Chaque recette a son secret*
For 200 years, authenticity, passion and commitment have been the values at the core of de Buyer’s business, knowledge and expertise.

We design and manufacture utensils, continuously innovating to precisely meet the needs of both catering professionals and home cooks.

Like all lovers of good food, we have a passion for tasty and nutritious cuisine. In contrast with today’s culture of instant gratification and ready meals, we want to help each individual to achieve fulfilment by taking back control of their diet. We support a concept of cooking that requires time and effort.

Awarded a ‘Living Heritage Company’ label by the French state, we continue to maintain our artisanal spirit and our passion for precise, high-quality work carried out with care. We campaign for responsible and educated consumption: our products are made to last! We promote environmentally friendly manufacturing processes that protect the beautiful Vosges area. We are the first culinary-sector business in France to receive a ‘confirmed level of CRS commitment’ label from AFNOR, notably for the care taken to ensure the well-being of our employees.

Dedicated to upholding our values and mastering our trade, our products, actions and individual expertise help breathe additional life and soul into the cooking process. After all:

‘Every recipe holds a secret’

‘Chaque recette a son secret’
All texts, information, characteristics and photographs in this catalogue are for information only and are not warranted. We disclaim liability in event of inaccuracy thereof. We reserve the right to make any changes therein without prior notice.

**Collection B BOIS**

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Beechwood with protective beeswax finish

The beech wood used is a wood coming from sustainably managed forests.

‘B Bois’ products are exclusively sold via physical retailers.

Collection B BOIS

Steel pans MINERAL B
Nonstick pans CHOC
Mills
Utensils
• 2-mm thick copper/stainless steel
• 90% COPPER - 10% ST/STEEL
• Gloss polished
• Special innovative ferro-magnetic bottom

• for all hotplates including INDUCTION
• Riveted ergonomic handles made of cast st/steel.
• Made in France

USE

• For cooking and for presentation on table.
• Copper is an extraordinary conductor of heat, particularly suitable for French cooking and reducing. This material ensures quick and homogeneous cooking in the whole pan: not only in the bottom but also on the side to obtain a perfect heat distribution which makes copper pans ideal for delicate preparations, such as sauces.

GOOD TO KNOW

Outer COPPER : the colour changes on a heat sources. Use a special copper cleaner to give brilliance back to a copper utensil. Never use a metal sponge.

ref. 4200.01N

The stainless steel inner wall allows for easy care. There is no need for replating as for the traditional tin-plated copper.
Saucepan

ref. 6206
ø 14 cm to 24 cm

Straight sauté-pan

ref. 6230
ø 16 cm to 24 cm

Rounded sauté-pan with handle

ref. 6236
ø 20 cm and 24 cm

St/steel lid

ref. 3709
ø 14 cm to 28 cm

Rounded sauté pan with lid

ref. 6232.28
ø 28 cm

Round frypan

ref. 6224
ø 20 cm to 32 cm

Sauté-pan with 2 handles

ref. 6241
ø 20 cm to 28 cm

Stewpan with lid

ref. 6242
ø 16 cm to 28 cm

Wok with 2 handles

ref. 6247.32
ø 32 cm

High stewpan with lid

ref. 6243.24
ø 24 cm

Stockpot with lid

ref. 6244.20
ø 20 cm

The range PRIMA MATERA is available with cast steel handles
INOCUVRE
OUTER COPPER - INNER ST/STEEL
Excellent heat diffusion thanks to the copper outside. Easy use and hygiene thanks to the st/steel inside.
Professional quality - 1,5 to 2 mm thick
90% copper - 10% stainless steel
For all heat sources except induction

Tradition
CAST STEEL HANDLES

Saucepan
ref. 6460
Ø 12 to 20 cm

Straight sauté pan
ref. 6462
Ø 16 to 28 cm

Rounded sauté pan
ref. 6464
Ø 16 to 24 cm

Round frypan
ref. 6465
Ø 20 to 32 cm

Sauté pan
ref. 6461 with lid
Ø 20 to 28 cm

Lid
ref. 6463
Ø 12 to 28 cm

Stewpan
ref. 6466 with lid
Ø 16 to 28 cm

High Sauteuse
ref. 6467 with lid
Ø 24 cm

Stockpot
ref. 6468 with lid
Ø 20 cm
Service
BRASS HANDLES

Saucepan
ref. 6445
ø 12 to 20 cm

Straight sauté pan
ref. 6448
ø 16 to 24 cm

Dish with 2 handles
ref. 6449 Round ø 12 to 24 cm
ref. 6451 Oval L. 32 - 36 cm

Round frypan
ref. 6450
ø 20 to 28 cm

Sauté pan
ref. 6446 with lid
ø 20 to 28 cm

Stewpan
ref. 6447 with lid
ø 16 to 24 cm

Wok
ref. 6432
ø 32 cm

Lid
ref. 6454
ø 12 to 28 cm

the range INOCUIVRE - outer copper inner st/stainless - is available with cast stainless steel handles

Oval fish pan
ref. 6425.32
L. 32 x 23 cm

Oval stewpan with lid
ref. 6426.30
L. 30 cm

Roasting pan cast st/steel
ref. 6427.35
L. 35x25 cm Ht 7 cm
MULTILAYER ST/STEEL

Affinity

The multilayer material of the Affinity® range enables a perfect heat spreading in the whole pan to obtain a perfect heat distribution which makes Affinity pans ideal for delicate preparations, such as sauces.

