



de Buyer 
DEPUIS 1830

U.S. COLLECTION
2020 / 2021

MANIFESTO

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'





Since 1830, we have been preserving production practices handed down through generations. Nurturing values such as humility, respect, and fairness, seasoned with a pinch of innovation. Like the chefs, we carefully measure out these ingredients until we achieve the perfect blend. Prepare your taste buds as we reveal some of our biggest secrets. Feast your eyes and enjoy!
Thank you for your ongoing loyalty.

Yours sincerely,

A handwritten signature in black ink that reads "Guilhem Pinault". The signature is fluid and cursive.

Guilhem Pinault
CEO



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Credits photos : Eric Marin - Bella Karragiannidis - de Buyer Industries

COPPER

Copper cookware is essential for the serious chef. Copper heats and cools within seconds and its excellent conductivity ensures quick and even heat distribution throughout the whole pan, a must-have for delicate preparations such as sauces and reductions in the French style. These handcrafted pots and pans blend versatility and usability with the high-quality materials that professional chefs love. Our distinctive blend of 90% copper and 10% stainless-steel ensures your copper pot truly lives up to its name. Imagine bringing the excellence of professional cooking right into your kitchen.

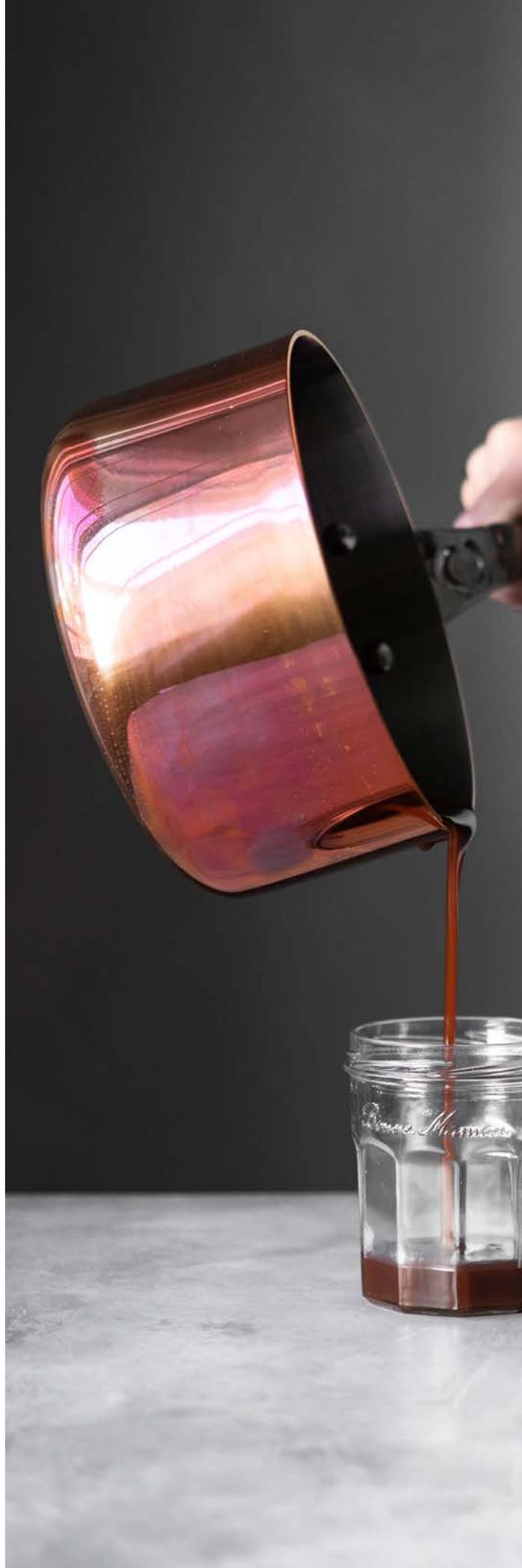
Our copper and stainless-steel lines marry quality with convivence. The copper outside the pan conducts exceptional heat distribution, ensuring dinner is cooked to perfection. The stainless-steel interior allows for easy care and quick clean-up and guarantees durability while protecting your food from the elements of copper. Our copper pans are an investment that will withstand years' worth of delicious meals and entertaining.

Our crème de la crème Prima Matera line features induction cooking capacities. These heavy-duty pans are 90% hand-polished copper and 10% stainless-steel and feature riveted ergonomic cast stainless-steel handles for effortless movement. What makes the Prima Matera line distinct is our innovative ferro-magnetic bottom, primed for induction cooking or any cooking surface.

Induction cooking is a more energy efficient method of cooking that allows food to quickly and evenly heat to precision. Prima Matera's innovative technology combined with its beautiful aesthetic makes crafting expert food at home attainable.

Inocuire will transform your kitchen and all that you cook with the elegant, time-honored tradition of copper cookware. Inocuire pots and pans are easy to use, with a substantial feel and durable material that is made to last. Unique features include cast-iron or brass handles riveted by hand, a gorgeous copper exterior, a stainless-steel interior, professional-grade depth and height, and a sleek design. As with the Prima Matera pans, Inocuire pans are made almost entirely of copper, a rich distinction that promises effective and uniform heat distribution.

To retain the brilliance of your copper pan, use a copper cleaner in place of harsher detergent and never use a metal sponge to clean. To clean the stainless-steel interior, use a sponge and mild soap. For stuck or burned food, allow the pan to soak in warm soapy water. Cleaning in a dishwasher is never recommended.



PRIMA MATERA

Cast stainless-steel handle



Saucepan

code	diameter inches	capacity quarts
6206.14	5 ^{1/2}	1.3
6206.16	6 ^{1/4}	1.9
6206.18	7	2.6
6206.20	8	3.5
6206.24	9 ^{1/2}	6.3



Sauté-pan

code	diameter inches	capacity quarts
6230.16	6 ^{1/4}	1
6230.20	8	1.9
6230.24	9 ^{1/2}	3.2



Rounded sauté-pan

code	diameter inches	capacity quarts
6236.20	8	1.8
6236.24	9 ^{1/2}	3.3

Stainless-steel lid



code	diameter inches
3709.14N	5 ^{1/2}
3709.16N	6 ^{1/4}
3709.18N	7
3709.20N	8
3709.24N	9 ^{1/2}
3709.28	11



Frypan

code	diameter inches
6224.20	8
6224.24	9 ^{1/2}
6224.28	11
6224.32	12 ^{1/2}



Sauté-pan with lid

code	diameter inches	capacity quarts
6241.20	8	1.9
6241.24	9 ^{1/2}	3.3
6241.28	11	5.2



Rounded Sauté-pan with lid

code	diameter inches	capacity quarts
6232.28	11	5.2



Stewpan with lid

code	diameter inches	capacity quarts
6242.20	8	3.5
6242.24	9 ¹ / ₂	5.7
6242.28	11	8.5



High Stewpan with lid

code	diameter inches	capacity quarts
6243.24	9 ¹ / ₂	7.9



Stockpot with lid

code	diameter inches	capacity quarts
6244.20	8	6

INOCUIVRE

Cast iron handle



Saucepan

code	diameter inches	capacity quarts
6460.12	4 ^{3/4}	0.84
6460.14	5 ^{1/2}	1.3
6460.16	6 ^{1/4}	1.9
6460.18	7	2.65
6460.20	8	3.5



Sauté-pan

code	diameter inches	capacity quarts
6462.20	8	1.9
6462.24	9 ^{1/2}	3.3
6462.28	11	5.2



