BLADE
<b>Y300 3</b>	3"
<b>Y300 5</b>	5"
<b>Y300 6</b>	6"

## MAC CHEF'S LINE

Mac "Chef's Line" uses the same steel and handle but without a forged bolster. Same great edge.



**F. HOLLOW GROUND CHEF'S KNIVES**

	BLADE
<b>Y306 8</b>	8"
<b>Y306 10</b>	10"

**G. WAVY EDGE SLICER**  
10.5" blade.  
**Y312 10.5**

**H. JAPANESE VEGETABLE KNIFE (NAKIRI)**  
Sharpened on both sides. 6.5" blade.  
**Y303**

**I. BONING KNIFE (SHEATH)**  
6" blade.  
**Y313**

**J. SANTOKU KNIFE**  
4" blade.  
**Y309**

**K. TURNING KNIFE**  
2.5" blade.  
**Y308**



## VICTORINOX

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



### A. CHEF'S KNIVES

	BLADE	HANDLE
V812 8	8"	Wood
V812 8PL	8"	Plastic
V812 10	10"	Wood
V812 10PL	10"	Plastic
V812 12	12"	Wood
V812 12PL	12"	Plastic



A

### B. SERRATED CHEF'S KNIVES

Only 0.75" of blade is serrated.

	BLADE	HANDLE
V813 7.5	7.5"	Wood
V813 7.5PL	7.5"	Plastic
V813 10	10"	Wood
V813 10PL	10"	Plastic



B

### C. HOLLOW GROUND WIDE SLICERS

Only for boneless products. Plastic handle.

	BLADE
V822 12PL	12"
V822 14PL	14"



C

### D. HOLLOW GROUND NARROW FLEXIBLE SLICER

Only for boneless products. Wood handle. 12" blade.

V821 12



D

### E. POINTED SLICERS

	BLADE	HANDLE
V817 10	10"	Wood
V817 10PL	10"	Plastic
V817 12PL	12"	Plastic



E

### F. SERRATED POINTED SLICERS

10" blade. Plastic handle.

V818 10PL



F

### G. SERRATED ROUND END SLICERS

	BLADE	HANDLE
V820 12	12"	Wood
V820 12PL	12"	Plastic
V820 14	14"	Wood
V820 14PL	14"	Plastic



G

VICTORINOX PARING KNIVES



**PARING KNIVES**  
Plastic handle. 3.25" blade.

	HANDLE COLOR
V801	Black
V801 R	Red
V801 W	White



**SERRATED PARING KNIVES**  
Plastic handle. 3.25" blade.

	HANDLE COLOR
V802	Black
V802 R	Red
V802 W	White



**UTILITY KNIVES**  
4" Blade.

	HANDLE COLOR
V839	Black
V839 R	Red
V839 W	White



**LONG HANDLE PARING KNIFE**  
3.25" blade.

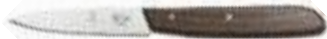
	BLADE
V850	Straight blade
V850 W	Wavy blade



**SERRATED UTILITY KNIFE**  
White handle. 4" blade.  
V843 W



**WAVY BLADE UTILITY KNIFE**  
5" blade.  
V846



**PARING KNIVES**  
Wood handle. Straight edge  
3.5" blade.  
V816



**KITCHEN KNIVES**  
Wood handle. 4.75" blade.

	BLADE
V815	Straight blade
V815 W	Serrated blade



**BIRD'S BEAK PAIRING KNIFE**  
2.25" blade.  
V847



**PARING KNIVES**  
Plastic handle. 3.25" blade.

	HANDLE COLOR
V861 Y	Yellow
V861 P	Pink
V861 O	Orange
V861 G	Green

VICTORINOX BREAD KNIVES



	BLADE	HANDLE
V837 8	8"	Wood
V837 8PL	8"	Plastic
V836 10	10"	Wood
V836 10PL	10"	Plastic

**CAKE KNIFE / SLICER EXTRA LONG**  
Plastic handle. By Mercer Culinary.

	BLADE
Z296	16"
Z297	18"

## VICTORINOX BONING KNIVES

### STIFF BLADES CURVED BONING KNIVES

	BLADE	HANDLE
A. <b>V826 6</b>	6"	Wood
B. <b>V826 6PL</b>	6"	Plastic
C. <b>V826 8</b>	8"	Wood



### STIFF BLADES WIDE BONING KNIVES

	BLADE	HANDLE
D. <b>V828 6</b>	6"	Wood
E. <b>V828 6PL</b>	6"	Plastic



### SEMI-FLEXIBLE NARROW BONING KNIVES

Plastic handles.

	BLADE
F. <b>V824 6PL</b>	6"
G. <b>V824 5PL</b>	5"



### SEMI-FLEX BLADES NARROW BONING KNIVES

	BLADE	HANDLE
H. <b>V823 6</b>	6"	Wood
I. <b>V823 6PL</b>	6"	Plastic



### J. FLEXIBLE BONING KNIFE

8" blade. Plastic handle.

**V852**



### SEMI-FLEX BLADES FISH FILLETING KNIVES

	BLADE	HANDLE
K. <b>V829 7</b>	7"	Wood
L. <b>V829 7PL</b>	7"	Plastic



### M. BREAKING KNIFE

10" length. Plastic handle.

**V867 10PL**



### N. OFFSET WAVY EDGE KNIFE

Plastic handle.

	BLADE
<b>V864 7PL</b>	7.5"
<b>V864 9PL</b>	9"





CUTLERY

FORKS AND BUTCHER KNIVES

FORKS



- A. **VICTORINOX ROAST FORK**  
6" tines, 11" overall.  
**V810 11**
- B. **F. DICK SMALL FORK**  
Stainless steel, 4.5" tines, 10.5" overall.  
**D979**
- C. **F. DICK SAUTE FORK**  
Stainless steel, stamped fork. 3.75" Tines, 9" overall.  
**D962**
- D. **GLOBAL ROAST FORK**  
6.5" tines, 12" overall.  
**Y528**

BUTCHER KNIVES



- E. **VICTORINOX CIMENTER KNIVES**
- |            | BLADE | HANDLE   |
|------------|-------|----------|
| V830 10    | 10"   | Rosewood |
| V830 12    | 12"   | Rosewood |
| V830 10PL  | 10"   | Plastic  |
| V830 12 PL | 12"   | Plastic  |
- F. **VICTORINOX BUTCHER KNIVES**  
Plastic handle.
- |           | BLADE |
|-----------|-------|
| V831 10PL | 10"   |
| V831 12PL | 12"   |
- G. **F. DICK CLEAVER**  
Stainless steel. 1.5 lbs., 7" blade.  
**D923**
- H. **MESSERMEISTER CLEAVER**  
Stainless steel. 1.5 lbs. 6" blade. Plastic handle.  
**M825**
- I. **HENCKELS CLEAVER**  
1 lb., 6" blade.  
**H728 6**



- J. **BUTCHER SAW**  
Stainless steel, plastic handle and flip lever. 20" blade, 30" overall.  
**D973**
- REPLACEMENT BLADE**  
Stainless steel blade.  
**D973 A**

## SHELLFISH KNIVES

### A. CLAM KNIFE

Stainless steel blade, white plastic handle. NSF approved. 3" blade.

**M986**



A

### B. OYSTER KNIFE, NEW HAVEN STYLE

Stainless steel blade, curved tip. White plastic handle. NSF approved. 3" blade.

**M987**



B

### C. OYSTER KNIFE (BOSTON TYPE)

Polypropylene handle withstands both high and low temperatures. stain-free, high-carbon steel. 4" blade.

**M984**



C

### D. OYSTER KNIFE (PROVIDENCE TYPE)

Stainless steel blade, straight tip. White plastic handle. NSF approved. 3" blade.

**M988**



D

### E. OYSTER KNIFE NEW HAVEN

Stainless steel blade, red plastic handle. Curved tip. 2.5" blade.

**V865**



E

### F. POINTED OYSTER KNIFE

Stainless steel, plastic handle. 2.5" blade, 6.38" overall.

**M999**



F

### G. POINTED OYSTER KNIFE

Stainless steel blade. 2.25" blade.

**X174**



G

### H. ANTI-SLIP HANDLE OYSTER KNIFE

Stainless steel blade with 3 teeth for easier opening of oysters. Anti-slip handle for improved grip. 2" blade, 6" overall.

**M989**



H

### FRENCH SEAFOOD KNIVES

Stainless steel blades, riveted wood handles.

	USE	BLADE
I. <b>M811</b>	Clam	2.75"
J. <b>M810</b>	Oyster	2.5"



I



J

### K. CLAM KNIFE

Stainless steel blade. 3.5" blade.

**V866**



K

## TOADFISH OUTFITTERS SHELLFISH KNIVES

### L. TOADFISH OUTFITTERS OYSTER KNIFE

Stainless steel, plastic handle (Made from post consumer recycled plastic). 3" blade, 7.25" overall.

**Z301**



L

### M. TOADFISH OUTFITTERS PROFESSIONAL OYSTER KNIFE

Stainless steel, plastic handle. 3" blade, 7.25" overall.

**Z321**



M

### N. TOADFISH OUTFITTERS SHRIMP CLEANING TOOL

Stainless steel, plastic handle. 6.5" blade, 10.5" overall.

**Z322**



N

FISH SCALERS AND MEAT FLATTENERS



**A. ROUND MEAT FLATTENER**  
Nickel plated steel. 3.5" diameter, 11.5" l. 11oz. (1lb).  
**M953**



**B. HEAVY DUTY FRENCH FISH SCALER**  
Super efficient. Stainless steel head. 11.5" overall.  
Plastic handle.  
**U658 PL**



**C. MATFER FISH SCALER**  
Cast aluminum. 9" overall.  
**U747**



**D. AMERICAN FISH SCALER**  
Stainless steel. 9" overall.  
**U914**



**E. 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**



**F. CHINESE STYLE SLICERS BY DEXTER/RUSSELL**  
Not to be used as cleavers. High carbon no-stain steel.  
Wood handle. 8" blade.  
**M933 A**  
*Not for use with bones.*



**G. CURVED BLADE CHOPPERS (MEZZALUNA)**  
Three 12" blades, plastic handles.  

	STEEL MATERIAL	HANDLE
<b>M957 B</b>	Carbon	
<b>M957 C</b>	Stain resistant	



**H. CHEESE KNIFE**  
Victorinox two handle cheese knife.  

	BLADE	HANDLE
<b>V805 12PL</b>	12"	Plastic
<b>V805 14PL</b>	14"	Plastic

## SHARPENING STEELS

### A. F. DICK ROUND STEELS

Plastic handle & guard.

	SHAFT
D949	9.5"
D950	12"

### B. J.A. HENCKELS OVAL STEEL

12" shaft.

H723 12

### C. MAC CERAMIC SHARPENING ROD

8.5" rod, 800 grit.

Y304

### D. F. DICK MULTICUT STEEL

11" shaft.

D952

### E. J.A. HENCKELS ROUND STEELS

Plastic handle & guard.

	SHAFT
H724 10	10"
H724 12	12"

### F. MAC BLACK CERAMIC HONING ROD

10.5" rod, 1200 grit. With grooves.

Y314 A



## DIAMOND KNIFE CARE TOOLS

### FORSCHNER DIAMOND STEELS

12" fine grit shaft, plastic handle.

	SHAPE
G. V841	Round
H. V842	Oval

### I. GLOBAL CERAMIC SHARPENER REPLACEMENT SHAFT

9.5" shaft.

Y534

Y534 R

### J. GLOBAL DIAMOND STEEL

10" shaft.

Y561

### K. ULTIMATE EDGE EXTRA FINE DIAMOND STEEL

1800 grit, Ultra-Fine diamond Steel. 10" shaft.

For honing only.

Z101

### L. DMT DIAMOND STEEL

Sharpens as well as hones. 12" shaft.

M966

### M. ULTIMATE EDGE OVAL DIAMOND STEELS

Made of microcrystalline diamonds bonded with nickel to a lightweight shaft. Sharpens and hones.

	SHAFT
M981 10	10"
M981 12	12"

### N. WÜSTHOF DIAMOND KNIFE SHARPENER

10" shaft.

W490





## SHARPENING STONES



A



C

D



E



F



G



H



I



J

### A. NORTON MULTI-OILSTONE

3 grit selection: Fine, medium and coarse in plastic case with one pint of mineral oil. Stone are 11.38" l x 2.5" w.

**M902**

### B. REPLACEMENT OIL STONES

	GRIT
<b>M902 F</b>	Fine
<b>M902 M</b>	Medium
<b>M902 C</b>	Coarse



B

### C. GLOBAL CERAMIC WHETSTONE

1000 grit.

**Y565**

### D. GLOBAL HOLDER FOR CERAMIC WHETSTONE

10.5" l x 3.88" w. Stainless Steel.

**Y574**

Items are pictured together but sold separately.

### E. WATERSTONE FIXER

To re-flatten water stones. Coarse, grooved stone on plastic non-skid mounting. Low cost, easy-to-use flattening method for all grit sizes of water stones. For best results, bring the water stone to the flattening stone. Grit waterproof sandpaper or diamond sharpening stone to reflatten.

9" l x 3" w x 0.75" h.

**M993**

### F. WATER COMBINATION OIL STONE

Coarse (220 grit) for major edge repair & Medium (1000 grit) for establishing an edge. Includes a plastic case that acts as a stone holder. 8" l x 3" w x 1" h.

**M994 A**

### G. WATER COMBINATION OIL STONE

Medium (1000 grit) for establishing an edge & Fine (4000 grit) for maintaining a sharp edge. Includes a plastic case that acts as a stone holder. 8" l x 3" w x 1" h.

**M994 B**

### H. SHARPENING OIL

1 pint (16oz).

**M948**

### I. EZ-EDGE KNIFE SHARPENER

V-shaped tungsten carbide sharpening element. Ergonomic grip, finger guard and thumb rest. Safe and comfortable to use left-handed or right-handed. 5.75" overall.

**M906**

### J. HAND HELD KNIFE SHARPENER

Durable sharpening plates precisely angled to achieve keen, razor-sharp edge. Ergonomic design with full-length finger guard; for both left- and right-handed use. Occasionally turn hard plates to prolong lifespan. 4.6" overall.

**V853**

## 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. FINISHING STONE

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

**Y981**

### B. SINGLE GRIT STONES

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

	GRIT
<b>Y980 800</b>	800
<b>Y980 1000</b>	1000 (Medium)
<b>Y980 1200</b>	1200 (Fine)

### C. COMBINATION STONE

Medium (1000 grit) & Superfine (6000 grit). 8" l x 2.5" w.

**Y979 A**

### D. SUEHIRO-RIKA 5000 GRIT WATERSTONE

The Suehiro Rika 5000 grit waterstone is a top notch finishing stone. Use after your edge is set with a lower grit stone for an excellent finish on your edge. Stone should be soaked in water before use and is fixed to a plastic base with surface dimensions of 8" l x 2.75" w.

**Y983**

### E. OIL COMBINATION STONE

Coarse and fine sides. Pre-filled with mineral oil. 8" l x 2" w x 1" h.

**M945**

### F. DMT DIAMOND STONE IN HARDWOOD CASE

Use dry or with water. Stone is 8" l x 2.6" w. 10.4" length x 3.6" width overall.

**M967**

### G. DMT DIAMOND SHARPENER AND BASE

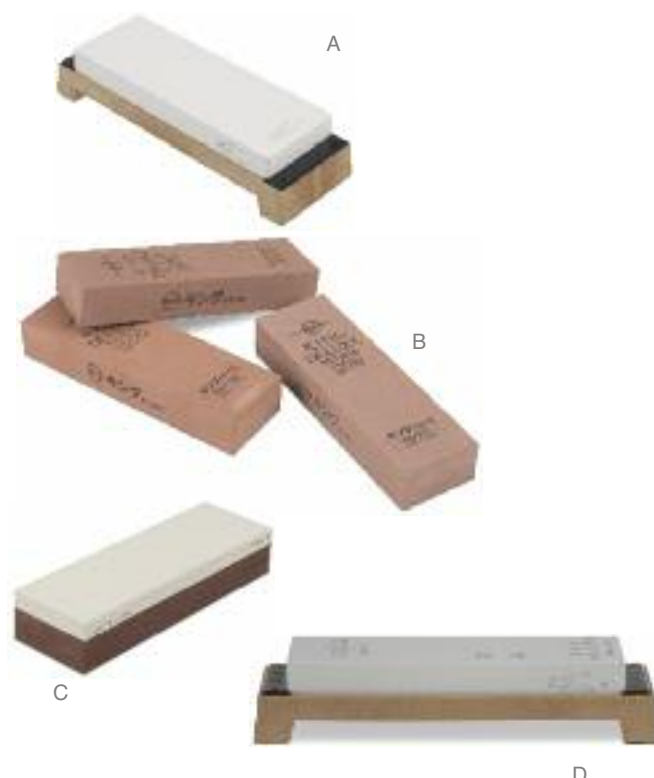
Reversible. Fine and coarse sides in plastic base. Stone is 8.8" l x 2.6" w. 12.2" length x 4.65" width overall.

**M995**

### H. ADJUSTABLE STONE HOLDER

This adjustable sharpening stone holder system has an elegant design. The high friction Elastomer rubber holds the stone in place and will grip most kitchen surfaces. It includes 2 rubber blocks for height or angle adjustment and a plastic tray for catching excess water. It accepts sharpening stones with or without bases, from 5.9" to 9.8".

**Y992**





A. JB PRINCE PLASTIC KNIFE SHEATHS

Heavy plastic protects your knives' edges...and your hands.

	LENGTH	WIDTH		LENGTH	WIDTH
M964 A	4.5"	1"	M964 G	6.5"	1"
M964 B	10.5"	1"	M964 H	14.5"	1"
M964 C	12.5"	1"	M964 I	8.5"	1"
M964 D	8.5"	2"	M964 J	3.5"	1"
M964 E	10.5"	2"	M964 K	6.5"	2"
M964 F	12.5"	2"			

B. KNIFE POLISHING ERASER

Silicon and plastic. 2.5" l x 1.5" w.

	GRIT
Y970 C	Coarse
Y970 F	Fine
Y970 M	Medium

KNIFE & TOOL CARRIERS



BOLDRIC D-RING CANVAS KNIFE ROLL

These Boldric knife rolls are made of a durable natural canvas and have a closure with water buffalo hide strap and metal D-ring hardware. Excellent for a chef who is on the move and needs to carry the essential knives and tools. Boldric bags are a blend of functional simplistic design, throwback style, and quality.

- Holds 7 knives or tools that have an overall length of 15.5".
- Leather utility pocket with zipper.
- Dimensions when open is 20.5" l x 19" w.

	COLOR
Z265 O	Olive
Z265 B	Black



3-COMPARTMENT KNIFE BAG

This bag has three separate zipper compartments with twenty-five different inserts. The first compartment contains nine sleeves with elastic bands that work well with cutlery and tools. The center section is equipped with three zipper utility pockets and the last section has twelve additional sleeves with elastic bands.

The exterior is fitted with a removable shoulder strap and dual plastic clasps for added support when the bag is closed. There is also an external pocket and a clear identification window. This bag is a great for keeping a lot of tools organized in a limited amount of space. 20" l x 4" w x 9" h. Black.

Z176



Cutlery for illustration purposes only. Cutlery is not included.

**17-POCKET BOX**

Plastic clasps. Woven nylon.  
Folds to 20" l x 8.5" w x 3" h.  
**M814**

**GLOBAL 7-POCKET KNIFE PORTFOLIO**

This is a sleek case that holds your tools in a notebook style format. The thin profile of this case makes it ideal for transporting Global cutlery and tools in a compact manor. Bag dimensions are approximately 14.5" l x 9" w.  
**Y586**

**GLOBAL CHEFS CASE**

14 compartments.  
**Y580**



Cases and rolls are shown with cutlery for illustration purposes only. Cutlery is not included.





THE ULTIMATE EDGE 3-SECTION KNIFE BAGS DELUXE

- Double stitched reinforced elasticized pockets.
- Interior mesh accessory pocket.
- Fully reinforced, padded carry handle.
- D-rings to accommodate a shoulder strap.
- Interior and exterior business card holder.
- 5 exterior accessory compartments.
- 20" l x 9" w.

COLOR

- |        |                 |
|--------|-----------------|
| Z173 C | Chocolate Brown |
| Z173   | Black           |
| Z173 O | Olive           |
| Z173 G | Graphite        |
| Z173 S | Smoke Gray      |



THE ULTIMATE EDGE KNIFE BAG

- Polyester.
- 5 pockets.
- 19.5" l x 5.5" w x 1" h.
- Black.

Z198



POCKET ROLL  
8 pockets.  
W513



Cases and rolls are shown with cutlery for illustration purposes only. Cutlery is not included.

**GADGET TOOL ROLL**

This tool roll has a black interior and is great for professional chefs on the move!

- 10 pockets.
- Fully lined inside with the addition of a foam core to the exteriors.
- Abrasion resistant nylon 600 denier cloth.
- Highest quality metal zippers.
- Gadgets not included.
- 10" l x 6" w.

**D451**

**12-POCKET ROLL**

Reinforced double handles. Woven nylon. Holds 12 tools up to 18" length. Closed measures 20" l x 8" w.

**M817**

**NYLON & POLYHIDE**

These cases and rolls are made from either a woven nylon fabric that looks like canvas or from a textured soft vinyl, "Polyhide" that looks and feels like leather.

**8-POCKET ROLL**

Velcro straps adjust to make a compact tool roll. Woven nylon. 7 pockets hold tools up to 18" length. Closed measures 20" l x 6" w.

**M819**

**3-POCKET ROLL**

Woven Nylon with Velcro Straps. 19" l x 13" w.

**Z161**

Cases and rolls are shown with cutlery for illustration purposes only. Cutlery is not included.

### KNIFE ROLL BY CHROME INDUSTRIES/CHEF CHRIS COSENTINO

Designed alongside Chef Chris Cosentino, this knife roll from trusted bag maker Chrome Industries has refined every detail of this professional chef essential. As a cyclist and chef, Chris incorporated the same elements that make Chrome bags tough enough to stand anything that life can throw at them and put them into a chef's knife roll that can withstand the rigors of a professional kitchen—and your commute home.



- Fits 11 knives up to 17".
  - Offset handle for blade/handle balance.
  - Abrasion resistant 1050d nylon.
  - Military grade tarpaulin lining.
  - Four utility pockets.
  - Snap closure flaps for safety.
  - Cinch-down clip straps.
  - Pen slots.
  - Quick-access business card pocket.
  - 19" l x 10" w (open: 19" l x 27.25" w).
- Z318**

### WÜSTHOF 9-PIECE GRAND PRIX II 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.

**W543**



- 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.



### 7-PIECE CUTLERY ROLL

20" l x 6.25" w.  
Nylon fabric.

**Z160**

Cases and rolls are shown with cutlery for illustration purposes only. Cutlery is not included.

## JUICERS



**A. SANTOS FRUIT AND VEGETABLE JUICER P220**  
For all vegetables & fruits (citrus fruits must be peeled). Continuous juice production and automatic pulp ejection. Stainless steel bowl and housing.



**B. SANTOS JUICER AND EXTRACTOR P221**  
A simpler version of Santos' powerful centrifugal juicer. The key components are made of stainless steel. The motor is just as powerful, and the housing is made of heavy duty plastic, with an improved, wider and faster feeding tube. For all vegetables & fruits (citrus fruits must be peeled).



**C. SANTOS CITRUS JUICER P223**  
A true commercial citrus juicer with a heavy duty and quiet motor. Great for when you need fresh squeezed citrus juice. Just cut your fruit in half and press. You can extract 20 to 40 liters per hour (5 to 10 gallons). Includes three removable squeezers to accommodate a variety of citrus.



	A. SANTOS FRUIT AND VEGETABLE P220	B. SANTOS JUICER AND EXTRACTOR P221	C. SANTOS CITRUS JUICER P223
OUTPUT	100 liters per hour	100 liters per hour	20 liter per hour
MOTOR	1300 watts	110 volt, 800 watts, 3300 rpm	110 - 120 volt, 155 watts, 1800 rpm
WEIGHT	53 lbs	30 lbs	11 lbs
DIMENSIONS	13" l x 18" w x 20" h	19" l x 10" w x 18" h	12" l x 7" w x 14" h
WARRANTY	1 year parts and labor from manufacturer	1 year parts and labor from manufacturer	1 year parts and labor from manufacturer

## F. DICK SAUSAGE STUFFER D978

World famous sausage making machine from Germany. Stainless steel frame with plastic piston and rubber seal. Easily disassembled for cleaning. Four tubes included. 6 liters (12 pounds) per load. 20" h. 6 months commercial use warranty from manufacturer.







