

ARCOROC

C&S
 Chef & Sommelier
 - FRANCE -

2025
 FOOD SERVICE
 COLLECTION

S U M M A R Y

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Click on the page you want. 

HB: High Ball.
 OF: Old Fashioned.
 Ø M: Maximum diameter.
 Ø W/O handle: Diameter without handle.
 H: Height.
 W: Weight.

NEW
2025
New products

All of products are labelled ORIGINE FRANCE GARANTIE, except products with ♦ mention.

Photos are not binding.
 The article designations are commercial designations where the size is indicative.

PACKAGING

C → Gift box.
F → Closed box. Self-closing or semi-self-closing base.
FF → Closed box with window.
R → Shrink-wrap set.
A → Regular slotted carton used as primary packaging.
B → Types of secondary packaging Master carton.
IT → Industrial transport.

Example:
 F6/B4 = 24 - Primary packaging: F
 Master carton: B
 Number of pieces inside the primary packaging: 6
 Number of primary packs in Master carton: 4
 Total number of items in the Master carton:
 6x4 = 24 Pieces

Sold under: ● ARCOROC ● Chef&Sommelier ○ Luminarc ○ CRISTAL D'ARQUES



The Arc Group celebrates its 200th anniversary in 2025.

Founded in 1825, Arc has built its reputation on the ancestral know-how of its glass craftsmen, handed down from generation to generation. The men and women of Arc are at the heart of the company, which develops complete and efficient tableware solutions through exceptional products.

Arc has always placed the customer at the center of its concerns, by listening carefully to needs and constantly adapting to market trends. The Group's strength in innovation has enabled its Luminarc™, Cristal d'Arques Paris™, Arcoroc™ and Chef&Sommelier™ brands to become key references in the tableware sector.

It is with great pride that our Group celebrates its 200th anniversary.

We warmly thank all our customers for their loyalty and unflinching support over the years!





Arcoroc and Chef&Sommelier,
brands of the Arc group,
celebrate 200 years
of glassmaking expertise



ARCOROC

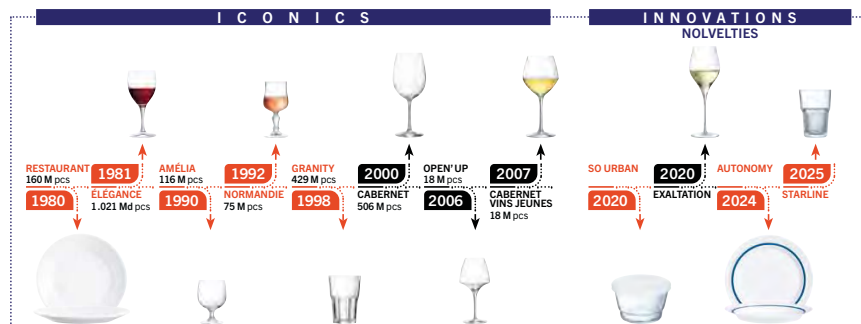


Since 1958, Arcoroc™ has been the embodiment
of glassmaking expertise for restaurant professionals.

The brand is renowned for its creations such as Amélia, Granity and Normandie glasses, which have been widely adopted by leading restaurants and bars.

Created in 2008, Chef&Sommelier™ is a benchmark in glassmaking expertise for the gustatory and visual experience. Inspired by French heritage, gastronomy and oenology, the brand designs iconic glasses such as Cabernet and Open'up.

Driven by a team of passionate people,
our brands are constantly exploring new frontiers of innovation.



More info about
the Arc group:
www.arc-intl.com/





ARCOROC

It's all part of every day, and every service.

At Arcoroc™, we know this very well; we've been creating tableware products since 1958.

Arcoroc™ has developed a range of **innovative** and functional **global tableware solutions**, designed for **intensive** use in the catering industry, which is now recognized worldwide and makes us the preferred partner of the world's leading hotel, restaurant and bar chains.

This has led to an unrivalled presence, made possible by our **unique know-how** and constant quest for **innovation** in materials and design.

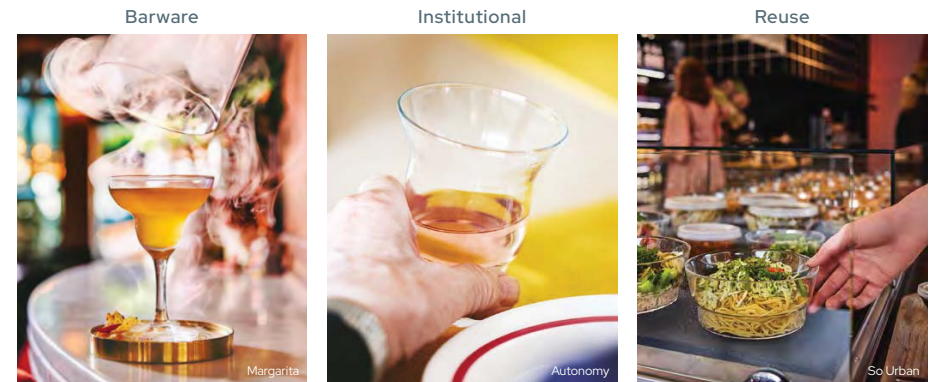
Ultimately, Arcoroc™ has the sole aim of resisting both the pressure and rhythm of your daily life, but also matching your creativity and desire to satisfy your customers.

Arcoroc™ also develops **sustainable product solutions** that are easy to transport, **healthy, hygienic**, and have a **reduced carbon footprint**, so that together we can build the responsible and fair catering of tomorrow.

Arcoroc™ is a brand of the ARC Group, and benefits from the know-how and heritage of this major industrial group that was founded in 1825. It has since become the world leader in tableware.

Climate Roadmap & Circular Economy

Arc has initiated Arc Responsible, a program built around 7 topics whose implementation is planned until 2030. The aim of this program is to reduce the environmental impact resulting from the design, manufacture, use and recycling of its products.



More info
about
Chef&Sommelier



Chef&Sommelier™ symbolizes an **art of living** that embodies the richness of **French** gastronomy and **oenology**.

Chef&Sommelier™ imagines glassware collections with pure and **elegant** design.

It offers a unique signature for serving **fine** tables, and the **demanding** professionals who seek to sublimate their **savoir-faire**, while awakening the senses and creating unforgettable tasting experiences for guests.

The **Chef&Sommelier™** collections are part of a world of **innovation**, **passion**, **elegance** and **exacting** standards.

With **Chef&Sommelier™**, make way for **pleasure**, **creativity**, **discovery** and **shared authenticity!**

It is reassuring to know that all **Chef&Sommelier™** items are produced in **Krysta™**, a new-generation of crystal glass, which is made in France in the "Haut de France" region.

Chef&Sommelier™ is an **ARC Group** brand, benefiting from the know-how and heritage of this major industrial group. It was founded in 1825 and has since become the world leader in tableware.

Universal - Trendy



Symétrie

Universal - Functional



Cabernet Vins Jeunes grappe

Expert



Exaltation

NOVELTIES



Exaltation



Starline



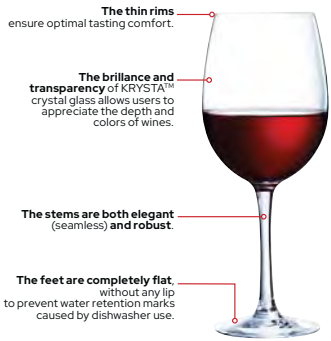
Outline



Autonomy



Exaltation



All our stem glasses are made to enhance the tasting experience of any wines thanks to our Krysta benefits.



C&S - STEMWARE

Cabernet Abondant

Chef & Sommelier **KRYSTA**

SHEER RIM



70 cl
Ø M = 110 mm
H = 220 mm
W = 260 g
FJ037 ♦
F6/B2=12



50 cl
Ø M = 100 mm
H = 200 mm
W = 220 g
FJ038 ♦
F6/B2=12



THE UNIVERSALS

The offer is a complete range of timeless, functional and trendy collections to meet all the needs of food service professionals.



Timeless



Functional



Trendy



Discover our collections in the Universals leaflet.

Cabernet Ballon

Chef & Sommelier **KRYSTA**

SHEER RIM



70 cl
Ø M = 115 mm
H = 220 mm
W = 270 g
46981
F6/B4=24



58 cl
Ø M = 105 mm
H = 210 mm
W = 240 g
47026
F6/B4=24
N4592
A12=12



47 cl
Ø M = 100 mm
H = 195 mm
W = 190 g
47017
F6/B4=24
N4584
A12=12



35 cl
Ø M = 90 mm
H = 180 mm
W = 190 g
47019
F6/B4=24
N4585
A12=12

THE EXPERTS

Some of our shapes have been designed to enhance some specific type of wine, while remaining highly versatile.

EXALTATION
for sparkling wines



OPEN' UP
for young wines



MACARON
for organic wines



VILLENEUVE
for mature wines



REVEAL' UP SOFT
for still & sparkling,
young & mature wines



REVEAL' UP INTENSE
for powerful
full-bodied wines



Discover our collections in the Experts leaflet.

Cabernet Suprême

Chef & Sommelier **KRYSTA**

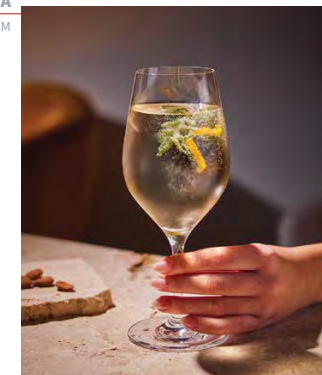
SHEER RIM



62 cl
Ø M = 95 mm
H = 240 mm
W = 260 g
FJ035 ♦
F6/B2=12



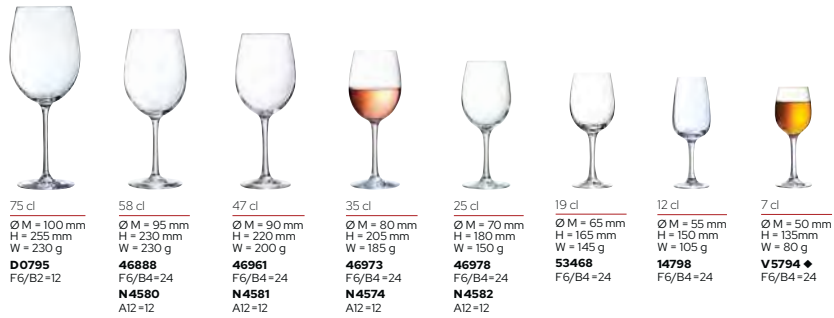
47 cl
Ø M = 85 mm
H = 215 mm
W = 220 g
FJ036 ♦
F6/B2=12



Cabernet Tulipe

Chef&Sommelier **KRYSTA**

SHEER RIM / * EFFERVESCENCE PLUS



75 cl
Ø M = 100 mm
H = 255 mm
W = 230 g
D0795
F6/B2=12

58 cl
Ø M = 95 mm
H = 230 mm
W = 230 g
46888
F6/B4=24
N4580
A12=12

47 cl
Ø M = 90 mm
H = 220 mm
W = 200 g
46961
F6/B4=24
N4581
A12=12

35 cl
Ø M = 80 mm
H = 205 mm
W = 185 g
46973
F6/B4=24
N4574
A12=12

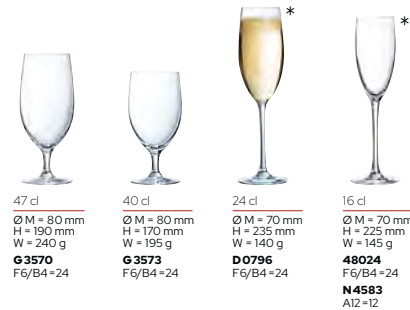
25 cl
Ø M = 70 mm
H = 180 mm
W = 150 g
46978
F6/B4=24
N4582
A12=12

19 cl
Ø M = 65 mm
H = 165 mm
W = 145 g
53468
F6/B4=24

12 cl
Ø M = 55 mm
H = 150 mm
W = 105 g
14798
F6/B4=24

7 cl
Ø M = 50 mm
H = 135 mm
W = 80 g
V5794 ♦
F6/B4=24

Also available
in the VIN AU VERRE
collection, (P.22).



47 cl
Ø M = 80 mm
H = 190 mm
W = 240 g
G3570
F6/B4=24

40 cl
Ø M = 80 mm
H = 170 mm
W = 195 g
G3573
F6/B4=24

24 cl
Ø M = 70 mm
H = 235 mm
W = 140 g
D0796
F6/B4=24

16 cl
Ø M = 70 mm
H = 225 mm
W = 145 g
48024
F6/B4=24
N4583
A12=12



C&S - STEAMWARE

Champagne & Cocktail

Chef&Sommelier **KRYSTA**

SHEER RIM / * EFFERVESCENCE PLUS



30 cl COUPE
Ø M = 95 mm
H = 190 mm
W = 135 g
N6386 ♦
F6/B4=24

21 cl COUPE
Ø M = 95 mm
H = 150 mm
W = 100 g
Q7785 ♦
F6/B4=24

30 cl COUPE
Ø M = 120 mm
H = 170 mm
W = 175 g
N6815
F6/B2=12

21 cl COUPE
Ø M = 115 mm
H = 180 mm
W = 170 g
L3678
F6/B4=24

• Coupe
MACARON FASCINATION.

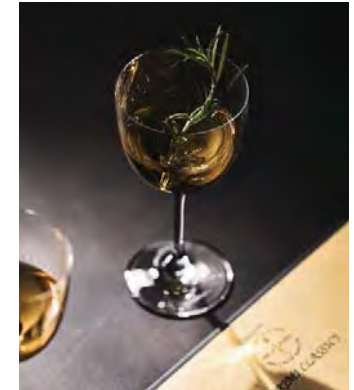


30 cl MARTINI
Ø M = 120 mm
H = 190 mm
W = 220 g
N6831
F6/B2=12
N4594
A12=12

21 cl MARTINI
Ø M = 115 mm
H = 170 mm
W = 210 g
N6887
F6/B2=12

44 cl HURRICANE
Ø M = 80 mm
H = 210 mm
W = 225 g
V3263
F6/B4=24

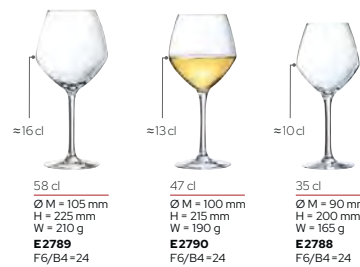
15 cl NICK & NORA
Ø M = 70 mm
H = 145 mm
W = 100 g
Q3702 ♦
F6/B4=24



Cabernet Vins Jeunes

Chef&Sommelier **KRYSTA**

SHEER RIM



≈16 cl
58 cl
Ø M = 105 mm
H = 225 mm
W = 210 g
E2789
F6/B4=24

≈13 cl
47 cl
Ø M = 100 mm
H = 215 mm
W = 190 g
E2790
F6/B4=24

≈10 cl
35 cl
Ø M = 90 mm
H = 200 mm
W = 165 g
E2788
F6/B4=24

Also available
in the VIN AU VERRE
collection, (P.22).

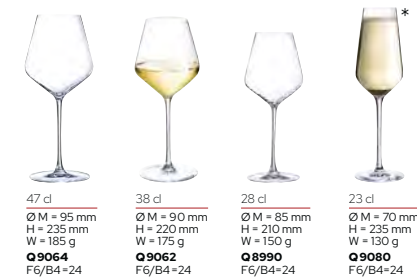


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Distinction

Chef&Sommelier **KRYSTA**

SHEER RIM / * EFFERVESCENCE PLUS



47 cl
Ø M = 95 mm
H = 235 mm
W = 185 g
Q9064
F6/B4=24

38 cl
Ø M = 90 mm
H = 220 mm
W = 175 g
Q9062
F6/B4=24

28 cl
Ø M = 85 mm
H = 210 mm
W = 150 g
Q8990
F6/B4=24

23 cl
Ø M = 70 mm
H = 235 mm
W = 130 g
Q9080
F6/B4=24

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SUMMARY

Évidence

Chef&Sommelier KRISTA

SHEER RIM / * EFFERVESCENCE PLUS



45 cl Ø M = 85 mm H = 210 mm W = 180 g V2821 F6/B4+24	35 cl Ø M = 80 mm H = 190 mm W = 140 g V2820 F6/B4+24	27 cl Ø M = 75 mm H = 180 mm W = 120 g V2822 F6/B4+24	16 cl Ø M = 65 mm H = 190 mm W = 140 g V2823 F6/B4+24
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C&S - STEAMWARE

Macaron

Chef&Sommelier KRISTA

SHEER RIM / * EFFERVESCENCE PLUS

♦ DROP CONTROL / MOUTH BLOWN



60 cl Ø M = 105 mm H = 235 mm W = 195 g L9412 ♦ F6/B2=12	50 cl Ø M = 100 mm H = 215 mm W = 165 g L9412 ♦ F6/B4+24	40 cl Ø M = 95 mm H = 200 mm W = 135 g L9267 ♦ F6/B4+24	30 cl Ø M = 85 mm H = 200 mm W = 130 g L9348 ♦ F6/B4+24	40 cl HB Ø M = 90 mm H = 105 mm W = 140 g N0834 ♦ F6/B4+24	2 L Ø M = 163 mm H = 310 mm W = 700 g V6503 ♦ F1/B2=2
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Exaltation

Chef&Sommelier KRISTA

SHEER RIM



75 cl Ø M = 105 mm H = 260 mm W = 220 g V6719 ♦ F6/B2=12	55 cl Ø M = 95 mm H = 240 mm W = 195 g V6189 F6/B2=12	47 cl Ø M = 90 mm H = 225 mm W = 185 g V6190 F6/B2+12 V6831 F2/B8=16	38 cl Ø M = 90 mm H = 215 mm W = 165 g V6191 F6/B2=12
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35 cl Ø M = 80 mm H = 235 mm W = 155 g Q0818 F6/B4+24	30 cl Ø M = 80 mm H = 211 mm W = 150 g Q1151 F6/B4+24 Q9945 F2/B4=8	40 cl HB Ø M = 90 mm H = 105 mm W = 140 g N0834 ♦ F6/B4+24
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* A UNIQUE EFFERVESCENCE TREATMENT.
* Patented in France under number FR 20014773.

• Tumbler MACARON.

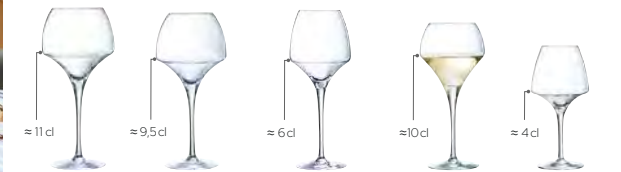
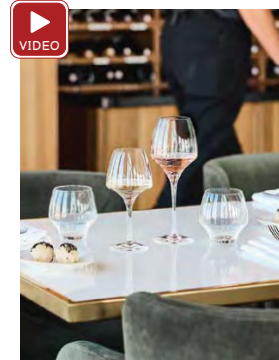
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Open'Up

Chef&Sommelier KRISTA

SHEER RIM / * EFFERVESCENCE PLUS

♦ DROP CONTROL / MOUTH BLOWN



55 cl TANNIC Ø M = 105 mm H = 235 mm W = 210 g U1013 F6/B4+24	47 cl SOFT Ø M = 105 mm H = 225 mm W = 210 g U1012 F6/B4+24	40 cl UNIVERSAL TASTING Ø M = 90 mm H = 230 mm W = 200 g U1011 F6/B4+24 Q8625 F2/B8=16	37 cl ROUND Ø M = 95 mm H = 210 mm W = 170 g U1010 F6/B4+24	32 cl PRO TASTING Ø M = 85 mm H = 180 mm W = 135 g U1008 F6/B4+24
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20 cl Ø M = 75 mm H = 235 mm W = 165 g U1051 F6/B4+24	35 cl HB Ø M = 80 mm H = 120 mm W = 150 g U1041 F6/B4+24	38 cl OF Ø M = 95 mm H = 95 mm W = 160 g U1033 F6/B4+24	1,4 L Ø M = 145 mm H = 315 mm W = 610 g D6653 ♦ F1/B2=2
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SUMMARY

Open' Up Spirit

Chef&Sommelier **KRYSTA**
SHEER RIM



≈10 cl
39 cl ARDENT
Ø M = 105 mm
H = 130 mm
W = 170 g
U1059 ♦
F6/B4=24



≈7 cl
30 cl WARM
Ø M = 100 mm
H = 85 mm
W = 155 g
U1032
F6/B4=24
V0828
F2/B6=12



≈6 cl
16,5 cl AMBIENT
Ø M = 70 mm
H = 170 mm
W = 105 g
U1062 ♦
F6/B4=24

Low alcohol perception in smell
Easily detectable aromas



C&S - STEAMWARE

Sensation Exalt

Chef&Sommelier **KRYSTA**
SHEER RIM / * EFFERVESCENCE PLUS



4 l cl
Ø M = 90 mm
H = 205 mm
W = 270 g
E7695
F6/B4=24



3 l cl
Ø M = 80 mm
H = 200 mm
W = 220 g
E7696
F6/B4=24



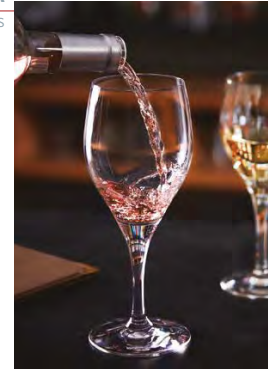
25 cl
Ø M = 75 mm
H = 190 mm
W = 165 g
E7697
F6/B4=24



20 cl
Ø M = 70 mm
H = 180 mm
W = 160 g
E7698
F6/B4=24



19 cl
Ø M = 70 mm
H = 210 mm
W = 170 g
E7700
F6/B4=24



Séquence...

