

Manufacture



de Buyer

DEPUIS 1830

Chaque recette a son secret



REMOVABLE LINE

LOQY

Infos, Tips & Recipes

Are you running out of space in your kitchen,
dreaming of uncluttered cabinets and looking
for more practicality?

De Buyer is revolutionizing your kitchen
with its new LOQY range of utensils with
removable handles!



A comprehensive range

1 handle that fits 14 utensils:

To easily alternate between a carbon steel
frying pan and a stainless steel saucepan or a
non-stick sauté pan.

A safe and simple clip-on mechanism

The handle can be clipped on and unclipped
with one hand, locks automatically and ensures
stability thanks to its 2 bases.

The de Buyer expertise and quality, in removable version

Based on our professional and iconic ranges,
the LOQY range makes no compromises on
performance or comfort.





Removable utensils: for more convenience and safety in the kitchen!

- ▶ Without a handle, your pans are easier to handle and take up less space on your cooktop. **Removable means more space for a better cooking experience.**
- ▶ For slow or oven-cooking, simply remove the handle so it doesn't conduct heat. **This eliminates the risks of burns.**
- ▶ Without a handle, your pans are **easier to wash**, in the sink or the dishwasher.
- ▶ No more bulky handles that come out of cabinets, no more messy kitchen drawers. Your pans are stackable : **tidy cabinets and more space freed up.**
- ▶ Convenient, with its 2 removable beechwood handles, your frying pan or sauté-pan transforms into an elegant serving dish on the table.





BECAUSE MOVEMENT MATTERS

The LOQY range stands out with its removable handle that features the **ergonomic “à la française” curved handle**, with the **precision and comfort** that can be found in the non-removable de Buyer ranges used by professionals.



HANDLE & SIDE HANDLES

LOOY HANDLE

«A la française» curved handle

- Provides better weight distribution when in hand: improved stability and precision during use

User-friendly handle

- Pleasant and safe grip on all utensils from the range



Cast stainless steel handle

Heavy-duty, sturdy and durable



A safe and simple clip-on mechanism

- 2 bases to clip handle on, for improved stability
- Locks automatically
- 'Clicks' when it locks, so you can cook in complete safety

LOOY SIDE HANDLES

For easier handling from the oven to the table or cooktop



Beechwood handles

- Comfortable grip



Safe and easy to clip and unclip

- Blocking mechanism with silicone gaskets and stainless steel rivets



Tip:

Once in place, the handles are locked in for safe use. To remove them, simply pull them sideways.





LOQY

BECAUSE MATERIAL MATTERS

The removable LOQY range is available in 3 high-performance materials that complement each other, to give you the best material for each recipe, on any heat source.

MATERIALS

CARBON STEEL MINERAL B



Searing. Browning . Grilling.

- High temperature cooking •
- Naturally non-stick thanks to gradual seasoning •

Carbon steel is a **great heat conductor** that is also ideal for searing, grilling or browning a meat, and for making perfect fried eggs and omelets. It allows the Maillard reaction to occur, and it can be used to deglaze.

It makes your recipes crispy: potatoes, gnocchi, fish cooked on skin, vegetable hash...

Cooking in a seasoned carbon steel frying pan **requires very little fat**.

MULTI-PLY STAINLESS STEEL ALCHIMY



Cooking. Browning.
Blanching. Frying.

- Material performance and reactivity •
- Controlled and even cooking •

Multi-ply stainless steel is a **convenient and versatile material**. It allows you to cook vegetables, legumes and starchy foods in hot or boiling water or simmer a dish. It can reach high temperatures for searing, grilling, browning a meat and making your potatoes, gnocchi, fish cooked on skin, vegetable hash crispier. In this case, it is **required to use some cooking fat** in your stainless steel pan.

NON-STICK CHOC EXTRÊME



Reheating. Simmering.
Slow cooking.

- For delicate foods •

Non-stick is ideal to cook fish, vegetables in sauce, etc. It can be used to reheat any preparations and mix several preparations such as pasta and vegetables.

Regardless of the brand, non-stick coating isn't the most suited to reach high temperatures and sear foods. Cooking in a non-stick pan **requires very little fat**. The coating needs to be carefully maintained to keep its properties.

BECAUSE MATERIAL MATTERS

The Alchimie range is the perfect combo to meet a chef's demands and the needs of everyday cooks. Easy to maintain, healthy and durable, stainless steel has it all. Its monobloc tri-ply conception ensures even heat distribution and controlled cooking, even with the most delicate foods.

