

2023 / 2024 Portfolio



arc  
cardinal



*creators of experience*

**Create. Curate. Celebrate.** Elevating your guest's experience is your priority. Bringing your vision to life is ours. No matter the experience, we are here to help you create a remarkable one. Our expertly crafted collections of tableware, smallwares and buffetware supports the needs of today's chefs, mixologists and sommeliers.

This visionary approach to tableware is the founding principle of our culture and brands.

Corporate Brands



Partner Brands







## TRUSTED AND TRUE

As part of Arc International, founded in 1825, we will always stay true to our roots of quality, durability, and value. And will always be your first –and most trusted – source for tableware. Visit us at one of our showroom locations!

## Showrooms

Totowa, NJ  
New York , NY  
Miami, FL  
Los Angeles, CA

New Website!  
[www.ArcCardinal.com](http://www.ArcCardinal.com)



## Arc Cardinal Valued Partners



We are proud to support and partner with The USA & Canada delegation of the Association of Maîtres Cuisiniers de France (MCF). MCF accepts only the best French Chefs in the world. Being a Maître Cuisinier (or Master Chef of France) is a prestigious honor that is held in high regard. These chefs are given the highest classification in restaurant guides and are regularly mentioned in top food and travel publications. MCF's motto is, "To preserve and spread the French culinary arts, encourage training in cuisine, and assist in professional development."

We are very pleased to be partnering with such a illustrious organization!



We are so proud to be partners with the United States Bartenders' Guild (USBG). Their mission is to unite the hospitality community to advance professional bartending. The USBG empowers bartenders to take charge of their careers and works to enrich the career advancement of its members through peer-to-peer learning, expert instruction, service projects and competition. We are grateful to be partners with the USBG!

For more information go to [www.usbg.org](http://www.usbg.org)





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# preview of new PRODUCTS

MORE INSIDE...



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Dudson Maker's Porto Blue (Page 138)



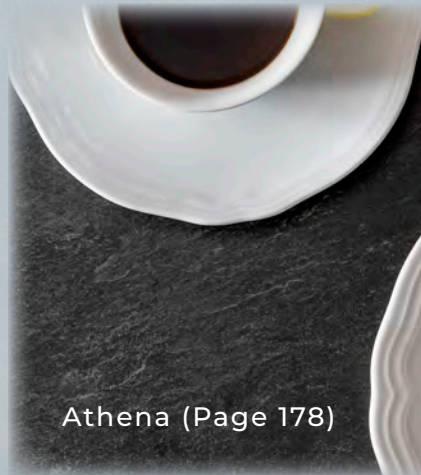
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# GLASSWARE

Chef & Sommelier® is a prestigious brand that reflects our French gastronomic heritage. Aimed at the finest restaurants and bars, Chef & Sommelier® helps professionals express their creativity and talent.

The sleek stems, audacious bowls and sheer rims allow for one to experience the subtle notes in every sip. Made of Krysta for superior resistance, complete transparency, long lasting brilliance and a high pitched clear sound.

Chef & Sommelier® focuses on cutting edge product design and superior material performance to deliver durable products.

## Crafted Excellence

**Krysta**® – High-performance crystal glass. A new generation of lead-free crystal exceeding 2,000 industrial dishwashing cycles. Superior strength, complete transparency, long-lasting brilliance and perfect acoustics.



**Sheer Rim** – Fine rims add for a refined customer experience.



## Performance Enhancing

**Effervescence Plus** – A technology that develops even, delicate bubblyness, delighting the eyes and taste buds alike. This feature is indicated by an asterisk (\*) next to the glass within each collection.







Contemporary and revolutionary design suitable for tasting all types of young wines with its large oxygenation area and closed rim to facilitate the concentration of flavors.





**U1008**  
Pro Tasting (10 3/4 Oz.)  
H: 7" T: 2 1/8"  
B: 2 3/4" M: 3 1/4"  
2 Dz.  
1 1/4 Oz. pour line



**U1010**  
Round (12 1/2 Oz.)  
H: 8 1/4" T: 2 11/16"  
B: 3" M: 3 3/4"  
2 Dz.  
3 1/4 Oz. pour line



**U1011**  
Universal Tasting (13 1/2 Oz.)  
H: 9" T: 2 3/8"  
B: 3" M: 3 1/2"  
2 Dz.  
2 Oz. pour line



**U1012**  
Soft (15 3/4 Oz.)  
H: 8 7/8" T: 2 7/16"  
B: 3 1/4" M: 4"  
2 Dz.  
3 Oz. pour line



**U1013**  
Tannic (18 1/2 Oz.)  
H: 9 1/8" T: 2 3/4"  
B: 3 1/4" M: 4 1/8"  
2 Dz.  
3 1/2 Oz. pour line



**U1051**  
Flute (6 3/4 Oz.)  
H: 9" T: 2 3/8"  
B: 2 13/16" M: 2 3/4"  
2 Dz.  
4 Oz. pour line

\*

For Tumblers See Page 54

TECHNOLOGY & MATERIAL



\* EFFERVESCENCE PLUS

★  
★  
★  
★  
★  
★  
STEMWARE





- 5 CHIMNEY  
> Lower alcohol perception
  - 4 SHEER RIM (0.9mm)  
> Pleasant touch on lips
  - 3 RIM CLOSING OF THE BOWL  
> Aromas concentration
  - 2 AROMATIC CHAMBER  
> Aromas development
  - 1 OXYGENATION SURFACE  
> Aromas source
- TASTE
- SMELL
- LOOK

1 Natural Gauge 2-4 Oz.

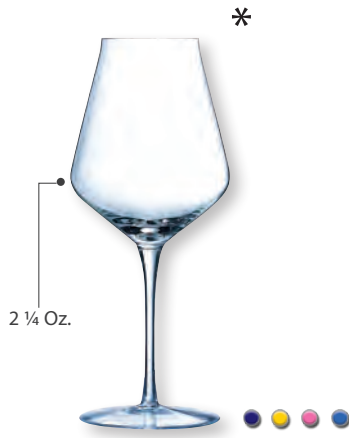
TECHNOLOGY & MATERIAL

1 Collection, 2 Modern Shapes to enhance your wine service: Intense and Soft

- Intense: Extra-large oxygenation surface for perfect tasting of red, young or mature, strong and tannic wines.

