



de Buyer 
DEPUIS 1830

U.S. COLLECTION
2022

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'.

Guilhem Pinault
CEO

Introducing the de Buyer 

SIGNATURE COLLECTION



Style, Design, Performance

Designed, engineered, and manufactured in France

High quality that delivers consistent performance in the kitchen

Engineered and manufactured for durability and longevity

Stylish custom designed stainless-steel handle

Comfortable to hold. Offers a heat stop design to stay cool. Oven safe.

Beautifully shaped body in various materials for optimal heat dispersal and style across the family of products

All cooking surfaces including induction



de Buyer CLASSICS for Today



Crepe spatula
& spreader



Blue Steel crepe pan



B Bois utensils

de Buyer has been designing and manufacturing quality cookware in France since 1830. Heritage pieces like the blue steel pans and carbon steel pans are staples in the kitchen. de Buyer continues to explore materials and designs for today that are inspired by the classics.



NEW

JOTA salt and
pepper mills



Revolution Master
Mandoline



Mineral B omelette & crepe/tortilla pans



FK2 Knives



de Buyer Bakeware highlights



Le Tube



de Buyer is known in France for high-quality bakeware, both classics and innovations that make baking a joy! The innovative perforated tart rings provide light, crispy crusts and the revolutionary LE TUBE provides ease in creating savory and sweet culinary delights.



Copper Mixing bowl
+ whisk GÖMA



AIRMAT Perforated
silicon baking mat



Air System perforated
tart rings and molds



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Prices are subject to change without notice.

COOKWARE

When de Buyer is on the table, you know it will be delicious!

Since 1830, de Buyer has been designing and manufacturing top quality French cookware for professional and home chefs. The skills of craftsmanship have been handed down from one generation to the next. This know-how or “savoir faire” means de Buyer develops cookware solutions that are both stylish and high-performing in the kitchen.

The art of cooking: simmering a sauce, searing a meat, reheating a dish, all require a precise control of the cooking of your food. de Buyer products are tested in professional kitchens by both chefs and R&D teams to ensure they meet the highest expectations.

de Buyer offers a full assortment of French products for the modern home kitchen, across a variety of cooking materials and price points, including both prestige products and more affordable items. The variety allows your customer to find the right entry point into the brand with products that best fit their needs

The Signature Collection is the premium line of de Buyer cookware that is designed to provide home chefs the best performance in the kitchen and presentation on the table. The collection designed in France offers top-of-the line products in a variety of materials, including carbon steel, copper, nonstick, and stainless-steel. All the products in the Signature Collection are designed, engineered and manufactured in our state-of-the-art factories in the Vosges Region in France. Highly skilled craftsmen ensure the best quality is consistently delivered in every piece.

The thoughtful design across the Signature Collection brings enjoyment to the home chef. The high-quality materials and construction provide optimal heat conductivity and responsiveness for kitchen performance. The collection offers a stylish body shape across the various materials. The handle design is a beautifully curved cast stainless steel handle that is comfortable to hold and offers a heat stop design to stay cool during use. The handle is also oven safe for versatile use between stovetop and oven.



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. Copper is a must-have for delicate preparations such as sauces and reductions in the French style. Our distinctive blend of 90% copper and 10% stainless-steel ensures your copper pot truly lives up to its name. These handcrafted pots and pans blend versatility and usability with the high-quality materials that professional chefs love.

PRIMA MATERA
90% copper with Stainless Steel handle
Induction Ready & Non-Induction

The PRIMA MATERA line of copper cookware is part of the de Buyer Signature Collection that offers stylish design and provides superior performance in the kitchen. The PRIMA MATERA line has beautiful clean lines on the body of each pan, making it the perfect utensil both in the kitchen and on the table. The line features de Buyer signature handle, a riveted ergonomic cast stainless-steel handle designed for effortless movement. The handle is equipped with the “heat stop” system that limits the rise in temperature of the handle during cooking. PRIMA MATERA is available in both non-induction and induction bottoms. Imagine bringing the excellence of professional cooking right into your client’s kitchen.



- 90% copper, 10% food grade stainless steel for the inside lining

Highly responsive to heat

1.5 to 2 mm thickness

Signature cast stainless steel handle

Induction and Non-Induction options
- Oven-safe

Sets available

From stove to table

Made in France

Lifetime warranty



PRIMA MATERA
90% copper with Stainless Steel handle
Induction Ready & Non-Induction



Saucepan	
diameter inches	capacity quarts
6 1/4	1.9
8	3.5
INDUCTION	NON INDUCTION
code	code
6206.16	6406.16
6206.20	6406.20



Sauté pan	
diameter inches	capacity quarts
9 1/2	3.2
INDUCTION	NON INDUCTION
code	code
6230.24	6430.24



Rounded sauté pan	
diameter inches	capacity quarts
8	1.8
INDUCTION	NON INDUCTION
code	code
6236.20	6436.20



Stainless steel lid For Prima Matera, Affinity and CHOC Extreme	
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

