

ARCOROC



2025

FOOD SERVICE  
COLLECTION



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Click on the page you want.



<p>HB: High Ball.          OF: Old Fashioned.          Ø M: Maximum diameter.          Ø W/O handle: Diameter without handle.          H: Height.          W: Weight.</p> <p>All of products are labelled ORIGINE FRANCE GARANTIE, except products with ♦ mention.</p> <p>Photos are not binding.          The article designations are commercial designations where the size is indicative.</p>	<div style="background-color: black; color: white; padding: 2px; display: inline-block;"><b>NEW</b></div> 2025 New products
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<b>PACKAGING</b>	<p><b>C</b> → Gift box.  <b>F</b> → Closed box. Self-closing or semi-self-closing base.  <b>FF</b> → Closed box with window.  <b>R</b> → Shrink-wrap set.  <b>A</b> → Regular slotted carton used as primary packaging.  <b>B</b> → Types of secondary packaging Master carton.  <b>IT</b> → Industrial transport.</p> <p><b>Example:</b>          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</p>
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# The Arc Group celebrates its **200<sup>th</sup>** 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 200<sup>th</sup> anniversary.

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





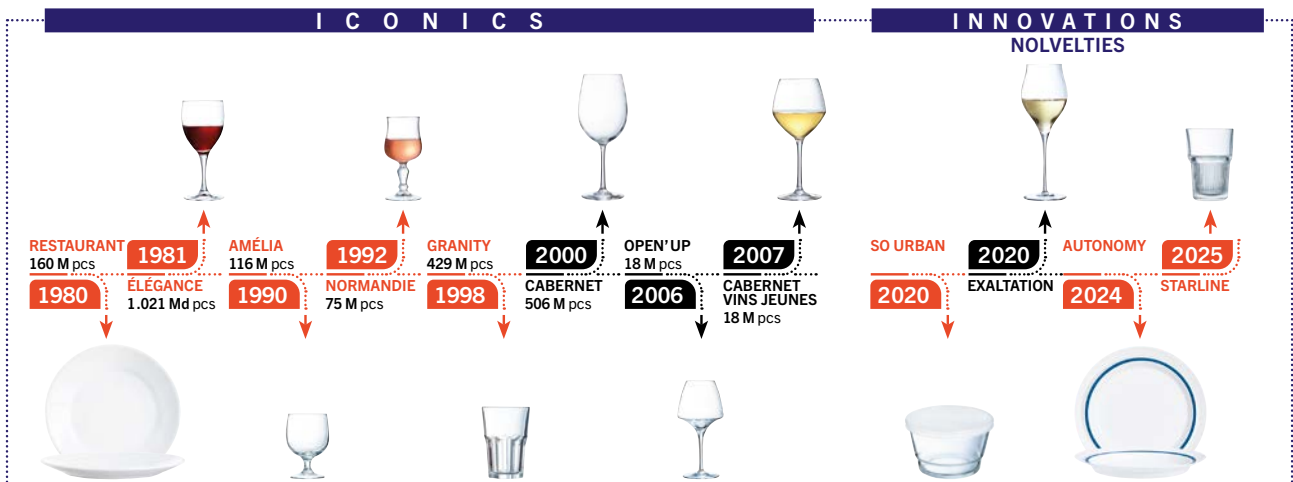
**ARCOROC**



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/](http://www.arc-intl.com/)





