



LOUIS TELLIER

RIEN NE REMPLACE LE FAIT MAIN

ESSENTIALS

2025



Stainless Steel Compact-Pro Mandolin | BRONCP02



Louis Tellier has drawn on a wealth of expertise to design the new Compact-Pro mandolins, a perfect blend of French and Japanese culture.

- Made from stainless steel
- Compact and streamlined, adaptable to GN1:1 or 1:2 trays (horizontal cuts)
- High yield and various thickness adjustments (from 1/32" to 3/8")
- Cutting width: 3 3/4"
- Comfort and safety: ergonomic transparent pusher
- Diagonal and honeycombed stainless steel blade made in Thiers (France) to reduce vegetable adhesion
- Optimal stability: non-slip coating base
- Includes 2 julienne cutters (5/32" & 3/8")
- Optional interchangeable blades 1/32", 1/16", and 9/32"



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel	15.35"	6.3"	1.77" 7.48" (with stand)	2.75

Compact-Pro Basalt Mandolin | BRONCP01



The Compact-Pro Basalt mandolin offers exceptional cutting quality with a design that makes it easy to use.

- Made from stainless steel and PP plastic
- Compact and streamlined, adaptable for GN1:1 or 1:2 trays (horizontal cuts)
- High yield and various slice thicknesses (from 1/32" to 3/8")
- Cutting width: 3 3/4"
- Comfort and safety: ergonomic transparent pusher
- Diagonal and honeycombed stainless steel blade made in Thiers (France) to limit the adherence of vegetables
- Optimal stability: Non-slip coating base
- Includes 2 julienne cutters (5/32" & 3/8")
- Optional interchangeable blades 1/32", 1/16", and 9/32"



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey and black	stainless steel and PP plastic	15"	4.5"	1.8"	1.54

Professional Stainless Steel Mandolin with protective carriage | 3839



The original Louis Tellier mandolin, created in 1946! This high-end professional mandolin is ideal for slicing and making fries or julienne.

- Made from stainless steel
- Includes one smooth blade, one waffle cutting blade, and two integrated julienne blades to vary the presentation of your vegetables
- Adjustable thickness of slices and waffles from 1/8" to 3/8" for different cutting formats: thin or thick slices, julienne, Pont-Neuf potatoes, matchstick fries, etc.
- Table edge support and four non-slip pads offer good stability
- Includes a protective carriage for maximum yield and safe use



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel	16.1"	5.3"	1.8"	4

Professional Mandolin without carriage | 38 Safety Pusher | 10201



The professional stainless steel mandolin ensures precise, varied, and efficient cutting. It is an indispensable tool for large kitchens.

- Made from stainless steel
- Includes one smooth blade, one waffle cutting blade, and two integrated julienne blades to vary the presentation of your vegetables without accessories
- Adjustable thickness of slices and waffles from 1/8" to 3/8" for different cutting formats
- Table edge support and four non-slip pads offer good stability
- Delivered without a protective carriage. Safety pusher ref. 10201 optional



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel	16.1"	5.3"	1.8"	3.3

Super professional mandoline | 25000



The super professional stainless steel mandoline ensures precise, varied, and efficient cutting with its 5 interchangeable blades included.

- Made from Stainless steel
- Includes one smooth blade, one waffle cutting blade, and five interchangeable julienne blades (1/32", 1/16", 5/32", 9/32", and 3/8") to vary the presentation of your vegetables
- Adjustable thickness of slices and waffles from 1/8" to 3/8" for different cutting formats
- Table edge support and four non-slip pads offer good stability
- Pusher included



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel	15.75"	4.5"	1.6"	3.3

The Chef's mandolin | 15000



The Chef's Mandolin has adjustable slices and waffle thickness. It is reversible to use two blades. You will be able to do smooth or embossed slices, straw potatoes, French Fries and Julienne with the 4 interchangeable blades included.

- Made from stainless steel and PP
- Adjustable slices and waffle thickness
- Reversible
- Smooth or embossed slices, straw potatoes, French fries, and julienne (interchangeable blades 1/16", 5/32", 9/32", 5/32", and 3/8")
- Non-slip stand and handles
- Pusher included



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel and PP	15.75"	5.3"	2.2"	3.3

Stainless Steel Truffle Mandolin | 1010CT



The truffle mandolin has an inclined blade and a razor sharpening to cut fine truffle chips in a few steps. The result is precise, clear, and perfectly enhances the preparations. Its design makes it a stable utensil.

- Made from stainless steel
- Side knob for adjusting slice thickness from 1/256" to 5/32"
- Cutting width: 7/32"



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel	7"	2.75"	0.8"	2.4

Stainless Steel Truffle & Small Vegetable Razor | 1020RT



This tool allows for finely slicing your ingredients, whether they be truffles, mushrooms, Parmesan, or even chocolate!

- Made from stainless steel
- Knob to adjust slice thickness
- Notched blade for quick and easy cutting



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel	7.1"	3.2"	0.8"	0.2

Stainless Steel Food Mill N°3 12" | X3



Since 1947, Louis Tellier has revolutionized the world of cooking by creating the first professional vegetable mill. The semi-professional vegetable mill N°3 allows you to easily make your sauces, purees, compotes, or vegetable soups in large quantities.

- Made of stainless steel
- Sold with 3 sieves: Ø 1/16" (coulis and sauce) - Ø 3/32" (purées) - Ø 5/32" (fibrous vegetables)
- Ergonomic crank for comfortable grip
- Makes 3.3 lbs/min of soups, compotes, purees



Color	Materials	Diameter (in)	Length (in)	Height (in)	Weight (lbs)
grey	stainless steel	12.2"	13.8"	9.8"	2.9

Tin-Plated Steel Food Mill N°3 12" | S3



The semi-professional vegetable mill N°3 in tin-plated steel guarantees high durability and easy maintenance.

