

# MERXTEAM

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BAKING EQUIPMENT



# MERXTEAM

Our history as a professional supplier of kitchen products for hotels, restaurants and catering goes back three decades. In close collaboration with the industry, we have expanded our product range, which today makes us one of the leading suppliers on the market in most categories.

Our assortment of baking products offers functional high-quality tools for the professional baker or confectioner. In a profession where fast pace, accuracy and wear is a part of everyday life, durable and reliable gear become the more important. That knowledge is key in developing our baking range which now meets the high level the industry requires.





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5 quick questions with

# Fredrik Borgskog

## Silver medalist - European Pastry Cup 2022

### How do you work sustainably?

I try to reuse and make the most of leftovers to reduce food waste. Good raw materials are important and I strive to shop locally grown organic food.

### Favourite tool?

The spatula and palette knife for sure.

### Your best moment as a baker?

The first tray of the day with freshly baked buns or croissants is lovely because that's about the only time you can smell the scent.

### Any advice for aspiring bakers and confectioners?

Dare to make mistakes.

### Do you have a professional dream?

I dream of creating a community for bakers and confectioners. A social place for nerds to hang out, bake, experiment and grow.



In a growing oasis on Ringön, amongst creative and innovative businesses, lies the unassuming industrial premise of a world class confectioner, Fredrik Borgskog. Borgskog is neither a bakery, confectionery or café, it's all that and then some. Inside the large premise Fredrik's playful and creative process produces everything from chocolate and pralines to pastries and bread. When there's time, Borgskog opens up the gates and invites the public in for some coffee and pastries.

Fredrik is a chef originally and self taught baker and confectioner. He has been on the Swedish Chefs' Team and the Swedish Pastry Team, been a part of the experimental confectioner community Pasteleria 413, as well as managed the praised bakery Brøderi Borgskog in Gothenburg.

All environmental pictures in this catalogue are taken together with Fredrik at Borgskogs.

# Cut your bread - tips & tricks.

- The easiest dough to cut is firm. A tip is to cold-prove the dough in a proving basket, so the surface becomes firmer and easier to cut.
- You need a sharp pair of scissors.
- Cut the dough after rising right before baking.
- Place a pan with water at the bottom of the oven together with your bread. This will make the heat inside the oven damp and will help the bread achieve the right crust.

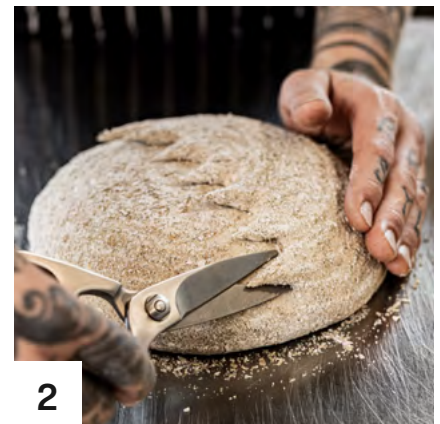
## 1. Proofing basket

- Round basket in natural rotan.
- Should not be soaked in water.

Ø 22 cm | Art.no. 92095



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## 2. Kitchen scissors

- A powerful multifunctional pair of scissors that easily cuts meat, fish and bird.
- The scissors has a jagged bow in the handle which is perfect for cracking open shellfish and nuts.
- When closed the opening in the middle works as a bottle opener.
- Made of stainless steel.

21,5x8,5 cm | Art.no. 65144



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## 3. Kitchen towels

- Durable kitchen towels in a linen- cotton mix.
- They measure 50x70 cm and come with stripes in two colours - red and blue.

red | Art.no. 62098

blue | Art.no. 62099



# Durable.

The springform and mould are among the most classical baking tools on the market. Our moulds are made of durable carbon steel lined with PFAS-free silicone. The folded edges and sharp corners enhances the releasability and simplifies both baking and cooking.



## Moulds

- Our springforms and loaf pans in carbon steel are lined with a non-stick coating which helps the bakery loosen.
- The moulds are heat proof up to 230°C.
- PFAS-free non-stick coating in silicone.

