



Emile Henry
PROFESSIONNEL



Urban Buffet®

Hotel buffets – Commercial restaurants

Emile Henry presents a range with contemporary shapes and soothing colours, dedicated to buffet presentations. Elegant, versatile and extremely resistant, **Urban Buffet®** will emphasize the food presented.

MADE IN FRANCE SINCE 1850 

Rectangular plate and dishes



The **Urban Buffet®** rectangular dishes create a **dynamic atmosphere** which emphasizes the food throughout the service, from breakfast to dinner.

These 2 dishes can be used in many different ways:

- To keep breakfast hot in a chafing-dishes.
- To create an attractive buffet presentation.
- To keep side dishes warm on hot plates.
- To serve shared dishes directly on the table in an elegant and refined way.



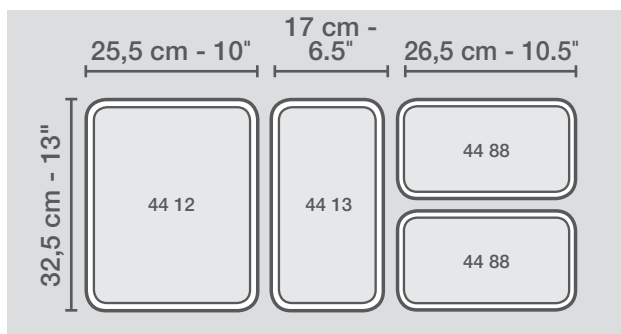
To make sure your buffet is attractive, appetizing and always fresh, mix the 1/3 size rectangular dish (standard size for buffets: 1.6L-1.7QT) with the 1/2 size dish.



Inspired by GN 1/4, this small rectangular plate is at home on all types of buffet, to serve more delicate food or petits fours.

Advantages

Inspired by Gastronorm



The 2 rectangular dishes are compatible with all serving stands corresponding to the Norm EN 631.2 size 325mm - 13" (ovens, containers, racks ..).

Thermal resistance



The **Urban Buffet®** range is resistant to low (-20°C/0°F) and high temperatures (+250°C/490°F). You can be confident that these dishes will resist **in cold liaison** and retain the heat **in hot liaison**. They can move from one temperature to the other without getting damaged.

Bowls and accessories

With their elegant lines and 2 sizes, **Urban Buffet®** salad bowls can be used for high volume presentations at the start of service (3.5L - 3.7QT salad bowl). Starters, side dishes and dessert buffets will benefit from the smaller 2L - 2.2QT size. Very stable and **perfectly stackable** with reinforced edges, these salad bowls can withstand intensive use. Your buffets will remain neat and welcoming for longer.



Wild fruit salad, individual chocolate mousse, a mini muffin or for sauce ... the 9cl - 2.5oz Sweet cup and the 20cl - 7oz Japanese bowl can be used at any moment of the meal, and bring a touch of freshness and indulgence to your buffets.



Advantages

Designed for professional use



The rim has been specially designed to avoid chipping during service, washing-up and storage.

Maintains temperature



Emile Henry's HR Ceramic is an excellent diffuser and **keeps cold** 30% longer than plastic. The temperature is evenly diffused throughout the bowl and the foods remains cold and appetizing, even on the surface.

Emile Henry's HR Ceramic - Professional ceramic, long-lasting

Emile Henry's HR Ceramic is adapted to professional use. Controlled by ISO 9001, our production is regularly checked and the quality consistent to offer you a safe, resistant and reliable product.

Transparent glazes:

- Resistant to industrial detergents
- Resistant to sharp knives: will not scratch
- The colours remain bright

Lead and cadmium free glazes:

- Respect the Californian norm 65
- Food safe*



Chip resistant

Designed for professional use

- Simple design with reinforced edges
- Perfectly stackable
- Easy handling

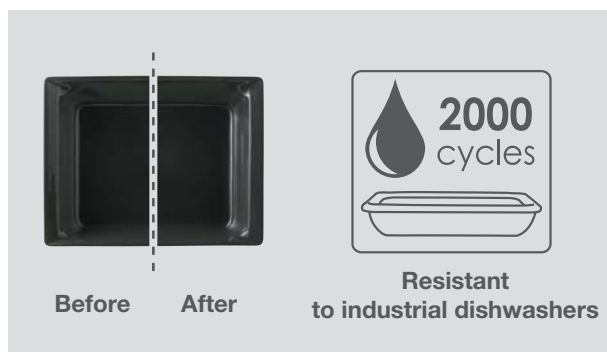
Perfectly flat base:

- Rapid, even heat diffusion

*Certified by an outside organisation.

