



Emile Henry
FRANCE



2020

THE PEOPLE

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A FAMILY MATTER

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COLLECTIONS

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ALVARO
MICHEL
BERNARD
ALAIN
DIDIER
ALAIN
ROLAND
CHRISTIAN
MICHEL
NATHALIE
ALAIN
AUGUSTO
XAVIER
JEAN-PAUL

LAURENT
SYLVIE
XAVIER
CATHERINE
GÉRARD
PHILIPPE
FRÉDÉRIC
PATRICE
ANTONIO
DANIEL
BERNARD
RACHEL
CHRISTOPHE
DAVID
THIERRY

NATHALIE
BRUNO
MICHEL
NATHALIE
PAULO
PHILIPPE
XAVIER
SOPHIE
ARNAUD
FRÉDÉRIC
JOHANNE
STÉPHANE
CATHERINE
DENIS
FRÉDÉRIC
SÉBASTIEN
STÉPHANE
CATHERINE
YVETTE
NADIA
ALAN
STÉPHANE
CARINE
LUDOVIC
STÉPHANE
VALÉRIE
VINCENT
LIONEL
FILIPE
DIDIER
MARC
MARILYNE
MARTIAL
MICKAËL
LIONEL
NICOLAS
SOPHIE
THIERRY
VÉRONIQUE

YOHAN
ANTHONY
ANTOINE
ARNAUD
DAMIEN
FRANCK
GUILLAUME
JEAN-BAPTISTE
MARTIAL
MARTINE
NICOLAS
NICOLE
STÉPHANIE
VANESSA
ANGELO
ANN-MIN
CARINE
DIDIER
JULIEN
SÉVERINE
SYLVIE
ANTHONY
YVES
THIERRY
ANTHONY
CYRIL
JEAN-FRANÇOIS
KAREN
GILLES
STÉPHANE
ANGÉLIQUE
FABIEN
JULIEN
VANESSA
CLAIRE
MARINE
PIERRE
SABINE
JEAN-CHARLES

ANTHONY
DANIEL
EMMANUEL
FABRICE
LAURENT
LUCILE
SÉBASTIEN
SOPHIE
MATHIAS
CÉDRIC
MARINE
JODIE
VIRGINIE
THÉRÈSE
MICKAËL
CHARLES-EDOUARD
YANA
STÉPHANE
MARYLÈNE
ANTONIO