Copper lid

code	diameter inches
6463.14	5 ^{1/2}
6463.16	6 ^{1/4}
6463.18	7 ^{1/8}
6463.20	8
6463.24	9 ^{1/2}
6463.28	11



Copper cleaner

code	capacity ounces
4200.01N	5



Conical sauté-pan

code	diameter inches	capacity quarts
6464.16	6 ¹ / ₄	0.95
6464.20	8	1.8
6464.24	9 ¹ / ₂	3.05



Frypan

code	diameter inches
6465.20	8
6465.24	9 ¹ / ₂
6465.28	11
6465.32	12 ¹ / ₂



Stewpan with lid

code	diameter inches	capacity quarts
6466.24	9 ¹ / ₂	5.7
6466.28	11	8.45

INOCUIVRE
Riveted brass handles



Round dish with 2 brass handles

code	diameter inches
6449.12	4 ³ / ₄
6449.16	6 ¹ / ₄
6449.20	8
6449.24	9 ¹ / ₂



Oval dish with 2 brass handles

code	size inches
6451.32	12 ¹ / ₂ x 9
6451.36	14 x 10 ³ / ₈

CARBON STEEL

At de Buyer, we value tradition and history, carrying the past into today. Our family company has handcrafted cookware made to last since 1830. Our signature pans crafted from carbon steel also promise to stand the test of time, improve as they age, and become your most essential items. With time, carbon steel pans reflect the sensibilities of their users through the seasoning process. Our pans progress as you do, and the end results are one-of-a-kind pieces that reflect back your journey in the kitchen.

Like cast iron, carbon steel is made of carbon and iron. The difference is in the ratio: carbon steel is made of 99 parts iron to 1 part carbon. The result is a lighter, less porous pan that warms quickly and evenly. Carbon steel retains its heat to envelope your meal at the perfect temperature.

Carbon steel's story begins with an initial seasoning. Simply wash your new pan with warm water and dry with a soft towel. Then, pour in a quarter-inch layer of your favorite cooking oil, selecting one with a high smoke point. Heat to smoking before pouring out any remaining oil and wiping dry. Your new pan is now seasoned and ready for use.

Your initial investment in carbon steel pays off, and the film creates a natural, professional-grade nonstick surface. The more you use it, the darker it gets, telling you that your pan is on its way to true excellence. Your pan rewards you for your efforts over time, and as you season your pan, it becomes more nonstick and easier to clean. Just deglaze your pan with water after use and wipe it with a clean, soap-free sponge.

We offer two lines of carbon steel cookware, Mineral B and Blue Steel, so that chefs can select the pan that serves them best. Each has its unique advantages, allowing chefs to mix and match between lines to create a complete set of cookware.

Mineral B

Our Mineral B line arrives protected by beeswax, ensuring your investment arrives rust free. de Buyer always refines with an eye toward the natural world: we discovered that beeswax protects pans against oxidation and improves seasoned steel. Our special application methods ensure that wax will not drip or pool, making it mess free. Mineral B contains PTFE and PFOA-free iron that undergoes environmentally safe production methods.

Mineral B allows you to sear, stir, brown, and grill at high temperatures, both on the stove and in the oven. The line includes woks, egg pans, crepe pans, and more, each with our distinctive steel and wax. The line includes different sizes, so that you can always find the best item for you.

Mineral B pans reflect our French roots: the Lyonnaise shape and curved handle «à la Française» are symbols of French gastronomy. Our “French collection” features cast stainless-steel handles inspired by Parisian monument that highlight our heritage with an elegant, ergonomical design.

Lifetime warranty.





MINERAL B

Round frypan



code	diameter inches
5610.20	8
5610.24	9 ¹ / ₂
5610.26	10 ¹ / ₄
5610.28	11



code	diameter inches	
5610.32	12 ¹ / ₂	2 handles
5610.36	14	2 handles

MINERAL B



Grill Frypan

code	diameter inches
5613.26	10 ¹ / ₄
5613.32	12 ¹ / ₂



Steak Frypan

code	diameter inches
5616.24	9 ¹ / ₂
5616.28	11



Crepe/Tortilla pan

code	diameter inches
5615.24	9 ¹ / ₂
5615.26	10 ¹ / ₄
5615.30	12



Omelette pan

code	diameter inches
5611.24	9 ¹ / ₂



Country Chef Pan

code	diameter inches	
5614.24	9 ¹ / ₂	
5614.28	11	
5614.32	12 ¹ / ₂	2 handles



Country Chef Pan

code	diameter inches	
5654.28	11	2 handles
5654.32	12 ¹ / ₂	2 handles



Wok with long handle

code	diameter inches	
5618.28	11	
5618.32	12 ¹ / ₂	2 handles



Neoprene handle gloves for strip steel pan handle

code	diameter inches	capacity quarts
4636.00	7 ⁴ / ₅	Box of 10



Paella pan

code diameter | inches
5652.32 12^{1/2}



Oval roasting pan

code diameter | inches
5651.36 L.14 x 9^{1/2}



Carbon steel frypan
French Collection Mineral B

code diameter | inches
5670.20 8
5670.24 9^{1/2}
5670.28 11



Rectangular pan with 2 handles

code diameter | inches
5640.01 L.15 x 10^{1/4}



Aebleskiver & Poffertjes

code diameter | inches
5612.16 10^{2/3}

capacity
16
1.6 in each



Egg pan

code diameter | inches
5612.12 4^{3/4}

Egg pan
French Collection Mineral B

5670.12 4^{3/4}

NEW

MINERAL B PRO

Round frypan
Cast stainless-steel handle



code diameter | inches
5680.20 8
5680.24 9^{1/2}
5680.28 11
5680.32 12^{1/2} 2 handles



MINERAL B BOIS

Our new B Bois line marries our beloved staples for cookware and utensils with a fresh take on design that will please contemporary chefs. To suit the modern kitchen, B Bois products mix functionality with style to compliment wooden countertops, butcher's blocks, or wooden cutting boards. Our high-grade beechwood will also reflect nicely the natural qualities of granite, marble, or tile, elevating every kitchen's aesthetic. Create the kitchen of your dreams down to the last detail using these beautiful pieces as inspiration for a timeless, elegant design.

As with everything we make, we produce our B Bois line holding ourselves to the highest standards for quality and ethical practice. We want to make your kitchen beautiful while also preserving the beauty of the world from which we source our materials. For B Bois, we collect beechwood from sustainably managed forests to ensure that our eco-footprint is minimal. We treat our wood with natural beeswax so that it won't crack or warp. You can rest easy knowing that every B Bois spoon or pan that touches your food is safe and naturally treated.

de Buyer products are created with function in mind, and we aim to make your cooking experience seamless. The bodies of our pans are rendered from carbon steel. Steel is essential for high-temperature cooking, such as searing the juices of your steak or stir-frying fresh vegetables

The beechwood handles provide a good grip and protects your hand from directly touching heat. Safety is always a top priority for de Buyer.

In designing our line, we have thought of everything to meet any kitchen task. From our carbon steel collection, we offer Mineral B Bois, the all-natural PTFE- and PFOA-free carbon steel.

Utensils B Bois features spoons, spatulas, and more in a mix of steel and wood, or in an all-wood variety. We offer a range of shapes and sizes, all at an accessible price point.

Take for instance our B Bois slotted spatula: stonewashed stainless-steel ensures that your utensil withstands high temperatures. The beechwood handle provides chefs with a firm grip that remains cool to the touch. The elegant look means that you can use your utensil for cooking your meal in the kitchen and then serving it to guests in the dining room. Pair the spatula with our B Bois frypans to flip the perfect omelet or sear salmon in style.





