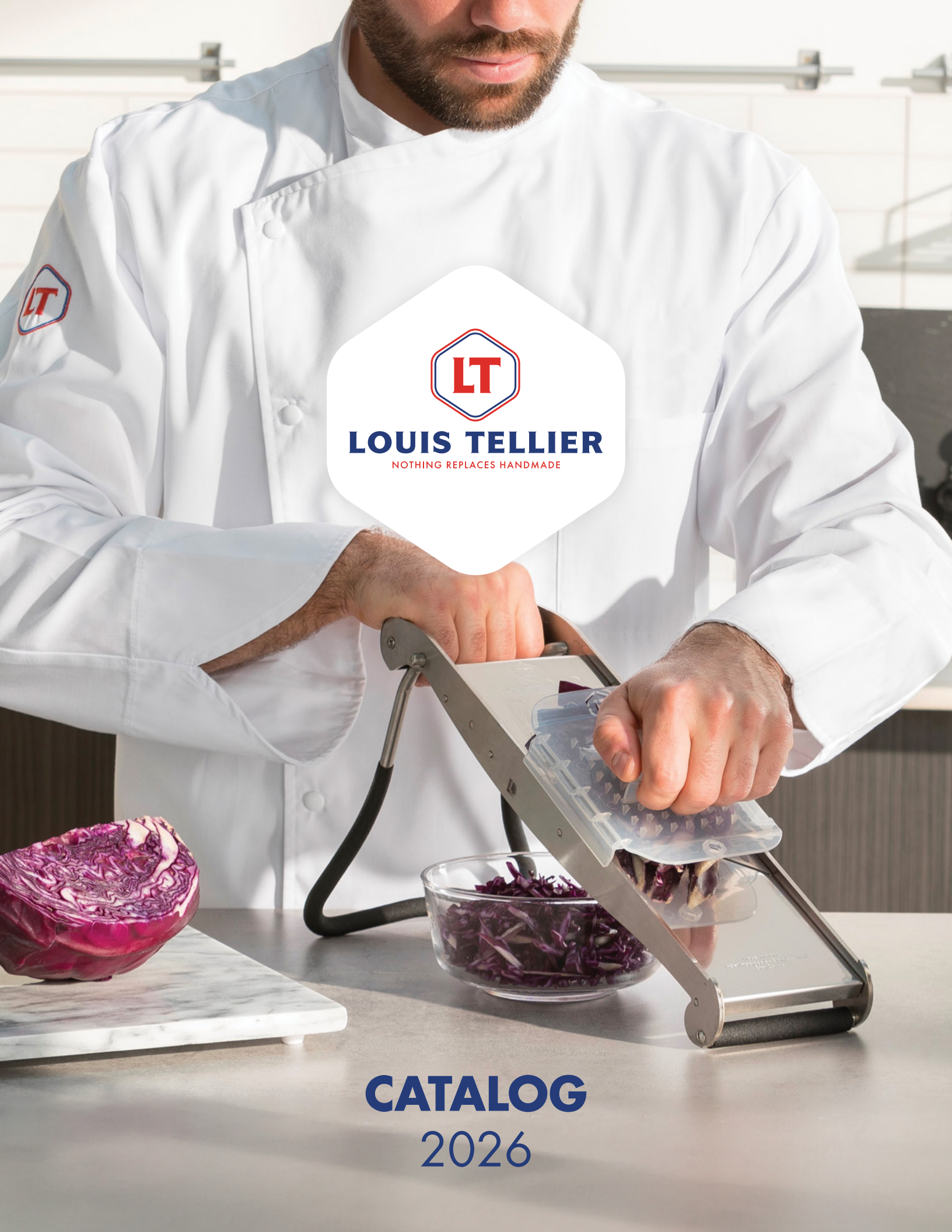

LOUIS TELLIER

NOTHING REPLACES HANDMADE

CATALOG

2026

LOUIS TELLIER

NOTHING REPLACES HANDMADE

LOUIS TELLIER represents the combination of three renowned French culinary tool companies: Gobel (maker of copper and tin-plated pastry molds), Bron Coucke (famous for its mandoline slicers), and Louis Tellier (recognized for its stainless steel and tin-plated food mills).

LOUIS TELLIER is an undisputed leader in the field of high-end manual kitchen equipment, utilizing traditional know-how and adding a passion for innovation.

Beginning with the fabrication of metal molds by Etienne Gobel in 1887, LOUIS TELLIER has a long and proud culinary tradition. LOUIS TELLIER utensils supported the work of Auguste Escoffier and many other great chefs around the world, revolutionizing the way in which dishes were prepared. Today, LOUIS TELLIER continues the great heritage of French cuisine. Used in over ninety countries, these products continue to produce, as they always have, beautiful hand crafted culinary creations.

As a complement to the stainless steel mandolines produced by Louis Tellier, the slicing tools of BENRINER are offered in this catalog. BENRINER CO., Ltd., established in 1945, is a Japanese manufacturer of high quality ABS plastic mandolines and turning slicers.

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PROFESSIONAL FOOD MILL X3

LOUIS TELLIER

Made in France

Ø 1.5 mm sieves: for sauces and coulis.

Ø 2.5 mm sieves: for purées, soups and compotes.

Ø 4 mm sieves: for fish soups and stringy vegetables such as leeks and spinach.

In 1947, Louis Tellier revolutionised the world of cooking by creating the first professional food mill.

The LT food mill was soon a runaway success with restaurateurs. In a smaller-sized model, the LT mill brought purées, soups, compotes, and coulis within everyone's reach.

Always as effective and robust, in its 65th anniversary year, mill no. 5 contributed to the record for the world's largest potato purée which was set on 29 September 2012 using Joël Robuchon's famous recipe.

5 QT. SEMI-PROFESSIONAL FOOD MILL

5 Qt. Semi-Professional Food Mill.

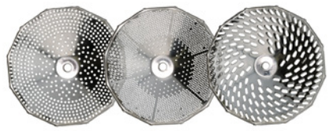
Master case qty: 6

Réf.					
S3	35	9.8	12.2	3.31	3325980000770

REPLACEMENT BLADE FOR S3

Replacement blade for S3.

Master case qty: 1



Réf.						
S3015	5.5	5.5	0.8	0.13	Ø 1.5 mm	3325980000794
S3025	5.5	5.5	0.8	0.13	Ø 2.5 mm	3325980000800
S3040	5.5	5.5	0.8	0.13	Ø 4 mm	3325980000817

ST/ST 5 QT. SEMI-PROFESSIONAL FOOD MILL

Capacity: 3.3 lbs/minute < 20 persons. Includes 3 grids. Holes Ø 1.5 mm (coulis), 2.5 mm (mashed potatoes) & 4 mm (mozzarella). St/st material. Made in France.

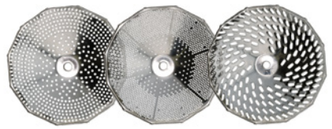
Master case qty: 6

Réf.					
X3	35	9.8	12.2	2.87	3325980026572

REPLACEMENT BLADE FOR X3

Replacement blade for X3.

Master case qty: 1



Réf.						
X3015	5.5	5.5	0.8	0.13	Ø 1.5 mm	3325980000855
X3025	5.5	5.5	0.8	0.13	Ø 2.5 mm	3325980000862
X3040	5.5	5.5	0.8	0.13	Ø 4 mm	3325980000879

The dimensions are expressed in inches, the weight in lbs.

www.louistellier.com

8 QT. PROFESSIONAL FOOD MILL

Commercial use. Double-crushing for maximum productivity. Capacity: 11 lbs/minute. Interchangeable grids. Includes one free grid of choice. Tin-plated steel. Made in France.

Master case qty: 1

Réf.					
M5	16.1	12.5	14.6	7.28	3325980000893

INTERCHANGEABLE GRID FOR M5

Interchangeable grid for M5.

Master case qty: 1

Réf.						
M5010	7.9	7.9	3.2	1.3	∅ 1 mm	3325980000954
M5015	7.9	7.9	3.2	1.3	∅ 1.5 mm	3325980000961
M5020	7.9	7.9	3.2	1.3	∅ 2 mm	3325980000978
M5030	7.9	7.9	3.2	1.3	∅ 3 mm	3325980000985
M5040	7.9	7.9	3.2	1.3	∅ 4 mm	3325980000992

ST/ST 8 QT. PROFESSIONAL FOOD MILL

Commercial use. Double-crushing for maximum productivity. Capacity: 11 lbs/minute. Interchangeable grids. Includes one free grid of choice. St/st material. Made in France.

Master case qty: 1

Réf.					
X5	41	12.5	14.6	6.61	3325980001005

INTERCHANGEABLE GRID FOR X5

Interchangeable grid for X5.

Master case qty: 1

Réf.						
X5010	7.9	7.9	3.2	1.43	∅ 1 mm	3325980001067
X5015	7.9	7.9	3.2	1.43	∅ 1.5 mm	3325980001074
X5020	7.9	7.9	3.2	1.43	∅ 2 mm	3325980001081
X5030	7.9	7.9	3.2	1.43	∅ 3 mm	3325980001098
X5040	7.9	7.9	3.2	1.43	∅ 4 mm	3325980001104

The dimensions are expressed in inches, the weight in lbs.

14 QT. PROFESSIONAL FOOD MILL ON TRIPOD

For institutional establishments. Ideal for purees, sauces, compotes or soups. Capacity: 22 lbs/minute < 200 persons. Sturdy tripod base. Interchangeable grids. Includes one free grid of choice. Tin-plated steel. Made in France.

Master case qty: 1

Réf.					
P10	46	31.5	15.4	31	3325980001111

INTERCHANGEABLE GRID FOR P10

Interchangeable grid for P10.

Master case qty: 1

Réf.						
P10010	8.9	8.9	3.9	1.76	∅ 1 mm	3325980001173
P10015	8.9	8.9	3.9	1.76	∅ 1.5 mm	3325980001180
P10020	8.9	8.9	3.9	1.76	∅ 2 mm	3325980001197
P10030	8.9	8.9	3.9	1.76	∅ 3 mm	3325980001203
P10040	8.9	8.9	3.9	1.76	∅ 4 mm	3325980001210

ST/ST ELECTRIC FOOD MILL

8 Qt. Ideal for all types of preparation (soup, sauce, purees). Capacity: 11 lbs/minute. Interchangeable grids. Includes one free grid of choice. Reverse rotation. 110V/600W 3.5A 60 Hz 5-15P. St/st material. Made in France.

Master case qty: 1

Réf.					
EX5	12.6	42.5	14.5	52	3325980001289

INTERCHANGEABLE GRID FOR EX5

Interchangeable grid for EX5.

Master case qty: 1

Réf.						
EX5010	7.9	7.9	3.3	1.1	∅ 1 mm	3325980001302
EX5015	7.9	7.9	3.3	1.1	∅ 1.5 mm	3325980001319
EX5020	7.9	7.9	3.3	1.1	∅ 2 mm	3325980001326
EX5030	7.9	7.9	3.3	1.1	∅ 3 mm	3325980001333
EX5040	7.9	7.9	3.3	1.1	∅ 4 mm	3325980001340

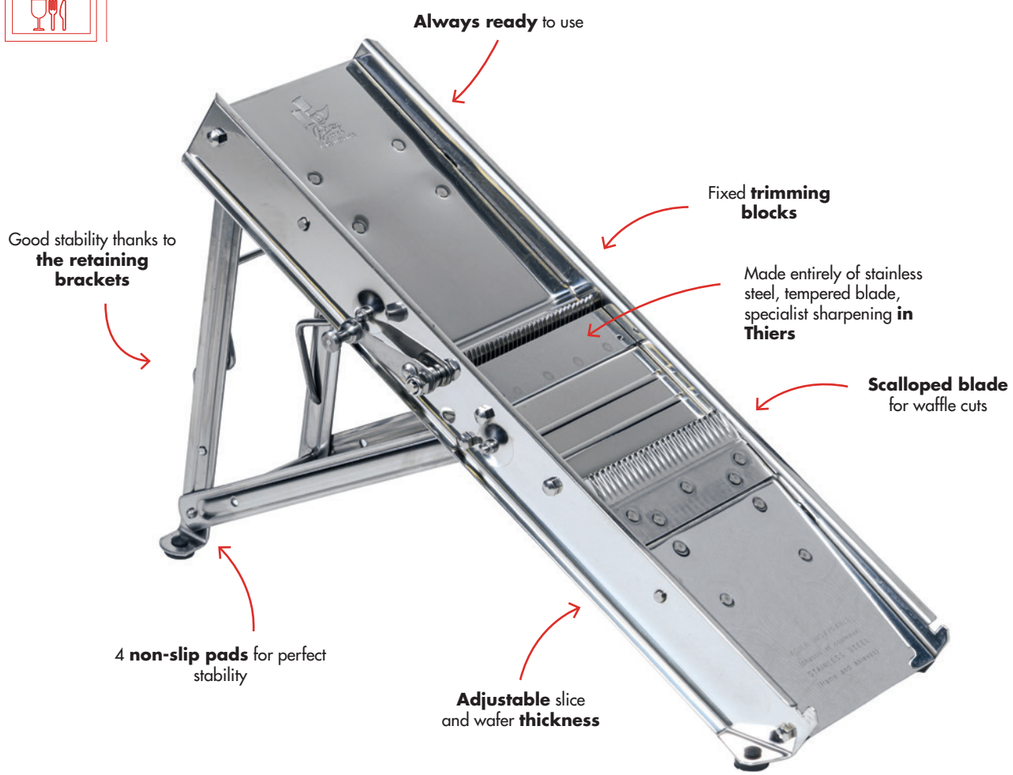
The dimensions are expressed in inches, the weight in lbs.

PROFESSIONAL MANDOLINE

BRON

LOUIS TELLIER

Made in France



Our mandolines are ideal for:
- Variable-thickness slices of fruit and vegetables
- Waffled slices
- Wafers and crisps
- Julienne-cut items
- Angel hair

Thin-cut chips, matchstick potatoes, and chips.
Optional: protective trolley and safety pusher.

THE "ORIGINAL" BRON MANDOLIN

Produce perfect julienne, matchstick, french fry and waffle cuts on any vegetable. Precise thickness adjustments up to 1/2". Comes with 1 julienne blade (19638), 1 flat blade (03802), 1 st/st hand guard (39) and a table edge support. St/st material. Made in France.

Master case qty: 10

Réf.					
3839	16.1	5.3	1.7	3.95	3700265000049

THE "CHEF" MANDOLIN

Regular and multi-julienne cuts. Precise thickness adjustments up to 12.7 mm. Comes with 1 polycarbonate hand guard (10201), 1 flat blade and, 1 storage box with 4 juliennes blades of 2, 4, 7 & 10 mm). St/st material. Made in France.

Réf.					
15000	15.5	5.3	1.5	5	3700265020511

JAPANESE MANDOLIN - STANDARD SMALL

Cutting area 2.6". Adjustable thickness from 0.5 to 5 mm. Thermal resistance: 70°C (160°F). Comes with 3 julienne blades of 1, 2 & 4 mm and, 1 ergonomic hand guard. ABS & St/st material. Made in Japan.

Master case qty: 36

Réf.					
BN9	12.4	4.3	1.2	0.64	4976654100334

JAPANESE MANDOLIN - PREMIUM SMALL

Cutting area 2.6". Adjustable thickness from 0.5 to 5 mm. Wide non-slip base. Comes with 1 ergonomic hand guard. ABS & St/st material. Made in Japan.

Master case qty: 36

Réf.					
BN64	12.4	4.3	1.5	0.86	4976654643336

JAPANESE MANDOLIN - PREMIUM LARGE

Cutting area 3.7". Adjustable thickness from 0.5 to 8 mm. Comes with 3 julienne blades of 1, 2 & 7 mm and, 1 ergonomic hand guard. Wide non-slip base. ABS & St/st material. Made in Japan.

Master case qty: 24

Réf.					
BN95	14.3	5.7	1.7	1.34	4976654953336

JAPANESE MANDOLIN - PREMIUM JUMBO

Cutting area 4.7". Adjustable thickness from 0.5 to 9 mm. Comes with 1 flat blades and, 1 ergonomic hand guard. Wide non-slip base. ABS & St/st material. Made in Japan.

Master case qty: 24

Réf.					
BN120	12.7	5.9	2	1.32	4976654120370

The dimensions are expressed in inches, the weight in lbs.

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COMPACT-PRO MANDOLINES

LOUIS TELLIER

Made in France

Ref. BRONCP01

Ref. BRONCP02

Relying on its know-how, Louis Tellier designed the new Compact-Pro mandoline range, the perfect mix of French and Japanese cultures.

The Compact-Pro mandoline is profiled, it can therefore be installed on 1 or 2 sides of a container (GN1:1 or 1:2 container, salad bowl, mixing bowl, etc.) for horizontal slicing.

COMPACT-PRO BASALTE MANDOLIN

Light and compact. Cutting thickness adjustable from 0.019" to 0.39". Cutting width 3.75". Diagonal, honeycomb blade. Includes 2 comb-cutters (Julienne 0.15" & french fries 0.39") and, a patented ergonomic hand guard. Non-slip foot. Handles. Ideal for horizontal use. St/st, PP material. Made in France.

Master case qty: 1

NEW

Réf.					
BRONCP01	15	4.5	1.77	1.54	3325980041421

COMPACT-PRO STAINLESS STEEL MANDOLIN

Light and compact. High output. Cutting thicknesses from 0.019" to 0.39". Cutting width 3.75". Diagonal, honeycomb blade. Includes 2 comb-cutters (Julienne 0.15" & french fries 0.39") and, a patented ergonomic hand guard. Foldable, removable, non-slip foot. Handles. Ideal for horizontal use. St/st material. Made in France.

Master case qty: 1

NEW

Réf.					
BRONCP02	15.35	6.29	1.77	2.75	3325980041438

TRUFFLE AND VEGETABLE SLICERS

To slice truffles,chocolate, parmesan, mushrooms. Adjustable cutting thickness with cog-wheel. Notched blade. St/st material. Made in Italy.

Master case qty: 1

Réf.					
1020RT	7.08	3.15	0.78	0.22	3700265003293

TRUFFLE AND VEGETABLE SLICER

To slice truffles,chocolate, parmesan, mushrooms. Adjustable cutting thickness with cog-wheel. Notched blade. St/st & olive wood material. Made in Italy.

Master case qty: 1

Réf.					
1030RT	8.15	3.5	0.98	0.24	3700265003316

JAPANESE VEGETABLE SLICER

Cut and strip fruits and vegetables in thin and large strips. 5.9" blade. Max width 4.33". Max Ø 6.69". Without lever. St/st material. Made in France.

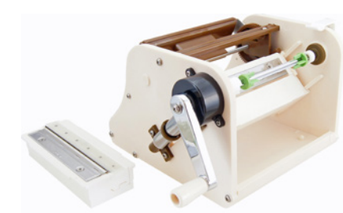
Master case qty: 1

Réf.					
CLANX05	7.8	7.8	9.8	4.19	3700265023758

JAPANESE VEGETABLE SLICER - REVERSIBLE BLADE

Revisit lasagna, spring rolls, terrine, millefeuille... Max Ø of the vegetable/fruit 3.93". Max width 3". 4 thicknesses: 0.03", 0.039", 0.047" & 0.05". Includes 1 reversible blade for stips and angel hair. ABS, st/st blades. Made in Japan.

