

# THE EXCELLENCE OF COPPER

Copper is a leading material for kitchen use and loved by professionals and keen amateurs as well. It conducts heat quickly and evenly and is perfect for thickening sauces and cooking when particular care is required.

The utensil bodies are made of a colaminated material (90% copper; 10% stainless steel). The copper is hand-polished using traditional methods - its gentle, soothing aura making it the perfect companion for your table.

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- 66 -

Copper stainless steel Induction  
**PRIMA MATERA**  
cast stainless steel handles

- 70 -

Copper stainless steel Induction  
**PRIMA MATERA**  
cast steel handles

- 72 -

Copper stainless steel **INOCUIVRE**  
cast stainless steel handles

- 76 -

Copper stainless steel **INOCUIVRE**  
cast steel handles

- 78 -

Copper stainless steel **INOCUIVRE**  
brass handles





# BLUE LOBSTER, COLOURED CAULIFLOWER, LOBSTER COULIS WITH ORANGE AND CARDAMOM

by Michel Roth



## LOBSTERS:

4 blue lobsters with their claws,  
cooked in a bouillon,  
20 g butter,  
1 garlic clove,  
1 sprig of thyme

## COLOURED CAULIFLOWERS:

30 g cauliflower,  
30 g Romanesco,  
30 g yellow cauliflower,  
30 g purple cauliflower

## LOBSTER COULIS:

110 g lobster bisque  
80 g cream  
6 cardamom seeds, juice of one orange

## FINISHING AND DECORATION:

1 orange  
1 tray of coriander sprouts

## LOBSTERS:

Roast the lobster in the butter in a sauté pan with the garlic and thyme for about 3 minutes. Season.

## COLOURED CAULIFLOWERS:

Cut small pieces and slices from the different coloured cauliflowers. Blanch them quickly, cool and then drain. Brown them lightly in a frying pan with the lobster. Season with salt and pepper.

## LOBSTER COULIS:

Reduce the lobster bisque and add the cream and

orange juice, remove from the heat and allow the cardamom seeds to infuse.

Then pass the sauce through a fine sieve and set aside.

## FINISHING AND DRESSING:

Cut the lobster into thick slices and arrange them on a plate. Arrange the slices of coloured cauliflower between each slice of lobster and sprinkle with coriander.

Arrange the remaining small pieces of coloured cauliflower and the zest of the orange over the claw.

Add the lobster coulis to complete the garnish.



## INOUCIVRE INDUCTION

- Copper outside 90% = excellent heat diffusion
- Stainless steel inside 10% = matchless hygiene - ease of use
- Ergonomic cast stainless steel riveted handles
- All heat sources including induction
- Made in France



## Saucepan with magnetic bottom INDUCTION



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6206.14		14	7,3	1,2	2	12	1,06
6206.16		16	8,3	1,8	2	13,5	1,37
6206.18		18	9,3	2,5	2	15,5	1,66
6206.20		20	10,5	3,3	2	17	2,06
6206.24		24	12,4	6	2	22	2,75

This saucepan made of copper and stainless steel on the inside enables to enjoy the exceptional degree of conductivity of copper on all types of heat sources, including INDUCTION, thanks to its magnetic bottom. The cast stainless steel ergonomic handle are firmly riveted. The st/steel lid 3709 is suitable for the PRIMA MATERA pans (except frypan).

## Sauté pan with magnetic bottom INDUCTION



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6230.16		16	5,5	1	2	13,5	1,13
6230.20		20	5,8	1,8	2	17,5	1,48
6230.24		24	6,6	3	2	22	2,06

The st/steel lid 3709 is suitable for the PRIMA MATERA pans (except frypan).



