BAKING INNOVATION:
perforated stainless steel moulds with a lifetime guarantee.

Creator of the famous perforated pastry rings in collaboration with Valrhona school, as well as the first all-in-one foldable pie mould in collaboration with Fabien Paire, a butcher Mof-certified (Meilleurs Ouvriers de France), de Buyer is expanding its collection of professional foldable perforated stainless steel moulds.

We all know that perforations no longer have anything to prove, cooking being faster and pastry turning golden and crusty thanks to better air circulation.

These products have a lifetime guarantee and are also environmentally friendly!

De Buyer cares about providing robust and accurate solutions, so they selected stainless steel for its healthy, durable properties and no added coatings.

Designed and made in France with pride, in the Vosges, these moulds have a lifetime guarantee.

They’re easy to clean and are dishwasher-safe.

The packaging has been designed to be environmentally friendly and tells you exactly how to use the products. The cardboard box is reusable and recyclable with zero plastic and the recipe pages are detachable, etc.

Easy to turn out!

Designed to be easy to use, the bottoms are all removable so your dishes are easy to remove from the mould. The moulds come with a custom, non-stick sheet. As well as being practical, it is re-usable and specially designed for more delicate creations.

The moulds are generously sized to thrill all you foodies out there, so you can share your creations with as many people as possible.

3 forms for unlimited creations!

These 3 classic pastry forms all have perforations for a multitude of sweet or savoury, hot or cold creations.
AS EASY AS A PIE: with a baking Box.

Box is back at de Buyer, seizing a new baking trend.
The collection is expanding with two new editions designed for learning:
- one is designed for those who want to perfect their baking skills
- the other is designed for anybody starting out.

Sustainable baking!
Professional grade products, with no coating, stored in a recyclable cardboard box. The box is practical and reusable for storing everyday items in.

Special tarts
Box contents:
• High-sided fluted and perforated tart ring Ht. 3cm Ø24 cm
• A pie tray made from steel Ø28 cm
• Round stainless steel grate Ø28 cm
• Tart server with a beech wood handle and a beeswax finish
• With recipes.
3030.00

Special "Gâteaux - Cakes - Tartes"
Box contents:
• Square, fluted tart mould, 23cm
• Folding rectangular cake mould, 25x10 cm
• Square cake mould, 22.5cm - FREE
• With the best everyday recipes.
4713.03

Box contents:
• Baking tray for 2 baguettes, nonstick steel
• Rectangular mould L. 30 cm, nonstick steel
• Baker blade to slit the dough before baking bread - FREE
• Supple plastic scraper- FREE
• With recipes
4713.00

Box contents:
• Frying pan MINERAL B ø26 cm made of steel, beeswax finish and strip steel handle
• Pepper mill made of beechwood with steel mechanism 14cm
• Stainless steel tong L.14cm - FREE
• With tips
5610.03

Box contents:
• 3-Blini pan MINERAL B made of steel, beeswax finish and strip steel handle for 3 blinis ø10 cm
• Ladle made of stainless steel and beechwood
• Beechwood crepe spatula - FREE
• With recipes
5612.01

Box is practical and reusable for storing everyday items in.
ENJOY THE FRESH AIR: cook outdoors.

When the sunny weather arrives, we like to cook outside. Whether it’s on a plancha grill, a barbecue, or in a wood oven, 3 out of 4 of us love cooking outside with a holiday atmosphere.

When thinking about cooking, de Buyer utensils are essential, even outdoors. BBQ ambiance guaranteed. Discover our selection:

Pizza

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Note</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cut</td>
<td>Utility knife FK2 L.14 cm, item product 4285.14</td>
<td>+: the thin blade makes cutting easy.</td>
</tr>
<tr>
<td>Cook</td>
<td>Round pizza tray ø 32 cm, blue steel, item product 5350.32</td>
<td>+: the steel transfers the heat perfectly for a crusty base.</td>
</tr>
<tr>
<td>Spice</td>
<td>Spices mill Ht. 20 cm, red, item product C030.209222</td>
<td>+: suitable for all spices.</td>
</tr>
</tbody>
</table>

Recipe ideas

Neopolitan pizzas, cheese pizzas, veggie pizzas, Mediterranean pizzas, flammenkueches from Alsace...

Pizza cutting wheel, st/steel, item product 4970.10N |
+: wide blade for cutting any pizza, even the biggest and thickest.
Brochettes, burgers and other grilled meats

Recipe ideas

Marinated turkey kebabs, cheese-filled sausages, ribs, homemade burgers, veggie burgers, etc.

After cooking

Grilling pan Ø 28 cm, blue steel
item product 5300.28
+ : the heat easily transfers the heat for perfectly seared meat. Ideal for making gravy or jus by using stock from what you just cooked.

Barbecue tong, L 40 cm, st/steel
item product 4788.40N
+ : wide, secure tongs to easily move food around.

Burger cranked spatula FK Officium, L. 35 cm
item product 4232.00
+ : the wide, angled design means you can easily turn any kind of burger.

Triangular spatula FK Officium,
item product 4233.01
+ : great for scraping and easily cleaning plancha grills and cooking utensils.

Marinating dish st/steel 27x22 cm or 30x25 cm
item product 3280.27 / 3280.30
+ : can be used as a marinading plate and then a serving dish.

Set of 10 skewers L. 30 cm, st/steel
item product 3401.30
+ : they are robust and easily slice through meat and vegetables. Made of flat stainless steel wire, food doesn’t slip off during cooking. Reusable skewers.

Culinary brush, silicone L. 25 cm
item product 4807.50N
+ : use to marinate food and grease the plancha grill.

Spices mill Ht. 20 cm, black,
item product C030.203333
+ : suitable for all spices.
Vegetables, potatoes and other side dishes.

