

ESSENTIALS

I 2026



FRANCE 1887

GOBEL®

rien ne remplace  le fait main



Baking molds
Made in France



Entreprise
du Patrimoine
Vivant
l'excellence
des savoir-faire
français



NON-STICK MOULDS



EASY AND QUICK RELEASE

- Perfect release, without fat
- Two-layer non-stick coating, guaranteed PFAS-free, professional grade

VERY GOOD HEAT DIFFUSION

- Perfect and uniform results
- Good conduction through its steel material with non-stick coating

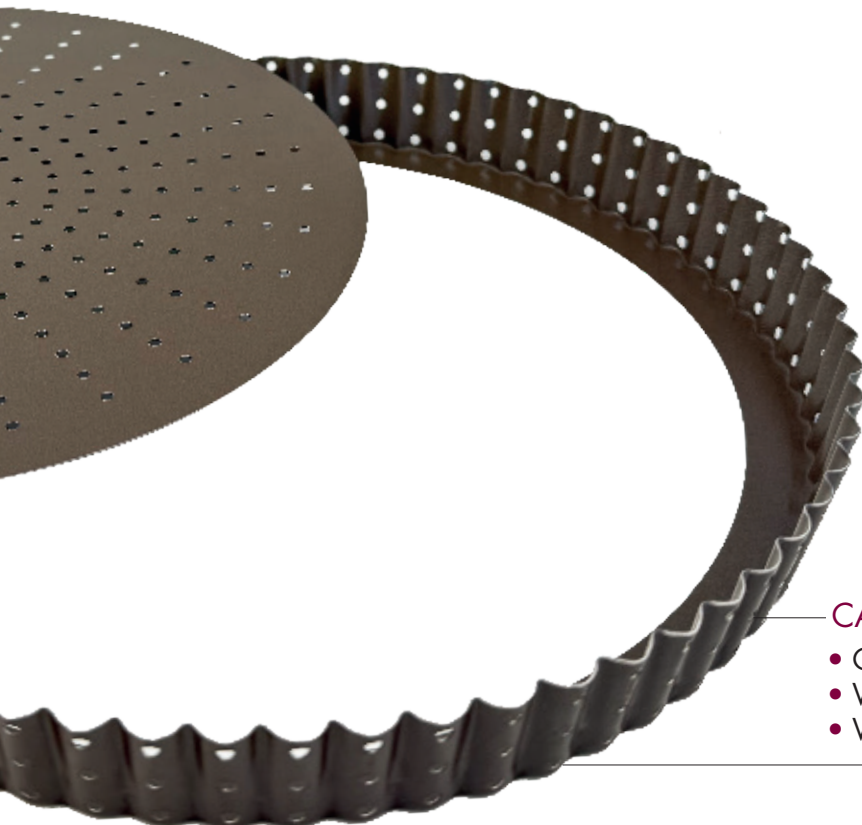
RESISTANT TO HIGH TEMPERATURES

- Heating temperature up to 250°C / 482°F
- Tin thickness 0.5 mm: best compromise between robustness and baking quality



CHEF'S TIP

To maintain the quality of the non-stick coating, avoid scratching by cutting the preparation outside the mould.



CARE

- Clean before first use
- Wash by hand, preferably
- Wash with soapy water

NON-STICK BAKING PANS



20 MINI MADELEINES BAKING PAN
395 X 125 X 13 MM
Ref. 264510 - Pack. 3



BEECHWOOD DOUGH PUSHER
PEFC CERTIFIED
Ref. 319110 - Pack. 1

12 MADELEINES BAKING PAN
395 X 200 X 17 MM
Ref. 264710 - Pack. 3



6 FINANCIERS BAKING PAN
380 X 180 MM
Ref. 220710 - Pack. 3



8 ECLAIRS BAKING PAN
315 X 228 MM
Ref. 298510 - Pack. 3



MINI-FINANCIERS OR BISCUITS ROSE DE REIMS BAKING PAN
290 X 198 MM
Ref. 267030 - Pack. 3



12 MINI TARTLETS BAKING PAN
320 X 245 X 10 MM
Ø 55 MM STAMPS
Ref. 228310 - Pack. 3



BREAD / PIZZA TRAYS & MOULDS



TRAY FOR 4 BAGUETTES
380 X 320 MM
Ref. 258330 - Pack. 1



SOFT BREAD MOULD WITH SLIDING LID
395 X 100 MM - H90 MM
Ref. 219010 - Pack. 1



PERFORATED BREAD MOULD
250 X 80 MM - H80 MM
Ref. 223690 - Pack. 3



SOFT BREAD MOULD WITH SLIDING LID
245 X 84 MM - H76 MM
Ref. 219310 - Pack. 1

CAKE & PÂTÉ MOULDS



SPRINGFORM LONG PÂTÉ MOULD - REMOVABLE BOTTOM

Dimensions	Ref.	Pack.
300 X 80 X 80 MM	219710	1
350 X 80 X 80 MM	219720	1
400 X 80 X 80 MM	219730	1



SPRINGFORM LONG PÂTÉ MOULD
(MINI) - REMOVABLE BOTTOM
300 X 40 X 60 MM
Ref. 219410 - Pack. 1



FOLDING PÂTÉ OR CAKE MOULD

Dimensions	Ref.	Pack.
220 X 80 MM	220010	1
250 X 90 MM	220020	1
285 X 90 MM	220030	1



STAMPED CAKE MOULD
ROLLED EDGES
230 X 65 MM - H75 MM
Ref. 223320 - Pack. 3



BOX SET OF 6 INDIVIDUAL
NON-STICK CAKE MOULD
13 X 7 X 8 CM
Ref. 726630 - Pack. 6



STAMPED CAKE MOULD
ROLLED EDGES
250 X 75 MM - H75 MM
Ref. 223330 - Pack. 3

REINFORCED EDGE WITH WIRE CAKE MOULD

Dimensions	Ref.	Pack.
185 X 65 MM - H70 MM	223630	3
215 X 65 MM - H70 MM	223640	3
242 X 77 MM - H80 MM	223650	3
272 X 77 MM - H80 MM	223660	3



