



BEYOND THE *table*

Here at Arc Cardinal, we continue to evolve our product portfolio to meet the needs of today's customers. We are proud to announce we have taken steps beyond the table as we see opportunities to extend our product offering and partner with experienced brands in these markets.



BUFFETWARE



Abert Buffetware offers top quality Italian craftsmanship and innovation. Designed to mix and match and create infinite buffet possibilities. The high quality of materials and functional designs will support the daily use of professionals: easy to clean and store while resistant to daily wear and tear.

INSULATED CARAFES



THERMOS. TRUSTED SINCE 1904.

As the leading manufacturer of convenient insulated products for over 116 years, the Thermos® brand is trusted by foodservice professionals to provide innovative beverage servers that are high-performing and durable. All backed with NSF Certification.



FRESH. HOT. COLD.

alfi® premium insulated carafes have set standards for the industry with its strict quality standards and award winning designs since 1914.

COOKWARE • SERVE WARE



PROUDLY HANDCRAFTED IN THE FRENCH ARDENNES

Rooted in the heart of the food and wine region of France, Chasseurs' cast iron cookware and serve ware is manufactured to the highest quality standards and favored by top chefs from around the world.

COMPATIBLE WITH ALL HEAT SOURCES



CHEF KNIVES • CUTLERY

A BRITISH BRAND SINCE 1839 • EXPERIENCED KNIFE PRODUCER

Richardson Sheffield's unparalleled expertise and unrivaled specialist knowledge offers chef knives with uncompromising quality, smart design and technological innovation. All backed with NSF Certification.



Richardson Sheffield
Since 1839



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INSULATED CARAFES



Manufactured from powder coated steel which protects from rust and scratches, podiums add different height elevations to the buffet. Available in 3 colors, black, white and copper

abert
BUFFETWARE

DOMINO



Domino frames are made in Ash wood, known for being a dense and durable wood featuring meandering grain patterns. Each frame is stackable which is perfect for doubling up to add elevation on the buffet and for easy storage.



Tiles from Domino collection are made in vitrified porcelain; a material strong, resistant to wear and tear, light and water, oil and grease proof.

Mix the various pattern tiles with Domino frames and Domino podiums to create a unique buffet.



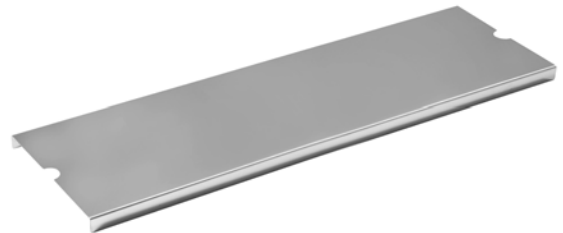
Domino Rectangular Ice Pack FP063
1 Pc.



3-Pitcher Stand FP061
L: 15 3/4" W: 7 7/8"
1 Pc.
Fits Domino Wood Frames



Ice-Pack / Crumb Holder FP060
L: 23 3/8" W: 6 1/4"
1 Pc.
Fits The Domino Frame
FP023, FP024, FP027 or FP028



Ice-Pack Cover Per Thermal Set FP058
L: 22" W: 6 1/4"
1 Pc.



Mix&Play ready-to-use sets are made from wood with a matte finish aluminum stand. The 3 different structures can be combined together to offer an even larger buffet set.



Mix&Play Revolution Set A FP064
L: 27 1/2" W: 20 5/8" H: 9 1/2"
1 Pc.



Mix&Play Revolution Set B FP065
L: 27 1/2" W: 20 5/8" H: 8 7/8"
1 Pc.



Mix&Play Revolution Set C FP066
L: 27 1/2" W: 20 5/8" H: 8 7/8"
1 Pc.



Chafing Dish GN 2/3 with Black Support FP057
L:16 1/4 W:16 H:10 1/4
1 Pc.



Modern style for this 2/3 size 18/10 chaffing dish that will perfectly match with the rest of the collections.
Includes a durable black powder coated steel standard removable pan. Can be heated by chafing fuel or electric unit.
✓Fixed Hinge Top ✓ An innovative evaporation system -the chafing dish has a thin slot in the lid allowing steam to exit.



Unique by design and functionality, simple clean lines and effortless dispensing will complement any buffet



Juice Dispenser FP054
8 Liters
H: 22"
1 Pc.

Juice dispenser made in durable acrylic that offers an exceptional clarity and it can use with or without the included Ice pack to keep drinks cold.



Coffee Urn FP055
10 Liters
H: 20 1/8"
1 Pc.

Heated by chafing fuel, the coffee urn made in stainless steel is easy to transport due to the two nobs on each side.



Individual Cereal Dispenser FP056
3 Liters
H: 20 7/8"
1 Pc.

This cereal dispenser has a rubber paddle which dispenses a controlled portion of cereal or snacks.



Jam/Honey Dispenser FP067
Base: 13 3/8" x 5"
Max Height: 22 7/8"
1 Pc.

The jam/honey dispenser can be used with the Jambee Nozzle (FP068- sold separately) to infuse jam or honey into a croissant or muffin and has a disk inside the tube that cleans the walls of the dispenser.



Jambee Nozzle 18/10 FP068
1 Pc.

Nozzle to be used with Jam & Honey Dispenser (FP067)



Drip Tray w/ Grill 18/10 FP062
L: 6 1/4" W: 6 1/4"
1 Pc.

Optional magnetic drip tray sold separately can be used for the coffee urn and the juice dispenser.



On Stage stands are made in powder coated stainless steel Add elevation to the buffet and possibility to use the stand with or without the base and to replace it by a salad bowl.

Buffet Stand FP029
L:11" W: 11" H: 7 7/8"
1 Pc.



Buffet Stand FP030
L:11" W: 11" H: 9 7/8"
1 Pc.



Buffet Stand FP031
L:11" W: 11" H: 11 3/4"
1 Pc.



Base, Round, Matte Black FP059
W: 7 1/4"
1 Pc.



Arc Cardinal Items That Fit
FH289 (Candour)
R0947 (Vintage)
N9362 (Evolutions)

NEW

ABERT ACCESSORIES **ARCOROC**

Made in 18/10 stainless steel, this bowl is light, resistant and easy to clean. Elevate your buffet display by pairing the bowl with the Cosmos On Stage Stand or serve cold salads on the Domino cooling riser.



Stainless Steel Serving Bowl FP274
9 1/2" (3 3/4 Qt / 110 Oz.) 1 Pc.



Stainless Steel Serving Bowl FP275
11" (5 1/4 Qt / 174 Oz.) 1 Pc.



Classical motif and modern technology; utilitarian and decorative design that demonstrates how seemingly contrasting elements can interact perfectly together.



FN345/ AS2710SS2*
Albergo Top Therm 1.5 Liter (50 oz.)
L: 5 7/8" W: 7 8/25" H: 9 1/2"
2 Pc.



