



LOUIS TELLIER

RIEN NE REMPLACE LE FAIT MAIN

2020



BAKE'N'PASTRY

THE GOBEL'S STUDIO

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TART RING

Tin being a better conductor, these tart rings ensure a golden and crusty dough.


GOBEL


Ref.	⏏	⌀	> <	📦	€
124940	2	10	4/10	0.03	
124950	2	20	4/10	0.08	
124990	2	28	4/10	0.12	

BOX SET OF 4 PCS TART RINGS

GOBEL


Ref.	⏏	⌀	> <	€
889830	2	9	4/10	

DEEP TART RING

GOBEL


Ref.	⏏	⌀	> <	📦	€
834910		2.7	7	4/10	0.03
834920	🔵	2.7	8	4/10	0.03
834930		2.7	9	4/10	0.04
834940	🔵	2.7	10	4/10	0.04
834941		2.7	12	4/10	0.05
834942		2.7	14	4/10	0.06
834943		2.7	16	4/10	0.07
834944		2.7	18	4/10	0.08
834950		2.7	20	4/10	0.08
834960		2.7	22	4/10	0.09
834970	🔵	2.7	24	4/10	0.1
834980		2.7	26	4/10	0.1
834990		2.7	28	4/10	0.11
834992		2.7	30	4/10	0.12
834994		2.7	32	4/10	0.13

TART RING

GOBEL


Ref.	⏏	⌀	> <	📦	€
824910	2	7	4/10	0.02	
824920	2	8	4/10	0.03	
824930	2	9	4/10	0.03	
824940	2	10	4/10	0.03	
824941	2	12	4/10	0.04	
824942	2	14	4/10	0.05	
824943	2	16	4/10	0.05	
824944	2	18	4/10	0.06	
824945	2	11	4/10	0.04	
824950	2	20	4/10	0.06	
824960	2	22	4/10	0.07	
824970	2	24	4/10	0.08	
824980	2	26	4/10	0.08	
824990	2	28	4/10	0.09	
824992	2	30	4/10	0.1	
824994	2	32	4/10	0.11	

TART FRAME - SQUARE

GOBEL


Ref.	↔	↗	⏏	> <	📦	€
865530	18	18	2	4/10	0.16	
865540	20	20	2	4/10	0.18	
865550	22	22	2	4/10	0.19	
865560	24	24	2	4/10	0.21	
835530	18	18	2.7	4/10	0.17	
835540	20	20	2.7	4/10	0.19	
835550	22	22	2.7	4/10	0.21	
835560	24	24	2.7	4/10	0.23	

TART FRAME - RECTANGULAR

St/st

BEST
SELLER

GOBEL



Ref.					€
865310	35	11	2	4/10 0.2	
865320	55	11	2	4/10 0.29	

ROUND FLUTED TART MOULD WITH FLAT EDGE

Fixed bottom

Tin



GOBEL



Ref.				€
126110	3	24/21	0.28	
126120	3	26/23	0.3	
126130	3	28/25	0.34	
126140	3	32/29	0.43	

ROUND FLUTED TART MOULD WITH FLAT EDGE

Loose bottom

Tin



GOBEL



Ref.				€
126230	3	28/25	0.39	
126240	3	32/29	0.53	

ROUND FLUTED TART MOULD WITH FLAT EDGE

Fixed bottom

Two-coat non-stick

BEST
SELLER

GOBEL



Ref.				€
226110	3	24/10	0.28	
226120	3	26/23	0.3	
226130	3	28/25	0.34	
226140	3	32/29	0.43	

ROUND FLUTED TART MOULD WITH FLAT EDGE

Loose bottom

Two-coat non-stick



GOBEL



Ref.				€
226210	3	24/21	0.31	
226220	3	26/23	0.31	
226230	3	28/25	0.39	
226240	3	32/29	0.53	

HALF TART MOULD

Fixed bottom

Two-coat non-stick



GOBEL



Ref.						€
227840	27	11.5	2	28	Fluted edges.	
227845	27.5	12	2	28	Plain edges.	

ROUND FLUTED TART MOULD

Fixed bottom

Two-coat non-stick


GOBEL


Ref.	⏏	⌀	📦	€
226320	2.8	20/18,5	0.17	
226322	2.8	22/20	0.22	
226330	2.8	24/23	0.25	
226332	2.8	26/24	0.29	
226340	2.8	28/27	0.33	
226342	2.8	30/28	0.37	
226350	2.8	32/31	0.42	

ROUND FLUTED TART MOULD

Fixed bottom

Tin


GOBEL


Ref.	⏏	⌀	📦	€
126320	2.8	20/18,5	0.17	
126322	2.8	22/20	0.22	
126330	2.8	24/23	0.25	
126332	2.8	26/24	0.29	
126340	2.8	28/27	0.32	
126342	2.8	30/28	0.37	
126350	2.8	32/31	0.42	

ROUND FLUTED TART MOULD

Fixed bottom

Aluminium


GOBEL


Ref.	⏏	⌀	📦	€
625520	2.8	20/18	0.1	
625530	2.8	23/20,7	0.13	
625540	2.8	26/23,7	0.16	
625550	2.8	29/26,5	0.22	
625560	2.8	32/29,8	0.24	
625570	2.8	36/33,7	0.3	

ROUND FLUTED TART MOULD OBSIDIAN

Obsidian - 10 year warranty -

Non-stick Obsidian


GOBEL


Ref.	⏏	⌀	📦	€
426320	2.8	20	0.2	
426330	2.8	24	0.3	
426340	2.8	28	0.4	
426350	2.8	32	0.5	

PACK 15 PROFESSIONAL TART MOLDS - ORIGINE

100% natural and biodegradable. The first professional disposable baking mold accessible to the consumer. ideal for events, picnics...

Paper


GOBEL


Ref.	⏏	⌀	📦	€
GL19P004	24.6	2.3	Biodegradable - Compostable.	

ROUND FLUTED TART MOULD

Loose bottom

Two-coat non-stick

BEST
SELLER

GOBEL



Ref.	Height	Ø	Weight	€
226420	2.8	20/18,5	0.19	
226422	2.8	22/20	0.22	
226430	2.8	24/23	0.26	
226432	2.8	26/24	0.3	
226440	2.8	28/27	0.35	
226442	2.8	30/28	0.38	
226450	2.8	32/31	0.43	

ROUND FLUTED TART MOULD

Loose bottom

Aluminium

GOBEL



Ref.	Height	Ø	Weight	€
625620	2.8	20/18	0.13	
625630	2.8	23/20,7	0.16	
625640	2.8	26/23,7	0.18	
625650	2.8	29/26,5	0.24	
625660	2.8	32/29,8	0.27	
625670	2.8	36/33,7	0.35	

ROUND FLUTED TART MOULD

Loose bottom

Tin

BEST
SELLER

GOBEL



Ref.	Height	Ø	Weight	€
126420	2.8	20/18,5	0.19	
126422	2.8	22/20	0.22	
126430	2.8	24/23	0.26	
126432	2.8	26/24	0.3	
126440	2.8	28/27	0.35	
126442	2.8	30/28	0.38	
126450	2.8	32/31	0.43	

ROUND FLUTED TART MOULD OBSIDIAN

Obsidian - 10 year warranty -

Non-stick Obsidian

NEW

GOBEL



Ref.	Height	Ø	Weight	€
426440	2.8	28/27	0.42	

MEDIUM DEEP ROUND FLUTED TART MOULD

Fixed bottom

Two-coat non-stick



GOBEL



Ref.	Height	Ø	Weight	€
226522	3.5	22/20	0.24	
226530	3.5	24/22,5	0.27	
226532	3.5	26/24	0.31	
226540	3.5	28/26,5	0.34	
226542	3.5	30/28	0.4	
226550	3.5	32/30,5	0.42	

MEDIUM DEEP ROUND FLUTED TART MOULD

Fixed bottom

Tin



GOBEL



Ref.	Height	Ø	Weight	€
126520	3.5	20/18,5	0.2	
126522	3.5	22/20	0.24	
126530	3.5	24/22,5	0.27	
126532	3.5	26/24	0.31	
126540	3.5	28/26,5	0.34	
126542	3.5	30/28	0.4	
126550	3.5	32/30,5	0.42	

MEDIUM DEEP ROUND FLUTED TART MOULD

Loose bottom

Two-coat non-stick



GOBEL



Ref.	Height	Ø	Weight	€
226620	3.5	20/18,5	0.18	
226622	3.5	22/20	0.26	
226630	3.5	24/22,5	0.26	
226632	3.5	26/24	0.33	
226640	3.5	28/26,5	0.37	
226642	3.5	30/28	0.43	
226650	3.5	32/30,5	0.47	

MEDIUM DEEP ROUND FLUTED TART MOULD

Loose bottom

Tin



GOBEL



Ref.	Height	Ø	Weight	€
126620	3.5	20/18,5	0.22	
126622	3.5	22/20	0.26	
126630	3.5	24/22,5	0.29	
126632	3.5	26/24	0.33	
126640	3.5	28/26,5	0.37	
126642	3.5	30/28	0.43	
126650	3.5	32/30,5	0.4	

PERFORATED FLUTED TART MOULD

Fixed bottom

Two-coat non-stick

BEST
SELLER

GOBEL



Ref.		⏏	⌀	📦	€
226321	🔵	2.8	20	0.17	
226325		2.8	22	0.22	
226331		2.8	24	0.25	
226335		2.8	26	0.27	
226341		2.8	28	0.31	
226345		2.8	30	0.35	
226351		2.8	32	0.39	

PERFORATED FLUTED TART MOULD OBSIDIAN

Obsidian - 10 year warranty -

Non-stick Obsidian

NEW



GOBEL



Ref.		⏏	⌀	📦	€
426441	🔴	2.8	28	0.41	

PERFORATED FLUTED TART MOULD

Fixed bottom

Tin



GOBEL



Ref.		⏏	⌀	📦	€
126321		2.8	20		
126325		2.8	22		
126331		2.8	24	0.25	
126335		2.8	26	0.3	
126341		2.8	28	0.31	
126345		2.8	30	0.35	
126351		2.8	32	0.39	

PERFORATED FLUTED TART MOULD

Loose bottom

Two-coat non-stick

BEST
SELLER

GOBEL



Ref.		⏏	⌀	€
226421		2.8	20	
226425		2.8	22	
226431		2.8	24	
226435		2.8	26	
226441	🔵	2.8	28	
226445		2.8	30	
226451		2.8	32	

PERFORATED FLUTED TART MOULD

Loose bottom


GOBEL


Ref.	Height	Ø	Weight	€
126421	2.8	20	0.18	
126425	2.8	22		
126431	2.8	24		
126435	2.8	26		
126441	2.8	28	0.35	
126445	2.8	30		
126451	2.8	32		

ROUND PLAIN TART MOULD

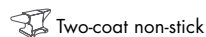
Fixed bottom


GOBEL


Ref.	Height	Ø	Weight	€
227310	2.1	12/10,5	0.08	
227330	2.3	24/22,5	0.25	
227340	2.3	28/26,5	0.34	
227350	2.5	32/30,5	0.43	

ROUND PLAIN TART MOULD

Loose bottom


GOBEL


Ref.	Height	Ø	Weight	€
227410	2.1	12/10,5	0.09	
227430	2.3	24/22,5	0.3	
227440	2.3	28/26,5	0.39	
227450	2.5	32/30,5	0.46	

PERFORATED ROUND TART MOULD OR DEEP-PAN PIZZA

Fixed bottom - with feet


GOBEL


Ref.	Height	Ø	Weight	€
227550	2.8	32/30,5	0.41	

ROUND PLAIN TART MOULD

Fixed bottom


GOBEL


Ref.	Height	Ø	Weight	€
127310	2.1	12/10,5	0.08	
127330	2.3	24/22,5	0.25	
127340	2.3	28/26,5	0.34	
127350	2.5	32/30,5	0.43	

ROUND PLAIN TART MOULD

Loose bottom


GOBEL


Ref.	Height	Ø	Weight	€
127410	2.1	12/10,5	0.09	
127430	2.3	24/22,5	0.3	
127440	2.3	28/26,5	0.39	
127450	2.5	32/30,5	0.46	

MEDIUM DEEP ROUND PLAIN TART MOULD

Loose bottom - rolled edges

 Two-coat non-stick

GOBEL



Ref.				€
223801	3	10/9	0.07	
223822	4.5	18/15,3	0.2	

SQUARE FLUTED TART MOULD

Fixed bottom

 Two-coat non-stick

GOBEL



Ref.					€
226710	23/22	23/22	2.5	0.36	

SQUARE FLUTED TART MOULD

Fixed bottom

 Tin

GOBEL



Ref.					€
126710	23/22	23/22	2.5	0.28	

SQUARE FLUTED TART MOULD

Loose bottom

 Two-coat non-stick

GOBEL



Ref.					€
226810	23/22	23/22	2.5	0.37	

SQUARE FLUTED TART MOULD

Loose bottom

 Tin

GOBEL



Ref.					€
126810	23/22	23/22	2.5	0.37	

SQUARE TART MOULD LOOSE BOTTOM OBSIDIAN

Obsidian - 10 year warranty -

 Non-stick Obsidian

GOBEL



Ref.						€
426810	23/22	23/22	2.5	0.47	fluted.	

TART MOULD GOBEL

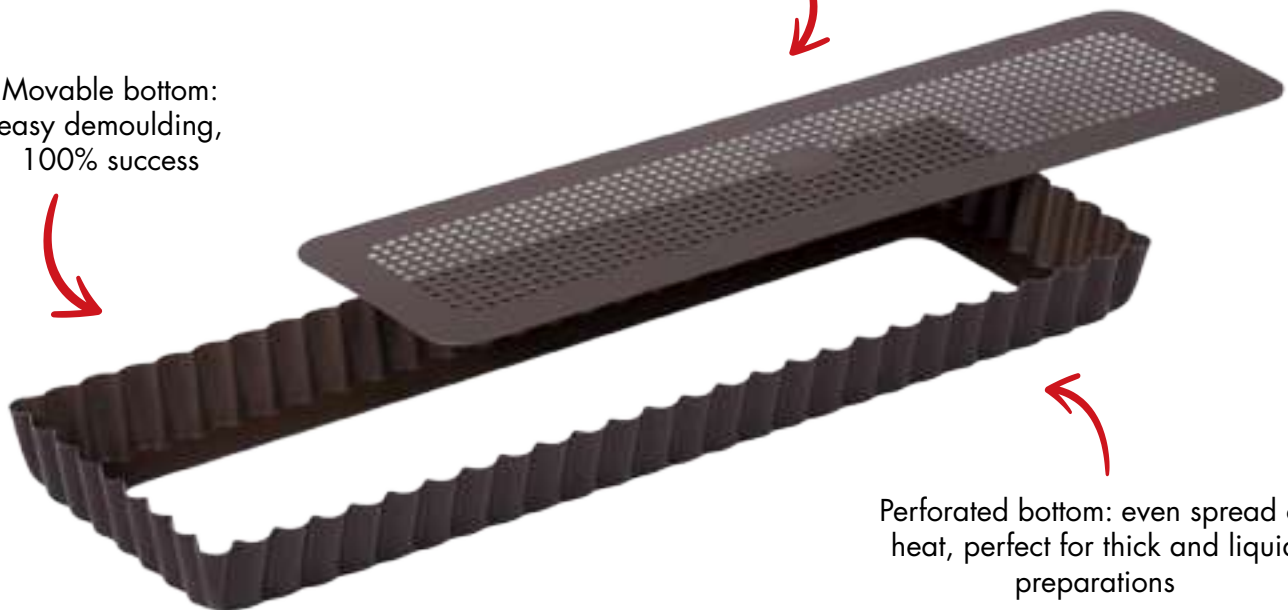


*«The reference for
professional pastry chefs
for decades»*



The professional-quality,
two-layer anti-adhesive ensures
perfect demoulding

Movable bottom:
easy demoulding,
100% success



Perforated bottom: even spread of
heat, perfect for thick and liquid
preparations



GOBEL

Made in France

EXCELLENCE DES SAVOIRS-FAIRE FRANÇAIS
ENTREPRISE DU PATRIMOINE

Since 1887, Gobel's anti-adhesive has been recognised for:

- Its excellent anti-adhesive properties: much better-performing than a single-layer product, and ensures perfect demoulding.
- Its good resistance to abrasion: the two-layer finish means that the upper layer can be loaded with mica and be made less fragile.
- Its longevity: a thicker coating means that it has a longer life.