**MADE BY
PEOPLE**





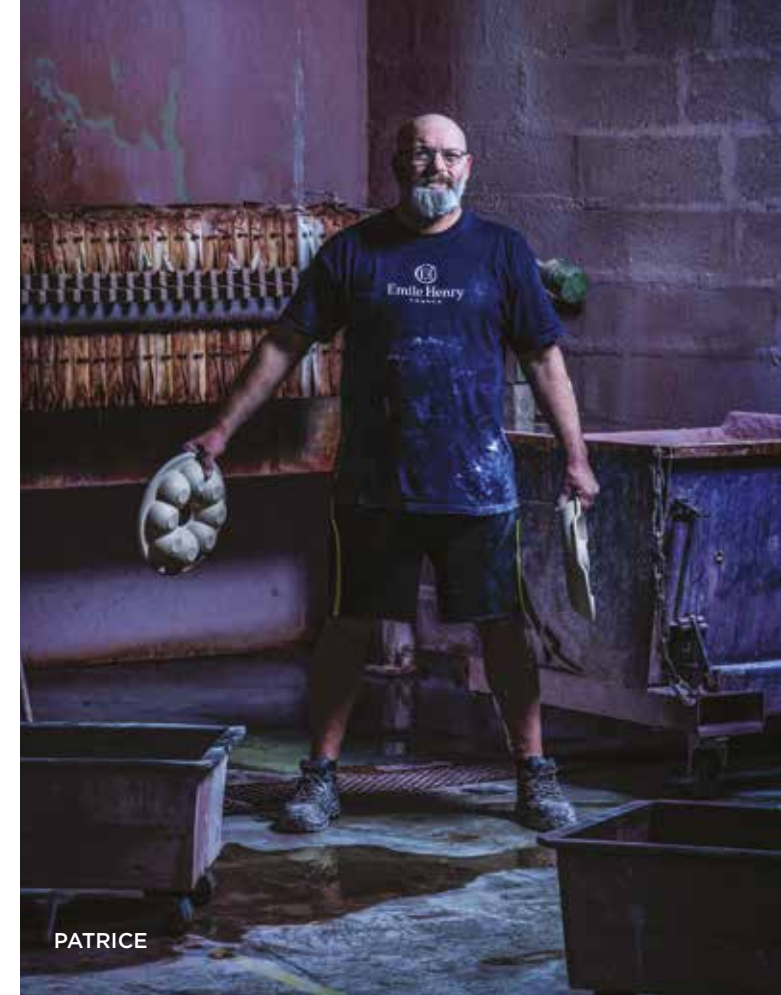
MARTIAL



FRANCK



CATHERINE & SYLVIE



PATRICE



STÉPHANE



XAVIER



RACHEL



DANIEL



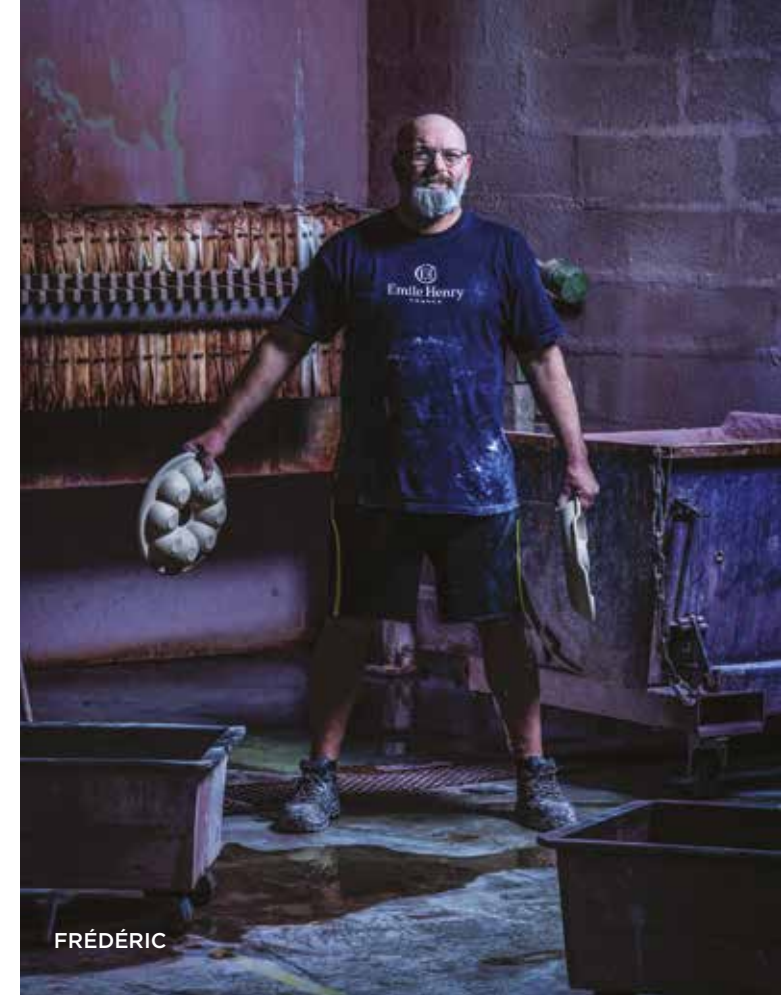
SYLVIE



VERONIQUE



FABIEN



FRÉDÉRIC



THIERRY



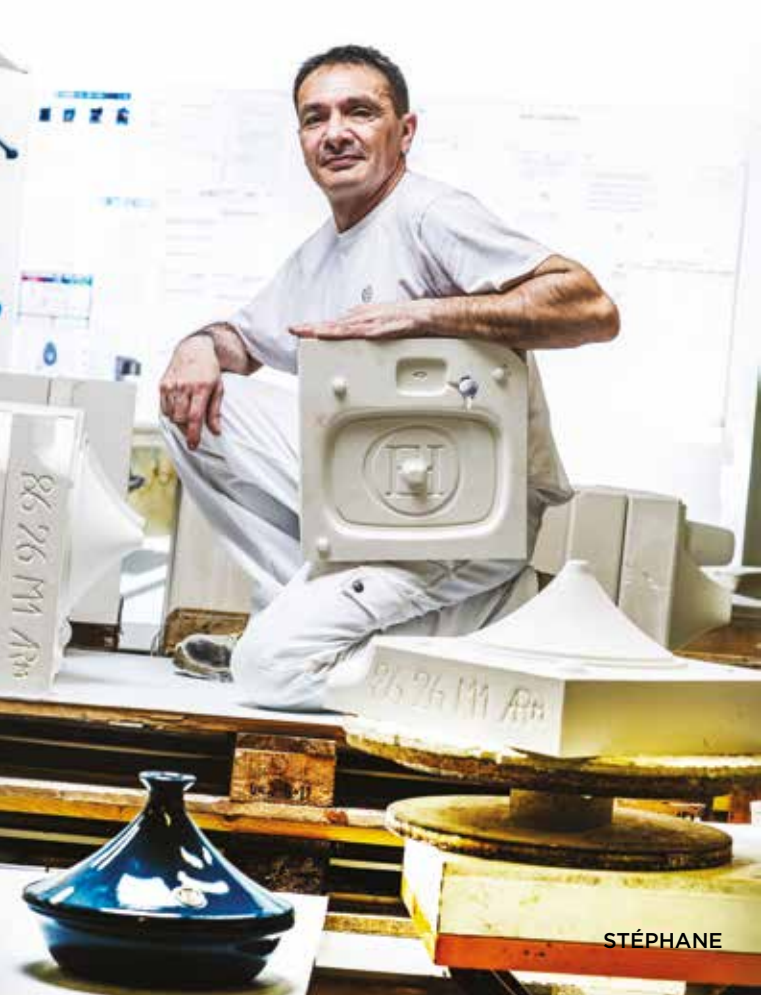
THIERRY & ALAN



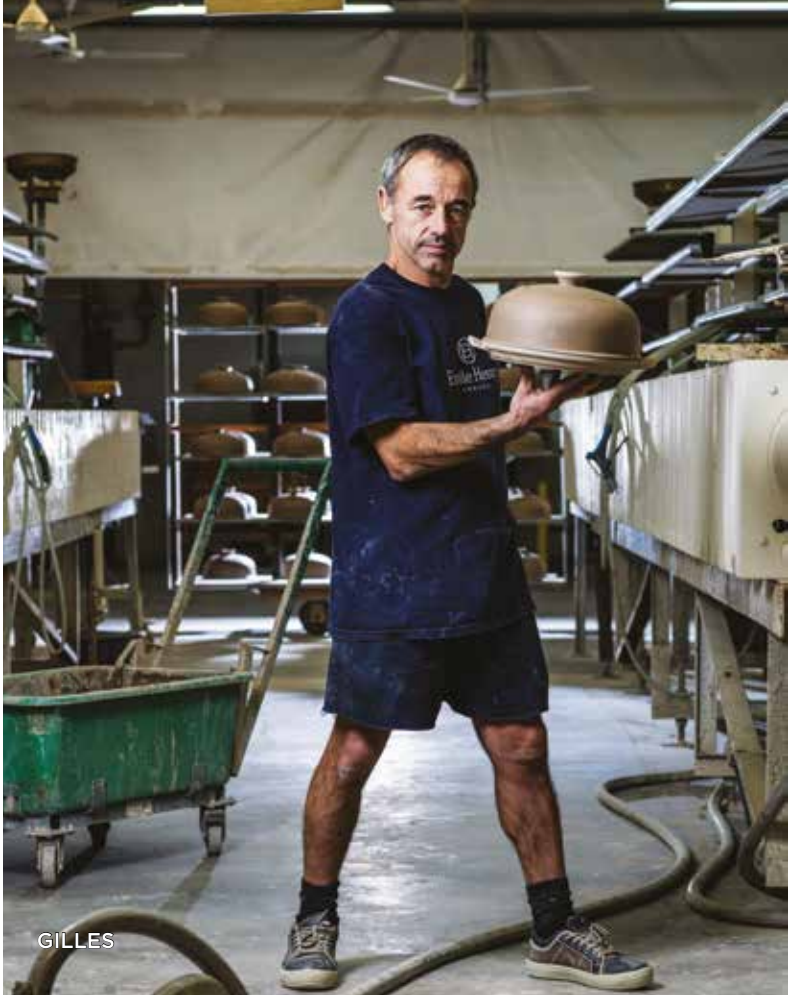
JODIE



JEAN-BAPTISTE



STÉPHANE



GILLES



LAURENT



CATHERINE



KAREN



CLAIRE



JULIEN



YVETTE



SOPHIE



FRÉDÉRIC



ALAIN & DIDIER
Clay Shaping
Large Storage Bowl – P6



ANTHONY & ALVARO
Clay Shaping
Large Storage Bowl – P7



MARTIAL
Glazing
– P8



FRANCK
Clay Shaping
Artisan Bread Baker – P8



STÉPHANE
Préparation
Clay Preparation
– P8



XAVIER
Préparation
Clay Preparation
Gratin Bowl / Appetizer Platter
– P8



CATHERINE & SYLVIE
Control & Packing
Deep Tart Dish – P9



PATRICE
Glazing
'Delight' Casserole / Butter Dish
– P9



RACHEL
Sales Support
Ramekin – P9



DANIEL
Modeling
'Delight Pot' – P9



SYLVIE
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'Delight' Tagine – P10



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THIERRY
Clay Shaping
Cheese Baker – P10



ALAN & THIERRY
Production Management
'Delight' Small Tagine – P10



FABIEN
R&D
'Ultime' Oven Dish – P11



FRÉDÉRIC
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Crown Bread Baker – P11



JODIE
CAD Drawing
Cheese Baker – P11



JEAN-BAPTISTE
CEO
Large Storage Bowl – P11



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Mold Manufacturing
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GILLES
Clay Shaping
Bread Cloche – P12



KAREN
Boutique
Papillote Steamer – P12



CLAIRE
Sales Support
Oil Cruet – P12



LAURENT
Glazing
Bowl – P13



CATHERINE
Control & Packing
Pitcher – P13



JULIEN
Glazing
Pizza Stone – P13



YVETTE
Control & Packing
Bread Box – P13



SOPHIE
Production Support
Garlic Pot – P14



FRÉDÉRIC
Sales
Roaster – P14

A FAMILY MATTER

From the young potter Jacques Henry in 1850 to Emile and then Jean-Baptiste Henry, six generations have passed the torch from father to son, each driven by two passions: ceramics and home cooking.



BVCert. 6019334



Entreprise
du Patrimoine
Vivant



MADE IN FRANCE

— **We have always** been committed to French craftsmanship. We remain true to our historic location in Marcigny, deep in the heart of Burgundy, and we are proud to contribute to maintaining traditional skills as well as jobs.

QUALITY AT HEART

— **We know** that in order to please and satisfy, our dishes must be of the highest quality,

In our laboratory, our engineers work on the thermal and mechanical shock resistance of our ceramics.

