

Emile Henry



PROFESSIONNEL

COLLECTION
2022

BREAKFAST TIME

SUCCESSFUL
PRESENTATIONS

MAXIMUM
FLEXIBILITY
IN SERVICE



INDIVIDUAL DISHES
TAKE OVER
SELF-SERVICE

NEW LIGHTER
CERAMIC
GASTRONORM
CONTAINERS!



'WELCOME'
EXCEED THEIR
EXPECTATIONS!



HERITAGE | CREATION | DESIGN | SAVOIR-FAIRE



MADE IN FRANCE

— **We have always** been committed to French craftsmanship. We remain true to our historic location in Marcigny, deep in the heart of Burgundy, and we are proud to contribute to maintaining traditional skills as well as jobs.



QUALITY AT HEART

— **We know** that in order to please and satisfy, our dishes must be of the highest quality,

In our laboratory, our engineers work on the thermal and mechanical shock resistance of our ceramics.

A LASTING COMMITMENT

— **Durability**, quality, and the nobility of natural raw materials lie at the very heart of our brand.

Sturdy and attractive, in accordance with current standards and 100% traceable, our goal is to offer professional products which fulfil both your practical requirements and corporate image.

Dear partners,

I hope you enjoyed looking through our catalogue and that you found inspiration from our different ranges.

At Emile Henry we are proud to offer a multitude of catering solutions for your buffets, successfully established all over the world, and with the 'Welcome' range in particular. The result of a close collaboration with professionals, it not only adds value to your activity thanks to its contemporary design, but it is also very innovative in its function.

We are always pleased to be able to help you create unique atmospheres and presentations with high quality products made in France, and to assist you with your projects.

Thank you for your loyalty.

J.B. Henry
JEAN-BAPTISTE HENRY, CEO

OUR HR[®] CERAMIC

Created in our own laboratory, Emile Henry HR[®] (High Resistance) ceramic is designed for use by professionals. Made from natural materials, free from cadmium, nickel or lead, it guarantees non-toxic cooking.

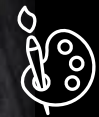
Non-stick, smooth and non-porous, the hard glaze is easy to clean and does not retain odours or bacteria. The coloured glaze is also a powerful way to enhance content and presentations.



COMPLIANCE

WITH CURRENT FOOD SAFETY STANDARDS
USA - CALIFORNIAN NORM 'PROP 65'
EUROPEAN & FRENCH NORMS*

0%	NO
BPA	PLOMB/LEAD CADMIUM

 7 standard colors


Our production process is regularly assessed and the consistent quality checks ensure that the products are safe, resistant and reliable.

*Regulation n° 1935/2004/EEC 27.10.2004
Directive 84/500/EEC amended 205/31/EEC
NF EN 1388-1

HR = HAUTE RESISTANCE HIGH RESISTANCE


QUALITY
=
SAFE, RESISTANT
AND RELIABLE
PRODUCTS



**SHOCK
RESISTANT**


**THERMAL
RESISTANCE**
**-4°F
+520°F**

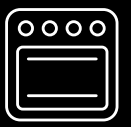

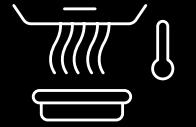
Designed for use
in the professional
environment

**INDUSTRIAL
DISHWASHERS
& DETERGENT**



 **Maintains
temperature
30% LONGER**

**COMPATIBLE
WITH ALL
PROFESSIONAL
OVENS**

 OVEN	 MICROWAVE SAFE	 SALAMANDER SAFE
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'WELCOME'

**BUFFETS
CATERING & INSTITUTIONS
BANQUETS**

Designed to cope with varying traffic and presentation, all items in the 'Welcome' range offer multiple layouts which allow **easy organization for attractive buffet presentations.**

Monoblock, each piece guarantees **a high resistance to chips and shocks** thanks to the reinforced edge which runs right around the rim, providing a good grip for easy handling and ensuring **perfect stability once stacked.**

A successful blend of sleek design, modularity and sturdiness!



Create the ideal architecture for attractive buffet presentations, even with high volumes!

'Welcome' dishes combine elegance and space optimization with the qualitative look of ceramic.