OBLONG FLUTED TART MOULD

Fixed bottom

 Two-coat non-stick


GOBEL



Ref.						€
225310		35/34	11/10	2.5	0.24	

RECTANGULAR FLUTED TART MOULD

Fixed bottom

 Two-coat non-stick


GOBEL



Ref.						€
225710		29/27,5	20,5/19,5	2.5	0.46	

OBLONG FLUTED TART MOULD

Fixed bottom

 Tin


GOBEL



Ref.						€
125310		35/34	11/10	2.5	0.23	

RECTANGULAR FLUTED TART MOULD

Fixed bottom

 Tin


GOBEL



Ref.						€
125710		29/27,5	20,5/19,5	2.5	0.31	

OBLONG FLUTED TART MOULD

Loose bottom

Two-coat non-stick

BEST SELLER



GOBEL



Ref.						€
225410		35/34	11/10	2.5	0.26	

OBLONG FLUTED TART MOULD

Loose bottom

Tin

BEST SELLER



GOBEL



Ref.						€
125410		35/34	11/10	2.5	0.26	

OBLONG FLUTED TART MOULD OBSIDIAN

Obsidian - 10 year warranty -

Non-stick Obsidian

NEW



GOBEL



Ref.							€
425410		35/34	11/10	2.5	0.32	loose bottom.	

PERFORATED FLUTED OBLONG TART MOULD

Loose bottom

Two-coat non-stick



GOBEL



Ref.					€
225412		35/34	11/10	2.5	

PERFORATED FLUTED OBLONG TART MOULD

Loose bottom

Tin



GOBEL



Ref.					€
125412		35/34	11/10	2.5	0.26

RECTANGULAR FLUTED TART MOULD

Loose bottom

 Two-coat non-stick

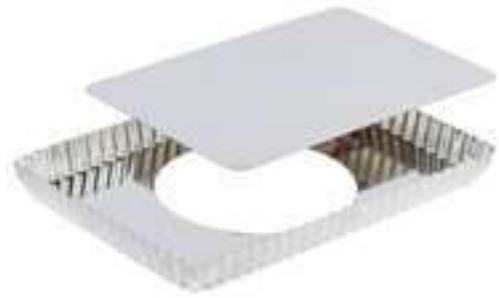
GOBEL



Ref.					€
225810	29/27,5	20,5/19,5	2.5	0.43	

RECTANGULAR FLUTED TART MOULD

Loose bottom

 Tin

GOBEL



Ref.					€
125810	29/27,5	20,5/19,5	2.5	0.43	

INDIVIDUAL PIE MOULD

With the Individual fluted pie, bake savory or sweet English pies – meat, vegetable or fruit pies. Also perfect for jellies and flan puddings.

 Two-coat non-stick

GOBEL



Ref.					€
224650	17	1.7	4	0.78	

INDIVIDUAL PIE MOULD

With the Individual fluted pie, bake savory or sweet English pies – meat, vegetable or fruit pies. Also perfect for jellies and flan puddings.

 Tin

GOBEL



Ref.					€
124650	17	1.7	4	0.78	

FRESH FRUIT FLUTED TART MOULD

Raised up in the center

Two-coat non-stick


GOBEL


Ref.	Height	Ø	Weight	€
226950	3.5	28		

ROUND FLUTED TARTLET MOULD

Fixed bottom

Tin


GOBEL


Ref.	Height	Ø	Weight	€
193520	1	5/4	0.01	
193530	1	6/5	0.02	
193540	1	7/6	0.02	
193550	1.2	8/7	0.03	
193560	1.5	9/7,5	0.04	
193570	1.8	10/8,5	0.04	
193572	2	11/9	0.05	
193580	2	12/11	0.06	
193590	2.5	14/13	0.09	

ROUND FLUTED TARTLET MOULD

Loose bottom

Tin


GOBEL


Ref.	Height	Ø	Weight	€
193470	1.8	10/8,5	0.05	
193472	2	11/9	0.07	
193480	2	12/11	0.08	
193490	2.5	14/13	0.11	

ROUND FLUTED TARTLET MOULD

Fixed bottom

Two-coat non-stick


GOBEL


Ref.	Height	Ø	Weight	€
293520	1	5/4	0.01	
293530	1	6/5	0.02	
293540	1	7/6	0.02	
293550	1.2	8/7	0.03	
293560	1.5	9/7,5	0.04	
293570	1.8	10/8,5	0.04	
293572	2	11/9	0.06	
293580	2	12/11	0.07	
293590	2.5	14/13	0.09	

ROUND FLUTED TARTLET MOULD

Loose bottom

Two-coat non-stick


GOBEL


Ref.	Height	Ø	Weight	€
293470	1.8	10/8,5	0.05	
293472	2	11/9	0.07	
293480	2	12/11	0.08	
293490	2.5	14/13	0.11	

FRESH FRUIT FLUTED TARTLET MOULD

Raised up in the center


GOBEL


Ref.	Height	Ø	Weight	€
295770	1.8	10/8,4	0.08	

ROUND PLAIN TARTLET MOULD

Fixed bottom

 Two-coat non-stick


GOBEL



Ref.	⏏	⌀	📦	€
293630	1.1	5/3	0.01	
293640	1.2	6/3,8	0.02	
293650	1.2	7/4,8	0.02	
293660	1.2	8/5,8	0.03	
293670	1.2	9/6,8	0.03	
293680	1.2	10/7,8	0.04	

SQUARE FLUTED TARTLET MOULD

Fixed bottom

 Two-coat non-stick


GOBEL



Ref.	⏏	⏏	⏏	📦	€
294370	10/9	10/9	2	0.06	

SQUARE FLUTED TARTLET MOULD

Loose bottom

 Two-coat non-stick


GOBEL



Ref.	⏏	⏏	⏏	📦	€
294470	10/9	10/9	2	0.07	

ROUND PLAIN TARTLET MOULD

Fixed bottom

 Tin


GOBEL



Ref.	⏏	⌀	📦	€
193630	1.1	5/3	0.01	
193640	1.2	6/3,8	0.02	
193650	1.2	7/4,8	0.02	
193660	1.2	8/5,8	0.02	
193670	1.2	9/6,8	0.03	
193680	1.2	10/7,8	0.04	

SQUARE FLUTED TARTLET MOULD

Fixed bottom

 Tin


GOBEL



Ref.	⏏	⏏	⏏	📦	€
194370	10/9	10/9	2	0.06	

SQUARE FLUTED TARTLET MOULD

Loose bottom



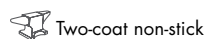
GOBEL



Ref.	↔	↗	⌈	📦	€
194470	10/9	10/9	2	0.07	

RECTANGULAR FLUTED TARTLET MOULD

Fixed bottom



GOBEL



Ref.	↔	↗	⌈	📦	€
295130	12/11,2	7,5/6,6	2	0.06	

RECTANGULAR FLUTED TARTLET MOULD

Loose bottom



GOBEL



Ref.	↔	↗	⌈	📦	€
295330	12/11,2	7,5/6,6	2	0.07	

RECTANGULAR FLUTED TARTLET MOULD

Loose bottom



GOBEL



Ref.	↔	↗	⌈	€
195330	12/11,2	7,5/6,6	2	

OAK LEAF TARTLET MOULD

Fluted



GOBEL



Ref.	⌈	∅	📦	€
295210	2	12	0.04	

OAK LEAF TARTLET MOULD

Fluted



GOBEL



Ref.	⌈	∅	📦	€
195210	2	12	0.03	

BOX SET OF 6 SQUARE FLUTED TARTLET MOULDS

Two-coat non-stick



GOBEL



Ref.							€
294376	10/9	10/9	2	0.37	Fixed bottom.		
294476	10/9	10/9	2		Loose bottom.		

BOX SET OF 6 RECTANGULAR FLUTED TARTLET MOULDS

Two-coat non-stick



GOBEL



Ref.							€
295376	12/11,2	7,5/6,6	2	0.4	Fixed bottom.		
291870	12/11,2	7,5/6,6	2		Loose bottom.		

BOX SET OF 6 FRESH FRUIT FLUTED TARTLET MOULDS

Raised up in the center

Two-coat non-stick



GOBEL



Ref.				€
295790	1.8	10/8,4		

BOX SET OF 6 ROUND FLUTED TARTLET MOULDS

Fixed bottom

Two-coat non-stick



GOBEL



Ref.				€
282540	1.8	10/8,5		

BOX SET OF 6 ROUND FLUTED TARTLET MOULDS

Fixed bottom

Two-coat non-stick



GOBEL



Ref.				€
270171	1.8	10/8,5	0.26	

BOX SET OF 6 ROUND FLUTED TARTLET MOULDS

Fixed bottom

Two-coat non-stick



GOBEL



Ref.			€
282550	2	12/11	

BOX SET OF 6 ROUND FLUTED TARTLET MOULDS OBSIDIAN

Obsidian - 10 year warranty -

Non-stick Obsidian



GOBEL



Ref.					€
470171	1.8	10/8,5	0.05	Fixed bottom.	

BOX SET OF 12 ROUND FLUTED TARTLET MOULDS

Fixed bottom

Two-coat non-stick



GOBEL



Ref.			€
282560	1.2	8/7	

CARD OF 12 ROUND FLUTED TARTLET MOULDS

Fixed bottom

Two-coat non-stick



GOBEL



Ref.					€
270150	24.5	15	2.5	0.14	

CARD OF 6 ROUND FLUTED TARTLET MOULDS

Fixed bottom

Two-coat non-stick



GOBEL



Ref.					€
270170	24.5	15	1.5	0.21	

CARD OF 6 ROUND FLUTED TARTLET MOULDS

Fixed bottom

Two-coat non-stick



GOBEL



Ref.					€
270180	29	16	3.5	0.41	

CARD OF 6 ROUND PLAIN TARTLET MOULDS

Fixed bottom

Two-coat non-stick



GOBEL



Ref.					€
273080	24.5	15	3.5	0.23	

PACK OF 50 PROFESSIONAL TARTLET MOLDS - ORIGINE

100% natural and biodegradable. The first professional disposable baking mold accessible to the consumer. ideal for events, picnics...

Paper



GOBEL



Ref.					€
GL19P002	2.1	11		Biodegradable - Compostable.	

MILLASSON MOULD

Round plain - rolled edges

Two-coat non-stick

BEST SELLER

GOBEL


Ref.				€
293250	1.7	6/5	0.02	
293270	1.8	8/6,8	0.04	
293280	1.9	9/7,8	0.04	
293290	2.1	10/9	0.06	

MILLASSON MOULD

Round plain - rolled edges

Tin


GOBEL


Ref.				€
193250	1.7	6/5	0.05	
193270	1.8	8/6,8	0.04	
193280	1.9	9/7,8	0.04	
193290	2.1	10/9	0.05	

MILLASSON MOULD

Round plain - no rolled edges

Two-coat non-stick


GOBEL


Ref.				€
293970	1.9	9/7,8		
293990	1.9	10/9	0.05	

BOX SET OF 6 PCS MILLASSON MOULDS

Round plain - rolled edges

Two-coat non-stick


GOBEL


Ref.			€
282570	2.1	10/9	



ROUND CAKE MOULD

OBSIDIAN



« Exclusively, discover the new Gobel nonstick guaranteed 10 years*!



For frequent use

20% thicker steel =
+ sturdy and + durable



New two-layer PFA-based coating,
the excellence of non-stick.
For an easy and quick release,
without fat!

Perfect mastery of caramelization,
Supports more sugar and jam

GOBEL



Ideal for baking, Obsidian moulds are perfect for savoury recipes.
The Obsidian range is composed of 19 different references including 3 sizes
of Round cake moulds, from family size to individual size.

*Under conditions of normal use and maintenance.

ROUND PLAIN CAKE MOULD

Rolled edges

Two-coat non-stick

BEST SELLER



GOBEL



Ref.				€
223701	3	10/9	0.07	
223702	3.4	12/10,5	0.09	
223705	3.5	14/11,7	0.12	
223710	4	16/13,6	0.15	
223720	4.5	18/15,3	0.18	
223730	4.5	20/17,5	0.23	
223740	5	22/19,5	0.27	
223750	5	24/10	0.29	
223760	5	26/23,5	0.27	
223770	5	28/25	0.39	
223780	5.3	30/27,5	0.46	
223790	5.5	32/29,5	0.51	

ROUND PLAIN CAKE MOULD

Rolled edges

Tin

BEST SELLER



GOBEL



Ref.				€
123701	3	10/9	0.07	
123702	3.4	12/10,5	0.09	
123705	3.5	14/11,7	0.12	
123710	4	16/13,6	0.15	
123720	4.5	18/15,3	0.18	
123730	4.5	20/17,5	0.23	
123740	5	22/19,5	0.27	
123750	5	24/21	0.29	
123760	5	26/23,5	0.34	
123770	5	28/25	0.39	
123780	5.3	30/27,5	0.46	
123790	5.5	32/29,5	0.51	

ROUND PLAIN CAKE MOULD

Rolled edges

Aluminium



GOBEL



Ref.				€
623730	4.5	20/17,5	0.14	
623740	5	22/19,5	0.15	
623750	5	24/21	0.18	
623760	5	26/23,5	0.21	
623770	5	28/25	0.23	
623780	5.5	30/27,5	0.28	
623790	5.5	32/29,5	0.29	

ROUND PLAIN CAKE MOULD OBSIDIAN

Obsidian - 10 year warranty -

Non-stick Obsidian

NEW



GOBEL



Ref.				€
423730	4.5	20/17,5	0.27	
423750	5	24/10	0.37	
423760	5	26/23,5	0.43	

ROUND DEEP FLUTED CAKE MOULD

Rolled edges

Two-coat non-stick



GOBEL



Ref.	Height	Ø	Weight	€
224510	6.5	23/17,5	0.3	
224520	6.5	26/20	0.37	
224530	7	29/22,2	0.45	

ROUND FLUTED CAKE MOULD - FIXED BOTTOM

Narrow ribs

Two-coat non-stick



GOBEL



Ref.	Height	Ø	Weight	€
224710	3	10/8	0.07	
224720	4	15/13	0.02	
224730	4.5	20/17	0.21	
224740	5	25/21	0.34	

ROUND FLUTED CAKE MOULD - FIXED BOTTOM

Narrow ribs

Tin



GOBEL



Ref.	Height	Ø	Weight	€
124710	3	10/8	0.06	
124730	4.5	20/17	0.21	
124740	5	25/21	0.32	

ROUND FLUTED CAKE MOULD - LOOSE BOTTOM

Narrow ribs

Two-coat non-stick



GOBEL



Ref.	Height	Ø	Weight	€
224810	3	10/8	0.07	
224820	4	15/13	0.14	
224830	4.5	20/17	0.23	
224840	5	25/21	0.34	

ROUND FLUTED CAKE MOULD - LOOSE BOTTOM

Narrow ribs

Tin



GOBEL



Ref.	Height	Ø	Weight	€
124810	3	10/8	0.07	
124820	4	15/13	0.19	
124830	4.5	20/17	0.28	
124840	5	25/21	0.34	

ROSARY MOULD

Rolled edges

Two-coat non-stick



GOBEL



Ref.	Height	Ø	Weight	€
222130	5	20/17,5	0.23	

ROSARY MOULD

Rolled edges


GOBEL


Ref.				€
122130	5	20/17,5	0.23	


AMOVIBLE DEEP MOULD

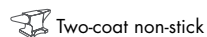
2 bottoms: 1 flat + 1 fluted with tube


GOBEL


Ref.				€
221750	7	24	0.39	
221770	7	28	0.35	


SQUARE CAKE MOULD WITH FIXED BOTTOM

Reinforced rolled edges


GOBEL


Ref.					€
224101	10/9	10/9	4	0.13	
224110	22/20,5	22/20,5	5	0.43	
224120	24/22,5	24/22,5	5	0.6	


AMOVIBLE DEEP MOULD

1 bottom


GOBEL


Ref.				€
221650	7	24	0.39	
221660	7	26	0.35	
221670	7	28	0.35	


AMOVIBLE DEEP MOULD

2 bottoms: 1 flat + 1 fluted with tube


GOBEL


Ref.				€
121650	5.8	24	0.39	
121660	5.8	26	0.44	


SQUARE CAKE MOULD WITH FIXED BOTTOM

Reinforced rolled edges


GOBEL


Ref.					€
124110	22/20,5	22/20,5	5	0.43	
124120	24/22,5	24/22,5	5	0.48	



SQUARE CAKE MOULD WITH LOOSE BOTTOM

Reinforced rolled edges

 Two-coat non-stickBEST
SELLER

GOBEL



Ref.					€
224210	22/20,5	22/20,5	5	0.52	
224220	 24/22,5	24/22,5	5	0.6	

TRIANGLE CAKE MOULD

Rolled edges

 Two-coat non-stick

GOBEL



Ref.				€
218910	10	9.4	3.5	
218950	24	23	5	

SQUARE CAKE MOULD WITH LOOSE BOTTOM

Reinforced rolled edges

 TinBEST
SELLER

GOBEL



Ref.						€
124210		22/20,5	22/20,5	5	0.52	
124220		24/22,5	24/22,5	5	0.6	

PERFORATED CUSTARD TART PAN WITH LOOSE BOTTOM

Perfect for custard pies and quiches. Perforated loose bottom: allows draining away moisture excess in preparations with cream and water (vegetables) for a well-cooked pie crust. Easy release. Straight rolled edge.