### 1. Loaf pans

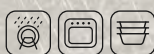
2,0 L | Art.no. 92090

1,5 L | Art.no. 92089

### 2. Springforms

Ø 26 cm | Art.no. 92094    Ø 20 cm | Art.no. 92092

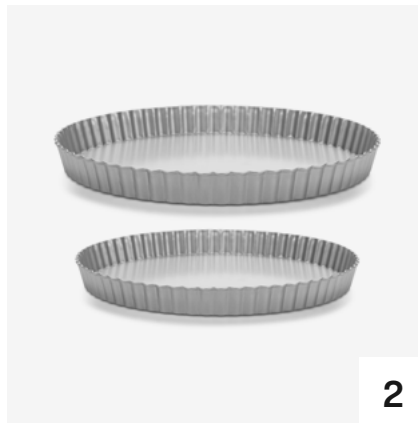
Ø 24 cm | Art.no. 92093    Ø 18 cm | Art.no. 92091



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Professional cooking



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# Simplify your serving.

Create pies, pastries or tarts with pie moulds from Exxent. The moulds are 2,5 cm tall and has a folded edge made of non-stick coated carbon steel. With a removable bottom the pies can easily be served whole. The bottom can stay during serving without being visible.

## 1-3. Pie moulds

- Our pie moulds in carbon steel are lined with a non-stick coating that helps loosen the bakery.
- The moulds are heat proof up to 230°C.
- PFAS-free non-stick coating in silicone.

1. Pie form set, 4 pcs  
Ø 10 cm | Art.no. 92085

2. Pie form  
Ø 28 cm | Art.no. 92087  
Ø 24 cm | Art.no. 92086

3. Pie form  
35x11 cm | Art.no. 92088







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## 4. Bowls

- Classic stainless steel bowls in different sizes.

11,0 L	Art.no. 61237	3,0 L	Art.no. 61239
8,0 L	Art.no. 61236	2,0 L	Art.no. 61233
6,0 L	Art.no. 61240	1,0 L	Art.no. 61232
5,0 L	Art.no. 61235	0,5 L	Art.no. 61231
4,0 L	Art.no. 61234		



## 5. Bowls with silicone bottoms

- Made of stainless steel with a layer of silicone on the outside bottom.
- The silicone steadies the bowl on the table.
- Matte finish.

5,3 L	Art.no. 61245
3,5 L	Art.no. 61244
1,5 L	Art.no. 61243



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With a round bottom on the bowl it's easier to mix all the ingredients without them sticking to the base or the edges.

/Fredrik Borgskog



exent  
Professional Baking

# Planetary mixer.

- Our 9,5 litre mixer has a body in metal and is drifted by a powerful 650 watt engine with 5 speed settings.
- The digital timer secures a perfect result every time.
- Easily mixes doughs, batters and meringue.
- The side handle is easily managed with one hand to switch tools and bowls.
- An internal micro switch shuts off the power whenever the safety guard opens. Additionally the mixer is equipped with overload protection.
- Comes with wire whip, dough hook, flat beater and safety guard

230V / 650 W | Storlek L 51 W 27 H 54 cm | Weight 20 kg | Art.no. 90073



The mixer is cleaned with a mild detergent on a slightly damp cloth.



Accessories are dishwasher safe.



## 1. Wire whip

For whipping cream or similar on speeds 4-5.

## 2. Dough hook

For heavier doughs on speed 1.

## 3. Flat beater

For thinner batters on speeds 2-3.

## 4. Safety guard

A protection for your safety.

## 5. Bowl

A sturdy bowl in stainless steel.

## 6. Digital display

See the instruction manual.

## 7. Handle

A simple lift to switch tool or bowl.



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A mixer is a must have for any baker to work the gluten into the dough.

