

CATALOG
EXTRACT
2 0 2 0



de Buyer 
DEPUIS 1830

Chaque recette a son secret*

MADE IN
FRANCE



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.

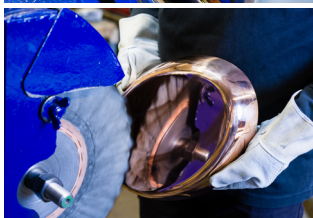
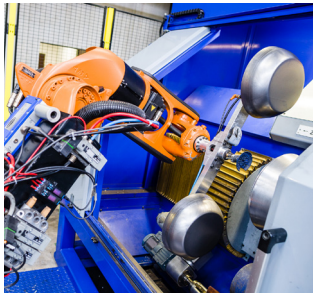
Like all lovers of good food, we have a passion for tasty and nutritious cuisine. In contrast with today's culture of instant gratification and ready meals, we want to help each individual to achieve fulfilment by taking back control of their diet. We support a concept of cooking that requires time and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



FRANCE SAVOIR-FAIRE
D'EXCELLENCE ★



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collection B BOIS

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Cooking

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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





PRIMA MATERA®

COPPER INDUCTION



- 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



PRIMA MATERA®
CAST STEEL HANDLES





inocuvire

COPPER

INOCUVIRE

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



- 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

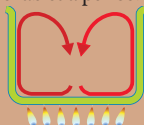
USE

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

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.



Saucepan



ref. 3746 with lid
ø 16 cm to ø 20 cm

Straight sauté-pan



ref. 3730
ø 20 cm to 24 cm

Rounded sauté-pan



ref. 3736 with handle ø20 and 24 cm
ref. 3745.28 with 2 handles ø 28 cm

Round frypan



ref. 3724 all st/steel ø 20 to 32 cm
ref. 3718 nonstick ø 20 to 32 cm

Oval fishpan



ref. 3725.32 st/steel L. 32 cm
ref. 3719.32 nonstick L. 32 cm

Sauté-pan with 2 handles and lid



ref. 3741.24
ø 20 to 28 cm

Stewpan with lid



ref. 3742
ø 16 cm to 28 cm

Wok with 2 handles



ref. 3743.32
ø 32 cm

Oval stewpan with lid



ref. 3726.30
L. 30 cm

Stainless steel lid



ref. 3709
ø 9 cm to 28 cm

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

Sauté-pan with handle



ref. 3411.24
ø 24 cm

Stewpan with lid



ref. 3427
ø 20 to 28 cm

Lid



ref. 3429
ø 14 cm to 28 cm

STEEL





- Iron is steel : a mineral material
- PROTECTIVE BEE WAX FINISH

- Guaranteed without PTFE and PFOA.
- Environment safe production.
- Made in France

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

New iron frypan
before seasonig

Seasoned black
iron frypan with
natural non- stick
properties.



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

*Poffertjes
are mini
pancakes ,
a Dutch
speciality.*

Omelette pan



*Rounded
shape
to return
easily
omelettes.*
ref. 5611.24
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.



- 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

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.

PFOA
PFOA
FREE

GOOD TO KNOW

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.

**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 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



Choc

INTENSE



PFOS
PFOA
FREE

FORGED ALUMINIUM - STAINLESS STEEL HANDLE

- 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.



Easy to clean

Round frypan



ref. 8760
ø 20 to 32 cm

Crepe pan



ref. 8765
ø 26 cm and 30 cm

Sauté-pan



ref. 8768
ø 24 and 28 cm

Glass lid



ref. 3429
ø 20 to 32 cm



NONSTICK



PFOS
PFDA
FREE

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

Crepe pan



ref. 8765
ø 26 cm and 30 cm

Sauté-pan



ref. 8768
ø 24 and 28 cm

Glass lid



ref. 3429
ø 20 to 32 cm



MILLS



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-

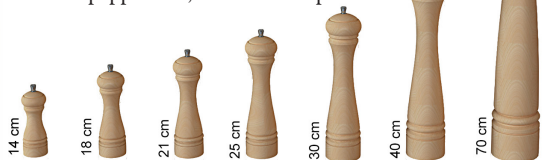
how, top-end production and also the same business goals in France and abroad.