## 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  
arc  
responsible



More info  
about Arcoroc



# 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.

Barware



Institutional



Reuse





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



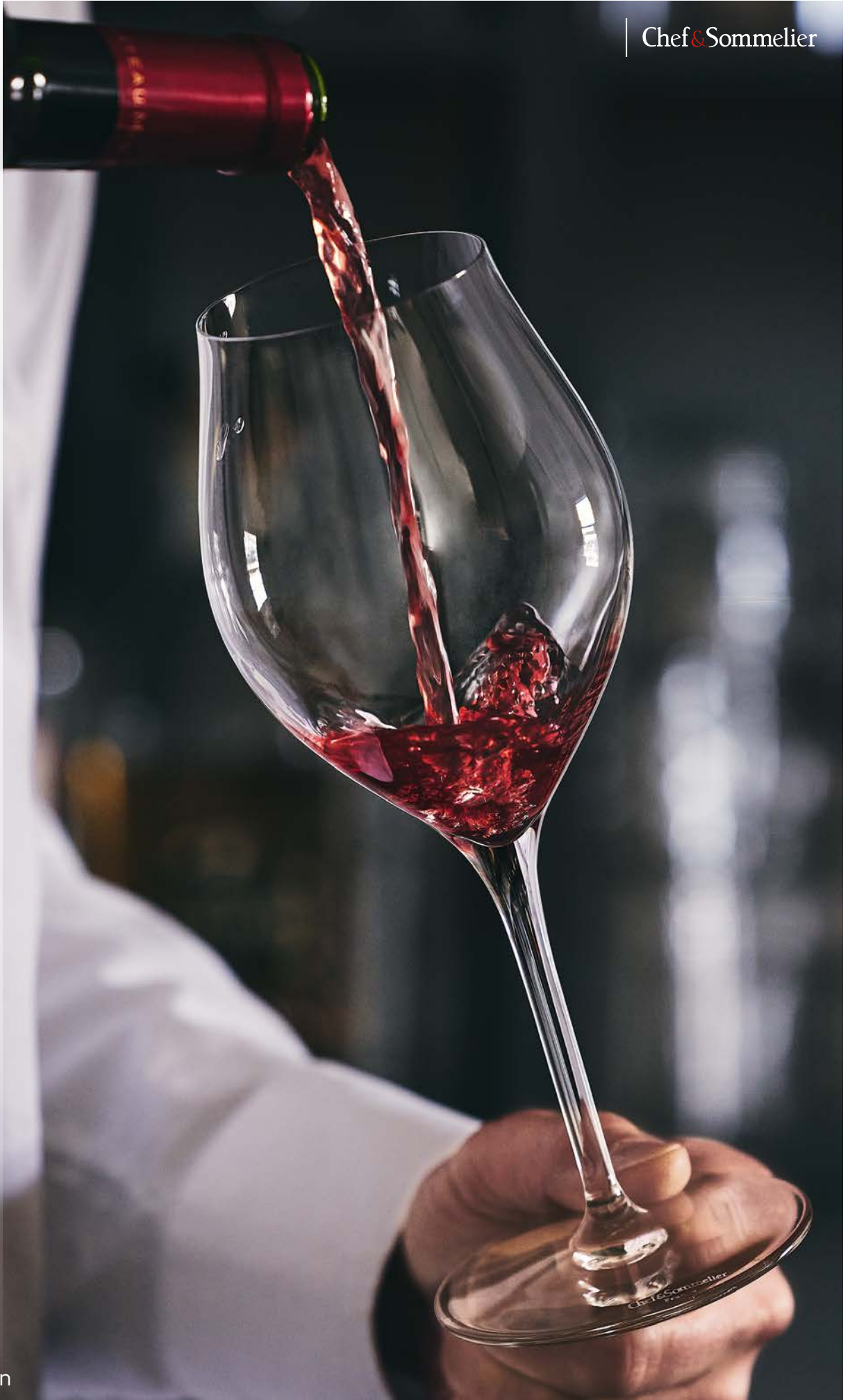
Cabernet Vins Jeunes grappe

Expert



Exaltation

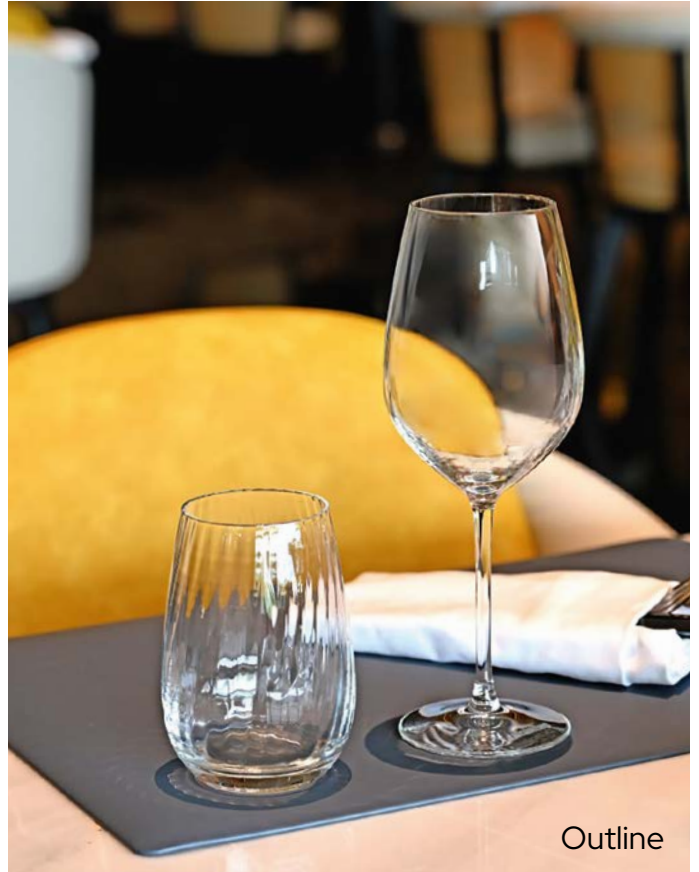
NOVELTIES



Exaltation



Starline



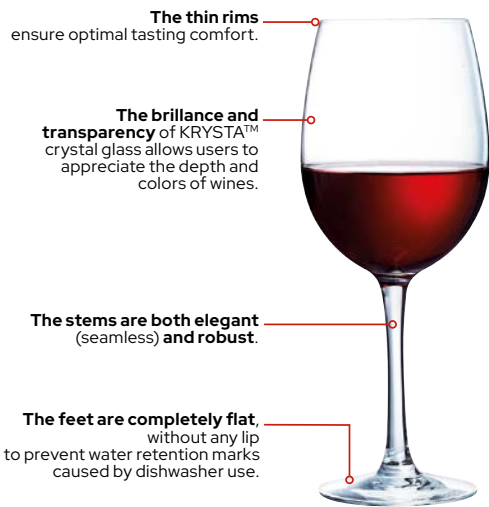
Outline



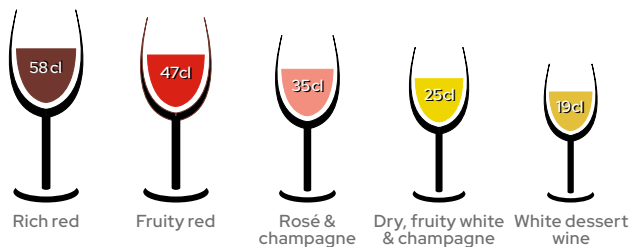
Autonomy



Exaltation

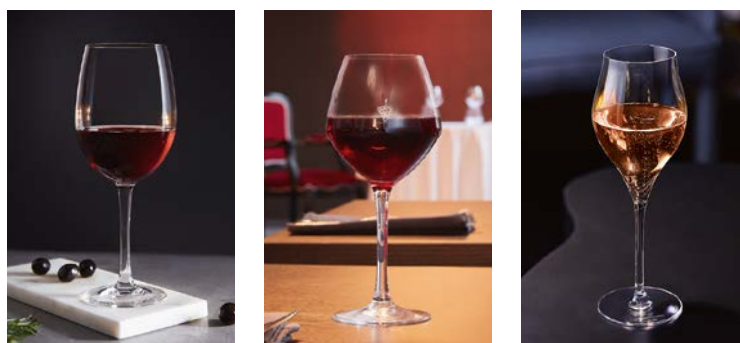


All our stem glasses are made to enhance the tasting experience of any wines thanks to our Krysta benefits.



### 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



### 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



# 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 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

# Cabernet Suprême

Chef&Sommelier **KRYSTA**

SHEER RIM



62 cl  
 Ø M = 95 mm  
 H = 240 mm  
 W = 260 g  
**FJ 035** ♦  
 F6/B2=12



47 cl  
 Ø M = 85 mm  
 H = 215 mm  
 W = 220 g  
**FJ 036** ♦  
 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/B4=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



# Cabernet Vins Jeunes

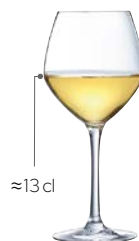
Chef&Sommelier **KRYSTA**

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).

