

Emile Henry

FRANCE



BEAUTIFUL, USEFUL & DURABLE

SPECIALIZED TOOLS

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SPECIALIZED TOOLS

PIZZA



Pizza Stone

Make your favorite pizzas at home! Whether for a pizza party, a Mediterranean flavors lunch or a last-minute get-together, you can bake them in minutes on our Pizza Stones, in your oven or on the barbecue. And if making the dough feels intimidating, ready-made dough will also do the job to experience instant gratification with a perfectly cooked, crispy golden crust...

34
Burgundy

79
Charcoal

7562 (1 PPC)
Deep dish pizza pan
Ø 12 in



EH 34 7562



EH 79 7562

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

7524 (1 PPC)
Square pizza stone
14 x 14 in



EH 34 7524



EH 79 7524

7618 (1 PPC)
Rectangular pizza stone
18 x 14 in



EH 34 7618



EH 79 7618

7515 (3 PPC)
Focaccia bread / Detroit pizza - baking pan
16 x 12.5 in
(NOT BBQ COMPATIBLE)



EH 34 7515



EH 79 7515



'Maestro' the stone

Master of its trade

Similar to professional pizza stones in its thickness and reactivity, 'Maestro' The Stone rises quickly in temperature, restoring powerful and uniform heat for faster and even cooking of homemade pizzas. Result: the ultimate crust!



7617 (1 PPC)
Pizza stone 'Maestro'
'Maestro' the stone
17 x 13 x 1.25 in



EH 56 7617 | EH 56 9517

00PELLE7514 (3 PPC)
Pizza peel
18 x 13 in



00PELLE7514

9714 (3 PPC)
Pizza set
Peel size 18 x 13 in
Pizza Stone size Ø 14.5 in



EH 79 9714



Perfect Detroit-style pizza?

Crispy, golden crust... Chewy, fluffy textured crumb, with tangy cheese melted directly into the dough for a gooey, buttery sensation... Topped with sweet tomato sauce, garlic and spices... Not to forget delicious, crunchy corners... That is the promise of our baker!












BREAD

Home made bread

From the pleasure of kneading to the joy of sharing, baking your own bread is extremely satisfying. With their domed lids to retain just the right level of humidity, our bread bakers allow you to bake delicious loaves or baguettes with a golden, crispy crust...authentic and generous!



	34 Burgundy	79 Charcoal	50 Linen
5501 (1 PPC) Artisan bread baker 13.6 x 8.9 x 3.4 in 5.4 Q	 EH 34 5501	 EH 79 5501	 EH 50 5501
5500 (1 PPC) Bread pot 9.4 x 9.4 x 6.3 in 2.1 Q	 EH 34 5500	 EH 79 5500	 EH 50 5500
5504 (1 PPC) Bread loaf baker 9.4 x 5.9 x 4.9 in 2.1 Q	 EH 34 5504	 EH 79 5504	 EH 50 5504
5503 (1 PPC) Pullman/Long loaf bread baker 13.4 x 5.3 x 5.5 in 2.3 Q	 EH 34 5503	 EH 79 5503	 EH 50 5503
5508 (1 PPC) Bread cloche 13.2 x 11.2 x 7 in	 EH 34 5508	 EH 79 5508	 EH 50 5508
5507 (1 PPC) Modern cloche 12.7 x 11.6 x 5.5 in 5.5 Q	 EH 34 5507	 EH 79 5507	 EH 50 5507

	34 Burgundy	79 Charcoal	50 Linen
5506 (1 PPC) Baguette baker 15.4 x 9.4 in 3 baguettes	 EH 34 5506	 EH 79 5506	 EH 50 5506
5519 (1 PPC) Mini Baguette Baker 15.4 x 9.4 in 5 mini-baguettes	 EH 34 5519	 EH 79 5519	 EH 50 5519
5502 (1 PPC) Ciabatta Baker 15.3 x 9 x 4.3 in 2 ciabatta	 EH 34 5502	 EH 79 5502	 EH 50 5502



FOCACCIA BREAD

	34 Burgundy	79 Charcoal
7515 (3 PPC) Focaccia bread / Detroit pizza - baking pan 16 x 12.5 in	 EH 34 7515	 EH 79 7515

Bella Focaccia!

Some think of it as flat bread, others as thick pizza... One thing we all agree on is that focaccia is another tasty Italian speciality - whether you dip it in olive oil for a snack or serve it with salad for lunch!

**Soft and
crispy...**





COOKING FISH

Perfectly moist...