/Fredrik Borgskog

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## TOOLS



# Baking with the right circumstances.

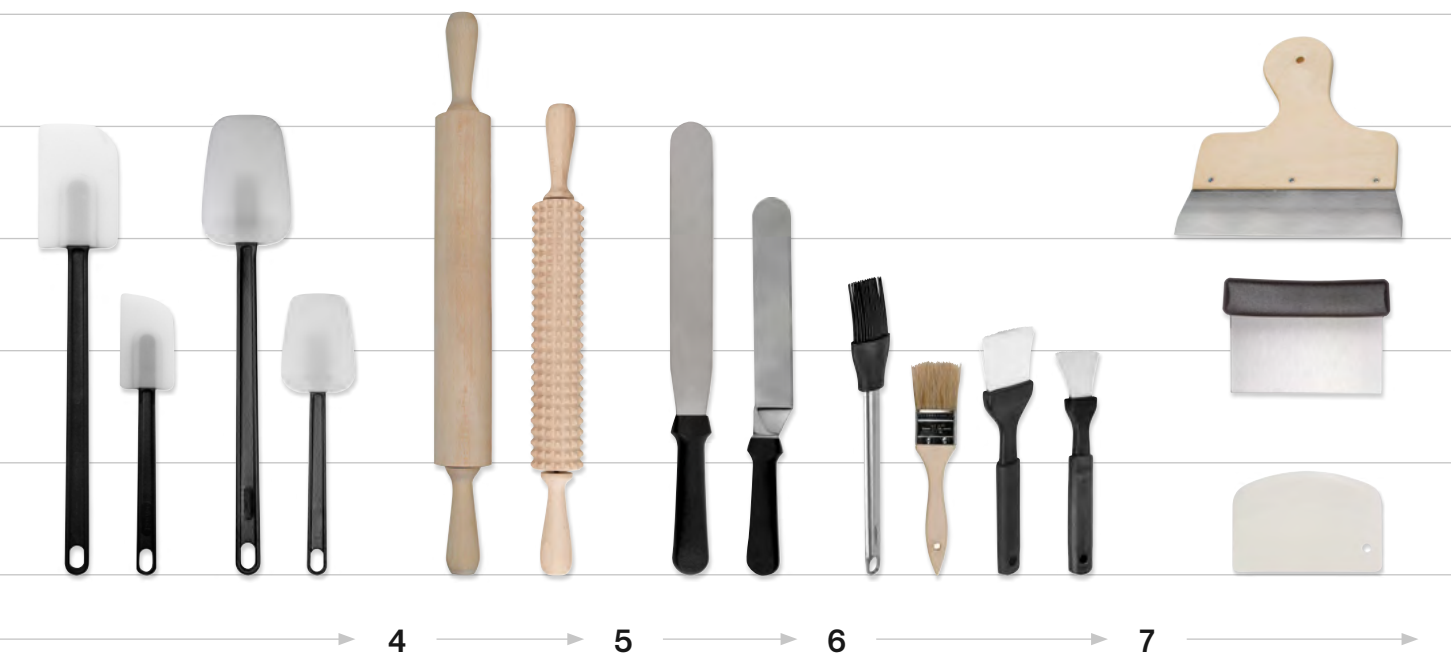
Quality tools ease the work and make baking a pleasure no matter what you bake.

To see our complete range please visit us on: [www.merxteam.com](http://www.merxteam.com)



A visit at  
Borgskogs





## 1. Spoons

- Wooden spoons of birch.

60 cm	Art.no. 65312	34 cm	Art.no. 65302
50 cm	Art.no. 65300	28 cm	Art.no. 65303
40 cm	Art.no. 65301	23 cm	Art.no. 65317

## 4. Rolling pins

- Wooden rollers of beech.

Smooth	Hardtack
30 cm   Art.no. 65486	24,5 cm   Art.no. 65509

## 5. Palettes

- Made of stainless steel.

Flat	Angled
25 cm   Art.no. 65524	20 cm   Art.no. 65526

## 2. Whisks

- Whisks made of stainless steel.
- Hook for easy hanging.

Balloon whisk		Spiral whisk	
50 cm	Art.no. 65694	29 cm	Art.no. 65367
40 cm	Art.no. 65695	26,5 cm	Art.no. 65368
33 cm	Art.no. 65696		
27 cm	Art.no. 65697		

## 6. Brushes

- Different types of brushes, all with holes for hanging.

Silicone brush		Nylon brush	
26 cm	Art.no. 63157	22 cm	Art.no. 65423
Boar bristle		20 cm   Art.no. 65424	
19 cm	Art.no. 65425		

## 3. Spatulas

- Silicone head.
- Temperature proof between -50 to +220°C.

