

Emile Henry 
FRANCE



merci

Deeply rooted heritage

— page 1

A family matter

— page 30

Collections

— page 34

Supports

— page 68



**deeply
rooted
heritage**

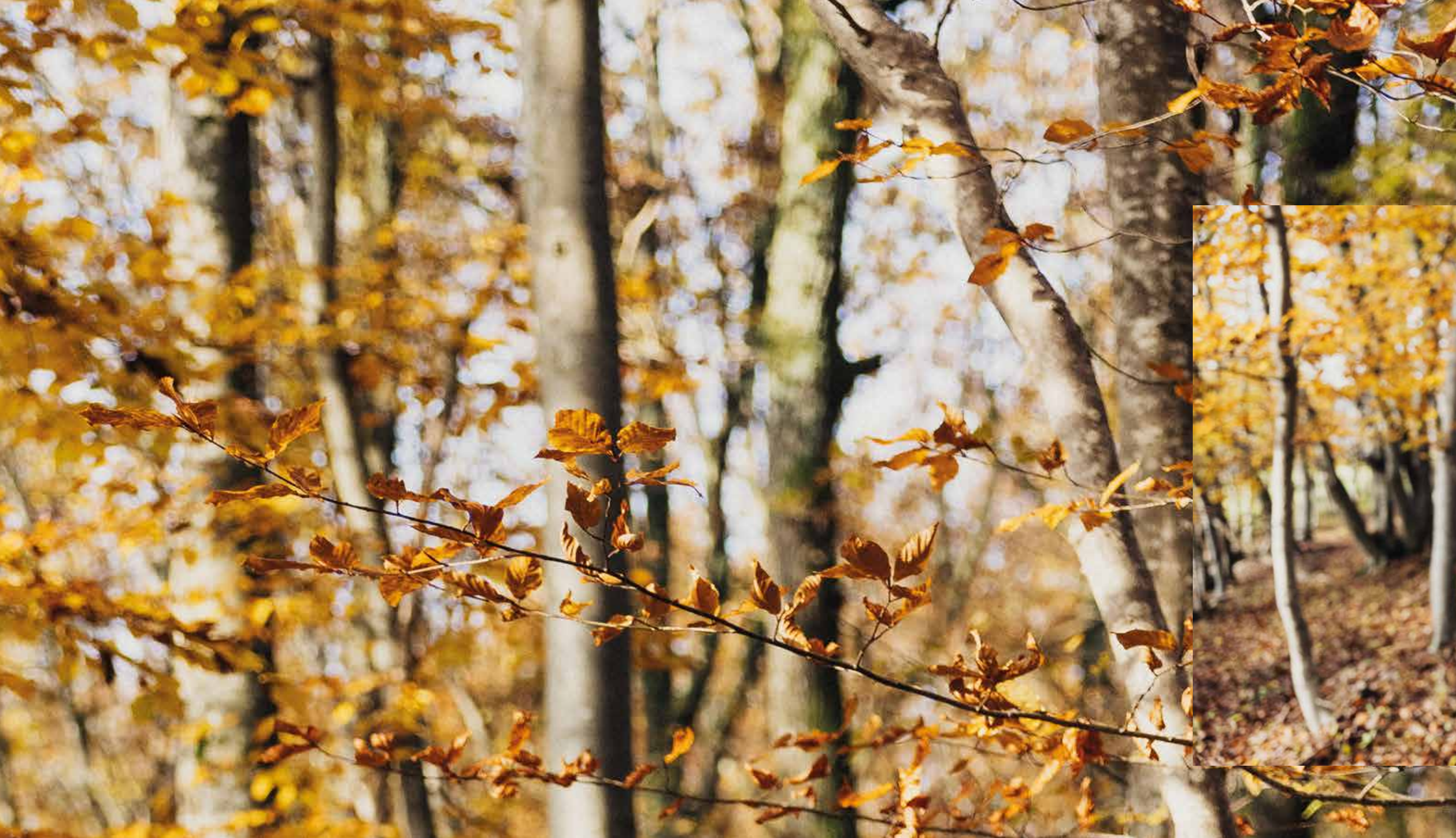


F O C C I A



**beyond
time and
traditions**





**beyond
expectations**





T H E R I G H T D I S H

**elegance
in all
circumstances**



**noble
materials from
the earth**

T H E R I G H T D I S H





MINI BAGUETTES BAKER

**campaigning
for home made
cooking**



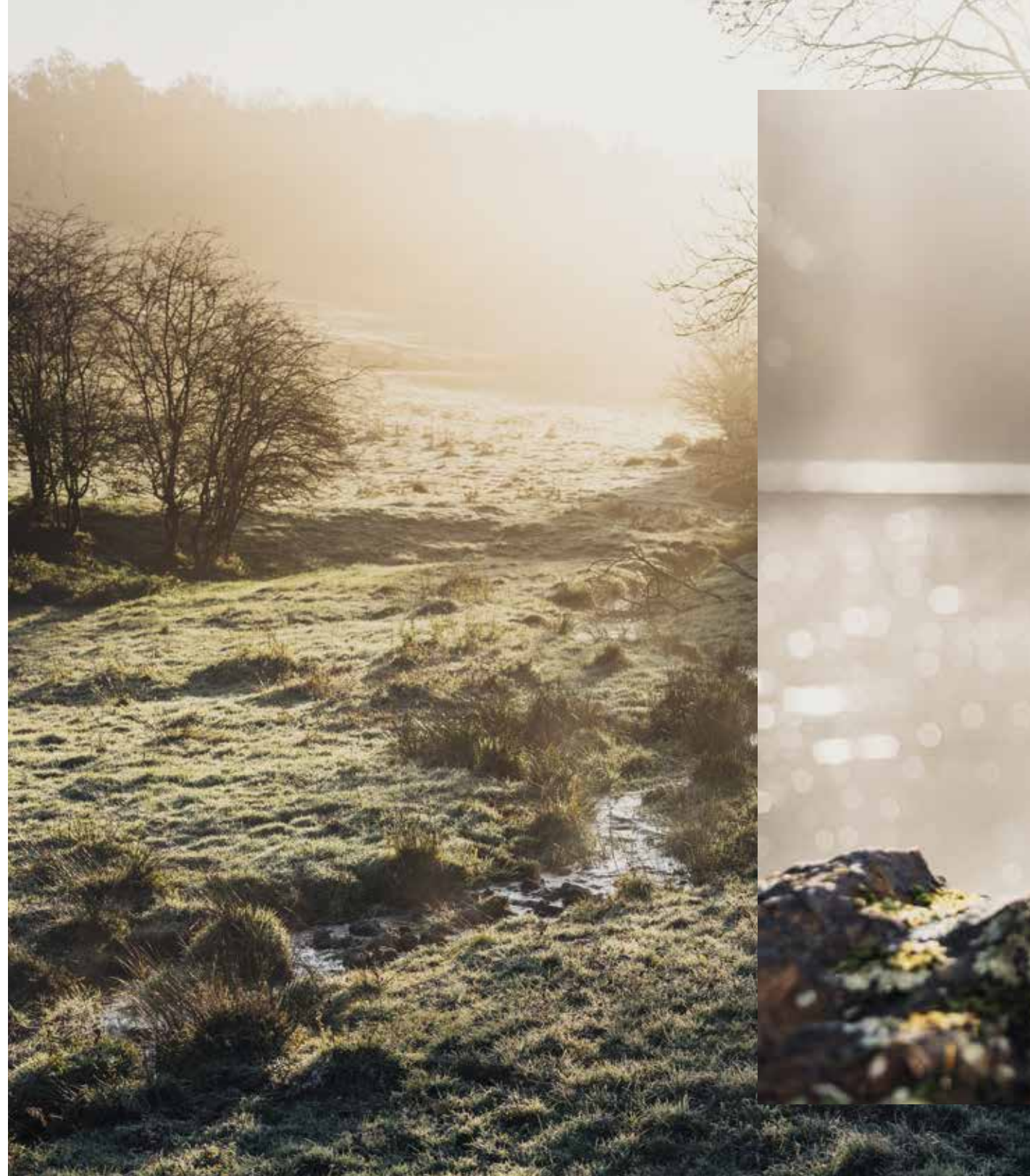
respectful

A wide-angle landscape photograph showing a misty valley. The foreground is a lush, green grassy field with some shadows. In the middle ground, a cluster of tall, thin trees stands on a slight rise. The background is a hazy, sunlit valley with rolling hills and more trees. The overall atmosphere is soft and ethereal.



**simple
authentic
pleasures**

**beautiful,
useful and
sustainable**





free



**harmonious,
timeless
shapes**



ideas
and
savoir-faire

F I S H B A K E R





**sincerity,
tradition and
sharing**





**a story of
the French
traditions**





**proudly
authentic and
committed**

A family matter

Six generations have passed the torch from father to son, each driven by two passions: ceramics and home cooking.



A SMALL WORKSHOP

Jugs, terrines and soup tureens came to life in the hands of a workforce of around 20 people, in Marcigny.