# 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



# 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



# Évidence

Chef&Sommelier **KRYSTA**  
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  
**V2620**  
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



# Exaltation

Chef&Sommelier **KRYSTA**  
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



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

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

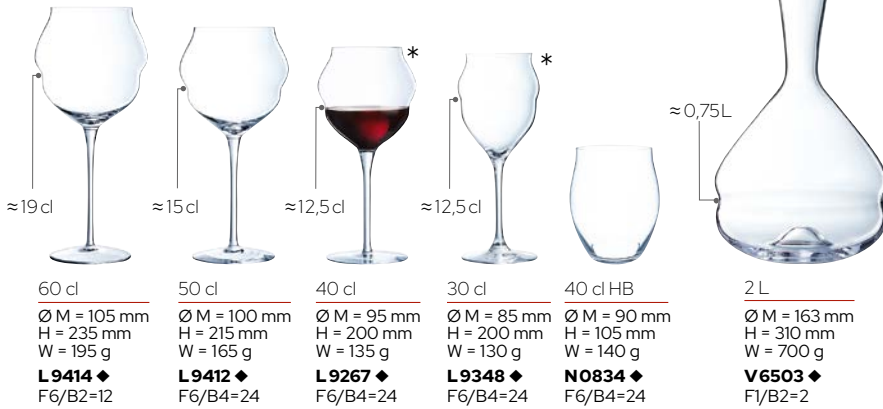
• Tumbler MACARON.

# Macaron

Chef&Sommelier **KRYSTA**

SHEER RIM / \* EFFERVESCENCE PLUS

◆ DROP CONTROL / MOUTH BLOWN

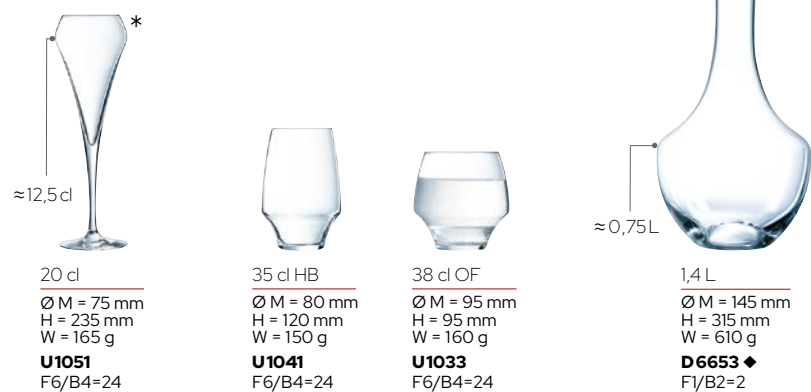
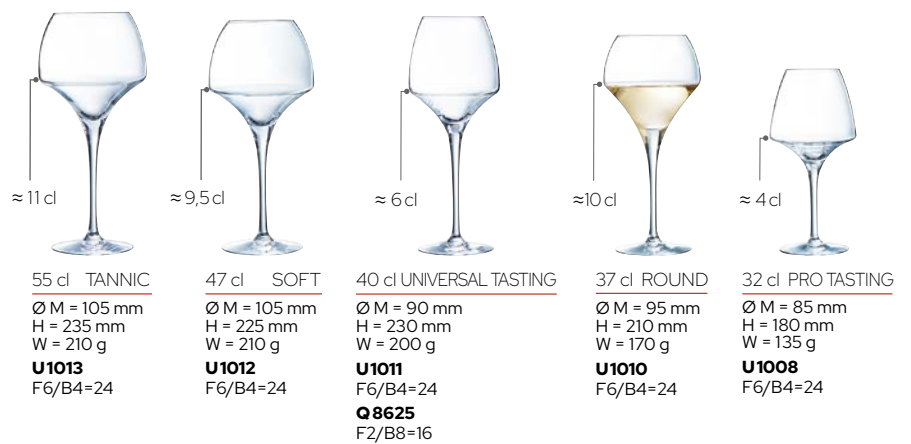