USE

The multilayer material of the Affinity® range enables:

- A quick heat increase that saves vitamins, perfect for vegetables cooking.
- Control of the cooking on all hotplates, perfect for grilling and sealing meats as well as for cooking fishes.
- A homogeneous cooking, perfect for simmering dishes or sauces.

GOOD TO KNOW

- Innovative ultra-reactive material: thick multilayer and multimaterial (combination of st/steel & aluminium) on the bottom and the sides.
- Robust one-piece construction.

- Riveted ergonomic handles made of cast stainless steel.
- Pouring lips
- Made in France
- for all hotplates including INDUCTION

Saucepan

ref. 3706
ø 14 cm to ø 20 cm

ref. 3746 with lid
ø 16 cm to ø 20 cm

Straight sauté-pan

ref. 3730
ø 20 cm to 24 cm

Made in France
the Mini pan

The Affinity® range comes in mini-formats. Vegetables, meat, fish, consommés, soups, sauces, gratins; all recipes adopt an elegant and refined presentation to the eye and the palette!

Mini sauté-pan ø 10 cm

Mini cocotte with lid ø 9 to 14 cm

Mini saucepan ø 9 cm

Mini frypan ø 10 cm

Roasting pan

ref. 3727.35
L. 35x25 cm Ht 7 cm

Multilayer: St/steel - aluminium - st/steel
Suitable for domestic oven
STAINLESS STEEL

MILADY
de Buyer

- Stainless steel cookware
- Professional quality - Robust
- Gloss finish
- Magnetic bottom which allows a perfect heat spreading

- on all heat sources including induction.
- Cast stainless steel ergonomic handles

Saucepan
ref. 3410
ø 14 to 20 cm

Round frypan
ref. 3412
ø 24 and 28 cm

Stewpan with lid
ref. 3427
ø 20 to 28 cm

Sauté-pan with handle
ref. 3411.24
ø 24 cm

Lid
ref. 3429
ø 14 cm to 28 cm

Stainless steel
• Stainless steel cookware
• Professional quality - Robust
• Gloss finish
• Magnetic bottom which allows a perfect heat spreading

• on all heat sources including induction.
• Cast stainless steel ergonomic handles
• Iron is steel: a mineral material
• PROTECTIVE BEE WAX FINISH

USE
• Perfect for SEALING, BROWNING and GRILLING
• Caramelization of juices. Improved flavour.
• Ideal for cooking steaks and other grilled meats, omelets, fried potatoes, pancakes, etc.

GOOD TO KNOW
• An iron frypan must be seasoned. The more the pan is used, the better the performance. The darker it becomes the better it is for natural nonstick properties.
• Never use detergent. Not dishwasher safe.
• for all heat sources including INDUCTION

Round frypan
ref. 5610
ø 20 to 36 cm
**Wok**
- ref. 5619 with 2 handles / ref. 5618 with handle ø 24 to 32 cm

**Grill round frypan**
- ref. 5613 ø 26 and 32 cm

**Round high country pan**
- ref. 5654 with 2 handles / ref. 5614 with handle ø 24 to 32 cm

**Steak pan**
- ref. 5616 ø 24 and 28 cm

**Paella pan**
- ref. 5652.32 Suitable for a domestic oven ø 32 cm, st/steel handles

**Oval roasting pan**
- ref. 5651.36 Suitable for a domestic oven L.36 cm, st/steel handles

**3-blinis pan**
- ref. 5612.03 For 3 blinis ø 10 cm

**Blinis pan ø 12 cm**
- ref. 5612.12 ø 12 cm

**Crepe pan**
- ref. 5615 ø 24 to 30 cm

**Poffertjes and mini blinis pan**
- ref. 5612.16 For 16 Poffertjes ø 4 cm

**Omelette pan**
- ref. 5611.24 Rounded shape to return easily omelettes. ø 24 cm

**Plancha**
- ref. 5640.01 L. 38 x 26 cm, aluminium handles For all heat sources incl. hot coals.

**Rectangular Grill pan**
- ref. 5640.02 L. 38 x 26 cm, st/steel handles For all heat sources incl. hot coals.

**Poffertjes**
- are mini pancakes, a Dutch speciality.
Non-stick pans are ideal for simmering, reheating cooking and cooking delicate dishes; you will not need to use the maximal heat.

Avoid heat shocks: always heat up your hotplate gradually, especially on induction hobs.

Never overheat non-stick pans (250°C maxi.) and do not leave an empty non-stick pan on a hotplate of any type while it is switched on. Metal or sharp-edged utensils should not be used. Easy cleaning with a soft sponge and washing-up liquid.