Frypan

code	diameter inches
5710.20	8
5710.24	9 ^{1/2}
5710.28	11
5710.32	12 ^{1/2}



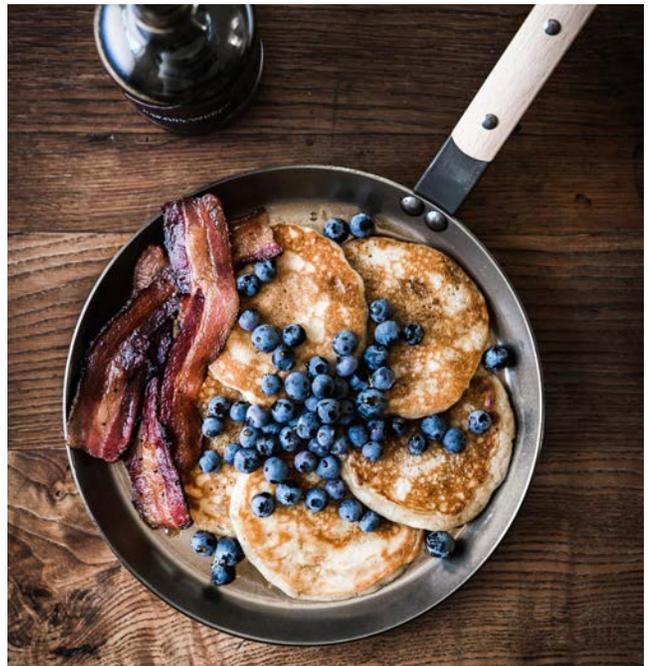
Country pan

code	diameter inches
5714.24	9 ^{1/2}



Crepe/tortilla pan

code	diameter inches
5715.24	9 ^{1/2}



WOOD UTENSILS



Rounded spatula

code	size inches
4870.25	L. 10
4870.30	L. 12
4870.35	L. 14
4870.40	L. 16



Crepe spatula

code	size inches
4873.00	L. 12



Crepe spreader

code
4873.01



Spoon

code	size inches
4871.20	L. 8
4871.25	L. 10
4871.30	L. 12
4871.35	L. 14
4871.40	L. 16



Pointed spoon

code	size inches
4874.00	Plain spoon for sauces L. 12



Slanted edge spatula

code	size inches
4872.25	L.10
4872.30	L.12
4872.35	L.14
4872.40	L.16



Pointed spoon

code	size inches
4874.01	Slotted for Risotto L. 12



Large spatula

code	size inches
4875.30	L.12



Tongs

code	size inches
4876.01	L. 8 ^{3/4}

STAINLESS-STEEL & WOOD UTENSILS
Vintage collection



2701.00 Slotted spoon



2701.01 Spoon



2701.02 Ladle



2701.03 Masher



2701.04 Skimmer



2701.05 Plain spatula



2701.06 Slotted spatula



2701.07 Flexible turner



2701.09 Spaghetti spoon



2701.10 Fork

BLUE STEEL

Invite the professional kitchen into your home with our Blue Steel pans. Blue Steel provides the beginning chef the experience of working with approachable, expert-level cookware. Our pans are made from sturdy steel, which heats quickly and evenly allowing you to whip up weeknight meals such as sirloin steak and seasoned potatoes or chicken Milanese. Blue steel is a responsive material, so you can use the same pan to brown your meat, sauté your vegetables, and deglaze your pan with red wine for a pan sauce, all in time for dinner.

To craft Blue Steel, we begin with carbon steel treated at higher temperatures. The heat treatment gives the pan its distinctive dark color and allows for a lighter, thinner pan. We selected blue steel as the base for our pan because of its exceptional strength. The steel is between 1 and 2 mm, the ideal thickness for everyday cooking. We secure solidly constructed, welded handles to these pans so that they will stand up to frequent use and deliver the consistent results you expect from de Buyer.

We offer a La Lyonnaise Blue Steel frypan and a crepe or tortilla pan to make sure that weeknight recipes are within reach. de Buyer delivers these benefits at a reasonable price point, so that you don't have to sacrifice quality for accessibility. We also offer neoprene handle gloves to ensure that you stay safe in the kitchen as you deliver delicious meals to the dining table, time after time.





La Lyonnaise frypan

code	diameter inches
5020.20	8
5020.26	10 ^{1/4}
5020.30	12
5020.36	14



Crepe/tortilla pan

code	diameter inches
5303.18	7
5303.20	8
5303.24	9 ^{1/2}

STAINLESS-STEEL

The Nostalg collection tells the story of a perfect marriage between cutting-edge design and traditional craftsmanship. These reinforced stainless-steel pots and pans are handmade in France using the highest quality stainless-steel available: 18/10. Each pot is stonewashed to a vintage finish using recycled water in a process that takes three hours to complete. The result is a frypan or pot that unifies time-honored practice and modern superiority.

Working in the kitchen with a Nostalg pan makes cooking enjoyable. The cast stainless-steel handles are ergonomic and hand-riveted, which means they are both utilitarian and professional.

Because the rivets have been thoughtfully rendered out of the very same quality stainless-steel as the pan, they will not loosen over time. Their steel will expand and contract at the same rate as the pan, so that the integrity of your Nostalg product is kept intact.

Your Nostalg pot is induction ready and can be used on any heat source thanks to its magnetic bottom. The bottom of the pan is filled with aluminum to help with heat conduction. As any chef knows, better heat means better food. What's more, all Nostalg products are dishwasher safe, PFOA- and PTFE-free, and feature an easy-to-pour rim, ensuring your kitchen stays tidy as you create crowd-pleasing meals.





Saucepan with lid

code	diameter inches	capacity quarts
3430.14	5 ¹ / ₂	1.3
3430.16	6 ¹ / ₄	1.7
3430.18	7	2.3
3430.20	8	3.2



Stewpan with lid

code	diameter inches	capacity quarts
3433.20	8	3.2
3433.24	9 ¹ / ₂	5.7



Frypan

code	diameter inches
3432.24	9 ¹ / ₂
3432.28	11

NONSTICK CHOC

A nonstick pan is a must-have essential in any kitchen. We craft our distinctive nonstick series, Choc, out of pressed aluminum with a five-layer PTFE coating. These pans, including their rivets, are made from heavy-duty aluminum. The result is a pan that is less susceptible to warping and creates the perfect environment for cooking delicate fish or simmering a favorite sauce. Other notable qualities include superior scratch resistance and a guaranteed PFOA-free product, making the pans perfect to keep on hand for your best meals.

The color-handle series follows HACCP certification and makes a bright addition to your stove top. These pans are versatile and fit just about any occasion. A Choc pan will without a doubt quickly become your go-to all week long, from reheating Sunday dinner on Monday, to braising codfish on Wednesday, to whipping up curry lentil stew for Friday's lunch.

In addition to the indispensable HACCP series, de Buyer offers the Choc Resto Induction, a nonstick pan with a honeycomb-coated forged induction base. Like the HACCP series, these pans are also available in 4 or 5 mm thicknesses, ideal for heat resistance and regulating temperature. The honeycomb base perfects heat diffusion and retention, which means your pan can be used on any heat source without fail.

Nonstick pans do not reach high temperatures because the nonstick coating acts as a barrier between the heat source and the pan, which is why our Choc line is so ideal for simmering, reheating, or cooking delicate foods at a medium to low heat. For best results, gradually heat the pan to your desired temperature (250°C/482°F max) and do not leave an empty nonstick on a hotplate or any heat source. Wooden or soft utensils are preferable to keep your pan pristine, and cleaning is made simple with a soft sponge and mild soap.