LOQY



MULTI-PLY STAINLESS STEEL

ALCHIMY
LOQY



ECOFRIENDLY

Sturdy – Professional quality
– Mounted with rivets

Measurement marks inside

- Traditional volumes.
- Litreage (L and Qt).

With pouring rim



PERFORMANCE

Multi-ply material, high conductivity, performance and reactivity

- Even cooking.
- Controlled cooking.
- Energy-saver.
- Time-saver.



All heat sources including induction. Oven safe

THE PERKS OF USING MULTI-PLY

- ✓ Temperature increases and decreases fast.
- ✓ Cooks without burning or sticking.
- ✓ You can simmer or reduce sauces without having to stir constantly.
- ✓ Brings to a boil large volumes of water much faster.
- ✓ Ideal for all cooking methods, even the most delicate

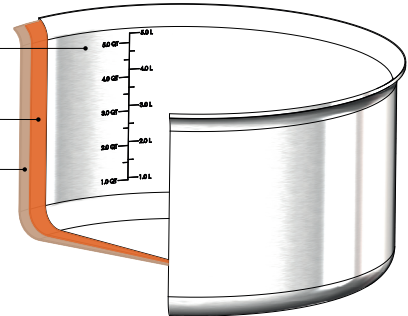
3-ply stainless steel

Stainless steel 18/10 inside

Aluminium

Induction stainless steel

Heat distribution



Stainless steel is not a great heat conductor, that is why we are offering it as a multi-ply product in this range. The central aluminum ply allows heat to be evenly and efficiently distributed.



BECAUSE MATERIAL MATTERS

CHOC EXTREME is made of die-cast aluminum with a high-quality non-stick coating. It offers good heat distribution and great resistance to deformation and abrasion. This material is ideal for cooking gently and evenly: it allows for simmering and oven-cooking.



NON-STICK CHOC EXTRÊME LOQY



Cast aluminium body

- Real cast, non-wrought
- Keeps its shape
- Excellent thermal inertia: retains warmth

Firmly riveted base

- Non-removable.
- 2 bases / utensil: ergonomic grip

Non-stick matte black coating

- Thick and reinforced
- Longer life span (+ 50%)
- Certified nanoparticle-free
- Optimal slip
- Easy to maintain



Thick and robust magnetic base
All heat sources including induction. Oven safe

High-end non-stick coating

Cast aluminium

INDUCTION base

7 mm thick

The exterior coating makes the pan easier
to maintain



A stainless steel frying pan and its lid are shown on a wooden surface. The lid is propped up behind the pan, revealing the brushed metal interior of both. The pan has a long, curved handle. To the right, a potted plant with green leaves sits in a terracotta pot. In the foreground, a small sprig of fresh herbs lies on a piece of light-colored fabric. The background is a rustic wooden wall.

LOQY

BECAUSE MATERIAL MATTERS

Carbon steel utensils are a part of the French culinary tradition and a symbol of our grandmothers' cooking. Unbeatable when it comes to searing, grilling and browning, they're the gatekeeper to the Maillard reaction: a browning reaction of the reducing sugars on the surface while the inside remains moist. Naturally without a non-stick coating, durable and with properties that increase overtime, they're passed along from generation to generation.

CARBON STEEL

MINERAL B

LOQY



BVCert. 6054661



Thick carbon steel body

- 2.5-3 mm thick

Keeps its shape even on induction.

- Perfect heat distribution
- Suitable for high temperature searing, browning and grilling

Certified without coating.
Durable - Lifetime warranty.
Ecofriendly

Firmly riveted base

- Non-removable

- 2 bases / utensil: ergonomic grip

Beeswax finish

A natural protection to prevent oxidation and facilitate seasoning



All heat sources including induction. Oven safe



What is seasoning ?

Carbon steel pans are made from an unprocessed material without non-stick coating. Before the first use it is recommended to prepare the utensil by heating oil in it: this is called seasoning. This process helps protect and nourish the pan while making it naturally non-stick. Over time, fats and oils naturally present in food will keep the pan coated.