THE RUFFLED PIE DISH

Designed by Paul, it quickly becomes a great success and an iconic product.



Emile Henry.
Terre des saveurs.



VIBRANT COLOURS!

After much research, Jacques who studied engineering, creates the first colourful dishes for use in the oven; a real breakthrough!



FLAME CERAMIC

The Tagine becomes the centrepiece of a new ceramic, baptised 'Flame', which can be used on the flame and other direct heat sources.

18⁴⁸₅₀

1850

Jacques HENRY
1st generation

1870

1882

Paul HENRY
2nd génération

1900

1911

1922

Emile HENRY
3rd generation

1950

Maurice HENRY
4th generation

1955

1982

1983

Jacques HENRY
5th generation

1986

1989

2005

THE DISCOVER

When he was 20, Jacques travelled the roads of France to meet and learn the craft from other, more experienced, potters.



CONQUERING PARIS

Paul quickly exported his creations to Paris, where they were soon to be found on all the best tables.

A STRONG WORKFORCE

Paul returns from the war that decimated the workforce of the workshop, determined to get it back on its feet.



EXPANSION

Maurice, who started at the "manufacture" at the age of 18, sets about to modernise the production techniques, while retaining their authenticity.

A BRAND

Jacques names the company Emile Henry, as tribute to his grandfather and as a symbol of the passion and values handed down from generation to generation.