USE

• Cooking without or with very little fat.
• A nonstick pan does not reach high temperature because the nonstick coating acts as a screen between the pan and the heat source. It is different from an iron or st/steel pan (which is suitable for grilling or sealing); that’s why the nonstick pan is perfect for gentle cooking:
  • for simmering dishes with sauce, vegetables etc.
  • Reheating preparations.
  • Perfect for the cooking of delicate dishes like fishes.

GOOD TO KNOW

• Real pressure cast aluminium = robust.
• Very thick ultra-reinforced latest nonstick coating. PFOA free
• Performant long lasting PTFE with an extreme resistance to abrasion.
• Cast stainless steel handle ergonomic handle designed to avoid the handle to heat.
• Excellent heat transmission, perfect for simmering.
• Healthy and dietetic cooking
• Thick magnetic bottom for all heat sources including INDUCTION

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• Perfect for simmering.
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Round frypan with cast st/steel handle
ref. 8300
ø 20 cm to 32 cm

Stewpan with glass lid
ref. 8311
ø 20 cm to 28 cm

Sauté pan with 2 handles
ref. 8313
ø 20 cm to 36 cm

Sauté pan with cast st/steel handle
ref. 8304
ø 20 cm to 28 cm

Saucepan with cast st/steel handle
ref. 8309.00
ø 18 cm

wok with 2 handles
ref. 8317.00
ø 32 cm

Plancha pan with 2 handles
ref. 8308.01
Rectangle 33x25 cm

Pie mould Tatin
ref. 8320
ø 24 and 28 cm

Glass lid
ref. 4112
ø 20 cm to 36 cm
• The forging process, undertaken during manufacturing, makes the aluminum harder and more durable

• Riveted stainless steel handle - Gloss finish. A next generation ultra-thick reinforced non-stick coating guarantees unparalleled effectiveness and high resistance to abrasion

• The high-end PTFE coating preserves its non-stick properties for longer time (50% longer lifetime) allowing to cook healthier dishes using less fat.
PFOS and PFOA free.
Suitable for all hotplates including INDUCTION
Possible oven cooking.

**FORGED ALUMINIUM - STAINLESS STEEL HANDLE**

<table>
<thead>
<tr>
<th>Round frypan</th>
<th>Crepe pan</th>
</tr>
</thead>
<tbody>
<tr>
<td>ref. 8760</td>
<td>ref. 8765</td>
</tr>
<tr>
<td>Ø 20 to 32 cm</td>
<td>Ø 26 cm and 30 cm</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sauté-pan</th>
<th>Glass lid</th>
</tr>
</thead>
<tbody>
<tr>
<td>ref. 8768</td>
<td>ref. 3429</td>
</tr>
<tr>
<td>Ø 24 and 28 cm</td>
<td>Ø 20 to 32 cm</td>
</tr>
</tbody>
</table>
NONSTICK

FORGED ALUMINIUM - HANDLE MADE OF STEEL AND BEECHWOOD

• The forging process, undertaken during manufacturing, makes the aluminum harder and more durable.
• Riveted handle made of strip steel and beechwood treated with beeswax.
A next generation ultra-thick reinforced non-stick coating guarantees unparalleled effectiveness and high resistance to abrasion.

• The high-end PTFE coating preserves its non-stick properties for longer time (50% longer lifetime) allowing to cook healthier dishes using less fat. PFOS and PFOA free. Suitable for all hotplates including INDUCTION.
Possible oven cooking 10 min./200°C

Round frypan
ref. 8760
ø 20 to 32 cm

Sauté-pan
ref. 8768
ø 24 and 28 cm

Crepe pan
ref. 8765
ø 26 cm and 30 cm

Glass lid
ref. 3429
ø 20 to 32 cm
The company De Buyer acquired Marlux - French leading manufacturer since 1875 of pepper and salt mills - to complete its field of activities. Both are reputed French companies sharing the same values of know-how, top-end production and also the same business goals in France and abroad. De Buyer offers rich and innovative ranges of high-quality mills equipped with Marlux mechanisms and manufactured on its production sites in France.

The wooden mills - body and lid - are certified ORIGINE FRANCE GARANTIE; it concerns over 150 pepper, salt and spices mills equipped with steel, stainless steel or ceramic mechanisms.

JAVA model is the traditional mill: the wood comes in 4 natural and classical colours according to the models: light wood, dark wood, matte white and matte black. Available in pepper mill, salt mill and spices mill.
THE PRODUCT

• Accurate and efficient: sharp blade with its 35°-angle.
• Multicut: slices & Julienne 2 mm/4 mm (0.08/0.15 in.).
• Quick and easy thickness adjustment.
• Graduated from 0 up to 5 mm.
• Equipped with an ergonomic protective food guard made of transparent plastic.
• Compact storage: integrated Julienne blades storage box & food guard.

THE CUTS

DEMONSTRATION VIDEO

Ref. 2018.00
THE PRODUCT
• Professional stainless steel and polymer.
• Perfect cut thanks to the V-blade and its 19.3° angle.
• The blade features a micro-serration: easy cut of all fruits/vegetables also those with skin, even the softest ones.
• Precise thickness adjustment from 0.2mm until 5mm thick. Innovative easy and fast adjustment system CLIC EXPRESS.
• Ergonomic non-slip handle.
• Supplied with protective pusher.
• Easy cleaning.
• Made in France.