**Frypan with magnetic bottom INDUCTION and stainless steel handle**



Code	Designation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
6224.20		20	4	2	13,5	1,3
6224.24		24	4	2	16,5	1,41
6224.28		28	4	2	20	1,86
6224.32		32	4	2	23	2,38

**Conical sauté pan with magnetic bottom INDUCTION**



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6236.20		20	7,2	1,7	2	13	1,32
6236.24		24	8,2	3,1	2	16,3	2,75

This flared sauté pan is ideal for boiling down cooking juices. That's often one of the reasons it's the professionals' first choice. The st/steel lid 3709 is suitable for the PRIMA MATERA pans (except frypan).

**Stainless steel lid**



Code	Designation	Øcm	Th.mm	Kg
3709.14N		14	1	0,24
3709.16N		16	1	0,28
3709.18N		18	1	0,33
3709.20N		20	1	0,39
3709.24N		24	1	0,51
3709.28		28	1	0,65



**Stockpot with magnetic bottom INDUCTION and st/steel lid**



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6244.20		20	18	5,7	2	22	3,1

This stockpot is a must for simmering family dishes and is the ideal utensil for preparing bouillabaisse, Irish stew, couscous ingredients, vegetable broth, etc.

**High stewpan with magnetic bottom INDUCTION and st/steel lid**



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6243.24		24	16,5	7,5	2	22	3,6

**Sauté pan and st/steel lid**



**Rounded sauté pan with 2 st/steel handles**



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6241.20		20	6	1,8	2	17,5	1,9
6241.24		24	6,8	3,1	2	22	2,51
6241.28		28	9,2	4,9	2	25	3,12

Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6232.28	delivered with stainless steel lid	28	10	4,9	2	20,5	3,12

This sauté pan made of copper and stainless steel on the inside has a magnetic bottom and is adapted to all hotplates, including INDUCTION. The riveted handles are made of cast stainless steel.

Stewpan with magnetic bottom INDUCTION and st/steel lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6242.16		16	8,8	1,8	2	13,5	1,54
6242.20		20	10,3	3,3	2	17	2,21
6242.24		24	12,3	5,4	2	22	3,22
6242.28		28	13,5	8	2	25	4,07

This stewpan made of copper and stainless steel on the inside has a magnetic bottom and is adapted to all hotplates, including INDUCTION. The riveted handles are made of cast stainless steel.

WOK with 2 cast st/steel handles



Code	Designation	Øcm	Lcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6247.32	ø bottom 10 cm	32		12,5	4	2	17	2,5
3329.10	Grid for wok ø 32 cm		34,5					0,14
3429.32	Glass lid with stainless steel handle	32						1,1

Care :

- **The COPPER outside** : the colour changes on a heat sources. Use a special copper cleaner to give brilliance back to a copper utensil. Never use a metal sponge.
- **The STAINLESS STEEL inside** : easy care with a sponge and washing-up liquid.
- If you burn food in your utensil Inocuvre, soak during half a day with water and washing-up liquid.
- Cleaning in the dishwasher is not recommended. The copper utensils with cast steel handles may rust.

Stainless steel steamcooker

new 2019



Code	Designation	Øcm
3675.24		24

Steaming is a quick operation with this steamer with fits on the copper pans. Equipped with an handle. Tip from the chef: to make your vegetables glisten, plunge them into cold water once they are cooked.

COPPER STAINLESS STEEL INDUCTION

- Copper outside 90% = excellent heat diffusion
- Stainless steel inside 10% = matchless hygiene - ease of use
- Ergonomic cast steel riveted handles
- All heat sources including induction
- Made in France

PRIMA MATERA®  
INOUIVRE INDUCTION 90%Cu



Saucepan with magnetic bottom INDUCTION, cast iron handle

new  
2019



Code	Designation	Øcm	Hcm	Liters.	Th.mm
6306.14		14	7,3	1,2	2
6306.16		16	8,3	1,8	2
6306.18		18	9,3	2,5	2

This design of pan is the utensil professional kitchens can't do without. It is especially suited to boiling down (sauce making...). The walls are stainless steel on the inside. The cast steel handle is firmly riveted. 2mm-thick (90% copper and 10% stainless steel).