- Made of tin-plated steel
- Sold with 3 sieves: Ø 1/16" (coulis and sauce) - Ø 3/32" (purées) - Ø 5/32" (fibrous vegetables)
- Ergonomic crank for comfortable grip
- Makes 3.3 lbs/min of soups, compotes, purees



Color	Materials	Diameter (in)	Length (in)	Height (in)	Weight (lbs)
grey	tin-plated steel	12.2"	13.8"	9.8"	3.3

Stainless Steel Food Mill 9.5" | N3004X



The vegetable mill N3004X can be used effortlessly. It allows the preparation of delicious coulis, compotes, soups and vegetable purees with ease. Space-saving, it will find its place in your kitchen!

- Made from stainless steel
- 3 sieves included: Ø 1/16", 3/32", and 5/32"
- Makes 2.2 lbs/min of soups, compotes, purees



Color	Materials	Diameter (in)	Length (in)	Height (in)	Weight (lbs)
grey	stainless steel	15.8"	9.5"	6.7"	2.1

Stainless Steel Masher with Lever | N3024



The levered and serrated masher adapts to different pot diameters thanks to the notches.

- Made of Stainless steel
- 3 grids included: Ø 1/16", 3/16", and 1/4"



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel	12.2"	3.9"	4.9"	1.4

Stainless Steel Professional Mill N°5 14.6" | X5



Include a grid of your choice from the one beside.

The mill N°5 from Louis Tellier is ideal for restaurants. Featuring a double crushing functionality, it allows you to prepare all kinds of recipes effortlessly and in large quantities.

- Made of stainless steel
- Ergonomic crank allows comfortable grip
- Makes 11 lbs/min of soups, compotes, purees



Color	Materials	Diameter (in)	Length (in)	Height (in)	Weight (lbs)
grey	stainless steel	14.6"	16.1"	13"	6.6

Sieves Ø 1/32", 1/16", 5/64", 1/8" and 5/32" for Mill N°5



X5010 / X5015 / X5020 / X5030 / X5040

The sieves are designed for use with mill N°5. They are made from stainless steel, a hygienic, and durable material.

- Sieves X5010 (Ø 1/32") and X5015 (Ø 1/16") for 11.02 lbs/min of sauces and coulis
- Sieves X5020 (Ø 5/64") and X5030 (Ø 1/8") for 11.02 lbs/min of purées, compotes, and soups
- Sieve X5040 (Ø 5/32") for 11.02 lbs/min of fish and vegetable soups.



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel	7.9"	7.9"	3.15"	1.1

Tin-Plated Mill N°10 15.4" | P10



Include a grid of your choice from the one beside.

The mill N°10 is ideal for community kitchen. It enables the preparation of all types of dishes effortlessly and in large quantities.

- Made of tin-plated steel
- Ergonomic crank allows comfortable grip
- Makes 22 lbs/min of soups, compotes, and purees



Color	Materials	Diameter (in)	Length (in)	Height (in)	Weight (lbs)
grey	tin-plated steel	15.4"	17.8"	38.2"	28.7

Sieves: 1/32", 1/16", 5/64", 1/8", 5/32" for Mill N°10



P10010 / P10015 / P10020 / P10030 / P10040

The sieves are designed for use with mill N°10. They are made from tin-plated steel, a hygienic, and durable material.

- Sieve P10010 (Ø 1/32") for 22 lbs/min
- Sieve P10015 (Ø 1/16") for 22 lbs/min
- Sieve P10020 (Ø 5/64") for 22 lbs/min
- Sieve P10030 (Ø 1/8") for 22lbs/min
- Sieve P10040 (Ø 5/32") for 22 lbs/min



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	tin-plated steel	8.9"	8.9"	3.9"	1.8

Professional French Fry Cutter on Epoxy Stand - Tin-Plated 0.4" Knife + Pusher | CS10



The professional French Fry Cutter allows for quick and effortless cutting of your potatoes. Simply place your vegetable in the chute and lower the lever to produce uniformly sized fries.

- Made primarily from stainless steel (body) and epoxy (base)
- Sold with 3/8" x 3/8" tin-plated knife and pusher
- 7 types of interchangeable knives (sold separately) to vary the cutting sizes
- Ergonomic handle for comfortable grip, greatly increases your power without effort
- Productivity: 8.8 to 11 lbs/min of potatoes, significantly saving time in the kitchen
- Non-slip base for optimal stability on the work surface



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel, chromed steel, epoxy, PA	17.3"	9.8"	13.8"	14.3

Professional Stainless Steel French Fry Cutter on Stainless Steel Base - Stainless Steel 0.4" Knife + Pusher | CX10



The professional stainless steel French Fry Cutter CX10 is ideal for community kitchen.

- Made from stainless steel
- Sold with 3/8" x 3/8" mm stainless steel knife and pusher
- 7 types of interchangeable knives (sold separately) to vary the cutting sizes
- Ergonomic handle for a comfortable grip, it greatly increases your power without effort
- Non-slip base for optimal stability on the work surface
- High Productivity: 8.8 to 11 lbs/min, significantly saving time in the kitchen



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel, PA	17.3"	9.8"	13.8"	14.8

Professional French Fry Cutter to screw - Tin-Plated 0.4" Knife + Pusher | C10



The professional C10 French Fry Cutter is ideal for community kitchen. It allows for quick and effortless cutting of homemade fries.

- Made primarily from stainless steel
- Sold with 3/8" x 3/8" tin-plated knife and pusher
- 7 types of interchangeable knives (sold separately) to vary cutting sizes
- High productivity: 8.8 to 11 lbs/min for considerable time saving in the kitchen
- Space-saving, screw-on to support/worktop
- Ergonomic handle for a comfortable grip. It multiplies your power effortlessly



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel, chrome steel, PA	11.8"	7"	10.2"	8.8

Professional Wall-Mounted French Fry Cutter - Tin-Plated 0.4" Knife + Pusher | CM10



Designed to be mounted on the wall, the professional French Fry Cutter CM10 is perfect for community kitchen.

- Mainly made of stainless steel
- Sold with a 3/8" x 3/8" tin-plated knife and pusher
- 7 types of interchangeable knives (sold separately) to vary cutting sizes
- High productivity: 8.8 to 11 lbs/min for considerable time saving in the kitchen
- To be fixed to the wall
- Ergonomic handle for a comfortable grip. It multiplies your power effortlessly



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel, chrome steel, epoxy, PA	15.75"	6.9"	11.4"	8.8

Compact-Pro French Fry Cutter - 0.4" Knife + Pusher



CSP10

Compact and functional, the Compact-Pro French Fry Cutter allows for quick and effortless cutting of your potatoes.