THE CUTS
ref. 2011
3 colours available
Gravity slicing kit
Guide for cutting long vegetables and small vegetables
Fast, effortlessly, waste free and safely

fits on the slider of DE BUYER’s mandolines (not for Kobra slicer)

Long vegetables
- cucumber, carrot, zucchini, long radish...
- straight or crinkled slices

Small fruits & vegetables
- cherry tomato, shallot, radish, mushroom...

2015.84 set Gravity with tube slider ans grey insert (delivered without mandoline)
The product

• Professional stainless steel and polymer.
• Total safety and easy to grip thanks to the ergonomic pusher and its slider.
• Double blade system: one single accessory for 2 uses. Straight blade and serrated blade + double Julienne blade
• Double horizontal blade with a MICRO-SERRATED SIDE for cutting fruits and vegetables, from the soft/delicate skin to thick citrus skin and a serrated side for waffle cut.
• Easy inserting of the blades on the side
• Easy and precise thickness adjustment from 0.5 mm to 10mm thick thanks to a wheel.
• Supplied with a storage box for Julienne blades and graters.
• Made in France.

The cuts

<table>
<thead>
<tr>
<th>The cuts</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Slices</td>
<td>X</td>
</tr>
<tr>
<td>Crinkled cut</td>
<td>X</td>
</tr>
<tr>
<td>Waffle cut</td>
<td>X</td>
</tr>
<tr>
<td>Tomatoes, Soft products</td>
<td>X</td>
</tr>
<tr>
<td>Julienne Sticks</td>
<td>X</td>
</tr>
<tr>
<td>Dices</td>
<td></td>
</tr>
<tr>
<td>Diamonds</td>
<td></td>
</tr>
</tbody>
</table>

ref. 2015 Available in 3 colours
Black- Red - Green
delivered with slider and protective pusher
- 1 double horizontal blade
- 1 double Julienne blade 4-10 mm

OPTIONAL :
the double Julienne blade 2-7mm
The product

- Ultra-compact, easier, ultra-effective
- Professional stainless steel and composite polymers.
- Total safety and easy to grip thanks to the ergonomic pusher and its slider.
- Equipped with the DICE system
- Pusher equipped with the rotation control system = regular and easy dice and diamond cuts
- Plate system for easy and fast setting: 1 plate to cut slices and 2 plates for Julienne cuts.
- V-shaped blade: perfect cut of all fruit/vegetables, even the softest.
- Knob for setting cutting thickness fast - from 1 to 8 mm
- Easy cleaning - Made in France

Les Cuts

<table>
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<th>Slices</th>
<th>Crinkled cut</th>
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<tr>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td>x</td>
<td>x</td>
<td>x</td>
</tr>
</tbody>
</table>

ref.2016.00
Complete Mandoline with pusher and slider
- 1 horizontal V-shaped smooth blade
- 2 Julienne plates 4 & 10 mm with a storage box
La Mandoline

MANDOLINES

THE PRODUCT

- Stainless steel robust professional mandoline
- Delivered with a plastic receptacle/slider and its ergonomic round stainless steel pusher with rotating control system for easy and regular cut.
- Double horizontal blade with a MICRO-SERRATED SIDE for cutting fruits and vegetables, from the soft/delicate skin to thick citrus skin and a serrated side for waffle cut.
- 3 Juliennes blades: 2 / 4 / 10 mm
- Minimum space. Folding foot.
- Easy cleaning.
- Made in France

CUTS

<table>
<thead>
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<th>Slices</th>
<th>X</th>
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<td>X</td>
</tr>
<tr>
<td>Diamonds</td>
<td>X</td>
</tr>
</tbody>
</table>

ref. 2012.01
standard model delivered with slider and protective pusher - 1 double horizontale blade
- 3 Juliennes blades 2-4-10 mm
Available in 'MASTER' version ref. 2012.41
with 6 Juliennes blades and the extra long pusher
Carbon fibre made in France = light and extremely strong

One-piece German X50CrMoV15 stainless steel = Robust and durable

Japanese knife
ref. 4270.26
L. 26 cm

Chef knife
ref. 4271.22
L. 22 cm

Japanese Chef knife
ref. 4271.24
L. 24 cm

Santoku Chef knife
ref. 4271.19
L. 19 cm

Utility knife
ref. 4275.18
L. 18 cm

Paring knife
ref. 4272.11
L. 11 cm
1- German X50CrMoV15 (1.4116) stainless steel alloy - Hard for edge retention and tough for edge durability
UNIQUE BLADE GEOMETRY: a fine grind between the thick German blades and light Japanese blades to bring strength and sharpness together.
2- Thick tang solid one-piece bolster with a DURABLE CARBON FIBRE COMPOSITE HANDLE.
3- Dynamic and ergonomic handle shape texture grips strongly to resist hand slip.
4- REBALANCE SYSTEM: find your ideal balance with the innovative adjustable counterweight
**French Chef knife**

