

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**

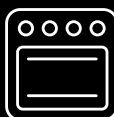


Designed for use
in the professional
environment

**INDUSTRIAL
DISHWASHERS
& DETERGENT**



 **Maintains
temperature
30% LONGER**

**COMPATIBLE
WITH ALL
PROFESSIONAL
OVENS**

 OVEN	 MICROWAVE SAFE	 SALAMANDER SAFE
---	---	--



'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



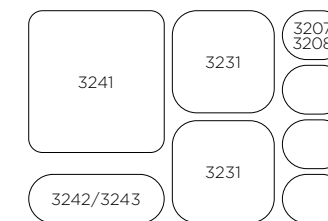
Square Dish
Ref. 3231
10.8 x 10.8 x 2.55 in - 2.8 qt
3 PPC



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

cold Buffet



FOCUS

MODULARITY

— Dishes and bowls fit into each other allowing a high level of functionality:

- different heights deliver sleek, flexible presentations
- stacked on top of the bowl, the shallower dish enhances smaller quantities at the end of service without disturbing the layout.



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

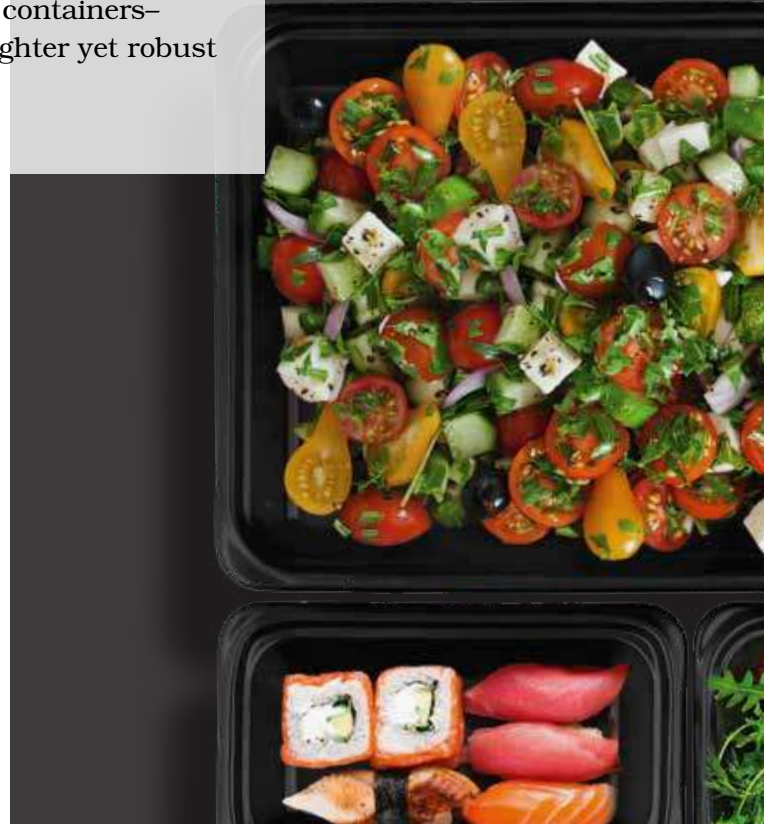
— **For use as** a plate or a lid, oven dish or bowl; the oblong individuals in the Welcome range are as versatile as they are unique..