WELCOME DISHES & ACCESSORIES

71 **Coal Black**

10 **Chalk**

12 **Pearl Grey**

13 **Slate**

18 **Fern Green**

Individual dish
Ref. 3207
8.1 x 5.5 x 2 in - 22 oz
4 PPC



Individual lid/plate
Ref. 3208
8.3 x 5.9 X .8 in
8 PPC



Long dish
Ref. 3242
16.4 x 5.7 x 2.6 in - 2 qt
3 PPC



Long tray
Ref. 3243
16.5 x 5.8 x .82 in
3 PPC



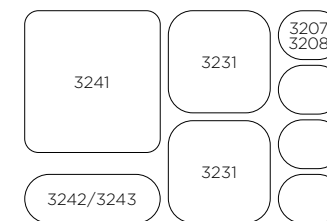
Square Dish
Ref. 3231
10.8 x 10.8 x 2.55 in - 2.8 qt
3 PPC



Large square dish
Ref. 3241
16.4 x 16.4 x 2.55 in - 8 qt
3 PPC



CONFIGURATION



Adapted to standardized equipment: hot or cold counters, chafing dishes, oven, refrigerated cabinets and display cases.



- 4°F > 520°F
- SALAMANDER SAFE
- MICROWAVE SAFE
- INDUSTRIAL WASHERS
- SHOCK RESISTANT

PANORAMA

Breakfast

It's time to care!



BREAKFAST BUFFETS DESERVE AN APPEALING PRESENTATION

Breakfast is an important and essential part of a hotel experience, and is often the last memory a guest will take home. It should therefore be representative of the hotel's style and quality.

WELCOME BOWLS & DISHES

	71 Coal Black	10 Chalk	12 Pearl Grey
Dressing pot Ref. 3287 Ø 5.71 x 6.7 in - 1.3 qt 4 PPC	 EH 71 3287	 EH 10 3287	 EH 12 3287
Individual bowl Ref. 3206 Ø 6.3 x 2.4 in - 2.64 qt 4 PPC	 EH 71 3206	 EH 10 3206	 EH 12 3206
Salad bowl Ref. 3225 Ø 9.8 x 3.7 in - 2.64 qt 4 PPC	 EH 71 3225	 EH 10 3225	 EH 12 3225
Round dish Ref. 3218 Ø 9.8 x 2.6 in - 1.90 qt 4 PPC	 EH 71 3218	 EH 10 3218	 EH 12 3218
Salad bowl Ref. 3250 Ø12.4 x 4.5 in - 5.3 qt 2 PPC	 EH 71 3250	 EH 10 3250	 EH 12 3250
Round dish Ref. 3230 Ø 13.6 x 2.6 in - 3.17 qt 2 PPC	 EH 71 3230	 EH 10 3230	 EH 12 3230
Salad bowl Ref. 3270 Ø 13.8 x 5.1 in - 7.40 qt 2 PPC	 EH 71 3270	 EH 10 3270	 EH 12 3270
Round dish Ref. 3240 Ø 13.8 x 2.6 in - 4.46 qt 3 PPC	 EH 71 3240	 EH 10 3240	 EH 12 3240

	13 Slate	18 Fern Green
	 EH 13 3287	 EH 18 3287
	 EH 13 3206	 EH 18 3206
	 EH 13 3225	 EH 18 3225
	 EH 13 3218	 EH 18 3218
	 EH 13 3250	 EH 18 3250
	 EH 13 3230	 EH 18 3230
	 EH 13 3270	 EH 18 3270
	 EH 13 3240	 EH 18 3240

FOCUS






ELABORATE DESIGN
REINFORCED RIM/EDGE

- Great grip for easy handling
- Perfect stackability
- Visible surface to indicate the content



WATER DRAINAGE SLOT



-  -4°F > 520°F
-  SALAMANDER SAFE
-  MICROWAVE SAFE
-  INDUSTRIAL WASHERS
-  SHOCK RESISTANT

INDIVIDUAL DISHES *take over self-service!*



EXCLUSIVE

High level and practical self-service, from the oven directly to the buffet counter and to the table



