

Emile Henry



PROFESSIONNEL

COLLECTION
2022

BREAKFAST TIME

SUCCESSFUL
PRESENTATIONS

MAXIMUM
FLEXIBILITY
IN SERVICE



INDIVIDUAL DISHES
TAKE OVER
SELF-SERVICE

NEW LIGHTER
CERAMIC
GASTRONOM
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

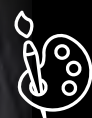
Created in our own laboratory, Emile Henry HR[®] (High Resistance) ceramic is designed for use by professionals. Made from natural materials, free from cadmium, nickel or lead, it guarantees non-toxic cooking.

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

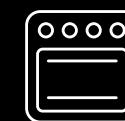
Designed for use
in the professional
environment

**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



EH 71 3207



EH 10 3207



EH 12 3207



EH 13 3207



EH 18 3207

Individual lid/plate
Ref. 3208

8.3 x 5.9 X .8 in
8 PPC



EH 71 3208



EH 10 3208



EH 12 3208



EH 13 3208



EH 18 3208

Long dish
Ref. 3242

16.4 x 5.7 x 2.6 in - 2 qt
3 PPC



EH 71 3242



EH 10 3242



EH 12 3242



EH 13 3242



EH 18 3242

Long tray
Ref. 3243

16.5 x 5.8 x .82 in
3 PPC



EH 71 3243



EH 10 3243



EH 12 3243



EH 13 3243



EH 18 3243

Square Dish
Ref. 3231

10.8 x 10.8 x 2.55 in - 2.8 qt
3 PPC



EH 71 3231



EH 10 3231



EH 12 3231



EH 13 3231



EH 18 3231

Large square dish
Ref. 3241

16.4 x 16.4 x 2.55 in - 8 qt
3 PPC



EH 71 3241



EH 10 3241



EH 12 3241

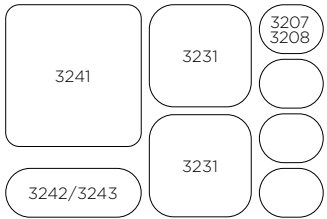


EH 13 3241



EH 18 3241

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

Dressing pot
Ref. 3287
Ø 5.71 x 6.7 in - 1.3 qt
4 PPC

Individual bowl
Ref. 3206
Ø 6.3 x 2.4 in - 2.64 qt
4 PPC

Salad bowl
Ref. 3225
Ø 9.8 x 3.7 in - 2.64 qt
4 PPC

Round dish
Ref. 3218
Ø 9.8 x 2.6 in - 1.90 qt
4 PPC

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 - 4.46 qt
3 PPC

71

Coal Black



EH 71 3287

10

Chalk



EH 10 3287

12

Pearl Grey



EH 12 3287

13

Slate



EH 13 3287

18

Fern Green



EH 18 3287



EH 71 3206



EH 10 3206



EH 12 3206



EH 13 3206



EH 18 3206



EH 71 3225



EH 10 3225



EH 12 3225



EH 13 3225



EH 18 3225



EH 71 3218



EH 10 3218



EH 12 3218



EH 13 3218



EH 18 3218



EH 71 3250



EH 10 3250



EH 12 3250



EH 13 3250



EH 18 3250



EH 71 3230



EH 10 3230



EH 12 3230



EH 13 3230



EH 18 3230



EH 71 3270



EH 10 3270



EH 12 3270



EH 13 3270



EH 18 3270



EH 71 3240



EH 10 3240



EH 12 3240



EH 13 3240



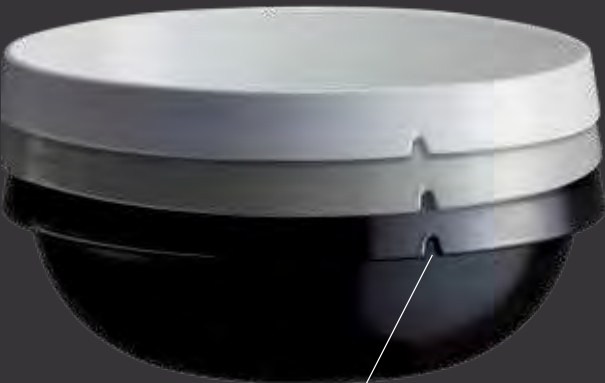
EH 18 3240

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

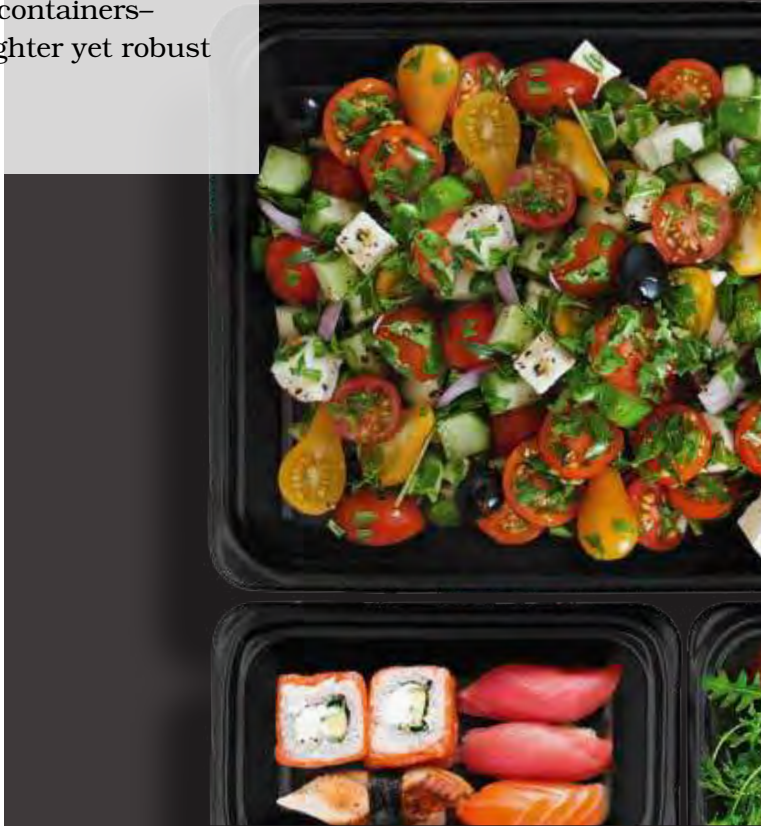
— **For use as** a plate or a lid, oven dish or bowl; the oblong individuals in the Welcome range are as versatile as they are unique..