24 HOURS COLD



12 HOURS HOT



* alfi SKU, Use for Reference ONLY

ALFI is a registered trademark owned by Alfi GmbH IsoliergefäÙe, Metall- und Haushaltswaren in the U.S. and other countries.

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INSULATED CARAFES

A hand is shown pouring a golden-brown liquid, likely tea, from a sleek, silver, brushed metal kettle into a rustic, textured ceramic cup. The kettle has a unique pouring mechanism with a spherical spout. The background is a soft-focus outdoor scene with greenery and a white building.

alfi[®] GUSTO TOP THERM

Gusto TT has an ultra-modern body that is seamlessly integrated within its ultra classic design. With its aesthetics and ergonomics in product design, Gusto has a new comfortable pouring system for easy pouring. Brush finish adds a touch of elegance and prevents finger-print markings.

ALFI is a registered trademark owned by Alfi GmbH IsoliergefäÙe, Metall- und Haushaltswaren in the U.S. and other countries.

GUSTO TOP THERM



FN353/ AS2000SS2*
Gusto Top Therm 0.6 Liter (20 oz.)
L: 6 1/2" W: 4 1/2" H: 7 1/25"
2 Pc.



FN352/ AS2010SS2*
Gusto Top Therm 1 Liter (34 oz.)
L: 4 9/10" W: 6 1/2" H: 8 19/20"
2 Pc.



FN351/ AS2020SS2*
Gusto Top Therm 1.5 Liter (50 oz.)
L: 5 7/20" W: 6 3/5" H: 10 3/5"
2 Pc.



FN354/ AS2020SS2COF*
Gusto Top Therm- Imprinted "COFFEE" 1.5
Liter (50 oz.)
L: 5 7/20" W: 6 3/5" H: 10 3/5"
2 Pc.



FN355/ AS2020SS2DEC*
Gusto Top Therm- Imprinted "DECAF" 1.5 Liter
(50 oz.)
L: 5 7/20" W: 6 3/5" H: 10 3/5"
2 Pc.



FN356/ AS2020SS2HW*
Gusto Top Therm- Imprinted "HOT WATER" 1.5
Liter (50 oz.)
L: 5 7/20" W: 6 3/5" H: 10 3/5"
2 Pc.



DISHWASHER SAFE



24 HOURS COLD



12 HOURS HOT

SPOUT SYSTEM
CHROME PLATED METAL

DURABLE STAINLESS STEEL
INTERIOR AND EXTERIOR



TOP THERM VACUUM STAINLESS STEEL BODY

* alfi SKU, Use for Reference ONLY

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alfi® HOTELLO



The first of its kind to be designed specifically for the Hospitality industry.
The Hotello was designed with a completely unique sealing system that has no plastic or silicone parts.

ALFI is a registered trademark owned by Alfi GmbH IsoliergefäÙe, Metall- und Haushaltswaren in the U.S. and other countries.

alfi[®] LIGHTWEIGHT CARAFE



Premium vacuum carafe in a sleek frosted black design adds elegance to beverage service.

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LIGHTWEIGHT CARAFE



ALFIDUR VACUUM
HARD GLASS LINER

COMFORTABLE SPOUT
SYSTEM WITH ONE
HAND OPERATION

HIGH QUALITY PLASTIC WITH
FROSTED SURFACE

FN350/ AG2800BK2*

Plastic Black Frosted Surface, Vacuum Glass Insert 1 Liter (34 oz)

L: 5 3/8" W: 6 1/2" H: 10 1/25"

2 Pc.

TECHNOLOGY

5 Layers For Improved Insulation

Alfi 5 layer insulation technology that has silvering on both sides of its space between the glass layers and is equipped with a lasting vacuum. Therefore the carafe maintains the beverage temperature for longer.



24 HOURS COLD



12 HOURS HOT

* alfi SKU, Use for Reference ONLY



BREW IN CARAFE



Thermos Professional Brew In Carafe with vacuum insulation technology for maximum temperature retention.

THERMOS is a registered trademark in over 115 countries.

BREW IN CARAFE



FN371/TGU1900SC6*

NSF Cert. S.S. Brew In Vac. Carafe

1.9 L (64 oz)

L: 5" W: 5 3/50" H: 11 3/25"

6 Pc.

Replacement Accessories



FN441/ RTGSDC25*
Push Button Decaf Lid for
FN370, FN357, FN369, FN372
6 Pc.



FN442/ RTGSG25*
Push Button Tea Lid for
FN370, FN357, FN369, FN372
6 Pc.



FN443/ RTGSL25*
Push Button Coffee/ Hot Water Lid for
FN370, FN357, FN369, FN372
6 Pc.



FN444/ RTGUDC25*
Brew-In Decaf Lid for
FN371, FN372, FN370, FN357, FN369
6 Pc.



FN445/ RTGUG25*
Brew-In Tea Lid for
FN371, FN372, FN370, FN357, FN369
6 Pc.



FN446/ RTGUL25*
Brew-In Coffee/ Hot Water Lid for
FN371, FN372, FN370, FN357, FN369
6 Pc.



6 HOURS HOT
173.5 °F (78.6 °C)



6 HOURS COLD
37.4 °F (3 °C)



* Thermos SKU, Use for Reference ONLY

THERMOS is a registered trademark in over 115 countries.

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INSULATED CARAFES



CARAFE W/ GAUGE

INSULATED CARAFFES



DIRECT BREW-IN FRESH ZONE STOPPER; FITS UNDER MOST BREWERS

EXTERIOR STAYS COOL TO THE TOUCH WITH HOT CONTENTS AND SWEAT-PROOF WITH COLD

THERMOS™ VACUUM INSULATION TECHNOLOGY FOR MAXIMUM TEMPERATURE RETENTION

DURABLE TYPE 304 STAINLESS STEEL INTERIOR AND EXTERIOR

LIGHTWEIGHT AND EASY TO CARRY

ERGONOMICALLY DESIGNED "OPEN HANDLE" FOR MANY POURING POSITIONS

NSF CERTIFIED MEETS STRICT NSF FOOD AND PRODUCT SAFETY STANDARDS



DISHWASHER SAFE



Brewer carafe with fresh zone stopper and gauge fits under most brewers. Thermos vacuum insulation technology for maximum temperature retention.



FN372/ THF19SCLG4MD*

NSF Cert. S.S. Vac. Carafe w/Gauge

1.9 L (64 oz)

L: 7" W: 8 1/2" H: 7 4/5"

4 Pc.

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INSULATED CARAFES

Replacement Accessories



FN373/ THF0208*

Fresh Zone Stopper w/ Gauge
w/ Care and Use and Brush for FN372
10 Pc.



FN441/ RTGSDC25*

Push Button Decaf Lid for
FN370, FN357, FN369, FN372
6 Pc.



FN442/ RTGSG25*

Push Button Tea Lid for
FN370, FN357, FN369, FN372
6 Pc.



FN443/ RTGSL25*

Push Button Coffee/ Hot Water Lid for
FN370, FN357, FN369, FN372
6 Pc.



