

PRODUCT GUIDE



2019

CHAPTER

02

COOKWARE & BAKING

2010

We launched the “Bonzer® Black Range” of can openers, with patented quick release blades, larger gears and NSF approval. They represent unrivalled performance in the industry and are famous across the world because of it.



NON-STICK FRYING PANS

CLASSE CHEF | CLASSE CHEF+ | ELITE PRO | BLACK STEEL

Premium stainless steel body with upper and lower reinforcements in mirror finish. Compatible with all heat sources including induction hobs. Increased cooking performance due to flat ground base. Bourgeat's top of the range steel pan range.

- ✓ Special stainless steel body suitable for all hob types
- ✓ Aluminium sandwich base for perfectly even cooking
- ✓ Reinforced non-drip rim
- ✓ Welded handles
- ✓ Suitable for all heat types



Scan to view your pricing online

BOURGEAT - CLASSE CHEF - FRY PAN

10167 | High performance

CODE	Ø mm	CAPACITY L
10167-01	160	0.5
10167-02	200	0.9
10167-03	220	1.1
10167-04	240	1.3
10167-05	260	1.9
10167-06	280	2
10167-07	320	3
10167-08	360	4
10167-09	400	5



Scan for stock availability

BOURGEAT - CLASSE CHEF - FLARED SAUTE

10168 | High performance

CODE	Ø mm	CAPACITY L
10168-02	240	2.6
10168-03	280	3.8

Thick aluminium and multi-layer coating guarantee non-stick qualities and durability for this complete range of frying pans equipped with epoxy coated strip metal handles.

Thick aluminium (3 to 5mm) | Perfectly level surface | 4 layers of coating | Epoxy coated handle | Can be used on all hobs except Induction | Not dishwasher safe | PFOA - free coating



Scan for stock availability

BOURGEAT - CLASSE CHEF - BLINIS

10163 | High performance

CODE	Ø mm	CAPACITY L
10163-01	120	0.2



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BOURGEAT - CLASSE CHEF - CREPE

10164 | High performance

CODE	Ø mm	CAPACITY L
10164-01	250	0.8
10164-02	280	1.1

THE CLASSE CHEF +

The range features stainless steel handles making it suitable for use in ovens and safe to clean in dishwashers.

4 to 5mm thick aluminium | 4-layer non-stick coating | Easy-clean grey lacquer exterior | Rayonnated base | Dishwasher safe | PFOA-free coating |



Scan for more information

BOURGEAT - CLASSE CHEF + FRY PAN

10177 | 4 Layers | Dishwasher Safe

CODE	Ø mm	CAPACITY L
10177-01	200	1.1
10177-02	240	1.3
10177-03	280	1.9



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BOURGEAT - CLASSE CHEF + FLARED SAUTE

10172 | 4 Layers | Dishwasher Safe

CODE	Ø mm	CAPACITY L
10172-01	240	2.6
10172-02	280	3.8

NEW ELITE PRO

High-quality finish, interior and exterior non-stick coating and stylish handle in cool touch stainless steel make this pan ideal for front of house cooking.

Thick aluminium (5.5 to 7mm) | 4 layer non-scratch coating | Stainless steel handle | Stainless steel base for inductions cooking | Compatible with all heat sources | Cool to touch handle |



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BOURGEAT - ELITE PRO

10183 | Compatible for all heat sources

CODE	Ø mm	CAPACITY L
10183-02	240	1.3
10183-03	280	2
10183-04	320	3

BLACK STEEL

They can be heated sufficiently to create the Maillard reaction cherished by all cooks, thus ensuring good colouring of ingredients without overcooking them. Seasoning process, for almost fat-free cooking. Successive cooking at high temperature: healthy frying pan, bacteria-free

Mild Steel (2-3mm) | Absorbs heat evenly | Stainless steel base | Hand wash only | Suitable for all hobs



Scan for product videos

BOURGEAT - BLACK STEEL FRYING PAN

10152 - 10146 - 10147 | Hand Wash Only | Requires Heat Seasoning Before Use

CODE	Ø mm	DESCRIPTION
10152-01	220	Fry Pan
10152-04	280	Fry Pan
10152-06	320	Fry Pan
10146-01	120	Blinis Pan
10147-03	220	Crepe Pan

BOURGEAT STAINLESS STEEL EXCELLENCE

The benchmark for demanding chefs compatible with all heat sources including induction hobs. Increased cooking performance due to flat ground base. The only range that is certified NF (Food Hygiene) and NSF (National Sanitation Foundation).