- Mainly made of stainless steel and nickel-plated steel
- Sold with 3/8" x 3/8" knife and pusher
- For small to medium sizing vegetables
- Productivity: 6.6 to 8.8 lbs/min of potatoes
- Light and easy to use
- Ergonomic handle for comfortable grip. It multiplies your power effortlessly
- With suction cups for easy attachment to work surface



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel and nickel-plated steel	9.8"	5.1"	8.3"	4.2

Domestic Stainless Steel French Fry Cutter - 2 Knives



N3023VLT

Ideal for quickly making homemade fries, this household French fry cutter is compact and easy to use.

- Mainly made from stainless steel
- Sold with 3/8" x 3/8" and 1/2" x 1/2" knives and pusher
- With suction cup for optimal attachment



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel and PP	10.2"	3.5"	4.9"	2

Segmented Tin-Plated Knives for chrome-plated steel and epoxy French Fry Cutters



CF106 à CF1K

Tin-plated steel knives for chrome-plated steel and epoxy French fry cutters.



Référence	Color	Matériaux	Dimensions	Weight (lbs)
CF106	grey	tin-plated steel	1/4" x 1/4"	0.4
CF108	grey	tin-plated steel	5/16" x 5/16"	0.38
CF110	grey	tin-plated steel	3/8" x 3/8"	0.38
CF113	grey	tin-plated steel	1/2" x 1/2"	0.3
CF120	grey	tin-plated steel	3/8" x 3/4"	0.3
CF122	grey	tin-plated steel	3/4" x 3/4"	0.3
CF1K	grey	tin-plated steel	Potatoes	0.22

Stainless Steel Knives for S/St French Fry Cutters



CF306 à CF313

Stainless steel knives for stainless steel French Fry Cutters.



Référence	Color	Matériaux	Dimensions	Weight (lbs)
CF306	grey	stainless steel	1/4" x 1/4"	0.4
CF308	grey	stainless steel	5/16" x 5/16"	0.3
CF310	grey	stainless steel	3/8" x 3/8"	0.38
CF313	grey	stainless steel	1/2" x 1/2"	0.27

Professional Stainless Steel Tomato Slicer | CTX | CTX40



The professional CTX tomato slicer quickly and easily achieves regular slices of tomatoes at 0.22" (CTX) or 0.15" (CTX40). The horizontal cutting method minimizes juice loss. The CTX40 also works well for slicing citrus fruits (lemons, oranges, kiwis...).

- High productivity: 7.7 lbs/min for considerable time savings in the kitchen
- 10 interchangeable toothed blades
- Slice thickness: 7/32" (CTX); 5/32 (CTX40)
- Elevated cart for ejection in a GN H65 tray
- Ideal for community kitchen, fast food, etc.



Ref.	Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
CTX	grey	Stainless steel, HDPE, and PP lamellas	17.9"	7.9"	11.8"	16.8
CTX40	grey		18.9"	7.9"	10.8"	17.6

Professional Stainless Steel Mozzarella Tomato Slicer - 0.22" slices | CT-MZ



The professional CT-MZ mozzarella tomato slicer quickly and easily slices delicate flesh with its 11 specially sharpened blades.

- High productivity: 7.7 lbs/min, saving considerable time in the kitchen; ideal for community kitchen, pizzeria, fast-food establishments, etc.
- Slice thickness: 7/32"
- Elevated cart for ejection into a GN H65 tray

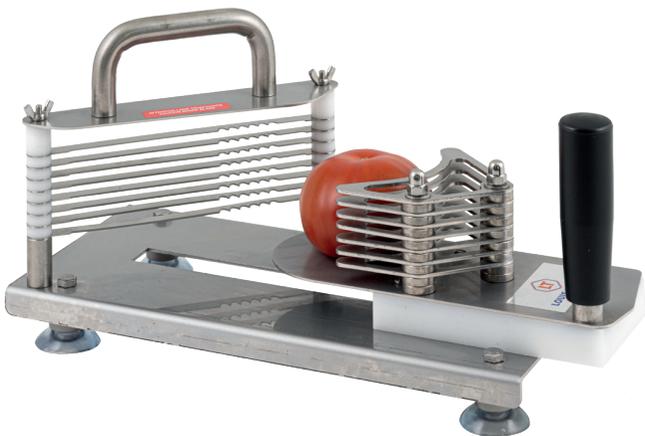


Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel, HDPE, and PP lamellas	18.9"	7.9"	12.6"	16.8

Compact-Pro Stainless Steel Tomato Slicer - 7/32" slices | CTXM55



The professional CTXM55 tomato slicer quickly and easily achieves regular 7/32" tomato slices. The horizontal cutting method minimizes juice loss.



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel, HDPE	11.8"	5.9"	6.7"	4.4

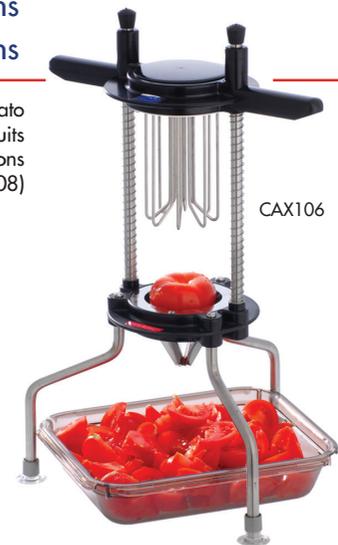
Tomato and Citrus Wedge Cutter - High Version



- CAX106 - 6 sections
- CAX108 - 8 sections

The CAX106 and CAX108 tomato and citrus wedge cutter cut fruits and vegetables into 6 sections (CAX106) or 8 sections (CAX108) evenly.