FN444/ RTGUDC25*

Brew-In Decaf Lid for
FN371, FN372, FN370, FN357, FN369
6 Pc.



FN445/ RTGUG25*

Brew-In Tea Lid for
FN371, FN372, FN370, FN357, FN369
6 Pc.



FN446/ RTGUL25*

Brew-In Coffee/ Hot Water Lid for
FN371, FN372, FN370, FN357, FN369
6 Pc.



6 HOURS HOT
160.2°F (71.2°C)



6 HOURS COLD
38.7°F (3.7°C)



* Thermos SKU, Use for Reference ONLY

THERMOS is a registered trademark in over 115 countries.



CARAFE W/ LEVER



DESIGNED FOR PROFESSIONAL EVERYDAY USE.

Features a lever-operated stopper and a double wall stainless steel body to help keep coffee or tea at the perfect temperature.

THERMOS is a registered trademark in over 115 countries.

CARAFE W/ LEVER



6 HOURS HOT 178.2 °F (81.2 °C)
6 HOURS COLD 37.8 °F (3.2 °C)



FN370/ TGS15SC*
NSF Cert. S.S. Push Button Vac. Carafe
1.5 L (50 oz)
L: 5" W: 6 3/8" H: 10"
6 Pc.



6 HOURS HOT 169.3 °F (76.3 °C)
6 HOURS COLD 39.2 °F (4 °C)



FN357/ TGS10SC*
NSF Cert. S.S. Push Button Vac. Carafe
1 L (34 oz.)
L: 5" W: 6 3/8" H: 7 9/16"
6 Pc.



6 HOURS HOT 156.6 °F (69.2 °C)
6 HOURS COLD 41.5 °F (5.3 °C)



FN369/ TGS06SC*
NSF Cert. S.S. Push Button Vac. Carafe
0.6 L (20 oz)
L: 5" W: 6 3/8" H: 6 1/2"
6 Pc.

INSULATED CARAFES

Replacement Accessories



FN441/ RTGSDC25*
Push Button Decaf Lid for
FN370, FN357, FN369, FN372
6 Pc.



FN444/ RTGUDC25*
Brew-In Decaf Lid for
FN371, FN372, FN370, FN357, FN369
6 Pc.



FN442/ RTGSG25*
Push Button Tea Lid for
FN370, FN357, FN369, FN372
6 Pc.



FN445/ RTGUG25*
Brew-In Tea Lid for
FN371, FN372, FN370, FN357, FN369
6 Pc.



FN443/ RTGSL25*
Push Button Coffee/ Hot Water Lid for
FN370, FN357, FN369, FN372
6 Pc.



FN446/ RTGUL25*
Brew-In Coffee/ Hot Water Lid for
FN371, FN372, FN370, FN357, FN369
6 Pc.



DURABLE TYPE 304
STAINLESS STEEL
INTERIOR AND
EXTERIOR

FINGER PRINT RESISTANT CLEAR
EXTERIOR FINISH



LEVER OPERATED
ONE- PUSH STOPPER

THERMOS™ VACUUM
INSULATION TECHNOLOGY FOR
MAXIMUM TEMPERATURE
RETENTION

* Thermos SKU, Use for Reference ONLY

THERMOS is a registered trademark in over 115 countries.



TWIST AND POUR



LID HAS DOUBLE SILICONE GASKET TO MINIMIZE SPILLS AND ASSISTS IN TEMPERATURE RETENTION

THERMOS™ VACUUM INSULATION TECHNOLOGY FOR MAXIMUM TEMPERATURE RETENTION

DURABLE TYPE 304 STAINLESS STEEL INTERIOR AND EXTERIOR

Allows for cold storage of dairy products* and hot drinks by the coffee station. Sturdy ergonomic and lightweight designed handle for easy pouring. Double silicone gasket on lid minimizes spills and helps with temperature retention.

*See Care & Use for Details

THERMOS is a registered trademark in over 115 countries.



TWIST AND POUR





6 HOURS HOT
 173.5°F (78.6°C)


6 HOURS COLD
 38.8°F (3.8°C)

FN361/TGB06SC*
 NSF Cert. S.S. Vac. Carafe Twist/Pour
 0.6 L (20 oz)
 L: 4" W: 5 1/2" H: 8 1/4"
 6 Pc.




6 HOURS HOT
 178.2°F (81.2°C)


6 HOURS COLD
 37.6°F (3.1°C)

FN368/TGM10SC*
 NSF Cert. S.S. Vac. Carafe Twist/Pour
 1 L (34 oz)
 L: 4 1/2" W: 6 3/8" H: 10 3/8"
 6 Pc.



FN363/TGB10SCHH6*
 NSF Cert. S.S. Vac. Carafe Twist/Pour
 "HALF & HALF" Imprint
 0.9 L (32 oz)
 L: 4 1/2" W: 5 1/2" H: 11 3/16"
 6 Pc.



FN364/TGB10SCCR6*
 NSF Cert. S.S. Vac. Carafe Twist/Pour
 "CREAM" Imprint
 0.9 L (32 oz)
 L: 4 1/2" W: 5 1/2" H: 11 3/16"
 6 Pc.



FN365/TGB10SCLF6*
 NSF Cert. S.S. Vac. Carafe Twist/Pour
 "LOW FAT" Imprint
 0.9 L (32 oz)
 L: 4 1/2" W: 5 1/2" H: 11 3/16"
 6 Pc.



FN366/TGB10SCML6*
 NSF Cert. S.S. Vac. Carafe Twist/Pour
 "MILK" Imprint
 0.9 L (32 oz)
 L: 4 1/2" W: 5 1/2" H: 11 3/16"
 6 Pc.





FN367/TGB10SCSK6*
 NSF Cert. S.S. Vac. Carafe Twist/Pour
 "SKIM" Imprint
 0.9 L (32 oz)
 L: 4 1/2" W: 5 1/2" H: 11 3/16"
 6 Pc.



FN362/TGB10SC*
 NSF Cert. S.S. Vac. Carafe Twist/Pour
 0.9 L (32 oz)
 L: 4 1/2" W: 5 1/2" H: 11 3/16"
 6 Pc.

32 OZ. CARAFES


6 HOURS HOT
 182.7°F (83.7°C)


6 HOURS COLD
 37.0°F (2.8°C)



*** Thermos SKU, Use for Reference ONLY**

THERMOS is a registered trademark in over 115 countries.

INSULATED CARAFES



ACCESSORIES FOR THERMOS® BRAND PRODUCTS



FN441/ RTGSDC25*
Push Button Decaf Lid for
FN370, FN357, FN369, FN372
6 Pc.



FN442/ RTGSG25*
Push Button Tea Lid for
FN370, FN357, FN369, FN372
6 Pc.



FN443/ RTGSL25*
Push Button Coffee/ Hot Water Lid for
FN370, FN357, FN369, FN372
6 Pc.