HELLO USA!

The colours help to attract customers all over the world, and the 'Pie dish' becomes a must-have in American kitchens.





2012

Jean-Baptiste HENRY
6th generation

MADE IN FRANCE

Jean-Baptiste takes over the family business and wishes to bring focus on a 100% made in France production to promote the Company.

2014



THE BREAD CLOCHE

Designed to develop homemade cooking, the Bread Cloche soon becomes an iconic piece in a range for baking delicious loaves at home, just like a traditional bread oven.



2018

MASTERING ALL SOURCES

After extensive research, a new ceramic and manufacturing process finally makes it possible to cook on induction with a ceramic utensil. It is the birth of the 'Delight' range!



2020

SIMPLY SUBLIME

For the North American market, Emile Henry creates the range of stew pots: 'Sublime'. Light, resistant and excellent conductor of heat, they meet the expectations of American consumers and beyond!



2021

RESPONSIBLE

Concerned and committed, the company sets up an internal unit in charge of developing solutions to address sustainable development issues.



2022

A PROMISING FUTURE

After two years of extraordinary growth, a project to expand production capacities is launched in Marcigny, near the historic workshops.



“
Made in France
We have always
been committed to
French craftsmanship.”



BVCert. 6019334



Entreprise
du Patrimoine
Vivant

36
IN THE KITCHEN



41
SPECIALIZED TOOLS



49
COOKWARE



55
OVENWARE



66
MODERN CLASSICS



68
MERCHANDISING

64
TABLEWARE



IN THE KITCHEN



NEW
june 2022

FOOD PREPARATION

34
Burgundy

11
Flour

02
Clay

97
Blue Flame

6562 (2 PPC)
Mixing bowl
Small
9.6 x 7.8 x 5.3 in | 2.5 Q



EH 34 6562



EH 11 6562



EH 02 6562



EH 97 6562

6563 (2 PPC)
Mixing bowl
Medium
10.6 x 8.6 x 5.7 in | 3.5 Q



EH 34 6563



EH 11 6563



EH 02 6563



EH 97 6563

6564 (1 PPC)
Mixing bowl
Large
6.2 x 8.7 x 6.3 in | 4.75 Q



EH 34 6564



EH 11 6564



EH 02 6564



EH 97 6564



BREAD STORAGE

10
Crème



8750 (1 PPC)
Bread box
14 x 9.8 x 6.1 in | 6.9 Q



EH 10 8750



IN THE KITCHEN

34
Burgundy

11
Flour

97
Blue Flame

79
Charcoal

0262 (6 PPC)

Spoon rest

8.9 x 3.9 x 1.2 in

Spoon not included



EH 34 0262



EH 11 0262



EH 97 0262



EH 79 0262

0218 (3 PPC)

Utensil pot

5.5 x 5.5 x 6.3 in | 1 Q



EH 34 0218



EH 11 0218



EH 97 0218



EH 79 0218

0255 (2 PPC)

Mortar and pestle

5.5 x 5.5 x 3.1 in | 20 oz



EH 34 0255



EH 11 0255



EH 97 0255



EH 79 0255

0225 (1 PPC)

Butter dish

6.5 x 4.5 x 3 in | 16 oz



EH 34 0225



EH 11 0225



EH 97 0225



EH 79 0225

8621 (4 PPC)

Butter pot

4.3 x 3.9 in | 7 oz



EH 34 8621



EH 11 8621



EH 97 8621



02
Clay

34
Burgundy

11
Flour

97
Blue Flame

79
Charcoal

NEW
COLOR

76
Tuscany

NEW
COLOR

73
Ocean Blue

NEW

0216 (3 PPC)

Vinegar cruet

Ø 4.1 x 6 in | 13.5 oz



EH 02 0216



EH 34 0216



EH 11 0216



EH 97 0216



EH 79 0215



EH 76 0216



EH 73 0216

0215 (3 PPC)

Oil cruet

3 x 3 x 6.9 in | 15 oz



EH 34 0215



EH 11 0215



EH 97 0215



EH 79 0215



EH 76 0215



EH 73 0215

0201 (2 PPC)

Salt pig

3.9 x 5.3 in | 12 oz



EH 34 0201



EH 11 0201



EH 97 0201



EH 79 0201



EH 76 0201



EH 73 0201

INDOOR CULTURE

10
Crème

0250 (1 PPC)

Sprouter

8.8 x 3.9 x 5.9 in



EH 10 0250



IN THE KITCHEN



SPECIALIZED TOOLS

STORAGE

34
Burgundy

10
Crème

97
Blue Flame

71
Truffle



[EH 34 8764](#)



[EH 10 8764](#)



[EH 97 8764](#)



[EH 71 8764](#)

8764 (1 PPC)

Storage bowl

Ø 10.6 in | H 7.5 in | 4.7 Q



[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



[EH 34 8763](#)



[EH 10 8763](#)



[EH 02 8763](#)



[EH 97 8763](#)

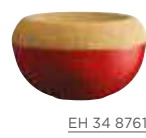


[EH 71 8763](#)

8763 (1 PPC)

Garlic pot

Ø 5.75 | 1 Q
Outer: 5.7" x 5.3"
Inner: 5.3" x 4"



[EH 34 8761](#)



[EH 10 8761](#)



[EH 02 8761](#)



[EH 97 8761](#)



[EH 71 8761](#)

8761 (1 PPC)

Salt cellar

Ø 5.75 in | 5.7 x 3.4 in | 0.5 Q



SPECIALIZED TOOLS



Eggs etc.

