

NEW 2020



DÉGLON

DÉGLON
COUTELIER DEPUIS 1921

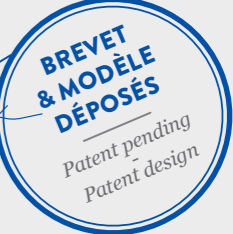
PUSH & PULL®



ABS HANDLE,
moulded, which ensures great sturdiness, and equipped with a hanging hole.

MAINTENANCE AND WARRANTY

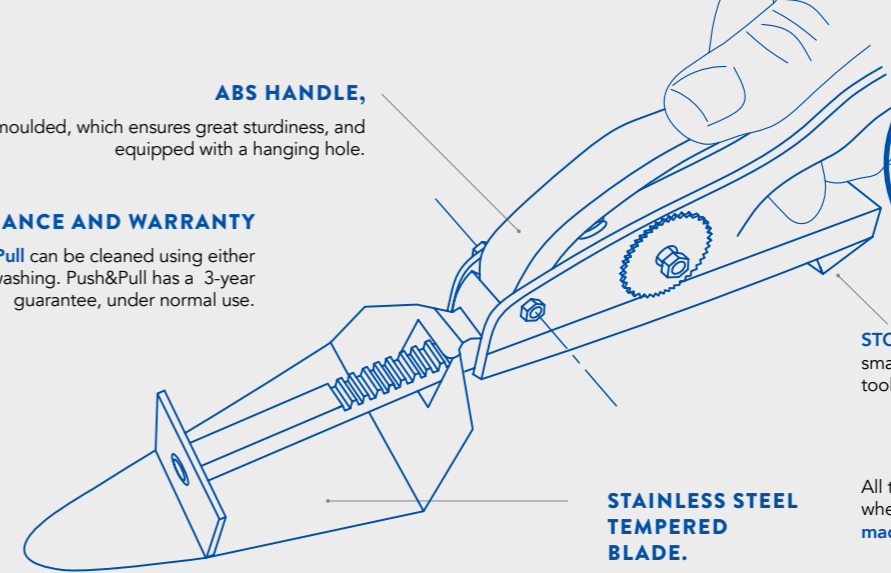
Each **Push&Pull** can be cleaned using either machine or hand washing. Push&Pull has a 3-year guarantee, under normal use.



STOP® GLISSE® process: the smart handle which holds the tool on the edge of the dish.

STAINLESS STEEL TEMPERED BLADE.

All the drive parts (trigger, inner wheels, ratchet and pusher) are made of the first grade ABS.



NEW 2020

The pleasure to serve

Timeless – Hygiene – Efficiency

TIME SAVING & EFFICIENCY

Single-handed plate serving. The second hand is available for other tasks: to pour sauce, coulis, vegetables...

ENHANCED ERGONOMICS:

As you slightly squeeze the trigger using your thumb, the pusher advances gradually and slides off the food in the plate.

ENHANCED HYGIENE

A simple thumb pressure generates an advance of the dish of 7cm = release of the food in the plate, avoiding any contact on the food.

EASY FOOD GRASPING

Thin blade tips, allowing to slip under the food to grasp without damaging it. The fork has 2 teeth with pointed ends for a perfect hold of the food grasped.



HOW IT WORKS:



1

Grasp the food:

slide the blade under the part to serve, to grab the food.



2

Drop:

squeeze the trigger with your thumb, and the pusher will gently put food on the plate.



3

Release the trigger:

the pusher will come back automatically to its initial position. You are ready for the next service.



LARGE SERVER

Dimensions of useful part:
12 x 9 cm Total length: 34 cm
-
Réf. 3793016-C



PIE & PIZZA SERVER TRIANGULAR SHAPE, WITH BEVELLED EDGES

Dimensions of useful part : 14,5 x 7 cm
Total length: 35,5 cm
-
Réf. 3794018-C



CURVED FORK

Dimensions of useful part : 12 cm
Total length: 31 cm
-
Réf. 3792012-C



HIGH WOODS



NEW 2020

The innovative combination of two noble woods with steel

High quality blades, an amazing design combining white oak and walnut tree.

