

# JB Prince

THE WORLD'S FINEST CHEFS' TOOLS & EQUIPMENT



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**Come visit us when you're  
in the New York City Area.**

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## MOLDS

Individual portion molds, timbales, babas, small rings, dome & pyramid molds, petit fours, tartlettes, barquettes, brioche, pates, gallantines, tart molds, large rings, savarins, kugelhopfs, angel food molds, madeleines, tuile, sheet pans, spring forms, cake pans, croquembuche, flexible molds, FLEXIPANS, plastic dessert mold trays, ice cream molds.

2-33

## CUTTERS

Pastry cutters, nougat & chocolate cutters, canape cutters, petit four sets, fish & flower shape cutters, garnishing cutters, truffle cutters, oriental vegetable cutters.

34-38

## PASTRY

Tubes, brushes, crimpers, scrapers, squeeze bottles, pastry bags, SILPATS, parchment, rolling pins, croissant cutters, dockers, dough dividers, sieves, baker's beam scales, cake decorating stand, apple peeler, cake display stands, decorating combs, stencils, pastry knives & spatulas, multiple disc cutter, sugar modelling tools & forms, "magyfleure," thermometers, copper pots, confectionary "guitar", chocolate tempering machines, chocolate work tools, chocolate molds.

39-68

## APPAREL

Chef's jackets, pants, aprons, hats, oven mitts.

69-70

## UTENSILS

Slicers, mandolines, Japanese slicing machines, big & little "Beni," spiral slicer, strainers, sieves, food mills, spaetzle maker, sauce guns, scoops, spoons, whips, tongs, spatulas, squeeze bottles, torches, thermometers, scales, salad dryers, stainless steel bowls, egg topper, PEUGEOT pepper mills.

71-91

## CUTLERY

German cutlery: WUSTHOF, J.A.HENCKELS, F. DICK, Japanese cutlery: GLOBAL, MASAHIRO, MISONO, MAC, MCUSTA, Victorinox, Russell-Dexter, Messermeister, stones, steels, tri-stone (NORTON), flatteners, forks, spatulas, scissors, rolls, bags, cases, knife guards, meat saw, butcher knives.

92-119

## MACHINES

DYNAMIC blenders, mini blenders, ROBOT-COUCPE, CUISINART food processor, KITCHEN AID mixers, vegetable slicers, ice cream machines, hand held mixers, CHAMPION juicer, SANTOS juicers, sausage stuffers, salad dryer, pasta machines, chocolate temperers, spice grinder, coffee grinder, table top fryer, dehydrator.

120-131

## SOUS VIDE LOW TEMPERATURE COOKING

Thermal circulators (POLYSCIENCE and FUSION CHEF), circulating bath systems, thermometers, Type "K" probes, chamber vacuum machines, vacuum pouches, cook chill labels, storplus food box, adhesive tape, smoking gun.

132-137

## COOKWARE

CERAMIGUARD fry pans, black steel & non-stick pans, iron grills, SITRAM sandwich bottom pots, MAUVIEL induction cookware, induction cooktop, roasting pans.

138-143

## ICE CARVING

Glo-Ice display trays, Japanese display trays, One Way trays, MAKITA power tools, Japanese saws, MISONO & PRINCE long handle (Japanese) chisels, American & German chisels, chippers, stones, ice tongs.

144-146

## TABLE SERVICE

"Oven to Table" terrines, cast iron enamelled pate molds, soup terrines, gallantines, individual portion china, creme brulee dishes, miniatures, ramekins, souffles, butter dishes, egg cups unbreakable buffet platters & dishes, mirror trays, marble-base servers, display stands, brochettes, individual serving pieces, cone trays and servers.

147-158

## DISPOSABLE

Assortment of plastic: Dishes, cups, plates, bowls, tasting spoons, utensils, skewers and verrines; Assortment of paper: Corrugated geometric dishes, mini take out container, mini burger & pizza boxes and cones; Display stands for: skewers, cones, lollipops, and tubes; Sustainable wood and bamboo: Cones, boats, dishes, tasting spoons, sake style boxes, picks, appetizer forks, steamers, and tongs; Novelties: Stone dish, mini clothes pin, pull tab tins, aluminum tubes, and push up pops; Pipettes and FATA PAPER.

159-173

## INDEX

174-176



### Timbale Molds in Stainless Steel

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.

	T Ø	B Ø	H	C (oz)
a. <b>M184-A</b>	2"	1.5"	2"	2.25
b. <b>M184-B</b>	2.38"	1.5"	2.25"	4.25
c. <b>M184-C</b>	2.5"	1.75"	2.5"	6
d. <b>M184-D</b>	2.75"	2"	2.75"	6.5



### e. Timbale Mold Non-Stick

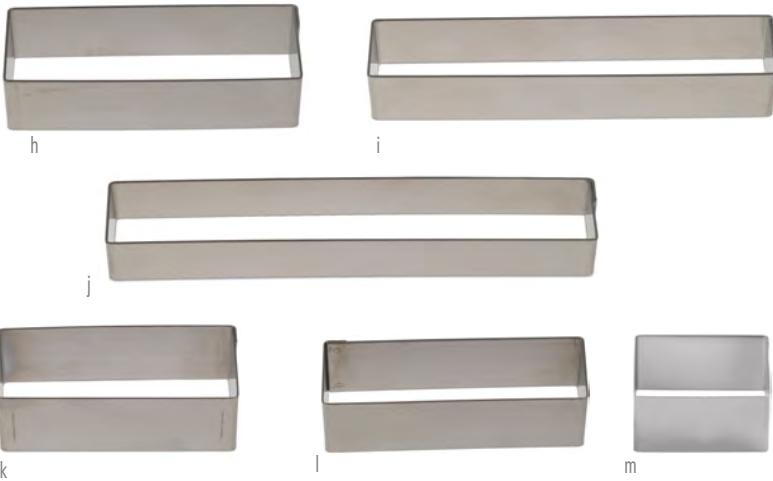
Rolled edges give added strength to standard-gauge molds.

	T Ø	B Ø	H	C (oz)
<b>M125-C non-stick</b>	2.25"	1.75"	2.25"	5

### Oval Molds

Attractive oval shape with sanitary, open-bead edge.

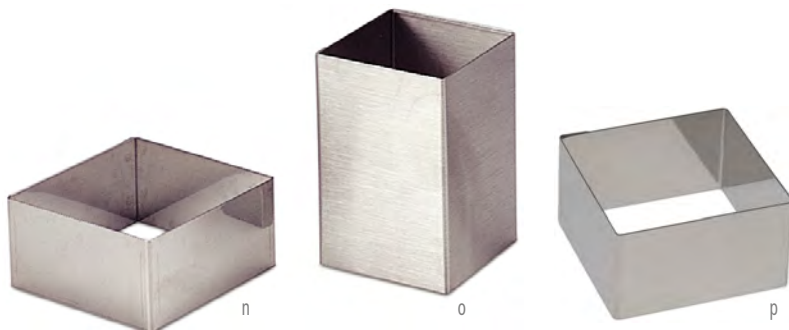
	L	W	H	C (oz)
f. <b>M126-C non-stick</b>	3"	2.25"	1.5"	3.5
g. <b>M126-B aluminum</b>	3"	2.25"	1.5"	3.5



### Rectangular Ring Molds

Stainless steel.

	L	W	H	C (oz)
h. <b>M640-12</b>	4.75"	1.5"	1.19"	4
i. <b>M640-16</b>	6.25"	1.13"	1"	2.5
j. <b>M640-18</b>	7"	1.13"	0.75"	3
k. <b>M641-9</b>	3.5"	1.38"	1.19"	3
l. <b>M641-10</b>	4"	1.19"	1.19"	2.5
m. <b>M524</b>	2.5"	2"	1.2"	3



### Square Ring Molds

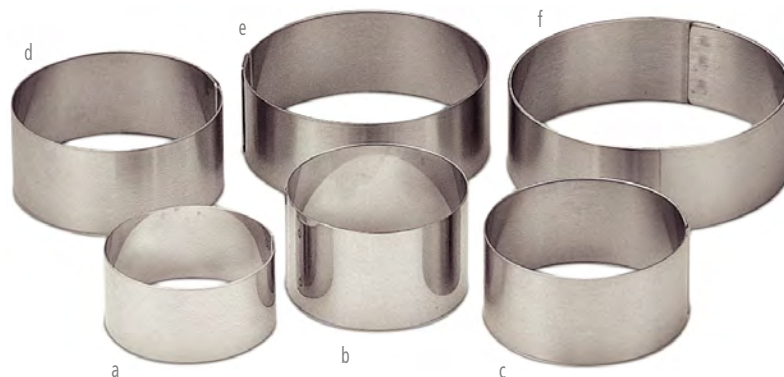
Stainless steel.

	L	W	H	C (oz)
n. <b>M522</b>	2.5"	2.5"	1.25"	3.5
o. <b>M521</b>	2"	2"	3"	6
p. <b>M642</b>	3.13"	3.13"	1.75"	8

**Individual Rings**

Stainless steel. **Under 1.75" height.**

	Ø	H	C (oz)
M229	2"	1.5"	1.5
a. M230	2.33"	1.25"	2
b. M231	2.5"	1.5"	4
c. M246-2.75	2.75"	1.33"	5
d. M246-3	3"	1.33"	6
e. M246-3.5	3.5"	1.33"	8
f. M246-4	4"	1.33"	11



**Extra Tall Individual Rings**

Stainless steel. **1.75" height & up.**

	Ø	H	C (oz)
M592-1.75	2"	1.75"	3
g. M351	2.88"	1.75"	6
h. M239	3"	1.75"	7
i. M233	3.5"	1.75"	9
j. M234	4"	1.75"	12
M570-2.75	2.75"	2"	7
M354	2"	3"	4
M247-2.75	2.75"	2.33"	8
k. M247-3	3"	2.33"	9
l. M446-2.75	2.75"	3"	10



**Heavy Duty Seamless Rings**

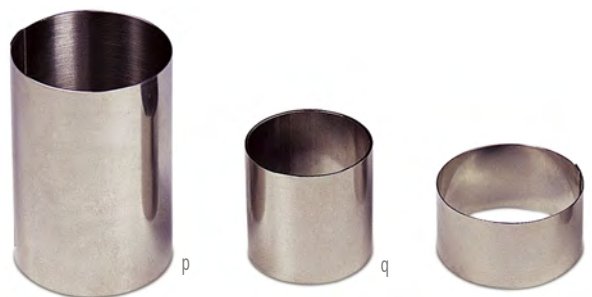
Superior stainless steel rings are thicker gauge and more sanitary because they do not have seams. They won't bend and they release food easily.

	Ø	H
M581-1.25	1"	1.25"
m. M581-1.5	1"	1.5"
M582-1	2"	1"
n. M582-1.5	2"	1.5"
M582-2	2"	2"
o. M583-1	3"	1"
M583-1.75	3"	1.75"



**Stainless Steel Rings**

	Ø	H	C (oz)
p. M354	2"	3"	4
q. M355	1.5"	1.5"	1
r. M356	1.75"	1"	1.5



**s. Rolls of Heavy Clear Acetate\***

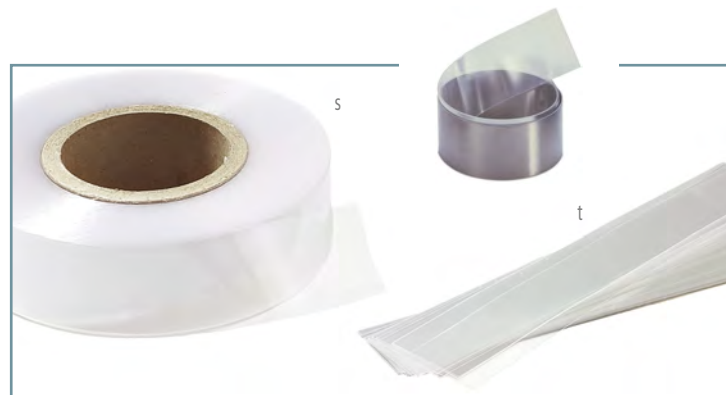
Acetate roll for cakes and dessert wraps or as mold liners. 500 ft. per roll.

	H		H
B860-1.38	1.38"	B860-2.38	2.38"
B860-1.75	1.75"	B860-2.5	2.5"
B860-2	2"	B860-3	3"

**t. Pre-Cut Acetate Strips\***

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

	Ø	L	H		Ø	L	H
M435-1	2"	6.5"	1"	M436-C	3"	9.75"	1.75"
M435-1.5	3"	9.5"	1.5"	M436-D	3"	9.75"	2.33"
M436-A	2.5"	8"	1.5"	M436-E	3"	9.75"	2"



\*The plastic used is food-safe polystyrene.



**a. Flan Rings - Classic**

Stainless steel with rolled edges.

	Ø	H		Ø	H
M266-2.3	2.38"	0.63"	M266-4	4"	0.75"
M266-2.5	2.5"	0.63"	M266-6.25	6.25"	0.75"
M266-2.75	2.75"	0.75"	M266-8	8"	0.75"
M266-3	3"	0.75"	M266-9.5	9.5"	0.75"
M266-3.5	3.5"	0.75"			

**Flan Rings - Taller**

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

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

**b. Entremet Rings**

Strong stainless steel, **1.38" height.**

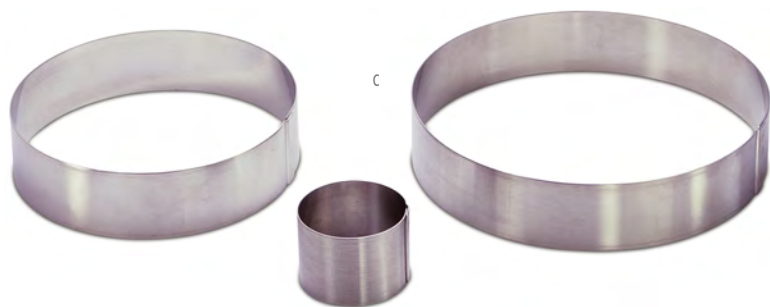
	Ø		Ø
M246-2.75	2.75"	M246-6	6"
M246-3	3"	M246-8	8"
M246-3.5	3.5"	M246-9.5	9.5"
M246-4	4"	M246-10	10"
M246-4.5	4.5"		



**c. Cake Rings**

Strong stainless steel, **2" height.**

	Ø		Ø
M570-2.75	2.75"	M570-8	8"
M570-3	3"	M570-9	9"
M570-3.5	3.5"	M570-10	10"
M570-4	4"	M570-12	12"
M570-6	6"		



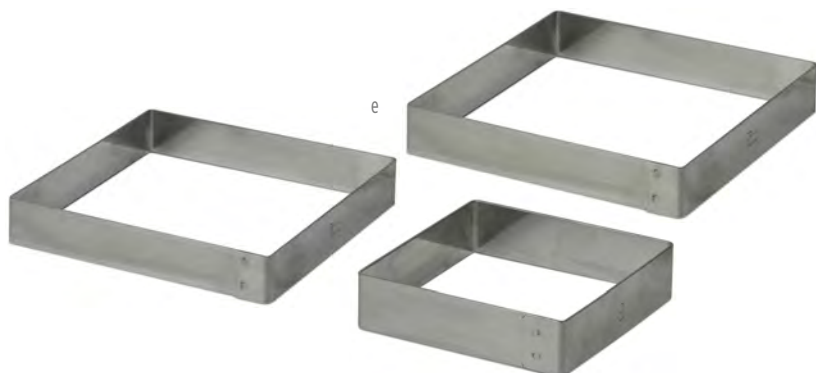
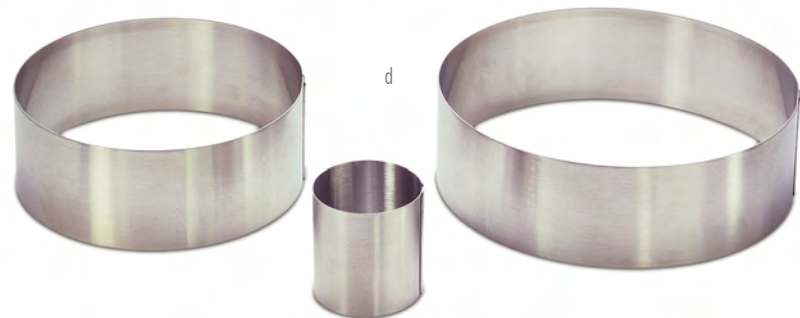
**2.38" height.**

	Ø		Ø
M247-2.75	2.75"	M247-8	8"
M247-3	3"	M247-9.5	9.5"
M247-3.5	3.5"	M247-10	10"
M247-4	4"	M247-12	12"
M247-6	6"		

**d. Tall Cake Rings**

Strong stainless steel, **3" height.**

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



**e. Square Ring Molds**

Stainless steel. **Each mold is 0.75" height.**

	W		W
M605-3.25	3.25"	M605-8	8"
M605-4.75	4.75"	M605-9.5	9.5"
M605-6.5	6.5"	M605-11	11"

L: length W: width (T: top, B: bottom) D: depth H: height C: capacity Ø: diameter

**a. Square Ring**

Stainless steel (18/8). 2" length x 1.75" height. Made in Asia.  
**M590**

**Round Rings**

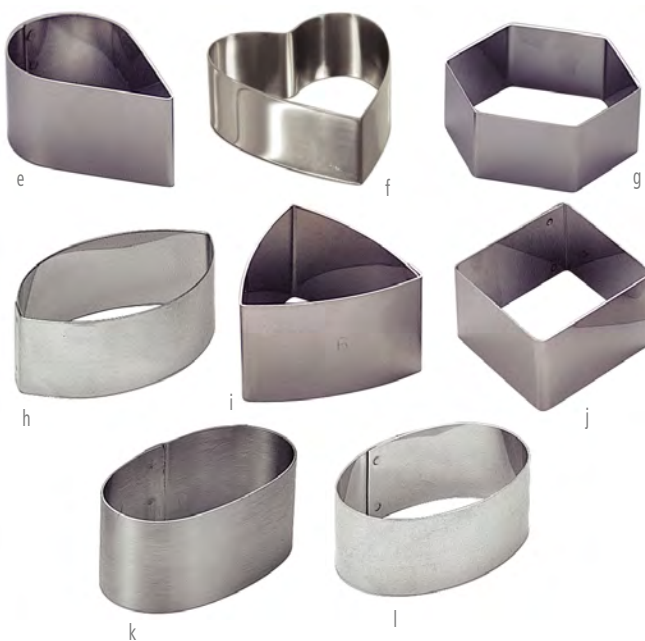
Stainless steel (18/8). Made in Asia.

	Ø	H	C (oz)
b. <b>M592-1.75</b>	2"	1.75"	2
c. <b>M592-3</b>	2"	3"	4
d. <b>M593-1.75</b>	3"	1.75"	6.5



**Stainless Steel Multi-Shape Rings**

	L	W	H	C (oz)
e. <b>M442 Tear Drop Ring</b>	3.13"	-	1.5"	2.5
f. <b>M543 Heart Shape Ring</b>	3.25"	3.25"	1.25"	5
g. Hexagonal Rings				
<b>M235-A</b>	-	2.33"	1.25"	3
<b>M235-B</b>	-	2.75"	1.25"	4
h. <b>M238 Pointed Oval Ring/Barquette</b>	3.5"	2"	1.25"	3.5
i. <b>M342 Gothic Triangle Ring</b>	-	2.5"	1.5"	2
j. <b>M236 Diamond Shape Ring</b>	3.5"	2.33"	1.25"	2.5
k. <b>M454-3.75 Oval Race Track Ring</b>	3.5"	2"	2"	6
l. <b>M237 Oval Ring</b>	3"	2"	1.25"	2

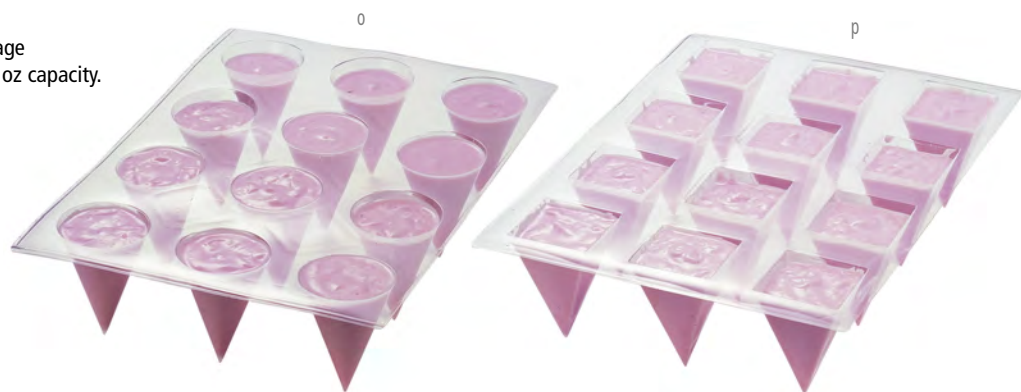


**o. Trays of Plastic Cone Molds**

There are 12 molds per tray and 25 trays per package (300 molds in total). 2.25" diameter x 3" height, 2 oz capacity.  
**M497**

**p. Trays of Plastic Pyramid Molds**

12 molds per tray and 25 trays per package (300 molds in total). 2.13" length x 2.13" width x 3.25" height, 3 oz capacity.  
**M567**





**Savarin Non-Stick Molds**

	Ø	H	C (oz)
a. M124-70NS	2.75"	0.5"	1
b. M124-80NS	3.25"	0.75"	1.75
c. M124-120NS	4.75"	1"	4



**Aluminum Non-Stick Molds**

"Tefal" non-stick over aluminum. 4" top diameter, 3.5" bottom diameter x 0.75" height, 2 oz capacity.

**d. M275-B**

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

**e. M325**



**Steel Non-Stick Flan Molds**

Steel with non-stick finish. 1" height.

	T Ø	B Ø	C (oz)
f. M484-10	4"	3.33"	7
g. M484-12	5"	4"	11

Steel with non-stick finish, 0.75" height.

	T Ø	B Ø	C (oz)
h. M201-60	2.33"	2"	1
i. M201-80	3"	2.5"	2
j. M201-90	3.5"	3"	3
k. M201-100	4"	3.5"	5
l. M201-120	4.75"	4"	8



**Individual Petit Four Molds**

Non-stick.

	SIZE		SIZE
m. M148-A Brioche	1.75"	p. M148-D Plain Round	1.75"
n. M148-B Square	1.5"	q. M148-E Rectangle	2"
o. M148-C Fluted Round	2"	r. M148-F Triangle	1.75"



**Boxed Sets of 50 Petit Four Molds**

Contains 5 each of 10 designs in plastic box.

M147-S Tinned Steel (not shown).

M148-S Non-stick.



**Petits Four Set**

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

M483



**Non Stick Rectangular Molds**

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

M296



L: length W: width (T: top, B: bottom) D: depth H: height C: capacity Ø: diameter

**a. Individual Kugelhopf**

Silicone glazed steel for easy release.  
3.5" diameter x 1.63" height, 4.5 oz capacity.  
**M301**



**b. Small Mousse/Pate Mold**

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

**c. Round Ring With Rolled Edge**

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



**Plain Tartlettes**

Tinned steel and non-stick, 0.5" height.

Tinned steel			Non-stick		
	T Ø	B Ø		T Ø	B Ø
M123A-35	1.5"	0.63"	M123A-35NS	1.5"	0.63"
M123A-50	2"	1.25"	M123A-50NS	2"	1.25"
M123A-60	2.38"	1.5"	M123A-60NS	2.38"	1.5"
M123A-70	2.75"	2"	M123A-70NS	2.75"	2"



**Fluted Tartlettes**

Tinned steel and non-stick.

Tinned steel				Non-stick			
	T Ø	B Ø	H		T Ø	B Ø	H
M123B-50	2"	1.25"	0.38"	M123B-60NS	2.38"	1.5"	0.38"
M123B-60	2.38"	1.5"	0.38"	M123B-80NS	3.13"	2.25"	0.38"
M123B-70	2.66"	2"	0.38"	M123B-100NS	4"	3.25"	0.63"
M123B-80	3.13"	2.25"	0.38"				
M123B-90	3.5"	2.75"	0.63"				



**Removable Bottom Tartlettes**

0.75" height.

Tinned steel.		Non-stick coating.	
	Ø		Ø
M145-4	4"	M145-4NS	4"
M145-4.4	4.38"	M145-4.4NS	4.38"
M145-4.75	4.75"	M145-4.75NS	4.75"



**Removable Bottom Tartlettes**

		Ø	H
d. M186-100	tinned steel	4"	1.25"
M187-100	non-stick	4"	1.25"
e. M295-4.75	stainless steel	4.75"	0.75"
	Smooth (non-fluted)		
f. M566-120	non-stick	4.75"	0.88"

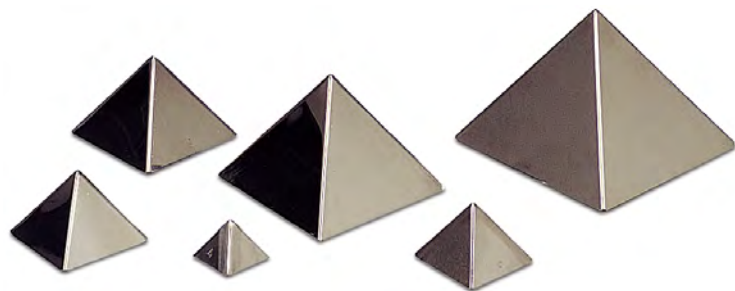




**Hemisphere Molds**

Stainless steel, half round, seamless.

	Ø	H	C (oz)		Ø	H	C (oz)
M285-1.5	1.5"	0.75"	1	M285-4	4"	2"	9
M285-2.5	2.5"	1.25"	2	M285-4.75	4.75"	2.38"	14
M285-2.75	2.75"	1.38"	3	M285-5.5	5.5"	2.75"	20
M285-3.25	3.25"	1.63"	5	M285-6.25	6.25"	3"	32
M285-3.5	3.5"	1.75"	7	M285-7	7"	3.5"	48
				M285-8	8"	4"	70



**Pyramid Molds**

Perfectly shaped, waterproof, stainless steel.

	W	H	C (oz)		W	H	C (oz)
M286-1.5	1.5"	1"	1	M286-3.5	3.5"	2.5"	5
M286-2.25	2.25"	1.75"	2	M286-4.75	4.75"	3.5"	16
M286-3	3"	2.25"	3	M286-6	6"	4.25"	26



**Small Brioche**

Tinned steel or non-stick.

	T Ø	B Ø	H	C (oz)
M118-60	2.38"	1"	1"	1
M118-75	2.88"	1.5"	1.25"	1.5
M118-80	3.13"	1.38"	1.25"	2
M118-80NS	3.13"	1.38"	1.25"	2
M118-90	3.5"	1.75"	1.38"	3
M118-90NS	3.5"	1.75"	1.38"	3
M118-100	4"	2"	1.5"	4



**Plain Barquettes**

Non-stick, 0.38" height.

	L	W		L	W	
M122A-60NS	2.33"	0.75"		M122A-90NS	3.5"	1.5"
M122A-70NS	2.75"	1"		M122A-100NS	4"	1.75"
M122A-80NS	3"	1.25"				



**Individual Cake Pans**

Rolled edge, heavy aluminum.

a. Fixed Bottom. 2.75" diameter x 1.5" height, 5 oz capacity. M349

b. Removable Bottom. 3" diameter x 2" height, 8 oz capacity. M478

**c. Individual Angel Food Pan**

Commercial quality aluminum. 4" top diameter, 3.25" bottom diameter x 2" height, 9 oz capacity. M281-4



**Individual Cake (Cannele) Mold**

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

	Ø	H	C (oz)
d. M480-35	1.5"	1.38"	1
e. M480-45	1.5"	1.5"	2
f. M480-55	2"	2"	3



**Deep Plain Tartlettes**

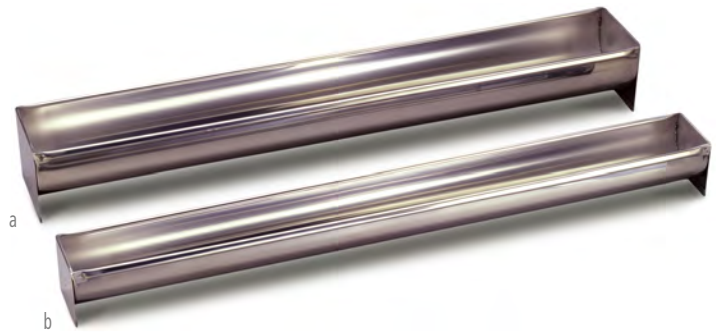
Tinned steel.

	T Ø	B Ø	H
g. M140-50	2"	1.13"	0.5"
h. M140-80	3.13"	1.75"	0.88"

**Stainless Steel, Watertight Molds**

Rounded bottom, fully sealed restaurant quality molds.

	L	W	H	C
a. M283	19.75"	3"	2.5"	6 cups
b. M282	19.75"	2.5"	1.63"	3 cups



**Buche De Noel Molds**

Leak proof.

Stainless steel

	L	W	H	C
M538-A	13.75"	2.38"	1.75"	3 cups
M538-B	19.5"	2.75"	2"	6 cups
M538-D	19.75"	3.25"	2.25"	8 cups

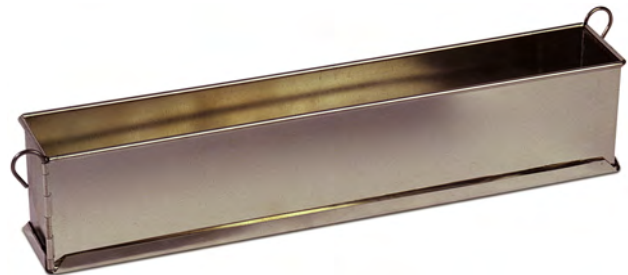
Tinned steel

	L	W	H	C
M169-A	13.75"	2.38"	1.75"	3 cups
M169-B	19.75"	3.35"	2.25"	8 cups



**Hors d'Oeuvres Size Pate Mold**

The perfect size for beautiful presentations of the finest quality pates; with removable bottom in tinned steel. 16" length x 2.25" width x 3.25" height, 9 cups capacity. M128-A



**Mini Pate Molds With Non-Stick Surface**

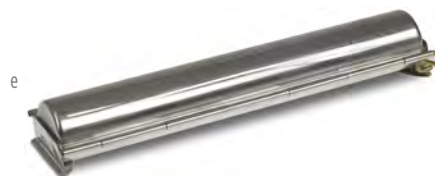
Extra-small slices for special presentations.

	L	W	H	C
c. M207	20"	1.75"	2.25"	5 cups
d. M482	12"	1.5"	2"	2 cups



**e. Small Bread Mold**

Hinged tinned steel. 12" length x 1.75" diameter. M174



**f. Triangular Mold**

Our triangular mold is very popular for pates and baked or frozen desserts. Finest quality stainless steel. 14" length x 3" width x 2.38" height, 1 quart. M171-A





**Stainless Steel Molds**

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

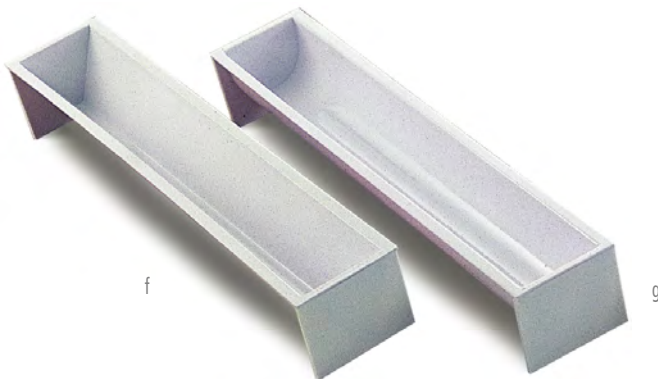
	L	W	H	C
a. <b>M215</b> Rectangle	20"	3.13" t 2.75" b	3.25"	13.5 cups
b. <b>M216</b> U-shaped	19"	3.25"	3.25"	12 cups
c. <b>M217</b> Triangle	19"	3.25"	3.25"	6 cups



**Alu-Steel Baking Molds**

Alu-Steel is a very strong material made by fusing a layer of aluminum around steel. It maintains excellent heat conductivity without rusting.

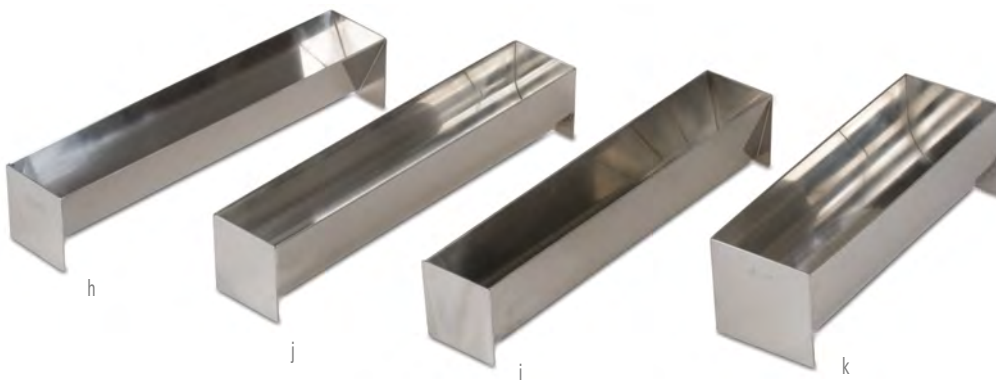
	L	W	H	C
d. <b>M213</b> Round Bottom	15"	4.25"	2.75"	10 cups
e. <b>M212</b> Rectangle	15"	3.5" t 2.5" b	3.13"	11 cups



**Plastic Food Molds**

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

	L	W	C
f. <b>M470</b> Triangular	18"	2.75"	4 cups
g. <b>M471</b> Rounded	18"	2"	4.5 cups



**Covered Molds**

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

	L	H	C (oz)
h. <b>M600</b> Triangle	12"	2.25"	16
i. <b>M601</b> U-Shape	12"	2.25"	24
j. <b>M603</b> Rectangular	12"	2.25"	22
k. <b>M602</b> U-shape	9.13"	2.25"	32



Cover included with each.

L: length W: width (T: top, B: bottom) D: depth H: height C: capacity Ø: diameter

**a. Pate Molds With Ridges**

Hinged. Tinned Steel.

	L	W	H	C
M112-10	10"	2.5"	3"	5 cups
M112-14	14"	3"	3.25"	10 cups



**Pate Molds With Smooth Sides**

Hinged.

b. Tinned steel

	L	W	H	C
M113-10	10"	2.5"	3"	5 cups
M113-14	14"	3"	3.25"	10 cups

c. Non-stick

M113-12NS	12"	2.75"	3"	7 cups
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**d. Enamelled Cast Iron Pate Mold and Cover**

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

R103-F



**e. Pointed Oval Pate Mold - Non-Stick**

Silicone coated steel with 2 sides & bottom. 8.5" length x 5.75" width x 2.5" height, 7 cups capacity.

M111-8.5NS

**China Galantine Mold**

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

	L	W	H	C
f. R230-A	10"	3.5"	3.5"	1 liter
g. R230-B	11.5"	4"	4"	2 liters



**Bundt Cake Pans**

Heavy cast aluminum construction. Non-stick inner surface.

**Mini Bundt Mold**

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

h. M271

**Bundt Cake Mold**

	W	H	C
i. M272-A	10"	4"	12 cups
j. M272-B	8"	3"	6 cups





**Rectangular Tart Molds**

Tinned steel with removable bottoms. 1" height.

	L	W
M257	13.75"	4.5"
M257-NS	13.75"	4.5"



**Classic Tart Molds**

Tinned steel with removable bottom.

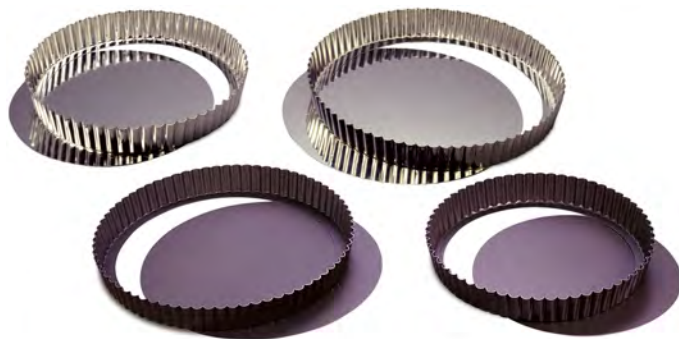
	Ø	H
M145-4	4"	0.63"
M145-4.4	4.38"	0.75"
M145-4.75	4.75"	0.75"
M145-8	8"	0.88"
M145-9.5	9.5"	1"
M145-11	11"	1"
M145-13	13"	1.13"



**Classic Tart Molds with Non-Stick Coating**

With removable bottoms.

	Ø	H
M145-4NS	4"	0.38"
M145-4.4NS	4.38"	0.75"
M145-4.75NS	4.75"	0.75"
M145-8NS	8"	0.88"
M145-9.5NS	9.5"	1"
M145-11NS	11"	1"
M145-13NS	13"	1.13"



**Medium High Tart Molds**

With removable bottoms.

Tinned steel	Ø	H	Non-stick	Ø	H
M256-8	8"	1.25"	M256-8NS	8"	1.25"
M256-9.5	9.5"	1.25"	M256-9.5NS	9.5"	1.25"
M256-11	11"	1.25"	M256-11NS	11"	1.25"



**Extra Deep Tart Molds**

With removable bottoms.

Tinned steel	Ø	H	Non-Stick	Ø	H
M186-100	4"	1.25"	M187-100	4"	1.25"
M186-250	10"	2.25"	M187-250	10"	2.25"



**Round, Non-Stick Tart Molds**

Non-stick coated steel with removable bottoms.

	W	H
M566-120	4.75"	1.25"
M566-240	9.5"	1.25"
M566-280	11"	1.25"

**Stackable Frame Set**

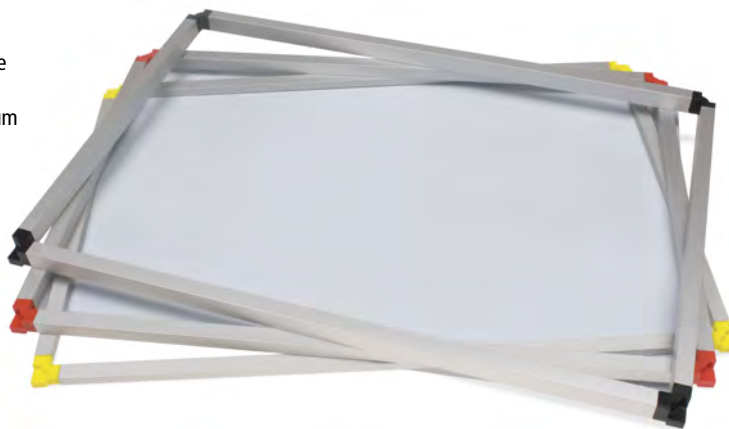
Used for making entremets and mousses with different flavors. This set facilitates precise layering as flavors are smoothed on and frames are added. Consists of one tray, 24" length x 16" width, and three interchangeable frames that lock into the base and each other. The frames are: 0.38", 0.63" and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

**M515**

**Extra Frames and Trays**

For M515.

	H
M515-A	0.38"
M515-B	0.63"
M515-C	0.75"
M515-T	Extra bottom tray.



**Tuiles Cookie Sheets**

	ROWS	W	D	OVERALL
Tinned steel				
M251	6	1.66"	1"	14" length x 10" width
Stainless steel				
M251-ST	6	1.75"	0.88"	14" length x 13" width



**Kugelhopf Molds**

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

**M106-9.5NS**



**Cake Testers**

Rust proof. 6" length.

**B944** Oxo Good Grips.

**B943** Ateco.



**Croquembouche Molds**

Stainless steel.

	BASE Ø	H
M144-14	9.25"	14"
M144-20	11.75"	20"

**a. Angel Food Pan**

Commercial gauge aluminum.

	T	B	H	C
M361-3.5	9.5"	7"	5"	3.5 quarts

**b. Individual Angel Food Pan**

Commercial quality aluminum.

	T	B	H	C
M281-4	4"	3.25"	2"	9 oz

**c. Charlotte Mold**

Very thick tin coating over steel.

	T	B	H	C
M117-4	4"	3.5"	2.25"	12 quart





**Madeleine Sheets Non-Stick**

	FORMS	H	OVERALL
a. <b>M495</b>	12	3"	14" length x 7" width
b. <b>M496</b>	20	1.63"	15" length x 5" width

**Non-Stick Flexible Madeleine Sheets**

Non-stick, silicone. Full sheet pan sizes. 40 forms. 3" length x 1.75" width x 0.5" diameter, 1.5 oz capacity. **M370-L**

For more silicone molds, see pages 19-33.

**Stainless Steel Frame**

22.5" length x 3.5" width x 1.38" height. **M644**

**Sheet Pan Extenders**

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

Full size

	L	W	H
c. <b>M268-A</b>	23.75"	16"	2"

Half size

	L	W	H
d. <b>M268-B</b>	15.5"	10.75"	2.38"
e. <b>M268-C</b>	15.5"	10.75"	1.5"

**Sheet Pan Forms**

Stainless steel, fit U.S. or European size sheet pans.

	L	W	H
<b>M539-A</b>	22.5"	14.63"	1"
<b>M539-B</b>	22.5"	14.63"	1.5"

**f. Aluminized Steel Pullman Pans**

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

	L	W	D	C
<b>M503</b>	13"	4"	4"	1.5 lbs
<b>M504</b>	16"	4"	4"	2 lbs

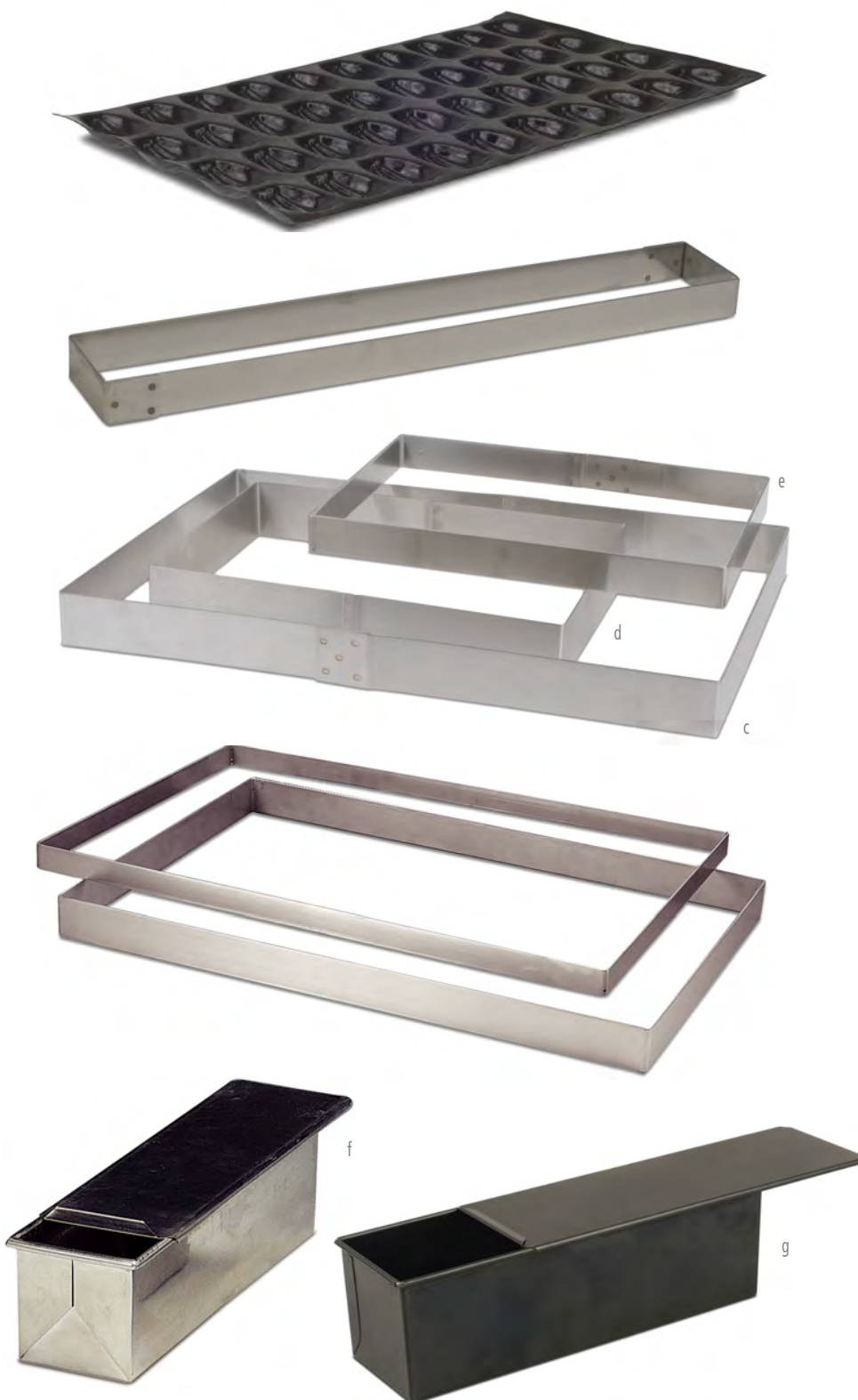
**M503-T** Lid for **M503**.