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.



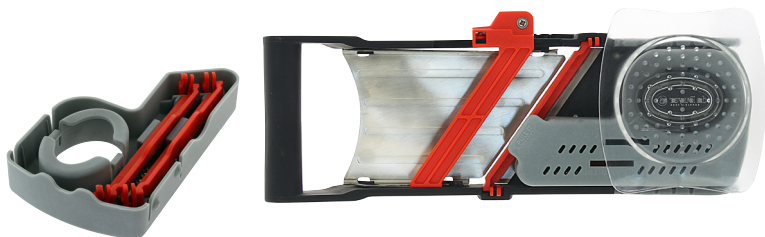
MINI VEGETABLE SLICER



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



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 nonslip handle.
- Supplied with protective pusher.
- Easy cleaning.
- Made in France.

THE CUTS



ref. 201 I
3 colours available

MANDOLINES



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



SMALL FRUITS & VEGETABLES



2015.84 set Gravity
with tube slider and 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

Slices		X
Crinkled cut		X
Waffle cut		X
Tomatoes, Soft products		X
Julienne Sticks		X
Dices		
Diamonds		

ref. 2015 Available in 3 colours
Black - Red - Green
delivered with slider and protective pusher
- 1 double horizontale 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

Slices		X
Crinkled cut		
Waffle cut		
Tomatoes, Soft products		X
Julienne Sticks		X
Dices		X
Diamonds		X



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



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

Slices		X
Crinkled cut		X
Waffle cut		X
Tomatoes, Soft products		X
Julienne Sticks		X
Dices		X
Diamonds		X



ref. 2012.01

standard model delivered with slider and protective pusher - 1 double horizontale blade

- 3 Julienne blades 2-4-10 mm

Available in 'MASTER' version ref. 2012.41

with 6 Julienne blades and the extra long pusher





FIBRE KARBON 1

KNIVES



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



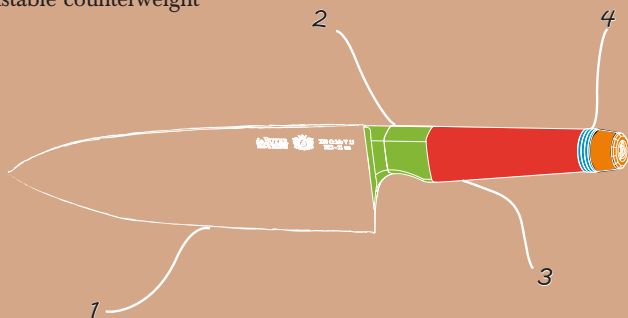
1- German X50CrMoV15 (1.4116) stainless steel alloy - Hard for edge retention and tough for edge durability

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



KNIVES

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

Boning knife



ref. 4284.13
L. 13 cm

Filet knife



ref. 4283.16
L. 16 cm

Filet knife



ref. 4283.18
L. 18 cm

Paring knife



ref. 4282.09
L. 9 cm

Utility knife



ref. 4285.14
L. 14 cm

Carving knife



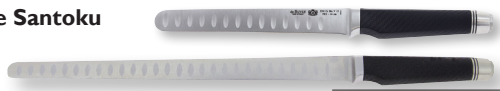
ref. 4285
L. 21 and 26 cm

Bread knife



ref. 4286.26
L. 26 cm

Salmon slicing knife Santoku



Ultra flexible blade for cutting thin slices of bacon, ham or salmon.

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



SHARPENERS

DIAMOND CAMS™ 2-stage manual knife pro sharpener:



ref. 4290.01

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 resharpener, including complete regrinding of old blades.

TRIUM™



ref. 4290.02

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 Cams™ 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 ever time.

QUINTUM™



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

5-stage manual professional steel



ref. 4291.00

The QUINTUM 'HyperSteel' produces sharper knives in less time than traditional methods for better results:

- 1- Patent pending Diamond Cams™ 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.

UTENSILS

CONCEPT® CORE UNIVERSAL

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



ref. 2612.01
ø 13 mm



ref. 2612.02
ø 20 mm

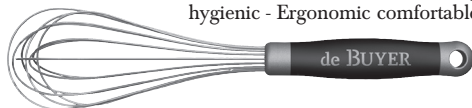


ref. 2612.03
ø 30 mm

GöMA Fouet Universel

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.



ref. 2610
L. from 20 to 35 cm

Copper jam pan



ref. 6200.38N
ø 38 cm - 9 L.

