

Cuiores de France



From traditional to industrial craftsmanship

It began in 1971 in Baldenheim, Alsace, when Jean-Pierre Martin decided to put his skills as a coppersmith and his love for the authentic and creative culinary tradition of his homeland into an entrepreneurial venture.

That was how Baumalu was born.

The cooks of village inns, followed by the great chefs of bourgeois restaurants, appreciated the quality and diversity of the products and made its reputation. Baumalu became a national name and the company entered export markets.

With over 25 specialised workers in its historic plant, Baumalu now processes 400 tons of copper – each piece is still worked by hand – and achieves € 30 million in sales every year.

From innovation to internationalization

In addition to a wide classic range, Baumalu is continuously developing new products, such as Miniatures in 2008, in consultation with major chefs. It now operates in major markets in Europe, Asia and North America.

The endorsement of Baumalu products by Emile Jung, the famous chef with Michelin stars who is an international ambassador for French gastronomy and tableware, has now confirmed their high-quality status, particularly amongst specialized retailers and Parisian department stores.

Serving restaurant professionals and lovers of tasty family cuisine, Baumalu creations now drive a lively business and uphold the excellence of a centuries-old tradition.

“Like Emile Jung of Le Crocodile, Baumalu would like to delight the palates of all gastronomes, with a subtle balance in line with the cardinal virtue of a great chef – serving hot and fresh”.



Solid copper, tin-coated interior. Cast-iron handles.

Item	Diameter (cm)	Part No.	Gencod
Series of 5 smooth tin-coated saucepans			
Saucepans for gas range	from 10 to 18	201029	3216382010293
Saucepans for gas range	from 12 to 20	201020	3216382010200
Individual			
Saucepan for gas range	10	201021	3216382010217
Saucepan for gas range	12	201022	3216382010224
Saucepan for gas range	14	201023	3216382010231
Saucepan for gas range	16	201024	3216382010248
Saucepan for gas range	18	201025	3216382010255
Saucepan for gas range	20	201026	3216382010262
Saucepans for all range except induction	from 12 to 20	201050	3216382010507
Saucepans for all range except induction	12	201052	3216382010521
Saucepans for all range except induction	14	201053	3216382010538
Saucepans for all range except induction	16	201054	3216382010545
Saucepans for all range except induction	18	201055	3216382010552
Saucepans for all range except induction	20	201056	3216382010569
Series of 5 tapered tin-coated saucepans			
Saucepan for gas range	from 10 to 18	201039	3216382010392
Saucepan for gas range	from 12 to 20	201030	3216382010309
Individual			
Tapered saucepan for gas range	10	201031	3216382010316
Tapered saucepan for gas range	12	201032	3216382010323
Tapered saucepan for gas range	14	201033	3216382010330
Tapered saucepan for gas range	16	201034	3216382010347
Tapered saucepan for gas range	18	201035	3216382010354
Tapered saucepan for gas range	20	201036	3216382010361
Saucepans for all range except induction	from 12 to 20	201060	3216382010606
Tapered saucepan for all range except induction	12	201062	3216382010620
Tapered saucepan for all range except induction	14	201063	3216382010637
Tapered saucepan for all range except induction	16	201064	3216382010644
Tapered saucepan for all range except induction	18	201065	3216382010651
Tapered saucepan for all range except induction	20	201066	3216382010668
Tapered conical saucepans			
Saucepans for all range except induction	16	216011	3216382160110
Saucepans for all range except induction	18	216012	3216382160127
Saucepans for all range except induction	20	216013	3216382160134
Saucepans for all range except induction	22	216014	3216382160141
Saucepans for all range except induction	24	216015	3216382160158
Saucepans for all range except induction	26	216016	3216382160165
Tin-coated lids			
Tin-coated lid	12	219002	3216382190025
Tin-coated lid	14	219003	3216382190032
Tin-coated lid	16	219004	3216382190049
Tin-coated lid	18	219005	3216382190056
Tin-coated lid	20	219006	3216382190063
Tin-coated lid	22	219007	3216382190070
Tin-coated lid	24	219008	3216382190087
Tin-coated lid	26	219009	3216382190094
Tin-coated lid	28	219010	3216382190100



Series of 5 smooth tin-coated saucepans



Smooth exterior



Series of 5 tapered tin-coated saucepans



Tapered exterior



Saucepans

A complete range in terms of size and volume, for perfect cooking with fully controlled temperature.



Conical bottom



Tapered conical saucepans



Lids



Tip from the chef

Do not hesitate to use a good quantity of water to cook vegetables. That will speed up the process, and more importantly, protect their colours and retain the strength of their taste.

Also, try vegetable varieties – their taste will develop fully in a harmonious taste.





Solid copper, tin-coated interior. Cast-iron handles.

Tip from the chef

Because your pan will provide dense and even heating, a whole kidney or an escalope of foie gras will stay juicy and tasty. Do not hesitate to season it and add wild herbs to magnify your dish and give it originality.



