

HERITAGE I CREATION I DESIGN I 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.







Delight - 22 Welcome - 24 Gastron - 38 Gourmet Style - 44





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 pratical 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.



OUR HR® CERAMIC

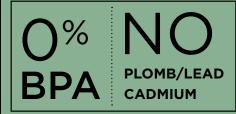
Created in our own laboratory, Emile Henry HR® (High Resistance) ceramic is designed for use by professionals. Made from natural materials, free from cadmium, nickel or lead, it guarantees non-toxic cooking.

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*

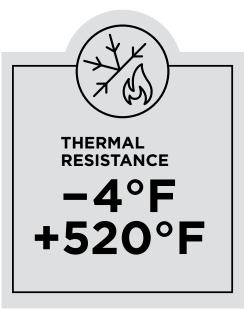




Our production process is regularly assessed and the consistent quality checks ensure that the products are safe, resistant and reliable.

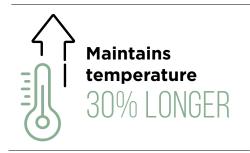




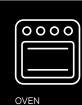


Designed for use in the professional environment













MICROWAVE SAFE

SALAMANDER SAFE



Delight NEW 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 sautéeing!







Small casserole

Round casserole

Outer: 10.25 x 8.9 x 6.8 in

2 qt

6640

4.25 qt



EH 77 6620

77 Slate





6625

Braiser

Outer: 12.25 x 10.7 x 6.1 in

Outer: 12.25 x 10.7 x 7.7 in

2.65 qt



EH 77 6625



EH 77 6645



Oval casserole

Outer: 14.4 x 9.5 x 7.6 in

4.75 qt



Tagine small

Outer: 10.8 x 10.8 x 9 in

2 qt

4 qt



EH 77 6626



EH 7A 6626

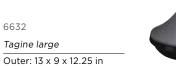


Tatin Tart Set

Outer: 12.8 x 11.6 x 3.15 in 2 Q



EH 77 6699





EH 77 6632



EH 7A 6632





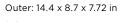












2 Q

9966

Fondue Set



'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!















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



EH 71 3208

EH 71 3242

EH 10 3208



EH 12 3242

Long dish Ref. 3242

16.4 x 5.7 x 2.6 in - 1.8 L

3 PPC



EH 10 3242



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 - 2.7 L 3 PPC



EH 10 3231



Large square dish Ref. 3241

16.4 x 16.4 x 2.55 in - 7.6 L 3 PPC







EH 71 3241

EH 10 3241

EH 12 3241













Slate

Fern Green





EH 18 3207









EH 13 3242 EH 18 3242



EH 13 3243







EH 13 3241 EH 18 3241

CONFIGURATION



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













INDUSTRIAL WASHERS

SHOCK RESISTANT

EMILE HENRY WELCOME

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





(12)

Pearl Grey

NEW

Dressing pot 3287

Ø 5.71 x 6.7 in - 1.3 qt 4 PPC







EH 12 3287

Individual bowl Ref. 3206

Ø 6.3 x 2.4 in - 2.64 qt 4 PPC







Salad bowl Ref. 3225

4 PPC

4 PPC

Ø 9.8 x 3.7 in - 2.64 qt







Round dish Ref. 3218

Ø 9.8 x 2.6 in - 1.90 qt







Salad bowl Ref. 3250

Ø12.4 x 4.5 in - 5.3 qt 2 PPC







Round dish

Ref. 3230

Ø 13.6 x 2.6 in - 3.17 qt 2 PPC







Salad bowl

Ref. 3270

Ø 13.8 x 5.1 in - 7.40 qt 2 PPC







Round dish Ref. 3240

Ø 13.8 x 2.6 in - 4.23 L 3 PPC



EH 71 3240

EH 10 3270





EH 10 3240

EH 12 3240















WATER DRAINAGE SLOT











EMILE HENRY WELCOME

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.