A LASTING COMMITMENT

— **Durability**, quality, and the nobility of natural raw materials lie at the very heart of our brand.

Sturdy and attractive, in accordance with current standards and 100% traceable, our goal is to offer professional products which fulfil both your practical requirements and corporate image.



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A MATTER OF TASTE

The kitchen has many different facets, each with its specificities. Over the years, we have developed high quality ceramics and created authentic tools to accompany—with expertise and simplicity—the process of preparing to cooking and from oven to table.

New

'tatin'

THE UPSIDE DOWN TART



'Tatin' set

20



The Tarte Tatin is as delicious as it is legendary. Cleverly achieved by turning upside down the baked tart, our new Tarte Tatin set makes it easy, even for beginners. Make all sorts of tarts on all types of heat! If an Apple Tatin, cooked in caramel, is unparalleled, other sweet or savory variations are just as impressive. An Onion Tatin with balsamic caramel, or a Fennel and parmesan Tatin, will also surprise and delight.

Delight
CERAMIC COOKING INTENSE FLAVORS

artisan bread



21

The pleasure of kneading, shaping and baking your bread has never been more popular. Every day, or just from time to time, becoming an artisan baker at home can be a very rewarding and enjoyable activity. Using ordinary flour or a mix of flours from different origins—rye, spelt, chestnut etc— the Artisan Bread Baker is ideal for making authentic, golden loaves with varying textures and tastes, with a shape similar to the ones made by artisan bakers of yesteryear.



AUTHENTIC
New



Delight **New**

CERAMIC COOKING INTENSE FLAVORS

77 Slate

6620 (1 PPC)

Small casserole

Ø 8.86 in | 2 Q



EH 77 6620

6640 (1 PPC)

Round casserole

Ø 10.63 in | 4.25 Q



EH 77 6640

6625 (1 PPC)

Braiser

Ø 10.63 in | 2.65 Q



EH 77 6625

6645 (1 PPC)

Oval casserole

14.17 x 9.25 x 7.68 in
4.75 Q



EH 77 6645

6626 (1 PPC)

Tagine

Ø 10.25 in | 2 Q



EH 77 6626



EH 7A 6626

6632 (1 PPC)

Tagine

Ø 13 | 4.25 Q



EH 77 6632



EH 7A 6632

6699 (1 PPC)

Tatin Tart Set

12.8 x 11.5 x 3.4 in
2.3 Q



EH 77 6699

9966 (1 PPC)

Fondue Set

2 Q
Pot
4.4 x 8.7 x 3.75 in
Stand
Ø 7.25 x 4.2 in



EH 77 9966



COOKWARE

Delight

– Derived from **state-of-the-art technology**, 'Delight' offers more advantages than expected from a high quality culinary ceramic, once only available from other materials.

– **Excellent performance on induction** and all other heat sources, as well as in a traditional oven and microwave.

