

NON-STICK MOULDS •



EASY AND QUICK RELEASE

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



VERY GOOD HEAT DIFFUSION

- Perfect and uniform results
- Good conduction through its steel material with non-stick coating



- Heating temperature up to 250°C / 482°F
 Tin thickness 0.5 mm: best compromise between robustness and baking quality





To maintain the quality of the non-stick coating, avoid scratching by cutting the preparation outside the mould.

CARE

- Clean before first use
- Wash by hand, preferably
- Wash with soapy water

*PFOA, an endocrine disruptor, has been banned in France since 2015 and in the European Union since July 2020.



20 CM Ref. 296513 - Pack. 3

20 MINI MADELEINES BAKING PAN

395 X 125 X 13 MM Ref. 264510 - Pack. 3



8 ECLAIRS BAKING PAN 315 X 228 MM Ref. 298510 - Pack. 3





12 MADELEINES BAKING PAN

395 X 200 X 17 MM

Ref. 264710 - Pack. 3

NON-STICK BAKING PANS

6 FINANCIERS BAKING PAN 380 X 180 MM Ref. 220710 - Pack. 3



MINI-FINANCIERS OR BISCUITS ROSE DE REIMS BAKING PAN 290 X 198 MM Ref. 267030 - Pack. 3



12 BARQUETTES BAKING PAN 320 X 235 MM Ref. 298410 - Pack. 3



BEECHWOOD DOUGH PUSHER PEFC CERTIFIED Ref. 319110 - Pack. 1



12 MINI TARTLETS BAKING PAN 320 X 245 X 10 MM Ø 55 MM STAMPS Ref. 228310 - Pack. 3

BREAD / PIZZA TRAYS & MOULDS

CAKE & PÂTÉ MOULDS



PERFORATED TRAY FOR 2 BAGUETTES 380 X 160 MM

Ref. 258321 - Pack. 3





SET OF 4 BUNS BAKING MOULDS Ø 120 MM Ref. 282580 - Pack. 1



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



NON-STICK PERFORATED PIZZA TRAY

Dimensions	Ref.	Pack.
Ø 300 / 290 MM	227120	3
Ø 340 / 330MM	227130	3



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



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



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



FOLDING PÂTÉ OR CAKE MOULD

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



SPRINGFORM LONG PÂTÉ MOULD - REMOVABLE BOTTOM

Ref.	Pack.
219710	1
219720	1
219730	1
	219710 219720



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



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



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



CONTINENTAL STYLE BRIOCHE MOULD WIDE RIBS - WITH FLAT BOTTOM

Dimensions	Ref.	Pack.
Ø200/97 MM - H72 MM	223040	3
Ø240/100 MM - H100 M	223060	3



REINFORCED EDGE WITH WIRE CAKE MOULD

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



BOX SET OF 6 SMALL BRIOCHE MOULDS

Ref. 271641 - Pack. 1



TART & TARTLET MOULDS



ROUND FLUTED TART MOULD - 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



DEEP ROUND FLUTED TART MOULD 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



ROUND FLUTED TART MOULD 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

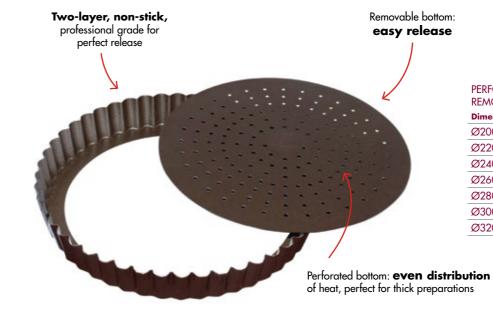


PERFORATED ROUND FLUTED TART MOULD FIXED BOTTOM

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







PERFORATED ROUND FLUTED TART MOULD REMOVABLE BOTTOM

KLMOVADLE DOTTOM		
Dimensions	Ref.	Pack.
Ø200 MM - H28 MM	226421	3
Ø220 MM - H28 MM	226425	3
Ø240 MM - H28 MM	226431	3
Ø260 MM - H28 MM	226435	3
Ø280 MM - H28 MM	226441	3
Ø300 MM - H28 MM	226445	3
Ø320 MM - H28 MM	226451	3



ROUND FLUTED TARLET MOULD - FIXED BOTTOM

Dimensions	Ref.	Pack.
Ø100/85 MM - H18 MM	293570	12
Ø120/110 MM - H20 MM	293580	12