Candy thermometer



ref.4884.00N

St/steel jam funnel



ref.3356.00





FKOFFICIUM

SPATULA

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 polyamid 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



UTENSILS

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



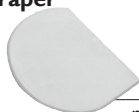
ref. 4682.20 For right-handed
ref. 4682.21 For left-handed

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



ref. 3437.16N
1.5 L.

**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

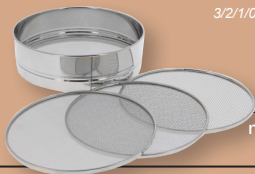
**St/steel frame muslin
strainer - hole 0.27 mm**



ref. 3352.20N
ø 20 cm

St/steel flour sieve - 4 meshes

3/2/1/0,5 mm



ref. 4605.21
ø 20 cm

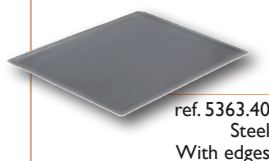
St/steel flour sieve



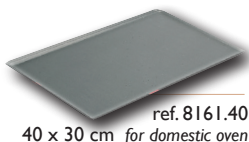
ref. 4604
ø 16/21/30 cm

BAKING TRAYS

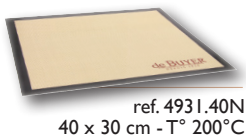
Baking tray 40 x 30 cm for domestic oven



Nonstick aluminium baking tray



Silicone baking mat



Nonstick multicooking baking sheet



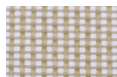
Roll of nonstick baking paper



Silicone coated baking mesh



AIRMAT
For choux paste
tart and
bread doughs

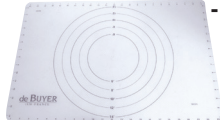


Silicone 'Macaroons' pastry mat



with marks
for 44 macaroons
ø 35 mm

Silicone baking and prepa- -ration mat





BVCert. 6054661



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**

ref.3353
5 colours available



BVCert. 6054661

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 LETUBE delivered with 2
nozzles: plain \varnothing 11 mm and serrated 8 teeth \varnothing 11 mm
+ Biscuit kit with 13 decor disks
+ 2 extra caps for the tank**

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

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.

Flexible nylon pastry bag



ref. 4859

L. 34/46 cm

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



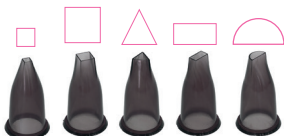
ref. 4165

Star nozzle 'Petits Fours'



ref. 4156
ø 10/14/18 mm

GEO nozzles



4183 Square 5/10 mm

4181.10 Triangle 10 mm

4182.12 Rectangle 12X6 mm

4180.14 Hemisphere ø 14 mm

Box 6 nozzles with holder

ref. 4150

9 boxes of TRITAN 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.



2120.01 N°241
2120.02 N°242

2120.03 N°243
2120.04 N°244

2120.05 N°246
2120.06 N°247

2120.07 N°257
2120.08 N°248

Plain nozzle



ref. 2111
ø 2 to 24 mm

Star nozzle



ref. 2112
ø 3 to 18 mm

Leaf nozzle



ref. 2128.02N

Bird nest nozzle



ref. 2126

nozzle for yule log



ref. 2113
6 teeth

St Honoré nozzle



ref. 2115
ø 9 to 16 mm

Rose nozzle



ref. 2129
ø 8 to 16 mm

Star nozzle for 'Petits Fours'



ref. 2116
ø 7 to 14 mm

Filling tube



ref. 2125.06
ø 6 mm

Ruban nozzle



ref. 2117
4 sizes

Sultane nozzle



ref. 2118

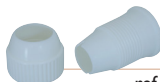
Set 5 nozzles



ref. 2114.05



Adapter kit for st/steel nozzles



ref. 2114
3 sizes

Holder for pastry bag

ref. 4347.10N
ø19.5 x ht 23 cm





MOULDS & RINGS

**Foldable stainless steel
rectangular baking mould**

GEO forme



*ALL-IN-ONE
conception*



ref. 3210
perforated L.24 / 35 cm
SPECIAL 'PÂTE 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



St/steel oblique cake mould and its nonstick baking sheet



Removable
ends

ref. 3208.23

mould 20 x 5.5 x ht 5 cm + baking sheet

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.