TART & TARTLET MOULDS



ROUND FLUTED TART MOULD - FIXED BOTTOM

Dimensions	Ref.	Pack.
Ø200/185 MM - H25 MM	226320	3
Ø220/200 MM - H25 MM	226322	3
Ø240/230 MM - H25 MM	226330	3
Ø260/240 MM - H25 MM	226332	3
Ø280/270 MM - H25 MM	226340	3
Ø300/280 MM - H25 MM	226342	3
Ø320/310 MM - H25 MM	226350	3



ROUND FLUTED TART MOULD
REMOVABLE BOTTOM

Dimensions	Ref.	Pack.
Ø200/185 MM - H25 MM	226420	3
Ø220/200 MM - H25 MM	226422	3
Ø240/230 MM - H25 MM	226430	3
Ø260/240 MM - H25 MM	226432	3
Ø280/270 MM - H25 MM	226440	3
Ø300/280 MM - H25 MM	226442	3
Ø320/310 MM - H25 MM	226450	3



DEEP ROUND FLUTED TART MOULD
REMOVABLE BOTTOM

Dimensions	Ref.	Pack.
Ø200/185 MM - H35 MM	226620	3
Ø220/200 MM - H35 MM	226622	3
Ø240/225 MM - H35 MM	226630	3
Ø260/240 MM - H35 MM	226632	3
Ø280/265 MM - H35 MM	226640	3
Ø300/280 MM - H35 MM	226642	3
Ø320/305 MM - H35 MM	226650	3



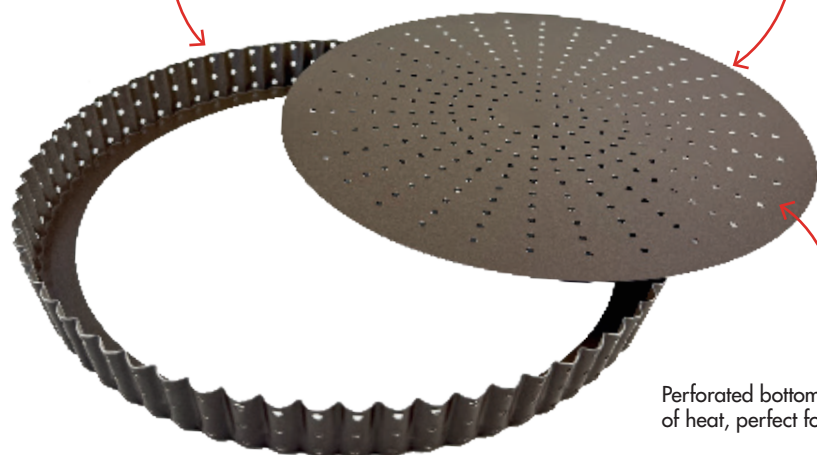
PERFORATED ROUND FLUTED TART MOULD
FIXED BOTTOM

Dimensions	Ref.	Pack.
Ø200 MM - H25 MM	226321	3
Ø220 MM - H25 MM	226325	3
Ø240 MM - H25 MM	226331	3
Ø260 MM - H25 MM	226335	3
Ø280 MM - H25 MM	226341	3
Ø300 MM - H25 MM	226345	3
Ø320 MM - H25 MM	226351	3



Two-layer, non-stick,
professional grade for
perfect release

Removable bottom:
easy release



**PERFORATED ROUND FLUTED TART MOULD
REMOVABLE BOTTOM**

Dimensions	Ref.	Pack.
Ø280 MM - H28 MM	226441	3

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



ROUND FLUTED TARTLET MOULD - FIXED BOTTOM

Dimensions	Ref.	Pack.
Ø100/85 MM - H18 MM	293570	12



**BOX SET OF 6 ROUND FLUTED
TARTLET - FIXED BOTTOM
Ø100 MM**

Ref. 270171 - Pack. 1



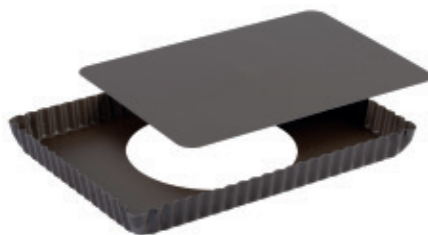
**RECTANGULAR FLUTED TART MOULD
REMOVABLE BOTTOM
340 X 100 MM - H25 MM**

Ref. 225410 - Pack. 3



**PERFORATED RECTANGULAR FLUTED TART
MOULD - REMOVABLE BOTTOM
340 X 100 MM - H25 MM**

Ref. 225412 - Pack. 3



**RECTANGULAR FLUTED TART MOULD
REMOVABLE BOTTOM
275 X 195 MM - H25 MM**

Ref. 225810 - Pack. 3



**SQUARE FLUTED TART MOULD
FIXED BOTTOM
220 X 220 MM - H25 MM**

Ref. 226810 - Pack. 3

SPRINGFORM, SAVARIN, CHARLOTTE & INDIVIDUAL CAKE MOULDS

ROUND PLAIN CAKE MOULD - RAISED EDGE

Dimensions	Ref.	Pack.
Ø100/90 MM - H30 MM	223701	12
Ø120/105 MM - H34 MM	223702	3
Ø140/117 MM - H35 MM	223705	3
Ø180/153 MM - H45 MM	223720	3
Ø200/175 MM - H45 MM	223730	3
Ø220/195 MM - H50 MM	223740	3
Ø240/210 MM - H50 MM	223750	3
Ø260/235 MM - H50 MM	223760	3
Ø280/250 MM - H50 MM	223770	3
Ø300/275 MM - H55 MM	223780	3
Ø320/295 MM - H55 MM	223790	3



SPRINGFORM MOULD WITH REMOVABLE BOTTOM

Dimensions	Ref.	Pack.
Ø220 MM - H70 MM	221640	3
Ø240 MM - H70 MM	221650	1
Ø260 MM - H70 MM	221660	1
Ø300 MM - H70 MM	221680	3



OPEN SAVARIN OR RING MOULD

Dimensions	Ref.	Pack.
Ø240 MM - H58 MM	254050	3



CHARLOTTE MOULD
Ø180/150 MM - H100 MM
Ref. 212620 - Pack. 3



TRADITIONAL FRENCH CHEESECAKE
MOULD
Ø140/70 MM - H40 MM
Ref. 251210 - Pack. 3



RECIPE SETS & PACKS

RECIPE AND HISTORY OF THE SPECIALITY AT THE BACK OF THE SET.