Master case qty: 1



Réf.					
CLAN02	9.44	9.05	6.3	4	3700265023529

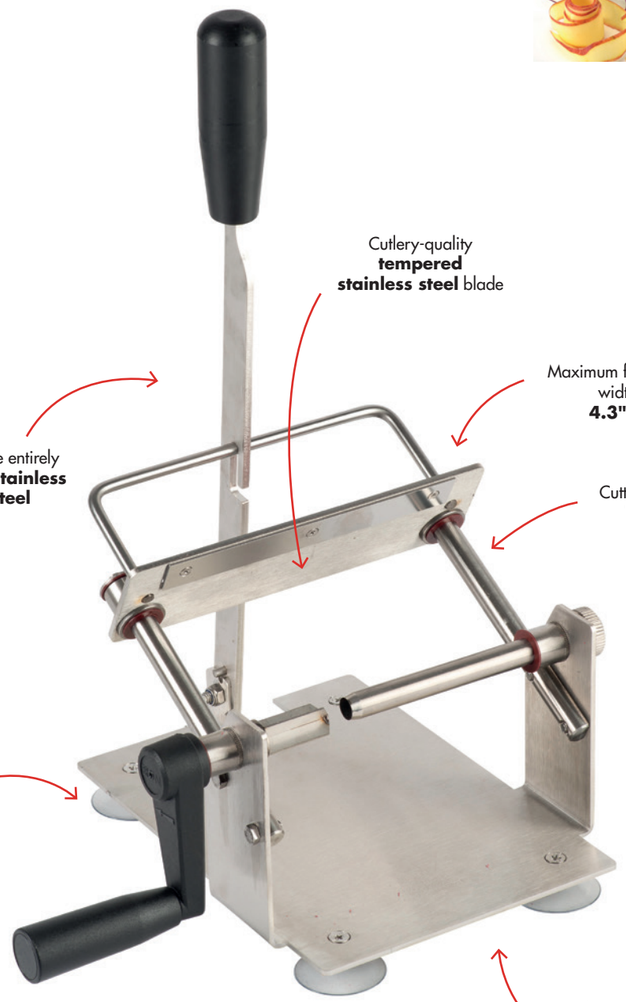
The dimensions ↔ ↗ I ∅ are expressed in inches, the weight ⚖ in lbs.

www.louistellier.com

STRIP CUTTER

LOUIS TELLIER

Made in France



Cutlery-quality **tempered stainless steel** blade

Maximum fruit or vegetable width and Ø: **4.3" - Ø 6.7"**

Made entirely from **stainless steel**

Cutting thickness **1.5 mm**

4 **powerful** suction cups

Accessories available: cutting cassettes, thickness: 1 mm and 2.3 mm

To cut even-shaped fruits and vegetables into wide and narrow strips. To redesign lasagne, millefeuille, spring rolls, vegetable terrines, etc.

JAPANESE VEGETABLE SLICER - 2 BLADES

Revisit lasagna, spring rolls, terrine, millefeuille... Max width 5". Includes 2 blades / strip thickness 0.02" / spaghetti thickness 0.047". ABS, st/st blades. Made in Japan.

Master case qty: 1

Réf.					
CLAN03	11	9.8	6.5	5.2	3700265023925

"LE ROUET" VEGETABLE SLICER

Cutting thickness: 0.8 mm. Heavy duty construction. Mass production of garlands, spaghetti and, fruits and vegetables tagliatelles. Includes 1 flat blade (garlands) and, 3 knives filaments (2, 3 & 6 mm). 4 suction cups. St/st, die-cast aluminum material. Made in France.

Master case qty: 1

Réf.					
4030CLR	14.5	5.5	9.84	6.6	3700265001503

"LE ROUET GOURMET" VEGETABLE SLICER

Adjustable cutting thickness from 1 to 4 mm. Huge variety of capellinis, spagthettis and, tagliatelles. Includes 1 adjustable blade (garlands) and 3 knives filaments (1, 2 & 4 mm). 4 suction cups. ABS, St/st material.

Master case qty: 1

Réf.					
4100CLR	14.17	5.11	9.84	4.87	3700265030503

CHÂTEAU CUTTER

For 7-sided "pommes château". St/st, HDPE material. Made in France.

Master case qty: 1

Réf.					
MLT	12.2	6.69	10.23	7	3325980003139

ALLIGATOR CHOPPER KIT

St/st Alligator chopper kit with collector. Includes 3 knives (3 x 3 mm / 6 x 6 mm / 12 x 12 mm) and, a recovery tray. Made in Sweden.

Master case qty: 1

Réf.					
AL21P001	11	4.33	3.93	2.65	7350007792662

The dimensions are expressed in inches, the weight in lbs.

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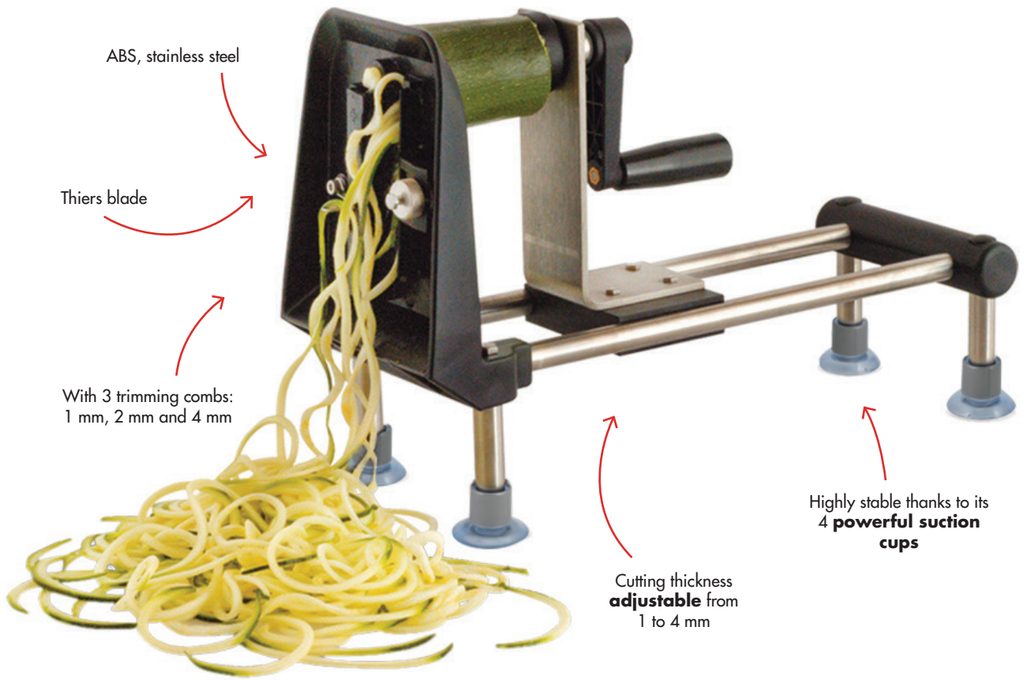
LE ROUET® GOURMET TURNING SLICER

LOUIS TELLIER

Made in France

Spaghetti and angel hair

Juliennes and tagliatelles

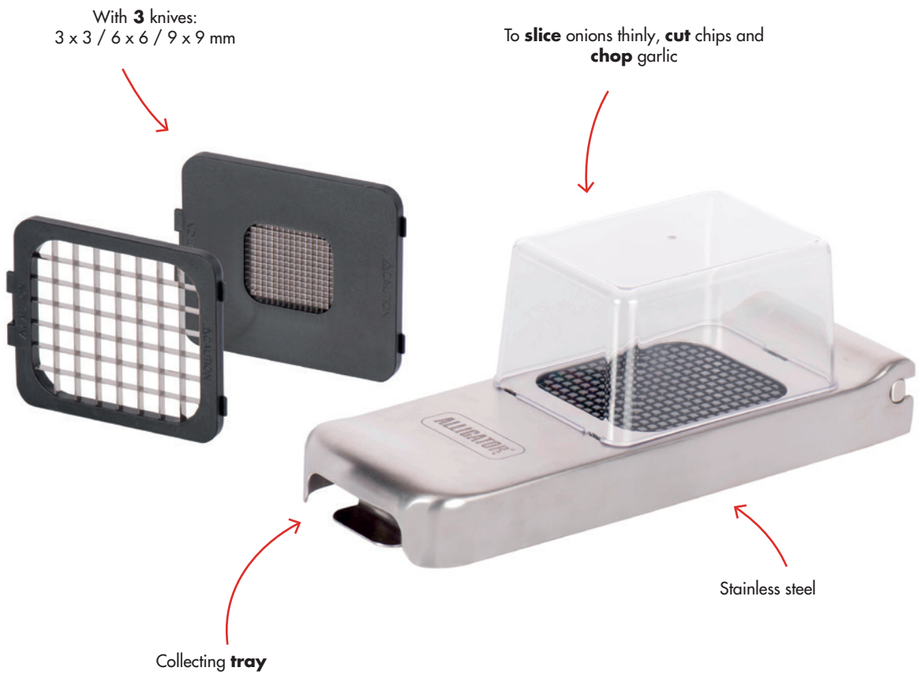


Create tagliatelle, spaghetti, and julienne-cut fruits and vegetables with just a few turns of the handle. You will easily make coleslaw, rösti, and grated potatoes.

Tailored to a wide variety of fruits and vegetables, including firm-fleshed ones, like carrots, celery, onions, courgettes, cabbage, apples, etc.

ST/ST MULTI-CUTTING CHOPPER KIT

ALLIGATOR



In 2001, the inventor Benny Engdah designed the Alligator out of a wish to make it easier to prepare his favourite Swedish dish: Kroppkakor, potato balls garnished with sliced onions and bacon.

He registered a patent, and success quickly spread worldwide: the ease of using the revolutionary vegetable cutter won over professional chefs as well as individuals.

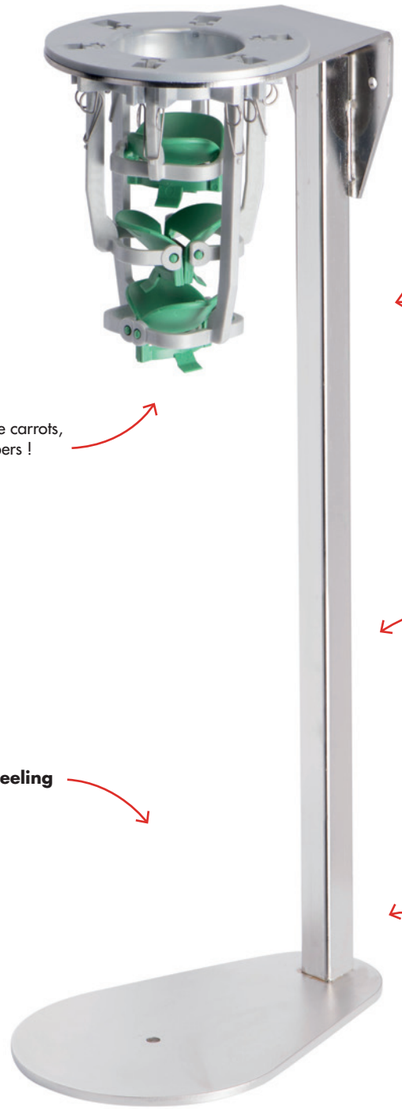
Pierre Tellier, as a manufacturer of professional devices for cutting fruit and vegetables, was naturally won over by the small, efficient, and space-saving device, and introduced the Alligator to France in 2005.

The Alligator vegetable cutter stands out by its robustness as well as the quality of its blades and grills.

PEELER FOR INSTITUTIONAL ESTABLISHMENTS

LOUIS TELLIER

Made in France



Interchangeable **heads**

For carrots, large carrots, and cucumbers !

Quick and easy

Perfect **peeling**

No loss: fine peelings

Our peelers will win you over with their many qualities:
- Time-saving: 220 lbs of carrots or 600 cucumbers an hour
- Easy to use: insert the vegetables at the top and pull towards the bottom
- No loss: peelings are very fine
- Easy to clean

Several models (on stand, to fix, etc.) available for carrots (small and large), and cucumbers

VEGETABLE PEELER - ST/ST STAND - CARROTS

Carrots. Easy to use peeler on stand. High yield peeling. Extra fine skin removal. Opening Ø 1.77". St/st stand, PA, st/st blades. Made in France.

Master case qty: 1

Réf.					
EPX001	8.4	5.5	20	3.97	3325980003160

VEGETABLE PEELER - ST/ST STAND - LARGE CARROTS

Easy to use peeler on stand. High yield peeling. Extra fine skin removal. Opening Ø 2.36". St/st stand, PA, st/st blades. Made in France.

Master case qty: 1

Réf.					
EPX002	8.4	5.5	20	3.97	3325980003177

VEGETABLE PEELER - ST/ST STAND - CUCUMBERS

Easy to use peeler on stand. High yield peeling. Extra fine skin removal. Opening Ø 2.36". St/st stand, PA, st/st blades. Made in France.

Master case qty: 1

Réf.					
EPX003.	8.4	5.5	20	3.97	3325980003184

VEGETABLE PEELER - EPOXY STAND - CARROTS

Carrots. Easy to use peeler on stand. High yield peeling. Extra fine skin removal. Opening Ø 1.77". Epoxy painted steel stand, PA, st/st blades. Made in France.

Master case qty: 1

Réf.					
EP001	8.4	5.5	20	3.97	3325980003641

VEGETABLE PEELER - EPOXY STAND - LARGE CARROTS

Large carrots. Easy to use peeler on stand. High yield peeling. Extra fine skin removal. Opening Ø 2.36". Epoxy painted steel stand, PA, st/st blades. Made in France.

Master case qty: 1

Réf.					
EP002	8.4	5.5	20	3.97	3325980003658

VEGETABLE PEELER - EPOXY STAND - CUCUMBERS

Cucumbers. Easy to use peeler on stand. High yield peeling. Extra fine skin removal. Opening Ø 2.36". Epoxy painted steel stand, PA, st/st blades. Made in France.

Master case qty: 1

Réf.					
EP003	8.4	5.5	20	3.97	3325980003665

The dimensions are expressed in inches, the weight in lbs.
www.louistellier.com

PEELING HEADS - CARROTS

Carrots peeler head for EP001, EPX001.

Réf.					
E0010	4.9	4.9	8.7	0.35	3325980003726

PEELING HEADS - LARGE CARROTS

Large carrots peeler head for EP002, EPX002.

Réf.					
E0011	4.9	4.9	7.9	0.61	3325980003733

PEELING HEADS - CUCUMBERS

Cucumbers peeler head for EP003, EPX003.

Réf.					
E0012	4.9	4.9	6.3	0.34	3325980003740

CASTOR VEGETABLE PEELER

1.5" double moving blade. Thin skin peelings. Easily follows the shapes of the fruits/vegetables. Includes an eye potato remover. St/st handle, tempered carbon steel blade.

Master case qty: 1

Réf.					
N8012	4.33	2.36	0.39	0.06	3325980021874

DECO SPOON

Create plating decorations made of liquid preparations such as coulis, sauce, juices. Can be used vertically or perpendicular to the plate. Set of 2 spoons (1 fine and 1 wide tips). St/st spoon, silicone handle. Made in P.R.C.

Master case qty: 1

Réf.					
PLU03M	8.8	2.5	0.8	0.15	3700265048331

MELON BALLER SET

Set of 6 melon ballers. Ø 5, 10, 15, 20, 25 & 30 mm. St/st material.

Master case qty: 1

Réf.					
ID4100	4.3	1.2	0.8	0.26	3325980014814

The dimensions ⟷ ⤢ I ∅ are expressed in inches, the weight ⚖ in lbs.

PICKLE AND RADISH SLICER

8-blade slicer. Regular cuts. St/st blades, PP handle.

Master case qty: 1

Réf.					
N8008	6.7	1.0	1.0	0.06	3325980004785

LEMON CUTTER

Cut in half and wedges. Cut size: 0.47". Includes blade set and handles (CDX40). St/st, ABS & HDPE materials. Made in France.

Master case qty: 1

Réf.					
CDX4	15.3	7.4	15.75	4.6	3325980027296

KALI PROFESSIONAL APPLE PEELER/SLICER

Peels, slices and cores apples. Slices: 4 mm. Includes fixing clamp. St/st blades, epoxy painted cast steel support. This apple peeler is designed to meet the high productivity demands of institutional catering services and restaurants alike: up to 88 lbs of apples per hour. Made in France.

Master case qty: 1

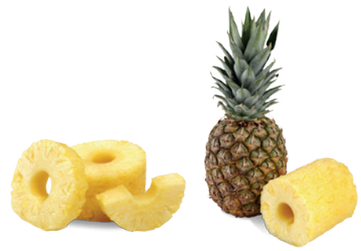
Réf.					
N4230	12.5	4.9	8.3	3.3	3325980003979

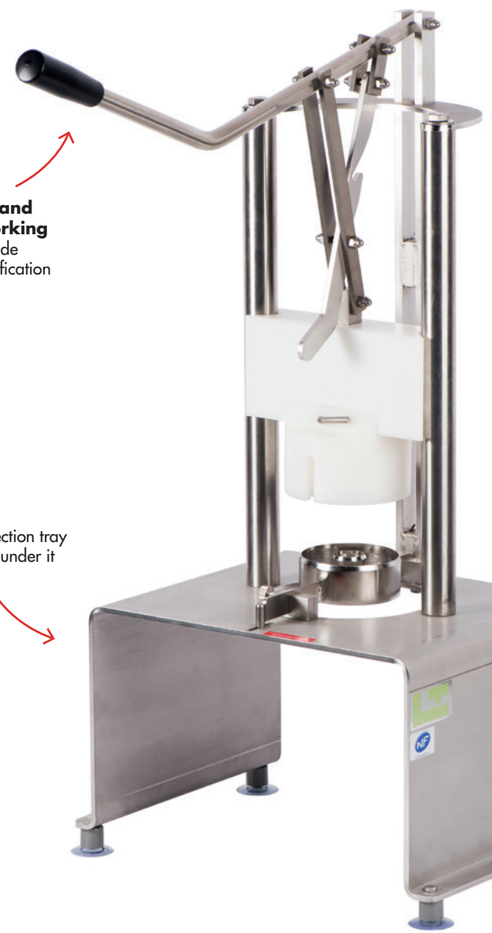
The dimensions ⟷ ⤢ I ∅ are expressed in inches, the weight ⚖ in lbs.

PINEAPPLE PEELER & CORER

LOUIS TELLIER

Made in France





Ergonomic and effortless working thanks to wide movement amplification

Total safety: system to prevent the push-piece falling over accidentally; 4 suction cups ensure good contact with the work surface

Made of 18/10 stainless steel. Tool-free removal **of blade and pusher** for cleaning after each use

A GN 1:1 collection tray can be place under it

This pineapple cutter peels and cores in a single movement. It is tailored to the requirements of large-scale productions, such as community catering and restaurants.

6 accessories available.

MANUAL PINEAPPLE PEELER

Peel and core a pineapple in one movement. Security system. Blade/pusher dismantling without any tools. St/st, HDPE material. Made in France.

Master case qty: 1

Réf.					
EA	17.7	15.4	28.3	39.68	3325980004129

PINEAPPLE PEELER BLADE

For EA

Master case qty: 1

Réf.			
EA003	0.5	3" Blade	3325980013800
EA001	0.66	3.5" Blade	3325980013787
EA007	0.79	3.75" Blade	3325980013848
EA005	0.72	4" Blade	3325980013824

8 PARTS BLADE FOR PINEAPPLE PEELER

For EA

Master case qty: 1

Réf.		
EA013	0.75	3325980013886

PUSHER FOR PINEAPPLE PEELER

For EA

Master case qty: 1

Réf.			
EA004	0.88	3" Pusher	3325980013817
EA002	1.1	3.5" Pusher	3325980013794
EA008	1.32	3.75" Pusher	3325980013855
EA006	1.23	4" Pusher	3325980013831

8 PARTS PUSHER FOR PINEAPPLE PEELER

For EA

Master case qty: 1

Réf.		
EA014	1.32	3325980013893

MELON WEDGE CUTTER

To cut round and/or oval melons into regular wedges. Guide columns. St/st, HDPE material. Made in France.