– **Much lighter**, a 'Delight' casserole is accessible to more users and easier to handle.

– Its unparalleled resistance to heat and its reactivity **allow browning, searing and sautéing!**



COOKWARE

TAGINE 34 Burgundy 79 Charcoal 32 Terracotta

5626 (1 PPC)

Tagine
Ø 10.5 in | 2.1 Q



EH 34 5626



EH 79 5626



EH 32 5626

5632 (1 PPC)

Tagine
Ø 11.2 in | 3.7 Q



EH 34 5632



EH 79 5632



EH 32 5632

DUTCH OVEN 34 Burgundy 79 Charcoal

4525 (1 PPC)

Dutch Oven
Ø 8 in | 2.6



EH 34 4525



EH 79 4525

4540 (1 PPC)

Dutch Oven
Ø 9.7 in | 4.2 Q



EH 34 4540



EH 79 4540

4553 (1 PPC)

Dutch Oven
Ø 10.3 in | 5.5 Q



EH 34 4553



EH 79 4553

4560 (1 PPC)

Oval Dutch Oven
Ø 12.6 in | 6.3 Q



EH 34 4560



EH 79 4560



Bring on the flavors!

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

34 Burgundy 79 Charcoal

5575 (1 PPC)

One Pot
Ø 7.8 in | 2.1 Q



EH 34 5575



EH 79 5575

3699 (1 PPC)

Tarte tatin set
Ø 10.6 in | 2.1 Q



EH 34 3699



EH 79 3699

9922 (1 PPC)

Cheese fondue set
Ø 8.7 in | 2.6 Q



EH 34 9922



EH 79 9922





Au gratin — Some recipes are not complete without a crunchy topping called 'gratin', a real treat easy to accomplish and serve when making individual portions. Onion soup, chili con carne or mac'n cheese - served in the Gratin Bowl, the delicious golden crust is all yours to enjoy!

OVENWARE



“ULTIME”

OVENPROOF BOWL	02 Clay	34 Burgundy
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NEW 2149 (4 PPC) Gratin bowl 6.5 x 5.5 in 0.60 Q	 EH 02 2149	 EH 34 2149
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OVEN DISH	60 Mediterranean Blue	90 Provence Yellow	34 Burgundy	95 Flint
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9649 (3 PPC) Individual rectangular 8.75 x 5.5 in 0.8 Q	 EH 60 9649	 EH 90 9649	 EH 34 9649	 EH 95 9649
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2050 (3 PPC) Square 11 in 2.2 Q	 EH 60 2050	 EH 90 2050	 EH 34 2050	 EH 95 2050
--	--	--	--	--

9650 (3 PPC) Small rectangular 11.5 x 7.5 in 1.75 Q	 EH 60 9650	 EH 90 9650	 EH 34 9650	 EH 95 9650
--	---	---	--	---

9652 (3 PPC) Medium rectangular 14 X 9 in 3.1 Q	 EH 60 9652	 EH 90 9652	 EH 34 9652	 EH 95 9652
--	---	---	--	---

9654 (2 PPC) Large rectangular 16.5 x 10.5 in 4.8 Q	 EH 60 9654	 EH 90 9654	 EH 34 9654	 EH 95 9654
--	---	---	--	---

OVEN DISH LID	34 Burgundy
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NEW 0050 Lid for dish 9650 9.5 x 7 in	 EH 34 0050
NEW 0052 Lid for dish 9652 12 x 8.75 in	 EH 34 0052

11 Flour	79 Charcoal	97 Blue Flame
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 EH 11 9649	 EH 79 9649	 EH 97 9649
---	---	---

 EH 11 2050	 EH 79 2050	 EH 97 2050
--	--	--

 EH 11 9650	 EH 79 9650	 EH 97 9650
---	---	---

 EH 11 9652	 EH 79 9652	 EH 97 9652
---	---	---

 EH 11 9654	 EH 79 9654	 EH 97 9654
---	---	---



OVENWARE

“ULTIME”

OVEN DISH 60 Mediterranean Blue 90 Provence Yellow 34 Burgundy 11 Flour

9050 (3 PPC)

Individual oval

9 x 6.3 in | 1.5 Q



[EH 60 9050](#)



[EH 90 9050](#)



[EH 34 9050](#)



[EH 11 9050](#)

9052 (3 PPC)

Small oval

11.6 x 8 in | 2.5 Q



[EH 60 9052](#)



[EH 90 9052](#)



[EH 34 9052](#)



[EH 11 9052](#)

9054 (2 PPC)

Large oval

13.7 x 9.6 in | 4.1 Q



[EH 60 9054](#)



[EH 90 9054](#)



[EH 34 9054](#)



[EH 11 9054](#)

79 Charcoal 97 Blue Flame 96 Oak



[EH 79 9050](#)



[EH 97 9050](#)



[EH 96 9050](#)



[EH 79 9052](#)



[EH 97 9052](#)



[EH 96 9052](#)



[EH 79 9054](#)



[EH 97 9054](#)



[EH 96 9054](#)



DEEP TART DISH 60 Mediterranean Blue 90 Provence Yellow 34 Burgundy 11 Flour

6038 (3 PPC)

Large Rectangular Tart Dish

12.4 x 8.6 in | 2 Q



[EH 60 6038](#)



[EH 90 6038](#)



[EH 34 6038](#)

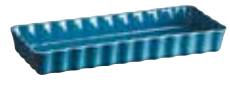


[EH 11 6038](#)

6034 (2 PPC)

Small Tart Dish

13.5 x 5.1 in | 1.4 Q



[EH 60 6034](#)



[EH 90 6034](#)



[EH 34 6034](#)



[EH 11 6034](#)

6024 (3 PPC)

Deep Tart Dish

Ø 8.6 in | 1.2 Q



[EH 60 6024](#)



[EH 90 6024](#)



[EH 34 6024](#)



[EH 11 6024](#)

79 Charcoal 97 Blue Flame 96 Oak 02 Clay



[EH 79 6038](#)



[EH 97 6038](#)



[EH 96 6038](#)



[EH 02 6038](#)



[EH 79 6034](#)