### SODIR TABLETOP FRYER

Stainless steel, compact design ideal for use off-site and for smaller locations. Heating unit lifts out for easy cleaning.

**P322**

<b>MOTOR</b>	120 volts, 15 amps
<b>OUTPUT</b>	up to 22 pounds
<b>OIL CAPACITY</b>	10 pounds
<b>DIMENSIONS</b>	7" l x 16" w x 11" h
<b>WARRANTY</b>	1 year on parts and labor (Limited)



### CRÊPE MACHINE

Enamel coated smooth cast iron plate. Compact "space saver" size. Thermostatically controlled up to 450 °F.

**P393**

<b>ELECTRICAL</b>	120 volts, 1 HP, 1.65 kilowatt, 14 amps
<b>WORK SURFACE</b>	13.75" diameter
<b>SHIPPING WEIGHT</b>	40 lbs
<b>NEMA PLUG</b>	5-15 P
<b>LISTING</b>	UL listed
<b>DIMENSIONS</b>	17" diam. x 6.25" h
<b>WARRANTY</b>	1 year on parts and labor (Limited)



### THE SMOKING GUN PRO

The Smoking Gun Pro produces cold smoke, which allows it to be used for any kind of food or liquid. As a flexible hand-held device, it is easy to use for infusion or finishing with a variety of smoky flavors and aromas. The Smoking Gun Pro offers an alternative to traditional smoking methods. Your selection of combustibles, including various wood chips, teas, herbs, spices, hay, and even dried flowers is limited only by your imagination.

The Smoking Gun Pro features a larger robust housing designed specifically to withstand commercial use. Extra consideration was paid to the smoking barrel as it features tool-less disassembly for easy cleaning and repeated operation. Stability has been improved with the integration of the smoking stand into the handle of the gun. The smoke output can now be precisely controlled with variable fan speed.

**P516**

<b>AIRFLOW MIN. (M/S)</b>	5.3
<b>AIRFLOW MAX. (M/S)</b>	15.1
<b>FAN SPEED</b>	Variable
<b>DIMENSIONS</b>	5.75" l x 3.25" w x 6.75" h
<b>NOISE (DB)</b>	60
<b>MATERIAL</b>	Plastic and anodized aluminum



### SMOKING SAWDUST

All natural, kiln dried assortment of wood chips - Specially prepared for use with The Smoking Gun Pro. Each 4 jar assortment contains: 1-4 jar of:

**Hickory:** Classic BBQ flavor.

**Mesquite:** Strong and earthy.

**Applewood:** Slightly sweet and fruity.

**Cherry:** Sweet and delicate.

**P386 SD**

## DYNAMIC IMMERSION BLENDERS

Indispensable for soups, sauces, gravies, dressings, pureed foods, guacamole etc. Mix, blend, or emulsify fast! They can go anywhere in the kitchen. Stainless steel, come apart for easy cleaning. 1 year commercial use warranty from manufacturer.

### A. SUPER DYNAMIC BLENDER

**Maximum power for mixing:** 100 - 200 quarts at one time.  
**Total length:** 30". **Immersible shaft:** 21". **Weight:** 13.4 lbs.  
**RPM:** 11,000. **Watts:** 650. **Volts:** 120. Pulse or continuous function switch.

**P117**

### B. SMALL DYNAMIC BLENDER

For smaller bowls or stock pots. Works with up to 4 quarts.  
**Total length:** 22.5". **Immersible shaft:** 12". **Weight:** 6.4 lbs.  
**RPM:** 9,500. **Watts:** 300. **Volts:** 120.

**P115 12**

### C. STANDARD DYNAMIC BLENDER

Easily mixes or blends as much as 100 quarts. **Total length:** 28".  
**Immersible shaft:** 16". **Weight:** 8.4 lbs. **RPM:** 9,400. **Watts:** 460.  
**Volts:** 120.

**P115 16**

### D. MINI DYNAMIC BLENDER

Small but powerful. For saucepans and smaller pots.  
**Total length:** 18". **Immersible shaft:** 7". **RPM:** 9,500. **Watts:** 180.  
**Weight:** 5 lbs. **Volts:** 110.

**P115 7**

### E. DETACHABLE DYNAMIC BLENDER

Stainless steel shaft separates from motor for easier clean-up.  
 Handles as much as 100 quarts. **Total length:** 29".  
**Immersible shaft:** 16". **Weight:** 9 lbs. **RPM:** 9,500. **Watts:** 460.  
**Volts:** 120.

**P118**



### F. ROBOT COUPE MICROMIX POWER MIXER

**Overall length:** 17". **Immersible shaft:** 6.5". Single-phase power.  
**RPM:** 1,500 to 14,000. Stainless steel and plastic. Special for emulsions.  
 Featuring a detachable shaft and including two attachments.

**P533**

### G. DYNAMIC MINI PRO

**Immersible shaft:** 6.5". **Overall length:** 15". **Watts:** 200. **RPM:** 13,000.  
 Variable speed. ETL listed. Includes 4 blades: emulsifying cutter, standard, batter disk and smoothie / foamer disk.  
 1 year commercial warranty.

**P119**

### H. CUISINART SMART STICK

**Immersible shaft:** 8". **Overall length:** 15". **Watts:** 300. 2 speeds.  
 Removable shaft, fixed blade, beaker included. UL listed.

**P201**

### I. WARING QUICK STICK

**Immersible shaft:** 7". **Overall length:** 16". 2 speed. **Watts:** 100.  
 Fixed blade. 1 year commercial warranty. NSF and UL listed.

**P275**

### J. BAMIX GASTRO

**Immersible shaft:** 7.5" shaft. **Overall length:** 16". **Watts:** 200.  
 2 speeds. 3 removable blades: Mincer, beater and whisk. Includes wall mount. 1 year commercial warranty. NSF and UL listed.

**P271**





**ROBOT COUPE CMP IMMERSION BLENDER**  
**Shaft length:** 10". **Volts:** 120. **Hertz:** 60. **Amps:** 1.1.  
**Watts:** 310. Single phase. **RPM:** 5,000 to 10,000 (variable).  
ETL (European) sanitation and electrical listed.  
**P313**



**ROBOT COUPE MP450 IMMERSION BLENDER**  
**Shaft length:** 18". **Volts:** 120. **Hertz:** 60. **Amps:** 5.6.  
**Watts:** 720. Single phase. **RPM:** 12,000. 1 speed.  
Pulsing with power switch. ETL (European) sanitation and electrical listed.  
**P312**

FOOD PROCESSORS

This is the workhorse of restaurant kitchens. It does everything: chops, blends, kneads dough, slices, grates and more.



**ROBOT COUPE COMMERCIAL FOOD PROCESSOR (R2N)**  
Robot Coupe is the industry reference in food processing and vegetable cutting. The patented “S” blade spins at 1725 RPM and suited for large and small quantities of product. Option of continuous power or the use of pulse control, for true precision processing. The R2N is also equipped with a vegetable prep bowl that has a large continuous feed opening for larger fruits and vegetables; and one smaller round opening especially for slicing long or fragile products. The vegetable prep bowl is standard with a 4mm slicing disc and a 2mm grating disc.  
**P311**



**ROBOT COUPE R2 DICE**  
The R2 Dice does all of the things your classic RC will do with the added benefit of large feed opening to allow for larger fruit and vegetables and one round opening especially for slicing long or fragile. Pulse control, for true precision processing. Complete collection of stainless steel discs available to satisfy all your requirements for the preparation of fruits and vegetables: Slicing, julienne, ripple cutting and grating.  
**P470**



**STAINLESS STEEL BOWL**  
For **P311**.  
**P311 BOWL**

	ROBOT COUPE R2N P311	ROBOT COUPE R2 DICE P470
POWER	120 volts, single phase	120 volts, single phase
CAPACITY	3 quarts	3 quarts
RPM	1,725	1,725
HORSEPOWER	1	2
LISTINGS	ETL electrical sanitation listed	ETL electrical sanitation listed
DIMENSIONS	16.25" l x 8.75" w x 18" h	16.25" l x 8.75" w x 11" h
WARRANTY	1 year limited manufacturer's warranty	1 year limited manufacturer's warranty

### KITCHEN AID COMMERCIAL 8 QUARTS MIXER

Our **most powerful**, quietest available 1.3HP high efficiency DC motor is designed to run longer and delivers optimum torque with less heat built-up. Easily handles recipes requiring longer mixing, kneading and whipping times. The all-metal, precise gear design produces a smooth, quiet sound.

- Large capacity, easily mixes recipes with to 14 cups flour in a single bowl.
- Our most efficient advanced feedback control communicates in micro seconds to the motor to ensure optimal power is delivered to the bowl.
- Speed control protection built-in safety feature reduces the risk of accidentally turning on the mixer when wiping it clean.

**P209**

<b>CAPACITY</b>	8 quarts (Optional 5 quarts bowl: <b>P209 5B</b> )
<b>MOTOR</b>	500 watts delivering 1.3HP high efficiency DC motor
<b>SPEED</b>	10 speeds control
<b>LISTING</b>	NSF
<b>DIMENSIONS</b>	14.6 l x 13.3" w x 16.5" h
<b>WARRANTY</b>	2 years replacement limited commercial



### ALSO AVAILABLE IN THE FOLLOWING COLORS:



**RED**  
**P515**



**DARK PEWTER**  
**P536**



**ONYX BLACK**  
**P537**

### AVAILABLE REPLACEMENT PARTS

**A. FLAT BEATER**  
**P208 T**

**B. WIRE WHIP**  
**P208 W**

**C. DOUGH HOOK**  
**P208 H**

**5 QUARTS BOWL**  
Not shown.  
**P209 5B**

**7 QUARTS BOWL**  
Not shown.  
**P208 B**

**D. 8 QUARTS BOWL**  
**P209 8B**







MOCKMILL GRAIN MILLING ATTACHMENT FOR STAND MIXERS

Mockmill converts your stand mixer within seconds into a full-fledged stone mill. It readily grinds grains, legumes, dry spices... from a very coarse grade to a fineness fit for the most demanding professional bakers. It only takes seconds to install or remove, takes very little space. Designed to work with KitchenAid, Kenmore, Electrolux and AEG stand mixers.



P210

MILING GRADES	Variable from very fine to coarse
OUTPUT	2oz. per minute (wheat, fine setting, highest speed)
CAPACITY	10oz
DIMENSIONS	10.63" l x 4.14" w x 7" h
WARRANTY	2 years from manufacturer



MOCKMILL GRAIN MILLS

Stone mill for grains and spices. The ideal solution for making delicious foods from freshly milled flour. Discover the variety, energy and flavor in freshly milled grains.

	MOCKMILL 200 P524	MOCKMILL 100 P523
POWER	600 watts	360 watts
GRINDING EFFICIENCY	Approximate 200g (7oz) minute	Approximate 100g (3.5oz) minute
WEIGHT	17lbs	13lbs
WARRANTY	6 years	6 years



CHAMPION COMMERCIAL JUICER

It juices, grates, and homogenizes. Differs from centrifugal-type juicers because it “chews” the fiber and breaks up the cells. More taste, more vitamins, richer color. Stainless steel and food safe plastic components.

P170

MOTOR	110 volts, 60 hertz
WEIGHT	22 pounds
DIMENSIONS	19" l x 8" w x 12" h
WARRANTY	1 year commercial use from manufacturer



AVAILABLE IN BLACK  
P170 B

GRAIN MILL ATTACHMENT  
P170 M

### ICY BLAST CHILLERS / SHOCK FREEZERS

Irninox is the premium brand in blast chilling and shock freezing. Their line of ICY reach in cabinets are easy to use with intuitive touch screen controls and a selection of sizes to meet your needs. The blast chilling functions will get cooked food products out of the danger zone (40 to 140 °F), where bacteria grow fastest, by rapidly lowering core temperatures to 37 °F; making certain you are meeting the guidelines for safe food handling.

The shock freezing function is key to preserving textures in foods. It converts moisture into micro crystals, reducing the changes to foods structure during the freezing process, maintaining quality, and extending the shelf life of product. It can delicately freeze leavened products or deep freeze proteins. Having an Irninox blast chiller / shock freezer is a game changer. It will allow you to streamline process, extend shelf life and drastically reduce concerns related to food safety.



	A. ICY S P471 S	B. ICY M P471 M	C. ICY L P471 L
<b>DIMENSIONS</b>	34.25" l x 35.78" w x 37" h	34.25" l x 47.26" w x 62.79" h	34.25" l x 43.26" w x 77.56" h
<b>YIELDS BLAST CHILL CYCLE</b>	39lbs	83lbs	110lbs
<b>YIELDS SHOCK FREEZE CYCLE</b>	33lbs	77lbs	99lbs
<b>TRAY CAPACITY ON RACK 12" x 20" x 2.5"</b>	6	18	26
<b>TRAY CAPACITY 18" x 26"</b>	5	12	18
<b>ELECTRICAL VOLTAGE REQUIREMENTS</b>	208v, 60Hz (1ph)	208v, 60Hz (3ph)	208v, 60Hz (3ph)
<b>WATTS / AMPS</b>	1.3kW / 8.2 A	3.1kW / 9.1 A	4.7kW / 13.4 A
<b>WARRANTY</b>	2 years parts, 2 years labor, 5 years compressor	2 years parts, 2 years labor, 5 years compressor	2 years parts, 2 years labor, 5 years compressor

Please consult with a certified electrician to ensure your facility meets the electrical requirements before ordering.  
Full spec sheets are available upon request.



### RACLETTE - CHEESE WARMER

Commercial "Raclette" machine warms 0.5 wheel of cheese so it can easily be put on bread or directly to plates. Cheese holder can be tilted. 110 volts, 900 watts heat unit included. 20" l x 10.5" w x 16" h.

**P235**



### CUISINART COFFEE SPICE GRINDER

Stainless steel bowl and blade. Plastic housing. Transparent cover. 110 volts, 7" h.

**P260**



A. **VITA-PREP THE DRINK MACHINE**  
The Vita-Prep is a dependable power tool for commercial kitchens. Variable Speed Control delivers precise textures and reduces prep time, while the Tamper lets you blend thick mixtures without stopping the machine.  
**P518**



B. **VITA-PREP 3**  
From chopping delicate ingredients to blending tough purées, the Vita-Prep 3 is the ideal tool for supporting the demands of high-volume kitchens and processing difficult, back-to-back blends.  
**P519**



C. **VITAMIX DRINK MACHINE ADVANCE**  
From fruit smoothies to thick shakes, the Drink Machine Advance is an essential tool for adding or expanding a blended beverage menu.  
**P517**



D. **VITA-PREP XL**  
The Vita-Prep XL by Vitamix premium blender features a powerful belt-drive motor and unparalleled 192oz real blending capacity, reducing prep-time, increasing efficiency and expanding menu capabilities.  
**P283**

	A. <b>VITA-PREP P518</b>	B. <b>VITA-PREP 3 P519</b>	C. <b>VITAMIX DRINK MACHINE ADVANCE P517</b>	D. <b>VITA-PREP XL P283</b>
<b>MOTOR</b>	2+ peak horsepower	3 peak horsepower	2 peak horsepower	4.2 peak horsepower
<b>DIMENSIONS</b>	7" l x 8.75" w x 20" h	8" l x 9" w x 20.25" h	8" l x 9" w x 17.7" h	19" l x 8.5" w x 18.1" h
<b>CONTAINER</b>	64oz (2 liters)	64oz (2 liters)	48oz (1.4 liters)	1.5 gallons (5.6 liters) and 64oz (2 liters)
<b>LISTING</b>	UL and NSF	UL and NSF	UL and NSF	UL and NSF
<b>WARRANTY</b>	Manufacturer's 3 year limited warranty on motor base parts and 1 year limited warranty on labor	Manufacturer's 3 year limited warranty on motor base parts and 1 year limited warranty on labor	Manufacturer's 3 year limited warranty on motor base parts and 1 year limited warranty on labor	Manufacturer's 3 year limited warranty on motor base parts and 1 year limited warranty on labor

**VITA-PREP AERATING CONTAINER**

The Aerating Container is ideal for finessing delicate blends like emulsions, culinary foams, whipped cream, meringue, and more. From oxidizing citrus juice to making large batches of foam, the disc blade provides an easy way to create new textures. 32oz. Plastic. 8.2" l x 7.1" w x 10.5" h.

**P520**

Compatible with P517, P518 and P519. See opposite page.



## ICE CREAM MACHINES

**FROZEN DESSERT MACHINE**

Compact, well constructed, Italian machine has stainless steel body, blades, and mixing bowl. Quickly and easily produces ice cream, sorbet, gelato, or frozen yogurt.

**P166**

<b>OUTPUT</b>	30 minutes per batch
<b>MOTOR</b>	115 volts, 60 cycles
<b>BOWL CAPACITY</b>	1.5 quarts
<b>REFRIGERANT</b>	1R134 (meets latest environmental standards)
<b>WEIGHT</b>	40 pounds
<b>DIMENSIONS</b>	20" l x 12" w x 14" h
<b>WARRANTY</b>	1 year from manufacturer (Limited)

**COMMERCIAL TABLETOP ICE CREAM MACHINE**

Well constructed, Italian machine has stainless steel body, blades, and bowl. Equipped with a heavy duty 110 volt motor and compressor. Bowl not removable.

**P180**

<b>BOWL CAPACITY</b>	2 quarts
<b>REFRIGERANT</b>	1R134 (meets latest environmental standards)
<b>OUTPUT</b>	20-30 minutes per batch
<b>MOTOR</b>	110 volts, 60 cycles, 300 watts
<b>DIMENSIONS</b>	12" l x 20" w x 14" h
<b>WEIGHT</b>	66 pounds
<b>WARRANTY</b>	1 year from manufacturer (Limited)







### NEMOX GELATO PRO 2500 AUTO

Gelato Pro 2500 Auto is an improved version of the most compact professional ice cream machine on the market. While the new version of this machine has the same production capacity and timing, it now offers a mechanical conservation system that allows the user to leave the gelato in the machine for a few hours. Stainless steel machine body. The motor has an automatic reset thermostat. Safety Interlock stops stirrer paddle when lid is opened. 120V - 60Hz - single phase, with USA cord and plug, works in any regular USA 15 AMP outlet.

**P420**

<b>BOWL CAPACITY</b>	1 quart
<b>OUTPUT</b>	20-30 minutes gelato production time
<b>MOTOR</b>	280 watts
<b>DIMENSIONS</b>	17.7" l x 12.6" w x 15.2" h
<b>WARRANTY</b>	1 year from manufacturer



### NEMOX GELATO PRO 5K CREA SC

Equipped with sophisticated software which manages its functions, the Pro 5K Crea SC offers superior functionality and performance in a very small machine footprint. In addition to the normal manual function, the operator can select from these programs:

- 4 product specific production programs (Gelato Classico – Semi-Soft Ice Cream – Granita – Shock Freezing).
- 4 product specific storage programs, selectable depending on the different needs and characteristics of the product. These automatic programs, as well as ensuring the best results, make the machine completely autonomous, leaving the operator free to focus on other tasks.

The front drain valve makes cleaning fast and efficient, saving time between batches. Stainless steel body, stainless steel blade with adjustable and replaceable scrapers. Air cooling. Stainless steel machine body. The motor has an automatic reset thermostat. Safety Interlock stops stirrer paddle when lid is opened. 120V - 60Hz - single phase, with USA cord and plug, works in any regular USA 15 AMP outlet.

**P421**

<b>BOWL CAPACITY</b>	1.25 quarts
<b>OUTPUT</b>	12-15 minutes gelato production time
<b>MOTOR</b>	650 watts
<b>DIMENSIONS</b>	18.3" l x 18.9" w x 15.6" h
<b>WARRANTY</b>	1 year from manufacturer



### PRO 100 COUNTERTOP FREEZER

Countertop freezer for storing ice creams & gelatos. Designed for restaurants, caterers, and gourmet shops. The body is a double walled stainless steel with A-class rated insulation.

The lid is also a double walled construction made from tempered glass with a polycarbonate insert to improve insulation. User-programmable thermostat controls temperature range. An alarm will alert users if temperature range is exceeded.

**P345**

<b>POWER</b>	120 volts, 60 hertz
<b>MOTOR</b>	200 watts
<b>TEMPERATURE RANGE</b>	10 to 0 °F, (-12 to -18 °C)
<b>CAPACITY</b>	4 pans / 2.5 quarts per pan
<b>WEIGHT</b>	55 lbs
<b>DIMENSIONS</b>	37" l x 19.75" w x 14.25" h
<b>WARRANTY</b>	1 year from manufacturer

### THE “ANTI-GRIDDLE”

The Grant Achatz inspired “Anti-Griddle” is a traditional cooktop with an amazing twist: The device quickly freezes sauces and purees instead of heating them! This unique innovation allows you to effortlessly freeze sauces and purées into solid creations or develop semi-frozen creations with stable, crunchy surfaces and cool, creamy centers. The tantalizing dual textures help satisfy increasing consumer demands for new dining experiences. Let your culinary imagination run wild! Griddle-like top surface is constantly at -30 °F.

**P355**

<b>ELECTRIC</b>	120 volts, 50/60 hertz, 12 amps
<b>GRIDDLE TOP</b>	15" l x 9" w
<b>DIMENSIONS</b>	15.75" l x 18.76" w x 11.25" h
<b>WARRANTY</b>	2 years parts, 1 year labor

Also available on special order with 240 volts, 50/60 hertz, 7 amps.



### PACOJET 2

Pacojet 2 is a dynamic appliance designed for the professional chef. Pacotizing is a unique micro-puree process ideal for creating textured mousses, ice creams, sorbets, sauces and soups. It is used globally by many professional chefs and touted for its ease of use, coupled with unmatched results. Pacojet’s small footprint makes it easy to adapt into most kitchen environments while saving chef time and reducing waste.

**P418**

- Overfill protection feature.
- Color touch screen display.
- Customizable user settings.
- Visual guidance during cleaning cycle.
- Free international recipe book.
- Specialized options for pacotizing, cutting/chopping or mixing/whipping with optional coupe set (**P395 CS**).

<b>VOLTAGE/RATED POWER</b>	120/60 volts, 950 watts
<b>DIMENSIONS</b>	20" l x 15" w x 8" h
<b>NET WEIGHT</b>	35 lbs
<b>BEAKER CAPACITY</b>	1.2 liter (Maximum fill volume: 0.8 liter)
<b>BLADE REVOLUTIONS</b>	2,000 RPM
<b>MOTOR</b>	Extended performance brushless motor
<b>PRECISION PORTIONING</b>	As little as 1/10 <sup>th</sup> of a portion
<b>WARRANTY</b>	5 year motor, 1 year other components



**PACOJET COUPE SET (OPTIONAL)**  
Great for savory applications.  
**P395 CS**





L'EQUIP FILTERPRO TABLETOP DEHYDRATOR

The FilterPro Dehydrator uses an air filtration system to keep impurities out of the foods you prepare. Enjoy seasonal fruits and vegetables year round. Prepare meals with herbs and spices dried in your FilterPro. Create beautiful potpourri. It's economical and allows you to enjoy healthy snacks any time of the year. There are so many uses for this dehydrator that it will be a welcome addition to any kitchen. The L'Equip FilterPro Food Dehydrator is great for creating healthy, nutritious snacks. It is large enough to use it for bulk drying.

INCLUDES:

- 2 deep trays.
- 4 regular trays.
- 6 mesh screens.
- 2 fruit leather sheets.
- 1 replacement filter.

P535

MOTOR	550 watts heating element
TEMPERATURE RANGE	98 to 158 °F
WEIGHT	11lbs
DIMENSIONS	11" l x 17" w x 10" h
WARRANTY	1 year on base and tray

ALSO AVAILABLE

FRUIT LEATHER TRAYS  
P324 F

MESH INSERTS  
P324 M

SET OF 2 TRAYS  
P535 D Deep  
P535 T Regular

EXCALIBUR TABLE TOP DEHYDRATOR

Equipped with an adjustable thermostat with a temperature range of 105 to 165 °F. This makes it ideal to operate at low temperatures and preserving active enzymes in fruits and vegetables. This temperature range is also high enough safely dehydrate meats for jerky. The unit turns on automatically when the thermostat is in use.