12 BARQUETTES PASTRY SET
Ref. GL367 - Pack. 1



8 ECLAIRS PASTRY SET
Ref. GL361 - Pack. 1



12 MADELEINES PASTRY SET
Ref. GL366 - Pack. 1



TATIN TART RECIPE PACK
275 X 300 X 55 MM
Ref. 223760-PK - Pack. 6



LEMON TART RECIPE PACK
280 X 300 X 30 MM
Ref. 226340-PK - Pack. 6

TINPLATE MOULDS



EXCEPTIONAL THERMAL CONDUCTIVITY

- Excellent temperature rise
- Fast cooking - reduced energy consumption

PERFECTLY HEALTHY BAKING

- Temperatures up to 250°C / 482°F
- Golden pastry, crispy on the outside and soft inside!

PROFESSIONAL GRADE, LONG-LASTING

- High steel thickness of 0.5mm and exceptionally high tin thickness (8.4g/m²)
- Durable material

ECOLOGICAL MATERIAL

- Fully recyclable material
- Carbon content less than 0.08

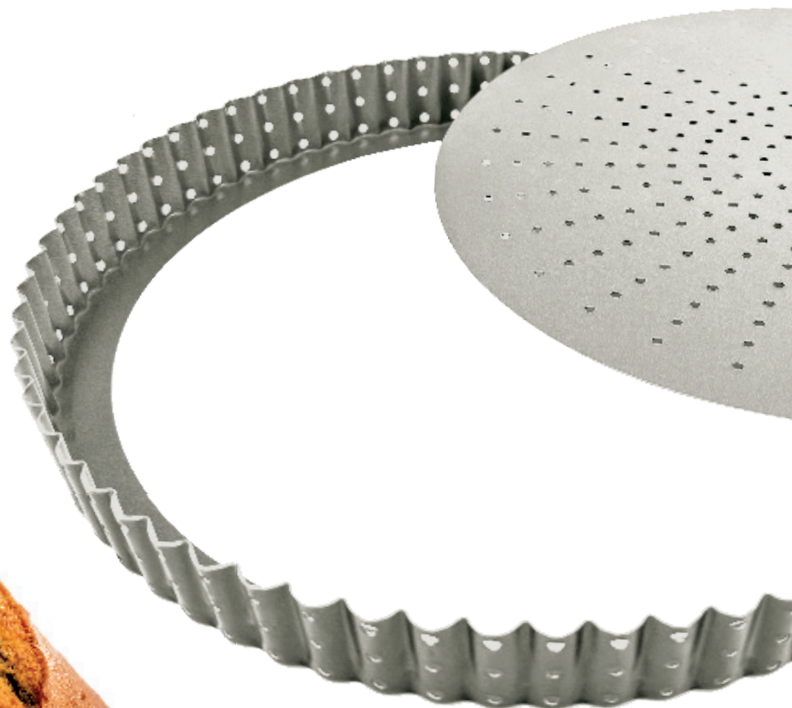


CHEF'S KNOWLEDGE

Gobel perpetuates the traditional craftsmanship of tinsmiths initiated in the 18th century. The heritage of this know-how, combined with continuous innovation, has made Gobel a key player in the world of pastry-making utensils.

CARE

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



TART & TARTLET MOULDS



126332

ROUND FLUTED TART MOULD

Dimensions	Ref.	Pack.
Ø80 mm - h35 mm	865708	6
Ø100 mm - h35 mm	865710	6
Ø110 mm - h35 mm	865711	6
Ø140 mm - h35 mm	865714	6
Ø160 mm - h35 mm	865716	1
Ø180 mm - h35 mm	865718	1
Ø200 mm - h35 mm	865720	1
Ø220 mm - h35 mm	865722	1
Ø240 mm - h35 mm	865724	1
Ø260 mm - h35 mm	865726	1
Ø280 mm - h35 mm	865728	1
Ø300 mm - h35 mm	865730	1



PERFORATED FLUTED TART MOULD

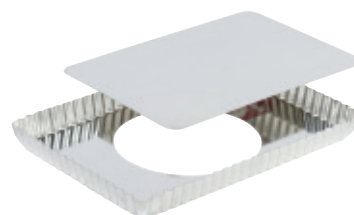
Dimensions	Ref.	Pack.
Ø200 mm - h28 mm	126321	3
Ø220 mm - h28 mm	126325	3
Ø240 mm - h28 mm	126331	3
Ø260 mm - h28 mm	126335	3
Ø280 mm - h28 mm	126341	3
Ø300 mm - h28 mm	126345	3
Ø320 mm - h28 mm	126351	3



193570

ROUND PLAIN TARTLET MOULD

Dimensions	Ref.	Pack.
Ø80/70 mm - h12 mm	193550	12
Ø100/85 mm - h18 mm	193570	12
Ø120/110 mm - h20 mm	193580	12