Master case qty: 1

Réf.						
SM01	10.6	7.9	16.5	6	6 & 8 wedges	3325980006772
SM06	10.6	7.9	16.5	6	6 wedges	3325980006796
SM08	10.6	7.9	16.5	6	8 wedges	3325980006789

The dimensions are expressed in inches, the weight in lbs.

www.louistellier.com

PROFESSIONAL SPÄTZLE SIEVE

LOUIS TELLIER

Made in France

The spätzle sieve makes it possible to prepare short Spaetzles and Knepfles, regional specialities in Alsace, Lorraine and Central Europe. Thanks to its uniform holes, it ensures regular sized pasta for homogeneous cooking.

It is robust, can be disassembled, and is dishwasher safe.

PROFESSIONAL SPÄTZLE SIEVE

Suitable for pots and sauce pans > 15 3/4". Grid 15 1/2" x 3 1/2", holes 0.3". Sliding reservoir on HDPE Strong, detachable and dishwasher safe. Reservoir capacity: 44 oz (1.3 L). Includes locking notch for the edge of the saucepan/pot. St/st, PE material. Made in France.

Master case qty: 1

Réf.					
SP01	33.5	5.5	7.3	3.75	3325980004334

PASTA MACHINE

Manual pasta machine with roller (lasagne), dual accessory for spaghetti and tagliatelles, handle and clamp fixation & recipe and user instructions. Dough width 5.9". 7 adjustable thickness from 0.007" to 0.07". St/st material.

Master case qty: 1

Réf.					
N8001C	13.5	8.3	6	5.73	3760206960016

PERFORATED BREAD/PIZZA LIFTER

Easy insertion and removal of bread and/or pizza in the Marcel oven. Anodized aluminum.

Master case qty: 1

Réf.				
MPP01	35.0	11.8	0.7	1.21

ST/ST TURNING SHOVEL

To rotate bread and/or pizza during baking in the Marcel oven. Handle to adjust the length of the turning shovel and facilitate, secure its use.

Master case qty: 1

Réf.				
MPR02	29.9	7.9	1.2	1.19

SAUSAGE STUFFER

Vertical manual stuffer for sausages and blood sausages. Includes 3 funnels Ø 0.3", 0.6" & 1.06". Capacity: 101 oz (3 L). Base dimensions: 11.8" x 8.66". St/st tank, epoxy frame.

Master case qty: 1

Réf.					
N5700	19.29	16.9	29.5	24.25	3325980011615

The dimensions are expressed in inches, the weight in lbs.

www.louistellier.com

BREAD SLICER WITH STOPPER

LOUIS TELLIER

Made in France

Cuts even, perfect slices without crushing, even with loaves and baguettes just out of the oven.

Models available with wooden and HDPE bases.

CRUSTED BREAD SLICER

Perfect cut without crushing. Not suitable for North American style loaf bread. Tempered st/st serrated blade (9-3/4") profiled in half-moon shape. Adjustable stop for slices from 0.19" to 3.34". Safety guard. Stability ensured by suction cups. Made in France.

Master case qty: 1

Réf.					
703SF1P	15.3	8.6	9.8	7.5	3700265002012

LYRE

For slicing foie gras, butter, goat cheese… St/st material.

Master case qty: 1

Réf.				
N3500	4.9	4.7	0.22	3325980016474
N3503	8.26	6.69	0.37	3325980005584
N3504	10.23	8.26	0.44	3325980005591

PROFESSIONNAL EGG SEPARATOR

Designed to be installed over a 1/4 GN container. Possible yield: 1,000 eggs/hr. St/st material. Made in France.

Master case qty: 1

Réf.					
SPOE01	12	3.9	4.1	1.1	3700265036000

BUTTER CHURN

For domestic use. Make your own homemade butter in every flavor with this manual butter churn. Capacity: 54 oz (1.6 L). St/st, wood, glass & PP material.

Master case qty: 1

Réf.					
BAR01	4.5	4.5	15.7	3.96	3325980011004

BUTTER MOLDS

For domestic use. For better butter preservation. Fluted round. Cow stamp. Capacity: 1/4 lbs (125 g). Beechwood material.

Master case qty: 1

Réf.					
BAR103	6.2	3.5	2	0.69	3325980011318

BUTTER MOLDS

For domestic use. For better butter preservation. Fluted oval. Flower stamp. Capacity: 1/2 lbs (250 g). Beechwood material.

Master case qty: 1

Réf.					
BAR104	8.2	3.7	2.3	1.06	3325980011332

The dimensions ⟷ ⤢ I ∅ are expressed in inches, the weight ⬚ in lbs.

www.louistellier.com

ROUND WIRE SKIMMER

For recovering and draining food while cooking. Robust: continuous neck thread under the sieve. Curved hood for hanging and pot rim. St/st material.

Master case qty: 1

Réf.	∅	I	⚖		
NC001	4.7	2.95	0.28	Ø 4.7"	3100551140600
NC057	7.8	7.8	0.97	Ø 7.8"	3100551145605

PROFESSIONAL SKIMMER

For recovering and draining food while cooking. St/st material.

Master case qty: 1

Réf.	∅	I	⚖	
LT2120	3.15	14.5	0.37	3325980039213
LT2121	3.93	16.3	0.46	3325980039220
LT2122	4.72	18.8	0.66	3325980039237

PROFESSIONAL LADLE

One piece ladle.

Master case qty: 1

Réf.	∅	I	⚖		
LT2102	2.5	14.17	0.37	2.36 oz	3325980038971
LT2103	3.15	15.75	0.5	4.39 oz	3325980038995
LT2105	4	4	0.77	8.45 oz	3325980039022

AUTOMATIC PISTON FUNNEL

Quick and precise for consistent dispensing. Capacity: 2 Qt. / 1.9 L. Includes 3 nozzles (1/8", 1/4", 3/8") and stand. Easy to dismantle for cleaning. St/st material.

Master case qty: 8

Réf.	↔	↗	I	⚖	
N4039X	14.9	9.4	6.5	2	990022849469

SERVICE TWEEZERS

12". Straight, long, sturdy chef's tweezers for tossing, plating and serving. Grooved ends. Anti-slip notches. St/st material.

Master case qty: 1

Réf.	↔	↗	I	⚖	
PAP4	12	0.39	0.39	0.19	3325980011042

SERVICE TWEEZERS

6" . Straight tweezer for plating. Grooved ends. Anti-slip notches. St/st material.

Master case qty: 1

Réf.	↔	↗	I	⚖	
PAP5	6	0.39	0.23	0.04	3325980027005

SERVICE TWEEZERS

6". Angled tweezer for plating. Grooved ends. Anti-slip notches. St/st material.

Master case qty: 1

Réf.	↔	⚖		
PAP6	6	0.04		3325980027036

KNIFE SHARPENER

Fast and safe sharpening. Extra support provided by convenient hand strap. Tungstencarbide blade, ABS body and high density PE handle. Made in USA.

Master case qty: 1

Réf.	↔	↗	I	⚖	
AFFU-M	0.5	0.07	0.23	0.08	3700265005037

INFRARED THERMOMETER

Controls the temperature of cold rooms, refrigerated lorries, etc. Laser reading up to 29.5 ft. Response time: 1 second. Includes a case and battery-usage indicator. ± 10°C (50°F). Temperature range: -60°C to +500°C (-76°F to +932°F). ABS material.

Master case qty: 1

Réf.	↔	↗	I	⚖	
N3124	6.89	1.5	2.8	0.39	3325980012667

ELECTRIC CAN OPENER FOR COMMUNITY CATERING

LOUIS TELLIER

Made in France

Tool-free removal of the **"opening head"** for daily cleaning in a dishwasher and sterilisation

Opens all **cylindrical** and **rectangular** cans, even if dented, from 2" to 10.6" tall

High-output motor **with low energy** use*

Clean opening: no filings inside the can. The same lever strikes and opens the can **in a single** movement

Output: **40 to 80** 5x1 **cans** at a time

Accessory: **cover-retaining** magnet

Professional electric can opener for community catering of between 300 and 800 covers:
- Made from rustproof materials. For reasons of hardness, the wheel is made from tempered steel and treated against rust.
- Two-speed motor protected by a Duralinox cover.
- High-output geared motor.
- All-metal reduction gear (metallic gearing mounted on ball bearings).
- "Motor - opening head" unit with vertical movement assisted by a gas spring enabling effortless positioning depending on the height of the can to be opened.
- Can-height adjustment stop.
- Wearing parts (blade and wheel) can be replaced by non-qualified staff.
- Tabletop device: stainless-steel base and 4 suction cups.

*Motor details:
230 V single-phase - 50 Hz / 60 Hz
Rating: 75 W - Torque: 13 N/m
Metallic pinion gear

ELECTRIC CAN OPENER

Free-standing. 2 speeds. Assisted vertical movement. Opens all cylindrical, rectangular and dented cans from 2" to 10.62" in height. Easy disassembly and cleaning. Complies with NF (French Standards) and HACCP. Includes reversible double-life blade, 1 wheel, 1 metal brush and 1 magnet to retrieve the lid. Base includes 4 suction pads. 60Hz, 110V. St/st material. Made in France.

Master case qty: 1

Réf.						
OEXTC110	17.71	9.84	29.5	5.19	29	3325980001722

The dimensions are expressed in inches, the weight in lbs.
www.louistellier.com

SAFETY MANUAL CAN OPENER

LOUIS TELLIER

Made in France

Opens round cans of all sizes by cutting the external seal: edges are neat, and there is no risk of cutting oneself. The can's cap can be reused to protect its contents from dust and splashes (the cover no longer offers hermetically-sealed conservation).
Its weight enables it to be stable on the tin and ensures optimum guidance.
The head design limits wearing parts as well as gaps where dirt may become lodged.

Available with a clamp plate or a screw plate.
Dishwasher-safe.

STAINLESS STEEL CAN OPENER - SMOOTH EDGES

Open round cans of all sizes (e.g. 5/1) by cutting the outer seam. The edges are smooth, no risks to cut yourself. You may reuse the lid to protect its content. The closure will no longer be airtight. To fix on a table. St/st material. Made in France.

Master case qty: 1

Réf.						
OBSXP55	11	4.7	30.5	11.02	Bolts included	3325980031965

STAINLESS STEEL CAN OPENER - SMOOTH EDGES

Open round cans of all sizes (e.g. 5/1) by cutting the outer seam. The edges are smooth, no risks to cut yourself. You may reuse the lid to protect its content. The closure will no longer be airtight. With clamp fixation. St/st material. Made in France.

Master case qty: 1

Réf.						
OBSXV55	11	4.7	30.5	11.02	Clamp included	3325980031972

STAINLESS STEEL CAN OPENER

Manual. Stem: 22", base 9" x 5". Built-in stem, one-piece head, tool-free disassembly. Compatible with all types of cans. Dishwasher. To fix on a table. St/st material. Made in France.

Master case qty: 1

Réf.				
OXP55	30.7	7.05	Bolts included	3325980001579

STAINLESS STEEL CAN OPENER

Manual. Stem: 22", base 9" x 5". Built-in stem, one-piece head, tool-free disassembly. Compatible with all types of cans. Dishwasher. With clamp fixation. St/st material. Made in France.

Master case qty: 1

Réf.				
OXV55	30.7	7.05	Clamp included	3325980001586

STAINLESS STEEL CAN - COMPOSITE HEAD

Manual. Stem: 22", base 9" x 5". Compatible with all types of cans. St/st stem and base, composite head. Dishwasher. To fix on a table. Made in France.

Master case qty: 1

Réf.				
OX5P55	31	6.17	Bolts included	3325980001517

STAINLESS STEEL CAN - COMPOSITE HEAD

Manual. Stem: 22", base 9" x 5". Compatible with all types of cans. St/st stem and base, composite head. Dishwasher. With clamp fixation. Made in France.

Master case qty: 1

Réf.				
OX5V55	31	6.17	Clamp included	3325980001524

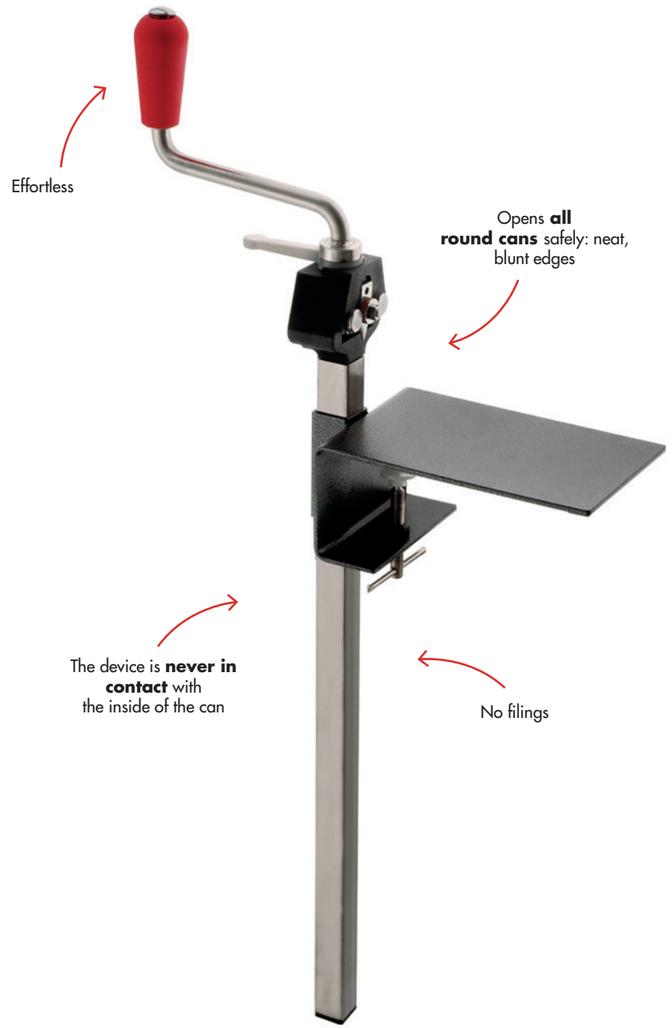
The dimensions are expressed in inches, the weight in lbs.

www.louistellier.com

ECONOMICAL CAN OPENER WITH CLAMP BASE

LOUIS TELLIER

Made in France



The professional economical can opener opens all your round cans by cutting the external seal for neat, blunt edges. The can's cap can be reused to protect its contents from dust and splashes (the cover no longer offers hermetically-sealed conservation).

The clamp fixing offers optimum stability.

Its weight enables it to be stable on the tin and ensures optimum guidance.

The crank handle ensures effortless opening of cans without filings.

PROFESSIONAL CAN OPENER - ECONOMICAL

Manual. Stem: 22", base 9" x 5". Patented system. Compatible with all types of cans. Composite head, nickel-steel stem, epoxy-coated steel base. Made in France.

Master case qty: 1

Réf.				
O5P55	30.7	6.17	Bolts included	3325980001494

PROFESSIONAL CAN OPENER - ECONOMICAL

Manual. Stem: 22", base 9" x 5". Patented system. Compatible with all types of cans. Composite head, nickel-steel stem, epoxy-coated steel base. Made in France.

Master case qty: 1

Réf.				
O5V55	30.7	6.17	Clamp included	3325980001500

STAINLESS STEEL BUTTERFLY CAN OPENER

Tempered steel blade, st/st handle. Serves as a bottle opener.

Master case qty: 1

Réf.				
N4056	3.75	0.78	0.78	0.77	3325980009209

STAINLESS STEEL CAN PRESS

80% less waste volume. Crush round cans 5/1 and 3/1. St/st.

Master case qty: 1

Réf.					
N8019	11.22	15.95	44	44.29	3325980001890

The dimensions are expressed in inches, the weight in lbs.

www.louistellier.com

SHARING

RACLETTE 41

BRASEROS AND PLANCHETTAS 42

MARCEL OUTDOOR WOOD OVEN 47

BRÉZIÈRE® RACLETTE APPLIANCE THE SIGNATURE RANGE

LOUIS TELLIER

Made in France

Foldable **model** with transport hook: space-saving, easy to store and easy to put into service

Suitable for **1/4** to **1/6** cheese wheels, i.e. 1 to 4 people

Robust: made of **stainless steel** and **epoxy** painted steel for the colours

2 height-adjustable **heating** ramps to adapt to the cheese portion

Removable stainless steel **cheese holder**: dishwasher safe

2.20 m **cord**

In the purest of traditions, Brèziere® raclette appliances can be combined with different types of raclette cheese - plain, smoked, with pepper corns, morbier, etc.
Accessories are also available for your reblochonnades (ref.: REB02).
The special CAR01 raclette knife, essential for scraping and cutting your grilled cheese, is sold separately.

Find the colour variation of the Signature range on Alpage® appliances.

RACLETTE APPLIANCE - BRÉZIÈRE® - SIGNATURES - ORIGINAL

Suitable for up to 4 persons. Revolving heating cases according to the size of the round cheese: from 1/6 to 1/3 round cheese. Folds for convenient storage. Carry handle and removable stainless steel cheese holder. Includes 1 knife (CAR01). Original textured bronze color. Stainless steel, epoxy painted steel. Made in France.

Master case qty: 1

Réf.					
BREZ02	17.5	8.5	12	7.8	3700265030879

RACLETTE APPLIANCE - BRÉZIÈRE® - SIGNATURES - BASALTE

Suitable for up to 4 persons. Revolving heating cases according to the size of the round cheese: from 1/6 to 1/3 round cheese. Folds for convenient storage. Carry handle and removable stainless steel cheese holder. Includes 1 knife (CAR01). Stainless Steel. Made in France.

Master case qty: 1

Réf.					
BREZ02BA	17.5	8.5	12	7.8	3700265007543

RACLETTE APPLIANCE - BRÉZIÈRE® - SIGNATURES - ST/ST

Suitable for up to 4 persons. Revolving heating cases according to the size of the round cheese: from 1/6 to 1/3 round cheese. Folds for convenient storage. Carry handle and removable stainless steel cheese holder. Includes 1 knife (CAR01). Color: Black. Stainless steel, epoxy painted steel. Made in France.

Master case qty: 1

Réf.					
BREZ02NX	17.5	8.5	12	7.8	3700265007529

REBLOCHONNADE KIT FOR BRÉZIÈRE®

Accessories designed for BRÉZIÈRE® devices to vary recipes. Includes 2 saucepans, 2 spatulas and 1 holder. Stainless steel plate. Made in France.

Master case qty: 1

Réf.					
REB02	12.5	5.5	4.3	4	3700265018839

The dimensions are expressed in inches, the weight in lbs.
www.louistellier.com

RACLETTE APPLIANCE ALPAGE® - SIGNATURES - ORIGINAL

Suitable for up to 6-8 persons. Horizontal heating case is adjustable in height. Tilting cheese holder. Quick and easy to dismantle. Includes 1 knife (CAR01). Original textured bronze color. 110V, 900W. Stainless steel, epoxy painted steel. Made in France.

Master case qty: 1

Réf.					
RACL02	18.1	10.4	15.7	8.48	3700265018853

RACLETTE APPLIANCE ALPAGE® - SIGNATURES - BASALTE

Suitable for up to 6-8 persons. Horizontal heating case is adjustable in height. Tilting cheese holder. Quick and easy to dismantle. Includes 1 knife (CAR01). Color: Black. 110V, 900W. Stainless steel, epoxy painted steel. Made in France.