Wooden shaft		ABS shaft	
39 cm	Art.no. 65571	40 cm	Art.no. 65640
31 cm	Art.no. 65572	25 cm	Art.no. 65641
27 cm	Art.no. 65573	41 cm	Art.no. 65642
		25 cm	Art.no. 65643

## 7. Scrapers

- Scrapers for the baking table, tray, dough or chocolate etc.

Steel spatula		Dough card	
20 cm	Art.no. 61075	13,5x9 cm	Art.no. 92101
Dough scraper			
15 cm	Art.no. 65602		





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## Measuring cups

- Classical measuring cups in different sizes.

2 L	Art.no. 61061
1 L	Art.no. 61058
0,5 L	Art.no. 61059
0,25 L	Art.no. 61086
0,1 L	Art.no. 61060



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## 1. Measuring set in 5 pcs

- Plastic measuring set including:
  - 1 dl, 1/2 dl, 1 tbsp, 1 tsp and 1 ml.

Mått 5 st | Art.no. 65806



## 2. Scoops

- Old fashioned styled scoops in stainless steel.

19 cm | Art.no. 62106  
15 cm | Art.no. 62105



## 3. Measuring spoons

- Spoons in different sizes made in stainless steel.
- A longer shaft eases measuring inside narrow packages or bags.

1 dl | Art.no. 65655  
1 msk | Art.no. 65656  
1 tsk | Art.no. 65657



## 4. Digital kitchen scale

- Measures between 1 g to 6 kg.
- Uses one 9V battery (not incl.)

18,5x15,7cm | Art.no. 65436



## Piston funnel

- Piston funnel in stainless steel with stand.

1,5 L | Art.no. 65461



# Precision.

A versatile piston funnel that works equally well in the restaurant kitchen or in the bakery. When Fredrik Borgskog needs precise distribution for his cakes, jellies, panacottas or when he glazes a mousse he uses the piston funnel, which makes the pouring easier compared to using a regular can.

The funnel is made of stainless steel and holds 1.5 L. After use, just rinse with water. If deeper cleaning is required use the dishwasher.

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When baking sponge cake, cake decorations or pastries, using a siphon to add extra air is an easy way to fluff up the cake before baking.

/Fredrik Borgskog

## Siphons & cartridges

- Easily whips cream, mousse, foam, sauce etc. Perfect for decorating.
- Comes in two sizes in stainless steel.
- Max temperature 75°C.
- All parts are dishwasher safe.

### Siphons

1,0 L | Art.no 61113  
0,5 L | Art.no 61112

### Gas cartridges

10 pcs | Art.no 61092



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# Decorate.

Pastry bags are versatile and widely used in both bakeries and restaurant kitchens. The bags can be filled with for example cake batter, potato mash, jam, cream, glaze, mousse or purée and used to decorate a dish or pastry.

The pastry bag helps you avoid mess and spillage and lets you achieve a professional result every time.

Our disposable pastry bags come in a distinct blue colour, which makes it easy to detect pieces of plastic in food and bakery.



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## 1. Pastry bags, blue

- Disposable coloured piping bags.
- The blue colour makes it easy to detect bits of plastic in food and bakery.
- Comes in packages of 30 and 100 pcs.
- The package with 30 pcs comes with a hanger for easier storing.

100 pcs | 53 cm | Art.no 92083  
30 pcs | 53 cm | Art.no 92084

## 2. Pastry bags, nylon

- White pastry bags in durable nylon.
- The bags can be hand washed inside out and air dried.
- Max temperature 95°C.

55 cm | Art.no 92041  
45 cm | Art.no 92040



## 3-5. Nozzles

- Different nozzles in multiple sizes produced in stainless steel.

3. Star nozzle  
Ø 18 cm | Art.no. 92055

4. Star nozzle set 5 pcs  
Ø 2-6-10-14-18 cm | Art.no 92052

5. Nozzle set 4 pcs  
Ø 8-10-14-18 cm | Art.no 92062



# Lump-free.

To achieve tall cupcakes, fluffy pastries or smooth pancakes the easiest way is to use a flour sieve. Exxent's latest flour sieve 30 cm in diameter makes the job quick and easy. The sieve can also be used as a strainer for sauces, creams etc.