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



EH 71 3201



EH 71 3217



EH 71 3226



EH 71 3462



EH 71 3463

10
Chalk



EH 10 3201



EH 10 3217



EH 10 3226



EH 10 3462



EH 10 3463

12
Pearl Grey



EH 12 3201



EH 12 3217



EH 12 3226



EH 12 3462



EH 12 3463

13
Slate



EH 13 3201



EH 13 3217



EH 13 3226



EH 13 3462



EH 13 3463

18
Fern Green



EH 18 3201



EH 18 3217



EH 18 3226

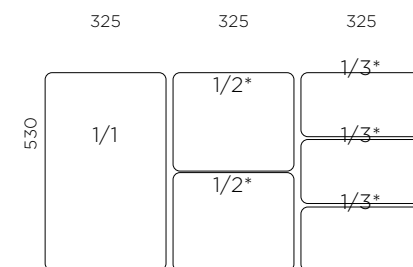


EH 18 3462



EH 18 3463

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



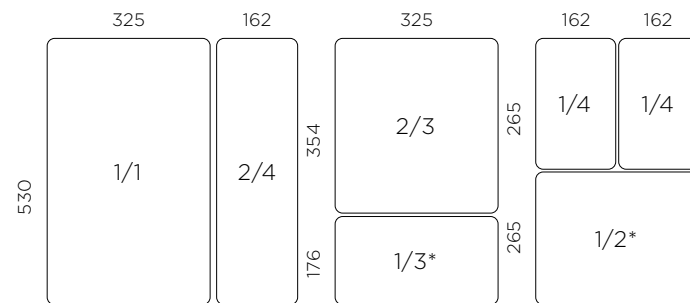
EH 71 3463

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



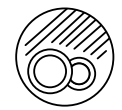
-4°F > 520°F



SALAMANDER SAFE



MICROWAVE SAFE



INDUSTRIAL WASHERS



SHOCK RESISTANT



Delight

CERAMIC COOKING INTENSE FLAVORS

- Derived from **state-of-the-art technology**, 'Delight' offers more advantages than expected from a high quality culinary ceramic, once only available from other materials.
- **Excellent performance on induction** and all other heat sources, as well as in a traditional oven and microwave.
- **Much lighter**, a 'Delight' casserole is accessible to more users and easier to handle than a classic one.
- Its unparalleled resistance to heat and its reactivity **allow browning, searing and sautéing!**