**M504-T** Lid for **M504**.

**g. French Black Steel**

Traditional black steel ideal for even deep browning. 15.75" length x 4.5" width x 4.75" height.

**M645**





L: length W: width (T: top, B: bottom) D: depth H: height C: capacity Ø: diameter

**a. 2" Straight Sided Cake Pans**

Heavy duty aluminum construction (18 gauge), seamless, 2" height with straight sides.

	Ø
M454-6	6"
M454-8	8"
M454-9	9"
M454-10	10"



**b. 3" Straight Sided Cake Pans**

Heavy duty aluminum construction (16 gauge), seamless, 3" height with straight sides.

	Ø
M455-6	6"
M455-8	8"
M455-9	9"
M455-10	10"



**c. Springform Baking Pans**

Aluminum, flat bottom, 3" height.

	Ø
M280-6	6"
M280-8	8"
M280-9	9"
M280-10	10"
M280-12	12"



**d. Removable Bottom Cake Pans**

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

	Ø
M502-6	6"
M502-9	9"
M502-10	10"
M502-12	12"



**e. Kaiser Springform Baking Pan**

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

M530-4.5



**f. Silverstone Non-Stick Round Cake Pan**

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

M208-9

**g. Mini Loaf Frame**

Heavy duty, aluminized steel, glazed for easy release. Tapered.

		L	W	D
M259	Frame	19.5"	9.88"	-
	Mold	3.88"	2.5"	1.31"



**h. Silverstone Non-Stick Commercial Loaf Pans**

Seamless aluminum baking pans with non-stick surface on inside. Slightly tapered. NSF listed.

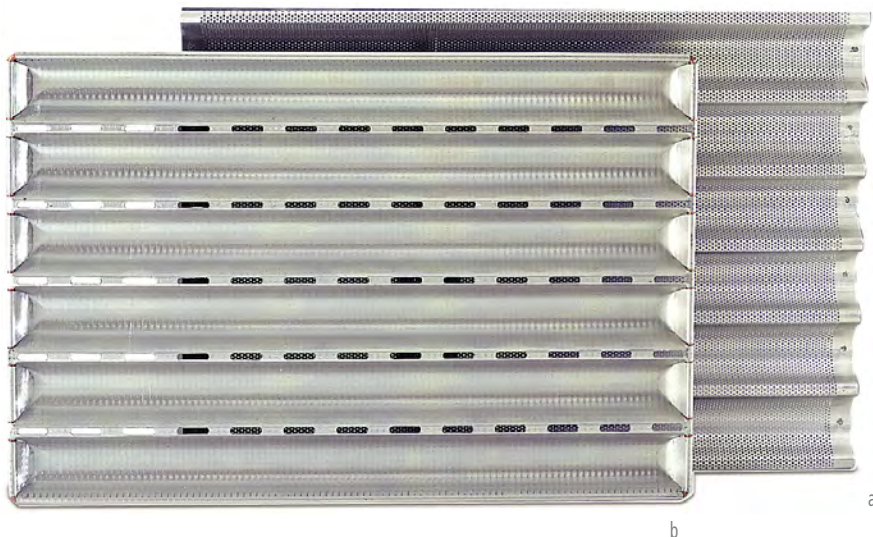
	L	W	H	C
M209-3	8.5"	4.25"	3"	3 lbs
M209-5	10"	5"	4"	5 lbs

**i. Commercial Loaf Pans**

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

	L	W	H	C
M452-A	5.63"	3.13"	2.19"	0.38 lb
M452-1	8.5"	4.5"	2.75"	1 lb
M452-1.5	10"	5"	3"	1.5 lb





**French Bread (Baguette) Pan**

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

		L	W
a. <b>M505</b>	Perforated pan	26"	18"
	Each loaf	26"	2.5"
b. <b>M455</b>	Solid pan	26"	17"
	Each loaf	26"	2.25"

**Baker's blade available on page 52.**



**Muffin Pans**

Aluminized steel with silicone glazing for easy release.

**c. Jumbo Muffin Pan**

Three rows of 4 cups, 12 cups total.

	Pan size	L	W	T	B	D	C (oz)
		17.88"	13.5"	-	-	-	-
<b>M491</b>	each cup	-	-	3.75"	2.5"	1.75"	8.2

**d. Crown Muffin Mold**

Three rows of 4 cups, 12 cups total.

	Pan size	L	W	T	B	D	C (oz)
		18"	13"	-	-	-	-
<b>M492</b>	each cup	-	-	3.5"	2"	2"	7.3

**e. Texas Size Muffin Pan**

Three rows of 4 cups, 12 cups total.

	Pan size	L	W	T	B	D	C (oz)
		17.88"	12.88"	-	-	-	-
<b>M447</b>	each cup	-	-	3.25"	2.75"	1.25"	5.6"



**f. Standard Muffin Pan**

Four rows of 6 cups, 24 cups total.

	Pan size	L	W	T	B	D	C (oz)
		20.75"	14"	-	-	-	-
<b>M262</b>	each cup	-	-	2.75"	2.06"	1.38"	3.8 oz

**g. Mini Muffin Pan**

Four rows of 6 cups, 24 cups total.

	Pan size	L	W	T	B	D	C (oz)
		17.19"	12.88"	-	-	-	-
<b>M261</b>	each cup	-	-	2.06"	1.63"	1.13"	2.1

**h. Micro Muffin Pan**

Five rows of 6 cups, 30 cups total.

	Pan size	L	W	T	B	D	C (oz)
		18"	13"	-	-	-	-
<b>M493</b>	each cup	-	-	1.88"	1.25"	0.88"	1.1" oz



**Silverstone Non-Stick Pans**

Patented non-stick coating over thick aluminum.

	L	W	GAUGE
<b>M211</b> Half	12.88"	17.75"	18
<b>M210</b> Full	25.75"	17.75"	12



**Standard Sheet Pans**

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

	L	W	GAUGE
<b>M652</b> 1/8 Sheet	9.5"	6.5"	-
<b>M450</b> Quarter	13"	9.5"	16
<b>M561</b> Half	13"	18"	18
<b>M560</b> Full	26"	18"	16



**Lincoln Wearever Sheet Pans**

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

	L	W	GAUGE
<b>M449</b> Half	12.88"	17.75"	13
<b>M448</b> Full	25.75"	17.75"	12



**European Sheet Pans**

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

	L	W
<b>M451-B</b> Half	12"	15.75"
<b>M451</b> Full	17.75"	25.5"



**"Lincoln" Perforated, Aluminum Pans**

	L	W	GAUGE
<b>M542</b> Half	12.88"	17.75"	18
<b>M541</b> Full	25.75"	17.75"	18

**Sklip Rack Mounting System**

Sklips are aluminum brackets that allow you to create a shelf or rack system with full and half size sheet pans. These extremely versatile and easy to use braces allow you to quickly create shelves in situations where space is at a premium. Sklip is a durable, compact, and light-weight solution for off-site catering or environments where bun pan racks are not appropriate. This essential tool can also be used to temporarily modify the interior of ovens and refrigerators in an effort to maximize space. You can stack sheet pans up to 6' height with a recommended load capacity of up to 50 lbs., making Sklip a convenient shelving system for all types of kitchens.

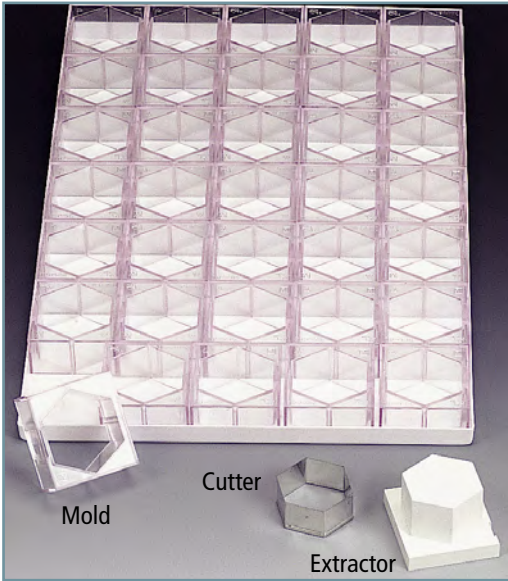


	H	QUANTITY
<b>U931-2</b>	2"	24 pieces
<b>U931-4</b>	4"	24 pieces
<b>U951-2</b>	2"	4 pieces
<b>U951-4</b>	4"	4 pieces



## Universal Modular Molds

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



**Entire Tray Dimensions:** 23.38" length x 15.63" width.

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

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



Cake combs make decorative stripes. **See page 51.**



Stencils help make decorative designs from chocolate, sugar, paste, biscuit dough, etc. **See page 51.**



Molds are filled...in layers if desired. Decorations can be added before, during, or after the filling process. After filled and decorated molds are cooled or frozen, further decorations can be added.



**Round**  
4 oz size, 2.63" diameter.

**M401-A** 35 molds & tray.  
**M402-A** extractor.  
**M403-A** cutter.



**Oval**  
4 oz size, 3.25" length.

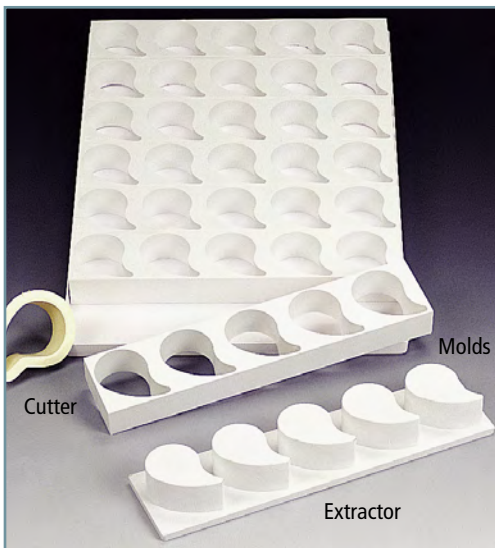
**M401-B** 35 molds & tray.  
**M402-B** extractor.  
**M403-B** cutter.



The dessert or mousse is removed with a special extractor. Molds are pushed down onto the matched extractor which forces the contents out of the mold and leaves it resting on top of the extractor where it can be easily removed to serve or store.

## Production Modular Molds

For faster production and larger quantities. Molds are arranged in strips allowing faster filling, quicker extraction and easier clean-up. White food-safe plastic. **Not Suitable for Baking. Cutters and Extractors each sold separately.**



**Entire Tray Dimensions:** 23.38" length x 15.63" width.

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

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



**Round**  
4 oz size, 2.5" diameter. 1.5 oz size, 1.63" diameter.

**M411-A** 35 molds & tray  
**M412-A** extractor  
**M413-A** cutter  
**M416-A** 96 molds & tray  
**M417-A** extractor  
**M418-A** cutter



**Comma**  
4 oz size, 3.5" length. 1.5 oz size, 2" length.

**M411-D** 35 molds & tray  
**M412-D** extractor  
**M413-D** cutter  
**M416-D** 96 molds & tray  
**M417-D** extractor  
**M418-D** cutter



**Oval**  
4 oz size, 3.25" length. 1.5 oz size, 2" length.

**M411-B** 35 molds & tray  
**M412-B** extractor  
**M413-B** cutter  
**M416-B** 96 molds & tray  
**M417-B** extractor  
**M418-B** cutter



## Flexipans

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

NSF



M

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



### Small Muffins

2" ø x 1.19" d, 1.5 oz. 40 forms.  
M370-J

### Small Muffins Half Sheet

2" ø x 1.19" d, 1.5 oz. 20 forms.  
M373-J

### Regular Muffins

2.75" ø x 1.19" d, 4.2 oz. 24 forms.  
M370-I

### Regular Muffins Half Sheet

2.75" ø x 1.19" d, 4.5 oz. 12 forms.  
M373-I



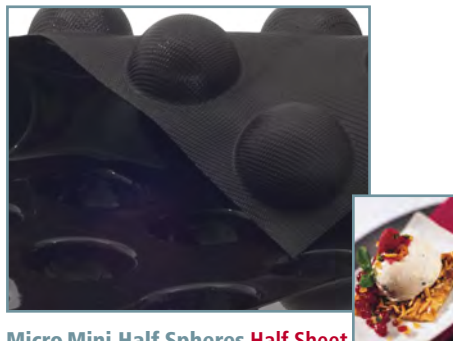
### Mushroom Muffins

2.75" ø x 1.69" d, 3 oz. 15 forms.  
M376-A



### Tapered Muffins

3.31" ø x 1.38" d, 3.9 oz. 24 forms.  
M370-R



### Micro Mini Half Spheres Half Sheet

0.87" ø. 63 forms.  
M373-P

### Micro Hemispheres

1" ø x 0.56" d, 0.2 oz. 96 forms.  
M371-H

### Mini Half Spheres Half Sheet

1.2" ø x 0.7" d, 0.33 oz. 35 forms.  
M373-E

### Mini Hemispheres

1.2" ø x 0.7" d, 0.33 oz. 70 forms.  
M370-E

### Small Hemispheres

1.63" ø x 0.75" d, 0.7 oz. 48 forms.  
M370-D

### Medium Hemispheres

2" ø x 1.19" d, 1.7 oz. 28 forms.  
M370-W

### Regular Hemispheres

2.75" ø x 1.56" d, 3.5 oz. 24 forms.  
M370-C

### Half Spheres Half Sheet

2.75" ø x 1.56" d, 3.5 oz. 12 forms.  
M373-C

### Extra Large Half Spheres Half Sheet

3.19" ø x 1.56" d, 4.5 oz. 12 forms.  
M373-N

### Extra Large Hemispheres

3.19" ø x 1.56" d, 4.5 oz. 24 forms.  
M370-N



### Petits Fours

1.56" ø x 0.75" d, 0.75 oz. 54 forms.  
M371-E



### Tarte Tatins

4" ø x 1.38" d, 8.33 oz. 12 forms.  
M371-G



### Small Cylinders

1.56" ø x 0.75" d, 0.89 oz. 48 forms.  
M372-D

### Cylinders

2.5" ø x 1.38" d, 3 oz. 24 forms.  
M370-V

### Large Cylinders

3.19" ø x 1.19" d, 5 oz. 24 forms.  
M372-E



### Rectangular Cakes

3.13" L x 1.19" w x 1.19" d, 1.88 oz. 24 forms.  
M370-U

### Large Rectangle Cakes

4" L x 2" w x 1.19" d, 4 oz. 21 forms.  
M372-J



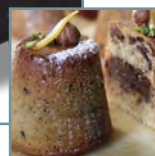
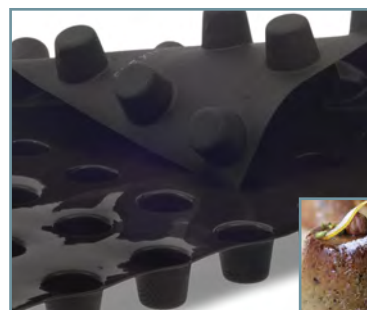
**Oblong Cakes**

4.75" L x 1.66" w x 1" d, 3.38 oz. 24 forms.  
M375-P



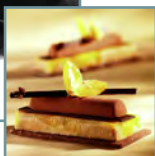
**Oblong Cakes with Indent**

4.75" L x 1.66" w x 1" d, 3 oz. 24 forms.  
M375-Q



**Timbales**

1.63" ø x 1.38" d, 1.4 oz. 40 forms.  
M372-V



**Half Cylinders**

3.33" L x 0.63" w x 0.56" d, 0.66 oz. 48 forms.  
M375-L



**Mini Yule Logs**

3.75" L x 1.56" w x 1.19" d, 2.7 oz. 24 forms.  
M372-P



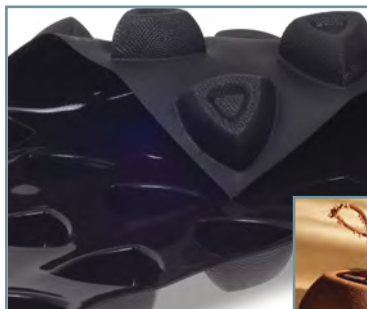
**Mini Ingots**

1.56" L x 0.56" w x 0.5" d, 0.2 oz. 120 forms.  
M375-J



**Pomponettes**

1.38" ø x 0.63" d, 0.5 oz. 96 forms.  
M370-G



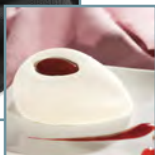
**Savarin Sapphires**

2.75" L x 2.75" w x 1.25" d, 2.7 oz. 24 forms.  
M375-I



**Mini Sapphires**

1.66" L x 1.66" w x 1" d, 0.66 oz. 54 forms.  
M375-K



**Indented Eggs**

3.7" L x 2.4" w x 1.2" d, 3.2 oz. 25 forms.  
M375-U



**Hearts**

2.63" L x 2.44" w x 1" d, 3 oz. 20 forms.  
M372-G



**Mini Hearts**

1.63" L x 1.5" w x 0.56" d, 0.5 oz. 70 forms.  
M375-H



**Mini Square Savarins**  
1.44" L x 1.44" w x 0.63" d, 0.5 oz. 60 forms.  
M375-F

**Square Savarins**  
2.75" L x 2.75" w x 1.19" d, 3.4 oz. 24 forms.  
M375-C



**Mini Savarins**  
1.56" ø x 0.5" d, 0.33 oz. 60 forms.  
M370-P

**Savarins**  
2.75" ø x 1" d, 2.2 oz. 24 forms.  
M370-Q



**Upside Down Mini Hemispheres**  
1" ø x 0.56" d, 0.2 oz. 45 forms.  
M375-A



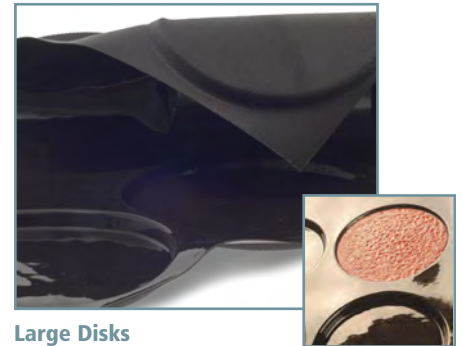
**Tartlettes**  
3" ø x 0.75" d, 2.2 oz. 24 forms.  
M370-X

**Mini Tartlettes**  
1.63" ø x 0.38" d, 0.5 oz. 60 forms.  
M370-F



**Mini Florentines**  
2.38" ø x 0.5" d, 1 oz. 40 forms.  
M371-F

**Florentines**  
3.56" ø x 0.31" d, 2 oz. 15 forms.  
M370-H

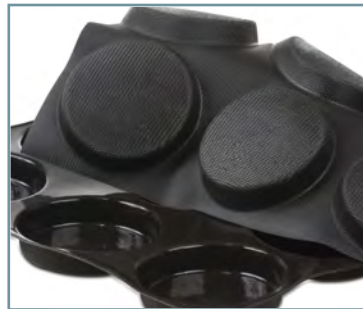


**Large Disks**  
5.69" ø x 0.5" d, 6.8 oz. 6 forms.  
M372-K

**Extra Large Disks**  
6.5" ø x 0.5" d, 8.13 oz. 6 forms.  
M372-L



**Shallow Rounds**  
3.13" ø x 0.56" d, 2.4 oz. 24 forms.  
M372-C



**Shallow Cakes**  
4" ø x 0.75" d, 4.75 oz. 15 forms.  
M372-B



**Shortbreads**  
1.5" ø x 0.13" d, 0.2 oz. 77 forms.  
M375-Y



**Lozenges**  
2.38" L x 1.56" w x 0.38" d, 3 oz. 70 forms.  
M370-Z



**Mini Financiers**  
2" L x 1" w x 0.38" d, 0.25 oz. 84 forms.  
M372-M



**Dog Bones**  
2.75" L x 1.38" w x 0.5 d, 0.66 oz. 36 forms.  
M375-S



**Medium Brioches**

2.69" ø x 1" d, 2 oz. 24 forms.  
M372-H

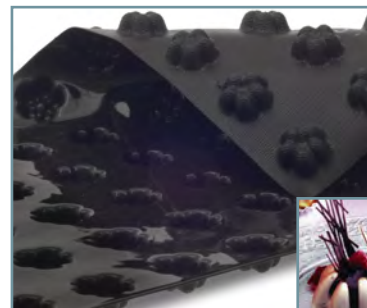
**Large Brioches**

3.19" ø x 1.44" d, 3.5 oz. 24 forms.  
M370-T



**Flowers**

3" ø x 0.75" d, 2.75 oz. 24 forms.  
M372-T

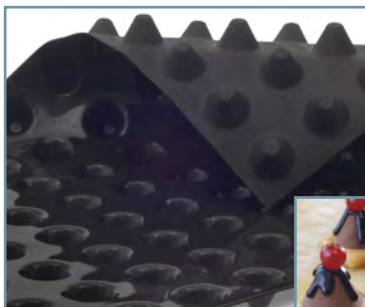


**Mini Charlottes**

1.38" ø x 0.56" d, 0.33 oz. 60 forms.  
M371-K

**Charlottes**

3" ø x 1.56" d, 3.4 oz. 18 forms.  
M372-S



**Mini Cones**

1.19" ø x 0.75" d, 0.2 oz. 96 forms.  
M375-D

**Regular Cones**

2.75" ø x 2.38" d, 2.7 oz. 20 forms.  
M375-E



**Mini Squares**

1.75" L x 1.75" w x 0.44" d, 0.66 oz. 60 forms.  
M375-M

**Squares**

2.19" L x 2.19" w x 1" d, 2 oz. 35 forms.  
M375-N



**Mini Quenelles**

2" L x 1" w x 0.63" d, 0.2 oz. 100 forms.  
M375-G

**Quenelles**

1.63" L x 1" w x 0.75" d, 0.33 oz. 72 forms.  
M371-M



**Triangles**

1.88" L x 1.56" w x 0.38" d, 0.25 oz. 80 forms.  
M370-Y



**Round Flans**

3.19" ø x 0.75" d, 2.4 oz. 24 forms.  
M372-U



**Square Inserts**

5.88" square x 0.56" d, 10.14 oz. 6 forms.  
M376-B



**Delicacies Shapes Half Sheet**

0.5" d. 6 various forms: Square, hexagon, rectangle, oval, diamond, round.  
M374-A



**Madeleines**

3" L x 1" w 0.75" d, 1.2 oz. 40 forms.  
M370-L



**Scallops**

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





**Mini Ovals**

2.25" L x 1.38" w x 0.5" d, 0.6 oz. 64 forms.  
M371-N

**Small Ovals**

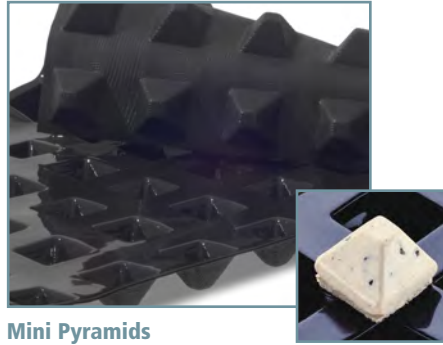
2" L x 1.75" w x 0.75" d, 0.7 oz. 50 forms.  
M370-K

**Regular Ovals**

2.69" L x 1.94" w x 1.19" d, 2.5 oz. 30 forms.  
M370-S

**Large Ovals**

3.38" L x 2.38" w x 1.19" d, 3.4 oz. 20 forms.  
M372-F



**Mini Pyramids**

1.38" L x 1.38" w x 1" d, 0.5 oz. 54 forms.  
M370-B

**Pyramids Half Sheet**

2.75" L x 2.75" w x 1.56" d, 3 oz. 12 forms.  
M373-A

**Pyramids**

2.75" L x 2.75" w x 1.56" d, 3 oz. 24 forms.  
M370-A

**Pyramid (Truncated)**

2" square x 1.38" d, 1.7 oz. 35 forms.  
M372-R



**Mini Oval Savarins**

1.56" L x 1.19" w x 0.5" d, 0.33 oz. 60 forms.  
M375-B

**Regular Oval Savarins**

2.75" ø x 2 d, 1.6 oz. 30 forms.  
M375-T

**Large Oval Savarins**

3.19" L x 2.38" w x 1" d, 2.4 oz. 24 forms.  
M372-Q



**Mini Volcanos**

1.6" ø x 0.9" d, 0.63 oz. 54 forms.  
M375-W

**Volcanos**

2.8" ø x 1.35" d, 2.25 oz. 18 forms.  
M375-X



**Barquettes**

2.56" L x 1" w x 0.44" d, 0.33 oz. 48 forms.  
M372-A



**Spoons**

3.5" L x 1.19" w x 0.5" d, 0.5 oz. 36 forms.  
M375-R



**Mini Half Eggs**

5.69" ø x 0.5" d, 6.8 oz. 56 forms.  
M375-Z

**Eggs**

2.38" L x 1.56" w x 1" d, 1 oz. 42 forms.  
M372-N

**Tools for Flexipan**



**Exoglass Spoon Cutter**

For Spoon mold M375-R.  
M375-RSP



**Flexipan Dough Pusher**

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



**Silform**

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



**Mini Round Bun/Sliders**

1" ø x 0.56" d, 0.2 oz. 54 forms.  
M457-F

**Round Bun/Sliders**

2" ø x 1.19" d, 1.5 oz. 40 forms.  
M457-G



**Mini Round Tartlets**

1" ø x 0.56" d, 0.2 oz. 60 forms.  
M457-C

**Mini Round Tartlets**

2" ø x 1.19" d, 1.5 oz. 48 forms.  
M457-D



**Mini Squares**

1.77" square x 0.5" d, 0.67 oz. 60 forms.  
M457-E



**Individual Loaves**

Each measure 2.75" L x 1.25" w x 12" d. 10 forms.  
M457-B



**Baguettes**

Each measure 3.5" L x 1.25" w, 25" d. 5 forms.  
M457-A



**Silpain Non-Stick Bake Sheets**

Full Sized Sheet. 16.5" w x 24.5" L. B708	Half Sized Sheet 11.75" w x 16.5" L. B709
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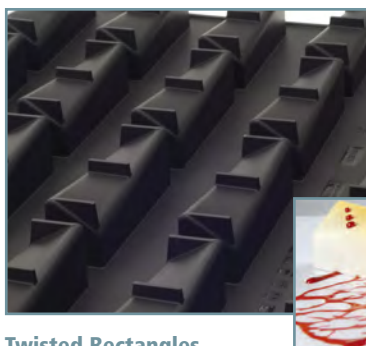
**Pavoflex Silicone Molds**

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



**Waves**

3.13" L x 1.75" w x 1.5" d, 4.4 oz. 25 forms.  
M620-I



**Twisted Rectangles**

4.75" L x 1.25" w x 1.5" d, 3.88 oz. 20 forms.  
M620-G



**Tilted Ovals**

2.88" L x 2" w x 1.75" d, 3.38 oz. 24 forms.  
M620-K



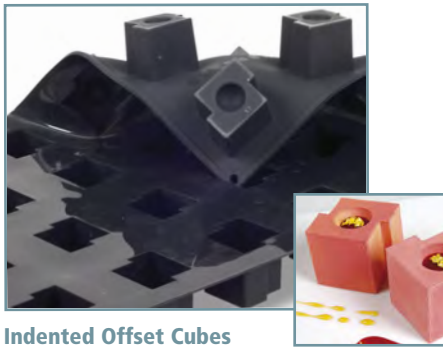
**Tapered Charlottes**  
3" ø x 1.88" d, 4 oz. 24 forms.  
M620-D



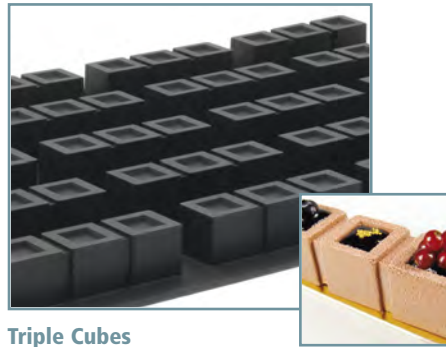
**Rectangle Bouquets**  
4.72" L x 1.18" w x 1.38" d, 3.72 oz. 20 forms.  
M620-S



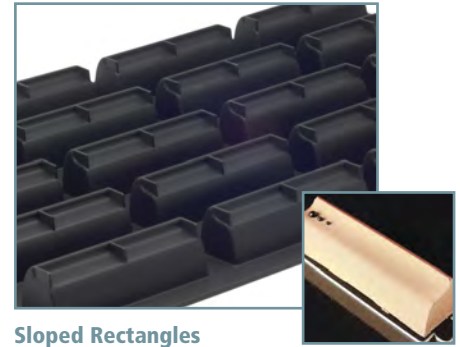
**Ramps**  
4.75" L x 1.2" w x 1.38" d, 3.7 oz. 20 forms.  
M620-H



**Indented Offset Cubes**  
2.25" L x 2" w, 3.88 oz. 24 forms.  
M620-J



**Triple Cubes**  
4.7" L x 1.25" w x 1.25" d, 3.88 oz. 20 forms.  
M620-C



**Sloped Rectangles**  
4.4" L x 1.38" w x 1.4" d, 3.7 oz. 20 forms.  
M620-N



**Mini Kugelhopfs**  
2.75" ø x 1.33" d, 2.38 oz. 24 forms.  
M621-G



**Mini Slanted Cylinders**  
1.38" ø x 1.38" d, 0.88 oz. 54 forms.  
M621-A



**Tiered Domes**  
2.8" ø x 2" d, 3.7 oz. 24 forms.  
M620-M



**Mini Pinwheels**  
1.5" ø x 1.13" d, 0.88 oz. 54 forms.  
M621-D



**Round Bouquets**  
4.75" ø x 1" d, 14 oz. 12 forms.  
M620-R



**Rosettes**  
1.38" ø x 1.38" d, 0.88 oz. 24 forms.  
M620-T



**Mini Round Savarins**  
1.38"  $\phi$  x 1.38" d, 0.88 oz. 77 forms.  
M621-J



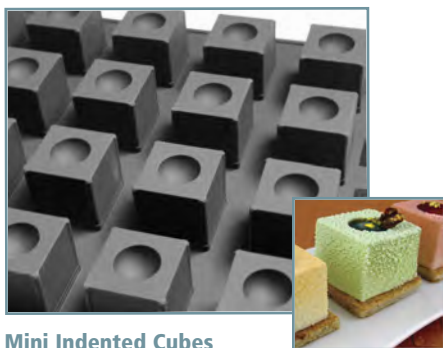
**Mini Indented Racetracks**  
2.4" L x 0.9" w x 0.9" d, 0.9 oz. 72 forms.  
M621-K



**Mini Spirals**  
1.6"  $\phi$  x 1.2" d, 0.88 oz. 54 forms.  
M621-C

**Indented Racetracks**  
5" L x 1.38" w x 1.25" d, 3.38 oz. 20 forms.  
M620-P

**Spiral Towers**  
2.7"  $\phi$  x 2" d, 4.4 oz. 24 forms.  
M620-A



**Mini Indented Cubes**  
1.88" square x 1.88" d, 0.88 oz. 54 forms.  
M621-B



**Mini Ridged Cones**  
1.5"  $\phi$  x 1.75" d, 1 oz. 54 forms.  
M621-F



**Mini Square Savarins**  
1.6" square x 1" d, 0.9 oz. 54 forms.  
M621-I

**Indented Cubes**  
2" square x 2" d, 3.88 oz. 28 forms.  
M620-B

**Ridged Cones**  
2.5"  $\phi$  x 2.75" d, 4.25 oz. 24 forms.  
M620-F



**Mini Domed With Swirl Design**  
1.6"  $\phi$  x 1" d, 0.9 oz. 54 forms.  
M621-H



**Mini Ridged Cylinders**  
1.38"  $\phi$  x 1.2" d, 0.88 oz. 54 forms.  
M621-E

**Domed Pinwheels**  
2.75"  $\phi$  x 1.75" d, 3.75 oz. 24 forms.  
M620-L

**Ridged Cylinders**  
2.4"  $\phi$  x 1.75" d, 3.88 oz. 24 forms.  
M620-E

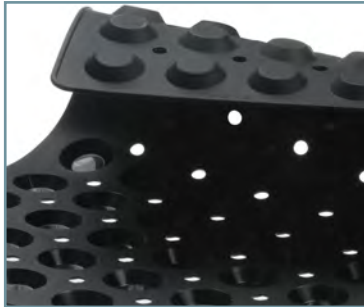


**Italian All Metal Funnel**  
This funnel can be operated with one hand. Dispenser opening is 8mm (0.25"). With the filler tube it is 4mm. Stainless steel cone body and cast aluminum handle. Includes stainless steel stand. Replacement parts available. 8" diameter x 9" height. 2 quarts, 8 oz capacity.  
U650

See more Automatic Fondant Funnels (Sauce Guns) on page 39.

## Lekue Silicone Molds

The Lekue Pro series have all of the non stick benefits of silicone molds and are designed with their signature R' system. It is a series of holes placed around the mold that improve airflow when baking. This results in faster baking times with consistent cooking from the center to the edge of your products. They are rated for 3000 uses and have a temperature range from -76 to +572 °F making them suitable for the oven and freezer.



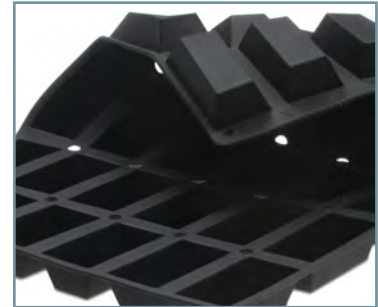
### Mini Tarts

1.77" ø x 0.63" d, 0.68 oz. 60 forms.  
M657-A



### Madelines

3" w x 1.77" L x 0.71" d, 0.1 oz. 44 forms.  
M657-B



### Mini Cakes

3.94" L x 2" w x 1.22" d, 3.4 oz. 30 forms.  
M657-I



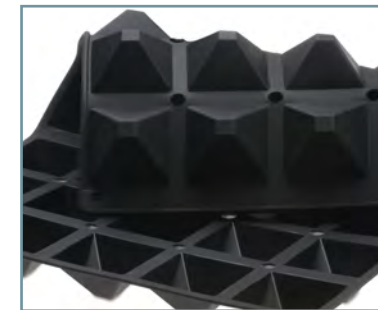
### Briochettes

3" ø x 1.42" d, 2.8 oz. 24 forms.  
M657-E



### Cannelés

2.28" ø x 1.97" d, 2.5 oz. 54 forms.  
M657-F



### Pyramids

2.56" square x 1.38 d, 2 oz. 35 forms.  
M657-H



### Semi Spheres

1.2" ø x 0.7" d, 3 oz. 96 forms.  
M657-J

### Semi Spheres

2.76" ø x 1.38" d, 3 oz. 28 forms.  
M657-G



### Mini Muffins

1.89" ø x 1.22" d, 1.4 oz. 70 forms.  
M657-D

### Muffin

2.76" ø x 1.57" d, 1.4 oz. 24 forms.  
M657-C



### Individual Cake Boards

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

- a. B942 4" diameter, without tab.
- b. B941 3.25" diameter, with tab.
- c. B940 3.25" diameter, with tab (silver).



**Non-Stick Flexible Molds**

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



**Micro Mini Savarins**

1.18" ø x 0.53" d, 0.25 oz. 28 forms.  
M512-B

**Mini Savarins**

1.63" ø x 0.5" d, 0.2 oz. 18 forms.  
M511-K

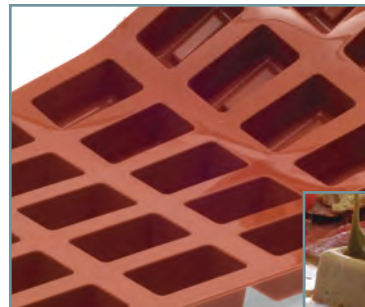
**Savarins**

2.5" ø x 0.88" d, 1.5 oz. 6 forms.  
M510-K



**Mini Oval Savarins**

1.37" L x 0.98" w x 0.53" d, 0.25 oz. 28 forms.  
M511-Y



**Small Rectangular Savarins**

1.7" L x 1.2" w x 0.88" d, 0.5 oz. 25 forms.  
M511-R

**Rectangular Savarins**

2.4" L x 1.56" w x 1" d, 1.5 oz. 10 forms.  
M511-S



**Mini Square Savarins**

3.19" L x 1.2" w x 1.2" d, 1.5 oz. 28 forms.  
M511-Z

**Small Square Savarins**

1.88" square x 1.19" d, 0.5 oz. 15 forms.  
M511-P

**Square Savarins**

3.19" square x 1.19" d, 2 oz. 8 forms.  
M511-T



**Mini Triangle Savarins**

3.19" L x 1.2" w x 1.2" d, 1.5 oz. 28 forms.  
M512-A

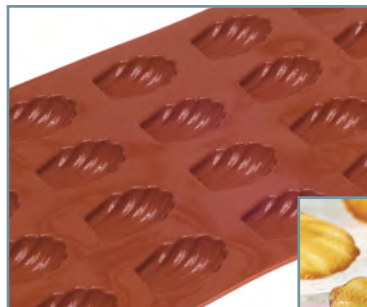


**Mini Muffins**

2" ø x 1" d, 1.4oz. 11 forms.  
M510-P

**Muffins**

2.75" ø x 1.33" d, 3 oz. 6 forms.  
M510-N



**Mini Madeleines**

1.66" L x 0.5" w, 0.16 oz. 20 forms.  
M510-M



**Eclairs**

1.97" L x 5.12" w x 0.72" d, 2.75 oz. 6 forms.  
M512-D

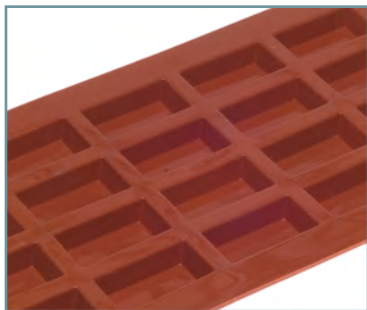


**Hearts**

2.5" L x 2.33" w x 1.33" d, 2 oz. 8 forms.  
M510-W

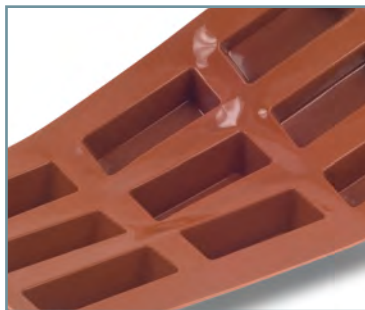
L: length W: width (T: top, B: bottom) D: depth H: height C: capacity Ø: diameter

M



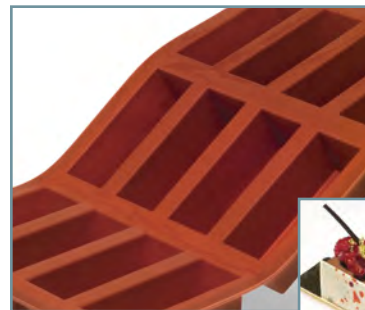
**Rectangles**

2" L x 1" w x 0.38" d, 0.2 oz. 20 forms.  
M510-G



**Tapered Loafs**

3.19" L x 1.2" w x 1.2" d, 1.5 oz. 9 forms.  
M511-N



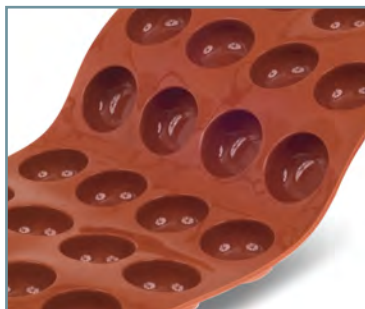
**Mini Cakes**

3.19" L x 1.19" w x 1.19" d, 2 oz. 12 forms.  
M510-R



**Tartlettes**

1.75" ø x 0.38" d, 0.33 oz. 15 forms.  
M510-C



**Pomponettes**

1.5" ø x 0.63" d, 0.4 oz. 24 forms.  
M510-J



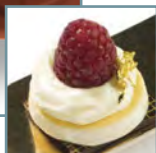
**Florentines**

2.33" ø x 0.5" d, 1.2 oz. 8 forms.  
M510-H



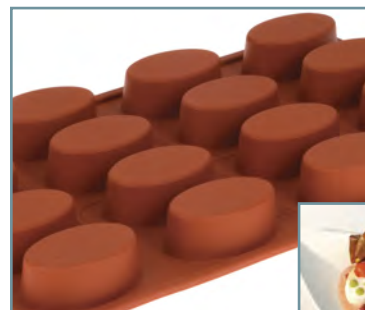
**Mini Discs**

1.33" ø x 0.2" d, 0.06 oz. 24 forms.  
M510-X



**Hemispheres with Indent**

3" ø x 1.5" d, 3 oz. 6 forms.  
M511-Q



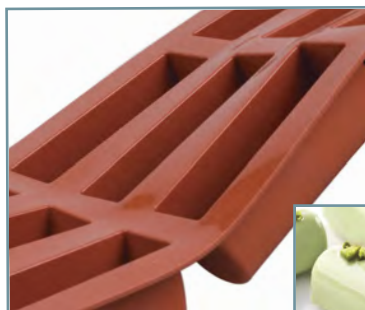
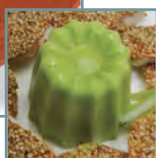
**Ovals**

2" L x 1" w x 0.75" d, 0.75 oz. 16 forms.  
M510-B



**Mini Canneles**

1.25" ø x 1.25" d, 0.5 oz. 18 forms.  
M510-T



**Mini Buches**

1.7" L x 1.2" w x 0.7" d, 5 oz. 30 forms.  
M511-V



**Mini Pyramids**

1.33" L x 1.33" w x 0.88" d, 0.33 oz. 15 forms.  
M510-U

**Canneles**

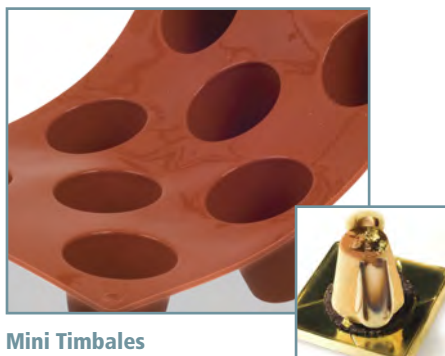
2.19" ø x 0.88" d, 2.5 oz. 8 forms.  
M511-B

**Small Buches**

3.19" L x 1.2" w x 1.2" d, 1.5 oz. 9 forms.  
M511-U

**Pyramids**

2.75" L x 2.75" w x 1.5" d, 2.5 oz. 6 forms.  
M510-L



**Mini Timbales**  
1.33" ø x 1.5" d, 0.75 oz. 15 forms.  
M511-D

**Regular Timbales**  
1.75" ø x 1.88" d, 1.5 oz. 11 forms.  
M511-H

**Large Timbales**  
2.25" ø x 2.33" d, 4 oz. 8 forms.  
M511-J



**Regular Cylinders**  
1.5" ø x 0.75" d, 0.33 oz. 15 forms.  
M510-E

**Large Cylinders**  
2.33" ø x 1.33" d, 2.5 oz. 8 forms.  
M511-L



**Tall Cylinders**  
1.9" ø x 1.9" d, 3 oz. 12 forms.  
M512-C



**Mini Hemispheres**  
1.19" ø x 0.63" d, 0.16 oz. 24 forms.  
M510-Y

**Hemispheres**  
1.5" ø x 0.5" d, 0.33 oz. 15 forms.  
M510-A

**Large Hemispheres**  
2.75" ø x 1.25" d, 2 oz. 6 forms.  
M510-F



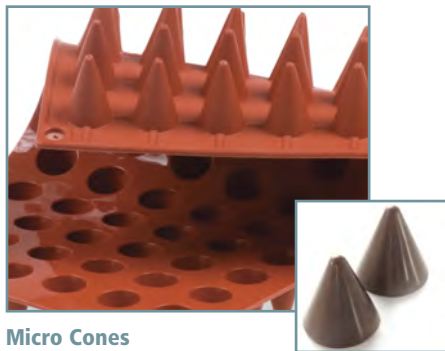
**Small Cubes**  
1.38" square x 1.38" d, 1.25 oz. 15 forms.  
M512-F

**Cubes**  
2" square x 2" d, 4 oz. 8 forms.  
M512-E



**Mini Wedges**  
3.19" L x 1.2" w x 1.2" d, 1.5 oz. 24 forms.  
M511-X

**Wedges**  
3.19" L x 1.2" w x 1.2" d, 1.5 oz. 9 forms.  
M511-W



**Micro Cones**  
0.7" ø x 1.2" d, 0.1 oz. 66 forms.  
M512-G

## 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.**

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

### Perfect™ Extra Strength Pastry Bags

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

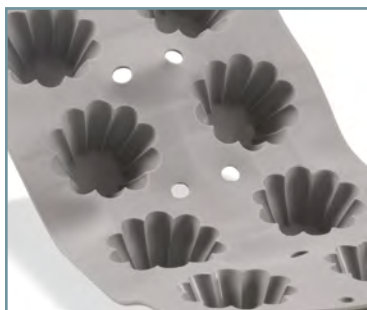


See more pastry bags on page 40.