Chef&Sommelier **KRYSTA**
SHEER RIM / * EFFERVESCENCE PLUS



74 cl
Ø M = 100 mm
H = 235 mm
W = 200 g
L9951 ♦
F6/B2=12



62 cl
Ø M = 95 mm
H = 235 mm
W = 210 g
N9710 ♦
F6/B4=24



55 cl
Ø M = 90 mm
H = 235 mm
W = 190 g
L9950
F6/B2=12



44 cl
Ø M = 90 mm
H = 225 mm
W = 180 g
L9949
F6/B2=12



35 cl
Ø M = 80 mm
H = 210 mm
W = 155 g
L9948
F6/B4=24



24 cl IMPERIALE
Ø M = 70 mm
H = 235 mm
W = 155 g
P3787
F6/B4=24



17 cl
Ø M = 70 mm
H = 210 mm
W = 135 g
L9947
F6/B4=24



Reveal' Up

Chef&Sommelier **KRYSTA**
SHEER RIM / * EFFERVESCENCE PLUS



≈12 cl
50 cl SOFT
Ø M = 95 mm
H = 245 mm
W = 200 g
N1738
F6/B2=12



≈10 cl
40 cl SOFT
Ø M = 90 mm
H = 230 mm
W = 195 g
J8743
F6/B4=24
Q8623
F2/B8=16



≈7 cl
30 cl SOFT
Ø M = 85 mm
H = 215 mm
W = 140 g
J8908
F6/B4=24



19

... Séquence

SHEER RIM

Chef&Sommelier **KRYSTA**



47 cl MULTIPURPOSE
Ø M = 85 mm
H = 180 mm
W = 165 g
N9711 ♦
F6/B4=24



37 cl BEER
Ø M = 80 mm
H = 150 mm
W = 130 g
P0089 ♦
F6/B4=24



21 cl PORTO
Ø M = 65 mm
H = 190 mm
W = 115 g
N9696 ♦
F6/B4=24



70 cl COGNAC
Ø M = 115 mm
H = 165 mm
W = 200 g
N8172 ♦
F6/B4=24



17 cl RHUM
Ø M = 75 mm
H = 130 mm
W = 105 g
N6374
F6/B4=24



12 cl SHERRY
Ø M = 60 mm
H = 190 mm
W = 80 g
N8209 ♦
F6/B4=24



11 cl CORDIAL
Ø M = 60 mm
H = 200 mm
W = 90 g
N8212 ♦
F6/B4=24



10 cl GRAPPA
Ø M = 65 mm
H = 180 mm
W = 95 g
N8211 ♦
F6/B4=24



6,5 cl CORDIAL
Ø M = 56 mm
H = 160 mm
W = 105 g
N8213 ♦
F6/B4=24

Chef&Sommelier **KRYSTA**

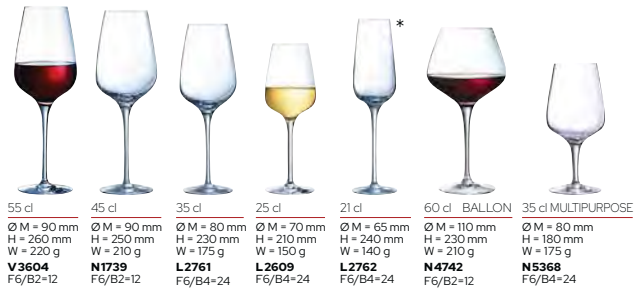
SUMMARY

20

Sublym

Chef&Sommelier KRISTA

SHEER RIM / * EFFERVESCENCE PLUS



55 cl
Ø M = 90 mm
H = 260 mm
W = 230 g
V3604
F6/B2=12

45 cl
Ø M = 90 mm
H = 250 mm
W = 210 g
N1739
F6/B2=12

35 cl
Ø M = 80 mm
H = 230 mm
W = 175 g
L2761
F6/B4=24

25 cl
Ø M = 70 mm
H = 210 mm
W = 150 g
L2762
F6/B4=24

21 cl
Ø M = 65 mm
H = 240 mm
W = 140 g
N4742
F6/B2=12

60 cl BALLON
Ø M = 110 mm
H = 230 mm
W = 210 g
N5368
F6/B4=24

35 cl MULTIPURPOSE
Ø M = 80 mm
H = 180 mm
W = 175 g



Symétrie

Chef&Sommelier KRISTA

SHEER RIM / * EFFERVESCENCE PLUS



58 cl
Ø M = 105 mm
H = 210 mm
W = 240 g
Q8707
F6/B4=24

55 cl
Ø M = 90 mm
H = 250 mm
W = 220 g
V2696
F6/B4=24

45 cl
Ø M = 90 mm
H = 250 mm
W = 210 g
V0391
F6/B4=24

35 cl
Ø M = 80 mm
H = 230 mm
W = 180 g
V1483
F6/B4=24

21 cl
Ø M = 115 mm
H = 180 mm
W = 170 g
V1171
F6/B4=24

21 cl
Ø M = 65 mm
H = 240 mm
W = 140 g
V2697
F6/B4=24

16 cl
Ø M = 65 mm
H = 200 mm
W = 130 g
V1375
F6/B4=24



C&S - STEAMWARE



Villeneuve

Chef&Sommelier KRISTA

SHEER RIM



73 cl
Ø M = 100 mm
H = 260 mm
W = 230 g
Q5375 ♦
A12=12

63,5 cl
Ø M = 105 mm
H = 230 mm
W = 220 g
Q5373 ♦
A12=12

53,5 cl
Ø M = 90 mm
H = 250 mm
W = 220 g
Q5374 ♦
A12=12

47,5 cl
Ø M = 90 mm
H = 230 mm
W = 180 g
Q5376 ♦
A12=12

26,5 cl
Ø M = 85 mm
H = 200 mm
W = 165 g
Q5372 ♦
A12=12

Vin au verre

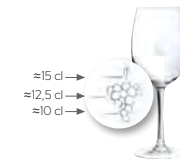
Full collection, (P.15).

Chef&Sommelier KRISTA

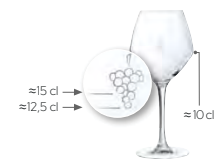
SHEER RIM



35 cl CABERNET TULIPE
ELLIPSE
Ø M = 80 mm
H = 205 mm
W = 185 g
J4587
F6/B4=24



35 cl CABERNET TULIPE
GRAPPE
Ø M = 80 mm
H = 205 mm
W = 185 g
P9026
F6/B4=24



35 cl CABERNET VINS JEUNES
GRAPPE
Ø M = 90 mm
H = 200 mm
W = 165 g
P8619
F6/B4=24



Vin au verre - Cabernet Vins Jeunes grappe

C&S - STEMMWARE



Lima



TUMBLERS



Primary Color Jade

C&S - TUMBLERS

Absoluty

Chef & Sommelier **KRYSTA**

SHEER RIM



45 cl HB
Ø M = 85 mm
H = 130 mm
W = 220 g
Q9217
F6/B4+24



37 cl HB
Ø M = 80 mm
H = 120 mm
W = 190 g
Q9216
F6/B4+24



32 cl OF
Ø M = 85 mm
H = 90 mm
W = 175 g
Q9214
F6/B4+24



25 cl OF
Ø M = 80 mm
H = 85 mm
W = 150 g
Q9215
F6/B4+24



Lima

Chef & Sommelier **KRYSTA**

SHEER RIM



45 cl HB

Ø M = 80 mm
H = 160 mm
W = 250 g
L2356
F6/B4+24

40 cl HB

Ø M = 80 mm
H = 135 mm
W = 240 g
L8110
F6/B4+24

38 cl HB

Ø M = 90 mm
H = 110 mm
W = 220 g
G3368
F6/B4+24

35 cl OF

Ø M = 95 mm
H = 85 mm
W = 225 g
G3367
F6/B4+24

40 cl HB

Ø M = 90 mm
H = 105 mm
W = 140 g
N0834
F6/B4+24

Macaron

Chef & Sommelier **KRYSTA**

SHEER RIM

Full collection, (P.18).



Primary

Chef & Sommelier **KRYSTA**

SHEER RIM



44 cl HB
Ø M = 90 mm
H = 110 mm
W = 155 g
G3323
F6/B4+24



40 cl HB
Ø M = 75 mm
H = 130 mm
W = 150 g
L8677
F6/B4+24



36 cl HB
Ø M = 80 mm
H = 100 mm
W = 155 g
G3322
F6/B4+24



27 cl HB
Ø M = 75 mm
H = 95 mm
W = 125 g
G0036
F6/B4+24



35 cl HB
Ø M = 80 mm
H = 120 mm
W = 150 g
U1041
F6/B4+24



38 cl OF
Ø M = 95 mm
H = 95 mm
W = 160 g
U1033
F6/B4+24

Open'Up

Chef & Sommelier **KRYSTA**

SHEER RIM

Full collection, (P.18).



Primary Color

SHEER RIM / PROFESSIONAL 2000 CYCLES

Chef&Sommelier
SPRAY COLOR



36 cl HB
BLACK MAT
Ø M = 80 mm
H = 100 mm
W = 155 g
L9406
FF6/B4=24



36 cl HB
WHITE MAT
Ø M = 80 mm
H = 100 mm
W = 155 g
L9407
FF6/B4=24



36 cl HB
EMERALD
Ø M = 80 mm
H = 100 mm
W = 155 g
V3051
FF6/B4=24



36 cl HB
JADE
Ø M = 80 mm
H = 100 mm
W = 155 g
V3052
FF6/B4=24



C&S - TUMBLERS

Primary Handcraft

SHEER RIM / PROFESSIONAL 2000 CYCLES

Chef&Sommelier
SPRAY COLOR



36 cl HB **BLUE**
Ø M = 80 mm
H = 100 mm
W = 155 g
Q3478
FF6/B4=24



36 cl HB **GREY**
Ø M = 80 mm
H = 100 mm
W = 155 g
Q3477
FF6/B4=24



36 cl HB **RED**
Ø M = 80 mm
H = 100 mm
W = 155 g
Q3215
FF6/B4=24

Vigne

Chef&Sommelier **KRYSTA**
SHEER RIM



45 cl HB
Ø M = 70 mm
H = 165 mm
W = 310 g
L2369
F6/B4=24



33 cl HB
Ø M = 70 mm
H = 125 mm
W = 240 g
G3674
F6/B4=24



22 cl HB
Ø M = 60 mm
H = 110 mm
W = 190 g
G3658
F6/B4=24



37 cl OF
Ø M = 95 mm
H = 90 mm
W = 380 g
L2370
F6/B4=24



31 cl OF
Ø M = 85 mm
H = 85 mm
W = 260 g
G3666
F6/B4=24



20 cl OF
Ø M = 75 mm
H = 75 mm
W = 220 g
G3659
F6/B4=24



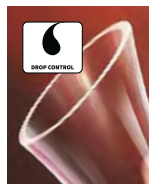
Open'Up



Decanters for sommeliers

Chef&Sommelier decanters are useful tools for sommeliers and waiters to magnify wines. Here is how to use them properly.

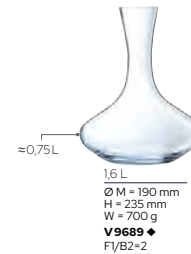
CARAFES	To decant	To oxygenate
Abundance 	✓	
Explore* 	✓	
Macaron* 		✓
Opening 	✓	
Open' Up* 		✓



To decant:
Effective to remove and retains the deposits, especially coming from the mature or bio wines.

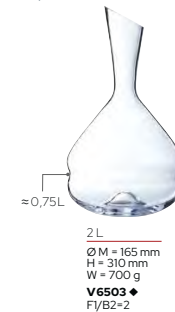
To oxygenate:
When vigorously shaken, the decanter thanks to the angular shape develops the aromas of young wine.

NEW Abundance Chef&Sommelier KRISTA MOUTH BLOWN



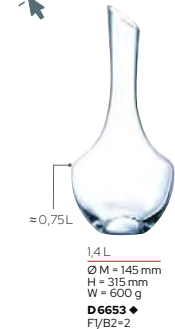
Macaron Chef&Sommelier KRISTA DROP CONTROL / MOUTH BLOWN

Full collection, (P.18)

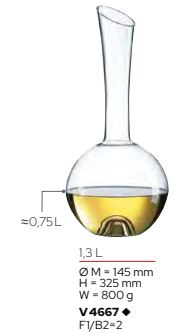


Open' Up Chef&Sommelier KRISTA DROP CONTROL / MOUTH BLOWN

Full collection, (P.18)



Explore Chef&Sommelier KRISTA DROP CONTROL / MOUTH BLOWN



Opening Chef&Sommelier KRISTA DROP CONTROL / MOUTH BLOWN





Macaron

C&S - DECANTERS



Silhouette (stemglass)
Myriad (tumbler)



Vina

SHEER RIM



Magnifique

ARCOROC
SHEER RIM



47 cl
Ø M = 95 mm
H = 225 mm
W = 180 g
L9398
F6/B2-12



35 cl
Ø M = 90 mm
H = 210 mm
W = 150 g
L9396
F6/B4-24

Minéral

ARCOROC

SHEER RIM / * EFFERVESCENCE PLUS



45 cl
Ø M = 85 mm
H = 235 mm
W = 185 g
H2006
F6/B4-24



35 cl
Ø M = 80 mm
H = 220 mm
W = 155 g
H2007
F6/B4-24



27 cl
Ø M = 75 mm
H = 200 mm
W = 130 g
H2010
F6/B4-24



16 cl
Ø M = 65 mm
H = 225 mm
W = 130 g
H2090
F6/B4-24



V. Juliette

ARCOROC

SHEER RIM / * EFFERVESCENCE PLUS



50 cl
Ø M = 90 mm
H = 215 mm
W = 230 g
N5993
F6/B4-24



40 cl
Ø M = 85 mm
H = 205 mm
W = 190 g
N4907
F6/B4-24



30 cl
Ø M = 80 mm
H = 190 mm
W = 150 g
N5163
F6/B4-24



23 cl
Ø M = 70 mm
H = 220 mm
W = 140 g
N5082
F6/B4-24



40 cl HB
Ø M = 90 mm
H = 110 mm
W = 165 g
N5994
F6/B4-24



35 cl OF
Ø M = 95 mm
H = 85 mm
W = 150 g
N5995
F6/B4-24

TEMPERED

Amélia

ARCOROC TEMPERED
PERFECTLY STACKABLE



25 cl
Ø M = 80 mm
H = 115 mm
W = 160 g
E 3562
F12/B4=48

19 cl
Ø M = 70 mm
H = 105 mm
W = 140 g
E 3559
F12/B4=48

16 cl
Ø M = 70 mm
H = 100 mm
W = 130 g
75187
F12/B4=48

Domaine

ARCOROC TEMPERED



47 cl
Ø M = 90 mm
H = 220 mm
W = 200 g
L 8904
F6/B2=12

37 cl
Ø M = 85 mm
H = 200 mm
W = 170 g
L 7426
F6/B4=24

27 cl
Ø M = 75 mm
H = 180 mm
W = 145 g
L 8535
F6/B4=24



Arcoroc - STEMMWARE

TEMPERED

Normandie

ARCOROC TEMPERED



24 cl
Ø M = 75 mm
H = 160 mm
W = 230 g
07810
F12/B4=48
64365
A48=48

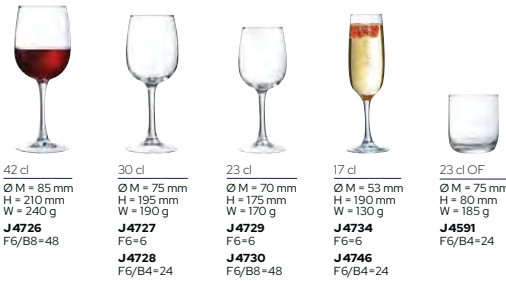
16 cl
Ø M = 65 mm
H = 145 mm
W = 180 g
11392
F12/B4=48
59092
A48=48

14 cl
Ø M = 57 mm
H = 175 mm
W = 180 g
13515
F12/B4=48
59578
A48=48



Élisa

ARCOROC TEMPERED



42 cl
Ø M = 85 mm
H = 210 mm
W = 240 g
J 4726
F6/B8=48

30 cl
Ø M = 75 mm
H = 195 mm
W = 190 g
J 4727
J 4728
F6/B4=24

23 cl
Ø M = 70 mm
H = 175 mm
W = 170 g
J 4729
F6=6
J 4730
F6/B8=48

17 cl
Ø M = 53 mm
H = 190 mm
W = 130 g
J 4734
F6=6
J 4746
F6/B4=24

23 cl OF
Ø M = 75 mm
W = 185 g
J 4591
F6/B4=24

Princesa

ARCOROC TEMPERED



42 cl
Ø M = 90 mm
H = 210 mm
W = 220 g
P 4000
F6/B4=24

31 cl
Ø M = 80 mm
H = 195 mm
W = 180 g
J 4158
F6=6
P 3263
F6/B4=24

23 cl
Ø M = 75 mm
H = 175 mm
W = 145 g
J 4160
F6=6
J 4159
F6/B4=24

19 cl
Ø M = 70 mm
H = 165 mm
W = 120 g
J 4162
F6=6
J 4161
F6/B4=24

15 cl
Ø M = 60 mm
H = 195 mm
W = 140 g
J 4167
F6=6
P 3999
F6/B4=24

Linéal

ARCOROC TEMPERED



31 cl
Ø M = 80 mm
H = 195 mm
W = 150 g
C 3570
F6/B4=24

25 cl
Ø M = 75 mm
H = 175 mm
W = 145 g
C 3572
F6/B4=24

19 cl
Ø M = 70 mm
H = 165 mm
W = 130 g
C 3571
F6/B4=24



15 oz. HB 47 cl
Ø M = 70 mm
H = 165 mm
W = 290 g
16148
A24=24
55355
A48=48

12 oz. HB 34 cl
Ø M = 65 mm
H = 150 mm
W = 260 g
J 4079
F6/B8=48
42441
A48=48

10 oz. HB 28 cl
Ø M = 65 mm
H = 125 mm
W = 240 g
42440
A48=48

8 oz. HB 23 cl
Ø M = 65 mm
H = 110 mm
W = 210 g
J 4170
F6/B8=48
42439
A48=48

6 oz. HB 17 cl
Ø M = 65 mm
H = 85 mm
W = 180 g
J 4171
F6/B8=48
42438
A48=48

11 oz. OF 31 cl
Ø M = 80 mm
H = 95 mm
W = 280 g
J 4168
F6/B6=36
43826
A48=48

8 oz. OF 23 cl
Ø M = 70 mm
H = 85 mm
W = 210 g
J 4169
F6/B4=24



ANNEALED

Élégance

ARCOROC



31 cl Ø M = 80 mm H = 180 mm W = 175 g 50143 F6/B6=36	24,5 cl Ø M = 75 mm H = 165 mm W = 140 g 37405 F12/B4=48 73056 A48=48	19 cl Ø M = 70 mm H = 150 mm W = 125 g 37413 F12/B4=48 73077 A48=48	14,5 cl Ø M = 65 mm H = 140 mm W = 95 g 37249 F12/B4=48	12 cl Ø M = 59 mm H = 135 mm W = 95 g 37439 F12/B4=48	6,5 cl Ø M = 48 mm H = 115 mm W = 70 g 37264 F12/B4=48

17 cl Ø M = 57 mm H = 175 mm W = 115 g XO457 FA12/B4=48	13 cl Ø M = 58 mm H = 180 mm W = 110 g 56416 F12/B4=48	10 cl Ø M = 58 mm H = 160 mm W = 105 g 56526 F12/B4=48 73079 A48=48	16 cl Ø M = 90 mm H = 120 mm W = 130 g 37652 F12/B4=48	34 cl HB Ø M = 65 mm H = 145 mm W = 260 g 76399 A48=48	28 cl HB Ø M = 65 mm H = 130 mm W = 250 g 49352 A48=48	23 cl HB Ø M = 65 mm H = 110 mm W = 220 g V8276 A48=48	17 cl HB Ø M = 65 mm H = 85 mm W = 190 g 77873 A48=48

Reims

ARCOROC



14,5 cl Ø M = 55 mm H = 155 mm W = 115 g 39082 F12=12

Savoie

ARCOROC

35 cl Ø M = 85 mm H = 185 mm W = 180 g 50463 F6/B8=48	24 cl Ø M = 75 mm H = 150 mm W = 125 g 27778 F12/B4=48	19 cl Ø M = 70 mm H = 140 mm W = 110 g 27786 F12/B4=48	15 cl Ø M = 65 mm H = 135 mm W = 100 g 27794 F12/B4=48	17 cl Ø M = 60 mm H = 170 mm W = 115 g 27810 F12/B4=48



Arcoroc - STEMMWARE

ANNEALED

Silhouette

ARCOROC

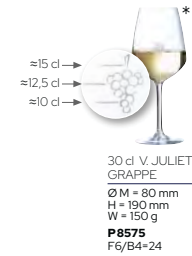


47 cl Ø M = 90 mm H = 195 mm W = 180 g V3228 F6/B4=24	31 cl Ø M = 80 mm H = 180 mm W = 165 g V3217 F6/B4=24	25 cl Ø M = 75 mm H = 165 mm W = 145 g V3216 F6/B4=24	19 cl Ø M = 70 mm H = 155 mm W = 120 g V3215 F6/B4=24	18 cl Ø M = 65 mm H = 180 mm W = 120 g V3226 F6/B4=24

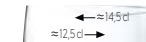
Vin au verre

ARCOROC

* SHEER RIM



30 cl V. JULIETTE GRAPPE Ø M = 80 mm H = 190 mm W = 150 g P8575 F6/B4=24



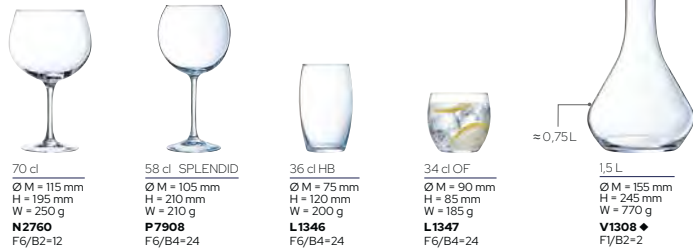
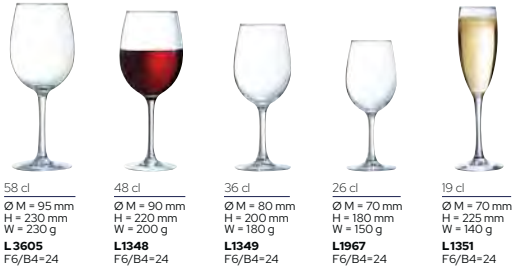
21,5 cl VITICOLE ELLIPSE Ø M = 65 mm H = 155 mm W = 125 g C6308 F12/B4=48
--



ANNEALED

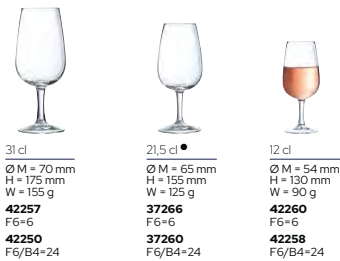
Vina

ARCOROC



Viticole

ARCOROC



Also available in the VIN AU VERRE collection, (P.38).