- ✓ Special stainless steel body suitable for all hob types
- ✓ Aluminium sandwich base for perfectly even cooking
- ✓ Reinforced non-drip rim
- ✓ Welded handles
- ✓ Suitable for all heat types
- ✓ NSF



Scan for stock availability

BOURGEAT - EXCELLENCE - STOCK POT

10193 | Induction Ready | Stainless steel

CODE	Ø mm	CAPACITY L
10193-01	240	10.8
10193-02	280	17.2
10193-03	320	25
10193-04	360	36
10193-05	400	50



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BOURGEAT - EXCELLENCE - SAUCE POT

10188 | Induction Ready | Stainless steel

CODE	Ø mm	CAPACITY L
10188-01	240	7
10188-02	280	11
10188-03	320	17
10188-04	360	24
10188-05	400	34



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BOURGEAT - EXCELLENCE - CASSEROLE

10184 | Induction Ready | Stainless steel | NSF

CODE	Ø mm	CAPACITY L
10184-01	240	5.4
10184-02	280	8.6
10184-03	320	12.8
10184-04	360	18.3
10184-05	400	25



Scan for more information

BOURGEAT - EXCELLENCE - SAUCE PAN

10189 | Induction Ready | Stainless steel | NSF

CODE	Ø mm	CAPACITY L
10189-01	120	0.6
10189-02	140	1
10189-03	160	1.6
10189-04	180	2.2
10189-05	200	3.1
10189-06	240	5.4
10189-07	280	8.6



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BOURGEAT - EXCELLENCE - SAUTE PAN

10190 | Induction Ready | Stainless steel | NSF

CODE	Ø mm	CAPACITY L
10190-01	200	2
10190-02	240	3.6
10190-03	280	5.5



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BOURGEAT - LID FOR EXCELLENCE & TRADITION

10187 | Induction Ready | Stainless steel | NSF

CODE	Ø mm
10187-01	140
10187-02	160
10187-03	180
10187-04	200
10187-05	240
10187-06	280
10187-07	320
10187-08	360
10187-09	400

BOURGEAT STAINLESS STEEL TRADITION

Premium stainless steel body with upper and lower reinforcements in mirror finish. Compatible with all heat sources including induction hobs. Increased cooking performance due to flat ground base. Bourgeat's top of the range steel pan range.

- ✓ Special stainless steel body suitable for all hob types
- ✓ Aluminium sandwich base for perfectly even cooking
- ✓ Reinforced non-drip rim
- ✓ Welded handles
- ✓ Suitable for all heat types



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BOURGEAT - TRADITION - BOILING POT

10201 | Induction Ready | Stainless steel

CODE	Ø mm	CAPACITY L
10201-01	240	7
10201-02	280	11
10201-03	320	17
10201-04	360	24



Scan for stock availability

BOURGEAT - TRADITION - CASSEROLE

10223 | Induction Ready | Stainless steel

CODE	Ø mm	CAPACITY L
10223-01	240	5.4
10223-02	280	8.6
10223-03	320	12.8



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BOURGEAT - TRADITION - SAUCE PAN

10230 | Induction Ready | Stainless steel

CODE	Ø mm	CAPACITY L
10230-01	140	1.2
10230-02	160	1.7
10230-03	180	2.4
10230-04	200	3.3
10230-05	240	5.4



Scan for stock availability

BOURGEAT - TRADITION - SAUTE PAN

10231 | Induction Ready | Stainless steel

CODE	Ø mm	CAPACITY L
10231-01	200	1.8
10231-02	240	3
10231-03	280	4.7



Scan for stock availability

BOURGEAT TRADITION FLARED SAUTE

10225 | Induction Ready | Stainless steel

CODE	Ø mm	CAPACITY L
10225-01	200	1.8
10225-02	240	3
10225-03	280	4.2



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BOURGEAT - TRADITION - FRYING PAN

10226 | Induction Ready | Stainless steel

CODE	Ø mm
10226-02	240



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BOURGEAT - TRADITION - WOK

10233 | Induction Ready | Stainless steel | Compatible with Item 11069-01

CODE	Ø mm	CAPACITY L
10233-02	350	4

Compatible with Matfer Induction Wok Hob Item 11069-01

RED COOKWARE

BAKING

A staple within any kitchen, baking and roasting trays are a chef's favourite due to their ease of use and versatility. The RED range of aluminium baking trays, bakewell pans and roasting trays are produced to the highest standard, and are made using a heavy gauge to ensure superb quality.