[EH 97 6034](#)



[EH 96 6034](#)



[EH 02 6034](#)



[EH 79 6024](#)



[EH 97 6024](#)



[EH 96 6024](#)



[EH 02 6024](#)

PIE DISH 34 Burgundy 11 Flour

6131 (3 PPC)

Pie Dish

Ø 9 in | 1.5 Q



[EH 34 6131](#)



[EH 11 6131](#)

79 Charcoal 97 Blue Flame 95 Flint



[EH 79 6131](#)



[EH 97 6131](#)



[EH 95 6131](#)

6161 (3 PPC)

Le Grand Pie Dish

Ø 12 in | 2.1 Q



[EH 34 6161](#)



[EH 11 6161](#)



OVENWARE

“APERITIVO”

APPETIZER PLATTER

84
Rosé

88
Cork

89
Tapenade

5001 (4 PPC)

Appetizer platter

- Small -

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



EH 84 5001



EH 88 5001



EH 89 5001

5002 (4 PPC)

Appetizer platter

- Medium -

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



EH 84 5002



EH 88 5002



EH 89 5002

5003 (4 PPC)

Appetizer platter

- Long -

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



EH 84 5003



EH 88 5003



EH 89 5003

5004 (4 PPC)

Appetizer platter

- Large -

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



EH 84 5004



EH 88 5004



EH 89 5004

5005 (4 PPC)

Appetizer platter

- X Large -

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



EH 84 5005



EH 88 5005



EH 89 5005

5095 (2 PPC)

Set of 3 appetizer platters includes: small, medium & long platters

16.5 x 4.6 x 1.4 in (outer dimensions)



EH 84 5095



EH 88 5095



EH 89 5095

5016 (3 PPC)

Tapas dish

Ø 5.7 in (outer dimensions)



EH 84 5016



EH 88 5016



EH 89 5016

NEW

02
Clay

NEW

34
Burgundy



EH 02 5002



EH 34 5002



EH 02 5003



EH 34 5003



EH 02 5004



EH 34 5004

TERRINE

34
Burgundy

11
Flour

9706 (3 PPC)

Terrine + press

5 x 2.5 in | .6 Q



EH 34 9706



EH 11 9706

9791 (2 PPC)

Terrine + press

6.5 x 3.4 in | 1.3 Q



EH 34 9791



EH 11 9791

5865 (3 PPC)