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

10
Chalk



EH 10 3201

12
Pearl Grey



EH 12 3201

13
Slate



EH 13 3201

18
Fern Green



EH 18 3201



EH 71 3217



EH 10 3217



EH 12 3217



EH 13 3217



EH 18 3217



EH 71 3226



EH 10 3226



EH 12 3226



EH 13 3226



EH 18 3226



EH 71 3462



EH 10 3462



EH 12 3462



EH 13 3462



EH 18 3462



EH 71 3463



EH 10 3463



EH 12 3463

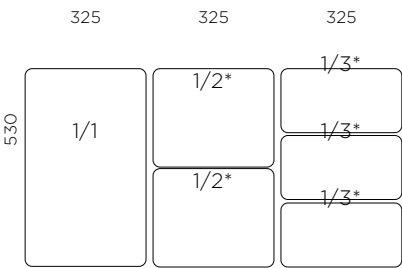


EH 13 3463



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



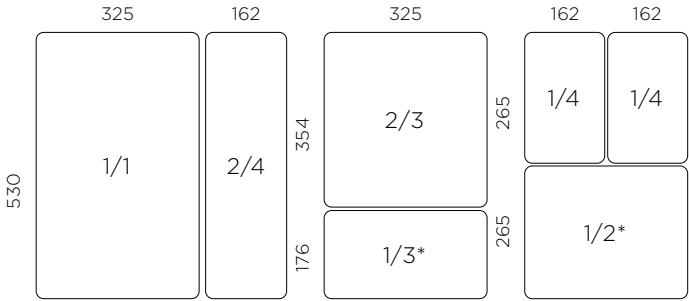
EH 71 3463

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



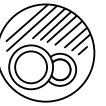
-4°F > 520°F



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

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

34
Burgandy



EH 34 7562



EH 34 7524



EH 34 7614



EH 34 7514



EH OPELLE 7514



EH 34 7618

79
Charcoal



EH 79 7562



EH 79 7524



EH 79 7614



EH 79 7514



EH 79 7618



EH 79 9714

Gourmet Style

HOTELS | RESTAURANTS | PUBS



BAKED CHEESE

Cheese baker
Ref. 8417

7.7 x 6.9 in - 0.6 Q

1 PPC

34
Burgundy



EH 34 8417

73
Ocean



EH 73 8417

79
Charcoal



EH 79 8417

90
Provence Yellow



EH 90 8417

THE EGGS

Egg nest
Ref. 8409

5.5 x 4.3 x 4.3 in | 0.3 Q

02
Clay



EH 02 8409

34
Burgundy



EH 34 8409

60
Mediterranean Blue



EH 60 8409

90
Provence Yellow



EH 90 8409

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

02
Clay



EH 02 5002

34
Burgundy



EH 34 5002



EH 02 5003



EH 34 5003



EH 02 5004



EH 34 5004

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

02
Clay



EH 02 2149

34
Burgundy



EH 34 2149

60
Mediterranean Blue



EH 60 2149

73
Ocean



EH 79 2149

NEW COLOR

76
Tuscany



EH 90 2149

NEW COLOR

90
Provence Yellow



EH 974 2149



ULTIME

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

11

Flour



EH 11 9649

34

Burgundy



EH 34 9649

60

Mediterranean Blue



EH 60 9649

Square
Ref. 2050

11 in | 2.2 qt
3 PPC



EH 11 2050



EH 34 2050



EH 60 2050

Small rectangular
Ref. 9650

11.5 x 7.5 in | 1.75 qt
3 PPC



EH 11 9650



EH 34 9650



EH 60 9650

Medium rectangular
Ref. 9652

14 X 9 in | 3.1 qt
3 PPC



EH 11 9652



EH 34 9652



EH 60 9652

Large rectangular
Ref. 9654

16.5 x 10.5 in | 4.8 qt
2 PPC



EH 11 9654



EH 34 9654



EH 60 9654

11

Flour



EH 11 9052

34

Burgundy



EH 34 9050

60

Mediterranean Blue