— Oven baked and served in the 'Nest' with toppings and sauce, or boiled and served in a cup - the 'Egg Nest' is ideal for preparing this simple ingredient in many enjoyable ways!

THE EGGS

60
Mediterranean Blue

90
Provence Yellow

02
Clay

34
Burgundy



EH 60 8409



EH 90 8409



EH 79 8409



EH 34 8409

42

8409

Egg Nest

5.5 x 4.3 x 4.3 in | 0.3 Q

BAKED CHEESE

NEW COLOR
73
Ocean Blue

90
Provence Yellow

79
Charcoal

34
Burgundy



EH 73 8417



EH 90 8417



EH 79 8417



EH 34 8417

8417 (1 PPC)

Cheese baker

7.7 x 6.9 in | 0.6 Q



Baked cheese at its best

— OBaked cheese at its best — The Cheese Baker is ideal for preparing cheese to be served hot: melted brie-based appetizers, mini-fondue or a French 'raclette' style dinner.



STEAM & ROAST

79
Charcoal

34
Burgundy

NEW COLOR
73
Ocean Blue



EH 79 8444



EH 34 8444



EH 73 8444

8444 (1 PPC)

Large roaster

16.3 x 10.8 x 8.5 in | 9.5 Q



EH 79 8443



EH 34 8443

8443 (1 PPC)

Oval fish baker

16.1 x 9.4 x 4.1 in | 2 Q



43



SPECIALIZED TOOLS

PIZZA

34
Burgundy

79
Charcoal

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



EH 34 7562



EH 79 7562

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



EH 34 7524



EH 79 7524

7614 (1 PPC)
Ridged pizza stone
Ø 14.5 in



EH 34 7614



EH 79 7614

7514 (1 PPC)
Smooth pizza stone
Ø 14.5 in



EH 34 7514



EH 79 7514

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



EH OPELLE 7514



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



EH 34 7618



EH 79 7618



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



EH 79 9714

NEW
Available
march 2022



BREAD

34
Burgundy

79
Charcoal

NEW

7515 (3 PPC)
Focaccia bread baker
16 x 12.5 in



EH 34 7515



EH 79 7515

Bella Focaccia!

— Some think of it as flat bread, others as thick pizza... One thing we all agree on is that focaccia is another tasty Italian speciality - whether you dip it in olive oil for a snack or serve it with salad for lunch!



SPECIALIZED TOOLS

BREAD

34
Burgundy

79
Charcoal

50
Linen

5505 (1 PPC)
Crown bread baker
11.2 x 11.2 x 3.5 in | 5.4 Q



EH 34 5505



EH 79 5505



EH 50 5505

5508 (1 PPC)
Bread cloche
13.2 x 11.2 x 7 in



EH 34 5508



EH 79 5508



EH 50 5508

5507 (1 PPC)
Round bread baker
12.7 x 11.6 x 5.5 in | 5.5 Q



EH 34 5507



EH 79 5507



EH 50 5507



37
Figue

NEW
COLOR



EH 37 5507



BREAD

34
Burgundy

79
Charcoal

50
Linen

5501 (1 PPC)
Artisan bread baker
13.6 x 8.9 x 3.4 in | 5.4 Q



EH 34 5501



EH 79 5501



EH 50 5501

5504 (1 PPC)
Bread loaf baker
9.4 x 5.9 x 4.9 in | 2.1 Q



EH 34 5504



EH 79 5504



EH 50 5504

5503 (1 PPC)
Large bread loaf baker
13.4 x 5.3 x 5.5 in | 2.3 Q



EH 34 5503



EH 79 5503



EH 50 5503



EH 37 5503

5500 (1 PPC)
Bread/potato pot
9.4 x 9.4 x 6.3 in | 2.1 Q



EH 34 5500



EH 79 5500



EH 50 5500



EH 37 5500



37
Figue

NEW
COLOR

47



SPECIALIZED TOOLS

Homemade Sandwiches — Bake 5 Mini Baguettes at once! Perfect individual portions as dinner rolls, they are also ideal for preparing sandwiches, cradling the food in a shell of crispy crust.



BREAD

34
Burgundy

79
Charcoal

50
Linen

5506 (1 PPC)
Baguette baker
15.4 x 9.4 in | 3 baguettes



EH 34 5506



EH 79 5506



EH 50 5506

5502 (1 PPC)
Ciabatta Baker
15.3 x 9 x 4.3 in | 2 ciabatta



EH 34 5502



EH 79 55022



EH 50 5502

5519 (1 PPC)
Mini Baguettes Baker
15.4 x 9.4 in | 5 mini-baguettes



EH 34 5519



EH 79 5519



EH 50 5519

**NEW
COLOR**

37
Figue



EH 37 5519

COOKWARE



COOKWARE

DUTCH OVEN 34 Burgundy 79 Charcoal

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



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



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



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



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



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



TAGINE 34 Burgundy 79 Charcoal 73 Ocean Blue

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



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



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



NEW
COLOR



COOKWARE



A story of
good taste,
innovative
technology
and design



Sublime

Best in the category! — Highly versatile, 'Sublime' cookware allows you to prepare slow-cooked, fried, or sauce-based recipes like stews, as well as larger pieces of meat to roast in the oven.