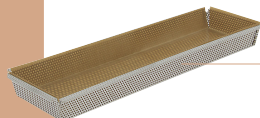
Dismontable round mould with its nonstick baking sheet

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

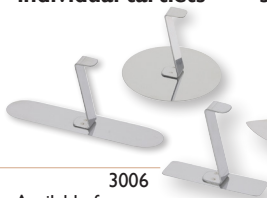
ref. 3212.35 L.35 cm Ht 3,5 cm



RINGS



St/steel pusher for individual tartlets

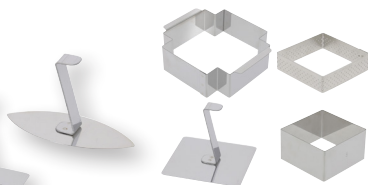


3006

Available forms :
Round/ Oval

Rectangular/ Calisson / Square

St/steel utensils for square tartlet L.8 cm



3318.02

Square cutter

3006.02

Square pusher

Round st/steel tart ring with rolled edge



ref. 3091

ø 6 to 32 cm

St/steel pastry ring «Calisson»



ref. 3076

Ht 40 mm - L. 5,5 to 33 cm

St/steel round pastry ring



ref. 3989

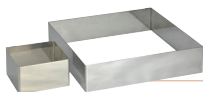
Ht 45 mm - from ø 6 to 24 cm

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

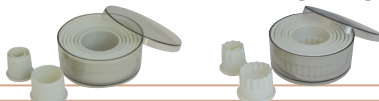
St/steel square extendable frame



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

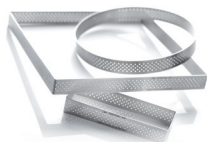
4781.01 5 plain wheels/5 fluted wheels



Créations Jonathan Mougel, MOF Pâtissier-Confiseur 2019

Perforated st/teel 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 enables to suppress air bubbles for a perfect and uniform cooking. Made in France



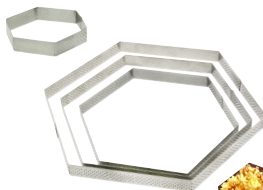
ref.3099
Round ø 5.5 to 28.5 cm
3cm-high available



ref.3099
Heart ø 8 to 22 cm



ref.3099
Calisson L. 12 cm
L. 18 cm - 25,5 cm

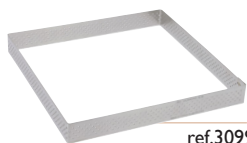


ref.3099
Hexagonal
L.11 à 31 cm





Créations Jonathan Mougel, MOF Pâtissier-Confiseur 2019



ref.3099
Square L. 7 to 20 cm
3cm-high available



ref.3099
Rectangle L. 12 to 28 cm
3cm-high available



ref.3099
Oval L. 14.5 to 30 cm



Perforated fluted stainless steel tart ring with straight edge Ht 3 cm



ref. 3030
Round \varnothing 20 to 32 cm



ref. 3031.23
Square L. 23 cm



ref. 3032.35
Rectangle L. 35 x 10 cm



Round pastry mould



ref. 4717
ø 20/23/28 cm

Round pastry mould



ref. 4718
ø 16/20/26 cm

Demountable round pastry mould



ref. 4844
ø 20 to 28 cm

Savarin mould with removable bottom- 2 bottoms



ref. 4766.26
ø 26 cm

Fluted Brioche mould



ref. 4702
ø 10 and ø 22 cm

Rectangular cake mould



Ref. 4715 rounded edges L.15 to 26 cm
ref. 4716 folded edges L.25 to 35 cm

Charlotte mould



ref. 4719.18
ø 18 cm

Square mould



ref. 4700.22
L.22.5 cm

Kougloff mould



ref. 4701.22

RIGID MOULDS

Round fluted tart mould



ref.4705 fixed bottom \varnothing 20 to 32 cm
ref.4706 removable bottom \varnothing 20 to 32 cm