EXCALIBUR 9 TRAY DELUXE DEHYDRATOR

Featuring a 26-hour timer and stainless steel body and drying racks. It is an ideal solution for dehydrating the bounty from your garden, preserving specialty items, and creating beautiful garnishes. The 9 trays combine for 15 square feet of surface area to dry on, providing the space you need for larger volumes of product in a relatively small area.

P502

MOTOR	600 watts, 110 volts
TEMPERATURE RANGE	105 to 165 °F
DIMENSIONS	17" l x 19" w x 12.5" h
WARRANTY	5 years (Limited)



EXCALIBUR COMMERCIAL 10-TRAY STAINLESS STEEL DEHYDRATOR

Full body interior and exterior stainless steel. 10 stainless trays, 16 square feet of drying space, 99 hour digital timer with 2-time / 2-temperature setting, front access control panel for easy setting, clear glass doors for easy viewing of drying progress. 6.5" fan for excellent air circulation, drip tray to minimize mess.

P532

MOTOR	600 watts
TEMPERATURE RANGE	95 to 165 °F
DIMENSIONS	17.25" l x 20.5" w x 17" h
WARRANTY	10 years (Limited)

## CHOCOLATE MELTING AND TEMPERING MACHINES

### CHOCOLATE MELTING MACHINE

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

The stainless steel frame is insulated for efficiency and temperature regulation. Easy to remove and clean stainless steel pan with a 26lbs (12kg) capacity.

This machine can also be fitted with stainless steel probe (Item number **P394 P** sold separately, shown below) for a more accurate temperature reading.

Made in France.

**P394**

<b>POWER</b>	110V / 300W
<b>DIMENSIONS</b>	14" l x 21" w x 7" h

### PROBE FOR CHOCOLATE TEMPERING MACHINE

Works with chocolate tempering machine (**P394**).

Conveniently hooks up to the machine allowing you to read the actual temperature of your melted chocolate in the digital display rather than the machine's set air temperature.

**P394 P**



### TABLE TOP CHOCOLATE TEMPERER

Thermostat controlled heat unit which melts and keeps up to 6lbs of chocolate in temper. Cooling fan, removable 5-quart stainless steel bowl and a plastic scraper. Tempers chocolate for mold filling, dipping, and melting purposes.

**P110**

<b>POWER</b>	110V
<b>DIMENSIONS</b>	15.5" diam. x 17" h
<b>WARRANTY</b>	Six months from manufacturer

### EXTRA BOWL

Stainless steel.

**P110 B**

### EXTRA SCRAPER

Plastic.

**P110 S**



### CHOCOLATE DIPPING FORK SET

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

**B677**



### CHOCOLATE DIPPING FORK SET

4-piece set, stainless steel. 8" l.

**B989**



### CHOCOLATE DIPPING FORK SET

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

**B650**







**MARTELLATO MELTINCHOC CHOCOLATE MELTER / WARMER**  
Accurate thermostat that enables you to melt and maintain chocolate in a tempered state. The outer construction is thermo-resistant plastic, with a removable stainless steel pan.  
**P112 9**

POWER	110 volts / 200 watts
CAPACITY	9 liters / 9.5 quarts
TEMPERATURE RANGE	0 to 140 °F (0 to 60 °C)
DIMENSIONS	15.5" l x 17.7" w x 5.3" h



**MARTELLATO DIGITAL MELTINCHOC CHOCOLATE MELTERS**  
Made of heat-resistant plastic material, with removable stainless steel basin and lid, and thermal probe for chocolate temperature control. The electronic board manages the internal resistance to optimize the achievement of the required result, and detect the temperature of the chocolate through the external probe to allow a faster and more precise melting of the chocolate.  
Front panel provides tempering tips, adjustable manually or following the 3 different programs depending on the type of chocolate: White, Milk and Dark.

	9 LITERS P530	13.7 LITERS P534
POWER	110V / 200W	110V / 200W
CAPACITY	9.5 quarts	14.4 quarts
TEMP. RANGE	0 to 140 °F (0 to 60 °C)	0 to 140 °F (0 to 60 °C)
DIMENSIONS	15.5" l x 17.7" w x 5.3" h	15.5" l x 24.4" w x 5.3" h



**A. MOLD SUPPORT AND SPATULA CLEANERS**  
Stainless steel.

For **P530** (9.5 quarts)      For **P534** (14.4 quarts)  
**P530 M**                      **P534 M**

**MARTELLATO MINI MELTINGCHOC**

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

**P113**

<b>POWER</b>	110 volts
<b>CAPACITY</b>	1.8 liters
<b>TEMP. RANGE</b>	50 to 140 °F (10 to 60 °C)
<b>WEIGHT</b>	2.5 lbs (easy to carry)
<b>DIMENSIONS</b>	10.2" l x 10.7" w x 6.3" h

**MARTELLATO DEEP MELTINGCHOC**

Dry melter designed for ice cream parlours, thanks to its shape and size it is ideal for chocolate coatings of ice creams and semifreddo on sticks. The thermostat allows to adjust 3 levels of temperature. Extractable basin in anodized aluminum. Can be used straight on the counter.

**P531**

<b>CAPACITY</b>	1.79 quarts
<b>WEIGHT</b>	2.5 lbs (easy to carry)
<b>DIMENSIONS</b>	8" diam. x 8.34" h

**BASIN FOR MELTINGCHOC**

1.79 quarts capacity.

**P531 B****KREA SWISS CHOCMELTER - CHOCOLATE MELTER / TEMPERER**

The chocMELTER warming tank has been designed specifically to heat and maintain chocolate at a temperature range of 68 - 140 °F (20 - 60 °C). Depending upon the required temperatures, it can potentially be used for similar materials such as icing, glaze, butter and the like.



	<b>13 POUNDS P512</b>	<b>44 POUNDS P513</b>
<b>POWER</b>	60W	100W
<b>CAPACITY</b>	5.5L water or 13lbs chocolate	18L water or 44lbs chocolate
<b>TEMP. RANGE</b>	68 to 140 °F (20 to 60 °C)	68 to 140 °F (20 to 60 °C)
<b>MELTING RATE</b>	13lbs of chocolate in approx. 3 hours	44lbs of chocolate in approx. 6 hours
<b>DIMENSIONS</b>	15.74" l x 7" w x 9.84" h	24.4" l x 13" w x 9.84" h



**KREA SWISS ELECTRIC FOOD SPRAY GUNS**

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

	A. LM25 MULTI SPRAY P241	B. LM45 VOLUME SPRAY P242	C. HOTCHOC - HEATED SPRAYER P511
RECOMMENDED FOR	Butter and oils products with a low to medium viscosity	Chocolate and other viscous products	Finishing, creating a velvet/frozen effect
RATED POWER	60 watts	120 watts	40 watts
DELIVERY RATE MAX (WATER)	280g per minute	350g per minute	120-200g per minute
NOZZLE TYPE	Round Jet R8	Round Jet R6	Round Jet R6
CONTAINER CAPACITY	700ml	700ml	18.59oz



**KREA SWISS SPRAYBOX - AIRBRUSH CABINET**

The sprayBOX is a collapsible and machine washable spray cabinet to stop chocolate and oil mist spreading throughout the workplace environments, i.e. capturing waste material and thereby minimizing mess and reducing the need to clean or paint. It's frame can be assembled and dissembled in seconds for easy storage and the machine washable cover means that there is minimal mess to clear up.

At 35.43" square, the sprayBOX is an ideal size for working with a turntable to easily spray all angles of your cakes or other chocolate work. The white cloth material also means you have plenty of light coming in to see what you are doing.

The sprayBOX makes it so much easier, lighter and more hygienic to work than using a cardboard box or taping up plastic bags.

**P514**



**AIRMASTER AIR BRUSH**

This classic air brush is lightweight, dependable, quiet and easy to use. The airbrush is 5.5" length and made of nickel plated brass. The compressor operates on 110 volts with adjustable air pressure. This complete airbrush system delivers 0-30 PSI.

**P237**

## INDUCTION COOKING

Induction cooktops work magnetically to create heat inside of cookware. The cooktop itself doesn't heat up. Gas or electric cooktops first create heat and then transfer the heat to the bottom of the pan. Cooking over an open flame wastes a lot of heat and energy. Induction cooking offers precise heat control with almost instant response and greater safety. The entire surface of the pan, from the rim to the center of the bottom, is exactly the same temperature. There are no hot spots to burn food. Induction cooktops heat without flame or a hot element. As a result the kitchen stays cooler, since only the pot gets hot and not the air.

### MAX INDUCTION COOKTOPS

High power, heavy duty tabletop models designed for commercial use. Easy temperature adjustment from 110 to 440 °F. Stainless steel housing. NSF and ETL (electrical) approved. Manufacturer's one year warranty against defects. Requires separate 15 amp circuit.



S177



S178



	A. 1800 WATTS S177	B. 2600 WATTS S178
<b>POWER</b>	1800 watts, 15 amps, 120 volts	2600 watts, 11.8 amps, 208-220 volts
<b>DIMENSIONS</b>	12.5" l x 16" w x 2.75" h	14.5" l x 12.75" w x 4.25" h
<b>PLUG</b>	110-120 volts, NEMA 5-15	208-220 volts, NEMA 6-20

### BREVILLE | POLYSCIENCE THE CONTROL °FREAK INDUCTION BURNER

The world's first controlled induction cooking system to accurately measure, set and hold every cooking temperature from 86 - 482 °F.

#### P508

- **Spring-loaded pan temperature sensor button** that resides above the machine's glass base not below it (which can cause inaccuracy and delays in temperature reading) and can hold a pan at 397 different temperatures (from 86 to 482 °F), within plus or minus 1 °F of stability with Probe Control; the sensor communicates when a pan has been lifted or put down and reactivates automatically without needing to be reset.
- **Revolutionary Probe Control** (with pot clip) that communicates and controls the precise temperature of both water and fat-based liquids.
- **"Intensity" function** that allows the user to quickly and precisely speed-up or slow down the heat-up speed.
- **Custom USB port and stick** that allows for the sharing of recipe temperature programming instructions between Control °Freak machines.
- **Dual fan system** that efficiently and effectively cools all the machines internal components, extending the life of the Control °Freak and eliminating overheating (other models have only one fan).



<b>DIMENSIONS</b>	18" l x 13.7" w x 4.3" h
<b>PERFORMANCE RANGE</b>	86 - 482 °F (30 - 250 °C)
<b>PROBE RESOLUTION</b>	32 - 572 °F (0 - 300 °C)
<b>TEMPERATURE STABILITY</b>	1.8 °F (1 °C)
<b>POWER RANGE</b>	100 - 1,800W
<b>CONTROL</b>	Probe control or thermometer mode
<b>CONTROL FUNCTIONALITY</b>	397 possible holding temperatures in °F 221 possible holding temperatures in °C
<b>COOKING FUNCTIONS</b>	72 hours with REPEAT, CONTINUE, KEEP WARM and STOP
<b>WARRANTY</b>	2 year commercial (Limited)





## ARCOBALENO PASTA MACHINES

Arcobaleno is one the leading manufacturers of pasta machinery to the food service industry, providing pasta making solutions to restaurants, corporate dining, caterers, food manufacturers & more. They have a dedicated team of industry professionals with over 40 combined years of pasta machine manufacturing experience and are located here in the USA.

Arcobaleno's collection of countertop extruders offer a variety of capacities to meet the production demands of your kitchen. They automatically mix and extrude with an industrial strength high torque motor. The mixing hopper, removable auger, and mixing arm are made from high quality stainless steel for ease of maintenance. In addition to the standard shapes included with the machine, you can choose from a large selection bronze dies that offer a variety of pasta shapes allowing you to vary the offering. The bronze dies lend the pasta a signature exterior texture and finish that is unique to pasta made this way. These easy to use compact machines are all rated at 110V making them straight forward to place into an existing kitchen. They give you complete control of the product with a solid return on investment.



	A. AEX-10 LOLA P362	B. AEX-18 JEMMA P363	C. AEX-30 STELLA P364
HOURLY PRODUCTION	10-13 lbs/hr	15-20 lbs/hr	30 lbs/hr
FLOUR VOLUME	2.5 lbs	4.25 lbs	6 lbs
MIXER PRODUCTION	3.25 lbs per batch	5.5 lbs per batch	8 lbs per batch
DIES INCLUDED	Spaghetti (P362 A) Rigatoni (P362 F)	Spaghetti (P363 A) Rigatoni (P363 H)	Spaghetti (P364 A) Rigatoni (P364 H)
AUTO CUTTING KNIFE FOR SHORT PASTAS	No	Yes	Yes
WATER COOLING OPTION	No	No	Yes
POWER	110V, 60Hz, 0.4HP	110V, 60Hz, 0.5HP	110V, 60Hz
NEMA PLUG	5-15	5-15	5-15
MEASUREMENTS	18" l x 9.5" w x 11.75" h	24" l x 11" w x 15" h	32.50" l x 19" w x 15" h
WARRANTY	1 year from manufacturer	1 year from manufacturer	1 year from manufacturer

## DIES FOR PASTA MACHINES

### DIES FOR AEX-10 LOLA

40 more dies available upon request!

	STYLE	SIZE
P362 A	Spaghetti	2.1mm
P362 F	Rigatoni	15mm
P362 C	Pappardelle	25mm
P362 D	Smooth Bucatini	3mm
P362 K	Garganelli	8.3mm

### DIES FOR AEX-18 JEMMA

100 more dies available upon request!

	STYLE	SIZE
P363 A	Spaghetti	2.3mm
P363 H	Rigatoni	15mm
P363 E	Pappardelle	25mm
P363 F	Smooth Bucatini	3mm
P363 S	Garganelli	8.3mm

### DIES FOR AEX-30 STELLA

100 more dies available upon request!

	STYLE	SIZE
P364 A	Spaghetti	2.3mm
P364 H	Rigatoni	15mm
P364 E	Pappardelle	25mm
P364 F	Smooth Bucatini	3mm
P364 T	Garganelli	8.3mm

### PASTA DOUGH SHEETER - ASC300 FLAVIA

- Ideal for any professional kitchen.
- 2" stainless steel roller with adjustable thickness.
- Dough sheet width: 12".
- Roller opening: 0 – 3/6".
- Optional pasta cutter block sizes: 2mm Spaghetti, 4mm Tagliatelle, 6mm Fettuccine, 12mm Pappardelle.

**P359**



## IMPERIA RESTAURANT PASTA MACHINES

The industry standard for professional kitchens. Choose from either a manual or electric version depending on your pasta production needs. Both units allow you to consistently roll out and knead pasta dough; creating tender and uniform sheets of pasta. If you need to cut your sheets into various sizes, chose from 6 available options. Chromed steel exterior and rollers. 9" roller width. 12" l x 8.5" w (Base dimensions). 6 months warranty.



**MANUAL IMPERIA PASTA MACHINE  
P107**

### CUTTERS

	STYLE	SIZE
<b>P108 1</b>	Angel hair	2.3mm
<b>P108 2</b>	Spaghetti	15mm
<b>P108 3</b>	Linguine	25mm
<b>P108 4</b>	Tagliatelle	3mm
<b>P108 5</b>	Fettuccine	8.3mm
<b>P108 6</b>	Round Spaghetti	8.3mm



**ELECTRIC IMPERIA PASTA MACHINE  
P108**  
25 lbs. per hour output. 110 volts, 60 cycle, 3.0 amps.

### PASTA PRESTO PASTA MACHINE

Unique, pasta machine for small restaurants or limited-use in larger restaurants and hotels. Engineered and produced by Italy's leading tabletop pasta machine manufacturer. This unit is used primarily in Italian homes for daily production of fresh pasta. Fettucini and tagliatelle cutters are built into the machine. The cutters and the rollers are made of stainless steel. Other parts are enameled (xylan) steel and plastic.

**P360**

<b>POWER</b>	110 volts with 85 watts
<b>ROLLER WIDTH</b>	5.5"
<b>DIMENSIONS</b>	11" l x 8" w x 11" h
<b>WARRANTY</b>	No commercial



# SOUS VIDE LOW TEMPERATURE COOKING

The term Sous Vide literally translates into “under vacuum”, and has been adopted as the name for a cooking method that relies on precise temperature control. Foods cooked in this method are typically vacuum sealed in a non-reactive plastic pouch and heated in a water bath at a specific temperature until a desired level of doneness has been reached. This exacting technique provides unmatched control and consistency that cannot be found in other cooking methods.

Chefs can now benefit from extended hold times and still maintain exact doneness. This gives the advantage of preparing dishes in advanced without sacrificing taste, and helps balance out your kitchen staff's work load. Cooking Sous Vide is also ideal for the cost effective secondary cuts associated with low and slow cooking methods resulting in tender well prepared proteins.

The range of tools in this section are geared toward low temperature Sous Vide cooking and designed for culinary professionals. Compliment your traditional cooking methods, increase efficiency, and achieve consistent results with this innovative approach to food.

## PROFESSIONAL CONTROLLERS FROM BREVILLE | POLYSCIENCE



A



B



C

### A. CHEF SERIES THERMAL CIRCULATOR

The professional kitchen standard.

**P396**

- Innovative new features and award winning design deliver outstanding results under the toughest conditions and demands.
- Precisely controls up to 30 liters (8 gallons).

### B. CLASSIC SERIES THERMAL CIRCULATOR

The machine that changed kitchens forever.

**P352**

- 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**

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

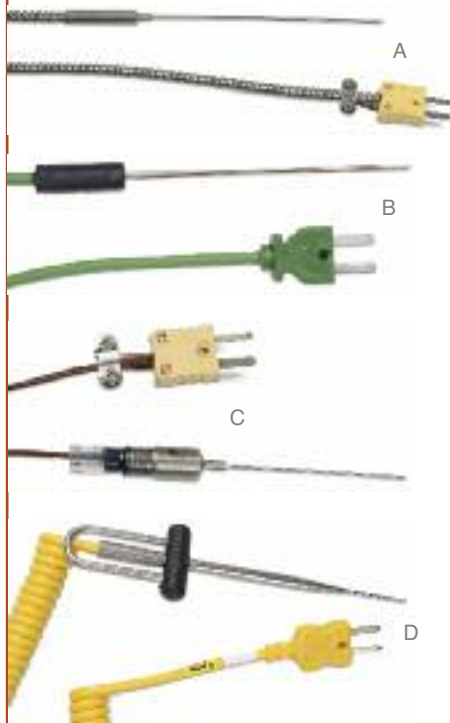
	A. CHEF SERIES THERMAL CIRCULATOR P396	B. CLASSIC SERIES THERMAL CIRCULATOR P352	C. CREATIVE SERIES THERMAL CIRCULATOR P399
<b>MAXIMUM BATH VOLUME</b>	30L (8 gallons)	30L (8 gallons)	20L (5.3 gallons)
<b>MAXIMUM PUMP OUTPUT</b>	12L / min (3 gallons / min)	12L / min (3.2 gallons / min)	6L / min (1.6 gallons / min)
<b>FLOW ADJUSTABLE</b>	Variable flow	2 speeds	N/A
<b>MAXIMUM TEMPERATURE</b>	200 °F (93 °C)	200 °F (93 °C)	210 °F (99 °C)
<b>TEMPERATURE STABILITY</b>	±0.01 °F / 0.07 °C	±0.09 °F / 0.05 °C	±0.01 °F / 0.07 °C
<b>HEATER WATTAGE (120)</b>	120 volts (1100 watts)	120 volts (1100 watts)	120 volts (1100 watts)
<b>INCLUDES</b>	Travel case, Sous Vide Guide	None	<i>Guide to Sous Vide Cooking</i>
<b>DIMENSIONS</b>	3.5" l x 7" w x 14.5" h	5" l x 6" w x 12" h	3.5" l x 7.5" w x 13.5" h
<b>WARRANTY</b>	1 year limited	1 year limited	1 year limited. No commercial

**2-CHANNEL TYPE "K" THERMOMETER**

Extremely accurate and reliable temperature measurement with all the versatility and range of type "K" thermometers. Features relative, min/max/ave temperature, hold, and touch tone buttons. Results are displayed on a large 1.25" x 1.75" LCD. An adjustment allows the user to easily calibrate to ice point or any other standard.

It will read and display results from two probes simultaneously and track the difference between them (T1-T2). Come ready to use with 2 beaded wire probes (Ambient Type "K" probe 800077). N.I.S.T. traceable certificate of compliance available.

- 328 to 2498 °F (-200 to 1370 °C).
- Accuracy:  $\pm(0.05\%$  of reading + 1.4 °F (0.7 °C) when inside the range of  $23 \pm 5$  °C, <80% RH.
- 9 volts battery.
- 5.25" l.
- 5-years warranty from manufacturer.

**U990****PROBES****A. ARMORED CABLE PROBE WITH TYPE "K" CONNECTION\***

This probe is designed for penetrating soft or semi-soft materials. Can be used with any thermocouple that accepts type "K" connection probes. Temp. range: -418 to 700 °F (-250 to 315 °C). 4" probe length. 4 feet cable length.

**U842**

\*Probe should not be submerged in water.

**B. HYPODERMIC PROBE FOR SOUS VIDE WITH TYPE "K" CONNECTION**

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

**U980****C. HYPODERMIC PROBE WITH TYPE "K" CONNECTION\***

An ultra fine probe designed for penetrating soft or semi-soft materials with minimal intrusion. Great for sous-vide applications and can be used with any thermocouple thermometer that accepts type "K" connection probes. 6 months warranty. Temp. range: -418 to 600 °F (-250 to 315 °C). 2.5" probe length. 0.035" diameter. 2.5 feet cable length.

**U841**

\*Probe should not be submerged in water.

**D. MICRONEEDLE WITH CABLE WITH TYPE "K" CONNECTION**

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

**U789****A. SINGLE SLOT 2" LABEL DISPENSER**

This 2" wide single slot dispenser removes label backing from the individual labels when dispensed for quick and easy application. Dispensers can stand free or be mounted on a wall for better utilization of space and works with labels sizes 2" square, 2" l x 3" w, and 2" w x 4" l; This dispensers has a lifetime guarantee. Labels sold separately (U970).

**U971****B. COOK CHILL SOUS VIDE LABEL**

Cook chill labels are moisture resistant and feature an adhesive designed specifically for Sous Vide cooking. With fields for contents, prep date, use by, shelf life, cooking temperatures, and more. These labels will help chefs maintain a solid HACCP plan and ensure that items cooked Sous Vide are properly stored, cooked, and served. 500 labels. 3.25" l x 2.25" w.

**U970**





**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**



**STORPLUS FOOD BOX**  
Plastic. 18" l x 12" w x 9" h. 16 liters (4 gallons).  
For use with Immersion Thermal Circulators. See page 164.  
**U925**

**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**.



	P376 12	P376 8	P376 6
MEASUREMENT	16" l x 12" w	12" l x 8" w	8" l x 6" w
PACK	500	1,000	1,000
THICKNESS	3mil	3mil	3mil

## FUSIONCHEF BY JULABO

**FUSIONCHEF PEARL THERMAL CIRCULATOR**

The Pearl thermal circulator, guarantees a temperature stability of  $\pm 0.05$  °F ( $\pm 0.03$  °C) in vessels or cooking pots up to 61 quarts. The integrated safety protection grid prevents the vacuum pouch from touching the heating coil, pump and the float. The strong circulating pump ensures optimum temperature stability and even distribution of water in the bath. This has a positive effect on the heat-up times when chilled pouches of foods are put into the bath. With its especially designed mounting bracket the Pearl can be placed on any vessel or cooking pot quickly and easily. The integrated timer allows for easy monitoring of the remaining cooking time.

**P400**

- Splash-proof keypad.
- Bright LED temperature display.
- Hygienic smudge-proof stainless steel hood.
- Low-level water alarm.
- Timer.
- For vessels up to 61 quarts.
- Stainless steel protection grid (included).
- Vapor barrier protection.
- Temperatures displayed in °C or °F.
- High-capacity pump (3.7 gal/min).
- NSF certified.