BOX SET OF 6 ROUND FLUTED TARTLET - FIXED BOTTOM Ø100 MM Ref. 270171 - Pack. 1

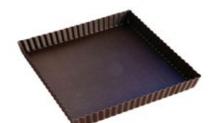


RECTANGULAR FLUTED TART MOULD REMOVABLE BOTTOM 340 X 100 MM - H25 MM Ref. 225410 - Pack. 3

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



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



SQUARE FLUTED TART MOULD FIXED BOTTOM 220 X 220 MM - H25 MM Ref. 226710 - Pack. 3



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



SPRINGFORM, SAVARIN, CHARLOTTE & INDIVIDUAL CAKE MOULDS

ROUND PLAIN CAKE MOULD - RAISED EDGE

ROUND PLAIN CARE MOULD - 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	
Ø160/136 MM - H40 MM	223710	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 MOULD WITH REMOVABLE BOTTOM

Dimensions	Ref.	Pack.
Ø220 MM - H70 MM	221640	3
Ø240 MM - H70 MM	221650	1
Ø260 MM - H70 MM	221660	1
Ø280 MM - H70 MM	221670	1
Ø300 MM - H70 MM	221680	3





SPRINGFORM MOULD WITH REMOVABLE BOTTOM 2 BOTTOMS

Dimensions	Ref.	Pack.
Ø240 MM - H70 MM	221750	1
Ø280 MM - H70 MM	221770	1



OPEN SAVARIN OR RING MOULD Ø240 MM - H50 MM Ref. 224050 - Pack. 3



DEEP OPEN SAVARIN OR RING MOULD

Dimensions	ker.	Pack.
Ø240 MM - H58 MM	254050	3
Ø260 MM - H62 MM	254060	3



SET OF 6 INDIVIDUAL CLOSED SAVARIN OR RING MOULDS Ref. 272710 - Pack. 3





TRADITIONAL FRENCHCHEESECAKE MOULD Ø140/70 MM - H40 MM Ref. 251210 - Pack. 3



55 X 50 MM Ref. 729540 - Pack. 6



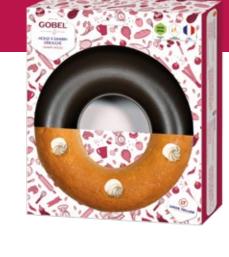
CHARLOTTE MOULD Ø180/150 MM - H100 MM Ref. 212620 - Pack. 3

THE SPECIALITY AT THE BACK OF THE SET.





8 ECLAIRS PASTRY SET Ref. GL361 - Pack. 1



RUM BABA RECIPE PACK 250 X 290 X 50 MM Ref. 224050-PK - Pack. 6



TATIN TART RECIPE PACK 275 X 300 X 55 MMRef. 223760-PK - Pack. 6



QUICHE RECIPE PACK 280 X 305 X 30 MM Ref. 226120-PK - Pack. 6



1001 TARTS SET
1 TART MOULD WITH
REMOVABLE BOTTOM,
6 TARTLETS MOULDS
1 APPLE PEELER
Ref. GL20P011 - Pack. 1



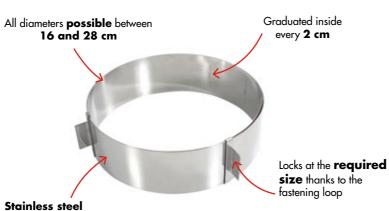
LEMON TART RECIPE PACK 280 X 300 X 30 MMRef. 226340-PK - Pack. 6

STAINLESS STEEL



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





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





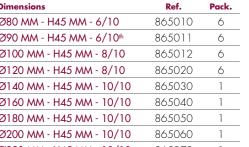
145 X 40 - H20 MM 823010 3 200 X 55 - H20 MM 823011 3 240 X 60 - H20 MM 823012 3

280 X 80 - H20 MM

823013

STAINLESS STEEL MOUSSE RING

Dimensions	Ref.	Pack.
Ø80 MM - H45 MM - 6/10	865010	6
Ø90 MM - H45 MM - 6/10 th	865011	6
Ø100 MM - H45 MM - 8/10	865012	6
Ø120 MM - H45 MM - 8/10	865020	6
Ø140 MM - H45 MM - 10/10	865030	1
Ø160 MM - H45 MM - 10/10	865040	1
Ø180 MM - H45 MM - 10/10	865050	1
Ø200 MM - H45 MM - 10/10	865060	1
Ø220 MM - H45 MM - 10/10 -	865070	1
Ø240 MM - H45 MM - 10/10	865080	1





EXTENDIBLE AND ADJUSTABLE STAINLESS STEEL FRAME 280 X 160 X 45 MM Ref. 896470 - Pack. 3



SET OF 4 STAINLESS STEEL SQUARES AND PUSHER 70 X 70 X 40 MM Ref. 887980 - Pack. 1



STAINLESS STEEL SQUARE RING

0.7 (1200 0.1222 0.007 1 1.0		
Dimensions	Ref.	Pack.
70 X 70 X 45 MM	864840	6
80 X 80 X 45 MM	863310	6
100 X 100 X 45 MM	863320	1
120 X 120 X 45 MM	863322	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
30 X 30 X 30 MM	871220	6
40 X 40 X 30 MM	869005	6
50 X 50 X 30 MM	869010	6
60 X 60 X 30 MM	869030	6
80 X 80 X 20 MM	897000	6