- Soft: Large oxygenation surface and smaller opening of the bowl for perfect tasting of young and mature, red and white soft wines.





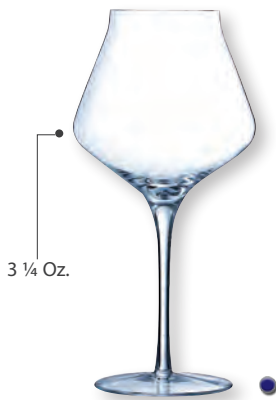
**J8908**  
 Soft Wine (11 Oz.)  
 H: 8 1/2" T: 2"  
 B: 3" M: 3 1/4"  
 2 Dz.



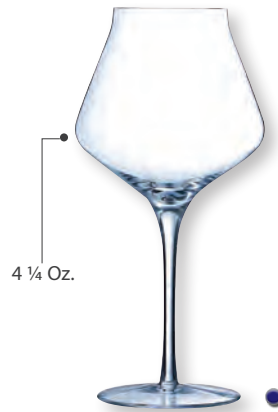
**J8743**  
 Soft Wine (13 1/2 Oz.)  
 H: 9 1/8" T: 2 1/4"  
 B: 3 1/4" M: 3 1/2"  
 2 Dz.



**N1738**  
 Soft Wine (17 1/2 Oz.)  
 H: 9 5/8" T: 2 3/8"  
 B: 3 3/8" M: 3 3/4"  
 1 Dz.



**J8742**  
 Intense Wine (16 Oz.)  
 H: 8 5/8" T: 2 3/8"  
 B: 3 3/8" M: 4"  
 2 Dz.



**J9014**  
 Intense Wine (19 1/2 Oz.)  
 H: 9" T: 2 5/8"  
 B: 3 3/8" M: 4 1/4"  
 2 Dz.



**J8907**  
 Soft Flute (8 Oz.)  
 H: 9 1/4" T: 1 3/4"  
 B: 2 3/4" M: 2 5/8"  
 2 Dz.



TECHNOLOGY & MATERIAL



\* EFFERVESCENCE PLUS

★  
 ★  
 ★  
 ★  
 ★  
 ★  
 S T E M W A R E





The soft vertical lines of Symetrie create a stunning back drop for the beverage being served.  
An extensive collection offering options in wine, cocktail and sparkling wine/Champagne.



NEW

SYMÉTRIE

KRYSTA®

C&S  
Chef & Sommelier  
- FRANCE -



**V1483**  
Wine 13 oz  
H: 9 ¼" T: 2 ¼"  
B: 3" M: 3 ½"  
2 Dz.



**V0391**  
Wine 16 ½ oz  
H: 9 ⅞" T: 2 ⅜"  
B: 3" M: 3 ⅝"  
2 Dz.



**V2696**  
Wine 20 ¼ oz  
H: 10 ¼" T: 2 ½"  
B: 3 ¼" M: 3 ⅝"  
2 Dz.



**V1171**  
Coupe 8 oz  
H: 7 ⅞" T: 4 ½"  
B: 3" M: 4 ½"  
2 Dz.



**V2697**  
Flute 7 ½ oz  
H: 9 ½" T: 2 ½"  
B: 2 ¾" M: 2 ¼"  
2 Dz.

TECHNOLOGY & MATERIAL



\* EFFERVESCENCE PLUS

★  
★  
★  
★  
★  
STEMWARE



C&S  
Chef & Sommelier  
- FRANCE -

# VILLENEUVE BY DANIEL BOULUD



Meticulously crafted by Daniel Boulud, each glass allows for the true appreciation of the wine, capturing the story of each varietal that is being tasted. This collection seamlessly transitions from fine dining to bistro.



**FN159**  
 Sweet Wine (9 Oz.)  
 H: 7 15/16" T: 3"  
 B: 3 3/8" M: 3 5/16"  
 1 Dz.



**FN166**  
 Universal Wine (16 Oz.)  
 H: 8 15/16" T: 2 7/16"  
 B: 3 1/4" M: 3 1/2"  
 1 Dz.



**FN161**  
 Universal Wine (18 Oz.)  
 H: 9 3/4" T: 2 1/2"  
 B: 3 1/2" M: 3 1/2"  
 1 Dz.



**FN160**  
 Burgundy (21 1/2 Oz.)  
 H: 8 15/16" T: 2 13/16"  
 B: 3 1/2" M: 4 1/8"  
 1 Dz.



**FN162**  
 Bordeaux (24 1/2 Oz.)  
 H: 10 1/8" T: 2 7/8"  
 B: 3 1/2" M: 4"  
 1 Dz.



**Q1151**  
 Exaltation Specialty Flute (10 1/4 Oz.)  
 H: 8 5/16" T: 2 5/16"  
 B: 2 7/8" M: 3 1/16"  
 2 Dz.

\*

★  
 ★  
 ★  
 ★  
 ★  
 S T E M W A R E

T E C H N O L O G Y & M A T E R I A L



\* EFFERVESCENCE PLUS





Elegant & Timeless Design. The Sublym collection brings classic sophistication with a high and narrow bowl design. Designed with no seam, an extra flat foot and an elegant stem. Beautifully complementing Chef & Sommelier® Lima collection tumblers.



**L2609**  
Wine (8 ¾ Oz.)  
H: 8 ½" T: 2"  
B: 2 ¾" M: 2 ¾"  
2 Dz.



**L2761**  
Wine (13 Oz.)  
H: 9 ¼" T: 2 ¼"  
B: 3" M: 3 ½"  
2 Dz.



**N1739**  
Wine (16 ½ Oz.)  
H: 9 7/8" T: 2 3/8"  
B: 3" M: 3 3/8"  
1 Dz.



**V3604**  
Wine (20 ¼ Oz.)  
H: 10 ¼" T: 2 ½"  
B: 3 ¼" M: 3 5/8"  
1 Dz.  
OLD SKU: N1744

\*



**L2762**  
Flute (7 ½ Oz.)  
H: 9 ½" T: 1 ¾"  
B: 2 ¾" M: 2 ¼"  
2 Dz.



**L3678**  
Coupe Cocktail (8 Oz.)  
H: 7 ½" T: 4 ½"  
B: 3" M: 4 ½"  
2 Dz.



**N4742**  
Ballon (21 ¼ Oz.)  
H: 9 ½" T: 2 ¾"  
B: 3 ¼" M: 4 ½"  
1 Dz.



**N5368**  
All Purpose (13 Oz.)  
H: 7 ¼" T: 2 ¼"  
B: 3" M: 3 ½"  
2 Dz.

TECHNOLOGY & MATERIAL



\* EFFERVESCENCE PLUS

★  
★  
★  
★  
★  
★  
STEMWARE



C&S

Chef & Sommelier SEQUENCE

FRANCE



SHEER RIM  
1 mm



The Glassware Sequence Of The Future. The perfect design progression, bringing a modern update to a classical shape with the essence of crafted crystal. Made with our high-performance lead-free crystal material, Krysta®.