RECTANGULAR FLUTED TART MOULD REMOVABLE BOTTOM

Dimensions	Ref.	Pack.
Ø275 x 195 mm - h25 mm	125810	3

SPRINGFORM, SAVARIN, CHARLOTTE & INDIVIDUAL CAKE MOULDS



CHEF'S TIP

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



DEEP SAVARIN OR RING MOULD

Dimensions	Ref.	Pack.
Ø240 mm - h58 mm	154050	3



ROSARY MOULD

Dimensions	Ref.	Pack.
Ø200/175 mm - h50 mm	122130	3



"TROIS FRÈRES"
TWISTED SAVARIN OR RING MOULD

Dimensions	Ref.	Pack.
Ø220 mm - h55 mm	124340	3



CAKES, PÂTÉS & BREADS MOULDS



123640

CAKE MOULD REINFORCED
EDGE WITH WIRE

Dimensions	Ref.	Pack.
Ø215 x 65 mm - h70 mm	123640	3
Ø332 x 77 mm - h80 mm	123680	3



119710

SPRINGFORM LONG PÂTÉ PAN
REMOVABLE BOTTOM

Dimensions	Ref.	Pack.
300 x 80 x 80 mm	119710	1
350 x 80 x 80 mm	119720	1
400 x 80 x 80 mm	119730	1



SPRINGFORM LONG PÂTÉ PAN (MINI)
REMOVABLE BOTTOM

Dimensions	Ref.	Pack.
300 x 40 x 60 mm	119410	1



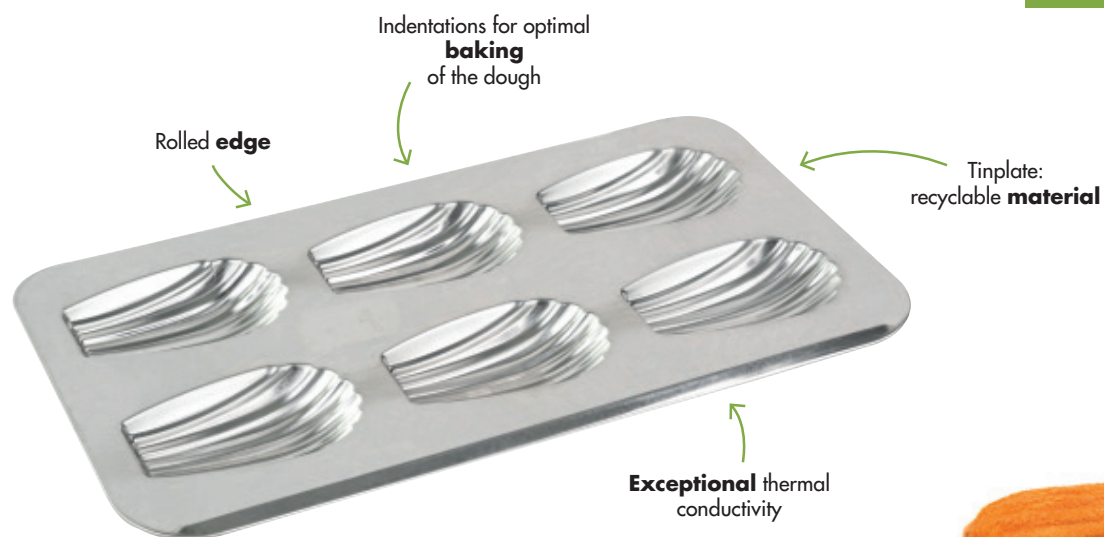
134000

PERFORATED BREAD PAN
DIMENSIONS REF. PACKAGING

Dimensions	Ref.	Pack.
250 x 80 mm - h80 mm	123690	3
140 x 80 mm - h70 mm	134000	3



BAKING PANS



12 MADELEINES BAKING SHEET

Dimensions	Ref.	Pack.
395 x 200 x 17 mm	164710	3



20 SMALL MADELEINES BAKING SHEET

Dimensions	Ref.	Pack.
395 x 125 x 13 mm	164510	3



12 MINI-FINANCIERS OR BISCUITS ROSE DE REIMS BAKING SHEET

Dimensions	Ref.	Pack.
290 x 198 mm	167030	3



6 FINANCIERS BAKING SHEET

Dimensions	Ref.	Pack.
380 x 180 x 17 mm	120710	3

STAINLESS STEEL MOULDS



DURABLE MATERIAL

- High **thickness** (up to 1 mm)
- **Resistant** to sharp objects and corrosion
- **Healthy** and **environmentally friendly**, it does not deteriorate and does not release any polluting substances
- **Recyclable** material

VERY GOOD HEAT DISTRIBUTION

- Perfect, even cooking
- Can be cooked in a bain-marie

WITHSTANDS HIGH TEMPERATURES

- Heating temperatures up to 300°C
- Dishwasher safe



CHEF'S TIP

Stainless steel stands out for its robustness, hygiene and neutrality, making it a durable and safe material, ideal for intensive use.



CARE

- Clean before 1st use
- Dishwasher safe
- Resistant to sharp objects

RINGS AND SQUARES FRAMES



TART RING STAINLESS STEEL
ROLLED EDGES THICKNESS 4/10

Dimensions	Ref.	Pack.
Ø80 MM - H20 MM	824920	6
Ø90 MM - H20 MM	824930	6
Ø100 MM - H20 MM	824940	6
Ø120 MM - H20 MM	824941	6
Ø140 MM - H20 MM	824942	1
Ø180 MM - H20 MM	824944	1
Ø200 MM - H20 MM	824950	1
Ø220 MM - H20 MM	824960	1
Ø240 MM - H20 MM	824970	1
Ø260 MM - H20 MM	824980	1

All diameters **possible** between
16 and 28 cm

Graduated inside
every **2 cm**

Stainless
steel

Locks at the **required**
size thanks to the
fastening loop

ADJUSTABLE STAINLESS STEEL RING

Dimensions	Ref.	Pack.
Ø160 À 280 MM - H 60 MM	896480	3



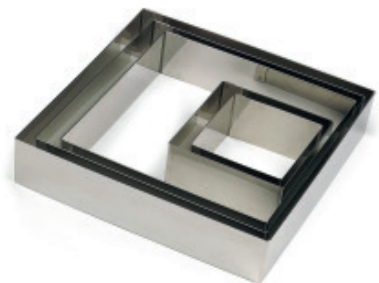
OBLONG RING

Dimensions	Ref.	Pack.
145 X 40 - H20 MM	823010	3
200 X 55 - H20 MM	823011	3
280 X 80 - H20 MM	823013	3