- High productivity, meeting the demands of community kitchen and fast-food establishments.
- Feet allowing the use of a 1/2 gastro tray
- Equipped with suction cups for optimal stability



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel, ABS	15.2"	12.8"	22.8"	6.6

Stainless Steel Peelers on stand LT

- EPX001. - for Carrots
- EPX002. - for Large Carrots
- EPX003. - for Cucumbers

The peelers allow high-efficiency peeling of carrots, large carrots, and cucumbers.

- Stainless steel blades and stand (ideal for community kitchen)
- Time saving: up to 440 lbs of carrots or 600 cucumbers per hour
- Easy to use: insert and push vegetables to peel
- Minimal Waste: produces very fine peelings
- Interchangeable heads: easy to swap for different types of vegetables
- Dishwasher Safe
- Introduction Diameter: 1 3/4" (EPX001.); 1/4" (EPX002. and EPX003.)



EPX003.



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey and orange, grey and green	stainless steel blades and stand, PA	8.5"	5.5"	20"	4

Epoxy Peelers on stand LT

- EP001. - for Carrots
- EP002. - for Large Carrots
- EP003. - for Cucumbers

These peelers are designed for high-efficiency peeling of carrots, large carrots, and cucumbers.

- Stainless steel blades and epoxy-coated steel stand
- Time saving: up to 440 lbs of carrots or 600 cucumbers per hour
- Ease of use: Insert the vegetable and push to peel
- Minimal Waste: produces very fine peelings
- Interchangeable heads: allows for easy switching between different vegetable types
- Dishwasher Safe
- Introduction Diameter: 1 3/4" (EP001.); 1/4" (EP002. and EP003.)



EP001.



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey and orange, grey and green	stainless steel blades, epoxy-coated steel stand	8.5"	5.5"	20"	4

Le Rouet Gourmet Vegetable Slicer - ABS and Stainless Steel LT

Le Rouet Gourmet vegetable slicer allows for the preparation of spaghetti, tagliatelle, or julienne cuts of fruits and vegetables quickly and effortlessly. It is suitable for a wide variety of firm-fleshed fruits and vegetables.

- Stainless steel and composite ABS materials
- Stainless steel blades from Thiers (France) ensure precise cuts and long-lasting sharpness.
- Adjustable cut thickness: from 1/32" to 1/8"
- 3 julienne blades included (1/32", 1/16", and 5/32")
- High stability: ensured by 4 suction cups

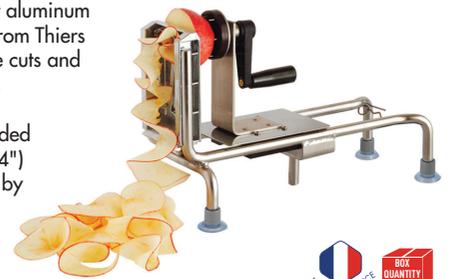


Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey and black	ABS and stainless steel	14.2"	5.1"	9.8"	4.9

Le Rouet Vegetable Slicer - Cast Aluminum and Stainless Steel LT

Le Rouet vegetable slicer enables the creation of spaghetti, tagliatelle, or julienne cuts from a variety of fruits and vegetables quickly and effortlessly. It is suitable for a wide variety of firm-fleshed fruits and vegetables.

- Stainless steel and cast aluminum
- Stainless steel blades from Thiers (France) ensure precise cuts and long-lasting sharpness.
- Cut thickness: 1/32"
- 3 julienne blades included (1/16", 1/8", and 1/4")
- High stability: ensured by 4 suction cups



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	cast aluminum and stainless steel	14.6"	5.5"	9.8"	6.6

Stainless Steel Vegetable slicer - Without Lever LT

The vegetable slicer allows for slicing fruits and vegetables into wide, thin strips, making it ideal for creating innovative dishes such as lasagna, spring rolls, terrines, and mille-feuille.

- Made from stainless steel
- Blade length: 5.9"
- Maximum width of fruit or vegetable: 4 1/3"; Ø 6 5/8"



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel	7.9"	7.9"	9.8"	3.2

Stainless Steel Vegetable Slicer - With Lever LT

This vegetable slicer with lever allows for uniform pressure on the fruit or vegetable, ensuring consistent and regular slicing.

- Made from stainless steel
- Blade length: 5.9"
- Maximum width of fruit or vegetable: 4 1/3"; Ø 6 5/8"
- Cutting thickness: 1/16"



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel	9.8"	9"	16.5"	4.4

Pineapple Peeler

| EA. | EA095 | EA102



The pineapple peelers core and peel pineapples in a single motion.

- Made from stainless steel and HDPE
- High productivity: ideal for to the requirements of kitchen community and restaurants
- Ergonomics and effortless work
- Pineapple diameter: 3 1/2" (EA.), 3 3/4" (EA096); 4" (EA102)
- Total safety thanks to a system that prevents the pusher from falling back unexpectedly
- Blade and pusher removable without tools
- High stability thanks to 4 suction cups



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel and HDPE	17.7"	15.4"	28.4"	39.7

Stainless Steel Lettuce Cutter for collectivities – cutting 29/32" x 29/32" | CSA



- Made from stainless steel and HDPE
- Time savings: Cut, wash wring. Ideal for sandwiches, kebabs, salad bar, large institutional establishment
- Security: system that holds back the pusher



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel and HDPE	11.8"	15,3"	47.2"	42

Professional Apple Peeler and Slicer Kali | N4230



The professional apple peeler and slicer KALI is ideal for peeling, coring, and slicing apples into 5/32" slices. It is particularly well-suited to the demands of the food service industry.

- Made from stainless steel and epoxy-coated cast steel
- High efficiency: up to 88 lbs of apples per hour
- Ergonomic handle
- Clamp fastening for a secure hold on the worktop



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel, cast steel with epoxy paint	12.6"	4.9"	8.3"	3.3

Apple Peeler | N4232T | N4233



These apple peelers N4232T (suction pad mounting) and N4233 (clamp fastening) are designed to peel, core, and slice apples up to 5/32" thick.