FN444/ RTGUDC25*
Brew-In Decaf Lid for
FN371, FN372, FN370, FN357, FN369
6 Pc.



FN445/ RTGUG25*
Brew-In Tea Lid for
FN371, FN372, FN370, FN357, FN369
6 Pc.



FN446/ RTGUL25*
Brew-In Coffee/ Hot Water Lid for
FN371, FN372, FN370, FN357, FN369
6 Pc.



FN447/ TGB900525*
Replacement TGB Stopper for:
FN361 FN366
FN363 FN367
FN364 FN362
FN365
6 Pc.



FN448/ TGM1005125*
Replacement Stopper for FN368
6 Pc.



FN373/ THF0208*
Fresh Zone Stopper w/ Gauge
w/ Care and Use and Brush for FN372
10 Pc.

INSULATED
CARRAFES

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INSULATED CARAFES ★★ ★★ ★★ ★★

CHASSEUR

ROUND & OVAL CASSEROLE



Cast iron is compatible with all heat sources including induction which makes the perfect presentation for any buffet. It makes a dramatic statement with its stylish look and trendy colors as well as retaining its heat while serving up favorite buffet items.

CHASSEUR

ROUND & OVAL LOW CASSEROLE



The round and oval low casseroles are the ultimate multi-use pan. The stylish lidded casserole is perfect for creating one dish meals and the perfect vessels for sides such as risotto and roasted vegetables.

ROUND & OVAL LOW CASSEROLE

CHASSEUR



FN437

Round Serving Matte Black Casserole 1.8 Q (57.6oz.)
9 1/2" (24 cm)
1 Pc.



FN438

Round Serving Ruby Casserole 1.8 Q (57.6 oz.)
9 1/2" (24 cm)
1 Pc.



FN432

Oval Matte Black Casserole 4.23 Q (135.25 oz.)
10 5/8" (27 cm)
1 Pc.



FN433

Oval Ruby Casserole 4.23 Q (135.25 oz.)
10 5/8" (27 cm)
1 Pc.



FN431

Oval Matte Black Casserole 6.34 Q (202.88 oz.)
12 1/4" (31 cm)
1 Pc.



COOKWARE • SERVE WARE

CHASSEUR

TERRINE • RECTANGLE • GRATIN



The rectangular and gratin dishes make perfect casseroles and lasagnas. This multi-use item can serve as trendy vessels to serve desserts in like creme bruleé. The two terrine sizes are not only essential for slowly cooking pâtés but make great pans for meatloafs and small casseroles.

TERRINE • RECTANGLE • GRATIN

CHASSEUR®



FN429
 Rectangular Matte Black Terrine
 Inside: 9 7/8" x 3 3/8" (25 cm)
 Out: 12 1/4" x 4 3/8"
 1.06 Q / 34 Oz.
 1 Pc.



FN430
 Rectangular Matte Black Terrine
 Inside: 11 3/8" x 3 3/16" (27 cm)
 Out: 13 7/8" x 4 1/4"
 1.25 Q / 40.5 Oz.
 1 Pc.



FN435
 Rectangular Matte Black Baking Dish
 Inside: 8 7/8" x 5 1/8" (22 1/2 cm)
 Out: 10 3/4" x 5 1/2"
 0.75 Q / 23.66 Oz.
 1 Pc.



FN436
 Gratin Matte Black Baking Dish
 Inside: 11 1/2" x 8" (29 cm)
 Out: 12 13/16" x 8 1/4"
 2.12 Q / 68 Oz.
 1 Pc.



FN434
 Gratin Matte Black Baking Dish
 Inside: 7 1/2" X 4 1/16" (18 1/2 cm)
 0.95 Q / 30.5 Oz.
 Out: 9 1/8" x 4 15/16"
 1 Pc.

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COOKWARE • SERVE WARE

CHASSEUR

ROUND & OVAL DISH



Enameled cast iron is perfect for sautéing, roasting and stewing – it warms gradually, heats evenly and retains heat for a long time.



Richardson
Sheffield
Since 1839

VULCANO



The modern touch and style of the POM crafted handle along with the highest quality MOV steel is a must have for any professional chef. The rounded back of the blade offers optimum comfort during use. The full tang offers the best cutting experience possible while the stainless steel rivets assure a firm grip.



ROUND
BACK



EXTRA
SHARP



FN169 Paring Knife 3 1/2" 6 Pcs.



FN216 All Purpose Knife 9 1/4" 6 Pcs.



FN171 Boning Knife 5" 6 Pcs.

Max 140 degrees Fahrenheit;
Phosphate free; low salt



Measurements Are Blade Length

VULCANO



Richardson
Sheffield
Since 1839



FN175 Flexible Sole Knife 7" 6 Pcs.



FN176 Santoku 7" 6 Pcs.



FN177 Bread 8" 6 Pcs.



FN178 Chef Knife 6 1/2" 6 Pcs.



FN179 Chef Knife 8" 6 Pcs.



FN180 Chef Knife 10" 6 Pcs.

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CUTLERY
•
KNIVES
•
CHEF



Measurements Are Blade Length



Richardson
Sheffield
Since 1839

ASEAN



ROUND
BACK



EXTRA
SHARP



Max 140 degrees Fahrenheit;
Phosphate free; low salt

This modern yet efficient pattern features a high quality 18/10 stainless steel handle for those who prefer stainless handles. The blade is made with the highest quality MOV steel offering superior performance and corrosion resistance.

ASEAN



Richardson
Sheffield
Since 1839



FN181 Paring Knife 3.5" 6 Pcs.



FN182 Utility Knife 5" 6 Pcs.



FN183 Flexible Sole Knife 7" 6 Pcs.



FN184 Santoku 7" 6 Pcs.



FN185 Flexible Carving Knife 8" 6 Pcs.



FN186 Chef Knife 8" 6 Pcs.



CHEF KNIVES • CUTLERY



Measurements Are Blade Length



Richardson
Sheffield
Since 1839

UNIVERSAL



A traditional design made with MOV steel and a high-quality ABS handle is a must have in any professional kitchen. The rounded back of the blade offers optimum comfort during use. A broad range including a sharpener to keep the perfect cutting edge.



ROUND
BACK



EXTRA
SHARP



Max 140 degrees Fahrenheit;
Phosphate free; low salt



FN201 Boning Knife 5" 6 Pcs.



FN202 Chef's Knife 6.5" 6 Pcs.



FN203 Carving Knife 7" 6 Pcs.



FN204 Flexible Sole Knife 7" 6 Pcs.



FN698 Universal Chef Knife 8" 6 Pcs.



Measurements Are Blade Length Except Cleaver

UNIVERSAL



Richardson
Sheffield
Since 1839



FN206 Butcher Knife 8" 6 Pcs.



FN208 Bread Knife 8" 6 Pcs.



FN207 Butcher Knife w/ Notches 10" 6 Pcs.



FN209 Ham/Salmon 10" 6 Pcs..



FN210 Cleaver 12" 6 Pcs.



