ESSENTIALS

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

SANS
PFAS
FREE

NON-STICK MOLDS



EASY AND QUICK RELEASE

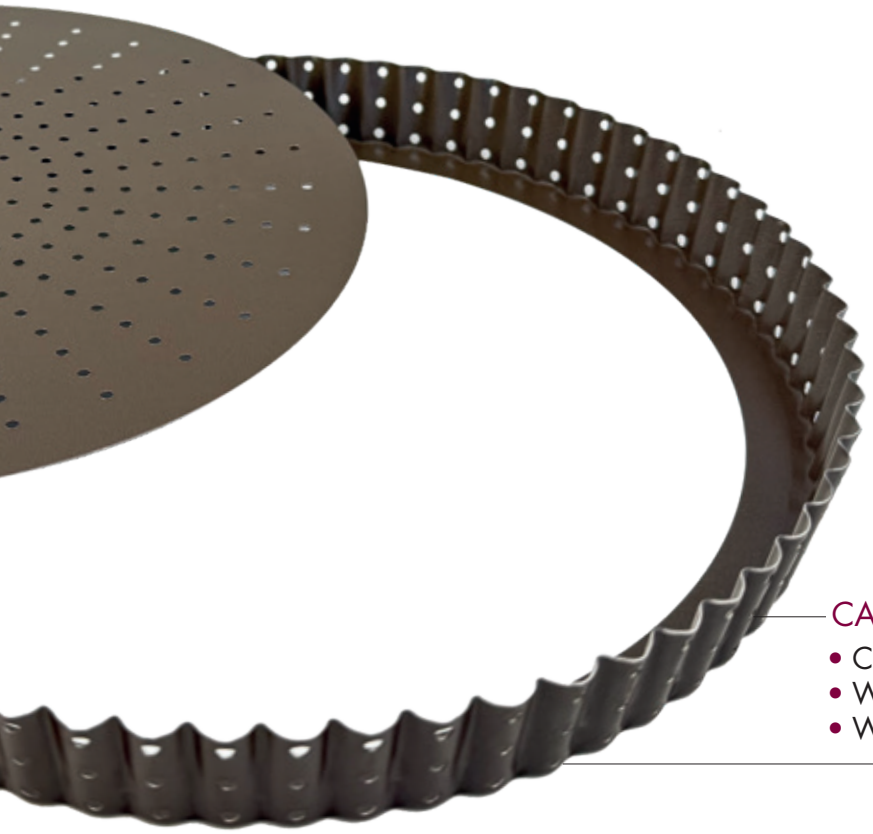
- Perfect release, without fat
- Two-layer non-stick coating, guaranteed PFAS-free, professional grade

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 mold.

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 & MOLDS



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

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



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





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

CAKE & PÂTÉ MOLDS



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



FOLDING PÂTÉ OR CAKE MOLD

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



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



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



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



REINFORCED EDGE WITH WIRE CAKE MOLD

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 MOLDS



ROUND FLUTED TART MOLD - 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 MOLD
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 MOLD
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



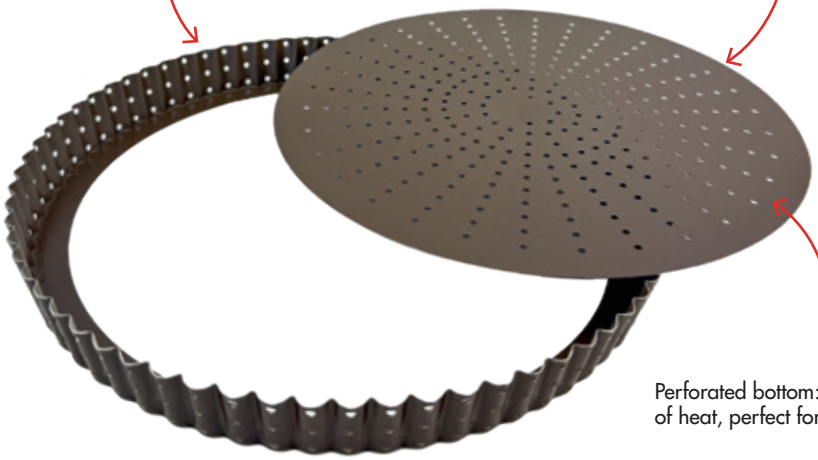
PERFORATED ROUND FLUTED TART MOLD
FIXED BOTTOM