Master case qty: 1

Réf.					
RACL02BA	18.1	10.4	15.7	8.48	3700265007949

RACLETTE APPLIANCE ALPAGE® - SIGNATURES - ST/ST

Suitable for up to 6-8 persons. Horizontal heating case is adjustable in height. Tilting cheese holder. Quick and easy to dismantle. Includes 1 knife (CAR01). 110V, 900W. Stainless steel material. Made in France.

Master case qty: 1

Réf.					
RACL02NX	18.1	10.4	15.7	8.48	3700265007956

REBLOCHONNADE KIT FOR ALPAGE®

Accessories designed for ALPAGE® devices to vary recipes. Includes 2 saucepans, 2 spatulas and 1 holder. Stainless steel tray. Made in France.

Master case qty: 1

Réf.					
REB01	20.9	10.4	15.7	4.16	3700265018822

RACLETTE KNIFE

One smooth side to scrape and one micro-serrated side to cut cream puffs "religieuse". Tempered st/st blade, varnished wood handle, brass rivets. Made in France.

Master case qty: 1

Réf.					
CAR01	9.4	1.7	0.5	0.17	3700265018754

BRASERO - TABLE BARBECUE

Ideal for outdoor grilling. Removable fireplace to lite the charcoal and reserve the embers. Fully removable for easy care. Stainless steel material. For outdoor use only. Made in France.

Master case qty: 1

Réf.					
BRASIF	12.59	8.66	8.46	16.1	3700265006805

The dimensions are expressed in inches, the weight in lbs.

www.louistellier.com

BRASERO - TABLE BARBECUE

LOUIS TELLIER

Made in France

Professional quality and robustness:
- **18/10 stainless steel** = does not rust
- Thick polished **stainless steel grid**: non-deformable and reduces food adhesion

Can be fully **disassembled** for easy cleaning

Perfect stability for more safety thanks to its weight and solid beechwood base

Lower insert for reserving or heating dishes or pans

Functional:
- Lighting speed: ready to use in **10 min**, **20 min** for embers
- 1 removable **charcoal burner** for preheating or reserving the embers out of the table
- 1 ignition gel receptacle to **boost** the ignition

This outdoor barbecue can be placed in the centre of a table to cook ribs of beef, fish, skewers, etc., on a lawn, around the swimming pool, at the foot of your fishing rods, and anywhere you want according to your imagination!

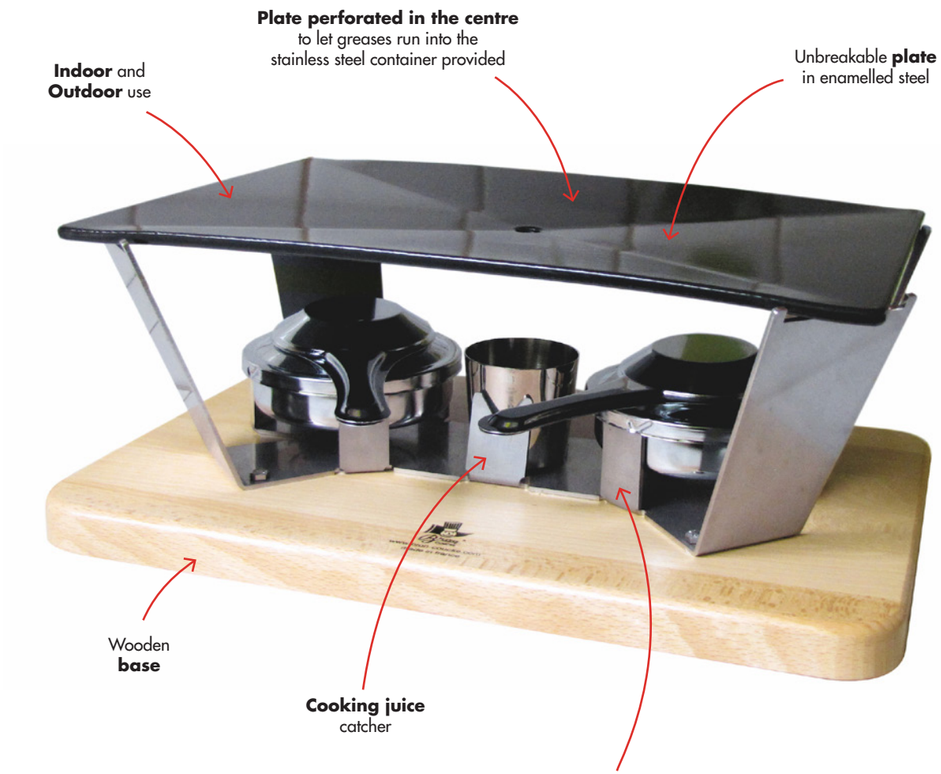
It has only one side open to avoid catching the wind for optimum safety.

It is easy to store because of its size and its square block.

PLANCHETTA

LOUIS TELLIER

Made in France



For 2 to 4 people, the planchetta is ideal to grill meat, fish, vegetables and seafood, while preserving the flavours and textures.

PLANCHETTA 4 PEOPLE - WOODEN BASE

For 2 to 4 servings. The upper plate is perforated at the center to let the greases flow into the container underneath. Enamelled unbreakable plate. Fast heating. Includes 2 burners & 1 stainless steel container for flowing fats. Stainless steel, ceramic plate material.

Master case qty: 1

Réf.					
PLAN01	13	8.66	5.5	9.7	3700265024113

PLANCHETTA 4 PEOPLE - METAL BASE

For 2 to 4 servings. The upper plate is perforated at the center to let the greases flow into the container underneath. Enamelled unbreakable plate. Fast heating. Includes 2 burners & 1 stainless steel container for flowing fats. Stainless steel, ceramic plate material.

Master case qty: 1

Réf.					
PLAN02	13.5	8.66	3.93	7.5	3700265024168

GRILL STONE WITH SUPPORT

To cook thin slices of meat, fish, vegetables or fruits. The stone can be warmed in advance in an oven (300°C / 520°F max). Includes 1 burner. Natural soapstone (9.84" × 9.84" for PIER01, 6.69" × 6.69" for PIER03), chrome steel wire support, wooden handles. Made in France.

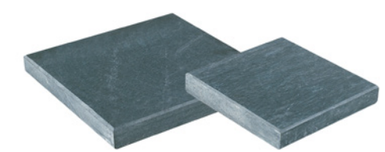
Master case qty: 1

Réf.						
PIER01	13.97	10.43	5.31	12.8	For 2 servings	3700265024076
PIER03	10.82	7.28	5.31	6.54	For 1 to 2 servings	3700265024090

STONE FOR GRILL

Stone 9.84" × 9.84" for grill.

Master case qty: 1

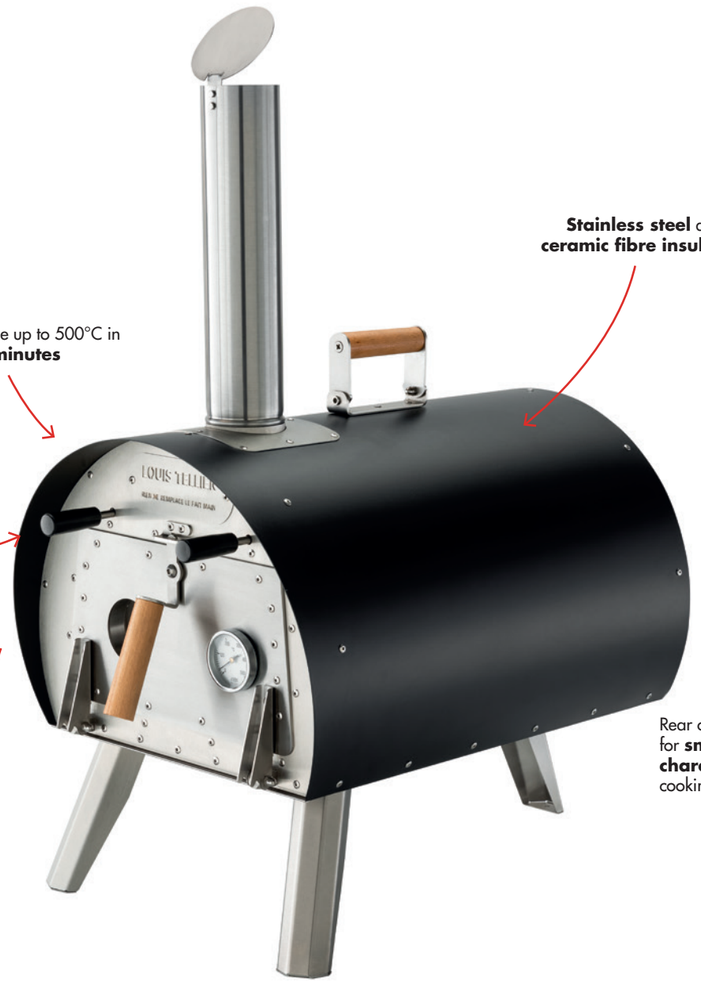


Réf.					
PIER25	9.84	9.84	1.18	10.5	3700265024014

The dimensions are expressed in inches, the weight in lbs.
www.louistellier.com

OUTDOOR WOOD OVEN MARCEL BY LOUIS TELLIER

LOUIS TELLIER



Stainless steel and **ceramic fibre insulation**

Temperature increase up to 500°C in **only 20 minutes**

Flame block valve

Large cooking area ideal to cook a 28 cm round bread loaf, two baguettes, a rib of beef, a pie or 30 cm pizza

Rear combustion firebox for **small logs**, **pellets** or **charcoal** which offers infinite cooking possibilities using wood

The MARCEL outdoor wood oven stands out by the technology of its patented flame block valve system, which enables it to precisely control all types of cooking:

Valve open: flashback covering the top of the firebox for fast cooking at high temperatures (450 to 500°C).

This system makes it possible to cook meat cuts and pizzas.

Valve closed: the rear firebox flame is blocked in the upper chamber of the oven which makes it possible to control and maintain temperature for inertia cooking (150 to 250°C).

Makes it possible to bake breads, as well as cook meat, slow-cooked dishes, fish, vegetables, pastries, etc.

MARCEL OUTDOOR WOOD OVEN

Authentic cooking for outdoor events. Professional quality, versatile and easy to use. High-temperature cooking: 842-932°F (450-500°C). Open valve reaches 932°F (500°C) in less than 20 minutes. Stainless steel exterior with internal ceramic fiber insulation. Made in Turkey.

Master case qty: 1

NEW

Réf.					
MARC01	29.8	17.3	32.2	79	3325980041100

PERFORATED BREAD/PIZZA LIFTER

Easy insertion and removal of bread and/or pizza in the Marcel oven. Anodized aluminum.

NEW

Réf.					
MPP01	35	11.8	0.66	1.21	3325980041384

ST/ST TURNING SHOVEL

To rotate bread and/or pizza during baking in the Marcel oven. Handle to adjust the length of the turning shovel and facilitate, secure its use.

NEW

Réf.					
MPR02	29.9	7.9	1.2	1.19	3325980041391

INFRARED THERMOMETER WITH LASER SIGHT

Controls the temperature of cold rooms, refrigerated lorries, etc. Laser reading up to 29.5 ft. Response time: 1 second. Includes a case and battery-usage indicator. ± 10°C/50°F. Temperature range: -60°C to +500°C/-76°F to +932°F. ABS material.

Réf.					
N3124	6.89	1.5	2.8	0.39	3325980012667

The dimensions are expressed in inches, the weight in lbs.

www.louistellier.com

MARCEL OUTDOOR WOOD OVEN

WOOD PIZZA BOARD

Serving board. Aesthetic support for cutting and presenting pizzas. Acacia material.

Master case qty: 1

NEW

LT

Réf.					
MPB03	18.4	14.1	0.7	2.65	3325980050171

PIZZA ROCKING CUTTER

Pizza rocker features a sharp 13 3/4" blade. Includes a blade protection sheath. Stainless steel and acacia wood.

Master case qty: 1

NEW

LT

Réf.					
MBE04	15.1	4.7	0.9	1	3325980050348

APRON

Denim-colored kitchen and pastry apron with Louis Tellier screen printing. Cut below the knee. Made from durable fabric, with reinforced side ties and neck strap featuring metal rivets and one front pocket.

Master case qty: 1

NEW

LT

Réf.					
MTB06	31.1	25.5	0.1	0.66	3325980050621

WATERPROOF COVER FOR MARCEL WOOD-FIRED OVEN

Waterproof cover for the Marcel wood-fired oven. Provides protection against moisture, dirt and, UV rays. Reinforced seams and waterproof fabric ensure long-lasting durability. Fits perfectly to the dimensions of the Marcel (without the chimney). Coated polyester material.

Master case qty: 1

NEW

LT

Réf.					
MHE05	29.9	18.3	22.6	0.6	3325980050553

The dimensions are expressed in inches, the weight in lbs.
www.louistellier.com

NON-STICK

BAKING SHEET	53
BREAD MOLDS	54
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SAVARIN, CHARLOTTE AND THEME MOLDS	61
INDIVIDUAL BITES & CAKES	62
RECIPES & KIT PACKS	63

NON-STICK COATING

"THE EASY WAY"

QUICK AND EASY DEMOLDING

- Fat-free, perfect demolding
- Two-layer, non-stick coating, guaranteed PFOA- and PFAS-free, professional quality

VERY GOOD HEAT DIFFUSION

- Impeccable and uniform cooking
- Good conduction due to its non-stick coated steel material

RESISTANT TO HIGH TEMPERATURES

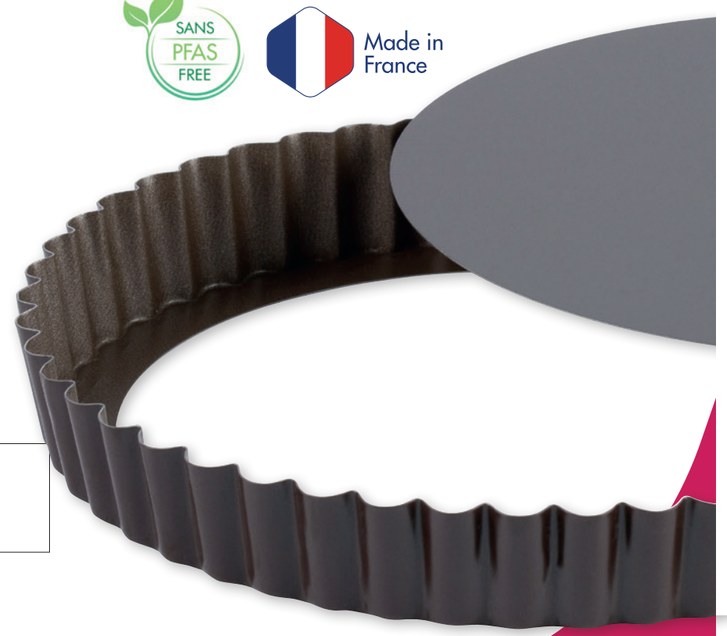
- Heating temperature up to 250°C
- Mold thickness of 0.5 mm: best compromise between robustness and cooking qualities

SANS PFAS FREE

Made in France

CHEF'S TIP

To maintain the quality of the non-stick coating, avoid scratching it. Thus, cut the preparation outside of the mold whenever possible.



CLEANING

- Clean before first use
- Prefer hand washing
- Wash with soapy water

12 MADELEINES BAKING SHEET

12 Madeleines baking sheet.

GOBEL

Réf.						
264710	15.5	7.87	0.66	0.88	5/10	3075302647106

20 SMALL MADELEINES BAKING SHEET

20 small madeleines baking sheet.

GOBEL

Réf.						
264510	15.5	4.92	0.5	0.5	5/10	3075302645102

6 FINANCIERS BAKING SHEET

Non-stick financier baking sheet 6 imprints.

GOBEL

Réf.						
220710	15	7	0.5	0.68	5/10	3075302207102

12-CUP TARTLET PAN

Non-stick 12 cup mini tartelet pan.

GOBEL

Réf.						
228310	12.59	9.65	0.39	0.75	5/10	3075302283106

NON-STICK DENT DE LOUP MOLD

Count 20 cookies per tray. Easy to unmold.

GOBEL

Réf.						
220510	11.81	11.41	0.98	1.36	5/10	3075302205108

ROUNDED BISCUIT SHEET

Non-stick rounded biscuit sheet.

GOBEL

Réf.						
258130	13.75	9.44	1.3		5/10	3075302581301

The dimensions are expressed in inches, the weight in lbs.
www.louistellier.com

4 FRENCH BAGUETTE BAKING PAN

Non-stick French baguette baking tray.

GOBEL

Réf.						
258330	15	12.5	1.06	1.34	5/10	3075302583305

PERFORATED BREAD PAN

Easy to unmold. Perforations promote hot air circulation and allow excess moisture to escape for even cooking and a crispy crust.

GOBEL

Réf.						
223690	10.6/9.8	4.1/3.1	3.10	0.77	5/10	3075302236904

SOFT BREAD PAN WITH SLIDING LID

Non-stick loaf pan with sliding lid.

GOBEL

Réf.						
219310	9.75	3.50	2.75	1.38	5/10	3075302193108
219010	15.75	4	3.50	2.42	5/10	3075302190107

SURPRISE BREAD MOLD

Non-stick finger sandwiches-surprise bread.

GOBEL

Réf.						
219050	7.88	7.88	7.50	2.20	5/10	3075302190503

The dimensions are expressed in inches, the weight in lbs.
www.louistellier.com

LONG PLAIN LOAF PAN (MINI)

Non-stick long plain loaf pan. Easy and practical demolding thanks to the hinge and the removable bottom.

GOBEL

Réf.						
219410	11.75	2.38	2.36	0.81	5/10	3075302194105
219440	19.50	2.38	2.36	1.25	5/10	3075302194402

LONG PLAIN LOAF PAN

Non-stick springform long loaf pan. Easy and practical demolding thanks to the hinge and the removable bottom.

GOBEL

Réf.						
219710	11.81	3.15	3.15	1.16	5/10	3075302197106
219720	13.75	3.15	3.15	1.32	5/10	3075302197205
219730	15.75	3.15	3.15	1.48	5/10	3075302197304
219740	19.68	3.15	3.15	1.76	5/10	3075302197403

STAMPED CAKE MOLD

Non-stick straight cake mold.

GOBEL

Réf.						
223320	10.2/9	3.7/2.5	2.38	0.60	5/10	3075302233200
223330	11/9.8	3.9/2.9	2.38	0.68	5/10	3075302233309

STAMPED SINGLE SERVING CAKE MOLD

Aluminium non-stick stamped single cake mold.

Master case qty: 1

GOBEL

Réf.							
726630	4	1.38	3.1	0.41	Box of 6	10/10	3075307266302

RAISED REINFORCED EDGE WITH WIRE CAKE MOLD

Non-stck raised rein edge wire cake mold.

GOBEL

Réf.						
223620	7/6.1	3.1/2.2	2.50	0.44	5/10	3075302236201
223630	8.2/7.2	3.5/2.5	2.75	0.57	5/10	3075302236300
223650	10.6/9.5	4.1/3	2.75	0.44	5/10	3075302236508
223680	14/13	4.1/3	3.13	1.00	5/10	3075302236805

Explore more mold sizes online at louistellier.com

The dimensions are expressed in inches, the weight in lbs.
www.louistellier.com

NON-STICK

SMALL BRIOCHE - 10 RIBS

(Pack of 12) non-stick 10 ribs brioche.

Master case qty: 1

GOBEL

Réf.	∅	I		>| <	
293730	2.95/1.57	1.125	0.06	5/10	3075302937306

BRIOCHE - 10 RIBS

Non-stick 10 ribs brioche.

GOBEL

Réf.	∅	I		>| <	
293740	3.125/1.57	1.38	0.08	5/10	3075302937405
293750	3.5/1.77	1.38	0.08	5/10	3075302937504
293760	3.9/2.16	1.5	0.11	5/10	3075302937603
293770	4.25/2.16	1.65	0.13	5/10	3075302937702

BRIOCHE - WIDE RIBS

Non-stick continental style brioche mold wide ribs.