FN205 Carving Fork 12 3/4" 6 Pcs.



FN211 Poultry Shears 10" 6 Pcs.



FN212 Sharpener 12" 6 Pcs.



FN213 Genoise Knife 12" 6 Pcs.



FN214 Kebab Knife 16" 6 Pcs.



Measurements Are Blade Length Except Cleaver

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Richardson
Sheffield
Since 1839

ORIGIN



Origin has a perfect balance for a knife that is ideally suited for any butcher, caterer, even the most demanding one! Origin is associated with quality and reliability. From a paring knife to a Chef's knife and everything in between, Origin has everything you need in one collection.



ROUND
BACK



EXTRA
SHARP



Max 140 degrees Fahrenheit;
Phosphate free; low salt



FN187 Paring Knife 4" 6 Pcs.



FN188 Boning Knife 5" 6 Pcs.



FN189 Flexible Fillet Knife 11 ¹/₁₆" 6 Pcs.



FN190 Carving Knife 8" 6 Pcs.



Measurements Are Blade Length

ORIGIN



Richardson
Sheffield
Since 1839



FN192 Carving Fork 12 7/16" 6 Pcs.



FN193 Santoku 7" 6 Pcs.



FN194 Chef Knife 6" 6 Pcs.



FN195 Chef Knife 8" 6 Pcs.



FN196 Chef Knife 10" 6 Pcs.



FN197 Chef Knife 12" 6 Pcs.



FN198 Sharpener 9.5" 6 Pcs.



FN199 Carving Knife 10" 6 Pcs.



FN200 Ham/Salmon Knife 11" 6 Pcs.

★
★
★
★
CUTLERY
•
KNIVES
•
CHEF



Measurements Are Blade Length



**Richardson
Sheffield**
Since 1839

PRO FLEX

STEEL



C A P



Max 140 degrees Fahrenheit;
Phosphate free; low salt

★ HACCP
system

Hazard Analysis Critical Control Point (HACCP)

White: Milk

Blue: Seafood

Green: Processed or Cooked Meat

Yellow: Chicken

Red: Raw Meat

C
H
E
F
K
N
I
V
E
S
•
C
U
T
L
E
R
Y

5 HACCP Inserts, Multiple Colors To
Designate Usage & Avoid Cross
Contamination

Uses:

- ✓ Smoothing creams, pastry, icing, etc.
- ✓ Lifting and flipping crepes and pancakes
- ✓ Grill, meat cooking , planchas, etc.

Pro Flex Features:

- ✓ Stainless Steel
- ✓ PP Handle



FN215 Triangle Spatula 5" 6 Pcs.



FN217 Wide Angled Spatula 6" 6 Pcs.



FN218 Narrow Angled Spatula 10" 6 Pcs.



FN219 Wide Angled Spatula 11" 6 Pcs.



FN220 Straight Spatula 6" 6 Pcs.



FN221 Straight Spatula 8" 6 Pcs.



FN222 Straight Spatula 10" 6 Pcs.



FN223 Straight Spatula 12" 6 Pcs.



FN224 Straight Spatula 14" 6 Pcs.



FN225 Straight Spatula 16" 6 Pcs.



Measurements Are Spatula Length

R CUT



**Richardson
Sheffield**
Since 1839

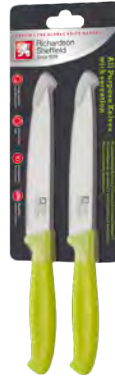
**MOV
steel**



**EXTRA
SHARP**



Max 140 degrees Fahrenheit;
Phosphate free; low salt



The R Cut Collection offers a range of essential small knives in trendy colors and different blade designs. The blades are made of MOV steel.

- ✓ High Quality Stainless Steel
- ✓ Tapered Grinding/ Stone Finishing
- ✓ Dishwasher Safe
- ✓ PP Handle

SOLD AS SETS OF 2



FN229 Paring Knife 7 7/8" 5 Pcs.



FN228 Tomato Knife 9 1/16" 5 Pcs.



FN227 All Purpose Knife (Grey) 9 1/4" 5 Pcs.



FN226 All Purpose Knife w/ Serration (Green) 9 1/4" 5 Pcs.



CHEF KNIVES • CUTLERY



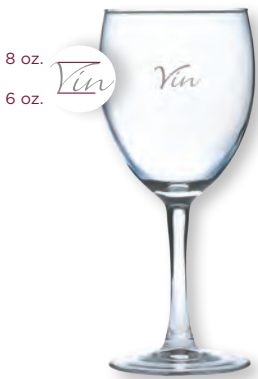
arc
cardinal

CUSTOM DECORATED GLASSWARE



PHOTO COURTESY OF TASTING ALLIANCE

TAKE ADVANTAGE OF OUR STOCKED DECORATED ITEMS



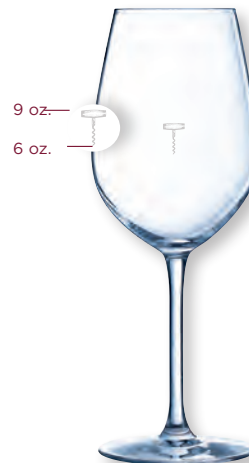
8 oz.
6 oz.

D1CM5312
Excilibur Vin with pour line (12 Oz.)
H: 7 1/2" T: 3"
B: 3" M: 3 3/8"
2 Dz.
6 Oz. Bottom of Vin
8 Oz. Top of Vin
Approximate Pour Lines



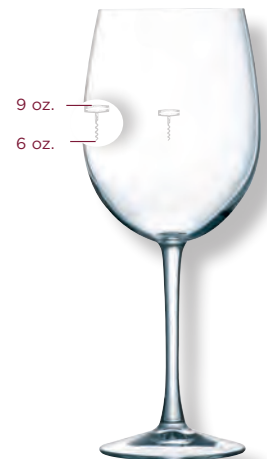
9 oz.
6 oz.

L0571
Cabernet Tall Wine with pour line (16 Oz.)
H: 8 3/8" T: 2 3/4"
B: 3" M: 3 1/2"
2 Dz.
6 Oz. Bottom of Grapes
9 Oz. Top of Grapes
Approximate Pour Lines



9 oz.
6 oz.

Q1069
Sequence Corkscrew Universal (16 Oz.)
H: 9" T: 2 3/8"
B: 3 1/4" M: 3 5/16"
1 Dz.
6 Oz. Bottom of Corkscrew
9 Oz. Top of Corkscrew
Approximate Pour Lines



9 oz.
6 oz.

V2128
Romeo Corkscrew Wine (16 Oz.)
H: 8 3/8" T: 2 7/8"
B: 3" M: 3 3/8"
1 Dz.
6 Oz. Bottom of Corkscrew
9 Oz. Top of Corkscrew
Approximate Pour Lines

CUSTOM DECORATED GLASSWARE



Custom Decorated Glassware is a great way to increase the perceived value of a visit to your establishment
—AND TO STAND OUT FROM THE COMPETITION.