STAINLESS STEEL MOUSSE RING

Dimensions	Ref.	Pack.
Ø80 MM - H45 MM - 6/10°	865010	6
Ø100 MM - H45 MM - 8/10°	865012	6
Ø120 MM - H45 MM - 8/10°	865020	6
Ø140 MM - H45 MM - 10/10°	865030	1
Ø160 MM - H45 MM - 10/10°	865040	1
Ø180 MM - H45 MM - 10/10°	865050	1
Ø200 MM - H45 MM - 10/10°	865060	1
Ø220 MM - H45 MM - 10/10°	865070	1
Ø240 MM - H45 MM - 10/10°	865080	1



STAINLESS STEEL SQUARE RING

Dimensions	Ref.	Pack.
80 X 80 X 45 MM	863310	6
100 X 100 X 45 MM	863320	1
160 X 160 X 45 MM	863330	1
180 X 180 X 45 MM	863340	1
200 X 200 X 45 MM	863350	1
220 X 220 X 45 MM	863360	1
240 X 240 X 45 MM	863370	1
60 X 60 X 30 MM	869030	6



EXTENDIBLE AND ADJUSTABLE
STAINLESS STEEL FRAME
280 X 160 X 45 MM
Ref. 896470 - Pack. 3

PERFORATED RINGS



Thanks to their strategically placed **micro-perforations**, these rings ensure a homogeneous distribution of heat, **guaranteeing a uniform cooking crispy dough**.

The **micro-perforations** act as natural humidity regulators, preventing any accumulation of water in the dough, which allows for **crispy pie edges**, even with juicy fillings

Diameters and arrangements of perforations designed for **excellent diffusion of heat** and **uniform cooking**

Easy release : the micro-perforations allow the circle to be removed without hanging dough

No perforation on a 3mm strip at the top and bottom of the circles for **better hold of the dough during baking**



PERFORATED RINGS
HEIGHT 35MM THICKNESS 10/10TH

Dimensions	Ref.	Pack.
Ø80 MM - H35 MM	865708	6
Ø100 MM - H35 MM	865710	6
Ø110 MM - H35 MM	865711	6
Ø140 MM - H35 MM	865714	6
Ø160 MM - H35 MM	865716	1
Ø180 MM - H35 MM	865718	1
Ø200 MM - H35 MM	865720	1
Ø220 MM - H35 MM	865722	1
Ø240 MM - H35 MM	865724	1
Ø260 MM - H35 MM	865726	1
Ø280 MM - H35 MM	865728	1
Ø300 MM - H35 MM	865730	1

PERFORATED RINGS
HEIGHT 20MM THICKNESS 10/10TH

Dimensions	Ref.	Pack.
Ø110 MM - H20 MM	862111	6
Ø140 MM - H20 MM	862114	6
Ø160 MM - H20 MM	862116	1
Ø180 MM - H20 MM	862118	1

PASTRY & COOKIE CUTTERS



RECTANGULAR RING
STAINLESS STEEL

Dimensions	Ref.	Pack.
120 X 60 X 45 MM	864330	1

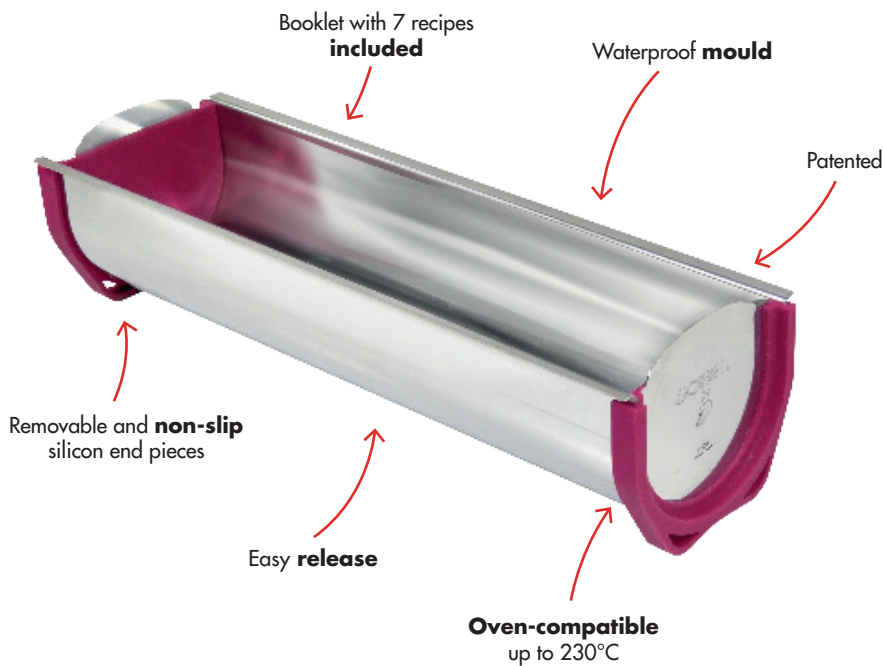


SET OF 8 ROUND FLUTED
CUTTERS - ROLLED EDGES
Ø30 TO 100 MM - H36 MM
Ref. 880001 - Pack. 1



SET OF 8 PLAIN ROUND CUTTERS
WITH ROLLED EDGES
Ø30 TO 110 MM - H40 MM
Ref. 880101 - Pack. 1

LOG MOULDS & MIXING BOWLS



ROUNDED LOG CHUTE - STAINLESS STEEL

Dimensions	Ref.	Pack.
300 X 85 X 68 MM - 1,5 L	814570	4



SET OF 3 STAINLESS STEEL
LOG SPATULAS
Ref. 817930 - Pack. 4



GOBEL MIXING BOWL WITH SILICON BASE

Dimensions	Ref.	Pack.
Ø 16 CM	GL303	1



ROUND-BASED MIXING BOWL
STAINLESS STEEL

Dimensions	Ref.	Pack.
Ø 16 CM	GL312	1
Ø 20 CM	GL313	1
Ø 24 CM	GL329	1

PASTRY BAKING SHEETS



GOBEL PASTRY TRAYS ARE AVAILABLE IN STAINLESS STEEL, ALUMINIUM AND ALUMINIUM WITH A NON-STICK COATING.