6699
Tatin Tart Set
Outer: 12.8 x 11.6 x 3.15 in
2 qt



EH 77 6699

9966
Fondue Set
Outer: 14.4 x 8.7 x 7.72 in
2 qt



EH 77 9966

77 Slate

6620
Small casserole
Outer: 10.25 x 8.9 x 6.8 in
2 qt



EH 77 6620

6640
Round casserole
Outer: 12.25 x 10.7 x 7.7 in
4.25 qt



EH 77 6640

6625
Braiser
Outer: 12.25 x 10.7 x 6.1 in
2.65 qt



EH 77 6625

6645
Oval casserole
Outer: 14.4 x 9.5 x 7.6 in
4.75 qt



EH 77 6645

6626
Tagine small
Outer: 10.8 x 10.8 x 9 in
2 qt



EH 77 6626



EH 7A 6626

6632
Tagine large
Outer: 13 x 9 x 12.25 in
4 qt



EH 77 6632



EH 7A 6632



DUTCH OVEN

34
Burgundy

79
Charcoal

4525 (1 PPC)
Round dutch oven
8.7 x 6 in | 2.6 Q



EH 34 4525



EH 79 4525

4540 (1 PPC)
Roun dutch oven
10.2 x 6.5 in | 4.2 Q



EH 34 4540



EH 79 4540

4553 (1 PPC)
Round dutch oven
11.2 x 7.1 in | 5.5 Q



EH 34 4553



EH 79 4553

4560 (1 PPC)
Oval dutch oven
13.2 x 10.4 x 7.3 in | 6.3 Q



EH 34 4560



EH 79 4560

**NEW
COLOR**

TAGINE

34
Burgundy

79
Charcoal

73
Ocean Blue

5626 (1 PPC)
Tagine
10.6 x 7.9 in | 2.1 Q



EH 34 5626



EH 79 5626



EH 73 5626

5632 (1 PPC)
Tagine
12.6 x 9.1 in | 3.7 Q



EH 34 5632



EH 79 5632



EH 73 5632



COOKWARE



COOKWARE



NEW
COLOR

STEAM & ROAST

79
Charcoal

34
Burgundy

73
Ocean Blue

8444 (1 PPC)
Large roaster
 16.3 x 10.8 x 8.5 in | 9.5 Q



EH 79 8444



EH 34 8444



EH 73 8444

8443 (1 PPC)
Oval fish baker
 16.1 x 9.4 x 4.1 in | 2 Q



EH 79 8443



EH 34 8443

5575 (1 PPC)
One Pot
 9.8 x 8.9 x 6.7 in | 2.1 Q



EH 79 5575



EH 34 5575

3699 (1 PPC)
Tarte tatin set
 13 x 11 x 2 in | 2.4 Q



EH 79 3699



EH 34 3699

9922 (1 PPC)
Cheese fondue set
 9.4 x 3.5 in | 2.6 Q



EH 79 9922



EH 34 9922



SPECIALIZED TOOLS



PIZZA

34
Burgandy

79
Charcoal

7562 (1 PPC)
Deep dish pizza pan
Ø 12 in



7524 (1 PPC)
Square pizza stone
14 x 14 in



7614 (1 PPC)
Ridged pizza stone
Ø 14.5 in



7514 (1 PPC)
Smooth pizza stone
Ø 14.5 in



OPELLE 7514 (1 PPC)
Pizza peel
18 x 13 in



7618 (1 PPC)
Rectangular pizza stone
18 x 14 in



9714 (1 PPC)
Pizza set
Peel size 18 x 13 in
Pizza Stone size Ø 14.5 in



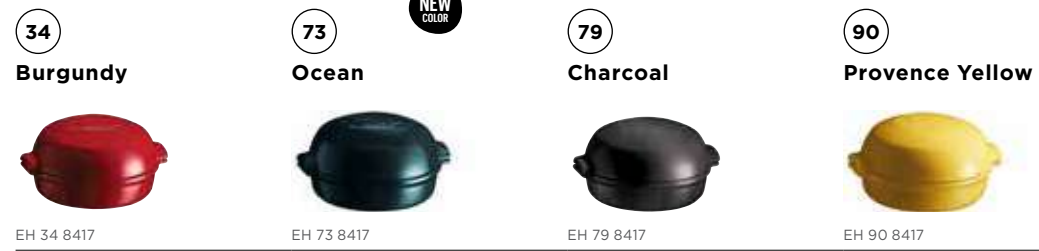
Gourmet Style

HOTELS | RESTAURANTS | PUBS



BAKED CHEESE

Cheese baker
Ref. 8417
7.7 x 6.9 in - 0.6 Q
1 PPC



THE EGGS

Egg nest
Ref. 8409
5.5 x 4.3 x 4.3 in | 0.3 Q

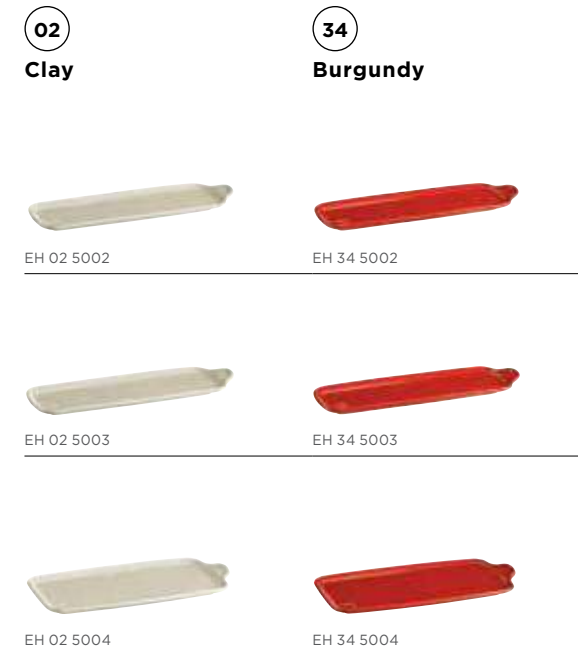


APPETIZER PLATTERS

Appetizer platter Medium
Ref. 5002
9.1 x 3.9 in (outer dimensions)
7.5 x 3.15 in (inner dimensions)
4 PPC

Appetizer platter Long
Ref. 5003
16.6 x 4.5 in (outer dimensions)
14.76 x 3.54 in (inner dimensions)
4 PPC