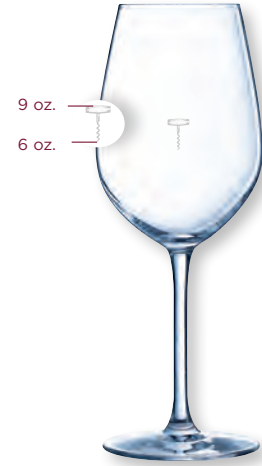
**N9696**  
 Port (7 Oz.)  
 H: 7 1/2" T: 1 3/4"  
 B: 2 5/8" M: 2 1/2"  
 2 Dz.



**L5635**  
 Universal (13 Oz.)  
 H: 8 1/4" T: 2 1/4"  
 B: 3" M: 3 1/8"  
 1 Dz.



**L5633**  
 Universal (16 Oz.)  
 H: 9" T: 2 7/16"  
 B: 3 1/4" M: 3 7/16"  
 1 Dz.



**Q1069**  
 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



**L5638**  
 Universal (19 1/2 Oz.)  
 H: 9 1/4" T: 2 5/8"  
 B: 3 1/2" M: 3 3/8"  
 1 Dz.



**L5636**  
 Burgundy (20 1/2 Oz.)  
 H: 8" T: 2 5/8"  
 B: 3 3/8" M: 3 7/8"  
 1 Dz.



**N9710**  
 Bordeaux (21 Oz.)  
 H: 9 1/4" T: 2 3/4"  
 B: 3 1/2" M: 3 3/4"  
 2 Dz.



**L5637**  
 Bordeaux (26 Oz.)  
 H: 9 3/8" T: 2 5/8"  
 B: 3 3/8" M: 3 1/2"  
 1 Dz.

For Tumblers See Page 54

TECHNOLOGY & MATERIAL



★  
 ★  
 ★  
 ★  
 ★  
 S T E M W A R E



C&S  
Chef & Sommelier  
- FRANCE -

# SEQUENCE



Brilliant and resilient, Sequence delivers an authentic yet elevated craft cocktail experience.



**L5640**  
 Flute (6 Oz.)  
 H: 8 ¼" T: 1 7/8"  
 B: 2 ¾" M: 2 ¼"  
 1 Dz.



**Q3702**  
 Nick and Nora Cocktail (5 ¼ Oz.)  
 H: 5 5/8" T: 2 ¾"  
 B: 2 ¾" M: 2 ¾"  
 2 Dz.



**L5641**  
 Coupe Cocktail (7 ¾ Oz.)  
 H: 5 7/8" T: 4 3/8"  
 B: 3" M: 4 3/8"  
 1 Dz.

NEW



**Q7785**  
 Coupe Cocktail (7 Oz.)  
 H: 6" T: 3 1/16"  
 B: 2 ¾" M: 3 1/16"  
 2 Dz.



**L5642**  
 All Purpose (14 Oz.)  
 H: 6 9/16" T: 2 ½"  
 B: 3" M: 3 1/8"  
 1 Dz.



**N9711**  
 Iced Tea (16 Oz.)  
 H: 7 ¼" T: 2 ¾"  
 B: 3" M: 3 3/8"  
 2 Dz.



**P0089**  
 Belgian Beer (12 ½ Oz.)  
 H: 5 7/8" T: 2 ½"  
 B: 2 7/8" M: 3 ¼"  
 2 Dz.

For Tumblers See Page 54

TECHNOLOGY & MATERIAL



\* EFFERVESCENCE PLUS

★  
 ★  
 ★  
 ★  
 ★  
 ★  
 S T E M W A R E





The long seamless stem gives way to a beautifully angled bowl.  
The natural curvature in the bowl provides proper pour control eliminating waste and increasing profits.

NEW

DISTINCTION

KRYSTA®

C&S  
Chef & Sommelier  
- FRANCE -



**Q9080**  
Flute 7 3/4 oz  
H: 9 1/8" T: 1 3/4"  
B: 2 3/4" M: 2 5/8"  
2 Dz.



**Q9062**  
Wine 13 oz  
H: 8 5/8" T: 2 1/4"  
B: 3 1/4" M: 3 7/16"  
2 Dz.



**Q9064**  
Wine 16 oz  
H: 9 1/8" T: 2 1/2"  
B: 3 3/8" M: 3 3/4"  
2 Dz.

TECHNOLOGY & MATERIAL



\* EFFERVESCENCE PLUS

★  
★  
★  
★  
★  
★  
STEMWARE



C&S

Chef & Sommelier CABERNET

- FRANCE -



A wide range of sizes with superior strength; it's a perfect blend of elegance and endurance.



**FJ036**  
Bordeaux (16 Oz.)  
H: 8 1/2" T: 2 3/8"  
B: 3 1/2" M: 3 3/4"  
1 Dz.



**FJ035**  
Bordeaux (21 1/4 Oz.)  
H: 9 1/2" T: 2 3/8"  
B: 3 1/2" M: 3 3/4"  
1 Dz.



**FJ037**  
Burgundy (24 Oz.)  
H: 8 5/8" T: 2 7/8"  
B: 3 1/2" M: 4 3/8"  
1 Dz.



**46978**  
Tall Wine (8 1/2 Oz.)  
H: 7 1/8" T: 2 1/4"  
B: 2 3/4" M: 2 7/8"  
2 Dz.



**50816**  
Tall Wine (10 1/2 Oz.)  
H: 7 3/4" T: 2 3/8"  
B: 3" M: 3 1/8"  
2 Dz.



**46973**  
Tall Wine (12 Oz.)  
H: 8" T: 2 1/2"  
B: 3" M: 3 3/16"  
2 Dz.



**46961**  
Tall Wine (16 Oz.)  
H: 8 5/8" T: 2 3/4"  
B: 3" M: 3 1/2"  
2 Dz.

For Tumblers See Page 55

TECHNOLOGY & MATERIAL



★  
★  
★  
★  
★  
STEMWARE





★  
 ★  
 ★  
 ★  
 ★  
 ★  
 S T E M W A R E

9 oz.  
 6 oz.