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

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

Promotes circulation of warm air
in the oven and around baking sheets



Reduces heat conduction
for delicate preparations
(macarons)

PERFORATED PASTRY BAKING SHEET ALUMINIUM

Dimensions	Ref.	Pack.
300 X 400 X 10 MM	615530	5
600 MM X 400 X 10 MM	615590	5

NON-STICK PASTRY BAKING SHEET COATED ALUMINIUM

Dimensions	Ref.	Pack.
400 X 300 X 10 MM	714530	1
530 X 325 X 10 MM	714560	1
600 X 400 X 10 MM	714590	1



PERFORATED PASTRY BAKING SHEET WITHOUT EDGE - ALUMINIUM
300 X 400 X 10 MM
Ref. 615535 - Pack. 5

PASTRY BAKING SHEET - ALUMINIUM

Dimensions	Ref.	Pack.
600 X 400 X 10 MM	614590	1



UTENSILS

PROFESSIONAL STAINLESS STEEL WHISK WITH NON-SLIP WATERPROOF HANDLE

Dimensions	Ref.	Pack.
25 CM	NC070	5
30 CM	NC071	5
35 CM	NC072	5



PASSION RANGE - SILICONE

Dimensions	Ref.	Pack.
SPATULA SPOON 280 X 60 X 14 MM	GL19P013	12
LARGE MARYSE SPATULA 275 X 55 X 14 MM	GL19P014	12
SMALL MARYSE SPATULA 265 X 40 X 14 MM	GL19P015	12
BASTING BRUSH 275 X 55 X 14 MM	GL19P016	12



BLOW TORCH
STAINLESS STEEL AND ABS
H170 MM
Ref. N3924 - Pack. 6

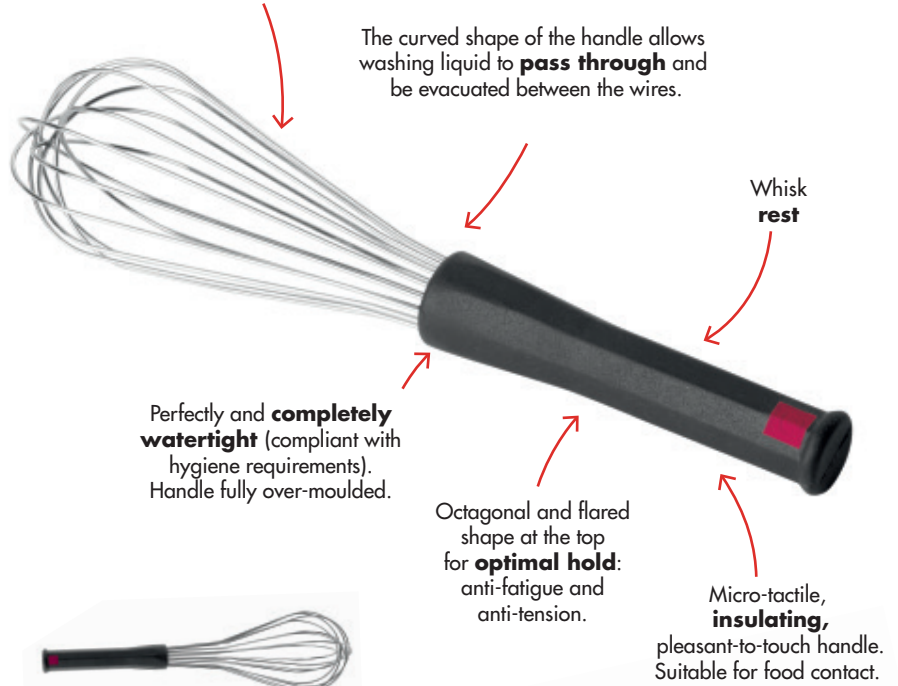


STAINLESS STEEL DOUGH CUTTER 5 CASTERS

Dimensions	Ref.	Pack.
5 ROULETTES	N37031	1



Stainless steel wires
**that cannot detach from
the handle or twist.**
High resistance to tearing
(tested above 80 kg).



PROFESSIONAL STAINLESS STEEL
ROUND EGG WHITE WHISK
NON-SLIP WATERPROOF HANDLE
35 CM
Ref. NC076 - Pack. 5



PASTRY ROLLING PIN BEECHWOOD - PEFC CERTIFIED

Dimensions	Ref.	Pack.
50 CM - Ø5 CM	NRP50	4

TAPIS DE CUISSON ET PRÉPARATION

Dimensions	Ref.	Coli.
400 X 300 MM	GL304	1
580 X 385 MM	GL305	1
515 X 310 MM	GL306	1

STAINLESS STEEL STRAINER
WITH REINFORCEMENT - WITH HOOK
Ref. 814410 - Pack. 1

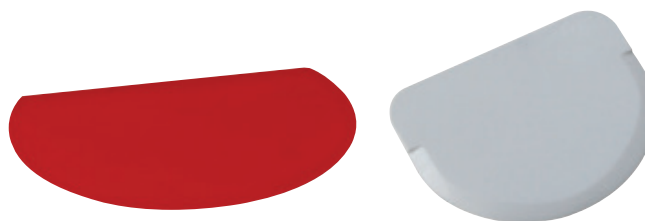


LES USTENSILES



STAINLESS STEEL HOLE SHAKER Ø7 CM WITH CAP

Detail	Ref.	Pack.
SAUPOUDREUSE TOILE	N3705	4



PASTRY SCRAPER

Detail	Ref.	Pack.
ROUGE SOUPLE 16X12CM	317920	3
BLANCHE RIGIDE 12X9CM	317910	3



FLOUR SIEVE 3 PIECES Ø30CM
- MEDIUM MESH NO. 20
INTERCHANGEABLE MESH
Ref. NC012 - Pack. 1

CREAM WHIPPERS & CHARGERS



STAINLESS STEEL PROFESSIONAL
CREAM WHIPPER

Contenance	Ref.	Pack.
0,5L	GL337	1
1L	GL338	1

NOZZLE SETS & PASTRY BAGS



BOX OF 12 PROFESSIONAL STAINLESS STEEL NOZZLES

Ref. GL364 - Pack. 1

Composition of the box :

