



## DÉGLON'S TIME-SAVING PUSH&PULL RANGE MAKES SERVING A PLEASURE



An **award-winner in the 2020 Trophées de l'Innovation** (non-food products category) organized by **French retailing trade journal LSA**, Dégлон's new Push&Pull range features a self-retracting food-push that makes for **quick, easy serving and meets today's stringent hygiene criteria**. These **highly innovative** utensils make serving cakes and pastries, meat and other foods a pleasure. Be it in restaurant and catering contexts or at home, Push&Pull **guarantees flawlessly smooth service every time**.



### FAST, EFFORTLESS, TOTALLY HYGIENIC SERVICE

Many professional roles or kitchen tasks involve laborious, uncomfortable, repetitive serving movements. The utensils in the new, **highly ergonomic Push&Pull range can be operated with one hand**, leaving the other hand free for tasks such as holding the plate or serving sauces and accompaniments, **maximizing efficiency and saving precious time**.

The new Push&Pull utensils are made of **robust, long-lasting materials and equipped with a self-retracting push worked by a built-in vertical thumb press lever** that makes use of a natural movement. The system multiplies the force exerted: **just press the lever down (maximum 3 cm) with your thumb and the push moves forward 7 cm**, enabling you to place the food delicately on the plate without touching it or having to use a second utensil. **The push then automatically slides back into its original position**, so you can continue serving uninterrupted.

All the utensils in the range have **Stop'Glisse® anti-slip handles** with a stepped underside so they can **be hooked on the edge of the dish to stop them falling in during food preparation**. The servers have thin-ended blades to make them easy **to slide under food with no risk of breakage**, before delicately transferring the portion to the plate. The fork's two curved tines with pointed ends are carefully designed to keep the food on the fork and ensure impeccable service.



### UTENSILS FOR EVERY DISH:

- A wide rectangular spatula for serving individual cakes and pastries and portions of gratin, lasagna and so on.
- A pie and pizza server for lifting slices of quiche and sweet or savoury tarts or flans.
- A fork with two curved tines for spearing cuts of meat, vegetables or large fruits such as pineapples, melons and watermelons.

### ADDED ADVANTAGES:

- All the utensils have **the ingenious Stop'Glisse® anti-slip handles** with a stepped underside so that they can be hooked on the edge of the dish or gastronorm pan **to stop them falling in**.
- The **self-retracting push** means there is no need to touch the food, making it easy to meet today's stringent hygiene criteria.
- All items in the Push&Pull range are dishwasher safe.



### TECHNICAL FEATURES:

Tempered stainless steel blades - Premium quality ABS thumb press lever, drive parts and push - Hygienic, highly robust moulded ABS handles featuring Stop'Glisse® design - Three-year warranty - Patent and designs registered by Dégлон - Pegholes - Dishwasher safe - Recommended retail price\*: €43 per unit.



CURVED TWO-TINE FORK



WIDE SPATULA



TRIANGULAR PIE AND PIZZA SERVER WITH BEVELLED EDGES

### DEMONSTRATION VIDEO WITH EXPLANATIONS ([CLICK HERE](#))

#### FURTHER INFORMATION :

List of retail outlets available on request - just call +33 (0)4 73 80 44 99 or email [info@degлон.fr](mailto:info@degлон.fr)



### DOWNLOADABLE VISUALS ([CLICK HERE](#))

### THE DÉGLON STORY

Jean Dégлон was originally from Curtilles, a small village near Lausanne, in Switzerland. He came to France in the early twentieth century. Soon after his arrival, he was introduced to the age-old art of cutlery-making in the village of Les Sarraix, near Thiers, in the Auvergne. Over the next few months, he became fascinated by it, and in 1921, he set up his own workshop in Thiers, the capital of French cutlery-making. Four generations on, the family business has grown and developed. Dégлон is now a household name in the catering trades (butchers, fishmongers, pastrycooks, cheesemongers and so on), in hotel management schools and among discerning home cooks looking for top-quality knives and kitchen accessories. Today, the brand is 100 years old. It is marking its centenary year with a series of major products and innovations such as the Meeting range, Stop'Glisse, Sillex Premium and the tomato-knife, to name but a few. Find out more about Dégлон's history at [www.degлон.fr/en/company/our-history/](http://www.degлон.fr/en/company/our-history/)



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