EH 60 9050

Individual oval
Ref. 9050

10.5 x 6.75 in | 1.5 qt
3 PPC



EH 90 9050

Small oval
Ref. 9052

13.75 x 8.75 in | 2.5 qt
3 PPC



EH 90 9052

Large oval
Ref. 9054

16 x 10.25 in | 4.1 qt
2 PPC



EH 34 9054



EH 60 9054

73

Ocean



EH 73 9649

76

Tuscany



EH 73 9649

79

Charcoal



EH 79 9649

90

Provence Yellow



EH 90 9649

97

Blue Flame



EH 97 9649



EH 73 2050



EH 73 2050



EH 79 2050



EH 90 2050



EH 97 2050



EH 73 9650



EH 73 9650



EH 79 9650



EH 90 9650



EH 97 9650



EH 73 9652



EH 73 9652



EH 79 9652



EH 90 9652



EH 97 9652



EH 73 9654



EH 76 9654



EH 79 9654



EH 90 9654



EH 97 9654

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

02
Clay



EH 02 6024

11
Flour



EH 11 6024

34
Burgundy



EH 34 6024

60
Mediterranean Blue



EH 60 6024



EH 02 6031



EH 11 6031



EH 34 6031



EH 60 6031



EH 02 6032



EH 11 6032



EH 34 6032



EH 60 6032



EH 02 6038



EH 11 6038



EH 34 6038



EH 60 6038



EH 02 6034



EH 11 6034



EH 34 6034



EH 60 6034

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

02
Clay



EH 02 6120



EH 02 6180



EH 02 6880

34
Burgundy



EH 34 6120



EH 34 6180



EH 34 6880

73
Ocean



EH 73 6024

76
Tuscany



EH 76 6024

79
Charcoal



EH 79 6024

90
Provence Yellow



EH 90 6024

97
Blue Flame



EH 97 6024



EH 73 6031



EH 76 6031



EH 79 6031



EH 90 6031



EH 97 6031



EH 73 6032



EH 76 6032



EH 79 6032



EH 90 6032



EH 97 6032



EH 73 6038



EH 76 6038



EH 79 6038



EH 90 6038



EH 97 6038



EH 73 6034



EH 76 6034



EH 79 6034



EH 90 6034



EH 97 6034

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

11
Flour



EH 11 6131



EH 11 6187

34
Burgundy



EH 34 6131



EH 34 6187

97
Blue Flame



EH 97 6131



EH 97 6187

79
Charcoal



EH 79 6131



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 02 0216



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

76
Tuscany

NEW
COLOR



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

NEW
COLOR



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

11 Flour	34 Burgundy	60 Mediterranean Blue	79 Charcoal	90 Provence Yellow	97 Blue Flame
 EH 11 0262	 EH 34 0262	 EH 79 0262		 EH 97 0262	
 EH 11 0218	 EH 34 0218	 EH 79 0218		 EH 97 0218	
 EH 11 0255	 EH 34 0255	 EH 79 0255		 EH 97 0255	
 EH 11 0225	 EH 34 0225	 EH 79 0225		 EH 97 0225	
 EH 11 0201	 EH 34 0201	 EH 79 0201		 EH 97 0201	