**Recipe ideas**

Stear fried vegetables, roasted potatoes, grilled egg, plant...

Vegetables/chestnut perforated pan Ø 28 cm, blue steel, item product 5290.28:
+ : the perforations ensure more direct cooking and gives food a barbecue flavour.

Sauté-pan Ø 28 cm, blue steel, item product 5314.28:
+ : the height means you cook more easily sauté vegetables in large quantities.

Stead fried vegetables, roasted potatoes, grilled egg, plant...

Pastry and brunch

**Recipe ideas**

American pancakes, fried eggs, grilled bacon, cherry flans, vegetable medleys...

Poêle à blinis en tôle bleue, Ø 12 cm, item product 5340.12
+ : just the right size for small quantities such as vegetables, grilled bacon bits, fried eggs, blinis or pancakes.

Conical bowl Ø 24 cm, st/steel item product 3250.24
+ : designed for preparation, letting the food rest, and storage.

**Recipe ideas**

Conical bowl Ø 24 cm, st/steel item product 3250.24
+ : designed for preparation, letting the food rest, and storage.

Conical bowl Ø 24 cm, st/steel item product 3250.24
+ : designed for preparation, letting the food rest, and storage.

Starday fried vegetables, roasted potatoes, grilled egg, plant...
**Guarantee conditions available on lemarquier.com**

**I HAVE A LIFETIME GUARANTEE**

**JE SUIS GARANTIE À VIE**

* Enamelled cast iron plate with high edges
* Tilting plate using 2 nuts under the plate
* Drain the juices through a hole
* Hidden stainless steel draining grease with the system of push pull opening
* Integrated piezo at control buttons
* P-shaped stainless steel burners with thermocouple protection
* Ergonomic & anti-slip control buttons
* Adjustable & anti-slip legs

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**PLANCHA**

**SIGNATURE Collection**

**LE MARQUIER** for **de Buyer**

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**ENAMELLED CAST IRON PLATE**
High quality
Easy to clean
Dim : 60x40 cm

**HIGH PERFORMANCE**
P-shaped stainless steel burners with thermocouple protection

**INTEGRATED PIEZO**
At control buttons

**HIDDEN DRAINING SYSTEM**
System of push pull opening

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**Gas plancha**

**SIGNATURE Allure**
Duo 260 - PLSA260D
**Allure**

**PLANCHA**

**SIGNATURE Collection**

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**ENAMELLED CAST IRON PLATE**
High quality
Easy to clean
Dim : 60x40 cm

**HIGH PERFORMANCE**
Independent heating power with 2 radiants

**HIGH DURABILITY**
Stainless steel chassis splashproof with a satin finish

**HIDDEN DRAINING SYSTEM**
System of push pull opening

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**Electric plancha**

**SIGNATURE Allure**

Inox 260 - PLSE260i
**Sideboard**

**SIGNATURE Allure**

**Duo - DSA87D**

- **EASY OPENING**
  System of push pull opening

- **KITCHEN USTENSILS RACK**
  Useful to hang spatulas

- **EASY TO MOVE**
  2 wheels with wheel covers
**MINERAL B PRO :**

addition to the range.

The elegant Mineral B Pro range with their ergonomic cast stainless steel handles has been extended with a 28cm frying pan, ideal for big family meals. Steel is the best material for searing, browning and grilling food. It is incredibly efficient and preserves vitamins and flavours. It doesn’t have any coating, so you don’t need to worry about scratches. This durable utensil has a lifetime guarantee.

**CREATION TO GO :**

new nozzle boxes.

**Box of 12 Tritan nozzles**

**Caterer set**

U4-6-8-12
C6-C8-D8-E6-FE2
1 star ribbon nozzle 8 teeth
2 St Honoré Ø9
4150.09

**Coffret 6 douilles Unies**

U2;4;6;8;10;12
référence 4150.10

**Coffret 6 douilles Cannelées**

B8-C6-C8-D8-E6-E8
référence 4150.11

To push the limits of creativity, three new nozzles sets have been introduced at de Buyer. Traditional or innovative, a total of 9 new tritan nozzle boxes are now available to satisfy every whim: Classic, Creative, Mixed, Geo, Starter, Garnish and the three new ones: Plain, Fluted, Deli.

They are also available separately and are compatible with all icing bags and the Tube.

De Buyer supplies a flexible silicon storage box so you can easily store your nozzles. They can be clipped and unclipped in a single movement and they’re also dishwasher-safe. These handy, helpful boxes will stack easily in your kitchen cupboards!

**Steel saucepan**

**Mineral B Pro Ø 28cm**

5684.28

**News**

**de Buyer is a partner of Bocuse d’Or France**

De Buyer joins the great family of Bocuse d’Or, the most prestigious international culinary competition, created by Paul Bocuse in 1987. Sharing strong values and a burning passion for gastronomy with professionals, de Buyer supports French candidates throughout their preparations.

A personalised sticker comes with the products used by all candidates in the year 2020.

**de Buyer supports the CFA de la Gastronomie cooking school**

With their commitment to new professionals, de Buyer is supporting the new, upcoming school by chef Christian Têtedoie in Lyon, France.

**Live the de Buyer experience.**

For the second year and during spring season, de Buyer will provide opportunity to the public to visit its facilities and manufacturing site. Find the next dates on www.debuyer.com/en/factory-tour

This visit was awarded 3 routards, the highest ranking in the French company section in the Routard Guide.

**Next exhibitions**

FHA, Singapour, from 07/13/20 to 07/16/20
Salon de la pâtisserie, Paris, 06/20-22/20
Maison et Objet, Paris :09/04-08/20
Trendset, Munich : 07/11-13/20
SIRHA, Lyon, 01/21

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