SET OF 4 STAINLESS STEEL **RECTANGLES AND PUSHER** Ref. 881780 - Pack. 1



ROUND RING - STAINLESS STEEL Ref. Pack. 866004 Ø40 MM - H30 MM 6 Ø50 MM - H30 MM 866005 Ø60 MM - H30 MM 866020 Ø70 MM - H30 MM 866040

6

6

6

6

866060



RECTANGULAR RING STAINLESS STEEL





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



Ø80 MM - H30 MM

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



SET OF 4 CHRISTMAS COOKIE CUTTERS Ref. 877310 - Pack. 1



SET OF 6 CHRISTMAS COOKIE CUTTERS STAINLESS STEEL Ref. 884154 - Pack. 6





SET OF 4 EASTER COOKIE CUTTERS

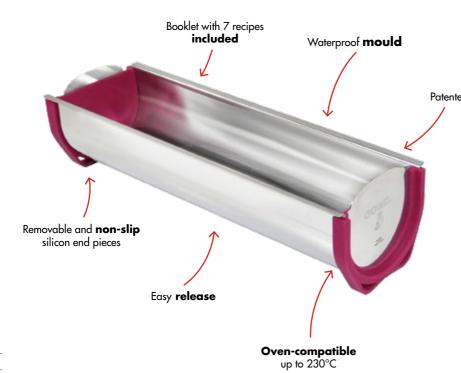
Ref. 873220 - Pack. 1

LOG MOULDS & MIXING BOWLS



ROUNDED LOG CHUTE - STAINLESS STEEL

KOOLIDED LOO CHOIL	017 111 12200 0	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
Dimensions	Ref.	Pack.
300 X 85 X 68 MM - 1.5 L	814570	4
500 X 85 X 68 MM - 2.5 L	814580	2





U-SHAPED LOG MOULD STAINLESS STEEL 300 MM Ref. 800710 - Pack. 6



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
Ø 20 CM	GL20P004	1
Ø 24 CM	GL20P005	1



STAINLESS STEEL ROUND LOG MOULD 300MM - RECIPE SET Ref. 800715 - Pack. 1



STAINLESS STEEL MIXING BOWL WITH LID-BOTTOM Ø 24 CM Ref. GL20P003 - Pack. 4



ROUND-BASED MIXING BOWL - STAINLESS STEEL

Dimensions	Ref.	Pack.
Ø 16 CM	GL312	1
Ø 20 CM	GL313	1
Ø 24 CM	GL329	1

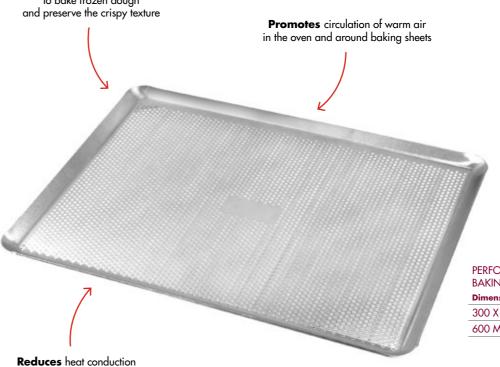
PASTRY BAKING SHEETS ()

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 textu



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



for delicate preparations (macarons)

PASTRY BAKING SHEET

COT ILED TIEDITIII HOTH		
Dimensions	Ref.	Pack.
400 X 300 X 10 MM	714530	1
530 X 325 X 10 MM	714560	1
600 Y 400 Y 10 MM	71/1500	1



PASTRY BAKING SHEET - ALUMINIUM

Dimensions	Ref.	Pack.
400 X 300 X 10 MM	614530	1
600 X 400 X 10 MM	614590	1

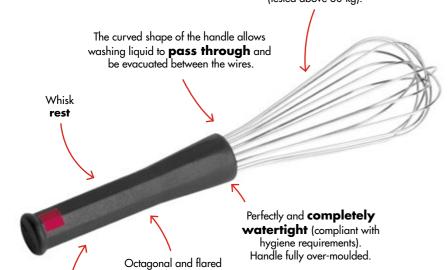


PERFORATED PASTRY BAKING SHEET WITHOUT EDGE - ALUMINIUM 300 X 400 X 10 MM Ref. 615535 - Pack. 5

 $\underline{12}$

UTENSILS

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





PROFESSIONAL STAINLESS STEEL ROUND EGG WHITE WHISK NON-SLIP WATERPROOF HANDLE 35 CM Ref. NC076 - Pack. 5



shape at the top for **optimal hold**: anti-fatigue and

anti-tension.