- ✓ Aluminium for quick heat transfer
- ✓ Stackable
- ✓ Made in UK



RED - BAKING TRAYS

The RED brand of aluminium baking trays offers superb quality with a heavy gauge making them extremely durable. Aluminium is an excellent conductor of heat which gives an even distribution of heat with no hot spots.



Scan for more information



MATFER ALUMINIUM DISPLAY SHEET

Aluminium sheet for storage, preparation and baking. Thin gripped edges.



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PERFORATED BAKING SHEET

The perforations contribute to the circulation of hot air, an ideal backing medium for Exopat mats. Perforations 3mm. Gripped edges.



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12181 | Durable | UK Made | Hand Wash Only

CODE	SIZE mm
12181-01	338 x 267 x 19
12181-02	378 x 283 x 19
12181-03	432 x 326 x 19

10636 | Oven Safe

CODE	SIZE mm
10636-01	400 x 300
10636-02	600 x 400
10636-03	GN1/1

10654 | Perforated

CODE	SIZE mm
10654-02	L600 X W400
10654-03	L530 X W325 (GN 1/1)



MATFER EXAL NON-STICK BAKING TRAY



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Suitable for breads, choux pastry, meringues, puff pastry etc. Non-stick means no greasing is necessary. Easily cleaned with a cloth.

10878 | 1.7mm non-stick coating

CODE	SIZE mm
10878-01	L400 X W300
10878-02	L600 X W400
10878-03	L530 X W325 (GN 1/1)



MATFER SILICON BAKING PAPER



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Unbleached brown paper, combining ecology with economy, with non-stick silicone coating on both sides. Reusable up to 1 or 2 times depending on use. Suitable for all cakes and pastries.

10829 | Reusable

CODE	SIZE mm
10829-01	530 x 330 - QTY 500
10829-02	600 x 400 - QTY 500
10829-03	400 x 300 - QTY 50



BLUE STEEL BAKING SHEET



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Specially designed for ovens, 4 gripped edges. Superior quality, deburred, very distortion resistant. Must be used after a pre-treatment curing process.

10710 | Blue Steel

CODE	SIZE mm
10710-03	L600 X W400
10710-02	L530 X W325 (GN 1/1)



EXOPAT REUSABLE BAKING SHEET



Scan for stock availability

Laminated sheet of fabric reinforced, food grade silicone. Withstands heats from -40°C to +300°C and 2000 or more baking cycles.

11006 | 2000+ Baking cycles

CODE	SIZE mm
11006-01	L400 X W300
11006-04	L520 X W315
11006-02	L585 X W385

FURTHER PRODUCT INFORMATION

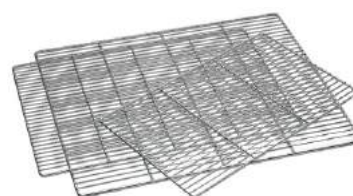
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Practice here to see our latest news!



FLAT GRILL RACK



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Compatible baking sizes, designed to circulate heat evenly. Other sizes available in stainless steel or chrome finish.

Durable | UK Made | Hand Wash Only

CODE	SIZE mm
11534-01	530 x 325 (GN 1/1)
10750-01	600 x 400 (pack of 5)

PIZZA

PANS / COVERS / SCREENS / GRIPPERS / PEELS

UK produced pizza pans, screens, covers and accessories made from Aluminium for its heat transfer properties. Designed to cater for the majority of pizza cooking, proving and handling needs. Sizes range from small 7" pizzas to extra large 16".

- ✓ Made from Aluminium for quick heat transfer
- ✓ Six sizes 7" to 16"
- ✓ UK made



RED - THIN CRUST PIZZA PANS

Made without rolled edges so that rolled dough can be placed over the pan and then cut off using a rolling pin. Suitable for use in both conveyor and deck ovens.