GOBEL

Réf.	∅	I		>| <	
223010	5.5/2.87	1.88	0.26	5/10	3075302230100
223020	6.29/3.26	2.16	0.33	5/10	3075302230209
223030	7	2	0.4	5/10	3075302230308
223040	8	2.75	0.5	5/10	3075302230407
223050	9	3	0.66	5/10	3075302230506

SMALL BRIOCHE - 9 RIBS

(Pack of 12) non-stick brioche pan.

Master case qty: 1

GOBEL

Réf.	∅	I		>| <	
293710	2.36/1.1	0.98	0.06	5/10	3075302937108
293720	2.75/1.45	1.1	0.06	5/10	3075302937207

The dimensions ↔ ↗ I ∅ are expressed in inches, the weight in lbs.

www.louistellier.com

NON-STICK

TART MOLD

SANS PFAS FREE

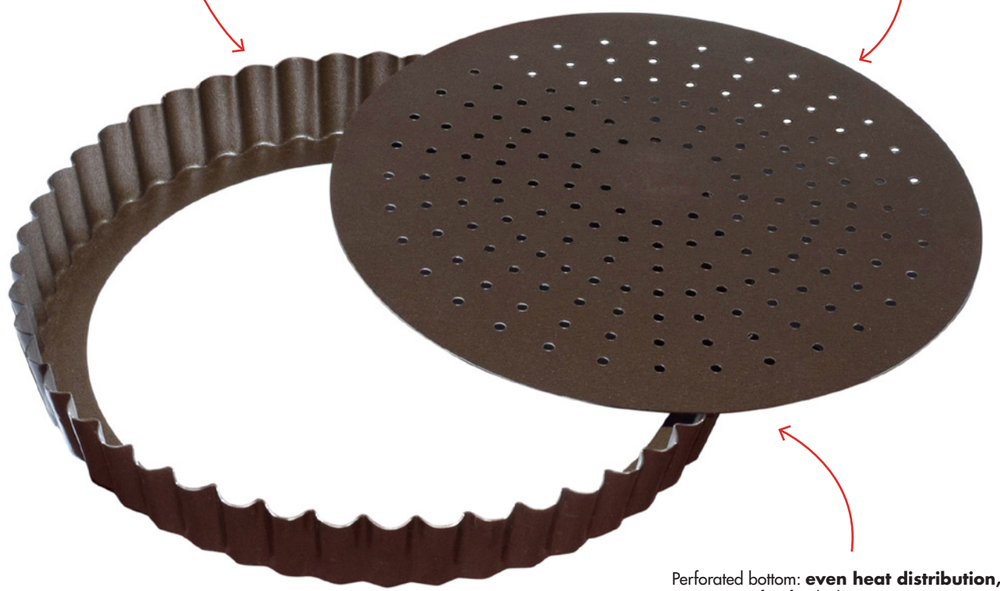
GOBEL

Made in France

MATÉRIAU-MATERIAL RECYCLABLE SAIN / HEALTHY

Two-layer non-stick professional quality coating for perfect demolding

Removable bottom: **easy demolding**



Perforated bottom: **even heat distribution,** perfect for thick preparations

Since 1887, the Gobel non-stick coating has been recognised for:

- Its excellent non-stick properties: much more efficient than a monolayer and ensures perfect release.
- Its good resistance to abrasion: the two-layer finish makes it possible to load the top layer with mica, making it less fragile.
- Its longevity: the thicker coating ensures an increased longevity.

ROUND FLUTED TART MOLD

Non-stick round fluted tart mold.

GOBEL

Réf.	∅			>| <	
226320	7.87/7.28	1	0.37	5/10	3075302263207
226322	8.63	1	0.49	5/10	3075302263221
226330	9.5	1	0.55	5/10	3075302263306
226332	10.25	1	0.64	5/10	3075302263320
226340	11	1	0.73	5/10	3075302263405
226342	11.75	1	0.82	5/10	3075302263429
226350	12.5	1	0.93	5/10	3075302263504

Explore more mold sizes online at louistellier.com

ROUND FLUTED TART MOLD - REMOVABLE BOTTOM

Loose bottom round fluted tart.

GOBEL

Réf.	∅			>| <	
226420	7.88	1	0.42	5/10	3075302264204
226422	8.75	1	0.5	5/10	3075302264228
226430	9.5	1	0.57	5/10	3075302264303
226432	10.25	1	0.66	5/10	3075302264327
226440	11	1	0.77	5/10	3075302264402
226442	11.75	1	0.84	5/10	3075302264426
226450	12.5	1	0.95	5/10	3075302264501

MEDIUM DEEP ROUND FLUTED TART MOLD - REMOVABLE BOTTOM

Loose bottom round fluted tart.

Master case qty: 1

GOBEL

Réf.	∅			>| <	
226620	7.87	1.37	0.4	5/10	3075302266208
226622	8.66	1.37	0.57	5/10	3075302266222
226630	9.4	1.4	0.57	5/10	3075302266307
226632	10.23/9.44	1.37	0.73	5/10	3075302266321
226640	11	1.4	0.82	5/10	3075302266406
226642	11.81/11	1.37	0.95	5/10	3075302266420
226650	12.5	1.38	1.00	5/10	3075302266505

ROUND FLUTED TARTLET MOLD - REMOVABLE BOTTOM

Deep loose base fluted tartelet mold.

GOBEL

Réf.	∅			>| <	
293470	4	0.75	0.11	5/10	3075302934701
293472	4.25	0.75	0.15	5/10	3075302934725
293480	4.72 / 4.33	0.78	0.18	5/10	3075302934800
293490	5.5	1	0.24	5/10	3075302934909

The dimensions ↔ ↗ ↕ ∅ are expressed in inches, the weight ⚖ in lbs.
www.louistellier.com

ROUND PLAIN TARTLET MOLD

(Pack of 12) non-stick round plain mold.

Master case qty: 1

GOBEL

Réf.	∅			>| <	
293630	2	0.5	0.02	5/10	3075302936309

RECTANGULAR FLUTED TART MOLD - REMOVABLE BOTTOM

Non-stick rectangular fluted tart mold loose bottom.

GOBEL

Réf.	↔	↗	↕		>| <	
225410	13.7/13.3	4.3/3.9	1	0.57	5/10	3075302254106

PERFORATED OBLONG FLUTED TART MOLD - REMOVABLE BOTTOM

Non-stick perforated oblong fluted tart mold loose bottom.

GOBEL

Réf.	↔	↗	↕		>| <	
225412	13.7/13.3	4.3/3.9	1	0.55	5/10	3075302254120

RECTANGULAR FLUTED TART MOLD - REMOVABLE BOTTOM

Deep loose base rect tart mold.

GOBEL

Réf.	↔	↗	↕		>| <	
225810	11.4/10.8	8/7.6	1	0.95	5/10	3075302258104

The dimensions ↔ ↗ ↕ ∅ are expressed in inches, the weight ⚖ in lbs.
www.louistellier.com

ROUND CAKES & MILLASSON MOLDS

MILLASSON MOLD

(Pack of 12) Non-stick round millasson mold with edges.

GOBEL

Réf.	∅	I			
293250	2.36 / 1.96	0.7	0.04	5/10	3075302932509
293270	3.1	2	0.08	5/10	3075302932707
293290	4	0.8	0.13	5/10	3075302932905

Explore more mold sizes online at louistellier.com

ROUND PLAIN CAKE MOLD

Non-stick round plain cake mold.

GOBEL

Réf.	∅	I			
223720	7.0	1.8	0.40	5/10	3075302237208
223730	8.0	1.8	0.51	5/10	3075302237307
223740	8.6	2	0.60	5/10	3075302237406
223750	9.5	2	0.64	5/10	3075302237505
223760	10.3	2	0.60	5/10	3075302237604

Explore more mold sizes online at louistellier.com

ROUND FLUTED CAKE MOLD - REMOVABLE BOTTOM

Deep loose base fluted cake mold.

GOBEL

Réf.	∅	I			
224810	4	1.3	0.15	5/10	3075302248105
224820	5.5	1.5	0.31	5/10	3075302248204

SPRINGFORM CAKE PAN

Non-stick amovible deep mold.

Réf.	∅	I			
221650	9.5	2.8	0.86	3/10	3075302216500

Explore more mold sizes online at louistellier.com

The dimensions ↔ ↗ I ∅ are expressed in inches, the weight ⬚ in lbs.
www.louistellier.com

SAVARIN, CHARLOTTE AND THEME MOLDS

SINGLE SERVING SOUFFLE MOLD

Non-stick single serving souffle mold.

GOBEL

Réf.	∅	I			
235110	3.3	2	0.13	5/10	3075302351102

CHARLOTTE MOLD

Non-stick charlotte mold.

GOBEL

Réf.	∅	I			
212620	7	4	0.66	5/10	3075302126205

DIPLOMATE OR BAVAROIS MOLD

For dessert and jellies. Stamped.

GOBEL

Réf.	↔	I			
224610	7/6	3.5	0.57	5/10	3075302246101

TRADITIONAL FRENCH CHEESECAKE MOLD

Non-stick traditional French cheesecake.

GOBEL

Réf.	↔	I			
251210	5.5/2.75	0.2		5/10	3075302512107

The dimensions ↔ ↗ I ∅ are expressed in inches, the weight ⬚ in lbs.
www.louistellier.com

BOX OF 60 PETITS-FOURS MOLDS

Box of 60 petits-four molds.

GOBEL

Réf.	∅				
285201	4.1	1.5	1.03	5/10	3075302852012

PETITS-FOURS MOLDS

(Pack of 12) Non-stick petits-fours fluted mold.

GOBEL

Réf.					
293510	1.8	0.02		5/10	3075302935104

FLUTED BOAT SHAPED MOLD

Non-stick fluted boat shaped mold.

GOBEL

Réf.					
294150	4.7	2.0	0.6	0.07	5/10	3075302941501

OVAL PLAIN BOTTOM ASPIC MOLD

Oval Aspic mold.

GOBEL

Réf.					
230210	2.8	2.1	1.5	5/10	3075302302104

CANELE BORDELAIS MOLD

A tasty result: nicely caramelized on the outside, soft on the inside. Optimal thermal conductivity of aluminium. Non-stick coating for easy demolding. Long-lasting four-layer non-stick coating.

Master case qty: 1

GOBEL

Réf.	∅				
729530	2	2	0.04	10/10	3075307295302

ÉCLAIR KIT

Contains: 1 non-stick tray for 8 éclairs (12" x 9"), 2 reusable coated cotton pastry bags (13.7"), 1 plain st/st nozzle (Ø 0.5"), 1 "petits-fours" nozzle (Ø 0.5"), 1 st/st filling nozzle (Ø 0.19").

Master case qty: 1

NEW

GOBEL

Réf.					
GL361	14	9	1.9	1.25	3325980042091

MADELEINE KIT

Contains: 1 tray for 12 madeleines (15.5" x 7.7"), 1 silicone spatula, 1 zester.

Master case qty: 1

NEW

GOBEL

Réf.					
GL366	17.3	9	2.5	1.63	3325980047959

BOAT SHAPED COOKIE KIT

Contains: 1 non-stick tray for 12 tartlets (12.5" x 9.25"), 1 silicone spatula, 1 reusable pastry bag (13.7"), 1 plain st/st nozzle (Ø 0.27").

Master case qty: 1

NEW

GOBEL

Réf.					
GL367	14	9	1.9	1.7	3325980047966

TINPLATE

BAKING 67

FOLDING LOAF CAKE MOLDS 68

BRIOCHE MOLDS 68

ROUND PLAIN TART MOLDS 70

ROUND CAKES AND MILLASSON MOLDS 71

TINPLATE
"AUTHENTICITY"

THE HEALTHIEST MATERIAL
- Tinplate is a natural, durable and 100% recyclable material!

EXCELLENT HEAT CONDUCTOR
- Perfect and homogeneous cooking
- Fast heat up

IDEAL CARAMELIZATION
- Crispy on the outside and soft on the inside!
- The contact with the mold favours sugar caramelization

Made in France

CHEF'S TIP

For perfect, release, Carefully line the tin with butter, flour or demolding spray!

CLEANING
- Dry well after cleaning
- Do not put in the dishwasher
- Avoid abrasive sponges

12 MADELEINES BAKING SHEET

Tin madeleine baking sheet.

GOBEL

Réf.						
164710	15.5	7.9	0.7	0.88	5/10	3075301647107

20 SMALL MADELEINES BAKING SHEET

Tin small madeleine baking sheet.

GOBEL

Réf.						
164510	15.5	5.0	0.5	0.51	5/10	3075301645103

6 FINANCIERS BAKING SHEET

Tin financier baking sheet.

GOBEL

Réf.						
120710	15	7	0.5	0.68	5/10	3075301207103

MINI-FINANCIERS OR BISCUITS ROSE DE REIMS BAKING SHEET

Tin mini-financiers baking sheet 6 imprints.

GOBEL

Réf.						
167030	11.4	7.8	0.7	0.68	5/10	3075301670303

The dimensions are expressed in inches, the weight in lbs.
www.louistellier.com

LONG PLAIN LOAF PAN (MINI)

Tin long plain loaf pan (mini).

GOBEL

Réf.						
119410	11.8	2.3	2.3	0.82	5/10	3075301194106
119440	19.8	2.3	2.3	1.28	5/10	3075301194403

LONG PLAIN LOAF PAN

Tin long plain loaf pan with hinges.

GOBEL

Réf.						
119710	12	3	3	1.17	5/10	3075301197107
119720	14	3	3	1.32	5/10	3075301197206
119730	15.8	3	3	1.48	5/10	3075301197305
119740	20	3	3	1.76	5/10	3075301197404

REINFORCED EDGE WITH WIRE CAKE MOLD

Tin plated cake mold reinforced edge with wire.

Master case qty: 1

GOBEL

Réf.						
123610	5.9/5.1	2.8/2	2.2	0.35	5/10	3075301236103
123640	9.5/8.5	3.5/2.5	3.5	0.66	5/10	3075301236400
123680	14.5/13	4.1/3	4.5	1.00	5/10	3075301236806

Explore more mold sizes online at louistellier.com

BRIOCHE - 9 RIBS

(Pack of 12) fluted brioche tinned steel.

Master case qty: 1

GOBEL

Réf.						
193710	2.4/1.1	1	0.04	5/10	3075301937109
193720	2.8/1.5	1.1	0.06	5/10	3075301937208

BRIOCHE WITH FLAT BOTTOM - 10 RIBS

(Pack of 12) fluted brioche tinned steel.

Master case qty: 1

GOBEL

Réf.					
193740	3.1/1.5	1.4	0.08	5/10	3075301937406
193750	3.5 / 1.8	1.4	0.08	5/10	3075301937505
193760	4/2	1.6	0.11	5/10	3075301937604
193770	4.3/2	1.4	0.13	5/10	3075301937703

The dimensions are expressed in inches, the weight in lbs.
www.louistellier.com

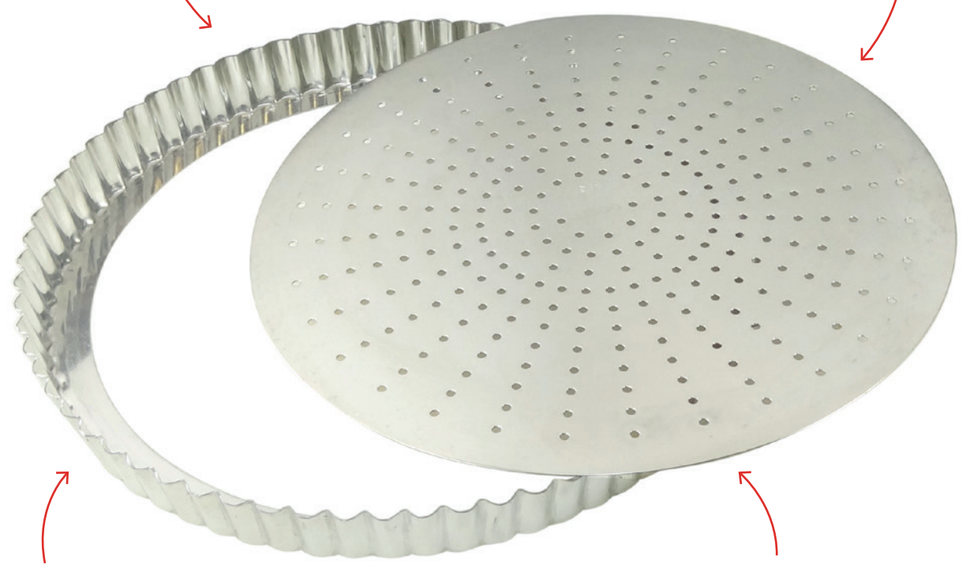
PERFORATED FLUTED TART MOLD

Made in France

MATÉRIAU - MATERIAL RECYCLABLE SAIN / HEALTHY

Removable bottom: easy demolding **every time**

Tinplate: recyclable **material**



Exceptional heat **conductivity**

Perforated bottom: **even heat distribution,** perfect for thick preparations

Since 1887, GOBEL has placed at your service all its experience and know-how in manufacturing tinplate molds. Today, it is one of the last mold-making workshops in France that continues to crimp its molds in this eco-material that offers exceptional thermal conductivity!

Guarantors of an unequalled tasting result, the molds are reputed for making dough crunchy: golden on the outside and soft on the inside, to enhance your pastry creations.

ROUND FLUTED TART MOLD

Tin round fluted tart mold

GOBEL

Réf.	∅	I			
126320	7.9	1.1	0.37	5/10	3075301263208
126322	8.6	1.0	0.49	5/10	3075301263222
126330	9.5	1.1	0.55	5/10	3075301263307
126332	10.3	1.1	0.64	5/10	3075301263321

Explore more mold sizes online at louistellier.com

ROUND FLUTED TART MOLD - REMOVABLE BOTTOM

Tin loose base fluted tart mold.

GOBEL

Réf.	∅	I			
126420	7.9	1.1	0.42	5/10	3075301264205
126430	9.5	1.2	0.57	5/10	3075301264304
126432	10.3	1.0	0.66	5/10	3075301264328
126440	11.0	1.0	0.77	5/10	3075301264403
126442	11.8	1.0	0.84	5/10	3075301264427
126450	12.5	1.1	0.95	5/10	3075301264502

PERFORATED FLUTED TART MOLD

Perforated fluted tart mold.

GOBEL

Réf.	∅	I			
126325	8.6	1.0	0.49	5/10	3075301263253

Explore more mold sizes online at louistellier.com

ROUND FLUTED TARTLET MOLD

(Pack of 12) Tin plate round fluted tartlet pan.
Master case qty: 1

GOBEL

Réf.	∅	I			
193520	2/1.6	0.4	0.02	5/10	3075301935204
193530	2.4/2	0.4	0.04	5/10	3075301935303
193550	3.1/2.8	0.4	0.06	5/10	3075301935501
193560	3.5 / 2.95	0.6	0.08	5/10	3075301935600
193570	4/3.3	0.8	0.08	5/10	3075301935709
193572	4.3/3.5	0.8	0.11	5/10	3075301935723
193590	5.5/5.1	1.2	0.20	5/10	3075301935907

The dimensions ⟷ ↗ I ∅ are expressed in inches, the weight ⚖ in lbs.
www.louistellier.com

PLAIN TARTLETTE MOLD

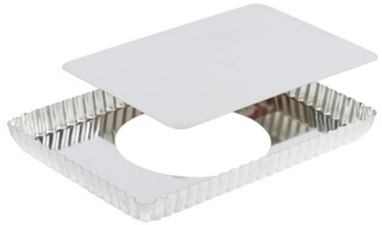
(Pack of 12) Plain tartlette mold.
Master case qty: 1

GOBEL

Réf.	∅	I			
193660	3.2	0.5	0.12	5/10	3075301936607

RECTANGULAR FLUTED TART MOLD - REMOVABLE BOTTOM

Tin rectangular fluted tart mold loose bottom.