Micro-tactile,

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

> CURVED SPATULA BEECHWOOD - PEFC CERTIFIED 30 CM Ref. GL307 - Pack. 1









SET OF SALAD SERVERS BEECHWOOD - PEFC CERTIFIED Ref. GL311 - Pack. 1



TOAST TONGS
BEECHWOOD - PEFC CERTIFIED
24 CM
Ref. GL310 - Pack. 1

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



CURVED SPATULA WITH HOLES BEECHWOOD - PEFC CERTIFIED 30 CM Ref. GL308 - Pack. 1



CURVED SLOTTED SPATULA
BEECHWOOD - PEFC CERTIFIED
30 CM
Ref. GL309 - Pack. 1



FLAT BRUSH

Dimensions	Ref.	Pack.
25 MM	317020	3
35 MM	317030	3
40 MM	317040	3
50 MM	317050	3



BAKING AND PREPARATION MAT

Dimensions	Ref.	Pack.
400 X 300 MM	GL304	1
580 X 385 MM	GL305	1
515 X 310 MM	GL306	1



PASTRY ROLLING PIN BEECHWOOD - PEFC CERTIFIED

22201111002	0 0	
Dimensions	Ref.	Pack.
43 CM - Ø5 MM	NRP43	4
47 CM - Ø 5 CM	NRP47	4
50 CM - Ø5 MM	NRP50	4



ROUND BOX OF 6 ASSORTED STAINLESS STEEL NOZZLES + BAG 30 MM Ref. 889002 - Pack. 1



GOBEL ALUMINIUM DISPENSER 0.5L Ref. YC80105 - Pack. 6



GOBEL CREAM WHIPPER CHARGERS

Dimensions	Ref.	Pack.
BOX OF 10	GL336	10
BOX OF 50	GL339	2



GOBEL PROFESSIONAL STAINLESS STEEL CREAM WHIPPER

Capacity	Ref.	Pack.
0.5L	GL337	1
1L	GL338	1



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





Dimensions	Ref.	Pack.
Ø24 CM	NC007	5
Ø28 CM	NC008	5
Ø32 CM	NC009	5



BAKING BEANS - STAINLESS STEEL Ref. NC5020760 - Pack. 6



EASY RELEASE FOOD SPRAY

Capacity	Ref.	Pack.
STANDARD 250 ML	GL19P017	1
ORGANIC 250 ML	GL2301	1

 $\underline{14}$

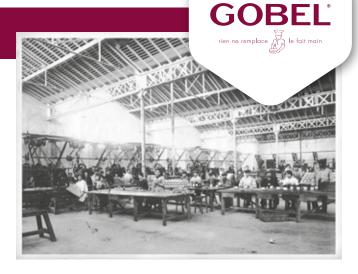


MADE IN FRANCE FOR 5 GENERATIONS

For 135 years, Gobel has been making high-quality baking utensils and moulds in the Loire Valley.

The heritage of traditional know-how combined with ongoing innovation makes Gobel a reference in baking utensils for all demanding professionals and enthusiasts.

Gobel is an Entreprise du Patrimoine Vivant (Living Heritage Company).



FRANCE 1887



OUR COMMITMENT



To provide a solution for every creation, recipe or speciality, with sustainable and healthy materials and with respect for the products used for your preparations.

A COLLECTION AT THE SERVICE OF YOUR BAKING CREATIVITY



THE MOULDS

The pastry moulds, cake and bread trays are available in white iron, non-slip, obsidian and stainless steel to accompany you in the art of baking!



THE BAKING SHEETS

The baking sheets are **essential for oven baking.** They are available in stainless steel, aluminium and aluminium with a non-stick coating.

They can also be used as preparation and storage media in chilled cabinets and proof cabinets.



THE UTENSILS

Discover also a wide range of **baking utensils and accessories**: mixing bowls, baking and preparation mats, dispensers, piping bags, rolling pins, spatulas, brushes, etc.

GOBEL IS A BRAND OF THE LOUIS TELLIER GROUP Discover all Gobel products on www.louistellier.fr

LOUIS TELLIER SHOWROOM

ZI de la Gare 5 rue Debrou - 37300 JOUÉ-LÈS-TOURS - France

For all other requests, our Customer Service is open Monday to Friday, 8.30am to 5.30pm:

LOUIS TELLIER CUSTOMER SERVICE

116 quai de Bezons 95100 Argenteuil Tel. +33 (0)1 34 11 38 38 info@louistellier.fr Distributed by:

OCÉROS (~~) 105 49 60 21 60 IPO ITIERS