Scan for stock availability

12190 | Aluminium | Made in the UK

CODE	Ø "	BASE Ø mm
12190-05	7	180
12190-06	9	230
12190-01	10	255
12190-02	12	300
12190-03	14	355
12190-04	16	400



RED - DEEP DISH PIZZA PANS

Deep pan pizza pans are generally used when dough is to be proofed within the pan, giving a lighter but thick crust.



Scan for more information

12184 | Aluminium | Made in the UK

CODE	Ø "	BASE Ø mm
12184-05	7	180
12184-06	9	230
12184-01	10	255
12184-02	12	300
12184-03	14	355
12184-04	16	400



RED - PIZZA COVERS FOR PANS

Pizza pan covers are used when dough is being proven in the pizza pan. The cover restricts air from reaching the dough and therefore helps it to rise.



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12186 | Aluminium | Made in the UK

CODE	Ø"	BASE Ø mm
12186-05	7	180
12186-06	9	230
12186-01	10	255
12186-02	12	300
12186-03	14	355
12186-04	16	400



RED - PIZZA SCREENS

Screens are commonly used when cooking thin crust pizza and produce an evenly baked crisp base due to the amount of hot air that transfers between the base and the oven chamber.



Scan for more information

12188 | Aluminium |

CODE	Ø"	BASE Ø mm
12188-06	7	180
12188-07	9	230
12188-01	10	255
12188-02	12	300
12188-03	14	355
12188-04	15	380
12188-05	16	400



RED - PIZZA PAN GRIPPERS

Pizza pan covers are used when dough is being proven in the pizza pan. The cover restricts air from reaching the dough and therefore helps it to rise.



Scan for stock availability

12110 | Grippers

CODE	IMAGE	DESCRIPTION
12110-01	1	Pan gripper - cast aluminium
12110-02	2	Pan Gripper - for deep pans
12110-04	3	Plastic heat resistant pan gripper
12110-03	4	Pan Gripper - for shallow pans



RED - PIZZA PEELS

Screens are commonly used when cooking thin crust pizza and produce an evenly baked crisp base due to the amount of hot air that transfers between the base and the oven chamber.



Scan for stock availability

12187 | Pizza Peels

CODE	IMAGE	DESCRIPTION
12187-05	1	Peel 9 x 9" blade 22.5" long overall
12187-01	2	Peel 12 x 12" blade 25" long overall
12187-06	3	Peel 9 x 9" blade 31.5" long overall
12187-02	4	Peel 12 x 12" blade 35" long overall
12187-04	5	Peel 16 x 16" blade 40" long overall
12187-07	6	Peel 9 x 9" blade, 48" long overall
12187-03	7	Peel 12 x 12" blade 52" long overall

PASTRY

PROFESSIONAL DESSERT PRODUCTS

Selection of fundamental tools for creating pastries with speed and accuracy. Made from durable materials from market leaders Matfer and Silikomart. M&C can supply 1,000's of moulds and accessories from both the Matfer and Silikomart catalogues, if you don't see what you need contact us and we will advise what is available.

- ✓ Durable materials
- ✓ Professional
- ✓ Extensive range
- ✓ Other sizes and shapes available



FLAT NATURAL BRISTLES

Natural bristles, not chemically treated, food grade. Collar and handle made from a composite material, sealed.



Scan for more information

11018 | Natural Pig Hair Bristles

CODE	SIZE mm
11018-01	25 x 60 x 240mm
11018-02	30 x 60 x 250mm
11018-03	35 x 60 x 255mm
11018-04	40 x 60 x 260mm
11018-05	45 x 60 x 265mm
11018-06	50 x 60 x 275mm



FLAT NYLON BRISTLES

Bristles in synthetic polyamide fibre.