11 Flour	34 Burgundy	60 Mediterranean Blue	79 Charcoal	90 Provence Yellow	97 Blue Flame
 EH 11 1008	 EH 34 1008		 EH 79 1008		 EH 97 1008
 EH 11 1009	 EH 34 1009	 EH 60 1009	 EH 79 1009	 EH 90 1009	 EH 97 1009
 EH 11 1010	 EH 34 1010	 EH 60 1010	 EH 79 1010	 EH 90 1010	 EH 97 1010
 EH 11 1013	 EH 34 1013		 EH 79 1013		 EH 97 1013

NEW COLOR
76
Tusacany

NEW COLOR
73
Ocean



MODERN CLASSICS

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

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

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

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

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

Individual rectangular dish
Ref. 9629
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

Rectangular dish
Ref. 9620
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

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

23
Sugar



EH 23 4020



EH 23 9029



EH 23 9028



EH 23 9022



EH 23 2023



EH 23 9629



EH 23 9628



EH 23 9620



EH 23 9626



EH 23 6320

36
Rouge



EH 36 4020



EH 36 9029



EH 36 9028



EH 36 9022



EH 36 2023



EH 36 9629



EH 36 9628



EH 36 9620



EH 36 9626



EH 36 6320

55
Twilight



EH 55 4020



EH 55 9029



EH 55 9028



EH 55 9022



EH 55 2023



EH 55 9629



EH 55 9628



EH 55 9620



EH 55 9626



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 | H 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



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





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Emile Henry

FRANCE



BEAUTIFUL, USEFUL & DURABLE

SPECIALIZED TOOLS

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OVENWARE

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IN THE KITCHEN

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COOKWARE

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TABLEWARE

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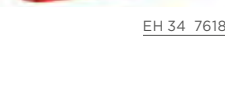
SPECIALIZED TOOLS

PIZZA



Pizza Stone

Make your favorite pizzas at home! Whether for a pizza party, a Mediterranean flavors lunch or a last-minute get-together, you can bake them in minutes on our Pizza Stones, in your oven or on the barbecue. And if making the dough feels intimidating, ready-made dough will also do the job to experience instant gratification with a perfectly cooked, crispy golden crust...

- | | |
|--|---|
| 34
Burgundy | 79
Charcoal |
|  |  |
| 7562 (1 PPC)
Deep dish pizza pan
Ø 12 in | EH 34 7562 |
|  |  |
| 7614 (1 PPC)
Ridged pizza stone
Ø 14.5 in | EH 34 7614 |
|  |  |
| 7514 (1 PPC)
Smooth pizza stone
Ø 14.5 in | EH 34 7514 |
|  |  |
| 7524 (1 PPC)
Square pizza stone
14 x 14 in | EH 34 7524 |
|  |  |
| 7618 (1 PPC)
Rectangular pizza stone
18 x 14 in | EH 34 7618 |
|  |  |
| 7515 (3 PPC)
Focaccia bread / Detroit pizza - baking pan
16 x 12.5 in
(NOT BBQ COMPATIBLE) | EH 34 7515 |



'Maestro' the stone

Master of its trade

Similar to professional pizza stones in its thickness and reactivity, 'Maestro' The Stone rises quickly in temperature, restoring powerful and uniform heat for faster and even cooking of homemade pizzas. Result: the ultimate crust!



- | |
|--|
| 56
Cream |
|  |
| 7617 (1 PPC)
Pizza stone 'Maestro'
'Maestro' the stone
17 x 13 x 1.25 in |
| EH 56 7617 EH 56 9517 |
|  |
| 00PELLE7514 (3 PPC)
Pizza peel
18 x 13 in |
| EH 79 7514 |
|  |
| 9714 (3 PPC)
Pizza set
Peel size 18 x 13 in
Pizza Stone size Ø 14.5 in |
| EH 79 9714 |



Perfect Detroit-style pizza?

Crispy, golden crust... Chewy, fluffy textured crumb, with tangy cheese melted directly into the dough for a gooey, buttery sensation... Topped with sweet tomato sauce, garlic and spices... Not to forget delicious, crunchy corners... That is the promise of our baker!



BREAD

Home made bread

From the pleasure of kneading to the joy of sharing, baking your own bread is extremely satisfying. With their domed lids to retain just the right level of humidity, our bread bakers allow you to bake delicious loaves or baguettes with a golden, crispy crust...authentic and generous!