EXCLUSIVE

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



ORIGINAL AND MODULAR

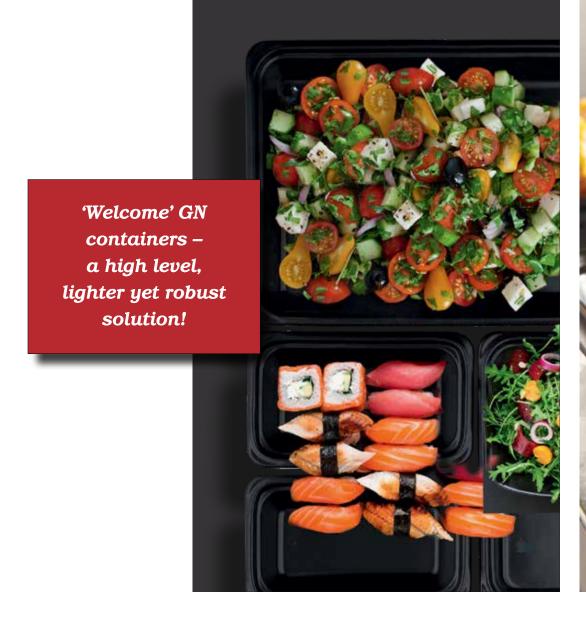
— For use as a plate or a lid, oven dish or bowl; the oblong individuals in the Welcome range are as versatile as they are unique..

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

Recton III GN 1/1 65 mm **Ref. 3201**

20.9 x 12.8 in - 7.4 L

2 PPC

Recton III GN 1/3 65 mm **Ref. 3217**

12.8 x 6.9 in - 1.90 qt 3 PPC

Recton III GN 1/2 65 mm **Ref. 3226**

12.8 x 10.4 in - 3.33 L 3 PPC 71

Coal Black

10

Chalk

12

Pearl Grey



EH 10 3201



EH 12 3201



EH 10 3217

EH 12 3217



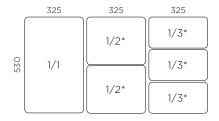








CONFIGURATION



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













See page 21 for colors on demand info



EMILE HENRY GASTRON

CONTRACT CATERERS & INSTITUTIONS:

CORPORATE, HEALTH & EDUCATION DELI COUNTERS, GROCERY STORES

'GASTRON'

onsisting 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.



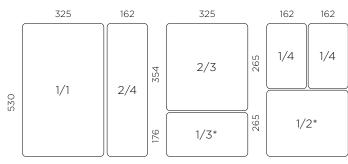
RECTON II (05) (33) (71) CONTAINERS White Cherry **Coal Black** Recton II GN 1/1 65 mm Ref. 3401 20.9 x 12.8 in - 6.34 qt EH 05 3401 EH 33 3401 EH 71 3401 2 PPC Recton II GN 2/4 65 mm Ref. 3402 20.9 x 6.3 in - 2.11qt 2 PPC EH 05 3402 EH 33 3402 EH 71 3402 Recton II GN 1/3 65 mm Ref. 3417 12.8 x 6.9 in - 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 - 2.3 L EH 33 3426 EH 71 3426 3 PPC EH 05 3426 Recton II GN 1/4 65 mm Ref. 3416 10.4 x 6.3 in - 0.9 qt EH 71 3416 EH 05 3416 EH 33 3416 3 PPC Recton II GN 1/2 100 mm Ref. 3462 12.8 x 10.4 in - 4.65 qt EH 05 3462 EH 33 3462 EH 71 3462 2 PPC 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.





^{*} also available in 100mm depth

GASTRON **BOWLS**



White Cherry





Ø 4.3 - H 2.6 in - 6.76 qt 6 PPC





EH 71 2110



(71)

Black

Bowl M Ref. 4420

Ø 9.4 - H 3.5 in - 2.11 qt 4 PPC







Bowl XL Ref. 4435

Ø 11.4 - H 4.3 in - 3.70 qt 2 PPC







Bowl XXL Ref. 4450

Ø 12.2 - H 4.7 in - 5.28 qt 2 PPC







PLATTERS & **ACCESSORIES**



White



Cherry



Black



Ø 14 / 13.2 in 3 PPC







Utensil holder Ref. 8713

Ø 5.1 - H 5.9 in - 1.37 qt 2 PPC

EH 05 8713





GN 1/2 copolyester lid Ref. 3426

12.6 x 10.2 in 3 PPC















See page 21 for colors on demand info



MICROWAVE SAFE

INDUSTRIAL WASHERS

EMILE HENRY COLORS ON DEMAND

COLORS ON DEMAND



On demand is specific to Welcome GN containers and gastron only. Nonstock. Special Order. MOQ 250 of any one sku. Extended lead time – 16 weeks. Non-cancellable order. 50% deposit required before we order from the factory.

EMILE HENRY ENGRAVING

EMILE HENRY ENGRAVING

Inspiring and inspired, messages engraved in a dish will definitively make an impression!