Round fluted tartlet mould



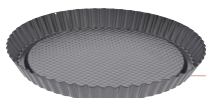
ref.4703
 \varnothing 10/12 cm

Set of 4 individual moulds 'Canelés'



ref.4718.05
 \varnothing 5,5 cm

Fluted fruit tart mould



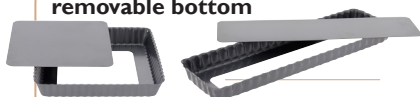
ref. 4707.28
 \varnothing 28 cm

Pastry tray for mini Savarins



Ref.4712.06 6 Savarins \varnothing 8 cm
Ref.4712.12 12 Savarins \varnothing 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



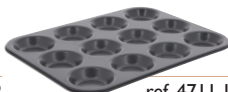
ref. 4712.24
 \varnothing 24 cm

12 Madeleines



ref. 4710.12
tray 25.5 x 20 cm

12 tartlets \varnothing 7 cm



ref. 4711.12
Plaque 34 x 26 cm

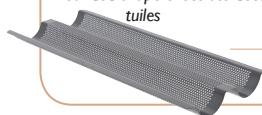
12 Muffins



ref. 4843.00
Muffins \varnothing 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



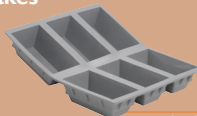
BV Cert. 6054661

ELASTOMOULE®

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

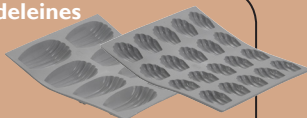


6 Cakes



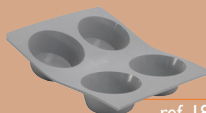
ref. 1831.21D
 98x48 mm x Ht 30 mm

Madeleines



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

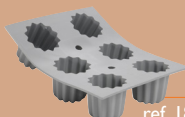
4 Muffins



ref. 1833.21D
 ø 74 mm x Ht 30 mm

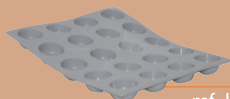


6 Canelés Bordelais



ref. 1834.21D
 ø 55 mm x Ht 50 mm

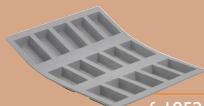
20 hemispherical moulds



ref. 1850.21
 ø 3 cm

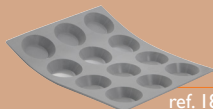


15 Mini Financiers



ref. 1852.21D
 49x26 mm Ht 11 mm

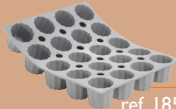
12 round mini tartlets



ref. 1853.21D
 ø 45 mm Ht 11 mm

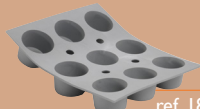


20 Mini Canelés Bordelais



ref. 1856.21D
 ø 35 mm Ht 35 mm

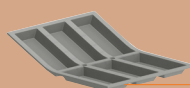
9 round Mini Muffins



ref. 1858.21D
 ø 45 mm Ht 30 mm



6 large Financiers moulds



ref. 1875.21
 95x45 mm Ht 12 mm

SUPPLE MOULDS

Moul'flex

Supple nonstick pastry mould
Pure foodgrade silicone
100% platinum
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



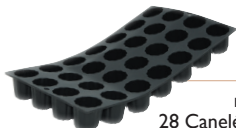
ref. 1976.02
49 x 26 x Ht 11 mm

9 Madeleines

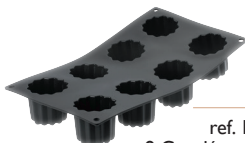


ref. 1966.01
75 x 45 mm

Canelés Bordelais



ref. 1977.01
28 Canelés ø 35 mm



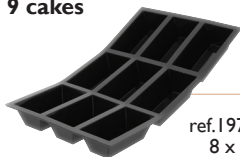
ref. 1968.01
8 Canelés ø 55 mm

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 :

de Buyer 
D E P U I S 1 8 3 0

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TEL: + 33 (0)3 29 30 66 12
info@debuyer.com - www.debuyer.com



* Every recipe holds a secret