Ref.	Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
N4232T	red	stainless steel and cast steel	11.8"	4.1"	5.1"	1.6
N4233	red	cast steel painted with epoxy	12.6"	2.8"	7.5"	1.9

Apple corer and wedge cutter | CAX104P | CAX106P | CAX108P



The apple corers and wedge cutters are designed to cut apples evenly into quarters and remove cores. It is particularly well-suited to the requirements of large-scale production operations, such as catering and restaurants.

- Made from stainless steel and ABS
- CAX104P: Cuts into 4 sections
- CAX106P: Cuts into 6 sections
- CAX108P: Cuts into 8 sections
- Safety: no contact with blades
- Feet allowing the use of a 1/2 gastro tray



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey and black	stainless steel and ABS	15.2"	12.8"	22.8"	6.6

Lemon Slicer for 1/2 and 1/4 slices | CDX4 | CDX7 | CDX47



The lemon slicers are designed to quickly and uniformly cut lemons into 1/2 and 1/4 slices.

- Made from stainless steel, ABS, and HDPE
- 1/4 slices – 1/4" (CDX7)
- 1/2 slices – 1/2" (CDX4)
- 1/4" and 1/2" slices (CDX47)



Ref.	Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
CDX4 CDX7	grey and black	stainless steel, ABS, and HDPE	15.4"	7.5"	15.8"	4.6
CDX47	grey and black	stainless steel, ABS, and HDPE	15.4"	7.5"	15.8"	5.3

Economic Can Openers

| O5P55 | O5V55



- Composite head, nickel-plated steel stem, epoxy-painted steel base
- For all shapes
- Stainless steel double-edge blade (reversible)
- Table clamp (O5V55) - screw-on (O5P55)



Color	Materials	Height (in)	Weight (lbs)
grey	steel	30.7"	7



Can Press

| N8019



To compress cans, 80% less waste volume.

- Made from stainless steel
- Suitable for round cans 5x1 and 3x1



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel	11.2"	15.9"	44"	44



Semi-Professional TITAN Can Opener

| N4041



Suitable for large cans, the pointed blade automatically sinks into the can.

- Tin-plated steel, nickel-plated steel blade, beech handle
- Bottle-opener



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
silver	stainless steel and beech wood	0.3"	0.2"	0.4"	0.4



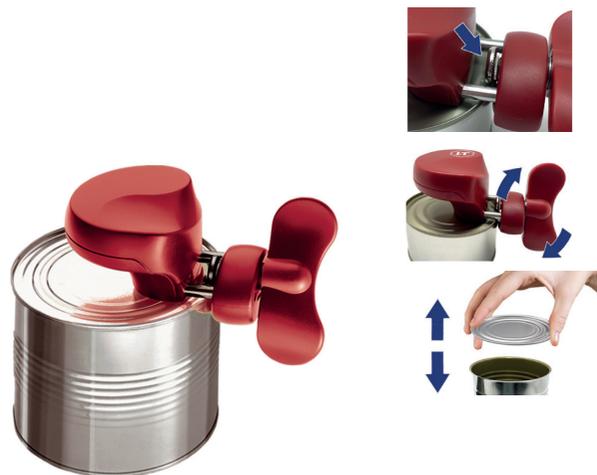
PALM Safety Manual Can Opener

| N4057



Clean, filings-free cutting: the blade does not touch the can contents. Cutting on the outer edge of the can seam.

- ABS and steel blade
- Ergonomic, easy-to-use handle
- Safety: clean opening with no sharp edges



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
red	ABS and steel blade	0.4"	0.3"	0.2"	0.3



Professional Electric Can Opener



OEXTC-US

- Made from stainless steel
- For catering from 300 to 800 place settings
- Opens up to 80 tins in a row, cylindrical, square, rectangular or even dented, from 2" to 10.6" high
- Stainless steel double-edge blade (reversible)
- Magnetic lid
- IP41
- 2 speeds (80 tpm, 125 tpm)
- NF and HACCP
- Power supply: 110V 50-60 Hz 75W



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
champagne	stainless steel	17.7"	9.8"	29.5"	29.1

Professional High-Capacity Electric Can Opener



OE750M-110

- Made from stainless steel
- For catering from 800 place settings; continuous operation
- Continuous opening rate 400-500 pcs/h
- For cylindrical, or rectangular, or even dented tins from 2" to 10.6" high
- Stainless steel double-edge blade (reversible)
- Magnetic lid
- NF and HACCP
- Single-phase
- Power supply 110V 50-60Hz 260W



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel	12.6"	12.6"	29.5"	70.5

Stainless Steel Can Opener



OXV55 | OXP55

- Made from stainless steel
- Integral head, one-piece head, removable without tool
- For all shapes
- Stainless steel double-edge blade (reversible)
- Table clamp (OXV55) Screw-on (OXP55)
- NF and NSF



Ref.	Color	Materials	Height (in)	Weight (lbs)
OXV55	grey	stainless steel	30.7"	7
OXP55				9.3

Safety can opener with stainless steel head



OBSXP55 | OBSXV55

- Stainless steel body with Stainless steel head
- For round cans of all sizes by cutting out the outer setting
- Stainless steel double-edge blade (reversible)
- Table clamp (OXV55) Screw-on (OX5P55)
- NF et NSF



OBSXP55

OBSXV55



Ref.	Color	Materials	Height (in)	Weight (lbs)
OBSXP55	grey	stainless steel	30.5"	10.6
OBSXV55				

Plating tray with grid and service tongs | N3995 | PAP4 | PAP5

The stainless steel plating tray is ideal for glazing, coating, brushing, and draining. It allows for the recovery of excess coating to be reused. The stainless steel service tongs have grooved ends and non-slip notches for precise plating.