- **ref. 4281**
  - L. 21 and 26 cm

**Santoku Chef knife**

- **ref. 4281.17**
  - L. 17 cm

**Asian Chef knife**

- **ref. 4280**
  - L. 15 and 17 cm

<table>
<thead>
<tr>
<th>Boning knife</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ref. 4284.13</strong></td>
</tr>
<tr>
<td>L. 13 cm</td>
</tr>
</tbody>
</table>

**Filet knife**

- **ref. 4283.16**
  - L. 16 cm

<table>
<thead>
<tr>
<th>Filet knife</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ref. 4283.18</strong></td>
</tr>
<tr>
<td>L. 18 cm</td>
</tr>
</tbody>
</table>

**Paring knife**

- **ref. 4282.09**
  - L. 9 cm

**Utility knife**

- **ref. 4285.14**
  - L. 14 cm

**Carving knife**

- **ref. 4285**
  - L. 21 and 26 cm

<table>
<thead>
<tr>
<th>Bread knife</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ref. 4286.26</strong></td>
</tr>
<tr>
<td>L. 26 cm</td>
</tr>
</tbody>
</table>

**Salmon slicing knife Santoku**

- **ref. 4287**
  - L. blade 16 cm
  - L. blade 30 cm

*Ultra flexible blade for cutting thin slices of bacon, ham or salmon.*
DIAMOND CAMS™ 2-stage manual knife pro sharpener:

Simply swipe any blade down and back through the highly engineered diamond-coated solid steel cams until the edge is razor sharp.

Two stages in one:
- swipe light and shallow for everyday honing,
- swipe hard and deep for edge resharpening, including complete regrinding of old blades.

ref. 4290.01

TRIUM™ 3-stage manual knife pro sharpener:

The TRIUM™ Diamond Cams Pro Sharpener was developed in France by de Buyer to very quickly and easily produce very sharp professional cutting edges on any brand of knife.

The patent pending Diamond CamsTM control the edge angle very accurately as you swipe the blade down and back between the cams, for a highly refined cutting edge shape with a perfect hone every time.

ref. 4290.02

QUINTUM™

A revolution in knife sharpening: not just a steel, but a 5-stage professional sharpening and honing centre.

5-stage manual professional steel

The QUINTUM ‘HyperSteel’ produces sharper knives in less time than traditional methods for better results:
- 1- Patent pending Diamond CamsTM in handle for full regrind of worn edges.
- 2- 4 more stages of finer sharpening and honing on steel shaft, 2 diamond and 2 hard chrome surfaces, each with precise angle guides.

ref. 4291.00
Manual extractor that cores, tops and tails fruits/vegetables cleanly.
Universal: suitable for various fruits/vegetables (tomato, potato, apple, pear, strawberry, cucumber, onion, carrot, turnip, chicory...)
For stuffing, hollowing out and removing stalks

The essential utensil for kitchen and pastry uses: the professional de Buyer whisk is suitable for preparing: sauces, emulsions, creams, dough, batter...
Solid - Stainless steel wires - Spring quality - Perfectly hygienic - Ergonomic comfortable anti-slip handle.

Copper jam pan
ref. 6200.38N
ø 38 cm - 9 L.

Candy thermometer
ref. 4884.00N

St/steel jam funnel
ref. 3356.00
Robust and resistant blade made of high quality stainless steel DIN1.4021. Mirror polished blade for easy spreading and to avoid rust. Flexible blade for a precise spreading work. Ergonomic handle made of polyamide reinforced with fiberglass. Anti-slip carbon fiber texture. Good grip with slot for the thumb and finger stopper. Dishwasher safe.

**Straight spatula**
- ref. 4230
- L. blade 15/20/25/30 cm

**Cranked spatula**
- ref. 4231
- L. blade 9/12/15/20/25/30 cm

**Mini spatula**
- pointed blade 8 cm
- ref. 4231.08 cranked

**Service spatula**
- blade 12 cm
- ref. 4236.00 plain
- ref. 4236.01 slotted

**Cranked large spatula**
- blade 12 cm
- ref. 4232.00 plain
- ref. 4232.01 slotted

**Triangular spatula**
- ref. 4233.01
- L. blade 8 cm

**Slotted flexible spatula**
- ref. 4235.00

**Genoise cutter**
- ref. 4234.25 L. blade 25 cm
- ref. 4234.35 L. blade 35 cm
**Stainless steel tweezers**

- ref. 4237.20
  - L. 20 cm
- ref. 4238
  - L. 16 / 25.5 / 30 cm
- ref. 4239
  - L. 16 / 30 / 35 cm