 Two-coat non-stickBEST
SELLER

GOBEL



Ref.					€
252660		4.5	27	0.44	



THE GOBEL MADELEINES BAKING SHEET



«The authenticity of taste!»



Rolled edge

Makes madeleines perfectly golden

Tin plate, a recyclable material



Free from bisphenol A and perfluoro-octanoic acid

Cavities that allow the dough to be cooked evenly



Since 1887, GOBEL has placed at your service all its experience and know-how in manufacturing tin-plate moulds. Today, it is one of the last mould-making workshops that continues to crimp its moulds in this eco-material that offers exceptional thermal conductivity!

Guarantors of an unequalled tasting result, the moulds are reputed for making dough crunchy: golden on the outside and soft on the inside, your pastry creations are thus refined.

GOBEL



12 MADELEINES BAKING SHEET

Imprints: 8 mm each - rolled edges

 Two-coat non-stick

GOBEL



Ref.					€
264710	39.5	20	1.7	0.4	

12 MADELEINES BAKING SHEET OBSIDIAN

Obsidian - 10 year warranty -

 Non-stick Obsidian

GOBEL



Ref.						€
464710	39.5	20	1.7	0.47	Imprints: 8 mm each - rolled edges .	

20 SMALL MADELEINES BAKING SHEET

Imprints: 42 mm each - rolled edges

 Tin

GOBEL



Ref.					€
164510	39.5	12.5	1.3	0.23	

12 MADELEINES BAKING SHEET

Imprints: 8 mm each - rolled edges

 Tin

GOBEL



Ref.					€
164710	39.5	20	1.7	0.4	

20 SMALL MADELEINES BAKING SHEET

Imprints: 42 mm each - rolled edges

 Two-coat non-stick

GOBEL



Ref.					€
264510	39.5	12.5	1.3	0.23	

20 SMALL MADELEINES BAKING SHEET OBSIDIAN

Obsidian - 10 year warranty -

 Non-stick Obsidian

GOBEL



Ref.						€
464510	39.5	12.5	1.3	0.27	Imprints: 42 mm each - rolled edges.	

8-CUP ÉCLAIR BAKING SHEET

8 éclairs in a batch! Ideal for party aperitifs, afternoon teas and cafés gourmands.
8 imprints: 12 x 35 x 4.8 mm each

Two-coat non-stick



GOBEL



Ref.				€
298510	31.5	22.8	0.5	

FINANCIER BAKING SHEET

Stamped - 6 imprints: 98 x 48 mm each

Tin



GOBEL



Ref.					€
120710	38	18	1.3	0.31	

MINI-FINANCIERS OR BISCUITS ROSES DE REIMS BAKING SHEET

Stamped - 2 rows of 6 imprints of 75 mm each

Tin



GOBEL



Ref.					€
167030	29	19.8	1.7	0.31	

FINANCIER BAKING SHEET

Stamped - 6 imprints: 98 x 48 mm each

Two-coat non-stick



GOBEL



Ref.					€
220710	38	18	1.3	0.31	

MINI-FINANCIERS OR BISCUITS ROSES DE REIMS BAKING SHEET

Stamped - 2 rows of 6 imprints of 75 mm each

Two-coat non-stick



GOBEL



Ref.					€
267030	29	19.8	1.7	0.31	

12-CUP BARQUETTE PAN

12 casings in a batch! Ideal for party aperitifs and cafés gourmands.

Two-coat non-stick



GOBEL



Ref.					€
298410	32	23.5	0.5	0.33	

12-CUP TARTLET PAN

12 imprints: Ø 8 mm

Two-coat non-stick

BEST
SELLER

GOBEL



Ref.					€
228310		32	24.5	1	



MINI-BUNS BAKING SHEET PAN

Ideal for mini-burger, blinis, mini-cookies, macaroons... 18 imprints: Ø 4 mm h 5 mm

Two-coat non-stick

GOBEL



Ref.					€
298610		34.5	18	0.5	



ROUNDED BISCUIT SHEET

Non-stick

LOUIS TELLIER


Ref.					€
258130		35	24	0.62	



DENT DE LOUP MOULD

Two-coat non-stick

GOBEL



Ref.						€
220510		30	29	2.5	0.62	



DENT DE LOUP MOULD

Tin

GOBEL



Ref.						€
120510		30	29	2.5	0.62	



PETITS-FOURS MOULDS

Two-coat non-stick

BEST SELLER

GOBEL



Ref.							€
293610			1	3.5	0.01	Round plain tartlet mould.	
293620			1	4	0.01	Round plain tartlet mould.	
292510				3.5	0.01	Deep plain round.	
294020	7	2.8	1		0.01	Plain boat-shaped mould.	
291510	6		1		0.01	Diamond-shaped boat.	
291010	6		1		0.01	Plain diamond.	
296510			1	4.5	0.01	Ribbed oval.	
296010			1	4.5	0.01	Fluted oval.	
292010			1	5	0.01	Plain rectangle.	
295010		3.5	3.5	1	0.01	Fluted square.	
293510			1	4.5	0.01	Fluted round.	
295510			1	4.5	0.01	Ribbed dome.	

BOX SET OF 60 PCS PETITS-FOURS MOULDS

5 x 12 assorted models



GOBEL



Ref.						€
285201	4	12	0.47		Two-coat non-stick	

BOX SET OF 30 PCS PETITS-FOURS MOULDS

6 x 5 assorted models: fluted round + fluted square + diamond-shaped boat + plain round + plain diamond



GOBEL



Ref.						€
185400	2.7	12	0.24		Tin	

PETITS-FOURS MOULDS

Fixed bottom

Tin



GOBEL



Ref.							€
193610			0.8	3,5/2,2	0.01	Round plain tartlet mould.	
193620			0.9	4/2,6	0.01	Round plain tartlet mould.	
192510				3.5	0.01	Deep plain round.	
194020	7	2.8	1		0.01	Plain boat-shaped mould.	
191510	6				0.01	Diamond-shaped boat.	
191010	6				0.01	Plain diamond.	
196510				4.5	0.01	Ribbed oval.	
196010				4.5	0.01	Fluted oval.	
192010	5				0.01	Plain rectangle.	
195010				3.5	0.01	Fluted square.	
193510				4.5	0.01	Fluted round.	
195510				4.5	0.01	Ribbed dome.	

BOX SET OF 30 PCS PETITS-FOURS MOULDS

6 x 5 assorted models: fluted round + fluted square + diamond-shaped boat + plain round + plain diamond

BEST SELLER



GOBEL



Ref.						€
285400		2.7	12	0.24	Two-coat non-stick	

FLUTED BOAT-SHAPED MOULD

Two-coat non-stick

BEST
SELLER

GOBEL



Ref.						€
294110		8	4	1.2	0.02	
294120		9	4.3	1.2	0.02	
294130		10	4.5	1.2	0.02	
294140		11	4.7	1.3	0.02	
294150		12	5	1.4	0.03	

FLUTED BOAT-SHAPED MOULD

Tin

GOBEL



Ref.						€
194110		8	4	1.2	0.02	
194120		9	4.3	1.2	0.02	
194130		10	4.5	1.2	0.02	
194140		11	4.7	1.3	0.02	
194150		12	5	1.4		

PLAIN BOAT-SHAPED MOULD

Tin

GOBEL



Ref.						€
194030		8	3.3	1.2	0.01	
194040		9	4	1.2	0.01	
194050		10	4.3	1.3	0.02	
194060		11	4.6	1.3	0.02	
194070		12	5	1.3	0.02	

CARD OF 6 FLUTED BOAT-SHAPED MOULDS

Two-coat non-stick

GOBEL



Ref.				€
272850	29	16	3.5	

PLAIN BOAT-SHAPED MOULD

Two-coat non-stick

BEST
SELLER

GOBEL



Ref.						€
294010		6	2	1	0.01	
294030		8	3.3	1.2	0.01	
294040		9	4	1.2	0.01	
294050		10	4.3	1.3	0.02	
294060		11	4.6	1.3	0.02	
294070		12	5	1.3	0.02	

OVAL STAR BOTTOM ASPIC MOULD

Two-coat non-stick

GOBEL



Ref.					€
230310	7.5	5.5	3.8	0.04	

OVAL STAR BOTTOM ASPIC MOULD

Aluminium

GOBEL



Ref.					€
630310	7.5	5.5	3.8	0.03	

OVAL PLAIN BOTTOM ASPIC MOULD

Tin

GOBEL



Ref.					€
130210	7.5	5.5	3.8	0.04	

CARD OF 6 PCS OVAL PLAIN BOTTOM ASPIC MOULDS

Two-coat non-stick

GOBEL



Ref.					€
271010	24.5	15	6	0.25	

OVAL STAR BOTTOM ASPIC MOULD

Tin

GOBEL



Ref.					€
130310	7.5	5.5	3.8	0.04	

OVAL PLAIN BOTTOM ASPIC MOULD

Two-coat non-stick



GOBEL



Ref.					€
230210	7.5	5.5	3.8	0.04	

OVAL PLAIN BOTTOM ASPIC MOULD

Aluminium

GOBEL



Ref.					€
630210	7.5	5.5	3.8	0.03	

BOX SET OF 4 PCS OVAL PLAIN BOTTOM ASPIC MOULDS

Two-coat non-stick

GOBEL



Ref.					€
271011	7.5	5.5	3.8	0.17	

RUM BABA MOULD

Stamped - rolled edge

 Two-coat non-stickBEST
SELLER

GOBEL



Ref.				€
229810	6	6/4,8	0.05	



RUM BABA MOULD

Stamped - rolled edges

 Tin

GOBEL



Ref.				€
129810	6	6/4,8	0.05	



RUM BABA MOULD

Stamped - rolled edges

 Aluminium

GOBEL



Ref.				€
629810	6	6/4,8	0.02	



THE GOBEL'S MOULDS | THE MOUTHFULS | BISCUITS

BOX SET OF 6 SHORTBREAD BISCUIT RINGS

 St/stBEST
SELLER

GOBEL



Ref.			€
834995	1.2	5.5	



CANELE BORDELAIS MOULD

Authentic taste of canelés: nicely caramelized on the outside, soft on the inside.
Optimal thermal conductivity of aluminium. Non-stick coating for easy unmoulding.
Long-lasting four-layer non-stick coating.

 Aluminium 4-coat non-stickBEST
SELLER

GOBEL



Ref.					€
729530	5	5.5	0.02	L.	
729520	4.3	4.5		M.	
729510	3.5	3.5		S.	



PROFESSIONAL PAPER MUFFIN MOULD

ORIGIN



A professional baking paper mould that is ultra practical and responsible!



100% biodegradable material
Natural paper mould
And home compostable for tart and tartlet moulds!



Professional quality, Mould used in bakeries



Suitable for refrigerator and freezer
(Avoid excess humidity)

Quick and easy demoulding
Fat-free, the preparation can be removed perfectly from the mould.

Excellent heat conductor
Perfect and homogenous cooking, in the oven and in the microwave
Rapid heat rise, up to 220°C



Finally, professional biodegradable and compostable paper moulds, available for the consumers. 6 formats make up the range, for all your gourmet recipes. The paper moulds are ideal for events. No need to collect your dirty mussel after a birthday or a picnic, you leave empty-handed and full-bellied!

BOX SET OF 6 "CANELÉS BORDELAIS" MOULDS

 Aluminium 4-coat non-stick

GOBEL



Ref.					€
729540	13	8.5	7	0.14	



BOX SET OF 6 PASTÉIS DE NATA

 Tin

GOBEL



Ref.			€
196516	2.5	7.5	



MUFFIN MOULD

 Tin

GOBEL



Ref.					€
196511	7	7	3.5	0.02	



BOX SET OF 6 MUFFIN MOULDS OBSIDIAN

Obsidian - 10 year warranty -

 Non-stick Obsidian

GOBEL



Ref.					€
496512		3.5	7	0.02	



PASTÉIS DE NATA

 Tin

GOBEL



Ref.				€
196515	2	7.5	The unit.	
196517	7.8	7.5	Set of 24.	



MUFFIN MOULD

 Two-coat non-stick

GOBEL



Ref.				€
296511	3.5	7	0.02	



BOX SET OF 6 MUFFIN MOULDS

 Two-coat non-stick

GOBEL



Ref.					€
296512	1.5	7.5	5	0.14	



PACK OF 50 PROFESSIONAL MUFFIN MOLDS - ORIGINE

100% natural and biodegradable. The first professional disposable baking mold accessible to the consumer. ideal for events, picnics...

 Paper

GOBEL



Ref.				€
GL19P001		4	7.2	Biodegradable.



CHARLOTTE MOULD

Stamped

Two-coat non-stick



GOBEL



Ref.				€
212620		18/15	10	0.3

CHARLOTTE MOULD OBSIDIAN

Obsidian - 10 year warranty -

Non-stick Obsidian



GOBEL



Ref.				€
412620		18/15	10	0.36

THE GOBEL'S MOULDS | SOUFFLÉ MOULD

SOUFFLÉ MOULD

Two-coat non-stick



GOBEL



Ref.			€
210920		10	18

SINGLE SERVING SOUFFLÉ MOULD

Two-coat non-stick



GOBEL



Ref.				€
235110		5	8	0.06

CHARLOTTE MOULD

Stamped

Tin



GOBEL



Ref.				€
112620		10	18/15	0.3

BOX SET OF 4 SINGLE SERVING SOUFFLÉ MOULDS

Two-coat non-stick



GOBEL



Ref.			€
282520		5	8

BAKING SHEET

Reinforced rolled edges

 St/stBEST
SELLER

GOBEL



Ref.				Format	€
825150	38,6/40	23,6/30	3.5	EuroNorme	
825170	51,8/53	31,3/32,5	5	GN1/1	
825160	58,8/60	38,8/40	5	EuroNorme	

BAKING SHEET

Reinforced rolled edges

 TinBEST
SELLER

GOBEL



Ref.					Format	€
125160	25,7/26,5	15,5/13,3	3.5		GN1/4	
125100	30/30,8	20/20,8	3.5	0.46		
125155	31,7/32,5	25,7/26,5	3.5		GN1/2	
125105	35/35,8	25/25,8	3.5	0.6		
125115	38,6/40	28,6/30	3.5	0.99	EuroNorme	
125110	40/41,4	30/31,4	3.5	1.03		
125150	50,6/53	31,1/32,5	5		GN1/1	
125120	51/52,4	36/37,4	5	1.52		
125140	58,6/60	38,6/40	5	1.91	EuroNorme	
125130	31/32,4	41/42,4	5	1.91		

BAKING SHEET

Reinforced rolled edges

 Two-coat non-stickBEST
SELLER

GOBEL



Ref.					Format	€
225160	25,7/26,5	15,5/16,3	3.5		GN1/4	
225100	30/30,8	20/20,8	3.5	0.46		
225155	31,7/32,5	25,7/26,5	3.5		GN1/2	
225105	35/35,8	25/25,8	3.5	0.6		
225101	35/35,8	25/25,8	5	0.65		
225115	38,6/40	28,6/30	3.5		EuroNorme	
225110	40/41,4	30/31,4	3.5	1.03		
255610	40/41,4	30/31,4	5	1.1		
225150	50,6/53	31,1/32,5	5		GN1/1	
225120	51/52,4	36/37,5	5	1.52		
225140	58,6/60	38,6/40	5	1.91	EuroNorme	
225130	61/62,4	41/42,4	5	1.91		

WATERTIGHT YULE-LOG MOULD

GOBEL

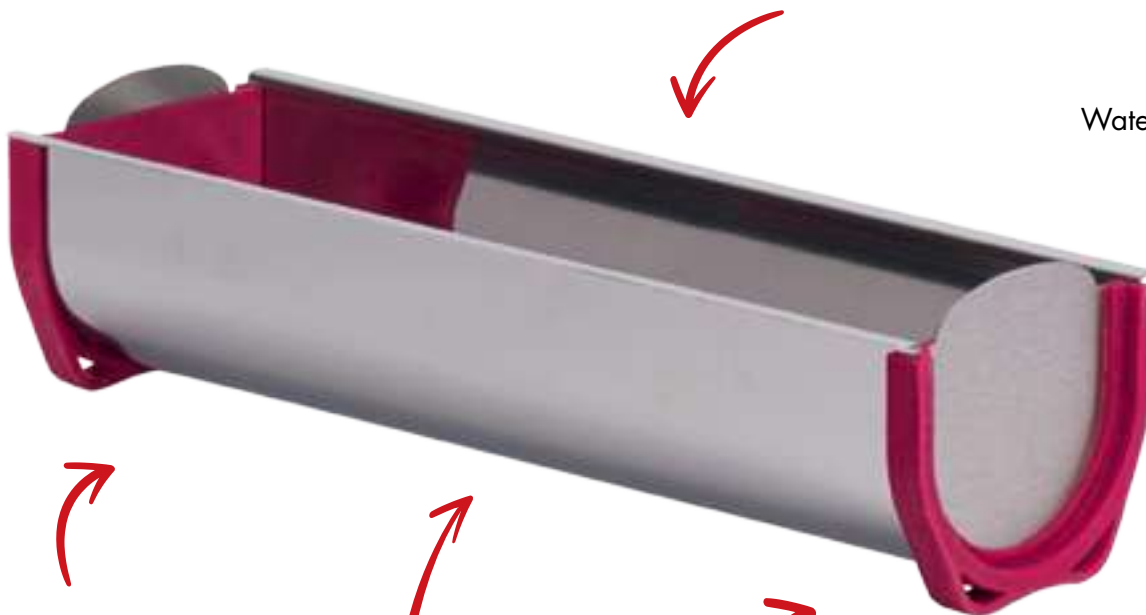


«Watertight edges...
it's only natural for
a trough!»