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11145 | Durable | Nylon

CODE	SIZE mm
11145-01	30 x 50 x 240
11145-02	40 x 50 x 250
11145-03	50 x 50 x 265
11145-05	70 x 50 x 265



ROUND NATURAL BRISTLES

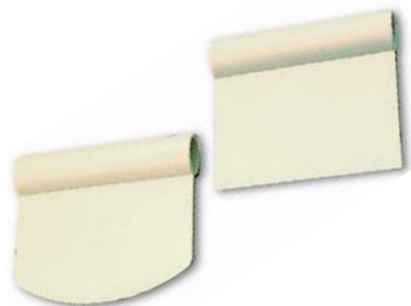
Natural bristles, not chemically treated, food grade. Collar and handle made from a composite material, sealed.



Scan for stock availability

11389 | Natural Pig Hair Bristles

CODE	SIZE mm
11389-01	Ø15 x 210mm



DOUGH SCRAPERS

Dividing and portioning bread dough, and scraping up leftovers before re-rolling.



Scan for more information

10883 | Two styles

CODE	DESCRIPTION
10883-01	Dough Scraper - Round
10883-02	Dough Scraper - Straight



PASTRY LATTICE ROLLER

Roll over dough to create a diamond shape lattice.



Scan for stock availability

11202 | Pastry Roller - Lattice

CODE	SIZE mm
11202-01	100 x 45



PASTRY DOCKER

For quickly piercing dough in an even pattern.



Scan for more information

11202 | Pastry Roller - Docker

CODE	SIZE mm
11202-02	100 x 65



DECORATING COMB

3 sided polypropylene decorating comb.



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11287 | Polypropylene

CODE	DESCRIPTION
11287-02	3 sided



DECOSPOON

Set of 2 stainless steel spoons L230 and L190mm. Create spots and bold lines with a simple stroke of the pen.



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11470 | Decorating pen and well

CODE	DESCRIPTION
11470-01	2 Spoon set
10782-01	Inkwell



CERAMIC BAKING BEANS 1KG

For blind baking of bases of all shapes, impeccable results for uniform and perfect baking.



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10684 | Blind Baking

CODE	WEIGHT
10684-02	1 Kg

EXOPAN TINS/ MOULDS / PANS

"I sell a great number of cakes and the individual moulds mounted on a baking sheet save a lot of handling time. Buying Exopan moulds was a great investment, guaranteeing the quality of work of my team, and consistency of the quality of the products sold to my customers in the shop." - M. Capezzone - Pastry - Courbevoire.

- ✓ Fast, grease free colouring
- ✓ Easy removal from mould
- ✓ Fine steel coated with multi-layer PTFE
- ✓ Clean with hot water and degreaser only.



EXOPAN MINI BRIOCHE MOULD

10 wave non-stick Brioche mould, sold in a pack of 12.



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10936-01 | 75 x 28mm | Pack of 12



EXOPAN BRIOCHE MOULD

14 wave non-stick Brioche mould, sold as a single.



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10935-02 | 120 x 45mm | Single



EXOPAN FRUIT TART PAN

Fine steel with a non-stick coating inside and protective enamel outside.



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10990-03 | 240 x 25mm | Non-Stick | Single



EXOGLASS QUICHE MOULD

Rigid form, easy to line, dough gets baked uniformly. The material is non-porous, dishwasher safe. -20 to 250C.



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10906-01 | 100 x 20mm | Pack of 12



EXAL TARTLET MOULD

Stainless steel single piece without rolled edges to meet all hygiene requirements.



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10869-01 | 100 x 20mm | Pack of 12



EXOPAN RAMEKIN MOULD

Not suitable for fruit or vegetable mousses, use stainless steel.



Scan for stock availability

10979-02 | 90 x 40mm | 21.5cl Capacity | Pack of 2



EXOGLASS INDIVIDUAL PIE MOULDS



Rigid composite material with a heat range up to 250°C. No need for greasing. Suitable from freezer to oven.

Scan to view your pricing online

10911 | Pack of 12

CODE	SIZE mm	TYPE
10911-02	100 x 30	Plain
10911-01	100 x 30	Fluted



EXOGLASS FLUTED ROUND TARTLET



Rigid composite material with a heat range up to 250°C. No need for greasing. Suitable from freezer to oven.

Scan for stock availability

10900 | Pack of 12

CODE	SIZE mm
10900-04	90 x 18
10900-01	100 x 20



EXOGLASS FLUTED ROUND CAKE PAN



Rigid composite material with a heat range up to 250°C. No need for greasing. Suitable from freezer to oven.