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

PERFORATED ROUND FLUTED TART MOLD REMOVABLE BOTTOM

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



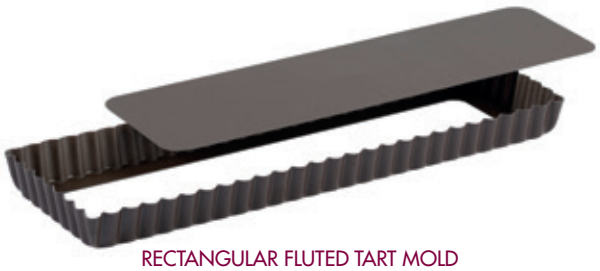
ROUND FLUTED TARLET MOLD - FIXED BOTTOM

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



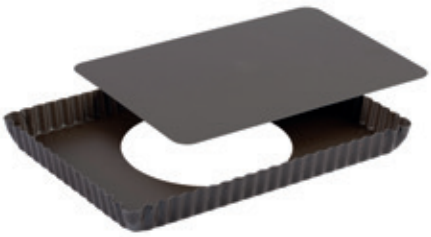


RECTANGULAR FLUTED TART MOLD REMOVABLE BOTTOM
340 X 100 MM - H25 MM
Ref. 225410 - Pack. 3



PERFORATED RECTANGULAR FLUTED TART MOLD - REMOVABLE BOTTOM
340 X 100 MM - H25 MM
Ref. 225412 - Pack. 3





RECTANGULAR FLUTED TART MOLD REMOVABLE BOTTOM
275 X 195 MM - H25 MM
Ref. 225810 - Pack. 3



SQUARE FLUTED TART MOLD FIXED BOTTOM
220 X 220 MM - H25 MM
Ref. 226810 - Pack. 3

SPRINGFORM, SAVARIN, CHARLOTTE & INDIVIDUAL CAKE MOLDS



ROUND PLAIN CAKE MOLD - 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 MOLD 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 MOLD