• Iso 3591

Tasting glass for sensory analysis of wines certification

Arcoroc - STEMMWARE



Starline

Table & Bar TUMBLERS



Islande

Maléa

ARCOROC
SHEER RIM



35 cl HB
Ø M = 75 mm
H = 125 mm
W = 230 g
H4531
F6/B4=24



30 cl OF
Ø M = 75 mm
H = 105 mm
W = 240 g
H4623
F6/B4=24

V. Juliette

ARCOROC
SHEER RIM

Full collection, (P.34).



40 cl HB
Ø M = 90 mm
H = 110 mm
W = 165 g
N5994
F6/B4=24



35 cl OF
Ø M = 95 mm
H = 85 mm
W = 150 g
N5995
F6/B4=24

SHEER RIM

NEW Outline

ARCOROC
SHEER RIM



37 cl HB
Ø M = 80 mm
H = 115 mm
W = 210 g
V9977 ♦
F6/B4=24



32 cl OF
Ø M = 85 mm
H = 85 mm
W = 180 g
V9942 ♦
F6/B4=24



TEMPERED



Arcadie

ARCOROC TEMPERED

Existing SAUCERS for a qualitative hot drinks service, (P.102).



40 cl HB
Ø M = 95 mm
H = 125 mm
P = 340 g
Q2751 ♦
F6/B4=24



35 cl OF
Ø M = 95 mm
H = 100 mm
P = 280 g
Q2750 ♦
F6/B4=24



24 cl OF
Ø M = 85 mm
H = 85 mm
P = 175 g
Q2967 ♦
F6/B4=24



16 cl OF
Ø M = 75 mm
H = 75 mm
P = 135 g
Q2234 ♦
F6/B4=24



9 cl OF
Ø M = 60 mm
H = 65 mm
P = 85 g
Q2233 ♦
F6/B4=24

TEMPERED

Chiquito

ARCOROC TEMPERED



23 cl OF
 Ø M = 80 mm
 H = 59 mm
 W = 145 g
J4764
 F6=6

Conique

ARCOROC TEMPERED

* NOT TEMPERED



64 cl HB
 Ø M = 90 mm
 H = 160 mm
 W = 320 g
V9182
 F6/B4=24



20 oz. HB 57 cl
 Ø M = 90 mm
 H = 150 mm
 W = 310 g
34002
 FA6/B8=48



47 cl HB
 Ø M = 85 mm
 H = 130 mm
 W = 290 g
V9184
 F6/B4=24



28 cl HB
 Ø M = 70 mm
 H = 115 mm
 W = 175 g
P2131 Blown
 F6/B8=48



25 cl HB
 Ø M = 70 mm
 H = 105 mm
 W = 130 g
P2133 Blown
 F6/B8=48



20 cl HB
 Ø M = 70 mm
 H = 105 mm
 W = 170 g
V8027 Pressed
 F6/B8=48



8 cl HB
 Ø M = 49 mm
 H = 80 mm
 W = 80 g
P2126 Pressed
 F6/B8=48

Élisa

ARCOROC TEMPERED

Full collection, (P.35).



23 cl OF
 Ø M = 75 mm
 H = 80 mm
 W = 185 g
J4591
 F6/B4=24

Eskale

ARCOROC TEMPERED



31 cl OF
 Ø M = 90 mm
 H = 85 mm
 W = 250 g
L3750
 FA6/B4=24



18 cl OF
 Ø M = 75 mm
 H = 80 mm
 W = 180 g
L3751
 FA6/B4=24



9 cl OF
 Ø M = 60 mm
 H = 65 mm
 W = 110 g
L7172
 FA6/B4=24

N6551 Appetizer set
 FI2/B4=48



Arcoroc - Table & Bar TUMBLERS

TEMPERED

Granity

ARCOROC TEMPERED

PERFECTLY STACKABLE



Stackable with Starline tumblers, (P.47).



65 cl HB
 Ø M = 95 mm
 H = 180 mm
 W = 590 g
J2598
 F6/B2=12



46 cl HB
 Ø M = 85 mm
 H = 160 mm
 W = 510 g
J2599
 F6=6
J2601
 F6/B4=24



42 cl HB
 Ø M = 90 mm
 H = 130 mm
 W = 400 g
J2602
 F6=6
J2603
 F6/B4=24



35 cl HB
 Ø M = 85 mm
 H = 120 mm
 W = 370 g
J2606
 F6=6
J2607
 F6/B8=48



31 cl HB
 Ø M = 75 mm
 H = 140 mm
 W = 330 g
J2604
 F6=6
J2605
 F6/B4=24



20 cl HB
 Ø M = 65 mm
 H = 125 mm
 W = 240 g
J2608
 F6/B4=24



35 cl OF
 Ø M = 95 mm
 H = 105 mm
 W = 350 g
L7844
 F6/B4=24



27 cl OF
 Ø M = 85 mm
 H = 100 mm
 W = 300 g
J2612
 F6=6
V8924
 F6/B6=36



20 cl OF
 Ø M = 80 mm
 H = 80 mm
 W = 165 g
J2611
 F6/B4=24



16 cl OF
 Ø M = 75 mm
 H = 75 mm
 W = 165 g
J2609
 F6=6
J2610
 F6/B8=48



4,5 cl OF
 Ø M = 50 mm
 H = 57 mm
 W = 65 g
O4755
 FI2/B4=48

New York

ARCOROC TEMPERED

PERFECTLY STACKABLE, * NOT TEMPERED



47 cl HB
 Ø M = 85 mm
 H = 145 mm
 W = 440 g
L7340
 F6/B4=24



40 cl HB
 Ø M = 85 mm
 H = 155 mm
 W = 390 g
N4136
 F6/B4=24



35 cl HB
 Ø M = 75 mm
 H = 145 mm
 W = 340 g
L7335
 F6/B4=24



38 cl OF
 Ø M = 90 mm
 H = 100 mm
 W = 340 g
L7334
 F6/B4=24



25 cl OF
 Ø M = 80 mm
 H = 85 mm
 W = 220 g
L7339
 F6/B4=24



3,4 cl HB
 Ø M = 44 mm
 H = 55 mm
 W = 60 g
P2650 ♦
 F6/B4=24



55 cl
 Ø M = 90 mm
 H = 140 mm
 W = 510 g
N6666 ♦
 TA6=6

ARCOROC

TEMPERED

Pinta

ARCOROC TEMPERED



36 cl OF
 Ø M = 85 mm
 H = 90 mm
 W = 180 g
J3510
 F6=6



Arcoroc - Table & Bar TUMBLERS

Shaker

Luminarc TEMPERED



58 cl
 Ø M = 80 mm
 H = 160 mm
 W = 300 g
P0677
 A6=6

TEMPERED



Princesa

Full collection, (P.36)

ARCOROC TEMPERED



15 oz. HB 47 cl
 Ø M = 70 mm
 H = 165 mm
 W = 290 g
16148
 A24=24
55355
 A48=48



12 oz. HB 34 cl
 Ø M = 65 mm
 H = 150 mm
 W = 260 g
J4079
 F6/B8=48
42441
 A48=48



10 oz. HB 28 cl
 Ø M = 65 mm
 H = 125 mm
 W = 240 g
42440
 A48=48



8 oz. HB 23 cl
 Ø M = 65 mm
 H = 110 mm
 W = 210 g
J4170
 F6/B8=48
42439
 A48=48



6 oz. HB 17 cl
 Ø M = 65 mm
 H = 85 mm
 W = 180 g
J4171
 F6/B8=48
42438
 A48=48



11 oz. OF 31 cl
 Ø M = 80 mm
 H = 95 mm
 W = 280 g
J4168
 F6/B6=36
43826
 A48=48



8 oz. OF 23 cl
 Ø M = 70 mm
 H = 85 mm
 W = 210 g
J4169
 F6/B4=24

Sidra

ARCOROC TEMPERED



50 cl HB
 Ø M = 90 mm
 H = 120 mm
 W = 240 g
L6500
 F6/B4=24



Prism

ARCOROC TEMPERED



35 cl HB
 Ø M = 90 mm
 H = 125 mm
 W = 330 g
X0422
 F6/B4=24



37 cl OF
 Ø M = 105 mm
 H = 95 mm
 W = 320 g
E1514
 F6/B4=24



27 cl OF
 Ø M = 95 mm
 H = 90 mm
 W = 260 g
X0154
 F6/B4=24

Stack'Up

ARCOROC TEMPERED

PERFECTLY STACKABLE



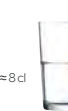
47 cl HB
 Ø M = 90 mm
 H = 150 mm
 W = 370 g
H5641
 F6/B4=24



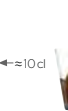
40 cl HB
 Ø M = 85 mm
 H = 145 mm
 W = 350 g
H5642
 F6/B4=24



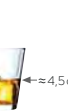
35 cl HB
 Ø M = 80 mm
 H = 140 mm
 W = 320 g
H7763
 F6/B4=24



29 cl HB
 Ø M = 75 mm
 H = 120 mm
 W = 300 g
H7764
 F6/B4=24



32 cl OF
 Ø M = 90 mm
 H = 90 mm
 W = 270 g
H5646
 F6/B4=24



26 cl OF
 Ø M = 85 mm
 H = 80 mm
 W = 240 g
J0317
 F6/B4=24



21 cl OF
 Ø M = 85 mm
 H = 80 mm
 W = 240 g
H5647
 F6/B4=24



4,5 cl OF
 Ø M = 50 mm
 H = 60 mm
 W = 85 g
J8039
 F12/B4=48

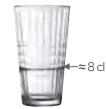


TEMPERED



Stack'Up Cross

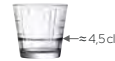
ARCOROC TEMPERED
PERFECTLY STACKABLE



35 cl HB
Ø M = 80 mm
H = 140 mm
W = 320 g
X0391
F6/B4=24



26 cl OF
Ø M = 85 mm
H = 90 mm
W = 240 g
X0392
F6/B4=24



21 cl OF
Ø M = 85 mm
H = 80 mm
W = 240 g
X0393
F6/B4=24

Arcoroc - Table & Bar TUMBLERS

ANNEALED

Amsterdam

ARCOROC



27 cl HB
Ø M = 60 mm
H = 135 mm
W = 210 g
N8857
F6/B8=48
V9776
F6=6

Baril

ARCOROC



16 cl HB
Ø M = 58 mm
H = 80 mm
W = 90 g
61633
F6/B8=48

Brixton

ARCOROC



31 cl HB TUBO
Ø M = 70 mm
H = 155 mm
W = 310 g
Q8947 ♦
F6/B2=12



35 cl HB
Ø M = 85 mm
H = 110 mm
W = 400 g
P9067 ♦
F6/B4=24



30 cl HB
Ø M = 70 mm
H = 130 mm
W = 300 g
V4377 ♦
F6/B4=24



30 cl OF
Ø M = 80 mm
H = 105 mm
W = 340 g
P4188 ♦
F6/B2=12

NEW Starline

ARCOROC TEMPERED
PERFECTLY STACKABLE



65 cl HB
Ø M = 95 mm
H = 180 mm
W = 590 g
X0434
F6/B2=12



46 cl HB
Ø M = 85 mm
H = 160 mm
W = 510 g
X0433
F6/B4=24



42 cl HB
Ø M = 90 mm
H = 130 mm
W = 410 g
V9574
F6/B4=24



35 cl HB
Ø M = 85 mm
H = 120 mm
W = 370 g
V9572
F6/B4=24



31 cl HB
Ø M = 75 mm
H = 140 mm
W = 330 g
V9571
F6/B4=24



27 cl OF
Ø M = 85 mm
H = 100 mm
W = 290 g
V9573
F6/B4=24



Stackable with Granity tumblers, (P.44).

Broadway

ARCOROC

Full collection, (P.57).



38 cl HB
Ø M = 75 mm
H = 145 mm
W = 430 g
L7255
F6/B4=24



28 cl HB
Ø M = 70 mm
H = 135 mm
W = 280 g
L7256
F6/B4=24



30 cl OF
Ø M = 85 mm
H = 90 mm
W = 280 g
L7254
F6/B4=24



5 cl OF
Ø M = 49 mm
H = 60 mm
W = 60 g
V2910 ♦
F6/B4=24



30 cl OF MAUVE
Ø M = 85 mm
H = 90 mm
W = 280 g
V5996
F6/B4=24



30 cl OF MAZZARINE
Ø M = 85 mm
H = 90 mm
W = 280 g
V5998
F6/B4=24

Broadway Color

ARCOROC

PROFESSIONAL 2000 CYCLES

SOLID COLOR

ANNEALED

Can

ARCOROC



48 cl HB
Ø M = 75 mm
H = 135 mm
W = 240 g
N6545
F6/B4=24

Color Studio

PROFESSIONAL 2000 CYCLES

ARCOROC

SPRAY COLOR



35 cl HB GREY
Ø M = 75 mm
H = 120 mm
W = 220 g
J8491
F6/B4=24



35 cl HB RED
Ø M = 75 mm
H = 120 mm
W = 220 g
J8493
F6/B4=24



32 cl OF GREY
Ø M = 90 mm
H = 85 mm
W = 260 g
J8484
F6/B4=24



32 cl OF RED
Ø M = 90 mm
H = 85 mm
W = 260 g
J8486
F6/B4=24

Élégance

ARCOROC

Full collection, (P.37).



34 cl HB
Ø M = 65 mm
H = 145 mm
W = 260 g
76399
A48=48



28 cl HB
Ø M = 65 mm
H = 130 mm
W = 250 g
49352
A48=48



23 cl HB
Ø M = 65 mm
H = 110 mm
W = 220 g
V8276
A48=48



17 cl HB
Ø M = 65 mm
H = 95 mm
W = 190 g
77873
A48=48



Islande

ARCOROC



46 cl HB
Ø M = 75 mm
H = 160 mm
W = 300 g
Q7781
F6/B4=24



36 cl HB
Ø M = 65 mm
H = 170 mm
W = 290 g
J4226
F6/B4=24



33 cl HB
Ø M = 65 mm
H = 165 mm
W = 280 g
J3310
F6=6
N6639
F6/B4=24



31 cl HB
Ø M = 60 mm
H = 165 mm
W = 280 g
J3309
F6=6
J4227
F6/B4=24



29 cl HB
Ø M = 65 mm
H = 145 mm
W = 270 g
J3308
F6=6
N6640
F6/B4=24



22 cl HB
Ø M = 58 mm
H = 130 mm
W = 230 g
J3307
F6=6
N6641
F6/B4=24



16 cl HB
Ø M = 55 mm
H = 100 mm
W = 175 g
N6643
F6/B4=24



22 cl HB TUBO
Ø M = 53 mm
H = 150 mm
W = 220 g
J3315
F6=6
N6642
F6/B4=24



17 cl HB TUBO
Ø M = 50 mm
H = 125 mm
W = 200 g
J3314
F6/B4=24



10 cl HB TUBO
Ø M = 50 mm
H = 85 mm
W = 170 g
J4238
F6/B4=24



38 cl OF
Ø M = 90 mm
H = 95 mm
W = 420 g
N6377
F6/B4=24



30 cl OF
Ø M = 80 mm
H = 95 mm
W = 330 g
J3313
F6=6
J4239
F6/B4=24



20 cl OF
Ø M = 70 mm
H = 85 mm
W = 250 g
J3312
F6=6
V7130
F6/B4=24



6 cl HB
Ø M = 38 mm
H = 105 mm
W = 110 g
12365
F12=12
40375
F12/B6=72



6 cl HB FROSTED
Ø M = 38 mm
H = 105 mm
W = 110 g
75228
F12/B6=72



5,5 cl HB A ANSE
Ø M = 45 mm
H = 100 mm
W = 115 g
72388
F12/B6=72

Arcoroc - Table & Bar TUMBLERS

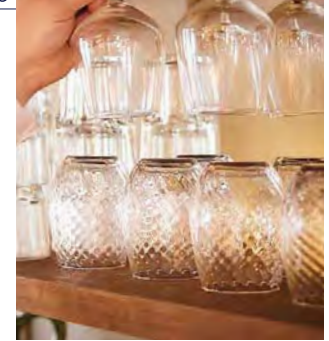
ANNEALED

Myriad

ARCOROC



36 cl HB
Ø M = 80 mm
H = 100 mm
W = 155 g
V6243
F6/B4=24



Pampille Color

PROFESSIONAL 2000 CYCLES

ARCOROC

SOLID COLOR



31 cl HB MALVE
Ø M = 85 mm
H = 100 mm
W = 190 g
V5997
F6/B4=24



31 cl HB MAZZARINE
Ø M = 85 mm
H = 100 mm
W = 190 g
V5999
F6/B4=24

Salto

ARCOROC

Salto Ice Blue

PROFESSIONAL 2000 CYCLES

ARCOROC

SOLID COLOR



50 cl HB
Ø M = 80 mm
H = 145 mm
W = 290 g
N5828
F6/B4=24



35 cl HB
Ø M = 75 mm
H = 120 mm
W = 220 g
N5812
F6/B4=24



32 cl OF
Ø M = 90 mm
H = 85 mm
W = 260 g
N5831
F6/B4=24



6 cl OF
Ø M = 48 mm
H = 65 mm
W = 75 g
N5834
F12/B4=48



35 cl HB
Ø M = 75 mm
H = 120 mm
W = 220 g
C9687
F6/B4=24



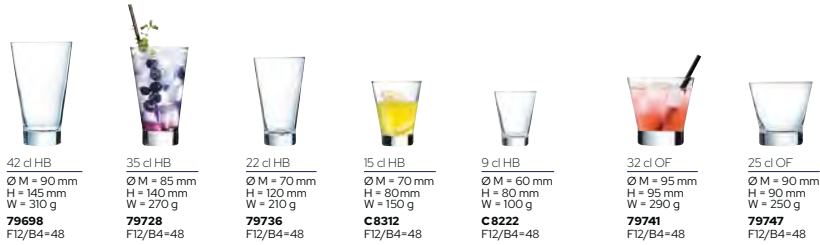
32 cl OF
Ø M = 90 mm
H = 85 mm
W = 260 g
C9688
F6/B4=24

SUMMARY

ANNEALED

Shetland

ARCOROC



42 cl HB
Ø M = 90 mm
H = 145 mm
W = 310 g
79698
F12/B4=48

35 cl HB
Ø M = 85 mm
H = 140 mm
W = 270 g
79728
F12/B4=48

22 cl HB
Ø M = 70 mm
H = 120 mm
W = 210 g
79736
F12/B4=48

15 cl HB
Ø M = 70 mm
H = 80 mm
W = 150 g
C8312
F12/B4=48

9 cl HB
Ø M = 60 mm
H = 80 mm
W = 100 g
C8222
F12/B4=48

32 cl OF
Ø M = 95 mm
H = 95 mm
W = 290 g
79741
F12/B4=48

25 cl OF
Ø M = 90 mm
H = 90 mm
W = 250 g
79747
F12/B4=48

Arcoroc - Table & Bar TUMBLERS

Stockholm

ARCOROC

Tubo

ARCOROC



27 cl OF
Ø M = 75 mm
H = 92 mm
W = 270 g
V8247
F6=6

4 cl OF
Ø M = 44 mm
H = 53 mm
W = 60 g
G2645
F12/B4=48

31 cl FH
Ø M = 60 mm
H = 165 mm
W = 220 g
V8035
A24=24



Vina

ARCOROC

West Loop

ARCOROC

Full collection, (P.39).