**SEAFOOD SELECTION**

**Seafood shears**
- ref. 4685.00

**Double seafood forks**
- ref. 4687.00 - Set of 4
  - L. 27 cm

**Seafood box**
- ref. 4683.90
  - Composition :
    - seafood shears
    - 4 seafood forks
    - oyster knife

**Oyster knife**
- ref. 4683.00

**Protection glove**
- ref. 4682.20 For right-handed
- ref. 4682.21 For left-handed

**Polyglass spatula**
- ref. 4745.30
  - L. 30 cm

**Polyethylene supple scraper**
- ref. 4858.00N

**Silicone large pastry brush**
- ref. 4807.60N
  - Fine silk 4.5 x 3.5 cm

**Silicone brush**
- ref. 4807
  - from 3 to 6 cm large
Bain marie st/steel cooker

St/steel hemispherical mixing bowl - silicone bottom
ref. 3373
ø 16 to 30 cm

St/steel conical bowl
ref. 3250
ø 16 to 44 cm

St/steel colander
ref. 3930
ø 24 to 48 cm

St/steel rounded colander
ref. 3240.24
ø 24 cm

St/steel chinese strainer
ref. 3350
ø 14 to 20 cm

St/steel frame muslin strainer - hole 0.27 mm
ref. 3352.20N
ø 20 cm

St/steel flour sieve - 4 meshes
3/2/1/0.5 mm
ref. 4605.21
ø 20 cm

St/steel flour sieve
ref. 4604
ø 16/21/30 cm
BAKING TRAYS

**Baking tray** 40 x 30 cm for domestic oven
- ref. 5363.40 Steel
  - With edges
- ref. 3361.40 St/steel
  - With edges
- ref. 7367.40 Perforated aluminium
  - ref. 7368.40 Flat without edge

**Nonstick aluminium baking tray**
- ref. 8161.40 40 x 30 cm for domestic oven
- ref. 4931.40N 40 x 30 cm - T° 200°C

**Silicone baking mat**
- ref. 4931.40N 40 x 30 cm - T° 200°C

**Nonstick multicooking baking sheet**
- ref. 4344 ø 26 cm or 40 x 30 cm - T° 260°C

**Roll of nonstick baking paper**
- ref. 4357.00 l. 38 cm x 8 m - T° 220°C

**Silicone coated baking mesh**
- AIRMAT
  - For choux paste tart and bread doughs
- ref. 4938.40 40 x 30 cm - T° 280°C

**Silicone ‘Macaroons’ pastry mat**
- with marks for 44 macaroons ø 35 mm
- ref. 4935.40 40 x 30 cm - T° 230°C

**Silicone baking and preparation mat**
- with marks - nonstick - 60 x 40 cm
- ref. 4937.60
UNIVERSAL KITCHEN AND BAKERY TOOL FOR:
- Garnishing plates with sauces,
- Decorating dessert plates,
- Pouring jelly into a dish,
- Filling small quiches,
- Filling blini pans with batter,
- Filling chocolate shells with liqueur, etc
- Made in France

Automatic piston funnel 0.8 L with support - Adjustable flow

LE TUBE
For garnishing, filling and decorating
Simple, fast, accurate and delicate work
Easier to fill than a pastry bag

Designed by de Buyer - Patented 0.75 Liters.
Graduated in cl and oz.
Knob for easy setting of pressure for dosing the amount to be poured (from 1 to 5 cl)
Ergonomic grip and “soft touch” anti-slide handle
Removable, interchangeable decorating nozzle.
Made in France.

Pastry pressure syringe LE TUBE delivered with 2 nozzles: plain ø11 mm and serrated 8 teeth ø11 mm
+ Biscuit kit with 13 decor disks
+ 2 extra caps for the tank

ref. 3353
5 colours available

ref. 3358.01
**PASTRY BAGS & NOZZLES**

**Polyurethane pastry bag and 2 nozzles**
ref. 4347.03
L. 35 cm + plain and serrated nozzles

**Cotton pastry bag**
ref. 4856
L. 30-35-40-45-50 cm

**Roll of 20 polyethylene disposable pastry bag**
ref. 4348.02
L. 40 cm - 0.5 liter

**Set of 8 clips Twixit®**
ref. 4336.00
4 colours- 3 sizes L. 13-10-5 cm

**Flexible nylon pastry bag**
ref. 4859
L. 34/46 cm

TRITAN PASTRY NOZZLES. Transparent black colour. One-piece construction. Perfectly smooth cone for guaranteed hygiene. The reinforced teeth make high accuracy work. The nozzles are long enough, making them easier to insert in the bag and giving them better visibility. They all fit with LE TUBE de Buyer and are dishwasher friendly.

**Plain nozzle**
ref. 4151
ø 3 to 18 mm

**Star nozzle**
ref. 4152
ø 3 to 18 mm

**Leaf nozzle**
ref. 4168.02N

**Bird nest nozzle**
ref. 4166.01

**Nozzle for yule log**
ref. 4153
6 dents

**Nozzle St Honoré**
ref. 4155
ø 9 to 16 mm

**Filling tube**
ref. 4165

**Star nozzle ‘Petits Fours’**
ref. 4156
ø 10/14/18 mm

**GEO nozzles**

- 4183 Square 5/10mm
- 4181.10 Triangle 10 mm
- 4182.12 Rectangle 12X6mm
- 4180.14 Hemispere ø14 mm

**Box 6 nozzles with holder**
ref. 4150
9 boxes of TRI-TAN nozzles are available.
STAINLESS STEEL NOZZLES

Stainless steel Russian decor nozzles

These multi-opening tubes enable to create cream flowers to decorate desserts in an original way.