# Open'Up

Chef&Sommelier **KRYSTA**

SHEER RIM / \* EFFERVESCENCE PLUS

◆ DROP CONTROL / MOUTH BLOWN



# Open' Up Spirit

Chef&Sommelier **KRYSTA**

SHEER RIM



39 cl **ARDENT**

Ø M = 105 mm  
H = 130 mm  
W = 170 g

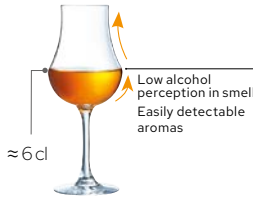
**U1059** ♦  
F6/B4=24



30 cl **WARM**

Ø M = 100 mm  
H = 85 mm  
W = 155 g

**U1032**  
F6/B4=24  
**V0828**  
F2/B6=12



16,5 cl **AMBIENT**

Ø M = 70 mm  
H = 170 mm  
W = 105 g

**U1062** ♦  
F6/B4=24



C&S - STEMWARE



# Reveal' Up

Chef&Sommelier **KRYSTA**

SHEER RIM / \* EFFERVESCENCE PLUS



50 cl **SOFT**

Ø M = 95 mm  
H = 245 mm  
W = 200 g

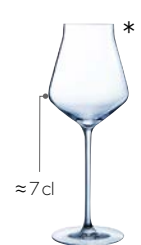
**N1738**  
F6/B2=12



40 cl **SOFT**

Ø M = 90 mm  
H = 230 mm  
W = 195 g

**J8743**  
F6/B4=24  
**Q8623**  
F2/B8=16



30 cl **SOFT**

Ø M = 85 mm  
H = 215 mm  
W = 140 g

**J8908**  
F6/B4=24



55 cl **INTENSE**

Ø M = 110 mm  
H = 235 mm  
W = 200 g

**J9014**  
F6/B4=24



45 cl **INTENSE**

Ø M = 105 mm  
H = 220 mm  
W = 190 g

**J8742**  
F6/B4=24



21 cl

Ø M = 70 mm  
H = 235 mm  
W = 155 g

**J8907**  
F6/B4=24

# Sensation Exalt

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



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



31 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



# ...Séquence Chef&Sommelier

SHEER RIM

**KRYSTA**

# Spirits

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

# Sublym

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



55 cl	45 cl	35 cl	25 cl	21 cl	60 cl BALLON	35 cl MULTIPURPOSE
Ø M = 90 mm H = 260 mm W = 220 g	Ø M = 90 mm H = 250 mm W = 210 g	Ø M = 80 mm H = 230 mm W = 175 g	Ø M = 70 mm H = 210 mm W = 150 g	Ø M = 65 mm H = 240 mm W = 140 g	Ø M = 110 mm H = 230 mm W = 210 g	Ø M = 80 mm H = 180 mm W = 175 g
<b>V3604</b> F6/B2=12	<b>N1739</b> F6/B2=12	<b>L2761</b> F6/B4=24	<b>L2609</b> F6/B4=24	<b>L2762</b> F6/B4=24	<b>N4742</b> F6/B2=12	<b>N5368</b> F6/B4=24



# Symétrie

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



58 cl	55 cl	45 cl	35 cl	21 cl	21 cl	16 cl
Ø M = 105 mm H = 210 mm W = 240 g	Ø M = 90 mm H = 260 mm W = 220 g	Ø M = 90 mm H = 250 mm W = 210 g	Ø M = 80 mm H = 230 mm W = 180 g	Ø M = 115 mm H = 180 mm W = 170 g	Ø M = 65 mm H = 240 mm W = 140 g	Ø M = 65 mm H = 200 mm W = 130 g
<b>Q8707</b> F6/B4=24	<b>V2696</b> F6/B4=24	<b>V0391</b> F6/B4=24	<b>V1483</b> F6/B4=24	<b>V1171</b> F6/B4=24	<b>V2697</b> F6/B4=24	<b>V1375</b> F6/B4=24



C&S - STEMWARE

# Villeneuve

Chef&Sommelier **KRYSTA**

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

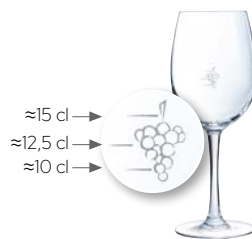
Chef&Sommelier **KRYSTA**

SHEER RIM

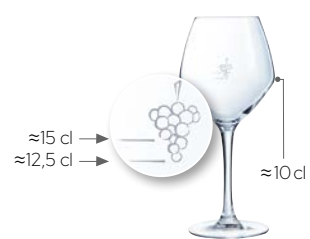
Full collection, (P.15).