Sauté pan with magnetic bottom INDUCTION, cast iron handle

new  
2019



Code	Designation	Øcm	Hcm	Liters.	Th.mm
6330.24		24	6,6	3	2

The copper lid6463 is suitable for this PRIMA MATERA pans with cast steel handles (except frypan).



Conical sauté pan with magnetic bottom INDUCTION, cast iron handle

new  
2019



Code	Designation	Øcm	Hcm	Liters.	Th.mm
6336.20		20	7,2	1,7	2

This flared sauté pan is ideal for boiling down cooking juices. That's often one of the reasons it's the professionals' first choice. The st/steel lid 3709 is suitable for the PRIMA MATERA pans (except frypan).

Frypan with magnetic bottom INDUCTION, cast iron handle

new  
2019



Code	Designation	Øcm	Hcm	Th.mm
6324.24		24	4	2
6324.28		28	4	2
6324.32		32	4	2

Stewpan with magnetic bottom INDUCTION with lid , cast iron handles

new  
2019



Code	Designation	Øcm	Hcm	Liters.	Th.mm
6342.16		16	8,8	1,8	2
6342.20		20	10,3	3,3	2
6342.24		24	12,3	5,4	2
6342.28		28	13,5	8	2

The stewpan has high sides, which allows you to simmer food or cook large volumes of liquid, vegetables, etc. The moisture stays in the pot. The walls are stainless steel on the inside. The handles are firmly riveted.

Rounded sauté pan with magnetic bottom INDUCTION with copper lid, cast iron handles

new  
2019



Code	Designation	Øcm	Hcm	Liters.	Th.mm
6332.28		28	10	4,9	2

## INOUIVRE

- Copper outside 90% = excellent heat diffusion
- Stainless steel inside 10% = matchless hygiene - ease of use
- Ergonomic cast stainless steel riveted handles
- All heat sources except induction
- Made in France

# ino cuivre



## Saucepan



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6406.14		14	7,8	1,2	1,5	0,63
6406.16		16	9	1,8	1,5	0,97
6406.18		18	10	2,5	1,5	1,37
6406.20		20	10,7	3,3	1,5	1,9
6406.24		24	13	6	2	2,67

A new 2mm-thick (90% copper and 10% stainless steel) professional and smart line INOUIVRE.

## Round frypan



Code	Designation	Øcm	Hcm	Th.mm	Kg
6424.20		20	3,5	2	0,95
6424.24		24	3,7	2	1,3
6424.28		28	3,6	2	1,55
6424.32		32	5	2	2,2

It is the perfect frypan for quick cooking. It will also be an elegant product in your kitchen thanks to its design.

## Sauté pans



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6430.16	Straight sauté-pan	16	5,8	1	1,5	0,75
6430.20	Straight sauté-pan	20	6,5	1,8	1,5	1,08
6430.24	Straight sauté-pan	24	7,5	3	2	2
6436.20	Conical sauté-pan	20	7,2	1,7	1,5	1,32
6436.24	Conical sauté-pan	24	7,5	3,1	2	1,8

Made up of 90% copper and 10% stainless steel, this sauté-pan will ensure you a good heat convection and is easy to clean.

## Wok with 2 cast st/steel handles



Code	Designation	Øcm	Lcm	Hcm	Liters.	Th.mm	Kg
6440.32	wok	32		12	4	2	2,4
3329.10	Grid for wok ø 32 cm		34,5				0,14
3429.32	Glass lid for wok	32					1,1

## Sauté pan with 2 cast stainless steel handles with lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6441.20		20	6,2	1,8	1,5	1,5
6441.24		24	7	3	2	2,38
6441.28		28	9	4,9	2	3,36

With a 2 mm thickness this sauté pan allows quick browning of food. It is really practical and elegant.