Full collection, (P.57).



36 cl HB
Ø M = 75 mm
H = 120 mm
W = 200 g
L1346
F6/B4=24

34 cl OF
Ø M = 90 mm
H = 85 mm
W = 185 g
L1347
F6/B4=24

36 cl HB
Ø M = 75 mm
H = 135 mm
W = 340 g
P9950
F6/B2=12

32 cl OF
Ø M = 85 mm
H = 95 mm
W = 290 g
P9958
F6/B2=12



Architecte

CRISTAL D'ARQUES CRISTALLIN



36 cl HB
Ø M = 85 mm
H = 130 mm
W = 370 g
V7386
FF4/B2=8

32 cl OF
Ø M = 95 mm
H = 100 mm
W = 410 g
V7387
FF4/B2=8

6 cl HB
Ø M = 49 mm
H = 80 mm
W = 115 g
Q4367
F6/B2=12



Macassar

CRISTAL D'ARQUES CRISTALLIN



36 cl HB
Ø M = 85 mm
H = 130 mm
W = 420 g
Q4340
F6/B2=12
V7376
FF4/B2=8

32 cl OF
Ø M = 95 mm
H = 100 mm
W = 420 g
Q4337
F6/B2=12
V7377
FF4/B2=8

6 cl HB
Ø M = 48 mm
H = 80 mm
W = 120 g
Q4342
F6/B2=12



Rendez-vous

CRISTAL D'ARQUES CRISTALLIN



36 cl HB
Ø M = 85 mm
H = 130 mm
W = 420 g
V7381
FF4/B2=8

32 cl OF
Ø M = 90 mm
H = 95 mm
W = 390 g
V7382
FF4/B2=8



SUMMARY



Architecte

Arcoroc - Table & Bar TUMBLERS



Margarita

ARCOROC



COCKTAILS



Champagne & Cocktail - Coupe

Arcoroc - C&S - COCKTAILS

Champagne & Cocktail

Chef & Sommelier KRISTA
SHEER RIM / * EFFERVESCENCE PLUS



- 44 cl HURRICANE
Ø M = 80 mm
H = 210 mm
W = 300 g
V3263
F6/B4=24
 - 30 cl MARTINI
Ø M = 120 mm
H = 190 mm
W = 220 g
N6831
F6/B2=12
N4594
A12=12
 - 21 cl MARTINI
Ø M = 115 mm
H = 170 mm
W = 220 g
N6887
F6/B2=12
 - 30 cl COUPE •
Ø M = 95 mm
H = 190 mm
W = 130 g
N6386 ♦
F6/B4=24
 - 30 cl COUPE *
Ø M = 120 mm
H = 170 mm
W = 175 g
N6815
F6/B2=12
 - 21 cl COUPE
Ø M = 115 mm
H = 180 mm
W = 170 g
L3678
F6/B4=24
 - 21 cl COUPE *
Ø M = 95 mm
H = 150 mm
W = 100 g
Q7785 ♦
F6/B4=24
 - 15 cl NICK & NORA
Ø M = 70 mm
H = 145 mm
W = 100 g
Q3702 ♦
F6/B4=24
- Coupe
MACARON FASCINATION.

Exaltation Chef & Sommelier KRISTA Symétrie Chef & Sommelier KRISTA

Full collection, (P.17). SHEER RIM Full collection, (P.21). SHEER RIM / * EFFERVESCENCE PLUS



- 35 cl
Ø M = 80 mm
H = 235 mm
W = 155 g
Q0818
F6/B4=24
- 30 cl
Ø M = 80 mm
H = 211 mm
W = 150 g
Q1151
F6/B4=24
Q9945
F2/B4=8
- 16 cl
Ø M = 65 mm
H = 200 mm
W = 130 g
V1375
F6/B4=24
- 58 cl
Ø M = 105 mm
H = 210 mm
W = 240 g
Q8707
F6/B4=24
- 21 cl
Ø M = 115 mm
H = 180 mm
W = 170 g
V1171
F6/B4=24

A UNIQUE EFFERVESCENCE TREATMENT.
*Patented in France under number FR20014773.



Brio

ARCOROC
SHEER RIM / EFFERVESCENCE PLUS



- 21 cl
Ø M = 85 mm
H = 190 mm
W = 135 g
L8941
F6/B4=24
- 16 cl
Ø M = 65 mm
H = 200 mm
W = 125 g
J1478
F6/B4=24
- 9.5 cl
Ø M = 56 mm
H = 170 mm
W = 95 g
H8466
F6/B4=24



Broadway

ARCOROC



21 cl Ø M = 120 mm H = 155 mm W = 270 g P8795 F6/B2=12	25 cl Ø M = 90 mm H = 190 mm W = 290 g Q7932 F6/B4=24	25 cl Ø M = 115 mm H = 140 mm W = 270 g P8796 F6/B2=12	58 cl Ø M = 110 mm H = 195 mm W = 460 g P8821 F6/B2=12	38 cl HB Ø M = 75 mm H = 145 mm W = 430 g L7255 F6/B4=24	28 cl HB Ø M = 70 mm H = 135 mm W = 280 g L7256 F6/B4=24	30 cl OF Ø M = 85 mm H = 90 mm W = 280 g L7254 F6/B4=24	5 cl OF Ø M = 49 mm H = 60 mm W = 60 g V2910 ♦ F6/B4=24
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Hurricane

ARCOROC

Margarita

ARCOROC

Monti

ARCOROC



44 cl
Ø M = 80 mm
H = 210 mm
W = 310 g
54584
F6/B4=24



27 cl
Ø M = 110 mm
H = 160 mm
W = 210 g
79223
F6/B4=24



58 cl GIN
Ø M = 105 mm
H = 190 mm
W = 240 g
Q1257
F6/B2=12



27 cl COUPE
Ø M = 90 mm
H = 155 mm
W = 220 g
Q8201
F6/B2=12



27 cl
Ø M = 80 mm
H = 170 mm
W = 190 g
Q8701
F6/B2=12



21 cl COCKTAIL
Ø M = 115 mm
H = 155 mm
W = 210 g
Q1325
F6/B2=12



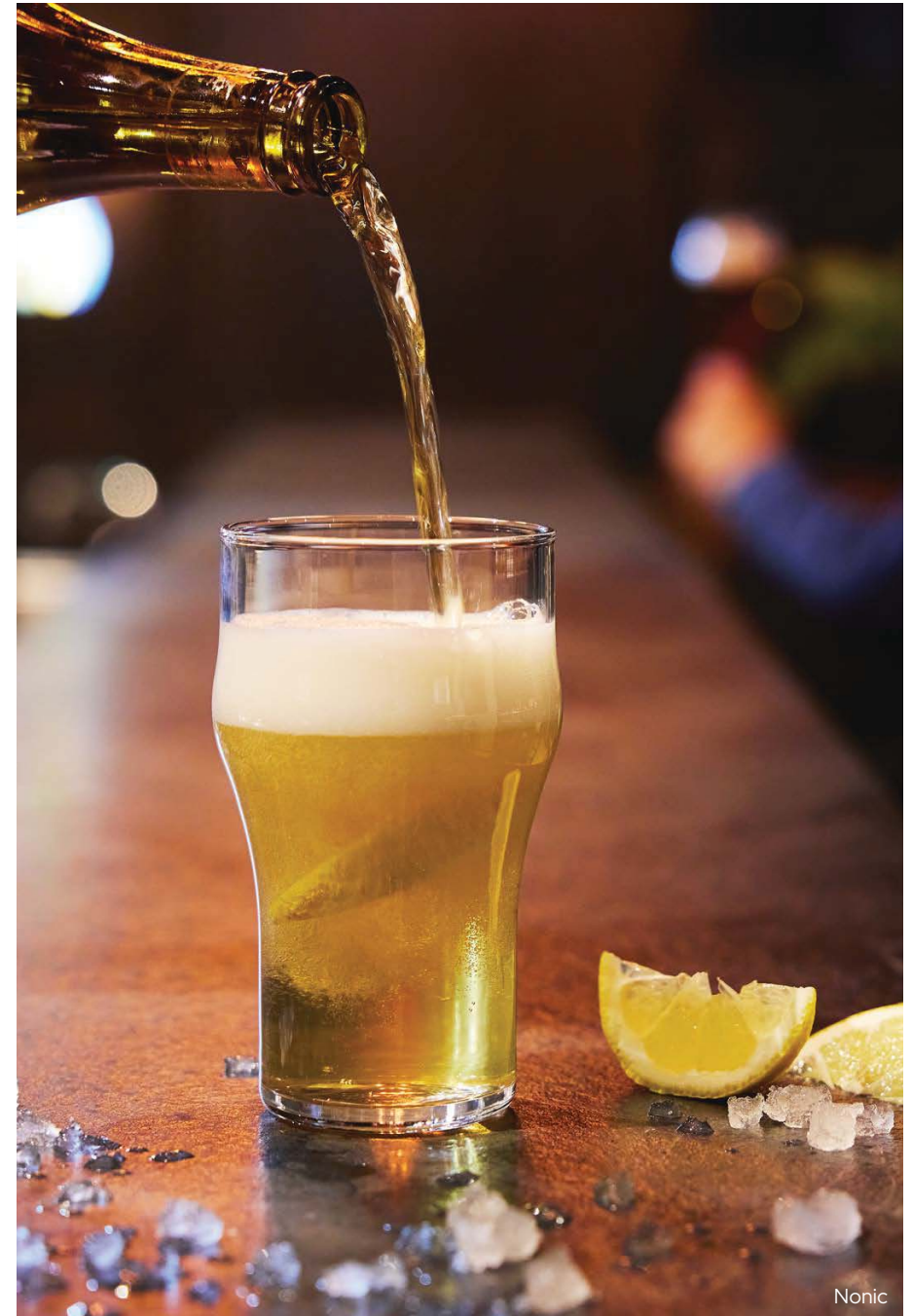
West Loop

ARCOROC



24 cl Ø M = 75 mm H = 180 mm W = 280 g P9912 F6/B2=12	14 cl Ø M = 53 mm H = 205 mm W = 260 g P9913 F6/B2=12	27 cl Ø M = 115 mm H = 170 mm W = 230 g Q4027 F6/B2=12	36 cl HB Ø M = 75 mm H = 135 mm W = 340 g P9950 F6/B2=12	32 cl OF Ø M = 85 mm H = 95 mm W = 290 g P9958 F6/B2=12	32 cl COGNAC Ø M = 90 mm H = 130 mm W = 210 g P9951 F6/B2=12
---	---	--	--	---	--

Arcoroc - C&S - COCKTAILS



Nonic



Which glass for which beer?

With beer tasting a growing trend, we've developed the wheel below to help you determine which glass is best for each type of beer.



Cabernet Abondant Chef & Sommelier **KRYSTA**

SHEER RIM



70 cl
Ø M = 110 mm
H = 220 mm
W = 260 g
FJ037 ♦
F6/B2=12



50 cl
Ø M = 100 mm
H = 200 mm
W = 220 g
FJ038 ♦
F6/B2=12

Cabernet Suprême Chef & Sommelier **KRYSTA**

SHEER RIM



62 cl
Ø M = 95 mm
H = 240 mm
W = 260 g
FJ035 ♦
F6/B2=12



47 cl
Ø M = 85 mm
H = 215 mm
W = 220 g
FJ036 ♦
F6/B2=12

Cabernet Tulipe Chef & Sommelier **KRYSTA**

SHEER RIM

Full collection, (P15).



47 cl
Ø M = 80 mm
H = 190 mm
W = 240 g
G3570
F6/B4=24



40 cl
Ø M = 80 mm
H = 170 mm
W = 195 g
G3573
F6/B4=24

Cabernet Vins Jeunes Chef & Sommelier **KRYSTA**

SHEER RIM

Full collection, (P15).



≈13 cl
47 cl
Ø M = 95 mm
H = 215 mm
W = 190 g
E2790
F6/B4=24

Évidence Chef & Sommelier **KRYSTA**

SHEER RIM

Full collection, (P17).



45 cl
Ø M = 85 mm
H = 210 mm
W = 180 g
V2821
F6/B4=24



35 cl
Ø M = 80 mm
H = 190 mm
W = 140 g
V2620
F6/B4=24

Macaron Fascination Chef & Sommelier **KRYSTA**

SHEER RIM / * EFFERVESCENCE PLUS



30 cl COUPE
Ø M = 95 mm
H = 190 mm
W = 135 g
N6386 ♦
F6/B4=24

Open'Up

SHEER RIM
Full collection, (P.18).

Chef&Sommelier
KRYSTA



47 cl SOFT
Ø M = 105 mm
H = 230 mm
W = 205 g
U1012
F6/B4=24

Reveal'Up

SHEER RIM /* EFFERVESCENCE PLUS
Full collection, (P.19).

Chef&Sommelier
KRYSTA



40 cl SOFT
Ø M = 90 mm
H = 230 mm
W = 190 g
J8743
F6/B4=24
Q8623
F2/B8=16

Arcoroc - C&S - BEERS

Conique

Full collection, (P.43).

ARCOROC TEMPERED



64 cl HB
Ø M = 90 mm
H = 160 mm
W = 320 g
V9182
F6/B4=24

47 cl HB
Ø M = 85 mm
H = 130 mm
W = 290 g
V9184
F6/B4=24

20 oz. 57 cl HB
Ø M = 90 mm
H = 150 mm
W = 310 g
34002
FA6/B8=48

28 cl HB
Ø M = 70 mm
H = 115 mm
W = 175 g
P2131 Blown
F6/B8=48

25 cl HB
Ø M = 70 mm
H = 105 mm
W = 130 g
P2133 Blown
F6/B8=48



Séquence

SHEER RIM
Full collection, (P.20).

Chef&Sommelier
KRYSTA



37 cl BEER
Ø M = 80 mm
H = 150 mm
W = 130 g
P0089
F6/B4=24

Sublym

SHEER RIM
Full collection, (P.21).

Chef&Sommelier
KRYSTA



45 cl
Ø M = 85 mm
H = 250 mm
W = 200 g
N1739
F6/B2=12

35 cl MULTIPURPOSE
Ø M = 80 mm
H = 180 mm
W = 175 g
N5368
F6/B4=24

Nonic

ARCOROC TEMPERED

PERFECTLY STACKABLE



23 oz. 66 cl HB
Ø M = 90 mm
H = 160 mm
W = 320 g
V9333
A24=24

20 oz. 57 cl HB
Ø M = 85 mm
H = 150 mm
W = 310 g
V9343
A24=24

12 oz. 34 cl HB
Ø M = 75 mm
H = 125 mm
W = 210 g
V9347
A24=24

10 oz. 28 cl HB
Ø M = 75 mm
H = 115 mm
W = 180 g
V9346
A24=24



Lima

SHEER RIM
Full collection, (P.26).

Chef&Sommelier
KRYSTA



45 cl HB
Ø M = 75 mm
H = 160 mm
W = 250 g
L2356
F6/B4=24

Vigne

SHEER RIM
Full collection, (P.27).

Chef&Sommelier
KRYSTA



45 cl HB
Ø M = 70 mm
H = 165 mm
W = 310 g
L2369
F6/B4=24

Tulip

ARCOROC TEMPERED

Willi becher

ARCOROC TEMPERED



58 cl HB
Ø M = 85 mm
H = 160 mm
W = 330 g
P3008
A24=24



40 cl
Ø M = 75 mm
H = 150 mm
W = 270 g
V7445
FA12=12



33 cl
Ø M = 65 mm
H = 145 mm
W = 200 g
24670
FA12=12



ANNEALED

Britannia

ARCOROC



20 oz. 57 cl
 Ø M = 135 mm
 H = 125 mm
 W = 520 g
00989 ♦
 A24=24

10 oz. 28 cl
 Ø M = 115 mm
 H = 95 mm
 W = 340 g
02936 ♦
 A36=36

Cervoise

ARCOROC



50 cl
 Ø M = 85 mm
 H = 190 mm
 W = 240 g
07131
 F6/B4=24

38 cl
 Ø M = 75 mm
 H = 180 mm
 W = 225 g
07132
 F6/B4=24

32 cl
 Ø M = 70 mm
 H = 165 mm
 W = 200 g
07134
 F6/B4=24

Haworth

ARCOROC



20 oz. 57 cl
 Ø M = 135 mm
 H = 130 mm
 W = 590 g
13192
 A24=24

10 oz. 28 cl
 Ø M = 110 mm
 H = 105 mm
 W = 340 g
04361
 A36=36

NEW Highrise

ARCOROC

MTO Make to order



20 oz. 57 cl HB
 Ø M = 85 mm
 H = 160 mm
 W = 310 g
X0556
 A24=24

10 oz. 28 cl HB
 Ø M = 70 mm
 H = 130 mm
 W = 190 g
X0554
 A24=24



Linz

ARCOROC



39 cl HB
 Ø M = 70 mm
 H = 205 mm
 W = 290 g
25263
 F6/B4=24

Martigues

ARCOROC



33 cl HB
 Ø M = 80 mm
 H = 180 mm
 W = 270 g
26002
 F6=6

Arcoroc - C&S - BEERS



Open'Up Spirit - Ambient

ARCOROC



SPIRITS



Hot Shot

Arcoroc - C&S - SPIRITS

Dégustation

ARCOROC



41 cl
Ø M = 95 mm
H = 130 mm
W = 180 g
62664
F6/B4=24



25 cl
Ø M = 80 mm
H = 110 mm
W = 125 g
P9691
F6 = 6
62661
F6/B4



15 cl
Ø M = 65 mm
H = 95 mm
W = 90 g
01476
F12=12
01484
F12/B6=72



Open'Up Spirit

Chef&Sommelier **KRYSTA**

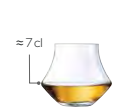
SHEER RIM

Spirits... Chef&Sommelier **KRYSTA**

SHEER RIM



≈ 10 cl
39 cl ARDENT
Ø M = 105 mm
H = 130 mm
W = 170 g
U1059 ♦
F6/B4=24



≈ 7 cl
30 cl WARM
Ø M = 100 mm
H = 85 mm
W = 155 g
U1032
F6/B4=24
V0828
F2/B6=12



≈ 6 cl
16,5 cl AMBIENT
Ø M = 70 mm
H = 170 mm
W = 105 g
U1062 ♦
F6/B4=24



70 cl COGNAC
Ø M = 115 mm
H = 165 mm
W = 200 g
N8172 ♦
F6/B4=24



17 cl RHUM
Ø M = 75 mm
H = 125 mm
W = 105 g
N6374
F6/B4=24

...Spirits

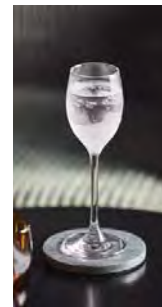
Chef&Sommelier **KRYSTA**

SHEER RIM

West Loop

ARCOROC

Full collection, (P.57).



12 cl SHERRY
Ø M = 60 mm
H = 190 mm
W = 80 g
N8209 ♦
F6/B4=24



11 cl CORDIAL
Ø M = 60 mm
H = 200 mm
W = 90 g
N8212 ♦
F6/B4=24



10 cl GRAPPA
Ø M = 65 mm
H = 180 mm
W = 95 g
N8211 ♦
F6/B4=24



6,5 cl CORDIAL
Ø M = 56 mm
H = 160 mm
W = 100 g
N8213 ♦
F6/B4=24



32 cl COGNAC
Ø M = 90 mm
H = 130 mm
W = 210 g
P9951
F6/B2=12

SUMMARY

Architecte CRISTAL D'ARQUES

Full collection, (P.52).

ARCOROC
CRISTALLIN



6 cl HB ARCHITECTE
Ø M = 49 mm
H = 80 mm
W = 115 g
04367
F6/B2=12

Macassar CRISTAL D'ARQUES

Full collection, (P.52).

ARCOROC
CRISTALLIN



6 cl HB
Ø M = 48 mm
H = 80 mm
W = 120 g
04342
F6/B2=12

Broadway ARCOROC

Full collection, (P.57).