Plain nozzle

Star nozzle

Leaf nozzle

Bird nest nozzle

nozzle for yule log

St Honoré nozzle

Rose nozzle

Star nozzle for ‘Petits Fours’

Filling tube

Ruban nozzle

Sultane nozzle

Set 5 nozzles

Adapter kit for st/steel nozzles

Holder for pastry bag

ref. 2111
ø 2 to 24 mm

ref. 2112
ø 3 to 18 mm

ref. 2128.02N

ref. 2126

ref. 2113
6 teeth

ref. 2115
ø 9 to 16 mm

ref. 2129
ø 8 to 16 mm

ref. 2116
ø 7 to 14 mm

ref. 2125.06
ø 6 mm

ref. 2117
4 sizes

ref. 2118

ref. 2114.05
3 sizes

ref. 2114

ref. 4347.10N
ø19.5 x ht 23 cm
GEO forme

Foldable stainless steel rectangular baking mould

ref. 3210
perforated L.24 / 35 cm
SPECIAL ‘PÂTÉ EN CROÛTE’

ref. 3211
plain L.24 / 35 cm

St/steel long moulds L. 30 cm

ref.3206.30 round ht 6.5 cm
ref.3206.04 round ht 4 cm
ref.3205.30 square 8 cm
ref.3205.04 square 4 cm
ref.3204.30 triangular ht 8 cm

GEO forme
ALL-IN-ONE conception

IN COLLABORATION WITH FABIEN PAIRON,
MOF CHARCUTIER TRAITEUR

SPECIAL ‘PÂTÉ EN CROÛTE’

IN COLLABORATION WITH FABIEN PAIRON,
MOF CHARCUTIER TRAITEUR

MADE IN FRANCE

MOULDS & RINGS
Ultra resistant stainless steel perforated mould

Suitable for intensive professional use. Cold or hot use without temperature limit. Perfectly even and optimized cooking thanks to the 2-mm perforations on the whole surface. Removable bottom: easy unmoulding and easy cleaning. Easy care of the stainless steel. Dishwasher safe Made in France

Mould supplied with a nonstick baking sheet. Cut to the shape of the mould. Fits perfectly into the mould. Time saving and higher productivity. Reusable over 200 times. Use T° from -170°C to +260°C (-274° to 500°F) Removable: possible to use the st/steel mould alone or with the baking sheet.

Dismontable round mould with its nonstick baking sheet
ref. 3213.24 ø 24 cm Ht 6,5 cm

Round fluted tart mould with loose base and its nonstick baking sheet
ref. 3214.28 ø 28 cm Ht 2,5 cm

Rectangular mould with loose base with its baking sheet
ref. 3212.35 L.35 cm Ht 3,5 cm
**RINGS**

- **St/steel pusher for individual tartlets**
- **St/steel utensils for square tartlet L.8 cm**
- **Square cutter**
  - 3318.02
  - Square cutter
- **Square pusher**
  - 3006.02
- **St/steel round pastry ring**
  - ref. 3989
  - Ht 45 mm - from ø 6 to 24 cm
- **St/steel extensible ring**
  - ref. 3040 Graduated ø 18 to 36 cm
  - Ht 45 and ht 65 mm
- **St/steel square pastry ring**
  - ref. 3906
  - indiv. 8 cm/ big size from 12 to 28 cm
- **St/steel square extendable frame**
  - ref. 3014
  - L.16 to 30 cm/L.20 to 37 cm/L.30 to 57 cm
- **Box of 9 cutters made of extra-strong foodgrade plastic**
  - plain 4308.00
  - fluted 4307.00
- **St/steel expanding pastry cutter**
  - 4781.00N  5 plain wheels
  - 4781.01  5 plain wheels/5 fluted wheels
Perforated steel pastry rings Ht 2 cm

Created in partnership with «L’Ecole Valrhona», these tart rings have been studied for perfect tart bases for Luxury Pastry. They enable a regular cooking to obtain a crusty and browned pastry or a fast freezing. The small holes around the ring enable to suppress air bubbles for a perfect and uniform cooking. Made in France

ref.3099
Round ø 5.5 to 28.5 cm
3cm-high available

ref.3099
Heart ø 8 to 22 cm

ref.3099
Calisson L. 12 cm
L.18 cm - 25.5 cm

ref.3099
Hexagonal
L.11 à 31 cm
Perforated stainless steel pastry rings

- **Square**: L. 7 to 20 cm, 3 cm-high available (ref. 3099)
- **Rectangle**: L. 12 to 28 cm, 3 cm-high available (ref. 3099)
- **Oval**: L. 14.5 to 30 cm (ref. 3099)