ORIGINAL AND MODULAR

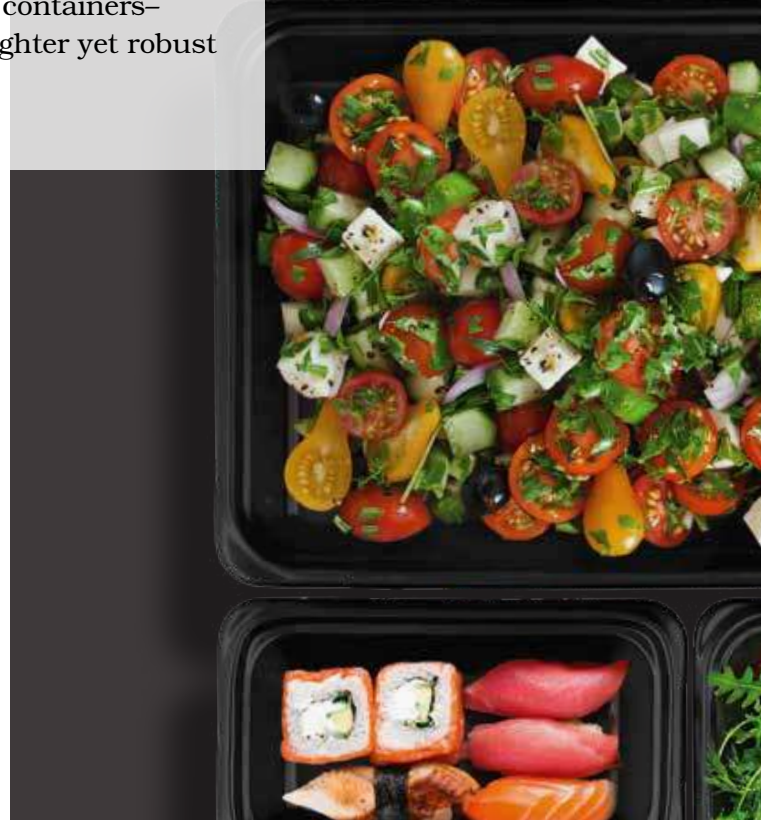
— **For use as** a plate or a lid, oven dish or bowl; the oblong individuals in the Welcome range are as versatile as they are unique..

A practical size for individual portions, they can be stacked for self-service buffets. Filled with cold or hot contents, they can easily be arranged in rows without wasting space.

Place the dish directly on the plate to easily carry the hot dish to the table—or use as a lid to ensure that the contents of the dish remain hot.



'Welcome' GN containers—
a high level, lighter yet robust
solution!



WELCOME GN CONTAINERS

LIGHT

Recton III GN 1/1 65 mm
Ref. 3201
20.9 x 12.8 in - 7.82 qt
2 PPC

Recton III GN 1/3 65 mm
Ref. 3217
12.8 x 6.9 in - 1.9 qt
3 PPC

Recton III GN 1/2 65 mm
Ref. 3226
12.8 x 10.4 in - 3.52 qt
3 PPC

Recton II GN 1/2 100 mm
Ref. 3462
12.8 x 10.4 in - 4.65 qt
2 PPC

Recton II GN 1/3 100 mm
Ref. 3463
12.8 x 5.7 in - 1.74 qt
3 PPC

71
Coal Black



10
Chalk



12
Pearl Grey



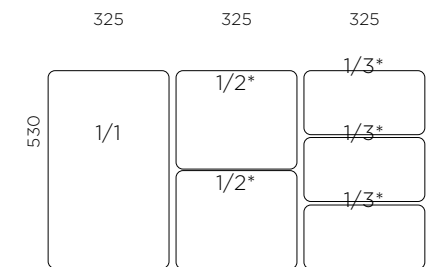
13
Slate



18
Fern Green



CONFIGURATION



- hot or cold counters
- chafing dishes
- oven
- refrigerated cabinets
- display cases



-4°F > 520°F



SALAMANDER SAFE



MICROWAVE SAFE



INDUSTRIAL WASHERS



SHOCK RESISTANT

*Rigorous, colorful
and durable* **PRESENTATIONS!**

**CONTRACT CATERERS
& INSTITUTIONS:**

**CORPORATE, HEALTH & EDUCATION
DELI COUNTERS, GROCERY STORES**

'GASTRON'

Consisting of gastronorm containers and serving dishes for buffet presentations, the Gastron® range offers attractive, appetizing presentations for foodservice and delicatessens.

Specifically designed for mass catering and food service, Gastron® is the solution for functional, resistant ceramic adapted to intensive use, while conveying a colorful, friendly atmosphere.