Ref.	Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
N3995	grey	stainless steel	10.2"	7.5"	0.8"	0.79
PAP4	grey	stainless steel	12"	0.4"	0.4"	0.2
PAP5	grey	stainless steel	6.2"	0.4"	0.2"	0.04

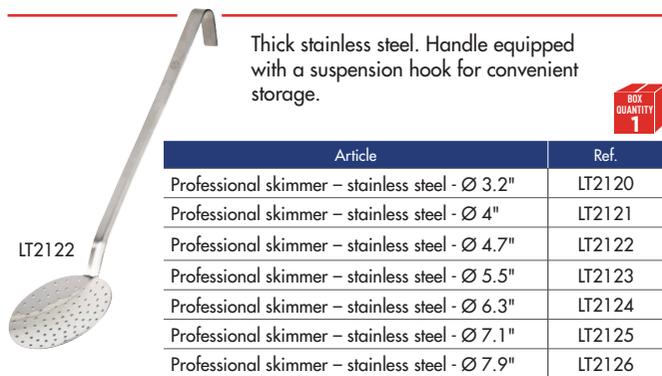
Flat-based bowl | GL316 > GL320

Suitable for combining large amounts of ingredients. Thick stainless-steel.



Article	Ref.
Flat-based bowl - stainless steel - 6.3"	GL316
Flat-based bowl - stainless steel - 7.9"	GL317
Flat-based bowl - stainless steel - 9.5"	GL318
Flat-based bowl - stainless steel - 11"	GL319
Flat-based bowl - stainless steel - 12.6"	GL320

Professional skimmer | LT2120 > LT2126



Thick stainless steel. Handle equipped with a suspension hook for convenient storage.

Article	Ref.
Professional skimmer - stainless steel - Ø 3.2"	LT2120
Professional skimmer - stainless steel - Ø 4"	LT2121
Professional skimmer - stainless steel - Ø 4.7"	LT2122
Professional skimmer - stainless steel - Ø 5.5"	LT2123
Professional skimmer - stainless steel - Ø 6.3"	LT2124
Professional skimmer - stainless steel - Ø 7.1"	LT2125
Professional skimmer - stainless steel - Ø 7.9"	LT2126

Tongs - Stainless steel | LT2127 > LT2130

Heat-resistant thick stainless steel.



Article	Ref.
Tongs - Stainless steel - 7.1"	LT2127
Tongs - Stainless steel - 9.5"	LT2128
Tongs - Stainless steel - 11.8"	LT2129
Tongs - Stainless steel - 15.8"	LT2130

Cone-shaped sieve with base - dual handles | LT2112 > LT2116

Solid and reliable for rinsing, draining, sieving, and filtering concoctions. Thick stainless-steel.



Article	Ref.
Cone-shaped sieve with base - dual handles - stainless steel - 9.5"	LT2112
Cone-shaped sieve with base - dual handles - stainless steel - 11"	LT2113
Cone-shaped sieve with base - dual handles - stainless steel - 12.6"	LT2114
Cone-shaped sieve with base - dual handles - stainless steel - 14.2"	LT2115
Cone-shaped sieve with base - dual handles - stainless steel - 15.8"	LT2116

Professional ladle | LT2102 > LT2111

Thick stainless-steel. Handle equipped with a suspension hook for convenient storage.



Article	Ref.
Professional ladle - stainless steel - 2.6" - 2.4 oz	LT2102
Professional ladle - stainless steel - 3.2" - 4.4 oz	LT2103
Professional ladle - stainless steel - 3.5" - 6.8 oz	LT2104
Professional ladle - stainless steel - 3.9" - 8.4 oz	LT2105
Professional ladle - stainless steel - 4.3" - 10.1 oz	LT2106
Professional ladle - stainless steel - 4.7" - 15.2 oz	LT2107
Professional ladle - stainless steel - 5.5" - 22.7 oz	LT2108
Professional ladle - stainless steel - 6.3" - 33.8 oz	LT2109
Professional ladle - stainless steel - 7.1" - 50.7 oz	LT2110
Professional ladle - stainless steel - 7.9" - 67.2 oz	LT2111

Tongs - stainless steel and PVC | LT2117 > LT2119

Heat-resistant thick stainless steel. Handle with non-slip PVC coating.



Article	Ref.
Tongs - stainless steel and PVC - monoblock - black - 9.5"	LT2117
Tongs - stainless steel and PVC - monoblock - black - 11.8"	LT2118
Tongs - stainless steel and PVC - monoblock - black - 15.8"	LT2119

Stainless steel round wire skimmer | NC001 - 010 - 003 - 057 - 004 - 005

Ideal for safely retrieving and draining food. Thick stainless-steel. Handle with hanging hook for easy storage.



Article	Ref.
Stainless steel round wire skimmer - Ø 4.7"	NC001
Stainless steel round wire skimmer - Ø 6.3"	NC010
Stainless steel round wire skimmer - Ø 7.1"	NC003
Stainless steel round wire skimmer - Ø 7.9"	NC057
Stainless steel round wire skimmer - Ø 8.7"	NC004
Stainless steel round wire skimmer - Ø 10.2"	NC005

Professional Electronic Scale IP53

| N3693 | N3694



- ABS, removable stainless steel tray 8.66" x 6.5"
- IP53
- Measurement units: Kb, lb, oz, pieces
- Tare and piece counting functions
- 3 R14 batteries included - Also works with mains adapter N3693- A (not supplied)
- Accuracy 0.03 oz (N3693) - 0.08 oz (N3694)
- Min/Max: 0.3 oz/192 oz (N3693) ; 0.6 oz/ 368 oz (N3694)



Ref.	Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
N3693	white	ABS	9.5"	9.5"	3"	4.2
N3694						5

Professional Electronic Scale IP53

| N3671 | N3672



- ABS, removable stainless steel tray 11.75" x 9.25"
- IP53
- Measurement units: Kg, oz
- Tare functions; programmable weight alarm
- Built-in level; adjustable foot height
- 2 R14 batteries included; also works with mains adapter (not supplied)
- Accuracy 0.03 oz (N3671) - 0.06 oz (N3672)
- Min/Max: 0.6 oz/432 oz (N3671) - 1.28 oz/1072 oz (N3672)



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
white	ABS	12.2"	11.8"	4.5"	6.8

Precision Scale

| N3665



Ideal for molecular cooking and pastry. Tactile, protective lid.

- Materials: ABS, stainless steel tray
- Measurement units: g and oz
- Operates on 2 AAA batteries
- Accuracy 0.00035 oz
- Max: 7 oz



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey and black	ABS and stainless steel	0.5"	0.3"	0.08"	0.28

Knife sharpener with handle

| AFFU-M



The handle sharpener is a complete, practical, and safe tool for sharpening knives (including serrated knives).