Whether you choose to prepare cod filets, an entire bar or a whole side of salmon, the “papillote-style” Fish Baker will create the perfect conditions to roast or steam your fish. It locks in moisture and diffuses heat evenly in the flesh and the sides you decide to cook it with. Requiring little to no fat, it promotes a healthy and tasting way of cooking fish, without drying it out.

8443 (1 PPC)
**Oval covered baker/
 Fish baker**
 16.1 x 9.4 x 4.1 in | 2 Q



OVENWARE

Au gratin

Some recipes are not complete without a crusty topping called ‘gratin’, a real treat much easier 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!

OVENPROOF BOWL



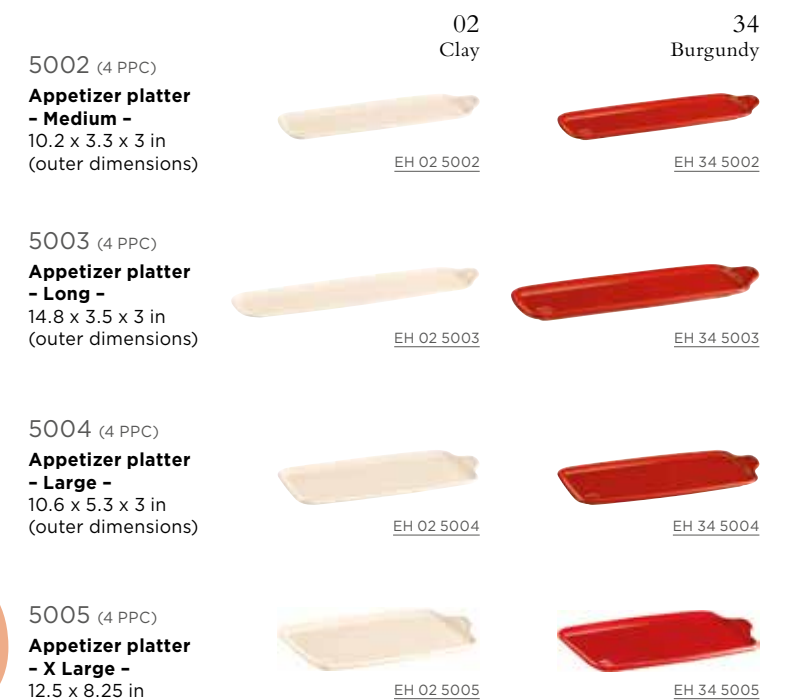
BAKED CHEESE

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.



“APERITIVO” APPETIZER PLATTER



NEW SIZE

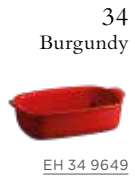


the right dish

OVEN DISH

Ultime

9649 (3 PPC)
Individual
8.75 x 5.5 x 2.4 in | 0.8 Q



2050 (3 PPC)
Square
11 x 9.1 x 3 in | 2.2 Q



9650 (3 PPC)
Small rectangular
11.4 x 7.5 x 2.8 in | 1.75 Q



9652 (3 PPC)
Medium rectangular
14.2 x 9.1 x 2.8 in | 3.1 Q



9654 (2 PPC)
Large rectangular
16.5 x 10.6 x 3.5 in | 4.8 Q



The right dish

We love it to cook French tian, bake lasagna, roast chicken wings, try Grandma's traditional gratin, caramelize cherry tomatoes, reheat stuffed vegetables, make a tiramisu or some delicious hazelnut brownies... and plenty of other tasty recipes, because the right dish is made to last...



The right dish all the way,
from tarts to flans and from
crumbles to pies...

DEEP TART DISH

6024 (3 PPC)
Deep Tart Dish
8.7 x 1.6 in | 1.2 Q



6028 (3 PPC)
Deep Tart Dish
11.4 x 1.6 in | 2.1 Q



6031 (3 PPC)
Tart Dish
11.6 x 1.6 in | 1.30 Q



6032 (3 PPC)
Deep Tart Dish
12.6 x 2.2 in | 3 Q



6034 (2 PPC)
Slim Tart Dish
13.6 x 5.1 x 1.6 in | 1.7 Q



NEW
SIZE





BAKING DISH

What a performance!

Drum rolls... Drum rolls... On opening, the oven reveals a beautiful soufflé, standing proud and tall in its mould; as if supported by the high walls which encourage it to rise even higher, under the effect of the gentle heat diffused by the ceramic. There is no better material for making beautiful soufflés.