5 cl OF
Ø M = 49 mm
H = 60 mm
W = 60 g
V2910 ♦
F6/B4=24

Gin ARCOROC

Granity ARCOROC TEMPERED

Full collection, (P.44).

PERFECTLY STACKABLE



5 cl HB
Ø M = 48 mm
H = 57 mm
W = 60 g
V8849
YD24/B8



3 cl OF
Ø M = 42 mm
H = 52 mm
W = 50 g
00016
F24=24
V8776
YD24/B8



3 cl OF JAUGÉ
Ø M = 42 mm
H = 52 mm
W = 50 g
V8775
YD24/B8

← ≈ 2 cl



4,5 cl OF
Ø M = 50 mm
H = 57 mm
W = 65 g
04755
F12/B4=48



7 cl HB
Ø M = 55 mm
H = 85 mm
W = 95 g
02639
F12/B4=48



3,4 cl HB
Ø M = 45 mm
H = 70 mm
W = 105 g
V8248
FA6/B4

Islande ARCOROC

Full collection, (P.49).



6 cl HB
Ø M = 38 mm
H = 105 mm
W = 110 g
12365
F12=12
40375
F12/B6=72



6 cl HB FROSTED
Ø M = 38 mm
H = 105 mm
W = 110 g
75228
F12/B6=72



5,5 cl HB A ANSE
Ø M = 45 mm
H = 100 mm
W = 115 g
72388
F12/B6=72

New York ARCOROC

Full collection, (P.44).



3,4 cl HB
Ø M = 44 mm
H = 55 mm
W = 60 g
P2650 ♦
F6/B4=24

Stack'Up ARCOROC TEMPERED

Full collection, (P.46).

PERFECTLY STACKABLE



4,5 cl OF
Ø M = 50 mm
H = 60 mm
W = 85 g
J8039
F12/B4=48

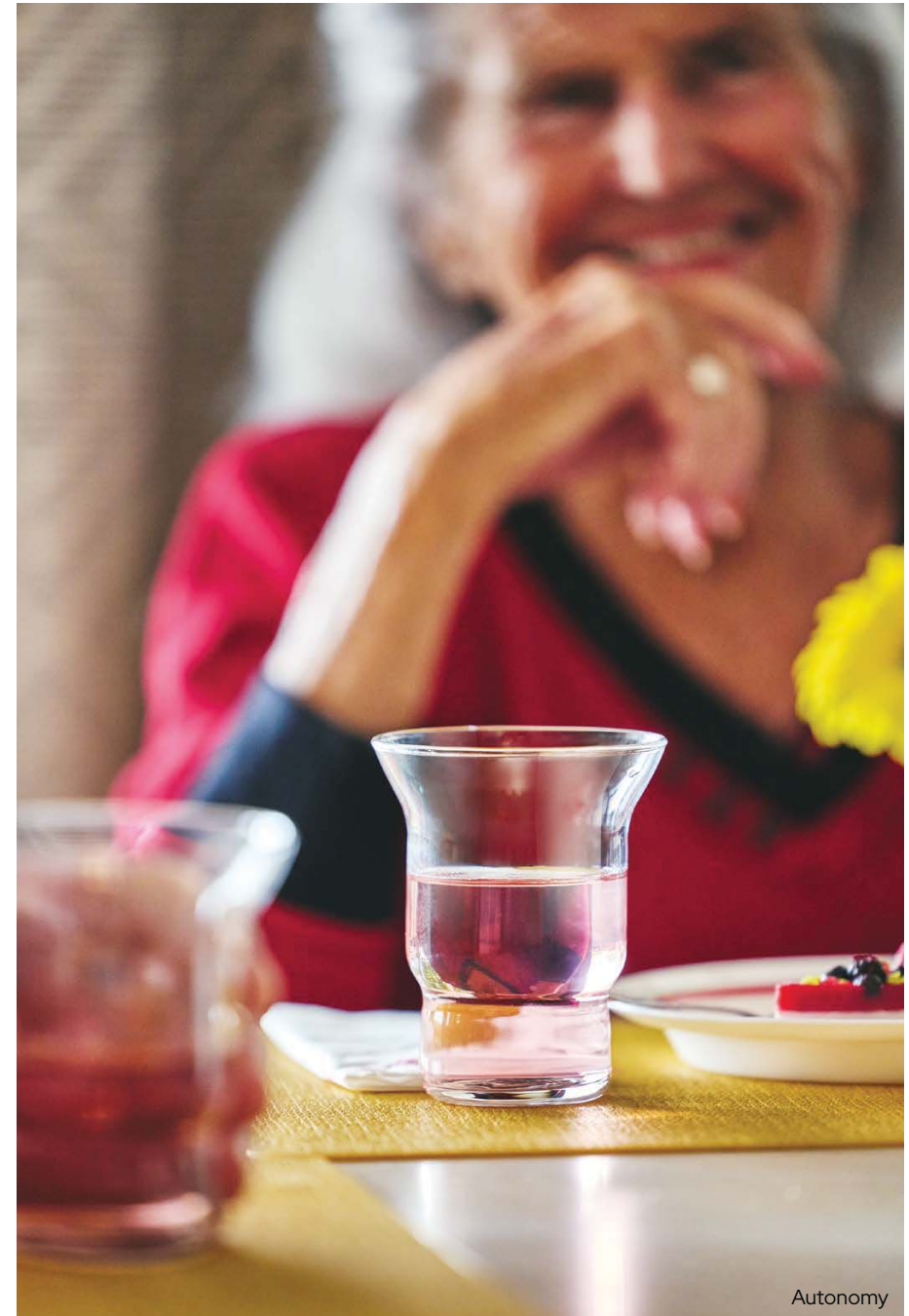
← ≈ 1,3 cl

Vigne ARCOROC



6 cl HB
Ø M = 42 mm
H = 90 mm
W = 95 g
47346
F6/B8=48

Arcoroc - C&S - SPIRITS



Autonomy

Institutional TUMBLERS



Log Brush

Arcoroc - Institutional TUMBLERS

TEMPERED

Autonomy

Full collection, (P.80-81).



ARCOROC TEMPERED
PERFECTLY STACKABLE



27 cl HB
Ø M = 85 mm
H = 105 mm
W = 170 g
V4872
A12=12



29 cl HB
Ø M = 65 mm
H = 125 mm
W = 185 g
V8554
F6/B8=48



22 cl HB
Ø M = 65 mm
H = 95 mm
W = 160 g
V8553
F6/B8=48



18 cl OF
Ø M = 65 mm
H = 90 mm
W = 145 g
V8391
F6/B8=48

Forum

ARCOROC TEMPERED
PERFECTLY STACKABLE



26.5 cl HB
Ø M = 75 mm
H = 105 mm
W = 200 g
V7999
F6/B8=48



23 cl OF
Ø M = 80 mm
H = 75 mm
W = 160 g
V8005
F6/B8=48



16 cl OF
Ø M = 70 mm
H = 70 mm
W = 115 g
V8009
F6/B8=48



Log

ARCOROC TEMPERED
PERFECTLY STACKABLE



32 cl HB
Ø M = 70 mm
H = 120 mm
W = 210 g
V7967
F6/B4=24



16 cl HB
Ø M = 65 mm
H = 80 mm
W = 125 g
V7997
F6/B8=48



27 cl OF
Ø M = 75 mm
H = 95 mm
W = 180 g
V7950
F6/B8=48



22 cl OF
Ø M = 75 mm
H = 80 mm
W = 150 g
V7995
F6/B8=48

TEMPERED

Log Brush

PERFECTLY STACKABLE
PROFESSIONAL 2000 CYCLES

ARCOROC TEMPERED

SPRAY COLOR



16 cl HB BLUE
Ø M = 65 mm
H = 80 mm
W = 125 g
V7859
F6/B8=48



16 cl HB GREEN
Ø M = 65 mm
H = 80 mm
W = 125 g
V7858
F6/B8=48



16 cl HB ORANGE
Ø M = 65 mm
H = 80 mm
W = 125 g
V7884
F6/B8=48



22 cl OF GREY
Ø M = 75 mm
H = 80 mm
W = 150 g
V4295 ♦
F6/B4=24



22 cl OF ICE BLUE
Ø M = 75 mm
H = 80 mm
W = 150 g
V4294 ♦
F6/B4=24



22 cl OF CHERRY
Ø M = 75 mm
H = 80 mm
W = 150 g
V7857
F6/B8=48



22 cl OF DARK GREEN
Ø M = 75 mm
H = 80 mm
W = 150 g
V7854
F6/B8=48



22 cl OF BLUE JEAN
Ø M = 75 mm
H = 80 mm
W = 150 g
V7888
F6/B8=48



ARCOROC TEMPERED

SOLID COLOR

Norvège

ARCOROC TEMPERED

PERFECTLY STACKABLE



32 cl HB
Ø M = 75 mm
H = 125 mm
W = 260 g
V7527
F6/B4=24



27 cl HB
Ø M = 70 mm
H = 115 mm
W = 230 g
V7529
F6/B4=24



25 cl OF
Ø M = 75 mm
H = 95 mm
W = 195 g
V7535
F6/B4=24



20 cl OF
Ø M = 70 mm
H = 90 mm
W = 175 g
V7462
F6/B4=24



16 cl OF
Ø M = 65 mm
H = 80 mm
W = 135 g
V7513
F6/B4=24

Spirale

ARCOROC TEMPERED

PERFECTLY STACKABLE



25 cl OF
Ø M = 80 mm
H = 85 mm
W = 180 g
V8038
F6/B8=48



20 cl OF
Ø M = 75 mm
H = 75 mm
W = 165 g
V8032
F6/B8=48

Stacky

ARCOROC TEMPERED

PERFECTLY STACKABLE



16 cl OF
Ø M = 70 mm
H = 80 mm
W = 135 g
V8051
F6/B8=48



Arcoroc - Institutional TUMBLERS



Fluid color

DECANTERS, JUGS



Spring

Arcoroc - DECANTERS, JUGS

À vin

ARCOROC



1L
Ø M = 120 mm
H = 200 mm
W = 430 g
C0199
A6=6

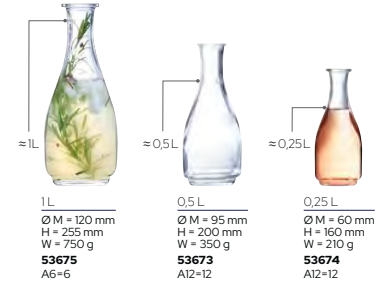
0,5 L
Ø M = 95 mm
H = 165 mm
W = 280 g
V7128
A12=12

0,25 L
Ø M = 80 mm
H = 130 mm
W = 160 g
C0198
A12=12

Carré

ARCOROC

GAUGED ITEM



1L
Ø M = 120 mm
H = 255 mm
W = 750 g
53675
A6=6

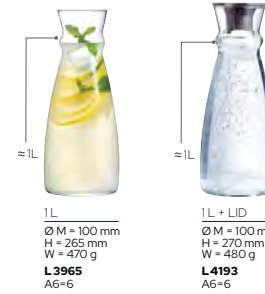
0,5 L
Ø M = 95 mm
H = 200 mm
W = 350 g
53673
A12=12

0,25 L
Ø M = 60 mm
H = 160 mm
W = 210 g
53674
A12=12

Fluid

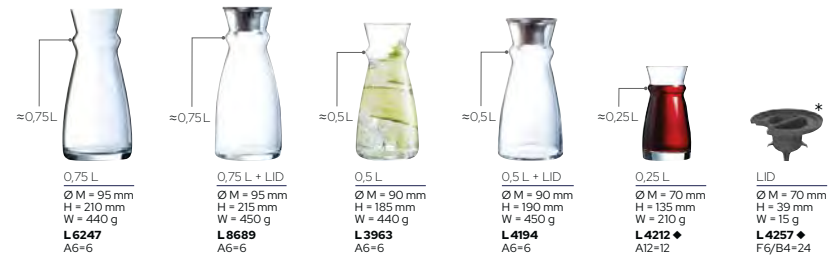
ARCOROC

* 0% BPA



1L
Ø M = 100 mm
H = 265 mm
W = 470 g
L3965
A6=6

1L + LID
Ø M = 100 mm
H = 270 mm
W = 480 g
L4193
A6=6



0,75 L
Ø M = 95 mm
H = 210 mm
W = 440 g
L6247
A6=6

0,75 L + LID
Ø M = 95 mm
H = 215 mm
W = 450 g
L8689
A6=6

0,5 L
Ø M = 90 mm
H = 185 mm
W = 440 g
L3963
A6=6

0,5 L + LID
Ø M = 90 mm
H = 190 mm
W = 450 g
L4194
A6=6

0,25 L
Ø M = 70 mm
H = 135 mm
W = 210 g
L4212 ♦
A12=12

LID
Ø M = 70 mm
H = 39 mm
W = 15 g
L4257 ♦
F6/B4=24

Fluid Color

ARCOROC

PROFESSIONAL 2000 CYCLES



≈0,75L

0,75 L BLUE

Ø M = 95 mm
H = 210 mm
W = 440 g

Q4033
A6=6



≈0,75L

0,75 L GREEN

Ø M = 95 mm
H = 210 mm
W = 440 g

Q4025
A6=6



≈0,75L

0,75 L WHITE

Ø M = 95 mm
H = 210 mm
W = 440 g

Q4026
A6=6



LID

Ø M = 70 mm
H = 39 mm
W = 15 g

L4257 ♦
F6/B4=24



Arcoroc - DECANTERS, JUGS

Arc

ARCOROC



1,3 L

Ø M = 165 mm
Ø W/O handle=140 mm
H = 215 mm
W = 760 g

E7254
A6=6



1 L

Ø M = 150 mm
Ø W/O handle=125 mm
H = 200 mm
W = 660 g

E7255
A6=6



0,5 L

Ø M = 125 mm
Ø W/O handle=100 mm
H = 140 mm
W = 320 g

E7258
A12=12

Arc

Luminarc

Quadro

Luminarc



1,6 L

Ø M = 165 mm
Ø W/O handle=140 mm
H = 240 mm
W = 920 g

53061
A6=6



1,7 L + LID

Ø M = 165 mm
Ø W/O handle=125 mm
H = 255 mm
W = 850 g

30629
A6=6



1,1 L + LID

Ø M = 125 mm
Ø W/O handle=100 mm
H = 240 mm
W = 800 g

70361
A6=6



0,5 L + LID

Ø M = 125 mm
Ø W/O handle=100 mm
H = 155 mm
W = 490 g

75201
A6=6

Funambule

Luminarc



1 L

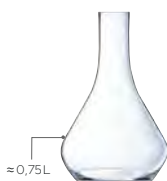
Ø M = 90 mm
H = 250 mm
W = 510 g

N4080
A6=6

Vina

ARCOROC

Full collection, (P.39).



≈0,75L

1,5 L

Ø M = 155 mm
H = 245 mm
W = 770 g

V1308
F1/B2=2

75



76

SUMMARY

Spring♦

ARCOROC

* 0% BPA



1L
 Ø M = 135 mm
 Ø W/O handle = 95 mm
 H = 220 mm
 W = 700 g
Q 3907
 A6=6



0,75 L
 Ø M = 135 mm
 Ø W/O handle = 90 mm
 H = 190 mm
 W = 570 g
Q 3606
 A6=6



0,5 L
 Ø M = 135 mm
 Ø W/O handle = 90 mm
 H = 145 mm
 W = 450 g
Q 3909
 A12=12



1L + LID
 Ø M = 135 mm
 Ø W/O handle = 95 mm
 H = 230 mm
 W = 920 g
Q 4272
 A6=6



0,75 L + LID
 Ø M = 135 mm
 Ø W/O handle = 90 mm
 H = 195 mm
 W = 690 g
Q 8264
 A6=6



0,5 L + LID
 Ø M = 135 mm
 Ø W/O handle = 90 mm
 H = 155 mm
 W = 570 g
Q 8263
 A12=12

* LID
 Ø M = 80 mm
 H = 22 mm
 W = 120 g
Q 8265
 A12=12

Arcoroc - DECANTERS, JUGS

Tivoli♦

Luminarc



1,6 L
 Ø M = 170 mm
 Ø W/O handle = 125 mm
 H = 200 mm
 W = 920 g
07058
 A6=6



Autonomy



Our recommendations by segment

We have selected a range of products that are perfectly suited to the needs of Catering industry, whether in School canteens, Staff canteens or Healthcare establishments.

To find out more about the Arcoroc™ range, visit the website arcoroc.com.

	EDUCATION Primary Schools	EDUCATION High School	EDUCATION University	B&I Staff canteen	HEALTHCARE Hospital	HEALTHCARE Retirement Home
FUNCTIONALITIES	Ergonomy Fun (table service)	Weight Adapted size to food portion (tray)	Aesthetic Adapted size to trays	Aesthetic Adapted size to trays	Heat Management Functional Diverse shapes	Colorful Ergonomy Heat Management
● Autonomy					✓✓	✓✓✓
● Brush	✓✓✓	✓✓				✓✓
○ Cottage			✓✓✓	✓✓✓		✓
○ Everyday	✓✓	✓		✓✓✓		✓✓
● Evolutions Black			✓✓✓	✓✓✓		
● Evolutions Granit			✓✓✓	✓✓✓		✓✓
●○ Evolutions White		✓✓	✓✓	✓✓✓		
● Evolutions Solutions				✓✓		
● Evolutions Black specialties				✓✓		
● Filet Bordeaux/Delft					✓✓	✓✓✓
● Heat System/Compartmenté					✓✓✓	✓✓
● Hôtelière	✓✓	✓✓			✓✓✓	✓✓
● Intensity White			✓✓	✓✓✓		✓✓✓
● Nova Aquitania	✓✓	✓✓✓				✓✓
● Nova Aquitania Light Turquoise	✓✓	✓✓✓				✓✓
● Restaurant	✓	✓✓		✓✓	✓✓✓	
●○ Stairo	✓✓	✓✓✓		✓✓		
●○ Trianon		✓✓		✓✓		✓
○ Zélie Black			✓✓✓	✓✓✓		
○ Zélie White			✓✓✓	✓✓✓		

- ARCOROC
- Luminarc

Autonomy



230 mm
Ø M = 230 mm
H = 27 mm
W = 400 g
V3975
A12=12



190 mm
Ø M = 190 mm
H = 22 mm
W = 265 g
V6478
A12=12



NEW
DEEP 230 mm 55cl
Ø M = 230 mm
H = 40 mm
W = 430 g
V9430
A12=12



230 mm BLUE
Ø M = 230 mm
H = 27 mm
W = 400 g
V6481
A12=12



190 mm BLUE
Ø M = 190 mm
H = 22 mm
W = 265 g
V6479
A12=12



NEW
DEEP 230 mm 55cl BLUE
Ø M = 230 mm
H = 40 mm
W = 430 g
V9431
A12=12



230 mm RED
Ø M = 230 mm
H = 27 mm
W = 400 g
V6482
A12=12



190 mm RED
Ø M = 190 mm
H = 22 mm
W = 265 g
V6480
A12=12



NEW
DEEP 230 mm 55cl RED
Ø M = 230 mm
H = 40 mm
W = 430 g
V9432
A12=12



AUTONOMY 230 mm
Compatible with TempRite lid



AUTONOMY 230 mm
Compatible with 240 Bulling lid





Autonomy

ARCOROC OPAL

* PROFESSIONAL 2000 CYCLES



steep slope to keep food in the well

bead to keep the thumb out of the food and for a better grip



optimized depth to avoid residents raising their cutlery too much and therefore their arms

Autonomy

ARCOROC TEMPERED

PERFECTLY STACKABLE



27 cl HB
 Ø M = 85 mm
 H = 105 mm
 W = 170 g
V4872
 A12=12



wide rim for swallowing

ergonomic base

good stability

DINNERWARE



Brush

ARCOROC OPAL

PERFECTLY STACKABLE / PROFESSIONAL 2000 CYCLES



250 mm
 Ø M = 250 mm
 H = 25 mm
 W = 640 g
 R6/B2=12



235 mm
 Ø M = 235 mm
 H = 26 mm
 W = 505 g
 R6/B4=24

Blue	
Blue Jean	
Cherry	
Green	
Orange	
Yellow	

P 3945	48926
P 3946	H3607
P 3947	H2684
P 3948	49041
P 3949	49120
P 3951	49117



195 mm
 Ø M = 195 mm
 H = 22 mm
 W = 320 g
 R6/B4=24



155 mm
 Ø M = 155 mm
 H = 18 mm
 W = 215 g
 R6/B4=24



DEEP 225 mm 69 cl
 Ø M = 225 mm
 H = 35 mm
 W = 520 g
 R6/B2=12

Blue	
Blue Jean	
Cherry	
Green	
Orange	
Yellow	

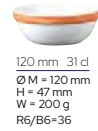
49150	48932	X0622
H3608	H3609	X0620
H2685	H2686	X0624
49142	49115	X0625
49138	49122	X0626
49139	49118	X0641