**L0571**  
 Tall Wine with pour line (16 Oz.)  
 H: 8 5/8" 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



**46888**  
 Tall Wine (19 3/4 Oz.)  
 H: 9 1/16" T: 2 13/16"  
 B: 3 1/4" M: 3 1/16"  
 2 Dz.



**D0795**  
 Tall Wine (25 1/4 Oz.)  
 H: 10" T: 3"  
 B: 3 1/8" M: 3 15/16"  
 1 Dz.

For Tumblers See Page 55

T E C H N O L O G Y & M A T E R I A L



# CABERNET

KRYSTA®

C&S  
**Chef & Sommelier**  
 - FRANCE -



**47019**  
 Ballon Wine (12 Oz.)  
 H: 7 3/16" T: 2 7/8"  
 B: 3" M: 3 5/8"  
 2 Dz.



**47017**  
 Ballon Wine (16 Oz.)  
 H: 7 3/4" T: 3"  
 B: 3" M: 3 15/16"  
 2 Dz.



**47026**  
 Ballon Wine (20 Oz.)  
 H: 8 1/4" T: 3 3/16"  
 B: 3 1/4" M: 4 3/16"  
 2 Dz.



**46981**  
 Ballon Wine (24 Oz.)  
 H: 8 1/16" T: 3 3/8"  
 B: 3 1/4" M: 4 1/2"  
 2 Dz.



**E2788**  
 Young Wine (12 Oz.)  
 H: 7 7/8" T: 2 1/4"  
 B: 3 3/16" M: 3 1/2"  
 2 Dz.  
 3 1/2 Oz. pour line



**E2790**  
 Young Wine (16 Oz.)  
 H: 8 1/2" T: 2 5/8"  
 B: 3 1/4" M: 3 13/16"  
 2 Dz.  
 4 Oz. pour line



**E2789**  
 Young Wine (19 1/2 Oz.)  
 H: 8 7/8" T: 2 3/4"  
 B: 3 3/16" M: 4 1/8"  
 2 Dz.  
 5 1/2 Oz. pour line



**P0112**  
 Millesime Wine (15 3/4 Oz.)  
 H: 8 3/8" T: 2 3/4"  
 B: 3 1/4" M: 3 3/8"  
 2 Dz.

For Tumblers See Page 54

TECHNOLOGY & MATERIAL



★  
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 S T E M W A R E





**E5358**  
Cordial (2 ¼ Oz.)  
H: 5 ¼" T: 1 ½"  
B: 2" M: 1 ⅞"  
2 Dz.



**14798**  
Port (4 Oz.)  
H: 5 ⅞" T: 1 ⅝"  
B: 2" M: 2 ⅛"  
2 Dz.



**48024**  
Flute (6 Oz.)  
H: 8 ⅞" T: 2"  
B: 2 ¾" M: 2 ¼"  
2 Dz.



**D0796**  
Flute (8 Oz.)  
H: 9 ¼" T: 2"  
B: 2 ¾" M: 2 ⅞"  
2 Dz.



**G3573**  
All Purpose (13 1/2 Oz.)  
H: 6 9/16" T: 2 7/8"  
B: 3 1/16" M: 3 3/16"  
2 Dz.



**G3570**  
Iced Tea (16 Oz.)  
H: 7 7/16" T: 2 5/8"  
B: 3 1/16" M: 3 3/16"  
2 Dz.



**P3882**  
Cocktail (7 1/2 Oz.)  
H: 6 3/4" T: 4 1/2"  
B: 3" M: 4 1/2"  
1 Dz.



**N6831**  
Cocktail (10 Oz.)  
H: 7 1/2" T: 4 3/4"  
B: 3" M: 4 3/4"  
1 Dz.



**N6815**  
Champagne Coupe (10 Oz.)  
H: 6 3/4" T: 4 3/8"  
B: 2 7/8" M: 4 5/8"  
1 Dz.

For Tumblers See Page 55

TECHNOLOGY & MATERIAL



\* EFFERVESCENCE PLUS

★  
★  
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★  
★  
STEMWARE



C&S  
Chef & Sommelier  
- FRANCE -

EVIDENCE

NEW



SHEER RIM  
1.1 mm



The versatile design of Evidence can effortlessly interchange between wine, cocktail, mocktails or even specialty brews!

The low profile design makes it a great choice for banquets.

Made from Krysta material this line is meant to last.



NEW

EVIDENCE

KRYSTA®

C&S  
Chef & Sommelier  
- FRANCE -



**V2821**  
Wine 15 1/2 oz  
H: 8 1/4" T: 2 1/2"  
B: 3" M: 3 3/16"  
2 Dz.



**V2620**  
Wine 12 oz  
H: 7 1/2" T: 2 5/16"  
B: 2 7/8" M: 2 3/4"  
2 Dz.



**V2822**  
Wine 9 oz  
H: 7" T: 2 3/16"  
B: 2 3/4" M: 2 7/8"  
2 Dz.



**V2823**  
Flute 5 1/2 oz  
H: 7 1/2" T: 1 3/4"  
B: 2 7/16" M: 2 3/16"  
2 Dz.

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★  
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STEMWARE

TECHNOLOGY & MATERIAL



\* EFFERVESCENCE PLUS



C&S

Chef & Sommelier

EXALT

- FRANCE -



SHEER RIM  
1.2 mm



The alliance between perfect curves and incredible resistance coupled with the harmony of continuous and elegant lines.