Blades made of 5CrMov15 martensitic stainless steel: performance as a choice. High level of hardness (55-57 HRC) for an increased cutting edge lifetime. High chromium content for an excellent resistance to corrosion.

A carved bolster made of 430 stainless steel, just like a bridge between the original handle shape and the professional blades with a traditional design.

An unconventional handle design with a diamond shape that combines wood and steel: in this knife collection, the handle is made of two noble woods, white oak and walnut wood (darker tone) emphasised by a tang made of 430 stainless steel.



PARING KNIFE 3,5"
- Réf. 5985009-C



CHEF KNIFE 8"
- Réf. 5985020-C



UTILITY KNIFE 6"
- Réf. 5985015-C



CHEF KNIFE 10"
- Réf. 5985025-C



FILLET KNIFE 7"
- Réf. 5985017-C



CARVING KNIFE 7,6"
- Réf. 5985022-C



SANTOKU KNIFE 7,2"
- Réf. 5985018-C



BREAD KNIFE 8"
- Réf. 5985120-C

DRESS CLASS®



PATENT DESIGN

A passion for precision

Déglon dressing tweezers to set and decorate dishes and plates. For intricate, precision work with food and herbs.

Exclusive:

Pads incorporated into each arm of the tweezers for improved user comfort.

- Improved finger comfort.
- Avoids "cold" contact of metal on fingers.
- Immediately visualises the optimum position of the fingers on the tweezers to limit the effort required to use them.

The pads are injected directly onto each arm of the tweezers to ensure they are held correctly in place and for optimum hygiene (no gaps).

Moulded pads to ensure waterproofing and strength. Made of polypropylene.

18/8 high-quality stainless steel (18% chromium 8% nickel).

Satin finish.

Thickness: 1.5 mm, offering an optimal spring (neither too weak nor too strong) for comfort to fingers limiting fatigue.

Packaging : individual kraft card.



NEW

THE RANGE IS EXPANDING :



CURVED ENDS DRESSING TWEEZERS 16 CM
- Réf. 3710116-C



STRAIGHT DRESSING TWEEZERS 30 CM
- Réf. 3708030-C



STRAIGHT DRESSING TWEEZERS 22 CM
- Réf. 3708022-C



STRAIGHT DRESSING TWEEZERS 16 CM
- Réf. 3708016-C



BENT DRESSING TWEEZERS 22 CM
- Réf. 3709122-C



BENT DRESSING TWEEZERS 16 CM
- Réf. 3709116-C

Oysters tasting set

The ideal set to taste oysters!

Composition :

- 2 oyster lancets with wooden handle.
- 1 Essentiel beech wood butter knife.
- 1 comfort corkscrew.

Gift box : kraft box with presentation tag.

The oyster lancet is the traditional knife used by the scales: with its thin and robust blade, it allows to open the oysters without shell chips.



OYSTERS TASTING SET
-
Réf. 8702704-V

Push food & 2 graters set

The essential set to grate, zest safely according to your desires.

Discover in a kraft gift box: 1 Push Food, 1 fine grater 39 x 3,9 cm, 1 extra coarse grater 31 x 6,5 cm.



PUSH FOOD & 2 GRATERS SET
-
Réf. 3944003-C



1 PUSH FOOD, universal food



2 DÉGLON GRATERS,
Ultra-sharp blade / Long life / Comfortable,
anti-slip handle



Useful, everyday pocket sharpener !

Deg-Sharp® restores the desired cutting edge to knives: on-the-go, clever sharpener, easy to take with you everywhere and use efficiently and safely.

For one-step sharpening

- 2 cross bars made of tungsten carbide, to refine the cutting edge directly at the right angle.

Very easy to use

- No special training required.
- Sharpen your knives quickly and easily.

For safe sharpening

- The blade is guided by the bars, the cutting edge is turned facing downwards.
- The hand is away from the edge and protected by the "finger protection" flap: no risk of injury.
- A non-slip coating underneath the sharpener and an oval shape allow for a better hold on the work surface during use.



Opening safety finger guard.



DEG SHARP SHARPENER WITH KEY RING
-
Réf. 9975506-C



NEW 2020

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