34
Burgundy

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



EH 34 5501

79
Charcoal

EH 79 5501



50
Linen

EH 50 5501



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



EH 34 5500



EH 79 5500



EH 50 5500

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)
Pullman/Long loaf bread baker
13.4 x 5.3 x 5.5 in | 2.3 Q



EH 34 5503



EH 79 5503



EH 50 5503

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)
Modern cloche
12.7 x 11.6 x 5.5 in | 5.5 Q



EH 34 5507



EH 79 5507



EH 50 5507

34
Burgundy



EH 34 5506

79
Charcoal



EH 79 5506

50
Linen



EH 50 5506

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



EH 34 5519



EH 79 5519



EH 50 5519

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



EH 34 5502



EH 79 5502



EH 50 5502

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

FOCACCIA BREAD

34
Burgundy



EH 34 7515

79
Charcoal



EH 79 7515

7515 (3 PPC)
Focaccia bread / Detroit pizza - baking pan
16 x 12.5 in



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!

Soft and
crispy...



the right dish
OVEN DISH

Utime

9649 (3 PPC)
Individual
8.75 x 5.5 x 2.4 in | 0.8 Q

34
Burgundy



EH 34 9649

11
Flour



EH 11 9649

76
Tuscany



EH 76 9649

73
Blue ocean



EH 73 9649

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



EH 34 2050



EH 11 2050



EH 76 2050



EH 73 2050

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



EH 34 9650



EH 11 9650



EH 76 9650



EH 73 9650

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



EH 34 9652



EH 11 9652



EH 76 9652



EH 73 9652

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



EH 34 9654



EH 11 9654



EH 76 9654



EH 73 9654



The right dish

We love it to cook French tian, bake lasagna, roast chicken wings, try Grandma's traditional gratin, caramelize cherry tomatoes, reheat stuffed vegetables, make a tiramisu or some delicious hazelnut brownies... and plenty of other tasty recipes, because the right dish is made to last...



The right dish all the way,
from tarts to flans and from
crumbles to pies...

DEEP TART
DISH

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

34
Burgundy



EH 34 6024

11
Flour



EH 11 6024

76
Tuscany



EH 76 6024

73
Blue ocean



EH 73 6024

NEW
SIZE

6028 (3 PPC)
Deep Tart Dish
11.4 x 1.6 in | 2.1 Q



EH 34 6028



EH 11 6028



EH 76 6028



EH 73 6028

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



EH 34 6031



EH 11 6031



EH 76 6031



EH 73 6031

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



EH 34 6032



EH 11 6032



EH 76 6032



EH 73 6032

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



EH 34 6034



EH 11 6034



EH 76 6034



EH 73 6034





BAKING
DISH

What a performance!

Drum rolls... Drum rolls... On opening, the oven reveals a beautiful soufflé, standing proud and tall in its mould; as if supported by the high walls which encourage it to rise even higher, under the effect of the gentle heat diffused by the ceramic. There is no better material for making beautiful soufflés.

02
Clay

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

EH 02 6120

34
Burgundy

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

EH 34 6120

02
Clay

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

EH 02 6880

34
Burgundy

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

EH 34 6880



RAMEKINS

RUFFLED
DISH

11
Flour

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

EH 02 6187

34
Burgundy

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

EH 34 6187

02
Clay

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

EH 02 6131

34
Burgundy

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

EH 34 6131

02
Clay

6161 (3 PPC)
Le Grand pie dish
11.6 x 11.6 x 2.2 in | 2.1 Q

EH 02 6161

34
Burgundy

6161 (3 PPC)
Le Grand pie dish
11.6 x 11.6 x 2.2 in | 2.1 Q

EH 34 6161

So good!

It's in the oven that they break all records! Thanks to the High Resistance ceramic, pie and tart dishes provide optimum baking results without drying out around the edges. Here's a little gourmet tip; use butter to grease the dish, add a sprinkling of sugar, and you get a delicious caramelised coating. You can't beat it...