Engraving area is up to 3" / 8cm maximum. A \$3.00 charge for engaving will be added to the NET cost per unit (eaches). Minimum PO of 500 units required.





5001 (4 PPC) Appetizer platter

- Small -

9.1 x 3.9 in (outer dimensions) 7.5 x 3.15 in (inner dimensions)



5002 (4 PPC)

Appetizer platter

- Medium -

12.3 x 4.0 in (outer dimensions) 10.5 x 3.35 in (inner dimensions)



5003 (4 PPC)

Appetizer platter

- Long -

16.6 x 4.5 in (outer dimensions) 14.76 x 3.54 (inner dimensions)



EH 84 5003

5004 (4 PPC)

Appetizer platter

- Large -

 12.3×6.5 in (outer dimensions) 10.63×5.32 in (inner dimensions)



5005 (4 PPC)

Appetizer platter

- X Large -

12.5 x 8.2 in (outer dimensions) 10.5 x 7 x 3 in (inner dimensions)



EH 84 5005

5016 (3 PPC)

Tapas dish

7 x 6 x 1.5 in (outer dimensions)

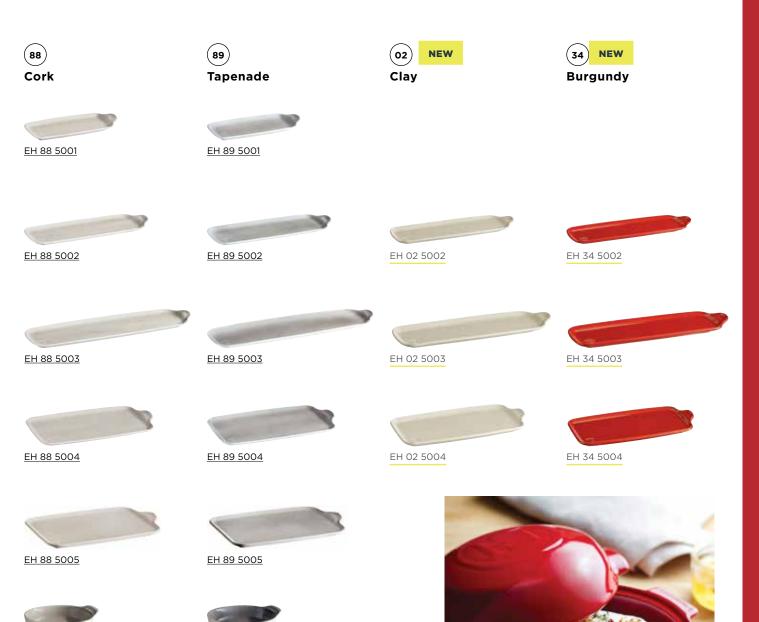


FOCUS

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.





Baked cheese at its best!

EH 89 5016

EH 88 5016

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



MODERN CLASSICS

Set of 2 ramekins Ref. 4020

Ø 3.9 in - 8.45 oz

9 PPC



5.5 x 8.3 in - 14.2 oz

4 PPC

Ref. 9029



7.1 x 10.6 in - 0.90 qt

4 PPC



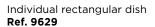
14 x 9.1 in - 2.96 qt

3 PPC



10.6 x 9.1 in - 2.01qt

3 PPC



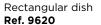
5.5 x 7.9 in - 18.6 oz

4 PPC

Rectangular dish for 2 Ref. 9628

6.9 x 10.2 in - 0.89 qt

4 PPC



13.4 x 9.4 in - 3.17 qt

3 PPC

Large rectangular dish Ref. 9626

16.5 x 10.4 in - 4.76 qt

2 PPC

NEW

6320 (3 PPC)

Loaf pan

11 x 8 in 1 3 Q



Sugar



EH 23 4020



Rouge



EH 36 4020



Twilight



EH 55 4020



EH 23 9029

EH 23 9022



EH 36 9029





EH 23 9028



EH 36 9028



EH55 9028



EH 36 9022



EH 55 9022



EH 36 2023



EH 55 2023



EH 23 9629

EH 23 2023



EH 36 9629



EH 55 9629



EH 23 9628



EH 36 9628



EH 55 9628



EH 23 9620



EH 36 9620



EH 55 9620



EH 23 9626

EH 23 6320



EH 36 9626



EH 55 9626



EH 36 6320



EH 55 6320



Spring



Leaves







EH 85 4020



EH 85 9029



EH 85 9028



EH 85 9022



EH 62 2023



EH 85 2023



EH 85 9629



EH 62 9628



EH 85 9628



EH 62 9620



EH 85 9620



EH 62 9626



EH 85 9626

10 pieces incarnating the homemade spirit in bold colors.