Appetizer platter Large
Ref. 5004
12.3 x 6.5 in (outer dimensions)
10.63 x 5.32 in (inner dimensions)
4 PPC

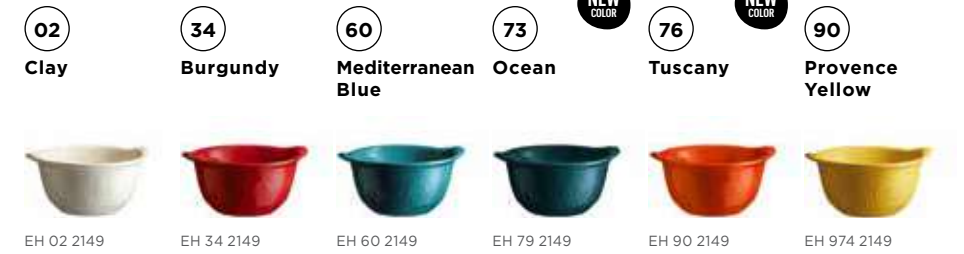


FOCUS

COOK & SERVE
— Cocktail food, bar snacks, room service or buffet - there is a platter for each occasion. Served directly from the oven, they save time and offer unique mix & match presentations.

OVENPROOF BOWLS

Gratin bowl
Ref. 2149
6.5 x 5.5 in - .60 qt
4 PPC



ULTIME

Individual rectangular
Ref. 9649
 8.75 x 5.5 in | 0.8 qt
 3 PPC

11
Flour



34
Burgundy



60
Mediterranean Blue



Square
Ref. 2050
 11 in | 2.2 qt
 3 PPC



Small rectangular
Ref. 9650
 11.5 x 7.5 in | 1.75 qt
 3 PPC



Medium rectangular
Ref. 9652
 14 X 9 in | 3.1 qt
 3 PPC



Large rectangular
Ref. 9654
 16.5 x 10.5 in | 4.8 qt
 2 PPC



11
Flour

Individual oval
Ref. 9050
 10.5 x 6.75 in | 1.5 qt
 3 PPC



34
Burgundy



60
Mediterranean Blue



Small oval
Ref. 9052
 13.75 x 8.75 in | 2.5 qt
 3 PPC



Large oval
Ref. 9054
 16 x 10.25 in | 4.1 qt
 2 PPC



73 **NEW COLOR**
Ocean



76 **NEW COLOR**
Tuscany



79
Charcoal



90
Provence Yellow



97
Blue Flame



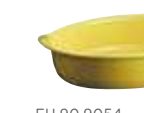
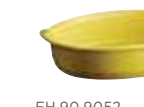
73
Ocean

76
Tuscany

79
Charcoal

90
Provence Yellow

97
Blue Flame



ULTIME

Deep flan dish
Ref. 6024
 8.7 x 8.7 x 1.6 in | 1.2 Q
 3 PPC



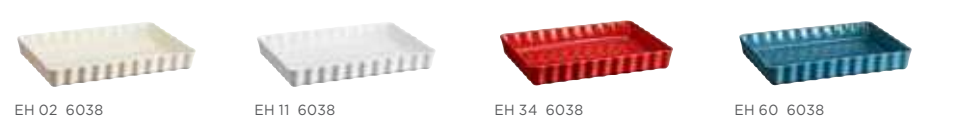
Tart dish
Ref. 6031
 11.6 x 1.6 in | 1.30 Q
 3 PPC