Decorated glass draws attention to your beverage selections. If combined with a take home program, it is an especially
EFFECTIVE MARKETING METHOD.

**PERFECT WAY TO CONTROL THE POUR*,
which translates to SIGNIFICANT COST SAVINGS.**

*Pour lines are approximate and should not be used as an exact measurement.

To find out how simple and easy the process can be contact your Arc Cardinal representative or send an email to:
custom.deco@arc-intl.com.



CUSTOM DECORATION



Gold Rim



Silver Rim



Green Rim



Red Rim

All of our white ceramic dinnerware patterns can be decorated. With wide options, including but not limited to, banding - like you see on this page - logos can also be applied in the well or around the rim. The choices are endless!

Minimum Order Quantity 12 Dz.

All pieces are custom and made to order.

For Pricing Contact Us at:
CardinalPricing@arc-intl.com

Contact your
Arc Cardinal
Tabletop Consultant
for more ideas or examples!



CUSTOM DECORATION: LASER/ ETCHING



Metalware Decorating

WE CAN ALSO DECORATE OUR SHAKERS!



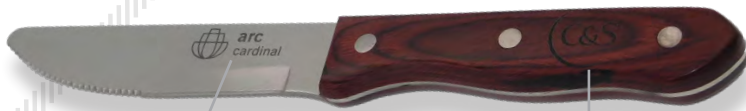
ETCHED DECORATION



LASER DECORATION

Flatware and Steak Knife Decorating*

*LASER DECORATION ONLY



LASER INTO THE BLADE



LASER W/ BLACK FILL



LASER INTO THE HANDLE

So Urban and Stack Bowl Decorating*

*LASER DECORATION ONLY



Minimum Order Quantity 24 Dz.

Not all flatware patterns can be decorated due to surface and/or handle, please inquire about specific patterns.

All pieces are custom and made to order.

For Pricing Contact Us at: CardinalPricing@arc-intl.com

CUSTOM DECORATION



FN282*
Acacia Wood MD Rectangle Handled Board
L: 18 ¼" W: 4 ¾"
4 Pcs.

FN283*
Acacia Wood LG Rectangle Handled Board
L: 21 ½" W: 5 ½"
4 Pcs.

FN284*
Acacia Wood Square Handled Board
L: 14 ⅞" W: 10"
4 Pcs.

***HAND WASH ONLY**

GLASSWARE & DINNERWARE OPTIONS THAT FIT ACACIA WOOD BOARDS

INNER CIRCLE 2" - 2 ⅛"

ARCOROC

SKUs

- 79728**- Shetland Hi Ball (12 Oz.)
- C8303**- Perfection Tumbler (15 Oz.)
- J4094**- Gotham Rocks (4 ½ Oz.)
- P6284**- Perfection Tumbler (12 Oz.)
- FM120**- Outdoor Perfect Stemless Wine (15 Oz.)
- N5933**- Upcycle Jar Bowl (4 Oz.)
- R0741**- Appetizer Deep Bowl (5 Oz.)

C&S
Chef & Sommelier
- FRANCE -

SKUs

- G3658** - Cabernet Hi Ball (7 ¾ Oz.)
- U1032** - Open Up Warm Tumbler (10 Oz.)
- G3322** - Primary DOF (12 Oz.)
- G3368** - Lima Hi Ball (12 ¾ Oz.)
- N0834** - Macaron Rocks (13 ½ Oz.)
- G3323** - Primary Beverage (14 ¾ Oz.)
- FM559** - Eternity Plus Apex Mug (12 Oz.)
- FM537** - Eternity Plus Bouillion/ Sugar (7 ¾ Oz.)

OUTER CIRCLE 3 ⅝" **

C&S
Chef & Sommelier
- FRANCE -

SKUs

- L3963** - Fluid Carafe (16 ¾ Oz.)
- L5636**** - Sequence Burgundy (20 ½ Oz.)
- L5637**** - Sequence Bordeaux (26 Oz.)
- FJ035**** - Cabernet Bordeaux (21 ¼ Oz.)

**For Added Stability, Place Glass Once On Table

GLASSWARE CARE & HANDLING

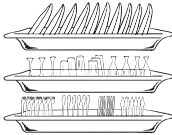
Elegant dinnerware, shining cutlery, fresh linens and sparkling glassware make an impression on your customers that is almost as important as what is on your menu. As such, high-quality tableware is a big investment — protecting and maintaining this investment is essential to the success of your operation.

Thermal shock (sudden temperature change causing stress and often resulting in breakage) and mechanical shock (impact causing chipping, cracking, or breakage) are the primary factors affecting the lifecycle of glassware.

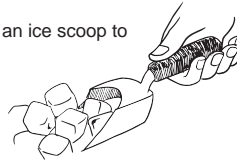
Foodservice glassware absorbs thermal and mechanical shocks on a daily basis. Eventually, it will give in to the buildup of these shocks, and breakage will occur. If your glassware shows the wear and tear of rigorous use, it should be retired — before it can break in-service or otherwise affect your customers' opinion of your operation.

Glassware DO'S

ALWAYS separate glassware, dinnerware and flatware bus tubs.



ALWAYS use an ice scoop to fill glasses with ice



ALWAYS stack items specially marked as stackable



ALWAYS allow freshly washed glasses to return to room temperature before going back into service



ALWAYS preheat glasses used for warm drinks with warm water.



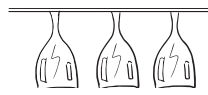
ALWAYS remove chipped or cracked glassware from service for safety reasons.



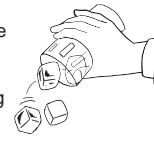
ALWAYS load glassware into a plastic storage rack.



ALWAYS use the proper racks for each glass.



ALWAYS remove ice and beverage before placing glass in bus tub to allow the glass to return to room temperature before dishwashing (to avoid thermal shock).



ALWAYS keep the proper amount of par levels for the operation.



Glassware DONT'S

NEVER mix glassware, dinnerware and flatware in the same bus tub.



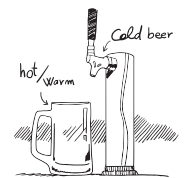
NEVER scoop ice with glasses.



NEVER stack glasses that are not marked stackable.



NEVER use dishwasher warm glass for serving cold beverages



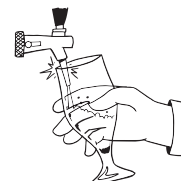
NEVER have glass to glass contact—avoid picking more than 1 glass up at once.



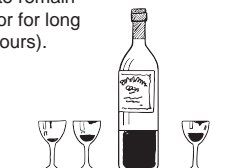
NEVER put flatware into glasses.



NEVER allow the glass to make contact with the beer tap.



NEVER allow glassware to remain soiled overnight or for long periods (max 2 hours).



