

NEWS 2023



® **DÉGLON** 
COUTELIER DEPUIS 1921

Use

Déglon has developed a «MINI» version of the Santoku, the essential tool of Asian cuisine, in three timeless ranges HighWoods, Damas 67 and Cuisine Idéale Sabatier Deg®.

**Let yourself be seduced by the «Mini Santoku»:
easier to handle, more pleasant in the hand, and very aesthetic!**

Very multi-purpose, this knife is perfect for preparing and cutting fish, raw meat or vegetables: it can slice, chop, mince ... The cells prevent food from sticking to the surface of the blade.

Available in 3 ranges:

Mini Santoku Cuisine Idéale Sabatier Deg®

Mini Santoku Highwoods

Mini Santoku Damas 67



Manufactured with the utmost care, the Sabatier Deg® Cuisine Idéale series offers a perfect balance of traditional design and a guarantee of unequalled sturdiness. Its solid round bolster allows greater manoeuvrability.

SMALL SANTOKU KNIFE 4,3" CUISINE IDÉALE SABATIER DEG®

Blade of 11 cm, scalloped, S/S 5Cr15MoV, ABS handle, S/S rivets

Ref. 6004012-C



High-Woods is a new series of kitchen knives, daring to combine two noble woods (white oak and walnut) with steel. This series offers high quality blades, and reveals an atypical line thanks to its diamond shaped handle.

SMALL SANTOKU KNIFE 4,9" HIGHWOODS

Blade of 12,5 cm, scalloped, S/S 5Cr15MoV

Wood handle

Ref. 5985013-C



Damas 67: a series of knives offering cutting quality, aesthetics and comfort of use. The blade is made up of a sheet of the famous AUS 10 steel, with a high carbon content, offering unequalled hardness and a longer cutting life. 33 damascus layers on either side of the blade are made of two steels, 420 and 431, with a high chromium and nickel content, ensuring exceptional rust resistance and aesthetics.

SMALL SANTOKU KNIFE 5,1" DAMAS 67

Blade of 13 cm, S/S damascus

Corian handle

Ref. 5807213-C



ROUND ENDED CHEF KNIVES

NEW

Use

The round tip chef knife, the new «Safety» asset

The round-ended chef knife is ideal for users of large blades, who are looking for proven safety and efficiency. With its special shape, the blade facilitates the swinging movement for a precise and safe result!

Like its cousin, the traditional chef's knife, it can be used to slice vegetables, chop meat, cut into "julienne" strips, while allowing the user to be reassured.

Available in 2 ranges: Cuisine Idéale Sabatier Deg® and Surclass



Manufactured with the utmost care, the Sabatier Deg® Cuisine Idéale series offers a perfect balance of traditional design and a guarantee of unequalled sturdiness.

Its solid round bolster allows greater manoeuvrability

Dishwasher safe

ROUND END CHEFS KNIFE 8,9" CUISINE IDÉALE SABATIER DEG®

Blade of 22,5cm, S/S 5Cr15MoV

Flat- ground blade - thickness 2,5 mm

Thermoplastic handle, S/S rivets - dishwasher safe

Ref. 6004023-C



Surclass, the right tool for hotels and catering schools.

Compliant with HACCP requirements, the Surclass series is ideal for use in catering schools and institutions.

A clear heel for smoother cutting and re-sharpening.

A robust and waterproof overmoulded handle (meets HACCP requirements)

ROUND END CHEFS KNIFE 8,9" SURCLASS

Blade of 22,5cm, S/S 2Cr14

thickness 2,5 mm

PP overmoulded handle - dishwasher safe

Ref. 6370023-C



SCALLOP KNIFE

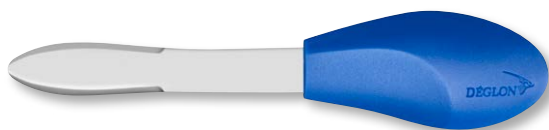
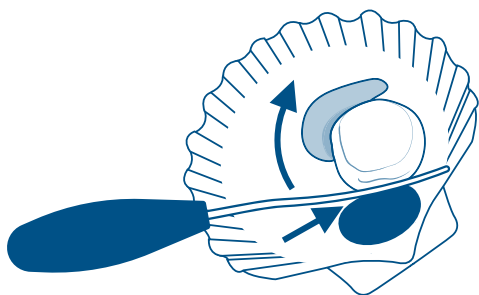


Use

This specific knife, designed for the opening of scallop shells, allows the recovery of all the nuts - without damaging the food - thanks to its **curved** and **bevelled** blade.