Foie gras medallion

7.2 x 1.7 in | .5 Q



EH 34 5865



EH 11 5865



OVENWARE

NEW 60 Mediterranean Blue

NEW 90 Provence Yellow

34 Burgundy

11 Flour

RAMEKIN

4008 (6 PPC)
Set 2x ramekin n°8
3.25 x 2.75 in | 6.75 oz

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

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

4013 (3 PPC)
Set 2x Crème brûlée
5 x 1.5 in | 8.5 oz

EH 60 4009 EH 90 4009 EH 34 4009 EH 11 4009

EH 60 4010 EH 90 4010 EH 34 4010 EH 11 4010

EH 34 4008 EH 11 4008

EH 34 4013 EH 11 4013

79 Charcoal

95 Flint

97 Blue Flame

EH 79 4008 EH 95 4008 EH 97 4008

EH 79 4009 EH 95 4009 EH 97 4009

EH 79 4010 EH 95 4010 EH 97 4010

EH 79 4013 EH 95 4013 EH 97 4013



34 Burgundy

79 Charcoal

11 Flour

96 Oak

RUFFLED

2087 (3 PPC)
Ruffled square dish
7.6 x 7.6 in | 1.8 Q

6187 (3 PPC)
Ruffled pie dish
Ø8.4 in | 1.3 Q

6387 (3 PPC)
Ruffled loaf dish
11.2 x 4 in | 2 Q

6164 (3 PPC)
Small ruffled loaf dish
9.5 x 5.5 in | 1 Q

EH 34 2087 EH 11 2087

EH 34 6187 EH 79 6187 EH 11 6187 EH 96 6187

EH 34 6387

EH 34 6164 EH 79 6164 EH 11 6164 EH 96 6164

EH 97 6187

EH 97 6387

EH 97 6164

34 Burgundy

02 Clay

95 Flint

BAKING DISH

6120 (4 PPC)
Small loaf dish
8.2 x 3.5 in | 1 Q

6180 (2 PPC)
Loaf
12.25 x 5 in | 2 Q

6080 (3 PPC)
Tart dish
Ø 11 in | 1.9 Q

6880 (2 PPC)
Souffle
9 x 8.25 in | 2.6 Q

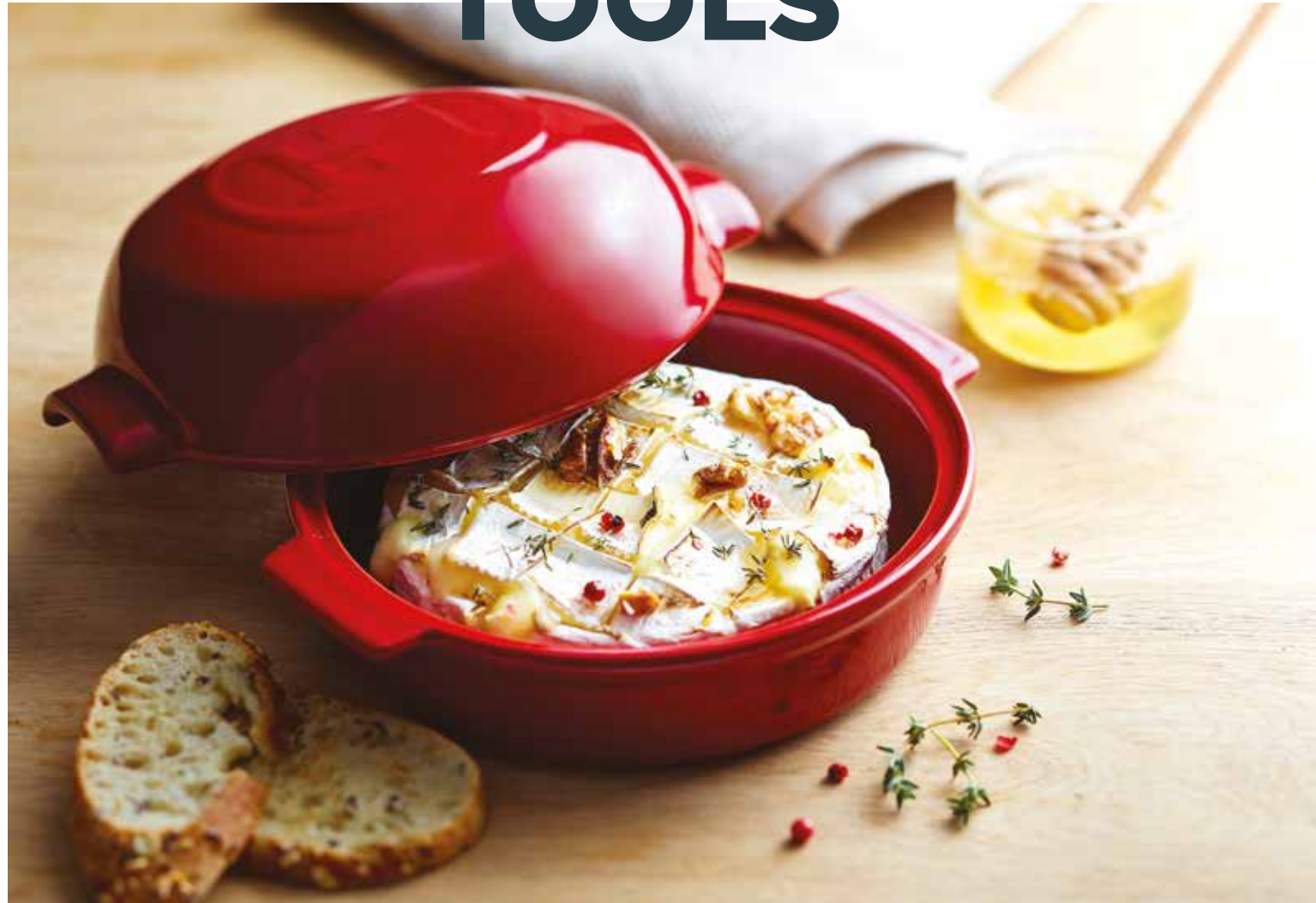
EH 34 6120 EH 02 6120 EH 95 6120

EH 34 6180 EH 02 6180

EH 34 6080 EH 02 6080

EH 34 6880 EH 02 6880 EH 95 6880

SPECIALISED TOOLS

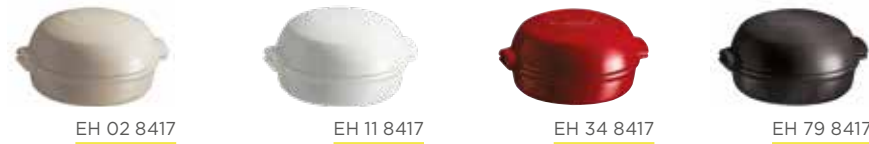


34

35

02 Clay 11 Flour 34 Burgundy 79 Charcoal

NEW 8417 (1 PPC)
Cheese baker
7.7 x 6.9 in | 0.6 Q



Baked cheese at its best!—

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



STEAM & ROAST

79 Charcoal

34 Burgundy

8443 (1 PPC)
Oval covered baker
16 x 9.5 in | 2 Q



8442 (1 PPC)
Chicken roaster
13.5 x 9.5 x 7.5 in | 3.2 Q



8444 (1 PPC)
Large roaster
16.25 x 11 in | 9.5 Q



ON THE BBQ

79 Charcoal

34 Burgundy

7544 (1 PPC)
Oval grill pan
19.5 x 11 x 2 in | 2.6 Q



7550 (1 PPC)
Chicken roaster
Ø 10 x 2 in (6" center)



SPECIALISED TOOLS



36

PIZZA

34
Burgundy

79
Charcoal

7614 (1 PPC)

Ridged pizza stone

Ø 14.5 in



[EH 34 7614](#)



[EH 79 7614](#)

7514 (1 PPC)

Smooth pizza stone

Ø 14.5 in



[EH 34 7514](#)



[EH 79 7514](#)

7510 (6 PPC)

Individual smooth pizza stone

Ø 10 in



[EH 34 7510](#)

Also available: EH 34 7510/2
Set of 2 Individual pizza stones



[EH 79 7510](#)

Also available: EH 79 7510/2
Set of 2 Individual pizza stones

7618 (1 PPC)

Rectangular pizza stone

18 x 14 in



[EH 34 7618](#)



[EH 79 7618](#)

7524 (1 PPC)

Square pizza stone

14 x 14 in



[EH 34 7524](#)



[EH 79 7524](#)

OPELLE 7514(1 PPC)

Pizza peel

14 x 14 in



[EH OPELLE 7514](#)

37

PIZZA

79
Charcoal

9714 (1 PPC)

Pizza set

Peel size: 18 x 13 in

Stone size: 14.5 in



[EH 79 9714](#)

SPECIALISED TOOLS



Artisan bread—

From the pleasure of kneading to the joy of sharing, baking your own bread is extremely satisfying. With its domed lid to retain just the right level of humidity, our new Artisan Bread Baker allows you to bake delicious loaves with a golden, crispy crust, just like the bread of yesteryear, authentic and generous!