02
Clay

4008 (6 PPC)
Set 2x ramekin n°8 (10.08)
3.3 x 3.3 x 2.8 in | 6.75 oz

EH 02 4008

34
Burgundy

4008 (6 PPC)
Set 2x ramekin n°8 (10.08)
3.3 x 3.3 x 2.8 in | 6.75 oz

EH 34 4008

02
Clay

4009 (6 PPC)
Set 2x ramekin n°9 (10.09)
3.5 x 3.5 x 2.2 in | 5 oz

EH 02 4009

34
Burgundy

4009 (6 PPC)
Set 2x ramekin n°9 (10.09)
3.5 x 3.5 x 2.2 in | 5 oz

EH 34 4009

02
Clay

4010 (6 PPC)
Set 2x ramekin n°10 (10.10)
4.1 x 4.1 x 2.5 in | 8.5 oz

EH 02 4010

34
Burgundy

4010 (6 PPC)
Set 2x ramekin n°10 (10.10)
4.1 x 4.1 x 2.5 in | 8.5 oz

EH 34 4010

02
Clay

4013 (6 PPC)
Set 2x Crème brûlée (10.13)
5.1 x 5.1 x 1.4 in | 8.5 oz

EH 02 4013

34
Burgundy

4013 (6 PPC)
Set 2x Crème brûlée (10.13)
5.1 x 5.1 x 1.4 in | 8.5 oz

EH 34 4013



MODERN CLASSICS



	23 Sugar	36 Rouge	55 Twilight	81 Pearl Gray
2023 (3 PPC) Square baking dish 10.6 x 9.1 x 2.6 in 2 Q				
	EH 23 2023	EH 36 2023	EH 55 2023	EH 81 2023
9629 (4 PPC) Individual rectangular baker 7.9 x 5.5 x 1.8 in 18 oz				
	EH 23 9629	EH 36 9629	EH 55 9629	EH 81 9629
9628 (4 PPC) Small rectangular baker 10.2 x 6.9 in 0.9 Q				
	EH 23 9628	EH 36 9628	EH 55 9628	EH 81 9628
9620 (3 PPC) Medium rectangular baker 11 x 8 in 3 Q				
	EH 23 9620	EH 36 9620	EH 55 9620	EH 81 9620
9626 (2 PPC) Large rectangular baker 13.8 x 9.7 x 2.6 in 4.7 Q				
	EH 23 9626	EH 36 9626	EH 55 9626	EH 81 9626
NEW SIZE 9627 (2 PPC) Extra large rectangular baker 17.75 x 11 x 3 in 5 Q				
	EH 23 9627	EH 36 9627	EH 55 9627	EH 81 9627

	23 Sugar	36 Rouge	55 Twilight	81 Pearl Gray
4020 (1 PPC) Ramekins set of 2 4 x 2.4 8 oz				
	EH 23 4020	EH 36 4020	EH 55 4020	EH 81 4020
9522 (6 PPC) Pie dish mini - set of 2 5.5 x 1.5 in 8 oz				
	EH 23 9522	EH 36 9522	EH 55 9522	EH 81 9522
6121 (3 PPC) Pie dish 10.2 x 2.6 in 1.7 Q				
	EH 23 6121	EH 36 6121	EH 55 6121	EH 81 6121
6320 (3 PPC) Loaf pan 10 x 5.8 x 3.1 in 1.4 Q				
	EH 23 6320	EH 36 6320	EH 55 6320	EH 81 6320
9029 (4 PPC) Individual oval baker 8.3 x 5.5 x 1.9 in 14 oz				
	EH 23 9029	EH 36 9029		
9028 (4 PPC) Small oval baker 10.6 x 7.1 x 2.1 in 0.9 Q				
	EH 23 9028	EH 36 9028		



IN THE KITCHEN

NEW

The Mortar

A real crush

Made to extract the subtle textures and flavours from raw, natural ingredients, The Mortar was designed to offer excellent stability and a solid grip on the pestle to foster strength for grinding, crushing, mashing - with confidence and an elegant gesture.

0257 (1 PPC)

The Mortar

6.25 x 6.25 x 3.75 in | 0.95 Q

71
Truffle

EH 71 0257

IN THE KITCHEN

34
Burgundy

11
Flour

02
Clay

97
Blue Flame

0262 (2 PPC)

Spoon rest

8.9 x 3.9 x 1.2 in

Spoon not included

EH 34 0262

EH 11 0262

EH 02 0262

EH 97 0262

0255 (3 PPC)

Mortar and pestle

5.5 x 5.5 x 3.1 in | 20 oz

EH 34 0255

EH 11 0255

EH 02 0255

EH 97 0255

0218 (2 PPC)

Utensil pot

5.5 x 5.5 x 6.3 in | 1 Q

EH 34 0218

EH 11 0218

EH 02 0218

EH 97 0218

8621 (2 PPC)

Butter pot

4.3 x 3.9 in | 7 oz

EH 34 8621

EH 11 8621

EH 97 8621

0216 (1 PPC)

Vinegar cruet

Ø 4.1 x 6 in | 13.5 oz

34
Burgundy

11
Flour

02
Clay

97
Blue Flame

76
Tuscany

73
Blue Ocean



EH 34 0216



EH 11 0216



EH 02 0216



EH 97 0216



EH 76 0216



EH 73 0216

0215 (1 PPC)