## Stewpan with 2 cast stainless steel handles with lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6442.16		16	9	1,8	1,5	1,28
6442.20		20	11	3,3	1,5	2,23
6442.24		24	12	5,4	2	3,25
6442.28		28	13,5	8	2	3,96

The stewpan has high sides which allows you to simmer food or cook large volumes of liquid, vegetables, etc. The moisture stays in the pot. The material that composes it offers an extraordinary cooking quality.

High stewpan with 2 cast stainless steel handles with lid

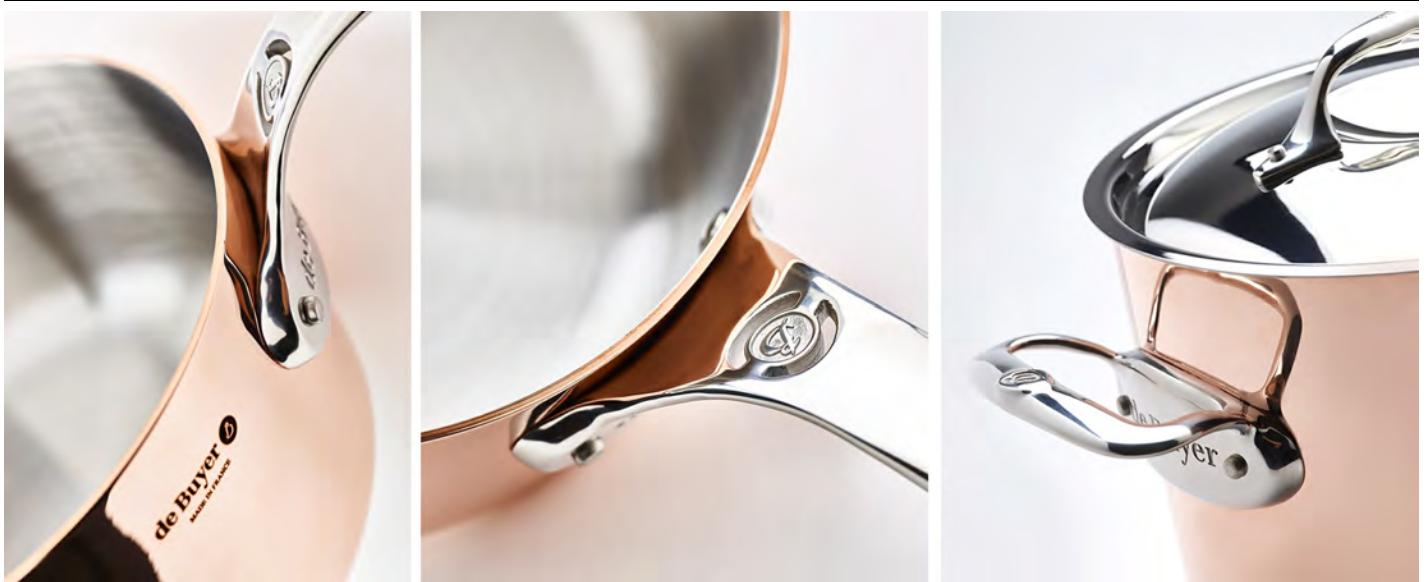


Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6443.24		24	16,5	7,5	2	3

Stockpot with 2 cast stainless steel handles with lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6444.20		20	18	5,7	2	3



Stainless steel lid



Code	Designation	Øcm	Th.mm	Kg
3709.14N		14	1	0,24
3709.16N		16	1	0,28
3709.18N		18	1	0,33
3709.20N		20	1	0,39
3709.24N		24	1	0,51
3709.28		28	1	0,65

Suitable for all range products. Cast stainless steel handle.