DUTCH OVEN 14 Sienna 55 Cream 66 Indigo 77 Graphite

EH 4740 (1 PPC)
Dutch oven
13.4 x 11.2 x 6.5 in | 4 Q



EH 14 4740



EH 55 4740



EH 66 4740



EH 77 4740

EH 4760 (1 PPC)
Dutch oven
14.4 x 12.7 x 7 in | 6 Q



EH 14 4760



EH 55 4760



EH 66 4760



EH 77 4760

EH 4770 (1 PPC)
Dutch oven
15.24 x 13.2 x 7.3 in | 7.5 Q



EH 14 4770



EH 55 4770



EH 66 4770



EH 77 4770



two-tone



unicolor



two-tone



unicolor

Delight

CERAMIC COOKING INTENSE FLAVOURS



6699 (1PPC)
Tatin Tart Set
13 x 11 x 2 in | 2.4 Q

[EH 77 6699](#)



6620 (1PPC)
Small dutch oven
10.3 x 8." x 6.8 | 2 Q



[EH 77 6620](#)

6626 (1PPC)
Tagine
10.8 x 10.8 x 9 in | 2 Q



[EH 77 6626](#)



[EH 7A 6626](#)

6640 (1PPC)
Round dutch oven
12.3 x 10.7 x 6.1 | 4 Q



[EH 77 6640](#)

6632 (1PPC)
Tagine
13 x 9 x 12.25 in | 4 Q



[EH 77 6632](#)



[EH 7A 6632](#)

6625 (1PPC)
Braiser
12.3 x 10.7 x 6.1 | 2.5 Q



[EH 77 6625](#)

9966 (1PPC)
Fondue set
14.4 x 8.7 x 7.72 in | 2.2 Q
Pot
Ø 7.25 x 4.2 in
Stand



[EH 77 9966](#)

6645 (1PPC)
Oval dutch oven
14.4 x 9.5 x 7.6 in | 4.5 Q



[EH 77 6645](#)



OVENWARE



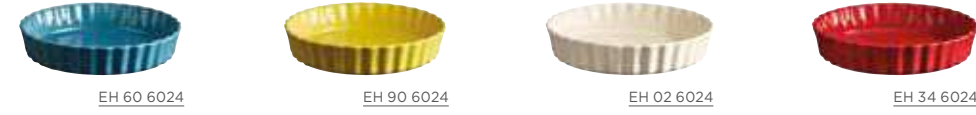
OVENWARE



DEEP TART DISH

60 Mediterranean Blue 90 Provence Yellow 02 Clay 34 Burgundy

6024 (3 PPC)
Deep Tart Dish
8.7 x 8.7 x 1.6 in | 1.2 Q



NEW

6031 (3 PPC)
Tart Dish
11.6 x 1.6 in | 1.30 Q



NEW

6032 (3 PPC)
Deep Tart Dish
12.6 x 2.2 in | 3 Q



6038 (3 PPC)
Deep Rectangular Tart Dish
12.4 x 8.7 x 1.6 in | 2.5 Q



6034 (2 PPC)
Slim Tart Dish
13.6 x 5.1 x 1.6 in | 1.7 Q



11 Flour 97 Blue Flame 79 Charcoal **NEW COLOR** 76 Tuscany **NEW COLOR** 73 Ocean Blue



OVENWARE

BAKING DISH

02
Clay

34
Burgundy

6120 (4PPC)

Small loaf dish

8.3 x 3.5 x 3 in | 1.2 Q



[EH 02 6120](#)



[EH 34 6120](#)

6880 (2PPC)

Souffle

8 x 3.3 in | 2.6 Q



[EH 02 6880](#)



[EH 34 6880](#)

6180 (2PPC)

Loaf

12.3 x 5.3 x 3.5 in | 2 Q



[EH 02 6180](#)



[EH 34 6180](#)

RUFFLED

11
Flour

34
Burgundy

97
Blue Flame

79
Charcoal

6131 (3 PPC)

Pie dish

10.2 x 10.2 x 2.2 in | 1.5 Q



[EH 11 6131](#)



[EH 34 6131](#)



[EH 97 6131](#)



[EH 79 6131](#)

6161 (3 PPC)

Le Grand pie dish

11.6 x 11.6 x 2.2 in | 2.1 Q



[EH 11 6161](#)



[EH 34 6161](#)

RUFFLED

11
Flour

34
Burgundy

97
Blue Flame

6187 (3 PPC)

Ruffled pie dish

10.4 x 10.4 x 2.4 in | 1.25 Q



[EH 11 6187](#)



[EH 34 6187](#)



[EH 97 6187](#)

RAMEKIN

60
Mediterranean Blue

90
Provence Yellow

34
Burgundy

11
Flour

79
Charcoal

97
Blue Flame

4008 (6 PPC)

Set 2x ramekin n°8

3.3 x 3.3 x 2.8 in | 6.75 oz



[EH 34 4008](#)