**E7698**  
 Wine (6 ¾ Oz.)  
 H: 7 ¼" T: 2 ¼"  
 B: 2 ¾" M: 2 ¾"  
 2 Dz.



**E7697**  
 Wine (8 ¼ Oz.)  
 H: 7 ½" T: 2 ¾"  
 B: 2 ¾" M: 3"  
 2 Dz.



**E7696**  
 Wine (10 ½ Oz.)  
 H: 7 7/8" T: 2 ½"  
 B: 3" M: 3 ¼"  
 2 Dz.



**E7695**  
 Wine (13 ¾ Oz.)  
 H: 8 ½" T: 2 ¾"  
 B: 3 ½" M: 3 ½"  
 2 Dz.



**E7700**  
 Flute (6 ¼ Oz.)  
 H: 8 ¼" T: 2"  
 B: 2 ¾" M: 2 ¾"  
 2 Dz.

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★

S T E M W A R E

T E C H N O L O G Y & M A T E R I A L



\* EFFERVESCENCE PLUS







# ARCOROC

## GLASSWARE

Arcoroc's glassware collections support the creativity and desires of customers with innovative designs and durable materials.

Each product is designed for intensive use, and can stand up to the daily rigors across bars and restaurants.

In addition to the technical qualities that are essential for professionals, Arcoroc® glassware is trendy, functional and offers the wow factor bartenders look for when presenting their beverages.

### Crafted Excellence

**ArmoRIM**® – A thermal strengthening after-process for rim reinforcement and chip resistance.



**Sheer Rim** – Fine rims add for a refined customer experience. All sheer rim items have armorim technology.



### Performance Enhancing

**Performance Nucleation** – Promotes constant flow of carbon dioxide bubbles to steadily release aromas critical for enjoying beer.



**Stackability** – Product design specifically made for safe stacking.



### Safeguard the Arc Way Developed by Arc

**Fully Tempered** – More resistant to mechanical and thermal shock than regular annealed glass; up to 5X more resistant to breakage.



**S.A.N. Plastic** – Fully recyclable, BPA-free, and dishwasher safe- up to 2,000 industrial dishwashing cycles.





ARCOROC V. JULIETTE



The angular design of the V. Juliette collection offers a distinctive shape that fits very well with all table styles.



**N5163**  
Wine (10 Oz.)  
H: 7 3/8" T: 2 1/8"  
B: 2 5/8" M: 3 1/8"  
2 Dz.



**N4907**  
Wine (13 1/2 Oz.)  
H: 8 1/8" T: 2 1/4"  
B: 3" M: 3 3/8"  
2 Dz.



**N5993**  
Wine (16 3/4 Oz.)  
H: 8 1/2" T: 2 1/2"  
B: 3 1/8" M: 3 5/8"  
2 Dz.



**N5082**  
Flute (7 3/4 Oz.)  
H: 8 5/8" T: 1 7/8"  
B: 2 7/8" M: 2 5/8"  
2 Dz.

For Tumblers See Page 61

T E C H N O L O G Y & M A T E R I A L

ARMORIM  
HIGH RIM RESISTANCE



\* EFFERVESCENCE PLUS

★  
★  
★  
★  
S T E M W A R E



ARCOROC ROMEO



**V2128**  
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

Romeo is the perfect blend of function and style. Offering an extensive line of products to suit your many needs.  
Made with Armorim technology, the fine sheer rims offer strength and beauty.



**P8794**  
Wine (12 Oz.)  
H: 7 7/8" T: 2 1/2"  
B: 3" M: 3 1/8"  
1 Dz.



**V2125**  
Wine (16 Oz.)  
H: 8 3/8" T: 2 7/8"  
B: 3" M: 3 3/8"  
1 Dz.  
**(P8792/Old SKU)**



**P8790**  
Wine (19 Oz.)  
H: 8 7/8" T: 2 7/8"  
B: 3" M: 3 3/8"  
1 Dz.



**P8793**  
Flute (5 3/4 Oz.)  
H: 7 7/8" T: 2"  
B: 2 3/8" M: 2 1/8"  
1 Dz.



**P8782**  
All Purpose/ Beer (16 Oz.)  
H: 7" T: 2 7/8"  
B: 3" M: 3 1/4"  
1 Dz.

NEW



**V4024**  
All Purpose (13 1/2 Oz.)  
H: 6 1/6" T: 2 7/8"  
B: 3" M: 2 7/8"  
1 Dz.

NEW



**V4222**  
Margarita (12 Oz.)  
H: 6 1/16" T: 4 3/8"  
B: 3" M: 4 5/8"  
1 Dz.

NEW



**V2761**  
Coupe Cocktail (8 Oz.)  
H: 5 7/8" T: 4 1/8"  
B: 3" M: 4 1/8"  
1 Dz.

NEW



**V2760**  
Cocktail (5 1/2 Oz.)  
H: 5 5/16" T: 2 3/4"  
B: 2 3/4" M: 2 3/4"  
1 Dz.

NEW



**V4025**  
Martini (5 Oz.)  
H: 6" T: 3 3/4"  
B: 2 3/4" M: 3 3/4"  
1 Dz.

TECHNOLOGY & MATERIAL







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**H2090**  
Flute (5 ¼ Oz.)  
H: 8 ¾" T: 1 ¾"  
B: 2 ½" M: 2 ⅛"  
2 Dz.

**L8091**  
Flute (5 ¼ Oz.)  
H: 8 ¾" T: 1 ¾"  
B: 2 ½" M: 2 ⅛"  
2 Dz.



**H2316**  
Wine (9 Oz.)  
H: 7 7/8" T: 3 ¼"  
B: 2 ½" M: 2 7/8"  
4 Dz.



**H2317**  
Wine (11 ¾ Oz.)  
H: 8 5/8" T: 2 3/8"  
B: 3" M: 3 1/8"  
4 Dz.



**H2318**  
Wine (15 Oz.)  
H: 9 ¼" T: 2 ½"  
B: 3" M: 3 ¼"  
4 Dz.

Tall sides and sheer rims suit nearly any wine.

TECHNOLOGY & MATERIAL

ARMORIM  
HIGH RIM RESISTANCE



\* EFFERVESCENCE PLUS



**H8466**  
Brio Flute (3 Oz.)  
H: 6 1/16" T: 1 7/8"  
B: 2 1/8" M: 2 1/4"  
2 Dz.



**J1478**  
Brio Flute (5 1/4 Oz.)  
H: 7 7/8" T: 2 1/8"  
B: 2 3/8" M: 2 5/8"  
2 Dz.

Fine rims, sparkling bodies and flavor enhancing teardrop shapes at a great value.

TECHNOLOGY & MATERIAL

**ARMORIM**  
HIGH RIM RESISTANCE



\* EFFERVESCENCE PLUS



★  
★  
★  
★  
STEMWARE



ARCOROC EXCALIBUR



The workhorse of glassware.