## Elastomoule Flexible Molds

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



### Mini Brioches

2.5" ø x 1" d. 8 forms.

M604-E



### Mini Cakes

2" L x 1" w x 1" d. 20 forms.

M604-J



### Mini Tartelettes

1" ø. 40 forms.

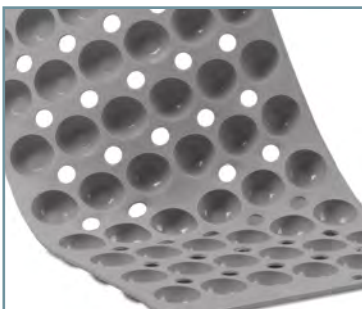
M604-H



### Mini Cylinders

1" ø x 1" d, 1 oz. 40 forms.

M604-F



### Mini Pomponettes

1" ø. 48 forms.

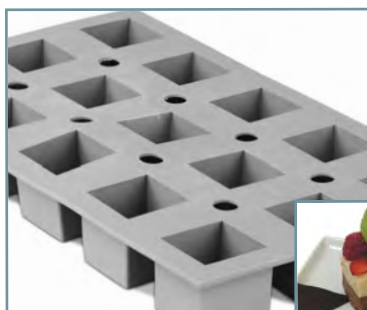
M604-G



### Mini Madeleines

1.65" L x 1.2" w. 30 forms.

M604-L



### Mini Cubes

1" square x 1" d. 40 forms.

M604-K

### Small Cubes - 1/4 Sheet

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

M604-A

### Large Cubes - 1/4 Sheet

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

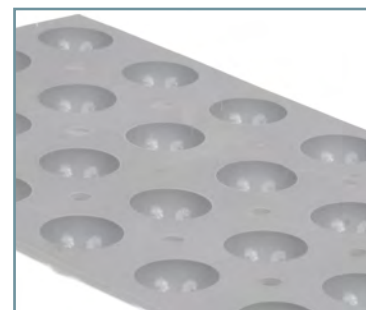
M604-B



### Canneles

1.35" ø x 1.40" d. 28 forms.

M604-M



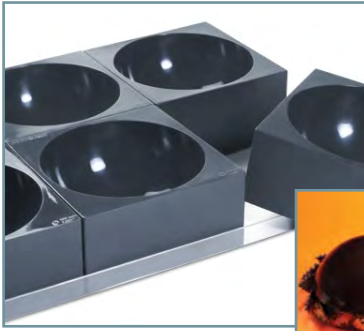
### Half Spheres

1.20" ø x 0.56" d. 24 forms.

M604-N

## Pavocake Professional Silicone Molds

Pavocake is a system made of 6 single silicone cake molds inserted into a polycarbonate tray which can be directly put into oven blast chiller or freezer. Create beautiful cakes with these clean and contemporary styles. 23.62" length x 15.74" width. **The individual molds are oven safe. Not the polycarbonate support tray.**



**Domes**  
7"  $\phi$  x 3.1" h, 52 oz. 6 forms.  
**M622-D**



**Rounds**  
7"  $\phi$  x 1.8" h, 35 oz. 6 forms.  
**M622-B**



**Swirls**  
7"  $\phi$  x 1.8" h, 31 oz. 6 forms.  
**M622-A**



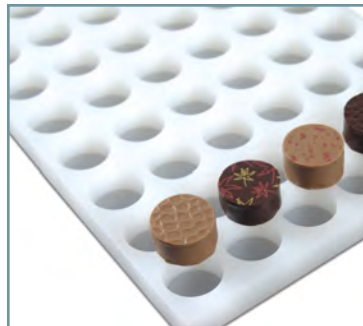
**Swirled Domes**  
7"  $\phi$  x 3.6" h, 48 oz. 6 forms.  
**M622-C**

## Perfect Culinary Geometrics

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



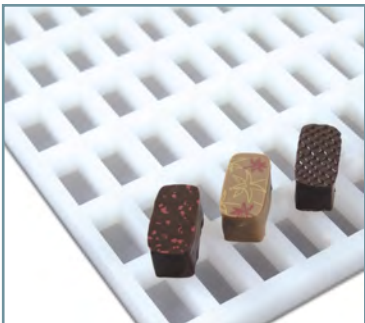
**Ovals**  
1.25"  $\phi$  x 0.8" d. 49 forms.  
**M606**



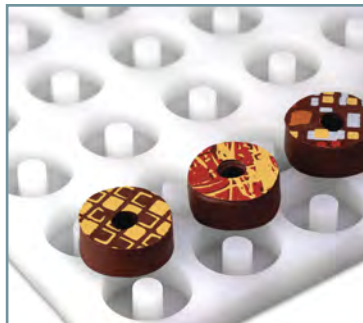
**Rounds**  
2.2"  $\phi$  x 0.5" d. 54 forms.  
**M607**



**Squares**  
0.9" square x 0.5" d. 54 forms.  
**M608**



**Rectangulares**  
1.4" L x 0.6" w x 0.5" d. 54 forms.  
**M609**



**Doughnuts**  
1.2" max.  $\phi$  x 0.4" min.  $\phi$  x 0.5" d.  
40 forms.  
**M610**



**Chocolate Spatulas**  
For spreading or smoothing melted chocolate. Great for wiping chocolate molds. Also for making curls. Stainless steel, semi-flexible blade. Plastic frame and handle.  
**B950** 7" across.  
**B950-A** 8.75" across.



### Two Piece Silicone Sphere Molds

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



#### Sphere Molds

1.4" ø. 15 forms.

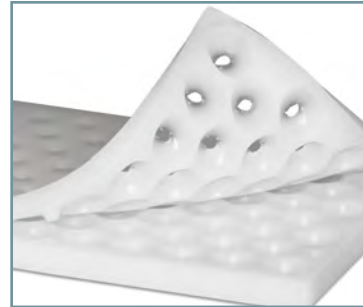
**M625**

1.77" ø. 11 forms.

**M624**

2" ø. 8 forms.

**M623**



#### Truffle Size / Sphere Molds

0.98" indent ø. 67 forms.

**M611**

## Ice Cream Molds

These silicone mold system are for creating your favorite frozen snack on a stick. You can fill your mold with a prepared base and insert a wooden ice cream stick. The stick will be held centered and in place while your creation freezes solid. Then simply remove your pop from the mold.



#### Silicone Pop Molds in Tray

3.6" length x 1.8" width x 0.98" depth, 3 oz capacity.

12 forms. Includes 50 sticks.

**M653**



#### Silicone Pop Molds

These silicone pop molds can be filled vertically making them ideal for freezing products in layers. The stick is held centered by a plastic guide that rest over the top of the mold and held in position with tabs.

4" length x 2" width x 1.2" depth, 5 oz capacity. 24 forms, 4 sets of 6.

**M654**



#### Silicone Mini Pop Molds with Trays

2.7" length x 1.5" width x 0.7" depth, 1.25 oz capacity.

16 forms. Includes 100 sticks.

**M655**



See page 168 for more disposable options.



#### Clear Push Up with Lid

3.75" height container.

7" length overall (with handle).

1.75" diameter. 4 oz capacity.

**R746**

#### Clear Heart Push Up with Lid

3.25" height container.

7" length overall. (without handle).

2" width. 2 oz capacity.

**R916**



## Exoglass Plastic Cutter Sets from Matfer

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

### a. Plain Round 1.38" height

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

T234-7

8 piece set ranging from 1.13" to 4" diameter.

In millimeters: 30, 40, 50, 60, 70, 80, 90.

T234-8

### b. Fluted Round 1.38" height

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

T235-7

9 piece set ranging from 0.75" to 4" diameter.

In millimeters: 20, 30, 40, 50, 60, 70, 80, 90, 100.

T235-9

### c. Fluted Barquette 1.25" height

7 piece set ranging from 1.5" to 5" length.

In millimeters: 40, 55, 70, 85, 100, 115, 130.

T225-PL



## Cutter Sets

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

### d. Plain Square

9 piece set ranging from 0.78" to 3.94" square.

In millimeters: 20, 30, 40, 50, 60, 70, 80, 90, 100.

T302

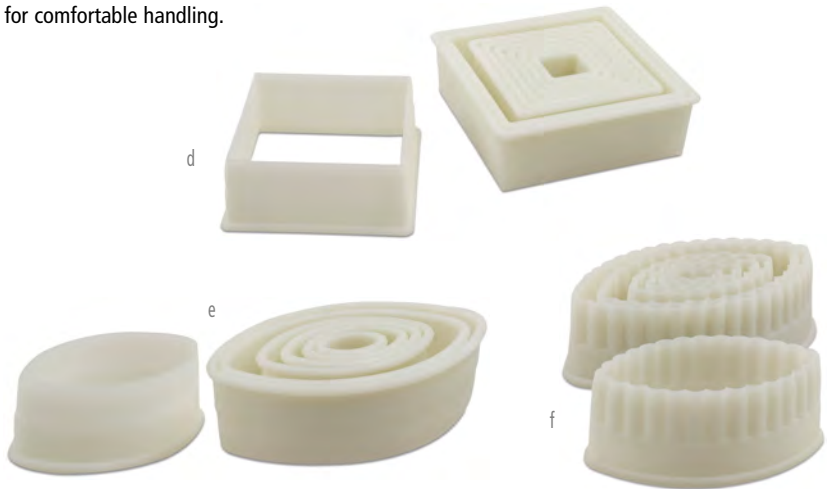
### Plain and Fluted Barquette

7 piece set ranging from 0.8" to 4.3" length.

In millimeters: 10, 20, 30, 40, 50, 60, 70.

e. T303 Plain barquette

f. T304 Fluted barquette



### Plain and Fluted Round

9 piece set ranging from 0.78" to 3.94" diameter.

In millimeters: 20, 30, 40, 50, 60, 70, 80, 90, 100.

g. T300 Plain round

h. T301 Fluted round



### Plain Barquette 1.5" height

7 piece set ranging from 1.63" to 5.25" length.

Reinforced stainless steel in metal box. Made in France.

In millimeters: 40, 55, 72, 83, 100, 114, 135.

T225-B



**a. Round Pastry Cutter Set**

**High quality heavy tinned steel.** Sturdy with uniform, sharp cutting edge. 16 piece set, 0.5" to 4.5" diameter, 1.25" height, in yellow plastic box. Made in Germany.  
T207



**b. Stainless Steel Round Pastry Cutter Set**

**Stainless steel.** 8 piece set, 0.88" to 4.33" diameter, 1.25" height, in yellow plastic box. Made in Germany.  
T207-B

Sturdy **tinned steel** in metal box. Comparable quality to T207 above. 1.5" height.

c. T232-12 12 piece set, 0.5" to 3.5" diameter.

d. T232-20 20 piece set, 0.5" to 5.75" diameter.



**Round Fluted Cutter Set**

Stainless steel. 8 piece set, 0.88" to 4.25" diameter, 1.25" height in yellow plastic box. Made in Germany.  
e. T208

Stainless steel. 12 piece set, 0.88" to 4.25" diameter, 1.25" height in metal box. Made in China.  
f. T208-A



**Reinforced Round Fluted Cutter Set**

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

g. T233-12 12 piece set, 0.88" to 5.75".

h. T233-6 6 piece set, 0.88" to 3.25".



**Oval Pastry Cutter Sets**

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

**Plain Oval Set**

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

i. T209

**Fluted Oval Cutter Set**

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

j. T210



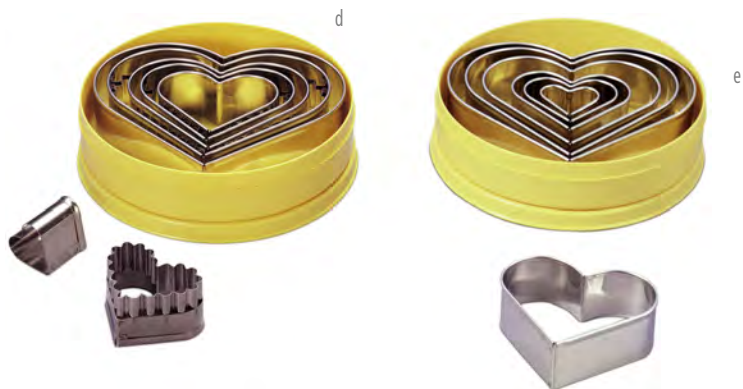
C



**a. Triangular Cutter Set**  
Stainless steel. 5 pieces 1.5" height.  
From 0.88" to 4.75" length, in yellow plastic box.  
Made in Germany.  
**T282**

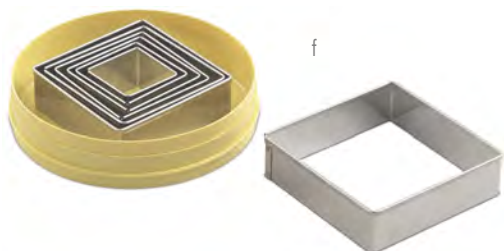
**b. Tear Drop Cutter Set**  
Stainless steel. 6 pieces 1.5" height.  
From 1.75" to 4.75" length. Made in Germany.  
**T283**

**c. Star Cutter Set**  
6 piece set, stainless steel, precision designed  
1.75" to 4.5" width, 1.5" height in yellow plastic box.  
Made in Germany.  
**T211**



**d. Mixed Heart Cutter Set**  
7 piece set, stainless steel, **3 scalloped, 4 plain** 1.25" to 5.5"  
width, 1.13" height in yellow plastic box. Made in Germany.  
**T212**

**e. Plain Heart Cutter Set**  
7 piece set, stainless steel, **plain** 1.25" to 5.5" width,  
1.13" height in yellow plastic box. Made in Germany.  
**T262**



**f. Square Cutter Set**  
7 pieces, stainless steel. From 1.5" to 4" square.  
Made in Germany.  
**T267**



**g. Heavy Duty Nougat Cutters**  
For cutting thick pastes or sugar. Sharpened tool steel  
cutting edge with strengthened rim. 1.75" height.  
Made in France. Not rust resistant.

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



**No-Seam Cutter Sets**  
No seams to clean or break. Top quality **tinned steel**, 1.5" height.

Ten plain round cutters ranging from 0.75" to 4" diameter.  
In millimeters: 20, 25, 35, 45, 50, 60, 70, 80, 90, 100.

**h. T254-SET**

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

**i. T255-SET**

**Canape Cutters**

10 piece set, **tinned steel** 2" diameter, 1" height.  
Made in Germany.  
T204



**Chocolate Cutter Set**

6 piece set, stainless steel cutters in a metal box.  
1" diameter, 2.75" height. Made in Germany.  
T253



**Petit Four Cutter Set**

**Tinned steel** 12 pieces, hand made 1.13" to 1.5" diameter, 1.13" height. Made in Germany.  
T219



**Petit Four Cutter Set**

**Stainless steel**. 9 pieces. 1.25" diameter, 2" height.  
Made in Indonesia.  
T287



**Dough Dividers**

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



Five 2" diameter wheels.  
B604

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



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

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

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



#### Large Truffle Cutter Set

Set of 74 pieces, tinned steel, the finest available. Precision, hand-made shapes include geometrics, florals, animals and more. 0.25" to 1.5" diameter. Cutters are 0.75" height. Made in Germany.  
T203

#### Geometrics

42 piece set, tinned steel, seven different shapes, six sizes of each shape. 0.25" to 1.5", 0.75" height. A classic set. Made in Germany.  
T201



#### Alphabet Cutter Sets

Tinned steel. Hand made. Extremely precise. 26 pieces. 1.25" length, 0.75" height. Made in Germany.  
T213



#### Garnishing Cutters

24 piece set, tinned steel. Hand made for beautiful detail and variety. 0.5" to 1.5" diameter, 0.75" height. Made in Germany.  
T223



## Automatic Fondant Funnels (Sauce Guns)

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.



### Italian All Metal Funnel

This funnel can be operated with one hand. Dispenser opening is 8mm (0.25"). With the filler tube it is 4mm. Stainless steel cone body and cast aluminum handle. Includes stainless steel stand. Replacement parts available. 8" diameter x 9" height. 2 quarts, 8 oz capacity.

**U650**



a



b

### French Sauce Guns

Excellent tool for dispensing sauces, or filling chocolate molds quickly and precisely. Includes two interchangeable tips. All stainless steel. Made in France.

a. **U921** 1.5 liter capacity, with stand.

b. **U920** 1.9 liter capacity, **without stand.**



### German Made Funnel

This funnel can be operated with one hand. 2 quarts capacity, 7" diameter x 9" height. Dispenser opening is 8mm (0.25"). With the filler tube it is 4mm (0.16"). Made of stainless steel and plastic. Dishwasher safe. **Stand sold separately.**

**U523**

### Stand For Funnel

Stainless steel.

**U523-B**

**Replacement parts available.**



### Kwik Sauce Gun

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

Universal kitchen tool excellent for:

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

**U939**



### Mini Automatic Fondant Funnel & Stand

Stainless steel cone & plunger; polycarbonate handle & release. 1 quart capacity, 4.75" diameter x 8.75" height. Plastic stand included. 8mm (0.31") & 4mm (0.16") openings.

**U649**



### 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.**

B653-A 21" bags.

B653-C 16" bags.

#### Perfect™ Extra Strength Pastry Bags

**Red Box.** For use with hot or cold foods.

21" bags.

B653-100



#### Matfer Comfort Disposable Pastry Bags

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" bags.

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.

B601-12	L 12"	B601-20	L 20"
B601-14	L 14"	B601-22	L 22"
B601-16	L 16"	B601-24	L 24"
B601-18	L 18"		



#### Nylon Pastry Bags

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

B781-12	L 12"	B781-20	L 20"
B781-14	L 14"	B781-22	L 22"
B781-16	L 16"	B781-24	L 24"
B781-18	L 18"		



#### Super-Flex Pastry Bag

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

B995-45



#### Sac A' flex Silicone Pastry Bag

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

B997

## Decorative Tube Sets

**51** assorted **nickel-plated** tubes plus 2 flower nails and plastic coupling. Includes plastic carry box for convenient storage and organization.  
**B603-A**



**26** assorted **stainless steel** tubes plus 2 flower nails and plastic coupling. Includes plastic carry box for convenient storage and organization.  
**B603-C**



### Stainless Steel Pastry Tubes

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

- a. **B611** French Star.
- b. **B612** Plain.
- c. **B613** Closed Star.
- d. **B614** Star.

### Our Finest 12 Piece Tube Sets

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

- e. **Stainless Steel Tube Sets**
- f. **Tinned Steel Sets**
- B686-A** Plain tip.
- B687-A** Open star.
- B686** Plain tip.
- B687** Open star.



### Matfer Clear Plastic Pastry Tubes

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

**B833**



### 12 Piece Large Tube Set

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

- B615**
- B616** Cleaning brush (included with the set and sold separately).



**a. St. Honore Tubes**

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

**b. St. Honore Decorative Tip**

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



**Sultan Pastry Tips**

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

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

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



**Basketweave Tip**  
1.06" opening length.  
**B809**



**Extra Fine Plain Tip**  
2mm opening.  
**B810**



**e. Nickel Plated Leaf Tips**

**B808-A** 0.38"  
**B808-B** 0.5"

**g. Nickel Plated Bismark Tube**

**B806** 2.88" height overall.

**f. Nickel Plated Rose Maker Tips**

**B807-A** 0.5"  
**B807-B** 0.63"

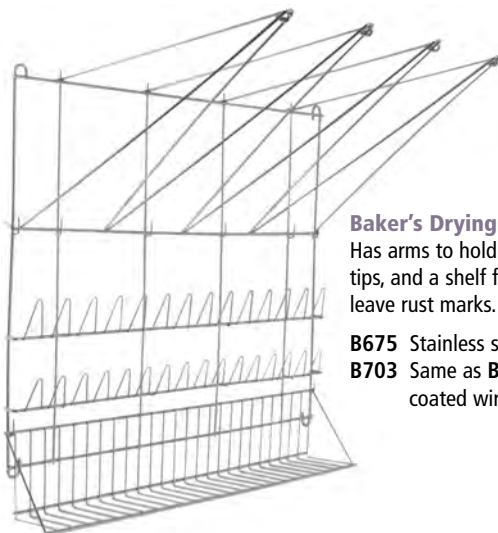
**h. Nickel Plated Rose Nails**

**B672-7** 1.5" diameter.  
**B672-13** 2" diameter.



**Delrin Coupling**

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



**Baker's Drying Racks**

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

**B675** Stainless steel.

**B703** Same as **B675** but made with vinyl coated wire. **Not shown.**



**Manual Glaze Sprayer**

Simple, well-made and easy-to-use. European hand operated pump is used to spray glazes. Container can be microwaved to liquify product. Comes apart for easy cleaning. Holds 48 oz. 12" height.  
**B985**

**Bun Pan (Icing) Grates**

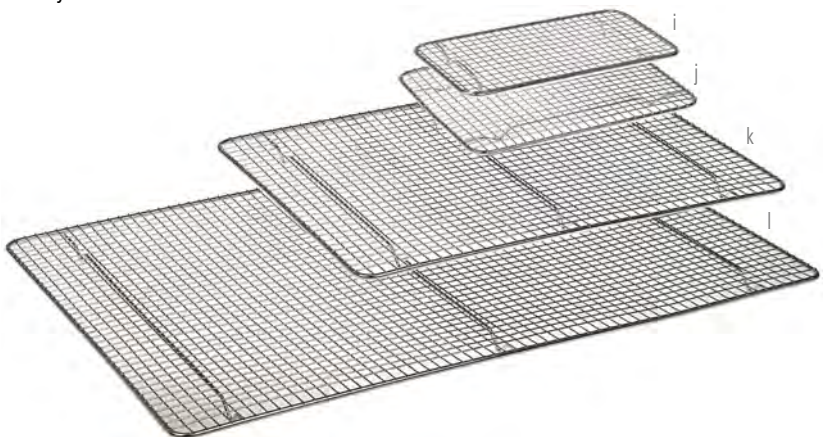
High quality grates. Chromed steel wire grid on reinforced frame.

**i. B964** One third size. 10" length x 5" width x 0.5" height.

**j. B963** One quarter size. 10" length x 8" width x 0.5" height.

**k. B965** Half size. 16.5" length x 12" width x 0.5" height.

**l. B966** Full size. 24" length x 16.5" width x 1" height.





a. **Wide Mouth Plastic Squeeze Bottle**  
Easier to fill. Made from food safe plastic. 8" height x 2.63" diameter, 16 oz capacity. **B825-16**

b. **Soaking Bottle**  
Square bottle with perforated top. Ideal for moistening cake layers. Allows you to read measurements upright or inverted. 1000 ml or 38.8 fluid ounces. 11.5" height. **B953**



**Fine Tip Squeeze Bottles**

**B824-05** 3.5" height, 0.5 oz. **B824-6** 6.5" height, 6 oz.  
**B824-1** 4" height, 1 oz. **B824-8** 6.75" height, 8 oz.  
**B824-2** 4.25" height, 2 oz. **B824-16** 7.5" height, 16 oz.  
**B824-4** 5" height, 4 oz.



**Powdered Sugar Shakers**

For powdered sugar, cocoa, cinnamon, etc. Stainless steel with mesh lid.

Asian-made with pressure hold cap. 3.75" height, 8 oz.

c. **B683-B**

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

d. **B683-A**

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

e. **B683-C**



**Tapered Fine Tip Squeeze Bottles**

**X407-1.5** 4.92" height, 1.5 oz. **X407-8** 7.2" height, 8 oz.  
**X407-3** 5.5" height, 3 oz. **X407-16** 8.9" height, 16 oz.  
**X407-6.5** 6.7" height, 6.5 oz.

**Plastic Bowl Scrapers**

Stiff (Matfer)

f. **B631** 4.75" length x 3.75" width.

Most flexible (Thermohausser)

g. **B632** 5.25" length x 3.5" width.

Medium (Thermohausser)

h. **B633** 4.75" length x 3.5" width.

i. **B634** 4.5" length x 3" width.

**j. Silicone Bowl Scrapers**

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

**U930**



**Individual Cake Boards**

Gold and silver foil laminated to white cardboard.

500 pieces per package.

k. **B942** 4" diameter, without tab.

l. **B941** 3.25" diameter, with tab.

m. **B940** 3.25" diameter, with tab (silver).





a. **Strudel Roller (Bear Claw Cutter)**

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

**Pastry Wheels**

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

- b. **B690** plain.
- c. **B691** fluted.

d. **Large Pastry Wheel**

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



**Plastic Pastry Brushes**

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

- e. **B834-2** 2" width.
- f. **B834-3** 3" width.



**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.

- B606-1** 1" width.
- g. **B606-1.5** 1.5" width.
- h. **B606-2** 2" width.
- B606-3** 3" width.
- i. **B606-4** 4" width.
- j. **B606-12** round head, 12" overall length.



**Oxo Silicone Pastry Brush**

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

k. **Bench Brush**

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

**Bench Scrapers**

Stainless steels. 6" length x 4.5" width.

- l. **B635** Wooden handle.
- m. **B635-PL** "sure grip" plastic handle.

**Pastry Cutters**

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

- n. **U962** Plastic.
- o. **U961** Stainless steel.



**Silpat Non-Stick Baking Mat**

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

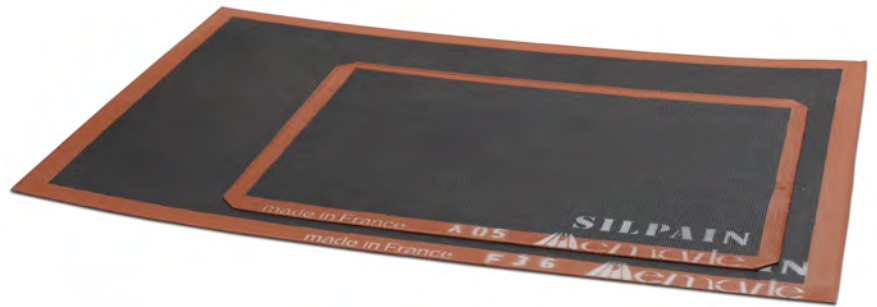
- B711** Quarter-size. 11.5" length x 8" width.
- B706** Half-size. 16.5" length x 11.75" width. Fits standard half-sheet pan.
- B705** Full-size. 24.5" length x 16.5" width. Fits standard US sheet pan.
- B710** Large-size. 30" length x 22" width. Ideal as a work surface.



**Silpain Non-Stick 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.

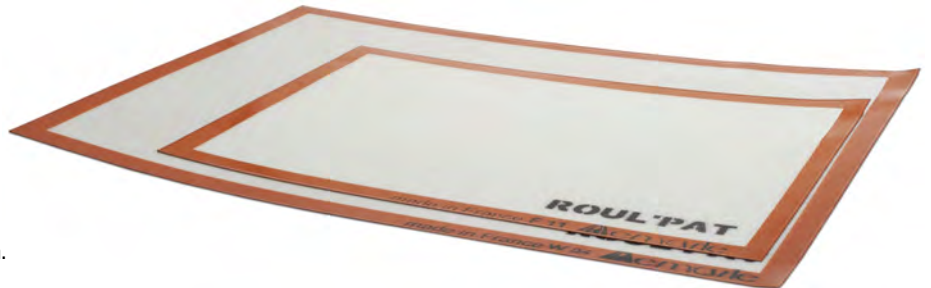
- B708** Full-size. 24.5" length x 16.5" width.
- B709** Half-size. 16.5" length x 11.75" width.



**Roul Pat Non-Stick Worksurface**  
**From the Makers of Silpat**

Non-stick 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.

- B712-A** Full size. 25" length x 16.5" width.
- B712-B** Oversized for work surfaces. 31.5" length x 23" width.



**Non-Stick Baking Sheet**

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

- B707**



P



**Silform Flexible Bread Baking Forms**

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

**Baguette**

**M457-A** 5 loaves, each measure 25" length x 3.5" width x 1.25" height.

**Individual Loaves**

**M457-B** 10 loaves, each measure 12" length x 2.75" width x 1.25" height.



**Flexipat Non-Stick Pan Liner**

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

**B714**



**Silicone Pan Liners**

These flexible silicone liners, with clean 90° corners will allow you to spread layers of sponge cake, mousse or fruit jelly quickly and evenly. These forms 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.

**B998-A** 16.75" length x 13.75" width x 0.33" height.

**B998-B** 21.25" length x 13.75" width x 0.33" height.



**Pavoni SPV Fleximat**

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

**B789**



**a. Metal Cake Markers**

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

**B628-10** 10 portions.

**B628-12** 12 portions.

**B628-14** 14 portions.



**b. Plastic Cake Markers**

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

**B627-A** 12 & 16 portions.

**B627-B** 14 & 18 portions.

**c. Lattice Dough Cutter**

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

**B629**



**d. Lattice Dough Rollers**

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

**B652** Stainless steel and wood handle.

**B715** Same as above in plastic.



**Dough Dividers**

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

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

**B842**

**f.** Ten wheel, 5 plain edge & 5 scalloped edge.

**B843**

**g.** Five 2" diameter wheels.

**B604**

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

**B842-7**

**Multiple Disc Cutter**

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

**i. Stainless Steel Rod**

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

**B918-30**

**j. Sharpened Roller Cutters**

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

**B919**





**a. Rolls of Heavy Clear Acetate**

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

	H
B860-1.38	1.38"
B860-1.75	1.75"
B860-2	2"
B860-2.38	2.38"
B860-2.5	2.5"
B860-3	3"

**b. Acetate Strips**

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

	L	H	USE WITH RINGS OF MAXIMUM Ø
M435-1	6.5"	1"	2"
M435-1.5	9.5"	1.5"	3"
M436-A	8"	1.5"	2.5"
M436-C	9.75"	1.75"	3"
M436-D	9.75"	2.33"	3"
M436-E	9.75"	2"	3"

**Acetate Sheets**

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

**B861-100**



**Polyethylene Sheets**

Soft and flexible plastic. Excellent for chocolate work. Packed 100 sheets per bag. Each sheet 23.5" length x 15.75" width. **B864**



**Parchment (Easy Release) Paper Sheets**

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

**B900**

**Kosher Approved.**



**Cannoli Form**

Stainless steel.

**B617** Small. 3.5" length x 0.5" width.

**B618** Large. 5.5" length x 1" width.

**B619** Mini. 8" length x 0.38" width.



**Cream Roll Horn**

Stainless steel.

**B623** Large. 6.5" length x 1" width x 0.75" diameter.

**B622** Small. 5.25" length x 1" width x 0.5" diameter.



**Cornet Molds**

Tinned steel. One end sealed.

**B882** Large. 2" opening diameter x 5.5" length.

**B881** Small. 2" opening diameter x 3.5" length.



**Ladylock Form**

Stainless steel.

**B621** Large. 6.5" length x 2" width x 0.25" diameter.

**B620** Small. 3.5" length x 1.5" width x 0.25" diameter.



**Oven Safe Cone Form**

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

**B999**



**Kali Apple Peeler**

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

**B637**

**9-B637-1** Replacement slicing blade - "L" shape.

**9-B637-6** Replacement peeling blade - round.

**Other parts are also available, please inquire.**



**Pastry Filling Machine**

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

**B651**

**For replacement parts, please inquire.**

## Side Arm Display Stands

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

### a. Four Tier Stand

Plate sizes: 6", 8", 10", 12". Posts: 3.25" height. 14.5" overall height.  
R117-A

### b. Six Tier Stand-Half Height

Plate sizes: 2 each 8", 10", 12". Posts: 3.25" height. 22" overall height.  
R117-C

### c. Six Tier Stand

Plate sizes: 2 each 8", 10", 12". Posts: 6.5" height. 42" overall height.  
R117-B



**Cake Stand Cutter (For Posts)**  
Cutter for central post. Stainless steel. 1.75" diameter x 4" height.  
R116-X



### 3 Tier Rectangular Stand

Strong anodized aluminum plates with chrome steel posts. Perfect for display table riser. Has three rectangular, anodized aluminum plates (16.75" length x 10.5" width, 19.5" length x 11.5" width, 22" length x 12.5" width) and 6.5" chromed steel posts. 18" overall height.  
R120-3



### Multi-Tier Cake Stands

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

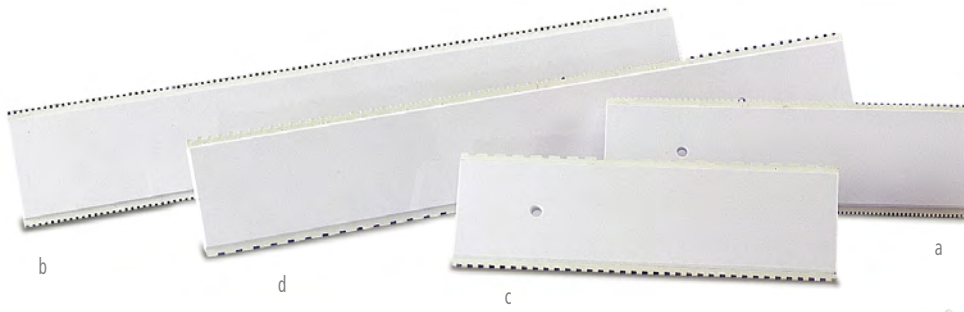
### Five Tier Wedding Cake Stand

Plate sizes: 8", 10", 12", 16", 18", 30" overall height.  
R116-A



### Seven Tier Wedding Cake Stand

Plate sizes: 6", 8", 10", 12", 16", 18", 20", 44" overall height.  
R116-B



**Decorating Combs**

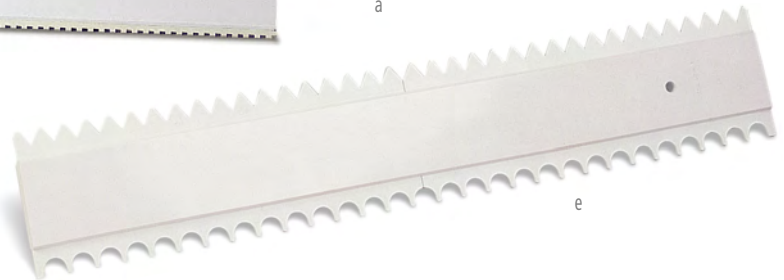
Plastic combs with different grooves on each side.

- a. B846-A 14" overall length.
- b. B931 28" overall length.
- c. B846-B 14" overall length.
- d. B932 28" overall length.

**e. Charlotte Bisquit Comb**

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

**B847**

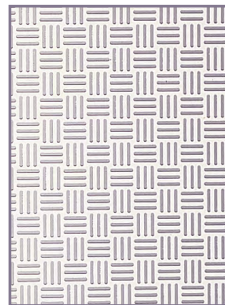


**Decorating Stencil Grills**

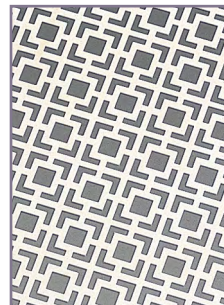
For the preparation of decorative designs from chocolate, sugar paste, biscuit dough, etc. 23.25" length x 15.33" width.



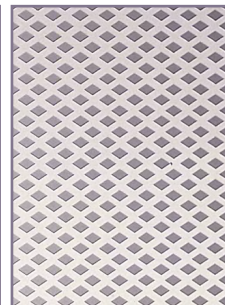
**Polka Dot**  
B850-A Plastic.



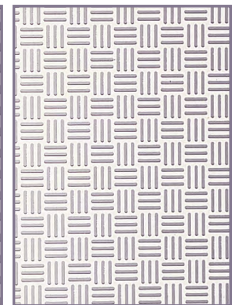
**Checkerboard**  
B850-C Plastic.



**Chinese Screen**  
B850-D Plastic.



**Diamonds**  
B850-F Plastic.



**Basket Weave**  
B850-J Plastic.

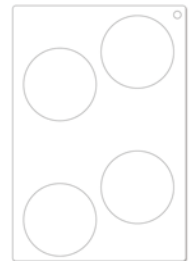
**Culinary Templates**

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

	DESCRIPTION	L	W		DESCRIPTION	L	W
k.	B975-B Spoons	5.13"	1.25"	h.	B870-Y Zig Zag	-	-
b.	B870-Z Large Circles	4.38"	4.38"	i.	B870-X Tart Bands	12"	1.06"
c.	B870-I Spoons	6"	1.25"	j.	B870-N Butterflies	3"	2"
d.	B870-P Strips	8"	0.88"	a.	B870-D Small "L" Shapes	6.13"	3.75"
e.	B870-Q Circles	3"	-	l.	B981-B Swoosh	5.13"	1.75"
f.	B870-S Triangles	5"	2"	m.	B981-I Triangle	5.63"	0.75"
g.	B870-U Spoons	4.75"	1"	n.	B981-J Wave	9.5"	0.75"



k. B975-B



b. B870-Z



c. B870-I



d. B870-P



e. B870-Q



f. B870-S



g. B870-U



h. B870-Y



i. B870-X



j. B870-N



a. B870-D



l. B981-B



m. B981-I



n. B981-J

**Tear Drop Shape 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. **B103** Tear drop shape. 8.75" overall length.
- b. **B104** Diamond shape. 9" overall length.

**Flexible Palette Knives**

Stainless steel blades, wood handles.

- c. **B828** Tapered offset. 4.75" x 2.5" blade, 8" overall.
- d. **B786-A** Offset. 4.25" blade, 8.25" overall.
- e. **B786A-PL** Same as above but with plastic handle.
- f. **B786-B** Flat, 4" blade, 8" overall.

**g. Baker's Blade**

For scoring baguettes or other breads. Stainless steel blade, plastic handle and cover, 5" length. **B866**

**h. Deglon Offset Flexible Spatulas**

Extra flexible blade. Stainless steel and plastic handle.

- B906-29** 11.5" length. 1.5" blade.
- B906-24** 9.5" length. 1.5" blade.
- B906-19** 7.5" length. 1.5" blade.
- B906-15** 6" length. 1.38" blade.

**i. Deglon Small Flexible Spatula**

4.5" blade, plastic handle. **B991**

**j. Victorinox Palette Knife**

4" blade, plastic handle. **V803**

**k. Deglon Extra Long Spatula**

Flexible, stainless steel blade with plastic handle. 15.5" blade (13" straight edge) 1.5" width. 20" overall. **B970-40**

**l. Offset Spatula with Stiff Blade**

Short, stiff blade for spreading or smoothing. Stainless steel, plastic handle. 6" blade, 1.25" width, 12" overall. **B986**

**m. Victorinox Flexible Offset Handle Spatulas**

Wood handles.

- V808-10** 10" length blade, tapered 1.25" to 1.5" width.
- V808-12** 12" length blade, tapered to 1.5" to 1.63" width.

**n. F. Dick Offset Spatula**

Stainless steel blade, polypropylene handle. Most flexible. 10" length blade, 1.38" width. **D916**

**o. Ateco Offset Spatula**

Stainless steel blade, plastic handle. 9.75" length x 1.5" width. **B831**

**p. Victorinox Flexible Spatulas**

Wood handles.

- V806-10** 10" length blade, tapered 1.25" to 1.5" width.
- V806-12** 12" length blade, tapered 1.5" to 1.75" width.



L: length W: width (T: top, B: bottom) D: depth H: height C: capacity Ø: diameter



**Victorinox Bread Knives**

- a. **V836-10** 10" blade, wood handle.
- b. **V837-8** 8" blade, wood handle.
- c. **V836-10PL** 10" blade, plastic handle.
- b. **V837-8PL** 8" blade, plastic handle.



**Victorinox Serrated Knives For Cake**

- e. **V820-14** 14" blade, wood handle.
- f. **V820-12** 12" blade, wood handle.
- g. **V820-14PL** 14" blade, plastic handle.
- h. **V820-12PL** 12" blade, plastic handle.



**Wusthof Confectioners Knife/Super Slicer**

Reverse serrations to reduce tearing. 10" blade.  
Plastic handle.  
**W484**



**Matfer Kitchen Spoons**

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

- U704-12** 12" length.
- U704-15** 15" length.
- U704-12R** 12" length. Red.
- U704-18** 18" length.



**Extra Long Serrated Knife**

15.5" stainless steel blade, wood handle. 22.5" overall.  
For cutting large cakes.  
**Z107**

**Spatulas and Spoonulas**

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

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

- j. Spoonula, cupped blade      k. Original, flat blade (notched)
- U599-9.5** 9.5" length.      **U598-9.5** 9.5" length.
- U599-13** 13" length.      **U598-13.5** 13.5" length.

l. Heat Resistant up to 600 °F (316 °C). Flat, red handle.

- U835-10** Original, flat blade. 10" length.
- U835-14** Original, flat blade. 14" length.

**m. Exoglass Rigid Spatulas**

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

**n. Flat, round end spatulas.**

- |                |     |                |     |
|----------------|-----|----------------|-----|
|                | L   |                | L   |
| <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" |

**o. Beechwood Spatula**

From France.

- |                |     |
|----------------|-----|
| <b>U811-30</b> | 12" |
| <b>U811-40</b> | 16" |
| <b>U811-45</b> | 18" |

**p. Beechwood Spoon**

From France.

- |                |     |
|----------------|-----|
| <b>U812-30</b> | 12" |
| <b>U812-40</b> | 16" |
| <b>U812-45</b> | 18" |





**a. Dessiccant & Indicator Cards**

20 one third ounce packets of moisture-absorbing agent and 6 relative humidity indicator cards.  
**B695**

**b. Food Color Set**

10 one ounce jars of Chefmaster gel base food colors includes: sky blue, leaf green, sunset orange, scarlet red, Christmas red, rose pink, violet, lemon yellow, nut brown, black.  
**B694**

**c. 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**

**d. Chocolate Dipping Fork Set**

6 piece set in stainless steel. Comes packed in a sturdy plastic box. 8" length.  
**B650**

**e. Chocolate Dipping Fork Set**

4 piece set, stainless steel.  
**B989**

**f. Chocolate Dipping Fork Set**

10 piece set. Sturdy stainless steel with wood handles. 8" length.  
**B677**

**g. Petit Four Dipping Set**

4 piece set. Sturdy stainless steel with wooden handles. 8" length.  
**B677-A**

**h. 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**

P





**Syrup Holder**

Stainless steel for use with densimeter.  
1.5" diameter x 7.5" height.  
U527-B



**Sugar Densimeter**

Measures the density of sugar syrup.  
5.5" length.  
U527-A



**Sugar Density Refractometers**

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

a. **U779** Uses 0-80 BRIX scale (full range).

b. **U670** Uses 0-32 BRIX scale (for sorbets).



**Polder Clock, Timer & Stopwatch**

Large, easy to read digital display. 12/24 hour clock function. Time up to 10 hours/Count-up to 24 hours. 36" length carrying strap. Magnet on back for wall mounting. Battery included.  
U784



c. **Low Cost Refrigerator & Freezer Thermometer**

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



d. **Compact Oven Thermometer**

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



e. **Minute and Second Timer**

Built-in, last-number memory. Maximum 99 minutes, 59 seconds. Clear beeper. Magnetic clip and stand. Battery included.  
U830



f. **Waterproof Timer**

Instrument Range: 100 minutes. Counts up and down. Last count recall. magnet mount and stand. Batteries included.  
U849



**Oxo Digital Leave in Thermometer**

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

U941



**Electronic Timer, Clock and Thermometer**

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

g. **U832** Polder.

h. **U729** Cooper.