Oval stewpan with 2 cast stainless steel handles & lid - 2 mm thick



Code	Designation	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg
6426.30	Stewpan with lid	30	22	13	6,5	2	3,6
3708.30	Oval lid alone						

Oval fish frypan L. 32 cm - handle on the short axis



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
6425.32		32	23	4,8	2	1,81

Mini blinis pan ø 10 cm - 2-mm thick



Code	Designation	Øcm	Th.mm	Kg
6424.10		10	2	0,26

Roasting-pan - copper st/steel - with 2 riveted cast st/steel handles



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
6427.35	Roasting pan	41	27	8	2	2,2

Multilayer material : copper alu st/steel  
 Handles made of cast stainless steel  
 Suitable also for domestic oven.



### Saucepan, cast-iron handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
<b>6460.01</b>	Set of 5 - ø12-20 cm					8,28
<b>6460.12</b>	2,5 mm th	12	7	0,8	1,5	0,77
<b>6460.14</b>	2,5 mm th	14	7,5	1,2	1,5	1,23
<b>6460.16</b>	2,5 mm th	16	9	1,8	1,5	1,3
<b>6460.18</b>	2,5 mm th	18	9	2,5	1,5	1,61
<b>6460.20</b>	2,5 mm th	20	10,8	3,3	1,5	1,96

This design of pan is the utensil professional kitchens can't do without. It is especially suited to boiling down (sauce making...). The walls are stainless steel on the inside. The cast steel handle is firmly riveted. 2mm-thick (90% copper and 10% stainless steel). All

hotplates except induction.

### Sauté-pan, frypan, cast iron handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
<b>6464.16</b>	Conical sauté-pan, no lid	16	6	0,9	1,5	0,9
<b>6464.20</b>	Conical sauté-pan, no lid	20	7	1,7	1,5	1,38
<b>6464.24</b>	Conical sauté-pan, no lid	24	8	2,9	2	1,93
<b>6462.16</b>	Sauté-pan, no lid	16	5,5	1	1,5	0,84
<b>6462.20</b>	Sauté-pan, no lid	20	6	1,8	1,5	1,45
<b>6462.24</b>	Sauté-pan, no lid	24	7	3,1	2	2,15
<b>6462.28</b>	Sauté-pan, no lid	28	8,5	4,9	2	2,85
<b>6465.20</b>	Frypan	20	3,4		2	1,04
<b>6465.24</b>	Frypan	24	4,2		2	1,48
<b>6465.28</b>	Frypan	28	3,6		2	1,7
<b>6465.32</b>	Frypan	32	5		2	2,44

Heavy duty sauté pans and frying pans are utensils professional kitchens can't do without. The straight-sided sauté pan allows quick browning of food, the tapered sauté pan is ideal for boiling down sauces, and the frying pan turns out to be perfect for frying, searing, and flambéing food. The walls are stainless steel on the inside. The cast steel handle is firmly riveted. All hotplates except induction.

### Lid, cast-iron handle



Code	Designation	Øcm	Kg
<b>6463.12</b>	1,2 mm th	12	0,17
<b>6463.14</b>	1,2 mm th	14	0,21
<b>6463.16</b>	1,2 mm th	16	0,27
<b>6463.18</b>	1,2 mm th	18	0,35
<b>6463.20</b>	1,2 mm th	20	0,41
<b>6463.24</b>	1,2 mm th	24	0,68
<b>6463.28</b>	1,2 mm th	28	0,8

The inside of the lid is stainless steel. The handle is made from cast steel and is firmly riveted.

Stewpan with lid, cast-iron handles



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6466.16		16	8,8	1,8	1,5	1,5
6466.20		20	10,5	3,3	1,5	2
6466.24		24	12,5	5,4	2	3,24
6466.28		28	13,5	8	2	4,05

The stewpan has high sides, which allows you to simmer food or cook large volumes of liquid, vegetables, etc. The moisture stays in the pot. The walls are stainless steel on the inside. The handles are firmly riveted. All hotplates except induction.

Sauté pan with lid, with 2 cast iron handles



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6461.20		20	6,1	1,8	1,5	1,51
6461.24		24	7	3,1	2	2,59
6461.28		28	9	4,9	2	3,47

All hotplates except induction.