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



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



TRADITIONAL FRENCHCHEESECAKE MOLD
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 MOLDS

RECYCLABLE MATERIAL
Healthy Tin-plated steel

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

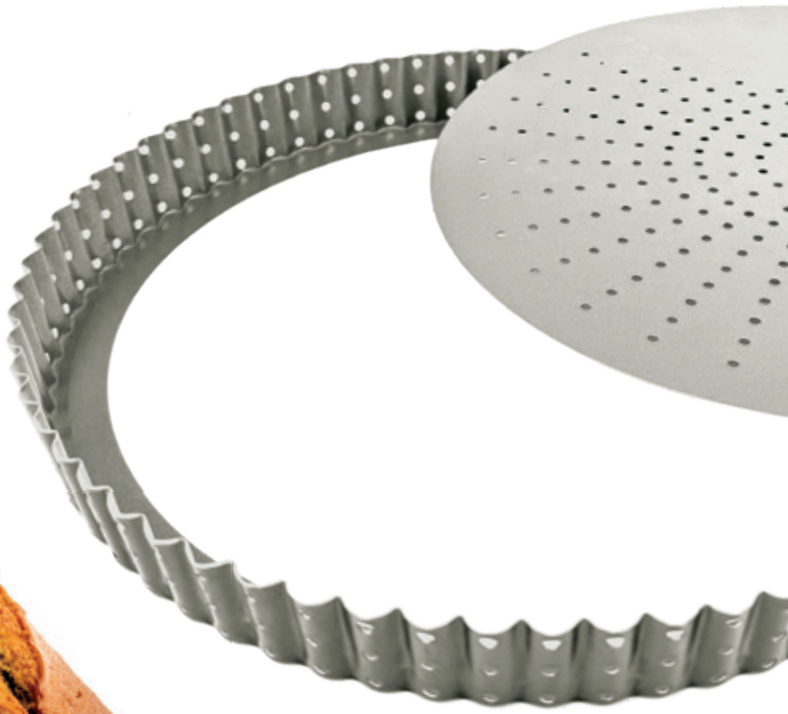
ECOLOGICAL MATERIAL

- 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 MOLDS



126332

ROUND FLUTED TART MOLD

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



126335

PERFORATED FLUTED TART MOLD

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

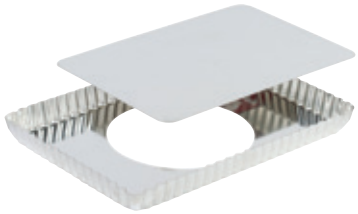




193570

ROUND PLAIN TARTLET MOLD

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 MOLD REMOVABLE BOTTOM

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

SPRINGFORM, SAVARIN, CHARLOTTE & INDIVIDUAL CAKE MOLDS



CHEF'S TIP

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







DEEP SAVARIN OR RING MOLD

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



ROSARY MOLD

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



"TROIS FRÈRES"
TWISTED SAVARIN OR RING MOLD

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



CAKES, PÂTÉS & BREADS MOLDS





123640

CAKE MOLD 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

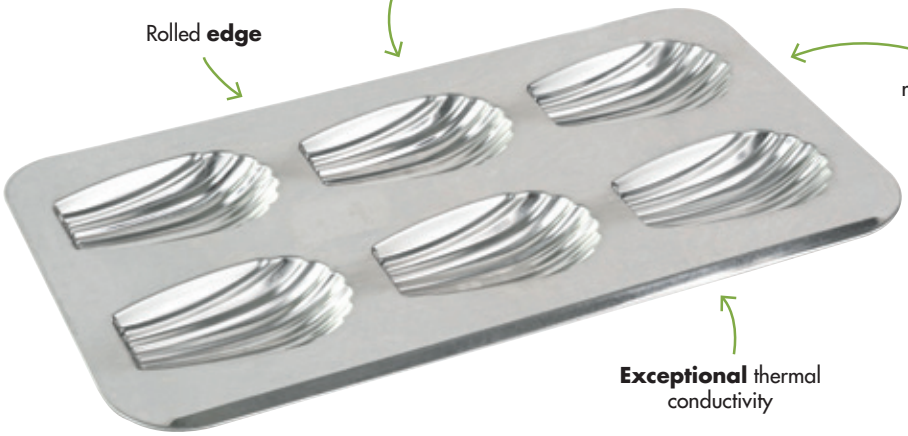


134000

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











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



6 FINANCIERS BAKING SHEET

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



12 MINI-FINANCIERS OR BISCUITS ROSE DE REIMS BAKING SHEET

Dimensions	Ref.	Pack.
290 x 198 mm	167030	3

STAINLESS STEEL MOLDS

RECYCLABLE MATERIAL
Healthy



DURABLE MATERIAL

- High **thickness** (up to 1mm)
- **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

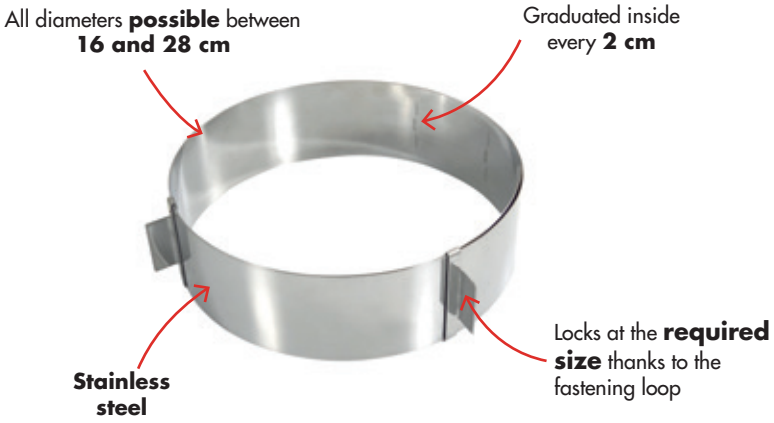
- Clean before 1st use
- Dishwasher safe
- Resistant to sharp objects