**Pocket Thermometers**

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

- a. **U504** Taylor Bi-Therm.
- b. **U504-B** Comark.

**High Temperature Pocket Thermometer**

Stainless steel housing. Range from 50 to 550 °F. 1" diameter dial, 5" length.

- c. **U847**



**Digital Pocket Thermometers**

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

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

- d. **U651**

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

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

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

- g. **U845**

**Spatula with Thermometer**

Designed to mix products like cream, sauces, sugar and chocolate in a pan, electric warmer, or chocolate dipping machine, while looking at the temperature with the same tool. The composite material Exoglass spatula resists temperatures up to 200 °C and is dishwasher-safe. Removable thermometer for temperatures between -58 to 392 °F (-50 to 200 °C). Watertight. Do not put thermometer in dishwasher.

**U978**



**Metal Cage Candy Thermometer**

**U526** 80 to 200 °C. **Centigrade only.** 12" length.

**U526-R** Replacement thermometer. Fits into metal cage.



**Holder for U526 Thermometer**

Attaches to pot and clasps onto thermometer. Stainless steel.

**U526-H**



**Chocolate Tempering Thermometer**

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

**U787**



**Confection Thermometer**

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

**U505-B**



**Digital Type K Thermometer**

This thermometer has a splash resistant sealed membrane keypad, making it ideal for environments where liquids are used and easy to clean up. It has a minimum/maximum feature that will provide you with the lowest and highest temperatures that have registered during the thermometer's use.

A hold function allows you to lock in a temperature reading for easier viewing and reads in both Celsius and Fahrenheit. The unit has a protective rubber sleeve that also acts as a tabletop stand. **It accepts a "K" type probe that is not included.**  
**U840**

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

**Power Source:** 4 AAA batteries (included).

**Dimensions:** 5" length x 2" width x 1" height.

**Warranty:** 3 years from manufacturer.

**Hypodermic Probe with Type K Connection\***

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

**U841**

**Type:** K.

**Temp range:** -418 to 600 °F (-250 to 315 °C).

**Probe length:** 2.5".

**Diameter:** 0.035".

**Cable length:** 2.5 feet.

**\*Probe should not be submerged in water.**



**Armored Cable Probe with Type K Connection\***

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

**U842**

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

**Probe length:** 4".

**Cable length:** 4 feet.

**\*Probe should not be submerged in water.**



**Microneedle With Cable - Type K Connection**

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

**U789**



**Type K Hypodermic Probe for Sous Vide**

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

**U980**

**Folding Thermocouple Thermometer**

- Instrument Range: -58 to +572 °F/-50 to +300 °C
- NSF Certified.
- 3 second response.
- 1,5 mm reduced tip.
- Backlit in blue.
- 4.25"/10,8 cm probe.
- Recalibratable.
- Water resistant.
- Shatterproof.



**U975 White.**

**U975-G Green.**

**U975-R Red.**



**Digital Probe Thermometers**

a. Good value. Removable probe with 20" connecting cord. Water resistant. -40 to 260 °C and -40 to 500 °F. 7" length.

5 year warranty. 1 year warranty on probe.  
**U786**

b. Top of the line, precision instrument specifically designed for harsh conditions. Water tight. -40 to 260 °C and -40 to 500 °F. 2.25" width, 6.5" length.

32" connection to probe. 5 year warranty. 1 year warranty on probe.

**U780**

**Laser (Non-Contact) Thermometers**

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

**c. Laser Scanner**

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

**U783-A**

**d. Cooper Laser Scanner**

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

**U782**

**e. Food Safety Laser/Probe Thermometer**

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

**U902**



# CHOCOLATE



### Chocolate Tempering Machine Commercial

A simple way to melt, temper and hold chocolate. Hot air melts chocolate and then maintains it at a proper temperature. A digital display (in Celsius only) and a thermostat offers temperature range of 20 to 60 °C. The stainless steel frame is insulated for efficiency and temperature regulation. Easy to remove and clean stainless steel pan with a 26 pound (12 kg) capacity. This machine can also be fitted with stainless steel probe (item number **P394-P**, sold separately) for a more accurate temperature reading. Made in France. 110 volts, 300 watts, heat source is electric coil. **P394**

### Probe for P394 Chocolate Tempering Machine Commercial

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



### MeltinChoc Chocolate Melter

This chocolate melter/warmer has an accurate thermostat that enables you to melt and maintain chocolate in a tempered state. The outer construction is thermo-resistant plastic, with a removable stainless steel pan. **P112-9**

**Motor:** 110 volts, 200 watts.

**Temperature range:** 0 to 140 °F (0 to 60 °C).

**Capacity:** 9 liters, 9.5 quarts.

**Dimensions:** 17" length x 15" width x 5.5" height.



### Table Top Chocolate Temperer

Thermostat controlled heat unit melts up to 8 lbs of chocolate. Cooling fan, one stainless steel bowl and plastic scraper included. **P110**

**Motor:** 110 volts.

**Dimensions:** 12.5" height x 14.25" width.

**Warranty:** Six month warranty from manufacturer.

**P110-B** Extra Bowl. Stainless steel.

**P110-S** Extra Scraper. Plastic.



### Chocolate Sprayer

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



**Extra Spray Can P240-A**



### Airmaster Air Brush

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

L: length W: width (T: top, B: bottom) D: depth H: height C: capacity Ø: diameter

## 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.

### 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**

**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**

**B701-5** 5mm cutting frame.

**B701-30** 30mm cutting frame.



### Mini Confectionery Guitar for Ganache

This mini confectionery guitar is the ideal solution for small restaurants, schools, and chocolate shops. It offers the same time saving, precision cuts as a traditional sized confectionery guitar, without the same commitment to space. The guitar is constructed with a solid plastic base and stainless steel 22mm cutting frame. It also includes a stainless steel plate and plastic scraper to help rotate products on the cutting surface of the guitar. This frame set works well in cooperation with **B101**, mini leveling frame set. Base is 10" length x 11" width. 18.5" length x 12.5" width x 5.5" height overall. **B102**

**B102-15** 15mm cutting frame.

**B102-30** 30mm cutting frame.



### Mini Double Confectionery Guitar

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

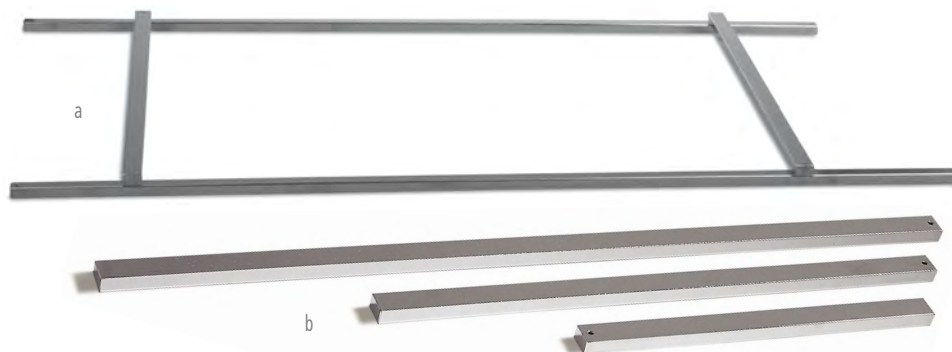
**B109-22** 22mm frame.

**B109-30** 30mm frame.

### Mini Ganache Leveling Frame Set

This frame set allows you to make uniform layers of chocolate ganache, fruit gels, and caramels. The frames are an ideal size at 9.5" square (24 cm) for smaller restaurants and pastry programs. The kit includes a solid base of 13.4" length x 12.5" width x 1.5" height, four frames, and leveling scraper. Two 3mm frames and two 5mm frames which allow you to make uniform alternating layers. This frame set works well in cooperation with Mini Confectionery Guitar (**B102**). 9.5" square. **B101**

**B101**



### 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.

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



**Zabaglione Bowl**  
Thick gauge copper with brass handle, 8" diameter.  
**U509**



**Copper Sugar Pots**  
Heavy copper sugar boiling pots. Made in France.  
**U528-12** 5" diameter. 24 oz.  
**U528-16** 6.25" diameter. 50 oz.  
**U528-20** 8" diameter. 3 qts.



**Sugar Lamp**  
Specially built 24" neck on weighted base. Neck is extra firm. Will not sag. Includes infra-red (heat) bulb.  
**B693**



**Aluminum Rolling Pins**  
Heavy duty with special bearing for smooth operation. Aluminum handle. 18" length roller, 3.5" diameter.  
**B887-18**



**Hardwood Rolling Pins with handles**  
Finest quality, full length steel rod & bearings.  
**B638-A** 15" length x 3.5" width (25" overall).  
**B638-B** 18" length x 3.5" width (28" overall).



**French Hardwood Rolling Pin**  
**B640** 19.75" length x 1.75" width.  
**Tapered Rolling Pin**  
**B641** 21" length.



**Hardwood Rolling Pin**  
**B639** 20" length x 2" width.  
**Thin Hardwood Rolling Pin**  
**B886** 18" length x 1.25" width.

**Croissant Cutters**

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

- a. **B624** Cuts 4" x 8" triangles (classic French size) and makes slit at wide end for easy shaping.
- b. **B624-B** Cuts 4.5" x 6" triangles for small croissants.
- c. **B624-E** Cuts 3 triangles simultaneously, each measuring 5.5" x 6.75".
- d. **B624-C** Cuts 5.5" x 6.75" triangles.



**Roller Dockers**

- a. **B716** Heavy duty plastic, 4" roller.
- b. **B967** Plastic and stainless steel. Sharp points. 5" width track.
- c. Aluminum points, metal frame and wood handle. **B676-A** 4" width roller



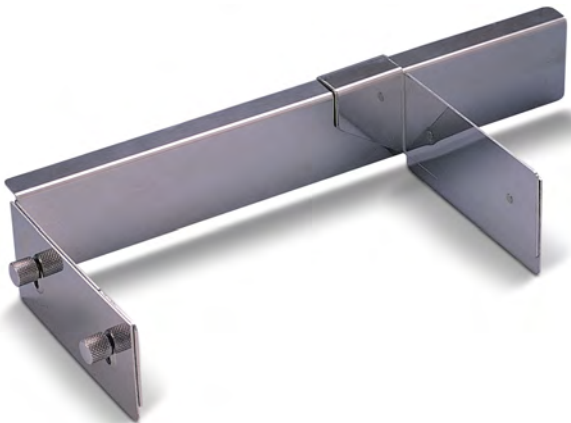
a



b



c



**Adjustable Spreading Tools (Raplette)**

Ideal for smoothing and levelling dough or chocolate. Heavy stainless steel construction. Adjusts from 2" to 16" width. Spreads from 0.03" up to 0.5" thick. **B910**



**Basketweave Rolling Pins**

Molded plastic surface gives flatter design. Rolling pin is easier to use and clean. **B820** 2.5" diameter x 10" length.

Plastic discs are individually mounted on pin for very clear definition. **B645** 1.5" diameter x 8.5" length.



**Wood Grain Tool**

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

**B905-10** 4" length.

**B905-15** 6" length.



**Cake Decorating Combs**

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

**B647**



**Plastic Chocolate Comb**

8.5" length.

**B871**



**Decorating Comb 3 Teeth Sizes**

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

**B105**

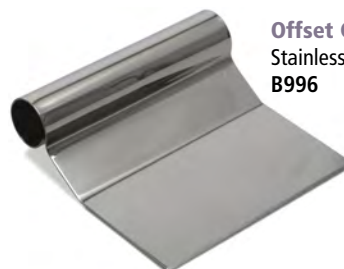


**Chocolate Spatulas**

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

**B950** 7" across.

**B950-A** 8.75" across.



**Offset Chocolate Scraper**

Stainless steel. 3.75" length x 4.75" width. **B996**



**a. Powdered Sugar Sieve**

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

**U640**

**b. Fine Mesh Flour Sieve**

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

**U641**



**c. Large All-Purpose Sieve**

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

**U500**

**U500S-14** Medium replacement screen.

**U500S-18** Fine replacement screen.

**U500S-22** Extra fine replacement screen.

**d. Sieve**

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

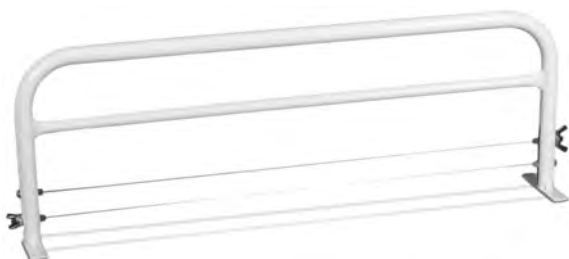
**U100**



**Revolving Cake Decorating Stand**

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

**B605**



**Cake Saws**

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

**B784**



**Deluxe Baker's Scale**

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

**U802**

**U802-Scoop** Extra plastic scoop.

**For other scales, see Utensils section on page 77.**



**Magnetic 2-Piece Chocolate Molds**

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



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K851	Oval	30 x 20	28
K852	Round	25	28
K853	Square	25	28
K854	Tear Drop	30 x 22	28



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K855	Frame	35 x 30	15
K856	Fluted Round	35	15
K857	Small Heart	33 x 33	15

**Professional Quality Chocolate Molds**

Made in Europe of food safe, clear, rigid polycarbonate. Very detailed and extremely well made. **These molds are 10.5" length x 7" width.**



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K549	Pinstripe Cube	22.5 square	24
K545	Twisted Cylinder	25 diameter x 20	54
K546	Lined cube	20 square	54



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K312	Medium Hearts	25 x 30 x 14	28
K114	Mini Hearts	22 x 21 x 8	60
K556	Wave Rectangle	33 x 25 x 12	24



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K562	Indented Slope	30 x 20	24
K557	Crest	30 x 23 x 18	24
K561	Split Rectangle	30 x 24 x 12	24



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K575	Twin Peaks	30 x 25 x 15	24
K516	Fleur de Lys	30 x 35	28
K554	Round Swirl	29 x 18	24



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K550	Cylinder	20 diameter	36
K547	Peaked Mound	25 x 30	36
K551	Grooved Rectangle	20 x 30	36



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K300	Rose Design	34 x 30 x 20	24
K555	Gothic Triangle	33 x 33 x 15	24
K200	Kugelhopf	30 x 18	35



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K206	Ridged Dome	30 x 18	40
K207	Square	26 x 26 x 15	36
K209	Diamond	37 x 26 x 13	28



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K576	Notched Rectangle	26 x 20 x 21	28
K577	Notched Cylinder	24 x 21	28
K578	Notched Dome	28 x 19	28



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K513	Ridged Pyramid	40 x 40 x 40	18
K514	Tilted Cone	35 x 40	24
K501	Dot Bar	35 x 25 x 18	28



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K305	Dome	30 x 20	32
K306	Log	35 x 18 x 16	44
K307	Cherry	30 x 22	32



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K579	Slot	26 x 19 x 16	28
K580	Half Pipe	27 x 23 x 14	28
K581	Step	26 x 19 x 16	28



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K507	Cherry Swirl	30 x 25	28
K504	Victorian	43 x 25 x 25	24
K509	Fleur Diamond	45 x 30 x 25	24



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K310	Pyramid	26 x 26 x 22	32
K308	Oval Swirl	33 x 26 x 20	32
K317	Elegance	35 x 25	32



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K301	Fluted Oval	37 x 23 x 15	36
K536	Interlocking	10 square x 5	28
K303	Turban	28 x 21	40



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K520	Hexagonal	35 x 40	20
K521	Oblong	13 x 45	36
K522	Triangle Log	22 x 30	28



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K570	Volcano	32 x 22 x 15	30
K571	Drop	30 x 30 x 15	30
K572	Cats Eye	32 x 24 x 15	30



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K211	Bar	31 x 21 x 11	36
K212	Geodesic Dome	30 x 20	40
K110	Leaf 1	60 x 40 x 5	15



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K567	Abstract	30 x 18 x 15	30
K568	Terrain	30 x 18 x 15	30
K569	Thumbprint	32 x 19 x 15	30



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K214	Plain Square	24 square x 15	40
K216	Bordelais	24 x 20	40
K542	Rectangular Tablet	22 x 15 x 8	16



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K573	Ornament	34 x 25 x 15	30
K563	Indented Rectangle	30 x 18 x 15	30
K564	Bridge	31 x 20 x 16	30



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K565	Shark's Tooth	35 x 20 x 15	30
K909	Tear Drop	30 x 40	24
K582	Twist	28 x 20 x 17	28



**Chocolate Cup Molds**

	SIZE OF FORMS (MM)	NUMBER OF FORMS
K543	50	12
K517	25 x 33	32



**Spoon-Shape Chocolate Mold**  
10 spoon shapes, each 114mm length.  
K531



**Demisphere Molds**

	SIZE OF FORMS (MM)	NUMBER OF FORMS
K910-60	58	8
K910-50	50	12
K910-55	54	8
K910-65	63	6
K901	40	15



**Assortment**  
4 each of 6 designs. 31.75mm approximate diameter of each cavity. 24 forms.  
K511



**Assortment**  
6 assorted shapes. 43mm x 25mm x 25mm. 24 forms.  
K314



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K584	Twist Bar	112 x 33 x 16	8
K907	Bar Mold	127 x 38 x 16	5
K585	Notched Rectangle	119 x 29 x 10	8



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K602	7 Bar Chocolate	127 x 32	7
K540	4 Section Bar	115 x 32.5	8
K541	5 Section Bar	110 x 40	8



**2- Piece Magnetic Truffle Molds**

Two pieces (bottom & top) are held together by magnets. Pour chocolate into holes on top and let set. Put filling in with pastry bag and tube. Then seal. When ready, separate top & bottom pieces.

	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS	FILLING HOLES (MM)
K858	Round Smooth	25 diameter	32	11 diameter
K859	Round Textured	25 diameter	32	11 diameter



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K548	Mini Square	15 x 15	108
K215	Demisphere	30	44

These molds are 10.6" length x 8.7" width.



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K589	Stepped Rectangle	17 x 37 x 17	21
K593	Tilted Oval	32 x 23 x 19	21
K591	Pulse	17 x 37 x 17	21

These molds are 10.75" length x 5.25" width.



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K503	Pineapple	35 x 25 x 20	24
K506	Gift Box	30 x 30 x 20	24
K528	Large Hearts	30 x 35	18

These molds are 10.75" length x 5.25" width.



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K592	Dome with Swirl	30 d x 18	21
K594	Spital Tower	30 d x 19	21
K595	Pinwheel	30 x 30 x 18	21

These molds are 10.75" length x 5.25" width.



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K596	Tri Cube	22 x 22 x 20	21
K598	Knot	26 x 23 x 21	21
K600	Tall Gothic Triangle	22 x 21 x 28	24

These molds are 10.75" length x 5.25" width.



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K597	Ridged Cylinders	26 d x 16	21
K587	Twisted Rectangle	14 x 37 x 19	21
K588	Ridged Rectangle	15 x 37 x 15	21

These molds are 10.75" length x 5.25" width.



	NAME	SIZE OF FORMS (MM)	NUMBER OF FORMS
K590	Bolt	16 x 37 x 16	21
K601	Tall Cube	18 x 18 x 28	24
K906	Alphabet	38 x 6.35	26

These molds are 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.



**Egg Molds**

Each mold produces half eggs.

	EGG SIZE	FORMS
K800	2.13"	12
K801	4"	8
K802	6"	3
K803	8"	2
K804	12"	1
K805	16"	1
K806	25"	1
K807	30"	1



**Rabbit With Basket**

2 piece mold (front and back).  
Produces one 13.5" figure.  
K830



**Rabbit with Backpack**

2 piece mold with clips (right & left sides) produces one 9" figure.  
K820



**Classic Sitting Rabbit- Large**

2 piece mold (right & left sides) produces one 9" figure.  
K833



**Standing Rabbit**

1 Piece mold (right & left sides)  
Produces two 7.75" figures.  
K835



**Rabbit with Egg Basket**

2 pieces mold (right & left sides) produces one 7.5" figure.  
K836



**Small Rabbit with Basket**

2 piece mold (right & left sides) produces four 5.3" figures.  
K837



**Big Eared Rabbit**

2 piece mold (front & back) produces six 5" figures.  
K832



**Classic Sitting Rabbit- Medium**

1 piece mold (left & right sides) produces two 7" figures.  
K834

## 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. **Can be used with hot foods.**

**B100** 0.5 pint size. 8" height.  
**B938** 1 pint size. 12" height.  
**B939** 1 quart size. 14" height.



**Thermo whip Plus from iSi of Austria**  
Stainless steel cannister and dispenser. Will not rust. Three different nozzles included. Maintains cool temperatures for hours or retains warm temperatures for fresh short-term consumption. Double-walled vacuum insulation protects hands from temperature extremes. 1 pint size. **Great for hot and cold foods.** 14" height.  
**B934**



**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.**

**B935** 1 pint size. 12" height.  
**B936** 1 quart size. 14" height.

**Classic Soda Siphon**  
Brushed aluminum cannister. Features a removable measuring tube for easy cleaning and to prevent overfilling. Secure neck threading and a pressure-regulating system provide maximum safety. 1 quart size. 12" height.  
**B992**



**Cream Chargers**  
**B937-10** Box of 10.  
**B937-24** Box of 24.  
**B937-50** Box of 50.

**Soda Chargers**  
**B993-10** Box of 10.  
**Use with B992.**



**isi Injector Tip Set**  
For filling & decoration.  
Stainless steel.  
**B948**



**isi Decorator Tip Set**  
For filling and decoration.  
**B947**



**isi Stainless Steel Tips**  
Stainless steel.  
**B946**

## Aprons

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

### Bib Apron

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

A148 White.

A149 Black Chalkstripe.

A150 Navy Chalkstripe.

A151 Black.



### Cheftex Cuisinier Jacket from Chef Revival

20% lighter weight fabric than standard jackets.

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

White

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

Black

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



### Bistro Apron

34" width x 30" length, with pocket.  
65% Poly cotton blend, 35% Cotton.  
A146

## Chefwear Pants

100% cotton fabric.

### a. Traditional Pants

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

A170 houndstooth.

A171 chalkstripe.

A173 plain black.

### b. Ultimate Pants

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

A142 charcoal.

A201 black.

A202 chalkstripe.

### c. Cargo Pants

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

A176 black.

A177 houndstooth.

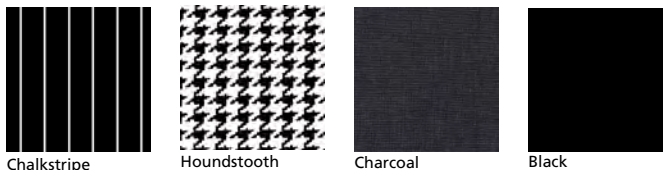


## Size Chart

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

## To order:

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



Chalkstripe

Houndstooth

Charcoal

Black



### Matfer Brand Pleated European Chef's Hats

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

A107-8.75



### Baker's Cap (Skull Cap)

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

A104-W White.

A104-B Black.



### Bakers Gloves

For heat protection made of leather. Can be used up to 572 °F.

16" overall length.

A192



### Silicone Oven Mitt

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

A165



### Oven Mitts

Heat resistant, flame retardant & lined. Cotton.

A160 Regular. 13" length.

A161 Long. 17" length.



## Bron Mandolines from France

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

### a. Classic Models

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

#### Standard Mandoline

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

**D311-A**

Standard 38 Blade with Protector.

**D311-F**

#### For Classic Bron Mandoline

**D311-D** 38 blade unit for **D311-A** & **F**.

**D311-E** 60 blade unit for **D311-B** & **FB**.

**D311-G** Central cutting plate (flat blade).

**D311-C** Protector.

#### 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**

Fine Blade Mandoline with Protector.

**D311-FB**



a



Table edge support.



b

### b. 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

**D490-1** 1mm spacing.

**D490-4** 4mm spacing.

**D490-10** 10mm spacing.

**D490-2** 2mm spacing.

**D490-7** 7mm spacing.

**D490-F** Flat blade.



c



d

### c. Vegetable Sheeters - Coupe Lanieres

Heavy duty slicer/sheeter from Bron in France. Makes thin, continuous slices of potatoes, zucchini, carrots, turnips, daikon, apples, etc. Easy to use, hand operated machine. Stainless steel frame and blade. Plastic handles and rubber suction cup feet. Standard blade unit makes slices 1.5mm (less than 0.06"). Two other blades available. Vegetable sheeter with 1.5mm blade. 11" width x 10" length.

**D491**

d. This version makes the same continuous sheets. Without helper handle, takes up less space. 11" width x 7" length.

**D495**

#### Replacement blades for Vegetable Sheeter

**9-D491-8006** 1.0 mm thickness.

**9-D491-8007** 1.5 mm thickness.

**9-D491-8008** 2.3 mm thickness.

**a. Spiral Vegetable Slicer - from Bron Company, France**

The finest, professional-quality slicer. It quickly and efficiently makes continuous julienne strands or flat ribbons for salads, garnishes, bird's nests, french fries or potato chips. Use any raw, firm vegetable such as carrot, potato, turnip, daikon, beet, onion, cabbage, cucumber, etc. **Heavy stainless steel construction.** Unit comes with three multi-blade cutting units - fine (2mm) , medium (3mm) and large (6mm). Comes apart for easy cleaning. 14.5" length x 5.5" width x 10" height.

D350

D351 Replacement blade with 2mm spacing (34 teeth).

D352 Replacement blade with 3mm spacing (23 teeth).

D356 Replacement blade with 6mm spacing (13 teeth).

D353 Flat replacement blade.



a

**b. Gourmet Spiral Slicer - from Bron Company, France**

Makes beautiful, continuous strands and flat ribbons for salads, garnishes, bird's nests, french fries or potato chips. Unit comes with one flat blade and three interchangeable, multi-blade units (1mm spacing, 2mm, & 4mm).

**Made from stainless steel and heavy duty plastic.**

14.5" length x 5.5" width x 9.5" height.

D349

9-D349-10201-3 Replacement blade with 1mm spacing.

9-D349-10202-3 Replacement blade with 2mm spacing.

9-D349-10204-3 Replacement blade with 4mm spacing.

9-D349-10207-3 Replacement blade with 7mm spacing.

9-D349-4148 Flat replacement blade.



b

**c. Turning Vegetable Slicer In Plastic**

4 stainless steel blades in a **heavy ABS plastic frame.** This machine makes long spaghetti-like strands in 3 thicknesses as well as delicate thin sliced curls. 11" length x 4.5" width. Made in Japan.

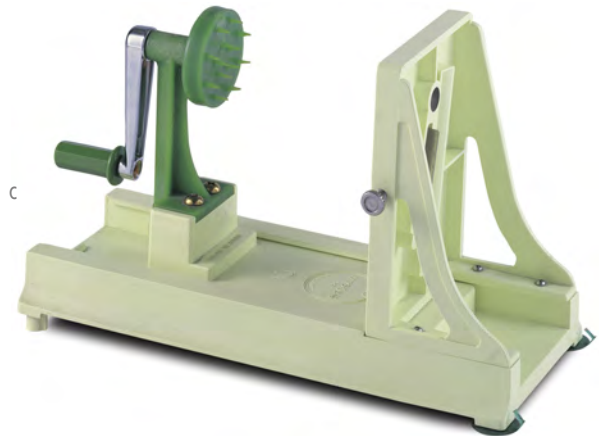
D335

D335-B1 Replacement blade with 1mm spacing.

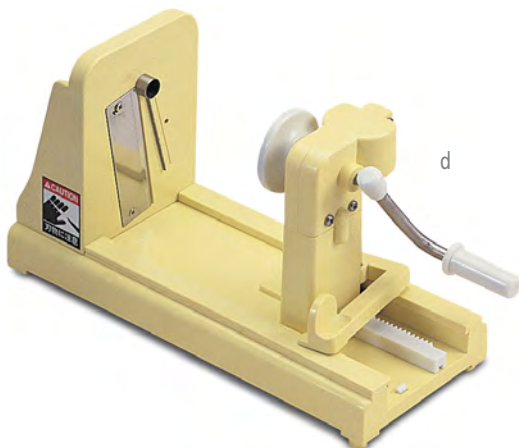
D335-B2 Replacement blade with 2mm spacing.

D335-B3 Replacement blade with 4mm spacing.

D335-F Flat replacement blade.



c



d

**d. Kaiten Turning Vegetable Slicer**

Improved Japanese vegetable slicer. It makes the same beautiful, continuous strands and flat ribbons, but it's **easier to operate.** It has a gear in the base that moves the vegetable forward, so you just turn the crank. The vegetable moves and turns on the blades. Comes with three multi-blade cutting units and a flat slicing blade. Made from heavy ABS plastic with stainless steel blades and handle. 11.75" length x 4.5" width x 6" height.

D336

9-D336-2A Replacement blade with 1mm spacing.

9-D336-2B Replacement blade with 1.5mm spacing.

9-D336-2C Replacement blade with 4mm spacing.

9-D336-1 Flat replacement blade.

#### 4 In One Vegetable Slicer

Remarkable tabletop machine from Japan makes four continuous cuts: 1. sheeting, 2. fish netting, 3. fish netting with a fish design, 4. julienne. Wonderful for vegetable lasagna, raw or fried julienne strips, fish net covers, wraps, or buffet decorations. Hand operated. Plastic and stainless steel. 5.5" width cutting area. 9.5" length x 13" width x 7" height. **D370**



Fishnet Sheet Julienne Fishnet with Design

#### 2 In One Vegetable Slicer

Similar in construction to **D370** (above). Makes sheeting and julienne designs in a slightly smaller size. Hand operated. Plastic and stainless steel. 4" width cutting area. 10" length x 10" width x 7" height. **D371**



#### a. Big Beni Vegetable Slicer

Professional quality with extremely sharp stainless steel blades. The flat blade is adjustable from 0.13" to paper thin. Three interchangeable auxiliary blades (included) produce cuts from fine julienne to french fries. Protector included. Heavy ABS plastic. Popular with caterers and anyone who prefers the flexibility of this light weight, portable, yet fine instrument. 13.5" length x 5" width. **D340**

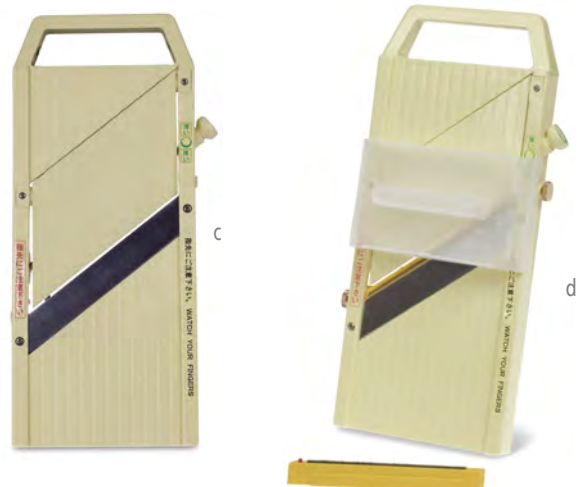


#### b. Little Beni Vegetable Slicer

Slightly smaller size, does everything the **D340** does. 12.5" length x 3.5" width. **D357**

#### c. Mr. Slice

These professional quality, extremely sharp mandolines make precision flat cuts from 0.5mm to 3.5 mm thick. Adjustments are made with a single knob that insures uniform thickness when slicing. This is a highly valued tool by culinary professionals for its light weight portability. Hand guard included. 13.5" length x 5.5" width overall with a 4.75" cutting platform. **D331**



#### d. Mr. Slice Deluxe

The same as Mr. Slice (**D331**) with the addition of julienne blades in 1mm, 2.5mm and 8mm cartridges. **D330**

a. **Standard Food Mill (5 Qt.)**

12" diameter top with 3 disc-shaped graters: 1.5 mm holes, 2.5mm holes, and 4.0mm holes. 5 quart capacity. Stainless steel.  
**U529**

**Replacement Disc-Graters**

**U529-F** 1.5mm. Fine.  
**U529-M** 2.5mm. Medium.  
**U529-C** 4.0mm. Coarse.



**Large Food Mills (8 Qt.)**

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

b. **Tinned Steel Food Mills**

**U530** Tinned Steel Food Mill (includes **U533**).  
**U816** Tinned steel mill without sieves.

Other sieves in tinned steel:

	PERFORATION Ø
<b>U531</b>	1mm
<b>U532</b>	2mm
<b>U533</b>	3mm
<b>U534</b>	4mm



c. **Stainless Steel Food Mill**

**U530-ST** Stainless steel mill includes **U533-ST**.  
**U816-ST** Stainless steel mill without sieves.

Other sieves in stainless steel:

	PERFORATION Ø
<b>U531-ST</b>	1mm
<b>U532-ST</b>	2mm
<b>U533-ST</b>	3mm
<b>U534-ST</b>	4mm



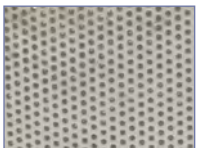
d. **15 Quart, Floor Stand Food Mill**  
 15 quart, tinned steel food mill with heavy duty steel floor stand. Includes one 3mm grill. 30" height. Output: 22 lbs. per minute.  
**U728**

**Photograph is not to scale.**  
**Actual Food Mill & Stand are 30" height.**

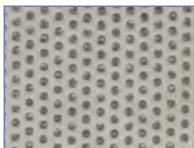
Other tinned steel sieves for **U728**:

	PERFORATION Ø (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

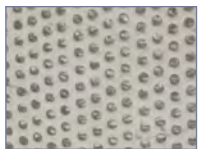
Size of Sieve Holes



1mm



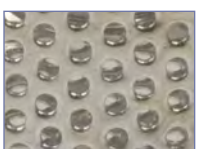
1.5mm



2mm



3mm



4mm

L: length W: width (T: top, B: bottom) D: depth H: height C: capacity Ø: diameter

**a. Fine Mesh Strainer**

Fine mesh in a rigid steel frame. Strong tube shape handle. All 18/10 stainless steel. 8" diameter.  
U678



**b. Reinforced Fine Mesh Strainer**

Fine mesh with four reinforcing rods welded to frame. Strong tube shape handle. All 18/10 stainless steel. 9.5" diameter.  
U543

**c. Matfer Reinforced Fine Mesh Strainer**

One piece frame made of composite, high strength plastic **exoglass**. Stainless steel mesh and protective rods. Very comfortable handle. Dishwasher safe. **Heat resistant up to 430 °F**. 7.88" diameter.  
U507



**d. Classic Reinforced Fine Mesh Strainers**

Superfine stainless steel mesh protected by 1" width metal band. Handle and protecting band are bolted to frame. Solid construction. 8" diameter.  
U506-B tinned steel (not shown).  
U506-C stainless steel.

**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.

	Ø
U558-9.5	9.5"
U558-6.5	6.5"



**f. Reinforced Strainer/Sifter**

Medium inner mesh with outer mesh for strength. Tinned steel and wood reinforced handle. 8" diameter.  
U673-8

**g. Fine Mesh Strainers**

Strong, fine mesh, 18/10 stainless steel, stainless steel handle. The small size is an excellent tea strainer.

	Ø
U556-3	3"
U556-4.75	4.75"
U556-7	7"



**h. Conical Fine Mesh Strainers**

Strong, fine mesh, 18/10 stainless steel.

	Ø
U557-3.5	3.5"
U557-5.5	5.5"
U557-7	7"

### Ultra Bag Flexible Sieve Bags

These ultra fine bag style sieves are flexible giving them the advantage of fitting in a variety of different size vessels. The color coded band make the different sizes easy to distinguish (Burgundy collar bags are 100 microns and Blue collar bags are 200 microns). They are heat-resistant up to 425 °F making them excellent for straining consommés, stocks, and infusions. Reduce waste and save time by eliminating the need to skim stocks and sauces. These bags have ultra fine micron ratings that will yield a clean and refined end product.



**a. 1.3 Liter (Finest)**  
100 micron burgundy collar.  
U966

**b. 8 Liter (Finest)**  
100 micron burgundy collar.  
U967

**c. 8 Liter**  
200 micron blue collar.  
U968

**d. 50 Liter**  
200 micron blue collar.  
U969



#### Large All-Purpose Sieve

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

**U500**  
Replacement screens for **U500**

**U500S-14** Medium.    **U500S-22** Extra fine.  
**U500S-18** Fine.



#### French Stainless Steel Sieves

Stainless steel frame holds stainless steel mesh. Clips make mesh replacement quick and easy. Comes with medium (#20) mesh.

**U727** 12" diameter x 4.25" height.    **U791** 16" diameter x 4.5" height.

Replacement screens for **U727**

**U727-F** fine #25.  
**U727-M** medium #20.  
**U727-C** coarse #16.

Replacement screens for **U791**

**U791-F** fine #25.  
**U791-M** medium #20.  
**U791-C** coarse #16.



#### e. Powdered Sugar Sieve

Plastic frame with thin, stainless steel wire (0.2mm). Mesh openings are only 0.5mm. 7.5" diameter x 4.25" height.

**U640**

#### f. Fine Mesh Flour Sieve

Polycarbonate plastic frame with thin, stainless steel wire (0.24mm). Mesh openings are 0.85mm. 12" diameter x 4.33" height.

**U641**



#### Sieve

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

**U100**

### Eleven Pound Culinary Scale

This scale is designed for portioning, baking and pastry applications. It combines precision measurement, easy-to-clean construction, and portability in one affordable package. Measures in Grams (5000 g in 1g increments) and Pounds (11 pounds in 0.1 oz increments) Includes a removable 4.75" stainless steel weighing pan, padded hard-shell carrying case, and 3 AAA batteries. AC adapter is not included. 0.1 oz. **U805**



### 13lbs Rechargeable Portion Scale

This scale has a rechargeable battery with an estimated battery life of 80 to 100 hours per charge. It has a generously sized 9.5" length x 6.5" width removable stainless steel platform with a plastic body. It can weigh in the following units: pounds, ounces, grams and kilograms. Measures in increments of .05 ounces (or 1 gram) and up to 13 pounds (or 6000 grams). An easy to read backlit display and with an AC power adapter included. 1 year warranty. **U807**



### Washable 6 Pound Portion Scale

This scale has a **water resistant**, stainless steel body with removable dishwasher safe pan. NSF listed, USDA-AMS food use accepted, and supports HACCP certified systems. Units of weight measurement: pounds, ounces, ., grams, kilograms, fluid ounces, and baking percentages. Measures in increments of .05 ounces (or 1 gram) and up to 6 pounds (or 3000 grams.) Operates on four "C" batteries or the included AC power adapter. Easy to read backlit display. Platform size is 6" length x 5" width. 1 year warranty. **U806**



### Hand Held Digital Scale with Cover

This scale is easy to use, compact, and portable. It offers outstanding performance and is ideal for weighing finite amounts of product that require a high degree of accuracy. An ideal scale to use when weighing hydrocolloids or small amounts of ingredients. 320 grams capacity. Units of weighing are grams, ounces, pennyweight, troy ounces. Platform size is 3.25" length x 3.0" width. Weighs in increments of 0.1 grams. Auto Calibration from keypad. 5 minute auto shut off. 2 AAA batteries included. **U912-A**

### 200 Gram Portable Scale

The compact scale is a lightweight portable scale perfectly suited for use with hydrocolloids and other products that require small measurements. Larger weighing platform is designed to adequately handle larger samples. This scale has a low profile and storage is made easy with a stackable design. The integrated load cell lock protects the weighing cell from damage during storage or transportation. Capacity is 200 grams. Weighs in increments of 0.1 grams. Units of weighing are grams, ounces, pennyweight, troy ounces. Digital calibration from keypad. Platform size is 4.75" diameter. 3 AA batteries included. **U934**



### Portable Digital Scale

A great personal scale to have at your station for quickly weighing and portioning product during prep time. A good performer at an exceptional value. 11 lb or 5000 gram. Accurately measures in 0.1 ounce or 1 gram increments. Compact and portable for easy storage and transport. Automatic shut-off: The scale will automatically turn off when it is not used for a set time feature ensures long battery life. Tare Feature lets you reset the scale back to zero. When using a container, scale can subtract the containers weight to obtain the weight of its contents feature. Platform size is 6" diameter. Two AA batteries are included. **U933**



**Five Pound Electronic Portion Scale**

Removable stainless steel platform, 6.5" length x 6" width. Grams and ounces. Increments of 0.1 ounce or 1 gram. All solid state with automatic zero and auto tare. **Battery or plug.** This is Edlund's most popular electronic model. Made in China. NSF approved.  
**U803**



**Escali 13lbs Electronic Scale**

General use kitchen scale. 1 gram and 0.1 oz increments. **9-volt battery or plug.** 6.5" square platform. 10" length x 7" width. Made in China. No commercial warranty.  
**U838**



**10lb. Electronic Portion Scale**

NSF and USDA certified. Stainless steel (body and platform). Ounces and grams. **Battery or plug.** Automatic push button tare. 6 x 6.75" platform. 0.1 oz or 2 gram increments. 6.75" length x 8.75" width.  
**U801**



a



b



**Separate Mechanical Scales From Digital Scales**

Stainless steel body and mechanism. Ounces and grams. NSF approved.

**a. Two Pound Scale**

0.25 ounce or 5 gram increments.  
34 ounces or 1000 grams capacity.  
**U804-2**

**b. Five Pound Scale**

1 ounce or 25 gram increments.  
5 lbs. or 2200 grams capacity.  
**U804-5**



**Deluxe Baker's Scale**

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

**U802**

**U802-Scoop** Extra plastic 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	W	L	WEIGHT (LBS)
<b>U905</b>	0.5	6	8	1
<b>U906</b>	0.5	12	18	5
<b>U911</b>	0.5	18	24	9.5
<b>U907</b>	0.75	12	18	7
<b>U908</b>	0.75	18	24	14
<b>U909</b>	1	12	18	9.5
<b>U910</b>	1	18	24	19





L: length W: width (T: top, B: bottom) D: depth H: height C: capacity Ø: diameter

## Automatic Fondant Funnels (Sauce Guns)

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



### Italian All Metal Funnel

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

Replacement parts available.

**U650**



### French Sauce Guns

Excellent tool for dispensing sauces, or filling chocolate molds quickly and precisely. Includes two interchangeable tips. All stainless steel. Made in France.

a. **U921** 1.5 liter capacity, with stand.

b. **U920** 1.9 liter capacity, Without stand.



### Stand For Funnel

Stainless steel.

**U523-B**



### Mini Automatic Fondant Funnel & Stand

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

**U649**



### Kwik Sauce Gun

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

Universal kitchen tool excellent for:

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

**U939**

### German Made Funnel

2 quart capacity, 7" diameter, 9" height. Dispenser opening is 8mm (0.25"). With filler tube it is 4mm. Made of stainless steel and plastic. Use filler tube for chocolate shells. Dishwasher safe. **Stand sold separately.**

**U523**

## Salad Dryers

Hand operated, easy-to-use, but made strong enough for tough restaurant use. Outer bucket, inner basket and drain. Made from heavy duty plastic. Replaceable parts available.



5 gallon salad dryer base sold separately.

**U610-B**

### Dynamic Salad Dryers

Made in France.

**U750** 2.5 gallon dryer.

**U610** 5 gallon dryer.





**Spaetzle Maker**

Dough holder moves over grating holes and spaetzle drops into pot. Stainless steel. 0.63" holes. 21" length x 5" width. Has bracket that holds to pot edge. **U706**



**Spaetzle Hand Press**

For quick preparation of Swabian spaetzle. Cast aluminum. 16" overall. **U545**



a



c



b

**Sizzle Platters**

For cooking or heating.

- a. Thick, heavy aluminum. **S340-11** Oval 11.5" length x 8 width. **S340-12** Oval 12.5" length x 8.5 width.

All stainless steel (18/8).

- b. **S341** Rectangular 11" length x 7 width.
- c. **S343** Oval 11" length x 7.25 width.



**Heavy Weight Mixing Bowls**

Flat bottom, deep drawn. 18/8 stainless steel. High quality. Made in USA.

	Ø	C
<b>U674-0.5</b>	5.25	0.5 qt
<b>U674-0.75</b>	6.25	0.75 qt
<b>U674-1.5</b>	7.75	1.5 qt
<b>U674-2</b>	9.38	3 qt
<b>U674-4</b>	11.75	5 qt
<b>U674-6</b>	13.25	8 qt
<b>U674-13</b>	16	13 qt



d

e

f

g

h

**Peugeot Pepper Mills**

High quality, hardwood mills with an adjustable stainless steel grinding mechanism.