<b>MEASUREMENT STABILITY</b>	$\pm 0.05$ °F ( $\pm 0.03$ °C)
<b>DIMENSIONS</b>	5.25" l x 8.35" w x 13" h
<b>WEIGHT</b>	11lbs
<b>WARRANTY</b>	2 years parts and labor

**CORE TEMPERATURE SENSOR FOR FUSIONCHEF DIAMOND**

Highly precise insertion sensor (with a fine stainless steel measurement tip and a rubber-coated, waterproof grip). When used in conjunction with adhesive sealing strips, this thin, 0.05" sensor will minimize the effect on the vacuum. May be used with Diamond Series Thermal Circulator (**P405 S**) only.

**P405 S****FUSIONCHEF DIAMOND THERMAL CIRCULATOR**

The Diamond thermal circulator has all of the features of the Pearl thermal circulator (**P400**) plus additional innovative functions like pre-programmed memory keys for meat, fish, and vegetables, and calibration functions. When used in conjunction with the Core Temperature Sensor (**P405 S**), the Diamond thermal circulator emits an alarm to indicate that your selected core temperature has been reached.

The timers can be started separately from each other so you have optimum control. The timer that will expire next is shown continuously. A visual and acoustic signal informs the chef when the desired time has passed. The timer then goes into the minus range so you always know the total time that the food has been cooking. Each of the pre-programmed memory keys (fish, meat, and vegetables) is set to five practical temperature values that can be edited to fit your particular needs.

The Diamond thermal circulator has the ability to data log time and temperature with the addition of the fusionchef software and interface cable making HACCP data logging straight forward and easy to manage. Diamond has extensive functionality that makes it an excellent addition to any professional kitchen.

**P405**

- Splash-proof operating keypad.
- Bright VFD temperature display.
- Hygienic anti-fingerprint stainless hood.
- Low-water alarm.
- Three timers.
- Pre-programmed temperature memory keys (fish, meat, vegetables).
- Core temperature alarm, both acoustic and visual. (item number **P405 S** is needed for this function).
- Guided-user auto calibration.
- For container volumes up to 61 quarts.
- Stainless steel protection grid (included).
- Vapor barrier protection.
- Temperature display in °C and °F.
- Straight-forward HACCP-compliant data storage. (additional accessories required).
- PC control and recording (additional accessories required).
- Simultaneous display of target and actual temperatures, core temperature, and timer (**P405 S**).
- High capacity pump (3.7 gal/min).
- NSF certified.

<b>MEASUREMENT STABILITY</b>	$\pm 0.01$ °F ( $\pm 0.01$ °C)
<b>DIMENSIONS</b>	5.25" l x 8.35" w x 13" h
<b>WEIGHT</b>	11lbs
<b>WARRANTY</b>	2 years parts and labor



TANKS AVAILABLE IN ALTERNATE SIZES.

TANKS AVAILABLE WITH P405 DIAMOND CIRCULATORS

**FUSIONCHEF PEARL L THERMAL CIRCULATING BATH - 11.6 GALLONS**

The fusionchef™ Pearl L Thermal Circulator has the same benefits of the Pearl with the added benefits of a 11.6 gallon stainless steel tank. This German-engineered immersion circulator is built to last with durability and accuracy in mind. The Pearl Z thermal circulators for sous vide cooking guarantees temperature stability of  $\pm 0.05^{\circ}\text{F}$  ( $\pm 0.03^{\circ}\text{C}$ ). The integrated protection grid prevents potential issues like vacuum pouches obstructing the heating element and water pump. The enhanced circulating pump ensures even distribution of water and temperature stability. The integrated timer allows for easy monitoring of cooking time, helping chefs to achieve their desired results.

These units are part of a fully integrated stainless steel bath with a lid and gasket. This bath system reduces heat loss, guaranteeing the circulator will work more efficiently. The lid helps reduce evaporation keeping water levels ample and reducing the risk of the circulator shutting down or failing. The well constructed stainless steel bath is fitted with a drain which makes emptying and clean up quick and easy. Used in the kitchens of Michelin-starred chefs, caterers, and high-volume operations around the world these stylish fusionchef units deliver a polished look suited for a variety of food service environments. The fusionchef Pearl bath systems provide chefs the ability to cook sous vide with consistent results.

**P400 L**

DIMENSIONS	21" l x 27.4" w x 14.7" h
TEMPERATURE RANGE	68 to 203 °F (20 to 95 °C)
TEMPERATURE STABILITY	$\pm 0.03^{\circ}\text{C}$
TEMPERATURE DISPLAY	LED
PERMISSIBLE AMBIENT TEMP.	41 °F to 104 (5 to 40 °C)
MAIN CONNECTION	230 volts / 50-60 Hertz
VOLTAGE OPTIONS	115 volts / 60 Hertz   230 volts / 50-60 Hertz
WARRANTY	2 years parts and labor

ACCESSORIES



**FUSIONCHEF SEPARATING GRID FOR BATHS**

Separation grids are an ideal accessory for your fusionchef bath system. They are ideal for keeping your bath organized during dinner service and offer the option of dividing your bath into separate cooking time zones. This gives chefs the ability to cook items that have the same final temperature, but have distinctly different cooking times.

**P406 L**

**LARGE/EXTRA LARGE BATHS**

2 pieces.

**P407 LXL**

**LARGE BATHS**

**P406 L**



**ADHESIVE SEALING TAPE FOR SOUS VIDE**

Adhesive sealing tapes are used to help keep the integrity of the vacuum-sealed bags when using the Core temperature sensor for Diamond circulators (**P405 S**) or other penetration style probes. The adhesive tapes are food-safe and FDA compliant.

**P403**

**ULTRASOURCE CHAMBER VACUUM PACKAGING MACHINES**

Top quality vacuum pack machines designed for restaurant use. Table top with compact footprint. Removes air and seals in one operation. Made in USA. The **P371** base, inner chamber and lid are made of molded, impact-resistant plastic. The **P375** base and inner chamber are stainless steel with a clear acrylic lid so the inner chamber can be viewed during processing. Both machines use the Busch 021 vacuum pump and are UL approved.



	<b>ULTRAVAC 250 P375*</b>	<b>ULTRAVAC 225 P371</b>
<b>OUTSIDE DIMENSIONS</b>	19" l x 25" w	19" l x 25" w
<b>HEIGHT WITH TOP OPEN</b>	32.5"	32.25"
<b>HEIGHT WITH TOP CLOSED</b>	14.375"	14.375"
<b>CHAMBER DIMENSIONS</b>	19.875" l x 16.38" w x 6.75" h	19.5" l x 16.75" w x 7.25" h
<b>SEALING BAR LENGTH</b>	16"	16"
<b>PUMP</b>	1.25 horsepower	1.25 horsepower
<b>NET WEIGHT</b>	178 pounds	121 pounds
<b>ELECTRICAL</b>	110 volts, 60 hertz, 13 amp	110 volts, 60 hertz, 13 amp
<b>SPEED</b>	20-30 seconds per cycle	20-30 seconds per cycle
<b>WARRANTY</b>	2 years on parts, ninety days on labor.	2 years on parts, ninety days on labor

\*This unit has a single seal-bar only. Double seal-bar units are available upon request (Item number **P375 2B**).



## HENKELMAN CHAMBER VACUUM MACHINES

Large or small businesses, Henkelman's vacuum packaging machines are always suitable. A must-have in every professional kitchen! All carry a warranty of 1 year on labor and 3 years on parts. ETL certified and compliant with UL, CSA, NSF and CE standards.



### JUMBO

Basic series of table-top models equipped for professional usage. Perfect fit for first time vacuum packaging experiences.



	MICRO JUMBO P450	MINI JUMBO P451	JUMBO 42XL II P454
<b>PUMP CAPACITY</b>	5 m3/h (169 cf/h)	5 m3/h (169 cf/h)	19 m3/h (678 cf/h)
<b>CYCLE</b>	40-60 seconds	25-60 seconds	20-45 seconds
<b>CHAMBER DIMENSIONS</b>	8" l x 12" w x 2.57" h	12" l x 11" w x 3.3" h	16" l x 16.5" w x 7" h
<b>MACHINE DIMENSIONS</b>	10.9" l x 17.3" w x 10" h	17.7" l x 12.9" w x 11.6" h	24.2" l x 19.4" w x 17.3" h
<b>SEAL BAR</b>	8.5"	11"	2 x 16.5"
<b>WEIGHT</b>	44 lbs	57 lbs	143 lbs
<b>POWER</b>	230 volts	230 volts	230 volts
<b>WARRANTY</b>	1 year labor, 3 years parts	1 year labor, 3 years parts	1 year labor, 3 years parts

### BOXER

Henkelman is leading the charge in the combi- vac arena with the ACS control panel in the Boxer series of chamber vacuum machines. If you want to go beyond the norms of vacuum storage for convenience and extended shelf life look no further. The Boxer series is available in a variety of chamber sizes and offers the following pre programmed controls:

- **Compact** – For your standard storage needs. Keep you walk-in clan and organized while extending products shelf life.
- **Liquid** – help reduce the chances liquid products pulling past the seal bar, keeping your unit operational and clean.
- **Sharp** – With a controlled soft air return this setting is for delicate items or preventing sharp products puncturing the bag.
- **Trapped Air** – removes air pockets and compresses product which can modify texture.
- **Marinate** – opens up cell walls of proteins so liquid can penetrate insuring excellent coverage in minutes, not hours.
- **Tenderize** – Helps stretch the protein fibers in cycles to tenderize cuts.
- 7 thru 20 are programable for the user to decide...Create your own personalized menu of vacuum pack techniques.



	BOXER 35 P455 A	BOXER 42XL P456 A	BOXER 52 II P457 A	BOXER 42XL II P456 AG
<b>PUMP CAPACITY</b>	16 m3/h	21 m3/h	21 m3/h	21 m3/h
<b>CYCLE</b>	15-30 seconds	15-35 seconds	15-35 seconds	15-35 seconds
<b>CHAMBER DIMENSIONS</b>	14.6" w x 13.8" l x 5.9" h	18.1" w x 16.5" l x 7.1" h	16.1" w x 20.5" l x 7.1" h	18.1" w x 16.5" l x 7.1" h
<b>MACHINE DIMENSIONS</b>	17.72" w x 21.81" l x 19.27" h	24.2" w x 19.3" l x 17.3" h	27.48" w x 20.79" l x 20.55" h	17.72" w x 21.81" l x 19.27" h
<b>SEAL BAR</b>	13.5"	16.5"	2 x 16"	16.5"
<b>WEIGHT</b>	115 lbs	159 lbs	179 lbs	159 lbs
<b>POWER</b>	230 volts	230 volts	230 volts	230 volts
<b>WARRANTY</b>	1 year labor, 3 years parts	1 year labor, 3 years parts	1 year labor, 3 years parts	1 year labor, 3 years parts

### A. CART FOR HENKELMAN VACUUM MACHINES

The cart is suitable for all table top models and is ideal to increase the mobility of the machine, to store labels and bags and use space optimally.

**P461**

### B. ZEBRA MONOCHROME PRINTER ZD410

The Lynx, Boxer range and Marlin 52 can be equipped with a printer for optimum HACCP control. This innovative Track & Trace device improves food safety and makes sure your production process is controlled at all times.

**P462**



## SITRAM HORECA-R COMMERCIAL RIVETED COOKWARE

- Stainless steel.
- Aluminum core sandwich base.
- With riveted stainless steel handle.
- With pouring rim.
- NSF certified.
- Induction ready.
- Made in France.



### A. SAUCEPANS

	DIAMETER	QUARTS
S444 14	5.5"	1.0
S444 16	6.3"	1.5
S444 18	7.1"	2.1
S444 20	7.9"	3.0
S444 24	9.5"	5.4
S444 28	11"	8.8



### B. CONICAL SKILLETS

	DIAMETER	QUARTS
S441 20	7.9"	2
S441 24	9.5"	3.3



### C. RONDEAUS

	DIAMETER	QUARTS
S443 34	13.4"	10.4
S443 40	15.8"	17.8



### D. FRY PANS

	DIAMETER	QUARTS
S445 20	7.9"	1.3
S445 24	9.5"	1.8
S445 28	11"	2.6
S445 34*	13.4"	4.5

\*Includes helping handle.



### E. DEEP FRY SAUTE PANS

	DIAMETER	HEIGHT
S440 28	11"	3.35"



### F. STOCK POTS

	DIAMETER	HEIGHT	QUARTS
S447 24	9.45"	9.65"	11.1
S447 28	11"	11.22"	17.4
S447 34	13.38"	13.58"	31.7
S447 40	15.75"	15.94"	52.8



### G. HALF STOCK POTS

	DIAMETER	HEIGHT	QUARTS
S446 24	9.45"	5.9"	6.8
S446 28	11"	6.89"	11.2
S446 34	13.38"	8.46"	19.8

### H. LIDS

	DIAMETER
S448 16	6.3"
S448 18	7.1"
S448 20	7.9"
S448 28	11"
S448 30	11.8"
S448 34	13.4"
S448 40	15.8"



MAUVIEL M'COOK - CAST STAINLESS STEEL HANDLE

Made by Mauviel Company, France's highest quality cookware manufacturer, these pans have a multi-layered core of highly conductive metals for fast, even heating. A substantial layer of 18/10 stainless steel wraps entirely around the 5-layer core, giving the pan an overall thickness of 2.6 mm. The thick bottom insures that the pot retains its shape. Cast Iron handles are secured with stainless steel rivets for maximum strength. This cookware is designed for use on gas and electric as well as induction cooktops.

- 5 ply Construction - High performance cookware, works on all cooking surfaces, including induction.
- 1mm-2.6mm Thickness depending on item- even heat distribution (fast, uniform, controlled cooking).
- Pouring rims on all shapes - eliminates drips when pouring liquids.
- Handles fixed by sturdy stainless steel rivets.
- Available in cast stainless steel, cast iron, or bronze handles.
- Oversized handles - for safe lifting of stew pans, roasters and other large pots.
- Professional diameters and heights - M'Cook products have high sides and are designed for both professional and household cooking.
- Oven safe to 680° F.
- Dishwasher Safe (Cast Iron Handles should be hand washed).
- Each piece handcrafted in France by Mauviel - manufacturing cookware since 1830.
- Lifetime guarantee. (Warranty not valid for commercial use)



Mauviel pots have stainless steel, riveted handles for maximum strength and good grip.



A. SAUCEPANS

	DIAMETER	QUARTS
S401 12	4.8"	0.9
S401 16	6.3"	1.9
S401 20	8"	3.6

B. SAUTE PANS

	DIAMETER	QUARTS
S402 20	8"	1.9
S402 24	9.5"	3.4

C. FRY PANS

	DIAMETER
S405 20	8"
S405 24	9.5"
S405 28	11"

D. TWO HANDLE SAUTE PANS

	DIAMETER	QUARTS
S407 28	11"	6

E. STEWPOTS

	DIAMETER	QUARTS
S408 24	9.5"	6.4
S408 28	11"	9.3

F. M' COOK CURVED SPLAYED SAUTE PAN

	DIAMETER	QUARTS
S403 16	6.3"	0.9
S403 20	8"	1.7

G. LIDS

	DIAMETER
S406 12	4.75"
S406 16	6.3"
S406 20	8"
S406 24	9.5"
S406 28	11"

#### A. DEBUYER FRENCH HEAVY STEEL FRY PAN

Ideal for grilling, searing and browning. Offset steel handle.

	DIAMETER	HEIGHT		DIAMETER	HEIGHT
<b>S320 18</b>	7"	1.38"	<b>S320 26</b>	10"	2"
<b>S320 20</b>	8"	1.88"	<b>S320 32*</b>	12"	1.63"
<b>S320 22</b>	8.5"	1.2"	<b>S320 36*</b>	14"	2.13"

\*Includes helper handle.



Helper handle.



A

#### B. DEBUYER FRENCH OVAL HEAVY STEEL FRY PAN

Ideal for grilling, searing, and browning whole fish.

Riveted offset steel handle. All pans are 1.75" height.

	LENGTH	WIDTH
<b>S321 32</b>	12"	9"
<b>S321 36</b>	14"	10.5"
<b>S321 40</b>	16"	11.5"



B

#### C. FRENCH STEEL PAELLA PAN

Classic, flat bottom pans made of carbon steel with stainless steel handles. 14" diam. x 2" h.

**S265 36**

C

#### D. SPRING BRIGADE BLACK STEEL FRY PANS

Extra thick, very strong steel. Blackened for superior conductivity and less rusting. Sand blasted finish is super-smooth. Lifetime guarantee against warping and loose handles. Suitable for all cooking surfaces, including induction.

	DIAMETER	HEIGHT		DIAMETER	HEIGHT
<b>S150 20</b>	8"	1.75"	<b>S150 28</b>	11"	2.25"
<b>S150 24</b>	9.5"	2.13"	<b>S150 32</b>	12.63"	2.63"

D

#### WEAVER CERAMIGUARD NONSTICK FRY PANS

These pans are aluminum covered with the best Silverstone nonstick coating. It's 130% more durable and scratch resistant than ordinary Silverstone. All fry pans come with stay-cool, non-conductive handle covers. NSF approved.

	DIAMETER TOP	DIAMETER BOTTOM	HEIGHT
<b>S300 7</b>	7"	4.75"	1.5"
<b>S300 8</b>	8"	5.75"	1.88"
<b>S300 10</b>	10"	7.63"	2"
<b>S300 12</b>	12"	9.75"	2.25"



#### WEAVER EVER-SMOOTH NONSTICK FRY PANS

The same as S300 Ceramiguard pictured above except there are no exposed rivets on the inside. The completely smooth inner surface makes the pan easier to clean and more sanitary. NSF approved.

	DIAMETER TOP	DIAMETER BOTTOM	HEIGHT
<b>S302 7</b>	7"	4.75"	1.5"
<b>S302 8</b>	8"	5.75"	1.88"
<b>S302 10</b>	10"	7.63"	2"
<b>S302 12</b>	12"	9.75"	2.25"







A

**A. FRENCH NONSTICK CREPE PAN**  
Aluminum with nonstick inside coating. 9.75" diam. x 0.75" h.  
**S261 25**



B

**B. FRENCH NONSTICK FRY PANS**  
Four layers of silicone are bonded to a thick aluminum pan. They are fitted with strong riveted metal handles.

	DIAMETER		DIAMETER
<b>S260 20</b>	8"	<b>S260 32</b>	12"
<b>S260 24</b>	9.5"	<b>S260 36</b>	14"
<b>S260 28</b>	11"		



C

**C. NONSTICK INDUCTION FRY PAN**  
This is our highest quality nonstick induction ready fry pan with an aluminum body and bonded stainless steel base. The 3 layer Dupont nonstick surface is scratch resistant and suited for cooking temperatures of up to 500 °F. It can also be used on gas and electric cooking surfaces.

	DIAMETER
<b>S301 8</b>	7.88"
<b>S301 9.5</b>	9.5"
<b>S301 11</b>	11"



D

E

**D. BLINI PAN**  
Heavy black steel. Riveted handle.  
3.75" bottom diameter x 4.5" top diameter.  
**U536**

**E. NONSTICK BLINI PAN**  
Thick aluminum with nonstick coating. Riveted handle.  
3.75" bottom diameter x 4.75" top diameter.  
**U597 12**



**B. NONSTICK ALUMINUM INDUCTION FRYING PANS**  
The nonstick French style fry pan, made of thick aluminum with PFOA-free PTFE 5-layer coating, are equipped with a solid induction bottom for use on all heat sources. The pan's 5mm thickness allows for superior heat retention and steadier temperature rise. Additional features include improved heat resistance, abrasion resistance, and reinforced nonstick.

	DIAMETER
<b>S322 20</b>	7.9"
<b>S322 24</b>	9.4"
<b>S322 28</b>	11"
<b>S322 32</b>	12.6"



## AUS-ION BY SOLIDTEKNICS

AUS-ION pans are the fusion of old world ideas and new age advancements. Their 100% carbon steel construction borrows from classic steel pans and are made to last. They are completely seamless and built from one piece making the handles rivet-free. This rivet free one piece construction is a design element not seen in cookware. There are strategically placed vents where the handle transitions to the body of the pan to help reduce heat transfer and reduce overall pan weight. Fitted with a broad ergonomic handle for improved control and reduced hand fatigue, AUS-ION cookware is suitable for all cooking surfaces including induction. Over time, these pans will build up a beautiful patina and become less prone to sticking.

### A. SMOOTH FINISH SKILLETS

Seamless steel.

	DIAMETER	POUNDS
<b>S409 18</b>	7.09"	1.84
<b>S409 26</b>	10.24"	3.56
<b>S409 32*</b>	12.5"	4.40

\*Includes helper handle.



Helper handle.



### B. SMOOTH FINISH HIGH WALL SKILL

7.87" diameter. Seamless steel.

**S409 20H**



### C. SMOOTH FINISH FLAMING SKILLET

10" diameter. Seamless steel.

**S410 FS**



### D. SMOOTH FINISH SAUTEUSE/WOK

11" diameter. Seamless steel.

**S416**



### E. SMOOTH FINISH CREPE PAN

9.5" diameter. Seamless steel.

**S410**



### F. SATIN FINISH SKILLETS

This satin finish in this line up of single-piece steel pans is more like that of a traditional cast-iron pan, which is meant to help retain the seasoned coating of a well-used steel pan.

	DIAMETER
<b>S426</b>	7"
<b>S427</b>	8"
<b>S428</b>	10.2"



### CHEF'S PRESS VERSION 2

Great for grilling meat, fish, vegetables, weighting foods for marinating and more, these stainless steel presses top foods with extra weight for faster, more efficient cooking. Vented to release moisture during grilling. Presses can be stacked to create extra weight. Easy to arrange in overlapping patterns to cover larger pieces of meat. 5.25" l x 4.25" w.



	WEIGHT (OZ)
<b>UA101</b>	8
<b>UA100</b>	13





**ROASTING PANS**  
All 18/10 stainless steel roasting pans made by Matfer Bourgeat. Sturdy, commercial construction with welded, solid metal handles, raised bottom platform (1/4) and rolled edges.

	LENGTH	WIDTH	HEIGHT	QUARTS
S250 S	16"	12.5"	3"	9.5
S250 M	19.75"	16"	3.5"	16.5
S250 L	23.75"	19"	3.5"	25.5



**REVERSIBLE IRON GRILL**  
One side ridged (as shown) one side flat. 18" l x 9" w. 10 lbs.  
**U570**



**REVERSIBLE GRILL/GRIDDLE CAST IRON**  
Seasoned, ready to use cast iron cookware. Cover two burners. 16.75" l x 9.5" w. 10 lbs.  
**R896**



**STAINLESS STEEL STOVETOP SMOKER**  
Works on any open flame or electric heat source to hot-smoke meats, fish or vegetables. All stainless steel construction. Four pieces: Pan, drip tray, wire rack & cover. Also includes instructions, recipe booklet and wood chip samples.  
15" l x 11" w x 3" h.  
**S190**

**WOOD CHIPS**

		QUARTS TUB
S191 A	Apple	5
S191 H	Hickory	5
S191 O	Oak	5



**SIZZLE PLATTERS**  
For cooking or heating.

**THICK, HEAVY ALUMINUM**

<b>A. OVALS</b>	
11.5" l x 8" w.	12.5" l x 8.5" w.
<b>S340 11</b>	<b>S340 12</b>

**ALL STAINLESS STEEL (18/8).**

<b>B. RECTANGULAR</b>	<b>C. OVAL</b>
11" l x 7" w.	11" l x 7.25" w.
<b>S341</b>	<b>S343</b>



## MAKITA 1/4" DIE GRINDER

Ideal for detail work on large or small carvings. 110 volt, 2 amp motor runs at 25,000 RPM. Accepts most bits and accessories. UL approved.

**C560**



## JB PRINCE COMPANY ICE CARVING CHISELS

Our best-selling tools since 1980. Excellent quality, Japanese carbon steel blades with oak handles. Each chisel is perfectly designed to last for many years of ice carving. Order individually, or in the sets pictured on next page.