Deep tart dish
Ref. 6032
 12.6 x 2.2 in | 3 Q
 3 PPC



Deep rectangular tart dish
Ref. 6038
 12.4 x 8.7 x 1.6 in | 2.5 Q
 3 PPC



Slim tart dish
Ref. 6034
 13.6 x 5.1 x 1.6 in | 1.7 Q
 2 PPC



BAKING

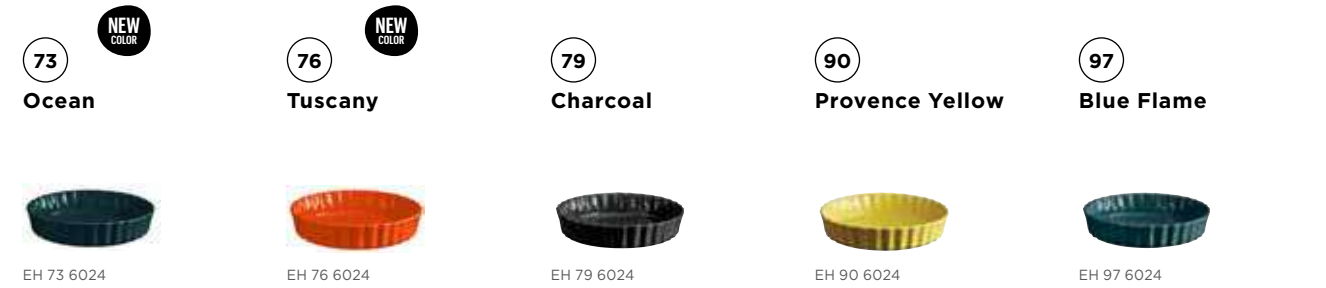
6120 (4PPC)
Small loaf dish
 8.3 x 3.5 x 3 in | 1.2 Q