## 1. Colander

- Legs underneath to let the liquid strain off on a flat surface.
- Produced in stainless steel with a brushed finish on the outside.

Ø 28 cm | Art.no. 65145



## 2. Flour sifter

- Fine net for a neater result.
- Can be used as a strainer for purées, soups etc.
- Produced in durable stainless steel with a mirror finish.

Ø 30 cm | Art.no. 65393



## 3. Flour sifter, handle

- Strain flour, cocoa etc. easily with one hand.
- Produced in stainless steel with a mirror finish.

Ø 10,5 cm | Art.no. 65333



## 4. Sugar dispenser

- Produced in durable stainless steel with a mirror finish.

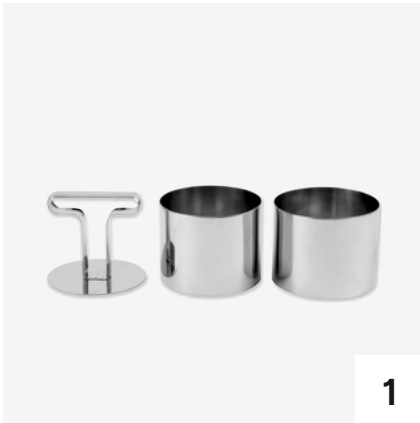
Medium holes  
Ø 7,3 cm | Art.no. 65325

Fine net lid  
Ø 7,3 cm | Art.no. 65324





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## Burner

- The burner from Exxent is easy to manoeuvre and gives your dish or dessert a nice finish.
- The burner holds 50 ml and is refilled with butane.

Art.no. 66035

## 1. Baking mould set

- 2 pcs round moulds with press in stainless steel.

Ø 7 cm | Art.no. 65334



## 2. Mould set

- 11 pcs moulds in stainless steel.
- The smallest ring is 2 cm and the largest 9 cm.

Ø 2-9 cm | Art.no. 92064



## 3. Digital thermometer

- Digital display which can show temperatures up to 250°C.
- The timer counts up or down depending on your choice.
- Uses 1 pcs AAA battery (not incl.)

Art.no. 65609

## 4. Thermometer

- Displays the temperature in 3 seconds. Can measure temperatures between -20 to 250°C.
- Uses 1 pcs CR2032 (not incl.)

Art.no. 65608



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# Serving the requirements.

Trays are versatile and needed in most restaurant businesses. For an environment characterised by hectic and stressful days we have chosen to focus on making our trays lightweight and easy to clean.

On our webpage [merxteam.com](http://merxteam.com) you can choose between multiple colours, shapes, sizes and materials, made to suit your every need.

## Trays

- Durable lunch- and serving trays produced in laminate.
- Lightweight and steady to carry.
- Dishwasher safe but should be hand dried to avoid cracking.

### Rectangular trays

1.	dark wood	43x33 cm	Art.no. 68053		
2.	light wood	43x33 cm	Art.no. 68052		
3.	birch	43x33 cm	Art.no. 68031	36x28 cm	Art.no. 68032
4.	teak	43x33 cm	Art.no. 68045	36x28 cm	Art.no. 68046
5.	granite	43x33 cm	Art.no. 68047	36x28 cm	Art.no. 68048
6.	black	43x33 cm	Art.no. 68050	36x28 cm	Art.no. 68051
7.	white	43x33 cm	Art.no. 68033	36x28 cm	Art.no. 68034



# Table setting.

Many questions arise when setting a table. Should the setting be themed? What kind of meal is served? What feeling do I want to create around the table? Should the food or the setting be the centre of attention?

No matter what you choose to convey one thing is certain, porcelain, glass and cutlery will always be primary when setting the table, everything else is up to how creative you dare to be.





## Wine Glass

- Wine Glass Tre Sensi with a discreet engraving marking 15 cl.
- Visit [merxteam.com](http://merxteam.com) to see more pieces in this range.

43 cl | Art.no. 52859



## Gourmet cutlery

- The cutlery range Gourmet from Xantia meets the restaurants' quality requirements.
- The range is produced in stainless steel with handles of black bakelite.