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



Lima





## TUMBLERS



Primary Color Jade

# Absoluty

Chef&Sommelier **KRYSTA**

SHEER RIM



45 cl HB  
 Ø M = 85 mm  
 H = 130 mm  
 W = 220 g  
**Q 9217**  
 F6/B4=24



37 cl HB  
 Ø M = 80 mm  
 H = 120 mm  
 W = 190 g  
**Q 9216**  
 F6/B4=24



32 cl OF  
 Ø M = 85 mm  
 H = 90 mm  
 W = 175 g  
**Q 9214**  
 F6/B4=24



25 cl OF  
 Ø M = 80 mm  
 H = 85 mm  
 W = 150 g  
**Q 9215**  
 F6/B4=24



# Lima

Chef&Sommelier

**KRYSTA**

SHEER RIM



45 cl HB  
 Ø M = 80 mm  
 H = 160 mm  
 W = 250 g  
**L 2356**  
 F6/B4=24



40 cl HB  
 Ø M = 80 mm  
 H = 135 mm  
 W = 240 g  
**L 8110**  
 F6/B4=24



38 cl HB  
 Ø M = 90 mm  
 H = 110 mm  
 W = 220 g  
**G 3368**  
 F6/B4=24



35 cl OF  
 Ø M = 95 mm  
 H = 85 mm  
 W = 225 g  
**G 3367**  
 F6/B4=24



40 cl HB  
 Ø M = 90 mm  
 H = 105 mm  
 W = 140 g  
**N 0834**  
 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  
**G 3323**  
 F6/B4=24



40 cl HB  
 Ø M = 75 mm  
 H = 130 mm  
 W = 150 g  
**L 8677**  
 F6/B4=24



36 cl HB  
 Ø M = 80 mm  
 H = 100 mm  
 W = 155 g  
**G 3322**  
 F6/B4=24



27 cl HB  
 Ø M = 75 mm  
 H = 95 mm  
 W = 125 g  
**G 0036**  
 F6/B4=24



35 cl HB  
 Ø M = 80 mm  
 H = 120 mm  
 W = 150 g  
**U 1041**  
 F6/B4=24



38 cl OF  
 Ø M = 95 mm  
 H = 95 mm  
 W = 160 g  
**U 1033**  
 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



## 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
Abondance Chef&Sommelier 	✓	
Explore* Chef&Sommelier 	✓	
Macaron* Chef&Sommelier 		✓
Opening Chef&Sommelier 	✓	
Open'Up* Chef&Sommelier 		✓



### 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 **KRYSTA**

MOUTH BLOWN



≈0,75L

1,6 L

Ø M = 190 mm

H = 235 mm

W = 700 g

**V9689** ◆

F1/B2=2

## Explore

Chef&Sommelier **KRYSTA**

DROP CONTROL / MOUTH BLOWN



≈0,75L

1,3 L

Ø M = 145 mm

H = 325 mm

W = 800 g

**V4667** ◆

F1/B2=2

## Macaron

Chef&Sommelier **KRYSTA**

DROP CONTROL / MOUTH BLOWN

Full collection, (P.18).



≈0,75L

2 L

Ø M = 165 mm

H = 310 mm

W = 700 g

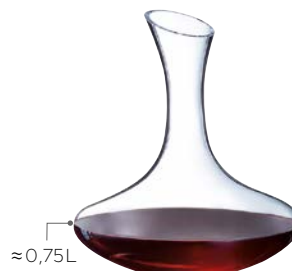
**V6503** ◆

F1/B2=2

## Opening

Chef&Sommelier **KRYSTA**

DROP CONTROL / MOUTH BLOWN



≈0,75L

0,9 L

Ø M = 210 mm

H = 240 mm

W = 700 g

**R0020** ◆

F1/B2=2

## Open' Up

Chef&Sommelier **KRYSTA**

DROP CONTROL / MOUTH BLOWN

Full collection, (P.18).