6180 (2PPC)
Loaf
 12.3 x 5.3 x 3.5 in | 2 Q



6880 (2PPC)
Souffle
 8 x 3.3 in | 2.6 Q



PIE DISHES

6131 (3 PPC)
Pie dish
 10.2 x 10.2 x 2.2 in | 1.5 Q



6187 (3 PPC)
Ruffled pie dish
 10.4 x 10.4 x 2.4 in | 1.25 Q



IN THE KITCHEN

02 Clay

Pitcher
Ref. 1520
6.3 x 4.7 x 7.1 in | .5 L
2 PPC

Individual salad bowl
Ref. 2116
Ø 6.1 in | .5 L
6 PPC

Small salad bowl
Ref. 2122
8.7 x 8.7 x 2.8 in | 1.4 Q
4 PPC

Large salad bowl
Ref. 2128
11 x 11 x 3.5 in | 3.4 Q
2 PPC

Oil cruet
Ref. 0215
3 x 3 x 6.9 in | 15 oz
3 PPC

Vinegar cruet
Ref. 0216
Ø 4.1 x 6 in | 13.5 oz
3 PPC

Mixing bowl small
Ref. 6562
9.6 x 7.8 x 5.3 in | 2.5 Q
1 PPC

Mixing bowl medium
Ref. 6563
Ø 9.6 in x 7.8 x 5.3 | 3.5 Q
2 PPC

Mixing bowl large
Ref. 6564
Ø 9.6 in x 7.8 x 5.3 | 3.5 Q
1 PPC

11 Flour



EH 11 1520



EH 11 2116



EH 11 2122



EH 11 2128



EH 11 0215



EH 11 0216



EH 11 6562



EH 11 6563



EH 11 6564

34 Burgundy



EH 34 1520



EH 34 2116



EH 34 2122



EH 34 2128



EH 34 0215



EH 34 0216



EH 34 6562



EH 34 6563



EH 34 6564

73 Ocean



EH 73 1520



EH 73 2116



EH 73 2122



EH 73 2128



EH 73 0215



EH 73 0216



EH 73 6562



EH 73 6563



EH 73 6564

76 Tuscany



EH 76 1520



EH 76 2116



EH 76 2122



EH 76 2128



EH 76 0215



EH 76 0216



EH 76 6562



EH 76 6563



EH 76 6564

79 Charcoal



EH 79 1520



EH 79 2116



EH 79 2122



EH 79 2128



EH 79 0215



EH 79 0216



EH 79 6562



EH 79 6563



EH 79 6564

97 Blue Flame



EH 97 1520



EH 97 2116



EH 97 2122



EH 97 2128



EH 97 0215



EH 97 0216



EH 97 6562



EH 97 6563



EH 97 6564



IN THE KITCHEN

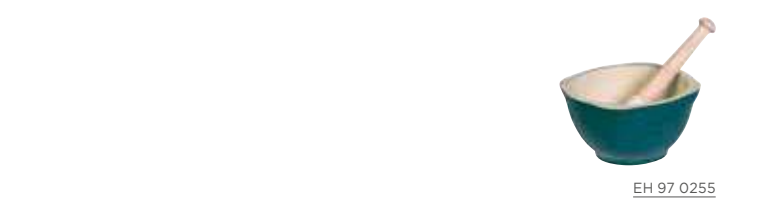
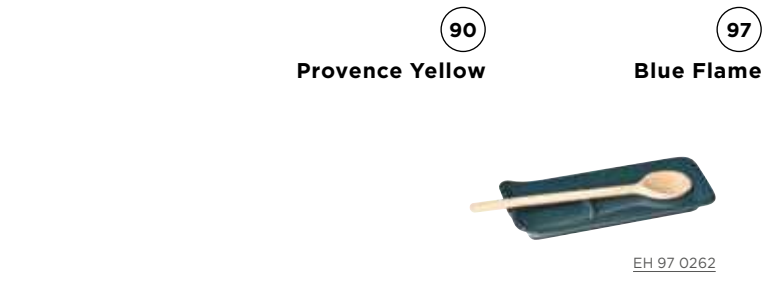
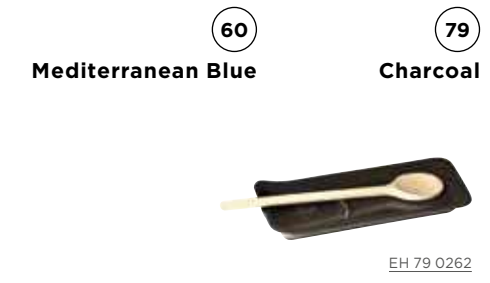
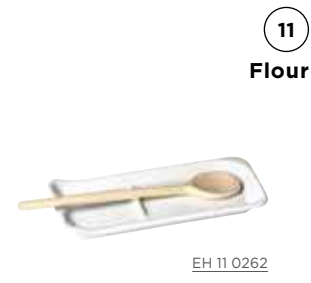
0262 (6 PPC)
Spoon rest
 8.9 x 3.9 x 1.2 in
 Spoon not included

0218 (3 PPC)
Utensil pot
 5.5 x 5.5 x 6.3 in | 1 Q

0255 (2 PPC)
Mortar and pestle
 5.5 x 5.5 x 3.1 in | 20 oz

0225 (1 PPC)
Butter dish
 6.5 x 4.5 x 3 in | 16 oz

0201 (2 PPC)
Salt pig
 3.9 x 5.3 in | 12 oz



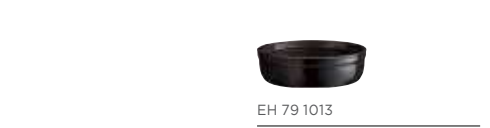
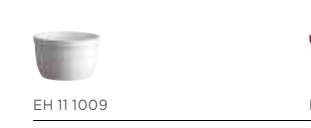
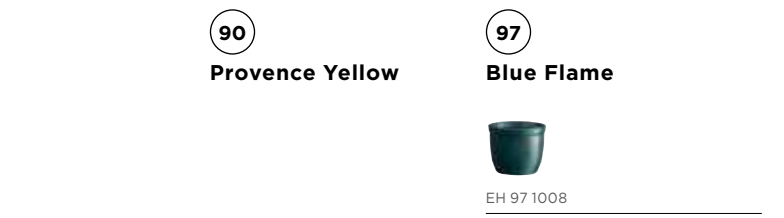
RAMEKINS