- 1 plain nozzle 14 mm
- 1 plain nozzle 7 mm
- 1 plain nozzle 17 mm
- 1 petal nozzle 17 mm
- 1 ribbon nozzle 18x3 mm
- 1 Saint-Honoré nozzle rounded pan cut 24 mm
- 1 fluted log nozzle 6 teeth 20x3 mm
- 1 fluted log nozzle 6 teeth 20x5 mm
- 1 fluted nozzle 9 teeth 19 mm
- 1 fluted nozzle 7 teeth 11 mm
- 1 petit-four nozzle 15 teeth 14 mm
- 1 rose nozzle 8 teeth 18

BOX OF 8 STAINLESS STEEL CHRISTMAS NOZZLES

Ref. GL365 - Pack. 1

Composition of the box :

- 8 Russian nozzles Christmas decor



SET OF A 45CM PASTRY BAG
& 2 STAINLESS NOZZLES
Ref. GL369 - Pack. 1



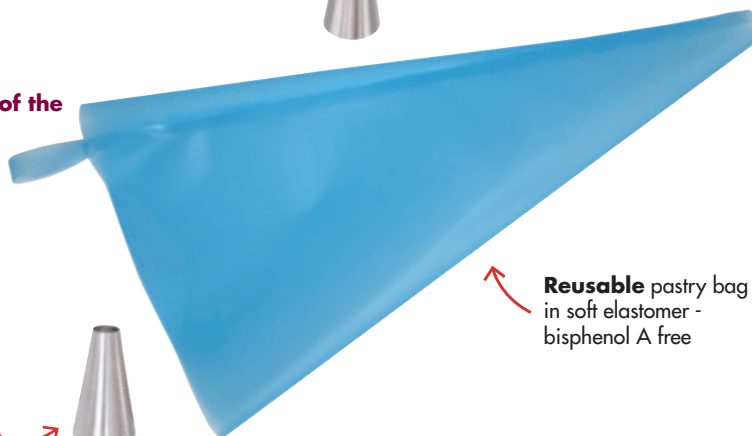
SET OF A 35CM PASTRY BAG
& 2 STAINLESS NOZZLES
Ref. GL363 - Pack. 1



1 star
nozzle

Composition of the set:

1 plain



Reusable pastry bag
in soft elastomer -
bisphenol A free

INDIVIDUAL NOZZLES

The **one-piece nozzles** with **no rolled edge** fit all pastry bags without risk of tearing. They guarantee perfect hygiene. The wide range of **shapes** and **sizes** allows **all types** of salty or sweet **decorations**, hot or cold.



Product Reference in bulk	Reference of the nozzle presented on an individual cardboard card	Name of the nozzle presented on an individual cardboard card	Visual	Product Dimensions	Pack.
DOUILLES SPHÈRES					
GLR813	GLR813-C	s/st sphere nozzle R813 - top dia. 24mm		60mm high - top dia 24mm - bottom dia 31mm	1
GLR804	GLR804-C	s/st sphere nozzle R804 - top dia. 22mm		60mm high - top dia 22mm - bottom dia 31mm	1
GLR814	GLR814-C	s/st sphere nozzle R814 - top dia. 24mm		60mm high - top dia 24mm - bottom dia 31mm	1
GLR822	GLR822-C	s/st sphere nozzle R822 - top dia. 24mm		60mm high - top dia 24mm - bottom dia 31mm	1
GLR819	GLR819-C	s/st sphere nozzle R819 - top dia. 24mm		60mm high - top dia 24mm - bottom dia 31mm	1
FLOWER RUSSIAN NOZZLES					
GLR750	GLR750-C	s/st Flower russian nozzle R750 - top dia. 25mm		42mm high - top dia 25mm - bottom dia 37mm	1
GLR751	GLR751-C	s/st Flower russian nozzle R751 - top dia. 25mm		42mm high - top dia 25mm - bottom dia 37mm	1
GLR752	GLR752-C	s/st Flower russian nozzle R752 - top dia. 25mm		42mm high - top dia 25mm - bottom dia 37mm	1
GLR753	GLR753-C	s/st Flower russian nozzle R753 - top dia. 25mm		42mm high - top dia 25mm - bottom dia 37mm	1
SULTAN NOZZLES					
GLR950	GLR950-C	s/st plain sultan nozzle - protruding cone - R950 - top dia. 30mm		41mm high - top dia 30mm - bottom dia 39mm	1
GLR951	GLR951-C	s/st star sultan nozzle - protruding cone - R951 - top dia. 30mm		41mm high - top dia 30mm - bottom dia 39mm	1
GLR952	GLR952-C	s/st star sultan nozzle - flat cone up - R952 - top dia. 30mm		41mm high - top dia 30mm - bottom dia 39mm	1
LEAF NOZZLES					
GLF366	GLF366-C	s/st leaf nozzle F366 - top dia. 10mm		51mm high - top dia 10mm - bottom dia 25mm	1
GLF113	GLF113-C	s/st leaf nozzle F113 - top dia. 10mm		51mm high - top dia 10mm - bottom dia 25mm	1
ST HONORE NOZZLES					
GLSH18	GLSH18-C	s/st saint-honore nozzle- top dia. 18mm		44mm high - top dia 18mm - bottom dia 25mm	1
GLSH24	GLSH24-C	s/st saint-honore nozzle - rounded corner - top dia. 24mm		49mm high - top dia 24mm - bottom dia 30mm	1
GLSH15	GLSH15-C	s/st saint-honore nozzle - top dia. 15mm		43mm high - top dia 15mm - bottom dia 24mm	1
GLSH28	GLSH28-C	s/st saint-honore nozzle - top dia. 28mm		46mm high - top dia 28mm - bottom dia 30mm	1
GLSH16	GLSH16-C	s/st saint-honore nozzle - top dia 16mm		47mm high - top dia 16mm - bottom dia 30mm	1
LOG NOZZLES					
GLB203	GLB203-C	s/st log nozzle - 20x3mm - 6teeth		50mm high - top 16mm 20x3mm - bottom dia 31mm	1
GLB205	GLB205-C	s/st log nozzle - 20x5mm - 6teeth		46mm high - top 20x5mm - bottom dia 30mm	1
GLB172	GLB172-C	s/st multiline nozzle - 17x2mm		45mm high - top 17x5mm - bottom dia 25mm	1