PRIMA MATERA

90% copper with Stainless Steel handle
Induction Ready & Non-Induction



PRIMA MATERA

90% copper with Stainless Steel handle
Induction Ready & Non-Induction



Roasting pan

dimensions | inches

Overall: 10¹/₂ x 16 x 5¹/₃
Internal: 9.8 x 13.8 x 3

NON INDUCTION

code
6427.35

Stewpan with lid

diameter | inches

capacity | quarts

9¹/₂
11

5.7
8.5

INDUCTION

NON INDUCTION

code
6242.24
6242.28

code
6442.24
6442.28

Stockpot with lid

diameter | inches

capacity | quarts

8

6

INDUCTION

NON INDUCTION

code
6244.20

code
6444.20

Copper cleaner 5 oz

code
4200.01N



Rounded Fry Pan

diameter | inches

8
9¹/₂
12¹/₂

INDUCTION

NON INDUCTION

code
6224.20
6224.24
6224.32

code
6424.20
6424.24
6424.32

Braiser with lid

diameter | inches

capacity | quarts

11

5.2

INDUCTION

NON INDUCTION

code
6241.28

code
6441.28



STAINLESS STEEL —

Professional kitchens and home chefs appreciate the versatility, performance and durability of stainless steel. Very close to copper, stainless steel is a superior conductor of heat and highly responsive to temperature changes. It conducts heat evenly and is great for heavy use and high-volume cooking.

Our stainless steel is low maintenance and easy to clean since it is dishwasher safe.

de Buyer offers two collections of multi-layer stainless steel in the US – AFFINITY 5-Ply and ALCIMY 3-Ply.

Our stainless steel utensils are a must-have for any kitchen and were conceived to make home chefs lives easier. They are compatible with all cooking surfaces.



5-PLY STAINLESS STEEL AFFINITY Polished exterior

NEW

The AFFINITY collection features a 5-layer stainless steel body, and de Buyer’s elegant signature cast stainless steel handle, equipped with the “heat stop” system. Its mirror polish gives it a special elegance. Available in a variety of shapes and sizes: round fry pan, sauté pan, stewpan, and saucepan

- ✓ Aluminum core, multi-layer 5-ply stainless steel
- ✓ 2.3-2.7 mm thickness
- ✓ Signature cast stainless steel handle
- ✓ Luxurious polished exterior
- ✓ All cooking surfaces, including induction
- ✓ Oven safe, Dishwasher safe
- ✓ Made in France
- ✓ 1-year warranty



Riveted cast stainless steel handles

Heat stop: handle stays cool

Even heat distribution throughout the body
Immediate reactivity to heat changes, up and down
Cooking performance close to that of copper
Ideal for any delicate fish



Polish brush finish

Pouring rim

5-PLY STAINLESS STEEL
AFFINITY
Polished exterior



Braiser with lid

code	diameter inches	capacity quarts
3745.28	11	5.2



Saucepan with lid

code	diameter inches
3746.16	6 ¹ / ₃
3746.18	7
3746.20	8



Stewpan with lid

code	diameter inches
3742.20	8
3742.24	9 ¹ / ₂
3742.28	11



Rounded sauté pan (lid not included)

code	diameter inches
3736.24	9 ¹ / ₂



Fry pan

code	diameter inches
3724.20	8
3724.24	9 ¹ / ₂
3724.28	11
3724.32	12 ¹ / ₂

3-PLY STAINLESS STEEL
ALCHIMY
Brushed exterior

NEW

The **ALCHIMY** collection was created in 2021 to honor the centuries old collaboration between de Buyer artisans and world-renowned chefs. It combines the requirements of professional chefs and the needs of everyday cooks. From the inside out, the ALCHIMY utensils consist of an 18/10 food grade stainless steel interior, a middle layer of aluminum, and an induction-compatible, brushed stainless-steel exterior. ALCHIMY features an ergonomic, French-curved, riveted handle which guarantees durability.

✓ Aluminum core, multi-layer 3-ply stainless steel

✓ Brushed exterior, easy to maintain

✓ Easy pouring rim to prevent spills and messes

✓ Laser etched capacity marks for easy measuring

✓ All cooking surfaces including induction. Oven safe

✓ Efficient heat conduction, highly responsive

✓ Dishwasher safe

✓ Made in France

✓ 1-year warranty



Saucepan (lid not included)

code	diameter inches	capacity quarts
3601.16	6 ³ / ₄	1.4
3601.18	7	1.9
3601.20	8	2.4



Stew pan (lid not included)

code	diameter inches	capacity quarts
3605.20	8	2.4
3605.24	9 ¹ / ₂	4.75



Rounded sauté pan (lid not included)

code	diameter inches	capacity quarts
3603.24	9 ¹ / ₂	2.4



Round fry pan

code	diameter inches
3604.20	8
3604.24	11
3604.32	12 ¹ / ₂

Lids sold separately

CARBON STEEL

At de Buyer, we value tradition and history, carrying the past into today. Our 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 the most essential items in the kitchen. With time, carbon steel pans reflect the sensibilities of their users through the natural seasoning process. 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 surround food at the perfect temperature.