	H		H
d. <b>R124-4</b>	4	g. <b>R125-4</b>	4
e. <b>R124-8</b>	8.5	h. <b>R125-8</b>	8.5
f. <b>R124-9</b>	9		

L: length W: width (T: top, B: bottom) D: depth H: height C: capacity Ø: diameter

**Stainless Steel Scoops**

Sweep-blade mechanism with spring return in handle. Made in Italy.

**a. Oval Scoop**

2.5" length x 1.75" width. 1.5 oz. per scoop.

**U519**

**Stöckel Extra Heavy Duty Oval Scoops**

Chrome-plated, brass handles are cast rather than bent for a heavier feel, and years of service. Stainless steel bowls. Made in Germany.

	FL. OZ. /SCOOP	OVAL LENGTH	WIDTH
b. <b>U574-20</b>	2	2.75"	2"
c. <b>U574-30</b>	1.5	2.5"	1.75"
d. <b>U574-40</b>	1	2.5"	1.5"

**Stöckel Extra Heavy Duty Round Scoops**

Chrome-plated, brass handles are cast rather than bent for a heavier feel, and years more service. Stainless steel bowls. Made in Germany.

	FL. OZ. /SCOOP	Ø
<b>U573-100</b>	0.5	1.25"
<b>U573-70</b>	0.75	1.5"
<b>U573-50</b>	1	1.75"
<b>U573-24</b>	1.5	2.25"
<b>U573-16</b>	2	2.5"
<b>U573-7</b>	5	3.75"

**Zeroll Scoops**

Teflon coated. Dishwasher safe. Handles contain safe defrosting fluid that responds to warmth of hand.

e. **U521NS** Size 20 - 2 oz.

f. **U520-30** Size 30 - 1 oz.

**Round Stainless Steel Scoop**

Our smallest portioning scoop. 1" diameter bowl. 1 teaspoon capacity. Made in Asia.

**U915**

**Hamilton Beach Classic Commercial Dishers**



Stainless steel mechanism with sure grip handle. Color coded. Heavy duty spring. Lifetime warranty from Hamilton Beach. NSF approved.

	BOWL Ø	FLUID OZ / SCOOP	SCOOPS / GAL.	COLOR
<b>U685-6</b>	3"	4.66	16	White
<b>U685-8</b>	2.25"	3.64	22	Grey
<b>U685-10</b>	2.6"	33.19	24	Ivory
<b>U685-12</b>	2.5"	2.78	26	Green
<b>U685-16</b>	2.25"	2.07	35	Blue
<b>U685-20</b>	2.13"	1.77	42	Yellow
<b>U685-24</b>	2"	1.49	51	Red
<b>U685-30</b>	1.75"	1.03	62	Black
<b>U685-40</b>	1.5"	0.68	70	Orchid

**Stöckel Special Shape Scoops**

Stainless steel with plastic handles. Made in Germany.

	SHAPE	OZ / SCOOP	W	H
<b>U575-25</b>	Heart	2	2.5"	1.75"
<b>U576-20</b>	Cube	1.7	1.5"	1.5"
<b>U576-30</b>	Cube	1	1.25"	1.25"

**Stöckel Falafel Portioner**

Stainless Steel 18/10, plastic handle.

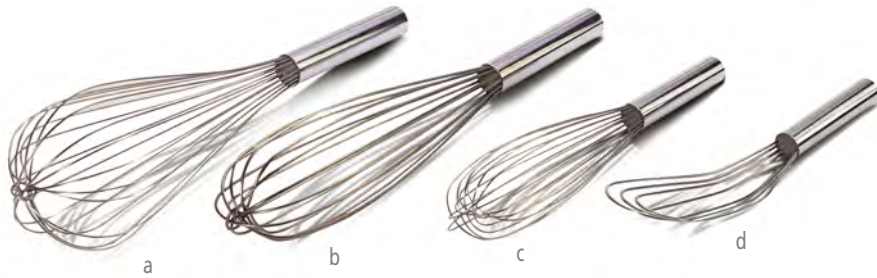
	Ø
g. <b>U947-45</b>	2"
h. <b>U947-70</b>	1.5"
i. <b>U947-125</b>	1.13"



U

### Best Co. Whisks

High strength stainless steel wire retains shape and adds whipping power. Completely sealed handle. NSF approved.



**a. Balloon Whisks**

	L
U560-12	12"
U560-16	16"

**c. French Whisks**

	L
U561-8	8"
U561-10	10"
U561-12	12"
U561-16	16"

**b. Rigid French Whisk**

Thickest wire. 16" length.  
U562-16

**d. Skillet Whisk**

Known as flat or roux whip.  
U563-12 12" length.

### Matfer Whisks

Strong, stainless steel wires, with textured composition handle for comfort & slip prevention. Sealed, watertight. Dishwasher safe.



**e. Piano Whisks**

	L
U600-10	10"
U600-12	12"
U600-14	14"
U600-16	16"
U600-18	18"

**g. Rigid Whisks**

Thickest wire.

	L
U790-16	16"
U790-18	18"

**f. Balloon (Egg Whites) Whisk**

U605-18 18" length.

**h. Sauce Whisk**

U810-10 10" length.

### Goma Professional Universal Whisk

Solid professional stainless steel wire is of the highest quality. Polypropylene handles are ergonomically designed. Extremely comfortable with an antislip feel. Hole in the handle makes them easy to hang for drying and storage.



	L
i. U938-12	12"
j. U938-14	14"
k. U938-16	16"

### Heat Resistant Rigid Spatulas

Reinforced plastic (Exoglass) is strong and heat resistant up to 430 °F. Dishwasher safe. Can be sterilized.



**l. Flat, Bevelled Spatula**

U584 13.75" length.

**m. Flat, Round End Spatulas**

	L	L
U585-10	10"	U585-16 16"
U585-12	12"	U585-18 18"
U585-14	14"	U585-20 20"

**n. Heat Resistant Kitchen Spoons**

Reinforced fiberglass (Exoglass). Withstand high heat. Dishwasher safe. Non-absorbing.

	L	L
U704-12	12"	U704-15 15"
U704-12R	12" (Red color)	U704-18 18"

**o. Beechwood Spatula**

From France.

**p. Beechwood Spoon**

From France.

	L	L
U811-30	12"	U812-30 12"
U811-40	16"	U812-40 16"
U811-45	18"	U812-45 18"

L: length W: width (T: top, B: bottom) D: depth H: height C: capacity Ø: diameter

## Spatulas and Spoonulas

a. Rubbermaid Original, flat blade.

U546-9.5 9.5" length.

U546-12 12" length.

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

U599-9.5 9.5" length.

U599-13 13" length.

c. Rubbermaid Original, flat blade (notched).

U598-9.5 9.5" length.

U598-13.5 13.5" length.

d. Heat Resistant up to 600 °F (316 °C). Original, flat blade. **Red handle.**

U835-10 10" length.

U835-14 14" length.



### 80 Piece Fruit & Vegetable Carving Set

Contains 80 different cutters, knives, scrapers, wedgers & ballers. Hinged wooden carry case. Made in China. 15" length x 11.5" width.

D410



### 22 Piece Fruit & Vegetable Carving Set

The essential tools from the 80 pc. set D410, in a hinged wooden case. 8.25" length x 9.75" width x 2" height. Made in China.

D411



### Garde Manger Set

Vegetable peeler, butter curler, mini vegetable scoop (10mm), double vegetable scoop (22mm & 25mm), apple corer, lemon zester & lemon decorator in vinyl roll.

D341



### 23 Piece Garde Manger Set & Roll

20 gouges and "V" tools, each with two working ends. 3 styling knives plus a whetstone. Tools are stainless steel.

D466



### JB Prince 10-Piece Garde Manger Set

Our very best European decorating tools. Stainless steel blades, carefully sharpened and fixed into textured plastic handles. Comes in high quality nylon roll with safety flap and velcro strips. Set contains: #10 mini baller, #25 mini baller, oval melon baller, tomato "shark", vegetable peeler, citrus peeler, citrus zester, apple corer, 0.5" "V" shape knife, bird's beak paring knife, roll.

D380

e. **Quail Egg Cutter**

Designed especially to make clean cuts through small, hard quail eggs. Stainless steel and plastic.

D435

f. **Egg Top Cutter**

Quickly and cleanly removes the top of raw egg. Also works well with soft or hard boiled eggs.

U720

g. **Egg Top Cutter**

Scissor action snips off top of large eggs. Stainless steel.

U777





**One Piece Heavy Duty Ladle**

No welded handles to break or harbor bacteria.  
18/10 stainless steel.

	Ø	C
a. U540-A	2.33	2 oz
b. U540-B	2.5	2.66 oz
c. U540-C	3	4 oz
d. U540-D	4	8 oz



**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.

e. Wire Baskets:

	Ø	HANDLE L
U622-14	5.5	15
U622-18	7	16
U622-26	10	21



f. Mesh Baskets:

	Ø	HANDLE L
U623-12	4.75	12
U623-14	5.25	14
U623-18	7	16
U623-22	8.5	18
U623-26	10	20



g. **Wire Bird's Nest Fryers**

Stainless steel potato basket maker, 17" length.

U501-4 4" basket.

U501-4.5 4.5" basket.

g. **Mesh Bird's Nest Fryers**

Tinned steel potato basket maker, 15" length.

U517-3.25 3.25" basket.

U517-4 4" basket.



i. **Fine Quality Tongs**

Stainless steel, wide arms and strong spring make this tong better than lower priced imports.

U591-9 9" length.

U591-12 12" length.

U591-16 16" length.

j. **Locking Tongs- Rubber Grip**

Stainless steel with rubberized grip. Locking clip.

U592-9 9" length.

U592-12 12" length.

**Stainless Steel Plating Tongs - "Giant Tweezers"**

k. Y575 High quality stainless steel "Global" plating tongs. 12" length.

l. U675 Long, thin tips for careful lifting, turning, etc. 10" length.

m. **Plating Tong**

Ideal when preparing stir-fry or saute. Won't scratch nonstick cookware. Stainless steel and silicone.

12" length.

U976

L: length W: width (T: top, B: bottom) D: depth H: height C: capacity Ø: diameter

**Fine Tip Stainless Steel Tweezers**

Excellent for plating and handling delicate ingredients. Powder-Coat finish.

- a. U924-A 6.25" straight.
- b. U924-B 6.25" off set.
- c. U924-C 6.25" curved tip.

**d. Straight Tip Tweezer**

Stainless steel tweezers that are excellent for plating and handling delicate ingredients. 7.75" length.

**U979**

**e. Asian Mini Tongs**

Stainless steel body and spring. 7" length.

**U900**

**f. Alma Test Tasting Tool**

The Alma tasting tool is a clever utensil that can be used for tasting and plating. It offers the convenience of a spoon and tweezer and can be stored in your apron or in the sleeve pocket of your chef coat. 5.5" length.

**U937**



**Chef Gray Kunz Sauce Spoons**

The perfect sizes for saucing plates. Heavy stainless steel.

- g. U716 1.33 tablespoons, 7.5" length.
- h. U715 2.5 tablespoons, 9" length.

**Perforated Gray Kunz Spoons**

- i. U719 1.33 tablespoons, 7.5" length.
- j. U718 2.5 tablespoons, 9" length.

**k. Global Shellfish or Marrow Fork**

This spoon fork combination is the ideal tool for removing marrow or meat from shellfish, and an excellent tool for plating small delicate ingredients. 8" length. 18-10 stainless steel. Sold individually.

**Y572-A**

**l. Large Marrow Spoon/Fork**

This spoon fork combination is the ideal tool for removing marrow from larger cavities, olives from jars, and an excellent tool for plating small delicate ingredients. 9" length. Stainless steel. Spoon and fork.

**U957**

**m. Drizzle Spoon**

The drizzle spoon has a unique design with a generous size bowl and pour spout for extra control while saucing plates. Stainless steel. 9.3" length.

**U977**

**Slanted Utility Spoon**

Stainless steel.

- n. U919 10" length.
- o. U919-P **Perforated.** 10" length.

**Slanted Utility Spoon**

Stainless steel.

- p. U917 8" length.
- q. U918 **Perforated.** 8" length.

**Small Plating Spoons**

Ideal for small plates. Stainless steel.

- r. U913-B 5.75" length.
- s. U913-A 4.75" length.

**Stainless Steel Serving Spoons**

Excellent size & length for plating.

- t. U794 Square end. 8.5" length.
- u. U793 **Perforated.** 9.5" length.
- v. U792 Plain. 9.5" length.

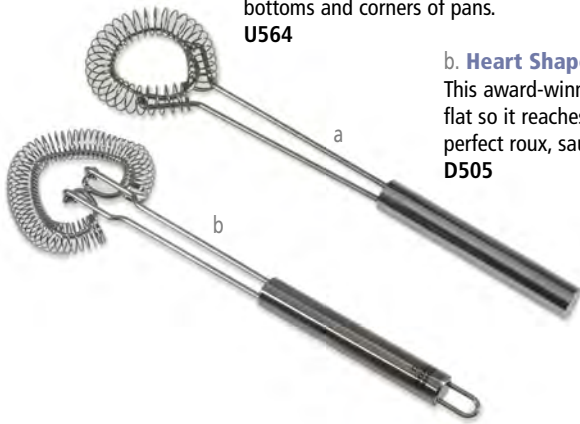


U

**a. Coil Whip**

Flexible coil whip that efficiently works the bottoms and corners of pans.

**U564**



**b. Heart Shaped Whisk**

This award-winning whisk is hinged to lay flat so it reaches into pan corners. Makes perfect roux, sauces, and gravies.

**D505**



**Rubbermaid Measure Cups**

Impact resistant rigid plastic. Cups, ounces and milliliters. NSF approved. Made in U.S.A.

**U107-1** 32 ounces and 950 milliliters.

**U107-2** 64 ounces and 1900 milliliters.



**Dry Measure Cups**

Stainless steel, heavy duty. 0.13, 0.25, 0.33, 0.5, 1 cups.

**U625**



**Measure Spoons**

Stainless steel, heavy duty. 0.25, 0.5, 1, tsp and 1 tbsp.

**U626**



**Gnocchi Board**

(Also known as a butter paddle) 2.5" length x 4.75" width.

**B972**



**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**

**30 ml Plastic Syringe**

1 oz. capacity (30 ml).

**U922**



**Butcher's Twine**

Polyester and cotton string. 2 lbs.

**U106**

**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" length x 5.5" width. **U954**

d. 44 cavity unit makes 1" square ravioli. 4.13" length x 1.22" width. **U955**



**Ravioli Maker**

Made from cast aluminum with plastic pushers. Ten cavity unit makes square ravioli 2.5" across. Unit measures 12" length x 5" width.

**U692**



L: length W: width (T: top, B: bottom) D: depth H: height C: capacity Ø: diameter

**a. Mac Two Piece Come Apart Shears**

Heavy duty stainless construction with micro serrated blades. 3" blade, 8.5" overall.

Y315

**b. Wusthof Come-Apart Shears**

Shears come apart for easy cleaning. Stainless steel and plastic construction with textured handle for improved grip. 2" blade, 7.75" overall.

W519

**c. Victorinox Kitchen Scissors**

V848 3" blade, 8" overall.

**d. Henckels Kitchen Scissors**

H738 3" blade, 8" overall.

**e. Messermeister Shears**

Lock & spring action. Super leverage. Ribbed handle for strong grip. Stainless steel. Poultry. 3.5" blade, 9" overall.

M813

**f. Messermeister Multi-Function Kitchen Scissors**

Comes apart for cleaning. Stainless steel. 2.88" blade, 8" overall.

M970

**g. Kitchen Scissors**

Small blade flexible handle shears with molybdenum anadium stainless steel blades. 2" blade, 6.5" overall.

D525

**h. Joyce Chen Scissors**

Great for fine cutting. Tapered points cut right to tip. Flexible, comfortable handles. Right or left handed. Stainless steel. 1.88" blade, 6.25" overall.

D475 Red. D475-W White.  
D475-B Blue. D475-Y Yellow.

**i. Mac Kitchen / Herb Snips**

Stainless steel with plastic handle. 1.88" blade, 6.5" overall

Y316



**j. Terrine Knife**

Stainless steel. 9.5" overall.

U974

**m. Stiff Slotted Spatula**

Stainless steel. 10" overall.

U973-S

**k. Stiff Curved Spatula**

Stainless steel. 10.2" overall.

U973

**l. Stiff Curved Perforated Spatula**

Stainless steel. 10" overall.

U973-P



**Flexible Slotted Spatulas**



**Peltex from France**

Stainless steel. 11" overall.

n. M990 wood handle.  
o. M996 plastic handle.

**Wusthof**

Stainless steel.

p. Poly handle. 11" overall  
W429  
q. 4.7" blade, 11.2" overall.  
W522

**r. F. Dick**

Stainless steel, 5" blade,

10.5" overall.  
D977



**s. Matfer Exoglass**

Plastic. Does not scratch non-stick surfaces. Heat resistant up to 450 °F. 12" overall length.

U833

**t. Jumbo**

Stainless steel, wood handle. Blade is 4" width at top, 9" length. 13.5" overall length.

M997

**u. Lamson**

Stainless steel, polypropylene handle. 11" overall length.

M844 Left handed.  
M845 Right handed.



**Westmark**

Finest quality decorating and slicing tools, cast aluminum with stainless steel wires or cutting edges. New, dishwasher-safe finish.

a. **Radish Rose Maker & Citrus Decorator**  
Makes beautiful, uniform radish roses in one motion. The "V" cutter at end is for making zig-zag pattern on the edge of citrus peel halves.  
D305

b. **Egg Wedger**  
Cuts eggs into 6 even wedges, with lock.  
D300

c. **Table Top Egg Slicer**  
Heavy duty cutter cuts eggs into round or oval slices.  
D302

d. **Apple & Pear Divider**  
Cores and cuts fruit into 10 even segments.  
D304

e. **Cherry/Olive Pitter**  
Aluminum body with stainless steel blades. 6" length. Dishwasher safe.  
D440

**All Stainless Steel Egg Cutters**

Egg wedger. Cuts eggs into 6 even wedges. With lock. 8" overall.  
f. D510

Table top egg slicer. Restaurant quality. 6.5" overall.  
g. D511

**Truffle Cutters**

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" length.  
D320

j. **Straight Blade Truffle Slicer**  
Also for chocolate. Stainless steel with straight blade. All stainless steel. 6.75" length.  
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. An impressive professional instrument.  
D339 5" length x 2.63" width.  
D339-B Replacement Blade.

**l. Double Edge Slicer**

Unique vegetable or fruit slicer **cuts both on the up and down stroke**. Easy to use and saves time. Ceramic blade stays sharp and won't rust. Vegetable holder included. Plastic frame. 2.33" width cutting channel. 12.5" overall. Adjustable to 3 different thicknesses: 0.5mm, 1.3mm, 2mm.  
D513-A



U

L: length W: width (T: top, B: bottom) D: depth H: height C: capacity Ø: diameter

**a. American Style Peelers**

Fixed, stainless steel blade. Plastic handle.

**D975** 6.5" length.

Swivel, stainless steel blade. Stainless steel handle.

**b. D360** 7" length.

Swivel, Stainless steel. Plastic handle **Serrated Blade.**

**c. D522** 7" length.



**European Style Peelers**

Swivel, carbon steel blade. Metal handle.

**d. D361** 4.25" length.

Swivel, carbon steel blade. Plastic handle.

**e. D362** 4.25" length.

Swivel, **stainless steel** blade. Plastic handle.

**f. D523** 4.25" length.

**i. European Style Peeler**

5.5" length. Swivel stainless steel blade.

Plastic handle.

**D425**



**h. Ceramic Peeler**

Swivel, ceramic blade. Plastic Handle. Rust-proof.

**D501** 5.25" length.

**j. Wusthof Fish Boning Pliers**

For deboning fish. Spring-action opening.

Stainless steel. 6" length.

**W430**



**k. Fish Bone Tweezers**

Stainless steel, 4.5" length.

**D338**

**l. Angled Fish Bone Tweezers**

Stainless steel, 4.5" length.

**D407**

**m. Fish Boning Pliers**

For deboning fish. Spring-action opening.

Stainless steel, plastic handle. 6" length.

**D391**

**n. Frill & Ribbon Maker**

Works like a pencil sharpener to make ribbon decorations from cucumber, carrot, daikon. Hard plastic with stainless steel blade. 5" length.

**D467**



**o. Garde Manger Knife**

Super sharp, pointed blade with metal handle and organizer tip on back. Essential for fine vegetable carving. 6.25" length.

**D465**

**Cylinder Vegetable Cutters**

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

**p. U751** Produces cups 2" in diameter.

**U752** Produces cups 1.5" in diameter.

**q. U753** Produces cups 1.25" in diameter.

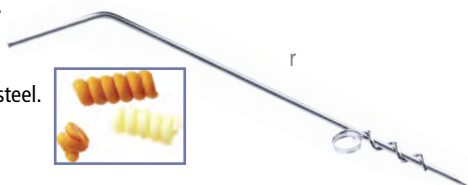


**r. Curl Cutter**

Makes beautiful vegetable curls. Stainless steel.

13" length.

**D512**



**s. Round Cutter Set with Pushers**

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

Cutter diameters: 0.19", 0.39", 0.59", 0.78", 0.98".

Pusher diameters: 0.70" and 0.90", 0.31" and 0.51", 0.11".

**U983**





- a. **Plain Oval Scoop**  
1.25" bowl. 6.75" length.  
D309-A
- b. **Fluted Oval Scoop**  
1.25" bowl. 6.75" length.  
D309-B
- c. **Double Ball Cutter**  
0.88" and 1.13" bowls. 7.5" length.  
D309-C
- d. **Dexter Double Ball Cutter**  
Stainless steel, wood handle. The most durable.  
Bowl sizes 0.88" & 1.13" bowls. 7" length.  
D386
- e. **Oxo Lemon Reamer**  
Made of solid beechwood (less absorbent than boxwood) with large, comfortable handle.  
6.25" overall.  
D409



- f. **Lemon Stripper**  
Right handed. 6" length.  
D310-B
- g. **Lemon Zester**  
5.5" length.  
D310-C
- h. **Victorinox Lemon Decorator / Channel Knife**  
Extra-strong. Makes deep channels.  
Stainless steel, wood handle.  
6.25" length.  
D312
- i. **Victorinox Lemon Zester**  
Deep angle and sharp edges for easier handling. Stainless steel, wood handle.  
6" length.  
D313
- j. **Lemon Reamer**  
Boxwood. 6.10" length.  
D408



- l. **Butter Curler**  
6.5" length.  
D310-A
- m. **V Shape Cutter**  
45 degree angle, large scale cutter for grapefruit, etc. 7.25" length.  
D333
- n. **Tomato Corer**  
0.75" bowl. 5.25" length.  
D309-E
- o. **Apple Corer**  
0.75" diameter. 7.75" length.  
D310-E
- p. **Pickle Slicer**  
8 Fine, stainless steel blades blades. Plastic handle. 7" length.  
D406



**Mellon Ball Cutters**  
6.5" length.

	SIZE	BOWL Ø		SIZE	BOWL Ø
D385-10	10	0.38	D385-25	25	0.94
D385-12	12	0.44	D385-28	28	1
D385-15	15	0.5	D385-32	32	1.25
D385-18	18	0.69			
D385-20	20	0.75			
D385-22	22	0.88			



- q. **Melon Baller Cutters**  
q. 6" length. 1" bowl.  
D531  
r. 6.5" length. 0.4" bowl.  
D532
- s. **Double Melon Baller**  
0.8" and 1" diameters.  
6.5" length.  
D530
- t. **Apple Corer**  
Serrated edge.  
0.75" diameter.  
7" length.  
D533



- Universal Corer for Fruits and Vegetables**  
These tools core and have the ability to make cylindrical cuts into fruits and vegetables. Use it traditionally or as a cup maker.
- u. 1.18" diameter.  
9.5" length.  
D529
  - v. 0.8" diameter.  
9.5" length.  
D528
  - w. 0.5" diameter.  
7.75" length.  
D527

## Microplane Super Graters

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

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

- a. **U926** Coarse, for hard cheeses, chocolate, etc.
- b. **U927** Fine

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

- c. **U942**



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

- d. **U766**

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

- f. **U765**

### g. **Microplane Ultimate Citrus Tool**

Blade made of surgical grade stainless steel. Premium plastic handle. Great for zesting and includes two garnishing tools at the base of the handle. 7.75" length x 2.75" width.

- U928**



### g. **Zester**

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

- U745**

### h. **Grater / Zester**

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

- U746**

### i. **Spice Grater**

For nutmeg and other hard spices. 8.5" overall.

- U767**



### **Zyliss Classic Cheese Grater**

Shreds hard and soft cheese (as well as chocolate and nuts). Heavy duty plastic frame. Stainless steel grate. 7.5" length.

- U633**

### **Microplane 4 Sided Box Grater**

Four-sided grater has extra coarse, fine, medium ribbon, and slicer sides. Grating Area is 5.25" length x 4.25" width. Blades made of surgical grade stainless steel. Plastic body. Rubber Feet.

- U929**



# WUSTHOF Made in Solingen, Germany

## Classic Forged Knives

Classic knife blades are high carbon, no-stain steel. They are a specially alloyed precision metal composed of carbon, chromium, molybdenum, and vanadium. Full-tang blades are faultlessly joined to a two-piece plastic handle with the look and feel of traditional wood.



a



b



c



d



e



f



g

- a. **Chef's Knives**  
 W400-8 8" Blade  
 W400-9 9" Blade  
 W400-10 10" Blade  
 W400-12 12" Blade

- b. **Extra Wide Chef's Knives**  
 W401-8 8" Blade  
 W401-10 10" Blade

- c. **Hollow Ground Chef's Knife**  
 W515 8" blade

- d. **Flexible Hollow Ground Slicer**  
 W406-13 12" Blade

- e. **Pointed Serrated Slicer**  
 W412 10" Blade

- f. **Pointed Hollow Ground Slicer**  
 W423 9" Blade

- g. **Pointed Slicers**  
 W405-8 8" Blade  
 W405-10 10" Blade  
 W405-12 12" Blade



**Serrated Bread Knife**  
 W413 10" Blade



**Hollow Ground Nakiri Vegetable Knife**  
 W521 7" blade



h



i

- Flexible Filleting Knives**  
 h. W411-7 7" blade  
 i. W410-8 8" narrow blade



**Hollow Ground Santoku-Style Knife**  
 W420 6.5" blade



**Boning Knife-Stiff**  
 W408 5" blade



- Paring Knives**  
 W402-3.5 3.5" blade  
 W402-4 4" blade



**Turning Knife**  
 W404 2.75" blade



- Wusthof 5 Piece "Classic" Knives Cutlery Set**
- 8" Forged chef's knife
  - 9" Forged slicer
  - 8" Bread knife
  - 4" Paring knife
  - 9" Magnetized round steel
- W501

L: length W: width (T: top, B: bottom) D: depth H: height C: capacity Ø: diameter

### Wusthof Grand Prix II Series

These blades are high carbon, no-stain steel. They are a specially alloyed precision metal composed of carbon, chromium, molybdenum, and vanadium joined to a one piece polypropylene handle with Wusthof's unique balancing weight.



a. **Chef's Knives**  
 W450-8 8" blade  
 W450-9 9" blade  
 W450-10 10" blade

b. **Hollow Ground Chef's Knife**  
 W516 8" blade



c. **Salmon Slicer**  
 W460 12" blade

d. **Pointed Slicer**  
 W451-10 10" blade



**Serrated Bread Knife**  
 W461 9" blade



**Roast Fork**  
 W463 6" tines



**Santoku-Style Knives**  
 e. **W462** Regular edge 7" blade  
 f. **W467** Hollow ground 7" blade



**Boning Knife**  
 W455-5.5 5.5" blade



**Paring Knife**  
 W452-3.5 3.5" blade



**Turning Knife**  
 W453 2.75" blade

### Wusthof Pro Series

Wusthof introduces an affordable, high quality line of stamped cutlery geared towards professional chefs. The PRO series is built for the tough demands of the commercial kitchen. The blades are made of high carbon stainless steel and fixed to ergonomic soft poly, slip-resistant handles. Wusthof has stayed true to their roots and continues to make this product in Germany.



g. **Chef's Knife**  
 W534-10 10" blade  
 W534-8 8" blade

h. **Serrated Offset Knife**  
 W533 8" blade



**Serrated Bread Knife**  
 W532 10" blade



**Flexible Filet Knife**  
 W536 8" blade



**Stiff Boning Knife**  
 W535 6" blade



**Paring Knife**  
 W531 3.5" blade



**Turning Knife**  
 W530 2.5" blade

## Wusthof Ikon Series

Design, ergonomics and the well known Wusthof quality are perfectly combined in one series to give you the ultimate cutting experience. Forged from one piece of specially tempered high carbon steel to ensure outstanding strength with an innovative handle design for comfort and control.



**Chef's Knife**  
W541-8 8" blade  
W541-10 10" blade



**Serrated Bread Knife**  
W539 9" blade



**Carving Knife**  
W540 9" blade



**Boning Knife**  
W542 5" blade



**Paring Knife**  
W538 3.5" blade



**Peeling Knife**  
W537 2.75" blade

## Wusthof Stamped Knives and Utensils

Wusthof stamped knives use advanced laser technology to cut high carbon, no-stain steel blades. Two piece, riveted handles are made of reinforced plastic.



**Fish Spatula**  
W429 7.5" overall



**Hollow Ground Wide Rounded Slicer**  
W510-12 12" blade  
W510-14 14" blade



**Sotted Turner**  
W522 4.7" blade. 11.2" overall



**"Super" Slicer Serrated Confectioner's Knife**  
Reverse serration reduces tearing. 10" blade.  
W484



**Serrated Confectioner's Knife**  
W511 10.25" Blade



**Diamond Knife Sharpener**  
W490 10" shaft



**Serrated Offset Knife**  
W409 7" blade



**Flexible Mini Spatula**  
W492-15 6" blade



**Turning Knife**  
W487 2.5" blade



**Bird's Beak Knife**  
W505 2" Blade



## J.A. HENCKELS Made in Solingen, Germany

### J.A. Henckels Professional "S"

Sigmaforge is one piece precision forging used in manufacturing of Pro "S" cutlery. Forging from a single piece of steel has the following benefits:

- Excellent geometry.
- Improved cutting edge retention and lasting sharpness.
- Improved steel structure.
- Friodur® ice hardened - maximum no stain properties and more blade strength.



**Chef's Knives**  
H705-8 8" blade  
H705-10 10" blade



**Chef's Slicer**  
H702-10 10" blade



**Utility Knife**  
H740-6 6" blade



**Paring Knives**  
H700-3 3" blade  
H700-4 4" blade

### J.A. Henckels International Classic Line

Fully forged, German made blades finished in Spain for a unique combination of Henckels quality & lower prices. Stain resistant, high carbon steel with riveted polypropylene handles.



**Chef's Knife**  
H780-8 8" blade



**Hollow Ground Santoku Knife**  
H784 7" blade



**Chef's Slicer**  
H781-8 8" blade



**Paring Knife**  
H782-4 4" blade

### J.A. Henckels Miyabi: Morimoto Edition

The Miyabi Morimoto 600S Edition by Zwilling J.A. Henckels is a true Japanese knife series that merges extreme sharpness with durability. Designed and approved by Iron Chef Morimoto and made in their own Japanese factory in Seki Japan. These knives combine sharpness, cutting edge retention, the highest flexibility and corrosion resistance. The 600 S Morimoto Edition merges authentic Japanese blades with Western style handle to create a truly unique line of cutlery.

- Zwilling Special formula steel that provides high carbon and chromium for optimal hardness.
- FRIODUR Ice-hardened for enhanced hardness, flexibility and corrosion resistance.
- Authentic Japanese blade profiles that are finished with the three step traditional Japanese Honbazuka sharpening process.
- A unique, perfected knife that combines aesthetics, sharpness and durability.
- Made in Japan and designed in conjunction with Iron Chef Morimoto.



**Chef's Knife**  
H793-8 8" blade  
H793-9 9" blade



**Slicer Knife 600S**  
H793-10 10" blade



**Utility Knife 600S**  
H793-5 5.5" blade

### J.A. Henckels Bob Kramer Carbon by Zwilling

These knives are designed for Zwilling J.A. Henckels by certified Master Bladesmith, Bob Kramer, the only Master Bladesmith in the world specializing in kitchen cutlery. Each knife is handcrafted in Seki City, Japan to Bob's exact specifications. They feature the precise quality of carbon steel (52100 straight carbon steel\*, heat treated to a hardness of 61 rockwell) that Bob chooses for his custom artisan knives. These knives are built for remarkable strength and unmatched edge retention. They also feature brass bolsters and handsome natural, triple riveted, African blackwood handles.



**Chef's Knife**  
H794-8 8" blade  
H794-10 10" blade

**These blades are not stain resistant and will discolor with use and rust if not dried properly.**



**Utility Knife**  
H794-5 5" blade

### J.A. Henckels Miyabi Kaizen

This line of knives is a marriage of traditional Japanese craftsmanship and German engineering. The blades are formed from a super steel stainless core of VG10 surrounded by 65 layers of damascus. The blade undergoes a four step hardening process to maximize the properties of the steel. It results in blades with excellent edge retention, superior corrosion resistance, and toughness. These super sharp blades are fixed to a beautifully finished black linen Micarta D-Shaped handle that is accented by a mosaic pin.



**Chef's Knife**  
H795-8 8" blade  
H795-9.5 9.5" blade



**Utility Knife**  
H795-6 6" blade



**Slicer Knife**  
H795-10 9.5" blade



**Paring Knife**  
H795 3.5 3.5" blade

### J.A. Henckels Stamped Parers



**Paring Knife**  
Black handle. 3.5" blade.  
H787



**Sheep's Foot**  
Yellow handle. 3" blade.  
H789



**Turning Knife**  
Blue handle. 2.5" blade.  
H788



**Paring Knife**  
Green handle. 4" blade.  
H790

### J.A. Henckels Accessories



a. **Oval Steel**  
H723-12 12" length  
b. **Round Steels**  
H724-10 10" length  
H724-12 12" length



**Kitchen Scissors**  
H738 8" overall



**Cleaver**  
H728-6 16 oz, 6" blade

## MCUSTA ZANMAI

The Mcusta Zanmai Knife Series is made using high carbon VG10 stainless steel, it is engineered for maximum rust resistance and a long-lasting edge. The beautiful Octagonal shape handle with nickel/silver bolster gives this knife a excellent balance and great feel when used for cutting.



**Gyuto Chef's Knife**  
Z232-8 8.2" blade  
Z232-10 9.4" blade



**Slicer Knife (Sujihiki)**  
Z234 9.4" blade



**Santoku Knife**  
Z231 7" blade



**Zanmai Petty Utility Knife**  
Z230 5.9" blade

## Mcusta Zanmai Pro

The Mcusta Zanmai Pro series of Japanese knives are both beautiful and high performance knives. The Mcusta Zanmai Pro knives is made from "8A" Molybdenum Vanadium steel, a high quality steel that is tough and holds its edge very well. These Mcusta Zanmai Pro knives have an ergonomic, beautiful and unique Corian Dupont handle with endcap.



**Chef's Knife**  
Z239-8 8.2" blade  
Z239-10 9.4" blade



**Slicers (Sujihiki)**  
Z242-9 9.4" blade  
Z242-10 10.6" blade



**Santoku Knife**  
Z238 7" blade



**Nakiri Style Vegetable Knife**  
Z240 6.5" blade



**Petty Utility Knife**  
Z236 4.3" blade  
Z237 5.9" blade

## Mcusta Zanmai 8A

The Mcusta Zanmai 8A line of knives uses the same Molybdenum Vanadium that is featured in there pro series (shown above) offering a high quality finish and excellent edge retention. A beautifully polished pakka wood handle is fitted on these full tang knives and the butt is fitted with a mirror finished end cap. These knives do not have a bolster.



**Chef Knife**  
Z244-8 8.2" blade  
Z244-10 9.4" blade



**Santoku Knife**  
Z243 7" blade



**Petty Utility Knife**  
Z242-3.5 3.5" blade  
Z242-5 5.9" blade

# TAMAHAGANE

Tamahagane cutlery derives its name from the rich Japanese tradition of sword making, and the intricate layered steels involved in the process.

## Tamahagane Pro

Made from Molybdenum/Vanadium steel which is specially tempered and hardened to 58° on the Rockwell scale. To achieve this hardness, it is heated to 1050 °C and after that it is cooled to below -73 °C. This extreme heat and cooling not only hardens the knife, it also provides great durability and facilitates a razor sharp edge. The entire blade, not just the edge, is formed using wet-honing technique with grindstones. This process starts with coarse and then medium grindstones to form the primary blade. They are finished with superfine grindstones that give the blade's edge a mirror finish. Forming the whole blade using this method, allows the knife to be easily re-sharpened. This combined with the mirror polished edge provides excellent edge retention. The handles are made of anti-micro bacterial compressed laminated black wood and fitted with a ferrule between the blade's tang and handle.



**Pro Chef's Knife**  
Z204-8 8" blade  
Z204-10 10" blade



**Pro Santoku Knife**  
Z202 7" blade



**Pro Vegetable Knife**  
Z203 7" blade



**Pro Boning Knife**  
Z200 6" blade



**Pro Slicer**  
Z205 11" blade



**Pro Utility Knife**  
Z201 5" blade

## Tamahagane San Series

The blades of these knives are 3-ply constructions, and are formed by repeatedly rolling three separate layers together to create highly specialized steel. The blade's core is high carbon VG5 steel that has a Rockwell Hardness of approximately 58°-59°. This hardness is a byproduct of the rolling process. The two outer layers are SUS410 stainless steel that provide strength and help keep the knife free of corrosion.

This steel formation lends itself to an extremely sharp edge that has been finished to a blade angle of 14-15 degrees. These fine blades are fixed to a comfortable compressed laminate wood handle. The bases of the knives' handles have been weighted, giving the finished piece excellent distribution of weight. These knives are an excellent balance of tradition and technology.



**Chef's Knife**  
Z193-8 8" blade  
Z193-10 10" blade



**Santoku Knife**  
Z192 7" blade



**Slicing Knife**  
Z194-11 11" blade



**Vegetable Knife**  
Z195 7" blade



**Pairing Knife**  
Z191 3.5" blade

## Tamahagane Kyoto San Series

The 63 layer Damascus style blades of these knives are a 3-ply construction, and are formed by repeatedly rolling three separate layers together to create highly specialized solid blade steel. The blade's core is high carbon VG5 steel that has a Rockwell Hardness of approximately 59°-60°. This hardness is a byproduct of the rolling process. The outer layers are SUS410 stainless steel that provide strength and help keep the knife free of corrosion. This steel formation lends itself to an extremely sharp edge that has been finished to a blade angle of 14-15 degrees. These fine blades are fixed to a comfortable compressed laminate linen handle. The bases of the knives' handles have been weighted, giving the finished piece balance. These knives are an excellent balance of tradition and technology.



**Chef's Knife**  
Z210-8 8" blade  
Z210-10 10" blade



**Santoku Knife**  
Z208 7" blade



**Slicer Knife**  
Z211 11" blade



**Utility Knife**  
Z207 5" blade



**Vegetable Knife**  
Z209 7" blade



**Paring Knife**  
Z206 3.5" blade

## GLOBAL KNIVES From Japan

This Japanese company has reinvented professional cutlery. Blade and handle are made of seamlessly bonded, high-carbon, stain resistant steel. This unique design provides superior balance and responsiveness. Plus... the dimpled handle offers surprising comfort and a sure grip while remaining impervious to bacteria. Super thin blades make slicing, cutting and tip-work faster and easier. This surprisingly light knife is easy to use and extremely comfortable.

### Chef's Knives

Smooth blade-to-handle joint.

- a. Y500 8" blade
- b. Y523 8" serrated blade



### Chef's Knives

Indented blade-to-handle joint.

- c. Y509 9.5" blade
- d. Y531 11" blade





**Hollow ground Santoku knife**  
Y587 7" blade



**Chef's Cleaver**  
Y532 1 lb, 6" blade



**Bread Knife**  
Y507 8.5" blade



**Pointed Bread Knife**  
Y573 9.5" blade



**Large Vegetable Knife - Hollow Ground**  
Y591 7.5" blade



**Large Vegetable Knife**  
Y503 7.5" blade



a. **Flexible Slicer**  
Y506 12" blade



c. **Wide Blade Slicer**  
Y520 7" blade



b. **Flexible Slicer/Fillet Knife**  
Y510 9.5" blade



d. **Flexible Utility Knife**  
Y516 6.5" blade



f. **Utility Knife**  
Y504 5" blade



e. **Serrated Utility Knife**  
Y537 6" blade



**Sashimi Knives\***  
Pointed tip.  
Y526 9.5" blade  
Y527 12" blade

\*Sharpened on the right side only.



**Oriental Chef's Knife**  
Y541 7" blade



**Deba Knife\***  
Y519 7" blade

\*Sharpened on the right side only.



**Boning Knife with Bolster**  
Y543 6" blade



**Flexible Fillet Knife**  
Y533 8" blade



**Flexible Boning Knife**  
Y513 6" blade

## Global Sets



### 3 Piece Sous Chef's Set

Packed in an attractive carton with cardboard sleeve. Contains:  
8" Chef's Knife (Y500), 5.5" Vegetable Knife, 4" Paring Knife (Y505).  
Y545



### 3 Piece Chef's Set

Packed in an attractive carton with cardboard sleeve. Contains:  
5" Utility knife (Y504), 8" Chef's knife (Y500), 3" Paring knife (Y538).  
Y588



### 3 Piece Santoku Set

In attractive carton with cardboard sleeve. Contains:  
5" Utility knife (Y504), 7" Hollow ground santoku (Y587),  
3" Paring knife (Y538).  
Y589



### 5 Piece Set with Block

Five Global knives in stainless steel and plastic block. Contains:  
4" Paring knife (Y505), 5" utility knife (Y504), 8" Chef's knife  
(Y500), 8.5" serrated knife (Y507), 8" Chef's slicer (Y501).  
Y582

## Global "Master Series" Knives

Thicker back and heavier handle give these knives the extra heft many professionals want. Same superb edge and easy handle as the original Globals.



### Chef's Knives

Y552-8.5 8.5" blade  
Y552-11 11" blade  
Y552-12 12" blade



**Oriental Vegetable Knife**  
Y550 8" blade



**Chef's Utility Chopper**  
Y551 6.25" blade



**Paring Knives**  
**Y538** 3" blade  
**Y569** 4" blade  
**Y505** 4" blade



**Shellfish or Marrow Forks**  
 Set of 4, 8" length.  
**Y572**  
**Y572-A** Individual fork



**Fish Bone Tweezers**  
**Y576** 5.75" length



**Turning Knife**  
**Y511** 2.5" blade



**Forged Steak Knife**  
 Set of 4 knives.  
**Y570-Set** 4" blade



**Roast Fork**  
**Y528** 6.5" tines, 12" overall



**a. Slotted Offset Spatula**  
**Y562** 5" blade

**b. Offset Spatula**  
**Y563** 5" blade



**Slotted Spatula**  
**Y566** 6" blade with curved tip.



**Ceramic Sharpener**  
 Replaceable shaft.  
**Y534** 9.5" shaft  
**Y534-R** 9.5" Replacement shaft

**Diamond Steel**  
**Y561** 10" shaft



**Sharpening Guide Set**  
**Y536**



**Ceramic Whetstone\***  
**Y565** 1000 grit

**Stainless Steel Holder\***  
 For Ceramic Whetstone  
**Y574**

**\*Important: Items are pictured together but sold separately.**



**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**



**7 pocket Knife Portfolio\***  
 This is a sleek case that holds your tools in a notebook style format. The thin profile of this case makes it ideal for transporting Global cutlery and tools in a compact manor. Bag dimensions are approximately 14.5" length, 9" width.  
**Y586**

**\*Cases and rolls are shown with cutlery for illustration purposes only. Cutlery is not included.**



## KIKUICHI From Japan

Kikuichi has been one of Japan's finest knife manufacturers for over 100 years. To this day, their blades proudly display the emperor's Chrysanthemum, a mark of superb Japanese craftsmanship. Kikuichi knives are made in Sakai, Japan where 95% of traditional Japanese knives are made. JB Prince Company is proud to offer some of the company's top-of-the-line laminated Western style knives. These hand-crafted blades have a level of performance rarely found in knives made in the West.