Brush

ARCOROC OPAL

PERFECTLY STACKABLE / PROFESSIONAL 2000 CYCLES

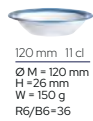


Brush	Blue
	Blue Jean
	Cherry
	Green
	Orange
	Yellow

-
V8930
V8931
-
-
-



C3777
H3615
H2779
C3775
C3778
C3776

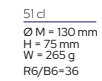
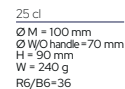
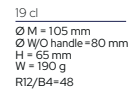


Brush	Blue
	Blue Jean
	Cherry
	Green
	Orange
	Yellow

48979
H3611
H2691
49116
-
-



C0646
H3612
H2778
-
-
-



Brush	Blue
	Blue Jean
	Cherry
	Green
	Orange
	Yellow

C3781
H3620
H2785
C3779
C3782
C3780

C3785
H3621
H2786
C3783
C3787
C3784

54736
H3622
H2787
54734
54719
54735

54699
H3619
H2781
54700
54557
54704

DINNERWARE

Cottage

Luminarc OPAL

PERFECTLY STACKABLE / PROFESSIONAL 2000 CYCLES



Cottage Black

Luminarc TEMPERED

PERFECTLY STACKABLE / PROFESSIONAL 2000 CYCLES



Everyday

Luminarc OPAL

PERFECTLY STACKABLE



o Luminarc

PERFECTLY STACKABLE / * PROFESSIONAL 2000 CYCLES



330 x 250 mm
Ø M = 330 mm
H = 31 mm
W = 760 g
N9364
R6/B2=12



RIMLESS PLATE



270 mm
Ø M = 270 mm
H = 18 mm
W = 500 g
N9360
R6/B4=24



250 mm
Ø M = 250 mm
H = 17 mm
W = 420 g
N9361
R6/B4=24



190 mm
Ø M = 190 mm
H = 18 mm
W = 250 g
N9362
R6/B4=24



160 mm
Ø M = 160 mm
H = 14 mm
W = 190 g
V1798
R6/B4=24



DEEP 200 mm 78 cl
Ø M = 200 mm
H = 42 mm
W = 330 g
N9411
R6/B4=24

Black *	P1128 - 510g	P1129 - 430g	P1131 - 260g	-	P1130 - 315g
Granit*	P1122 - 500g	P1123 - 420g	P1125 - 250g	-	P1124 - 330g



DEEP MULTI PURPOSE PLATE



DEEP 250 mm 1,4L
Ø M = 250 mm
H = 40 mm
W = 540 g
P9771
R6/B2=12



DEEP 210 mm 95 cl
Ø M = 210 mm
H = 40 mm
W = 410 g
P9772
R6/B2=12



DEEP 170 mm 60 cl
Ø M = 170 mm
H = 40 mm
W = 300 g
P9773
R6/B2=12



180 mm 1L
Ø M = 180 mm
H = 75 mm
W = 390 g
N9365
R6/B2=12



145 mm 75 cl
Ø M = 145 mm
H = 80 mm
W = 340 g
N9395
R4/B6=24



120 mm 40 cl
Ø M = 125 mm
H = 55 mm
W = 210 g
V2159
R6/B6=36



90 mm 19 cl
Ø M = 95 mm
H = 46 mm
W = 100 g
N9397
R6/B6=36



o DIWALI
210 mm 2,1L
Ø M = 210 mm
H = 95 mm
W = 610 g
D7410
R6/B2=12

PERFECTLY STACKABLE



320 mm PIZZA
Ø M = 320 mm
H = 24 mm
W = 685 g
L2810
R6/B2=12



320 mm PIZZA STRIES
Ø M = 320 mm
H = 17 mm
W = 830 g
V1780
R6/B2=12



290 mm RISOTTO 45cl
Ø M = 290 mm
H = 58 mm
W = 810 g
V1786
R6/B2=12



280 mm x 230 mm BURGER
Ø M = 280 mm
H = 22 mm
W = 560 g
X0503
R6/B2=12



260 mm 1,2L
Ø M = 260 mm
H = 46 mm
W = 415 g
P0447
R6/B4=24



215 mm x 190 mm SNACK
Ø M = 215 mm
H = 21 mm
W = 415 g
L2808
R6/B4=24



300 x 260 mm STEAK
Ø M = 300 mm
H = 30 mm
W = 800 g
L2811
R6/B2=12



285 mm PASTA 1,15 L
Ø M = 285 mm
H = 45 mm
W = 620 g
L2805
R6/B2=12

PERFECTLY STACKABLE / PROFESSIONAL 2000 CYCLES



320 mm PIZZA
Ø M = 320 mm
H = 24 mm
W = 815 g
P1139
R6/B2=12



285 mm PASTA 1,15 L
Ø M = 285 mm
H = 45 mm
W = 640 g
P1138
R6/B2=12



260 mm 1,2L
Ø M = 260 mm
H = 46 mm
W = 435 g
P1141
R6/B4=24



280 mm x 230 mm
Ø M = 280 mm
H = 22 mm
W = 580 g
P1137
R6/B2=12



300 x 260 mm STEAK
Ø M = 300 mm
H = 30 mm
W = 830 g
P1140
R6/B2=12



Filet Bordeaux / Filet Delft

ARCOROC OPAL

PERFECTLY STACKABLE / * CONTROLLED WEIGHT / ■ HEAT MANAGEMENT / PROFESSIONAL 2000 CYCLES



250 mm
Ø M = 250 mm
H = 25 mm
W = 640 g
R6/B2=12

235 mm
Ø M = 235 mm
H = 26 mm
W = 505 g
R6/B4=24

Filet Bordeaux	P 3955	22589
Filet Delft	P 3956	22597



195 mm
Ø M = 195 mm
H = 22 mm
W = 320 g
R6/B4=24

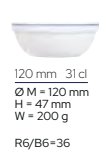


155 mm
Ø M = 155 mm
H = 18 mm
W = 215 g
R6/B4=24

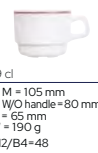


DEEP 225 mm 69 d
Ø M = 225 mm
H = 35 mm
W = 520 g
R6/B2=12

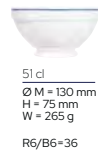
Filet Bordeaux	22605	22548	X 0615
Filet Delft	22613	22555	X 0642



120 mm 31 cl
Ø M = 120 mm
H = 47 mm
W = 200 g
R6/B6=36



19 cl
Ø M = 105 mm
Ø W/O handle=80 mm
H = 65 mm
W = 190 g
R12/B4=48



51 cl
Ø M = 130 mm
H = 75 mm
W = 265 g
R6/B6=36

Filet Bordeaux	50420	22845	17147
Filet Delft	55856	22852	17145



Item with flat bottom
Heat System

ARCOROC OPAL

PERFECTLY STACKABLE / HEAT MANAGEMENT

MTO Make to order



230 mm
Ø M = 230 mm
H = 25 mm
W = 580 g
X 0612
R6/B2=12



230 mm
Ø M = 230 mm
H = 25 mm
W = 590 g
V 9578
R6/B2=12



230 mm
Ø M = 230 mm
H = 25 mm
W = 680 g
L 6824
R6/B2=12



230 mm
Ø M = 230 mm
H = 25 mm
W = 710 g
N 4839
R6/B2=12



HALF DEEP 250 mm
Ø M = 250 mm
H = 28 mm
W = 760 g
L 6850
R6/B2=12



Hôtelière

ARCOROC OPAL

PERFECTLY STACKABLE / HEAT MANAGEMENT / * CONTROLLED WEIGHT



260 mm
Ø M = 260 mm
H = 20 mm
W = 660 g
N 6393
R6/B2=12



235 mm
Ø M = 235 mm
H = 19 mm
W = 525 g
X 0611
R6/B2=12



195 mm
Ø M = 195 mm
H = 17 mm
W = 310 g
57974
R6/B4=24



155 mm
Ø M = 155 mm
H = 15 mm
W = 220 g
58621
R6/B4=24



DEEP 225 mm 55 cl
Ø M = 225 mm
H = 30 mm
W = 515 g
57971
R6/B4=24

Intensity White

ARCOROC OPAL



255 mm
Ø M = 255 mm
H = 19 mm
W = 610 g
V1536
R6/B2=12

240 mm
Ø M = 240 mm
H = 20 mm
W = 540 g
X0613
R6/B2=12

205 mm
Ø M = 205 mm
H = 18 mm
W = 375 g
V1539
R6/B4=24

160 mm
Ø M = 160 mm
H = 17 mm
W = 240 g
V1540
R6/B4=24

DEEP 220 mm 35 cl
Ø M = 220 mm
H = 37 mm
W = 490 g
V1538
R6/B4=24



275 mm
Ø M = 275 mm
H = 23 mm
W = 770 g
V1653
R6/B2=12



DINNERWARE

Nova Aquitania Light Turquoise

ARCOROC OPAL

PERFECTLY STACKABLE / PROFESSIONAL 2000 CYCLES



225 mm
Ø M = 225 mm
H = 20 mm
W = 290 g
Q6208
A24=24



155 mm
Ø M = 155 mm
H = 14 mm
W = 150 g
Q6207
A24=24



130 mm 20 cl
Ø M = 130 mm
H = 37 mm
W = 150 g
Q6209
R6/B6=36



Restaurant

ARCOROC OPAL

PERFECTLY STACKABLE / * CONTROLLED WEIGHT / ■ HEAT MANAGEMENT



250 mm
Ø M = 250 mm
H = 25 mm
W = 640 g
P3972
R6/B2=12



235 mm
Ø M = 235 mm
H = 26 mm
W = 505 g
22522
R6/B4=24



225 mm
Ø M = 225 mm
H = 22 mm
W = 495 g
29337
R6/B4=24



195 mm
Ø M = 195 mm
H = 22 mm
W = 320 g
22530
R6/B4=24



155 mm
Ø M = 155 mm
H = 18 mm
W = 215 g
22506
R6/B4=24



DEEP 225 mm 69 cl
Ø M = 225 mm
H = 35 mm
W = 520 g
X0599
R6/B2=12



300 x 260 mm
Ø M = 300 mm
H = 30 mm
W = 800 g
49145
R6/B2=12



290 x 210 mm
Ø M = 290 mm
H = 25 mm
W = 640 g
P3967
R6/B2=12



120 mm 40 cl
Ø M = 120 mm
H = 60 mm
W = 230 g
L6887
R6/B4=24

Nova Aquitania

ARCOROC OPAL

PERFECTLY STACKABLE



225 mm
Ø M = 225 mm
H = 19 mm
W = 290 g
P0157
A24=24



155 mm
Ø M = 155 mm
H = 14 mm
W = 150 g
P8101
A24=24



225 mm 56 cl
Ø M = 225 mm
H = 26 mm
W = 340 g
Q3295
A24=24



130 mm 51 cl
Ø M = 130 mm
H = 70 mm
W = 240 g
V3503
A12=12



130 mm 20 cl
Ø M = 130 mm
H = 37 mm
W = 150 g
V3504
A12=12

Restaurant

ARCOROC OPAL
PERFECTLY STACKABLE



170 mm 1,1 L
Ø M = 170 mm
H = 80 mm
W = 480 g
V8869
R6/B4=24



140 mm 48 cl
Ø M = 140 mm
H = 52 mm
W = 270 g
43317
R6/B6=36



120 mm 31 cl
Ø M = 120 mm
H = 47 mm
W = 200 g
43319
R6/B6=36



160 mm 27 cl
Ø M = 160 mm
H = 37 mm
W = 255 g
25293
R6/B6=36



120 mm 11 cl
Ø M = 120 mm
H = 26 mm
W = 150 g
25285
R6/B6=36



160 mm 52 cl
Ø M = 160 mm
H = 51 mm
W = 350 g
50061
R6/B4=24



140 x 90 mm 28 cl
Ø M = 140 mm
H = 35 mm
W = 220 g
55391
R6/B4=24



110 mm 22 cl
Ø M = 110 mm
H = 36 mm
W = 195 g
18962
R6/B4=24



115 x 85 mm 20 cl
Ø M = 115 mm
H = 36 mm
W = 170 g
27474
R6/B4=24



175 x 115 mm 48 cl
Ø M = 175 mm
H = 36 mm
W = 330 g
27473
R6/B4=24



8 cl
Ø M = 80 mm
Ø W/O handle = 60 mm
H = 49 mm
W = 100 g
22662
R12/B4=48



110 mm
Ø M = 110 mm
Ø W/O handle = 70 mm
H = 57 mm
W = 150 g
22670
R6/B8=48



13 cl
Ø M = 95 mm
Ø W/O handle = 70 mm
H = 57 mm
W = 150 g
22795
R12/B4=48



130 mm
Ø M = 130 mm
H = 18 mm
W = 150 g
22738
R6/B8=48



19 cl
Ø M = 105 mm
Ø W/O handle = 80 mm
H = 65 mm
W = 190 g
22837
R12/B4=48



22 cl
Ø M = 105 mm
Ø W/O handle = 75 mm
H = 75 mm
W = 200 g
25269
R12/B4=48



140 mm
Ø M = 140 mm
H = 20 mm
W = 190 g
22720
R6/B8=48



25 cl
Ø M = 115 mm
Ø W/O handle = 85 mm
H = 70 mm
W = 210 g
14611
R6/B6=36



155 mm
Ø M = 155 mm
H = 21 mm
W = 215 g
22712
R6/B6=36



25 cl
Ø M = 100 mm
Ø W/O handle = 70 mm
H = 90 mm
W = 240 g
36140
R6/B6=36



29 cl
Ø M = 110 mm
Ø W/O handle = 80 mm
H = 90 mm
W = 265 g
X0600
FA6=6



50 cl
Ø M = 130 mm
H = 70 mm
W = 230 g
C1514
R6/B6=36



51 cl
Ø M = 130 mm
H = 70 mm
W = 265 g
17144
R6/B6=36



31 cl
Ø M = 150 mm
Ø W/O handle = 100 mm
H = 60 mm
W = 250 g
28891
R6/B4=24



Stairo

○ Luminarc

ARCOROC OPAL
PERFECTLY STACKABLE



270 mm
Ø M = 270 mm
H = 25 mm
W = 360 g
L3576
R6/B4=24



250 mm
Ø M = 250 mm
H = 23 mm
W = 360 g
L3577
R6/B4=24



235 mm
Ø M = 235 mm
H = 21 mm
W = 330 g
L5271
R6/B4=24



190 mm
Ø M = 190 mm
H = 19 mm
W = 220 g
L3579
R6/B4=24



DEEP 235 mm 80 cl
Ø M = 235 mm
H = 32 mm
W = 360 g
L3578
R6/B4=24



HARENA
270 mm 3 L
Ø M = 270 mm
H = 100 mm
W = 740 g
L2970
R6/B1=6



160 mm 45 cl
Ø M = 160 mm
H = 44 mm
W = 250 g
L2968
R6/B4=24



200 mm 88 cl
Ø M = 200 mm
H = 53 mm
W = 350 g
L2969
R6/B4=24



130 mm 50 cl
Ø M = 130 mm
H = 70 mm
W = 230 g
L3581
R6/B6=36

Trianon...

○ Luminarc

ARCOROC OPAL
PERFECTLY STACKABLE / * CONTROLLED WEIGHT



310 mm
Ø M = 310 mm
H = 25 mm
W = 715 g
P4366
F4=4



275 mm
Ø M = 275 mm
H = 24 mm
W = 490 g
N8244
R6/B4=24



245 mm
Ø M = 245 mm
H = 24 mm
W = 490 g
V9579
R6/B4=24



195 mm
Ø M = 195 mm
H = 16 mm
W = 245 g
D6887
R6/B6=36



155 mm
Ø M = 155 mm
H = 13 mm
W = 160 g
D6886
R6/B6=36



DEEP 225 mm 67 cl
Ø M = 225 mm
H = 35 mm
W = 365 g
X0508
R6/B4=24

...Trianon

ARCOROC OPAL
PERFECTLY STACKABLE



350 x 260 mm
Ø M = 350 mm
H = 26 mm
W = 620 g
D6877
R4/B4=16



290 x 210 mm
Ø M = 290 mm
H = 23 mm
W = 500 g
D6891
R4/B4=16



220 x 140 mm
Ø M = 220 mm
H = 28 mm
W = 245 g
D6885
R6/B6=36



240 mm 2,5 L
Ø M = 240 mm
H = 100 mm
W = 730 g
D6881
R6/B1=6



180 mm 1,05 L
Ø M = 180 mm
H = 75 mm
W = 410 g
V8502
R6/B6=36



120 mm 34 cl
Ø M = 120 mm
H = 56 mm
W = 165 g
V8502
R6/B6=36



160 mm 56 cl
Ø M = 160 mm
H = 52 mm
W = 245 g
D6883
R8/B6=48



22 cl 145 mm
Ø M = 105 mm Ø M = 140 mm
Ø W/O handle=85mm H = 16 mm
H = 65 mm W = 155 g
W = 160 g
D6921 **D6925**
R6/B6=36 R6/B8=48



28 cl
Ø M = 115 mm
Ø W/O handle=95 mm
H = 70 mm
W = 190 g
D6922
R6/B6=36



160 mm
Ø M = 160 mm
H = 18 mm
W = 195 g
D6926
R6/B8=48



29 cl
Ø M = 110 mm
Ø W/O handle=80 mm
H = 90 mm
W = 250 g
D6880
R6/B6=36



46 cl
Ø M = 130 mm
H = 70 mm
W = 265 g
D6878
R6/B6=36



30 cl
Ø M = 145 mm
Ø W/O handle=100 mm
H = 59 mm
W = 250 g
D6879
R6/B4=24

DINNERWARE

Zélie Black

Luminarc TEMPERED

PERFECTLY STACKABLE / PROFESSIONAL 2000 CYCLES



250 mm
Ø M = 250 mm
H = 26 mm
W = 375 g
V7145
A12=12



200 mm 75 cl
Ø M = 200 mm
H = 42 mm
W = 315 g
V7146
A12=12



180 mm
Ø M = 180 mm
H = 21 mm
W = 220 g
V7147
A12=12



160 mm 55 cl
Ø M = 160 mm
H = 52 mm
W = 260 g
V7148
A12=12

Zélie White

Luminarc OPAL

PERFECTLY STACKABLE



250 mm
Ø M = 250 mm
H = 26 mm
W = 360 g
V7140
A12=12



200 mm 75 cl
Ø M = 200 mm
H = 42 mm
W = 300 g
V7141
A12=12



180 mm
Ø M = 180 mm
H = 21 mm
W = 220 g
V7142
A12=12



160 mm 55 cl
Ø M = 160 mm
H = 52 mm
W = 240 g
V7143
A12=12



120 mm 40 cl
Ø M = 160 mm
H = 70 mm
W = 230 g
V7144
A12=12



SUMMARY

Damier♦

ARCOROC



5 cl
Ø M = 45 mm
H = 85 mm
W = 60 g
00633
A36=36



Empilable

ARCOROC

PERFECTLY STACKABLE / * PROFESSIONAL 2000 CYCLES



105 mm
Ø M = 105 mm
H = 35 mm
W = 245 g
C1320
R6/B4=24



85 mm
Ø M = 85 mm
H = 36 mm
W = 120 g
51257
R6/B4=24



105 mm
Ø M = 105 mm
H = 35 mm
W = 255 g
00187
R6/B4=24



85 mm
Ø M = 85 mm
H = 36 mm
W = 120 g
55878
R6/B4=24



DINNERWARE



Sorbet, Jazzed, Palmier

DESSERTS



Seychelles

DESSERTS

Eskale

ARCOROC TEMPERED



3l cl OF
 Ø M = 90 mm
 H = 85 mm
 W = 250 g
L 3750
 F6/B4=24



18 cl OF
 Ø M = 75 mm
 H = 80 mm
 W = 180 g
L 3751
 F6/B4=24



9 cl OF
 Ø M = 60 mm
 H = 65 mm
 W = 110 g
L 7172
N 6551 Appetizer set
 F12/B4=48



Jazzed

ARCOROC



4l cl
 Ø M = 125 mm
 H = 200 mm
 W = 730 g
N 8367
 F6/B2=12



25 cl
 Ø M = 125 mm
 H = 90 mm
 W = 390 g
V 7087
 F6/B4=24



25 cl FROZEN
 Ø M = 125 mm
 H = 90 mm
 W = 390 g
V 7089
 F6/B4=24

Maeva

ARCOROC



35 cl DIAMANT
 Ø M = 120 mm
 H = 75 mm
 W = 320 g
L 6690
 F6/B4=24



20 cl DIAMANT
 Ø M = 100 mm
 H = 60 mm
 W = 205 g
L 6689
 F6/B4=24



35 cl VINTAGE
 Ø M = 120 mm
 H = 75 mm
 W = 320 g
L 6692
 F6/B4=24



20 cl VINTAGE
 Ø M = 100 mm
 H = 60 mm
 W = 205 g
L 6691
 F6/B4=24

Palmier **ARCOROC**



37 cl HB
 Ø M = 120 mm
 H = 200 mm
 W = 510 g
58012
 F6/B4+24



21 cl OF
 Ø M = 125 mm
 H = 100 mm
 W = 310 g
58010
 F6/B4+24

Pépîte **ARCOROC**
 PERFECTLY STACKABLE



20 cl
 Ø M = 110 mm
 H = 60 mm
 W = 190 g
V7219
 F6/B4+24



Quadro **ARCOROC**



36 cl
 Ø M = 80 mm
 H = 190 mm
 W = 430 g
12615
 F6/B4+24



Seychelles **ARCOROC**



20 cl
 Ø M = 105 mm
 H = 80 mm
 W = 205 g
34741
 F6/B4+24

Sorbet **ARCOROC**



38 cl
 Ø M = 115 mm
 H = 95 mm
 W = 300 g
V7431
 F6/B4+24



21 cl
 Ø M = 100 mm
 H = 80 mm
 W = 200 g
V7429
 F6/B4+24

Versatile **ARCOROC**



12 cl
 Ø M = 100 mm
 H = 90 mm
 W = 115 g
V7216
 F6/B4+24



4 cl
 Ø M = 65 mm
 H = 59 mm
 W = 50 g
V7032
 F6/B4+24

DESSERTS



Intensity Baril

Cup and saucer information

				SAUCER														
				OPAL						GLASS								
				EMPILABLE		INTENSITY BARIL		RESTAURANT		TRIANON		ARCADIE		AROMA				
				160 mm	140 mm	154 mm	140 mm	120 mm	163 mm	140 mm	130 mm	112 mm	160 mm	145 mm	112 mm	140 mm	140 mm	120 mm
Range	Shape	Capacity	Ref.	G2722	O1526	Q6147	Q3635	Q3636	22712	22720	22738	22670	D6926	D6925	Q3701	Q3700	L3697	J9827
				OPAL						GLASS								
	EMPILABLE	CUP	28 cl	V9495	✓				✓	✓								
		CUP	22 cl	V9497		✓			✓	✓								
		CUP	14 cl	V9519		✓						✓						
	INTENSITY BARIL	MUG	29 cl	Q3630		✓												
		CUP	25 cl	Q3634		✓												
		CUP	19 cl	Q3632			✓											
		CUP	9 cl	Q3631				✓										
	RESTAURANT	MUG	25 cl	36140				✓				✓		✓				
		CUP	25 cl	14611				✓	✓									
		CUP	22 cl	25269				✓	✓	✓								
		CUP	19 cl	22837				✓	✓	✓								
	TRIANON	CUP	28 cl	D6922				✓	✓	✓			✓					
		CUP	22 cl	D6921							✓			✓				
				GLASS														
	ARCADIE	HB	40 cl	Q2751											✓			
		OF	35 cl	Q2750												✓		
		OF	24 cl	Q2967													✓	
		OF	16 cl	Q2234												✓		
		OF	9 cl	Q2233											✓			
	AROMA	CUP	22 cl	V9467												✓		
		CUP	8 cl	V9486													✓	
	BOCK AT THE	MUG	23 cl	47580														✓
		MUG	40 cl	V7460														✓
	VOLUTO	MUG	32 cl	V7480														✓
		MUG	25 cl	V7505														✓
		CUP	22 cl	V7949														✓
		CUP	9 cl	V8122														✓

* Cups and mugs not indicated in the file, don't have any saucer.