	02 Clay	34 Burgundy
6120 (4PPC) Small loaf dish 8.3 x 3.5 x 3 in 1.2 Q	 EH 02 6120	 EH 34 6120
6880 (2PPC) Souffle 8 x 3.3 in 2.6 Q	 EH 02 6880	 EH 34 6880



RAMEKINS

RUFFLED DISH

	11 Flour	34 Burgundy	02 Clay
6187 (3 PPC) Ruffled pie dish 10.4 x 10.4 x 2.4 in 1.25 Q		 EH 34 6187	 EH 02 6187
6131 (3 PPC) Pie dish 10.2 x 10.2 x 2.2 in 1.5 Q	 EH 11 6131	 EH 34 6131	 EH 02 6131
6161 (3 PPC) Le Grand pie dish 11.6 x 11.6 x 2.2 in 2.1 Q	 EH 11 6161	 EH 34 6161	

So good!

It's in the oven that they break all records! Thanks to the High Resistance ceramic, pie and tart dishes provide optimum baking results without drying out around the edges. Here's a little gourmet tip; use butter to grease the dish, add a sprinkling of sugar, and you get a delicious caramelised coating. You can't beat it...



	02 Clay	34 Burgundy
4008 (6 PPC) Set 2x ramekin n°8 (10.08) 3.3 x 3.3 x 2.8 in 6.75 oz	 EH 02 4008	 EH 34 4008
4009 (6 PPC) Set 2x ramekin n°9 (10.09) 3.5 x 3.5 x 2.2 in 5 oz	 EH 02 4009	 EH 34 4009
4010 (6 PPC) Set 2x ramekin n°10 (10.10) 4.1 x 4.1 x 2.5 in 8.5 oz	 EH 02 4010	 EH 34 4010
4013 (6 PPC) Set 2x Crème brûlée (10.13) 5.1 x 5.1 x 1.4 in 8.5 oz	 EH 02 4013	 EH 34 4013



MODERN CLASSICS



	23 Sugar	36 Rouge	55 Twilight	81 Pearl Gray
2023 (3 PPC) Square baking dish 10.6 x 9.1 x 2.6 in 2 Q				
9629 (4 PPC) Individual rectangular baker 7.9 x 5.5 x 1.8 in 18 oz				
9628 (4 PPC) Small rectangular baker 10.2 x 6.9 in 0.9 Q				
9620 (3 PPC) Medium rectangular baker 11 x 8 in 3 Q				
9626 (2 PPC) Large rectangular baker 13.8 x 9.7 x 2.6 in 4.7 Q				
9627 (2 PPC) Extra large rectangular baker 17.75 x 11 x 3 in 5 Q				

	23 Sugar	36 Rouge	55 Twilight	81 Pearl Gray
4020 (1 PPC) Ramekins set of 2 4 x 2.4 8 oz				
9522 (6 PPC) Pie dish mini - set of 2 5.5 x 1.5 in 8 oz				
6121 (3 PPC) Pie dish 10.2 x 2.6 in 1.7 Q				
6320 (3 PPC) Loaf pan 10 x 5.8 x 3.1 in 1.4 Q				
9029 (4 PPC) Individual oval baker 8.3 x 5.5 x 1.9 in 14 oz				
9028 (4 PPC) Small oval baker 10.6 x 7.1 x 2.1 in 0.9 Q				



NEW SIZE



EH IN THE KITCHEN



NEW



The Mortar

A real crush

Made to extract the subtle textures and flavours from raw, natural ingredients, The Mortar was designed to offer excellent stability and a solid grip on the pestle to foster strength for grinding, crushing, mashing - with confidence and an elegant gesture.



0257 (1 PPC)
The Mortar
6.25 x 6.25 x 3.75 in | 0.95 Q



0216 (1 PPC)
Vinegar cruet
Ø 4.1 x 6 in | 13.5 oz



0215 (1 PPC)
Oil cruet
3 x 3 x 6.9 in | 15 oz



0201 (3 PPC)
Salt pig
3.9 x 5.3 in | 12 oz





STORAGE

Our Storage Bowls rely on our grandmothers' tricks to preserve the contents for longer... and naturally. What's more, the clever design allows an elegant presentation of beautiful fruit on the top, while onions, garlic and potatoes are safely kept out of sight, drafts and light.



8764 (1 PPC)
Deep storage bowl
Ø 10.6 in | H 7.5 in | 4.7 Q



8765 (1 PPC)
Large storage bowl
Ø 14 in | 14.1 x 6.2 in | 6.5 Q



8763 (1 PPC)
Garlic pot
Ø 5.75 | 11 Q
Outer: 5.7" x 5.3"
Inner: 5.3" x 4"



CHEESE STORAGE



NEW



8760 (1 PPC)
Cheese Box
12 x 8 x 4.25 in | 3.7 Q



Think inside the box!