### Kikuichi Gold Series

These knives are skillfully handcrafted and designed for professional use. They have a core of VG-10 that is wrapped in SUS410 stainless steel. The VG-10 core forms a keen cutting edge. The outer layers of SUS410 provide protection from corrosion. The clad style blades are sharpened 50/50 making this knife suitable for right and left hand users. The handles are riveted to the full tang and made of a compressed wood. Each Gold series chef's knife comes with a custom fitted wood saya blade cover.



Includes Ho wood saya cover.



**Chef's Knife (Gyuto)**  
Z180-8 8" blade  
Z180-9.5 9.5" blade



**Chef's Slicer (Sujihiki)**  
Z181-9.5 9.5" blade

### Kikuichi Warikomi Damascus

In addition to being made with layered Damascus steel these knives have a tsuchime, or hand hammered finish. The hand hammering adds a unique decorative effect and also helps reduce friction while cutting to help prevent food from sticking to the sides of the blade. The 16 layers are comprised of VG10 high carbon steel, and stainless steel. The VG10 blade provides optimum edge retention and the stainless steel aids in stain resistance. The handles are made of a moisture resistant compressed wood and fixed to the tang with three rivets. The result is Kikuichi's top of the line Damascus knife.



**Chef's Knife (Gyuto)**  
The blade is hand hammered and has a true Damascus finish.  
Z185-8 8" blade  
Z185-9.5 9.5" blade



**Santoku Knife**  
The blade is hand hammered and has a true Damascus finish.  
Z183-7 7" blade



**Chef's Slicer (Sujihiki)**  
The blade is hand hammered and has a true Damascus finish.  
Z186-9.5 9.5" blade



**Utility Knife (Petty)**  
The blade is hand hammered and has a true Damascus finish.  
Z184-5 5" blade

### Kikuichi Western Style Sushi Knife/Slicer

The blades geometry and cutting edge are ideal for cutting rolled sushi and slicing boneless meats.



Z182-10.5 10.5" blade

# MASAHIRO

## Masahiro Carbon Steel

Masahiro, one of Japan's largest cutlery companies, makes these superb Western-style, professional knives. Carbon steel gives the sharpest edge. The blades are designed for fine slicing and are sharpened on both sides. The handles are made of high density fiberboard for moisture resistance, and are stainless steel riveted to the full tang.

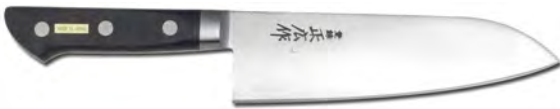
These blades are made from carbon steel. They are not stain resistant and will form a patina.



**Chef's Knives (Gyuto)**  
Y602-7 7" blade  
Y602-8 8" blade  
Y602-9.5 9.5" blade



**Thin Blade Slicers (Sujihiki)**  
Y605-9.5 9.5" blade  
Y605-10.5 10.5" blade



**Santoku Knife**  
Y604 7" blade



**Japanese Boning Knife (Hankotsu)**  
Y603 6" blade



**Utility Knife (Petty)**  
Y601 6" blade



**Paring Knife (Petty)**  
Y600 4.75" blade

## Masahiro Stain Resistant Blades Made From Molybdenum Vanadium Steel

Masahiro knives are crafted in Seki City, Japan. They are a full tang construction with wood handles that are fixed with three rivets. Stainless steel blades are chisel ground and the edges are mirror polished and extremely sharp. These are solid performing knives that are easy to maintain and designed for the professional chef.



**Chef's Knives (Gyuto)**  
Y652-7 7" blade  
Y652-8 8" blade  
Y652-9.5 9.5" blade



**Thin Blade Slicers (Sujihiki)**  
Y660-9.5 9.5" blade  
Y660-10.5 10.5" blade



**Santoku Knife**  
Y661 7" blade



**Japanese Boning Knife (Hankotsu)**  
Y662 6" blade



**Utility Knife (Petty)**  
Y651 6" blade



**Paring Knife (Petty)**  
Y650 4.75" blade

L: length W: width (T: top, B: bottom) D: depth H: height C: capacity Ø: diameter

## 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.

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



### MV Chef's Knife (Gyuto)

Y671-240 stainless steel, plastic handle. 9.5" blade.

Y671-210 stainless steel, plastic handle. 8" blade.



### MV Santuko Knife

Y672-175 stainless steel, plastic handle. 7" blade.



### MV Paring knife (Petty)

Y670-150 5.9" blade

## MISONO From Japan

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.

**These blades are made from carbon steel. They are not stain resistant.**



### Chef's Knives (Gyuto)

Y701-8 8" blade

Y701-9.5 9.5" blade



### Thin Blade Knives (Sujihiki)

Y702-9.5 9.5" blade

Y702-10.5 10.5" blade



### Paring Knife (Petty)

Y700 4.75" blade

## 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.

**These blades are made from stain resistant steel.**



### Chef's Knives (Gyuto)

Y705-8 8" blade

Y705-9.5 9.5" blade

### Hollow Ground Chef's Knives (Gyuto)

Y712-9.5 9.5" blade

Y712-10.5 10.5" blade



### Narrow Blade Slicers (Sujihiki)

Y706-9.5 9.5" blade

Y706-10.5 10.5" blade

Y707-10.5 Hollow ground 10.5" blade



**Santoku Knives**

- a. Y722 Light Regular edge, 7" blade
- b. Y723 Light Hollow ground, 7" blade



**Paring Knife (Petty)**  
Y704-6 5.9" blade



**Japanese Boning Knife (Honakatsu)**  
Y710 6" blade



**Thick Blade Chopping Knife (Deba)**  
Y711 Heavy, 11 oz, 6.5" blade



**Not for use with bones.**

**Chinese Cleaver**  
Y724 7.5" blade

**Misono's Stain Resistant 440 Series**

This steel has more chrome which makes it harder and allows a sharper edge but with good re-sharpening properties. Ice hardened and tempered for strength and durability. Standard bolster.



**Chef's Knife (Gyuto)**  
Y735-8 8" blade  
Y735-9.5 9.5" blade



**Thin Blade Slicer (Sujihiki)**  
Y736-9.5 9.5" blade



**Paring Knife (Petty)**  
Y734-6 5.9" blade

**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.

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



**Chef's Knife (Gyuto)**  
Y730-8 8" blade  
Y730-9.5 9.5" blade



**Hollow Ground Chef's Knife (Gyuto)**  
Y741-8 8" blade  
Y741-9.5 9.5" blade



**Thin Blade Slicer (Sujihiki)**  
Y731-9.5 9.5" blade



**Hollow Ground Chef's Slicer (Sujihiki)**  
Y742-9.5 9.5" blade  
Y742-11 11" blade



**UX-10 Paring Knife**  
Y729 5.9" blade



**Hollow Ground Paring Knife (Petty)**  
Y740 4.75" blade



**Santoku Knife**  
Y732 7" blade

## KANEMASA Japanese Hand-Made Professional Cutlery Carbon, Sword Steel Blades

### Kanemasa Highest Quality

These knives are hand-made by a small, well established (1917) factory for their professional customers. The steel is Yasugi Shiro-ko, a high carbon, steel preferred for daily use because it is easily re-sharpened to a very fine edge. This is laminated during forging to a "mild" (more rigid) steel for strength, then polished and sharpened. As with all carbon steel knives, this will rust if not treated properly. The handles are made from "Ho" or Ichii wood. Varieties unique to Japan which are light and very water resistant. The ferrules are buffalo horn.

### Kanemasa Traditional Round Ho-Wood Handles



#### Pointed Sashimi Knife (Yanagiba)

Thin blade for fine slicing.

Y800-24 9.5" blade

Y800-27 10.5" blade



#### Deba Knife

Thin edge, thick back for cutting meat & poultry. 6" blade.

Y802-15



#### Square Usuba Knife

Vegetable & fruit slicer. 7" blade.

Y804-18

### Kanemasa Octagonal Ichii Wood Handles Surer, more comfortable grip

These knives are sharpened on one side only.



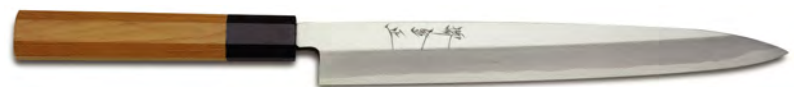
#### Square Usuba Knife

Y824-18 7" blade



#### Professional Deba Knife

Y822-15 6" blade



#### Pointed Sashimi Knives (Yanagiba)

Y820-24 9.5" blade

Y820-27 10.5" blade

## BUNMEI Traditional Japanese Cutlery No-Stain Steel Blades

### From The Makers of Global

Bunmei Traditional Knives have molybdenum/vanadium stainless steel blades. They are sharpened on one side for razor sharpness and have slip resistant wood handles with black, plastic bolsters.

#### Sashimi Knives

For slicing



Y402-10.5 Square Sashimi. 10.5" blade



Y403-10.5 Pointed Sashimi. 10.5" blade

Y403-12 Pointed Sashimi. 12" blade

## MAC From Japan

### Mac Professional Series

For 40 years, this company has sold superior quality cutting tools in Japan. Now their "Professional Series" knives are available here. These superb tools are made from a high carbon, stain resistant steel forged to 60 Rockwell (a hardness rating that assures edge sharpness and good re-sharpening quality). Forged bolsters and riveted water repellent wood handles are joined by hand. These knives are extremely sharp.



**Hollow Ground Santoku Knife**  
Y310 7" blade



**Chef's Knives (Gyuto)**  
Y301-8.5 8.5" blade  
Y301-9.5 9.5" blade  
Y301-10.5 10.5" blade



**Hollow Ground Chef's Knife (Gyuto)**  
Y311-8 8" blade



**Paring Knives (Petty)**  
Y300-3 3" blade  
Y300-5 5" blade  
Y300-6 6" blade



**Flexible Fillet Knife**  
Y307 7" flexible blade

### Mac Chef's Line

Mac "Chef's Line" uses the same steel and handle but without a forged bolster. Same great edge.



**Boning Knife (Sheath)**  
Y313 6" blade



**Wavy Edge Slicer**  
Y312-10.5 10.5" blade



**Japanese Vegetable Knife (Nakiri)**  
Sharpened on both sides. 6.5" blade.  
Y303



**Hollow Ground Chef's Knives**  
Grooved on both sides.  
Y306-8 8" blade  
Y306-10 10" blade



**Santoku Knife**  
Y309 4" blade



**Turning Knife**  
Y308 2.5" blade



**Ceramic Sharpening Rod**  
Y304 800 grit, 8.5" rod



**Black Ceramic Honing Rod with Grooves**  
Y314-A 1200 grit, 10.5" rod

# VICTORINOX From Switzerland

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



### Chef's Knives

- V812-8 8" blade
- V812-8PL plastic handle. 8" blade
- V812-10 10" blade
- V812-10PL plastic handle. 10" blade
- V812-12 12" blade
- V812-12PL plastic handle. 12" blade



### Serrated Chef's Knives

- Only 0.75" of blade is serrated.
- V813-7.5 7.5" blade
- V813-7.5PL plastic handle. 7.5" blade
- V813-10 10" blade
- V813-10PL plastic handle. 10" blade



### Hollow Ground Wide Slicers

- Only for boneless products. Plastic handle.
- V822-12PL 12" blade
- V822-14PL 14" blade



### Hollow Ground Narrow Flexible Slicer

- Only for boneless products. Wood handle.
- V821-12 12" blade



### Pointed Slicers

- V817-10 10" blade
- V817-10PL plastic handle. 10" blade
- V817-12PL plastic handle. 12" blade



### Serrated Pointed Slicers

- V818-10 10" blade
- V818-10PL plastic handle. 10" blade

### Serrated Round End Slicers

- V820-12 12" blade
- V820-12PL plastic handle. 12" blade
- V820-14 14" blade
- V820-14PL plastic handle. 14" blade





**Paring Knives**  
Plastic handle. 3.25" blade.  
V801 Black handle  
V801-R Red handle  
V801-W White handle



**Serrated Paring Knives**  
Plastic handle. 3.25" blade.  
V802 Black handle  
V802-R Red handle  
V802-W White handle



**Utility Knives**  
4" Blade  
V839 Black handle  
V839-R Red handle  
V839-W White handle



**Long Handle Paring Knife**  
3.25" blade  
V850 Straight blade  
V850-W Wavy blade



**Serrated Utility Knife**  
White handle. 4" blade.  
V843-W



**Paring Knives**  
Wood handle. Straight edge  
3.5" blade.  
V816



**Kitchen Knives**  
Wood handle. 4.75" blade.  
V815 Straight edge  
V815-W Serrated edge



**Stiff Blades Curved Boning Knives**  
V826-6 6" blade  
V826-6PL plastic handle. 6" blade.



**Stiff Blades Wide Boning Knives**  
V828-6 6" blade  
V828-6PL plastic handle. 6" blade.



**Stiff Narrow Boning Knives**  
V824-6PL plastic handle. 6" blade.



**Semi Flex Blades Fish Filleting Knives**  
V829-7 7" blade  
V829-7PL plastic handle. 7" blade.



**Semi Flex Blades Narrow Boning Knives**  
V823-6 6" blade  
V823-6PL plastic handle. 6" blade.



**Flexible Filet Knife**  
Plastic handle, 7" blade.  
V851



**Flexible Boning Knife**  
Plastic handle, 8" blade.  
V852



**Bread Knives**  
V837-8 8" blade  
V837-8PL plastic handle. 8" blade.



**Bread Knives**  
V836-10 10" blade  
V836-10PL plastic handle. 10" blade.



# ACCESSORIES

## Forks



**Victorinox Roast Fork**  
V810-11 6" tines, 11" overall



**F. Dick Small Fork**  
Stainless steel, 4.5" tines, 10.5" overall  
D979



**F. Dick Mini Fork**  
Stainless steel, 3.5" tines, 9" overall  
D961



**F. Dick 5" Saute Fork**  
Stainless steel, stamped fork. 3.75" Tines, 9" overall  
D962

**F. Dick Chef's Fork**  
Stainless steel, 3.5" tines, 12.5" overall  
D918



## Spatulas



**Dexter/Russell Offset Spatula**  
Stainless steel, wood handle. 10" blade, 15" overall  
M938-10



e



f

**Dexter/Russell Turner**  
Stainless steel, wood handle. 8" blade, 14.5" overall

e. M939

f. M939-PL white plastic handle



**F. Dick Small Turner**  
Stainless steel, plastic handle. 5" blade, 10.5" overall  
D976



**Dexter/Russell Perforated Turner**  
Stainless steel, wood handle. 8" blade, 14.5" overall  
M917



a



b

**LamsonSharp Stiff Blade Spatulas**

Stainless steel blade, plastic handle

a. M832 2.5" blade, 9" overall

b. M830 5" blade, 11" overall



d

**Peltex from France**

Stainless steel blades, wood handles

c. M991 2.25" blade, 7.5" overall

d. M992 3.5" blade, 10.5" overall



**Round Meat Flattener**

Nickel plated steel. 3.5" diameter, 11.5" length. 11 oz. (1lb).  
M953

**Fish Scalers**



**Matfer Fish Scaler**  
Cast aluminum. 9" overall.  
U747



**American Fish Scaler**  
Stainless steel. 9" overall.  
U914



**Heavy Duty French Fish Scaler**

Super efficient. Stainless steel head. 11.5" overall.  
Plastic handle.  
U658-PL

**Shellfish Knives**



**Clam Knife**  
Stainless steel blade, white plastic handle.  
NSF approved. 3" blade.  
M986



**Oyster Knife, New Haven Style**  
Stainless steel blade, curved tip. White plastic handle. NSF approved. 3" blade.  
M987



**Oyster Knife, Providence Type**  
Stainless steel blade, straight tip. White plastic handle. NSF approved. 3" blade.  
M988



**French Seafood Knives**  
Stainless steel blades, riveted wood handles.

a. **Clam**  
2.75" blade. 7" overall.  
M811

b. **Oyster**  
2.5" blade 6.5" overall.  
M810



**Pointed Oyster Knife**  
Stainless steel, plastic handle.  
2.5" blade, 6.38" overall.  
M999



**Anti-Slip Handle Oyster Knife**  
Stainless steel blade with 3 teeth for easier opening of oysters. Anti-slip handle for improved grip. 2" blade, 6" overall.  
M989



**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



**Cheese Knife**

Victorinox two handle cheese knife.  
V805-12 12" blade  
V805-14 14" blade

## F. Dick Forged & Stamped Blade Knives

F. Dick knives are high carbon, no-stain steel with polypropylene handles.



**Offset Handle Serrated Knife**  
D963 7" blade



**Decorating Knife**  
Deeply grooved. 4" blade  
D905



**Turning Knife**  
D914 2.5" blade



Not for use  
with bones.

### Chinese Style Slicers by Dexter/Russell

Not to be used as cleavers. High carbon no-stain steel.  
Wood handle. Full size 8" blade.  
M933-A



### Curved Blade Choppers (Mezzaluna)

Three 12" blades, plastic handles.

M957-B Carbon steel

M957-C Stain resistant steel

## BUTCHER KNIVES



### Victorinox Cimenter Knives

V830-10 rosewood handle. 10" blade V830-10PL plastic handle. 10" blade

V830-12 rosewood handle. 12" blade V830-12PL plastic handle. 12" blade



### Victorinox Butcher Knives

V831-10PL plastic handle. 10" blade

V831-12PL plastic handle. 12" blade



### F. Dick Cleaver

Stainless steel. 1.5 lbs., 7" blade  
D923



### Messermeister Cleaver

Stainless steel. 1.5 lbs., 6" blade.  
Plastic handle.  
M825



### Henckels Cleaver

1 lb., 6" blade  
H728-6

### Butcher Saw

Stainless steel, plastic handle and flip lever.  
20" blade, 30" overall.  
D973

### Replacement Blade

Stainless steel blade.  
D973-A



# SHARPENING STEELS



**F. Dick Round Steels**  
Plastic handle & guard.  
D949 9.5" shaft  
D950 12" shaft



**F. Dick MultiCut Steel**  
D952 11" shaft



**J.A. Henckels Oval Steel**  
H723-12 12" shaft



**J.A. Henckels Round Steels**  
H724-10 10" shaft  
H724-12 12" shaft



**Mac Ceramic Sharpening Rod**  
Y304 8.5" rod, 800 grit.



**Mac Black Ceramic Honing Rod with Grooves**  
Y314-A 10.5" rod, 1200 grit.

## Diamond Knife Care Tools



**Forschner Diamond Steels**  
12" fine grit shaft, plastic handle.  
a. V841 Round  
b. V842 Oval



**Ultimate Edge Oval Diamond Steels**  
Made of microcrystalline diamonds bonded with nickel to a lightweight shaft.  
M981-10 Sharpens and hones. 10" shaft  
M981-12 Sharpens and hones. 12" shaft



**Ultimate Edge Extra Fine Diamond Steel**  
Z101 1800 grit, Ultra-Fine diamond Steel. 10" shaft.  
**For honing only.**



**DMT Diamond Steel**  
Sharpens as well as hones.  
M966 12" shaft



**Wusthof Diamond Knife Sharpener**  
W490 10" shaft



c. **Global Ceramic Sharpener** Y534 9.5" shaft  
Y534-R Replacement shaft  
d. **Global Diamond Steel** Y561 10" shaft

L: length W: width (T: top, B: bottom) D: depth H: height C: capacity Ø: diameter



**EZ Edge Knife Sharpener**  
V-shaped tungsten carbide sharpening element. Ergonomic grip, finger guard and thumb rest. Safe and comfortable to use left-handed or right-handed. 5.75" overall.

M906



**Hand Held Knife Sharpener**  
Durable sharpening plates precisely angled to achieve keen, razor-sharp edge. Ergonomic design with full-length finger guard; for both left- and right-handed use. Occasionally turn hard plates to prolong lifespan. 4.6" overall.

V853



**Chantry Knife Sharpener**  
Steel sharpening rods are spring loaded to adjust to proper angle. Works on straight or serrated edges. Can be countertop mounted, or used free standing. 5" length x 1.5" width x 4.5" height.

M975  
M975-R 2 replacement rods

## SHARPENING STONES



**Triple Grit Water Stones (Oregon Abrasive Co.)**  
3 stone sharpening system. Stones are not pre-filled with oil. Use water or oil as lubricant. Convenient carry box with handle. Each stone is 11.5" length x 2.5" width. Medium, fine & extra fine.

M1005

Replacement water stones:

M1005-M Medium                      M1005-E Extra Fine  
M1005-F Fine                            M1005-S Superfine



**Multi-Oilstone (Norton Company)**  
Complete 3 grit selection: fine, medium and coarse in plastic case with one pint of mineral oil. Each stone is 11.38" length x 2.5" width.

M902

Replacement oil stones:

M902-F Fine stone                      M902-C Coarse stone  
M902-M Medium stone



**MinoSharp Sharpening kit**  
Uniquely designed solution for sharpening. Kit includes a combination Japanese water stone (1000 grit medium plus 8000 grit super fine), two sharpening guide rails with plastic liners, and plastic carrying case that also holds the stone during sharpening. Two-sided stone measures 8.25" length x 2.75" width.

Y982



**Global Ceramic Whetstone\***  
1000 grit.  
Y565

**Global Holder for Ceramic Whetstone\***  
10.5" length x 3.88" width.  
Stainless Steel.  
Y574

\*Items are pictured together but sold separately.



**Water Combination Oil Stone**  
Coarse (220 grit) for major edge repair & Medium (1000 grit) for establishing an edge. Includes a plastic case that acts as a stone holder. 8" length x 3" width x 1" width.

M994-A



**Water Combination Oil Stone**  
Medium (1000 grit) for establishing an edge & Fine (4000 grit) for maintaining a sharp edge. Includes a plastic case that acts as a stone holder. 8" length x 3" width x 1" width.

M994-B



**Water Stone Fixer**  
To re-flatten water stones. Coarse, grooved stone on plastic non-skid mounting. Low cost, easy-to-use flattening method for all grit sizes of water stones. For best results, bring the water stone to the flattening stone. grit water-proof sandpaper or diamond sharpening stone to reflatten. 9" length x 3" width x 0.75" height

M993

## Japanese Water Stones

Synthetic sharpening "stones" made from compacted silicates. Work with water not oil for more efficient sharpening and less mess. 100% uniform particle size so grit can be controlled.



### Combination Stone

Medium (1000 grit) & Superfine (6000 grit). 8" length x 2.5" width. **Y979**



### Finishing Stone

Superfine (6000 grit) stone on plastic, non-skid mounting. 8" length x 2.75" width. **Y981**



### Single Grit Stones

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

**Y980-800** 800 grit  
**Y980-1000** 1000 grit (Medium)  
**Y980-1200** 1200 grit (Fine)



### Suehiro-Rika 5000 Grit Waterstone

The Suehiro Rika 5000 grit waterstone is a top notch finishing stone. Use after your edge is set with a lower grit stone for an excellent finish on your edge. Stone should be soaked in water before use and is fixed to a plastic base with surface dimensions of 8" length x 2.75" width. **Y983**

## Shapton Glass Stones and Accessories

The engineers of Shapton have developed a glass backed ceramic stone with a high volume and even distribution of abrasive particles. This translates into a stone with uniformity that cuts quickly and wears very slowly. Shapton Glass Stones do not need to be soaked before use. You simply splash the stone with water and you are ready to sharpen making them simple and convenient to use. Shapton Glass Stones are well suited for sharpening many of the stainless steels that exist in the chef knife market today. These stainless steels often have compositions that are resistant to abrasion, making the sharpening process more difficult on traditional man made stones. Shapton Glass Stones uniformity and distribution of abrasive particles make them better suited for sharpening these stainless steels. 8.25" length x 2.75" width x 0.5" height.



### 500 Grit

Ideal for setting new edge and raising a burr quickly. Good for minor repairs and the place to start with extremely dull knives. Cuts steel very rapidly. **Y987-500**



### 1000 and 2000 Grit

Great stones for maintaining sharpness and keeping your knife in good working condition. Cuts steel quickly.

**1000 Grit**  
**Y987-1000**

**2000 Grit**  
**Y987-2000**

### 4000 Grit

Primarily for polishing and refining your edge. Cuts steel at slower more controlled pace. **Y987-4000**

### 6000 Grit

For finishing and getting a keen well polished edge. May also be used for daily maintenance and realignment of your edge. **Y987-6000**



### Shapton Diamond Glass Lapping Plate

The ultimate stone flattener with a tolerance of  $\pm 5$  microns. This tool will ensure your stones are flat and true. Can be used with stones 500 grit and up. **Y990**



### Shapton Glass Stone Set with Field Holder 500, 2000, 16000 Grits

This set of Shapton Glass Stone gives you a nice mix that allow you to repair (500 grit), maintain (2000 grit) and polish (16,000 grit) the edges on your knives. It includes a portable field case/stand that conveniently holds all of your stones when not in use and also acts a holder while sharpening. It functions with the stones in this set or any other Shapton Glass Stones. 10" length x 3.25" width x 2.5" height. **Y988**



### Shapton Sharpening Pond for Stone Holders

This pond is the perfect reservoir for your sharpening station. Place the **Y988** or **Y989** stone holders inside the pond. They will be held securely and the pond will catch any water and swarf that is accumulating during the sharpening process. A compact and neat way to round out your Shapton sharpening set up. **Y991**



### Shapton Stone Holder

This stone holder provides a solid slip resistant base to secure your stones while sharpening. The combination of rubber and tempered glass weighs in at 4 pounds making it substantial sharpening base for your Shapton Glass Stones. 10" length x 3.25" width x 2.5" height. **Y989**



**Oil Combination Stone**

Coarse and fine sides. Pre-filled with mineral oil. 8" length x 2" width x 1" height.

**M945**



**DMT Diamond Stone in Hardwood Case**

Use dry or with water. Stone is 8" length x 2.6" width. 10.4" length x 3.6" width overall.

**M967**



**DMT Diamond Sharpener and Base**

Reversible. Fine and coarse sides in plastic base. Stone is 8.8" length x 2.6" width.

12.2" length x 4.65" width overall.  
**M995**

## KNIFE & TOOL CARRIERS



**Chef Pak Edge**

- Slimmer version of the original Chef Pak.
- Back pocket is custom built for knife case portfolio (included).
- Laptop pocket with maximum screen size of 17".
- Middle pocket is large enough to hold books and/or uniforms.
- Designated area with pockets for your cooking utensils (up to 15").
- Front utility pocket with room wallet, keys, pens, etc.
- Fully padded back and straps for extra comfort.
- Bottom is made of waterproof plastic material for protection against greasy or wet surfaces.
- Chef Pak Knife Case included.
- Bulleted nylon, nylon.
- 3.0 lbs (1.4kg)
- 19" length x 13" width x 7" height.

**Z219**



**Chef Pak Pocket Knife Case**

Nylon. 14 pockets. 11.5" height x 18.5" length.

**Z216**

**Soft-Side All Purpose Bag**

Canvas case with nylon zippers. Has 2 separate compartments: one for books, papers or delicate tools; the second has two sections. The first has elastic straps to hold up to 16 knives or tools. The other section has 8 plastic presses to hold larger blade knives (up to 14") and a tray (17.5" length x 2.75" width) for odd sized tools and boxes. This entire section pulls out and can be used at the work station. Outside dimensions: 19" length x 12" width. Comes with handle and shoulder strap.

**M1002**



Cases and rolls are shown with cutlery for illustration purposes only. Cutlery is not included.



**3 Section Knife Bag**

- Double stitched reinforced elasticized pockets.
- Interior mesh accessory pocket.
- Fully reinforced, padded carry handle.
- D-rings to accommodate a shoulder strap.
- Interior and exterior business card holder.

Z167 Black

Z167-R Orange



**3 Section Knife Bag Deluxe**

- Double stitched reinforced elasticized pockets.
- Interior mesh accessory pocket.
- Fully reinforced, padded carry handle.
- D-rings to accommodate a shoulder strap.
- Interior and exterior business card holder.
- 5 exterior accessory compartments.

Z173 Black

Z173-O Olive



**12 Pocket Roll**

Reinforced double handles. Woven nylon. Holds 12 tools up to 18" length. Closed measures 20" length x 8" width.

M817



**Koobi Kit Knife Bag**

- Removable and adjustable shoulder strap for comfort over the long haul.
- Durable, wide and comfortable neoprene handles.
- External mini pockets to hold recipe cards, pens, change, & etc.
- External business card display.
- 3 compartments hold up to 16 tools.
- Inverted sleeves within the tool compartment for extra compact storage.
- Support straps to keep tools in place.
- Clear pockets for smaller items (pastry tips, note cards, pens, etc.).
- Hi contrast, durable red interior to find your tools faster and easier.
- Strong, smooth YKK zippers.
- Outer dimensions 19" length x 9" width.

Z178-BLK Black

Z178-G Gray



**8 Piece Cutlery Roll**

Nylon fabric, camouflage design.

Z175

**Nylon & Polyhide**

These cases and rolls are made from either a woven nylon fabric that looks like canvas or from a textured soft vinyl, "Polyhide" that looks and feels like leather.



**8 Pocket Roll**

Velcro straps adjust to make a compact tool roll. Woven nylon. 7 pockets hold tools up to 18" length. Closed measures 20" length x 6" width.

M819



**3 Pocket Roll**

Woven Nylon with Velcro Straps. 19" length x 13" width.

Z161

\*Cutlery for illustration purposes only. Cutlery is not included.



**17 Pocket Box**

Plastic clasps. Woven nylon. Folds to 20" length, 8.5" width x 3" height.  
M814



**KNIFE GUARDS**



**Plastic Knife Sheaths**

Heavy plastic protects your knives' edges...and your hands.

	L	W		L	W
M964-A	4.5"	1"	M964-F	12.5"	2"
M964-B	10.5"	1"	M964-G	6.5"	1"
M964-C	12.5"	1"	M964-H	14.5"	1"
M964-D	8.5"	2"	M964-I	8.5"	1"
M964-E	10.5"	2"			



**KnifeSafe Blade Covers**

Hinged to open flat. Rubber pads secure knife. Locking tabs. Clear plastic to see knife. Better protection. More sanitary.

- Z138-4.5 Protects up to 4.5" blade
- Z138-6 Protects up to 6" blade
- Z138-8 Protects up to 8" blade
- Z138-10 Protects up to 10" blade

**SHEARS & SCISSORS**

**a. Mac Two Piece Come Apart Shears**

Heavy duty stainless construction with micro serrated blades. 3" blade, 8.5" overall.

Y315

**b. Wusthof Come-Apart Shears**

Shears come apart for easy cleaning. Stainless steel and plastic construction with textured handle for improved grip. 2" blade, 7.75" overall.

W519

**c. Victorinox Kitchen Scissors**

V848 3" blade, 8" overall.

**d. Henckels Kitchen Scissors**

H738 3" blade, 8" overall.

**e. Messermeister Shears**

Lock & spring action. Super leverage. Ribbed handle for strong grip. Stainless steel. Poultry. 3.5" blade, 9" overall.

M813

**f. Messermeister Multi-Function Kitchen Scissors**

Comes apart for cleaning. Stainless steel. 2.88" blade, 8" overall.

M970

**g. Kitchen Scissors**

Small blade flexible handle shears with molybdenum anadium stainless steel blades. 2" blade, 6.5" overall.

D525

**h. Joyce Chen Scissors**

Great for fine cutting. Tapered points cut right to tip. Flexible, comfortable handles. Right or left handed. Stainless steel. 1.88" blade, 6.25" overall.

- D475 Red.           D475-W White.
- D475-B Blue.       D475-Y Yellow.

**i. Mac Kitchen / Herb Snips**

Stainless steel with plastic handle. 1.88" blade, 6.5" overall

Y316



JUICERS



NSF

**Santos Ezy-Clean™ Juicer**

This is Santos premier juicer. It has an extra wide feeding tube that allows you to feed larger product into the hopper; spend less time cutting and more time juicing. Santos trade marked "Ezy-Clean" system allows you to quickly and efficiently clean the unit without the use of additional tools. The powerful and silent motor allows you to produce 120 liters of juice per hour.

P222



NSF

**Santos Juicer & Extractor**

A simpler version of Santos' powerful centrifugal juicer. The key components are made of stainless steel. The motor is just as powerful, and the housing is made of heavy duty plastic, with an improved, wider and faster feeding tube. For all vegetables & fruits (citrus fruits must be peeled).

P221



NSF

**Santos Citrus Juicer**

A true commercial citrus juicer with a heavy duty and quiet motor. Great for when you need fresh squeezed citrus juice. Just cut your fruit in half and press. You can extract 20 to 40 liters per hour (5 to 10 gallons). Includes three removable squeezers to accommodate a variety of citrus.

P223

	<b>Santos Ezy-Clean™ Juicer P222</b>	<b>Santos Juicer &amp; Extractor P221</b>	<b>Santos Citrus Juicer P223</b>
<b>Output</b>	1 liter per minute	1 liter per minute	20 liter <b>per hour</b>
<b>Motor</b>	110 volt, 3600 rpm	110 volt, 800 watts, 3300 rpm	110 -120 volt, 155 watts, 1800 rpm
<b>Weight</b>	53 pounds	39 pounds	11 pounds
<b>Dimensions</b>	12.6" width x 19" depth x 22.8" height	10" width x 19" depth x 18" height	7" width x 12" depth x 14" height
<b>Warranty</b>	One year from manufacturer, parts & labor	One year from manufacturer, parts & labor	One year from manufacturer, parts & labor



**Grain Mill Attachment  
P170-M**

**Champion Commercial Juicer**

It juices, grates, and homogenizes. Differs from centrifugal-type juicers because it "chews" the fiber and breaks up the cells. More taste, more vitamins, richer color. Stainless steel and food safe plastic components.

P170

**Motor:** 110 volts, 60 hertz.

**Weights:** 22 pounds.

**Dimensions:** 19" length x 8" width x 12" height.

**Warranty:** One year commercial use warranty from manufacturer.



### Sodir Tabletop Fryer

Stainless steel, compact design ideal for use off-site and for smaller locations. Heating unit lifts out for easy cleaning.

**P322**

**Motor:** 120 volts, 15 amps.

**Output:** up to 22 pounds.

**Oil capacity:** 10 pounds.

**Dimensions:** 7" width x 16" depth x 11" height.

**Warranty:** Twelve month warranty on parts & labor.



### Sodir Tabletop Convection Oven 1/2 Sheet Size

Half size convection oven bakes fast and evenly. Stainless steel construction with 4 chrome plated wire shelves (13" x 18"), rear fan and heating unit give true convection air flow. Up to 570 °F with 120 minute timer and internal light. Removable double glass door for easy clean up.

**P323**

**Motor:** 120 volt, 15 amps.

**Listing:** UL listed.

**Dimensions:** 23.5" width x 22.5" depth x 22.5" height.

**Warranty:** Twelve month warranty on parts & labor.

### Vitroceraamic Tabletop Griddle

Thermostatically controlled up to 570 °F with fast preheating and even heat distribution.

- Heavy duty vitroceraamic cooking plates.
- Non-porous plate surface assures easy cleaning and prevents carbon build-up.
- Ideal for out-front display cooking, banquets and catering.
- Rapid cooking with combined radiant and contact heat.
- Highly portable and convenient operation.
- Stainless steel body with front grease drawer.

**P391**

**Electrical:** 120 volts, 1PH, 3.3 kilowatt, 14 amps.

**Work surface:** 13" length x 11" depth.

**Shipping weight:** 21 pounds.

**NEMA plug:** 5-15 P.

**Dimensions:** 16" width x 17" depth x 6" height.

**Warranty:** Limited one year on parts & labor.



### Crepe Machine

Enamel coated smooth cast iron plate. Compact "space saver" size.

Thermostatically controlled up to 450 °F.

**P393**

**Electrical:** 3 120 volts, 1PH, 1.65 kilowatt, 14 amps.

**Work surface:** 13.75" diameter.

**Shipping weight:** 40 pounds.

**NEMA plug:** 5-15 P.

**Listing:** UL listed.

**Dimensions:** 17" diameter x 6.25" height.

**Warranty:** Limited one year on parts & labor.



# HAND BLENDERS

## Dynamic Immersion Blenders

Indispensable for soups, sauces, gravies, dressings, pureed foods, guacamole etc. Mix, blend, or emulsify fast! They can go anywhere in the kitchen. Stainless steel, come apart for easy cleaning. One year commercial use warranty from manufacturer.



**a. Super Dynamic Blender**

Maximum power for mixing 100 to 200 quarts at one time. Total length 30", immersible shaft 21", weight 12.5 lbs., 11,000 R.P.M., 600 watts, 120 volts. Pulse or continuous function switch.

**P117**

**b. Small Dynamic Blender**

For smaller bowls or stock pots. Works with up to 50 quarts. Total length 22.5", immersible shaft 12", weight 5.5 lbs., 8,800 R.P.M., 250 Watts, 120 Volts.

**P115-12**

**c. Standard Dynamic Blender**

Easily mixes or blends as much as 100 quarts. Total length 28", immersible shaft 16", weight 7.75 lbs., 9,400 R.P.M., 350 watts, 120 Volts.

**P115-16**

**d. Mini Dynamic Blender**

Small but powerful. For saucepans and smaller pots. Total length 18", immersible shaft, 7". 9,500 R.P.M., 180 watts, weight 5 lbs., 110 volts.

**P115-7**

**e. Detachable Dynamic Blender**

Stainless steel shaft separates from motor for easier clean-up. Handles as much as 100 quarts. Total length 29", immersible shaft 17", weight 8 lbs., 9,400 R.P.M., 350 watts, 120 volts.

**P118**



	<b>Dynamic Mini Pro P119</b>	<b>Cuisinart Smart Stick P201</b>	<b>Waring Quickstick P275</b>	<b>Bamix Gastro P271</b>
<b>Shaft length</b>	7"	6"	6"	7.5"
<b>Overall length</b>	15"	14"	14"	16"
<b>Commercial warranty</b>	One year	None	One year	One year
<b>Speeds</b>	Variable	One	One	Two
<b>Listing</b>	ETL	UL	NSF and UL	NSF and UL
<b>Attachments / Blades</b>	Four blades: emulsifying cutter, standard, batter disk and smoothie / foamer disk	Removable shaft, fixed blade, beaker	Fixed blade	Three removable blades: mincer, beater and whisk. Includes wall mount

M

# KITCHEN AID MIXERS



### Kitchen Aid Professional Six Mixer

The **highest wattage motor**; six quart capacity. 575 watts with heavy duty transmission & metal gears capable of mixing even heavy cookie and bread doughs. Comes with flat beating blade, dough hook & wire whip.

P207

a. Wire Whip

P207-W

b. Flat Beater

P207-T

c. Flex Edge Beater

P207-FB

d. Dough Hook

P207-H

e. 6 quarts Bowl

P207-B



### 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

f. Flat Beater

P208-T

g. Dough Hook

P208-H

h. Wire Whip

P208-W

5 quarts Bowl

P209-B5

j. 8 quarts Bowl

P209-B8



	Kitchen Aid Professional Six Mixer P207	Kitchen Aid Commercial 8 Quarts Mixer P209
<b>Capacity</b>	Six quarts	Eight quarts (optional 5 quarts bowl P209-B5)
<b>Motor</b>	115 volts, 575 watts.	500 watts delivering 1.3 HP high efficiency DC motor
<b>Speed</b>	10 speeds control	10 speeds control
<b>Listing</b>	UL	NSF
<b>Dimensions</b>	16.5" height x 11.33" width x 14.5" depth	16.5" height x 13.3" width 14.6" depth
<b>Warranty</b>	One year warranty from manufacturer	Two year replacement limited commercial warranty

# VITAMIX BLENDERS



NSF

**Vita-Prep Chef's Power Tool**  
Vita-Prep is the essential professional blender. It has a powerful variable speed motor designed for blending, chopping & pureeing.  
**P281**

P281-C Vita Prep container



NSF

**Vita-Prep 3**  
The Vita-Prep 3 has more power to handle the thickest, toughest ingredients without overheating. Use the variable speeds for perfect purées, savory soups and delicious frozen treats. The Vita-Prep 3 is a must in kitchens where volume and quality are key ingredients to a successful back-of-the-house. More power, larger cooling fan, Vita-Mix quality...a great recipe has been perfected!  
**P282**

	Vita-Prep P281	Vita-Prep 3 P282
<b>Motor</b>	2+ peak horsepower	3 peak horsepower
<b>Dimensions</b>	7.25" length x 8.75" width x 20" height.	8" length x 9" width x 20.25" height
<b>Container</b>	64 ounces (2 liters)	64 ounces (2 liters)
<b>Listing</b>	UL & NSF listed	UL & NSF listed
<b>Warranty</b>	Manufacturer's three year limited warranty on motor base parts and one year limited warranty on parts and labor on the full unit	Manufacturer's three year limited warranty on motor base parts and one year limited warranty on parts and labor on the full unit

# FOOD PROCESSORS



Stainless steel bowl  
**P311-Bowl**



**Robot Coupe Commercial Food Processor (R2)**  
This is the workhorse of restaurant kitchens. It does everything: chops, blends, kneads dough, slices, grates and more. Comes with continuous feed attachment, stainless steel "S" blade and 2 processing plates.  
Also can use any of 21 Robot Coupe cutters.  
**P311**

**Power:** 120 volt, 60 hertz, 7 amps, single phase.  
**Bowl capacity:** 3 quarts.  
**RPM:** 1725.  
**Horsepower:** 0.5.  
**Listings:** UL and ETL (European) sanitation.  
**Dimensions:** 8.75" width x 16.25" depth x 18" height.  
**Warranty:** One year.

**Cuisinart Commercial Food Processor**  
"DLC-X Plus" model. Includes: 4 stainless steel slicing discs, "S" blade, dough blade, shredder, fork and spatula. This famous machine does every slicing, shredding or mixing job required in a kitchen. There is an improved motor and large feeder tube.  
**P178**

**Motor:** 110 volts.  
**Bowl capacity:** 5 quart capacity.  
**Listings:** UL listed.  
**Dimensions:** 12" length x 8" width x 17" height.  
**Warranty:** One year commercial use warranty from manufacturer.

## ICE CREAM



### Commercial Tabletop Ice Cream Machine

Well constructed, Italian machine has stainless steel body, blades, and bowl. Equipped with a heavy duty 110 volt motor and compressor. Bowl not removable.

**P180**

**Bowl capacity:** 2 quarts.

**Refrigerant:** 1R134 (meets latest environmental standards).

**Output:** 20 - 30 minutes per batch.

**Motor:** 110 volts, 60 cycles, 300 watts.

**Dimensions:** 12" length x 20" width x 14" height.

**Weight:** 66 pounds.

**Commercial warranty:** One year limited from manufacturer.

### Frozen Dessert Machine

Compact, well constructed, Italian machine has stainless steel body, blades, and mixing bowl. Quickly and easily produces ice cream, sorbet, gelato, or frozen yogurt.

**P166**

**Output:** 30 minutes per batch.

**Motor:** 115 volts, 60 cycles.

**Bowl capacity:** 1.5 quarts.

**Refrigerant:** 1R134 (meets latest environmental standards).

**Weight:** 40 pounds.

**Dimensions:** 20" width x 12" length x 14" height.

**Warranty:** One year limited from manufacturer.



### Chef 2500 Ice Cream Machine

A professional ice cream machine for preparing 2.5 quarts of ice cream, sorbet and granita. Preparations can be made in the fixed stainless steel bowl or in the removable aluminum bowl delivered with the machine. The use of the removable bowl allows preparing of different flavors in a short time. For safety, when the lid is removed the paddle stops automatically. The body is in attractive durable plastic. Suitable for continuous use.

**P346**

**Bowl capacity:** 1.5 quarts

**Output:** 2 Kgs. ice cream per hour.

**Power:** 120 volts, 60 hertz.

**Weight:** 33.4 pounds.

**Dimensions:** 16.5" length x 14.5" width x 11.8" height.

**Warranty:** No warranty for commercial use.



## Commercial Tabletop Ice Cream Machines

These Italian-made machines come with removable bowls that allow for easier extraction and clean-up of product. They also offer the option of making product directly in the machine or inside the removable bowls. Their construction is all stainless steel with hardened glass lid.



**Double Capacity Ice Cream Machine P335**  
Dual refrigeration and blending systems allow for preparation of two flavors simultaneously.