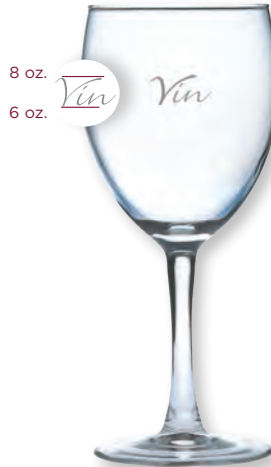
More resistant to mechanical and thermal shock than regular annealed glass—up to 5X more resistant to breakage.



**71084**  
Tall Wine (8 1/2 Oz.)  
H: 6 13/16" T: 2 3/8"  
B: 2 3/4" M: 2 15/16"  
3 Dz.



**71083**  
Tall Wine (10 1/2 Oz.)  
H: 7 1/4" T: 2 7/8"  
B: 2 3/4" M: 3 3/16"  
3 Dz.



8 oz.  
6 oz.  
**D1CM5312**  
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



**71086**  
Flute (5 3/4 Oz.)  
H: 7 3/4" T: 2"  
B: 2 1/2" M: 2 1/2"  
3 Dz.



**71080**  
Grand Savoie (12 Oz.)  
H: 7 1/2" T: 3"  
B: 3" M: 3 3/8"  
2 Dz.



**71075**  
Grand Ballon (13 Oz.)  
H: 6 7/8" T: 3 1/8"  
B: 3" M: 3 3/8"  
2 Dz.



**P0776**  
Breeze (11 3/4 Oz.)  
H: 8" T: 2 3/8"  
B: 3" M: 3 1/8"  
2 Dz.



**P0777**  
Breeze (15 3/4 Oz.)  
H: 8 5/8" T: 2 3/4"  
B: 3" M: 3 1/2"  
2 Dz.

For Tumblers See Page 69

TECHNOLOGY & MATERIAL







**12926**  
Iced Tea (16 1/2 Oz.)  
H: 7 5/8" T: 2 13/16"  
B: 3" M: 3 1/4"  
2 Dz.



**04757**  
All Purpose Goblet (14 Oz.)  
H: 6 3/4" T: 2 7/8"  
B: 3" M: 3 3/16"  
2 Dz.



**71076**  
All Purpose Goblet (11 Oz.)  
H: 6 1/4" T: 2 1/2"  
B: 3" M: 3 1/16"  
3 Dz.



**71078**  
Banquet Goblet (11 1/2 Oz.)  
H: 5 1/4" T: 3"  
B: 2 7/8" M: 3 5/16"  
3 Dz.



**71093**  
Petite Cuvee (13 Oz.)  
H: 7" T: 2 3/4"  
B: 3" M: 3 3/16"  
2 Dz.



**71081**  
Grand Cuvee (13 Oz.)  
H: 8 1/8" T: 2 3/4"  
B: 3" M: 3 3/16"  
2 Dz.



**71079**  
Brandy (12 Oz.)  
H: 5 1/4" T: 2"  
B: 2 1/8" M: 2 3/8"  
2 Dz.



**71092**  
Footed Hi Ball (8 Oz.)  
H: 5 1/4" T: 2 3/4"  
B: 2 5/8" M: 2 3/4"  
3 Dz.

For Tumblers See Page 69

TECHNOLOGY & MATERIAL





**L0371**  
Coupe Cocktail (8 Oz.)  
H: 5 5/8" T: 4 3/8"  
B: 3" M: 4 3/8"  
2 Dz.



**D2024**  
Cocktail (7 1/2 Oz.)  
H: 6 3/4" T: 4 1/2"  
B: 3" M: 4 1/2"  
1 Dz.



**09232**  
Cocktail (non-tempered) (7 1/2 Oz.)  
H: 6 3/4" T: 4 1/2"  
B: 3" M: 4 1/2"  
1 Dz.



**79320**  
Cocktail (non-tempered) (10 Oz.)  
H: 7 7/16" T: 4 3/4"  
B: 3" M: 4 3/4"  
1 Dz.



**00213**  
Cocktail (10 Oz.)  
H: 7 7/16" T: 4 3/4"  
B: 3" M: 4 3/4"  
1 Dz.



**07395**  
Ballon Goblet (11 1/2 Oz.)  
H: 5 3/4" T: 2 7/8"  
B: 2 3/4" M: 3 1/4"  
3 Dz.



**06942**  
Super Savoie (12 Oz.)  
H: 7 1/8" T: 3"  
B: 3 1/16" M: 3 3/16"  
2 Dz.

For Tumblers See Page 69

T E C H N O L O G Y & M A T E R I A L







● **E3559**  
Stacking Goblet (6 ½ Oz.)  
H: 4 ¼" T: 2 ⅝"  
B: 2 ¼" M: 2 7/8"  
4 Dz.



● **E3562**  
Stacking Goblet (8 ½ Oz.)  
H: 4 5/8" T: 2 3/4"  
B: 2 ½" M: 3 1/8"  
4 Dz.

★  
★  
★  
STEMWARE

TECHNOLOGY & MATERIAL





**57286**  
Wine (8 Oz.)  
H: 5 3/8" T: 3"  
B: 2 7/8" M: 3"  
4 Dz.



**57070**  
Wine (10 1/2 Oz.)  
H: 5 3/4" T: 3 1/8"  
B: 2 7/8" M: 3 1/8"  
4 Dz.

For Tumblers See Page 68

T E C H N O L O G Y & M A T E R I A L





ARCOROC MONTI



The classic, ornate stem of the Monti collection will transport you back to the good old days. Serve your classic cocktails with a twist, whether that's the addition of low-proof bitters or other unexpected ingredients!

NEW

MONTI

ARCOROC



**Q8201**  
Coupe (9 Oz.)  
H: 6" T: 3 1/8"  
B: 3" M: 3 1/2"  
1 Dz.



**Q8701**  
Cocktail (9 Oz.)  
H: 6 3/4" T: 3 1/8"  
B: 2 1/2" M: 3 1/8"  
1 Dz.



**Q1325**  
Martini (7 Oz.)  
H: 6 1/8" T: 4 1/2"  
B: 3" M: 4 1/2"  
1 Dz.



ARCOPRIME





**Q2518**  
 Universal Wine (12 Oz.)  
 H: 7 <sup>15</sup>/<sub>16</sub>" T: 2 <sup>1</sup>/<sub>2</sub>"  
 B: 2 <sup>1</sup>/<sub>16</sub>" M: 3 <sup>3</sup>/<sub>16</sub>"  
 1 Dz.



