

Stainless steel cookware

ALCHIMY

HORECA & RETAIL



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de Buyer 
DEPUIS 1830

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The Alchemy collection is the perfect combination between the requirements of Chefs and the needs of everyday cooks. Easy to clean, healthy and durable, stainless steel ticks all the boxes. Its 3-layer monobloc design guarantees even temperature distribution and means you're in complete control of even the most finicky cooking. This design reduces energy consumption.

It is graduated and easy for the whole brigade to use.

The comfortable, high, waterproof handle makes handling and cleaning easier. The ergonomic fittings are solidly riveted in place. Its brushed finish adds extra elegance to its very professional style.



Tribute to the Chefs and to the Bocuse d'Or

a collection rendering homage to almost
100 years of collaboration between the
manufacturer de Buyer and Univers des Chefs.
This collection was launched the year of our first
partnership with the Bocuse d'Or 2021 finals, the
most prestigious of cooking competitions !

PRODUCT BENEFITS

Stainless steel cookware

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PRODUCT BENEFITS

Capacity marks

ADVANTAGES

- Volumes in pure tradition.
- Volume capacity in L and Qt.

Pouring rim

- Pour precisely all types of preparations.

Satin brushed finish

ADVANTAGES

- Professional look.
- Modern design.



Watertight tube handle and stainless steel wire handles, riveted

ADVANTAGES

- Designed for improved ergonomics and handling comfort.
- Undetachable / Permanent fixing comfort.
- Easy to carry and dispatch on the stove, confort.
- Dishwasher safe.

French curve handle

ADVANTAGES

- Upraised for optimized organization on cooking surface.
- Away from the heat source : remain cold (max 27°C after 30 min of heating).

De Buyer's brand stamped

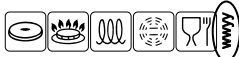
ADVANTAGE

- Elegant and long lasting brand identification.

MULTILAYER STAINLESS STEEL BODY 3-LAYER

- Homogeneous diffusion of temperature throughout the body.
- Identical reactivity when temperature increases and reduces.
- Ideal for any delicate dish.

de Buyer 



INOX INDUCTION

Ø 20 cm - Ø 7,9 in
2,5 L - 2,6 Qt

MADE IN FRANCE

Bottom laser marking

- Product's information
- Traceability

Glass lid stainless steel knob

ADVANTAGES

- Allows you to monitor the cooking process.
- Easy to hold and turn over onto the worktop, and doesn't drip water.
- Fits every product in the line, except frying pans.



Stainless steel lid

ADVANTAGES

- Comfortable wide handle.
- Rounded shape for auto-basting effect
- Fits every product in the line, except frying pans.



MULTILAYER STAINLESS STEEL : 3-LAYER

- 2,3 to 2,7 mm thickness.

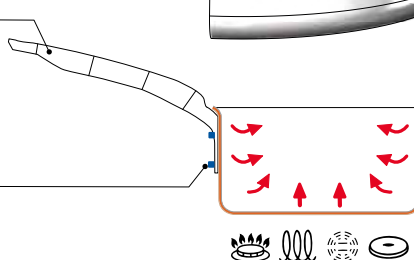
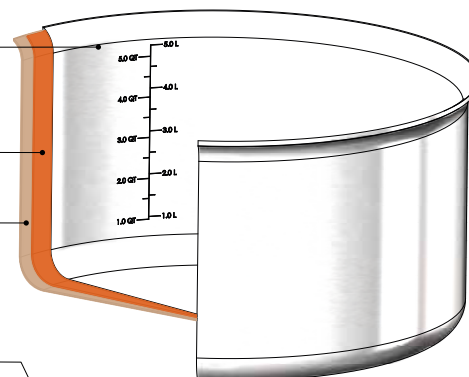
Inox 18/10 intérieur
Stainless steel 18/10 inside
Edelstahl 18/10 innen

Aluminium

INOX INDUCTION extérieur
STAINLESS STEEL
INDUCTION outside
INOX INDUCTION außen

Queue tube inox étanche
courbée à la française
French style curved handle,
watertight and cold
Wasserdichter Rohrstoel aus
Edelstahl französisch gebogen

Montures rivetées
Riveted handles
Genietet Griff



de Buyer 

DEPUIS 1830

DISTRIBUTOR RECOMMANDATIONS

1 Storage

- On receipt at your store or warehouse : to keep the stainless steel shiny, store in the original packaging. When on display in store, wipe daily with a soft, dry cloth to remove finger marks. Store in a dry place.