© Sold under Luminarc

HOT DRINKS

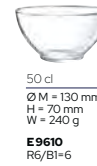
Arcadie

ARCOROC TEMPERED



Ariba

Luminarc TEMPERED



Arroma

ARCOROC TEMPERED

PERFECTLY STACKABLE



* Goes with VOLUTO cups 40 cl, 32 cl, 25 cl, 22 cl, (P.105), and with ARCADIE cup 24 cl, (P.102).

** Goes with VOLUTO cup 9 cl, (P.105).



Bock ARCOROC TEMPERED
PERFECTLY STACKABLE



25 cl
Ø M = 105 mm
Ø W/O handle = 70 mm
H = 90 mm
W = 240 g
V7506
FA6=6



NEW Bock **Luminarc** TEMPERED



BLACK 25 cl
Ø M = 105 mm
Ø W/O handle = 70 mm
H = 90 mm
W = 240 g
V9845
FA6=6



Bock à thé ARCOROC TEMPERED



23 cl
Ø M = 105 mm
Ø W/O handle = 75 mm
H = 105 mm
W = 270 g
47580
R6/B4=24

Bock sur pied ARCOROC TEMPERED



29 cl
Ø M = 105 mm
Ø W/O handle = 70 mm
H = 140 mm
W = 375 g
11874
F4/B6=24

HOT DRINKS

Intensity Baril

ARCOROC OPAL
PERFECTLY STACKABLE



29 cl
Ø M = 110 mm
Ø W/O handle = 75 mm
H = 105 mm
W = 390 g
Q3630
F6/B4=24



25 cl
Ø M = 105 mm
Ø W/O handle = 75 mm
H = 80 mm
W = 295 g
Q3634
F6/B4=24



154 mm
Ø M = 155 mm
H = 23 mm
W = 190 g
Q6147
R6/B4=24

⊕ Saucer 154
Q6147



19 cl 140 mm
Ø M = 95 mm Ø M = 140 mm
Ø W/O handle = 70 mm H = 70 mm H = 21 mm
W = 215 g W = 160 g
Q3632 Q3635
F6/B4=24 R6/B4=24



9 cl 120 mm
Ø M = 80 mm Ø M = 120 mm
Ø W/O handle = 56 mm H = 60 mm H = 19 mm
W = 135 g W = 105 g
Q3631 Q3636
F6/B4=24 R6/B4=24



Empilable
Luminarc

ARCOROC OPAL
PERFECTLY STACKABLE



28 cl 160 mm
Ø M = 115 mm Ø M = 160 mm
Ø W/O handle = 90 mm
H = 60 mm H = 21 mm
W = 225 g W = 215 g
V9495 G2722
FA6=6 R6/B8=48



22 cl 140 mm
Ø M = 105 mm Ø M = 140 mm
Ø W/O handle = 80 mm
H = 65 mm H = 19 mm
W = 200 g W = 150 g
V9497 O1526
FA6=6 R6/B12=72



14 cl 130 mm
Ø M = 100 mm Ø M = 130 mm
Ø W/O handle = 75 mm
H = 49 mm H = 18 mm
W = 145 g W = 150 g
V9519 22738
FA6=6 R6/B8=48

Irish Coffee ARCOROC TEMPERED

Latino ARCOROC TEMPERED



24 cl
Ø M = 90 mm
Ø W/O handle = 75 mm
H = 140 mm
W = 295 g
37684
F6/B4=24



29 cl
Ø M = 100 mm
Ø W/O handle = 80 mm
H = 150 mm
W = 370 g
G3871
F6/B4=24



New Morning **Luminarc TEMPERED**



32 cl
 Ø M = 110 mm
 Ø W/O handle = 80 mm
 H = 110 mm
 W = 300 g
P8859
 A6=6

NEW New Morning Black **Luminarc TEMPERED**



32 cl
 Ø M = 110 mm
 Ø W/O handle = 80 mm
 H = 110 mm
 W = 300 g
Q4779
 FA6=6

New Morning White **Luminarc OPAL**



32 cl
 Ø M = 110 mm
 Ø W/O handle = 80 mm
 H = 110 mm
 W = 280 g
P8858
 A6=6

Voluto

o Luminarc

ARCOROC TEMPERED



40 cl
 Ø Max = 110 mm
 Ø W/O handle = 80 mm
 H = 125 mm
 W = 310 g
V7460
 FA6=6



32 cl
 Ø M = 105 mm
 Ø W/O handle = 80 mm
 H = 110 mm
 W = 280 g
V7480
 FA6=6



25 cl
 Ø M = 105 mm
 Ø W/O handle = 75 mm
 H = 90 mm
 W = 230 g
V7505
 FA6=6



22 cl
 Ø M = 105 mm
 Ø W/O handle = 80 mm
 H = 70 mm
 W = 190 g
V7949
 FA6=6



9 cl
 Ø M = 85 mm
 Ø W/O handle = 60 mm
 H = 70 mm
 W = 135 g
V8122
 FA6=6

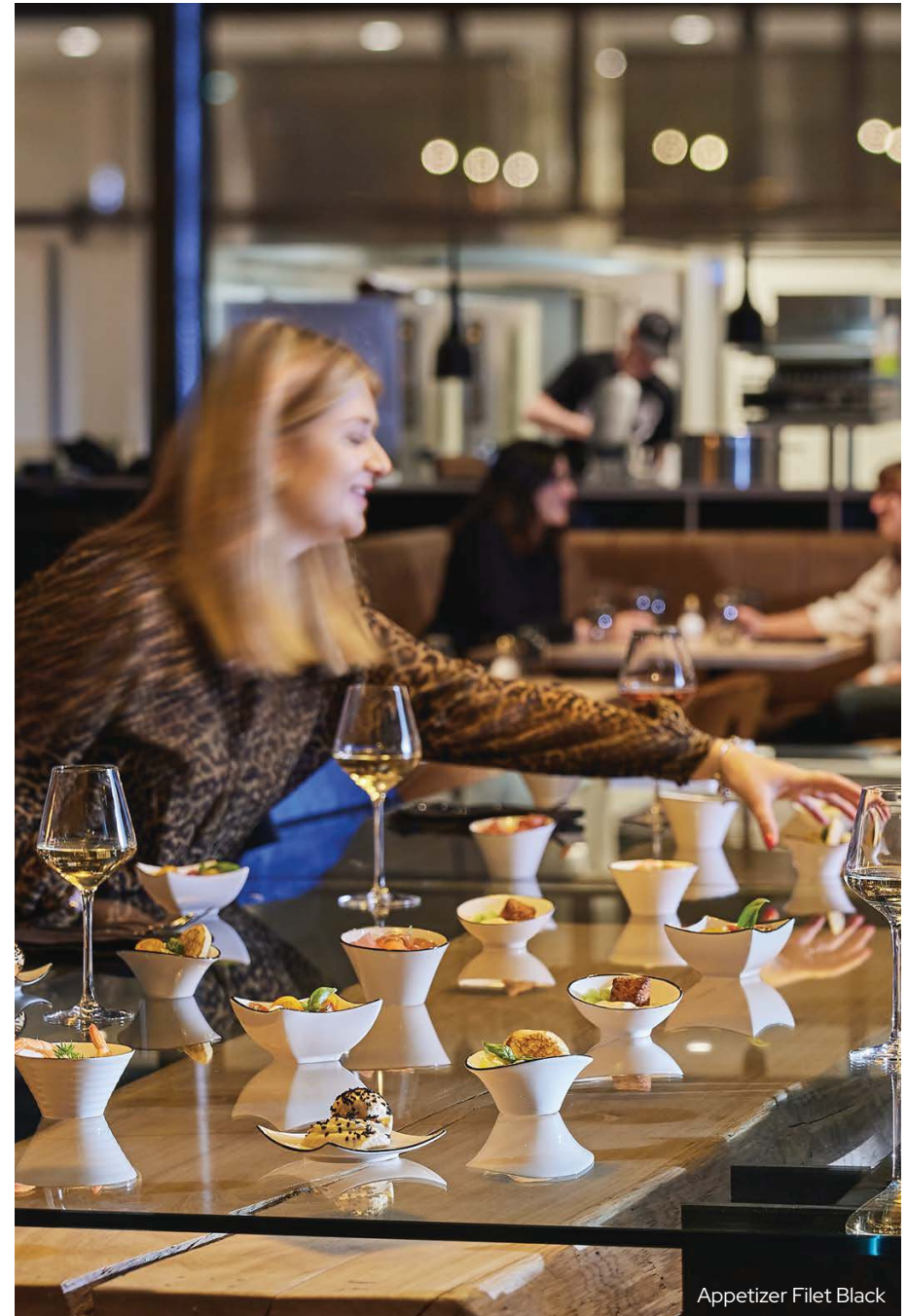


50 cl
 Ø M = 145 mm
 Ø W/O handle = 115 mm
 H = 75 mm
 W = 335 g
L3926
 A6=6

⊕ AROMA Saucer 140, (P.102),
L3697

⊕ AROMA Saucer 120, (P.102),
J9827

HOT DRINKS



Appetizer Filet Black

APPETIZERS



Appetizer

APPETIZERS

Appetizer♦

ARCOROC PORCELAIN



140 x 100 mm
 Ø M = 140 mm
 H = 30 mm
 W = 90 g
R0739
 R6/B4=24



145 x 70 mm
 Ø M = 145 mm
 H = 23 mm
 W = 115 g
R0736
 R6/B4=24



95 mm
 Ø M = 95 mm
 H = 20 mm
 W = 95 g
R0737
 R6/B4=24



100 mm 6 cl
 Ø M = 100 mm
 H = 40 mm
 W = 75 g
R0740
 R6/B4=24



100 mm 12 cl
 Ø M = 100 mm
 H = 40 mm
 W = 95 g
R0742
 R6/B4=24



105 mm
 Ø M = 105 mm
 H = 28 mm
 W = 45 g
R0738
 R6/B4=24



85 mm 10 cl
 Ø M = 85 mm
 H = 50 mm
 W = 95 g
R0743
 R6/B4=24



90 mm 14 cl
 Ø M = 90 mm
 H = 48 mm
 W = 135 g
R0735
 R6/B4=24



95 mm 15 cl
 Ø M = 95 mm
 H = 60 mm
 W = 115 g
R0741
 R6/B4=24



95 mm 6 cl
 Ø M = 95 mm
 H = 45 mm
 W = 90 g
R0744
 R6/B4=24



Baril

ARCOROC



16 cl HB
 Ø M = 60 mm
 H = 80 mm
 W = 90 g
61633
 F6/B8=48



108

Appetizer Filet Black♦

ARCOROC PORCELAIN



95 mm CARRÉE
 Ø M = 95 mm
 H = 20 mm
 W = 95 g
Q 8192
 R6/B4+24



100 mm HAUTE 6 d
 Ø M = 100 mm
 H = 40 mm
 W = 75 g
Q 8193
 R6/B4+24



85 mm SPIRAL 10 cl
 Ø M = 85 mm
 H = 50 mm
 W = 95 g
Q 8189
 R6/B4+24



90 mm CARRÉE 14 cl
 Ø M = 90 mm
 H = 48 mm
 W = 135 g
Q 8195
 R6/B4+24



95 mm LUDICO 5 cl
 Ø M = 95 mm
 H = 60 mm
 W = 115 g
Q 8191
 R6/B4+24



95 mm 6 cl
 Ø M = 95 mm
 H = 45 mm
 W = 90 g
Q 8196
 R6/B4+24



APPETIZERS



Cocoon

SALAD BOWLS



Empilable

SALAD BOWLS

Aspen

Luminarc TEMPERED



230 mm 2,4 L
 Ø M = 230 mm
 H = 90 mm
 W = 630 g
10407 ♦
 A12=12



120 mm 39 cl
 Ø M = 120 mm
 H = 55 mm
 W = 165 g
H4908 ♦
 R6/B4=24



Cocoon

Luminarc TEMPERED



240 mm 3,6 L
 Ø M = 240 mm
 H = 130 mm
 W = 1220 g
G1698 ♦
 A4=4



180 mm 1,5 L
 Ø M = 180 mm
 H = 100 mm
 W = 535 g
41879
 A6=6



120 mm 41 cl
 Ø M = 120 mm
 H = 65 mm
 W = 250 g
41882
 R6/B6=36



60 mm 4 cl
 Ø M = 60 mm
 H = 35 mm
 W = 45 g
41884
 R6/B6=36

Cosmos

Luminarc TEMPERED



280 mm 4,9 L
 Ø M = 280 mm
 H = 135 mm
 W = 1460 g
44029
 A6=6



230 mm 2,6 L
 Ø M = 230 mm
 H = 110 mm
 W = 755 g
E8859
 R6/B1=6



200 mm 1,7 L
 Ø M = 200 mm
 H = 95 mm
 W = 510 g
30362
 R6/B2=12



170 mm 1 L
 Ø M = 170 mm
 H = 80 mm
 W = 325 g
H5360 ♦
 R6/B4=24



140 mm 56 cl
 Ø M = 140 mm
 H = 65 mm
 W = 240 g
64091 ♦
 A12=12



120 mm 39 cl
 Ø M = 120 mm
 H = 60 mm
 W = 180 g
64089 ♦
 A12=12

* Also available with lid - Compatible lids, (P.124-125).



Empilable

ARCOROC TEMPERED
PERFECTLY STACKABLE



* Also available with lid - Compatible lids, (P.124-125).

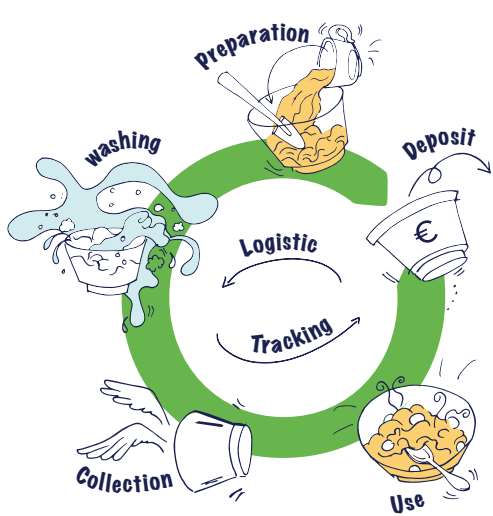


SALAD BOWLS



So Urban, Empilable Caps

REUSE



Container is a core element in the reuse loop. It must be adapted to each step of the loop to ensure an easy transition. That's why the selection of the container is the 1st step when switching from disposable to durable.

REUSABLE CONTAINERS

Select the right container

Collections	Désignations	Starters	Small salad	Large salad	Main dish	Complete menu	Desserts	Multiportion
Empilable	38cl S	✓					✓	
	62cl M	✓	✓				✓	
	1.1L L			✓	✓	✓		
	1.8 L XXL			✓		✓		✓
	2.9 L XXL							✓
Food Box	82cl M		✓					
	122cl L			✓				
Onctuose	22cl XS						✓	
So Urban	26cl XS	✓					✓	
	37cl S	✓					✓	
	80cl M		✓		✓			
	110cl L			✓	✓	✓		
	135cl XL					✓		



So Urban Food Box Onctuose Empilable Caps

Key benefits	Competitive, light and functional	Adapted to hot dishes with specific shapes	Mini shape ideal for desserts	Multipurpose range from small to multiportion shape
Material	Sodo + PE	Sodo + PP	Sodo + PE	Sodo + PE
Lid color	Transparent	Transparent	Transparent	White
Shape	Round	Rectangular	Round	Round
Capacity	5 shapes: 26cl / 37cl / 80cl / 110cl / 135cl	2 shapes: 82cl / 122cl	1 shape: 22cl	5 shapes: 38,5cl / 62,5cl / 110cl / 180cl / 290cl
Stackable base	✓	✗	✗	✓
Stackable base on lid	✓	✓	✓	✗
Microwave-safe	✓ Remove lid in microwave			
Ovensafe	✗			
Freezer-safe	✓			
Dishwasher safe (INDUSTRIAL 2000 CYCLES)	✓ 2000 cycles			



Empilable Caps

ARCOROC TEMPERED
PROFESSIONAL 2000 CYCLES / PE Lid



LID 230
Ø M = 235 mm
H = 13 mm
W = 65 g
Q9863 ♦
A24=24



LID 200 mm
Ø M = 205 mm
H = 11 mm
W = 50 g
Q6214 ♦
A 24=24



EMPILABLE
230 mm 2,9 L
Ø M = 230 mm
H = 105 mm
W = 880 g
V4034
A6=6



EMPILABLE
200 mm 1,8 L
Ø M = 200 mm
H = 90 mm
W = 640 g
V4042
R6/B1=6

200 mm 1,8 L + LID
Ø M = 205 mm
H = 90 mm
W = 690 g
H1152 O
A6=8



LID 170 mm
Ø M = 175 mm
H = 12 mm
W = 30 g
Q6213 ♦
A 24=24



LID 140 mm
Ø M = 145 mm
H = 11 mm
W = 20 g
Q9862 ♦
A 24=24



LID 120 mm
Ø M = 125 mm
H = 11 mm
W = 15 g
Q6211 ♦
A 24=24



EMPILABLE
170 mm 1,1 L
Ø M = 170 mm
H = 80 mm
W = 440 g
V7833
R6/B4=24

170 mm 1,1 L + LID
Ø M = 175 mm
H = 80 mm
W = 470 g
H1151 O
A6=6



EMPILABLE
140 mm 62 cl
Ø M = 140 mm
H = 60 mm
W = 270 g
10003
R6/B6=36

140 mm 62 cl + LID
Ø M = 145 mm
H = 65 mm
W = 290 g
H1150 O
A12=12



EMPILABLE
120 mm 38 cl
Ø M = 120 mm
H = 54 mm
W = 230 g
V7812
R6/B6=36

120 mm 38 cl + LID
Ø M = 126 mm
H = 56 mm
W = 240 g
H1149
A12=12



REUSABLE CONTAINERS

Food Box

ARCOROC TEMPERED
PROFESSIONAL 2000 CYCLES / PP Lid



38 cl*
Ø M = 140x105 mm
H = 50 mm
W = 260 g
Q3539 ♦
A12=12



LID for 38 cl*
Ø M = 145x110 mm
H = 18 mm
W = 25 g
Q3535 ♦
A12=12



82 cl*
Ø M = 180x135 mm
H = 60 mm
W = 440 g
Q3540 ♦
A12=12



LID for 82 cl*
Ø M = 185x140 mm
H = 18 mm
W = 50 g
Q3572 ♦
A12=12



122 cl*
Ø M = 205x150 mm
H = 65 mm
W = 600 g
Q3542 ♦
A12=12



LID for 122 cl*
Ø M = 210x155 mm
H = 19 mm
W = 70 g
Q3537 ♦
A12=12

* = Fill to the brim capacity

Onctuose

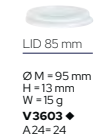
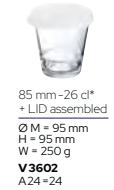
ARCOROC TEMPERED
PROFESSIONAL 2000 CYCLES / PE Lid