- Fast and safe sharpening
- Tungsten carbide blade, ABS body, and high-density PE handle.
- Large ergonomic handle that comfortably fits any hand and features a full guard to protect fingers during use.
- Available individually (AFFU-M) or in a display of 10 sharpeners (BAFFU-M).



Ref.	Color	Materials	Length (cm)	Width (in)	Height (cm)	Weight (lbs)
AFFU-M	White and blue	Tungsten carbide blade; ABS body	14,5	7	1,5	0,04
BAFFU-M	White and blue	Cardboard	20,5	15	8	0,54

BREZIÈRE® Raclette Appliance: THE SIGNATURES |

BREZ02 | BREZ02BA | BREZ02NX



Adapts to the number of guests (from 1 to 4 people).

- Height-adjustable heating ramps depending on the cheese portion: from 1/6 to a maximum of 1/4 wheel.
- Foldable device: minimal space required.
- Cheese holder
- Raclette knife included.



Article	Ref.
Raclette Appliance Brezière® - 110V 900W, The Original - 1/4 wheel	BREZ02
Raclette Appliance Brezière® - 110V 900W Basalt (black) - 1/4 wheel	BREZ02BA
Raclette Appliance Brezière® - 110V 900W, Stainless with wooden handles - 1/4 wheel	BREZ02NX

ALPAGE® Raclette Appliance: THE SIGNATURES |

RACL02 | RACL02BA | RACL02NX



Up to 6-8 people. Adjustable horizontal heating unit, height can be adjusted with a rack. Tiltable and easily detachable cheese holder for half a wheel.

- Raclette knife included.



Article	Ref.
Raclette Appliance ALPAGE® - 110V 900W, The Original - 1/2 wheel	RACL02
Raclette Machine ALPAGE® - 110V 900W, Basalt (black) - 1/2 wheel	RACL02BA
Raclette Machine ALPAGE® - 110V 900W, Stainless steel with wooden handles - 1/2 wheel	RACL02NX

Raclette knife

CAR01



One smooth side for scraping and one micro-serrated side for cutting the "religieuse" (grilled and melted cheese crust).

- Materials: tempered stainless steel blade, varnished wooden handle.



Article	Ref.
Raclette knife	CAR01

Planchetta for 4 people - Wooden Base | PLAN01



Cooking on enamelled stainless steel plate, equipped with 2 gel alcohol burners and a stainless-steel grease collector included.



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
black, grey, beige	Enamelled stainless steel, stainless-steel and wood	13"	8.7"	5.5"	9.7

Grill stone with stand

PIER01 | PIER03



The stone with burner allows for cooking thin slices of meat, fish, vegetables, or fruits. Stone to be heated in the oven (maximum 572°F).

- Natural soapstone, chromed steel wire support, wooden handles
- 1 burner included
- dimensions: 9.8" x 9.8" (PIER01); 6.7" x 6.7" (PIER03)



Ref.	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
PIER01	Stone, wood, and chrome-plated steel	35.5	10.4"	5.3"	12.8
PIER03	Stone, wood, and chrome-plated steel	10.8"	7.3"	5.3"	6.6

Tabletop Braser/BBQ

BRASI-F | BRASI-O



- Professional quality and robustness, 18/10 stainless-steel
- Works with charcoal
- Functional: ready to use in 10 min.
- Portable, easy storage
- Removable fire pit



Article	Ref.
Braser with one closed side for outdoor use	BRASI-F
Braser with two open sides - for indoor use (+ Reblochonade KIT: 1 steel pan + wooden spatula)	BRASI-O



Check holder with marbles

| N8028 | N8029



- Made from stainless steel and glass marbles
- Ensures effective communication between restaurant room and kitchen.



Ref.	Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
N8028	grey	stainless steel	9.8"	3"	0.8"	0.6
N8029	grey	stainless steel	19.7"	3"	0.8"	0.9



Check holder with springs

| N8030 | N8031



- Made from stainless-steel
- To properly organize checks
- 8 springs (N8030) or 13 springs (N8031)



Ref.	Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
N8030	grey	stainless steel	25.2"	4.3"	0.8"	1.8
N8031	grey	stainless steel	39.4"	3.4"	0.6"	2.2

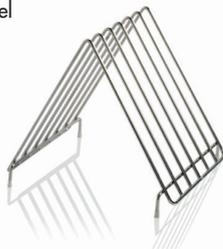


Cutting board rack

| NC016



- Made from stainless steel
- For 6 boards
- 6 mm wire
- 4 pads



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel	12.6"	10.4"	11.8"	3.3



Glass rack

| NC018D



- Made from chrome-plated steel
- Accommodates approximately 20 glasses
- 5 rows
- Dual mounting: wall and/or without shelf



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
grey	stainless steel	17.7"	12.6"	2.4"	3.8



Film and aluminum foil dispensers

| DFV300 | DFV450



- The dispenser adapts to all tube diameters and roll widths
- Made from stainless steel
- With film cutter, 4 suction cups, 2 screws + anchors
- Table-top or wall-mounted



DFV300

Ref.	Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
DFV300	grey	stainless steel	15.8"	5.5"	6.3"	4.4
DFV450	grey	stainless steel	22"	5.6"	6.3"	6.2



Stainless steel condiment dispenser

| N4401 | N4403



The condiment dispenser allows you to prepare dishes with ingredients, garnishes, and spices within reach.

- Made from stainless steel
- Modular cups:
1 Cup = 5.51" x 2.76" x 2.76" - 15.2 fl. oz - 15.87 oz
- 4-compartment box (N4401)
6-compartment box (N4403)



N4403

Ref.	Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
N4401	grey	stainless steel	11.8"	5.6"	3.5"	0.24
N4403	grey	stainless steel	17.3"	5.6"	3.5"	1.15



Japanese mini-boxes in container

| N4410 | N4411



The container helps keep spices, garnishes, and herbs protected from light. It can also be used for cool storage.