[EH 11 4008](#)



[EH 79 4008](#)



[EH 97 4008](#)

4009 (6 PPC)

Set 2x ramekin n°9

3.5 x 3.5 x 2.2 in | 5 oz



[EH 60 4009](#)



[EH 90 4009](#)



[EH 34 4009](#)



[EH 11 4009](#)



[EH 79 4009](#)



[EH 97 4009](#)

4010 (6 PPC)

Set 2x ramekin n°10

4.1 x 4.1 x 2.5 in | 8.5 oz



[EH 60 4010](#)



[EH 90 4010](#)



[EH 34 4010](#)



[EH 11 4010](#)



[EH 79 4010](#)



[EH 97 4010](#)

4013 (3 PPC)

Set 2x Crème brûlée

5.1 x 5.1 x 1.4 in | 8.5 oz



[EH 34 4013](#)



[EH 11 4013](#)



[EH 79 4013](#)



[EH 97 4013](#)



OVENWARE

“ULTIME”

OVEN DISH

9649 (3 PPC)
Individual
8.75 x 5.5 in | 0.8 Q

60
Mediterranean Blue



[EH 60 9649](#)

90
Provence Yellow



[EH 90 9649](#)

34
Burgundy



[EH 34 9649](#)

11
Flour



[EH 11 9649](#)

2050 (3 PPC)
Square
11 x 9.1 x 3 in | 2.2 Q



[EH 60 2050](#)



[EH 90 2050](#)



[EH 34 2050](#)



[EH 11 2050](#)

9650 (3 PPC)
Small rectangular
11.4 x 7.5 x 2.8 in | 1.75 Q



[EH 60 9650](#)



[EH 90 9650](#)



[EH 34 9650](#)



[EH 11 9650](#)

9652 (3 PPC)
Rectangular
14.2 x 9.1 x 2.8 in | 3.1 Q



[EH 60 9652](#)



[EH 90 9652](#)



[EH 34 9652](#)



[EH 11 9652](#)

9654 (2 PPC)
Large rectangular
16.5 x 10.6 x 3.5 in | 4.8 Q



[EH 60 9654](#)



[EH 90 9654](#)



[EH 34 9654](#)



[EH 11 9654](#)

OVEN DISH LID

0050 (3 PPC)
Lid for dish 9650
9.5 x 7 in



[EH 34 0050](#)

0052 (3 PPC)
Lid for dish 9652
12 x 8.75 in



[EH 34 0052](#)

79
Charcoal



[EH 79 9649](#)

97
Blue Flame



[EH 97 9649](#)

NEW
COLOR

76
Tuscany



[EH 76 9649](#)

NEW
COLOR

73
Ocean Blue



[EH 73 9649](#)



[EH 79 9650](#)



[EH 97 9650](#)



[EH 76 9650](#)



[EH 73 9650](#)



[EH 79 9652](#)



[EH 97 9652](#)



[EH 76 9652](#)



[EH 73 9652](#)



[EH 79 9654](#)



[EH 97 9654](#)



[EH 76 9654](#)



[EH 73 9654](#)



OVENWARE

OVEN DISH

60
Mediterranean Blue

90
Provence Yellow

34
Burgundy

9050 (3 PPC)

Small oval

9.1 x 6.3 x 2.2 in | 1.6 Q



EH 60 9050



EH 90 9050



EH 34 9050

9052 (3 PPC)

Oval

14.2 x 9.1 x 2.8 in | 3.1 Q



EH 60 9052



EH 90 9052



EH 34 9052

9054 (2 PPC)

Large oval

16.5 x 10.6 x 3.5 in | 4.8 Q



EH 60 9054



EH 90 9054



EH 34 9054

TERRINE

34
Burgundy

11
Flour

9706 (3PPC)

Terrine + press

7.5 x 4.7 x 3.9 in | 0.6 Q



EH 34 9706



EH 11 9706

9791 (2PPC)

Terrine + press

9.3 x 5.9 x 4.7 in | 1.3 Q



EH 34 9791



EH 11 9791

5865 (3PPC)

Foie gras medallion

9.3 x 4.1 x 3.5 in | 0.5 Q



EH 34 5865



EH 11 5865



“ULTIME”

OVENPROOF BOWL

60
Mediterranean Blue

90
Provence Yellow

02
Clay

34
Burgundy

NEW
COLOR

76
Tuscany

NEW
COLOR

73
Ocean Blue

2149 (4 PPC)

Gratin bowl

6.5 x 5.5 in | 0.6 Q



EH 60 2149



EH 90 2149



EH 02 2149



EH 34 2149



EH 76 2149



EH 73 2149



Au gratin

— Some recipes are not complete without a crusty topping called ‘gratin’, a real treat much easier to accomplish and serve when making individual portions. Onion soup, chili con carne or mac’n cheese —served in the Gratin Bowl, the delicious golden crust is all yours to enjoy!