**Q2517**  
 Universal Wine (16 Oz.)  
 H: 8 <sup>3</sup>/<sub>4</sub>" T: 2 <sup>3</sup>/<sub>4</sub>"  
 B: 3 <sup>1</sup>/<sub>16</sub>" M: 3 <sup>7</sup>/<sub>16</sub>"  
 1 Dz.



**Q2505**  
 Universal Wine (19 Oz.)  
 H: 9 <sup>1</sup>/<sub>16</sub>" T: 2 <sup>15</sup>/<sub>16</sub>"  
 B: 3 <sup>1</sup>/<sub>16</sub>" M: 3 <sup>1</sup>/<sub>16</sub>"  
 1 Dz.



**Q2504**  
 Flute (5 <sup>3</sup>/<sub>4</sub> Oz.)  
 H: 7 <sup>7</sup>/<sub>8</sub>" T: 1 <sup>15</sup>/<sub>16</sub>"  
 B: 2 <sup>5</sup>/<sub>8</sub>" M: 2 <sup>3</sup>/<sub>16</sub>"  
 1 Dz.



**Q2540**  
 Straight Sided OF (7 <sup>1</sup>/<sub>2</sub> Oz.)  
 H: 3 <sup>1</sup>/<sub>2</sub>" T: 2 <sup>7</sup>/<sub>8</sub>"  
 B: 2 <sup>5</sup>/<sub>8</sub>" M: 2 <sup>1</sup>/<sub>16</sub>"  
 1 Dz.



**Q2539**  
 Straight Sided OF (10 <sup>1</sup>/<sub>2</sub> Oz.)  
 H: 3 <sup>1</sup>/<sub>2</sub>" T: 3 <sup>3</sup>/<sub>16</sub>"  
 B: 3" M: 3 <sup>3</sup>/<sub>16</sub>"  
 1 Dz.



**Q2538**  
 Straight Sided DOF (14 Oz.)  
 H: 4 <sup>1</sup>/<sub>8</sub>" T: 3 <sup>3</sup>/<sub>8</sub>"  
 B: 3 <sup>1</sup>/<sub>8</sub>" M: 3 <sup>3</sup>/<sub>8</sub>"  
 1 Dz.



**Q2537**  
 Straight Sided Cooler (13 Oz.)  
 H: 5 <sup>1</sup>/<sub>2</sub>" T: 2 <sup>7</sup>/<sub>8</sub>"  
 B: 2 <sup>1</sup>/<sub>2</sub>" M: 2 <sup>7</sup>/<sub>8</sub>"  
 1 Dz.



**Q2536**  
 Straight Sided Beverage (16 Oz.)  
 H: 6 <sup>1</sup>/<sub>4</sub>" T: 2 <sup>7</sup>/<sub>8</sub>"  
 B: 2 <sup>1</sup>/<sub>2</sub>" M: 2 <sup>7</sup>/<sub>8</sub>"  
 1 Dz.



**Q2542**  
 Mixing Glass (16 Oz.)  
 H: 5 <sup>3</sup>/<sub>4</sub>" T: 3 <sup>1</sup>/<sub>2</sub>"  
 B: 2 <sup>3</sup>/<sub>8</sub>" M: 3 <sup>1</sup>/<sub>2</sub>"  
 2 Dz.







**N0834**  
 Macaron Rocks (13 ½ Oz.)  
 H: 4" T: 2 ¾"  
 B: 2" M: 3 ½"  
 2 Dz.



**U1032**  
 Open Up Warm Tumbler (10 Oz.)  
 H: 3 ⅜" T: 2 ⅜"  
 B: 1 ⅞" M: 3 ⅞"  
 2 Dz.



**U1033**  
 Open Up Old Fashioned (13 ½ Oz.)  
 H: 3 ¾" T: 2 ¾"  
 B: 1 ⅞" M: 3 ⅞"  
 2 Dz.



**L5757**  
 Rocks (8 ½ Oz.)  
 H: 3 ¼" T: 2 ¾"  
 B: 2 ⅞" M: 3 ⅞"  
 1 Dz.



**L5758**  
 Rocks (10 ½ Oz.)  
 H: 3 ⅝" T: 3"  
 B: 2 ¼" M: 3 ⅞"  
 1 Dz.



**L5756**  
 Double Old Fashioned (13 ½ Oz.)  
 H: 3 ⅝" T: 3"  
 B: 2 ⅜" M: 3 ⅞"  
 1 Dz.



**L5754**  
 Hi Ball (11 ½ Oz.)  
 H: 5 ¾" T: 2 ⅞"  
 B: 2" M: 2 ⅞"  
 1 Dz.



**L5755**  
 Cooler (16 Oz.)  
 H: 6 ⅜" T: 2 ½"  
 B: 2 ½" M: 3"  
 1 Dz.

TECHNOLOGY & MATERIAL

For Stemware See Page 11 and 21



# CABERNET SHEER

KRYSTA®

C&S  
 Chef & Sommelier  
 - FRANCE -



**L2369**  
 Beverage (15 Oz.)  
 H: 6 1/2" T: 2 3/8"  
 B: 2 1/4" M: 2 3/4"  
 2 Dz.



**G3674**  
 Beverage (11 1/2 Oz.)  
 H: 4 3/4" T: 2 1/2"  
 B: 2 1/8" M: 2 1/2"  
 2 Dz.



**G3658**  
 Hi Ball (7 3/4 Oz.)  
 H: 4 3/8" T: 2 1/4"  
 B: 1 7/8" M: 2 3/8"  
 2 Dz.



**L2370**  
 Double Old Fashioned (12 1/2 Oz.)  
 H: 3 1/2" T: 3 3/8"  
 B: 2 7/8" M: 3 1/2"  
 2 Dz.



**G3666**  
 Rocks (10 1/2 Oz.)  
 H: 3 1/4" T: 3 1/8"  
 B: 2 3/8" M: 3 3/16"  
 2 Dz.



**G3659**  
 Rocks (7 Oz.)  
 H: 2 3/4" T: 2 3/4"  
 B: 2 3/8" M: 2 3/4"  
 2 Dz.

TECHNOLOGY & MATERIAL



For Stemware See Page 27

★  
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 TUMBLERS & BARWARE







**G0036**  
Rocks (9 Oz.)  
H: 3 1/2" T: 2 1/4"  
B: 1 5/8" M: 2 3/4"  
2 Dz.



**G3322**  
Double Old Fashioned (12 Oz.)  
H: 4" T: 2 5/8"  
B: 1 7/8" M: 3"  
2 Dz.



**G3323**  
Beverage (14 3/4 Oz.)  
H: 4 1/4" T: 2 5/8"  
B: 1 7/8" M: 3 1/4"  
2 Dz.



**L8677**  
Hi Ball (13 1/2 Oz.)  
H: 5 1/8" T: 2 1/4"  
B: 1 7/8" M: 3"  
2 Dz.

Multipurpose glassware for wine, cocktails or beverage service.  
Complement with Cabernet Stemware.