-4°F > 520°F



SALAMANDE



MICROWA



NDUSTRIA

Ultime

Individual rectangular Ref. 9649

8.75 x 5.5 in 1 0.8 Q

3 PPC



Provence Yellow



Meditteranean Blue



Flint



EH 90 9649

(90)



EH 60 9649



EH 95 9649

Square Ref. 2050

11 in I 2.2 Q

3 PPC



EH 90 2050



EH 60 2050



EH 95 2050

Small rectangular Ref. 9650

11.5 x 7.5 in I 1.75 Q

3 PPC



EH 90 9650



EH 60 9650



EH 95 9650

Medium rectangular Ref. 9652

14 X 9 in I 3.1 Q

3 PPC



EH 90 9652



EH 60 9652



EH 95 9652

Large rectangular Ref. 9654

16.5 x 10.5 in I 4.8Q

2 PPC



EH 90 9654



EH 60 9654



EH 95 9654

Individual oval Ref. 9050

10.5 x 6.75 in I 1.5 Q

3 PPC



EH 90 9050



EH 60 9050



EH 95 9050

Small oval Ref. 9052

13.75 x 8.75 in I 2.5 Q

3 PPC



EH 90 9052



EH 60 9052



EH 95 9052

Large oval Ref. 9054

16 x 10.25 in 1 4.1 Q

2 PPC



EH 90 9054



EH 60 9054



EH 95 9054

OVENPROOF BOWL

NEW

Gratin bowl Ref. 2149

6.5 x 5.5 in 1 .60 Q

4 PPC





Burgundy







Blue Flame



Flour



Charcoal



Burgundy



EH 97 9649



EH 11 9649



EH 79 9649



EH 34 9649



EH 97 2050



EH 11 2050



EH 79 2050



EH 34 2050



EH 97 9650



EH 11 9650



EH 79 9650



EH 34 9650



EH 97 9652



EH 11 9652



EH 79 9652



EH 34 9652



EH 97 9654



EH 11 9654



EH 79 9654



EH 34 9654



EH 97 9050



EH 11 9050



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EH 34 9050



EH 97 9052



EH 11 9052



EH 79 9052



EH 34 9052



EH 97 9054



EH 11 9054



EH 79 9054

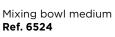


EH 34 9054

34 79 (95) 97 RAMEKINS **Burgundy** Charcoal **Flint Blue Flame** Ramekin - n°8 Ref. 1008 Ø 3.3 H 2.8 in - 6.76 oz 6 PPC EH 34 1008 EH 79 1008 EH 95 1008 EH 97 1008 Ramekin - n°9 Ref. 1009 Ø 3.5 H 2.2 in - 5.07 oz 6 PPC EH 34 1009 EH 79 1009 EH 95 1009 EH 97 1009 Ramekin - n°10 Ref. 1010 Ø 4.1 H 2.4 in - 8.45 oz 6 PPC EH 34 1010 EH 79 1010 EH 95 1010 EH 97 1010 Crème brûlée Ref. 1013 Ø 5.1 H 1.4 in - 8.45 oz 6 PPC EH 34 1013 EH 95 1013 EH 97 1013 EH 79 1013 **ACCESSORIES** Pitcher Ref. 1520 6.3 x 4.7 x 7.1 in - .5 L 2 PPC EH 34 1520 EH 79 1520 EH 95 1520 EH 971 Individual salad bowl Ref. 2116 Ø 6.1 in - .5 L 6 PPC EH 95 2116 EH 34 2116 EH 79 2116 EH 97 2116 Oil cruet Ref. 0215 Ø 3 in - 15.22 oz 3 PPC EH 34 0215 EH 79 0215 EH 95 0215 EH 97 0215 Mixing bowl Ref. 6522

Ø 6.89 in - 1.69 qt

3 PPC



Ø 8.5 in - 3.28 qt 2 PPC















EH 34 6524 EH 79 6524



Flour







Meditteranean Blue

Provence Yellow



EH 11 1008



EH 11 1009





EH 90 1009









EH 60 1010

EH 11 1010 EH 90 1010

EH 11 1013



EH 11 1520



EH 11 2116



EH 11 0215



EH 11 6522



EH 11 6524