**JB Prince**  
EXC. BLADE



	STRAIGHT	LENGTH
A. <b>C521</b>	3"	29"
B. <b>C522</b>	2"	24"
C. <b>C523</b>	1.66"	20"
D. <b>C524</b>	1.25"	14"

	GOUGE	LENGTH
E. <b>C525</b>	2.25" Gouge	24"
F. <b>C526</b>	0.88" Gouge	14"
G. <b>C527</b>	1.25" V-Shape	24"
H. <b>C528</b>	1" V-Shape	16"
I. <b>C529</b>	0.5" V-Shape	14"

## ICE CARVING SAWS

Our back saws are designed to give the carver control for making large or fine cuts. Made in Japan of stainless steel blades with hardwood handles.



	SIZE	BLADE	OVERALL
J. <b>C412A</b>	Large saw	17"	28"
K. <b>C412 B</b>	Medium Saw	12"	21"
L. <b>C412 C</b>	Pistol grip saw	10"	17"



# ICE CARVING SETS



## JB PRINCE GOLD MEDAL SET

A beautifully balanced collection of 8 superb tools. Included are:

	FORM	LENGTH
C521	3" straight	29"
C524	1.25" straight	14"
C525	2.25" gouge	24"
C526	0.88" gouge	14"
C527	1.25" V-shape	24"
C529	0.25" V-shape	14"
C412 A	St. steel saw	30"
C412 C	St. steel saw	17"
C413 C	Vinyl carry bag	32"

C530

**JB Prince**  
EXCLUSIVE



## THE ARTISAN SET

An excellent set for the carver who uses mostly straight and V-shape chisels. Included are:

	FORM	LENGTH
C521	3" straight	29"
C522	2" straight	24"
C524	1.25" straight	14"
C526	0.88" gouge	14"
C527	1.25" V-shape	24"
C528	1" V-shape	16"
C529	0.5" V-shape	14"
C412 C	St. steel saw	17"
C413 C	Vinyl carry bag	32"

C519



## THE EXECUTIVE SET

A fine basic set with three types of chisels for all types of carvings. Included are:

	FORM	LENGTH
C523	1.66" straight	20"
C524	1.25" straight	14"
C526	0.88" gouge	14"
C528	1" V-shape	16"

C531



**BLACK VINYL BAG**  
C413 C

### GLO-ICE LIGHTED DISPLAY TRAY

White base and clear or textured acrylic ice trays can support 300 lbs. of ice sculpture. Also for seafood or hors d'oeuvres display. The sealed light box contains 2 fluorescent bulbs and includes red, blue and amber light filters. Insulation of acrylic tray and diffuser minimizes melting of ice. 5 ft. hose, drain plug, brass fittings and hose clamp come with trays. Order by product numbers below.

Lighted base pieces and trays are sold separately.

### GLO-ICE SQUARE

Lighted base: 19.5" l x 16.5" w.

**C536 B**

### ACRYLIC TRAYS

20" l x 20" w inside, 30" l x 30" w outside.

### CLEAR TRAY

**C536 T**

### TEXTURED TRAY

**C536 M**



### GLO-ICE RECTANGULAR

Lighted base: 35.25" l x 16" l.

**C537 B**

### ACRYLIC TRAYS

35" l x 17" w inside 41.25" l x 24" l outside.

### CLEAR TRAY

**C537 T**

### TEXTURED TRAY

**C537 M**



### GLO-ICE EXTRA LARGE

Lighted base: 53" l x 16" w.

**C537 Z**

### ACRYLIC TRAYS

Clear. 60" l x 17" w inside

66 x 24" Outside.

**C537 Y**



### JAPANESE WATER STONES

Synthetic sharpening "stones" made from compacted silicates. Work with water not oil for more efficient sharpening and less mess. 100% uniform particle size so grit can be controlled.



### COMBINATION STONE

Medium (1000 grit) & Superfine (6000 grit).  
8" l x 2.75" w.

**Y979 A**



### FINISHING STONE

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

**Y981**



### SINGLE GRIT STONES

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

	GRIT
<b>Y980 800</b>	800
<b>Y980 1000</b>	1000 (Medium)
<b>Y980 1200</b>	1200 (Fine)



### ICE TONGS

Boston style.  
14.5" l.

**C550**

### ICE CHIPPER

Steel points in cast aluminum body.  
Slip resistant. Sturdy construction.  
Points will not push through.  
8" l.

**C404**



# TABLE SERVICE



## ASIAN CHINA RAMEKINS

"Oven to Table" use.

		DIAMETER	HEIGHT	OUNCES
A.	<b>R435 2</b>	2"	1.25"	1
B.	<b>R435 2.5</b>	2.5"	1.5"	2
C.	<b>R435 3</b>	3"	1.63"	3
D.	<b>R435 3.25</b>	3.25"	1.75"	4
E.	<b>R435 3.75</b>	3.75"	2"	6
F.	<b>R435 4</b>	4"	2.13"	8
	<b>R181 4.5</b>	3.25"	1.62"	4.5



## FRENCH CHINA CREME BRULEE DISHES

"Oven to Table" use.

	NAME	WIDTH	HEIGHT	OUNCES
G.	<b>R207 4.75</b> Fluted Round	4.75"	0.75"	5
H.	<b>R237</b> Round Stackable	5"	0.75"	6
I.	<b>R236</b> Round Catalan	5"	1"	7



**R237** is stackable.



## FRENCH CHINA SOUFFLE DISHES

"Oven to Table" use.

		DIAMETER	HEIGHT	OUNCES
J.	<b>R206 3</b>	3"	2"	5
K.	<b>R206 3.5</b>	3.5"	2.5"	8
L.	<b>R206 4</b>	4"	2.5"	10



Lion's head detail.

## LION'S HEAD DISHES

"Oven to Table" use.

	SIZE	DIAMETER	OUNCES
M.	<b>R220 A</b> Micro	2"	2
N.	<b>R136</b> Regular	4"	14
O.	<b>R137</b> Small	3.5"	11

These items do not have lids.

**A. HALL COMPANY CREME BRULEE DISHES**

"Oven to Table" use. 6" diam. x 4.5" l x 1" h. 6.5oz.

**R147 6****CREME BRULEE DISHES**

"Oven to Table" use.

	NAME	WIDTH	LENGTH	HEIGHT	OUNCES
B. <b>R185 4</b>	Fluted Round	4.75"	-	1"	5
C. <b>R249 4</b>	Fluted Square	4"	4"	1"	6.5
D. <b>R220 C</b>	Sauce Pan	2.25"	4.15"	-	1
E. <b>R250 4</b>	Fluted Oval	6"	4.25"	0.75"	8

**AMUSE-BOUCHE**

Miniature china dishes For little appetizers, sauces, dessert ensembles, etc.  
Made of high-fired, French china.

	NAME	DIAMETER	WIDTH	LENGTH	OUNCES
F. <b>R220 C</b>	Sauce Pan	2.25"	-	4.15"	1
G. <b>R220 K</b>	Mini Pan	-	2"	2.75"	1

**TASTING SPOONS / DISHES - CHINA**

H. 4.25" l x 2" w.

I. 3" l x 1.5" w.

**R459 B****R459 A****J. CHINESE STYLE SPOON - CHINA**

5" l x 1.75" w, 1 tablespoon.

**R292****K. MINI ASIAN SPOON - CHINA**

3.5" l x 1" w, 0.5 tablespoon.

**R405****CHINA ACCENT PIECES**

A line of white, china tableware. These stylish, clean designs are perfect for today's small plates and amuse bouche presentations. The collection lends itself to mixing and matching. You'll find uses for little appetizers, sauces, dessert ensembles, breakfast service, hors d'oeuvres, tasting menus, etc.

**L. SQUARE PITCHER**

2.25" w, 2.5 oz.

**R404 6****M. CUBES**

2" square x 1.63" h, 3oz.

**R417**

1.5" square x 1.13" h, 1.33oz.

**R416****N. CYLINDER DISH**

2.25" diam. x 1.75" h, 2.5oz.

**R412**



## TABLE SERVICE PLATES



A. **SQUARE DISH**  
3.25" square x 1.38" h, 4oz.  
**R411**

B. **MINI PASTA BOWL**  
4.25" diam. 0.5oz.  
**R419**

C. **SQUARE PLATE**  
3.5" l x 3.5" w.  
**R414 9**

D. **FLARED SQUARE PLATE**  
4" l x 4" w.  
**R188**

E. **FOOTED EGG CUP**  
1.40" diam. x 2.55" h.  
**R989**

F. **WAVE RECTANGLE PLATE**  
12" l x 5.5" w x 0.5" h.  
**R964**

### HALF-SPHERE PLATES

A great platform for serving a variety of spherical shaped items. Fill all cavities or stagger your offering to create different looks. The cavities are 1.10" diameter.



### HALF SPHERE TASTING TRAY

	DIMENSIONS	CAVITIES
G. <b>R915</b>	8.8" square	41
H. <b>R915 A</b>	4" square	9



**R915**

### INDIVIDUAL DESSERT / CASSEROLE DISHES

Enamelled stoneware dish and lid. Use in oven (up to 500 °F), in microwave, broiler and even freezer.

**ROUND**  
2" h x 3.75" diam. 8oz. Includes lid.

I. **WHITE** J. **RED**  
**R200 W** **R200 R**

**OVAL**  
5" l x 3.5" w x 2" h, 12oz. Includes lid.

K. **WHITE** L. **RED**  
**R201 W** **R201 R**



## 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.

### A. ROCA PLATE

9.4" l x 7.1" w x 5" h.

R1058



### B. CRATER DISH

8.7" diameter.

R1059



### SEA URCHIN DISHES

	OPENING DIAM.	HEIGHT	OUNCES
C. R913 5	1"	2"	1
D. R913 6	1.25"	1.9"	1.5
E. R913 8	1.9"	2.25"	4.25



### OYSTER DISHES

	LENGTH	WIDTH	HEIGHT	OUNCES
F. R914	3.23"	1.75"	1.2"	1.5
G. R918	4.6"	2.6"	0.95"	1.5
H. R968	4.9"	1.6"	2.85"	2



### I. MUSHROOM BOWL

4.7" diameter x 2" height, 4 oz.

R963



### J. TREE RINGS PLATES

	LENGTH	WIDTH
R1055	6.3"	5.75"
R9931	1.5"	10.25"



### K. STUMP

Can be turned over and used as a container. 4" h.

R1057



### L. TREE RINGS BOWL

6.3" diam. x 2" h.

R1056



## CREATIVE SERVICE FOR CONTEMPORARY CUISINE

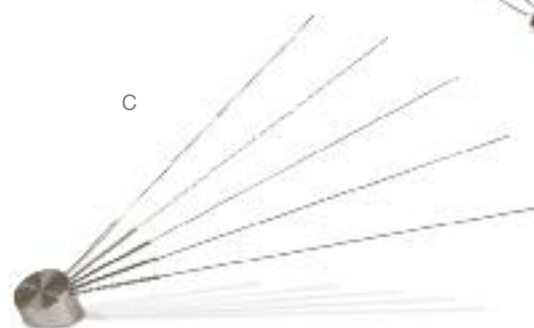
From Grant Achatz's Alinea in Chicago, serveware by Crucial Detail.



A



B



C



D



E



F



G



H



R570 and R570 T work together.

### A. "SECTIONAL"

An elegant porcelain pedestal creates an artful presentation for a single bite of food. May be used individually or creatively grouped. Diners eat directly off of the "sectional" by lifting it from the table. 2" h x 1.75" square

**R574**

### B. BOW

The Bow by Crucial Detail is a unique service piece used by the Grant Achatz, at Alinea restaurant, that allows you to suspend a finished product, like his "Bacon", across a stainless steel arch. This one-of-a-kind concept is sure to add to the overall experience of any diner. 8.5" l x 5" h.

**R806**

### C. PEACOCK SKEWER

This delicate series of skewers is placed in a fan pattern on a sleek angular base, mimicking the natural beauty of peacock feathers. The skewers can be removed to facilitate plating and are flexible, making them ideal for miniature bites. 7" each rod, 0.75" base.

**R808**

### SKEWER SET REPLACEMENTS

**R808 R**



### D. OVAL MISKA BOWL

Miska, which is the Polish word for bowl, is a small, oval, rimmed service piece with an elongated rim that makes it easy to handle and beautiful to look at. The unique impression and the curved rim of this bowl offer you infinite possibilities for presenting all kinds of small dishes. 7.25" l x 4.25" w, 2.5" h, 3.25" bowl.

**R809**

### E. WINE CORK PRESENTER

A means of dramatically presenting a cork to patrons. Ten Prongs gently hold the cork in place. Stainless steel and wood. Weighted bottom. Not machine washable. 4" h. 1.25" diam.

**R571**

### F. PIN

Adds a touch of luxury to your amuses and hors d'oeuvres. Stainless steel. 2.25" l.

**R573**

### G. "SQUID"

Originally designed to hold tempura in an upright position. Six thin wires distribute weight evenly and allow air flow around the dish. Truly a dramatic presentation. Stainless steel. Weighted bottom. Trivet sold separately. 6.5" h.

**R570**

### H. "SQUID" TRIVET

Optional trivet enhances the "Squid" presentation. The Squid fits snugly into this base "charger" made of stainless steel and copper. 2" diam.

**R570 T**

## CONTEMPORARY PLATES BY CRUCIAL DETAIL

Crucial Detail has pushed the limits of plate design while recreating these natural visions. You now have several vehicles to present innovative recipes on service pieces that are designed to accentuate food's marvelous tastes, shapes, and textures. Their soft curves create varying heights and light patterns while bringing some of nature's simple beauties into your dining room. These are some of the most refined and innovative table service pieces in today's professional culinary market.



	SHAPE	LENGTH	WIDTH
A. <b>R811</b>	Craters	16"	5.25"
B. <b>R813</b>	Dune	10.5"	10.5"
C. <b>R812</b>	Mounds	11.5"	8"



**R813**, "Dune Plate".

## THE PORTHOLE

A simple and beautiful infusion vessel that can be used for cocktails, oils, teas, or any infusion imaginable.

- 7" l x 7" w x 2" h.
  - Interior dimensions: 6" diam. x 1" h.
  - 13oz
  - Tempered Low Iron Glass, FDA Grade ABS, Stainless Steel, FDA Grade Silicone.
- R995**

### WHAT'S INCLUDED:

- The Porthole.
- 3 photo-etched stainless steel filter screens of varying densities.
- 1 flexible silicone cap to seal the contents for longer term infusions.
- 1 hex key.
- Set of thumbscrews. Use them as an alternative to the countersunk screws for faster assembly.





THE BASALT COLLECTION

Imitates the look and feel of natural slate while maintaining all the benefits of porcelain.

- Non porous food safe construction.
- Freezer and oven safe.
- High impact resistance, does not crumble, craze or scratch with use.
- Adapted to professionals intensive use: It is dishwasher and microwave safe.
- Designed for comfort: Basalt edges are molded for easy handling.
- Every tray is slightly concave to retain juices in the middle of the piece.



R839. 11.75" l x 4.75" w.



		LENGTH	WIDTH
A.	R837	7.75"	4"
B.	R838	9.75"	4.75"
C.	R839	11.75"	4.75"
D.	R840	11.75"	7.75"

VERRINE MINI GLASSES

A chic and elegant way to present savory amuses or desserts, on buffets, in restaurants or cafes. These glasses give you a stylish platform to showcase colors, textures, and flavor combinations in small portions. This refined way to present food is a must for your culinary line up.



TULIP MINI GLASS  
2.5" h x 1.5" diam. 2oz.  
R710



SQUARE MINI GLASS  
1.5" square x 2" h. 2oz.  
R712



BUBBLE GLASS  
2" h x 2.3" diam. 4oz.  
R800



MINI MARTINI GLASS  
3.75" h x 3" diam. 3oz.  
R715



OVAL GLASS  
2.5" l x 1.5" w x 2.5" h. 4oz.  
R801



SMALL GLASS BOWL  
1.6" h x 2.7" diam. 4oz.  
R944



**SMALL EGG GLASS**  
2" h. 1.23" opening diameter, 2oz.  
**R942**



**EGGE SHAPE GLASS**  
2.62" h x 1.28" opening diameter. 2.25oz.  
**R948**



**OPEN FACED EGG GLASS**  
2.5" h x 2.15" diam. 2oz.  
**R945**



**DOUBLE WALL AIR GLASSES**

	DIAMETER	HEIGHT	OUNCES
<b>RB113</b>	2"	2"	1
<b>RB114</b>	3"	3"	2.7



**GLASS YOGURT JARS**

	DIAMETER	HEIGHT	OUNCES
<b>R878</b>	2.5"	2.5"	4
<b>R1017</b>	1.7"	3.6"	6

**LIDS**

**RB282**  
**RB283**  
**R878 L**

**FITS**  
R878  
R1017  
R878

**MATERIAL**  
Plastic  
Plastic  
Aluminum



**GLASS GINTO BOTTLE**  
1.4" diam. x 4.3" h. 2oz.  
**RB112**

**GINTO BOTTLE CAPPER**  
7" l x 5.75" w x 2.75" h.  
**RB112 A**

**100 GINTO BOTTLE CAPS**  
1" diam. Metal.  
**RB112 L**



**MINI CRUET**  
1.75" base diameter x 4" h, 1oz.  
**R961**



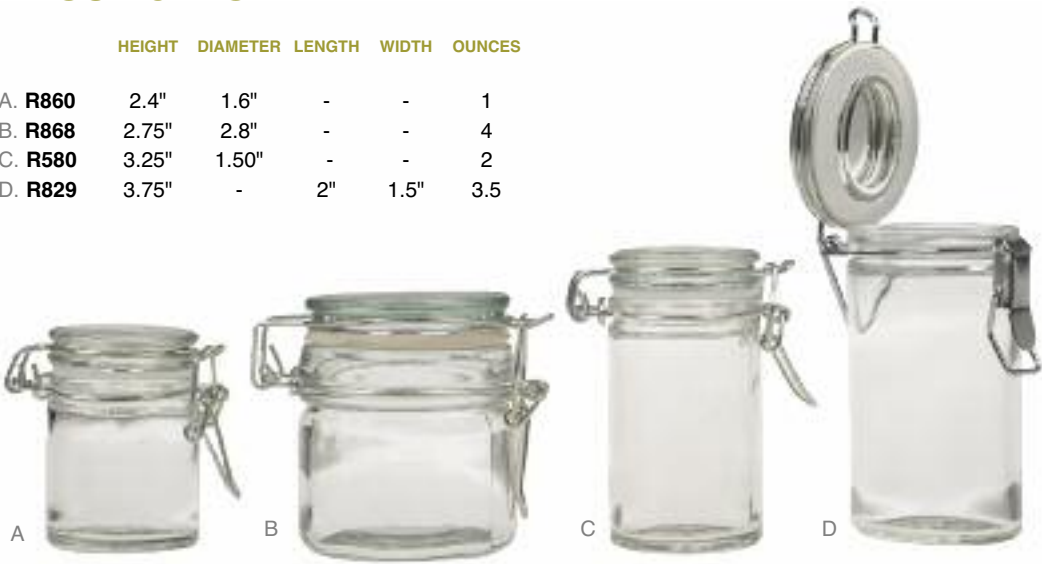
**MINI COLA STYLE GLASS**  
0.6" opening diameter x 4.5" h, 2oz.  
**R904**

TABLE SERVICE

MASON JARS

MASON JARS

	HEIGHT	DIAMETER	LENGTH	WIDTH	OUNCES
A. <b>R860</b>	2.4"	1.6"	-	-	1
B. <b>R868</b>	2.75"	2.8"	-	-	4
C. <b>R580</b>	3.25"	1.50"	-	-	2
D. <b>R829</b>	3.75"	-	2"	1.5"	3.5



R580



R829 is oval.



CRYO BOWLS

	DIAMETER	OVERALL	OUNCES
E. <b>R986 C</b>	4"	9.25"	8
F. <b>R986 B</b>	3"	6.75"	5
G. <b>R986 A</b>	2.25"	6"	2.5



R986

BOROSILICATE SAUCE AND FRY STYLE PANS

	NAME	DIAMETER	LENGTH	HEIGHT
H. <b>R985*</b>	Fry Pan	6"	12"	5"
I. <b>R985 A*</b>	Fry Pan	4.5"	8"	3.38"
J. <b>R1065</b>	Sauce Pan	2.4"	5.5"	1.8"

\*Glass Fry Pans (**R985** and **R985 A**) Withstands temperatures of to 375 °F.

**BOROSILICATE GLASSES**

	NAME	DIAMETER	HEIGHT	OUNCES
A. <b>R1063</b>	Wide Cylinder Glass	3.5"	1.6"	6.8
B. <b>R1062</b>	Cylinder Glass	2.4"	1.8"	3.38
C. <b>R1064</b>	Tall Cylinder	2.4"	2.8"	5

**COLUMN GLASSES WITH BASES**

At 2.25oz these glasses are an ideal size for offering customers a taste of your creation. The column glasses with bases have clean modern lines that lend themselves to a variety of presentation options. Incorporate them into a cocktail program, tasting menu or as an element of a desert course.

	HEIGHT	DIAMETER	GLASSES	OUNCES
D. <b>R1070</b>	3.5"	1.25"	4	2.25
E. <b>R1069</b>	3.5"	1.25"	6	2.25

**F. DEGUSTATION SET**

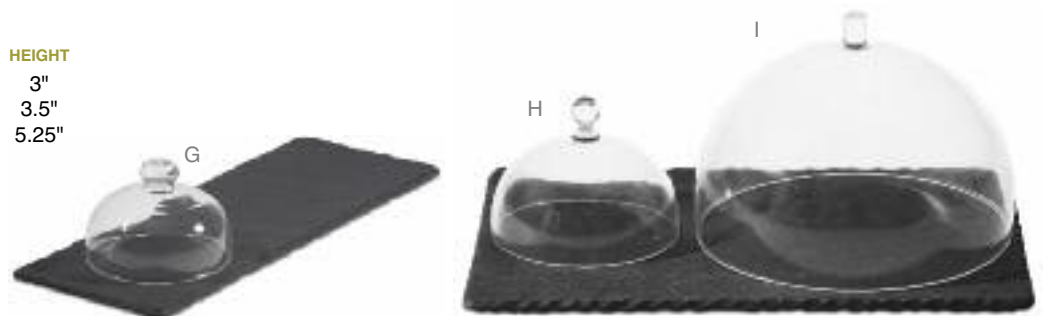
This clever set has all of the components for serving an appetizer, an element of an entrée or something for guests to share. It includes two stainless steel spoons and a wooden base that neatly houses two cylindrical glasses.

- Base is 5.9" l x 2.75" w x 2.8" h.
- Glasses are 2.75" h x 2.25" diam. 5.25oz.
- Spoons are 4.5" l.

**R1066****GLASS CLOCHES**

These classic service pieces come in a range of sizes and add an elegant touch to your service. Use them to capture smokes and essences for more dramatic presentations or simply use them to highlight a key element of your dish.

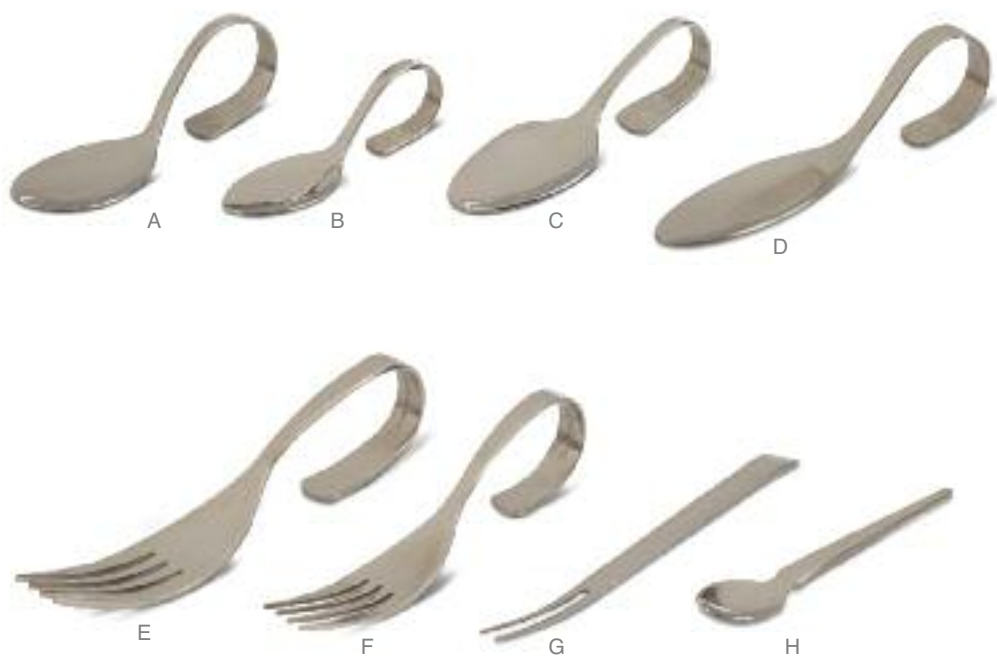
	NAME	DIAMETER	HEIGHT
G. <b>R869</b>	Mini Glass	3.35"	3"
H. <b>R962</b>	Crystal Dome	4.10"	3.5"
I. <b>R965</b>	Round Glass Cover	7"	5.25"



Slates not included. See page 186.