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



ADJUSTABLE STAINLESS STEEL RING

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



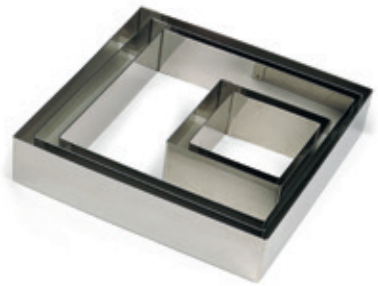
OBLONG RING

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 - 6/10e	865010	6
Ø100 MM - H45 MM - 8/10e	865012	6
Ø120 MM - H45 MM - 8/10e	865020	6
Ø140 MM - H45 MM - 10/10e	865030	1
Ø160 MM - H45 MM - 10/10e	865040	1
Ø180 MM - H45 MM - 10/10e	865050	1
Ø200 MM - H45 MM - 10/10e	865060	1
Ø220 MM - H45 MM - 10/10e -	865070	1
Ø240 MM - H45 MM - 10/10e	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 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

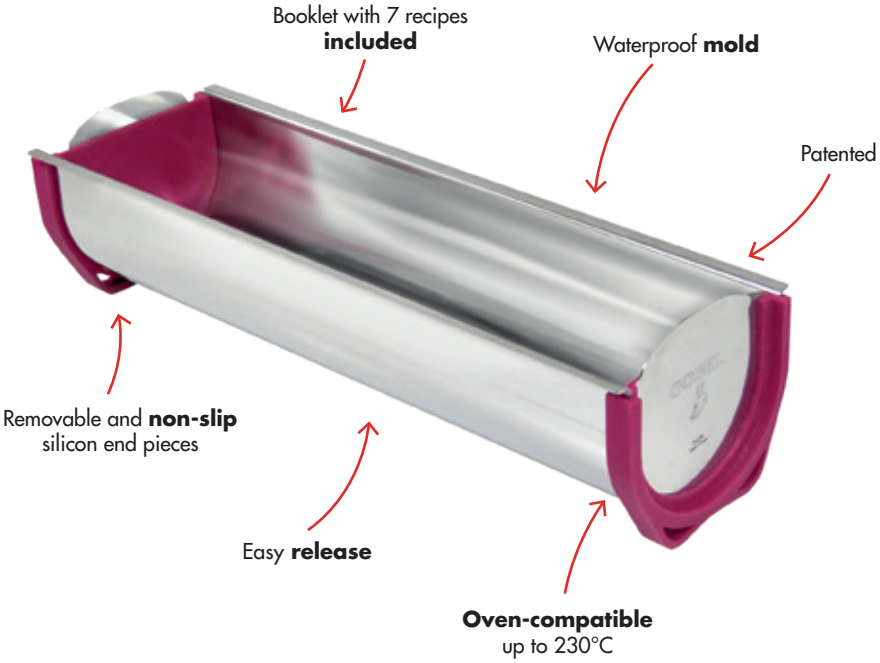


SET OF 8 ROUND FLUTED
CUTTERS - ROLLED EDGES
Ø30 TO 100 MM - H36 MM
Ref. 880001 - Pack. 1



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

LOG MOLDS & 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



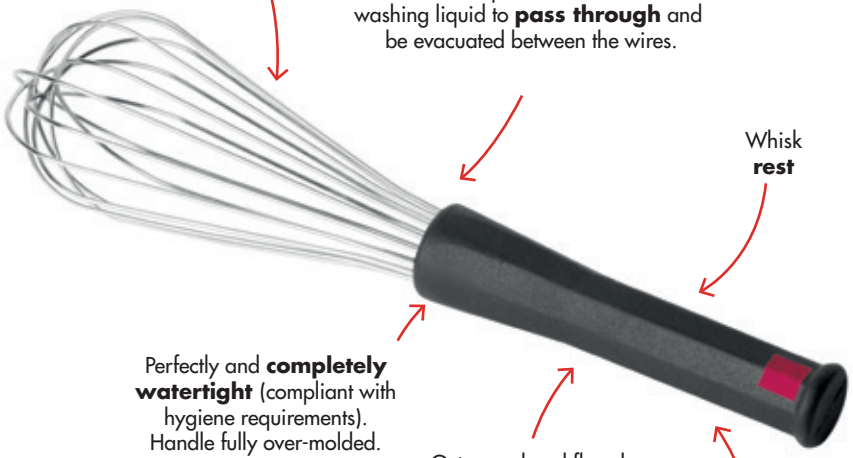
PASSION RANGE - SILICONE

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

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

The curved shape of the handle allows washing liquid to **pass through** and be evacuated between the wires.