Carbon Steel pans are the #1 choice for searing, grilling and frying. They are excellent for achieving the Maillard reaction where caramelization of natural sugars on the surface of foods seals in the flavor and moisture. Carbon Steel is hard-wearing and the material features no artificial coating as it is naturally non-stick.

We offer three lines of carbon steel cookware, MINERAL B PRO, MINERAL B and BLUE STEEL. Chefs can select the pan that serves them best. Each has its unique advantages, and comes in a variety of shapes and sizes, allowing chefs to mix and match between lines to create a complete set of cookware for their everyday needs.

- Carbon steel, made of 99% iron and 1% carbon
- Season for a natural nonstick finish
- Performs well in high temperature cooking, including BBQ and open fire
- Signature beeswax finish to protect against oxidation
- Handwash only
- Guaranteed for life



MINERAL B PRO

Carbon steel
Oven-safe cast stainless steel handle

The MINERAL B PRO line is the highest-level cookware within our Carbon Steel portfolio and part of the de Buyer Signature Collection. The MINERAL B PRO pans are made of 2.5-3 mm thick Carbon Steel. The stylish stainless-steel handle is designed for both comfort and practicality. The handle is equipped with the “heat stop” system that limits the rise in temperature of the handle during cooking. They are oven safe, and work with all indoor and outdoor cooking surfaces including induction.

- Without coating
- Oven-safe
- Naturally non-stick: the more the pan is used, the more it seasons and the less it sticks
- High temperature cooking: for searing, grilling, browning (meats, eggs, potatoes, grilled vegetables, pancakes)
- Unmatched cooking results and taste
- Guaranteed for life : improves over time and is passed on from generation to generation
- Handwash only



MINERAL B PRO



Country fry pan

code	diameter inches
5684.24	9 ^{1/2} Exp. S2 2022
5684.28	11



Round fry pan
Cast stainless-steel handle

code	diameter inches
5680.20	8
5680.24	9 ^{1/2}
5680.28	11



Round fry pan with 2 handles
Cast stainless-steel handle

code	diameter inches
5680.32	12 ^{1/2} 2 handles

MINERAL B ELEMENT
The #1 Carbon Steel Reference

The comprehensive MINERAL B line includes traditional items such as round fry pans or deep fry pans as well as more specialty items like woks, egg pans, crepe pans, and more, each with our distinctive steel alloy and wax coating. The line includes many different sizes and shapes, so your client can always find the best item for their kitchen. MINERAL B pans reflect our French roots with the traditional French handle. 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 PFOA-free iron that undergoes environmentally safe production methods.

Neoprene sleeves are available.

Lifetime warranty



Round fry pan

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



Round fry pan with 2 handles

code	diameter inches
5610.32	12 ^{1/2} 2 handles
5610.36	14 2 handles



MINERAL B ELEMENT
The #1 Carbon Steel Reference



Steak fry pan

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 fry pan

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



Wok with long handle

code	diameter inches
5618.28	11
5618.32	12 ^{1/2} 2 handles



Country fry pan 2 handles

code	diameter inches
5654.24	9 ^{1/2} 2 handles
5654.28	11 2 handles
5654.32	12 ^{1/2} 2 handles

MINERAL B ELEMENT
The #1 Carbon Steel Reference



Oval roasting pan

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



Paella pan

code	diameter inches
5652.32	12 ^{1/2}



Egg and pancake pan

code	diameter inches
5612.12	4 ^{3/4}



Aebleskiver & Poffertjes

code	diameter inches
5612.16	10 ^{2/3}
capacity	
16	
1.6 in each	



Neoprene protection sleeve - for Mineral B fry pans

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



BLUE STEEL

Let your clients invite the professional kitchen into their 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 cooks to whip up weeknight meals such as sirloin steak and seasoned potatoes or chicken Milanese. BLUE STEEL is a responsive material, so the same pan can be used to brown meat, sauté vegetables, and then be deglazed 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. 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 variety of shapes and sizes to make sure that weeknight recipes are within reach. de Buyer delivers these benefits at a reasonable price point, so that your clients don’t have to sacrifice quality for accessibility. We also offer neoprene handle sleeves to ensure that cooks stay safe in the kitchen while delivering delicious meals to the dining table, time after time.



Crepe/tortilla pan

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



LA LYONNAISE



La Lyonnaise fry pan

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

NONSTICK

Nonstick aficionados will find the highest quality nonstick cookware at de Buyer. We craft our distinctive nonstick collections, CHOC, out of pressed aluminum with a five-layer coating. These pans, including their rivets, are made from heavy-duty aluminum. The result is a pan that is less susceptible to warping. It stands up excellently against deformation, knocks, and sudden changes in temperature. 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. The CHOC collection was initially conceived for heavy duty restaurant use.

We have expanded our nonstick collection to include the CHOC Extreme and CHOC Intense lines that were created to service the modern home chef.

Nonstick pans do not reach high temperatures because the nonstick coating acts as a barrier between the heat source and the pan, providing consistent cooking conditions as its very thick base cuts out sudden, unwelcome reactions when too much heat is applied. These attributes make our CHOC line ideal for simmering, reheating, or cooking delicate foods at a medium to low heat.