HACCP Series
4-mm thick



code	diameter inches
8040.20	8
8040.24	9 ^{1/2}
8040.28	11
8040.32	12 ^{1/2}



code	diameter inches
8050.20	8
8050.24	9 ^{1/2}
8050.28	11
8050.32	12 ^{1/2}



code	diameter inches
8070.20	8
8070.24	9 ^{1/2}
8070.28	11
8070.32	12 ^{1/2}



Nonstick crepe/tortilla pan |
3.3-mm thick

code	diameter inches
8185.22	8 ^{2/3}
8185.26	10 ^{1/4}
8185.30	12



Nonstick egg pan

code	diameter inches
8140.12	4 ^{3/4} small
8140.14	5 ^{1/2} medium

Also perfect for blinis and pancakes



Frypan
Induction | 5-mm thick

code	diameter inches
8480.20	8
8480.24	9 ^{1/2}
8480.28	11
8480.32	12 ^{1/2}



Nonstick crepe/tortilla pan
Induction | 4-mm thick

code	diameter inches
8485.26	10 ^{1/4}
8485.30	12



Nylon Spatula

code	Length inches
4813.01N	11

CHOC INTENSE

NEW

Our Choc Intense line has all the benefits of our HACCP series and excels at delicately cooking food without coloring it. The perfect pan for leftovers, it can reheat pre-cooked dishes, combine sauces and does so without altering taste, color, or flavor. Made of 4mm of forged aluminum, this non-deformable pan allows for gradual and uniform heat distribution ensuring the perfect temperature every time.

The Choc Intense line is also ultra-resistant and reinforced with a matte black structured interior and exterior coating. Guaranteed without PFOA and without particles, it is not only extremely safe but also durable for long-term use. Because of its high resistance to abrasion and optimal slipperiness, this pan has a 50% longer lifespan than your average non-stick and will stick around in your kitchen for many years to come.





Round nonstick frypan
Induction | 4-mm thick

code	diameter inches
8760.20	8
8760.24	9 ^{1/2}
8760.28	11
8760.32	12 ^{1/2}



Nonstick deep frypan
Induction | 4-mm thick

code	diameter inches
8768.24	9 ^{1/2}
8768.28	11



Nonstick crepe/tortilla pan
Induction | 4-mm thick

code	diameter inches
8765.26	10 ^{1/4}
8765.30	12



MANDOLINE

As any restaurateur knows, a mandoline is an essential kitchen tool because it allows complex dishes to be created quickly and efficiently. A gratin can be ready in minutes. A batch of homemade potato chips will bake crisply and evenly. Julienned carrots will roast in uniform perfection. With our mandoline slicer, consistently cooked food is possible so you can wow your guests and still have time to enjoy the dinner party.

Designed with your safety in mind, all mandolines feature an ergonomic pusher keeping your fingers away from the blade and a rotation control system to maximize precision. Each of our three lines are made of professional stainless-steel blades, are easy to clean, and take up minimal space with their compact design and/or folding foot. Safe and versatile, our mandoline slicers are a staple item every kitchen requires.

La Mandoline Access

The key to La Mandoline Access is double-edged approach: a double blade system, a double julienne blade, and a double horizontal blade with a micro-serrated side for cutting fruits and veggies. This is the classic, essential mandoline that makes cooking dinner faster, happier, and healthier.

Viper

Ultra-sleek, ultra-compact, and ultra-effective, the Viper provides home chefs with control over their food. The Viper allows for an easy dice and diamond cuts. The v-shaped blade is perfect for cutting even the softest of fruits. Adjust the knob setting for desired thickness and you are ready to slice and julienne quickly and safely. The Viper line also features an integrated, patented DICE system for even and consistent dicing.

La Mandoline Revolution

Like its sister La Mandoline Access, La Mandoline Revolution arrives in your kitchen with a plastic receptacle for easy storage of your julienne blades. It offers an ergonomic round stainless-steel pusher with a rotating control system for easy and regular cuts. You'll find the double horizontal blades with micro-serrated sides from the Access here as well, although this mandoline offers three julienne blades, a feature sure to add variety and depth to your dish. La Mandoline Revolution also features an integrated, patented DICE system.

La Mandoline Revolution Master

This mandoline offers six blades ranging from 2 mm to 10 mm and an extra pusher for long vegetables such as zucchini, cucumbers, and carrots.





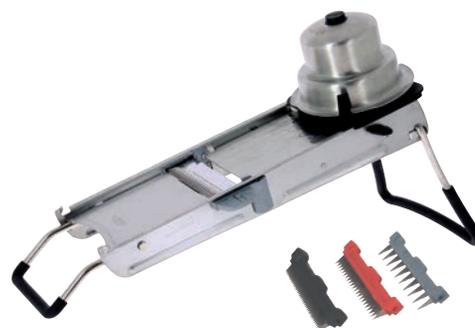


La Mandoline Access

code
2014.00

Equipped with:

- Plastic ergonomic pusher and slider
- Double horizontal lobed edge blade
- Double Julienne blade 4/10 mm - 0.15/0.08 in.

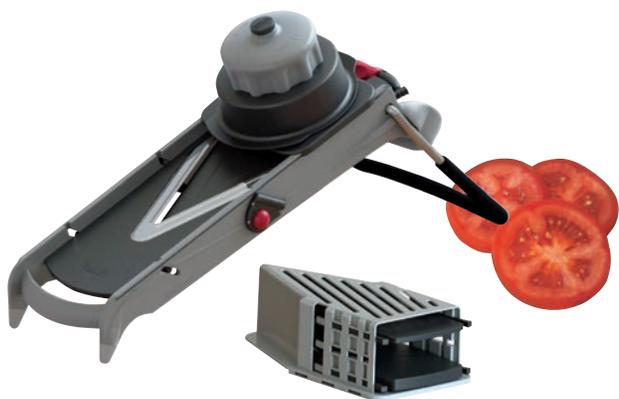


La Mandoline Revolution

code
2012.01

Equipped with:

- Stainless-steel pusher with rotating control system
- Double horizontal lobed edge blade
- 3 Julienne blades 0.4/0.15/0.08 in. in their storage box



La Mandoline Viper

code
2016.00

Equipped with:

- 1 plate for slice & 2 Julienne plates
- 4 and 10 mm
- Pusher and slider
- Integrated dicing system 2.
- Storage box



La Mandoline Revolution Master

code
2012.41

Equipped with:

- Stainless-steel regular pusher with rotating control system
- Double horizontal lobed edge blade
- 6 Julienne blades 0.4/0.27/0.2/0.15/0.11/0.08 in
- Removable storage box
- Extra-long pusher and its slider



Julienne Crosscut Blades For La Mandoline Revolution

code

2012.91	0.08	2mm black
2012.94	0.11	3mm green
2012.92	0.15	4mm red
2012.95	0.2	5mm blue
2012.96	0.27	7mm orange
2012.93	0.4	10mm grey



Replacement Parts For La Mandoline Revolution

code

2012.56	Round slider & pusher
2012.55	Extra-long pusher & slider
2012.89	Empty box



Horizontal blade for La Mandoline Revolution /Access

code

2015.95	Lobed edge blade
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Gravity set with tube slider

code

2015.84	
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La Mandoline Viper replacement plates

code

2016.96	Slicing plate
2016.92	Julienne plate 4 mm
2016.94	Julienne plate 10 mm



Pusher and slider

code

2016.59	Pusher
2016.90	Slider

MANDOLINE

KOBRA Slicer

The KOBRA mandoline allows for the easiest sliced cuts. The v-shaped blade is perfect for cutting even the softest of fruits. With the new thickness adjustment setting, you can adjust the knob setting for desired thickness quickly, safely and efficiently allowing to cut extra-fine slices .2mm to 5mm. It features a professional quality blade made in Thiers with a “click express” system so you always ensure the perfect slice.