The nut remains intact, preserving all its flavour, for refined preparations.

- **Spoon is ground, curved and bevelled on both sides of the blade**
- **Ergonomic pebble-shaped handle fits the palm of the hand**
- **Made of overmoulded PP to guarantee robustness and watertightness**
- **Dishwasher safe**



SAINT JACQUES SCALLOP KNIFE
Dimensions : 17,5 x 2,5 x 4 cm / Weight: 59 g
Blade of 9,5 cm
Thickness 1,5 mm
Ref. 2328809-C

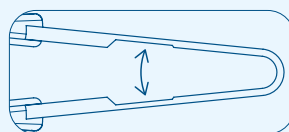


Use

Catch and remove bones of any size - even tough ones - from fillets with ease and speed, while preserving the flesh of the fish.

Depending on your preference, you can choose a pair of tweezers with straight or oblique ends:

- **The oblique bevel** is recommended for large fish (bones more horizontal, and longer, requiring a more inclined axis to remove them).
- **The straight bevel** is very practical on small fish, whose bones are removed more vertically.
- **LESS FATIGUE:** Tweezer offering an optimised spring effect and flexibility thanks to its «rebund» technology that allows to limit unnecessary efforts: less fatigue during use.
- **INCREASED COMFORT:** The integration of pads increases comfort by avoiding the cold and angular contact of steel.
- **Bevelled ends for more precise edge gripping.**
- **2 models available:** straight ends / oblique ends.
- **Dishwasher safe.**
- **PP pads-overmoulded.**



FISH◇CLASS STRAIGHT FISHBONE TWEEZERS

Dimensions: 12 x 2 x 3,3 cm / Weight: 45 g

Tweezers of 12 cm made in S/S

PP pads-overmoulded

Ref. 6709501-C



FISH◇CLASS OBLIQUE FISHBONE TWEEZERS

Dimensions: 12 x 2 x 3,3 cm / Weight: 45 g

Tweezers of 12 cm made in S/S

PP pads-overmoulded

Ref. 6709703-C





A new range that is a must for cooking and baking to your heart's content and in compliance with sanitary requirements.



Maryse spatulas are a must in the kitchen and in the pastry shop, they allow you to mix preparations, to scrape containers easily without generating losses, to mix a pastry cream, to dry a choux pastry...

Made of silicone: flexible / resistant to high temperatures (220°)

Stainless steel core, guaranteed hold and easy handling of the tool.

Maryse spatula 25 cm:

Dimensions: 24,6 x 5 x 1,5 cm / Weight: 81 g

Maryse spatula 35 cm:

Dimensions: 34,7 x 7 x 1,5 cm / Weight: 148 g



**STOP'GLISSE MARYSE SPATULA
HEAT RESISTANT 9,8"**

Ref. 3921225-V



**STOP'GLISSE MARYSE SPATULA
HEAT RESISTANT 13,8"**

Ref. 3921235-V

STOP'GLISSE® PASTRY TOOLS

THE SPECIFICITIES:

- **High temperature resistance** (useful part and handle): +220°.
- **MONOBLOCK**: ensuring 100% robustness and hygiene - comply with HACCP recommendations
- Tools equipped with the **Stop'Glisse® process**, allowing them to be held on the edge of the preparation bowl



The flat brush can be used to coat, glaze, brown brioches and pastries, brush on... To line moulds, soak sponge cakes... To apply icing, decorate... Flexible brush to avoid crushing the product worked on.

Made of silicone: flexible / resistant to high temperatures (220°)

Stainless steel core, for a guaranteed hold and better handling of the tool.