Oil cruet

3 x 3 x 6.9 in | 15 oz



EH 34 0215



EH 11 0215



EH 02 0215



EH 97 0215



EH 76 0215



EH 73 0215

0201 (3 PPC)

Salt pig

3.9 x 5.3 in | 12 oz



EH 34 0201



EH 11 0201



EH 02 0201



EH 97 0201



EH 76 0201



EH 73 0201





STORAGE

Our Storage Bowls rely on our grandmothers' tricks to preserve the contents for longer... and naturally. Whatsmore, the clever design allows an elegant presentation of beautiful fruit on the top, while onions, garlic and potatoes are safely kept out of sight, drafts and light.

8764 (1 PPC)
Deep storage bowl
Ø 10.6 in | H 7.5 in | 4.7 Q

- 34
Burgundy



EH 34 8764
- 10
Crème



EH 10 8764
- 97
Blue Flame



EH 97 8764
- 71
Truffle



EH 71 8764

8765 (1 PPC)
Large storage bowl
Ø 14 in | 14.1 x 6.2 in | 6.5 Q

- 

EH 34 8765
- 

EH 10 8765
- 

EH 97 8765
- 

EH 71 8765

8763 (1 PPC)
Garlic pot
Ø 5.75 | 11 Q
Outer: 5.7" x 5.3"
Inner: 5.3" x 4"

- 34
Burgundy



EH 34 8763
- 10
Crème



EH 10 8763
- 02
Clay



EH 02 8763
- 97
Blue Flame



EH 97 8763
- 71
Truffle



EH 71 8763



CHEESE STORAGE



8760 (1 PPC)
Cheese Box
12 x 8 x 4.25 in | 3.7 Q

- 34
Burgundy



EH 34 8760
- 71
Truffle



EH 79 8760
- 10
Crème



EH 10 8760

Think inside the box!
Imagine your cheese nestled inside our ceramic Cheese Box, nicely preserved, sheltered from the dry cold of the fridge and ready to be elegantly displayed on the lid which, once flipped over, becomes a handsome cheese platter...



BREAD STORAGE



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

- 71
Truffle



EH 71 8750



NEW
SEPT. 2023

Cookie Jar

Whether they're homemade with love or chosen with care, cookies belong in a place that keeps them fresh as long as possible, and handy! The Cookie Jar, with its generous size, timeless design and practical lid, quickly becomes a centerpiece on the kitchen counter or sideboard, because it is stylish to store sweet treats while preventing them from becoming stale.



8755 (1 PPC)
Cookie Jar
7.75 x 7 x 9 in | 2.75 Qt

71
Truffle

EH 71 8755

97
Blue Flame

EH 97 8755

FOOD PREPARATION

The good mix

Cooking can be a challenge or a pleasure, and the right utensils will make the difference. Easy to handle and to care for, stable and sturdy, healthy and durable, our new Mixing Bowls were conceived to better the experience and ensure great results!.



	34 Burgundy	11 Flour	02 Clay	97 Blue Flame
6562 (2 PPC) Mixing bowl Small 9.6 x 7 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 7.6 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 11.5 x 8.5 x 6.3 in 4.75 Q	 EH 34 6564	 EH 11 6564	 EH 02 6564	 EH 97 6564



When details make the difference

The horizontal handle allows for a solid and secure grip while mixing, whatever the preparation. Inserting your fingers in the handle from above provides a good grip for lifting the bowl more easily, without straining.

With just the right weight, it remains stable when mixing with a spoon, and the slant at the base allows the bowl to stay tilted for easy whisking.





Vinegar Pot

How to make your own wine vinegar?

METHOD 1: Creating a vinegar “mother”

Open your Vinegar Pot and pour in a bottle of good-quality red or dry white wine reaching (8-10° alcohol). Then, add 350 ml of organic artisanal vinegar.

Replace the lid and store the Vinegar Pot at 20-30°C / 65-85°F.

A thin, white layer - the so-called “mother” - appears above the surface of the liquid after a few days.

It takes 2 months of patience before using your own vinegar by extracting the desired amount; 200 ml of this precious seasoning can be used every two weeks.

METHOD 2: Obtaining a “mother” from family or friends

Ask a relative to provide you with a piece of “mother”. Pour two bottles of good-quality wine in the Vinegar Pot and place the vinegar “mother” on the surface.

Put the lid back on the Vinegar Pot and wait for 4 to 6 weeks before collecting some of your own vinegar.