BREAD STORAGE 10 Creme



8750 (1 PPC)
Bread box
14 x 9.65 x 6.25 in | 6.9 oz

[EH 10 8750](#)

38

BREAD

34
Burgundy

79
Charcoal

50
Linen

5504H (1 PPC)

Bread loaf baker

9 x 5 x 4.75 in | 2.1 Q



[EH 34 5504H](#)



[EH 79 5504H](#)



[EH 50 5504H](#)

5505 (1 PPC)

Crown bread baker

Ø11.2 in | 1.3 Q



[EH 34 5505](#)



[EH 79 5505](#)



[EH 50 5505](#)

5506 (1 PPC)

Baguette baker

15.5 x 9 in



[EH 34 5506](#)



[EH 79 5506](#)



[EH 50 5506](#)

5508 (1 PPC)

Bread cloche

13.5 x 11.25 x 6.5 in



[EH 34 5508](#)



[EH 79 5508](#)



[EH 50 5508](#)

5500 (1 PPC)

Bread pot

Ø 9.5 in | 2.1 Q



[EH 34 5500](#)



[EH 79 5500](#)



[EH 50 5500](#)

BREAD

34
Burgundy

79
Charcoal

50
Linen

NEW

5501 (1 PPC)

Artisan bread baker

12.3 x 8 in | 5.4 Q



[EH 34 5501](#)



[EH 79 5501](#)



[EH 50 5501](#)

NEW

5502 (1 PPC)

Ciabatta baker

15.3 x 9 x 4.25 in



[EH 34 5502](#)



[EH 50 5502](#)

5503 (1 PPC)

Italian bread loaf baker

15.5 x 6.25 x 6 in | 2.3 Q



[EH 34 5503](#)



[EH 79 5503](#)



[EH 50 5503](#)

39





IN THE KITCHEN

STORAGE

34
Burgundy

10
Creme

8765 (1 PPC)

Large storage bowl

Ø 14 in | H 6.18 in | 6.9 Q



EH 34 8765



EH 10 8765

8763 (1 PPC)

Garlic pot

Ø 5.75 in | H 3.4 in | 1 Q



EH 34 8763



EH 10 8763

8761 (1 PPC)

Salt cellar

Ø 5.75 in | H 3.4 in | 0.5 Q



EH 34 8761



EH 10 8761

STORAGE

34
Burgundy

11
Flour

8745 (2 PPC)

Small Storage jar

Ø 4.3 in | 1.10 oz



EH 34 8745



EH 11 8745

8743 (2 PPC)

Medium Storage jar

Ø 5.3 in | 1.6 Q



EH 34 8743



EH 11 8743

8741 (2 PPC)

Large Storage jar

Ø 6.10 in | 1.1 Q



EH 34 8741



EH 11 8741

INDOOR CULTURE

10
Creme



0250 (1 PPC)

Sprouter

8.66 x 3.81 x 6 in

EH 10 0250



IN THE KITCHEN

34
Burgundy

79
Charcoal

97
Blue Flame

11
Flour

95
Flint

96
Oak

0262 (3 PPC)

Spoon rest

9 x 4 in
Spoon not included



EH 34 0262



EH 79 0262



EH 97 0262



EH 11 0262



EH 95 0262

0218 (3 PPC)

Utensil pot

Ø 5.5 in | 1 Q



EH 34 0218



EH 79 0218



EH 97 0218



EH 11 0218



EH 95 0218

8621 (4 PPC)

Butter pot

Ø 4 in | 7 oz



EH 34 8621



EH 79 8621



EH 97 8621



EH 11 8621



EH 95 0225

0225 (1 PPC)

Butter dish

6.5 x 4.75 x 2.75 in | 16 oz



EH 34 0225



EH 79 0225



EH 97 0225



EH 11 0225

42

0201 (2 PPC)

Salt pig

Ø 4 in | 12 oz



EH 34 0201



EH 79 0201



EH 97 0201



EH 11 0201



EH 95 0201

0255 (2 PPC)

Mortar and pestle

Ø 5.5 in | 20oz



EH 34 0255



EH 79 0255



EH 97 0255



EH 11 0255



EH 95 0255

0215 (3 PPC)

Oil cruet

7 (h) in | 15 oz



EH 34 0215



EH 79 0215



EH 97 0215



EH 11 0215



EH 95 0215

6522 (3 PPC)

Mixing bowl

Ø 7 in | 1.7 Q



EH 34 6522



EH 79 6522



EH 97 6522



EH 11 6522



EH 95 6522



EH 96 6522

6524 (2 PPC)

Mixing bowl

Ø 8.5 in | 3.3 Q



EH 34 6524



EH 79 6524



EH 97 6524



























EH 11 6524





TABLEWARE



	34 Burgundy	79 Charcoal	97 Blue Flame	11 Flour	95 Flint
1520 (2 PPC) Pitcher Ø 6.25 1 Q	 EH 34 1520	 EH 79 1520	 EH 97 1520	 EH 11 1520	 EH 95 1520
2116 (6 PPC) Individual salad bowl Ø 6 x 2 in 17 oz	 EH 34 2116	 EH 79 2116	 EH 97 2116	 EH 11 2116	 EH 95 2116
2122 (4 PPC) Small salad bowl Ø 8.5 x 2.75 in 1.4 Q	 EH 34 2122	 EH 79 2122	 EH 97 2122	 EH 11 2122	 EH 95 2122
2128 (2 PPC) Large salad bowl Ø 11 x 3.5 in 3.5 Q	 EH 34 2128	 EH 79 2128	 EH 97 2128	 EH 11 2128	 EH 95 2128
8870 (4 PPC) Salad / dessert plate Ø 6 in	 EH 34 8870	 EH 79 8870	 EH 97 8870	 EH 11 8870	 EH 95 8870
8871 (4 PPC) Soup bowl Ø 6.6 in 13.5 oz	 EH 34 8871	 EH 79 8871	 EH 97 8871	 EH 11 8871	 EH 95 8871
8878 (4 PPC) Dinner plate Ø 11 in	 EH 34 8878	 EH 79 8878	 EH 97 8878	 EH 11 8878	 EH 95 8878
2121 (4 PPC) Cereal bowl Ø 6 in 22 oz	 EH 34 2121	 EH 79 2121	 EH 97 2121	 EH 11 2121	 EH 95 2121
8714 (4 PPC) Traditional mug Ø 4 in 14 oz	 EH 34 8714	 EH 79 8714	 EH 97 8714	 EH 11 8714	
8807/3 (1 PPC) Dinnerware set (8878, 8870, 2121)	 EH 34 8807/3	 EH 79 8807/3	 EH 97 8807/3	 EH 11 8807/3	

MODERN CLASSICS

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BAKEWARE

23
Sugar

6122 (6 PPC)
Pie dish mini
Ø 5.5 x 2 in | 8 oz



[EH 23 6122](#)