Dimensions: 22 x 4 x 1,3 cm / width: 4 cm / weight 65 g

The 30 cm rigid spatula is resistant to very high temperatures +230°. It is used to mix ingredients and scrape the edges of dishes or pans.

Made of polyamide and fibreglass: rigid / high temperature resistant (230°)

Dimensions: 29,7 x 4,8 x 1,5 cm / weight 65 g



STOP'GLISSE BRUSH HEAT RESISTANT 8,6''
Ref. 3921523-V



STOP'GLISSE RIGID SPATULA 230° 12''
Ref. 3921630-V



my.D
Lab

Your design - Our know-how - Your knife

Wishing to invite the end user **to make his knife his own** from the design stage, DEGLON invites him into the my.D Lab.

On our 3D configurator, the end user will be able to choose the shape of his blade and match it to one of the handle types of his choice and to the wood species he prefers.

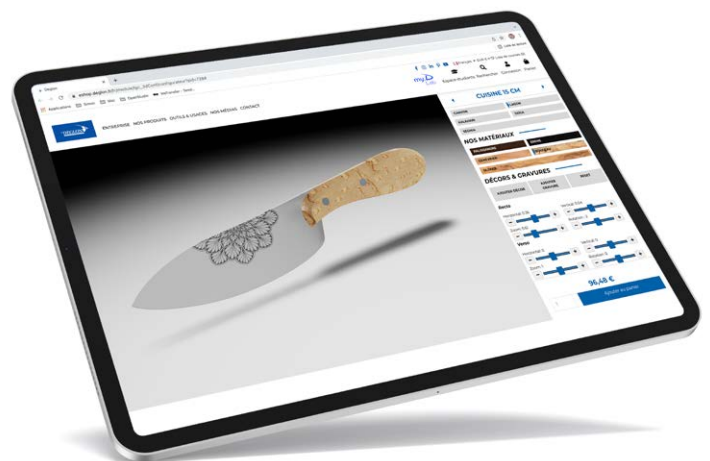
To make his knife even more **unique**, he can then add a pattern, a message or a name to the metal.

This innovative customer experience is the result of exciting in-house research and creativity. Indeed, the first players involved in the manufacturing of our cutlery worked in **close collaboration** to imagine, design, shape and manufacture these exceptional knives: grinders, polishers and fitters, but also storekeepers, prototypists and marketers were able to bring out their inventiveness in our workshop to invite the followers of our blades.

The my.D Lab co-creation workshop: how does it work?



Entering the virtual workshop «my.D Lab» means leaving with a **personalized knife** for a lifetime in just **5 steps**:



You choose:

1
your function

2
your blade

3
your handle

4
your wood

5
your engraving

You wish to ••• customize ••• your knives and culinary tools?



**Consultations
and estimates ON REQUEST.**

Suggest personalizing our blades to your professional customers by inserting their logo, a decoration or a text.

- Very often, restaurant owners wish to distinguish their tables by marking their steak knives with their own visual identity.
- More and more often, renowned bakers develop customer loyalty by offering their customers our professional bread knives, marked with their coat of arms.
- All over the world, oyster cooperatives that appreciate our oyster spears communicate with their customers by putting their logo on them.

You too can offer your customers the opportunity to charm and retain the users of our knives by conveying their brand image.

For small and medium series, we will be able to laser mark the stainless steel blades in a very attractive time frame.

To do this, it is essential that your customer provides a graphic file of a certain quality, ideally vectorized, in one of the following formats: .dxf, .jpeg, .png, .pdf, .ai.

As the preparation of the file requires a certain amount of time, a fixed price will be applied for each new file: €50 net before tax.