Removable anti-slip over-
moulded silicone nozzles

Watertight mould



7-recipe booklet
included

Easy demoulding

Oven-compatible
up to 230 °C

Patented

GOBEL

Made in
France

EXCELLENCE DES SAVOIRS-FAIRE FRANÇAIS
PATRIMOINE DU PATRIMOINE FRANÇAIS

Thanks to its silicone nozzles, the Gobel patented stainless-steel trough enables easy demoulding whilst being watertight. This mould is indispensable for successful Christmas logs. It is used all year round for ice creams, terrines, aspics, tuiles, etc.



ROUNDED YULE-LOG MOULD

Removable ends for easy turning out - airtight - patented. Recipe booklet included.

1,5 L

St/st



GOBEL



Ref.					€
814570	30	8.5	6.8	0.39	



ROUNDED YULE-LOG MOULD

Removable ends for easy turning out - airtight - patented. Recipes included.

2,5 L

St/st

GOBEL



Ref.					€
814580	50	8.5	6.8	0.65	



TRIANGULAR YULE LOG MOULD

Reinforced rolled edges

Tin

GOBEL



Ref.					€
119530	30	12	11.5	0.41	



LOG SQUEEGEE

St/st

GOBEL



Ref.								€
817930	6.5	6	0.3	0.12	814570	814580	3 sizes set.	



LOG SQUEEGEE

St/st

GOBEL



Ref.						€
817931	6.5	6	0.1	814570	814580	L.



LOG SQUEEGEE

St/st

GOBEL



Ref.						€
817932	4.5	5	0.1	814570	814580	M.



LOG SQUEEGEE

St/st

GOBEL



Ref.						€
817933	2.5	4	0.1	814570	814580	S.



SAVARIN OR RING MOULD

Open tude - stamped

Two-coat non-stick

BEST SELLER



GOBEL



Ref.				€
224040	4.5	22	0.26	
224050	5	24	0.3	

SAVARIN OR RING MOULD

Open tude - stamped

Tin

BEST SELLER



GOBEL



Ref.				€
124040	4.5	22	0.26	
124050	5	24	0.3	

DEEP SAVARIN OR RING MOULD

Open tude - stamped

Two-coat non-stick

BEST SELLER



GOBEL



Ref.				€
254040	5.8	22	0.32	
254050	5.8	24	0.35	
254060	6.2	26	0.41	

DEEP SAVARIN OR RING MOULD

Open tude - stamped

Tin

BEST SELLER



GOBEL



Ref.				€
154040	5.8	22	0.32	
154050	5.8	24	0.35	
154060	6.2	26	0.41	

DEEP SAVARIN OR RING MOULD

Stamped - open tube

Aluminium



GOBEL



Ref.				€
654050	5.8	24	0.21	
654060	6.2	26	0.25	

DEEP SAVARIN RING MOULD OBSIDIAN

Obsidian - 10 year warranty -

Non-stick Obsidian

NEW



GOBEL



Ref.					€
454050	5	24	0.43	Open tude - stamped.	

TROIS FRERES - TWISTED SAVARIN OR RING MOULD

Open tube - stamped

Two-coat non-stick



GOBEL



Ref.				€
224340	5.5	22	0.36	



TROIS FRERES - TWISTED SAVARIN OR RING MOULD

Open tube - stamped

Tin



GOBEL



Ref.				€
124340	5.5	22	0.36	



SINGLE SERVING SAVARIN MOULD

Closed tube

Two-coat non-stick



GOBEL



Ref.				€
223910	1.5	6.5	0.03	
223920	1.7	7	0.03	
223930	2	8	0.04	



SINGLE SERVING SAVARIN MOULD

Closed tube

Tin



GOBEL



Ref.				€
123910	1.5	6.5	0.03	
123920	1.7	7	0.03	
123930	2	8	0.04	



SINGLE SERVING SAVARIN MOULD

Open tube

Two-coat non-stick



GOBEL



Ref.				€
224030	2	8	0.04	
224034	2.5	12	0.09	



SINGLE SERVING SAVARIN MOULD

Open tube

Tin



GOBEL



Ref.				€
124030	2	8	0.04	
124034	2.5	12	0.09	



BOX SET OF 6 SINGLE SERVING SAVARIN MOULDS

Closed tube

Two-coat non-stick

BEST
SELLER



GOBEL



Ref.						€
272710		17.3	3.7	8.5	0.25	

CARD OF 6 SINGLE SERVING SAVARIN MOULDS

Closed tube

Two-coat non-stick



GOBEL



Ref.						€
273430		24.5	15	3.5	0.28	



HEART-SHAPED MOULD

Fixed bottom - Rolled edges

Two-coat non-stick



GOBEL



Ref.						€
225010		22.5	18.7	3.7	0.24	

FLUTED HEART-SHAPED MOULD

Loose bottom - Rolled edges

Two-coat non-stick



GOBEL



Ref.						€
255430		23	20	3	0.3	

VALENTINE'S DAY HEART-SHAPED MOULD

Fixed bottom - Rolled edges

Two-coat non-stick



GOBEL



Ref.						€
255130		16	15	3.5	0.17	

VALENTINE'S DAY HEART-SHAPED MOULD

Loose bottom - Rolled edges

Two-coat non-stick



GOBEL



Ref.						€
255230		16	15	3.5	0.2	

HEART-SHAPED MOULD

Fixed bottom - Rolled edges

Tin



GOBEL



Ref.						€
125010		22.5	18.7	3.7	0.24	

VALENTINE'S DAY HEART-SHAPED MOULD

Fixed bottom - Rolled edges

Tin



GOBEL



Ref.						€
155130		16	15	3.5	0.17	

TULIP-SHAPED MOULD

Two-coat non-stick


GOBEL


Ref.	Height	Ø	Weight	€
251310	3.5	13/8	0.07	
251320	3.7	14/8	0.08	
251340	4.5	16,5/8	0.13	
251360	7	18/8	0.15	

DIPLOMATE OR BAVAROIS MOULD

For dessert and jellies - stamped

Tin


GOBEL


Ref.	Height	Ø	Weight	€
124610	9	18/15	0.26	

FRIAND MOULD

For puff pastries based on cheese, meat, vegetables...

Tin


GOBEL


Ref.	Length	Width	Height	Weight	€
193030	9,8/8,3	5,1/3,1	1.4	0.03	

TRADITIONAL FRENCH CHEESECAKE MOULD

Two-coat non-stick


GOBEL


Ref.	Length	Height	Weight	€
251210	14/7	4	0.11	

DIPLOMATE OR BAVAROIS MOULD

For dessert and jellies - stamped

Two-coat non-stick


GOBEL


Ref.	Length	Height	Weight	€
224610	18/15	9	0.26	

FRIAND MOULD

For puff pastries based on cheese, meat, vegetables...

Two-coat non-stick


GOBEL


Ref.	Length	Width	Height	Weight	€
293030	9,8/8,3	5,1/3,1	1.4	0.03	

GUGELHUPF MOULD

Two-coat non-stick


GOBEL


Ref.	Height	Ø	Weight	€
228020	8	21	0.17	

TRADITIONAL FRENCH CHEESECAKE MOULD

Tin


GOBEL


Ref.	Height	Ø	Weight	€
151210	4	14/7	0.11	

DOUGH PUSHER

Beech wood




Ref.					€
319110	4/5,5	0.04		228310 - 293610 - 293620	

SPIKED ROLLER

Prime quality and high productivity. Ergonomic.

ABS



Ref.					€
N3726	22	10	7.5	0.22	

PIE WEIGHT CHAIN

Ideal for baking tart bases blind and stopping the pastry from puffing up.

St/st



Ref.			€
NC5020760	183	0.03	

ST.S. PIE CRIMPER

Fluted finish. To crimp the edges of a pie.

St/st



Ref.			€
PAP3	9.5	0.03	

FLAT PERFORATED PASTRY SHEET

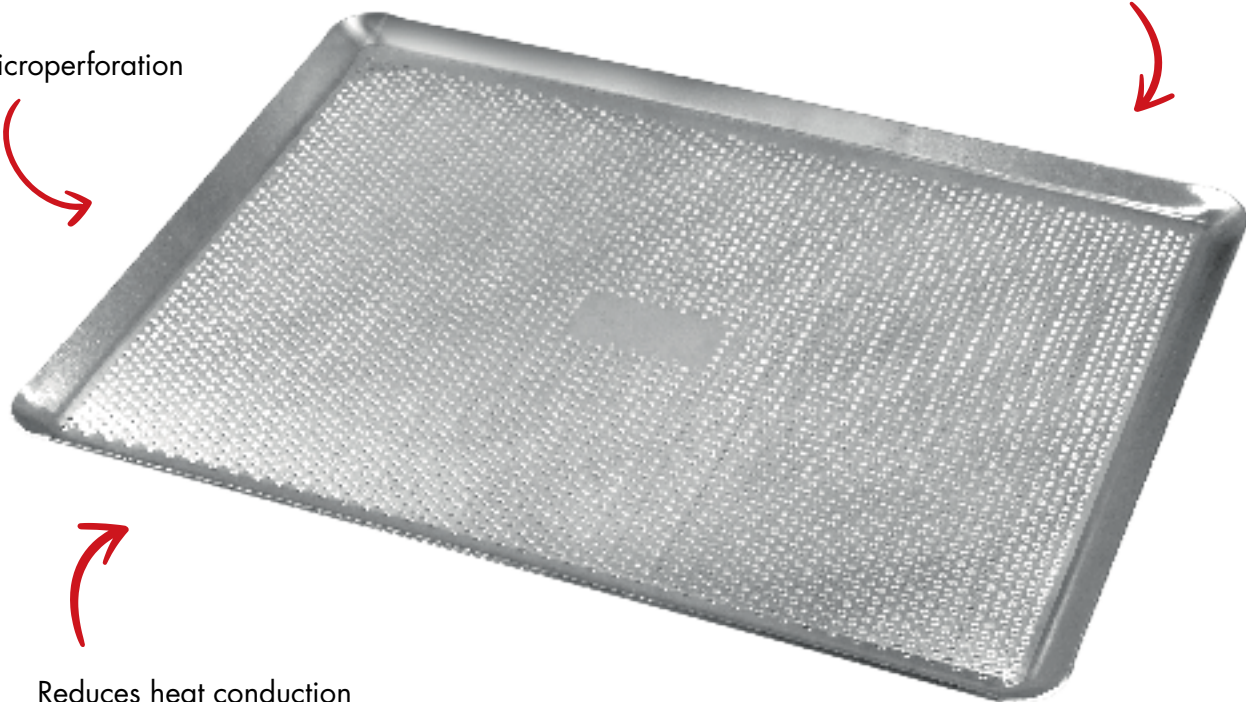
GOBEL



*«Indispensable in cooking
and in pastry-making alike!»*

Encourages hot-air circulation in the oven
and around baking sheets

Microperforation



Reduces heat conduction
for delicate preparations
(macarons)

Enables excess humidity to be
removed for cooking deep-frozen
dough, and preserves crunchiness

GOBEL's crimp-edged plates are available in stainless steel, aluminium,
and aluminium coated with anti-adhesive.
Indispensable for oven cooking, they also serve as preparation and
storage support in refrigerated cabinets and proof rooms.

PASTRY SHEET WITH STRAIGHT EDGES



St/st



GOBEL



Ref.	Length	Width	Height	Format	€
814565	53	32.5	2	GN1/1	
814595	60	40	3		

PASTRY SHEET

The aluminium with non-stick coating pastry sheets combine the thermal conductivity of the aluminium and the excellent non-stick properties of the four-layered coating, PFOA-free. The use of baking paper is unnecessary. They will last for a very long time and give you permanent satisfaction, thanks to the thickness of the sheets and the great quality of the non-stick coating.



Aluminium with non-stick coating



GOBEL

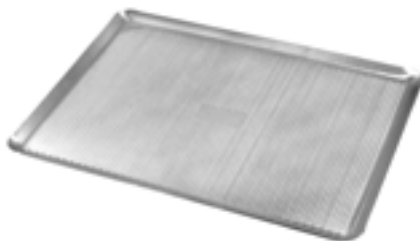


Ref.	Length	Width	Height	Weight	€
714510	30	15	1	0.25	
714530	40	30	1	0.65	
714560	53	32.5	1	0.92	
714590	60	40	1	1.29	
714595	65	53	1	1.93	

PERFORATED PASTRY SHEET



Aluminium



GOBEL



Ref.	Length	Width	Height	Weight	Format	€
615530	30	40	1	0.6		
615580	53	32.5	1	0.9	GN1/1	
615590	60	40	1	1.2		

PASTRY SHEET



St/st



GOBEL



Ref.	Length	Width	Height	Weight	Format	€
814550	40	30	1			
814560	53	32.5	1	1.36	GN1/1	
814590	60	40	1	1.87		

PASTRY SHEET



Aluminium



GOBEL



Ref.	Length	Width	Height	Format	€
614530	40	30	1		
614580	53	32.5	1	GN1/1	
614590	60	40	1		

FLAT PERFORATED PASTRY SHEET



Aluminium



GOBEL



Ref.	Length	Width	Height	€
615535	30	40	0.1	

PULLMAN LOAF MOULD

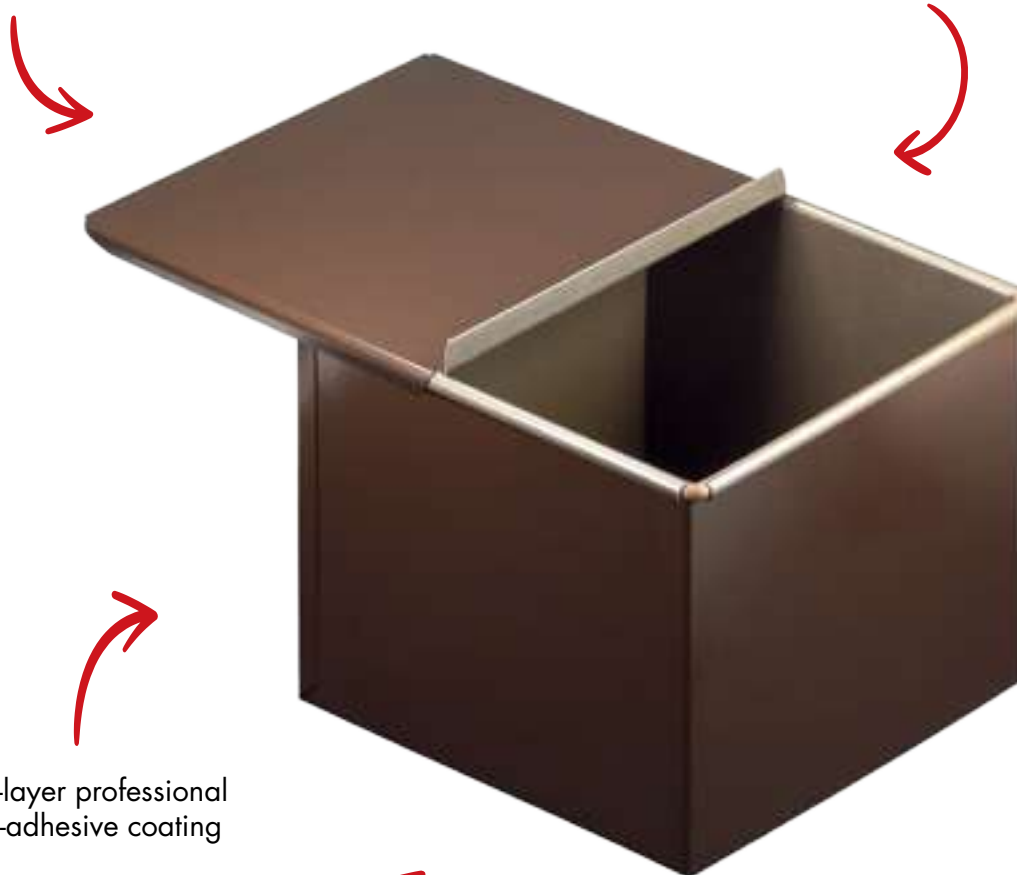


«Ideal for surprise loaves!»