Ramekin - n°8
Ref. 1008
 Ø 3.3 H 2.8 in - 6.76 oz
 6 PPC

Ramekin - n°9
Ref. 1009
 Ø 3.5 H 2.2 in - 5.0 7oz
 6 PPC

Ramekin - n°10
Ref. 1010
 Ø 4.1 H 2.4 in - 8.45 oz
 6 PPC

Crème brûlée
Ref. 1013
 Ø 5.1 H 1.4 in - 8.45 oz
 6 PPC



MODERN CLASSICS

Set of 2 ramekins
Ref. 4020
 Ø 3.9 in - 8.45 oz
 9 PPC

23
Sugar



EH 23 4020

36
Rouge



EH 36 4020

55
Twilight



EH 55 4020

Individual oval dish
Ref. 9029
 5.5 x 8.3 in - 14.2 oz
 4 PPC



EH 23 9029



EH 36 9029



EH 55 9029

Oval dish for 2
Ref. 9028
 7.1 x 10.6 in - 0.90 qt
 4 PPC



EH 23 9028



EH 36 9028

Large oval dish
Ref. 9022
 14 x 9.1 in - 2.96 qt
 3 PPC



EH 23 9022



EH 36 9022

Square dish
Ref. 2023
 10.6 x 9.1 in - 2.01 qt
 3 PPC



EH 23 2023



EH 36 2023



EH 55 2023

Individual rectangular dish
Ref. 9629
 5.5 x 7.9 in - 18.6 oz
 4 PPC



EH 23 9629



EH 36 9629



EH 55 9629

Rectangular dish for 2
Ref. 9628
 6.9 x 10.2 in - 0.89 qt
 4 PPC



EH 23 9628



EH 36 9628



EH 55 9628

Rectangular dish
Ref. 9620
 13.4 x 9.4 in - 3.17 qt
 3 PPC



EH 23 9620



EH 36 9620



EH 55 9620

Large rectangular dish
Ref. 9626
 16.5 x 10.4 in - 4.76 qt
 2 PPC



EH 23 9626



EH 36 9626



EH 55 9626

Loaf pan
Ref. 6320
 11 x 8 in - 1.4 qt
 3 PPC



EH 23 6320



EH 36 6320



EH 55 6320



EH 62 9620



EH 85 9620



EH 62 9626



EH 85 9626



MODERN CLASSICS

- 23
Sugar
- 36
Rouge
- 55
Twilight
- 62
Spring
- 85
Leaves

Mini pie dish S2
Ref. 9522

Ø 5.5 x 2 in | 8 oz
 1 PPC



EH 23 9522 EH 36 9522 EH 55 9522 EH 62 9522 EH 85 9522

Pie dish
Ref. 6121

Ø 9 in | 1.7 Q
 3 PPC



EH 23 6121 EH 36 6121 EH 55 6121 EH 62 6121 EH 85 6121

Loaf pan
Ref. 6320

10 x 5.8 x 3.1 in | 1.4 Q
 3 PPC



EH 23 6320 EH 36 6320 EH 55 6320



STORAGE

34
Burgundy

10
Crème

97
Blue Flame

71
Truffle

8764 (1 PPC)

Storage bowl

Ø 10.6 in | H 7.5 in | 4.7 Q



EH 34 8764



EH 10 8764



EH 97 8764



EH 71 8764



EH 34 8765



EH 10 8765



EH 97 8765



EH 71 8765

8765 (1 PPC)

Large storage bowl

Ø 14 in | 14.1 x 6.2 in | 6.5 Q

34
Burgundy

10
Crème

02
Clay

97
Blue Flame

71
Truffle

8763 (1 PPC)

Garlic pot

Ø 5.75 | 1.1 Q
Outer: 5.7" x 5.3"
Inner: 5.3" x 4"



EH 34 8763



EH 10 8763



EH 02 8763



EH 97 8763



EH 71 8763

8761 (1 PPC)

Salt cellar

Ø 5.75 in | 5.7 x 3.4 in | 0.5 Q



EH 34 8761



EH 10 8761



EH 02 8761



EH 97 8761



EH 71 8761





802 Centerpoint Boulevard
New Castle, DE 19720
phone 302.326.4800
fax 302.326.4810

www.emilehenryusa.com
foodservice@eh-usa.com