The advantages of Emile Henry's HR Ceramic

Industrial dishwashers










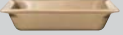
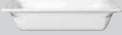
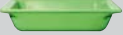

























The exclusive production process of our **HR Ceramic** offers an excellent resistance to industrial detergents and dishwashers, beyond the recommended 2000 cycles.

More colour options with special production



A choice of colours to enhance and personalise your service. Possibility to choose your own colour* for only 250 pieces per shape.

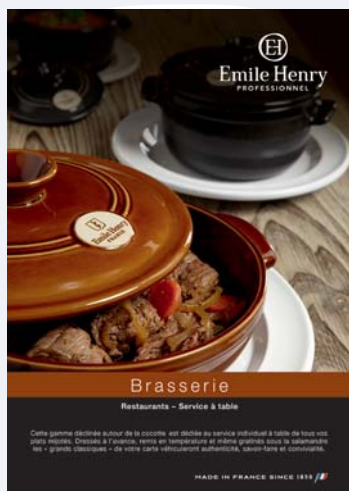
(* amongst the 13 Emile Henry collections for 2012).

Ref.	Item	Material	Size	Capacity	Weight	P.P.C	Poivre (79)	Muscade (96)	Nougat (11)	Granny (75)
44 12	RECTANGULAR GN1/2	 HIGH RESISTANCE OVEN CERAMIC	13 x 10 x 2.5"	3 QT.	1,8 kg 4 lbs.	3				
44 13	RECTANGULAR GN1/3	 HIGH RESISTANCE OVEN CERAMIC	13 x 6.5 x 2.5"	1.7 QT.	1,2 kg 2.7 lbs.	3				
44 88	PLATE GN 1/4	 HIGH RESISTANCE OVEN CERAMIC	10.5 x 6.5 x 0.5"	-	650 g 1.5 lbs.	4				
44 20	BOWL M	 HIGH RESISTANCE OVEN CERAMIC	Ø 9.5 - H 3.5"	2.2 QT.	900 g 2 lbs	4				
44 35	BOWL XL	 HIGH RESISTANCE OVEN CERAMIC	Ø 11.5 - H 4.5"	3.7 QT.	1,48 kg 3.2 lbs	2				
21 10	JAPANESE BOWL	 HIGH RESISTANCE OVEN CERAMIC	Ø 4.5 - H 2.5"	7 oz.	200 g 0.5 lbs.	6				
21 02	SWEET CUP	 HIGH RESISTANCE OVEN CERAMIC	Ø 3 - H 2"	2.5 oz.	110 g 0.3 lbs.	6				



The other PROFESSIONAL ranges from Emile Henry

The **Gastron**[®] range is the solution for functional, resistant ceramic adapted to intensive use in mass catering. Providing GN containers and versatile dishes for buffet presentations, Gastron[®] offers an attractive environment for **institutions and catering** and enhances the food served in standardized equipment.

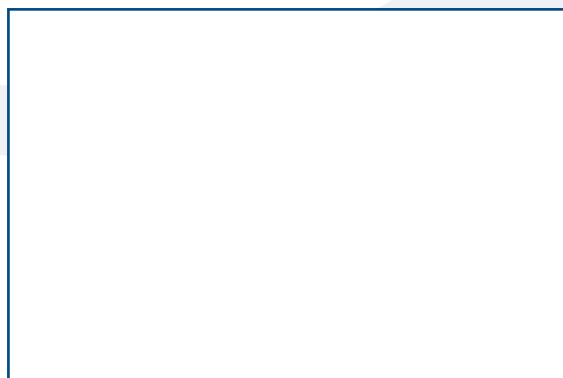


Centred around the stewpot, the **Brasserie** range is dedicated to **individual service at the table**. Prepared in advance then heated up or browned under the salamander, the classic dishes on your menu will convey authenticity, savoir-faire and conviviality.



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