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10946 | Single

CODE	SIZE mm
10946-01	100 x 30



EXOPAN FLUTED PIE PAN



Fine steel with a non-stick coating inside and protective enamel outside. Removable base for easy mould removal.

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10988 | Singles

CODE	SIZE mm
10988-01	200 x 25
10988-02	240 x 25
10988-03	280 x 25



EXOPAN MINI FLAN PANS



Fine steel with a non-stick coating inside and protective enamel outside.

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10953 | Rolled Edge

CODE	SIZE mm	PACK
10954-01	60 x 17	25
10953-03	80 x 18	12
10953-01	100 x 21	12



EXOPAN ROUND DARIOLE MOULDS



Not suitable for fruit or vegetable mousses, use stainless steel.

Scan to view your pricing online

10930 | pack of 6

CODE	SIZE mm	CAPACITY cl
10930-02	50 x 50	8.5
10930-06	70 x 70	23.5



SET OF 12 PIPING NOZZLES

Set of piping nozzles compatible with all piping bags. 6 plain and 6 star nozzles made from Polycarbonate.
Plain: 3, 5, 7, 9, 11, 13
Star: C6, C7, D8, E7, F7, F8



Scan for more information

11832 | Durable | UK Made | Hand Wash Only

CODE	DESCRIPTION
11832-01	6 plain, 6 Star Nozzles



STAR S/S PIPING NOZZLE

Stainless steel single piece without rolled edges to meet all hygiene requirements.



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11754 | Starred Tube | 6 teeth

CODE	SIZE mm
11754-10	7
11754-12	9 (8 teeth)
11754-14	11
11754-22	18



EXOGLASS ROUND PLAIN CUTTER

Round Plain Cutter Exoglass. The material is non-porous, dishwasher safe and can be sterilised. Its cutting edge is as durable as any long life cutter.



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10914 | Plain Tube

CODE	Ø mm
10914-13	90



PASTRY BAGS 'COMFORT' XL

Disposable pastry bags. Superior quality, smooth inside layer for easy opening and filling of the product, which can be slid in easily without forcing. Velvet touch outside - for a firm grip even with wet or oily hands.



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10793 | 100 bags

CODE	SIZE mm
10793-01	590 x 280 x 75mm

ICING AND PIPING BAGS

Disposable icing and piping bags made from transparent Polyethylene. Supplied in a dispenser box, pack of 100.



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11315 | 100 bags

CODE	SIZE mm
11315-01	510



REUSABLE ICING AND PIPING BAGS

Extra-flexible, impermeable, with adjustable tip. Made from Nylon. Other sizes available.



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11021 | Singles

CODE	SIZE mm
11021-05	450
11021-06	500



EXOGLASS ROUND PLAIN CUTTER



Set of 8 Round Plain Cutter Exoglass, 30 to 100mm. The material is non-porous, dishwasher safe and can be sterilised. Its cutting edge is as durable as any long life cutter.

Scan for stock availability

10912 | Exoglass

CODE	DESCRIPTION
10912-02	Set of 8



S/S ICE CAKE RING



This Matfer ice cake ring is bottomless for easy removal of cake. This ring is also helpful when assembling layer cakes.

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11561 | Stainless Steel | Other size available on request

CODE	SIZE mm
11561-01	120mm
11561-03	160mm
11561-05	200mm
11561-07	240mm
11561-09	280mm



HEMISPHERE MOULD



Stainless steel single piece for creating that perfect dome effect or for use in sugar work.

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11545 | Stainless steel

CODE	SIZE mm	CAPACITY ltr
11545-04	60 x 32	0.07
11545-07	80 x 40	0.13



MOUSSE RINGS

Stainless steel rings for that perfect shape in pastry work.



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11595 | Stainless steel

CODE	SIZE mm
11595-01	120 x 45
11595-02	140 x 45
11595-03	160 x 45
11595-05	200 x 45
11595-07	240 x 45



TART RINGS

Rolled edge to give a traditional shape to the pastry.



Scan for stock availability

11763 | Singles

CODE	SIZE mm	MATERIAL
11763-03	160 x 20	Stainless Steel
11763-05	200 x 20	Stainless Steel
11763-07	240 x 20	Stainless Steel
11763-09	280 x 20	Stainless Steel



WHIPPING BOWLS

A kitchen essential for mixing, whipping and storing. Dishwasher safe.