**Compact Ice Cream Machine P330**  
A compact, commercial machine, suited for small batch production.

	Double Capacity Ice Cream Machine P335	Compact Ice Cream Machine P330
<b>Output</b>	20 - 30 minutes per batch	20 - 30 minutes per batch
<b>Motor</b>	110 volts, 60 Hz	110 volts, 60 Hz
<b>Bowl Capacity (Removable)</b>	3.5 quarts	3.2 quarts
<b>Dimensions</b>	30.33" length x 14.25" height x 19.75" depth	19.25" length x 14" height x 19" depth
<b>Weight</b>	133 pounds	66 pounds
<b>Warranty</b>	Twelve months from manufacturer	Twelve months from manufacturer

### a. Small Ice Cream Machine

Efficiently and quickly makes small quantities of ice cream, gelato, yogurts, or sorbets.

**P167**

**Output:** 30 minutes per batch.

**Motor:** 110 volt current.

**Horsepower:** 0.25.

**Bowl capacity:** One quart.

**Refrigerant:** R134 A (meets latest environmental standards).

**Weight:** 31 pounds.

**Dimensions:** 11" width x 15" depth x 13" height.

**Warranty:** One year limited from manufacturer.

### b. Gelato Pro

Totally self-contained frozen dessert maker. Removable bowl for easy storage and cleaning. Convenient built in audible timer and newly designed motor drive which shuts off to prevent damage if mixture freezes solid.

**P168**

**Output:** 45 minutes per batch.

**Motor:** 110 volts current.

**Horsepower:** 0.3.

**Bowl capacity:** 2 quarts.

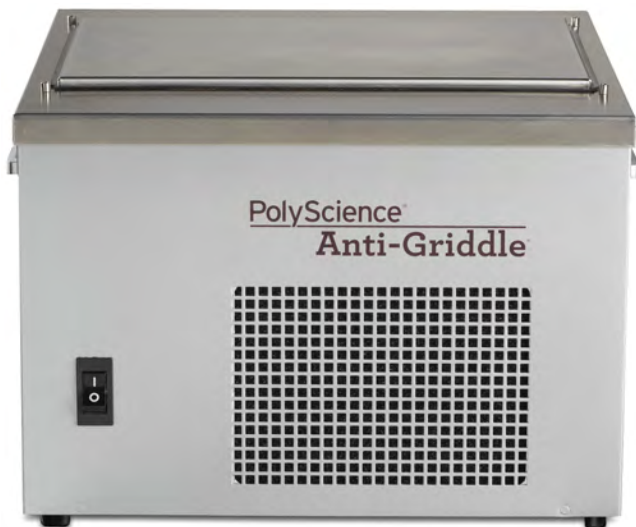
**Weight:** 39 pounds.

**Dimensions:** 11" width x 15" depth x 13" height.

**Warranty:** No warranty for commercial use.







**The "Anti-Griddle"**

The Grant Achatz inspired "Anti-Griddle" is a traditional cooktop with an amazing twist: The device quickly freezes sauces and purees instead of heating them! This unique innovation allows you to effortlessly freeze sauces and purees solid or develop semi-frozen creations with stable, crunchy surfaces and cool, creamy centers. The tantalizing dual textures help satisfy increasing consumer demands for new dining experiences. Let your culinary imagination run wild! Griddle-like top surface is constantly at -30 °F. **P355**

**Electric:** 120 volts, 50/60 hertz, 12 amps.

**Griddle top:** 15" length x 9" width.

**Dimensions:** 15.75" length x 18.75" width x 11.25" height.

**Warranty:** Two years parts, one year labor.

**Also available on special order with 240 volts, 50/60 hertz, 7 amps.**

**Pro 100 Countertop Freezer**

Countertop freezer for storing ice creams & gelatos. Designed for restaurants, caterers, and gourmet shops. The body is a double walled stainless steel with A-class rated insulation. The lid is also a double walled construction made from tempered glass with a polycarbonate insert to improve insulation. User-programmable thermostat controls temperature range. An alarm will alert users if temperature range is exceeded. **P345**

**Motor:** 120 volts, 60 hertz.

**Power:** 200 Watts.

**Operating temperature range:** 10 to 0 °F, or -12 to -18 °C.

**Capacity:** 4 pans / 2.5 quarts per pan.

**Weight:** 55 pounds.

**Dimensions:** 37" length x 19.75" width x 14.25" height.

**Warranty:** One year.



M

**Floor Model Commercial Ice Cream machines**

These machines are made in Italy to the very high standards for ice cream/gelato machinery. They have stainless steel bodies, frames, bowls and blades. The motors are big and heavy enough to work in restaurant or hotel conditions. They are mounted on four heavy-duty casters for easy movement. Six months commercial warranty from the manufacturer.



a

	a. <b>P185</b>	b. <b>P190</b>
<b>Power</b>	110 volt, 60 hertz	220 volt, 60 hertz <b>(dedicated line required)</b>
<b>Output</b>	20 - 30 minutes per batch	20 - 30 minutes per batch
<b>Motor</b>	560 watts, 0.75 horsepower	1120 watts, 1.5 horsepower
<b>Dimensions</b>	17" width x 18" depth x 33" height	18" width x 24" depth x 34" height
<b>Weight</b>	140 pounds.	230 pounds.
<b>Warranty</b>	Six months from manufacturer	Six months from manufacturer

b



## Pacojet

Pacojet is a unique food processor widely used by many famous chefs in Europe and USA to produce a large variety of both sweet and savory recipes. Pacojet takes the work out of making superior quality 100% natural sorbets, made only from fresh fruit, to smooth ice creams, which can be either full fat, yogurt-based or even dairy-free. But that's not all! Pacojet can also be used to process savory recipes ranging from light, airy mousse and fine pâtés or farces to vegetable and herb concentrates with which an infinite variety of soups and sauces can be created. Whatever ingredients a chef's imagination conjures up, Pacojet can purée it to perfection.

P395

- Number of beakers:** 2
- Voltage:** 110-120 volts / 60 cycle.
- Rated power:** 1000 watts.
- Beaker capacity:** 11.2 quart ( 5" diameter x 15.2" height).
- Blade revolution:** 2000 RPM.
- Ideal pacotizing temperature:** -20 °C / -4 °F.
- Weight:** 30 pounds.
- Dimensions:** 8" width x 15" depth x 20" height.
- Warranty:** One year parts and labor from manufacturer.



Paco Jet Coupe Set  
P395-CS



Paco Beaker With Lid  
P395-B



## Frix-air Reconstituting Machine

This European machine takes frozen food and restores it to ready to serve, in seconds. It can be used in both sweet and savory applications such as mousses, gelatos, sorbets, ice creams, soups, sauces, dressing and more.

The process is simple. Start with ingredients that have been frozen to -4 °F (20 °C), in the provided canisters. The 1.25 cup capacity containers allow product to be transferred directly from the freezer to the machine. Insert the canister into the machine and start the process. The container is sealed tight and a pump supplies air to the food product. Simultaneously the motor rotates a series of high speed blades within the container. This rapid shaving of the product, by the blades and incorporation of air result in a smooth, creamy and velvety end product.

P340

- Motor:** 110 volts, 700 watts.
- RPM:** 2000.
- Air Pressure:** 2 bar.
- Maximum container volume:** 300 cc (1.25 cups).
- Recommended container fill:** 180 cc (0.25 cup).
- Dimensions:** 8" width x 14" length x 20" height.

**Included with machine:**

- 2 stainless steel blades
- 2 rubber seals
- 2 canister holders
- 5 plastic, microwaveable canisters



**Additional plastic, microwavable canisters:**

- Pack of 50 (5 different colors).
- P341-50



Please visit [jbprince.com](http://jbprince.com) for a video demonstration.





**F. Dick Sausage Stuffer**

World famous sausage making machine from Germany. Stainless steel frame with plastic piston and rubber seal. Easily disassembled for cleaning. 6 liters or 12 pounds per load. 20" height. 6 months commercial use warranty from manufacturer. **D978**



**5 lb. American Made Sausage Machine**

The base and cylinder of this machine are made from stainless steel. The piston is made of durable food grade plastic. Three stuffing tubes included: 0.63", 0.75" & 1" outside diameters. 9.5" length x 6" width x 15" height. Weight 10 pounds. One year warranty from manufacturer. **P150**



**Raclette - Cheese Warmer**

Commercial "Raclette" machine warms 0.5 wheel of cheese so it can easily be put on bread or directly to plates. Cheese holder can be tilted. 110 volts, 900 watts heat unit included. 20" length x 10.5" width x 16" height. **P235**



**Table Top Dehydrator**

Compact, easy-to-use machine dries fruits, vegetables and meats for maximum flavor. Electronically controlled heat sensor regulates air flow and temperature for uniform drying. Six 11" length x 17" width trays give 12 square feet of drying space. Plastic housing and drying screens. **P324**

**Motor:** 550 watt heating element.

**Temperature range:** 93 to 158 °F.

**Weight:** 11 pounds.

**Dimensions:** 11" length x 17" width x 10" height.

**Warranty:** One year warranty on base and tray.



**Cuisinart Coffee or Spice Grinder**

Stainless steel bowl and blade. Plastic housing. Transparent cover. 110 volts, 7" height. **P260**

**P324-F** Fruit leather trays, 10.5" length x 5.5" width.

**P324-M** Replacement mesh inserts.

**P324-T** 2 replacement trays.

# PASTA

## Imperia Pasta Machines

These restaurant quality machines use rollers to flatten dough and make it tender. Imperia are the best known, small restaurant machines in Italy. Chromed steel exterior and rollers.



### Electric Pasta Machine

Uses any of the cutters listed (right). Can also be operated manually.  
**P108**

**Motor:** 110 volts, 60 cycle, 3.0 amps.

**Output:** 25 lbs. per hour.

**Roller width:** 9".

**Warranty:** Six months warranty.

**Dimensions:** 8.5" width x 12" length.

**Cutters not included. Order separately.**



### Hand Operated Pasta Machine

Uses any of the cutters listed (below).  
**P107**

**Cutters not included. Order separately.**

### Pasta Cutters (to be ordered separately)

Fit **P107** or **P108**. Chromed steel exterior, Carbon steel cutters.

**P108-1** Angel Hair (1.5mm).

**P108-2** Spaghetti (2mm).

**P108-3** Linguini (4mm).

**P108-4** Fettucini (6.5mm).

**P108-5** Tagliatelle (12mm).

**P108-6** Round Spaghetti (2mm).



### Pasta Presto Pasta Machine

Unique, pasta machine for small restaurants or limited-use in larger restaurants and hotels. Engineered and produced by Italy's leading tabletop pasta machine manufacturer. This unit is used primarily in Italian homes for daily production of fresh pasta.

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

**P360**

**Motor:** 110 volts with 85 watts.

**Roller width:** 5.5".

**Dimensions:** 11" width x 8" depth x 11" height.

**Warranty:** No commercial warranty.



## Pasta Extruding Machine with 4 Bronze Dies

Dolly is a small "counter top" machine, compact and reliable; It is suitable for restaurants that want to produce small amounts of extruded pasta (5.5 lbs. per batch). Dolly can knead by using any kind of flour and it produces long or short pasta shapes by simply changing the die. The machine includes a rotating cutting knife for short pasta shapes. Its external structure is made of anodized aluminum and the parts that are in contact with pasta are made of stainless steel; It includes a safety button and a switch light. 4 dies included: Angel Hair, spaghetti, zitti rigati, and fusille.

**P415**

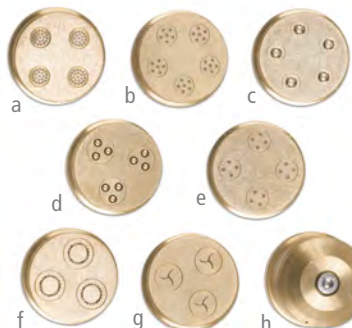
**Motor power:** 400 watts.

**Kneading (Vat capacity):** 5.5 lbs. (2.5 kilogram).

**Extruded (pasta production):** 10 lbs. per hour (6 kilogram).

**Weight:** 27 kilogram.

**Dimensions:** 11.4" length x 21.6" width x 11.8" height.



### Bronze Dies

a. **Angel Hair**  
**P415-1**

b. **Spaghetti**  
**P415-2**

c. **Ziti Rigati**  
**P415-3**

d. **Perciatelli**  
**P415-4**

e. **Spaghetti Alla Chitarra**  
**P415-5**

f. **Rigatoni**  
**P415-6**

g. **Fusilli**  
**P415-7**

h. **Sheet**  
**P415-SH**



# CHOCOLATE



## Chocolate Tempering Machine Commercial

A simple way to melt, temper and hold chocolate. Hot air melts chocolate and then maintains it at a proper temperature. A digital display (in Celsius only) and a thermostat offers temperature range of 20 to 60 °C. The stainless steel frame is insulated for efficiency and temperature regulation. Easy to remove and clean stainless steel pan with a 26 pound (12 kg) capacity. This machine can also be fitted with stainless steel probe (item number **P394-P**, sold separately) for a more accurate temperature reading. Made in France. 110 volts, 300 watts, heat source is electric coil.

**P394**

## Probe for P394 Chocolate Tempering Machine Commercial

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

**P394-P**



## MeltinChoc Chocolate Melter

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

**P112-9**

**Motor:** 110 volts, 200 watts.

**Temperature range:** 0 to 140 °F (0 to 60 °C).

**Capacity:** 9 liters, 9.5 quarts.

**Dimensions:** 17" length x 15" width x 5.5" height.



## Table Top Chocolate Temperer

Thermostat controlled heat unit melts up to 8 lbs of chocolate. Cooling fan, one stainless steel bowl and plastic scraper included.

**P110**

**Motor:** 110 volts.

**Dimensions:** 12.5" height x 14.25" width.

**Warranty:** Six month warranty from manufacturer.

**P110-B** Extra Bowl. Stainless steel.

**P110-S** Extra Scraper. Plastic.



## Chocolate Sprayer

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

**P240**



Extra  
Spray Can  
**P240-A**



## Airmaster Air Brush

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

**P237**

# SOUS VIDE LOW TEMPERATURE COOKING

The term Sous Vide literally translates into “under vacuum”, and has been adopted as the name for a cooking method that relies on precise temperature control. Foods cooked in this method are typically vacuum sealed in a non-reactive plastic pouch and heated in a water bath at a specific temperature until a desired level of doneness has been reached. This exacting technique provides unmatched control and consistency that cannot be found in other cooking methods.

Chefs can now benefit from extended hold times and still maintain exact doneness. This gives the advantage of preparing dishes in advanced without sacrificing taste, and helps balance out your kitchen staff’s work load. Cooking Sous Vide is also ideal for the cost effective secondary cuts associated with low and slow cooking methods resulting in tender well prepared proteins.

The range of tools in this section are geared toward low temperature Sous Vide cooking and designed for culinary professionals. Compliment your traditional cooking methods, increase efficiency, and achieve consistent results with this innovative approach to food.

## Professional Controllers from PolyScience



### a. Chef Series Thermal Circulator

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

## Sous Vide Integrated Circulating Bath Systems

PolyScience's integrated bath systems will satisfy both the most demanding chefs and interior designers with functionality and great looks. These fully integrated systems are fitted with Sous Vide professional Chef Series thermal circulator units. For convenience the controllers are designed to be rotated, optimizing valuable counter space. These are the ideal solution for kitchen environment where aesthetics and performance are paramount.



	a. Polycarbonate Bath with Chef Series Circulator P416	b. Stainless Steel Bath with Chef Series Circulator P417
<b>Maximum output</b>	6 liters / minute 1.6 gallons / minute	6 liters / minute 1.6 gallons / minute
<b>Maximum temperature</b>	210 °F (99 °C)	210 °F (99 °C)
<b>Heater wattage</b>	1100	1100
<b>Voltage</b>	120V	120V
<b>Temperature Stability</b>	±0.1 °F / (±0.1 °F )	±0.1 °F / (±0.1 °F )
<b>Tank liters</b>	28	28
<b>Overall dimensions</b>	22.1" length x 13.6" width x 17.4" height	20.9" length x 13.5" width x 18" height
<b>Water drain</b>	Yes	No

## Smoking Gun Handheld Smoker

Excellent for finishing products that are cooked Sous Vide or other methods where food is not normally directly exposed to fire or smoke. Use classic flavors, such as hickory, mesquite, applewood, cherrywood, or let your imagination take over with things like Lapsang Souchong tea, lavender, or clove. One-piece, removable anodized aluminum smoking chamber. Aluminum fan – will not melt when heated. Low-noise motor. Includes 0.5 oz sample jars of Hickory and Applewood Smoking Sawdust. 4 AA batteries (included).

P386



### Smoking Sawdust

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

- Hickory
- Mesquite
- Applewood
- Cherrywood

P386-SD



### Vintage Cellar

This unique collection of premium woods adds distinctive flavors to your foods.

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

P386-VC



## Fusion Chef by Julabo



### Fusion Chef 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).

**Temperature stability:**  $\pm 0.05$  °F ( $\pm 0.03$  °C).

**Dimensions:** 5.25" length x 8.35" width x 13" height.

**Weight:** 11 pounds.

**Warranty:** 2 years parts and labor.

### Core Temperature Sensor for Fusion Chef Diamond

Highly precise insertion sensor (with a fine stainless steel measurement tip and a rubber-coated, waterproof grip). When used in conjunction with adhesive sealing strips, this thin, 0.05 inch sensor will minimize the effect on the vacuum. May be used with Diamond Series Thermal Circulator (P405) only.

#### P405-S



### Fusion Chef Diamond Thermal Circulator

The Diamond thermal circulator has all of the features of the Pearl thermal circulator (P400) plus additional innovative functions like pre-programmed memory keys for meat, fish, and vegetables, and calibration functions. When used in conjunction with the Core Temperature Sensor (P405-S), the Diamond thermal circulator emits an alarm to indicate that your selected core temperature has been reached. The timers can be started separately from each other so you have optimum control. The timer that will expire next is shown continuously. A visual and acoustic signal informs the chef when the desired time has passed. The timer then goes into the minus range so you always know the total time that the food has been cooking. Each of the pre-programmed memory keys (fish, meat, and vegetables) is set to five practical temperature values that can be edited to fit your particular needs.

The Diamond thermal circulator has the ability to data log time and temperature with the addition of the fusion chef software and interface cable making HACCP data logging straight forward and easy to manage. Diamond has extensive functionality that makes it an excellent addition to any professional kitchen.

#### P405

- Splash-proof operating keypad.
- Bright VFD temperature display.
- Hygienic anti-fingerprint stainless hood.
- Low-water alarm.
- Three timers.
- Pre-programmed temperature memory keys (fish, meat, vegetables).
- Core temperature alarm, both acoustic and visual. (item number P405-S is needed for this function).
- Guided-user auto calibration.
- For container volumes up to 61 quarts.
- Stainless steel protection grid (included).
- Vapor barrier protection.
- Temperature display in °C and °F.
- Straight-forward HACCP-compliant data storage. (additional accessories required).
- PC control and recording (additional accessories required).
- Simultaneous display of target and actual temperatures, core temperature, and timer (P405-S).
- High capacity pump (3.7 gal/min).

**Temperature stability:**  $\pm 0.01$  °F ( $\pm 0.01$  °C).

**Weight:** 11 pounds.

**Dimensions:** 5.25" length x 8.35" width x 13" height.

**Warranty:** 2 years parts and labor.



## Digital Probe Thermometer / Sous Vide Accessories

### Digital Type K Thermometer

This thermometer has a splash resistant sealed membrane keypad, making it ideal for environments where liquids are used and easy to clean up. It has a minimum/maximum feature that will provide you with the lowest and highest temperatures that have registered during the thermometer's use.

A hold function allows you to lock in a temperature reading for easier viewing and reads in both Celsius and Fahrenheit. The unit has a protective rubber sleeve that also acts as a tabletop stand. **It accepts a "K" type probe that is not included.**  
**U840**

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

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

**Warranty:** 3 years from manufacturer.

Please see page 57 for additional probes for these Thermometers.



### Hypodermic Probe with Type K Connection\*

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

**U841**

**Type:** K.

**Temp. range:** -418 to 600 °F (-250 to 315 °C).

**Probe length:** 2.5"

**Diameter:** 0.035".

**Cable length:** 2.5 ft.

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



### Type K Hypodermic Probe for Sous Vide\*

An ultra fine 2.5" probe designed for penetrating soft or semi-soft materials with minimal intrusion. It has a 40" teflon coated cable that is heat resistant to 450 °F. Great for sous-vide or any applications that require delicate work. It can be used with any thermocouple thermometer that accepts type "K" connection probes.

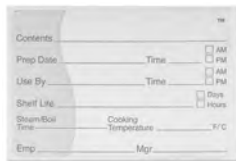
**U980**

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

### 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**



### Cook Chill Sous Vide Label

Cook chill labels are moisture resistant and feature an adhesive designed specifically for Sous Vide cooking. With fields for contents, prep date, use by, shelf life, cooking temperatures, and more. These labels will help chefs maintain a solid HACCP plan and ensure that items cooked Sous Vide are properly stored, cooked, and served. 500 labels. 3.25" length x 2.25" width.

**U970**



### Single Slot 2" Label Dispenser

This 2" wide single slot dispenser removes label backing from the individual labels when dispensed for quick and easy application. Dispensers can stand free or be mounted on a wall for better utilization of space and works with labels sizes 2" square, 2" length x 3" width, and 2" width x 4" length; This dispenser has a lifetime guarantee. Labels sold separately (**U970**).

**U971**

### Whip Cream Canister Holder

Designed to clamp on to any tank or pot. Hold either 1 quart or 1 pint canisters. Sold in set of 2.

**P398**



### Storplus Food Box

Plastic. 18" length x 12" width x 9" height. 16 liters (4 gallons). For use with Immersion Thermal Circulators.

**U925**

Immersion Thermal Circulator Not Included. See page 132.

## Koch Chamber Vacuum Packaging Machines

Top quality vacuum pack machines designed for restaurant use. Table top with compact footprint. Removes air and seals in one operation. Made in USA. The P371 base, inner chamber and lid are made of molded, impact-resistant plastic. The P375 base and inner chamber are stainless steel with a clear acrylic lid so inner chamber can be viewed during processing. Both machines use the Busch 021 vacuum pump and are UL approved.



	P375*	P371
Outside Dimensions	19" width x 25" depth	25" width x 19.25" depth
Height with top open	32.5"	31.75"
Height with top closed	14.375"	14.375"
Chamber Dimensions	16.38" width x 19.875" depth x 6.75" height	16.75" width x 19.5" depth x 7.25" height
Sealing Bar Length	16"	16"
Pump	1.25 horsepower	1.25 horsepower
Net Weight	178 pounds	121 pounds
Electrical	110 volts, 60 hertz, 13 amp	110 volts, 60 hertz, 13 amp
Speed	20-30 seconds per cycle	20-30 seconds per cycle
Manufacturer's Warranty	Two years on parts, ninety days on labor.	Two years on parts, ninety days on labor

**\*This unit has a single seal-bar only. Double seal-bar units are available upon request.**

### 3 mil Vacuum Pouches

These bags are ideal for storage and low temperature "sous-vide" style cooking. They are rated for a temperature range of -58 to 176 °F, and have superb clarity. They can be used with chamber vacuum packaging machines P371 and P375.



Case of 1000. 6" width x 8" length bags.  
3 mil thick.  
**P376-6**

Case of 1000. 8" width x 12" length bags.  
3 mil thick.  
**P376-8**

Case of 500. 12" width x 16" length bags.  
3 mil thick.  
**P376-12**

## Minipack Chamber Vacuum Sealers

These Minipack chamber vacuum sealers are equipped with innovative, state-of-the-art features, such as customizable programming and integrated label printers (on select models). Smart design, easy to use controls, a self-diagnostic system, strong performance and low maintenance make these machines highly desirable in professional kitchens and for Sous Vide applications. Minipack machines are built with rugged and durable housings designed to last in kitchen environments.



### Minipack MVS 20 Chamber Vacuum Machine

Take advantage of the benefits of vacuum sealing - even if you have a small or mobile operation. The MVS 20 has been developed with small businesses, research chefs, offsite caterers, and culinary instructors in mind. The slim, elegant and space-saving design hides powerful performance and energy efficiency. This simple, intuitive and compact chamber vacuum machine is equipped with a water resistant digital display and simple push button control. 17.25" length x 10.75" width. P410



### Minipack MVS 31XP Chamber Vacuum Sealer with Printer

The 31XP is equipped with an integrated product label printer and a water resistant digital display featuring user-settable preferences and up to 100 customizable programs. The electronic millibar sensor precisely measures the vacuum level and triggers the chosen sealing and de-evacuation modes. 20" length x 15.50" width. P412-XP

### Minipack MVS 31X Chamber Vacuum Machine (Without printer) P412



### Minipack MVS 45XP Chamber Vacuum Machine with Printer

The 45XP is equipped with an integrated product label printer and a water resistant digital display featuring user-settable preferences and up to 100 customizable programs. The electronic millibar sensor precisely measures the vacuum level and triggers the chosen sealing and de-evacuation modes. 24.50" length x 21.25" width. P414-XP

### Minipack MVS 45X Chamber Vacuum Machine (Without printer) P414

	Minipack MVS 20 Chamber Vacuum Machine P410	Minipack MVS 31XP Chamber Vacuum Sealer with Printer P412-XP	Minipack MVS 31X Chamber Vacuum Machine P412	Minipack MVS 45XP Chamber Vacuum Machine with Printer P414-XP	Minipack MVS 45X Chamber Vacuum Machine P414
Chamber Dimensions	8.75" L x 12" w x 4" h	12.75" L x 11.75" w x 6.5" h	12.75" L x 11.75" w x 6.5" h	18.5" L x 18" w x 8.5" h	18.5" L x 18" w x 8.5" h
Seal Bars	1	1	1	1 (2 optional)	1 (2 optional)
Seal Bar Length	8.5"	12.25"	12.25"	17.75"	17.75"
Hot Food Cycle	No	Yes	No	Yes	No
Infusion Cycle	No	Yes	No	Yes	No
HACCP Printer	No	Yes	No	Yes	No
Liquid Tray	Optional	Optional	Optional	Optional	Optional
Inert Gas	N/A	Optional	Optional	Optional	Optional
4" Legs	N/A	N/A	N/A	Optional	Optional
Pump Type	Busch KB Oil Rotary 5m <sup>3</sup> /h	DVP LB6 Oil Rotary 7m <sup>3</sup> /h	DVP LB6 Oil Rotary 7 m <sup>3</sup> /h	Busch KB Oil Rotary 24 m <sup>3</sup> /h	Busch KB Oil Rotary 24 m <sup>3</sup> /h
Power Supply	115V / 6A @ 60Hz	115V / 7.5A @ 60Hz	115V / 7.5A @ 60Hz	115V / 17A @ 60Hz	115V / 17A @ 60Hz
Footprint (lid closed)	10.75" L x 17.25" w x 9.50" h	15.5" L x 20" w x 15.5" h	15.50" L x 20" w x 15.5" h	21.25" L x 24.5" w x 18.5" h	21.25" L x 24.5" w x 18.5" h
Machine Weight	47 pounds	80 pounds	80 pounds	182 pounds	182 pounds
Warranty	One year limited	One year limited	One year limited	One year limited	One year limited

# COOKWARE

## Sitram Profiserie Cookware - Aluminum Core

- Restaurant quality.
- Sandwich style bottom with aluminum core for rapid, even heating.

- For use with gas, electric and induction.
- NSF approved. Made in France.
- 18/10 stainless steel surfaces.



- Stay cool, hollow handles welded at 4 points.
- Manufacturer's warranty is **2 years** against handles coming loose or sandwich bottom delaminating.



### a. Sauce Pans

	Ø	H	QTS
S360-12	4.75"	2.63"	0.6
S360-14	5.5"	3"	1
S360-16	6.25"	3.33"	1.5
S360-18	7.13"	3.75"	2.1
S360-20	7.88"	4.13"	3
S360-24	9.5"	5"	5.4
S360-26	10.25"	5.33"	7.1
S360-28	11"	5.75"	8.8

### b. Sauce Pan with Pouring Spout

	Ø	H	QTS
S361-12	4.75"	2.63"	0.6
S361-14	5.5"	3"	1
S361-16	6.25"	3.33"	1.5

### c. Chef's Pans (Evasee)

	Ø	H	QTS
S373-24	9.5"	3.5"	3.4



### d. Two-Handle Saute Pans (Rondeau)

	Ø	H	QTS
S377-30	12"	4.13"	7.2
S377-34	13.5"	4.75"	10.6
S377-40	15.75"	5.75"	17.8

### e. Fry Pans

	Ø	H
S375-20	8"	2.13"
S375-24	9.5"	2.13"
S375-28	11"	2.13"
S375-34	13.4"	2.38"



### f. Sauce Pots (Braisiers)

	Ø	H	QTS
S370-28	11"	5.75"	8.8
S370-30	12"	6.13"	11.0
S370-34	13.5"	6.5"	14.8
S370-40	15.75"	7.75"	24.8

### g. Saute Pans

	Ø	H	QTS
S368-24	9.5"	3"	3.3
S368-28	11"	3.5"	4.9

### h. Stock Pots

	Ø	H	QTS
S365-24	9.5"	4.75"	11.1
S365-28	11"	8.5"	17.7
S365-30	12"	9.63"	22.2
S365-34	13.5"	12"	31.7
S365-40	15.75"	11.88"	52.6

### i. Half Stock Pots

	Ø	H	QTS
S380-20	7.88"	5.13"	4.0
S380-24	9.5"	6"	6.7
S380-28	11"	7.25"	10.6
S380-30	12"	7.75"	13.7
S380-34	13.5"	8.63"	19.8
S380-40	15.75"	9.63"	31.7



See page 139 for lids for "Profiserie" line of cookware.

L: length W: width (T: top, B: bottom) D: depth H: height C: capacity Ø: diameter

## Sitram Catering Line (Copper Core) Cookware

- Sitram's finest commercial cookware.
- 18/10 stainless steel surfaces.
- Sandwich bottom with copper core for fastest, most even heat distribution.
- For use with gas and, electric **not induction**.

- Curved handles for better control are welded at multiple points.
- NSF approved. Made in France.
- Manufacturer's warranty is **2 years** against handles coming loose or sandwich bottom delaminating.



### a. Sauce Pans

	Ø	H	QTS
S200-14	5.5"	2.88"	0.95
S200-16	6.25"	3.25"	1.5
S200-18	7.13"	3.63"	2.1
S200-20	7.88"	0.13"	3
S200-24	9.5"	5.25"	5.4
S200-28	11"	6"	8.8



### b. Fry Pans

	Ø	H
S201-20	7.88"	2"
S201-24	9.5"	2"
S201-28	11"	2"

### c. Two-Handle Saute Pans (Rondeau)

	Ø	H	QTS
S203-30	12"	4"	7.2
S203-34	13.5"	4.63"	10.4
S203-40	15.75"	5.63"	17.8



### d. Saute Pans

	Ø	H	QTS
S202-24	9.5"	3"	3.3
S202-28	11"	3.33"	4.9

### e. Stock Pots

	Ø	H	QTS
S206-30	12"	12"	22.2
S206-34	13.5"	13.5"	31.7
S206-40	15.75"	16"	52.6

### f. Sauce Pots (Braisiers)

	Ø	H	QTS
S204-24	9.5"	6.38"	5.4
S204-28	11"	7.25"	8.6
S204-30	12"	7.5"	11.2
S204-34	13.5"	8.33"	19.8
S204-40	15.75"	9.5"	31.7



### g. Catering Line Lids

	Ø		Ø
S205-16	6.3"	S205-18	7.1"
S205-20	7.9"	S205-22	8.7"
S205-24	9.4"	S205-26	10.2"
S205-28	11"	S205-30	11.8"
S205-34	13.4"	S205-40	15.7"

### h. Profiserie Line Lids

	Ø		Ø
S381-16	6.3"	S381-18	7.1"
S381-20	7.9"	S381-24	9.4"
S381-26	10.2"	S381-28	11"
S381-30	11.8"	S381-34	13.4"
S381-40	15.7"		



## Mauviel Extra Heavy Professional "M" Cookware

Made by Mauviel Company, France's highest quality cookware manufacturer, these pans have a multi-layered core of highly conductive metals for fast, even heating. A substantial layer of 18/10 stainless steel wraps entirely around the 5-layer core, giving the pan an overall thickness of 2.6 mm. The thick bottom insures that the pot retains its shape. Cast Iron handles are secured with stainless steel rivets for maximum strength. This cookware is designed for use on gas and electric as well as induction cooktops.



- layer 1: Stainless steel interior - surface cooking easy to clean.
- layer 2: Aluminum good conductor, distributes heat evenly.
- layer 3: Aluminum alloy very good conductor, distributes heat quickly.
- layer 4: Aluminum good conductor, distributes heat evenly.
- layer 5: Magnetic stainless steel exterior for induction cooking, polished finish and stylish design, and easy to clean.



Mauviel pots have cast iron, riveted handles for maximum strength and good grip.



a. Sauce Pans		
	Ø	QTS
S160-12	4.75"	0.85
S160-16	6.25"	1.9
S160-20	8"	3.6
S160-24	9.5"	6.3
S160-28	11"	10.0

b. Saute Pans		
	Ø	QTS
S161-20	8"	1.9
S161-24	9.5"	3.4

c. Tapered Saute Pan		
	Ø	QTS
S162-16	6.25"	0.85
S162-20	8"	1.9

d. Fry Pans		
	Ø	
S164-20	8"	
S164-24	9.5"	
S164-28	11"	

e. Two Handle Saute Pans		
	Ø	QTS
S165-28	11"	5.8

f. Stewpots		
	Ø	QTS
S166-24	9.5"	6.4
S166-28	11"	9

Lids (not shown)		
	Ø	
S167-12	4.75"	
S167-16	6.25"	
S167-20	8"	
S167-24	9.5"	
S167-28	11"	

g. M' Cook Curved Splayed Saute Pan		
	Ø	QTS
S163-20	8"	1.7
S163-16	6.25"	0.85



L: length W: width (T: top, B: bottom) D: depth H: height C: capacity Ø: diameter

**a. French Heavy Steel Fry Pan**

Ideal for grilling, searing and browning. Offset steel handle.

	Ø	H		Ø	H
S320-18	7"	1.38"	S320-20	8"	1.88"
S320-22	8.5"	1.2"	S320-26	10"	2"
S320-32	12"	1.63"	S320-36	14"	2.13"



**b. French Oval Heavy Steel Fry Pan**

Ideal for grilling, searing, and browning whole fish. Riveted offset steel handle. All pans are 1.75" height.

	L	W
S321-32	12"	9"
S321-36	14"	10.5"
S321-40	16"	11.5"



**c. French Steel Paella Pans**

Classic, flat bottom pans made of carbon steel with stainless steel handles. 14" diameter x 2" height.

S265-36



**d. Spring Brigade Black Steel Fry Pans**

Extra thick, very strong steel. Blackened for superior conductivity and less rusting. Sand blasted finish is super-smooth. Lifetime guarantee against warping and loose handles. Suitable for all cooking surfaces, including induction.

	Ø	H		Ø	H
S150-20	8"	1.75"	S150-28	11"	2.25"
S150-24	9.5"	2.13"	S150-32	12.63"	2.63"



**Wearever Ceramiguard Non-Stick Fry Pans**

These pans are aluminum covered with the best Silverstone non-stick coating. It's 130% more durable and scratch resistant than ordinary Silverstone. All frypans come with stay-cool, non-conductive handle covers. NSF approved.

	Ø T	Ø B	H
S300-7	7"	4.75"	1.5"
S300-8	8"	5.75"	1.88"
S300-10	10"	7.63"	2"
S300-12	12"	9.75"	2.25"



**Wearever Ever-Smooth Non-Stick 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.

	Ø T	Ø B	H
S302-7	7"	4.75"	1.5"
S302-8	8"	5.75"	1.88"
S302-10	10"	7.63"	2"
S302-12	12"	9.75"	2.25"





**French Non-Stick Crepe Pan**  
Aluminum with non-stick inside coating. 9.75" diameter x 0.75" deep.  
S261-25



**French Non-Stick Fry Pans**  
Four layers of silicone are bonded to a thick aluminum pan. They are fitted with strong riveted metal handles.

	∅		∅
S260-20	8"	S260-32	12"
S260-24	9.5"	S260-36	14"
S260-28	11"		



**Non-Stick Induction Frypan**  
This is our highest quality non-stick induction ready fry pan with an aluminum body and bonded stainless steel base. The 3 layer Dupont non-stick 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.

	∅
S301-8	7.88"
S301-9.5	9.5"
S301-11	11"



**Blini Pan**  
Heavy black steel. Riveted handle.  
3.75" bottom diameter x 4.5" top diameter.  
U536



**Non-Stick Blini Pan**  
Thick aluminum with non-stick coating. Riveted handle.  
3.75" bottom diameter x 4.75" top diameter.  
U597-12

## What is Induction Cooking?

Induction cooktops work magnetically to create heat inside of cookware. The cooktop itself doesn't heat up. Gas or electric cooktops first create heat and then transfer the heat to the bottom of the pan. Cooking over an open flame wastes a lot of heat and energy. Induction cooking offers precise heat control with almost instant response and greater safety. The entire surface of the pan, from the rim to the center of the bottom, is exactly the same temperature. There are no hot spots to burn food. Induction cooktops heat without flame or a hot element. As a result the kitchen stays cooler, since only the pot gets hot and not the air.



### Commercial Induction Cooktops

High power, heavy duty tabletop models designed for commercial use. Easy temperature adjustment from 95 to 440 °F. Stainless steel housing. NSF and ETL (electrical) approved. Manufacturer's one year warranty against defects.

**Requires separate 15 amp circuit.**

#### Standard Model

1800 watts, 15 amps, 120 volts. 16" width x 12.5" length x 2.75" height.  
S177

#### Max Induction Model

2600 watts, 11.8 amps, 208-240 volts. 12.75" width x 14.5" length x 4.25" height.  
S178



Plug for S177 (110-120 v, NEMA 5-15)



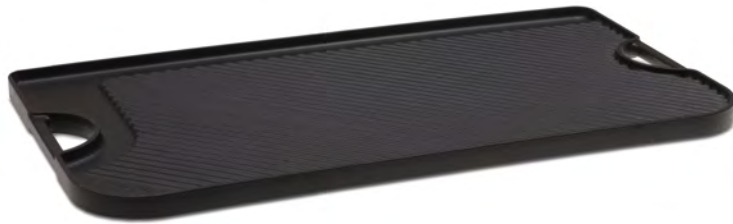
Plug for S178 (208-220 v, NEMA 6-20)



**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.

	L	W	D	QTS
S250-S	16"	12.5"	3"	9.5"
S250-M	19.75"	16"	3.5"	16.5"
S250-L	23.75"	19"	3.5"	25.5"



**Reversible Iron Grill**

One side ridged (as shown) one side flat. 18" length x 9" width. 10 lbs. U570

**Reversible Grill/Griddle Cast Iron**

Seasoned, ready to use cast iron cookware. Cover two burners. 16.75" length x 9.5" width. 10 lbs. R896



**Stainless Steel Stovetop Smoker**

Works on any open flame or electric heat source to hot-smoke meats, fish or vegetables. All stainless steel construction. Four pieces: Pan, drip tray, wire rack & cover. Also includes instructions, recipe booklet and wood chip samples. 15" length x 11" width x 3" height. S190

- S191-A Apple wood chips - 5 qt. tub.
- S191-H Hickory wood chips - 5 qt. tub.
- S191-O Oak wood chips - 5 qt. tub.



**Sizzle Platters**

For cooking or heating.

Thick, heavy **aluminum**.

- a. S340-11 Oval 11.5" length x 8" width.
- S340-12 Oval 12.5" length x 8.5" width. (not shown)

All **stainless steel** (18/8).

- b. S341 Rectangular 11" length x 7" width.
- c. S343 Oval 11" length x 7.25" width.



# ICE CARVING

## Makita Power Tools

Preferred by ice carving professionals for their high speed, efficient motors and solid construction.



### a. Makita Electric Chain Saw

Its high speed motor and lightweight, compact design make it preferred among carvers. 12" bar, 110 volt, 11.5 amp motor. Super high speed (5,500 ft/min). UL approved.

C555 Chain Saw

C555-12 Chain Saw Kit includes extra chain and guide bar (without tip protector).

### Parts

C555-A 45 drive link chain.

C555-B 12" guide bar (without tip protector).

### b. Makita 1/4" Die Grinder

Ideal for detail work on large or small carvings. 110 volt, 2 amp motor runs at 25,000 RPM. Accepts most bits and accessories. UL approved.

C560

## J.B. Prince Company Ice Carving Chisels

Our best-selling tools since 1980. Excellent quality, Japanese carbon steel blades with oak handles. Each chisel is perfectly designed to last for many years of ice carving. Order individually, or in the sets pictured on next page.



c. 3" straight, 29" length.  
C521

d. 2" straight, 24" length.  
C522

e. 1.66" straight, 20" length.  
C523

f. 1.25" straight, 14" length.  
C524

g. 2.25" gouge, 24" length.  
C525

h. 0.88" gouge, 14" length.  
C526

i. 1.25" V-shape, 24" length.  
C527

j. 1" V-shape, 16" length.  
C528

k. 0.5" V-shape, 14" length.  
C529

## 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.



l. Large saw, 17" blade, 28" overall.  
C412-A

m. Medium Saw, 12" blade, 21" overall.  
C412-B

n. Pistol grip saw, 10" blade, 17" overall.  
C412-C

### J.B. Prince Gold Medal Set

A beautifully balanced collection of 8 superb tools.

Included are:

- C521 3" straight, 29" length.
  - C524 1.25" straight, 14" length.
  - C525 2.25" gouge, 24" length.
  - C526 0.88" gouge, 14" length.
  - C527 1.25" V-shape, 24" length.
  - C529 0.25" V-shape, 14" length.
  - C412-A 30" saw-stainless steel.
  - C412-C 17" saw-stainless steel.
  - C413-C vinyl carry bag.
- C530



### Black vinyl bag

Available separately. See price list.  
C413-C

### The Artisan Set

An excellent set for the carver who uses mostly straight and V-shape chisels.

Included are:

- C521 3" straight, 29" length.
  - C522 2" straight, 24" length.
  - C524 1.25" straight, 14" length.
  - C526 0.88" gouge, 14" length.
  - C527 1.25" V-shape, 24" length.
  - C528 1" V-shape, 16" length.
  - C529 0.5" V-shape, 14" length.
  - C412-C 17" saw-stainless steel.
  - C413-C vinyl carry bag.
- C519



### The Executive Set

A fine basic set with three types of chisels for all types of carvings.

Included are:

- C523 1.66" straight, 20" length.
  - C524 1.25" straight, 14" length.
  - C526 0.88" gouge, 14" length.
  - C528 1" V-shape, 16" length.
- C531



## Glo-Ice Lighted Display Tray

White base and clear or textured acrylic trays can support 300 lbs. of ice sculpture. Also for seafood or hors d'oeuvres display. The sealed light box contains 2 fluorescent bulbs and includes red, blue and amber light filters. Insulation of acrylic tray and diffuser minimizes melting of ice. 5 ft. hose, drain plug, brass fittings and hose clamp come with trays. Order by product numbers below.



Lighted base pieces and trays are sold separately.

### Glo-Ice Square

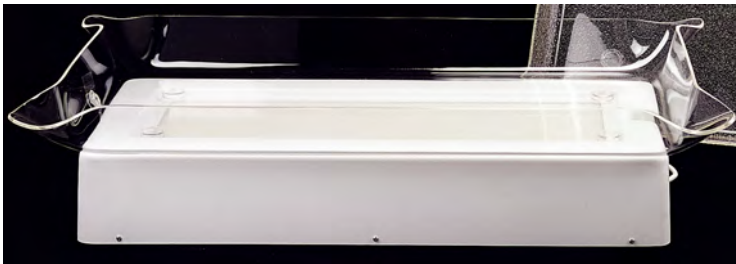
Lighted base: 19.5" length x 16.5" width.

C536-B

Acrylic tray: 20" length x 20" width inside, 30" length x 30" width outside.

C536-T clear tray

C536-M textured tray



### Glo-Ice Rectangular

Lighted base: 35.25" length x 16" length.

C537-B

Acrylic tray: 35" length x 17" width inside 41.25" length x 24" length outside.

C537-T clear tray

C537-M textured tray



### Glo-Ice Extra Large

Lighted base: 53" length x 16" width.