The KOBRA blade easily cuts the product. Micro-serrations of the blade make it easier to cut all fruit/vegetables into very thin slices, while preserving the constitution of their flesh. The stainless steel plate enables food to slide smoothly for a natural movement. With a 19.3° optimised cutting angle and an ergonomic handle for a natural grip as well as anti-slip handle and legs, it cuts fruits and vegetables like a dream.

La Mandoline Kobra

code

2011.00

Includes pusher





NEW

KOMI Slicer

The KOMI Japanese mini slicer is a user friendly and ultra compact vegetable cutter with an integrated horizontal blade. Easily adjustable for different thicknesses from 0-5mm. This smaller version of our larger Mandolines has extraordinary capabilities. For making various sized slices as well as exceptionally julienning vegetables and fruit, this mini slicer is the perfect addition to any kitchen.

Like all our Mandolines, the KOMI comes with an ergonomic protective plunger. The transparency provides an added layer of safety so you can see exactly the placement of the plunger on the slicer. The compact usage and storage of this product makes it a kitchen favorite that can be used by amateurs or professionals.

Komi Japanese compact slicer

code
2018.00

- Delivered with :
- 2 Julienne blades 2 -4 mm
 - Protective food guard
 - Compact storage box



CORER

Take on baking and cooking projects effortlessly using our Universal Core Concept. Even the most delicate fruits and vegetables yield to our distinctive coring system. de Buyer has refined our signature line to preserve the texture and integrity of the food, ensuring your meal is elevated and impressive.

The handmade stainless-steel coring tube offers a sharp, serrated bottom blade that promises the clean extraction of fruit and vegetable tops, tails, and stalks. Because our device works so effectively, the Universal Core Concept makes it possible to stuff even very ripe fruits and vegetables. Each summer, fill perfectly cored vine-ripened tomatoes with ground beef, garlic, spices, and herbs and bake to savory perfection. In the fall, core apples quickly before combining with cinnamon and nutmeg for a fragrant apple pie.

The corer's Soft Touch handle is non-slip and ergonomic to allow chefs a safe, comfortable grip as they make quick work of baskets of tomatoes, strawberries, or apples. Our handles are made with polypropylene coated with TPE and are made to endure use and cleaning. Paired with our blade, you can easily pull out even the cores of hard, dense, or thick-skinned vegetables and fruits. To keep things simple, you can place the corer in the dishwasher without worry, knowing that your corer will maintain its sharpness.

Universal Core Concept comes in three sizes to fit the needs of any chef or recipe. Each size is distinctively colored in a cheerful hue to make for easy differentiation and to add a touch of brightness in the kitchen as you create unforgettable cuisine.



Manual Extractor Universal Core Concept®



code	diameter inches
2612.01	1/2



code	diameter inches
2612.02	7/8



code	diameter inches
2612.03	1 1/8

SEAFOOD



Seafood shears

code
4685.00

BAKEWARE

A chef's baking drawer is their tool chest. One must have the exact tools needed for each step of every recipe. Put together a complete set with de Buyer's comprehensive line of artisan bakeware. We've thought of everything in handcrafting a wide range of tools that will serve you through whipping eggs for meringue, scraping each drop of cake batter from the bowl, and adding a final touch of whipped cream to a parfait.

Attention to detail is where we excel. de Buyer crafts each piece with you in mind, infusing your time in the kitchen with ease and enjoyment. In creating bakeware, we consider how our utensils will fit and feel in your hand, how our tools can produce optimal results, and how to make clean-up simple. de Buyer designs with integrity: our bakeware is destined to become your family's heirlooms, passed on to bakers for generations to come.

Take, for example, Universal Whisk Göma: we've re-envisioned the whisk to provide you with an essential utensil that will last. We build our whisk with stainless-steel wires that always spring back and never break or loosen. Our isolating handle allows you to mix up emulsions and sauces in a breeze, or whip cream as light as air. Holding Universal Whisk Göma is an act filled with pleasure, as its ergonomic, anti-slip handle molds to the chef's grip.

For a thoughtful gift, send someone the Kit Macaron. Bakers will be delighted to receive everything they need to create memorable macarons, down to a silicone mat specially marked with perfectly sized piping guides. From copper-fluted molds, to durable double boilers, to steel piston funnels, our entire bakeware line to serve your every needs. We deliver the habits and traditions of our rich culinary history to your home, one baking tool at a time.





PISTON FUNNEL



Piston funnel Kwik

code	capacity quarts
3353.00 black	0.85

For liquid - 80°C / 176°F max.



Professional stainless-steel piston funnel Kwik Pro

code	capacity quarts
3354.02	2

For liquid and semi-liquid foods (savory or sweet sauces, jellies or hot pâtes de fruit candy, syrups, liqueurs, hot caramel, quiche fillings, etc.). 3 nozzles with 3 different diameters (ø 4, 6 and 8 mm). With st/steel support with 2 non-slip feet.

For liquid - 80°C / 176°F max.

	4 mm
3 SIZES	6 mm
	8 mm



Professional stainless-steel piston funnel Kwik Max

code	capacity quarts
3354.52	3.5

Perfect for mousses, thick sweet or savory sauces, caramel, thick jelly or fruit coulis, Joconde biscuit, etc.

Stainless-steel removable nozzles to regulate the flow. 3 outgoing sizes ø 5-10 and 15 mm. Big size of the integrated nozzle ø 15 mm to preserve air molecules of the preparations.

	5 mm
3 SIZES	10 mm
	15 mm

LE TUBE Pressure piston



Replace pastry bags with Le Tube and dispense pastes, creams, mousses, and purees into baking vessels effortlessly.

Le Tube is easy to fill, simple to clean, and ideal for the most delicate decorations. We've topped off Le Tube with customizable pressure options and a set of up to six nozzles, allowing your tool to adapt to your needs.



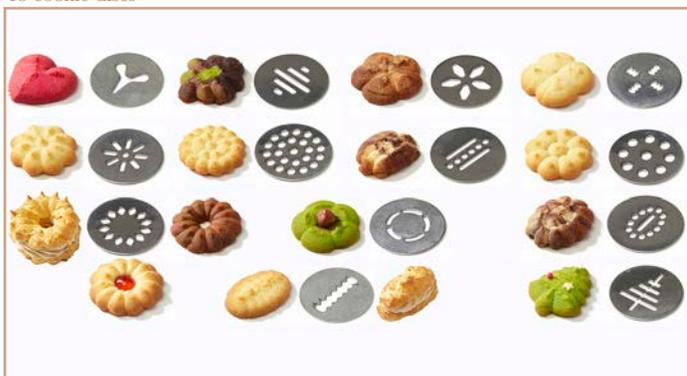
Pastry pressure piston Le Tube and 2 tips - plain and star and 13 cookie discs

code	capacity quarts
3358.01	0.8



Temperature resistance
+100°C / 212°F

13 cookie discs



Extra tank for Le Tube

code	capacity quarts
3358.75	9

PASTRY BAGS & TIPS



Polyurethane pastry bag + 2 tips

code	Length inches
4347.03	13 ^{3/4}



Roll of 20 polyethylene disposable pastry bags

code	Length inches
4348.02	15 ^{3/4}



Nylon extra supple pastry bags

code	Length inches
4859.34	13 ^{3/4}
4859.46	18



Set of 5 stainless-steel tips

code
2114.05



Set of 26 stainless-steel decor tips

code
2114.20



Decorative tips- 6 Tritan tips and support

code	
4150.02	3 plain tips and 3 star tips
4150.05	6 tips GEO
4150.07	6 tips STARTER