Perforated fluted stainless steel tart ring with straight edge

- **Round**: ø 20 to 32 cm (ref. 3030)
- **Square**: L. 23 cm (ref. 3031.23)
- **Rectangle**: L. 35 x 10 cm (ref. 3032.35)
<table>
<thead>
<tr>
<th>Product</th>
<th>Description</th>
<th>Ref.</th>
<th>Size</th>
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<tbody>
<tr>
<td>Round pastry mould</td>
<td>Ref. 4717, Ø 20/23/28 cm</td>
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<tr>
<td>Round pastry mould</td>
<td>Ref. 4718, Ø 16/20/26 cm</td>
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<tr>
<td>Demountable round pastry mould</td>
<td>Ref. 4844, Ø 20 to 28 cm</td>
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<tr>
<td>Savarin mould with removable bottom</td>
<td>Ref. 4766.26, Ø 26 cm</td>
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<tr>
<td>Fluted Brioche mould</td>
<td>Ref. 4702, Ø 10 and Ø 22 cm</td>
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<tr>
<td>Rectangular cake mould</td>
<td>Ref. 4715 rounded edges L.15 to 26 cm</td>
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<td></td>
<td>Ref. 4716 folded edges L.25 to 35 cm</td>
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<tr>
<td>Charlotte mould</td>
<td>Ref. 4719.18, Ø 18 cm</td>
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<tr>
<td>Square mould</td>
<td>Ref. 4700.22, L.22.5 cm</td>
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<tr>
<td>Kougloff mould</td>
<td>Ref. 4701.22</td>
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</tbody>
</table>
**Rigid Moulds**

- **Round fluted tart mould**
  - ref. 4705 fixed bottom ø 20 to 32 cm
  - ref. 4706 removable bottom ø 20 to 32 cm

- **Round fluted tartlet mould**
  - ref. 4703 ø 10/12 cm

- **Set of 4 individual moulds ‘Canelés’**
  - ref. 4718.05 ø 5.5 cm

- **Fluted fruit tart mould**
  - ref. 4707.28 ø 28 cm

- **Pastry tray for mini Savarins**
  - ref. 4712.06 6 Savarins ø 8 cm
  - ref. 4712.12 12 Savarins ø 7 cm

- **Fluted tart mould with removable bottom**
  - ref. 4709 square L. 18 and 23 cm
  - 4708.36 rectangular L. 20x8 and 35x10 cm

- **Round mould Savarin**
  - ref. 4712.24 ø 24 cm

- **12 Madeleines**
  - ref. 4710.12 tray 25.5 x 20 cm

- **12 tartlets ø 7 cm**
  - ref. 4711.12 Plaque 34 x 26 cm

- **12 Muffins**
  - ref. 4843.00 Muffins ø 5.3 cm

- **Perforated baking tray for 2 ‘baguettes’**
  - Suitable also for giving a rounded shape chocolate decors and almond tuiles
  - ref. 4713.02 L. 37 x 16.5 cm

- **Oven tray with handle**
  - Insulated double wall - Perfect for macaroons and cookies cooking
  - ref. 4714.00 L. 42 x 36 cm
Supple pastry mould made of silicone foam
Patented system - Made in France
Nonstick - easy removal
Exceptional heat transmission
Caramelization of juices and homogeneous cooking
Oven cooking and freezing
from -70 to +300 °C (-90°F / +500°F)
Delivered with a recipe card

6 Cakes
ref. 1831.21D
98x48 mm x Ht 30 mm

Madeleines
ref. 1832.21D - 8 Madeleines
ref. 1851.21D - 20 mini Madeleines

4 Muffins
ref. 1833.21D
Ø 74 mm x Ht 30 mm

6 Canelés Bordelais
ref. 1834.21D
ø 55 mm x Ht 50 mm

20 hemispherical moulds
ref. 1850.21
Ø 3 cm

15 Mini Financiers
ref. 1852.21D
49x26 mm Ht 11 mm

12 round mini tartlets
ref. 1853.21D
Ø 45 mm Ht 11 mm

20 Mini Canelés Bordelais
ref. 1856.21D
Ø 35 mm Ht 35 mm

9 round Mini Muffins
ref. 1858.21D
Ø 45 mm Ht 30 mm

6 large Financiers moulds
ref. 1875.21
95x45 mm Ht 12 mm
Supple nonstick pastry mould
Pure foodgrade silicone
100% platinium
Oven cooking (traditional et micro-waves), bain marie cooking and freezing from -40 to +280 °C. (-94°F / +530°F) - Easy removal
Dishwasher safe

6 round Savarin moulds
ref. 1963.01
Ø 72 mm

Hemispheres
ref.1961.01 - 6 hemispheres Ø 70 mm
ref.1961.02 - 15 hemispheres Ø 40 mm

6 round Muffins
ref. 1962.01
Ø 72 mm

25 Financiers
ref. 1976.02
49 x 26 x Ht 11 mm

9 Madeleines
ref. 1966.01
75 x 45 mm

Canelés Bordelais
ref. 1977.01
28 Canelés Ø 35 mm

ref. 1968.01
8 Canelés Ø 55 mm

15 round mini-tartlets
ref. 1975.01
Ø 50 mm

9 cakes
ref.1976.01
8 x 3 cm

Rectangular cake mould
ref.1984.24
L. 24 x 10.5 cm

Tower mould
ref. 1989.00
26.4 x 16 x 5 cm
Contact :

* Every recipe holds a secret