COLLECTION

MULTI-PLY STAINLESS STEEL

ALCHIMY

LOQY



• Saucepan

3661.14 / Ø14 cm / 1,2 L
3661.16 / Ø16 cm / 1,7 L
3661.18 / Ø 18 cm / 2,4 L
3661.20 / Ø 20 cm / 3,3 L
3661.24 / Ø 24 cm / 5,5 L

3661.02 / Set of 2 saucepans Ø 16 and 20 cm

+ removable handle 3660.00

3661.03 / Set of 3 saucepans Ø 16, 20 and 24 cm

+ Set of 2 handles 3660.02

+ 3 glass lids



• Frying pan

3663.24 / Ø 24 cm

3663.28 / Ø 28 cm



• Straight sauté-pan

3662.24 / Ø 24 cm / 3,1 L

3662.28 / Ø 28 cm / 5 L



• Rounded sauté-pan

3664.24 / Ø 24 cm / 2,9 L

NON-STICK CHOC EXTRÊME

LOQY



• Frying pan

8364.24 / Ø 24 cm

8364.28 / Ø 28 cm



• Rounded sauté-pan

8365.24 / Ø 24 cm

8365.28 / Ø 28 cm

CARBON STEEL MINERAL B

LOQY



• Frying pan

5664.24 / Ø 24 cm

5664.28 / Ø 28 cm



• Rounded sauté-pan

5665.24 / Ø 24 cm

ACCESSORIES



• Removable handle
3660.00



• Set of 2 removable side handles
3660.02



• Glass lid
for saucepans and sauté pans

stainless steel knob
3428.14 / Ø 14 cm
3428.16 / Ø 16 cm
3428.18 / Ø 18 cm
3428.20 / Ø 20 cm
3428.24 / Ø 24 cm
3428.28 / Ø 28 cm



• Stainless steel lid
for frying pans

3460.02 / for ø 20 - 24 cm frying pans
3460.03 / for ø 28 cm frying pans



• Stainless steel
steamcooker
3675.24 / Ø 24 cm





Salmon fillet, Fennel & Dill sauce

 **4** | Serve 4

Ingredients:

- 4 skinless salmon fillets
- Ground grey pepper
 - Olive oil
- French sea salt
 - 3 fennels
 - Olive oil
- Salt, pepper

For the sauce :

- 3 dl of fish stock
- 1 dl of whipping cream
- 50 gr of unsalted butter
 - 50 gr of flour
- ¼ bunch of fresh dill
 - Salt

LOOY utensils used:

- Non-stick frying pan
- Non-stick sauté pan
- Stainless steel saucepan

1/ For the steamed fennel:

Cut the fennel bulbs into quarters. Remove the core and slice thinly. Warm up a little olive oil in a non-stick sauté pan, add the fennel, season with salt and ground pepper.

Sweat without browning for 2 minutes and cover. Cook over low heat for 15 to 20 minutes. The fennel needs to be crunchy but tender.

2/ For the sauce:

In the saucepan, bring the fish stock to a boil and add the whipping cream. Reduce 1/4. Make beurre manié : mix with your hand the butter and the flour until it forms a thick paste. Thicken the creamy fish stock by progressively adding your beurre manié while whisking. Bring to a boil for 1 to 2 minutes making sure it doesn't stick. Season with salt and pepper.

Keep warm and finish by adding the chopped dill.

3/ For the salmon:

In the non-stick frying pan, warm up a drizzle of olive oil. Season the salmon with some French sea salt and ground pepper.

Place the salmon fillets in the pan, leave to cook for 1 minute over low heat, then flip the fillets and cook the other side for 1 minute. Then, bake in preheated oven at 150°C for 8 minutes.



RECIPES

Braised tenderloin, Fork-mashed potatoes

4 | Serve 4

Ingredients:

- 500 gr of pork (or veal) tenderloin
- 1 small leek
- 2 large carrots
- 2 dl of brown stock
- Oil
- Salt and ground pepper
- For the mashed potatoes: 400 gr of Charlotte potatoes
- 1 dl of poultry stock
- 1/4 bunch of flat-leaf parsley
- Olive oil
- Salt and ground pepper

LOQY utensils used:

- Stainless steel or carbon steel frying pan
- Stainless steel saucepan



Ingredients:

- 400 gr of Tagliatelles
- 1 white onion
- 400 gr of fava beans (fresh or frozen)
- 60 gr of parmesan shavings
- Arugula
- Olive oil
- Salt and ground pepper

LOQY utensils used:

- Non-stick sauté pan
- Stainless steel saucepan

1/ For the tenderloins:

Cut the vegetables into Paysanne: cut the leek lengthwise and slice thinly. Repeat with the carrots.

Preheat oven to 160°C.

Season the tenderloins with pepper and salt. Color them in olive oil in your carbon or stainless steel frying pan on each side.

Remove the tenderloins from the frying pan and sweat the vegetables cut into Paysanne.

2/ For the fork-mashed potatoes:

Boil the potatoes with skin on.

Drain and peel them while they're still warm. Place them in a double boiler.