- Made from stainless steel
- 4 boxes (N4410)
5 boxes (N4411)



N4410

Ref.	Color	Materials	Length (cm)	Width (cm)	Height (cm)	Weight (lbs)
N4410	grey	stainless steel	28	11.5	6	0.8
N4411	grey	stainless steel	22.4	14.9	6.3	1.64



Japanese mini-boxes in container

| N4412 | N4413



The container helps keep spices, garnishes, and herbs protected from light. It can also be used for cool storage.

- Made from stainless steel
- 6 boxes (N4412)
8 boxes (N4413)



N4412

Ref.	Color	Materials	Length (cm)	Width (cm)	Height (cm)	Weight (lbs)
N4412	grey	stainless steel	32.8	14.8	6.3	1.6
N4413	grey	stainless steel	43.2	14.8	6.3	1.4



Infrared Thermometer with laser sight | N3124



Thermometer with laser sight up to 9m.

- ABS
- Professional quality
- Temperature range -60°C / +500°C
- Response time: 1 second
- Accuracy: 0.10°C
- Supplied with case and 2 x AAA 1.5V batteries



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
yellow and black	ABS	6.9"	1.5"	2.8"	0.4

Turning Peel | MPR02



The shovel's sliding polymer intermediate handle ensures safe use and optimum control when turning bread and pizzas for perfect baking. Made of stainless steel. Easy to store: can be hung from a hook.



Color	Materials	Length (in)	Width (in)	Thickness (in)	Weight (lbs)
grey, black	stainless steel - polymer	30"	7.8"	1.2"	1.1"

Pizza Rocker Cutter 13.7" | MBE04



Facilitates easy and quick cutting of pizzas into equal slices. Guarantees uniformly sized pizza slices with just a few tilts. Ideal for chopping garlic, onions, and herbs effortlessly. Features a sharp 13.7" blade and includes a blade protection.



Color	Materials	Length (in)	Width (in)	Thickness (in)	Weight (lbs)
grey, brown	stainless steel - acacia wood	13.7"	4.7"	1"	1"

Waterproof Cover for Marcel Oven | MHE05



Facilitates easy and quick cutting of pizzas into equal slices. Guarantees uniformly sized pizza slices with just a few tilts. Ideal for chopping garlic, onions, and herbs effortlessly. Features a sharp 13.7" blade and includes a blade protection.



Color	Materials	Length (in)	Width (in)	Height (in)	Weight (lbs)
black	coated polyester	30"	18.3"	22.6"	0.6"

Scraper with Handle | NBR01



Oven brush. Efficient and comfortable cleaning of cooking surfaces. Made of stainless steel brush and wooden handle.



Color	Materials	Length (in)	Width (in)	Thickness (in)	Weight (lbs)
grey, beige	stainless steel - wood	11"	1.4"	2.2"	0.3"

Louis Tellier kitchen and pastry apron | MTB06



Denim-colored kitchen and pastry apron with Louis Tellier screen printing. Cut below the knees for comfort and excellent protection against splashes and stains. Made from durable fabric, with reinforced side ties and neck strap featuring metal rivets, and one front pocket.



Color	Materials	Length (in)	Width (in)	Weight (lbs)
bleu denim	Oxford Fabric	31"	25.6"	0,6"

Bread and Pizza Peel | MPP01



The peel makes it easy to slide bread and pizza into the oven. The perforation removes excess flour during loading, ensuring perfect baking results. Easy to store: can be hung from a hook.



Color	Materials	Length (in)	Width (in)	Thickness (in)	Weight (lbs)
grey, black	anodized aluminium	35"	11.8"	0.7"	1.2"

Pizza cutter | N3702



Roll to obtain a precise and easy cut for defined slices.



Color	Materials	Length (in)	Diameter (in)	Thickness (in)	Weight (lbs)
beige	stainless steel - wood	9.8"	4"	1.1"	0.4"

Wood Pizza Board | MPB03



Serving board. Aesthetic support for cutting and presenting pizzas. Made of acacia wood.



Color	Materials	Length (in)	Diameter (in)	Thickness (in)	Weight (lbs)
brown	acacia wood	18.4"	14.2"	0.8"	2.6"

Ambidextrous Heat-resistant Glove | GAN13



Heat-resistant work glove. Professional quality, PPE. Made of aramid fibers. Unique size and ambidextrous.



Color	Materials	Length (in)	Width (in)	Weight (lbs)
black, red	aramid fibers	12.2"	5.5"	0.2"

OUTDOOR OVEN MARCEL

MARCO1: Basalt | MARCO2: Corail | MARCO3: Khaki

The oven Marcel is the latest product by Louis Tellier, French manufacturer of cooking utensils since 1947. It capitalises on know-how that has been tried and tested in the great kitchens of the world.



PROFESSIONAL QUALITY

Stainless steel and ceramic fibre internal insulation. Thanks to its high-quality materials, MARCEL is weather-resistant and can withstand the elements.



INTEGRATED THERMOMETER

It will indicate when you are ready to start cooking.



EASY TRANSPORT

Remove the hearth, refractory stone, chimney, and take MARCEL anywhere with you.



COOKING SURFACE

Extra-large cooking surface, ideal for baking a 11" round loaf, two baguettes, a prime rib of beef, a pie, or a 11.8" pizza.



COMBUSTION CHAMBER REAR

Easy-to-use drawer with temperature regulator. Enables efficient combustion and reduced wood consumption.



ENDLESS POSSIBILITIES

Works with small logs, pellets, and charcoal, providing endless wood-fired cooking options!

TEMPERATURE RANGE

Rapid heating up to 500°C (932°F) in just 20 minutes.

TECHNICAL SPECIFICATIONS

- High-quality refractory stone: 6 in thickness
- Stone surface: 130 x 146 in
- Cooking surface: 142 x 130 x 59 in
- Total oven weight: 79 lbs
- Removable refractory stone and hearth: 22 lbs
- Exterior dimensions in use (L x W x H): 297 x 173 x 361 in
- Exterior dimensions in storage mode (L x W x H): 297 x 173 x 132 in





LOUIS TELLIER

RIEN NE REMPLACE LE FAIT MAIN

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