CHOC EXTREME

NEW

The CHOC Extreme line is part of the de Buyer Signature Collection, offering style, design and performance. CHOC EXTREME is made from pressure cast aluminum and is covered with the highest quality nonstick coating which is consolidated by a PTFE projection. The ergonomic cast stainless steel handle is both stylish and comfortable to use.

- ✓ **Cast aluminum with high quality, PFOA-free coating all over the pan and reinforced on the rim**
- ✓ **Signature cast stainless-steel handle**
- ✓ **All cooking surfaces including induction, oven safe**
- ✓ **Made in France**
- ✓ **1-year warranty**



Deep sauté pan

code	diameter inches
8304.20	8
8304.24	9 ¹ / ₂
8304.28	11



Round fry pan

code	diameter inches
8300.20	8
8300.24	9 ¹ / ₂
8300.28	11
8300.32	12 ¹ / ₂

CHOC INTENSE

CHOC Intense is made of 4mm of forged aluminum, features an all-over 5 layer, PFOA-free coating and our French handle.

CHOC Intense pans have a 50% longer lifespan than your average non-stick and will remain an essential in your kitchen for years to come.

PFOS
PFOA
FREE



- ✓ Forged aluminum body
- ✓ Superior nonstick coating PFOS and PFOA-free
- ✓ Riveted with a gloss finish
- ✓ All cooking surfaces including induction, oven safe
- ✓ French handle
- ✓ Made in France
- ✓ 1-year warranty

CHOC INTENSE



Round fry pan
4-mm thick

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



Deep fry pan
4-mm thick

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



Crepe/tortilla pan
4-mm thick

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



Glass lid
for CHOC Extreme and CHOC Intense

code	diameter inches
3429.16	6 ^{1/3}
3429.18	7
3429.20	8
3429.24	9 ^{1/2}
3429.28	11
3429.32	12 ^{1/2}



CHOC

The CHOC line offers pans that are versatile and fit just about any occasion.

Within the CHOC line, we offer the color-handle series that follows HACCP certification and makes a bright addition to your stove top.

The color-handle are handy for those who need to ensure a perfect separation of their food, either for religious reasons or because of allergies.



code	diameter inches	code	diameter inches	code	diameter inches
8040.20	8	8050.20	8	8070.20	8
8040.24	9 ¹ / ₂	8050.24	9 ¹ / ₂	8070.24	9 ¹ / ₂
8040.28	11	8050.28	11	8070.28	11
8040.32	12 ¹ / ₂	8050.32	12 ¹ / ₂	8070.32	12 ¹ / ₂