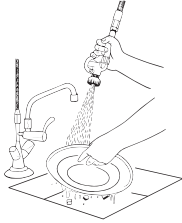
Because no two restaurants are the same, daily usage, handling practices and results will vary. For more information on care and handling, please contact your Arc Cardinal representative or call our customer service department at 973-628-0900.

DINNERWARE CARE & HANDLING

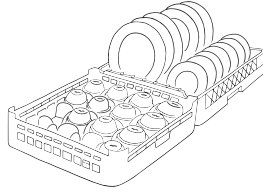
Foodservice dinnerware handles a heavy workload — and while Arc Cardinal builds dinnerware for such usage, there are some simple steps that can be taken to significantly prolong the life and look of these products. The following guidelines cover various troubleshooting and maintenance ideas that are applicable to all types of dinnerware.

Dinnerware DO'S

ALWAYS use a plastic scraper, sink sprayer or gloved hand to remove stubborn food.



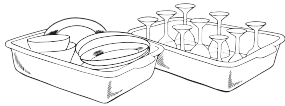
ALWAYS use proper dish racks for plates and hollowware items during dish washing.



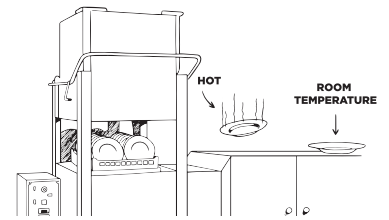
ALWAYS have your commercial dishwasher serviced regularly to ensure proper water balance and rinse aid.



ALWAYS separate dinnerware from glassware and flatware in bus buckets.

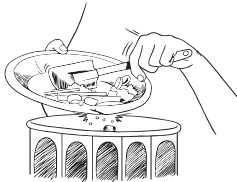


ALWAYS allow dinnerware to cool after dishwashing to room temperature and thoroughly dry before storing or putting back in service.

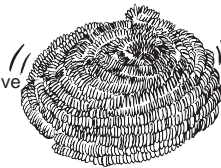


Dinnerware DONT'S

NEVER bang dinnerware on waste can or warewashing table to avoid chipping and damage to dinnerware.



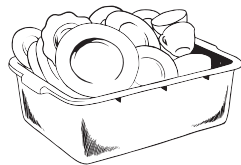
NEVER use metal pads, steel wool or abrasive cleaners.



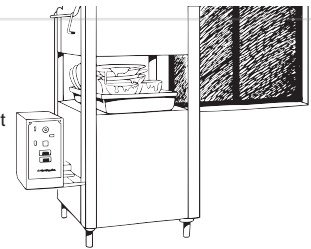
NEVER stack dishes more than 1 ft. high.



NEVER overload bus buckets.



NEVER leave soiled dinnerware overnight to avoid staining of surfaces from certain beverages and sauces.



Arc Cardinal Five-Year Edge Chip Warranty

Select Chef & Sommelier and Arcoroc collections offer a five-year edge chip warranty as standard on ALL pieces within the collections — yes, including the squares, rectangles and cups — yes, everything. (Conditions available upon request.)

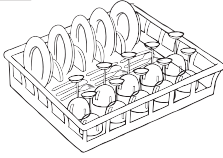
FLATWARE CARE & HANDLING

Strict adherences to specifications and stringent quality controls at each stage of production make Chef & Sommelier, Sola and Arcoroc flatware resistant and reliable. We meticulously scrutinize our items to ensure they are of the correct gauge, an important guarantee of durability.

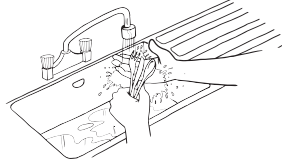
Arc Cardinal offers flatware made from **18/10 stainless steel** and is designed to withstand intensive use and industrial dishwasher conditions. Whether classic or modern, you will find the Chef & Sommelier, Sola, or Arcoroc pattern that fits your needs in terms of aesthetics and user requirements. For your peace of mind, our 18/10 products come with a 10-year guarantee, applicable in case of any defect in the materials or production. This guarantee is only valid if all recommendations for use (listed below) are followed. Damage due to normal wear and tear, an accident, improper use, excessive use of detergents or use of non-compliant detergents is not covered by this guarantee. This does not cover discoloration, scratching or staining.

Flatware DO'S

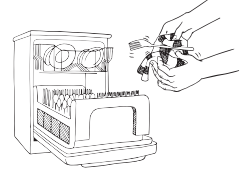
ALWAYS separate flatware from other items in the bus tray.



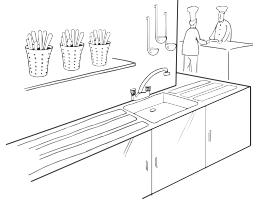
ALWAYS rinse flatware after use before loading in the dishwasher.



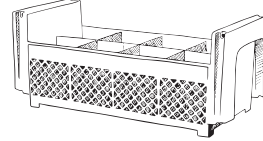
ALWAYS empty dishwasher immediately after completion of cycle and dry flatware with a soft cloth.



ALWAYS store flatware in a dry place.



ALWAYS use the proper flatware racks for ware-washing to encourage water to dry/drain quickly and minimize scratching.

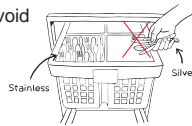


Flatware DONT'S

NEVER use detergent with lemon or other citrus added.



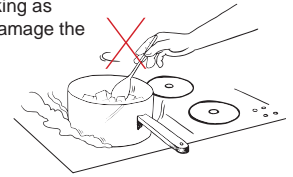
NEVER wash silver and stainless together to avoid discoloration.



NEVER use silver cleaner to wash stainless.



NEVER use flatware for cooking as intense heat could damage the flatware.



PAKKAWOOD CARE & HANDLING

- Dishwasher not recommended
- Do not use any form of chlorine bleach which will discolor
- Do not use pre-soak
- Dry immediately after washing
- Do not soak in water
- Do not use cleaning solutions containing ammonia or lemon
- Do not use steel wool to clean
- To maintain wood appearance, rub a little food safe oil on the handles monthly

FLATWARE PAR LEVELS

To calculate standard usage quantities for your establishment, select the appropriate type of operation, and then simply multiply the number of seats by the number listed below.

Example:

- 125 Seat Fine Dining Restaurant x Teaspoon (5) = 625 Teaspoon recommended order quantity.
- 100 Seat Fine Dining Restaurant x Iced Tea Spoon (1 1/2) = 150 Iced Tea Spoon recommended order quantity.
- 200 Seat Upscale Casual Restaurant x Dinner Knife (2) = 400 Dinner Knife recommended order quantity.

Item	Segment		
	Fine Dining	Upscale Casual	Catering
Teaspoon	4	3	3
Dessert or Soup Spoon	2	2	3
Tablespoon	¼	¼	-
Iced Teaspoon	1 ½	1	-
Demitasse Spoon	2	1	2
Utility/Dessert Fork	2	1 ½	2
Dinner Fork	2	2	3
Oyster or Cocktail Fork	2	1	1 ½
Dinner Knife	2	2	3
Utility/Dessert Knife	2	1 ½	2
B&B Knife or Butter Spreader	2	2	3

DINNERWARE PAR LEVELS

To calculate standard usage quantities for your establishment, select the appropriate type of operation, and then simply multiply the number of seats by the number listed below.