Imagine your cheese nestled inside our ceramic Cheese Box, nicely preserved, sheltered from the dry cold of the fridge and ready to be elegantly displayed on the lid which, once flipped over, becomes a handsome cheese platter...

BREAD STORAGE



NEW COLOR

8750 (1 PPC)
Bread box
14 x 9.8 x 6.1 in | 6.9 Q



71 Truffle

EH 71 8750



NEW
SEPT. 2023

Cookie Jar

Whether they're homemade with love or chosen with care, cookies belong in a place that keeps them fresh as long as possible, and handy! The Cookie Jar, with its generous size, timeless design and practical lid, quickly becomes a centerpiece on the kitchen counter or sideboard, because it is stylish to store sweet treats while preventing them from becoming stale.



8755 (1 PPC)
Cookie Jar
7.75 x 7 x 9 in | 2.75 Qt



FOOD PREPARATION

The good mix

Cooking can be a challenge or a pleasure, and the right utensils will make the difference. Easy to handle and to care for, stable and sturdy, healthy and durable, our new Mixing Bowls were conceived to better the experience and ensure great results!.



	34 Burgundy	11 Flour	02 Clay	97 Blue Flame
6562 (2 PPC) Mixing bowl Small 9.6 x 7 x 5.3 in 2.5 Q				
	EH 34 6562	EH 11 6562	EH 02 6562	EH 97 6562
6563 (2 PPC) Mixing bowl Medium 10.6 x 7.6 x 5.7 in 3.5 Q				
	EH 34 6563	EH 11 6563	EH 02 6563	EH 97 6563
6564 (1 PPC) Mixing bowl Large 11.5 x 8.5 x 6.3 in 4.75 Q				
	EH 34 6564	EH 11 6564	EH 02 6564	EH 97 6564



When details make the difference

The horizontal handle allows for a solid and secure grip while mixing, whatever the preparation. Inserting your fingers in the handle from above provides a good grip for lifting the bowl more easily, without straining.

With just the right weight, it remains stable when mixing with a spoon, and the slant at the base allows the bowl to stay tilted for easy whisking.





NEW

Vinegar Pot

How to make your own wine vinegar?

METHOD 1: Creating a vinegar "mother"

Open your Vinegar Pot and pour in a bottle of good-quality red or dry white wine reaching (8-10° alcohol). Then, add 350 ml of organic artisanal vinegar.

Replace the lid and store the Vinegar Pot at 20-30°C / 65-85°F.

A thin, white layer - the so-called "mother" - appears above the surface of the liquid after a few days.

It takes 2 months of patience before using your own vinegar by extracting the desired amount; 200 ml of this precious seasoning can be used every two weeks.

METHOD 2: Obtaining a "mother" from family or friends

Ask a relative to provide you with a piece of "mother". Pour two bottles of good-quality wine in the Vinegar Pot and place the vinegar "mother" on the surface.

Put the lid back on the Vinegar Pot and wait for 4 to 6 weeks before collecting some of your own vinegar.

71
Truffle



6682 (1 PPC)
Vinegar Pot
6 x 6 x 8 in | 2.1 Q

[EH 71 6682](#)

A good idea for authentic flavours

At last, homemade vinegar is back, with a Vinegar Pot adapted to contemporary lifestyle and interior design. Vinegar, but not only! Kombucha tea, Kimchi with water... for curious minds there are plenty of ideas for flavours to cultivate.

emilehenry.com/waterKimchi



COOKWARE

Delight

CERAMIC COOKING INTENSE FLAVOURS



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—but also in the traditional oven and microwave.
- Much lighter, a 'Delight' casserole is accessible to more users and easier to handle than a classic one.
- Its unparalleled resistance to heat and its reactivity allow browning, sealing and sautéing!

77
Slate

6620 (1 PPC)
Small casserole
10.3 x 8." x 6.8 | 2 Q



[EH 77 6620](#)

6640 (1 PPC)
Round casserole
12.3 x 10.7 x 6.1 | 4 Q



[EH 77 6640](#)

6625 (1 PPC)
Braiser
12.3 x 10.7 x 6.1 | 2.5 Q



[EH 77 6625](#)

6645 (1 PPC)
Oval casserole
14.4 x 9.5 x 7.6 in | 4.5 Q



[EH 77 6645](#)

7A
Slate

6626 (1 PPC)
Tagine
10.8 x 10.8 x 9 in | 2 Q



[EH 7A 6626](#)

77
Slate/Crème



[EH 77 6626](#)

6632 (1 PPC)
Tagine
13 x 9 x 12.25 in | 4 Q



[EH 7A 6632](#)



[EH 77 6632](#)

77
Slate

6699 (1 PPC)
Tatin Tart Set
13 x 11 x 2 in | 2.4 Q



[EH 77 6699](#)



TAGINE



Bring on the flavours!