The **net prices before tax** for the marking service use a sliding scale as follows:

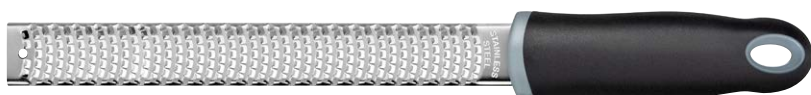
LASER MARKING SERVICE	FIXED FEE (preparation of the file) <i>Net price before tax</i>	from 20 to 50 pieces <i>Prix net HT</i>	from 50 to 200 pieces <i>Prix net HT</i>	> 200 pieces <i>Prix net HT</i>
logo (6 cm ² maximum)	€50	€2.00	€1.00	€0.60
paring/steak knife (15 cm ² maximum)	€50	€4.00	€3.00	€2.00
utility/Chef/bread knife (60 cm ² maximum)	€50	€10.00	€8.00	€6.00



Zester grater

The zester grater is ideal for zesting citrus fruits, for grating ginger, parmesan, chocolate and spices extremely finely

Dimensions: 33 x 3,5 x 3,2 cm.



ZESTER GRATER
Ref. 3946035-V



Stop'Glisse® Strainer Ø25cm

Thanks to the fine and tight mesh developed on this range and allowing an ultra-precise filtering, this strainer can also be used with small ingredients or «semi-solid» foods.

Product advantages: Reinforced welds / Curved lugs for better support on the edge of the dishes / Equipped with the Stop Glisse handle to hold the tool on the edge of the dishes.



STRAINER Ø 25 CM
Ref. 3934125-V



The new Canyon Steaks



**CANYON STEAK KNIFE - ROSEWOOD 14 CM
SERRATED BLADE**
Ref. 1320014-V



**CANYON STEAK KNIFE - ROSEWOOD 14 CM
SMOOTH BLADE**
Ref. 1321014-V



**CANYON STEAK KNIFE - OLIVE WOOD 14 CM
SERRATED BLADE**
Ref. 1320414-V



**CANYON STEAK KNIFE - OLIVE WOOD 14 CM
SMOOTH BLADE**
Ref. 1321414-V

Guide to reading the tariff lists

LEGEND	<i>Most of our references end with a -V or -C. This letter is important for the designation of the item.</i>
-V	Item packaged in "Bulk" (called "Vrac" in french). All items are delivered either in a bag or in a cardboard box, they all have a gencode on the label and most of them are «broachable» (except knives). For safety reasons, the blades are protected (cardboard or plastic sheath).
-C	Article packaged on "Card". The card, with a European hole, can be hung up. It contains maintenance tips, warranty information and consumer information. It ensures a solid protection of the blades for the user and the other persons handling the knife (transport, handling) and enhances the product and the brand on the shelf.
Designation indicated in "lower case"	End of series items. Orders fulfilled subject to stocks availability.
Designation indicated in "UPPER-CASE"	Item tracked in stock.
UC	Minimum packaging unit defined for each item - to be respected for better service.
Pages quoted in reference	Page # of the general Déglon catalog where you can find the items displayed.
The last 2 digits of the Ref#: e.g.: 5914019-C	Generally represent the blade length, e.g.: 19 cm blade.
Unit price	The prices indicated are gross prices excluding VAT, except if a quantity is specified in the designation: E.g.: - 1204691-C: 2 ABS Granite paring knives on card - 9008912-C: Set of 12 winkle skewers

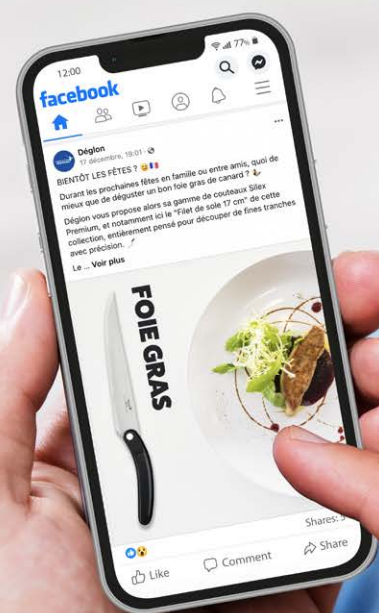
Communication on social networks



Find news, product focus, tips for use and highlights of our brand on our social networks.

We invite you to follow and share our publications.

We would also be very happy to follow your pages and spotlight them, in order to establish a dynamic exchange and create a mutual communication around social networks!





Création graphique : agree-studio / Photographies : Studio Gibert - Studio Patrick André - IKADA

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