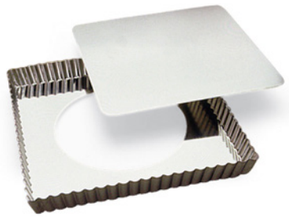


GOBEL

Réf.	⟷	↗	I			
125810	11.4/10.8	8.1/7.7	1	0.95	5/10	3075301258105

SQUARE FLUTED TART MOLD - REMOVABLE BOTTOM

Tin square fluted tart mold loose bottom.



GOBEL

Réf.	⟷	↗	I			
126810	9/8.6	9/8.6	1	0.82	5/10	3075301268104

ROUND FLUTED CAKE MOLD - REMOVABLE BOTTOM

Tin round fluted cake mold loose bottom.

GOBEL

Réf.	∅	I			
124810	4/3.1	1.2	0.15	5/10	3075301248106

DEEP SAVARIN OR RING MOLD

Tin deep savarin mold.
Master case qty: 3

GOBEL

Réf.	∅	I			
154050	9.5	2.4	0.79	5/10	3075301540507

TROIS FRERES - TWISTED SAVARIN OR RING MOLD

3 Frères mold.

GOBEL

Réf.	∅	I			
124340	8.6	2.1	0.79	5/10	3075301243408

The dimensions ⟷ ↗ I ∅ are expressed in inches, the weight ⚖ in lbs.
www.louistellier.com

STAINLESS STEEL

RINGS AND SQUARE FRAMES **74**
- Rolled edges 74
- Straight edge 77
- Straight edge and perforated 78

STAINLESS STEEL SHAPES **79**

HEAVY CAKE FRAMES **80**

GUTTERS & YULE-LOG MOLDS **80**

RINGS AND SQUARE FRAMES | ROLLED EDGES

TART RING - ROLLED EDGES

Stainless steel tart ring.

Master case qty:1

GOBEL

Réf.	∅	I		>| <	
824920	3	0.8	0.04	4/10	3075308249205
824930	3.5	0.8	0.06	4/10	3075308249304
824940	4	0.8	0.06	4/10	3075308249403
824945	4.3	0.8	0.06	4/10	3075308249458
824941	4.8	0.8	0.06	4/10	3075308249410
824942	5.5	0.8	0.08	4/10	3075308249427
824943	6.3	0.8	0.11	4/10	3075308249434
824944	7	0.8	0.11	4/10	3075308249441
824950	8	0.8	0.13	4/10	3075308249502
824960	8.6	0.8	0.13	4/10	3075308249601
824970	9.5	0.8	0.18	4/10	3075308249700
824980	10.3	0.8	0.18	4/10	3075308249809

Explore more ring sizes online at louistellier.com

DEEP TART RING - ROLLED EDGES

Deep stainless steel tart ring.

Master case qty: 1

GOBEL

Réf.	∅	I		>| <	
834930	3.5	1.1	0.08	4/10	3075308349301
834940	4	1.1	0.08	4/10	3075308349400
834941	4.8	1.1	0.11	4/10	3075308349417
834942	5.5	1.1	0.13	4/10	3075308349424
834943	6.3	1.1	0.15	4/10	3075308349431
834944	7	1.1	0.15	4/10	3075308349448
834950	7.9	1.1	0.18	4/10	3075308349509
834960	8.9	1.1	0.2	4/10	3075308349608
834970	9.5	1.1	0.2	4/10	3075308349707
834980	10.3	1.1	0.22	4/10	3075308349806
834990	11	1.1	0.24	4/10	3075308349905
834992	11.8	1.1	0.26	4/10	3075308349929
834994	12.5	1.1	0.29	4/10	3075308349943

Explore more ring sizes online at louistellier.com

RECTANGULAR TART RING - ROLLED EDGES

Stainless steel rectangular tart frame.

Master case qty: 1

GOBEL

Réf.	↔	↕	I		>| <	
865310	13.8	4.3	0.8	0.44	4/10	3075308653101

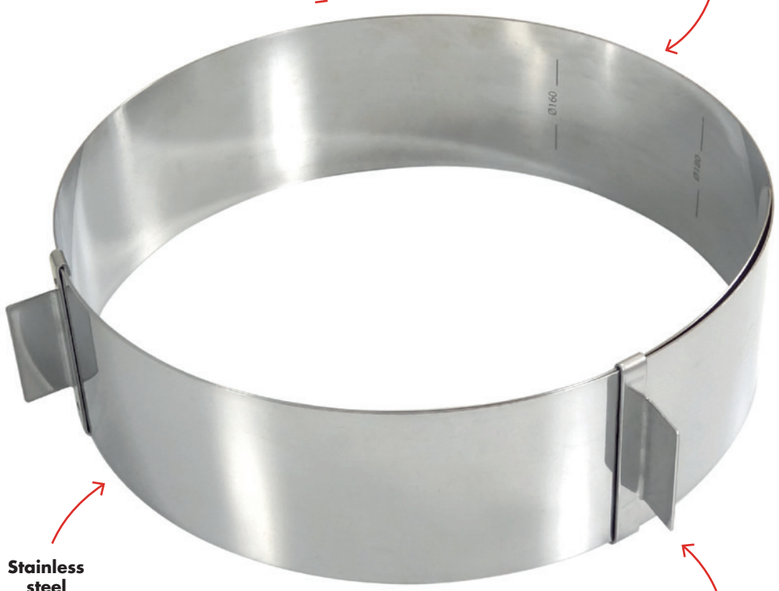
The dimensions ↔ ↕ I ∅ are expressed in inches, the weight in lbs.
www.louistellier.com

ADJUSTABLE CAKE RING

GOBEL

MATÉRIAU - MATERIAL RECYCLABLE SAIN / HEALTHY

Made in France



Ideal for making pastry and tiered cake recipes, it is the professional pastry chef's tool for making cakes, génoises, mousses, puddings, and vacherins.
Perfect for careful presentation of savoury dishes: tians, cottage pies, etc.

Instructions for use:
- tighten the handles to reduce the size of the ring, and loosen them to widen it
- move the loop to the left to lock the ring, and to the right to unlock it,
- use on a pastry plate covered with baking paper or a baking mat.

ADJUSTABLE CAKE RING

Adjustable stainless steel cake ring from 6 ¼" to 11".

Master case qty: 1

GOBEL

Réf.	∅	I		>| <	
896480	6.3/11	2.4	0.6	6/10	3075308964801

MOUSSE RING H45

Stainless steel mousse ring.

Master case qty: 1

GOBEL

Réf.	∅	I		>| <	
865010	3.1	1.8	0.11	6/10	3075308650100
865012	4	1.8	0.2	8/10	3075308650124
865020	4.8	1.8	0.24	8/10	3075308650209
865030	5.5	1.8	0.26	10/10	3075308650308
865040	6.3	1.8	0.4	10/10	3075308650407
865050	7	1.8	0.44	10/10	3075308650506
865060	7.9	1.8	0.49	10/10	3075308650605
865070	8.6	1.8	0.53	10/10	3075308650704
865080	9.5	1.8	0.6	10/10	3075308650803
865090	10.3	1.8	0.64	10/10	3075308650902
865092	11	1.8	0.66	10/10	3075308650926
896450	14.1	1.8	1.68	10/10	3075308964504

PASTRY RING H50

GOBEL

Réf.	∅	I		>| <	
866420	2	2		6/10	3075308664206
866460	2.75	2		6/10	3075308664602

MOUSSE RING H35

Stainless steel custard ring.

Master case qty: 1

GOBEL

Réf.	∅	I		>| <	
865102	3.1	1.4	0.15	6/10	3075308651022
865104	4.0	1.4	0.15	10/10	3075308651046
865105	4.3	1.4	0.22	10/10	3075308651053
865110	5.5	1.4	0.24	10/10	3075308651107
865120	6.3	1.4	0.31	10/10	3075308651206
865130	7.0	1.4	0.35	10/10	3075308651305
865140	5.5	1.4	0.37	10/10	3075308651404
865150	8.6	1.4	0.42	10/10	3075308651503
865160	9.5	1.4	0.46	10/10	3075308651602
865170	10.3	1.4	0.49	10/10	3075308651701
865180	11.0	1.4	0.53	10/10	3075308651800
865190	11.8	1.4	0.57	10/10	3075308651909

ICE CREAM CAKE RING H60

Stainless steel ice cream cake ring.

Master case qty: 1

GOBEL

Réf.	∅	I		>| <	
865680	3.2	2.4	0.15	10/10	3075308656805
865690	3.5	2.4	0.18	10/10	3075308656904
864905	4.8	2.4	0.4	10/10	3075308649050
864910	5.5	2.4	0.37	10/10	3075308649104
864920	6.3	2.4	0.53	10/10	3075308649203
864930	7	2.4	0.57	10/10	3075308649302
864940	7.9	2.4	0.66	10/10	3075308649401
864950	8.6	2.4	0.73	10/10	3075308649500
864960	9.5	2.4	0.77	10/10	3075308649609
864970	10.3	2.4	0.84	10/10	3075308649708
864980	11	2.4	0.9	10/10	3075308649807
864990	11.8	2.4	0.97	10/10	3075308649906

Explore more ring sizes online at louistellier.com

The dimensions are expressed in inches, the weight in lbs.
www.louistellier.com

PERFORATED RING

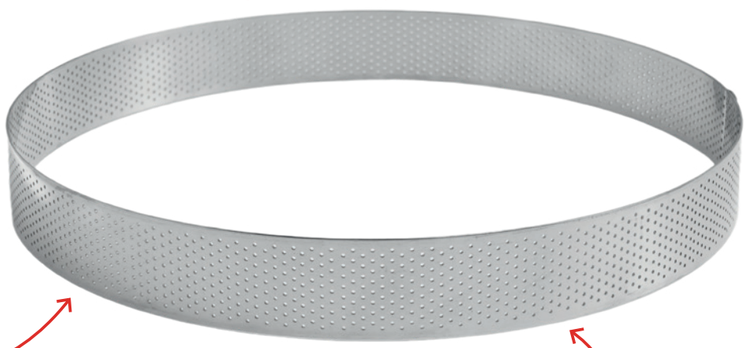
GOBEL

Made in France

NEW

The **micro-perforations** act as natural humidity regulators, thus avoiding any accumulation of water in the pastry, which makes it possible to obtain **crisp** pie edges, even with juicy fillings

Diameter and position of the perforations studied for **excellent heat** distribution **and** even cooking



Easy to demold: the micro-perforations make it possible to remove the ring without the pastry sticking

No perforations on a 0.12" band at the top and bottom of the rings for **better pastry holding** (no slumping)

The Gobel perforated rings guarantee even cooking and crisp pastry, thanks to the strategically positioned micro-perforations which ensure even heat distribution.

2 ring heights available: 0.79" or 1.4"

PERFORATED ROUND PASTRY RING H20

Stainless steel perforated pastry ring.

Master case qty: 1

NEW

GOBEL

Réf.	∅	I		>| <	
862111	4.7	0.8	0.22	10/10	3325980048215
862114	5.5	0.8	0.24	10/10	3325980048222
862118	7.1	0.8	0.35	10/10	3325980048246

PERFORATED ROUND PASTRY RING H35

Stainless steel perforated pastry ring.

Master case qty: 1

NEW

GOBEL

Réf.	∅	I		>| <	
865708	3.1	1.4	0.15	10/10	3325980048079
865710	3.9	1.4	0.15	10/10	3325980048086
865711	4.3	1.4	0.22	10/10	3325980048093
865714	5.5	1.4	0.24	10/10	3325980048109
865716	6.3	1.4	0.31	10/10	3325980048116
865718	7.1	1.4	0.35	10/10	3325980048123
865720	7.9	1.4	0.37	10/10	3325980048130
865722	8.7	1.4	0.42	10/10	3325980048147
865724	9.4	1.4	0.46	10/10	3325980048154
865726	10.2	1.4	0.49	10/10	3325980048161
865728	11	1.4	0.53	10/10	3325980048178
865730	11.8	1.4	0.57	10/10	3325980048185

SQUARED CAKE FRAME

Stainless steel square cake ring.

Master case qty: 1

GOBEL

Réf.	⟷	⤢	I		>| <	
869030	2.3	2.3	1.2	0.06	6/10	3075308690304
863310	3.2	3.2	1.8	0.2	8/10	3075308633103
863330	6.3	6.3	1.8	0.49	10/10	3075308633301
863350	8	8	1.8	0.62	10/10	3075308633509
863370	9.5	9.5	1.8	0.73	10/10	3075308633707

Explore more ring sizes online at louistellier.com

RECTANGULAR CAKE FRAME

Stainless steel rectangular cake ring.

Master case qty: 1

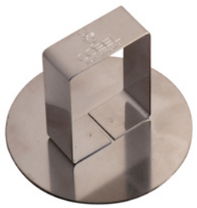
GOBEL

Réf.	⟷	⤢	I		>| <	
864330	4.7	2.3	1.8	0.29	8/10	3075308643300

ROUND PUSHER

Stainless steel round pusher.

Master case qty: 1.



GOBEL

Réf.	∅	I		>| <	
866660	3.9	1.9	0.15	10/10	3075308666606

The dimensions ⟷ ⤢ I ∅ are expressed in inches, the weight in lbs.

www.louistellier.com

CAKE FRAME - OBLONG

Stainless steel oblong cake ring.

Master case qty: 1

GOBEL

Réf.					
884017	4.3	1.6	1.2	0.08	3075308840174

HEAVY CAKE FRAME

Stainless steel sheet pan extender.

Master case qty: 1

GOBEL

Réf.						
888580	22.2	14.4	2.4	4.63	20/10	3075308885809
888660	23.4	15.6	1.8	3.5	20/10	3075308886608

ADJUSTABLE EXTENDABLE CAKE FRAME

Adjustable extendable cake frame.

Master case qty: 1

GOBEL

Réf.						
896470	11	6.3	1.8	1.23	10/10	3075308964702

GENOISE BAKING SHEET

Stainless steel baking sheet with reinforced rolled edges.

Master case qty: 1

GOBEL

Réf.						
825150	15.2/15.7	9.3/11.8	1.4	2.2	5/10	3075308251505

ROUNDED YULE-LOG MOLD

Patented. Stainless steel rounded yule-log mold.

Airtight. Easy demolding. Recipe booklet included.

GOBEL

Réf.						
814570	11.8	3.3	2.7	0.86	6/10	3075308145705

SET OF 3 LOG SQUEEGEE

Log squeegee 3 size set.

Master case qty: 1

GOBEL

Réf.				
817930	2.6	2.4	0.1	0.26	3075308179304

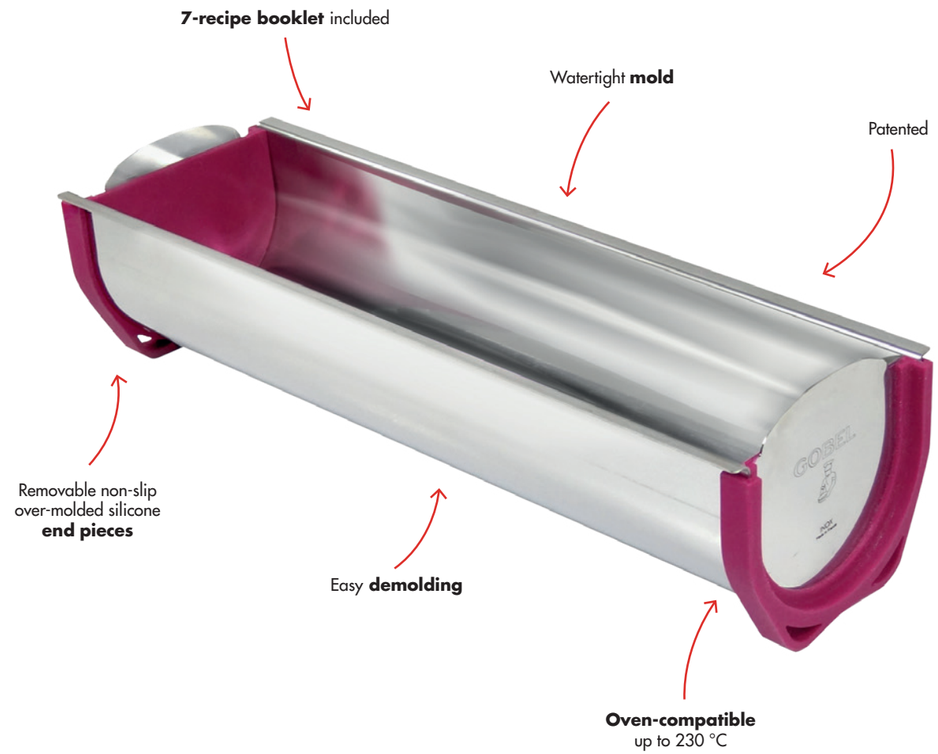
The dimensions are expressed in inches, the weight in lbs.

www.louistellier.com

ROUNDED YULE-LOG MOLD

GOBEL

Made in France



Thanks to its silicone end pieces, the Gobel patented stainless-steel yule-log mold enables easy demolding whilst being watertight
This mold is indispensable for successful yule-logs.
It can also be used all year round for ice creams, terrines, aspics, tuiles, etc.

PASTRY SHEETS

PASTRY SHEETS 85

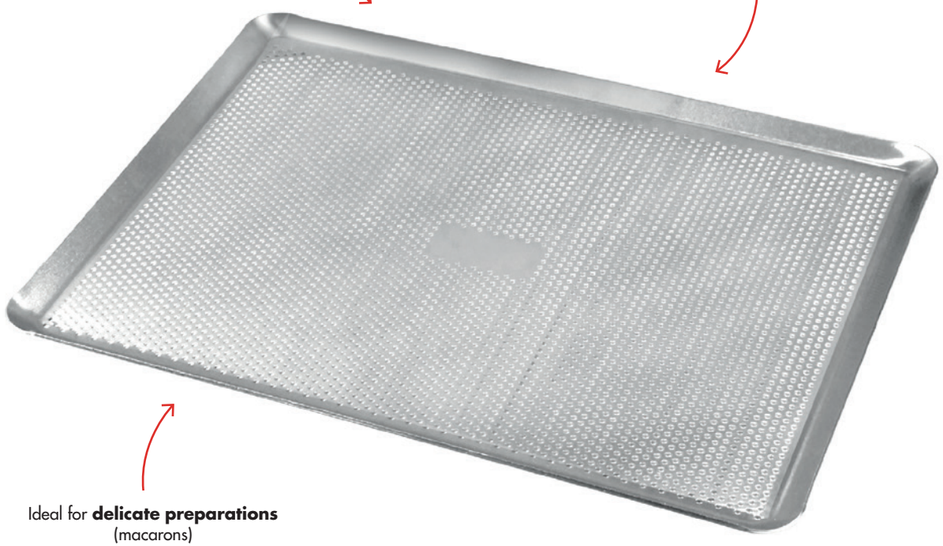
PASTRY SHEETS

GOBEL

Made in France

Micro-perforations release excess humidity to bake frozen dough and preserve the crispy texture

Encourages hot-air circulation in the oven and around baking sheets



Ideal for **delicate preparations** (macarons)

GOBEL's crimp-edged pastry sheets are available in stainless steel, aluminium, and non-stick coated aluminium.

Essential for baking, they can also be used as preparation and storage media in chilled cabinets and proof cabinets.