Mash them with a fork.

Season, pour the hot poultry stock and add a dash of olive oil.

Finish by adding the chopped flat parsley.

Tagliatelle with fava beans, Arugula and Parmesan

4 | Serve 4

Cook the tagliatelle «al dente» in a large sauce pan. Save a glass of the cooking water. In a non-stick sauté pan, sweat the chopped onion with a drizzle of olive oil over low heat.

Add the fava beans and the glass of cooking water to the tagliatelle.

Cover and cook for 3 to 5 minutes.

Add the warm tagliatelle on top and stir gently.

Before serving, sprinkle with arugula and parmesan shavings.

Stir gently and serve.

RECIPES

Floating island, Caramel sauce

 **Serve 4**



Ingredients:

- 4 egg whites
- 100 gr of superfine sugar
- ½ of whole milk
- 1 vanilla bean

LOOY utensils used:

- Stainless steel frying pan
- Stainless steel saucepan

For the custard:

- ½ of whole milk
- 1 vanilla bean
- 4 egg yolks
- 100 gr of superfine sugar

For the caramel sauce :

- 150 gr of superfine sugar
- 1,5 dl of whipping cream

1/ For the egg whites:

Mix the egg whites and the salt. Whisk gently to « break » the whites. Beat the egg whites until soft peaks form. Add 1/3 of sugar and beat vigorously.

Stop and add the rest of the sugar.

Poaching the meringues:

In a saucepan, bring the milk and the vanilla to a simmer.

Shape the meringues with a slightly oiled ladle.

Poach them for 3 to 5 minutes, depending on the size, in the simmering milk. Drain them and put them aside on a baking tray with a paper towel.

Save the milk and the vanilla.

2/ For the custard:

Save the milk that was used to poach the eggs, sieve, and add more if necessary until you get ½ liter.

Bring milk with vanilla to a boil again.

Blanch the egg yolks with the sugar. Then gradually pour the boiling milk while whisking constantly.

Cook again over low heat, while whisking continuously with a spatula until it reaches a temperature of 84 °C. Do not bring to a boil.

Keep in a cool place.

3/ For the caramel sauce:

Heat up your frying pan and sprinkle sugar on the bottom. When it starts to melt, gradually add the sugar while swirling your frying pan.

Proceed until all the sugar is dissolved.

Cook until it's a deep amber color, then pour in the hot whipping cream to stop the cooking process. Cook for 3 minutes over low heat while whisking. Set the caramel sauce aside at room temperature.

4/ Presentation:

pour the custard into a ramekin, place a meringue and add caramel sauce to your liking.



MANIFESTO

For 200 years, authenticity, passion and commitment have been the values at the core of de Buyer's business, knowledge and expertise. We design and manufacture utensils, continuously innovating to precisely meet the needs of both catering professionals and home cooks. Like all lovers of good food, we have a passion for tasty and nutritious cuisine. In contrast with today's culture of instant gratification and ready meals, we want to help each individual to achieve fulfilment by taking back control of their diet. We support a concept of cooking that requires time and effort. Awarded a 'Living Heritage Company' label by the French state, we continue to maintain our artisanal spirit and our passion for precise, high-quality work carried out with care. We campaign for responsible and educated consumption: our products are made to last! We promote environmentally friendly manufacturing processes that protect the beautiful Vosges area. We are the first culinary-sector business in France to receive an 'exemplary level of CRS commitment' label from AFNOR, notably for the care taken to ensure the well-being of our employees. Dedicated to upholding our values and mastering our trade, our products, actions and individual expertise help breathe additional life and soul into the cooking process. After all :

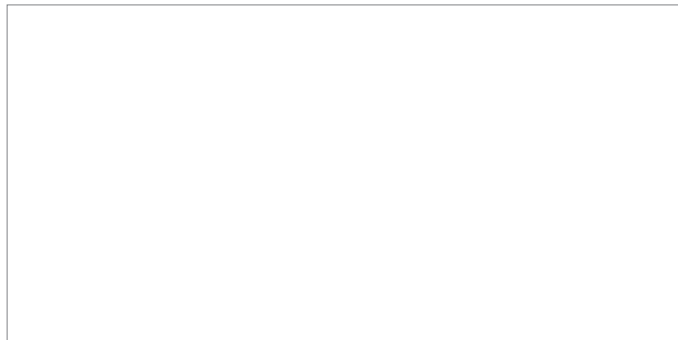
« Every recipe holds a secret »



EVERY MATERIAL AND
EVERY FLAVOR IN A SNAP



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