USER RECOMMANDATIONS

2 Cooking types and methods

- | | | |
|---|---|--|
| ☒ GRILL | ☒ COOK "A L'ANGLAISE" | ☒ BRAISE |
| ☒ DEGLAZE | ☒ POACH | ☒ REDUCE |
| ☒ SAUTÉ | ☒ COURT BOUILLON | ☒ SIMMER |
| ☒ STEAM | ☒ BLANCH | ☒ FLAMBÉ |
| ☒ FRY | ☒ ROAST | ☒ BROWN |

3 Recipe ideas

- Saucepans : beurre blanc, Béarnaise sauce, panade, brown butter, choux pastry, custard, crème pâtissière, chocolate sauce...
- Frying pans : pepper steak, escalope in cream sauce, scallops, caramelised morel pears, spicy roasted pineapple...
- Sauté pans : braised chicory with orange, beetroot risotto, vegetable stew, scrambled eggs...
- Wok : Asian recipes deglazed with rice vinegar.
- Stewpan : beef bourguignon, navarin of lamb and spring vegetables, oxtail lorraine...

4 Instructions

- Never leave empty on a heat source.
- Don't overheat.
- Stir while cooking.

5 Care

- Wash in warm water with washing-up liquid.
- Leave to soak if needed.
- Dishwashers safe : avoid tablets, always clean at high temperature program.



PACKAGING

- Stainless steel instructions booklet.
- The product is wrapped in printed tissue paper.
- Plastic free packaging.



COLLECTION



• Saucepan
Ø 14 / 16 / 18 / 20 / 24 cm
3601.14 / 3601.16 / 3601.18 / 3601.20 / 3601.24
• 3601.03 Set of 3 saucepans Ø 16 / 18 / 20 cm



• Frypan
Ø 20 / 24 / 28 / 32 cm
3604.20 / 3604.24 / 3604.28 / 3604.32



• Straight sauté-pan
Ø 24 / 28 cm
3602.24 / 3602.28



• Rounded sauté-pan
Ø 16 / 24 cm
3603.16 / 3603.24



• Wok
Ø 32 cm
3608.32



• Stewpan without lid
Ø 16 / 20 / 24 / 28 cm
3605.16 / 3605.20 / 3605.24 / 3605.28

ACCESSORIES



Glass lid with stainless steel knob
Fits every product in the line, except frying pans.
Ø 14 / Ø 16 / Ø 18 / Ø 20 / Ø 24 / Ø 28 / Ø 32 cm
3429.14 / 3429.16 / 3429.18 / 3429.20 / 3429.24
3429.28 / 3429.32



Stainless steel lid
Fits every product in the line, except frying pans.
Ø 14 / Ø 16 / Ø 18 / Ø 20 / Ø 24 / Ø 28 / Ø 32
3509.14 / 3509.16 / 3509.18 / 3509.20 / 3509.24
3509.28 / 3509.32



• Stainless steel steamcooker
Ø 24 cm
3675.24

NEW 2022

SETS

**SET 3 pcs 3601.03**

- 1 saucepan ø 16 cm - 1,5 L. / 6.3 in - 1.6 qt
- 1 saucepan ø 18 cm - 2 L. / 7 in - 2.1qt
- 1 saucepan ø 20 cm - 2,5 L. / 7.9 in - 2.6 qt

**SET 6 pcs 3601.06**

- 1 saucepan ø 16 cm - 1,5 L. / 6.3in-1.6 qt
- 1 stewpan ø 20 cm - 2,5 L. / 7.9in - 2.6 qt
- 1 stewpan ø 24 cm - 5 L. / 9.45in - 5.3 qt
- 3 stainless steel lids ø 16 / 20 / 24 cm 6.3 in / 7.9 in / 9.45 in

**SET 8 pcs 3601.08**

- 1 saucepan ø 16 cm - 1,5 L. / 6.3 in - 1.6 qt
- 1 saucepan ø 20 cm - 2,5 L. / 7.9 in - 2.6 qt
- 1 rounded sauté-pan ø 16 cm - 1 L. / 6.3 in -1.05 qt
- 1 frypan ø 24 cm / 9.45 in
- 1 stewpan ø 24 cm - 5 L. / 9.45 in - 5.3 qt
- 3 glass lids ø 16 / 20 / 24 cm 6.3 in / 7.9 in / 9.45 in



Find all our pictures on <https://joomeo.com/DeBuyer>

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Password : France

LINK QR CODE



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