PETAL NOZZLES					
GLP121	GLP121-C	s/st petal nozzle - top dia 29mm		46mm high - top dia 29mm - bottom diam 36mm	1
GLP104	GLP104-C	s/st petal nozzle - top dia 17mm		38mm high - top dia 17mm - bottom diam 25mm	1
GLP116	GLP116-C	s/st petal nozzle - top dia 17mm		43mm high - top dia 17mm - bottom diam 25mm	1
GLP126	GLP126-C	s/st petal nozzle - top dia 19mm		37mm high - top dia 19mm - bottom diam 25mm	1
STAR NOZZLES					
GLPF14	GLPF14-C	s/st star nozzle 14 teeth PF14 - top dia. 10mm		50mm high - top dia 10mm - bottom diam 30mm	1
GLPF17	GLPF17-C	s/st star nozzle 17 teeth PF17 - top dia. 16mm		53mm high - top dia 16mm - bottom diam 35mm	1
GLPF15	GLPF15-C	s/st star nozzle 15 teeth PF15 - top dia. 14mm		46mm high - top dia 14mm - bottom diam 30mm	1
GLPF10	GLPF10-C	s/st star nozzle 10 teeth PF10 - top dia. 7mm		46mm high - top dia 7mm - bottom diam 25mm	1
STAR NOZZLES					
GLG9	GLG9-C	s/st star nozzle 9 teeth G9 - top dia. 19mm		53mm high - top dia 19mm - bottom diam 35mm	1
GLD7	GLD7-C	s/st star nozzle 7 teeth D7 - top dia. 11mm		53mm high - top dia 11mm - bottom diam 30mm	1
GLH6	GLH6-C	s/st star nozzle 6 teeth H6 - top dia. 23mm		51mm high - top dia 23mm - bottom diam 35mm	1
ROSE NOZZLES					
GLRO23	GLRO23-C	st/st rose nozzle 8 teeth - top dia. 23mm		51mm high - top dia 23mm - bottom diam 36mm	1
GLRO21	GLRO21-C	st/st rose nozzle 10 teeth - top dia. 21mm		50mm high - top dia 21mm - bottom diam 35mm	1
GLRO12	GLRO12-C	st/st rose nozzle 6 teeth - top dia. 12mm		52mm high - top dia 12mm - bottom diam 30mm	1
GLRO17	GLRO17-C	st/st rose nozzle 12 teeth - top dia. 17mm		48mm high - top dia 17mm - bottom diam 31mm	1
GLRO18	GLRO18-C	st/st rose nozzle 8 teeth - top dia. 18mm		47mm high - top dia 18mm - bottom diam 30mm	1
GLRO16	GLRO16-C	st/st rose nozzle 15 teeth - top dia. 16mm		46mm high - top dia 16mm - bottom diam 30mm	1
FILLING NOZZLE					
GLGA9	GLGA9-C	st/st filling nozzle - top dia. 9mm		137mm high - top dia 9mm - bottom diam 24mm	1
GLGA8	GLGA8-C	st/st filling nozzle - top dia. 8mm		100mm high - top dia 8mm - bottom diam 25mm	1
GLGA5	GLGA5-C	st/st filling nozzle - top dia. 5mm		95mm high - top dia 5mm - bottom diam 25mm	1
RIBBON NOZZLE					
GLRU183	GLRU183-C	st/st ribbon nozzle - 18x3mm		32mm high - top dia 18mm - bottom diam 22mm	1
PLAIN NOZZLE					
GLUN2	GLUN2-C	st/st plain nozzle - top dia. 2mm		53mm high - top dia 2mm - bottom diam 25mm	1
GLUN7	GLUN7-C	st/st plain nozzle - top dia. 7mm		50mm high - top dia 7mm - bottom diam 25mm	1
GLUN10	GLUN10-C	st/st plain nozzle - top dia. 10mm		50mm high - top dia 10mm - bottom diam 30mm	1
GLUN17	GLUN17-C	st/st plain nozzle - top dia. 17mm		48mm high - top dia 17mm - bottom diam 35mm	1
GLUN14	GLUN14-C	st/s plain nozzle - top dia. 14mm		50mm high - top dia 14mm - bottom diam 30mm	1
GEOMETRICAL NOZZLES					
GLF01	GLF01-C	st/st geometrical fluted nozzle square - top dia. 26mm		42mm high - top dia 26mm - bottom diam 37mm	1
GLF03	GLF03-C	st/st geometrical plain nozzle square - top dia. 25mm		40mm high - top dia 25mm - bottom diam 37mm	1
GLF04	GLF04-C	st/st geometrical plain nozzle drop - top dia. 26mm		41mm high - top dia 26mm - bottom diam 37mm	1
GLF06	GLF06-C	st/st geometrical fluted nozzle heart - top dia. 24mm		44mm high - top dia 24mm - bottom diam 37mm	1
GLF05	GLF05-C	st/st geometrical plain nozzle arrow - top dia. 22mm		41mm high - top dia 22mm - bottom diam 37mm	1

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