APPETIZER PLATTER

02
Clay

34
Burgundy

5002 (4 PPC)

Appetizer platter - Medium -

10.2 x 3.3 x 3 in (outer dimensions)
10.2 x 3.4 x 3 in (inner dimensions)



EH 02 5002



EH 34 5002

5003 (4 PPC)

Appetizer platter - Long -

14.8 x 3.5 x 3 in (outer dimensions)
14.8 x 3.5 x 3 in (inner dimensions)



EH 02 5003



EH 34 5003

5004 (4 PPC)

Appetizer platter - Large -

10.6 x 5.3 x 3 in (outer dimensions)
10.6 x 5.3 x 3 in (inner dimensions)



EH 02 5004



EH 34 5004



TABLEWARE



34
Burgundy

79
Charcoal

97
Blue Flame

11
Flour

1520 (2 PPC)
Pitcher
6.3 x 4.7 x 7.1 in | 0.95 Q



EH 34 1520



EH 79 1520



EH 97 1520



EH 11 1520

8714 (4 PPC)
Traditional mug
4 x 3.7 in | 14 oz



EH 34 8714



EH 79 8714



EH 97 8714



EH 11 8714

2116 (6 PPC)
Individual salad bowl
6.1 x 6.1 x 2 in | 17 oz



EH 34 2116



EH 79 2116



EH 97 2116



EH 11 2116

2122 (4 PPC)
Small salad bowl
8.7 x 8.7 x 2.8 in | 1.4 Q



EH 34 2122



EH 79 2122



EH 97 2122



EH 11 2122

2128 (2 PPC)
Large salad bowl
11 x 11 x 3.5 in | 3.4 Q



EH 34 2128



EH 79 2128



EH 97 2128



EH 11 2128

34
Burgundy

79
Charcoal

97
Blue Flame

11
Flour

2121 (4 PPC)
Cereal bowl
6 x 3.1 in | 22 oz



EH 34 2121



EH 79 2121



EH 97 2121



EH 11 2121

8870 (4 PPC)
Salad / dessert plate
8.3 x 8.3 x .8 in



EH 34 8870



EH 79 8870



EH 97 8870



EH 11 8870

8871 (4 PPC)
Soup bowl
8.7 x 8.7 x 1.6 in | 13.5 oz



EH 34 8871



EH 79 8871



EH 97 8871



EH 11 8871

8878 (4 PPC)
Dinner plate
11 x 11 x 1.0 in



EH 34 8878



EH 79 8878



EH 97 8878



EH 11 8878

8807/3 (1 PPC)
Dinnerware set
(8878, 8870, 2121)



EH 34 8807/3



EH 79 8807/3



EH 97 8807/3



EH 11 8807/3



MODERN CLASSICS

BAKEWARE 23 Sugar 36 Rouge 55 Twilight 62 Spring 85 Leaves

2023 (3 PPC)
Square baking dish
10.6 x 9.1 x 2.6 in | 2 Q



9629 (4 PPC)
Individual rectangular baker
7.9 x 5.5 x 1.8 in | 18 oz



9628 (4 PPC)
Small rectangular baker
10.2 x 6.9 in | 0.9 Q



9620 (3 PPC)
Medium rectangular baker
11 x 8 in | 3 Q



9626 (2 PPC)
Large rectangular baker
13 x 9 x 2.5 in | 4.7 Q



4020 (1 PPC)
Ramekins set of 2
8.5 x 4 x 2.4 | 7.6 oz



BAKEWARE 23 Sugar 36 Rouge 55 Twilight 62 Spring 85 Leaves

9522 (6 PPC)
Pie dish mini - set of 2
5.5 x 1.5 in | 8 oz



6121 (3 PPC)
Pie dish
10.2 x 2.6 in | 1.7 Q



6320 (3 PPC)
Loaf pan
10 x 5.8 x 3.1 in | 1.4 Q



8428 (2 PPC)
Covered rectangular baker
14.6 x 11 x 5.8 in | 2.9 Q



9029 (4 PPC)
Individual oval baker
8.3 x 5.5 x 1.9 in | 14 oz



9028 (4 PPC)
Small oval baker
10.6 x 7.1 x 2.1 in | 0.9 Q



9022 (3 PPC)
Large oval baker
14.2 x 9.4 x 3 in | 2.7 Q



MERCHANDISING



Delight

CERAMIC COOKING INTENSE FLAVOURS

MBTAB1

Delight pos table

100 x 70 x 85 cm

To showcase, keep a buffer stock handy and encourage self-service.



DIPRES1

Wooden stand

32 x 35 cm



PODEL1

Header for wooden stand

38 x 36 cm

Effective in highlighting a product and to draw attention to the range.



SHDELIGB

Showcard

A4

Covers efficiently the highlights of the range.



Double-sided

PLVDEL1

Stand-up header

38 x 36 cm

Draws attention to the range and informs about the main arguments (double-sided).