6121 (3 PPC)
Pie dish
Ø 9 in | 1.7 Q



[EH 23 6121](#)

4020 (1 PPC)
Ramekins set of 2
Ø 3.5 in | 8.5 oz



[EH 23 4020](#)

2023 (3 PPC)
Square baking dish
8 x 8 in | 2 Q



[EH 23 2023](#)

9629 (4 PPC)
Individual rectangular baker
8 x 5.5 in | 18 oz



[EH 23 9629](#)

9628 (4 PPC)
Small rectangular baker
10.25 x 7 in | .9 Q



[EH 23 9628](#)

9620 (3 PPC)
Medium rectangular baker
11 x 8 in | 3 Q



[EH 23 9620](#)

9626 (2 PPC)
Large rectangular baker
13 x 9 in | 4.8 Q



[EH 23 9626](#)

NEW 6320 (3 PPC)
Loaf pan
11 x 8 in | 3 Q



[EH 23 6320](#)

36
Rouge



[EH 36 6122](#)



[EH 36 6121](#)



[EH 36 4020](#)



[EH 36 2023](#)



[EH 36 9629](#)



[EH 36 9628](#)



[EH 36 9620](#)



[EH 36 9626](#)



[EH 36 6320](#)

55
Twilight



[EH 55 6122](#)



[EH 55 6121](#)



[EH 55 4020](#)



[EH 55 2023](#)



[EH 55 9629](#)



[EH 55 9628](#)



[EH 55 9620](#)



[EH 55 9626](#)



[EH 55 6320](#)

62
Spring



[EH 62 6122](#)



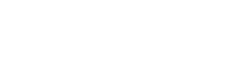
[EH 62 6121](#)



[EH 62 4020](#)



[EH 62 2023](#)



[EH 62 9629](#)



[EH 62 9628](#)



[EH 62 9620](#)



[EH 62 9626](#)



[EH 62 6320](#)

85
Leaves



[EH 85 6122](#)



[EH 85 6121](#)



[EH 85 4020](#)



[EH 85 2023](#)



[EH 85 9629](#)



[EH 85 9628](#)



[EH 85 9620](#)



[EH 85 9626](#)



[EH 85 6320](#)

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MODERN CLASSICS

BAKEWARE 23 Sugar 36 Rouge 55 Twilight 62 Spring 85 Leaves

9029 (4 PPC)
Individual oval baker
8.25 x 5.5 in | 14 oz
EH 23 9029 EH 36 9028 EH 85 9029

9028 (4 PPC)
Small oval baker
10.5 x 7 in | .9 Q
EH 23 9028 EH 36 9028 EH 55 9028 EH 85 9028

9022 (3 PPC)
Large oval baker
12 in | 2.7 Q
EH 23 9022 EH 36 9022 EH 55 9022 EH 62 9022 EH 85 9022

8428 (2 PPC)
Covered rectangular baker
14.5 x 11 in | 2.9 Q
EH 23 8428 EH 36 8428

ACCESSORIES 23 Sugar 36 Rouge 55 Twilight 62 Spring 85 Leaves

0201 (2 PPC)
Salt pig
Ø 4 in | 12 oz
EH 11 0201 EH 34 0201 EH 55 0201

0215 (2 PPC)
Oil cruet
7 (h) in | 15 oz
EH 11 0215 EH 34 0215 EH 55 0215

0262 (3 PPC)
Spoon rest
9 x 4 in
EH 11 0262 EH 34 0262 EH 55 0262 EH 62 0262 EH 85 0262

8621 (4 PPC)
Butter pot
Ø 4 in | 7 oz
EH 11 8621 EH 34 8621 EH 55 8621 EH 62 8621 EH 85 8621



GIFT SETS



97141 (1 PPC)
Pizza set
Peel size: 18 x 13 in
Stone size: 14.5 in



9751 (1 PPC)
2 rectangular dishes
'Ultimate' gift set contents: 9650, 9652
11.5 x 7.5 in, 14 x 9 in



9710 (2 PPC)
4 shade ramekin set



MERCHANDISING

NEW FIXTURES

— A modular solution to easily set up a branded centre aisle table with a booster or free-standing wall shelves. The modules are sold and packaged separately.



NEW

MBMODS1

Booster

18 x 12 x 11.5 in



NEW

MBMOD1

Modular Unit

36.25 x 13.25 x 26.25 in

CONFIGURATION EXAMPLES



360° center aisle table

= MBMOD1 (x2) + MBMODS1 (x1)



Low shelves - corner configuration

= MBMOD1 (x2) + MBMODS1 (x1)



Wall shelving - height configuration

= MBMOD1 (x2)

NEW

PLVBRIQ1
ROASTER
Stand-up header

15 x 2.4 in



Double-sided

PLVPRCA1
MEDITERRANEAN BLUE
& PROVENCE YELLOW
Stand-up header

10 x 13.75 in



Double-sided



POPPCA1
MEDITERRANEAN BLUE
& PROVENCE YELLOW
Poster

16.5 x 46.85 in

Double-sided

NEW

PLVCHEE1
CHEESE BAKER
Stand-up header

9 x 10 in



NEW

SHBOL1
GRATIN BOWL
Table tent

11 x 8.25 in



Double-sided

NEW

PLVPAART1
ARTISAN BREAD
Stand-up header
(double sided)

15 x 14 in



Delight
CERAMIC COOKING INTENSE FLAVORS

MERCHANDISING



MBTAB1

Delight pos table

39.4 x 27.5 x 33.5 in

To showcase, keep a buffer stock handy and encourage self-service.

POS DISPLAYS

DIPRES1

Wooden stand

12.5 x 13.75 in



PODEL1

Header for wooden stand

15 x 14 in

Effective in highlighting a product and to draw attention to the range.

PLVDEL1

Stand-up header

15 x 14 in

Draws attention to the range and informs about the highlights. (double-sided).



SHDEL1GB

Showcard

A4

Covers efficiently the highlights of the range.





1850 - 2020

A FAMILY MATTER FOR 170 YEARS

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