High stewpan with lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6467.24		24	18,5	7,5	2	3,67

All hotplates except induction.

Stockpot with lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6468.20		20	18,5	5,7	2	2,9

All hotplates except induction.



INOUCIVRE Copper 90% Stainless steel 10%

Ergonomic brass riveted handles

Suitable for cooking as well as presentation on table and making flambés

All heat sources except induction



Saucepan



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
<b>6445.01</b>	Set of 5 - ø12-20					4,83
<b>6445.10</b>		10	5,2			0,33
<b>6445.12</b>	1,2 mm th	12	6	0,8	1,5	0,5
<b>6445.14</b>	1,2 mm th	14	7	1	1,5	0,63
<b>6445.16</b>	1,2 mm th	16	8,5	1,6	1,5	0,8
<b>6445.18</b>	1,2 mm th	18	9	2,5	1,5	0,99
<b>6445.20</b>	1,2 mm th	20	10	3,5	1,5	1,21

This design of pan is especially well adapted to the table and making flambés or can be used simply to decorate the kitchen interior. It can also be used for cooking on medium-power heat

sources. The walls are stainless steel on the inside, which makes for easy upkeep and removes the need for re-tinning. Riveted brass handle.

Sauté-pan without lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
<b>6448.16</b>	1,5 mm th	16	5	1	1,5	0,75
<b>6448.20</b>	1,5 mm th	20	6	1,8	1,5	0,94
<b>6448.24</b>	1,5 mm th	24	6,5	3	2	1,81

The straight-sided sauté pan allows quick browning of food and proves ideal for serving and for flambéing. The walls are stainless steel on the inside, which makes for easy upkeep and removes the need for re-tinning. The brass handle is firmly riveted.

Frypan with brass handle



Code	Designation	Øcm	Hcm	Th.mm	Kg
<b>6450.20</b>		20	3	2	0,91
<b>6450.24</b>		24	4	2	1,3
<b>6450.28</b>		28	4,5	2	1,82

These frying pans in stainless-lined copper prove perfect for frying and searing using medium-power heat sources, for flambéing food, and give a perfect appearance on the table. The skirt is stainless steel on the inside, which makes for easy upkeep and

removes the need for re-tinning. The brass handle is firmly riveted.



## Mini-frypan ø 13 cm with riveted brass handle



Code	Designation	Øcm	Wcm	Hcm	Kg
6450.13	mini frypan	9,3	13	3,2	0,47

## Round dish, 2 handles



Code	Designation	Øcm	Hcm	Th.mm	Kg
6449.12	1,2 mm th	12	2	2	0,34
6449.16	1,2 mm th	16	3	2	0,55
6449.20	1,2 mm th	20	3	2	0,78
6449.24	1,2 mm th	24	4,2	2	1,23

This round dish is used a lot for cooking eggs, making gratins, or perhaps for making crème brûlées. It makes for an elegant appearance on the table. The skirt is stainless steel on the inside, which makes for easy upkeep and removes the need for re-tinning.

The brass handles are firmly riveted.

## Oval dish, 2 handles



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
6451.32		32	23	4,5	1,5	1,02
6451.36		36	26,2	4,5	1,5	1,2

The dish proves ideal for serving and for flambéing. The skirt is stainless steel on the inside, which makes for easy upkeep and removes the need for re-tinning. The brass handles are firmly riveted. Do not use directly on a heat sources.

## Sauté-pan with lid, brass handles



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6446.20		20	6	1,8	1,5	1,44
6446.24	2,5 mm th	24	7	3,2	2	2,48
6446.28	2,5 mm th	28	9	5,5	2	3,37

The two-handed sauté dish allows quick browning of food. It has the same uses as a one-handed sauté pan, but turns out to be more practical to handle and takes up less space when stored away or when on the burner. The walls are stainless steel on the inside.

The brass handles are firmly riveted.