All Tritan tips fit on the pressure piston Le Tube and on any other pastry bags



4150.02



4150.05



4150.07

BAKEWARE & PASTRY UTENSILS



Straight spatula with stainless-steel blade

code	Length inches
4230.20	8
4230.25	10



Offset spatula with stainless-steel blade

code	Length inches
4231.15	6
4231.20	8



Polyglass spatula

code	Length inches
4745.30	12
4745.35	14



Whisk GÖMA

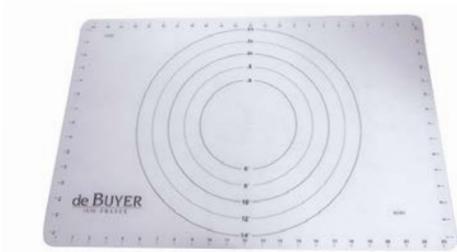
code	Length inches
2610.20	8
2610.25	10
2610.30	11 ³ / ₄
2610.35	13 ³ / ₄



Stainless-steel mixing bowl

code	diameter inches	capacity quarts
3250.20	8	2.1
3250.24	9 ¹ / ₂	3.7
3250.28	11	5.8

BAKEWARE & PASTRY UTENSILS



Silicone pastry mat

code Length| inches
4937.60 23^{1/2}x15^{3/4}

With marks for tarts.
Graduated in cm and inches.



Box of 9 cutters

code
4307.00 Fluted round cutters - ø 0.8 to ø 4"
4308.00 Round cutters - ø 0.8 to ø 4"
4304.30 Square cutters- L. 0.7 to 3.75"



'Grignette'
Disposable baker blades

code Set of 10
4670.03N



Dough scraper

code
4858.00N



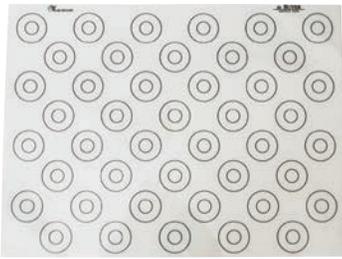
Perforated baking tray

code Length| inches
4713.02 14^{1/2}x6^{1/3}

For 2 Baguettes
Made of nonstick steel



BAKING SUPPORT



Silicone Macaron mat

code	Length inches	
4935.40	15 ³ / ₄ x12	with 44 marks
4935.60	23 ¹ / ₂ x15 ³ / ₄	with 88 marks

Maximum temperature 446°F



Silicone baking mat

code	Length inches	
4931.40N	15 ³ / ₄ x12	
4931.58N	23 ¹ / ₂ x15	

Maximum temperature 536°F

This baking mat can be used as a freezing support.



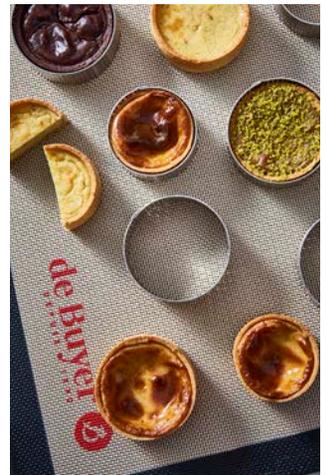
Silicone fiberglass baking 'AIRMAT'

code	Length inches	
4938.40	15 ³ / ₄ x12	
4938.58	23 ¹ / ₂ x15 ³ / ₄	

Maximum temperature 536°F

Perfect for baking choux paste and bread & tart doughs. Ideal to bake rawfrozen doughs.

Can be used as a freezing support.



Aluminum cookie sheet

code	Length inches	
7360.40	15 ³ / ₄ x12	
7360.60	23 ¹ / ₂ x15 ³ / ₄	



Perforated aluminum cookie sheet

code	Length inches	
7367.40	15 ³ / ₄ x12	
7367.60	23 ¹ / ₂ x15 ³ / ₄	



Perforated blue steel pizza tray

code	diameter inches	
5353.32	12 ¹ / ₂	





Tinned copper Cannelé fluted mold

code	diameter inches
6820.55N	2 ¹ / ₈



Double-boiler Bain-Marie
Induction

code	diameter inches	capacity quarts
3437.16N	6 ¹ / ₄	1.6

Perfect for melting chocolate, preparing sauces, heating creams and reheating and defrosting dishes.



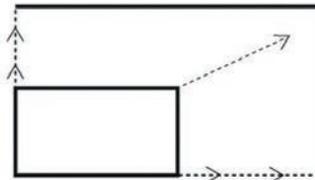
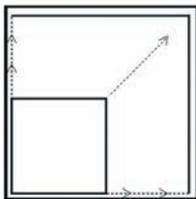
Stainless-steel expandable frame

code	diameter inches
3040.01	7 to 14 - Ht 1 ³ / ₄
3040.02	7 to 14 - Ht 2 ¹ / ₂
3040.03	7 to 14 - Ht 1 ¹ / ₄



Stainless-steel expandable frame

code	Length inches
3013.16 Square	6 ¹ / ₄ x6 ¹ / ₄ x2 to 12x12
3013.20 Square	8x8x2 to 14 ¹ / ₂ x14
3013.43 Rect.	17x11 ¹ / ₂ x2 to 22x33



TART RINGS

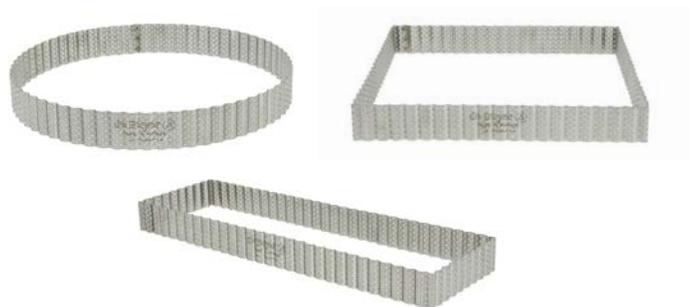
Channel the enduring tradition of Valrhona chocolate with our stainless-steel tart rings. We created our re-envisioned baking ware in partnership with the famed pastry school “l’Ecole du Grand Chocolat VALRHONA” to bring the baking traditions of French masters into kitchens around the world. Expert craftsmanship and ease of use will delight professionals and beginners alike.

Each tart ring begins from metal that is cut, bent, and welded by hand in France. Supple stainless-steel will survive generations worth of baking. Each ring is perfectly finished: our artisans ensure aligned sides without an offset where welded. High-grade materials result in rings that always maintain their original shape after countless baking tasks and are dishwasher-, refrigerator-, and freezer-safe.

A wide variety of shapes and sizes allows you to dream up endless culinary creations. Round rings are ideal for tarts, tartlets, cakes, and quiches, while our charming heart shape celebrates love and romance. A classic oval conveys elegance, and each shape comes in a broad range of sizes to fit any whim or occasion.

Simply place any tart ring on a silicone baking sheet. Perforations within the steel ring are strategically placed to ensure the perfect pie or tart, distributing heat during baking for uniform edges. Once your pastry has cooled, straight edges allow you to slip the ring away, revealing golden edges and crisp crusts. The edges also allow for the flawless finish of petit gateau desserts.