Example:

125 Seat Fine Dining Restaurant x 10 1/4" – 10 3/8" Dinner Plate (2) = 250 Plate recommended order quantity.

100 Seat Fine Dining Restaurant x Coffee/Tea Cup (3) = 300 Cup recommended order quantity.

200 Seat Upscale Casual Restaurant x 5 1/2" – 6 5/8" Bread Plate (2) = 400 Plate recommended order quantity.

Item	Segment			
	Fine Dining	Upscale Casual	Catering	Banquet
Bread & Butter Plates	2	2	2	6
Salad/ Dessert Plates	2	2	2	-
Lunch Plate	2	2	2	2
Dinner Plate 9 3/4" - 10"	3	1 1/2	1 1/2	2
Dinner Plate 10 1/4" – 10 3/8"	2	2	2	-
Platters 7 1/4" – 9 7/8"	1 1/2	1	1	-
Platters 11" - 15"	1 1/2	1	1	1 1/2
Coffee/Tea Cup	3	3	2	2
Bouillon, Handled or Non-handled	1	1 1/2	1 1/2	1 1/2
Mug	2	2	2	2
Saucers	3	3	2	2
Fruit Dish	3	2	2 1/2	6
Grapefruits	1	1	1	1 1/4
Cereal Bowl	1	1	1	1/2
Rim/Deep Soup	1/2	1/2	1/2	-
Coffee/Tea Pot	1/2	1/2	1/2	-
Creamer (Pitcher)	1/2	1/2	1/2	-
Service Plate	1 1/2	1 1/2	1 1/2	-

GLASSWARE PAR LEVELS

To calculate standard usage quantities for your establishment, select the appropriate type of operation, and then simply multiply the number of seats by the number listed below.

Example:

125 Seat Fine Dining Restaurant x 11 Oz. Water (3) = 375 Glass recommended order quantity.

200 Seat Banquet x 8 1/2 Oz. Wine (1 1/2) = 300 Glass recommended order quantity.

100 Seat Upscale Casual Restaurant x 12 Oz. Iced Tea (1 1/2) = 150 recommended glass order quantity.

Item	Segment		
	Fine Dining	Casual Upscale	Banquet
Old Fashioned / Rocks 8 1/2 Oz.	3	3	2
Double Rocks / DOF 10 1/2 - 14 Oz.	3	3	2
Beverage 12 1/2 Oz.	3	3	2
Beer 16 Oz.	2	2	2
Wine 8 1/2 Oz.	2	3	2
Flute 6 Oz.	2	3	2
Cocktail 7 1/2 Oz.	1 1/2	2	1 1/2
Cocktail 10 Oz.	1 1/2	2	1 1/2
Margarita 12 - 14 Oz.	1 1/2	1 1/2	1 1/2
Shot 1 1/4 Oz.	1 1/2	1 1/2	1 1/2
Cordial 4 Oz.	1 1/2	1 1/2	1 1/2
Juice 5 - 6 Oz.	1 1/2	1 1/2	1 1/2
Water / All Purpose 11 - 14 Oz.	3	3	3
Iced Tea 12 - 16 Oz.	1 1/2	1 1/2	1 1/2
Wine 16 - 20 Oz.	1	1	1
Flute 5 3/4 Oz.	2	3	3

WARRANTY – Limited 2 Year Warranty

Products manufactured by Richardson Sheffield will be replaced by our company returned by the original owner due to defects in workmanship and material within 2 year of the purchase date. In the unlikely event of this happening please return the product to the original place of purchase with proof of receipt. A replacement piece or a similar replacement piece will be sent if the pattern is no longer available. This warranty does not cover any damage or defects caused by accidental damage, normal wear and tear, misuse, abuse, or failure to follow the proper care instructions provided.

Care & Use

Culinary mastery requires excellent tools. Whether you're a novice cook or an experienced chef, Richardson Sheffield knives will help you prepare every dish!

Care instructions for chef knives quality is very important. Richardson Sheffield products are made from high quality stainless steel, which gives them great corrosion resistance (resistance against rust) and makes the products dishwasher safe. However, we highly recommend washing by hand to keep them in optimal condition. If you do want to clean the knives in the dishwasher, we advise you to follow the care instructions below to keep your knives in good condition and to prevent staining.

- Wash all products before you use them for the first time.
- Always rinse your kitchen knives with water after use and before placing them in the dishwasher.
- Remains of food, salt, mineral salts (present in tap water), vinegar, bleach and harsh detergents can cause stains or pitting if the knives are not cleaned thoroughly after use of these products.
- Do not use too much detergent or rinse aid, because these are corrosive in high concentrations.
- Never leave the kitchen knives soaking in water for a longer period of time.
- Given the possibility of 'contact corrosion' (caused by contact between various types of metal), we recommend packing the knives separately from forks and/or spoons in the cutlery basket.
- Place the knives with their blades pointing upwards in the dishwasher.
- When the cleaning programme is finished, open the door to prevent condensation forming on the knives. Preferably, remove the knives from the dishwasher and dry them with a soft cloth or towel.



BEFORE USE

- Wash in hot water, rinse and dry thoroughly before first use.
- We recommend pre-seasoning. Even pre-seasoned cast iron can use some extra protection.
- To season your pan, heat it up on the stove top until its hot, then rub a little oil into it and let it cool.
- Clean it after each use.
- Pre-season as needed.

CLEANING & CARE

- Let pans cool before washing in warm water. Soak first in warm water and detergent to remove burnt on food.
- Always use wooden, plastic or silicone utensils, avoid metal.
- Do not tap the edges of the container & never cut food inside the cookware as you risk scratching or damaging the enamel.
- Use non-abrasive nylon scourers.
- Always dry thoroughly before storing.
- Avoid the use of a dishwasher after every use to prolong the longevity of the product.
- Heating in the oven may cause the metal knobs to change color slightly.

Arc Cardinal Items that Fit Trivets

Items that Fit FN976 (Round Trivet)

FN421- Mini Round Matte Black Casserole 0.37 Q (11 7/8 oz.)

FN422- Mini Round Matte Ruby Casserole 0.37 Q (11 7/8 oz.)

FN423- Mini Round Matte Black Casserole 0.63 Q (20 1/4 oz.)

FN424- Mini Round Matte Ruby Casserole 0.63 Q (20 1/4 oz.)

P0310- Smart Cuisine Creme Brulee Dish (9 1/2 oz.)

Items that Fit FN977 (Oval Trivet)

FN417- Round Matte Black Dish 5 7/8" (15 cm)

FN418- Round Matte Black Dish 7 1/8" (18 cm)

Items that Fit FN978 (Oval Trivet)

FN419- Oval Matte Black Dish 7 7/8" x 5 7/8" (20 cm)