Nonstick crepe/tortilla pan

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

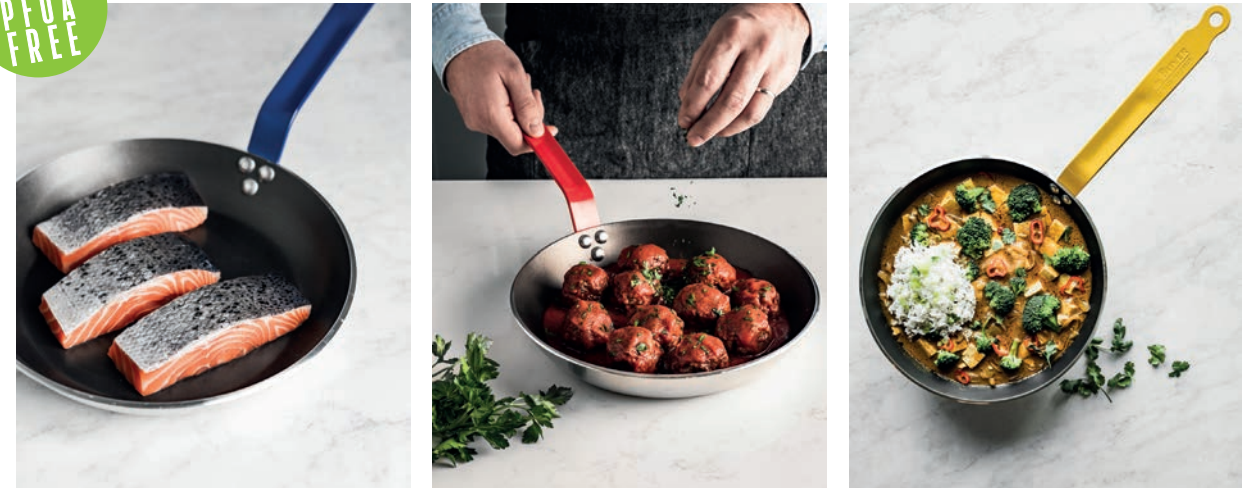
Nonstick sauté pan

code	diameter inches
8188.24	9 ¹ / ₂
8188.28	11

Nonstick fish fry pan

code	diameter inches
8181.36	14

PFOA
PFOA
FREE



KITCHEN UTENSILS

STAINLESS STEEL
MIXING BOWLS



Stainless steel mixing bowl

code	diameter inches	capacity quarts
3250.20	8½	1
3250.24	9½	3.7
3250.28	11	5.8

B BOIS UTENSILS

Wooden spatula

code	diameter inches
4870.25	10
4870.30	12
4870.35	14

Mixing spoon

code	diameter inches
4871.20	8
4871.25	10
4871.30	12
4871.35	14

Bevelled spatula

code	diameter inches
4872.25	10
4872.30	12
4872.35	14

Large spatula

code	diameter inches
4875.30	12

Crepe spatula

code	diameter inches
4873.00	12

Crepe spreader

code	diameter inches
4873.01	12

Pointed spoon

code	diameter inches
4874.00	12

Risotto spoon

code	diameter inches
4874.01	12



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

WOOD, NYLON,
& SILICONE UTENSILS



Tweezers

code	Length inches
4239.35	14



Flexible turner spatula

code	Length inches
4235.00	8



Triangular spatula

code	Length inches
4233.01	9 ¹ / ₂



Grill spatula

code	Length inches
4232.00	9 ¹ / ₂



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



WOOD, NYLON,
& SILICONE UTENSILS



Polyglass spatula

code	Length inches
4745.30	12
4745.35	14



Nylon spatula

code	Length inches
4813.01N	



High Temp Spatula

code	Length inches
4740.24N	10
4740.34N	14



Silicone Brush

code	Length inches
4807.60N	10



Whisk GÖMA

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

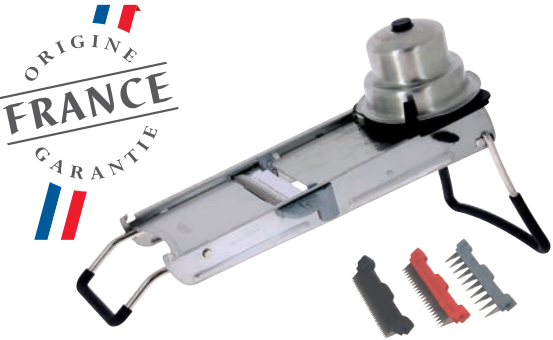
FOOD PREPARATION UTENSILS

MANDOLINES

As any professional or home chef 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 selection of mandoline slicers , consistently cooked food is easy, 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. Each of our mandolines are made with professional stainless -

La Mandoline Revolution

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 a double horizontal blades with micro-serrated sides as well as 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

code
2012.01

- Equipped with:
- Stainless-steel pusher with rotating control system
 - Double horizontal lobed edge blade
 - 3 Julienne blades, 2mm, 4mm and 10mm in their storage box



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. 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 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 Revolution Master

code
2012.41

- Equipped with:
- Stainless-steel regular pusher with rotating control system
 - Double horizontal lobed edge blade
 - 6 Julienne blades, 2mm, 3mm, 4mm, 5mm, 7mm and 10mm
 - Removable storage box
 - Extra-long pusher and its slider



MANDOLINES

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

2011.01

Includes pusher



MANDOLINES

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



KNIVES

The FK2 collection of knives has been designed to combine durability, functionality, and precision to offer the best result for professional chefs as well as passionate home cooks.

The sharp, stainless steel blades have been hardened and tempered to HRC56 to maintain the shape and sharpness of the blade’s edge, even with intensive use.

The heavy-duty handle, made of carbon fiber composite is ergonomically designed with a textured grip to prevent any slips.

These knives are customizable for maximum comfort with the Rebalance System, which allows the user to adjust the counterweights at the end of the handle for proper weight and balance. With FK2 knives, slicing and dicing up ingredients is no longer a chore.



Asian chef knife
code Length | inches
4280.15 6” blade



Paring knife
code Length | inches
4282.09 3.4” blade



Utility / steak knife
code Length | inches
4285.14 5.5” blade

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 stainless-steel coring tube offers a sharp, serrated bottom blade that promises the clean extraction of fruit and vegetable tops, tails, and stalks. 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, apples, and more.

Our handles are made with polypropylene coated with TPE and are made to endure intensive use and cleaning and is even dishwasher safe while maintaining its sharpness.

The Universal Corer 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 dishes.

Manual Extractor
Universal Core Concept®



code diameter | inches
2612.01 1/2



code diameter | inches
2612.03 1 1/8



code diameter | inches
2612.02 7/8

SEAFOOD



Seafood shears
code
4685.00

MILLS

Our mills have been handcrafted in France since 1875. Using entirely French materials and labor – from the metal, to the trees that provide the wood, to the very hands at work – de Buyer’s mills embody the attention to craftsmanship that has defined our company for years. In addition to expert craftsmanship, de Buyer mills are made sustainably, protecting the lands and forests when the materials are gathered.

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.

Each mill offers a thoughtful and innovative design and features stainless-steel or polished steel mechanisms that are resistant to corrosion so that your mill can flavor your food for years to come.