Whether you are using a time-tested family secret for key-lime pie or practicing the perfect frangipane tart, our artisan tart rings reveal results that are sure to impress even the most seasoned baker.



NEW

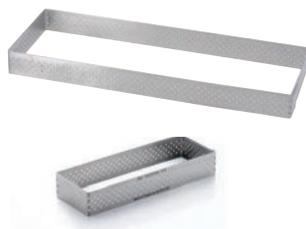
Stainless-steel perforated fluted tart ring

1^{1/5} in height

code	diameter inches
Round	
3030.20	8
3030.24	9 ^{1/2}
3030.28	11

Square	Length inches
3031.23	9

Rectangular	Length inches
3032.35	13 ^{3/4} x 4



Stainless-steel perforated tart ring

code diameter | inches

Round - 3/4 in height

3099.01	2
3099.02	2 ^{1/2}
3099.03	3
3099.00	3 ^{1/2}
3099.04	4
3099.05	5
3099.06	6
3099.07	7 ^{1/4}
3099.08	8
3099.09	9 ^{5/8}
3099.10	11 ^{1/4}

Round - 1^{3/8} in height

3098.01	2
3098.03	3
3098.04	4
3098.06	6
3098.08	8

code Length | inches

«Calisson» - 3/4 in height

3099.70	4 ^{3/4}
3099.73	10

code Length | inches

Square - 3/4 in height

3099.19	2 ^{3/4}
3099.21	6
3099.22	8
3099.23	7

Square - 1^{3/8} in height

3098.19	2 ^{3/4}
---------	------------------

code Length | inches

Rectangular - 3/4 in height

3099.30	4 ^{3/4} x 1 ^{1/2}
3099.32	10 x 3
3099.33	11 x 4 ^{3/8}

Rectangular - 1^{3/8} in high

3098.30	4 ^{3/4} x 1 ^{1/2}
---------	-------------------------------------

code Length | inches

Oblong - 3/4 in height

3099.40	5 ^{3/4} x 1 ^{3/8}
---------	-------------------------------------

code diameter | inches

Heart - 3/4 in height

3099.50	3
---------	---

SILICONE

Silicone Molds

For whatever it is that you dream of baking, de Buyer provides an ideally suited silicone mold that will ensure delectable, picture-perfect results. de Buyer offers two distinct lines of molds, Elastomoule and Moul'flex, each with a plethora of shapes and sizes to accommodate any baker's fantasy. Both lines use high-quality silicone to ensure that even the most intricate baked goods will come out cleanly, and results will be always be evenly cooked.

Elastomoule

Boasting a patented system for heat transfer, Elastomoule provides optimal caramelization for loafs, muffins, and more. The line provides the natural non-stick surface you desire from silicone, perfectly balancing classic and contemporary culinary techniques.

The secret behind Elastomoule's better browning is its exceptional conductivity, which rivals the caramelization of metal molds. Elastomoule is made of high-quality silicone and metal powder, ensuring cakes and tartlets that are uniformly baked to perfection.

Our one-of-a-kind Elastomoule molds are made for use in a traditional oven or bain-marie. They withstand an impressive range of temperatures, from -90°F to 580°F and are perfect for both freezing and oven cooking. To maintain the mold's smooth surface, wash by hand and avoid using sharp objects on the tray.

Moul'flex Pro

Our sturdy Moul'flex mold is made to meet every baking need and offers an extremely flexible mold that stands up to the microwave, oven, or bain-marie. Moul'flex is equally suited for hot and cold preparations so that chefs can see their most exciting ideas take shape.

What goes into our mold is just as important to us as what will come out of it. Moul'flex offers ideal hot air circulation through our signature R'System of perforations. Our darkly colored mold absorbs and distributes heat around your pastries for great caramelization. Pure platinum silicone is guaranteed peroxide-free and allows for a smooth inner surface and easy release.



Begin by greasing your mold. Place on a grate or perforated baking sheet for even better air flow. Use at temperatures from -40°F to 580°F, turn out delectable desserts, and then handwash to preserve your mold. As with Elastomoule, avoid using sharp objects on the mold to keep it's surface smooth.





Silicone mold 6 Canelés Bordelais fluted cakes

code	Length inches
1834.21	8 ¹ / ₄ x 7



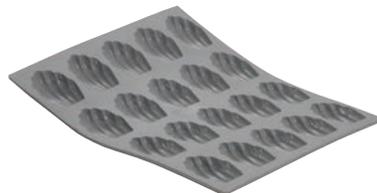
Silicone mold 20 Mini Cannelé fluted cakes

code	Length inches
1856.21	8 ¹ / ₄ x 7



Silicone mold 6 Madeleines

code	Length inches
1832.21	8 ¹ / ₄ x 7



Silicone mold 20 Mini-Madeleines

code	Length inches
1851.21	8 ¹ / ₄ x 7



Silicone mold 4 Muffins

code	Length inches
1833.21	8 ¹ / ₄ x 7



Silicone mold 9 Mini Muffins

code	Length inches
1858.21	8 ¹ / ₄ x 7



Silicone mold 6 Financier rectangular cakes

code	Length inches
1875.21	8 ¹ / ₄ x 7



Silicone mold 6 Loafs

code	Length inches
1831.21	8 ¹ / ₄ x 7



Silicone- 54 Cannelé fluted cakes

code Length | inches
1708.60 tray 23^{1/2}x15^{3/4}



Silicone- 44 Madeleines

code Length | inches
1707.60 tray 23^{1/2}x15^{3/4}



Silicone- 24 Muffin round molds

code Length | inches
1710.60 tray 23^{1/2}x15^{3/4}



Silicone- 30 mini rectangular cakes

code Length | inches
1701.60 tray 23^{1/2}x15^{3/4}



Silicone- 28 hemispherical molds

code Length | inches
1704.60 tray 23^{1/2}x15^{3/4}



Moul'flex Silicone Mold- The French Eiffel Tower

code Length | inches
1989.00 10^{3/8}x6^{1/4}

MILLS

Our wooden mills have been handcrafted in France since 1875 using only the finest beechwood cut from sustainably managed forests. For each tree cut in the French countryside, another is planted in its place. That's almost 150 years of beautiful products that embody a respect for the environment and an attention to quality.

The history of crafting quality is the story of de Buyer's mills. Take the Java Series. These all-wood mills are meticulously hand-crafted in France using entirely French materials and labor—from the metal, to the trees, to the very hands at work. The Java Series embodies the attention to craftsmanship that has marked our family company for hundreds of years.

Each mill offers a thoughtful and innovative design, and features stainless-steel or polished steel mechanisms, as well as a sophisticated upper knob to grind to your ideal coarseness. The beechwood is either natural or tinted and later varnished in a range of color selections to fit every kitchen aesthetic. What's more, our steel mechanisms feature a lifetime guarantee against manufacturing defects.

All salt and pepper mills showcase steel mechanisms. de Buyer's salt mills feature a stainless-steel mechanism to protect against corrosion, so that your mill can flavor your food for years to come.

Always rotate the mill top in the same direction for best results. Adjust the knob on the top of the mill according to preference. Simply tighten the knob for a finer grind that yields more spice. Loosen the knob for a more flavor-packed, coarser grind.

These timeless mills are delivered empty and ready to be filled with your favorite salt and pepper.