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11544 | Singles

CODE	SIZE mm	MATERIAL
11544-02	250	Stainless Steel
11544-03	300	Stainless Steel
11544-04	350	Stainless Steel
11544-05	400	Stainless Steel



STECCO FLEX - CLASSIC

This mould is easy to use and perfect for creating your own ice cream on a stick. The mould can also be baked in the oven which opens up the options for both cakes and custom savoury items to be produced.



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12255 | 93ml each | 12 moulds | 50 sticks

CODE	SIZE mm
12255-03	93 x 48.5 x 25



STECCO FLEX - MINI

The mini version of the classic is great for making savoury starters or smaller portions for alternative menus. The easy addition of the ice cream stick makes this a very easy mould to use.



Scan for stock availability

12255 | 50ml each | 16 moulds | 100 sticks

CODE	SIZE mm
12255-04	69 x 38 x 18



STECCO FLEX - TANGO

The intricate detail of this mould is easy to replicate due to the flexibility of the LSR silicon. The silicon will also release the mould perfectly ensuring no mixture is left within the mould upon removal.



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12255 | 90ml each | 12 moulds | 50 sticks

CODE	SIZE mm
12255-05	92 x 45 x 27.5

USER GUIDE



Fill the mould with ice cream base.



Insert stick through the hole.



Level off any excess.



Place in a blast chiller on the tray provided.



Unmould the ice cream and garnish with decorations at will.



Nemox® 4K Touch Automatic – Page

SILIKOMART MOULDS

Silikomart moulds are made from LSR Silicone, which is guaranteed for 3000 uses. Due to the special thermal process that each mould goes through, the silicon remains odourless, smoke free when heated and any potentially harmful toxic residue is removed.

The silicon moulds have greater stability and thermal resistance in comparison to metal moulds and faithfully reproduce all of the minute details represented in the mould.

The silicon moulds remain virtually indestructible and will always return to their original shape unlike metal moulds.

Finally the moulds can be used across a temperature range of -60°to +230°C and can be taken from one extreme to the other instantly without fear of damaging the mould.

USER GUIDE



MULTIFLEX - MUL3D-58

The multiflex mould enables you to prepare spherical shapes. The versatility of this mould allows you to add surprising inserts and unique effects.



Scan to view your pricing online

12251 | 102ml each

CODE	SIZE mm
12251-01	Ø58

MULTIFLEX - MUL3D-EGG

The perfect egg can be created with this easy to use multiflex mould. Custom inserts can be added. Ideal for moulding ice cream before decorating and the unique silicon mould ensures easy removal.



Scan for product videos



12251 | 100ml each

CODE	SIZE mm
12251-02	Ø50 x 73

USER GUIDE





CURVE FLEX - PILLOW

The Pillow mould is designed for sinuous, elegant and essential creations. The innovative broader within these moulds ensures easy unmoulding while maintaining the innovative shape.



Scan to view your pricing online

12248 | Non-Stick | Single

CODE	SIZE mm
12248-03	82 x 43 x 32mm (each)



CURVE FLEX - MINI TRUFFLES

With the Mini Truffle mould, perfect detail can be ensured due to the high quality liquid silicon even on the smallest of moulds.



Scan for more information

12248 | 20ml each

CODE	SIZE mm
12248-02	Ø32 x 28



CURVE FLEX - TRUFFLES

The larger Truffle mould allows much greater scope for decoration. The undercut is made possible with the Curve Flex special boarder around the top of the cavity.



Scan for stock availability

12248 | 117ml each

CODE	SIZE mm
12248-06	Ø62 x 52



CURVE FLEX - QUENELLE

The new elegant shape is perfect to create a sweet or savoury 3d Quenelle. The mould is made with maximum care combining beauty and ease of use.



Scan for more information

12248 | 24ml each

CODE	SIZE mm
12248-04	63 x 29 x 28



CURVE FLEX - STONE

Create a perfect finish every time with this easy to release mould. No additional fat is required to grease the mould as the smooth silicon will always release with ease.