T E C H N O L O G Y & M A T E R I A L



TUMBLERS & BARWARE





# MACASSAR



**Q4340**  
Hi Ball (12 Oz.)  
H: 5" T: 3 1/4"  
B: 2 1/2" M: 3 1/4"  
1 Dz.



Striking panel cuts bring a traditional touch to whiskey and cocktails with exceptional clarity.



# ARCHITECTE



**Q4353**  
Rocks (10 3/4 Oz.)  
H: 3 7/8" T: 3 1/2"  
B: 2 3/4" M: 3 1/2"  
1 Dz.



Geometric art and sculpture in glass form. This paneled glass collection brings a sophisticated touch to your beverage service.

TUMBLERS & BARWARE

TECHNOLOGY & MATERIAL







**P8496**  
Rocks (7 ½ Oz.)  
H: 3 ¾" T: 2 ⅞"  
B: 2 ⅝" M: 2 ⅞"  
1 Dz.



**P8500**  
Rocks (10 ½ Oz.)  
H: 3 ¼" T: 3 ¼"  
B: 3" M: 3 ¼"  
1 Dz.



**P8495**  
Double Old Fashioned (14 Oz.)  
H: 4" T: 3 ¼"  
B: 3" M: 3 ¼"  
1 Dz.



**P8494**  
Collins/Beverage (13 Oz.)  
H: 5 ⅜" T: 2 ¾"  
B: 2 ⅜" M: 2 ¾"  
1 Dz.



**P8499**  
Cooler (16 Oz.)  
H: 6 ⅞" T: 2 ⅞"  
B: 2 ½" M: 2 ⅞"  
1 Dz.

This tumbler collection features a heavy sham, straight wall and sheer rim. With a variety of pieces in the collection, Precision offers an elevated look while at a valued pricepoint.

T E C H N O L O G Y & M A T E R I A L





ARCOROC ARCADIE



The soft, delicate panels of the Arcadie collection offer a sense of simplicity.  
The versatility of the line allows for easy cross functional service and the nestable design adds for easy space saving.



**Q2233**  
Rocks (3 Oz.)  
H: 2 1/2" T: 2 7/16"  
B: 1 1/4" M: 2 7/16"  
2 Dz.



**Q2234**  
Rocks (5 1/4 Oz.)  
H: 3" T: 3"  
B: 1 13/16" M: 3"  
2 Dz.



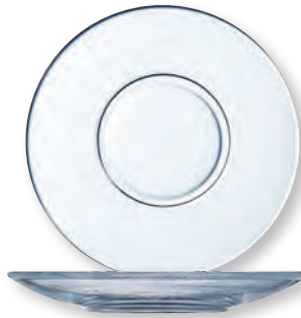
**Q2967**  
Rocks (8 Oz.)  
H: 3 3/8" T: 3 5/16"  
B: 2" M: 3 5/16"  
2 Dz.



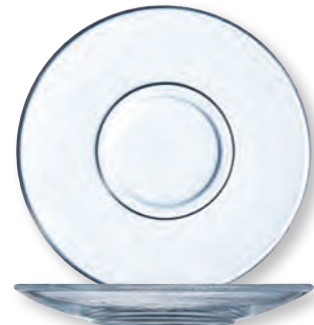
**Q2750**  
Double Old Fashioned (11 3/4 Oz.)  
H: 3 7/8" T: 3 3/4"  
B: 2 3/8" M: 3 3/4"  
2 Dz.



**Q2751**  
Hi Ball (13 1/2 Oz.)  
H: 5" T: 3 1/16"  
B: 2 1/4" M: 3 1/16"  
2 Dz.



**Q3700**  
Saucer  
D: 4 1/2"  
2 Dz.  
Fits Q2967/Q2234/Q2233



**Q3701**  
Saucer  
D: 5 1/2"  
2 Dz.  
Fits Q2751/ Q2750

TECHNOLOGY & MATERIAL





ARCOROC GOTHAM



Our classic, multi-faceted design adds a splash of European café culture.



**J4094**  
Rocks (4 1/2 Oz.)  
H: 3 1/4" T: 2 3/4"  
B: 1 3/4" M: 2 3/4"  
3 Dz.



**J4096**  
Rocks (8 Oz.)  
H: 3 1/2" T: 3 1/4"  
B: 2 1/4" M: 3 1/2"  
3 Dz.



**J4097**  
Rocks (9 Oz.)  
H: 3 1/2" T: 3 1/4"  
B: 2 1/4" M: 3 5/8"  
3 Dz.



**J4099**  
Double Old Fashioned (12 Oz.)  
H: 3 3/4" T: 3 1/2"  
B: 2 1/2" M: 3 1/2"  
3 Dz.



**J4101**  
Beverage (10 Oz.)  
H: 4 3/4" T: 3"  
B: 2 1/4" M: 3 1/8"  
3 Dz.



**J4102**  
Beverage (12 Oz.)  
H: 4 3/4" T: 3 1/4"  
B: 2 1/2" M: 3 1/4"  
3 Dz.



**J4103**  
Beverage (14 Oz.)  
H: 5 1/8" T: 3 1/2"  
B: 2 1/2" M: 3 1/2"  
3 Dz.



**J4104**  
Cooler (16 Oz.)  
H: 6 1/4" T: 3 1/2"  
B: 2 1/2" M: 3 1/2"  
3 Dz.

TECHNOLOGY & MATERIAL