DESIGNED FOR PROFESSIONAL USE

- Sleek lines
- Reinforced upper edge
- Perfectly stackable
- Good grip

PERFECTLY FLAT BASE

- Rapid, even heat diffusion

DURABLE GLAZES

- Resistant to industrial detergents
- The colors remain bright
- Scratch-resistant

RECTON II CONTAINERS

Recton II GN 1/1 65 mm
Ref. 3401

20.9 x 12.8 in - 6.34 qt

2 PPC

05
White



EH 05 3401

33
Cherry



EH 33 3401

71
Coal Black



EH 71 3401

Recton II GN 2/4 65 mm
Ref. 3402

20.9 x 6.3 in - 2.11 qt

2 PPC



EH 05 3402



EH 33 3402



EH 71 3402

Recton II GN 1/3 65 mm
Ref. 3417

12.8 x 6.9 in - 1.90 qt

3 PPC



EH 05 3417



EH 33 3417



EH 71 3417

Recton II GN 2/3 65 mm
Ref. 3423

13.6 x 12.8 in - 3.60 qt

2 PPC



EH 05 3423



EH 33 3423



EH 71 3423

Recton II GN 1/2 65 mm
Ref. 3426

12.8 x 10.4 in - 2.43 qt

3 PPC



EH 05 3426



EH 33 3426



EH 71 3426

Recton II GN 1/4 65 mm
Ref. 3416

10.4 x 6.3 in - 0.9 qt

3 PPC



EH 05 3416



EH 33 3416



EH 71 3416

Recton II GN 1/2 100 mm
Ref. 3462

12.8 x 10.4 in - 4.65 qt

2 PPC



EH 05 3462



EH 33 3462



EH 71 3462

Recton II GN 1/3 100 mm
Ref. 3463

12.8 x 6.9 in - 6.64 qt

3 PPC



EH 05 3463



EH 33 3463



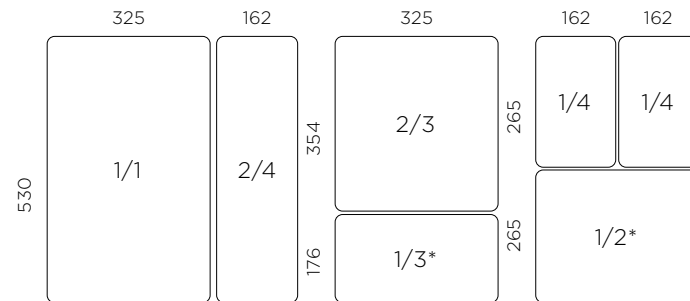
EH 71 3463

GASTRONORM GUARANTEED

— Each Recton® produced by Emile Henry passes a test to check its dimensions and that the sides are perfectly straight.

All containers meet the 631.1 standard to ensure that they can be exchanged without problem, fit next to one another and are perfectly stackable.

CONFIGURATION



* also available in 100mm depth

GASTRON BOWLS

Japanese bowl
Ref. 2110

Ø 4.3 - H 2.6 in - 6.76 qt

6 PPC

05
White



EH 05 2110

33
Cherry



EH 33 2110

71
Black



EH 71 2110

Bowl M
Ref. 4420

Ø 9.4 - H 3.5 in - 2.11 qt

4 PPC



EH 05 4420



EH 33 4420



EH 71 4420

Bowl XL
Ref. 4435

Ø 11.4 - H 4.3 in - 3.70 qt

2 PPC



EH 05 4435



EH 33 4435



EH 71 4435

Bowl XXL
Ref. 4450

Ø 12.2 - H 4.7 in - 5.28 qt

2 PPC



EH 05 4450



EH 33 4450



EH 71 4450

PLATTERS & ACCESSORIES

Plaron
Ref. 3432

Ø 14 / 13.2 in

3 PPC

05
White



EH 05 3432

33
Cherry



EH 33 3432

71
Black



EH 71 3432

Utensil holder
Ref. 8713

Ø 5.1 - H 5.9 in - 1.37 qt

2 PPC



EH 05 8713



EH 33 8713



EH 71 8713



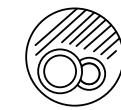
-4°F > 520°F



SALAMANDER SAFE



MICROWAVE SAFE



INDUSTRIAL WASHERS



SHOCK RESISTANT



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