POPRA1

MEDITERRANEAN BLUE & PROVENCE YELLOW Poster

42 x 119 cm



PLVBRIQ1

ROASTER Stand-up header

38 x 36 cm

Double-sided



PLVCHEE1

CHEESE BAKER Stand-up header

30 x 25 cm

Double-sided



PLVPRCA1
MEDITERRANEAN BLUE & PROVENCE YELLOW Stand-up header

25 x 35 cm

Double-sided



SHCONSER1

STORAGE BOWL Table tent

16 x 22 cm

Double-sided



SHBOL1

GRATIN BOWL Table tent

28 x 21 cm

Double-sided



Bread

POPAART1

ARTISAN BREAD BAKER Poster

42 x 119 cm



LINPANUSV1

ALL BREAD BAKERS BOOKLET 20 recipes



PLVPAART1

ARTISAN BREAD Stand-up header (double sided)

38 x 36 cm

Double-sided



VIDEOS

RECIPES

RANGE & BRAND



THE CHEESE BAKER
Artisan nut bread



THE MINI BAGUETTES BAKER
Olive & sun-dried tomato sandwich rolls



THE LARGE LOAF BAKER
Walnut and fig grainy loaf



THE BREAD LOAF BAKER
Parmesan bread loaf



THE CROWN BAKER
Small chocolate chip brioches



THE BREAD CLOCHE
Homemade country-style loaf



THE BAGUETTE BAKER
The French baguette



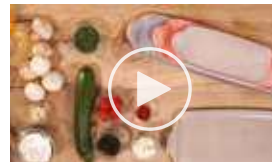
THE ROUND BREAD BAKING SET
Quick country loaf



THE ROASTER
Rosemary roast chicken and glazed vegetables



THE 'PAPILLOTE' STEAMER
Roast cod stuffed with spinach, ricotta and sundried tomatoes



THE 'APERITIVO' APPETIZER PLATTERS
Oven-baked sweet potato, mushroom & zucchini bites



THE DEEP TART DISH
Pumpkin, hazelnuts and mushrooms pie



THE LOAF BAKING DISH
Chocolate marble cake



THE PIE DISH
Cinnamon buns apple pie



THE 'ULTIME' OVEN DISH
Spinach, ricotta and bresaola lasagna



THE PIZZA STONE
Cherry tomato pizza margherita



THE BAKING TRAY
Apple puff pastry pockets



THE CHEESE BAKER
Baked brie with mushrooms & pancetta



THE ONE POT
• Hot & sweet vegetable ramen
• One Pot creamy smoked salmon



THE DUTCH OVEN
Braised chicken with Swiss chard



THE TATIN SET
French apple tart 'Tatin'



THE TAGINE
• Easy chicken & chickpea tagine
• Chicken tagine with lemon & honey



DELIGHT
LE TAJINE TAGINE



DELIGHT
CASSEROLE



EMILE HENRY
DELIGHT, STORAGE, THE SPROUTER



CHEESE BAKER
Lifestyle - Summer vibe



STORAGE BOWL
Lifestyle - Return from the market



MIXING BOWL
Lifestyle - In use



ONCE UPON A TIME
Corporate video



THE RIGHT DISH
Carrot and aubergine tian



THE RIGHT DISH
Italian-style stuffed tomatoes



THE RIGHT DISH
Sole fillet rolls with vegetables



THE RIGHT DISH
Chocolate tart with pomegranate and orange



THE EGG NEST
Egg 'en cocotte' with ham and cheese



THE EGG NEST
Thai-style egg and salmon 'en cocotte'



CHEESE BAKER
Roasted goat cheese, artichokes, peppers, tomatoes



Thank you for your commitment!

Adam Adley Agripina Alain Alan Aldo Alexandre-Hervé Alexis Alexis S Alicia Allan Alvaro Alycia Amy Angélique Angelo Angie Ann Ann-Min Anthony Antoine Antonio Ara Arnaud Augusto Beth Bill Brianna Bruno Buzz Camille Carine Caroline Carre A Catherine Cecelia Cédric Charles Charles Edouard Charlotte Chloé Chris Christian Christine Christophe Cindy Claire Connie Cristal Cyril Cyrille Daniel Danielle David Deb Deborah Denis Dennis Didier Dominique Dorian Eblin Eduardo Elia Elizabeth Emmanuel Eric Estefanía Fabien Fabrice Fernando Florent Francisco Franck Frankie Frédéric Gabriel Georgina Gérard Gilles Graciela Guadalupe Guillaume Harpreet K Heidi Hélène Iris Jazmin Jean François Jean-Baptiste Jean-Paul Jen Jenn Jerald A Jérôme Jerson A Jessica Jodie Joel Johanne John P Jordan Joseph Juan Gabriel Julia Julien Karen Katie Kayvon Kelly Kevin Kévin Kristin Kyle Laëtitia Laura Laurent Leah Leslie Leticia Lina Liz Loïc Luis E Lydia Lynn Marc Margarita Margie Maria Maria Carmen Maria Del Pilar Maria del Rocio Marilynne Marine Marion Marjorie Mark Marlen Martial Martine Marylène Meghan Melanie Mélissa Michael Michel Mickaël Nadia Nallely Nancy Natalie Nathalie Nicolas Nicole Odile Patricia Patrick Paula Paulo Peggy Peter Philippe Pierre Pierre-Benoît Priscilla Rachel Ravaka Resa Richard Robert Roberta Roger Sabine Sabrina Sally Samuel Sandi Sandra Sandy Sarah Sébastien Séverine Sheila Silvia Solène Sonia Sophia Sophie Stéphane Stéphanie Susan Susana Sylvie Tara Teky Teresa Thérèse Thierry Thomas Timothy Tom Tracey Valérie Vanessa Véronique Vicki Victor Vincent Vincent P Virginie Wayne William Williams Xavier Yana Yannick Yolanda Yuliana Yves Yvette Zoe