The cover preserves the humidity level for a soft result

The cover prevents the dough from rising during cooking, giving a sandwich loaf that is perfectly straight and square



Two-layer professional anti-adhesive coating

Even colour



GOBEL

Made in France

ÉP
L'ÉCOLE DES SAVOIRS FAIR-FAIRE
MAISON DU PATRIMOINE

With this mould, you can make perfect sandwich loaves and square surprise loaves.

FINGER SANDWICHES - SURPRISE BREAD

 Two-coat non-stick


GOBEL



Ref.	Length	Width	Height	€
219050	20	20	19	

PULLMAN LOAF PAN WITH SLIDING LID

 Two-coat non-stick


GOBEL



Ref.	Length	Width	Height	Weight	€
219010	40/39,5	10,5/10	9	1.1	
219310	25/24,5	9,3/8,4	7.6	0.63	

LOAFS | BREADS AND MORE

LONG PLAIN LOAF PAN (MINI)

With hinges - loose bottom

 Two-coat non-stick


GOBEL



Ref.	Length	Width	Height	Weight	€
219410	30	4	6	0.37	
219440	50	4	6	0.57	

LONG PLAIN LOAF PAN (MINI)

With hinges - loose bottom

 Tin


GOBEL



Ref.	Length	Width	Height	Weight	€
119410	30	4	6	0.37	
119440	50	4	6	0.58	

LONG PLAIN LOAF PAN

With hinges - loose bottom

Two-coat non-stick

BEST SELLER

GOBEL


Ref.	↔	↗	⌈	📦	€
219710	30	8	8	0.53	
219720	35	8	8	0.6	
219730	40	8	8	0.67	
219740	50	8	8	0.8	

FOLDING LOAF PAN OR CAKE MOULD

Two-coat non-stick

BEST SELLER

GOBEL


Ref.	↔	↗	⌈	📦	€
220010	24/22	9,5/8	7	0.35	
220020	27/25	10/9	7.5	0.42	
220030	30/28,5	10/9	7.5	0.46	

LONG PLAIN LOAF PAN

With hinges - loose bottom

Tin


GOBEL


Ref.	↔	↗	⌈	📦	€
119710	30	8	8	0.53	
119720	35	8	8	0.6	
119730	40	8	8	0.67	
119740	50	8	8	0.8	

FOLDING LOAF PAN OR CAKE MOULD

Tin


GOBEL


Ref.	↔	↗	⌈	📦	€
120010	24/22	9,5/8	7	0.35	
120020	27/25	10/9	7.5	0.42	
120030	30/28,5	10/9	7.5	0.46	

PERFORATED BREAD PAN

 Two-coat non-stick


GOBEL



Ref.						€
223690		27/25	10,5/8	8	0.35	
234010		16/14	10/8	7	0.22	

PERFORATED BREAD PAN

 Tin


GOBEL



Ref.						€
123690		27/25	10,5/8	8	0.35	
134000		16/14	10/8	7	0.22	

RECTANGULAR BREAD MOULD

 Tin


GOBEL



Ref.						€
134010		24/22	12/10	7	0.34	
134020		29,5/27,5	16/14	7	0.48	

ROUND BREAD MOULD

 Two-coat non-stick


GOBEL



Ref.					€
235010		6	23/20	0.31	
235020		6	27/23,5	0.38	

ROUND BREAD MOULD

 Tin


GOBEL



Ref.					€
135010		6	23/20	0.31	

2-BREAD BAKING TRAY

 Two-coat non-stick


GOBEL



Ref.					€
258430		38	21	0.41	

FRENCH BAGUETTE BAKING TRAY

Two-coat non-stick



GOBEL



Ref.	Length	Width	Weight	€
258330	38	32	0.62	

FRENCH THIN BAGUETTE BAKING TRAY

Two-coat non-stick



GOBEL



Ref.	Length	Width	Weight	€
258230	35	24	0.55	

BUNS BAKING MOULD

Two-coat non-stick



GOBEL



Ref.	Height	Diameter	€
210910	2	10	

BOX SET OF 4 BUNS BAKING MOULDS

Two-coat non-stick



GOBEL



Ref.	Height	Diameter	€
282580	9	12	

LAM'HOREL - ANTI-CUT BLADE TO SCARIFY

Box of 18 pieces.
Lightweight (3g): easy handling. Ergonomic: shape adapted to handling. Hygiene: monobloc manufacturing. Safety: smooth and non-cutting blade, non-dangerous to handle. Longevity: 5 to 10.000 sticks. Anti-sticking of the paste on the blade.

Polystyrene



Ref.	Length	€
N3732	12.2	

STRAIGHT CAKE MOULD

Stamped - Rolled edges

Two-coat non-stick

BEST
SELLER

GOBEL



Ref.						€
253320	26	11	6	0.29		

STRAIGHT CAKE MOULD

Stamped - Rolled edges

Tin



GOBEL



Ref.						€
153320	26	11	6	0.29		

STAMPED CAKE

Stamped - Rolled edges

Two-coat non-stick

BEST
SELLER

GOBEL



Ref.						€
223320	26/23	9,5/6,5	7.5	0.28		
223330	28/25	10/7,5	7.5	0.31		

STAMPED CAKE

Tin



GOBEL



Ref.						€
123330	28/25	10/7,5	7.5	0.35		
123320	26/23	9,5/6,5	7.5			

STAMPED CAKE OBSIDIAN

Obsidian - 10 year warranty -

Non-stick Obsidian

NEW



GOBEL



Ref.						€
423320	26/23	9,5/6,5	7.5	0.32	Stamped - Rolled edges.	

PACK OF 15 PROFESSIONAL CAKE MOLDS - ORIGINE

100% natural and biodegradable. The first professional disposable baking mold accessible to the consumer. ideal for events, picnics...

Paper

NEW



GOBEL

Ref.						€
GL19P005	23.3	7.3			Biodegradable.	

PACK OF 25 PROFESSIONAL CAKE MEDIUM MOLDS - ORIGINE

100% natural and biodegradable. The first professional disposable baking mold accessible to the consumer. ideal for events, picnics...

Paper

NEW



GOBEL

Ref.					€
GL19P006	19	5.5		Biodegradable.	

RAISED REINFORCED EDGE WITH WIRE CAKE MOULD

Tin

BEST SELLER



GOBEL

Ref.					€
123610	15/13	7/5	5.5	0.16	
123620	18/15,7	8/5,7	6.5	0.2	
123630	21/18,5	9/6,5	7	0.26	
123640	24/21,5	9/6,5	7	0.3	
123650	27/24,2	10,5/7,7	8	0.36	
123660	30/27,2	10,5/7,7	8	0.4	
123670	33/30,2	10,5/7,7	8	0.43	
123680	36/33,2	10,5/7,7	8	0.46	

BOX SET OF 6 SINGLE SERVING CAKES

Aluminium 4-coat non-stick

BEST SELLER



GOBEL

Ref.				€
726630	13	7	8	

RAISED REINFORCED EDGE WITH WIRE CAKE MOULD

Two-coat non-stick



GOBEL

Ref.					€
222630	10/9	4,5/3,2	4	0.05	
223610	15/13	7/5	5.5	0.2	
223620	18/15,7	8/5,7	6.5	0.2	
223630	21/18,5	9/6,5	7	0.26	
223640	24/21,5	9/6,5	7	0.4	
223650	27/24,2	10,5/7,7	8	0.2	
223660	30/27,2	10,5/7,7	8	0.4	
223670	33/30,2	10,5/7,7	8	0.2	
223680	36/33,2	10,5/7,7	8	0.46	

STAMPED SINGLE SERVING CAKE MOULD

Aluminium 4-coat non-stick

BEST SELLER



GOBEL

Ref.				€
722630	10	3.8	3.5	

PACK 50 PROFESSIONAL MINI-CAKE MOLDS - ORIGINE

100% natural and biodegradable. The first professional disposable baking mold accessible to the consumer. ideal for events, picnics...

Paper

NEW



GOBEL

Ref.					€
GL19P003	4	11.2		Biodegradable.	

BOX SET OF 6 SMALL BRIOCHE MOULDS

Brioche Ø 80/40 H 32 mm

Two-coat non-stick



GOBEL



Ref.					€
271641	17	3.6	8.5	0.22	

BOX OF 6 CONTINENTAL STYLE BRIOCHE MOULD OBSIDIAN

Obsidian - 10 year warranty -

Non-stick Obsidian



GOBEL



Ref.					€
493740	3.2	8/4	0.05	Flat bottom.	

SMALL CONTINENTAL STYLE BRIOCHE MOULD - 9 RIBS

Flat bottom

Two-coat non-stick



GOBEL



Ref.				€
293710	2.5	6/2,8	0.03	
293720	2.8	7/3,7	0.03	

SMALL CONTINENTAL STYLE BRIOCHE MOULD - 9 RIBS

Flat bottom

Tin



GOBEL



Ref.				€
193710	2.5	6/2,8	0.02	
193720	2.8	7/3,7	0.03	

SMALL CONTINENTAL STYLE BRIOCHE MOULD - 10 RIBS

Flat bottom

Two-coat non-stick



GOBEL



Ref.				€
293730	3	7,5/4	0.03	
293740	3.2	8/4	0.04	
293750	3.5	9/4,5	0.04	
293760	3.8	10/5,5	0.05	
293770	4.2	11/5,5	0.06	

CONTINENTAL STYLE BRIOCHE MOULD - 10 RIBS

Flat bottom

Tin



GOBEL



Ref.				€
193730	3	7,5/4	0.03	
193740	3.2	8/4	0.04	
193750	3.5	9/4,5	0.04	
193760	3.8	10/5,5	0.05	
193770	4.2	11/5,5	0.06	

CONTINENTAL STYLE Brioche MOULD - WIDE RIBS

Flat bottom

Two-coat non-stick

**BEST
SELLER**



GOBEL



Ref.				€
223010	4.8	14/7,3	0.12	
223020	5.5	16/8,3	0.15	
223030	5.6	18/9,1	0.18	
223040	7.2	20/9,7	0.24	
223050	8.7	22/9,9	0.3	
223060	10	24/10	0.35	

CONTINENTAL STYLE Brioche MOULD - WIDE RIBS

Flat bottom

Tin

**BEST
SELLER**



GOBEL



Ref.				€
123010	4.8	14/7,3	0.12	
123020	5.5	16/8,3	0.15	
123030	5.6	18/19,1	0.18	
123040	7.2	20/9,7	0.24	
123050	8.7	22/9,9	0.3	

CONTINENTAL STYLE Brioche MOULD - 12 WIDE RIBS

Round bottom

Aluminium



GOBEL



Ref.				€
623140	8.4	20/10	0.14	
623150	9.5	22/11,5	0.17	

PASTRY CUTTER WITH HANDLE

St/st


GOBEL


Ref.						€
896330	10	6.5	9	0.16	Croissant cutter - small .	

CROISSANT ROLLER CUTTER

Regular dough triangles: roll over, it's cut !

St/st, wooden handle.



Ref.						€
N3728	34	8	0.31		Mini-croissant.	

PASTRY CUTTER WITH HANDLE

St/st


GOBEL


Ref.						€
896350	20	10	9	0.24	Croissant cutter - large.	

CROISSANT ROLLER CUTTER

Regular dough triangles: roll over, it's cut !

St/st, wooden handle.



Ref.						€
N3728-2	44	9.5	0.38		Croissant.	

ST/ST ROLLING PIN

Perfect for nougat. Heavy, professional quality.

St/st



LOUIS TELLIER

Ref.					€
N3722	50	5	2.5	Wide.	

NON-STICK ROLLING PIN

Useful width: 25 cm. Oval shape handle.

St/st - PTFE.



LOUIS TELLIER

Ref.			€
N3721	48	2	

BEACHWOOD ROLLING PIN

Beechwood



GOBEL

Ref.					€
NRP43	43	5	0.5	43 cm.	
NRP47	47	5	0.6	47 cm.	
NRP50	50	5	0.74	50 cm.	

ST/ST ROLLING PIN

Useful width: 25 cm. Heavy, professional quality.

St/st



LOUIS TELLIER

Ref.					€
N3720	48	6.5	1.9	With oval handles.	

PASTRY ROLLING PIN

Hygienic.

HDPE 500



LOUIS TELLIER

Ref.					€
NRPP45	45	5	0.7	45 cm.	
NRPP50	50	5	0.8	50 cm.	

PASTRY ROLLING PIN

Ideal for Retail store.

Beechwood

NEW



GOBEL

Ref.					€
GB20P009	45	5	0.67	45 cm - With sleeve packaging.	

FLAT PASTRY BRUSH

Wooden handle, natural silk, St/st collar.



GOBEL

Ref.				€
317020	2.6		Bristles 25 mm.	
317030	2.9		Bristles 35 mm.	
317040	3.08		Bristles 40 mm.	
317050			Bristles 50 mm.	

MARCATO COOKIE PRESS

Adjustable quantity: 2 positions.

20 dies.

Anodised aluminium alloy.



Ref.					€
N7920	21	6	0.6	Neutral.	

SILICONE BRUSH

Easy cleaning. Heat resistant up to 230°C.

Silicone, St/st. handle.



Ref.			€
NPS22	22	0.1	

IMPERIA COOKIE PRESS

Measuring device: to share out the compound precisely. Gun handle: can be operated with one hand.

0,3L

4 dispenser plus 14 dies.

Aluminium



IMPERIA

Ref.					€
N7919	25	15	5	0.62	

SILK BRUSH WOODEN HANDLE

Bristles: 50 mm. Flexible natural bristles.

Beechwood, St/st ferrule, with a natural bristle brush.



Ref.				€
NP20-1	20.5	0.07	20 mm.	
NP25-1	21.5	0.09	25 mm.	
NP30-1	22.5	0.11	30 mm.	
NP35-1	23	0.17	35 mm.	
NP40-1	23.5	0.14	40 mm.	
NP45-1	24	0.17	45 mm.	
NP50-1	25	0.19	50 mm.	

SILICON BASTING BRUSH

The « PASSION » range of spatula, in gourmet colors, for lovers of cooking!

Silicon

NEW



GOBEL

Ref.					€
GL19P016	27.5	5.5	1.4	0.08	

ADJUSTABLE EXTENDABLE CAKE FRAME

GOBEL



«Extendable and adjustable»



Notches every 2 cm to lock at the desired dimension

Stainless steel



Adjustable from 16 x 16 cm to 28 x 28 cm: all intermediate squares and rectangles

Graduated



GOBEL

Made in France

T&B 2016



EPV



Make opéra, bavarois, fraisiers, mousses, and génoises cakes, biscuits, etc.