## Round stewpan with lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6447.10	mini stewpan with lid	10	5,5			0,48
6447.16	1,5 mm th	16	8	1,6	1,5	1,04
6447.20	1,5 mm th	20	10	3,5	1,5	1,59
6447.24	1,5 mm th	24	11,5	5,2	2	3,13



This casserole is an elegant way of serving at the table. It can also be used for cooking on medium-power heat sources. The skirt is stainless steel on the inside, which makes for easy upkeep and removes the need for re-tinning. The brass handles are firmly riveted.

## Lid



Code	Designation	Øcm	Th.mm	Kg
6454.09	Round handle	9		0,09
6454.10	Round handle	10		0,1
6454.12		11,5	1,2	0,17
6454.14		13,5	1,2	0,21
6454.16		15	1,2	0,29
6454.18		17	1,2	0,36
6454.20		19,5	1,2	0,42
6454.24		23,5	1,2	0,62
6454.28		27	1,2	0,82

The inside of the lid is stainless steel. The brass handle is firmly riveted.

## WOK with brass handle



Code	Designation	Øcm	Hcm	Th.mm	Kg
6432.32		30,9	8,5	2	2,25
3429.32	Glass lid with st/steel knob for wok :	32			1,1

The wok has forever been the universal Asian kitchen utensil, and it turns out to be ideal for a natural, dietetic cuisine, which needs very little fat and preserves the food's original taste. The bowl is stainless steel on the inside, which makes for easy upkeep and removes the need

for re-tinning. The brass handle is firmly riveted.

Mini pans , copper st/steel with brass handles



Code	Designation	Øcm	Wcm	Hcm	Liters.	Kg
6453.09	Saucepan with lid	9		4,5	0,3	0,36
	Saucepan without lid					
6445.09		9		4,5	0,3	0,3
6445.10		10		5,2		0,33
6450.13	mini frypan	9,3	13	3,2		0,47
6447.10	mini stewpan with lid	10		5,5		0,48

The small saucepan is perfect for serving sauces. It ensures an elegant appearance. The walls are stainless steel on the inside, which makes for easy upkeep and removes the need for re-tinning. The brass handle is firmly riveted.

Copper massive conical jam pans with cast-iron handles



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6200.38N	Conical jam pan, 1 mm th	38	15	9	1,2	1,5
6202.40N	Conical jam pan, 2 mm th	40	14,4	12	1,7	3,4

These copper basins are genuine traditional utensils used for bringing sugar or fruit to a boil to make jams, jellies, or preserves. The cast steel handles are firmly riveted.

Copper eggwhites bowl



Code	Designation	Øcm	Th.mm	Kg
6580.20	1 ring-handle	20	1,2	0,91
6580.26	1 ring-handle	26	1,2	1,06
6580.32	1 ring-handle	32	1,2	1,63
6581.20	With 2 handles	20	1,2	1,1
6581.26	With 2 handles	26	1,2	1,41
6581.32	With 2 handles	32	1,2	1,8

Made from solid copper, these half-round eggwhite basins are the traditional utensils used by professionals. The basins are perfect for beating egg-whites until stiff.



Copper "Bordelais" fluted moulds



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
TINNED COPPER						
6820.35N		3,5	3,3	0,03	0,8	0,01
6820.45N		4,5	4,2	0,06	1	0,03
6820.55N		5,5	5	0,1	1,2	0,05

These moulds allow you to use the traditional method for making Bordeaux's famous crunchy Canelé cakes. The copper ensures perfect heat convection, which allows good caramelization of the juices and gives a delicious taste.

Copper cleaner



Code	Designation	Øcm	Hcm	Liters.	Kg	PU
4200.01N	150 ml	7,5	6	0,15	0,24	6
4200.11N	1000 ml	13	14	1	1,29	1

This cleaner gives brilliance back to your utensils. It is really easy to use: First, clean your pan. Wet the sponge with hot water and dip it in the cleaner. Rub the whole pan with the sponge. Then rinse it with hot water and dry it carefully.