NEW



6682 (1 PPC)
Vinegar Pot
6 x 6 x 8 in | 2.1 Q

71
Truffle

A good idea for authentic flavours

At last, homemade vinegar is back, with a Vinegar Pot adapted to contemporary lifestyle and interior design. Vinegar, but not only! Kombucha tea, Kimchi with water... for curious minds there are plenty of ideas for flavours to cultivate.



COOKWARE

Delight

CERAMIC COOKING INTENSE FLAVOURS



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—but also in the 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, sealing and sautéing!

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



EH 77 6620

77
Slate

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



EH 77 6640

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



EH 77 6625

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



EH 77 6645

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



EH 7A 6626

7A
Slate



EH 77 6626

77
Slate/Crème

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



EH 7A 6632

77
Slate



EH 77 6632

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



EH 77 6699



TAGINE



Bring on the flavours!

On a direct heat source or in the oven, our Tagine allows you to make delicious exotic dishes, stews and many other recipes which require slow simmering to bring out the most delicate flavours while keeping the ingredients tender and moist.

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

34
Burgundy



EH 34 5626

79
Charcoal



EH 79 5626

73
Blue Ocean



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

flame CERAMICS
DUTCH OVEN

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

34
Burgundy



EH 34 4525

79
Charcoal



EH 79 4525

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



EH 34 4540



EH 79 4540

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



EH 34 4553



EH 79 4553

4560 (1 PPC)
Oval Stewpot
13.2 x 10.4 x 7.3 in | 6.3 QL



EH 34 4560



EH 79 4560



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

34
Burgundy



EH 34 9922

79
Charcoal



EH 79 9922



Rice Pot

Perfect, every time

Long or short grain, wild or Jasmine, white or red... inspired by traditional rice cooking methods and utensils, the new Rice Pot is expert in cooking rice grains to perfection while enhancing flavours. With tall, thick walls, it gently diffuses the heat, while its inner lid retains the steam close enough to the rice to ensure it is evenly cooked and respects the texture of the grain.



NEW



34
Burgundy



EH 34 4577

79
Charcoal



EH 79 4577

4577 (1 PPC)
Rice pot
8 x 7.65 x 8.46 in | 2.65 Q

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.



	14 Sienna	55 Cream	66 Indigo	77 Graphite
EH 4793 (1 PPC) Braiser large 15 x 13 x 5.25 in 3.2 Q	 EH 14 4793	 EH 55 4793	 EH 66 4793	 EH 77 4793
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





TABLEWARE

	34 Burgundy	11 Flour	97 Blue Flame
2116 (6 PPC) Individual salad bowl 6.1 x 6.1 x 2 in 17 oz	 EH 34 2116	 EH 11 2116	 EH 97 2116
2122 (4 PPC) Small salad bowl 8.7 x 8.7 x 2.8 in 1.4 Q	 EH 34 2122	 EH 11 2122	 EH 97 2122
2128 (2 PPC) Large salad bowl 11 x 11 x 3.5 in 3.4 Q	 EH 34 2128	 EH 11 2128	 EH 97 2128
2121 (4 PPC) Cereal bowl 6 x 3.1 in 22 oz	 EH 34 2121	 EH 11 2121	 EH 97 2121
8870 (4 PPC) Salad / dessert plate 8.3 x 8.3 x .8 in	 EH 34 8870	 EH 11 8870	 EH 97 8870
8871 (4 PPC) Soup bowl 8.7 x 8.7 x 1.6 in 13.5 oz	 EH 34 8871	 EH 11 8871	 EH 97 8871
8878 (4 PPC) Dinner plate 11 x 11 x 1.0 in	 EH 34 8878	 EH 11 8878	 EH 97 8878
8807/3 (1 PPC) Dinnerware set (8878, 8870, 2121)	 EH 34 8807/3	 EH 11 8807/3	 EH 97 8807/3



“EVERYDAY”

	30 Rouge / Ivory	21 Sugar / Ivory	52 Ocean / Ivory
8928 (4 PPC) Dinner plate Ø 11"	 EH 30 8928	 EH 21 8928	 EH 52 8928
8921 (4 PPC) Salad /dessert plate Ø 8"	 EH 30 8921	 EH 21 8921	 EH 52 8921
2286 (4 PPC) Cereal bowl Ø 6.25" 0.75 Q	 EH 30 2286	 EH 21 2286	 EH 52 2286
3322 (4 PPC) Pasta bowl Ø 8.75" 1 Q	 EH 30 3322	 EH 21 3322	 EH 52 3322





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