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



Steak Mill
Coarse grind pepper mill

code
M245.140404 matte black

5 1/2”



5 1/2”

High Gloss Lacquer
Pepper Mill

code
P245.143131 white
P245.143232 red
P245.143333 black
P245.143434 taupe
P245.143636 curry

High Gloss Lacquer
Salt Mill

code
S345.143131 white
S345.143232 red
S345.143333 black
S345.143434 taupe
S345.143636 curry



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



NEW

MILLS



4 1/2"



4 1/2"



4 3/5"

Valse Pepper Mill

code

P224.110671

Valse Salt Mill

code

S324.110671

POGO Pepper Mill

code

P222.110606 black

POGO Salt Mill

code

S322.110606 black

JOTA Pepper Mill

code

P223.120606 ebony
P223.120101 natural

JOTA Salt Mill

code

S323.120606 ebony
S323.120101 natural

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 perform flawlessly when whipping eggs for meringue, scraping each drop of cake batter from the bowl, adding a final touch of whipped cream to a parfait, and anything else in between.

Attention to detail is where de Buyer excels, crafting each piece with the baker in mind. In creating bakeware, we consider how our utensils will fit and feel in hand, how our tools can produce optimal results, and how to make clean-up simple. de Buyer bakeware is designed for functionality and durability – even with intensive use, these tools will work their magic for years to come. Take, for example, Göma Whisk: we've re-envisioned the whisk to provide an essential utensil that won't fall apart after a few rounds in the dishwasher. We built our whisk with stainless-steel wires that always spring back, and a soft-touch, anti-slip handle that allows you to mix up emulsions and sauces in a breeze, or whip cream as light as air.

From copper-fluted molds, durable double boilers, to steel piston funnels, our entire bakeware line is designed to serve every need. We deliver the traditions of our rich culinary history to your home, one baking tool at a time



BAKING BUNDLES

Our bread and tart making boxes are designed with the savvy chef in mind. Filled with products that will help to achieve optimal pastries, breads, and tarts, we only put the best of the best in these boxes.

The Bread Baking Box comes with the perfect items for homemade bread making, including a perforated baguette pan, a bread loaf mold, a dough scraper, and a bread lame for scoring your bread. The results will speak for themselves with the most perfect French baguettes and sweet or savory breads that come from using this box.

The Home Baking Box for Pies & Tarts was made for pastry lovers who value the art of their craft or people who need a place to start on their pastry making journey. Ideal for making and setting perfect tart crusts, the tart box contains a high-sided fluted and perforated tart ring, a blue steel pizza and tart sheet, a round stainless steel cooling rack, and a tart server with a beech wood handle and a beeswax finish. We package these boxes in eco-friendly packaging with advice from international chefs to ensure your bread and tart baking journey goes smoothly.



Bread baking box

code
4713.00



Included in box:

- Baking tray for 2 baguettes, nonstick steel
Length | inches
14 1/2 x 6 1/3
- Rectangular mold, nonstick steel
Lenght | inches
12 x 4 1/4
- Baker lame to score the dough before baking bread
- Supple plastic scraper



Home Baking Box for Pies & Tarts

code
3030.00

Included in box:

- High-sided fluted and perforated tart ring for tarts or pies
heigth | inches diameter | inches
1 9.5
- Pie tray made from steel
diameter | inches
11
- Round stainless steel grate with feet for cooling and keeping your tart flaky after it comes out of the oven
diameter | inches
11
- Tart server with a beech wood handle and a beeswax finish for cutting and serving your tart



PERFORATED PASTRY MOLDS

Channel the enduring tradition of Valrhona chocolate with our stainless-steel tart rings. We created our re-envisioned bakeware 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. Each ring is perfectly finished: our artisans ensure aligned sides without any offset where welded, giving fresh baked tarts the perfect shape and sharp edges. 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 creative freedom to dream up endless culinary creations. Simply place any tart ring on a silicone baking sheet. Perforations within the steel ring are strategically placed to ensure a perfectly baked crust,

distributing heat and evaporating steam while baking.

Once your pastry has cooled, straight edges allow you to slip the ring away, revealing golden edges and crisp crusts. Our artisan tart rings reveal results that are sure to impress even the most seasoned baker



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
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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
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NONSTICK MOLDS

Using high-quality, safe nonstick molds to bake with is as important of a step as following a recipe. Our nonstick coated steel pastry molds are meant to last.

Used for so many different things, these molds provide excellent baking results thanks to the non-toxic nonstick coating. The molds can reach high temperatures, enabling juices and recipes to brown, crisp and caramelize. The coating also helps with heat conductivity and ensure even distribution of heat for a uniform bake. The nonstick coating is made free of harmful chemicals, like PFOA and PFOS, to easily release your baked goods in one piece, and protect against rust and oxidation.

These molds are easy to use and to clean. Washing by hand is the best way to keep these molds in their best shape.

For traditional oven use up to 430°F, not suitable in microwave or air fryer.