STAINLESS STEEL SERVING PIECES



COCKTAIL SPOONS

Stainless steel.

		LENGTH	WIDTH	TEASPOON
A.	R400 B	4.25"	1.5"	1.5
B.	R400 A	3.5"	1"	1
C.	R400	5"	1.5"	1

D. OVAL TASTING SPOON

Stainless steel. 4.37" l.  
R934

TASTING FORKS

Stainless steel.

		LENGTH
E.	R398 A	4.75"
F.	R398 B	5.5"

G. APPETIZER FORK

Stainless steel. 4.25" l.  
R803

H. MINI SPOON

Stainless steel. 3.75" l x 0.63" w.  
1 tablespoon.  
R401

CAST IRON SERVICE WARE

Seasoned cast iron service pieces.

		SHAPE	LENGTH	WIDTH	HEIGHT	DIAMETER
I.	R672	Rectangular	5.9"	4.3"	1.13"	-
J.	R898	Round Bowl	-	-	1.75"	4.75"
K.	R897	Square	4.5"	4.5"	1.25"	-
L.	R671	Oval	6.13"	3.9"	1.18"	-
M.	R670	Round	-	-	1"	6.4"



R672

## COPPER FRENCH TABLE SERVICE PANS

Beautiful presentation pieces made of copper, lined with stainless steel.

### ROUND COPPER SERVING DISHES

Stainless steel lined. Bronze riveted handles.

	DIAMETER	HEIGHT
A. <b>R267 32</b>	12.5"	2"
B. <b>R267 20</b>	8"	1.25"
C. <b>R267 16</b>	6.25"	1.25"
D. <b>R267 12</b>	4.75"	1"



### OVAL COPPER AU GRATIN DISHES

Stainless steel lined. Bronze riveted handles.

	LENGTH	WIDTH	HEIGHT
E. <b>R268 30</b>	12"	8"	1.5"
F. <b>R268 35</b>	14"	9.25"	1.75"



### SMALL SAUCE PANS

	DIAMETER	HEIGHT	OUNCES
G. <b>R263 12</b>	4.75"	2.5"	25
H. <b>R247</b>	3.5"	1.88"	10

### I. COPPER LID FOR R247

3.75" diam.

**R247 L**



## STAINLESS STEEL FRENCH TABLE SERVICE PANS FROM DE BUYER

A high quality line of all stainless steel table service pieces, with riveted handles. They are easy to maintain and retain heat well.

An elegant and contemporary platform for presenting food.



### MINI STEWPANS WITH LIDS

	DIAMETER	HEIGHT	OUNCES
<b>R606 10</b>	4"	2.25"	15
<b>R606</b>	3.75"	2"	11



### MINI SAUCEPAN

3.75" diam. 2" h, 11oz.  
**R605**



### MINI FRY PAN

4" diam.  
**R820**



**MARBLE BASE HAM HOLDER**  
For clean presentation of roast or ham. Highly polished stainless steel frame with strong “teeth” securely holds product for slicing. Opening adjusts to 7" width. Base is 10" l x 18" w x 6" h above marble base.  
**R109**



**FRENCH SEAFOOD PLATTERS AND STAND**  
For traditional presentation of oysters, clams, paella. Now used with all foods.

A. **STAINLESS STEEL STAND**  
7" h, 9.5 bottom diameter x 7.75" top diameter.  
**R246**

B. **STAINLESS STEEL DISH**  
Round. 14" diam. x 1" h.  
**R245**

C. **SEAFOOD PLATTERS**  
Round, aluminum.

	DIAMETER	HEIGHT
<b>R555 30</b>	12"	1.5"
<b>R555 35</b>	14"	1.5"
<b>R555 40</b>	16"	1.5"
<b>R555 50</b>	20"	1.5"



**BUTANE MINI TORCH**  
Adjustable flame from regular to fine. Stainless steel and plastic. Self-starting and lock-on button. 7" h.  
**U749**

Gas not included. Available from hardware stores everywhere.

## GEOMETRIC DISHES

A. 2" square x 1.75" h. 1.75oz. Plastic.

### COLOR

**R487** Sea-Green  
**R542 2** Clear  
**R1034** Clear  
**R487 C** Clear lid

A



B



B. 2.8" square x 2.75" h. 7oz. Plastic.

### COLOR

**R542 2.75** Clear  
**R1035** Clear  
**R885 2.75** Clear lid

C



D



C. 1.63" square x 3.22" h. 3.3oz. Clear plastic.

**R542 1.5**

D. 2.25" square x 3" h. 6oz. Clear plastic.

**R542 2.38**

**LID FOR R543 2.38**

**R598 2.38**



### RECTANGULAR PRISM

2.3" l x 1" w x 1.2" h, 3oz. Plastic.

**R641**



### RECTANGULAR STACKABLE GLASS

4.6" l x 1.5" w x 2.3" h, 8oz. Plastic.

**R908 8**



### SQUARE STACKABLE GLASS

1.5" square x 4.5" h, 5oz. Plastic.

**R908 5**



### SQUARE GLASSES

2.8" square x 2.75" h. 7oz. Plastic.

	SQUARE	HEIGHT	OUNCES
<b>R874 2</b>	1.7"	1.7"	2
<b>R874 8</b>	2.8"	2.5"	8



### PADDED GIFT CUBES

Plastic.

	SQUARE	OUNCES
<b>RB266</b>	1.81"	2.4
<b>RB265</b>	2"	5.4







**FROSTED MINI CUP**  
1.8" diam. x 1.65" h, 2oz. Plastic.  
**R929**



**FROSTED MINI CUBE**  
1.3" square x 1.18" h, 1.25oz. Plastic.  
**R930**



**FROSTED MINI OVAL DISH**  
2.1" l x 1.45" w, 0.72oz. Plastic.  
**R928**



**MINI JAM POT WITH SCREW TOP LID**  
1.35" h x 1.75" diam. 1oz. Plastic jar.  
**R927**



**DIAMOND SPHERE**  
1.5" diam. x 1.5" h, 2.5oz. Plastic.  
**R1001**



**CLEAR MINI EARED DISH**  
3.25" l x 2.5" w x 0.5" h, 1oz. Plastic.  
**R482**



**MINI EGG DISH**  
3.2" l x 2.2" w x 1.2" h, 1.4oz. Plastic.  
**R1008**



**MINI BISTRO GLASS**  
1.5" diam. x 1.75" h, 1.6oz. Plastic.  
**R1004**



**SQUARE STACKABLE GLASS**  
1.5" square x 2.3" h, 2.5oz. Plastic.  
**R908**



**WHITE MINI-TULIP "GLASS"**  
1.7" diam. x 2.2" h, 1.69oz. Plastic.  
**R907 W**



**CUBO CUP**  
2" square x 2.25" h, 2oz. Plastic.  
**RB306**



**MINI OLD FASHIONED GLASS**  
2" diam. x 2" h, 2.7oz. Plastic.  
**R1009**

**FROSTED FLOWER POT**

2.66" diam. x 2.28" h, 4.23oz. Plastic.  
**RB120 G**

**MINI BARREL GLASS**

2" diam. x 2" h, 2.7oz. Plastic.  
**R1010**

**TEAR DROP "GLASS"**

1.5" diam. x 2.8" h, 3.8oz. Plastic.  
**R1002**

**ESKOFFIE TUREEN WITH LID**

2" diam. x 1.6" h, 1.5oz. Plastic.  
**RB263**

Heat tolerance 0 to 158 °F.

**ESKOFFIE SAUCE PAN**

2" diam. x 1.6" h, 1.5oz. Plastic.  
**RB262**

Heat tolerance 0 to 158 °F.

**ESKOFFIE SAUTE PAN**

2" diam. x 0.58" h, 1oz. Plastic.  
**RB264**

Heat tolerance 0 to 158 °F.

**ANGLED OVAL "GLASS"**

3.6" diam x 3" h, 6.42oz. Plastic.  
**RB261**

**VERRINE DOPPIO TWO-WAY**

1.9" diam. x 2.5" h,  
2.7oz or 1.3oz. Plastic.  
**RB252**

**CLEAR DOUBLE WALL APERITIF "GLASS"**

2" diam. x 2.5" h, 2.5oz. Plastic.  
**R532**

**PLASTIC SCREWTOP**

1.3" diam. x 3" h, 0.8oz. Plastic.  
**RB129**

**MINI PLASTIC BOTTLE WITH SCREW CAP**

0.90" square x 3.68" h, 0.84oz. Plastic.  
**R949**

**WINDO SQUARE DISPLAY**

23.2" l x 23.2" w x 24.2" h. Plastic.  
**RB120**



**MINI PLASTIC SHAKER**  
2.59" diam. x 5.7" h, 6.7oz. Plastic.  
**RB317**



**COCKTAIL BAG**  
9.4" l x 1.9" h, 20oz. Plastic.  
**RB242**

**METAL TWIST TIE**  
3" length.  
**RB243**



**MINI CHAMPAGNE "GLASS"**  
2.25" diam. x 5" h, 2.7oz. Plastic.  
**R1007**



**MINI MARTINI "GLASS"**  
2.75" diam. x 3" h, 1.8oz. Plastic.  
**R1005**



**MINI CORDIAL "GLASS"**  
1.5" diam. x 3.3" h, 1.6oz. Plastic.  
**R1006**



**CYLINDER GOBLET WITH BASE**  
2.95" diam. x 3.35" h, 5.oz. Plastic.  
**RB120 F**



**ROUND GOBLET "GLASS" WITH BASE**  
3.5" diam. x 2.95" h, 5.92oz. Plastic.  
**RB120 C**



**TAPERED "GLASS" WITH BASE**  
2.5" diam. x 2.17" h, 2.36oz. Plastic.  
**R978**



**MOKA COFFEE CUP**  
2.36" diam. x 2.59" h, 3.38oz. Plastic.  
**RB322**

Withstands temperatures up to 158 °F (70 °C).

**ARC "GLASSES"**

Plastic.

	LENGTH	WIDTH	HEIGHT	OUNCES
<b>RB120 A</b>	3.35"	2.36"	2.76"	43
<b>RB120 B</b>	2.52"	1.81"	2"	1.6

**LOOP BOWLS**

Plastic.

	DIAMETER	HEIGHT	OUNCES
A. <b>RB111</b>	3"	2.2"	6.7
B. <b>RB111 L</b>	Lid	-	-
C. <b>RB110</b>	2.24"	1.73"	2.7

**CRESCENT DISHES**

Plastic.

	DIAMETER	HEIGHT	OUNCES
A. <b>R926</b>	1.25"	3"	2
B. <b>R1018</b>	1.19"	2"	1

**MINI GLASSES**

Plastic.

	NAME	DIAMETER	HEIGHT	OUNCES
A. <b>R483 F</b>	Frosted	1.76"	2.5"	2
B. <b>R483 C</b>	Clear	1.77"	2"	1.5
B. <b>R599</b>	Lids	1.76"	-	-

**BOKO CLIP JARS WITH LIDS**

Plastic.

	DIAMETER	HEIGHT	OUNCES
A. <b>RB121</b>	3.14"	2.29"	8
B. <b>RB121 6</b>	3.14"	2"	6

**CRUSH CUPS**

Plastic. 2" diam. x 2" h.

	COLOR	OUNCES
<b>R1029</b>	Clear	3
<b>R1029 W</b>	White	2.7





OPEN FACE SPHERE

Plastic.

	DIAMETER	HEIGHT	OUNCES
RB122 7	3.4"	3"	7.4
RB122 4	2.9"	2.5"	4.7
RB122 3	2.5"	2.2"	3.4



TULIP "GLASSES"

Plastic.

	DIAMETER	HEIGHT	OUNCES
R741	2"	3.15"	5
R907	1.38"	2.19"	1.69



"BAROQUE" MINI GLASSES

Plastic.

	DIAMETER	HEIGHT	OUNCES
R836	1.87"	2.5"	2
R836 5	2.62"	3"	5



MAXI "GLASS"

Plastic.

	DIAMETER	HEIGHT	OUNCES
R484	1.35" base x 1.68" top	3.25"	2
R484 2	2"	3.75"	5



MINI FROSTED BOWL

Plastic.

	LENGTH	HEIGHT	CAPACITY
A. R448 4.25	4.3"	2.13"	6
B. R488	2.7"	1.5"	1.75
C. R1037	2.7"	1.5"	1.75



OPEN FACE SPHERE

Plastic.

	DIAMETER	HEIGHT	OPENING	OUNCES
R923 2	2.3"	2.3"	1.6"	2
R923 10	4.33"	4.33"	2.79"	10

**EGG CUPS**

Plastic.

	HEIGHT	DIAMETER	OUNCES	COLOR
<b>R833</b>	2.3"	1.5"	2	White
<b>R1015</b>	1.6"	1.4"	1.5	White
<b>R1016</b>	1.6"	1.4"	1.5	Black

**EGGS BASE AND LID**

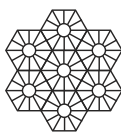
Plastic.

	DIAMETER	HEIGHT	OUNCES
<b>RB273</b>	2"	2.67"	1.52
<b>RB274</b>	3.82"	3.82"	4.3

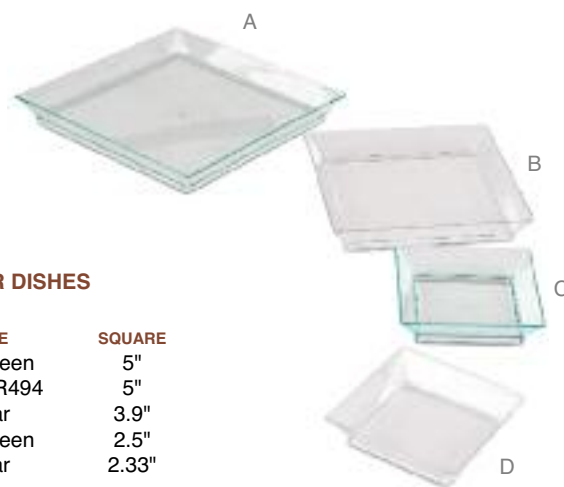
**CHUPITOS SKOL**

2" diam. x 1.49" h, 1.69oz. Plastic.

	COLOR
<b>RB313</b>	Frosted
<b>RB314</b>	Black
<b>R832</b>	Clear

**RB313 detail****DOME WITH BASE**

6.9" diam. x 6.7" h. Plastic.

**RB130****SQUARE APPETIZER DISHES**

Plastic.

	NAME	SQUARE
A. <b>R494</b>	Sea-green	5"
A. <b>R494 C</b>	Lid for R494	5"
B. <b>RB118</b>	Clear	3.9"
C. <b>R486</b>	Sea-green	2.5"
C. <b>R496</b>	Clear	2.33"

TINS

Give your guests the impression they are getting something off the supermarket shelf when in reality you are presenting them your latest culinary creation. These aluminum sardine tins offer you a unique way to present dishes at your restaurant or next catered event.



	NAME	DIMENSIONS	HEIGHT	OUNCES
A. <b>R901</b>	Rectangular	4" length	0.75"	3
B. <b>R870</b>	Rectangular	4.3" length	1.1"	4
C. <b>R877</b>	Oval	4.5" length	1.18"	4
D. <b>R899</b>	Caviar	2.6" diameter	0.75"	1.5
E. <b>R900</b>	Round	3" diameter	1.25"	4
F. <b>RB126</b>	Round	4.3" diameter	0.9"	4



**HAND CRIMPER FOR R900**  
Crimps lids on **R900**.  
**R900 S**



	NAME	LENGTH	OUNCES
A. <b>R876 10</b>	Large	5.5"	1
B. <b>R876 5</b>	Medium	4.5"	0.5
C. <b>R876 2</b>	Small (Fine Tip)	3.5"	0.24



**FILLING GRID FOR ALUMINUM TUBES (SMALL & MEDIUM)**  
Holds 25 tubes for filling or display.  
Works with **R876 2** & **R876 5**.  
Not for **R876 10**. 4.50" square x 2.75" h.  
**R876 G**



**ALUMINUM TUBE CRIMPING PLIERS**  
7" l.  
**R876 P**



**LIPSTICK TUBE**  
0.73" diam. x 2.90" h.  
**R905**



**MOLD FOR LIPSTICK TUBE**  
This mold allows you to make the insert for the lipstick tube (**R905**).  
5 molds with 6 cavities.  
Operating temperatures are -40 to +149 °F (-40 to +65 °C).  
**R905 M**

**SANTO PLATES**

Plastic.

**WHITE**

	DIAMETER
A. <b>RB308</b>	6.29"
<b>RB307</b>	4.72"
B. <b>RB309</b>	7.87"

**GRAY**

	DIAMETER
<b>RB220</b>	4.7"
C. <b>RB221</b>	6.2"
<b>RB222</b>	7.8"

**BODEGLASS CLEAR CUPS**

Plastic.

	DIAMETER	HEIGHT	OUNCES
D. <b>RB234</b>	4.2"	3.3	21
E. <b>RB233</b>	4.2"	2.2	15
<b>RB235</b>	Lid for RB233 and RB234	-	-
F. <b>RB230</b>	3.5	2.2	10
<b>RB231</b>	Lid for RB230	-	-
G. <b>R531</b>	3"	2.25	8
<b>R1046*</b>	3"	2.25	8
<b>R531C</b>	Lid for R531	-	-
H. <b>R736</b>	2.85"	2	6
<b>R736 L</b>	Lid for R736	-	-

**SPHERE CONTAINER WITH SCREW CAP**

3.5" diam. x 3" h. Plastic.

	LID COLOR
<b>R875 W</b>	White
<b>R875</b>	Gray
<b>R875 P</b>	Pink

**ORGANIC WAVE BOWLS**

Plastic.

	LENGTH	WIDTH	OUNCES
<b>RB240</b>	6.5"	5.6	28.7
<b>RB238</b>	5.6"	4.9	18.5
<b>RB236</b>	4"	3.5"	11.5

**LIDS**

	LENGTH
<b>RB241</b>	6.5"
<b>RB239</b>	5.6"
<b>RB237</b>	4"







TRANSPARENT CANS WITH LID  
Plastic.

	DIAMETER	HEIGHT	OUNCES
A. <b>RB124 7</b>	2.9"	2.9"	7.4
B. <b>RB124 3</b>	2.4"	2.3"	3.7
C. <b>RB124 2</b>	2"	2"	2
D. <b>RB276</b>	2"	1.46"	1.5
E. <b>RB275</b>	2.93"	1.47"	3.4



SILVER CANS WITH LID  
Plastic.

	DIAMETER	HEIGHT	OUNCES
F. <b>RB123 7</b>	2.9"	2.9"	7.4
G. <b>RB123 3</b>	2.4"	2.3"	3.7
H. <b>RB123 2</b>	2"	2"	2

PLASTIC MASON JARS

Made from high quality transparent plastic with rubber gaskets and metal hardware.



	LENGTH	WIDTH	HEIGHT	OUNCES
I. <b>RB125 2</b>	2.7"	2"	2.1"	2
J. <b>RB125 3</b>	2.7"	2"	3.4"	3.7
K. <b>RB125 7</b>	2.7"	2"	6.1"	7.4

	DIAMETER	HEIGHT	OUNCES
L. <b>R1011 A</b>	1.8"	2.4"	1.5
M. <b>R1011 B</b>	1.9"	3.2"	2.5
N. <b>R1011 C</b>	4.1"	2.5"	10

**TWIST BODEGA BOTTLE AND JARS**

Ideal for takeaway, hermetic and easy to carry. To keep and reuse!

	DIAMETER	HEIGHT	OUNCES
A. <b>RB326*</b>	2.8"	3"	8.4
B. <b>RB327*</b>	3.5"	3.7"	16.9
C. <b>RB173</b>	1.8"	6.1"	6.8

\*Lids not included. Please see below.

**LIDS**

**RB326 PL**  
**RB327 L**

**MATERIAL**  
Plastic  
Aluminum

**RB327 PL**  
**RB327 L**

**MATERIAL**  
Plastic  
Aluminum

**D. SFERA SPHERE PLASTIC BOTTLES**

	DIAMETER	HEIGHT	OUNCES
<b>RB255</b>	3.1"	3.5"	8
<b>RB254*</b>	2.7"	3"	5
<b>RB253*</b>	2.3"	2.2"	3.3

\*Works with **RB259**.

**E. ALUMINUM SCREW CAPS**

For **RB255**, **RB254** and **RB253** and **RB256**.  
**RB257**

**F. PLASTIC SPRAYS**

Plastic.

	LENGTH
<b>RB259*</b>	7.4"
<b>RB258</b>	3.9"

\*Works with **R256**.

**G. SQUARE BOTTLE**

1.25" square x 6.53" h. 4oz. Plastic.  
**RB256**



### FAUX SLATE

These disposable serveware have the look and texture of real slate, providing a natural look to your presentation.



**FAUX SLATE RECTANGULAR PLATE**  
5" l x 2.5" w. Plastic.  
**R925**



**FAUX SLATE RECTANGLE PLATE**  
7" l x 3.5" w. Plastic.  
**R739**



**FAUX SLATE OVAL PLATE**  
7" l x 5" w. Plastic.  
**R738**



**FAUX SLATE ROUND DISHES**  
Plastic.  
**R737 3** 3.25"  
**R737 5** 5"



**FAUX SLATE SQUARE DISH**  
2.5" square x 0.40" h. Plastic.  
**R906**



**FAUX SLATE TRAY**  
7.75" l x 10.75" w. Plastic.  
**R835**



**FAUX SLATE BOWL**  
3.6" diam. x 2.1" h, 8.4oz. Plastic.  
**RB246**



**FAUX SLATE ROUND DEMI DISH**  
5" diam. Plastic.  
**R1028**



**MINI BOARD**  
3.94" l x 2.17" w. Plastic.  
**RB277**

Heat tolerance 0 to 158 °F.

### MICROWAVE SAFE DISHES



**MINI OVAL COCOTTE WITH LID**  
2.75" l x 1.75" h, 2oz. Plastic.  
**R743**



**ROUND COCOTTE WITH LID**  
2.75" diam x 1.82" h, 2oz. Plastic.  
**R882**



**MICROWAVABLE PAELLA**  
7" diam. x 0.78" h. Plastic.  
**R883**



**STONE BOWL**  
3.93" diam. 15oz. Plastic.  
**RB312**

**BENTO CARRYING BOX**

6.9" square x 5.75" h. Holds up to 4  
Sea-Green Bento Plate (**R493**). Plastic.  
**R493 B**

**SEA-GREEN BENTO PLATE**

6.75" square x 1.38" h. Plastic.  
**R493**

**CLEAR COVER**

Plastic.  
**R493 C**

**LAB DISH**

6.2" diam x 1.3" h, 24oz. Plastic.  
**R1026**

**SEA-GREEN SQUARE APPETIZER PLATE**

5" square x 0.38" h. Plastic.  
**R494**

**COVER**

1" h. Plastic.  
**R494 C**

**MACARON COOKIE DISPLAY**

Macarons are a delicate French cookie delight that have been mastered and popularized by chefs like Pierre Hermé. This stand will hold approximately 32 to 40 traditional sized macarons and other styles of round cookies. The base is pitched at an angle for better viewing in a showcase or on a buffet, with four removable troughs making it easy to refill and manipulate. 13.5" l x 10.75" w x 5.75" h. Individual troughs are 12.5" long and 2" wide at the top. Plastic.

**R980**

**6-PIECE WOODEN MACARON BOX**

7.5" l x 2.4" w x 2.2" h. Wood and plastic.  
**RB178**





FLUTES  
Plastic.