STAINLESS STEEL PASTRY SHEET

Stainless steel baking sheets are dishwasher safe, oven safe (maximum cooking temperature: 300°C), and can be used in the refrigerator (+6°C/-20°C). Ideal for storage.

Master case qty: 1

GOBEL

Réf.						
814560	21	12.8	0.4	3	10/10	3075308145606
814590	23.8	15.8	0.4	4.12	10/10	3075308145903

ALUMINIUM PASTRY SHEET

Aluminium pastry sheet.

Master case qty: 1

GOBEL

Réf.						
614580	20.9	12.8	0.4	1.6	15/10	3075306145806

Explore more sheet sizes online at louistellier.com

NON-STICK ALUMINIUM PASTRY SHEET

The non-stick coated aluminum baking sheets combine the heat conductivity of aluminum with the excellent non-stick properties of a 4-layer coating, PFOA-free, making the use of baking paper unnecessary. The thickness of these sheets, the material, and the quality of the coating will allow you to use them for a long time and provide you with lasting satisfaction.

Master case qty: 1

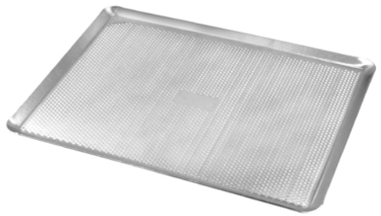
GOBEL

Réf.						
714560	20.9	12.8	0.39	2	18/10	3075307145607
714590	23.6	15.7	0.39	2.58	18/10	3075307145904

ALUMINIUM PERFORATED PASTRY SHEET

Aluminium flat perforated pastry sheet.

Master case qty: 1



GOBEL

Réf.						
615530	15.7	11.8	0.4	0.82	8/10	3075306155300
615580	20.9	12.8	0.4	1.15	8/10	3075306155805

Explore more sheet sizes online at louistellier.com

ALUMINIUM FLAT PERFORATED PASTRY SHEET

Flat perforated pastry sheet.

Master case qty: 1

GOBEL

Réf.						
615535	15.7	11.8	0.04	0.82	8/10	3075306155355

The dimensions are expressed in inches, the weight in lbs.

www.louistellier.com

BAKING TOOLS

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WHIPPED CREAM DISPENSERS	97
TINNED SIEVES, SIEVES AND OTHER TOOLS	101

MIXING BOWL WITH NON-SLIP BOTTOM

Ø 6.25". Silicone bottom. Stainless steel material. Made in France.

Master case qty: 1

GOBEL

Réf.	∅	I		
GL303	6.3	4	0.44	3325980038575

MIXING BOWL - ROUND BOTTOM

Round bottom mixing bowl. Stainless steel. Made in India.

Master case qty: 1

GOBEL

Réf.	∅	I		
GL312	6.3	3.9	0.46	3325980038810
GL313	7.8	4.7	0.68	3325980038827
GL329	9.5	4.3	0.88	3325980039640
GL314	12	6.8	2	3325980038834
GL315	15.8	9.6	3.4	3325980038858

FLAT BOTTOM BOWL

Flat bottom mixing bowl. Stainless steel. Made in India.

Master case qty: 1

NEW

GOBEL

Réf.	∅	I		
GL316	6.3	3.3	0.46	3325980038872
GL317	7.8	3.9	0.72	3325980038896
GL318	9.5	4.3	1.1	3325980038919
GL319	11.0	4.9	1.3	3325980038933
GL320	12.5	5.7	1.5	3325980038957

BAKING MAT - GOBEL

Non-slip/non-stick baking mat. Platinum silicone-coated glass fiber.

Master case qty: 1

NEW

GOBEL

Réf.				
GL304	15.8	11.8	0.2	3325980038605
GL305	22.8	15.2	0.4	3325980038612
GL306	20.3	12.2	0.33	3325980038629

PROFESSIONAL WHISK

8 wires. Patented. Non-slip waterproof handle. Dishwasher safe. Stainless steel wire.

Master case qty: 1

GOBEL

Réf.				
NC070	9.8	2.3	0.19	3100552702609
NC071	11.8	3.0	0.24	3100552703606
NC072	13.8	3.0	0.39	3100552704603
NC073	15.8	3.5	0.44	3100552705600
NC074	17.8	3.9	0.53	3100552706607
NC075	19.8	4.3	0.57	3100552707604

BALLOON WHISK FOR EGG WHITE

8 wires balloon whisk. Patented. Non-slip waterproof handle. Dishwasher safe. Stainless steel wire.

Master case qty: 1

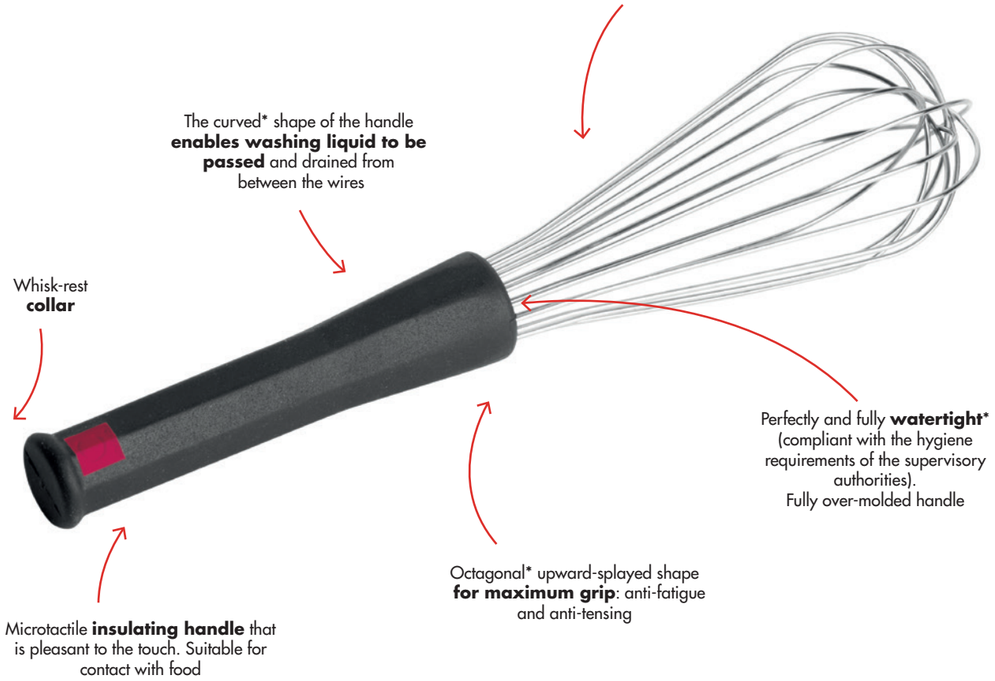
GOBEL

Réf.				
NC076	13.8	3.9	0.44	3100552714602
NC077	17.8	4.7	0.49	3100552716606

The dimensions ⟷ ⤢ I ∅ are expressed in inches, the weight ⬚ in lbs.

www.louistellier.com

PROFESSIONAL WHISK



This professional whisk is light, balanced, and easy to use.
It meets all hygiene and cleaning requirements.
The ergonomic, watertight handle offers comfortable use and endurance.
Durable: adapted to intensive use.

STAINLESS STEEL TIPS

Universal compatibility
The weld-free tips are perfectly watertight and adapt to all piping bags without risk of tearing. Designed without rolled edges, they guarantee perfect hygiene. They resist hight temperatures and are dishwasher safe

Professional quality
Made of stainless steel, the crushproof tips are designed to be durable even with intensive use

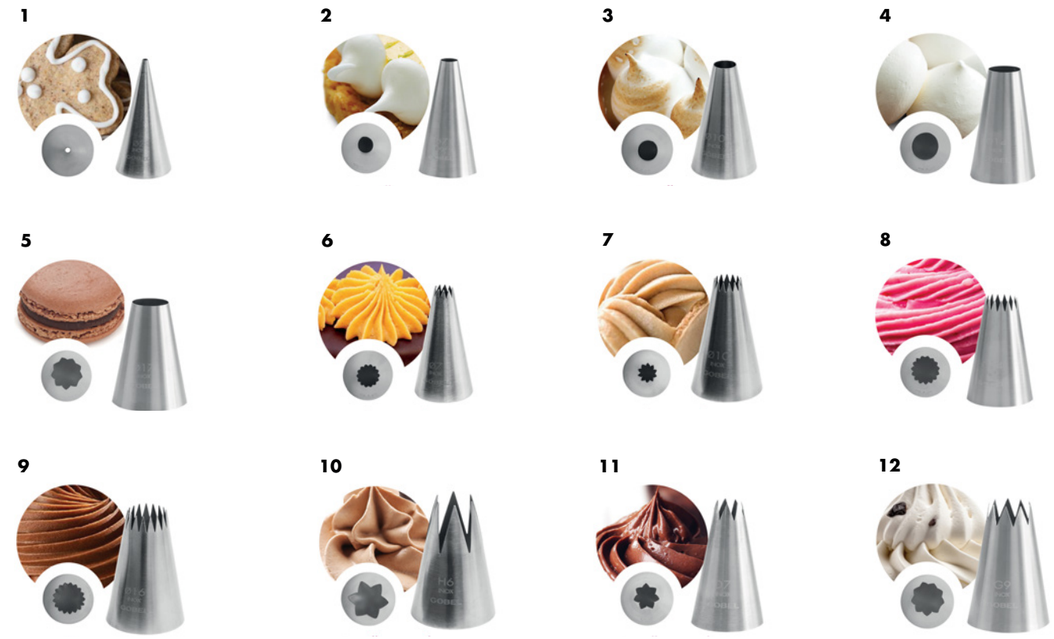
Multi-purpose
The wide range enables you to pipe all types of savoury and sweet, hot and cold designs

Identifiable
The markings on each tip makes it easy to identify the size / diameter

The Gobel piping tips enable you to decorate cakes, cupcakes, cookies and other pastries, as well as pipe creams, ganaches, icing and design artistic and personalised motifs.

They offer a varied combination of designs.

NEW GOBEL



Réf.	∅	I		
1 — ST/ST PLAIN NOZZLE - Ø 0.07				
Poach, garnish and decorate. Master case qty: 6				
GLUN2C	0.1	2.1	0.02	3325980047331
2 — ST/ST PLAIN NOZZLE - Ø 0.27				
Poach, garnish and decorate. Master case qty: 6				
GLUN7C	0.27	1.9	0.02	3325980047348
3 — ST/ST PLAIN NOZZLE - Ø 0.39				
Poach, garnish and decorate. Master case qty: 6				
GLUN10C	0.4	1.9	0.02	3325980047379
4 — ST/S PLAIN NOZZLE - Ø 0.55				
Poach, garnish and decorate. Master case qty: 6				
GLUN14C	0.6	1.9	0.02	3325980047447
5 — ST/ST PLAIN NOZZLE - Ø 0.66				
Poach, garnish and decorate. Master case qty: 6				
GLUN17C	0.7	1.9	0.02	3325980047386
6 — STAR NOZZLE - 10 TEETH - Ø 0.27				
Poach, garnish and decorate. Master case qty: 6				
GLPF10C	0.3	1.8	0.02	3325980047003

Réf.	∅	I		
7 — STAR NOZZLE - 14 TEETH - Ø 0.39				
Poach, garnish and decorate. Master case qty: 6				
GLPF14C	0.4	1.9	0.02	3325980046976
8 — STAR NOZZLE - 15 TEETH - Ø 0.55				
Poach, garnish and decorate. Master case qty: 6				
GLPF15C	0.6	1.8	0.02	3325980046990
9 — STAR NOZZLE - 17 TEETH - Ø 0.62				
Poach, garnish and decorate. Master case qty: 6				
GLPF17C	0.6	2.1	0.02	3325980046983
10 — STAR NOZZLE - 6 TEETH - Ø 0.90				
Poach, garnish and decorate. Master case qty: 6				
GLH6C	0.9	2.0	0.02	3325980047072
11 — STAR NOZZLE - 7 TEETH - Ø 0.43				
Poach, garnish and decorate. Master case qty: 6				
GLD7C	0.4	2.1	0.02	3325980047065
12 — STAR NOZZLE - 9 TEETH - Ø 0.74				
Poach, garnish and decorate. Master case qty: 6				
GLG9C	0.7	2.1	0.02	3325980047058

The dimensions ↔ ↕ I ∅ are expressed in inches, the weight ⚖ in lbs.
www.louistellier.com

GOBEL NEW

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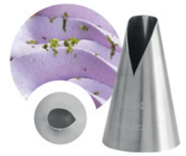

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Réf.	∅	I		
13	**SAINT-HONORE NOZZLE - Ø 0.59**			
Poach and decorate. Master case qty: 6				
GLSH15C	0.6	1.7	0.02	3325980046730
14	**SAINT-HONORE NOZZLE - Ø 0.62**			
Poach and decorate. Master case qty: 6				
GLSH16C	0.6	1.9	0.02	3325980046754
15	**SAINT-HONORE NOZZLE- Ø 0.70**			
Poach and decorate. Master case qty: 6				
GLSH18C	0.7	1.7	0.02	3325980046716
16	**SAINT-HONORE NOZZLE - ROUNDED CORNER - Ø 0.94**			
Poach and decorate. Master case qty: 6				
GLSH24C	2,4	1.9	0.02	3325980046723
17	**SAINT-HONORE NOZZLE - Ø 1.10**			
Poach and decorate. Master case qty: 6				
GLSH28C	1.1	1.8	0.02	3325980046747
18	**LOG NOZZLE - 0.78 X 0.11 - 6 TEETH**			
Poach and decorate. Master case qty: 6				
GLB203C	0.8 x 0.1	1.9	0.02	3325980046815

Réf.	∅	I		
19	**LOG NOZZLE - 0.78 X 0.19 - 6 TEETH**			
Poach and decorate. Master case qty: 6				
GLB205C	0.8 x 0.2	1.8	0.02	3325980046822
20	**MULTILINE NOZZLE - 0.66 X 0.07**			
Poach and decorate. Master case qty: 6				
GLB172C	0.7 x 0.1	1.7	0.02	3325980046839
21	**RIBBON NOZZLE - 0.70 X 0.11**			
Poach and decorate. Master case qty: 6				
GLRU183C	0.7 x 0.1	1.3	0.02	3325980047317
22	**FILLING NOZZLE - Ø 0.19**			
Fill and garnish. Master case qty: 6				
GLGA5C	0.2	3.7	0.02	3325980047270
23	**FILLING NOZZLE - Ø 0.31**			
Fill and garnish. Master case qty: 6				
GLGA8C	0.3	3.9	0.02	3325980047263
24	**FILLING NOZZLE - Ø 0.35**			
Fill and garnish. Master case qty: 6				
GLGA9C	0.4	5.4	0.04	3325980047256

The dimensions ↔ ↕ I ∅ are expressed in inches, the weight ⬚ in lbs.
www.louistellier.com

NEW GOBEL

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Réf.	∅	I		
25	**SPHERE NOZZLE R804 - Ø 0.86**			
Poach and decorate. Master case qty: 6				
GLR804C	0.9	2.4	0.02	3325980046440
26	**SPHERE NOZZLE R813 - Ø 0.94**			
Poach and decorate. Master case qty: 6				
GLR813C	0.9	2.4	0.02	3325980046433
27	**SPHERE NOZZLE R814 - Ø 0.94**			
Poach and decorate. Master case qty: 6				
GLR814C	0.9	2.4	0.02	3325980046457
28	**SPHERE NOZZLE R819 - Ø 0.94**			
Poach and decorate. Master case qty: 6				
GLR819C	0.9	2.4	0.02	3325980046471
29	**SPHERE NOZZLE R822 - Ø 0.94**			
Poach and decorate. Master case qty: 6				
GLR822C	0.9	2.4	0.02	3325980046464
30	**PLAIN SULTAN NOZZLE - PROTRUDING CONE - Ø 1.18**			
Poach and decorate. Master case qty: 6				
GLR950C	1.2	1.6	0.02	3325980046617

Réf.	∅	I		
31	**STAR SULTAN NOZZLE - PROTRUDING CONE - Ø 1.18**			
Poach and decorate. Master case qty: 6				
GLR951C	1.2	1.6	0.02	3325980046655
32	**STAR SULTAN NOZZLE - FLAT CONE UP - Ø 1.18**			
Poach and decorate. Master case qty: 6				
GLR952C	1.2	1.6	0.02	3325980046662
33	**FLOWER RUSSIAN NOZZLE R750 - Ø 0.98**			
Poach and decorate. Master case qty: 6				
GLR750C	1.0	1.7	0.02	3325980046532
34	**FLOWER RUSSIAN NOZZLE R751 - Ø 0.98**			
Poach and decorate. Master case qty: 6				
GLR751C	1.0	1.7	0.02	3325980046556
35	**FLOWER RUSSIAN NOZZLE R752 - Ø 0.98**			
Poach and decorate. Master case qty: 6				
GLR752C	1.0	1.7	0.02	3325980046563
36	**FLOWER RUSSIAN NOZZLE R753 - Ø 0.98**			
Poach and decorate. Master case qty: 6				
GLR753C	1.0	1.7	0.02	3325980046570

The dimensions ↔ ↕ I ∅ are expressed in inches, the weight ⬚ in lbs.
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GOBEL NEW

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Réf.	∅	I		
37	**PETAL NOZZLE - Ø 0.66**			
Poach and decorate. Master case qty: 6				
GLP116C	0.7	1.7	0.02	3325980046907
38	**PETAL NOZZLE - Ø 0.74**			
Poach and decorate. Master case qty: 6				
GLP126C	0.7	1.5	0.02	3325980046914
39	**PETAL NOZZLE - Ø 1.14**			
Poach and decorate. Master case qty: 6				
GLP121C	1.1	1.8	0.02	3325980046877
40	**ROSE NOZZLE - 6 TEETH - Ø 0.47**			
Poach and decorate. Master case qty: 6				
GLRO12C	0.5	2.0	0.02	3325980047157
41	**ROSE NOZZLE - 8 TEETH - Ø 0.70**			
Poach and decorate. Master case qty: 6				
GLRO18C	0.7	1.9	0.02	3325980047171
42	**ROSE NOZZLE - 8 TEETH - Ø 0.90**			
Poach and decorate. Master case qty: 6				
GLRO23C	0.9	2.0	0.02	3325980047133

Réf.	∅	I		
43	**ROSE NOZZLE - 10 TEETH - Ø 0.82**			
Poach and decorate. Master case qty: 6				
GLRO21C	0.8	1.9	0.02	3325980047201
44	**ROSE NOZZLE - 12 TEETH - Ø 0.66**			
Poach and decorate. Master case qty: 6				
GLRO17C	0.7	1.9	0.02	3325980047164
45	**ROSE NOZZLE - 15 TEETH - Ø 0.62**			
Poach and decorate. Master case qty: 6				
GLRO16C	0.6	1.8	0.02	3325980047188
46	**LEAF NOZZLE F366 - Ø 0.39**			
Poach and decorate. Master case qty: 6				
GLF366C	0.4	2.0	0.02	3325980046679
47	**LEAF NOZZLE F113 - Ø 0.39**			
Poach and decorate. Master case qty: 6				
GLF113C	0.4	2.0	0.02	3325980046686
48	**GEOMETRICAL FLUTED NOZZLE SQUARE - Ø 1**			
Poach, shape and decorate. Master case qty: 6				
GLF01C	1	1.7	0.02	3325980047454

The dimensions ↔ ↕ I ∅ are expressed in inches, the weight ⚖ in lbs.
www.louistellier.com

NEW GOBEL

49

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Réf.	∅	I		
49	**GEOMETRICAL PLAIN NOZZLE SQUARE - Ø 0.98**			
Poach, shape and decorate. Master case qty: 6				
GLF03C	1	1.6	0.02	3325980047461
50	**GEOMETRICAL PLAIN NOZZLE DROP - Ø 1.02**			
Poach, shape and decorate. Master case qty: 6				
GLF04C	1.0	1.6	0.02	3325980047478
51	**GEOMETRICAL PLAIN NOZZLE ARROW - Ø 0.86**			
Poach, shape and decorate. Master case qty: 6				
GLF05C	0.9	1.6	0.02	3325980047492
52	**GEOMETRICAL FLUTED NOZZLE HEART - Ø 0.94**			
Poach, shape and decorate. Master case qty: 6				
GLF06C	0.9	1.7	0.02	3325980047485

Réf.	∅	I		
53	**NOZZLES DISPLAY STAND**			
For 72 nozzles. 3 nozzles/branch. Master case qty: 1				
GL368	10.8	2.4	0.5	3325980050744

The dimensions ↔ ↕ I ∅ are expressed in inches, the weight ⚖ in lbs.
www.louistellier.com

PASTRY PIPING BAGS, TIPS AND DOUGH SCRAPER

SET OF 12 PROFESSIONAL NOZZLES

Set of 12 most commonly used nozzles. Seamless. Comes in a rigid case for easy storage. Stainless steel material.