Baguette pan

code	Length inches
4713.02	14.6 x 6.4



Brownie mold

code	Length inches
4700.22	9 x 9



Madeleine mold

code	Length inches
4710.12	10 x 8



Rectangular cake / bread mold

code	Length inches
4716.25	10 x 4.5
4716.30	12 x 4.5



Round cake mold

code	diameter inches
4717.20	8
4717.23	9
4717.28	11



12 Muffin mold

code	Length inches
4843.00	13.5 x 10.5



Springform baking mold

code	diameter inches
4844.20	8
4844.24	9
4844.26	10 ^{3/4}

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 variety 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 the result will always be evenly cooked.

Elastomoule: Boasting a patented system for heat transfer, Elastomoule provides optimal caramelization for loafs, muffins, and more. The line provides a non-stick surface that is expected from silicone, perfectly balancing classic and contemporary culinary techniques.

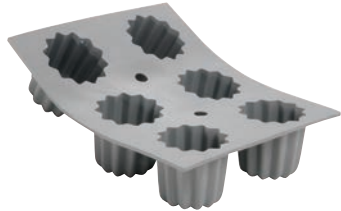
The secret behind Elastomoule’s better browning is its exceptional conductivity, which rivals the caramelization of metal molds. Elastomoule is made of high-quality silicone and embedded with metal powder, ensuring pastries that are uniformly baked to perfection.

Our one-of-a-kind Elastomoule molds 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 freezer. 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 Air 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 perforated baking sheet for even better air flow. Use at temperatures from -40°F to 580°F to turn out delectable desserts, and then handwash to preserve the mold. As with Elastomoule, avoid using sharp objects on the mold to keep it’s surface smooth.



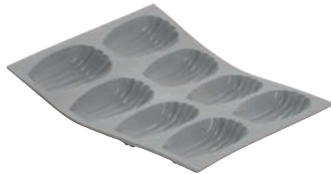
Silicone mold 6 Canelés Bordelais fluted cakes

code	Length inches
1834.21D	8 1/4 x 7



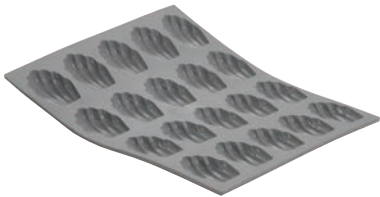
Silicone mold 20 Mini Cannelé fluted cakes

code	Length inches
1856.21D	8 1/4 x 7



Silicone mold 6 Madeleines

code	Length inches
1832.21D	8 1/4 x 7



Silicone mold 20 Mini-Madeleines

code	Length inches
1851.21D	8 1/4 x 7



Silicone mold 4 Muffins

code	Length inches
1833.21D	8 1/4 x 7



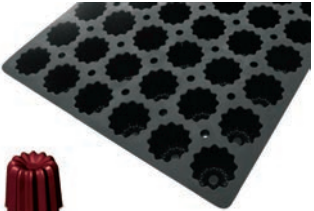
Silicone mold 6 Loaves

code	Length inches
1831.21D	8 1/4 x 7



Silicone mold 6 Financiers

code	Length inches
1875.21	8 1/4 x 7



Silicone- 54 Cannelé fluted cakes

code Length | inches
1708.60 tray 23¹/₂x15³/₄



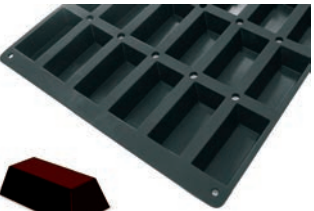
Silicone- 44 Madeleines

code Length | inches
1707.60 tray 23¹/₂x15³/₄



Silicone- 24 Muffin round molds

code Length | inches
1710.60 tray 23¹/₂x15³/₄



Silicone- 30 mini rectangular cakes

code Length | inches
1701.60 tray 23¹/₂x15³/₄



Silicone- 28 hemispherical molds

code Length | inches
1704.60 tray 23¹/₂x15³/₄



Mouli'flex Silicone Mold- The French Eiffel Tower

code Length | inches
1989.00 10³/₈x6¹/₄

LE TUBE Pastry Gun is a dream in the kitchen. Replace pastry bags with this gun to effortlessly decorate and dispense: dough, paste, cream, mousse, puree, and more!

LE TUBE is easy to fill, simple to clean, and ideal for even the most delicate decorations. We've fitted the LE TUBE with customizable pressure options and a soft-touch, non-slip handle for easy dispensing.

It is accompanied by a set of 13 unique cookie discs and two pastry tips, in addition to the three other sets of pastry tips that make piping, decorating, and garnishing effortless Ideal for a variety of dishes and desserts including the most delicate of decorations.

- ✓ 1 refillable container
- ✓ 2 tips: plain and star
- ✓ 13 decorative cookie discs
- ✓ Easy to fill; easy to clean
- ✓ Patented design
- ✓ Made in France



LE TUBE
Pressure piston

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

code 3358.01 capacity | quarts 0.8



13 cookie discs

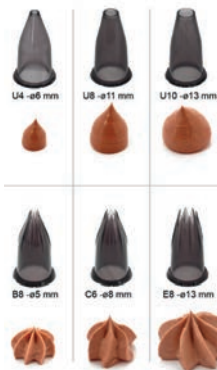


Decorative tips- 6 Tritan tips and support

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



4150.02



4150.05



4150.07



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

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.