Whisk **rest**



Perfectly and **completely watertight** (compliant with hygiene requirements). Handle fully over-molded.

Octagonal and flared shape at the top for **optimal hold**: anti-fatigue and anti-tension.

Micro-tactile, **insulating,** pleasant-to-touch handle. Suitable for food contact.



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



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



TAPIS DE CUISSON ET PRÉPARATION

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



STAINLESS STEEL DOUGH CUTTER
5 CASTERS

Dimensions	Ref.	Pack.
5 ROULETTES	N37031	1

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

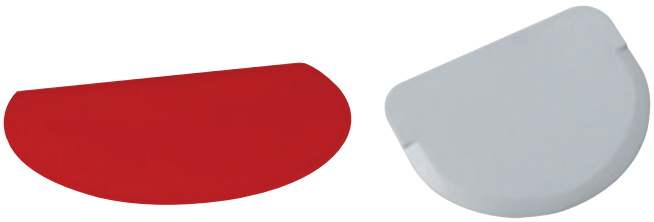


LES USTENSILES



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 teeths 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 nozzle15 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



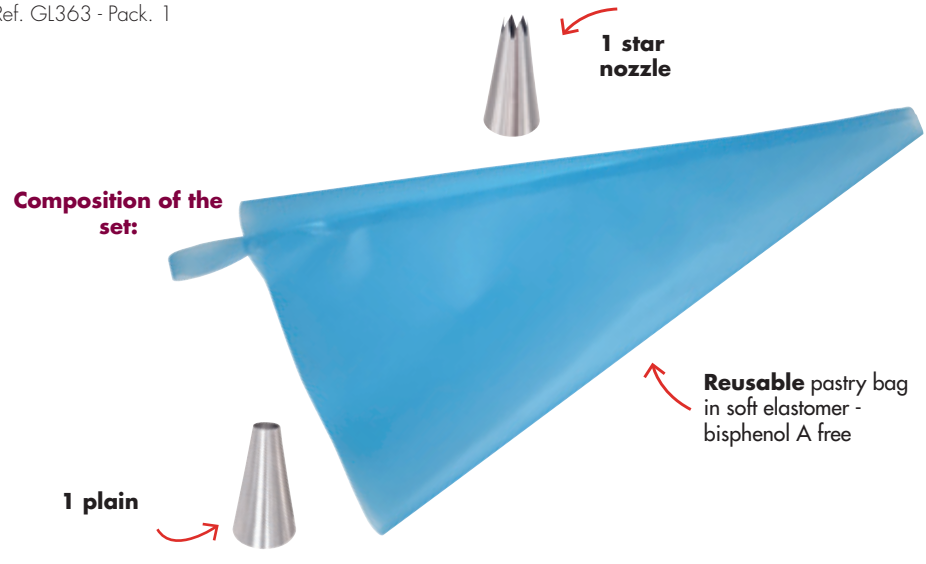


SET OF A 45CM PASTRY BAG & 2 STAINLESS NOZZLES
Ref. GL369 - Pack. 1



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

Composition of the set:



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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