	NAME	TOP DIAMETER	HEIGHT	OUNCES
A. <b>R489</b>	Crystal	1.88"	6.75"	3
B. <b>R642</b>	Mini	1.25"	4.5"	1.5



FROSTED CLEAR TUBE "GLASS"  
0.97" diam. x 5.75" h, 2oz. Plastic.  
**R592**



CLEAR SIX FLUTE STAND  
5.5" h x 14" l. 1.4" diameter openings.  
Fits **R489**. Plastic.  
**R535**



CLEAR "CRYSTAL" PLASTIC PALETTE TRAY  
9.5" diam. Fourteen 1.25" diameter openings.  
Fits **R489**. Plastic.  
**R490**



FLUTE AND TUBE STAND  
23.5" l x 3.17" h. 10 holes for use with  
**R642**, **R489** and **R592**. Plastic.  
**R987**

## UTENSILS



**MINI SPOON AND FORK**  
3.5" l.

	NAME
<b>R608 S</b>	Spoon
<b>R608 F</b>	Fork



**"METAL" SPOON AND FORK**  
4" l.

	NAME
<b>R865</b>	Spoon
<b>R866</b>	Fork



**"SILVER" SPOON AND FORK**  
4" l.

	NAME
<b>R742 S</b>	Spoon
<b>R742 F</b>	Fork



**MINI SPOON AND FORK**  
4.25" l.

	NAME
<b>R685</b>	Spoon
<b>R684</b>	Fork



**MINI SPOON AND FORK**  
3.75" l.

	NAME
<b>R683</b>	Spoon
<b>R682</b>	Fork



**ZAKOUSKI SPORK**  
4.8" l.  
**RB318**



**LONG COCKTAIL SPOON**  
Clear. 7.5" l.  
**R534**



**MEDIUM COCKTAIL SPOON**  
5" l.  
**R497**



**COCKTAIL UTENSILS BY PHILIPPE STARCK**

	NAME	LENGTH
A. <b>RB248</b>	Dessert Fork	6.8"
B. <b>RB249</b>	Mini Fork	5.5"
C. <b>RB247</b>	Dessert Spoon	5.5"
D. <b>R735</b>	Mini Spoon	4"

STYLISH DESIGN

These European designed, plastic serving pieces are stylish and elegant. Designed for appetizers or hors d'oeuvres, for buffets, pool, boat or party service. Disposable or re-usable.



APPETIZER SPOONS

Perfectly balanced, matte finish, available in black or white, they have the look of china yet can be disposable or re-usable.

	NAME	LENGTH	WIDTH
A. <b>R510 B1</b>	Black Tasting Spoon	4.75"	1.56"
B. <b>R510 W1</b>	White Tasting Spoon	4.75"	1.56"
C. <b>R994 B</b>	Black Air Spoon	5"	1.56"
C. <b>R994 W</b>	White Air Spoon	5"	1.56"
C. <b>R920 B1</b>	Black Deco Spoon	5"	1.56"
C. <b>R920 W1</b>	White Deco Spoon	5"	1.56"

DOUBLE TASTING PLATES

3 and 1.5oz. 7.5" l x 4.5" w. Matte Finish.

	COLOR
D. R620 B1	Black
E. R620 W1	White

TASTING PLATES

Elongated corner for holding. 5.75" l x 4.25" w, 1.5oz. Matte Finish.

	COLOR
F. R515 B	Black
G. R515 W	White

H. PICKS

Plastic. 3.5" l.

	COLOR
R520 B	Black
R520 W	White

I. SKEWERS

Plastic. 7" l.

	COLOR
R521 B	Black
R521 W	White

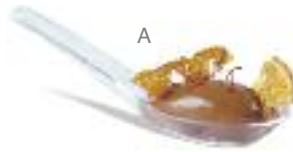
J. SMALL APPETIZER "GLASS"

Clear. 2" square x 2.28" h. 1.55" diam. 1.5oz. R530 B

Spoon not included.

**A. CLEAR ASIAN STYLE SPOON**

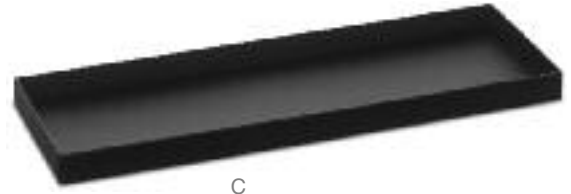
4.75" l, 1 tablespoon. Plastic.

**R481****B. CLEAR SENSO SPOON**

3.62" l. Plastic.

**R1033 B****C. CATERLUX MINI TRAY**

3.6" width x 10.9" length.

**RB244****CIRCLE SKEWER/LOLLIPOP STAND**

23" diam. 28 holes. Plastic.

**R935****"WINDO" SQUARE DISPLAY**

23.2" l x 23.2" w x 24.2" h.

**RB120**



DISPOSABLE SERVEWARE

PUSH UPS (CAKE SHOOTERS)



PLASTIC PUSH UPS (CAKE SHOOTERS)

	NAME	HEIGHT	HEIGHT WITHOUT HANDLE	DIAMETER	OUNCES
A. <b>R746</b>	Clear	7"	3.8"	1.75"	4
B. <b>R864</b>	Clear	5.82"	2.75"	1.3"	1.25
C. <b>R740</b>	Mini Clear	4.5"	2.12"	0.75"	0.63
C. <b>R747</b>	Squeeze Pop	5.9"	-	1.9"	4.5



**STAND FOR PUSH UPS**  
12" l x 3.5" h. 12 holes. For use with **R864**. Plastic.  
**CLEAR**                    **BLACK**  
**R864 S**                    **R864 B**



**STAND FOR PUSH UPS**  
15.2" l x 11.4" w x 4.3" h. For use with **R746** & **R916**. Plastic.  
**R746 28**



**STAND FOR PUSH UPS**  
9.5" l x 1" w x 0.39" h. 6 holes. For use with **R740**.  
**R740 6**



**PALLET TRAY FOR PUSH UPS**  
9.45" diam. 19 holes. For use with **R740**.  
**R740 19**



**STAND FOR MINI PUSH UPS**  
19" l x 13" w. 40 holes. For use with **R740**.  
**R740 40**

## PAPER AND CORRUGATED

### A. MINIATURE PIZZA BOX

3.5" square x 0.75" h.

#### MATERIAL

**R902** Cardboard  
**R976** Corrugated



A

### B. MINI BURGER STYLE BOX

2.5" square x 2" h.

#### MATERIAL

**R880** Cardboard  
**R880 A** Corrugated



B

### C. MINI FRY BOX

3.25" l x 2" w x 1.6" h.

**R1023**



C

### D. MINI TAKEOUT STYLE CONTAINER

1.18" square base. 2" square top.

2.35" h, 3oz.

**R879**



E

### E. PAPER APPETIZER CUP

3" h x 2" diam.

**R972**



D

## CARDBOARD SERVING CONES

### F. WHITE

	DIAMETER	HEIGHT
A. <b>R903 M</b>	1.75"	3.5"
B. <b>R903 L</b>	2.5"	4.75"

### G. NEWSPRINT

	DIAMETER	HEIGHT
A. <b>R1024 M</b>	1.75"	3.5"
B. <b>R1024 L</b>	2.5"	4.75"



F

G

## SKEWERS

	NAME	LENGTH	COLOR
A. <b>R951</b>	Screw	5.9"	Black
B. <b>R492</b>	Regular	4"	Clear
C. <b>R952</b>	Screw	3"	Black
D. <b>R950</b>	Screw	3"	Clear
E. <b>RB128</b>	Needle	2.8"	Silver
D. <b>RB321</b>	Stick Bolt	5.5"	Black
D. <b>RB319</b>	Stick Bolt	5.5"	White
D. <b>RB320</b>	Stick Bolt	5.5"	Clear



A

B

C

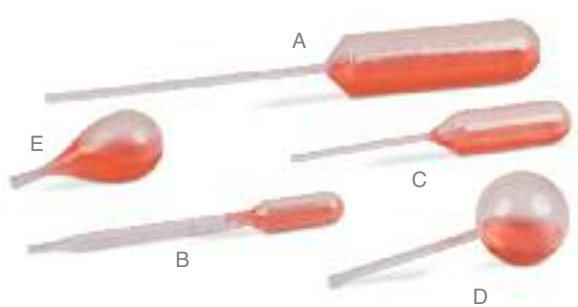
D

E

D

PIPETTES

Used for transferring or delivering measured quantities of liquids. A unique tool for serving hors d'oeuvres with a sauce and plating.



	LENGTH	MILLIGRAMS
A. <b>R831</b>	6"	15
B. <b>R690 3.5</b>	3.5"	1.7
C. <b>R690</b>	3.5"	4
D. <b>R1012</b>	2.8"	6
E. <b>RB127</b>	1.8"	5.9



Item number **R831**



FATA® PAPER

Fata® paper (loosely translated “Fata” means magical in Italian) an innovative product that can be made into see-through cooking pouches! It allows you to cook in a bag so that all the flavors and juices are concentrated. Then you can bring it to the table and serve with all the aroma (and drama) intact when the bag is opened. It is sold in rolls that can be easily cut, folded and tied with string or kitchen twine.

Now available in convenient, pre-cut packs. The see-through pouches can be:

- Cooked directly on a hot surface.
- Heated in the microwave.
- Immersed in a water bath.
- Baked in the oven up to 425 °F.
- Immersed in hot oil, no hotter than 425 °F.
- Put in the freezer down to -50 °F.



Do not put on an open flame nor use with alcohol. Fata® paper complies with USA Food and Drug Administration regulations for use with food.

ORDERING FATA PAPER

	LENGTH	WIDTH	SHEETS
<b>R560 10</b>	10m	50cm	-
<b>R560 50</b>	50m	50cm	-
<b>R561 50</b>	50cm	50cm	100

KLEARCOOK PRO

The French call it “en papillote” and in Italy they call it “al cartoccio”. This ancient technique of wrapping food in parchment paper or even leaves has been around for centuries.

KlearCook is the technological revolution of this cooking method using a scientifically designed material that can withstand cooking temperatures up to a maximum 230 °C. (446 °F.) KlearCook sheets can be used in the oven, on the stove-top, on a griddle, in a deep-fryer or even in boiling water or steam.

Simply choose your preferred method of cooking using this unique shiny and clear cooking material and open up the endless possibilities of your inner gourmet. Just keep KlearCook sheets away from direct contact with flames.

Historic note: In the late 1800's Antoine Alciatore, the founder of Antoine's restaurant in New Orleans, created a dish called "Pompano Montgolfier" which was made in the "en papillote" style to honour the French Montgolfier brothers who are credited with inventing the hot air balloon. Antoine's restaurant remains the oldest family run restaurant in the USA today.

- 200 pre-cut sheets.
- 19.7" square.

R1071



# SUSTAINABLE SERVEWARE

## SUGARCANE SERVEWARE

You no longer have to worry about losing service items or breakage with this disposable item made from renewable sugarcane pulp. The distinct look and clean contemporary lines making these attractive service pieces a versatile choice for your next cocktail party. Use it to showcase your next bite creation!



**SUGARCANE PLATE**  
5.12" l x 3.25" w x 1.10" h.  
**R1074**



**SMALL SUGARCANE PLATE**  
3.54" square.  
**R1073**



**MINI TEAR DISH**  
4" l x 2" w, 0.5oz.  
**R971**



**MINI EGG DISH**  
3.15" l x 2.17" w, 1oz.  
**R970**

**OVAL SUGARCANE BOWL**  
8.6" l x 5.5" w.  
**R1072**



## MANGO WOOD WAVE EDGE BOWLS

	SIZE	DIAMETER	HEIGHT
<b>RB183</b>	Mini	3"	1.5"
<b>RB184</b>	Small	4.5"	2"



**A. TEAK SQUARE SALT CELLAR WITH TEAK SPOON**  
2.75" square x 1.5" h. Spoon is 3.25" l. Hand wash only.  
**RB137**



A

**B. CERAMIC MINI CELLAR WITH TEAK LID AND SPOON**  
1.75" diam. x 2.25" h. Spoon is 3.25" l.  
**RB190**



B







LEAFWARE SQUARE PLATES

	SQUARE	HEIGHT
RB100	3"	1.25"
RB101	5"	1"
RB102	7"	1"



MINI PALM EGG PLATE

3.54" l x 2.36" w.

R1075



SQUARE BAMBOO LEAF PLATE

	SQUARE	HEIGHT
R1079	3.5"	1.2"
R1080	4.75"	1.2"



LEAFWARE ROUND PLATES

3.5" diam. x 1.25" h, 3oz.

RB103



BAMBOO LEAF SMALL PLATE

3.5" diam.

R1078



BAMBOO LEAF DISH

2.3" diam. x 0.75" h.

R662



SMALL WOOD PAPER

1.5" diam. x 1.75" h.

R663 2



LEAFWARE ROUND PLATES

6" diam.

RB104



LEAFWARE ROUND BOWL

7" diam. x 1.25" h, 12oz.

RB105



CORRUGATED GEOMETRIC DISHES

	SQUARE	HEIGHT
R881 2.75	2.8"	2.75"
R885 2.75	Lid for R881 2.75	-
R881 2	1.97"	1.75"
R487 C	Lid for R881 2	-

Can be used for baking up to 375 °F.



MINI CLOTHES PIN

1.3" l.

R938



WOODEN CONDIMENT CUP

Solid hardwood with food-safe mineral oil finish.  
Great for herbs, spices, condiments...whatever.  
2.5" diam, 1oz.

R352



BAMBOO TONGS

5" l.

R651

## PICKS



## SLATE PICKS

6" l. Markable surface is 1" l x 1.5" w.

**RB117**



## SLATE CLIPS

	LENGTH	WIDTH
<b>RB324</b>	1.37"	0.98"
<b>R1B235</b>	1.96"	1.33"



## FISHERMAN'S SKEWER

4.72" l.

**RB280**



## BAMBOO PADDLE PICKS

	LENGTH
<b>R990 3.5</b>	3.3"
<b>R990 5</b>	5.9"
<b>R990 7</b>	7.1"



## BAMBOO PICKS

	LENGTH
<b>R518</b>	4"
<b>R519</b>	7"
<b>R525 10</b>	4"



## BLACK FEATHER PICKS

3.75" l.

**R941**



## NATURAL EGG SHELLS

1.75" diam. x 2" h.

	COLOR
A. <b>RB278</b>	White
B. <b>RB279</b>	Brown

A



B



## C. MINI PALLET

3.15" l x 2.36" w x 0.67" h.

**RB267**

C



D



## D. PROTECTIVE SET

3.15" l x 2.36" w.

**RB267**

### UTENSILS



**MINI FORK**  
4" l. Wood.  
**R1081**



**TASTING FORK**  
6.5" l. Bamboo.  
**R647**



**MINI COCKTAIL FORK**  
3.25" l.  
**R664**



**TRIDENT FORKS**  
5.5" l. Bamboo.  
**R1048**



**LEAFWARE SPOON**  
4" l. Wood.  
**RB106**



**MINI SPOON**  
4.5" l. Wood.  
**R667**

Reusables. Hand wash only.



**TEAK MINI SCOOPS**  
2.25" l.  
**RB134**



**MINI SPOON**  
3.5" l. Bamboo.  
**R674**



**FORK**  
3.5" l.  
**R673**



**TAPERED SPOON**  
3.7" l. Wood.  
**R867**



**TEAK SMALL ROUND SPOON**  
4.25" l.  
**RB132**



**BAMBOO PINCHO FORK**  
5.75" l. Bamboo.  
**R1022**



**LONG TEAK SPOON**  
8" l.  
**RB133**

**TRIO DISH**

7" l x 2.3" w. Bamboo.

**R679****TASTING SPOON**

3.5" l. Bamboo.

**R680****SCOOP**

4" l. Bamboo.

**R676****TASTING SCOOP**

4" l. Bamboo.

**R648****SPOON WITH TAIL**

3.8" l. Bamboo.

**R675****SQUARE RAMEKIN**

2.3" square. Bamboo.

**R650****SQUARE DISH**

2.3" square. Bamboo.

**R677****RIMLESS SQUARE DISH**

2.3" square.

**R678****ROUND DISH**

2.3" diam.

**R649**



POPLAR AND BAMBOO



A. POPLAR SERVING BOATS

	LENGTH	WIDTH	HEIGHT
RB329 2.5	2.5"	1.5"	0.5"
RB329 4.5	4.5"	2.5"	1"
RB329 5.5	5"	3"	1"
RB329 6.5	6.5"	3.5"	1"
RB329 8.5	8.5"	4"	1"

B. MINI POPLAR WOOD BOAT

2.6" length x 2" width x 1" height.  
RB328 2.5

C. POPLAR SERVING BOATS

	LENGTH	WIDTH	HEIGHT
R588 2.5	2.5"	1.5"	0.5"
R588 3.75	3.8"	2"	0.6"

SQUARE POPLAR WOOD PLATE

	SQUARE
RB330 4.5	4.5"
RB330 5.5	5.5"

BAMBOO STEAMERS



POPLAR SERVING BOATS

	DIAMETER	HEIGHT
D. R581	2"	2.38"
E. R802	4"	2.5"
F. R652	3"	3.5"
R652 LID	Lid for R652	-
R652 BASE	Base for R652	-

**FOREST MARBLE RECTANGULAR PLATTER**

16" l x 7.5" w x 1.5" h. Marble.

**RB187****MANGO WOOD WITH BARK OVAL PLATTER**

16" l x 7.5" w x 1.5" h\*. Hand wash only.

**RB186**

\*Approximate diameter. Natural product. Shape will vary.

**SEASHELL CAVIAR SPOONS**

	LENGTH	WIDTH
A. <b>RB131 B</b>	3.25"	0.75"
B. <b>RB131 H</b>	4.5"	2.5"
C. <b>RB131 W</b>	5.5"	3"

**MANGO WOOD SALAD BOWL**

Extra large. 16.5" diam. x 6" h\*. Hand wash only.

**RB182**

\*Approximate diameter. Natural product. Shape will vary.





## MANGO WOOD PLATES

DIAMETER\*

**RB138** 8"

**RB138 B** 9.75"

\*Approximate diameter. Natural product. Shape will vary.



## MANGO WOOD PLATE WITH LIVE EDGE

7.5" l x 1.5" h. \* Hand wash only.

**RB139**

\*Approximate diameter. Natural product. Shape will vary.



## THIN RECTANGULAR OLIVE WOOD TRAY

12.5" l x 3.5" w x 0.75" h. Hand wash only.

**RB140**



## TEAK OVAL BOWL

7" l x 4" w\*. Hand wash only.

**RB179**

\*Approximate diameter. Natural product. Shape will vary.

## MIXING GLASSES BY COCKTAIL KINGDOM

The mixing glass is a quintessential piece for all serious cocktail bars and ideal for stirred drinks. Their weight provides excellent stability while stirring cocktails. Each glass has a refined pour spout to help with the transfer of drinks and a distinct decorative pattern etched into the exterior. All of these attributes make for a functional and attractive tool for the bar. For use with our Julep or Koriko Hawthorne Strainers. Dishwasher safe.

### A. SEAMLESS PADDLE

	HEIGHT	DIAMETER	OUNCES
1118	5.25"	3.5"	18.6
1118 L	6.25"	3.5"	23

### B. SEAMLESS YARAI

	HEIGHT	DIAMETER	OUNCES
1119	5.25"	3.5"	18.6
1119 L	6.25"	3.5"	23

### C. YARAI

5.25" h x 3.5" diam. 500ml or 16.9oz.

1120



## COCKTAIL STRAINERS

### D. FORTE JULEP STRAINERS

Well crafted and built to stand up to the rigors of a professional bar. This straight forward and fundamental tool for straining ice from a variety of mixing glasses is made from stainless steel and polished to a clean finish. 7" l.

1205



### PREMIUM JULEP STRAINERS BY COCKTAIL KINGDOM

Ideal for straining ice out of stirred drinks from a variety of mixing glasses. 7" l.

	COLOR	FINISH
E. 1125	Stainless steel	Matte
F. 1125 G	Gold plated	Stainless steel

### KORIKO HAWTHORNE STRAINERS BY COCKTAIL KINGDOM

Made of heavy duty metal, with a very tight coil, this strainer is designed to make it easy to do a true split pour. Fits large and standard mixing glasses. 6" l.

	FINISH
G. 1126	Stainless steel
H. 1126 G	Gold plated*
I. 1126 C	Copper plated*

\*Not dishwasher safe.



### J. COLINO ITALIAN COCKTAIL STRAINER

2-Prong style crafted to the highest standards. Its 7 slot design and coil will allow liquid and pulp to strain out of a shaker or tin, while limiting the amount of ice that will pass into your drink. This strainer is ideal for standard to smaller bar tins. Stainless steel. 6.25" l.

1200





### BAR SPOONS



#### HOFFMAN

It has a twisted stem that provide ample grip for wet hands. The stem is finished with smooth edges so as not to irritate and wear upon your fingers after sustained use. These spoons rotate smoothly around the mixing glass, abetted by its reasonable heft and the impeccable balance. 13.1" l.

#### FINISH

- A. **1123 C** Copper Plated
- B. **1123** Stainless steel
- C. **1123 G** Gold Plated

#### SKULLS

This sparkling skull adorned bar spoon was developed in collaboration with Tiki drink aficionado Jeff "Beachbum" Berry, and inspired by classic Tiki cocktails such as the "Skull & Bones", "Shrunken Skull", and "Cannibal Grog". This spoon features a twisted stem providing ample grip for wet hands and is finished with smooth edges to prevent finger irritation after sustained use. These spoons rotate smoothly around mixing glasses, abetted by its reasonable heft and the impeccable balance. 13" l.

#### FINISH

- D. **1140 G** Gold Plated
- E. **1140** Stainless steel



Skull detail.  
Item number  
**1140 G.**

#### BAR SPOON WITH MUDDLER

It has a twisted stem that provide ample grip for wet hands. The stem is topped with a tamp for muddling smaller product into your cocktail making it an effective two in 1 tool. 15.74" l.

**1124**



Muddler for item  
number **1124.**

#### PRESSINO

2-in-1 tool for the bar: the essential spoon for stirring on one end and a stud or tamp on the other. Use the spoon to mix cocktails as you normally would and flip it around if you need to muddle ingredients in your recipe. This stainless steel spoon is well constructed and a great addition to your bar and cocktail program. 11" l.

**1203**



Muddler for item  
number **1203.**

## SHAKERS

### SET OF KORIKO SHAKERS TINS BY COCKTAIL KINGDOM

Two weighted tins includes a large 28oz and small 18oz heavy duty cup. These shakers maintain a great seal and are of an excellent quality. 10.5" h x 3.5" diam.

#### FINISH

- A. **1121** Stainless steel  
B. **1121 G** Gold Plated



### HEAVYWEIGHT USAGI SHAKER 500ML BY COCKTAIL KINGDOM

Consists of three parts and has a capacity of 500ml or 16.9oz. It is the ideal tool for executing the perfect Japanese hard shake. This heavy weight cobbler style shaker comes in at a substantial 1.10lb each (.5 kg) giving it extra stability and weight. Great for both working bartenders and the enthusiast alike. 7.5" h x 3.25" diam.

#### FINISH

- C. **1122** Stainless steel  
D. **1122 G** Gold Plated  
E. **1122 C** Copper Plated



### LARGE USAGI COBBLER SHAKER BY COCKTAIL KINGDOM

Made to an exacting standard for easy separation after shaking. The shaker consists of three parts and has a capacity of 28oz. (800mL). This larger version of the Usagi Cobbler holds up to a two drink capacity and is the ideal tool for executing the perfect Japanese hard shake.

#### FINISH

- E. **1141** Matte Stainless steel  
F. **1141 C** Copper Plated  
G. **1141 G** Gold Plated



## ICE TRAYS BY COCKTAIL KINGDOM



### ICE CUBE TRAYS

	SQUARE	CUBES
A. 1131	2"	6
B. 1130	1.25"	15

### C. ICE RECTANGLE TRAY

5.25" l x 1.25" w x 1.25" h. 4 rectangles.

1132

### D. ICE SPHERE TRAY

2" diam. 4 spheres.

1133

## JIGGERS BY COCKTAIL KINGDOM

Jiggers are arguably the most essential tool on the bar. Cocktail Kingdom understands the need for accuracy and has gone to great lengths to ensure their jiggers are accurate and consistent, so that your drinks can be the same time after time



### 1 AND 2OZ

1oz on one side, and 2oz on the other, with a 0.5, 0.75 and 1.5oz etchings on the inside. 4.5" h.