Temperature resistance
+100°C / 212°F



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}



Original TWIXIT Clips - qty 8

code
4336.00



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

FUNNELS

PISTON FUNNEL
For Liquid Preparations



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.

3 SIZES	4 mm
	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.

3 SIZES	5 mm
	10 mm
	15 mm

BAKEWARE & COOKING UTENSILS



Measuring Spoons

code
4827.01



Measuring Cups

code
4827.02



Strainer

code	Length inches
3242.10N	4
3242.14N	5.5
3242.18N	7



Copper jam pan

code	Length inches
6202.40N	15 ³ / ₄



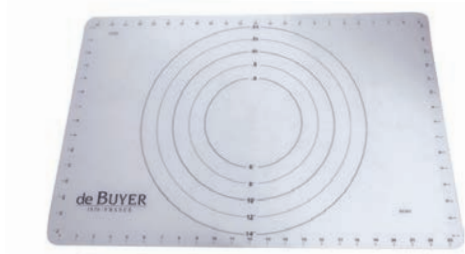
Copper mixing bowl

code	Length inches
6580.20	8
6580.26N	10 ¹ / ₄





BAKING SUPPORT



Silicone pastry mat

code	Length inches
4937.60	23 1/2 x 15 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 bread lames

code	
4670.03N	Set of 10



Dough scraper

code
4858.00N



Perforated baking tray

code	Length inches
4713.02	14 1/2 x 6 1/3

For 2 Baguettes
Made of nonstick steel



BAKING SUPPORT



Silicone Macaron mat

code	Length inches
4935.40	15 ³ / ₄ x 12 with 44 marks
4935.60	23 ¹ / ₂ x 15 ³ / ₄ with 88 marks

Maximum temperature 446°F



Silicone baking mat

code	Length inches
4931.40N	15 ³ / ₄ x 12
4931.58N	23 ¹ / ₂ x 15

Maximum temperature 536°F
This baking mat can be used as a freezing support.



AIRMAT Perforated Silicone Baking Mat

code	Length inches
4938.40	15 ³ / ₄ x 12
4938.58	23 ¹ / ₂ x 15 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 baking sheet

code	Length inches
7360.40	15 ³ / ₄ x 12
7360.60	23 ¹ / ₂ x 15 ³ / ₄



Perforated aluminum baking sheet

code	Length inches
7367.40	15 ³ / ₄ x 12
7367.60	23 ¹ / ₂ x 15 ³ / ₄



Perforated blue steel pizza tray

code	diameter inches
5353.32	12 ¹ / ₂



Blue steel baking sheet

code	Length inches
5363.40	15 ³ / ₄ x 12
5363.60	23 ¹ / ₂ x 15 ³ / ₄



Blue steel pizza tray

code	diameter inches
5350.32	12 ¹ / ₂
5350.36	14
5350.40	15 ³ / ₄



BAKING SUPPORT

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.



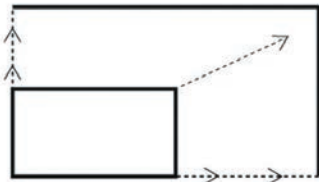
Stainless-steel expandable frame

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 x 6 1/4 x 2 to 12 x 12
3013.20 Square	8 x 8 x 2 to 14 1/2 x 14
3013.43 Rect.	17 x 11 1/2 x 2 to 22 x 33



RETAIL ACTIVATION TOOLS

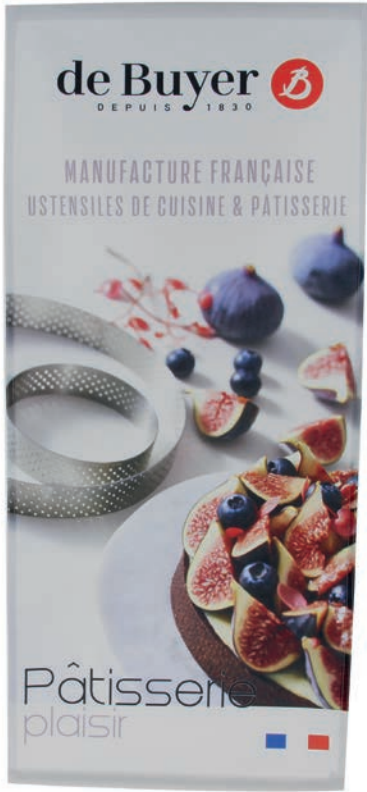
Let us help you promote de Buyer sales at your store. We offer display elements to feature de Buyer products on your store floor and in your front window.

Point-of-purchase displays and backdrops showcase cookware and bakeware in an engaging way. Brochures and table top signs quickly communicate product features and benefits.

The brand signage in light beechwood and kraft paper bags complete the in-store experience.

Bring the elegance of French design to your store through de Buyer point-of-purchase and displays.

If de Buyer is on the table, it will be Delicious!



POP UP BANNERS



WINDOW DISPLAY



STAND UP BANNERS



SCREEN



BRAND SIGNAGE



PRODUCT STANDS



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