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

5626 (1 PPC)
Tagine
10.6 x 7.9 in | 2.1 Q



5632 (1 PPC)
Tagine
12.6 x 9.1 in | 3.7 Q



flame CERAMIC DUTCH OVEN

4525 (1 PPC)
Round Stewpot
8.7 x 6 in | 2.6 Q



4540 (1 PPC)
Round Stewpot
10.2 x 6.5 in | 4.2 Q



4553 (1 PPC)
Round Stewpot
11.2 x 7.1 in | 5.5 Q



4560 (1 PPC)
Oval Stewpot
13.2 x 10.4 x 7.3 in | 6.3 QL



9922 (1 PPC)
Cheese fondue set
9.4 x 3.5 in | 2.6 Q



NEW



Rice Pot

Perfect, every time

Long or short grain, wild or Jasmine, white or red... inspired by traditional rice cooking methods and utensils, the new Rice Pot is expert in cooking rice grains to perfection while enhancing flavours. With tall, thick walls, it gently diffuses the heat, while its inner lid retains the steam close enough to the rice to ensure it is evenly cooked and respects the texture of the grain.



4577 (1 PPC)
Rice pot
8 x 7.65 x 8.46 in | 2.65 Q



Sublime

Best in the category!

Highly versatile, 'Sublime' cookware allows you to prepare slow-cooked, fried, or sauce-based recipes like stews, as well as larger pieces of meat to roast in the oven.



























NEW

	14 Sienna	55 Cream	66 Indigo	77 Graphite
EH 4793 (1 PPC) Braiser large 15 x 13 x 5.25 in 3.2 Q	EH 14 4793	EH 55 4793	EH 66 4793	EH 77 4793
EH 4740 (1 PPC) Dutch oven 13.4 x 11.2 x 6.5 in 4 Q	EH 14 4740	EH 55 4740	EH 66 4740	EH 77 4740
EH 4760 (1 PPC) Dutch oven 14.4 x 12.7 x 7 in 6 Q	EH 14 4760	EH 55 4760	EH 66 4760	EH 77 4760
EH 4770 (1 PPC) Dutch oven 15.24 x 13.2 x 7.3 in 7.5 Q	EH 14 4770	EH 55 4770	EH 66 4770	EH 77 4770
















TABLEWARE

	34 Burgundy	11 Flour	97 Blue Flame
2116 (6 PPC) Individual salad bowl 6.1 x 6.1 x 2 in 17 oz	 EH 34 2116	 EH 11 2116	 EH 97 2116
2122 (4 PPC) Small salad bowl 8.7 x 8.7 x 2.8 in 1.4 Q	 EH 34 2122	 EH 11 2122	 EH 97 2122
2128 (2 PPC) Large salad bowl 11 x 11 x 3.5 in 3.4 Q	 EH 34 2128	 EH 11 2128	 EH 97 2128
2121 (4 PPC) Cereal bowl 6 x 3.1 in 22 oz	 EH 34 2121	 EH 11 2121	 EH 97 2121
8870 (4 PPC) Salad / dessert plate 8.3 x 8.3 x .8 in	 EH 34 8870	 EH 11 8870	 EH 97 8870
8871 (4 PPC) Soup bowl 8.7 x 8.7 x 1.6 in 13.5 oz	 EH 34 8871	 EH 11 8871	 EH 97 8871
8878 (4 PPC) Dinner plate 11 x 11 x 1.0 in	 EH 34 8878	 EH 11 8878	 EH 97 8878
8807/3 (1 PPC) Dinnerware set (8878, 8870, 2121)	 EH 34 8807/3	 EH 11 8807/3	 EH 97 8807/3



NEW

“EVERYDAY”

	30 Rouge / Ivory	21 Sugar / Ivory	52 Ocean / Ivory
8928 (4 PPC) Dinner plate Ø 11"	 EH 30 8928	 EH 21 8928	 EH 52 8928
8921 (4 PPC) Salad /dessert plate Ø 8"	 EH 30 8921	 EH 21 8921	 EH 52 8921
2286 (4 PPC) Cereal bowl Ø 6.25" 0.75 Q	 EH 30 2286	 EH 21 2286	 EH 52 2286
3322 (4 PPC) Pasta bowl Ø 8.75" 1 Q	 EH 30 3322	 EH 21 3322	 EH 52 3322

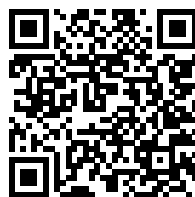




MERCHANDISING

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