Frying pans



High-sided frying pan with lid



Frying pans

A classic set, practical and very easy to handles, for particular success with whole pieces.

Item	Diameter (cm)	Part No.	Gencod
Frying pans			
Frying pan	16	202010	3216382020100
Frying pan	20	202011	3216382020117
Frying pan	24	202012	3216382020124
Frying pan	26	202013	3216382020131
Frying pan	28	202014	3216382020148
Frying pan	30	202015	3216382020155
Frying pan	32	202016	3216382020162
High-sided frying pans			
High-sided frying pan + lid	16	203009	3216382030093
High-sided frying pan + lid	20	203010	3216382030109
High-sided frying pan + lid	22	203011	3216382030116
High-sided frying pan + lid	24	203012	3216382030123
High-sided frying pan + lid	26	203013	3216382030130



GAS



ELECTRICAL



CERAMIC



HALOGEN





Solid copper, tin-coated interior. Cast-iron handles.



Casserole with lid

Item	Diameter (cm)	Part No.	Gencod
Stewpots			
Stewpot + lid	16	204010	3216382040108
Stewpot + lid	20	204011	3216382040115
Stewpot + lid	22	204012	3216382040122
Stewpot + lid	24	204013	3216382040139
Stewpot + lid	26	204014	3216382040146
Stewpot + lid	28	204015	3216382040153
Oval casseroles			
Casseroles + lid	16	214011	3216382140112
Casseroles + lid	20	214012	3216382140129
Casseroles + lid	24	214013	3216382140136
Fish kettle			
Tapered fish kettle	60	206011	3216382060113



Stewpots with lids



GAS



ELECTRICAL



CERAMIC



HALOGEN

Stewpots, casseroles and fish kettles

An original and reliable supplementary line for spectacular cuisine with whole pieces, enabling close temperature control.



Tapered fish kettle with lid

Tip from the chef

With the fish kettle, which is just right for the shape of the product and immersing it nicely, I would advise cooking whole fish on the bone at 133°F (56°C) in court-bouillon, in order to preserve the consistency and taste of the flesh. You will appreciate how easy it is to handles and to take it out and serve it.





Solid copper, tin-coated interior. Cast-iron handles.

Tip from the chef

Miniatures are ideal for starters and desserts, because the quantity of sauce is in proportion.

They may also be used for a large variety of accompaniments, to enhance the pleasure of the eater. And above all - a critical detail for a chef - you will serve hot and fresh products.



High-sided frying pan with lid

Serving frying pan

Serving dish



Decorative mini pan (no tin coating)

New Miniatures

*This new line is sought after by professionals for its playful side, ideal for servings that suit the appetite.
The range is increasingly replacing sauceboat.*



Serving dish

Stewpot with lid



Conical saucepan

Casserole with lid



Item	Diameter (cm)	Part No.	Gencod
Miniatures			
Saucepan for gas range	10	201021	3216382010217
Conical saucepan	14	216010	3216382160103
High-sided frying pan with lid	12	203006	3216382030062
High-sided frying pan with lid	14	203007	3216382030079
High-sided frying pan with lid	16	203009	3216382030093
Serving dish	16	205100	3216382051005
Serving frying pan	16	205001	3216382050015
Casserole + lid	16	214011	3216382140112
Stewpot + lid	12	204008	3216382040085
Stewpot + lid	14	204009	3216382040092
Stewpot + lid	16	204010	3216382040108
Decorative mini pan (no tin coating)	10,5	207040	3216382070402



Solid copper. Cast-iron handles.



Tapered pan

Smooth pan

Preserve pan that does not require tin coating



Skimmer and ladle

Item	Diameter (cm)	Part No.	Gencod
Pans without tin coating			
Preserving pan for gas range	26	207012	3216382070129
9-litre preserving pan for gas range	38	207032	3216382070327
12-litre preserving pan for all range except induction	40	207031	3216382070310
Decorative mini pan	10.5	207040	3216382070402
Accessories without tin coating			
Ladle	-	212011	3216382120114
Skimmer	-	212012	3216382120121
Tin-coated Mini Sauce pots			
Mini Sauce pot	10	201167	3216382011672
Mini Sauce pot	11	201168	3216382011689



Mini Sauce pot

Pans, Accessories

*A line of accessories indispensable for working with ease and precision.
A range of pans for success with your recipes.*



Le Crocodile

Welcome to Le Crocodile, where Monique and Emile Jung cultivate the art of good eating with passion.

Discover their refined table, rich in flavours and poetry and go on a trip to the land of Gastronomy and the finest vineyards of France and the world!

Give in to the delicious surprises of refined dishes with rare and singular tastes, in perfect harmony with the warm atmosphere.

Like a symphony of savours interpreted with brio, these new gustatory emotions will remain forever etched in the memory of your palate.



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