HEAVY CAKE FRAME

St/st

BEST SELLER



GOBEL



Ref.	⌀	⌈⌋	⌈⌋	⌈⌋	Format	€
888880	56.5	36.5	2	0.4		
888920	57	9	2.5	0.51		
888980	56.5	36.5	2.5	0.69		
888750	33	33	3.5	0.7		
888760	50.9	30.7	3.5			
888780	56.5	36.5	3.5	0.97		
888620	36	26	4.5	0.87		
888630	40	30	4.5	1.02		
888645	49	29	4.5	1.06	GN1/1	
888650	50.9	30.7	4.5	1.13		
888680	56.5	36.5	4.5	1.29		
888660	59.5	39.5	4.5	1.6		
888610	57	9	4.5	0.48		
888580	56.5	36.5	6	2.1		

HEAVY CAKE FRAME WITH REMOVABLE INTERIOR DIVIDER

St/st



GOBEL



Ref.	⌀	⌈⌋	⌈⌋	⌈⌋	€
895710	56.5	36.5	4.5		

ADJUSTABLE EXTENDABLE CAKE FRAME

St/st

BEST SELLER



GOBEL



Ref.	⌀	⌈⌋	⌈⌋	⌈⌋	⌈⌋	€
896470	28	16	4.5	0.56		

CARD OF 3 MOUSSE RINGS

St/st

BEST SELLER



GOBEL



Ref.	⌀	⌀	> <	⌈⌋	€
877800	4	7.5	6/10	0.16	

CARD OF 3 MOUSSE RINGS WITH PUSHER

St/st

BEST SELLER



GOBEL



Ref.	⌀	⌀	> <	⌈⌋	€
877820	4	7.5	6/10	0.16	

CARD OF 3 PASTRY RINGS WITH PUSHER

St/st


GOBEL


Ref.	Height	Ø	> <	Weight	€
898130	5	6	6/10	0.2	

PASTRY RING H50

St/st


GOBEL


Ref.	Height	Ø	> <	Weight	€
866420	5	5	6/10	0.04	
866430	5	5.5	6/10	0.42	
866440	5	6	6/10	0.05	
866450	5	6.5	6/10	0.05	
866460	5	7	6/10	0.05	
866470	5	7.5	6/10	0.06	
866480	5	8	6/10	0.06	

MOUSSE RING H40

St/st


GOBEL


Ref.	Height	Ø	> <	Weight	€
865001	4	5	6/10	0.03	
866230	4	5.5	6/10	0.03	
865003	4	6	6/10	0.04	
865004	4	6.5	6/10	0.04	
866260	4	7	6/10	0.04	
865000	4	7.5	6/10	0.04	
866280	4	8	6/10	0.05	

CUSTARD RING H35

St/st


GOBEL


Ref.	Height	Ø	> <	Weight	€
866120	3.5	5	6/10	0.03	
866130	3.5	5.5	6/10	0.03	
866140	3.5	6	6/10	0.03	
866150	3.5	6.5	6/10	0.04	
866160	3.5	7	6/10	0.04	
866170	3.5	7.5	6/10	0.04	
865102	3.5	8	6/10	0.07	
865104	3.5	10	10/10	0.07	
865105	3.5	11	10/10	0.1	
865110	3.5	14	10/10	0.11	
865120	3.5	16	10/10	0.14	
865130	3.5	18	10/10	0.16	
865140	3.5	20	10/10	0.17	
865150	3.5	22	10/10	0.19	
865160	3.5	24	10/10	0.21	
865170	3.5	26	10/10	0.22	
865180	3.5	28	10/10	0.24	
865190	3.5	30	10/10	0.26	

MOUSSE RING H45

St/st


GOBEL


Ref.	Height	Ø	> <	Weight	€
866320	4.5	5	6/10	0.03	
866330	4.5	5.5	6/10	0.04	
866340	4.5	6	6/10	0.04	
866350	4.5	6.5	6/10	0.04	
866360	4.5	7	6/10	0.05	
866370	4.5	7.5	6/10	0.05	
865010	4.5	8	6/10	0.05	
865011	4.5	9	6/10	0.06	
865012	4.5	10	8/10	0.09	
865020	4.5	12	8/10	0.11	
865030	4.5	14	10/10	0.12	
865040	4.5	16	10/10	0.18	
865050	4.5	18	10/10	0.2	
865060	4.5	20	10/10	0.22	
865070	4.5	22	10/10	0.24	
865080	4.5	24	10/10	0.27	
865090	4.5	26	10/10	0.29	
865092	4.5	28	10/10	0.3	
896450	4.5	36	10/10	0.76	

DUO MOUSSE RING

Convex - removable separation

 St/st

GOBEL



Ref.					€
890650	4.5	18	10/10	0.31	



TRIO MOUSSE RING

Convex - removable separation

 St/st

GOBEL



Ref.					€
890850	4.5	18	10/10	0.35	



SET OF 4 RINGS AND PUSHER

Pusher : Ø 68 mm. Rings: Ø 70 x 40 mm

 St/st

GOBEL



Ref.			€
813850	4	6/10	



RAIL OF 3 MOUSSE RINGS

 St/st

GOBEL



Ref.						€
877801	23	7.5	4	6/10	0.19	



RAIL OF 6 MOUSSE RINGS

 St/st

GOBEL



Ref.						€
877821	45	7.5	4	6/10	0.41	



DEEP RING

St/st

BEST
SELLER



GOBEL



Ref.		⌀	> <	📏	€
865210	9	7	6/10	0.1	
865220	9	9	6/10	0.12	

DEEP RING FOR SURPRISE BREAD

St/st

BEST
SELLER



GOBEL



Ref.	⌀	> <	📏	€
865240	9	16	6/10 24 canapés.	
865250	9	18	6/10 30 canapés.	
865260	9	20	6/10 36 canapés.	
865270	9	22	6/10 48 canapés.	

ICE CREAM CAKE RING

St/st

BEST
SELLER



GOBEL



Ref.	⌀	> <	📏	€
865620	6	5	10/10 0.05	
865630	6	5.5	10/10 0.05	
865640	6	6	10/10 0.05	
865650	6	6.5	10/10 0.06	
865660	6	7	10/10 0.06	
865670	6	7.5	10/10 0.07	
865680	6	8	10/10 0.07	
865690	6	9	10/10 0.08	
864904	6	10	10/10 0.09	
864905	6	12	10/10 0.18	
864910	6	14	10/10 0.17	
864920	6	16	10/10 0.24	
864930	6	18	10/10 0.26	
864940	6	20	10/10 0.3	
864950	6	22	10/10 0.33	
864960	6	24	10/10 0.35	
864970	6	26	10/10 0.38	
864980	6	28	10/10 0.41	
864990	6	30	10/10 0.44	
898250	6	36	20/10 1.04	
898270	6	40	20/10 1.15	

ADJUSTABLE CAKE RING

St/st



GOBEL



Ref.	⌀	€
896480	6 16/28	

ADJUSTABLE CAKE RING

GOBEL



«Made for indecisive people!»

All diameters possible from
16 to 28 cm

The interior is graduated
every 2 cm

Stainless steel



Locks at the desired size using
the fixing loop

GOBEL



Ideal for making recipes using raw vegetarian pastry and for tiered cakes, it is the professional pastry chef's tool for making cakes, gâteaux, mousses, intermediate courses, and vacherins. Perfect for careful presentation of savoury dishes: tians, parmentier, etc.

Method for use:

- Tighten the handles to reduce the size of the circle, and loosen them to widen the circle,
- Move the loop to the left to lock the circle, and to the right to unlock it,
- Used on a pastry plate covered with baking paper.

ROUND NONNETTE

St/st

BEST SELLER

GOBEL


Ref.					€
866004	3	4	6/10	0.02	
866005	3	5	6/10	0.02	
866010	3	5.5	6/10	0.03	
866020	3	6	6/10	0.03	
866030	3	6.5	6/10	0.03	
866040	3	7	6/10	0.03	
866050	3	7.5	6/10	0.03	
866060	3	8	6/10	0.04	

ROUND PUSHER

St/st

BEST SELLER

GOBEL


Ref.					€
866600	4.7	4.8	10/10	0.03	
866610	4.7	5.8	10/10	0.03	
866630	4.7	6.8	10/10	0.04	
866640	4.7	7.3	10/10	0.04	
866632	4.7	7.8	10/10	0.05	
866650	4.7	8.8	10/10	0.06	
866660	4.7	9.8	10/10	0.07	

SQUARE

St/st

BEST SELLER

GOBEL


Ref.					€
897000	8	8	2	0.05	
897010	9	9	2	0.06	
897040	12	12	2	0.07	
897080	16	16	2	0.1	
871220	3	3	3	0.02	
869005	4	4	3		
869010	5	5	3	0.03	
869030	6	6	3	0.03	
867420	6	6	4	0.04	
867430	7	7	4	0.05	
864840	7	7	4.5	0.06	
863310	8	8	4.5	0.09	
863320	10	10	4.5	0.11	
863322	12	12	4.5	0.13	
863330	16	16	4.5	0.22	
863340	18	18	4.5	0.25	
863350	20	20	4.5	0.28	
863360	22	22	4.5	0.3	
863370	24	24	4.5	0.33	

SQUARE PUSHER

St/st


GOBEL


Ref.					€
866750	5.8	5.8	4.7	0.04	
866755	6.8	6.8	4.7	0.04	

CARD OF 3 SQUARES WITH PUSHER

St/st


GOBEL


Ref.					€
875230	7	7	4	0.23	

SET OF 4 STAINLESS STEEL SQUARE PASTRY RINGS AND PUSHER

Squares: L 70 mm. Pusher: 68 mm.

St/st

BEST
SELLER

GOBEL



Ref.					€
887980		14	14	4	

RECTANGLE PUSHER

St/st

GOBEL



Ref.						€
866740		8.8	2.8	4.7	0.03	

CARD OF 3 RECTANGLES WITH PUSHER

St/st

BEST
SELLER

GOBEL



Ref.						€
881640		9	3.5	3	0.14	

RECTANGLE

St/st

BEST
SELLER

GOBEL



Ref.						€
867505		5	3	3	0.02	
867530		6	3	3	0.02	
867510		6	5	3	0.03	
867740		8	4	3	0.05	
877630		9	3.5	3	0.05	
867540		10	3	3	0.05	
867560		12	3	3	0.06	
867760		12	4	3	0.05	
867360		12	4	3.5	0.09	
864330		12	6	4.5	0.13	
864350		16	8	4.5	0.16	
864370		20	10	4.5	0.21	
864390		24	12	4.5	0.24	
875910		8	5.5	5.5	0.09	

SET OF 4 STAINLESS STEEL RECTANGLES AND PUSHER

Rectangles: 90 x 30 x 35 mm . Pusher: 88 x 28 mm

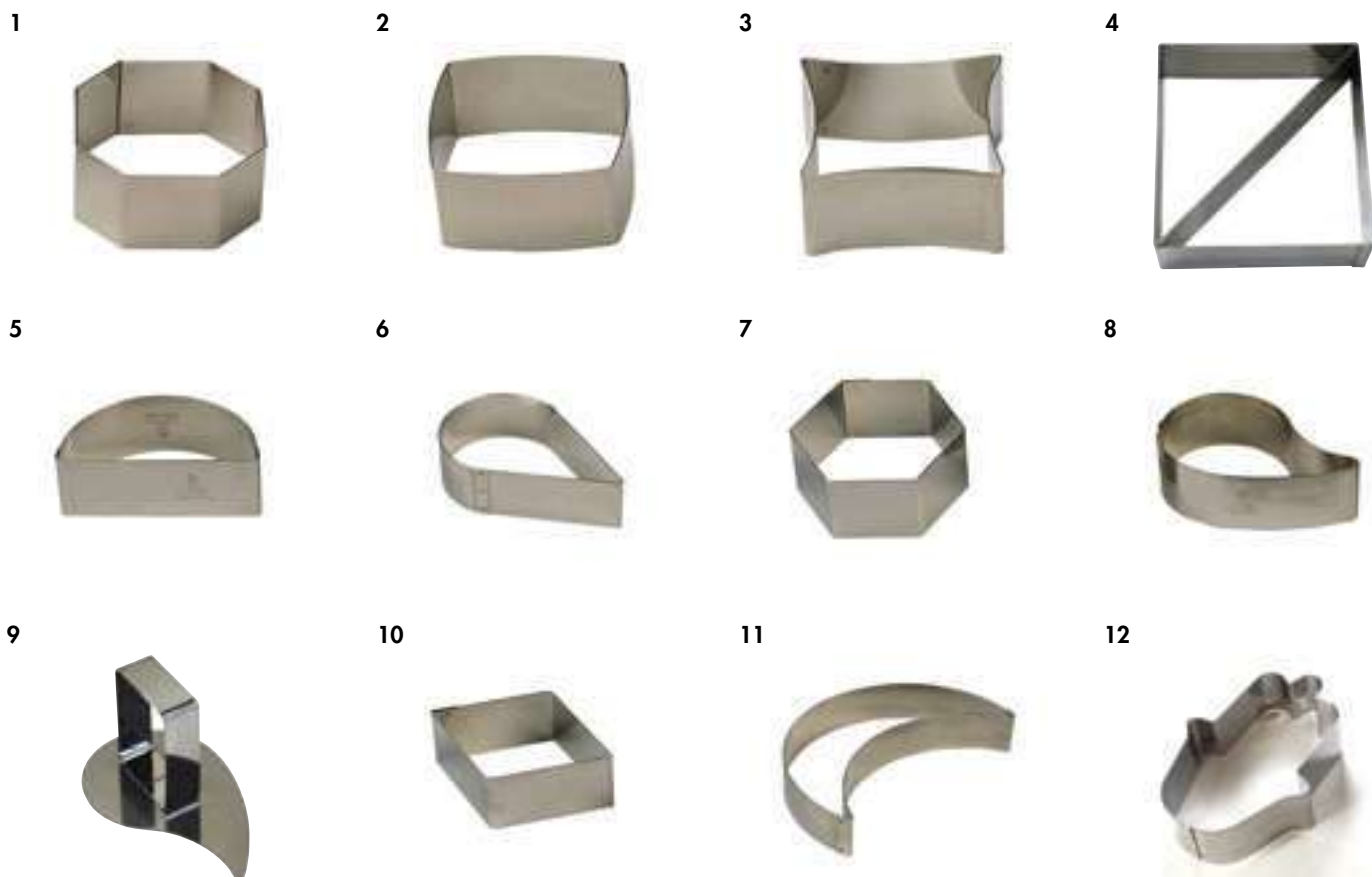
St/st

BEST
SELLER

GOBEL



Ref.					€
881780		12.5	13.5	3.5	



Ref. €

1 SQUARE FACETED

869330	6	6	3	0.03	
863410	8	8	4.5	0.06	

2 CONVEX SQUARE

869110	5	5	3	0.03	
869130	6	6	3	0.03	
863510	8	8	4.5	0.08	
863540	18	18	4.5	0.22	

3 CONCAVE SQUARE

869230	6	6	3	0.04	
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4 DUO MOUSSE SQUARE

Removable diagonal divider St/st

860430	12	12	4.5	0.19	
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5 HALF MOON

868710	6	3	3	0.02	
868730	8.5	4.5	3	0.03	

6 WATERDROP - PETAL

868110	9	6	3	0.03	
863790	28	17.5	4.5	0.24	

Ref. €

7 HEXAGON

866510	6	6	3	0.03	
862740	18	18	4.5	0.22	
862750	20	20	4.5	0.24	
862760	22	22	4.5	0.27	

8 TEARDROP

868610	9	5	3	0.03	
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9 TEARDROP PUSHER

886920	8.8	5.4	4.7	0.03	868610
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10 DIAMOND

867010	9	6	3	0.03	
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11 MOON

864180	26	16	4.5	0.29	
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12 THE HAMSA (HAND OF FATIMA)

884049	7	5	3	0.21	
884048	10	7	3	0.3	



St/st

GOBEL



13



14



15



16



17



18



19



20



21



22



23



24



Ref. €

13 OBLONG

884017	11	4	3	0.04	
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14 OVAL

868010	7.5	4.5	3	0.03	868010
883948	10.5	6	4.5	0.05	883948

15 TRIANGLE

869530	7	6	3	0.03	
863010	9	8	4.5	0.08	
863020	11	10	4.5	0.1	
863050	23	20	4.5	0.25	
863070	27.5	24	4.5	0.29	