Master case qty: 1

NEW

GOBEL

Réf.					
GL364	6.3	5.0	2.5	0.5	3325980047577

SET OF 8 RUSSIAN CHRISTMAS NOZZLES

Set of 8 nozzles featuring Christmas figures such as bell, Santa Claus, star, candy cane, Edelweiss, Christmas tree, gift & snowflake. Seamless. Comes in a rigid case for easy storage. Stainless steel material. Made in France.

Master case qty: 1

NEW

GOBEL

Réf.					
GL365	6.9	3.7	4.2	0.46	3325980047584

KIT 1 PASTRY BAG 13.7" AND 2 NOZZLES

Contains 1 reusable pastry bag (13.7") made of soft elastomer & BPA-free, 1 stainless steel 6-teeth fluted nozzle Ø 0.4", 1 stainless steel plain nozzle Ø 0.39". Stainless steel, elastomer. Made in France.

Master case qty: 1

NEW

GOBEL

Réf.					
GL363	8.8	2.8	1.5	0.11	3325980047560

KIT 1 PASTRY BAG 17.7" AND 2 NOZZLES

Contains 1 reusable pastry bag (17.7") made of soft elastomer & BPA-free, 1 stainless steel 7-teeth fluted nozzle Ø 0.4", 1 stainless steel plain nozzle Ø 0.5". Stainless steel, elastomer. Made in France.

Master case qty: 1

NEW

GOBEL

Réf.					
GL369	10.8	2.8	1.5	0.15	3325980050515

ST/ST DOUGH SCRAPER - PP HANDLE

Stainless steel dough cutter – 5 casters.

Master case qty: 1

Réf.					
N3731	4.8	4.3	0.6	1.15	3325980013459

RIGID SCRAPER - WHITE

Color: white. 4.7" x 3.5". PP material.

Réf.				
317910	4.7	3.5	0.04	3075303179101

The dimensions ⟷ ⤢ I ∅ are expressed in inches, the weight ⬚ in lbs.

PASTRY CUTTER AND WHIPPED CREAM DISPENSERS

CROISSANT CUTTER

Stainless steel croissant cutter. Made in France.

Master case qty: 1

GOBEL

Réf.						
896330	3.9	2.6	3.5	0.35	small	3075308963309
896350	7.9	3.9	3.5	0.53	large	3075308963507

BOX SET OF 8 PCS ROUND FLUTED CUTTER WITH ROLLED EDGES

Box of 8 fluted stainless steel pastry cutters.

Master case qty: 1

GOBEL

Réf.				
880001	1.2 -> 3.9	1.6	0.55	3075308800017

BOX SET OF 8 PCS PLAIN ROUND CUTTER WITH ROLLED EDGES

Box of 8 plain stainless steel pastry cutters.

Master case qty: 1

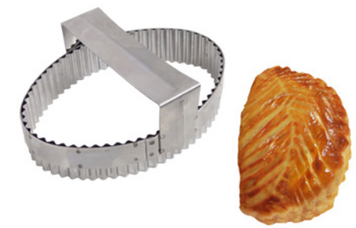
GOBEL

Réf.				
880101	1.2 -> 4.3	1.6	0.55	3075308801014

PASTRY CUTTER WITH HANDLE - APPLE TURNOVER

Stainless steel pastry cutter with handle.

Master case qty: 1



GOBEL

Réf.					
845170	6.7	4.7	0.2	0.44	3075308451707

PASTRY CUTTER - CALISSON

Stainless steel (calisson) pastry cutter.

Master case qty: 1

GOBEL

Réf.					
884042	1.8	1.1	1.2	0.04	3075308840426
884043	2.1	2.1	1.2	0.04	3075308840433

PROFESSIONAL STAINLESS STEEL CREAM WHIPPER

Professional stainless steel cream whipper. For cold and warm preparations (up to 158°F / 70°C). Stainless steel bowl & head. Use with N_2O gas chargers (not included). Bowl is dishwasher safe. Includes 3 plastic nozzles with stainless steel screw threads and a cleaning brush. Temperature range: 33.8°F (1°C) - 158°F (70°C). Stainless steel material.

Master case qty: 1

NEW

GOBEL

Réf.							
GL337	5.5	3.3	3.3	11.8	2	16 oz, Bowl Ø 3.25"	3325980041124
GL338	5.5	3.8	3.8	14.5	2.5	32 oz, Bowl Ø 3.75"	3325980041131

The dimensions ⟷ ⤢ I ∅ are expressed in inches, the weight ⬚ in lbs.

PROFESSIONAL ST/ST WHIPPED CREAM DISPENSER

100% **Stainless steel**

For **cold** and **warm** preparations (up to 70°C in a bain-marie)

Certified safe: complies with the French standard NF D21-901

Provided with **3 premium plastic tips** (tulip, straight, and fluted) with over-moulded stainless steel screw thread + 1 cleaning brush

The professional stainless steel whipped cream dispenser enables you to make light, cold or warm creamy preparations: whipped cream, sauces, foams, etc.

Available in 0.5L or 1L versions

Use with N_2O gas chargers (e.g.: ref.GL336, GL362 or ref. GL337)

The container is dishwasher safe

TINNED SIEVE

Cloth cone of fine woven **304-grade** stainless-steel, with 0.45 x 0.45 mm openings

Highly robust: a double seam fixes the cloth solidly **to the body**

Riveted **unit**

Deep **strainer**

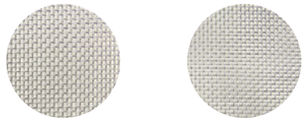
The hook, the brace, and the handle form a **single** piece

Gobel's fine tinned sieve is the essential professional tool for filtering all preparations (bouillons, coulis, emulsions, soups, sauces, etc.) to obtain an ideal texture without residue.

A beechwood food masher is available to facilitate the passage of the preparations (sold separately).

30 CM MESH SCREEN

GOBEL



2 meshes **available**:
No. 20 and 25

Stainless steel:
great **durability**
and **resistance**

Mesh no. 20 as standard
Interchangeable with mesh
no. 25 (optional)

Optimal mesh tension in both
parts of the sieve thanks to the **fixing system**

The mesh screen perfectly separates your preparations thanks to its evenly distributed different size meshes:

Mesh no. 25 (mesh size 0.9 mm) is a fine grid for icing sugar, flour or cocoa.

Mesh No.20 (mesh size 1.1 mm) is a medium grid for almond or hazelnut powder.
It also enables you to filter sauces, coulis, jellies, as well as sieve purées or foam preparations.

The steel frame is reinforced, which prevents any deformation due to pressure, thus guaranteeing maximum stability and efficiency.

FLOUR SIEVE 3 PIECES

Ø 11.8". Optimum tension. 2 piece steel frames and one interchangeable mesh. Stainless steel material.

Master case qty: 1

GOBEL

Réf.	∅		
NC012	11.8	2.2	3100555606607

REPLACEMENT MESH INSERT

Ø 11.8" (No. 20 medium mesh). Stainless steel material.

Master case qty: 1

GOBEL

Réf.	∅		
NC013	11.8	0.04	3100555616606

FINE STRAINER - WITH REINFORCEMENT AND HOOK - ST/ST

With stainless steel reinforcement and hook. Stainless steel body and tail. Made in Taiwan.

Master case qty: 12

GOBEL

Réf.				
814410	16	10	7.7	1.2	990022852056

ST/ST STRAINER STAND

Suitable for Ø 7.7" conical strainers.

Réf.	∅		
5090650	7	11	0.44	3100555905601

WOODEN FOOD MASHER FOR STRAINER

Beechwood food masher.

Master case qty: 1

GOBEL

Réf.			
317310	11.4	1.5	1	3075303173109

CHOCOLATE FORKS

Grasp, wrap and transform round, rectangular or square chocolates decorations. Set of 4. Stainless steel, ABS handle.

Master case qty: 1

GOBEL

Réf.	
317310	0.22	3075303173109

The dimensions are expressed in inches, the weight in lbs.
www.louistellier.com

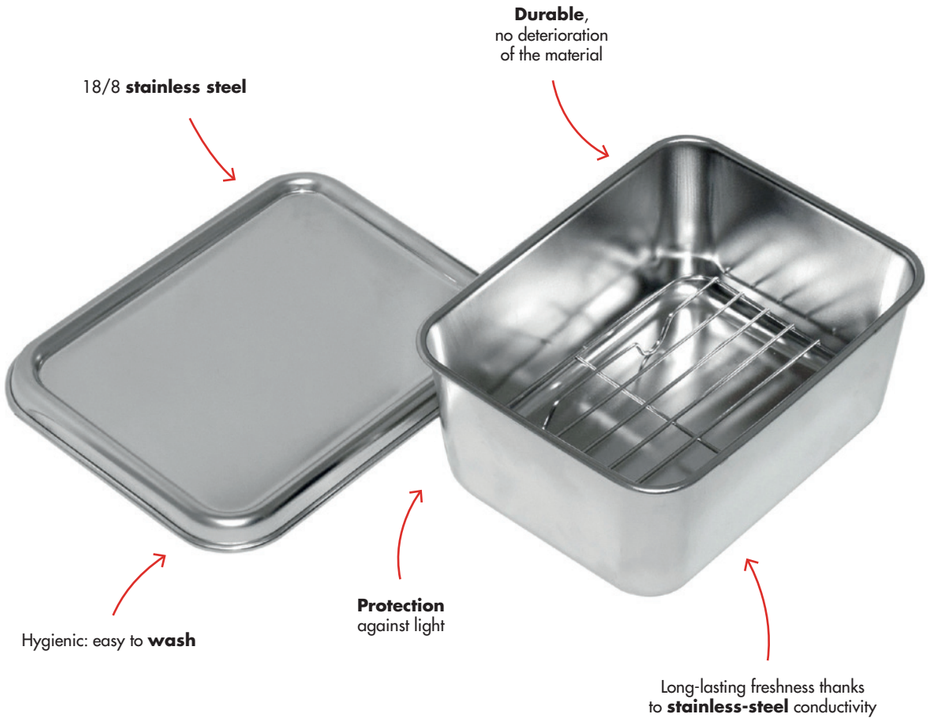
MISCELLANEOUS

CONDIMENT DISPENSERS 105

CLING FILM AND ALUMINIUM DISPENSER 105

TABLE, BAR AND ORDERS ACCESSORIES 106

JAPANESE BOXES



Perfect for keeping your mises en place as they should be: cleanliness and freshness maintained in the fridge from morning until service on the work surface.

JAPANESE 4 MINI-BOXES

Japanese 4 Mini-Boxes. 18.8 stainless steel.

Master case qty: 1

Réf.					
N4410	11	4.5	2.3	1.76	3325980031736

JAPANESE 5 MINI-BOXES

Japanese 5 Mini-Boxes. 18.8 stainless steel.

Master case qty: 1

Réf.					
N4411	8.8	5.8	2.4	3.61	3325980031767

JAPANESE 6 MINI-BOXES

Japanese 6 Mini-Boxes. 18.8 stainless steel.

Master case qty: 1

Réf.					
N4412	12.9	5.8	2.4	2.33	3325980031743

JAPANESE 8 MINI-BOXES

Japanese 8 Mini-Boxes. 18.8 stainless steel.

Master case qty: 1

Réf.					
N4413	17	5.8	2.4	3.08	3325980031750

JAPANESE BOX

Japanese Box. 18.8 stainless steel.

Master case qty: 1

Réf.						
N4390C	4.5	3	0.3	0.08	Lid for N4390T	3325980031651
N4390T	4.1	2.7	2.3	0.17	Container	3325980031620
N4391C	5.7	4.5	0.3	0.13	Lid for N4391T	3325980031668
N4391G	4.5	3.3	0.4	0.04	Grid for N4391T	3325980031682
N4391T	5.4	4.2	2.4	0.33	Container	3325980031637
N4392C	6.9	4.8	0.3	0.22	Lid for N4392T	3325980031675
N4392G	5.6	3.6	0.4	0.06	Grid for N4392T	3325980031699
N4392T	6.4	4.4	2.6	0.44	Container	3325980031644

CLING FILM AND ALUMINIUM DISPENSER

Cling film & aluminum dispenser - 17.7". Stainless steel. Notches + screws and pegs for wall-mounting.

Master case qty: 1

Réf.					
DFV450	22	5.5	6.3	6.7	3325980009223

The dimensions ⟷ ⤢ I ∅ are expressed in inches, the weight in lbs.
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TABLE, BAR AND ORDERS ACCESSORIES

WINE BUCKET HOLDER

Stainless steel wine bucket holder.

Master case qty: 1

Réf.					
NC024	19.3	8.2	6.8	1.5	3100555908503

GLASS RACK

Chrome steel 5-row glass rack. Wall-mounted and/or under-shelf. Includes 4 dowels and screws. Chrome-steel material.

Master case qty: 1

Réf.					
NC018D	17.7	12.6	2.4	3.39	3100555952506

CHECK HOLDER WITH MARBLES

Stainless steel check holder with marbles.

Master case qty: 1

Réf.						
N8028	9.8	3	0.8	0.59	9.8	3325980005669
N8029	19.8	3	0.8	0.93	19.8	3325980004822

SPRING CLIP BOARD

Stainless steel vertical check holder with springs.

Master case qty: 1.

NEW

Réf.						
N8035	11.8	16.5	0.8	2.9	12 springs	3325980050003

CHECK HOLDER WITH SPRINGS

Stainless steel check holder with springs.

Master case qty: 1.

Réf.						
N8030	24.5	3.9	0.8	1.8	8 springs	3325980004839
N8031	39.3	3.9	0.6	2.2	13 springs	3325980004846

GRIP CHECK HOLDER

Stainless steel grip check holder with magnet.

Réf.						
N8050A	24.6	0.6	2.4	1.68	8 springs	3325980050997
N8051A	39.4	0.6	2.4	2.76	13 springs	3325980051000

The dimensions are expressed in inches, the weight in lbs.

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Item No.	Description	lbs	Item Accessory ID	Bar Code
MANDOLINS				
39	ST/ST HAND GUARD	1	FOR 3839 & 25000	
03802	CENTRAL FLAT BLADE	1	FOR 3839 & 25000	
19638	38-BLADE JULIENNE CUTTER. THICKNESS 3 & 10 MM.	0.4	FOR 3839	
10644	44-BLADE JULIENNE CUTTER. THICKNESS 3 & 7 MM.	0.4	FOR 3839	
11660	60-BLADE JULIENNE CUTTER. THICKNESS 2 & 4.5 MM.	0.4	FOR 3839	
10201	POLYCARBONATE HAND GUARD FOR MANDOLINS	1	FOR 15000, 3839 & 25000	3700265020559
102013	1 MM JULIENNE CUTTER	0.24	FOR 15000 & 4100CLR	3700265030558
10202	2 MM JULIENNE CUTTER		FOR 15000 & 4100CLR	3700265020566
10204	4 MM JULIENNE CUTTER		FOR 15000 & 4100CLR	3700265020573
10207	7 MM JULIENNE CUTTER		FOR 15000 & 4100CLR	3700265020580
10210	10 MM JULIENNE CUTTER		FOR 15000 & 4100CLR	3700265020597
10211	BOX SET OF 4 JULIENNE CUTTERS (2, 4, 7 & 10 MM)	0.5	FOR 15000 & 4100CLR	3700265020603
JAPANESE MANDOLINS				
BNR9	BN120 REPLACEMENT BLADE		FLAT BLADE FOR BN120	
BNR1	BN64 REPLACEMENT BLADE		FLAT BLADE FOR BN64	
BNR2	BN64 REPLACEMENT BLADE		FINE BLADE FOR BN64	
BNR3	BN64 REPLACEMENT BLADE		MEDIUM BLADE FOR BN64	
BNR4	BN64 REPLACEMENT BLADE		COARSE BLADE FOR BN64	
BNR22	BN9 REPLACEMENT BLADE		FLAT BLADE FOR BN9	
BNR2	BN9 REPLACEMENT BLADE		FINE BLADE FOR BN9	
BNR3	BN9 REPLACEMENT BLADE		MEDIUM BLADE FOR BN9	
BNR4	BN9 REPLACEMENT BLADE		COARSE BLADE FOR BN9	
BNR9	BN95 REPLACEMENT BLADE		FLAT BLADE FOR BN95	
BNR10	BN95 REPLACEMENT BLADE		FINE BLADE FOR BN95	
BNR11	BN95 REPLACEMENT BLADE		MEDIUM BLADE FOR BN95	
BNR12	BN95 REPLACEMENT BLADE		10-EDGES COARSE BLADE FOR BN95	
BN112	BN95 REPLACEMENT BLADE		18-EDGES COARSE BLADE FOR BN95	
VEGETABLE & FRESH HERBS SLICERS				
4043	2 MM ANGEL HAIR CUTTER			
4044	3 MM SPAGHETTI CUTTER			
4045	6 MM TAGLIATELLE CUTTER			
102013	1 MM JULIENNE CUTTER		FOR 15000 & 4100CLR	3700265030558
10202	2 MM JULIENNE CUTTER		FOR 15000 & 4100CLR	3700265020566
10204	4 MM JULIENNE CUTTER		FOR 15000 & 4100CLR	3700265020573
10207	7 MM JULIENNE CUTTER		FOR 15000 & 4100CLR	3700265020580
10210	10 MM JULIENNE CUTTER		FOR 15000 & 4100CLR	3700265020597
10211	BOX SET OF 4 JULIENNE CUTTERS (2, 4, 7 & 10 MM)	0.5	FOR 15000 & 4100CLR	3700265020603
BNR16	FLAT BLADE FOR BN5		BN5 REPLACEMENT BLADE	
BNR18	FINE BLADE FOR BN5		BN5 REPLACEMENT BLADE	
BNR19	MEDIUM BLADE FOR BN5		BN5 REPLACEMENT BLADE	
BNR20	COARSE BLADE FOR BN5		BN5 REPLACEMENT BLADE	
MLT01	SPARE BLADE FOR MLT	0.02	FOR MLT	
CAN OPENERS				
2830	KNIFE KIT FOR CAN OPENER			3325980038148
2873	NYLON WASHER FOR CAN OPENER			3325980038186
038705	LOCKING LEVER CAN OPENER 05V55/05P55 – SET OF 5	0.3		3325980038230
03895	0X5P/0X5V – KNIFE KIT INCLUDING DISASSEMBLY TOOL	0.33		3325980001531
02895	0XP/0XV – KNIFE KIT INCLUDING DISASSEMBLY TOOL	0.33		3325980001425

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