Scan for stock availability

12248 | 85ml each

CODE	SIZE mm
12248-05	Ø65 x 30



CURVE FLEX - GLOBE

Create the perfect soft platform for additional decoration with this smaller mould. Created with the flexible undercut for the ultimate 3D shape.



Scan to view your pricing online

12248 | 26ml each

CODE	SIZE mm
12248-01	Ø45 x 20



GN 1/3 - 5 MUFFIN - LARGE

A professional range of flexible moulds for mini-pastry cakes and appetisers, for commercial catering and restaurants. Heat range from -50° to 250°C. Other shapes available.



Scan to view your pricing online

12250 | 135ml each

CODE	SIZE mm
12250-12	81 x 32



GN 1/3 - 6 MUFFIN - MEDIUM

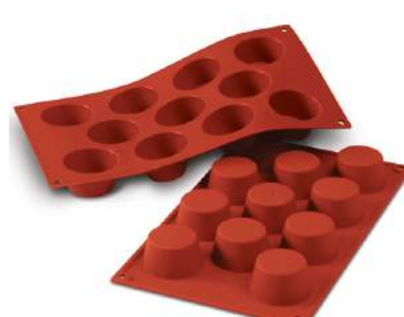
A professional range of flexible moulds for mini-pastry cakes and appetisers, for commercial catering and restaurants. Heat range from -50° to 250°C. Other shapes available.



Scan for stock availability

12250 | 100ml each

CODE	SIZE mm
12250-15	69 x 35



GN 1/3 - 11 MUFFIN - SMALL

A professional range of flexible moulds for mini-pastry cakes and appetisers, for commercial catering and restaurants. Heat range from -50° to 250°C. Other shapes available.



Scan for more information

12250 | 50ml each

CODE	SIZE mm
12250-01	51 x 28



GN 1/3 - CAKE MOULD

A professional range of flexible moulds for mini-pastry cakes and appetisers, for commercial catering and restaurants. Heat range from -50° to 250°C. Other shapes available.



Scan for stock availability

12250 | 70ml each

CODE	SIZE mm
12250-02	79 x 29 x 30



GN 1/3 - BIG SAVARIN

A professional range of flexible moulds for mini-pastry cakes and appetisers, for commercial catering and restaurants. Heat range from -50° to 250°C. Other shapes available.



Scan to view your pricing online

12250 | 62ml each

CODE	SIZE mm
12250-13	Ø72 x 23



GN 1/3 - 15 HALF SPHERE

A professional range of flexible moulds for mini-pastry cakes and appetisers, for commercial catering and restaurants. Heat range from -50° to 250°C. Other shapes available.



Scan for product videos

12250 | 20ml each

CODE	SIZE mm
12250-03	Ø40 x 20



STAINLESS STEEL WHIPPER

Constructed from commercial grade stainless steel designed to withstand the rigours of professional kitchens.

Suitable for making whipped cream as well as hot or cold foams, sauces and mousses. It will even thicken produce with a high fat content or emulsifying properties.

Three times the capacity of the bottle can be produced, e.g. a 1 litre bottle will produce 3 litres of whipped cream.



Scan for stock availability



12052 | Stainless Steel

CODE	CAPACITY L
12052-02	1 L
12052-01	0.5 L



WHIPPER CHARGERS

For whippers. Each charger contains 8g of N_2O .



Scan for more information

10313 | N_2O Chargers

CODE	DESCRIPTION
10313-02	Box of 10





0.75L AUTOMATIC PORTION FUNNEL

Light and easy to handle, the 0.75L model guarantees precision in all circumstances. Supplied with a 4mm nozzle and chrome wire plated stand.



Scan for more information



1.5 L AUTOMATIC PORTION FUNNEL

An ergonomic design with comfortable handle, the 1.5L model enables you to work longer without causing wrist fatigue. Supplied with 4 nozzles: 2.5, 4, 5.5 & 8mm and stainless steel wire stand.



Scan for stock availability



COOKWARE & BAKING: PASTRY

11405-01 | Portion Control | 185mm | 0.75 L

11406-01 | Portion Control | 185mm | 1.5L



PISTON FUNNEL STAINLESS STEEL

Makes portioning into moulds quick and easy. Exact portion each time for consistency and no waste.



Scan to view your pricing online

11409-01 | Portion Control | 185mm | 1.9L



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