C537-Z

Acrylic tray: 60" length x

17" width inside, 66 x 24" Outside

C537-Y clear

C537-XM textured

## Japanese Water Stones

Synthetic sharpening "stones" made from compacted silicates. Work with water not oil for more efficient sharpening and less mess. 100% uniform particle size so grit can be controlled.



### Combination Stone

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

8" length x 2.75" width.

Y979



### Finishing Stone

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

Y981



### Single Grit Stones

800 grit is standard. Works faster than 1000 grit.

8" length x 2.5" width.

Y980-800 800 grit

Y980-1000 1000 grit (Medium)

Y980-1200 1200 grit (Fine)



### Ice Tongs

Boston style  
14.5" length.

C550

### Ice Chipper

Steel points in cast aluminum body.

Slip resistant. Sturdy construction.

Points will not push through.

8" length.

C404



**Asian China Ramekins**

"Oven to Table" use.

	Ø	H	C (oz)
R435-2	2"	1.25"	1
R435-2.5	2.55"	1.5"	2
R435-3	3"	1.63"	3
R435-3.25	3.25"	1.75"	4
R435-3.75	3.75"	2"	6
R435-4	4"	2.13"	8



**French China Souffle Dishes**

"Oven to Table" use.

	Ø	H	C (oz)
R206-3	3"	2"	5
R206-3.5	3.5"	2.5"	8
R206-4	4"	2.5"	10



**Lion's Head Dishes**

"Oven to Table" use.

	SIZE	Ø	C (oz)
R220-A	Micro	2"	2
R136	Regular	4"	14
R137	Small	3.5"	11
R138	Regular	4.25"	14



These items do not have lids.

**Individual Dessert / Casserole Dishes**

Enamelled stoneware dish and lid. Use in oven (up to 500 °F), in microwave, broiler and even freezer.

**Round.** 2" height x 3.75" diameter, 8 oz capacity. Includes lid.

	COLOR
R200-W	White
200-R	Red



**Oval.** 5" length x 3.5" width x 2" height, 12 oz capacity. Includes lid.

	COLOR
R201-W	White
R201-R	Red



**Mini Cocotte Enameled Iron**

2" height x 3.70" diameter, 10 oz capacity. Includes lid.

R202-R



T



**French China Creme Brulee Dishes**

"Oven to Table" use.

		W	L	H	C (oz)
a. R207-4	fluted round	4"	-	0.75"	3
b. R207-4.75	fluted round	4.75"	-	0.75"	5
c. R252	oval	5.75"	4"	1"	6.5
d. R262	round with handles	5"	-	1"	5
e. R237	round stackable	5"	-	0.75"	6
f. R236	round catalan	5"	-	1"	7



**Hall Company (American) Creme Brulee Dishes**



"Oven to Table" use.

		Ø	L	H	C (oz)
g. R146-4.5	fluted round	4.5"	-	1"	5
h. R146-5	fluted round	5"	-	1.13"	6
i. R147-5	fluted oval	5.25"	4"	1"	4
j. R147-6	fluted oval	6"	4.5"	1"	6.5



**Asian Creme Brulee Dishes**

"Oven to Table" use.

		W	L	H	C (oz)
k. R185-4	fluted round	4.75"	-	1"	5
l. R249-4	fluted square	4"	4"	1"	6.5

**Amuse-Bouche**

Miniature china dishes For little appetizers, sauces, dessert ensembles, etc. Made of high-fired, French china. Approximately 1 oz. each.



		Ø	W	L	C (oz)
m. R220-A	soup terrine	2"	-	-	2
n. R220-C	sauce pan	2.25"	-	4.15"	1
o. R220-K	mini pan	-	2"	2.75"	1



**p. Pedestal China Dish**

2" height, 2.63" width.

**R186**

**Tasting Spoons / Dishes - China**

	L	W
q. R459-B	4.25	2 w
r. R459-A	3 L	1.5 w

**s. Cocktail Pick**

Stainless steel. 3.5" length.

**R577**

**t. Mini Asian Spoon - China**

3.5" length x 1" width, 0.5 tablespoon capacity.

**R405**

**u. Chinese Style Spoon - China**

5" length x 1.75" width, 1 tablespoon capacity.

**R292**



L: length W: width (T: top, B: bottom) D: depth H: height C: capacity Ø: diameter

## China Accent Pieces

A line of white, china tableware. These stylish, clean designs are perfect for today's small plates and amuse bouche presentations. The collection lends itself to mixing and matching. You'll find uses for little appetizers, sauces, dessert ensembles, breakfast service, hors d'oeuvres, tasting menus, etc.

### a. Square Pitcher

2.25" width, 2.5 oz capacity.

R404-6

### b. Cubes

	L X W	H	C (oz)
R417	2"	1.63"	3
R416	1.5"	1.13"	1.33

### c. Cylinder Dish

2.25" diameter x 1.75" height, 2.5 oz capacity.

R412

### d. Low China Dish

4" diameter x 1.25" height, 5.5 oz capacity.

R407

### e. Square Dish

3.25" width x 1.38" height, 4 oz capacity.

R411

### f. Square Japanese Dishes

	W	C (oz)
R415-8	3"	1.33
R415-12	4.5"	4

### g. China Bowl

2.25" diameter x 1.38" height, 0.66 oz capacity.

R403-6

### h. Mini Pasta Bowl

4.25" diameter, 0.5 oz capacity.

R419

### i. Square China Plate

4.88" length x 4.88" width.

R187

### j. Square Plate

3.5" length x 3.5" width.

R414-9

### k. Flared Square Plate

4" length x 4" width.

R188



## Cocktail Spoons - Stainless Steel

	L	W	C
l. R400-A	3.5"	1"	1 tsp
m. R400	5"	1.5"	1 tbsp
n. R400-B	4.25"	1.5"	1.5 tsp

### o. Mini Spoon - Stainless Steel

3.75" length x 0.63" width, 1 tablespoon capacity.

R401

### p. Appetizer Fork

Stainless steel. 4.25" length

R803

## Tasting Forks - Stainless Steel

	L
q. R398-A	4.75"
r. R398-B	5.5"

### s. Ergo Spoon

Stainless steel. 3.9" length.

R932

### t. Oval Tasting Spoon

Stainless steel. 4.37" length.

R934



Verrine Mini Glasses

A chic and elegant way to present savory amuses or desserts, on buffets, in restaurants or cafes. These glasses give you a stylish platform to showcase colors, textures, and flavor combinations in small portions. This refined way to present food is a must for your culinary line up.



**Tulip Mini Glass**  
2.5" height x 1.5" diameter,  
2 oz capacity.  
R710



**Column Glass**  
4" height x 1.38" diameter,  
2 oz capacity.  
R711



**Square Mini Glass**  
1.5" square x 2" height,  
2 oz capacity.  
R712



**Flared Mini Glass**  
3.4" height x 2" diameter,  
2.5 oz capacity.  
R713



**Vegas Mini Glass**  
3.5" height x 1" diameter,  
2.25 oz capacity.  
R714



**Mini Martini Glass**  
3.75" height x 3" diameter,  
3 oz capacity.  
R715



**Oval Glass**  
2.5" length x 1.5" width x 2.5" height,  
4 oz capacity.  
R801



**Bubble Glass**  
2" height x 2.3" diameter,  
4 oz capacity.  
R800



**Short Mini Martini Glass**  
2.75" height x 3" diameter,  
3 oz capacity.  
R716



**Small Glass Bowl**  
1.6" height x 2.7" diameter,  
4 oz capacity.  
R944



**Bud Vase Glass**  
2.75" height x 1" opening diameter,  
4 oz capacity.  
R943



**Small Egg Glass**  
2" height. 1.23" opening diameter,  
2 oz capacity.  
R942

T





**Open Faced Egg Glass**  
2.5" height x 2.15" diameter,  
2 oz capacity.  
R945



**Glass Button Dish**  
1" height x 1.25" opening diameter,  
1.5 oz capacity.  
R940



**Glass Convex Dish**  
2.3" diameter.  
R939



**Mini Cola Style Glass**  
4.5" height, 0.6" opening diameter,  
2 oz capacity.  
R904



**Glass Yogurt Jar**  
2.5" height x 2.5" diameter,  
4.5 oz capacity.  
R878

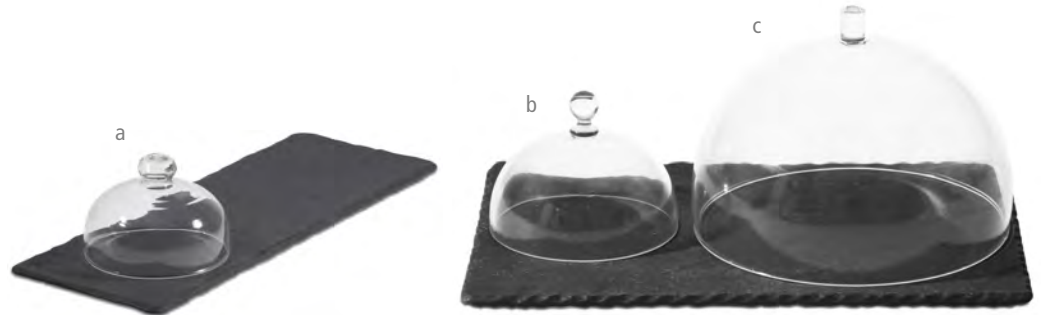


**Mini Cruet**  
1.75" base diameter x 4" height,  
1 oz capacity.  
R961

## Glass Clouches

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.

- |                           | Ø     | H     |
|---------------------------|-------|-------|
| a. R869 mini glass        | 3.35" | 3"    |
| b. R962 crystal dome      | 4.10" | 3.5"  |
| c. R965 round glass cover | 7"    | 5.25" |



Slate not included. See page 154.

## Mason Jars



**Mini Mason Jar**  
2.4" height x 1.6" diameter,  
1 oz capacity.  
R860



**Glass Mason Jar**  
2.75" height x 2.8" diameter,  
4 oz capacity.  
R868



**Mini Mason Jar**  
3.25" height x 1.50" diameter,  
2 oz capacity.  
R580



**Small Oval Mason Jar**  
3.75" height x 2" length x 1.5" width.  
Holds 3.5 oz.  
R829

### Mini Cast Iron Skillets

Made in the USA to our specifications. A true cast iron piece with no artificial over-spray. These rustic pans must be cured the old fashion way and develop a patina with time. A classic service piece for your restaurant or events.



	Ø	H	C (oz)
a. R460-3	3"	0.75"	2
b. R460-4.5	4.5"	1"	4

### Cast Iron Service Ware

Seasoned cast iron service pieces.



	L	W	H	Ø
c. R672 Rectangular	5.9"	4.3"	1.13"	-
d. R898 Round Bowl	-	-	1.75"	4.75"



e. R897 Square	4.5"	4.5"	1.25"	-
f. R671 Oval	6.13"	3.9"	1.18"	-
g. R670 Round	-	-	1"	6.4"

### Staub Mini Service Pieces

Cast iron cookware with black enamel matte finish.



**Staub Mini Cheese Fondue Pot**  
4.25" diameter x 1.95" height.  
7.25" with handles, 12 oz capacity.  
R894



**Staub Mini Round Cocotte**  
3.6" diameter x 1.95" height.  
5" with handles, 8 oz capacity.  
R892



**Staub Chocolate Fondue Set**  
Pot is 3.6" diameter x 1.95" height, 8 oz capacity.  
Tea light holder is 4.25" diameter x 2.25" height.  
Overall is 5" width x 3.8" height.  
Includes 4 forks 6.25" length.  
R895

T

## Copper French Tableservice Pans

Beautiful presentation pieces made of copper lined with stainless steel.

### Round Copper Serving Dishes

Stainless steel lined. Bronze riveted handles.

	Ø	H
a. R267-32	12.5"	2"
b. R267-20	8"	1.25"
c. R267-16	6.25"	1.25"
d. R267-12	4.75"	1"



### Oval Copper Au Gratin Dishes

Stainless steel lined. Bronze riveted handles.

	L	W	H
e. R268-30	12"	8"	1.5"
f. R268-35	14"	9.25"	1.75"



### Sauce Pans

For sauces, condiments, vegetables or warm desserts. Stainless steel linings & bronze riveted handle

	Ø	H	C (oz)
g. R263-12	4.75"	2.5"	25
h. R247	3.5"	1.88"	10

### Copper Lid

i. R247-L

j. **Small Copper Splayed Saute Pan**  
3.5" diameter x 1.5 height.  
R700

k. **Small Copper Cocotte with Lid**  
3.5" diameter x 1.88" height.  
R701

l. **Small Copper Frying Pan**  
4.88" diameter x 1.88" height.  
R702

m. **Mini Copper Sauce Pan**  
2.5" diameter x 1.5" height.  
R703

n. **Small Copper Saute Pan**  
2.5" diameter x 1.25" height.  
R704

## Stainless Steel French Tableservice Pans

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

	Ø	H	C (oz)
R606-10	4"	2.25"	15
R606	3.75"	2"	11

### Mini Saucepan

3.75" diameter, 2" height, 11 oz capacity.  
R605

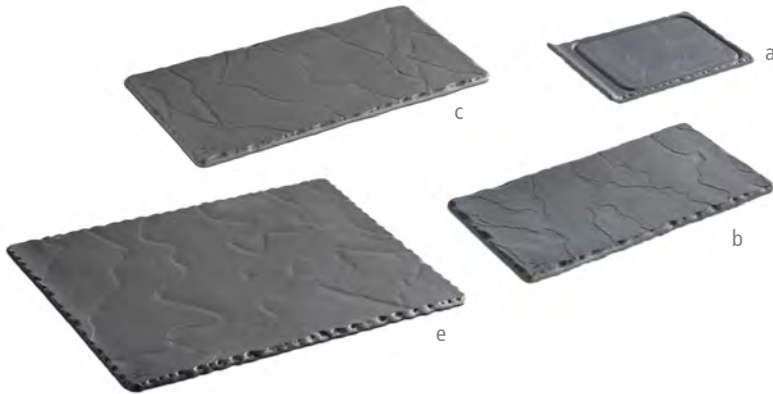
### Mini Fry Pan

4" diameter.  
R820

### The Basalt Collection By Revol

Imitates the look and feel of natural slate while maintaining all the benefits of porcelain.

- Non porous food safe construction.
- Freezer and oven safe.
- High impact resistance, does not crumble, craze or scratch with use.
- Adapted to professionals intensive use: It is dishwasher and microwave safe.
- Designed for comfort: Basalt edges are molded for easy handling.
- Every tray is slightly concave to retain juices in the middle of the piece.



#### Trays and Dishes

	L	W
a. R842	4.5"	3"
b. R837	7.75"	4"
c. R838	9.75"	4.75"
d. R839	11.75"	4.75"
e. R840	11.75"	7.75"



**Bowl**  
3" diameter x 1.75" height.  
R841



d

### Unbreakables

Large unbreakable serving dishes with the look of fine china but without the fragility. Resilient, ceramic like coating over aluminum alloy. Food safe. Dishwasher safe. Cannot be used for baking.



#### Rectangular Buffet Platters

Shell shaped handles, ideal for food competitions.

	L	W
R170	32"	22"
R171	26"	18"



#### Oval Buffet Platter

	L	W
R131-24	24"	18"
R131-30	30"	19"



#### Tulip Shape Bowls

	H	W	C (qt)
R214-10	10.5"	5.25"	4
R214-13	13"	6.5"	6

T

**Marble Base Ham Holder**

For clean presentation of roast or ham. Highly polished stainless steel frame with strong "teeth" securely holds product for slicing. Opening adjusts to 7" width. Base is 10" length x 18" width x 6" height above marble base.

R109



**French Seafood Platters and Stand**

For traditional presentation of oysters, clams, paella. Now used with all foods.

**a. Stainless Steel Stand**

7" height, 9.5 bottom diameter x 7.75 top diameter.

R246

**b. Stainless Steel Dish**

Round. 14" diameter x 1" depth.

R245



**Seafood Platters**

Round, aluminum

	Ø	D
R555-30	12"	1.5"
R555-35	14"	1.5"
R555-40	16"	1.5"
R555-50	20"	1.5"



**c. Wooden Condiment Cups**

Solid hardwood with food-safe mineral oil finish. Great for herbs, spices, condiments...whatever. 2.5" diameter, 1 oz capacity.

R352

**d. Brochette Skewers**

Stainless steel with brass handle.

	L
R104-A	11.5"
R104-B	13"

**Gas Fired Torches For Carmelizing**

**e. Butane Mini Torch**

Adjustable flame from regular to fine. Stainless steel and plastic. Self-starting and lock-on button. 7" height.

U749

Gas Not Included - gas available from hardware stores everywhere.

**f. Bernzomatic Torch Head**

Propane gas powered. Brass tip. Stainless steel tube and cast aluminum body. Lock-on button & trigger release. Self-starting. 9.5" length.

U688

Head only - gas available from hardware stores everywhere.



## Creative Service for Contemporary Cuisine

From Grant Achatz's Alinea in Chicago, serveware by Crucial Detail.



### "Sectional"

An elegant porcelain pedestal creates an artful presentation for a single bite of food. May be used individually or creatively grouped. Diners eat directly off of the "sectional" by lifting it from the table. 2" height x 1.75" square, plate. **R574**



### 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**



### Wine Cork Presenter

A means of dramatically presenting a cork to patrons. Ten Prongs gently hold the cork in place. Stainless steel and wood. Weighted bottom. Not machine washable. 4" height. 1.25" diameter. **R571**



### "Squid"

Originally designed to hold tempura in an upright position. Six thin wires distribute weight evenly and allow air flow around the dish. Truly a dramatic presentation. Stainless steel. Weighted bottom. Trivet sold separately. 6.5" height. **R570**



### Bow

The Bow by Crucial Detail is a unique service piece used by the Grant Achatz, at Alinea restaurant, that allows you to suspend a finished product, like his "Bacon", across a stainless steel arch. This one-of-a-kind concept is sure to add to the overall experience of any diner. 8.5" length x 5" height. **R806**



### Oval Miska Bowl

Miska, which is the Polish word for bowl, is a small, oval, rimmed service piece with an elongated rim that makes it easy to handle and beautiful to look at. The unique impression and the curved rim of this bowl offer you infinite possibilities for presenting all kinds of small dishes. 7.25" length x 4.25" width, 2.5" height, 3.25" bowl. **R809**



### Pin

Adds a touch of luxury to your amuses and hors d'oeuvres. Stainless steel. 2.25" length. **R573**



### "Squid" Trivet

Optional trivet enhances the Squid presentation. The Squid fits snugly into this base "charger" made of stainless steel and copper. 2" diameter. **R570-T**

## 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.

### Craters Plate

16" length x 5.25" width.  
R811



### Dune Plate

10.5" length x 10.5" width.  
R813



R813 Dune Plate

### Mounds Plate

11.5" length x 8" width.  
R812



## 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



b

### a. Small Roca Bowl

Double walled for insulation.  
3.9" length x 2.9" width x 1.68" height, 1 oz capacity.  
R919-A

### b. Roca Bowl

Double walled for insulation.  
6.25" length x 2.5" width x 4.7" height, 4 oz capacity.  
R919



### Mushroom Bowl

4.7" diameter x 2" height,  
4 oz capacity.  
R963



**Marrow Bone Saucer**  
2" length x 1.9" width x 1.67" height,  
2 oz capacity.  
R955



**Tall Bone Marrow Dish**  
3.2" length x 1.78" width x 3.75" height,  
5 oz capacity.  
R957



**Marrow Bone Tray**  
5.6" length x 1.3" width x 1" height,  
2 oz capacity.  
R956

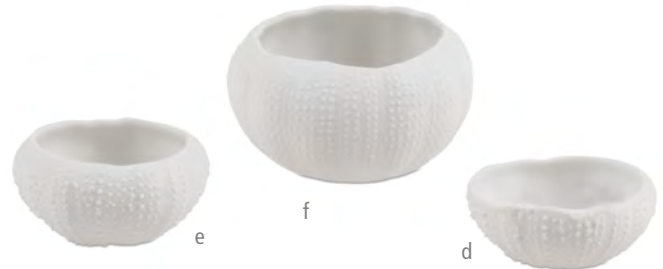


**Leaf Plate**  
14.1" length x 3.25" width x 1.25" height, 3 oz capacity.  
R960



**Oyster Dishes**

	L	W	H	C (oz)
a. R914	3.23"	1.75"	1.2"	1.5
b. R918	4.6"	2.6"	0.95"	1.5
c. R968	4.9"	1.6"	2.85"	2



**Sea Urchin Dishes**

	OPENING Ø	H	C (oz)
d. R913-5	1"	2"	1
e. R913-6	1.25"	1.9"	1.5
f. R913-8	1.9"	2.25"	4.25

**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.



R915



**Half Sphere Tasting Tray**  
41 cavities. 8.8" square.  
R915



**Small Half Sphere Tasting Tray**  
9 cavities. 4" square.  
R915-A

T



## Individual Plastic Serving Pieces

These European designed, serving pieces are stylish and elegant. They can be used for off-premise catering, receptions, pool-side parties, airplane or boat service, picnic baskets and more. Attractive but not expensive.

## GLASSES AND DISHES



**Frosted Mini Cup**  
1.8" diameter x 1.65" height,  
2 oz capacity.  
R929



**Frosted Mini Cube**  
1.3" square x 1.18" height,  
1.25 oz capacity.  
R930



**Frosted Mini Oval Dish**  
2.1" length x 1.45" width,  
0.72 oz capacity.  
R928



**Crescent Dish**  
1.9" diameter, 1.1" front lip,  
2.4" back lip, 1 oz capacity.  
R926



**Mini Jam Pot with Screw Top Lid**  
Plastic jar. 1.35" height x 1.75" diameter,  
1 oz capacity.  
R927



**Clear Mini Verrine**  
1.5" height x 2" diameter,  
1.5 oz capacity.  
R832



**Square Stackable Glass**  
1.5" square x 2.3" height, 2.5 oz capacity.  
R908



**Rectangular Stackable Glass**  
4.6" length x 1.5" width x 2.3" height,  
8 oz capacity.  
R908-8



**Square Stackable Glass**  
1.5" square x 4.5" height, 5 oz capacity.  
R908-5



**Lid**  
R599

**Clear Maxi "Glass"**  
1.35" base diameter, 1.68" top diameter.  
3.25" height, 2 oz capacity.  
R484



**Clear Large Maxi "Glass"**  
Frosted. 3.75" height x 2" diameter,  
5 oz capacity  
R484-2



**Clear Verrine "Glass"**  
1.25" diameter x 3" height, 1.9 oz capacity.  
R640



**Square Glasses**

	L	W	H	C (oz)
a. R641	2.3"	1.5"	1.5"	3
b. R874-2	1.7"	1.7"	1.7"	2
c. R874-8	2.8"	2.8"	2.5"	8



**"Baroque" Mini Glass**

1.87" diameter x 2.5" height, 2 oz capacity.  
R836

**"Baroque" Glass**

2.62" diameter x 3" height, 5 oz capacity.  
R836-5



**Clear Double Wall Aperitif "Glass"**

2" diameter x 2.5" height, 2.5 oz capacity.  
R532



**Lid**  
R599

**Mini "Glass" Clear and Frosted**

1.76" diameter x 2.5" height,  
2 oz capacity.  
R483-F



**Lid**  
R599

**Clear Mini "Glass"**

1.77" diameter x 2" height,  
1.5 oz capacity.  
R483-C



**Clear Plastic Tulip "Glass"**

2" diameter x 3.15" height,  
5 oz capacity.  
R741



**Lid**  
R598-1.5

**Clear Geometric Dish**

1.63" square x 3.22" height,  
3.3 oz capacity.  
R542-1.5



**Clear Large Geometric Dish**

2.80" square x 2.80" height,  
7 oz capacity.  
R542-2.75



**Lid**  
R598-2.38

**Clear Medium Geometric Dish**

2.30" top square x 2.95" height,  
6 oz capacity.  
R542-2.38



**Geometric Dish with Swirls**

1.87" square x 1.77" height,  
1.75 oz capacity.  
R834



**Clear Lid**  
R487-C

**Geometric Dish**

1.95" square x 1.75" height,  
1.75 oz capacity.

**Sea-green**  
R487

**Clear**  
R542-2



**Corrugated Geometric Dish**

**Can be used for baking up to 375 °F.**

1.9" square x 1.70" height.  
R881-2

2.85" square x 2.75" height.  
R881-2.75



**Mini Burger Style Box**  
2.5" square x 2" height.  
R880  
R880-A Corrugated.



**Mini Takeout Style Container**  
1.18" square base. 2" square top.  
2.35" height, 3 oz capacity.  
R879



**White Cardboard Cone**  
1.75" diameter x 3.5" height.  
R903-M  
2.5" diameter x 4.75" height.  
R903-L



**Miniature Pizza Box**  
3.5" square x 0.75" height.  
R902



**White Egg Cup**  
2.3" height x 1.5" diameter,  
2 oz capacity.  
R833



**2 Piece River Stone Dish**  
2.5" length x 1.75" width x 1" height,  
0.75 oz capacity.  
R921



**Mini Open Face Sphere**  
2.3" diameter x 2.3" height.  
1.6" opening diameter, 2 oz capacity.  
R923-2



**Sphere Container with Screw Cap**  
3.5" diameter x 3" height, 8 oz capacity.  
R875



**Imitation Caviar Tin**  
2.6" diameter x 0.75" height,  
1.5 oz capacity.  
R899

**Open Face Sphere**  
4.33" diameter x 4.33" height.  
2.79" opening diameter, 10 oz capacity.  
R923-10



**Lid for R531**  
R531-C

**Small Clear Cup**  
2.85" diameter x 2" height, 6 oz capacity.  
R736

**Clear Cup**  
3" diameter x 2" height, 8 oz capacity.  
R531



**Mini Frosted Bowl**  
2.7" diameter x 1.5" height,  
1.75 oz capacity.  
R488

**Frosted Bowl**  
4.25" diameter x 2.13" height,  
6 oz capacity.  
R488-4.25



**Sea-Green Square Dish**  
2.5" square x 0.5" height,  
1 oz capacity.  
R486

**Clear Square Dish**  
2.33" square x 0.5" height,  
1 oz capacity.  
R496



**Clear Mini Eared Dish**  
3.25" length x 2.5" width x 0.5" height,  
1 oz capacity.  
R482



**Mini Wooden Clothes Pin**  
1.3" length.  
R938



**Clear Asian Style Spoon**  
4.75" length, 1 tablespoon capacity.  
R481



**Tasting Spoon**  
Asian style. 4.25" length.  
R593



**Sea-green Combination Spoon / Fork**  
4" length, 1 teaspoon capacity.  
R485



**Clear "Crystal" Cocktail Stick**  
4" length.  
R492



**Footed Squared Plate**  
5" square.  
R748-5



**Footed Rectangular Plate**  
5" length x 2.5" height.  
R748



**Double Tasting Spoon**  
1" width x 4.5" length.  
R873



**Circle Skewer/Lollipop Stand**  
23" diameter. 28 holes.  
R935



**Lipstick Tube**  
0.73" diameter x 2.90" height.  
R905



**Mold For Lipstick Tube**  
This mold allows you to make the insert for the lipstick tube (R905).  
5 molds with 6 cavities.  
R905-M



**Arch Skewer Display Stand**  
20" height x 17" length. 22 slots.  
R936



**Clear Tube "Glass"\***  
Frosted. 0.97" diameter x 5.75" height,  
2 oz capacity.  
R592

\*Spoon sold separately (R534).



**Clear 10 Tube "Glass" Holder\***  
15.3" length x 1" width x 2.33" height.  
1" diameter openings.  
R592-10

\*Tubes sold separately (R592).



**Sea-Green Square Appetizer Plate**  
5" square x 0.38" height.  
R494

**Cover**  
1" height.  
R494-C



**Sea-green Bento Plate**  
6.75" square x 1.38" height.  
R493



**Clear Cover**  
R493-C

**Bento Carrying Box**  
6.9" square x 5.75" height. Holds up  
to 4 Sea-Green Bento Plate (R493).  
R493-B



**Rectangular Anchovy Tin**  
4" length x 2" width x 0.75" height,  
3 oz capacity.  
R901



**Rectangular Sardine Tin**  
4.3" length x 2.6" width x 1.1" height.  
R870



**Mini Can Oval Aluminum Tin**  
4.5" length x 2.75" width x 1.18" height.  
R877



**Round Tin with Pull Tab Lid**  
3" diameter x 1.25" height, 4 oz capacity.  
R900



**Hand Crimper for R900**  
Crimps lids on Round Tin with Pull Tab Lid (R900).  
R900-S

**Fillable Aluminum Tubes**

		L	C (oz)
a. <b>R876-2</b>	Small (Fine Tip)	3.5"	0.24
b. <b>R876-10</b>	Large	5.5"	1
c. <b>R876-5</b>	Medium	4.5"	0.5
d. <b>R876-5B</b>	Medium (Black)	4.5"	0.5



**Filling Grid for Aluminum Tubes (Small & Medium)**

Holds 25 tubes for filling or display. Works with **R876-2** & **R876-5**. **Not for R876-10.** **R876-G**



**Aluminum Tube Crimping Pliers**  
7" length.  
**R876-P**



**Faux Slate Oval Plate**  
7" length x 5" width.  
**R738**



**Faux Slate Rectangle Plate**  
7" length x 3.5" width.  
**R739**



**Faux Slate Rectangular Plate**  
5" length x 2.5" width.  
**R925**



**Faux Slate Square Dish**  
2.5" square x 0.40" depth.  
**R906**



**Faux Slate Round Dish**  
3.25" diameter.  
**R737-3**

**Faux Slate Round Dish**  
5" diameter.  
**R737-5**



**Faux Slate Tray**  
10.75" width x 7.75" length.  
**R835**



**Round Cocotte with Lid**  
2.75" diameter x 1.82" height,  
2 oz capacity. **Microwave safe.**  
**R882**



**Mini Oval Cocotte with Lid**  
2.75" length x 1.75" height,  
2 oz capacity.  
**R743**



**Microwavable Paella**  
7" diameter x 0.78" height.  
**Microwave safe.**  
**R883**

## PLA Serving Pieces

PLA (Poly Lactic Acid) is a 100% biodegradable bioplastics made from starch. After use, these 100% vegetable items can be disintegrated with living micro-organisms under a controlled process (80% humidity and 60 °C). A new environmentally green version of plastic.



**PLA Geometric Dish**  
1.90" square x 1.77" height,  
1.75 oz capacity.  
R730



**PLA Miniglass**  
1.77" diameter x 2" height,  
1.2 oz capacity.  
R726



**PLA Ergo Spoon**  
3.62" length.  
R729



**PLA Rectangular Appetizer**  
7" length x 5" width.  
R728



**PLA Square Dish**  
Clear. 2.3" length x 2.3" width x 0.5" height.  
R725

**This item is not perfectly clear. It has a slightly opaque finish.**

## UTENSILS



**Starck Clear Mini Spoon\***  
4" length.  
R735

**\*Created by the famous French designer Philippe Starck.**



**Long Cocktail Spoon**  
Clear. 7.5" length.  
R534



**"Silver" Mini Spoon**  
4" length.  
R742-S

**"Silver" Mini Fork**  
4" length.  
R742-F



**Medium Cocktail Spoon**  
5" length.  
R497

**Medium Fork**  
5.5" length.  
R884

## FLUTES AND STANDS



**Clear "Crystal" Flute**  
1.88" top diameter x 6.75" height,  
3 oz capacity.  
R489



**Clear 9 Flute Stand\***  
6.5" square x 5.5" height.  
1.47" diameter openings.  
R491

\*Flutes sold separately (R489).



**Clear Six Flute Stand\***  
5.5" height x 14" length.  
1.4" diameter openings.  
R535

\*Flutes sold separately (R489).



**Clear "Crystal" Plastic Palette Tray\***  
9.5" diameter. Fourteen 1.25" diameter openings.  
R490

\*Flutes sold separately (R489).



**16 Flute Display Stand\***  
Includes 16 cone holding rods.  
8.5" square base. 8 pieces 9.8" height.  
8 pieces 13.7" height. The diameter for  
the opening on the rods is 0.9".  
R937

\*Flutes sold separately.



**Mini Flute**  
1.25" top diameter x 4.5" height,  
1.5 oz capacity.  
R642



**Clear 16 Mini Flute Stand\***  
6.5" length x 6" width x 2.75" height.  
0.68" diameter openings.  
R642-16

\*Flutes sold separately (R642).



**Clear 10 Mini Flute Stand\***  
8.5" length x 1.75" width x 0.75" height.  
0.68" diameter openings.  
R642-10

\*Flutes sold separately (R642).



# 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. 4.75" length x 1.56" width, 0.18 oz capacity.

**Black**  
R510-B

**White**  
R510-W

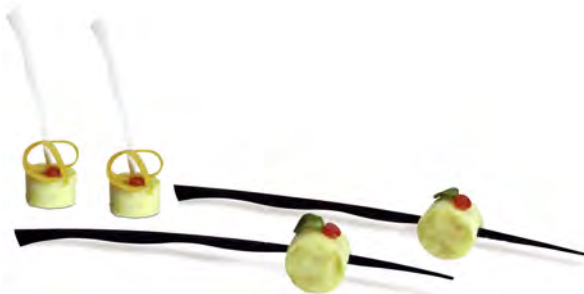


### Deco Spoons

The subtle floral pattern adds a touch of elegance to these plastic serving pieces. They have a beautiful matte finish, giving them the look of china yet can be disposable or re-usable. 5" length x 1.56" width.

**Black**  
R920-B

**White**  
R920-W



### Plastic Picks

3.5" length.

**Black**  
R520-B

**White**  
R520-W

### Plastic Skewers

7" length.

**Black**  
R521-B

**White**  
R521-W



### Double Tasting Plates

Matte finish. Bowls have a 3 oz and 1.5 oz capacity. 7.5" length x 4.5" width.

**White**  
R620-W

**Black**  
R620-B



### Tasting Plates

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

**Black**  
R515-B

**White**  
R515-W



### Small Appetizer "Glass"

Clear. 2.25" height x 1.9" diameter, 2 oz capacity. R530



### Large Cocktail Plate White

Has the look of chinaware and a convenient 1 ounce impression that is great for additional sauces and also acts as a holder for item R805 cocktail glass. 11.5" length x 8.25" width.

**Pack of 96**  
R804-W

**Pack of 24**  
R804-W24



### Cocktail Glass Clear Plastic

3.25" diameter x 2.25" height, 9 oz capacity.

**Pack of 420**  
R805

**Pack of 35**  
R805-35

## PUSH UPS (CAKE SHOOTERS)



**Clear Push Up with Lid**  
7" height overall. 3.8" height without handle.  
1.75" diameter, 4 oz capacity.  
R746



**White Plastic Stand For 28 Clear Push Up**  
15.2" length x 11.4" width x 4.3" height.  
For use with R746 & R916.  
R746-28



**Squeeze Pop with Lid**  
1.9" top diameter x 5.9" length,  
4.5 oz capacity.  
R747

**Clear Heart Push Up with Lid**  
7" height overall. 3.25" height  
without handle. 2" width,  
2 oz capacity.  
R916



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



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



**Clear Mini Push Up**  
4.5" height overall. 2.12" height without  
handle. 0.75" diameter, 0.63 oz capacity.  
R740



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



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



**Clear Push Up**  
5.82" height overall. 2.75" height without  
handle. 1.3" diameter, 1.25 oz capacity.  
R864

# JB PRINCE CONE TRAYS

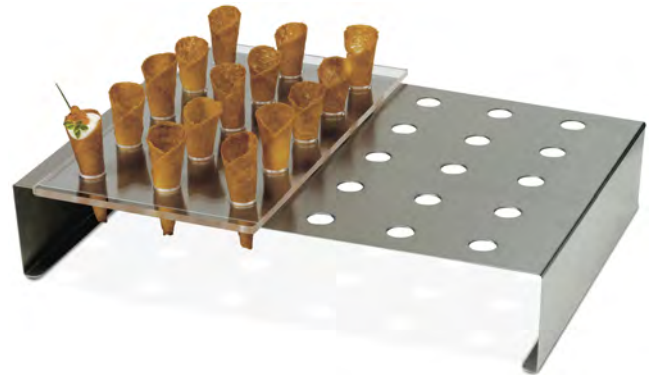
Serve finished product by lifting service tray directly from production stand or place the brushed stainless steel stand directly on the buffet table.

## JB Prince Exclusive



### Cone Serving Tray\*

Each attractive lightweight serving tray is made from food-safe acrylic and holds 15 cones. 12.25" length x 6.88" width x 0.2" thick. R505



### Cone Buffet Stand\*

Each 18 gauge stainless steel tray holds 30 cones. These brushed-finished stands are excellent for buffet service or for use in production (two 15 hole acrylic serving trays fit on each stand for so that you can lift and serve). 15.88" length x 11.25" width x 3" height. Each hole is 0.75" diameter. R500



### Ladylock Form

Stainless steel. Small. 3.5" x 1.5" x 0.25". B620

\*Cones were created using our Ladylock Form.



### Flute Serving Tray

This practical and attractive lightweight tray is made from food-safe acrylic and holds 12 R489 flutes or R657-3.5 wooden serving cone. Two of these trays will fit atop the R506 (below) buffet stand. 13" length x 7.75" width x 0.63" thick. R507

### Flute Buffet Stand

Each acrylic stand holds 24 R489 (below) plastic flutes or R657-3.5 wooden serving cone. These clear stands are ideal for buffet service or for use in production (two 12 hole acrylic trays fit on each stand so that you can lift and serve). Two stands fit side by side on a standard full size sheet tray for easier transport. R506



### Clear "Crystal" Flute

1.88" top diameter x 6.75" height, 3 oz capacity. R489



### Wood Paper Serving Cone

1.8" diameter x 3.3" height. R657-3.5

D

## SUSTAINABLE SERVE WARE

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



**Bamboo Trio Dish**  
7" length x 2.3" width.  
R679



**Bamboo Tasting Spoon**  
3.5" length.  
R680



**Bamboo Scoop**  
4" length.  
R676



**Bamboo Tasting Scoop**  
4" length.  
R648



**Bamboo Spoon with Tail**  
3.8" length.  
R675



**Square Bamboo Ramekin**  
2.3" square.  
R650



**Bamboo Square Dish**  
2.3" square.  
R677



**Bamboo Rimless Square Dish**  
2.3" square.  
R678



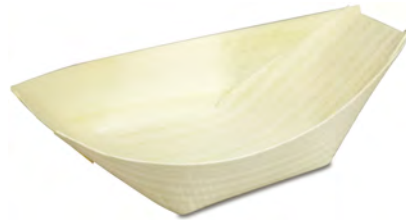
**Round Bamboo Dish**  
2.3" diameter.  
R649

# POPLAR AND BAMBOO



**Poplar Serving Boats**

	L	W	H
R656-2.5	2.5"	1.5"	0.5"
R656-4.5	4.5"	2.5"	0.5"
R656-5.5	5.5"	3"	0.5"
R656-6.5	6.5"	3.25"	0.75"
R656-8.5	8.5"	4"	1"



**Disposable Poplar Serving Boats**

	L	W	H
R588-3.75	2.5"	1.5"	0.5"
R588-2.5	3.8"	2"	0.6"



**Mini Deep Poplar Boat**

2.6" length x 2" width x 1" height.  
R655-2.5



**Rectangular Poplar Wood Plate**

	L	W	H
R659-5	7.8"	5.6"	1.5"
R659-7	7.8"	5"	0.70"



**Square Poplar Wood Plate**

	L x W
R658-4.5	4.5"
R658-5.5	5.5"



**Bamboo Leaf Dish**

2.3" diameter x 0.75" height.  
R662



**Wood Sake Box**

These sake style boxes can add flare to your drink or food presentation. Use them to present small bites or to hold small verrines and glasses. Turn them over and add some height to your cocktail presentations.

	L x W	H
R872	2.6"	2"
R871	2"	1.5"



**Wood Crest Plate**

1.5" square.  
R681



**Small Wood Paper**

	Ø	H
R663-2	1.5"	1.75"
R663-2.25	2.25"	2.25"

These items should be used with some form of a food safe liner.



**Bamboo Picks**

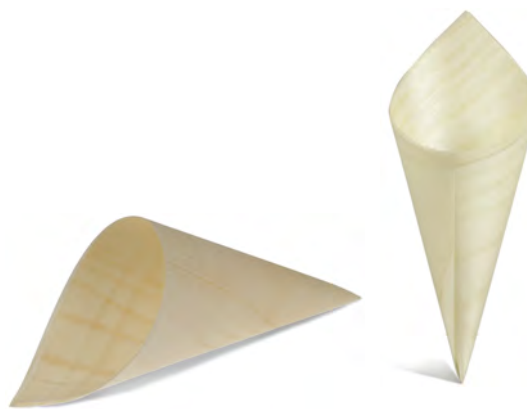
4" length.  
R518

7" length.  
R519

4" length.  
R525-10

**Black Feather Picks**

3.75" length.  
R941



**Wood Paper Serving Cone**

	Ø	H
R657-2.25	1.3"	2.3"
R657-3.5	1.8"	3.3"
R657-5	3"	5"

SMALL STEAMERS



**Mini Bamboo Steamer**  
2" diameter x 2.38" height.  
R581



**Bamboo Steamer**  
4" diameter x 2.5" height.  
R802



**Two Tier Mini Bamboo Steamer Kit**  
3" diameter x 3.5" height. Two bases, one lid.  
R652

Lid only. R652-LID      3" diameter base only.  
R652-BASE

WOODEN UTENSILS



**Bamboo Tasting Fork**  
6.5" length.  
R647



**Tapered Wood Spoon**  
3.7" length.  
R867



**Mini Cocktail Fork**  
3.25" length.  
R664



**Wooden Mini Spoon**  
4.5" length.  
R667



**Bamboo Mini Spoon**  
3.5" length.  
R674



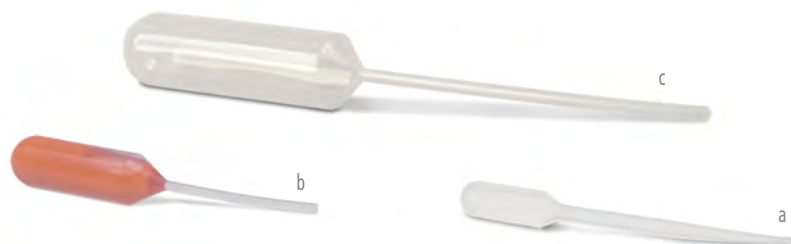
**Bamboo Mini Fork**  
3.5" length.  
R673



**Bamboo Tongs**  
5" length.  
R651

## PIPETTES

Used for transferring or delivering measured quantities of liquids. A unique tool for serving hors d'oeuvres with a sauce and plating.



	L	C (ml)
a. R690-3.5	3.5"	1.7
b. R690	3.5"	4
c. R831	6"	15

## FATA® PAPER



### What Is It?

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.**

### What Do I Use It For?

Everything! Use it to make soups, chowders, steamed fish, stewed meats and vegetables, even warmed or baked fruit.

### What Are The Benefits?

- Healthy, Light Cooking - less fats and oils, because food cooks in its own juices.
- Tastier Food - flavors are trapped and only released when the plate reaches the table.
- Surprise and Excitement - the clear pouch is opened at the table with a rush of fragrance and visual sensations.
- Speed - food cooks faster.
- Drama - cook right at the table for crowd pleasing effects.
- Convenience - portions can be prepared ahead of time (even frozen in the pouch) and cooked or "finished" just before serving.
- Use Fewer Pots - clean-up is quick and easy because there are few or no pots.

### How Does It Work?

Fata® Paper comes on a roll either 10 meters or 50 meters long by 50 cm (20") wide or in pre-cut 50 cm square sheets. With knife or scissors, cut a piece approximately 20" long. Place the food in the middle. Fold up and tie with string, twine or ribbon. That's it!

To measure the temperature inside the pouch, use a laser thermometer from the outside or a probe thermometer pushed through the tied top. Use scissors to cut open the pouch.

### Helpful Tips

- Don't seal the pouch too tight, or pressure builds up and tiny holes may develop.
- If tightly sealed, make a pin hole with a toothpick.
- Let frozen pouches warm to room temperature before placing on heat.

### Ordering Fata Paper

	L (meters)	W (cm)	SHEETS
R560-10	10	50	-
R560-50	50	50	-
R561-50	50 cm	50	100

Fata® paper complies with USA Food and Drug Administration regulations for use with food.

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MOLDS

CUTTERS

PASTRY

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UTENSILS

CUTLERY

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