16 TRIANGLE FACETED

863110	9	8	4.5	0.06	
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17 CONVEX TRIANGLE

869610	6	6	3	0.03	
869630	7	7	3	0.03	
863260	19	19	4.5	0.21	

18 CONCAVE TRIANGLE

869730	8	7.5	3	0.05	
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Ref. €

19 COMMA

868630	16	10	4.5		
868640	20	13	4.5	0.19	
868660	24	16	4.5	0.23	
868680	28	19	4.5	0.28	

20 CARROT

884106	14	5.5	1.5	0.22	
884035	12	4.5	3	0.05	

21 MUSHROOM

868810	7	7	3		
884034	12	12	1.5	0.08	

22 TURNIP

884105	10	10.5	1.5	0.02	
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23 POTATO

884104	12.5	8	1.5	0.02	
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24 LAMB CHOP

884101	14	4.5	1.5	0.03	
884013	10	5.5	3	0.04	

25

26

27

28

29

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31

32

33

34

35

36


Ref.							€
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25 PORK CHOP

884102	13	9	1.5	0.02			
884014	9	6	3	0.03			

26 CHICKEN DRUMSTICK

884031	10	5	3	0.04			
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27 FISH

884015	10	5	3	0.04			
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28 SOCCER BALL

Removable insert

883956	26	26	4.5	0.73			
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29 SOCCER JERSEY

883972	26.5	25.5	4.5	0.34			
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30 BEAR CUB

884021	10.5	7.5	3				
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Ref.							€
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31 BUTTERFLY

884019	12	15	3				
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32 FLOWER

884046	11.5		3	0.06			
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33 FISH

883907	30	18.5	4.5	0.3			
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34 SLENDER FISH

884903	16	6.7	3				
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35 BOAT

884038	9	8	3	0.06			
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36 SEA STAR

884037	12	12	3	0.05			
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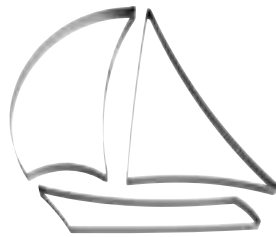
GOBEL



37



38



39



40



41



42



43



44



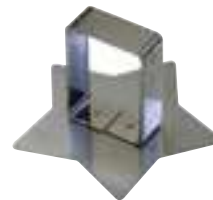
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46



47



Ref. €

37 ICE CREAM CONE

884039 12.5 7 3 0.06

38 BOAT 3 PARTS

883950 32 30 4.5 0.93

39 SET OF 6 SMALL HOLIDAY SHAPES FOR SHORTBREAD COOKIES

With raffia + Gobel sticker with recipe - stainless steel

884154 0.1

40 SET OF 36 SMALL HOLIDAY SHAPES FOR SHORTBREAD COOKIES

884153 0.59

41 BOX SET OF 4 CHRISTMAS NONNETTES

877310 26 13 3 0.23

42 ANGEL

884004 8 7 3 0.04

Ref. €

43 SNOWMAN

896730 9 6.5 3 0.04

44 BOOT

884145 5.5 5 1.5 0.01

45 HORSE

884129 16 15.5 1.5 0.07

46 STAR

884139 5 1.5 0.01

896630 8 8 3 0.04

896635 10 9 4.5

896640 18 18 4.5 0.22

896660 22 22 4.5 0.26

47 STAR PUSHER

866760 8 7 4.7 0.04

48

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Ref.	↔	↗	⌈	🏠	⊘	> <	📏	€
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48 FALLING STAR

884141	10	3.5	1.5	0.02				
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49 FALLING STAR

884007	14	6	3	0.05				
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50 SNOWFLAKE

884108	11.5	10.5	1.5	0.05				
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51 SMALL HOUSE

884142	5.5	5	1.5	0.01				
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52 MAN MANNELE (ALSACE)

884115	7.5	5	1.5	0.02				
884110	10.5	7	1.5	0.03				
884120	19	14	1.5					
884002	14	12	3	0.07				
883935	19	14	4.5	0.25				

53 WOMAN MANNELE (ALSACE)

884111	10.5	7	1.5					
884121	19	14	1.5					

Ref.	↔	↗	⌈	🏠	⊘	> <	📏	€
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54 SANTA CLAUS

884008	12	6.5	3	0.05				
883905	20	15	4.5	0.24				

55 SANTA CLAUS

884128	18	13.2	1.5	0.06				
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56 REINDEER

884125	16	15.8	1.5	0.07				
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57 SAINT-NICOLAS

884130	20	8.8	1.5					
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58 CHRISTMAS TREE

884144	6	4.5	1.5	0.01				
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59 CHRISTMAS TREE

884127	16	15.8	1.5	0.07				
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St/st

GOBEL



60



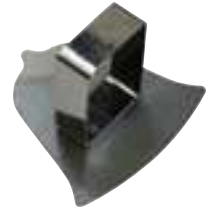
61



62



63



64



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66



67



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69



70



71



Ref. €

60 CHRISTMAS TREE

896830	8	8	3	0.04
896840	10	10	3	0.05
896860	20	19.5	4.5	0.24

61 BOX SET OF 4 EASTER NONNETTES

873220	26	13	4.5	0.17
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62 BELL

896930	7	6.9	3	0.03
884123	15.5	15.5	1.5	0.05
898960	20	20	4.5	0.23

63 BELL PUSHER

886950	7	7	4.7	0.04
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64 RABBIT

884001	9.5	8.5	3	0.04
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65 RABBIT

884132	18.5	10.5	1.5	0.06
884122	21	12	1.5	0.06

Ref. €

66 EGG

884009	8	5.6	3	0.03
884131	15	11	1.5	0.04
883909	20	14	4.5	0.19
883910	30	21	4.5	0.28

67 HEN

884005	9.5	9	3	0.04
884124	15.5	15.5	1.5	0.05

68 HEART

868510	6.5	6	3	0.07
883901	18	16	4.5	0.19
883902	23	20	4.5	0.24
883903	27.5	24	4.5	0.28

69 HEART PUSHER

868340	6.3	5.7	4.7	0.03
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70 CONVEX HEART

884032	8.5	8.5	3	0.04
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71 CONVEX HEART PUSHER

868360	8.3	7.5	4.7	0.05
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72

73

74

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76

77

78

79

80

81


Ref. €

72 INTERLACED HEARTS

884023	14	8	3	0.07
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73 CUGNOLE (NORTH)

883943	15	7	4.5	0.12
883908	26	9.5	4.5	0.21
883944	32	11	4.5	0.26

74 "FLEUR-DE-LIS" (FLOWER OF THE LILY)

884137	10	10	1.5
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75 ERMINE (BRITTANY)

884018	10	7.5	3	0.05
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76 FRANCE

883920	16	15	3	0.1
883921	27	25.5	4.5	0.32
883923	40	38	4.5	

77 CORSICA

884027	15	6	3	0.07
883922	25	12	4.5	0.22
883930	35	17.5	4.5	0.31

Ref. €

78 EIFFEL TOWER

884107	14	6	1.5	0.03
884502	19	9	3	0.11
883933	34	15	4.5	0.34
883934	57	25	4.5	0.55
884709	120	47	6	1.85

79 MONT SAINT-MICHEL

884138	12	6	1.5
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80 GUADELOUPE

884501	15	10	3	0.1
883917	25.5	16.5	4.5	0.31
883918	35	23	4.5	0.42
884706	37	24	6	0.7
883946	45	30	4.5	0.54
884702	56.5	36.5	6	1.09
884712	60	36	6	1.15

81 FRENCH GUIANA

884028	15	12	3	0.09
883928	25	21.5	4.5	
883929	36	27	4.5	0.37



St/st



82



83



84



85



86



87



Ref. €

82 MARTINIQUE

884029	15	9.5	3	0.08
883926	25	16	4.5	0.26
883927	35	24.5	4.5	0.35
884707	35.5	20	6	0.58
883945	45	29	4.5	0.43
884703	57.5	37.5	6	0.92
884713	60	32	6	1.09

83 REUNION ISLAND

884030	15	11.5	3	0.08
883924	25	20	4.5	0.25
883925	35	26.5	4.5	0.35
884701	50	41	6	0.79

84 NEW FRENCH REGIONS

883970	106	100.5	4.5
883971	28.5	28	1.5
883966	46	33	4.5
883965	35	26.5	4.5
883962	31	17.7	4.5
883964	23.8	33	4.5
883958	39	31	4.5
883959	21.6	26	4.5
883960	15.5	12.8	4.5
883961	30.8	22.5	4.5
883967	37.2	50	4.5
883968	40	31.3	4.5
883963	28	29.3	4.5
883969	30.3	27.5	4.5

Ref. €

85 AFRICA

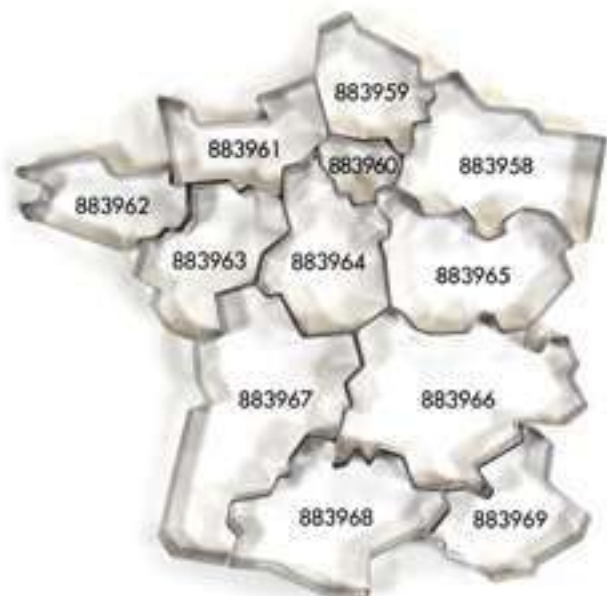
883953	35	32.5	4.5
884715	49	40	6

86 CANADA

883942	25	13	4.5	0.28
884711	60	29.5	6	1.1

87 USA

883940	12	7.5	4.5	0.11
883941	25	18	4.5	0.27
884710	60	30	6	1.1



883970: New French regions and Corsica - large size puzzle
883971: New French regions - small size puzzle

NUMBERS

St/st


GOBEL


Ref.	⏏	↗	⏏	⏏	⏏	€
884410	10	6	3	0.05	0. delivery times: 3 to 4 weeks	
884420	20	12	4.5	0.2	0. delivery times: 3 to 4 weeks	
884430	30	18	4.5	0.29	0. delivery times: 3 to 4 weeks	
884411	10	6	3	0.06	1. delivery times: 3 to 4 weeks	
884421	20	12	4.5	0.22	1. delivery times: 3 to 4 weeks	
884431	30	18	4.5	0.32	1. delivery times: 3 to 4 weeks	
884412	10	6	3	0.07	2. delivery times: 3 to 4 weeks	
884422	20	12	4.5	0.25	2. delivery times: 3 to 4 weeks	
884432	30	18	4.5	0.37	2. delivery times: 3 to 4 weeks	
884413	10	6	3	0.07	3. delivery times: 3 to 4 weeks	
884423	20	12	4.5	0.26	3. delivery times: 3 to 4 weeks	
884433	30	18	4.5	0.39	3. delivery times: 3 to 4 weeks	
884414	10	6	3	0.06	4. delivery times: 3 to 4 weeks	
884424	20	12	4.5	0.21	4. delivery times: 3 to 4 weeks	
884434	30	18	4.5	0.32	4. delivery times: 3 to 4 weeks	
884415	10	6	3	0.07	5. delivery times: 3 to 4 weeks	
884425	20	12	4.5	0.27	5. delivery times: 3 to 4 weeks	
884435	30	18	4.5	0.4	5. delivery times: 3 to 4 weeks	
884416	10	6	3	0.05	6. delivery times: 3 to 4 weeks	
884426	20	12	4.5	0.19	6. delivery times: 3 to 4 weeks	
884436	30	18	4.5	0.29	6. delivery times: 3 to 4 weeks	
884417	10	6	3	0.06	7. delivery times: 3 to 4 weeks	
884427	20	12	4.5	0.24	7. delivery times: 3 to 4 weeks	
884437	30	18	4.5	0.36	7. delivery times: 3 to 4 weeks	
884418	10	6	3	0.05	8. delivery times: 3 to 4 weeks	
884428	20	12	4.5	0.2	8. delivery times: 3 to 4 weeks	
884438	30	18	4.5	0.29	8. delivery times: 3 to 4 weeks	
884419	10	6	3	0.06	9. delivery times: 3 to 4 weeks	
884429	20	12	4.5	0.23	9. delivery times: 3 to 4 weeks	
884439	30	18	4.5	0.35	9. delivery times: 3 to 4 weeks	

LETTERS

St/st


GOBEL


Ref.	⏏	↗	⏏	⏏	⏏	€
884641	20	21.5	4.5	0.27	A. delivery times: 3 to 4 weeks	
884642	20	18.5	4.5	0.26	B. delivery times: 3 to 4 weeks	
884643	20	20	4.5	0.31	C. delivery times: 3 to 4 weeks	
884644	20	19	4.5	0.24	D. delivery times: 3 to 4 weeks	
884645	20	17.4	4.5	0.4	E. delivery times: 3 to 4 weeks	
884646	20	15.5	4.5	0.3	F. delivery times: 3 to 4 weeks	
884647	20	20	4.5	0.34	G. delivery times: 3 to 4 weeks	
884648	20	19.5	4.5	0.38	H. delivery times: 3 to 4 weeks	
884649	20	7	4.5		I. delivery times: 3 to 4 weeks	
884650	20	16	4.5	0.26	J. delivery times: 3 to 4 weeks	
884651	20	21.7	4.5	0.39	K. delivery times: 3 to 4 weeks	
884652	20	16	4.5	0.24	L. delivery times: 3 to 4 weeks	
884653	20	22.7	4.5	0.51	M. delivery times: 3 to 4 weeks	
884654	20	19	4.5	0.38	N. delivery times: 3 to 4 weeks	
884655	20	20	4.5	0.23	O. delivery times: 3 to 4 weeks	
884656	20	17	4.5	0.24	P. delivery times: 3 to 4 weeks	
884657	20	22	4.5	0.25	Q. delivery times: 3 to 4 weeks	
884658	20	20	4.5	0.32	R. delivery times: 3 to 4 weeks	
884659	20	16.5	4.5	0.35	S. delivery times: 3 to 4 weeks	
884660	20	19.2	4.5	0.28	T. delivery times: 3 to 4 weeks	
884661	20	21.7	4.5	0.36	U. delivery times: 3 to 4 weeks	
884662	20	21	4.5	0.32	V. delivery times: 3 to 4 weeks	
884663	20	27.8	4.5	0.47	W. delivery times: 3 to 4 weeks	
884664	20	21	4.5	0.36	X. delivery times: 3 to 4 weeks	
884665	20	22.4	4.5	0.29	Y. delivery times: 3 to 4 weeks	
884666	20	19.5	4.5	0.37	Z. delivery times: 3 to 4 weeks	

Sorted in ascending numerical order by shapes' references

Shapes' code Pushers' code

	ø or L.(mm)	Code
Bell Pusher	70	886950
Convex heart pusher	83	868360
Round pusher	ø 48	866600
Round pusher	ø 48	866600
Round pusher	ø 58	866610
Round pusher	ø 58	866610
Round pusher	ø 68	866630
Round pusher	ø 73	866640
Round pusher	ø 78	866632
Heart pusher	63	868340
Round pusher	ø 48	866600
Round pusher	ø 48	866600
Round pusher	ø 58	866610
Round pusher	ø 58	866610
Round pusher	ø 68	866630
Round pusher	ø 73	866640
Round pusher	ø 78	866632
Round pusher	ø 98	866660
Round pusher	ø 48	866600
Round pusher	ø 48	866600
Round pusher	ø 48	866600
Round pusher	ø 58	866610
Round pusher	ø 58	866610
Round pusher	ø 58	866610
Round pusher	ø 58	866610
Round pusher	ø 58	866610
Round pusher	ø 68	866630
Round pusher	ø 68	866630
Round pusher	ø 73	866640
Round pusher	ø 73	866640
Round pusher	ø 78	866632
Round pusher	ø 78	866632
Round pusher	ø 88	866650
Round pusher	ø 98	866660
Round pusher	ø 48	866600
Round pusher	ø 48	866600
Round pusher	ø 58	866610
Round pusher	ø 58	866610
Round pusher	ø 68	866630
Round pusher	ø 73	866640
Round pusher	ø 78	866632
Round pusher	ø 73	866640
Heart pusher	63	868340
Round pusher	ø 73	866640
Round pusher	ø 58	866610
Teardrop pusher	88	886920
Rectangle pusher	88 x 28	866740
Round pusher	ø 48	866600
Round pusher	ø 48	866600
Round pusher	ø 58	866610
Round pusher	ø 58	866610
Round pusher	ø 68	866630
Round pusher	ø 73	866640
Round pusher	ø 78	866632
Square pusher	58	866750
Square pusher	68	866755
Square pusher	68	866755
Square pusher	58	866750
Star Pusher	80	866760
Teardrop pusher	88	886920

Shapers' code	Pushers' code
864840	866755
864904	866660
865000	866640
865001	866600
865003	866610
865004	866610
865010	866632
865011	866650
865012	866660
865102	866632
865620	866600
865630	866600
865640	866610
865650	866610
865660	866630
865670	866640
865680	866632
866005	866600
866010	866600
866020	866610
866030	866610
866040	866630
866050	866640
866060	866632
866120	866600
866130	866600
866140	866610
866150	866610
866160	866630
866170	866640
866230	866600
866260	866630
866280	866632
866320	866600
866330	866600
866340	866610
866350	866610
866360	866630
866370	866640
866420	866600
866430	866600
866440	866610
866450	866610
866460	866630
866470	866640
866480	866632
867420	866750
867430	866755
868510	868340
868610	886920
869030	866750
877630	866740
877801	866640
877821	866640
878021	866610
878921	886920
879721	868340
884032	868360
896630	866760
896930	886950

BAKE'N'PASTRY - THE GOBEL'S STUDIO

CHOUX PASTRY SET

Included: 1 plain icing tip 8 mm + 1 short filling tip + 1 nylon pastry bag 400 mm + recipes


GOBEL


Ref.	€
889030	

AUTOMATIC FUNNEL AND STAND

Easy filling of moulds, cavities and glasses with liquids (fondant, chocolate, coulis, cream, sauces). 3 nozzles for different consistencies. Portion control by thumb-action. Leaktight while closed.