REUSABLE CONTAINERS

So Urban

ARCOROC TEMPERED
PERFECTLY STACKABLE / PROFESSIONAL 2000 CYCLES / PE Lid





170 mm - 110 cl*

Ø M = 170 mm
H = 75 mm
W = 470 g
Q6303
A12=12



170 mm - 110 cl*
+ LID assembled

Ø M = 180 mm
H = 75 mm
W = 520 g
Q8872
A12=12



LID 170 mm

Ø M = 180 mm
H = 15 mm
W = 50 g
Q8898 ♦
A12=12



190 mm - 135 cl*

Ø M = 190 mm
H = 71 mm
W = 530 g
Q6304
A12=12



190 mm - 135 cl*
+ LID assembled

Ø M = 195 mm
H = 70 mm
W = 590 g
Q8897
A12=12



LID 190 mm

Ø M = 195 mm
H = 15 mm
W = 55 g
Q8887 ♦
A12=12



LID 90 mm
Ø M = 90 mm
H = 9 mm
W = 5 g
Q9737 ♦
A48=48



LID 90 mm
Ø M = 90 mm
H = 9 mm
W = 5 g
Q3497 ♦
A48=48



NONIC ▲
23 oz. HB 66 cl
Ø M = 90 mm
H = 160 mm
W = 310 g
P4016
A48=48



CONIQUE ▲
20 oz. HB 57 cl
Ø M = 90 mm
H = 150 mm
W = 300 g
34002
FA6/B8=48



SIDRA ▲
50 cl HB
Ø M = 90 mm
H = 120 mm
W = 230 g
L6500
F6/B4=24



SHETLAND ▲
42 cl HB
Ø M = 90 mm
H = 145 mm
W = 310 g
79698
F12/B4=48



GRANITY ▲
42 cl HB
Ø M = 90 mm
H = 130 mm
W = 400 g
J2602
F6=6



ISLANDE ▲
38 cl OF
Ø M = 90 mm
H = 95 mm
W = 420 g
N6377
F6/B4=24



NEW YORK ▲
38 cl OF
Ø M = 90 mm
H = 100 mm
W = 310 g
L7334
F6/B4=24



ESKALE ▲
31 cl OF
Ø M = 90 mm
H = 85 mm
W = 250 g
L3750
FA6/B4=24



SHETLAND ▲
25 cl OF
Ø M = 90 mm
H = 90 mm
W = 250 g
79747
F12/B4=48

Article reference without lid



Non-contractual colour lid.



LID 85 mm
Ø M = 95 mm
H = 13 mm
W = 15 g
V3603 ♦
A24=24



STACK'UP CROSS ▲
26 cl OF
Ø M = 85 mm
H = 90 mm
W = 240 g
X0392
FA6/B4=24

Article reference without lid

Compatible Lids

ARCOROC TEMPERED ▲

PE Lid

LID 82 mm
 Ø M = 85 mm
 H = 12 mm
 W = 10 g
Q5217 ◆
 A24=24





STACK' UP ▲
 40 cl HB
 Ø M = 85 mm
 H = 145 mm
 W = 350 g
H5642
 F6/B4=24



NEW YORK ▲
 25 cl OF
 Ø M = 80 mm
 H = 85 mm
 W = 220 g
L7339
 F6/B4=24



ONCTUOSE ▲
 23 cl OF
 Ø M = 80 mm
 H = 60 mm
 W = 145 g
J4764
 F6=6



STACK' UP ▲
 21 cl OF
 Ø M = 85 mm
 H = 80 mm
 W = 240 g
H5647
 F6/B4=24




STACK' UP CROSS ▲
 21 cl OF
 Ø M = 85 mm
 H = 80 mm
 W = 240 g
X0393
 FA6/B4=24


Article reference without lid

Compatible is a range of lids adapted to our best-sellers, offering additional solutions and styles.




LID 96 mm
 Ø M = 95 mm
 H = 10 mm
 W = 10 g
Q9738 ◆
 A24=24





BRITANNIA
 20 oz. 57 cl
 Ø M = 135 mm
 Ø W/O handle = 95 mm
 H = 125 mm
 W = 520 g
00989
 A24=24



ARCADIE ▲
 35 cl OF
 Ø M = 95 mm
 H = 100 mm
 P = 280 g
Q2750
 F6/B4=24

Article reference without lid


REUSABLE CONTAINERS


Compatible Lids

ARCOROC TEMPERED


PE Lid

LID 230
 Ø M = 235 mm
 H = 13 mm
 W = 65g
Q9863 ◆
 A24=24







EMPILABLE
 230 mm 2,9 L
 Ø M = 230 mm
 H = 105 mm
 W = 880 g
V4034
 A6=6




COSMOS
 230 mm 2,6 L
 Ø M = 230 mm
 H = 110 mm
 W = 750 g
E8859
 R6/B1=6

LID 200 mm
 Ø M = 205 mm
 H = 11 mm
 W = 45 g
Q6214 ◆
 A24=24





EMPILABLE
 200 mm 1,8 L
 Ø M = 200 mm
 H = 90 mm
 W = 640 g
V4042
 R6/B1=6



COSMOS
 200 mm 1,7 L
 Ø M = 200 mm
 H = 95 mm
 W = 510 g
30362
 R6/B2=12



Compatible Lids

ARCOROC TEMPERED

PE Lid

REUSABLE CONTAINERS



LID 170 mm
 Ø M = 175 mm
 H = 12 mm
 W = 30 g
Q6213 ♦
 A 24=24



EMPILABLE
 170 mm 1,1 L
 Ø M = 170 mm
 H = 80 mm
 W = 440 g
V7833
 R6/B4=24

170 mm 1,1 L + LID
 Ø M = 175 mm
 H = 80 mm
 W = 470 g
H1151 O
 A6=6



COSMOS
 170 mm 1 L
 Ø M = 170 mm
 H = 80 mm
 W = 320 g
H5360 ♦
 R6/B4=24



SO URBAN
 170 mm - 110 cl*
 Ø M = 170 mm
 H = 75 mm
 W = 470 g
Q6303
 A12=12



LID 140 mm
 Ø M = 145 mm
 H = 11 mm
 W = 20 g
Q9862 ♦
 A 24=24



EMPILABLE
 140 mm 62 cl
 Ø M = 140 mm
 H = 60 mm
 W = 270 g
10003
 R6/B6=36

140 mm 62 cl + LID
 Ø M = 145 mm
 H = 65 mm
 W = 290 g
H1150 O
 A12=12



SO URBAN
 140 mm - 80 cl*
 Ø M = 140 mm
 H = 90 mm
 W = 360 g
V3158
 A24=24



LID 120 mm
 Ø M = 126 mm
 H = 11 mm
 W = 14 g
Q6211 ♦
 A 24=24



EMPILABLE
 120 mm 38 cl
 Ø M = 120 mm
 H = 54 mm
 W = 230 g
V7812
 R6/B6=36

120 mm 38 cl + LID
 Ø M = 125 mm
 H = 56 mm
 W = 240 g
H1149 O
 A12=12



Black Oak



Flatware range definition

Chef & Sommelier

Product Description	BLACK OAK	EZZO	LAZZO
	STAINLESS STEEL 18-10		
	THICKNESS 5,8 mm (Dinner fork)	THICKNESS 5 mm (Dinner fork)	THICKNESS 4 mm (Dinner fork)
DINNER FORK	✓	✓	✓
DINNER SPOON	✓	✓	✓
DINNER KNIFE (Solid handle)	✓	✓	✓
DINNER KNIFE (Hollow handle)		✓	✓
DESSERT FORK	✓	✓	✓
DESSERT SPOON	✓	✓	✓
DESSERT KNIFE (Solid handle)	✓	✓	✓
SOUP SPOON	✓	✓	✓
TEA SPOON	✓	✓	✓
DEMI TASSE SPOON	✓	✓	✓
FISH KNIFE		✓	✓
FISH FORK		✓	✓
LUNCH KNIFE (Solid handle)		✓	✓
LUNCH FORK		✓	✓
BUTTER SPREADER		✓	✓
STEAK KNIFE (Solid handle)	✓		✓
SERVING FORK			✓
SERVING SPOON			✓
ICED TEA SPOON			✓
CAKE FORK			✓
SAUCE SPOON			✓
ESCARGOT FORK			✓
OYSTER FORK			✓
SAUCE LADLE			✓
SOUP LADLE			✓
CAKE SERVER			✓

ARCOROC

Product Description	VESCA	VOLUTO
	STAINLESS STEEL 18-10	18-0
	THICKNESS 2,8 mm (Dinner fork)	
DINNER FORK	✓	
DINNER SPOON	✓	
DINNER KNIFE (Solid handle)	✓	
DESSERT FORK	✓	
DESSERT SPOON	✓	
DESSERT KNIFE (Solid handle)	✓	
SOUP SPOON	✓	
TEA SPOON	✓	✓
DEMI TASSE SPOON	✓	✓
FISH KNIFE	✓	
FISH FORK	✓	
LUNCH KNIFE (Solid handle)	✓	
LUNCH FORK	✓	
STEAK KNIFE (Solid handle)	✓	
SERVING FORK	✓	
SERVING SPOON	✓	
ICED TEA SPOON	✓	
CAKE FORK	✓	
SAUCE SPOON	✓	
ESCARGOT FORK	✓	
OYSTER FORK	✓	
SAUCE LADLE	✓	
SOUP LADLE	✓	
CAKE SERVER	✓	

FLATWARE

Black Oak* 5,8mm

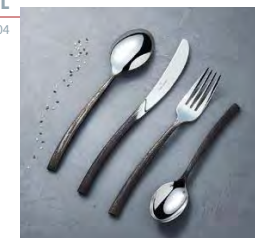
* 13/0 - AISI 420

Chef & Sommelier STAINLESS STEEL

HIGH QUALITY 18/10 - AISI 304

	Thickness 5,8 mm (Dinner fork)	L	Ref	Pack
		240 mm	T9226	C12/B3
		230 mm	T9204	C12/B3
		210 mm	T9201	C12/B3
		210 mm	T9202	C12/B3
		215 mm	T9208	C12/B3
		185 mm	T9205	C12/B3
		180 mm	T9206	C12/B3
		180 mm	T9209	C12/B3
		140 mm	T9210	C12/B3
		115 mm	T9211	C12/B3

○ = Indicative thickness of the table fork and table spoon



Ezzo* 5mm

* 13/0 - AISI 420

Chef & Sommelier STAINLESS STEEL

HIGH QUALITY 18/10 - AISI 304



	Thickness 5 mm (Dinner fork)	L	Ref	Pack
		250 mm	T5203	C12/B3
		250 mm	T5204	C12/B3
		210 mm	T5201	C12/B3
		210 mm	T5202	C12/B3
		220 mm	T5208	C12/B3
		185 mm	T5205	C12/B3
		185 mm	T5206	C12/B3
		180 mm	T5209	C12/B3
		140 mm	T5210	C12/B3
		115 mm	T5211	C12/B3
		205 mm	T5213	C12/B3
		185 mm	T5212	C12/B3
		175 mm	T5215	C12/B3
		155 mm	T5214	C12/B3
		170 mm	T5227	C12/B3

○ = Indicative thickness of the table fork and table spoon



	Thickness 4 mm (Dinner fork)	L	Ref	Pack
	A. Dinner knife (hollow handle)*	240 mm	T 4703	C12/B3
	B. Dinner knife (solid handle)*	240 mm	T 4704	C12/B3
	C. Dinner fork	210 mm	T 4701	C12/B3
	D. Dinner spoon	210 mm	T 4702	C12/B3
	E. Dessert knife (solid handle)*	215 mm	T 4708	C12/B3
	F. Dessert fork	185 mm	T 4705	C12/B3
	G. Dessert spoon	185 mm	T 4706	C12/B3
	H. Soup spoon	175 mm	T 4709	C12/B3
	I. Tea spoon	140 mm	T 4710	C12/B3
	J. Demi tasse spoon	115 mm	T 4711	C12/B3
	K. Fish knife	205 mm	T 4713	C12/B3
	L. Fish fork	185 mm	T 4712	C12/B3
	M. Lunch knife (solid handle)*	175 mm	T 4715	C12/B3



	L	Ref	Pack
	D. Lunch fork	155 mm	T 4714 C12/B3
	E. Butter spreader	165 mm	T 4727 C12/B3
	F. Steak knife (solid handle)*	240 mm	T 0426 C12/B3
	G. Serving fork	260 mm	T 0416 C12/B3
	H. Iced tea spoon	185 mm	T 0418 C12/B3
	I. Serving spoon	260 mm	T 0417 C12/B3
	J. Escargot fork	155 mm	T 0419 C12/B3
	K. Cake fork	155 mm	T 0420 C12/B3
	L. Oyster fork	145 mm	T 0421 C12/B3
	M. Sauce spoon	185 mm	T 0422 C12/B3
	N. Cake server	260 mm	T 4723 C12/B3
	O. Sauce ladle	180 mm	T 0424 C1/B6
	P. Soup ladle	280 mm	T 0425 C1/B6

○ = Indicative thickness of the table fork and table spoon

	Thickness 2,8 mm (Dinner fork)	L	Ref	Pack
	A. Dinner knife (solid handle)*	235 mm	T 3104	C12/B4
	B. Dinner fork	205 mm	T 3101	C12/B4
	C. Dinner spoon	205 mm	T 3102	C12/B4
	D. Dessert knife (solid handle)*	205 mm	T 3108	C12/B4
	E. Dessert fork	180 mm	T 3105	C12/B4
	F. Dessert spoon	180 mm	T 3106	C12/B4
	G. Soup spoon	175 mm	T 3109	C12/B4
	H. Tea spoon	135 mm	T 3110	C12/B4
	I. Demi tasse spoon	115 mm	T 3111	C12/B4
	J. Fish knife	200 mm	T 3113	C12/B4
	K. Fish fork	180 mm	T 3112	C12/B4
	L. Lunch knife (solid handle)*	190 mm	T 3115	C12/B4

	L	Ref	Pack
	M. Lunch fork	150 mm	T 3114 C12/B4
	N. Steak knife (solid handle)*	240 mm	T 3126 C12/B4
	O. Cake fork	150 mm	T 3120 C12/B2
	P. Escargot fork	150 mm	T 3119 C12/B2
	Q. Oyster fork	145 mm	T 3121 C12/B2
	R. Iced tea spoon	180 mm	T 3118 C12/B2
	S. Serving fork	260 mm	T 3116 C12/B2
	T. Serving spoon	260 mm	T 3117 C12/B2
	U. Sauce spoon	180 mm	T 3122 C12/B4
	V. Cake server	255 mm	T 3123 C12/B2
	W. Sauce ladle	175 mm	T 3124 C1/B6
	X. Soup ladle	280 mm	T 3125 C1/B6

○ = Indicative thickness of the table fork and table spoon



	L	Ref	Pack
A. Demi tasse spoon	115 mm	T7511	C12/B4
B. Tea spoon	135 mm	T7510	C12/B4

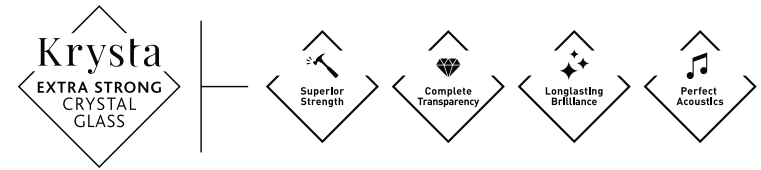


Vesca

FLATWARE



KRYSTA™



Gastronomy professionals are searching for glasses that satisfy their needs in terms of **perfection and sophistication**.

Their desire: Splendidly elegant table settings with **fine, lightweight, extremely transparent** products.

Their professional needs: **Intensive daily use** requires products that are **highly resistant to shocks and detergents**.

To meet these twin challenges of **aesthetic excellence and resistance**, the Arc Research Centre is introducing a **new generation of lead-free crystal: Krysta™**; The high-performance crystal glass.



SUPERIOR STRENGTH

The Arc Research Centre has developed a crystalline material, Krysta™, combining **superior strength with exceptional finesse**.

Finer and stronger: the Krysta™ innovation.

With a thickness of 1.1 mm at the rim, Krysta™ is 30% stronger*

- **Savings across the entire chain: fewer breakages and chipping during transportation, storage, washing and polishing.**

*than other standard crystal glasses on the market.



COMPLETE TRANSPARENCY

Krysta™ is **one of the purest and most transparent crystal glass** on the market.

The perfect mastery of its composition, the quality of the sand used, and fusion at a very high temperature gives Krysta™ perfect transparency.

- **Tables enhanced by the sparkle of Krysta™.**
- **The visual aspects of every wine respected to perfection.**



LONGLASTING BRILLIANCE

Krysta™ boasts extreme, long-lasting brilliance.

After 2,000 professional dishwasher cycles, Krysta™ is **as brilliant and transparent as ever**.

- **Glasses that bring a special brilliance to your tables.**
- **Dinner services with lasting sparkle that you will be using for a long time.**



PERFECT ACOUSTICS

Krysta™'s exclusive composition gives it a **clear, pure sound** in keeping with the tone of the finest crystals.

- **The allure of Krysta™: A unique shine coupled with a distinct sound for a refined sensory experience.**



For professionals, breakage problems are a regular occurrence. **In order to increase the lifetime of product by 10 to 50 times, in 1958, our research and development center developed and perfected since then, a technical process known as « tempering ».** This process provides products with excellent resistance to heat and mechanical shock. Our items are fully tempered.



Savings in terms of budget and restocking costs: a tempered glass can be up to 5 times more resistant than an item that has not undergone any specific treatment process.



Tempered products resist to temperature variations till 130°C: they can thus be removed from the oven (or from a salamander) and placed directly in cold water without the risk of breakage. *except for So Urban - thermal shock resistance 110°.



Completely safe for table service*: when a shock or series of shocks manage to rupture the exterior shell of the tempered glass, the resulting glass shards are not sharp to the touch*. *According to the thickness. Cannot be applied to tempered Opal.

- ** - Campus
- Forum
- Granity
- Log
- New York
- Norvège
- Spirale
- Stacky
- Nonic
- Eskale
- Starline



In 1958, the Arc research and development department developed and perfected since then a new material generation for dinnerware: Opal. Food service professionals all over the world have opted for that all-round **professional material** solution that is **economical, ecological and practical.**



Up to **3 times more shock-resistant** than porcelain: the secret of its unbeatable durability.



Opal Glass products are **resistant to variations in temperature of 130°C:** they can thus be removed from the oven (or from a salamander) and placed directly in cold water without the risk of breakage.



Fade-resistant surface and pattern, even after 2,000 industrial dishwashing cycles.



As **efficient in keeping food hot** as other materials such as porcelain. (at the same thickness and weight)



Can be **safely handled after microwave** use.



100% Opal, **0% porosity. 100% protection against bacteria.**



Arcoroc™ and Chef&Sommelier™ cutlery is **designed for intensive and professional use.**

The **reliability and durability** is **underpinned by strict specifications and rigorous checks at each stage of the manufacturing process.**

Most of our collections are done in 18/10 - AISI 304 stainless steel, what is ideal for use in **high-quality cutlery and to guarantee resistance**, the thickness of the cutlery is examined in minute detail.

Some of our Arcoroc™ collections are done in 18/0 - AISI 430 performance polished stainless steel, also **resistant and designed for a long life.**

Each piece of our cutlery has been designed to combine **elegance with perfect ergonomics and balance.**

Our cutlery is **wash resistant and respects dinnerware material** by avoiding **scratches.**

The **bending strength and torsion resistance** has been designed to be above the requirements of the industry.

Regarding our knives some are available in both solid handle and hollow handle formats.

Our solid handle knives have been created to balance weight with design and use the finest quality stainless steel.

Our hollow handled knives use the traditional 3 piece composition, highest grade 18/10 - AISI 304 stainless steel handle (2 piece) and high grade (AISI 420) hardened knife blade (3rd piece), to give the optimum in quality, longevity and design. All of our cutlery collections are dishwasher safe.

SMART TABLETOP SOLUTIONS FOR PROFESSIONALS 2025 FOODSERVICE COLLECTION

ARCOROC



arcoroc.com - chefsommelier.com