Steak knife	215 mm	Art.no. PT52SKFE
Table fork	205 mm	Art.no. PT01TFFE
Table spoon	195 mm	Art.no. PT03TSFE
Tea spoon	150 mm	Art.no. PT01TFFE
Butter knife	157 mm	Art.no. 13368
Serving fork	217 mm	Art.no. 13361
Serving spoon	213 mm	Art.no. 13362



# Unique stoneware.

Denver is produced in classical stoneware with a neutral, Nordic design. The stoneware has a reaktiv white glaze which brings a unique feel to each product. Nuances and grades of matte finish can vary. Feel free to combine different pieces from the range.

## Denver stoneware

- Denver is a range of plates with taller edges from Xantia.
- Glazed with reactive glaze.

Plate flat	Ø 28 cm	Art.no. 31096
Plate flat	Ø 22 cm	Art.no. 31097
Plate flat	Ø 17,5 cm	Art.no. 31098
Bowl	Ø 22 cm	Art.no. 31099



## Basket

- A decorative basket of iron wire with nice wooden handles.

20x15 cm | Art.no. 89119





## Phoenix porcelaine

- Phoenix is a range of porcelain products from Exxent with decorative stripes in relief.
- The range is heated at a high temperature to prolong the life and durability of the products.
- Combines nicely together with products from our range Atlanta.



Plate flat	Ø 26,5 cm	Art.no. 26354
Plate flat	Ø 21 cm	Art.no. 26355
Plate flat	Ø 15 cm	Art.no. 26356
Plate deep	Ø 22 cm	Art.no. 26359
Plate deep	Ø 19 cm	Art.no. 26360
Plate deep	Ø 12,5 cm	Art.nr. 26361
Bowl	Ø 11 cm	Art.no. 26357
Mug	35 cl	Art.no. 26358
Cup	23 cl	Art.no. 26362
Saucer	Ø 14,5 cm	Art.no. 26363



# Shop easier whenever you want online.

On merxteam.com you can easily;

- Place orders.
- Check prices and availability.
- Monitor and track deliveries.
- Locate invoices.

During winter 2022 we will switch web platforms to communicate easier with our customers and end customers.

If questions or concerns arise, our employees are always on hand for sales support by phone or email.



# Sustainability

**Ecological sustainability** - We work to protect and help care for the external and internal environment. MerxTeam is also affiliated with FTI, the waste collection system for businesses that recycles packaging for a more sustainable future

**Social sustainability** - Caring, respect and openness must characterise and form the basis of our relationship with our staff. To ensure that our suppliers around the world take care of their employees, we've been members of the Amfori Business Social Compliance Initiative since 2018. This means that we have adhered to a code of conduct that contains rules about preventing, among other things, corruption, child labour and work environment-related issues. Through our membership, we can work proactively to improve the working conditions in the factories we work with.

**Financial sustainability** - We're a well-established organisation that's been around for a long time, giving us a strong foundation to stand on.

## Smart product information

För To make cooperation between you as reseller and us as supplier as smooth as possible, we are now using the InRiver PIM product information system. With the help of this system, we can easily create and continuously update a feed of the products in our range that includes all relevant material linked to each product (images, text, technical data, etc.), and in turn is integrated into your product information system (E-commerce platform, PIM, business system, etc.). Thanks to this digital automation, we save both you and our staff valuable working hours and launch time to market is greatly reduced.

We also work with the Validoo product information system, which offers the same functionality to those in the grocery trade.

## Collaborations

MerxTeam believes in long-term collaboration for the development of jointly profitable commerce.

Collaboration requires open and clear communication. We offer, among other things, a high level of product knowledge, marketing material adapted for various channels, events and training, as well as end-customer processing.

We work closely with many respected chefs and restaurants for increased product awareness.

## Certifications

**ISO 9001** - This quality certification means that our company meets strict requirements and prevents complaints and internal shortcomings. A focus on continuous improvement and customer satisfaction.

**ISO 14001** - A standard that requires the organisation to identify and constantly reduce its environmental impact.

## Logistics

We place great emphasis on flexibility, quality and time when we ship our goods, and offer flexible logistics solutions adapted to our customers' wishes.

We always strive to offer our customers the best availability and the fastest deliveries.



## MERXTEAM

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