1,3 L

With stand, 3 nozzles.

St/st



Ref.				€
N3715	18.5	0.97	16 cm cone.	

FILLING TUBES

Tube: 40 mm. Beveled tip.

St/st


GOBEL


Ref.		€
815410	0.8	

TUILES STENCILS KIT

An invention of the French pastry chef, Christophe Vinot. To prepare any shape of savoury and sweet tiles with precision in a minimum of time.

Cut and plain stencils, 1 cutter, 1 spatula and 1 leaflet.



Ref.		€
PATAPOCH 0.2		

AUTOMATIC FUNNEL 0.5L

Microwave and bain-marie safe.

3 silicone nozzles, 1 recipes book.



Ref.					€
ENTO01	34	12.5	4	0.29	

FILLING TUBES

Tube: 85 mm. Beveled tip.

St/st


GOBEL


Ref.		€
815420	0.8	

ICING TIP "YULE-LOG"



St/st



GOBEL



Ref.	Length	Width	Weight	€
815610	2	8 dents	0.01	

ICING TIP "MOKA"



St/st



GOBEL



Ref.	Length	Width	Weight	€
815310	0.5	6 dents	0.01	

ICING TIP "HAZELNUT"



St/st



GOBEL



Ref.	Length	Width	Weight	€
815510	0.6	6 dents	0.01	

ICING TIP "PETITS-FOURS"



St/st



GOBEL



Ref.	Length	Width	Weight	€
815810	0.6	8 dents	0.01	

ICING TIP "SAINT HONORE"



St/st



GOBEL



Ref.	€
815850	

ICING TIP "PLAIN"



St/st



GOBEL



Ref.	Length	Weight	Ø	€
815210	0.1	0.01	Ø 1 mm.	

ICING TIP "PLAIN"



St/st



GOBEL



Ref.	Length	Weight	Ø	€
815220	0.8	0.01	Ø 8 mm.	

ICING TIP "PLAIN"



St/st



GOBEL



Ref.	Length	Weight	Ø	€
815230	0.14	0.01	Ø 14 mm.	

CRYSTAL BOX SET OF 6 PCS ICING TIPS

6 assorted stainless steel icing tips

GOBEL



Ref.	↔	↗	⌈	📦	€
888002	13	7	8.5	0.09	



CRYSTAL BOX SET OF 6 PCS ICING TIPS

6 assorted stainless steel icing tips + 1 cotton pastry bag (300 mm - unbleached cloth)



GOBEL



Ref.	↔	↗	⌈	€
889151	13	7	8.5	



CRYSTAL BOX SET OF 6 PCS ICING TIPS

6 assorted stainless steel icing tips + 1 nylon pastry bag (300 mm)

GOBEL



Ref.	↔	↗	⌈	€
889251	13	7	8.5	



BOX SET OF 6 PCS PASTRY ICING TIPS

Dim. (n°) PF10 - PF14 - Nid - Bûches 8 dents - Saint-Honoré - Feuille n°2

Made of tritan material

GOBEL

Ref.	€
308730	



ROUNDED BOX SET OF 6 PCS ICING TIPS

6 assorted stainless steel icing tips + 1 cotton pastry bag (300 mm - unbleached cloth)



GOBEL



Ref.	↔	⌈	📦	€
889002	12	4	0.11	



ROUNDED BOX SET OF 6 PCS ICING TIPS

6 assorted stainless steel icing tips + 1 nylon pastry bag (300 mm)

GOBEL



Ref.	↔	⌈	📦	€
889052	12	4	0.11	



NATURAL PASTRY BAG

 Food grade cotton



GOBEL



Ref.			€
313110	25	0.02	
313120	30	0.02	
313130	35	0.03	
313140	40	0.03	
313160	50	0.04	

DECORATING SET

6 assorted stainless steel icing tips + 1 cotton pastry bag (250 mm - unbleached cloth)



GOBEL



Ref.					€
889101	31.5	14.5	4	0.12	

DECORATING TIPS BOXES

With tip adapter that fits all decorating bags and lets you interchange many different decorating tips without changing the bag.

 2 rounds, 1 opened star, 2 closed stars, 3 petals, 1 leaf, 1 folded effect, 1 flower, 1 strip.

 St/st



Ref.			€
N3826	0.16	x 12.	

NYLON PASTRY BAG

Adjustable tip by cutting.

 Polyurethane coated nylon, glued without stitching



GOBEL



Ref.			€
313420	30	0.01	
313430	35	0.02	
313440	40	0.02	
313450	45	0.03	
313460	50	0.03	

DECORATING SET

6 assorted stainless steel icing tips + 1 nylon pastry bag (300 mm)



GOBEL



Ref.					€
889210	31.5	14.5	4	0.12	



CAKE CUTTERS

St/st


GOBEL


Ref.	⌈⌋	⌀	⌈	🔍	€
N3716	31	25.5	0.33	6 wedges.	

CAKE CUTTERS

St/st


GOBEL


Ref.	⌈⌋	⌀	⌈	🔍	€
N3718	31	25.5	0.33	8 wedges.	

ROUND PASTRY CUTTER WITH ROLLED EDGES

St/st


GOBEL


Ref.	⌈⌋	⌈	⌈	⌀	⌈	🔍	€
844910	3	0.3	3.6	3	0.01	Fluted.	
844920			3.6	4	0.02	Fluted.	
844930	◆		3.6	5	0.02	Fluted.	
844940			3.6	6	0.02	Fluted.	
844950			3.6	7	0.03	Fluted.	
844960			3.6	8	0.03	Fluted.	
844970			3.6	9	0.04	Fluted.	
844980			3.6	10	0.05	Fluted.	

ROUND PASTRY CUTTER WITH ROLLED EDGES

St/st


GOBEL


Ref.	⌈	⌀	⌈	🔍	€
845010	3.6	3	0.01	Plain.	
845020	3.6	4	0.02	Plain.	
845030	◆	3.6	5	0.02	Plain.
845040	3.6	6	0.02	Plain.	
845050	3.6	7	0.03	Plain.	
845060	3.6	8	0.03	Plain.	
845070	3.6	9	0.04	Plain.	
845080	3.6	10	0.04	Plain.	
845090	3.6	11	0.05	Plain.	

PASTRY CUTTER WITH HANDLE

Round - plain

St/st


GOBEL


Ref.	⌈	⌀	⌈	🔍	€
845130	4.2	22	0.28	Epiphany cake.	
845140	4.2	24	0.3	Epiphany cake.	
845150	4.2	26	0.32	Epiphany cake.	
845160	4.2	28	0.34	Epiphany cake.	

PASTRY CUTTER WITH HANDLE

St/st


GOBEL


Ref.	⌈⌋	⌈	⌈	⌈	🔍	€
845170	17	12	0.6	0.2	Apple turnover.	

PASTRY CUTTER WITH HANDLE

 St/st

GOBEL



Ref.						€
845180	11	11	9.5	Windmill .		

ROUND PASTRY CUTTER WITH ROLLED EDGES

 St/st

GOBEL



Ref.						€
880001	3.6	$\frac{3}{10}$	0.25	Box set of 8 fluted pastry cutters.		

"CALISSON"

 St/st

GOBEL



Ref.						€
884042	4.5	2.8	3	0.02		
884043		5.3	5.3	3	0.02	
884201	7	3.8	4	0.03		
884202	8.3	4.7	4	0.04		

PASTRY CUTTER WITH HANDLE

For 42 pieces (25 x 25 mm)

 St/st

GOBEL



Ref.						€
845200	20	12.5	9.5	Caramel / brownies cutter.		

ROUND PASTRY CUTTER WITH ROLLED EDGES

 St/st

GOBEL



Ref.						€
880101		4	$\frac{3}{11}$	0.25	Box set of 8 plain pastry cutters.	

BOXES AND SETS OF PASTRY CUTTERS

5 cutters.

 Tin

Ref.					€
180601	2	12	Fluted ovals.		

BOXES AND SETS OF PASTRY CUTTERS

9 cutters.

 Tin

Ref.					€
187301		2	10	Figures.	

BOXES AND SETS OF PASTRY CUTTERS

9 cutters.



Ref.				€
187302	6.5	2.5	Large figures.	

BOXES AND SETS OF PASTRY CUTTERS

4 cutters.



Ref.				€
187403	2	12.5	Dolphins.	

BOXES AND SETS OF PASTRY CUTTERS

6 cutters.



Ref.				€
187802	2	15	Monuments.	

BOXES AND SETS OF PASTRY CUTTERS

5 cutters.



Ref.				€
187402	2	15	Sea animals.	

BOXES AND SETS OF PASTRY CUTTERS

15 cutters.



Ref.				€
187502	8	2.5	Letters.	

BOXES AND SETS OF PASTRY CUTTERS

5 cutters.



Handle.

St/st



Ref.				€
887902			Star-shaped.	

ADJUSTABLE BICYCLE - DOUGH DIVIDER

To cut regular strips of dough in one go. Adjustable width. Locked position by a wing nut.

 St/st



Ref.			€
N3703	0.52	6 wheels.	
N37031	0.52	5 wheels.	
N37032	0.52	7 wheels.	

WIRE CAKE SLICER

With adjustable cutting wire height.

 St/st



Ref.			€
N37194	42	42 cm.	

DOUGH SCRAPER

Blade: 15 cm.

 St/st



Ref.						€
N3725	15	12	3	0.16	Graduated rigid blade .	

DOUGH SCRAPER

 PP handle, St/st blade.



Ref.						€
N3738	11.5	11	3	0.07	Soft blade .	

WIRE CAKE SLICER

With adjustable cutting wire height.

 St/st



Ref.				€
N3719	29	0.56	29 cm.	

SET OF 5 SPARE WIRES



Ref.				€
N3719-1	29	0.02	N3719	
N37194-1	42		N37194.	

DOUGH SCRAPER

 PP handle, St/st blade.



Ref.						€
N3730	12.4	11	1.5	0.07	Soft blade .	
N3731	12.4	11	1.5	0.09	Rigid blade .	

DUMPLING MAKERS

5 sizes.

Moulds: 6.2 – 8.2 – 10.4 – 12.4 – 17.7 cm.

PP



Ref.		€
N3729	0.21	

ROLLING COOKIE CUTTER

Shortbread cookies, tartlets, cookie jam, swiss christmas cookie... Roll over, it's cut !

Cutters Ø 5 cm on roll. Ø 1.5 cm on the back of the handle.

Handle: PP, scroller: mixture PS with Impact resistant PS.



Ref.						€
YC71804	14.5	6.8	2.5	5/1,5	0.02	

PETITS-BEURRE ROLLING COOKIE CUTTER

Biscuit size: 5 x 6.2 cm. / Wheel: 5.8 x 4.2 cm / Cookie cutter Ø: 1.5 cm

Handle: PP, scroller: mixture PS with Impact resistant PS.



Ref.			€
YC71904	1.5	0.03	

LATTICE PASTRY ROLLER

Wheel: 5.5 cm / Cookie cutter Ø: 1.5 cm

Polypropylene handle / ABS wheel



Ref.			€
YC72004	1.5	0.06	

ANTI-SCRATCH CAKE SERVER & DIVIDER

Servings: 5, 6, 7, 9, 11. Hollow handle. Dishwasher-safe. To knife and serve without scratching non-stick coatings. It can divide your tarts in equal portions. Patented.

PP reinforced with glass fibers.



Ref.				€
YC72504	24	7	0.1	

ANTI-SCRATCH CAKE SERVER & DIVIDER



*«Divide and serve
without scratching!»*



Easy to use

Explanatory
diagram on the back

Cuts and serves without
scratching anti-adhesive
coatings

Divides into equal slices based on
the number of diners

Cut into 5, 6, 7, 9, or 11
slices without thinking!

Yotook



This anti-scratch divider slice enables you to easily serve your cakes or tarts of up to 24 cm in diameter. Thanks to its composite material (fibreglass-reinforced polypropylene), this slice is rigid and cuts easily without damaging the coating. Patented, registered design.

Use:

1. Cut the cake from the centre to the edge using the straight edge of the cake slice; that will be the reference line.
2. Align the desired number of slices along the reference line, ensuring that the tip of the cake slice is at the centre of the cake.
3. Swing to the left to cut the first slice.
4. Align the number of slices on the second line, with the tip still at the centre. Start again and continue until all the equal slices have been obtained, then serve using the cake slice.

CULINARY TORCH



«Maximum (double) safety so that you don't play with fire!»

Rechargeable

Accuracy: adjustable flame intensity



Safety: flame-blocking button

Comfortable use thanks to continuous mode



NEW

An essential item in all kitchens for pastries and preparations.

EASY BAKE RELEASE SPRAY

Without taste or smell. Based on rapeseed oil. Ideal for all types of mold, plate, baking mat and cooking equipment (pan, planchas, griddle ...) without the risk of oil splashing.

250 ml

220°C

Vegetables oils

NEW



GOBEL

Ref.				€
GL19P017	23.5	5.3	0.31	

PROFESSIONAL CULINARY TORCH HEAD

Gas torch. Ignition button, dimmer and safety catch. To grill, caramelize, melt ...

1300°C / 2370°F

Steel and nylon fiber

NEW



GOBEL

Ref.						€
GL19P011	13	6.5	6.5	0.16	Gas bottle not included.	

SPITS TO DUNK CHOCOLATE - CHOCOLATE FORKS

To grasp, wrap and transform round, rectangular or square chocolates decoration. You can twist it if necessary.

St/st, ABS handle.



Ref.			€
ID5000	0.12	Set of 4 models.	

CULINARY TORCH

Refillable. Blocking button. Continuous mode and adjustable intensity.

Removable base.

St/st, ABS



GOBEL



Ref.			€
N3924	17	0.33	

CHOCOLATE FACTORY

HOMEMADE CHOCOLATE BUTTER BISCUITS

Write messages before baking! Cookie cutter: scroller made of mixture PS with Impact resistant PS & handle made of PP / 12-imprint mould made of 100% recyclable PET / "My Small Cookie Press" set made of polypropylene copolymer material



Ref.		€
YC71997	0.13	





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