#### FINISH

E. 1128	Stainless steel
F. 1128 G	Gold Plated
G. 1128 C	Copper Plated



### 0.5 AND 0.75OZ

0.5oz on one side, and 0.75oz on the other, with a 0.25oz etching on the inside. 3.25" h.

#### FINISH

H. 1127	Stainless steel
I. 1127 G	Gold Plated
J. 1127 C	Copper Plated



### 1 AND 2OZ LEOPOLDS

1oz and 2oz measures. It also includes inner markings at 0.25oz, 0.5oz, and 0.75oz on the 1 oz side and a marking of 1.5oz on the 2oz side. This offers a variety of key measures and offering you the option of eliminating clutter on your bar by moving to one style of jigger. 3.25" h.

#### FINISH

K. 1129	Stainless steel
L. 1129 G	Gold Plated
M. 1129 C	Copper Plated

**BEEHIVE CITRUS JUICERS BY COCKTAIL KINGDOM**

The classic hand held citrus juicer. It is a heavy duty, long lasting juicer, made from 100% Aluminum body with nickel-plated steel bolt and hanging ring.

	LENGTH	USE
A. 1135	9"	Small fruit
B. 1220	20"	Large fruit

**C. NAVY GROG ICE CONE KIT BY COCKTAIL KINGDOM**

Cocktail Kingdoms is all about authenticity and staying true to the classics. In order to make the signature ice cone garnish for the Tiki bar inspired Polynesian punch Navy Grog, you need the Navy Grog Cone 2 piece kit. The metal cone mold yields a 5.5" cone and rod punches a hole through the center for a straw. Full instructions on the side of the box. 5.5" h.

1134

**D. STEADY SPOUT POURER**

Steady Pour Spouts are some of the finest bar pourers available. They are a two piece construction, as opposed to the standard 4 piece, and fitted with a gasket that never deforms. They offer a continuous no drip pour and are suitable for bottle openings that range from 18 to 21.5mm in diameter.

- Sturdy: Composed of only 2 pieces, rather than 4.
- Never changes: Always returns to the original shape.
- Steady: Constant pouring flow of 157BPM.
- Accurate: No dripping during use.
- Universal: Suitable for bottles with openings from 18 to 21.5mm in diameter.
- 4" l.

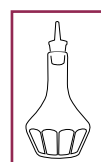
1201

**BITTERS BOTTLES BY COCKTAIL KINGDOM**

Inspired by a design from the 1880's. Fitted with a stainless steel and cork dasher top. They have a capacity of 100ml or 3.3oz. These bottles are ideal for consistently delivering a dash of ingredients to your cocktails.

	FEATURE
E. 1136	Beveled
F. 1137	Plain

Tops not included.



Beveled

**COCKTAIL KINGDOM DASHER TOPS**

	FINISH
G. 1138	Stainless steel
H. 1138 G	Gold
I. 1138 C	Copper

**AMBER GLASS DROPPER BOTTLE**

	HEIGHT	OUNCES
J. X939 1	4"	1
K. X939 2	4.5"	2





## A

Acetate strips, sheets & rolls 6, 57  
 Adhesive tape 166  
 Air brush 75, 160  
 Amuse-bouche dishes 181  
 Angel food pans 10  
 Anti-Griddle 155  
**APPAREL 83 - 85**  
     Aprons 83, 84  
     Coats 83  
     Pants 84  
     Hats 85  
     Mitts and oven gloves 85  
     Shirts 83  
     Towels 85  
 Apple corer 110  
 Apple and pear divider 106  
 Apple peeler 62  
 Aprons 83, 84  
 Arcobaleno pasta machines 162  
 Aspic cutters 49  
 Aus-lon by Solidteknics 175  
 Auto Sauce Guns (Fondant funnels) 50

## B

Bachour silicone molds 31  
 Bags for pastry 51  
 Baguette pans 17  
 Bags, knife and tool 140 - 144  
 Bakers blade 17, 64  
 Bakers' scales 93 - 95  
 Baking mat, nonstick 58 - 59  
 Ball cutters 110  
 Bamboo serving pieces 214 - 218  
 Barquette cutters and molds 7, 22, 46  
 Bar spoons 222  
**BAR TOOLS 221 - 225**  
     Bitter bottles 225  
     Ice trays 224  
     Jiggers 224  
     Mixing glasses 221  
     Pourers 225  
     Shakers 223  
     Spoons 222  
     Strainers 221  
 Basket fryers 104  
 Bench brush, scraper 70  
 Bento box and plates 205  
 Beni vegetable slicers 88  
 Bird's nest fryers 104  
 Bitters bottles 225  
 Black steel fry pans 173  
 Blast chillers 151  
 Blenders 147, 148  
 Blini pans 174  
 Boards for cutting 95  
 Boat molds 7, 22  
 Bottles, plastic squeeze 55  
 Bowls for mixing 96  
 Bowl scrapers 70  
 Bouillon strainers 91  
 Bread knives 112, 113, 121, 132  
 Bread molds 10, 15  
 Brioche molds 8, 24

Brushes for pastry 56  
 Bûche de Noël molds 11, 35  
 Buffet platters 192  
 Bun pan (icing) grates 55  
 Bundt (cake) pans 14  
 Butane mini torch 192  
 Butcher's knives & saws 134  
 Butcher's twine 111

## C

Cake decorating turntable 71  
 Cake knives, serrated 114, 132  
 Cake markers 60  
 Cake pans 10, 14, 15  
 Cake rings 4, 5  
 Cake saw 71  
 Cake stencils 62  
 Cake testers 15  
 Candy thermometer 69  
 Cannele molds 10, 33, 35, 43, 78  
 Cannoli forms 71  
 Caramel rulers 54  
 Casseroles dishes 182  
 Caviar dropper 111  
 Chain saws 177  
 Champion juicer 150  
 Charlotte molds 14, 25, 27  
 Cheese knives 136  
 Cheese graters 109  
 Cheese warmer (Raclette) 151  
 Cheesecake pan 14  
 Chef's Clothing 83, 84  
 Chef's aprons 83, 84  
 Chef's coats 83  
 Chef's hats 85  
 Chef's gloves and oven mitts 85  
 Chef's pants 84  
 Cherry pitter 106  
 China dishes 180, 181  
 China galantine molds 13  
 China terrines 180 - 182  
 Chinese slicer 134  
 Chinois 91  
 Chocolate dipping forks 72  
 Chocolate molds 76 - 81  
 Chocolate scraper 75 - 160  
 Chocolate spatulas and scrapers 70  
 Chocolate sprayers 75, 160  
 Chocolate tempering machines 73, 74  
 Clam knife 135  
 Cleavers 120, 128, 134  
 Cocktail Kingdom 221 - 225  
 Cocktail strainers 221  
 Comatec serveware 193 - 207, 209 - 211  
 Comb sets 62, 70  
 Condiment cups, wooden 214  
 Confection cutter (guitars) 72  
**COOKWARE 171 - 176**  
     Aus-lon by Solidteknics 175  
     Chef's Press 175  
     Mauviel M'Cook Professional Line 172  
     Sitram Horeca-R Commercial Line 171  
     Wearever fry pans 173  
 Copper table service pieces 69, 191  
 Corrugated serveware 211

Coupe lanière 86  
 Cork presenter 184  
 Cornet molds 71  
 Cream roll horns 71  
 Crème brulee dishes 181  
 Crêpe machine 146  
 Croissant cutters 60  
 Croquebouches molds 16  
 Crucial Detail 184, 185  
 Cuisinart machines 147, 151  
 Cutting boards 95  
**CUTLERY 112 - 144**  
     Cutlery cases 148 - 144  
     F Dick Cutlery 116  
     Global Cutlery 120 - 123, 141  
     Zwilling JA Henckels Cutlery 115, 116  
     Kanemasa Cutlery 129  
     Kikuichi Cutlery 124, 125  
     Mac Cutlery 130  
     Masahiro Cutlery 125, 126  
     Mcusta Cutlery 117, 118  
     Misono Cutlery 127, 128  
     Tamahagane Cutlery 119, 120  
     Victorinox Cutlery 63, 105, 131 - 133  
     Wüsthof Cutlery 105, 112 - 114, 144

## CUTTERS 46 - 49

Alphabet cutter set 49  
 Aspic cutters 49  
 Croissants 60  
 Curl cutters 107  
 Cylinder cutters 107  
 Heart shapes 48  
 Nougat 48  
 Pastry 47 - 49  
 Petit four cutter sets 49  
 Round cutter set 49  
 Square cutter set 49  
 Truffle cutter set 49  
 Vegetable cutter set 40

## D

Deba knives 122, 127, 129  
 Decorating combs 62, 70  
 Decorating knives 116  
 Decorating turntable 71  
 Decorative tube sets 50, 52, 53  
 Dehydrators 156, 157  
 Densimeter, sugar 69  
 Dessicant packs 64  
 Die grinder, Makita 177  
 Dishes 110  
 Disposable pastry bags 51  
**DISPOSABLE SERVEWARE 193 - 212**  
     Faux slate 204  
     Flutes and stands 206  
     Geometric dishes 193  
     Glasses and dishes 193 - 199, 201 - 209  
     Paper and corrugated 211  
     Pipettes 212  
     Push ups (cake shooters) 210  
     Skewers 211  
     Tins 200  
 Dockers, pastry 61  
 Dough cutters 60  
 Dough dividers 60

Dryers, salad **87**  
Dynamic immersion blenders **147**

## E

Egg-shaped serveware **187, 199, 215**  
Egg cutters **98, 106**  
Egg chocolate molds **81**  
Elastomoule flexible molds **43**  
Enamelled cast iron molds **13**  
"En papillote" **212**  
Entremet rings **4**  
Entremet molds **32**  
Exoglass cutter sets **46**

## F

Fata Paper **212**  
Fish scalers **136**  
Fish spatula **105**  
Flan molds **7**  
Flan rings **4**  
Flexipan Air **26**  
Flexipan Inspiration **26**  
Flexipan silicone molds **20 - 26**  
Flexible molds **20 - 45**  
Fondant funnels **50**  
Food mills **90**  
Food color set **64**  
Food processors **148**  
Forks **113, 134**  
French bread molds **17**  
Fry pans **171 - 175**  
Fryer, tabletop **146**

## G

Galantine molds **13**  
Garde manger tools **95, 107, 110**  
Garnishing tools **95, 107, 110**  
Glass serveware **185, 186 - 189**  
Global cutlery **120 - 123, 141**  
Glo-Ice display trays **179**  
Graters **109**  
Grinders, coffee and spice **151**  
"Guitar" confectionary cutter **72**

## H

Ham holder **192**  
Hand held blenders **147, 148**  
Hats **85**  
Henckels JA Zwilling Cutlery **115, 116**  
Henkelman chamber vacuum machines **170**  
Hemisphere molds **8, 21, 23, 25, 30, 33 - 35, 80**  
Hors d'oeuvres size molds **13**  
Hypodermic thermomether probe **68, 165**

## I

**ICE CARVING** **177 - 179**  
Display trays **179**  
Ice chipper **179**  
Makita power tools **177**  
JB Prince Japanese chisels **177, 178**  
Saws **177, 178**  
Ice tongs **179**  
Ice cream machines **153, 154**

Ice cream molds **44, 45**  
Ice cream scoops **100**  
Icing grate (Bun pan) **55**  
Icy blast chillers **151**  
Individual molds **2 - 6**  
Individual serving pieces **193 - 213**  
Induction cooktop **161**  
Induction cookware **174, 161**  
Injector needles **82**  
Iron grills **176**  
Iron skillet for serveware **190**

## J

Japanese cutlery **117 - 129**  
Japanese ice carving tools **177**  
Japan sharpener stones **138, 139**  
Japanese vegetable slicers **86 - 89**  
JB Prince **3, 13, 103, 177, 178**  
Juicer machines **145, 150**

## K

"K" type connection probes **68, 165**  
Kali apple peeler **62**  
Kitchen Aid mixers **149**  
Kitchen spoons **101, 102**  
Knife guards **117, 140**  
Knife rolls and cases **140 - 144**  
Knives **112 - 144**  
Koch chamber vacuum machines **169**  
Kugelhpf molds **14, 26, 27, 76**  
Kunz Gray chef spoons **101**

## L

Ladles **104**  
Ladylock sticks **71**  
Larding needles **136**  
Laser thermometer **67**  
Lattice dough cutter & rollers **60**  
Lemon tools **110**  
Lékué flexible silicone molds **33**  
Lion's head terrine **180**  
Loaf molds **13 - 15**

## M

Mac Cutlery **130**  
Macarons **59, 205**  
**MACHINES** **145 - 163**  
Chocolate machines **157 - 160**  
Food processors **148**  
Hand blenders **147, 148**  
Ice cream machines **153, 154**  
Juicers **145**  
Kitchen Aid mixers **149**  
Mockmill grain mills **150**  
Pasta machines **163**  
Pacojet **155**  
Vitamix blenders **152**  
Madeleine sheets **8, 24, 33, 36, 43**  
Makita power tools **177**  
Mandolines **86**  
Manual glaze sprayer **54**  
Marble ham holder **192**  
Marzipan tools **64**  
Mason jars **188, 202**

Mauviel cookware **172**  
Masahiro cutlery **125, 126**  
Measuring cups **111**  
Measuring spoons & cups **111**  
Meat flatteners **136**  
Melon garnishing tools **95, 110**  
Mezzaluna **136**  
Micro Flex flexible molds **39**  
Microplane graters **108, 109**  
Mills, food **90**  
Misono Cutlery **127, 128**  
Mitts and oven gloves **85**  
Mixers, hand held **147, 148**  
Mixing bowls **96**  
Mixing machines, portable **147, 148**  
Mixology **221 - 225**  
Miyabi, Zwilling JA Henckels Cutlery **115**  
Mockmill grain mills **150**

## MOLDS 2 - 45

Angel food **10**  
Baba mold **10**  
Bachour silicone molds **31**  
Barquette **7, 22**  
Bread **10, 15**  
Brioche **8, 24**  
Bûche de Noël molds **11, 35**  
Bundt (cake) pans **14**  
Cannele molds **10, 33, 35, 43, 78**  
Cake molds **39**  
Charlotte molds **14, 25, 27**  
China, molds & dishes **13, 180, 182**  
Chocolate molds **76 - 81**  
Croquembouche **16**  
Crown molds **10**  
Dome molds **8, 21, 23, 25, 30, 33 - 35, 80**  
Elastomoule flexible molds **43**  
Entremet molds **32**  
Flan **4, 7, 22**  
Flexipan Air **26**  
Flexible silicone molds **20 - 45**  
Flexipan silicone Molds **20 - 26**  
Galantine **13**  
Hemisphere **8, 21, 23, 25, 30, 33 - 35, 80**  
Hearts **22, 30, 34, 37, 39, 40, 48**  
Hors d'oeuvres size molds **13**  
Individual serving pieces **193 - 213**  
Kugelhpf molds **14, 26, 27, 76**  
Loaf molds **13 - 15**  
Madeleine sheets **8, 24, 33, 36, 43**  
Micro Flex flexible molds **39**  
Mousse mold **8**  
Muffin molds **17, 21, 28, 33, 36**  
Orange Flex silicone molds **34 - 37**  
Oval **2, 5, 11, 18, 23, 27, 30, 32, 33, 35**  
Pâté molds **12, 13**  
Pavoflex silicone molds **27 - 32**  
Perforated molds **5, 9, 15**  
Petit four **7**  
Plastic **6, 16**  
Pop molds **44, 45**  
Production molds **16**  
Pullman pans **15**  
Quater sheet flexible molds **34 - 38**  
Rectangular rings **2, 5**  
Rectangular molds **2, 5, 7, 10, 12, 18, 25**

Ring molds 2 - 5  
 Savarin 7, 23, 24, 25, 35  
 Seamless rings 3  
 Silicone molds 20 - 45  
 Silikomart cake molds 39 - 41  
 Square molds 2, 5, 7, 17, 23, 25, 35, 39  
 Stackable frame 18  
 Tart & tartlette 5, 6, 8, 9, 21, 26, 33  
 Terrine 11, 12, 13, 14  
 Timbale 10, 22, 35  
 Triangular 6, 7, 12, 16  
 Tuiles 17  
 Tutti frutti flexible molds 29  
 Mr. Slice vegetable slicers 88  
 Muffin pans 17  
 Multi-oilstone 138

## N - O

Nougat cutters 48  
 Orange molds 34 - 37  
 Olive pitter 106  
 Oval molds 2, 5, 11, 18, 23, 27, 30, 32, 33, 35  
 Oval scoops 100  
 Oven mitts and oven gloves 85  
 Oyster knives 135

## P

Pacojet 155  
 Paella pan 173  
 Palette knives 64  
 Pans, sheet 19  
 Pants for chefs 84  
 Paper and corrugated 211  
 Parchment paper 57  
 Parisienne scoops 110  
 Pasta machines 162, 163

### PASTRY 50 - 82

Bags for pastry 51  
 Brushes 56  
 Chocolate molds 76 - 81  
 Cutters 60, 72  
 Decorative tube sets 52, 53  
 Knives & spatulas 63, 64  
 Magnetic chocolate molds 80  
 Rings for pastry 4  
 Sheets 57  
 Tubes 52, 53  
 Wheels 60  
 Pâté molds 12, 13  
 Pavoflex silicone molds 27 - 32  
 Peacock skewer 184  
 Peltex spatulas 105  
 Pens 68  
 Pepper mills 99  
 Petit four cutters 41  
 Petit four 7  
 Pickle slicer 110  
 Picks and skewers 211, 215  
 Pipettes 212  
 Peugeot pepper mills 99  
 Plastic serving pieces 193 - 212  
 Plastic squeeze bottles 55  
 Platters 176, 192  
 Platters, sizzle 176

Pullman bread pans 15  
 Production molds 16  
 Pyramid molds 25, 33, 35

## Q - R

Quiche pans 8 - 10  
 Rabbit chocolate molds 81  
 Raclette cheese warmer 151  
 Radish rose maker 106  
 Ramekins 180  
 Raplette spreading tool 71  
 Ravioli maker 99  
 Refractometer 69  
 Ring molds 2 - 5  
 Rings for cakes 3, 5  
 Ring for entremets 4  
 Rings for flans 4  
 Rings, individual 2 - 5  
 Ring liners 6, 57  
 Rings, seamless 3  
 Rings, squares 2, 5, 7, 17, 23, 25, 35, 39  
 Roasting pan 176  
 Robot Coupe 148  
 Roller dockers 61  
 Rolling pins 61  
 Roul'Pat nonstick sheets 58  
 Rubbermaid spatulas 97  
 Rubbermaid measure cups 111

## S

Salads 96  
 Sashimi knives 122, 129  
 Sauce guns (Fondant funnels) 50  
 Sauce spoons Kunz 101  
 Sausage stuffers 145  
 Savarin 7, 23, 24, 25, 35  
 Scales 93 - 95  
 Scissors & shears 105, 12, 116  
 Scoops, ice cream 100  
 Scoops, vegetable 95, 110  
 Serviceware inspired by nature 183  
 Serving spoons 101, 102  
 Sharpening steels 123, 137  
 Sharpening stones 138 - 140, 179  
 Sheet pans 18, 19  
 Sheet pan extenders 18  
 Sheeter, vegetable 86  
 Sieves 90 - 92  
 Silform bread molds (Flexipan Air) 26  
 Silpain baking sheet 58  
 Silpat bake mats 58  
 Silikomart cake molds 39 - 41  
 Sitram Horeca-R Commercial Line 171  
 Sizzle platters 176  
 Skimmers 104  
 Slates 186  
 Slates faux 204  
 Slicers, vegetable 49, 86 - 89, 106, 107  
 Slotted spatulas 105, 123  
 Smoker, stovetop 176  
 Smoking Gun Pro 146  
 Soda siphon 82  
 Souffle dishes 180  
 Soup terrine, lion's head 180

### SOUS VIDE LOW TEMP. COOKING 164 - 170

Chamber vacuum sealers 169, 170  
 Integrated circulating bath system 168  
 Label dispensers 165  
 Thermal circulators 164, 167, 168  
 Vacuum packaging machines 169, 170  
 Vacuum pouches 166  
 Spaetzel makers 96  
 Spatulas 63, 64, 70, 97, 105, 123  
 Spice grinders 151  
 Spiral vegetable slicer 87, 88  
 Spoons 97, 101, 102, 111, 181, 189, 190, 207, 208, 213, 216, 217, 219, 222  
 Spoon drop 54  
 Spring form pans 14  
 Squeeze bottles 55  
 Squid 184  
 St. honore tube 53  
 Stainless steel serveware 190, 191  
 Steels, honing 123, 137  
 Stencils 62  
 Stones, sharpening 138 - 140, 179  
 Strainers 91, 92  
 Strudel roller (Bear claw) 61  
 Sugacane serveware 213  
 Sugar shakers 54  
 Sugar works tools 54, 69  
 Sushi knife 124  
**SUSTAINABLE SERVEWARE 213 - 220**  
 Bamboo serveware 214 - 218  
 Leafware serveware 214, 216  
 Picks 215  
 Poplar wood 218  
 Steamers 218  
 Sugarcane 213  
 Wooden utensils 216  
 Syringe 50, 111

## T

### TABLE SERVICE 180 - 192

Borosilicate 188  
 China dishes 180, 181  
 Cloches 189  
 Crucial Detail 184, 185  
 Iron skillets for serviceware 190  
 Mason jars 188  
 Revol Basalt collection 186  
 Serviceware inspired by nature 183  
 Stainless steel tableservice 190  
 Verrine mini glasses 186 - 188  
 Tabletop fryer 146  
 Tart & tartlette 5, 6, 8, 9, 21, 26, 33  
 Teflon baking sheet 58  
 Templates 62  
 Terrines 11 - 13  
 Thermal circulators 164, 167, 168  
 Thermometers 65 - 68, 165  
 Timbale molds 10, 22, 35  
 Timers 66  
 Tins 200  
 Tongs 103  
 Tongs for ice 179  
 Torch (carmelizer) 192  
 Triangular molds 6, 7, 12, 16  
 Truffle cutters 49, 106

Tuiles mold 17  
Turners 105, 123  
Turning vegetable slicers 87 - 89  
Tuttifrutti flexible molds 29  
Twine, butcher's 111

## **U - Z**

Usuba knives 129  
Universal Modular 16  
**UTENSILS 86 - 111**  
    food mills 90  
    mandolines 86, 88  
    Scales 93 - 95  
    Sieves 90 - 92  
Vacuum pouches 166  
Valrhona perforated molds 5  
Vegetable carving tools 95, 107  
Vegetable peelers 107  
Vegetable slicers 49, 86 - 89, 106, 107  
Verrine mini glasses 186 - 188  
Victorinox Cutlery 63, 105, 131 - 133  
Vitamix blenders 152  
Westmark 106  
Whipped cream makers 82  
Whips & whisks 98  
Wood serving pieces 213 - 220  
Wüsthof Cutlery 105, 112 - 114, 144  
White molds 37 - 43  
Zabaglione bowl 69  
Zesters 108  
Yule Logs 11, 12

**See our complete selection of  
products online at [jbprince.com](http://jbprince.com)**



# ***JB Prince***

**Office and warehouse:** 79 Express Street, Suite D, Plainview, NY 11803

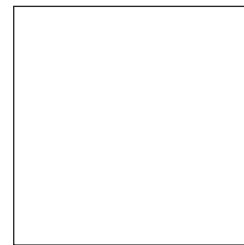
**Showroom:** 36 East 31<sup>st</sup> Street, 6<sup>th</sup> Floor, New York, NY 10016

**Customer service:** (800) 473-0577 | (212) 683-3553

**Email:** customerservice@jbprince.com

**Fax:** (212) 683-4488

**jbprince.com**



## **SHOWROOM**

36 East 31<sup>st</sup> Street, 6<sup>th</sup> Floor  
New York, NY 10016

## **OFFICE AND WAREHOUSE**

79 Express Street, Suite D  
Plainview, NY 11803

## **PHONE**

212-683-3553 | 800-473-0577

## **EMAIL**

customerservice@jbprince.com

# **jbprince.com**