5 1/2"

Pepper Mill

code

P245.140101	natural
P245.140202	dark
P245.140303	matte white
P245.140404	matte black

Salt Mill

code

S345.140101	natural
S345.140202	dark
S345.140303	matte white
S345.140404	matte black



8 1/4"

Pepper Mill

code

P247.210101	natural
P247.210202	dark
P247.210303	matte white
P247.210404	matte black

Salt Mill

code

S347.210101	natural
S347.210202	dark
S347.210303	matte white
S347.210404	matte black



10"

Pepper Mill

code

P249.250101	natural
P249.250202	dark
P249.250303	matte white
P249.250404	matte black

Salt Mill

code

S349.250101	natural
S349.250202	dark
S349.250303	matte white
S349.250404	matte black





Steak Mill
Coarse grind pepper mill

code

M245.140404 matte black

5 1/2''



5 1/2''

Pepper Mill

code

- P245.143131 white
- P245.143232 red
- P245.143333 black
- P245.143434 taupe
- P245.143535 green
- P245.143636 curry
- P245.143737 grey
- P245.144040 orange
- P245.144444 blue



Salt Mill

code

- S345.143131 white
- S345.143232 red
- S345.143333 black
- S345.143434 taupe
- S345.143535 green
- S345.143636 curry
- S345.143737 grey
- S345.144040 orange
- S345.144444 blue



5 1/4''

Flamenco

Pepper Mill

code P274.138301 Height 5 1/4''

Salt Mill

code S374.138301 Height 5 1/4''



5 1/4''

Salsa

Pepper Mill

code P274.138370 transparent - st/steel

Salt Mill

code S374.13837 transparent - st/steel



4''

Twist

Nutmeg Mill

code M516.108383 transparent with st/steel crank



4 1/3''

Polka

Pepper Mill

code P286.118380 matte st/steel color

Salt Mill

code S386.118380 matte st/steel color

1830

Poêle à marrons



Ordinaire, vernie noir brillant
A queue double, vernie noir brill.
A queue triple

c/m.	20	22	24	26	28	30	32
0.50	0.58	0.66	0.75	0.88	1. »	1.45	
0.66	0.79	0.87	1. »	1.20	1.30	1.45	
0.82	0.99	1.07	1.25	1.52	1.60	1.75	

N° 193



Sans queue, étamé
A queue, étamé

Poêlon bordé

c/m.	12	13	14	15	16	18	20
0.81	0.93	1.40	1.25	1.40	1.70	2.25	
1.45	1.60	1.70	1.85	2.05	2.40	3.10	

Bassine, FOND FOND ou FOND PLAT

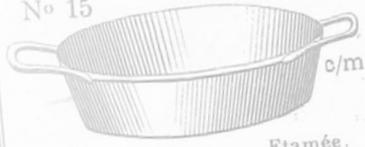


Etamée.

%. Etamée.	14	16	18	20	22	24	26	28	30	32	34	36
0.65	0.80	0.95	1.20	1.45	1.70	1.95	2.15	2.55	3.10	3.50	4.1	
%. Etamée.	40	42	44	48	50	52	54	56	58	60	65	
5.10	5.55	6. »	7.10	8. »	Agrafée							
					9.30	10.80	11.80	12.80	13.80	15.80		

Augmentation pour bassines étamées ; avec 3 boutons pour pied, la pièce

N° 15



Etamée.

Bassine à bord droit, dite Lyonnaise

c/m.	12	14	16	18	20	22	24	26	28	30	32	34	36
0.55	0.70	0.85	1.05	1.20	1.45	1.70	2. »	2.25	2.65	3.05	3.35	3. »	

Bassinoire à braise

N° 16



Bronzée.
Prix du manche : 0 fr. 45

24
4.05

MANUFACTURE DE FAYMONT
 par le VAL-D'AJOL (Vosges)

ALFRED DE BUYER

2020

FACILITE D'EMPLOI
Ouverture et fermeture instantanées AVEC 3 DO

SECURITE

On ne peut absolument pas ouvrir "FAYMONT" sans la moindre pression manuelle.

A. D.

vous fera connaître une **RÉELLE INNOVATION!**

FAY-VIT

BREVETÉ S. G. D. G.
est un **AUTOCUISEUR**

mais,
jusqu'à ce jour tous les systèmes de **FERMETURE** se défendaient contre la **PRESSION** et la craignaient...

FAY-VIT
s'utilise pour
L'ÉTANCHÉITÉ ET LA SÉCURITÉ
plus la **PRESSION** est **FORTE**
mieux l'appareil est fermé, plus il est sûr.

FAIT EN ALUMINIUM PUR EMBOUTI PLUS RÉSISTANT * PLUS LÉGER

- Soupape de fonctionnement à 2 pressions différentes.
- Soupape complémentaire de sécurité

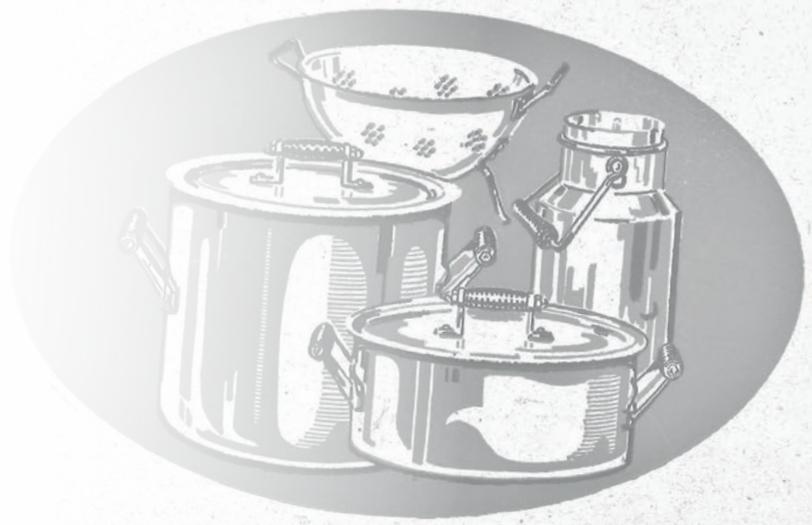
3 MODÈLES
5 litres - **6.500 frs**
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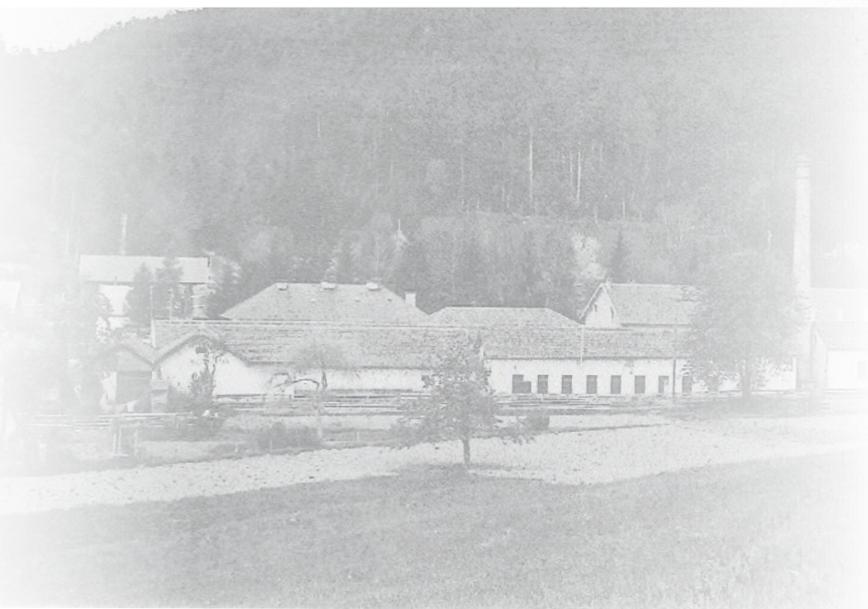
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