≈0,75L

1,4 L

Ø M = 145 mm

H = 315 mm

W = 600 g

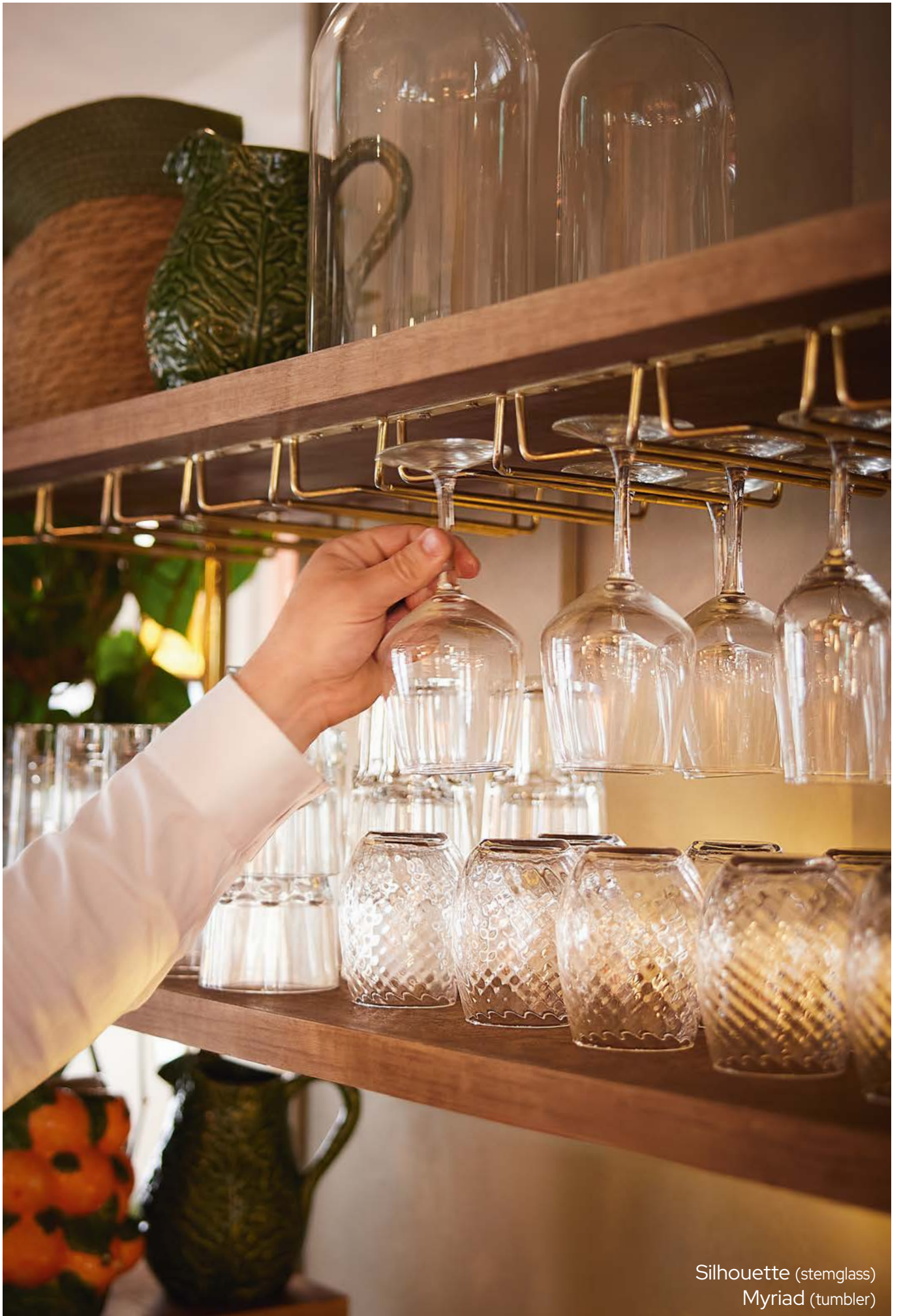
**D6653** ◆

F1/B2=2





Macaron



Silhouette (stemglass)  
Myriad (tumbler)



ARCOROC

STEMWARE



Vino

## 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 = 160 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 = 195 g  
**H2007**  
 F6/B4=24



27 cl  
 Ø M = 75 mm  
 H = 200 mm  
 W = 155 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

## 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



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



## 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**  
 F6=6  
**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  
 H = 80 mm  
 W = 185 g  
**J 4591**  
 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



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



Princesa

ARCOROC TEMPERED



42 cl  
 Ø M = 90 mm  
 H = 210 mm  
 W = 220 g  
**P4000**  
 F6/B4=24



31 cl  
 Ø M = 80 mm  
 H = 195 mm  
 W = 180 g  
**J4158**  
 F6=6  
**P3263**  
 F6/B4=24



23 cl  
 Ø M = 75 mm  
 H = 175 mm  
 W = 145 g  
**J4160**  
 F6=6  
**J4159**  
 F6/B4=24



19 cl  
 Ø M = 70 mm  
 H = 165 mm  
 W = 120 g  
**J4162**  
 F6=6  
**J4161**  
 F6/B4=24



15 cl  
 Ø M = 60 mm  
 H = 195 mm  
 W = 140 g  
**J4167**  
 F6=6  
**P3999**  
 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  
**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

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  
**X0457**  
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  
**56626**  
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  
**X0866**  
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  
**X0868**  
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



## 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

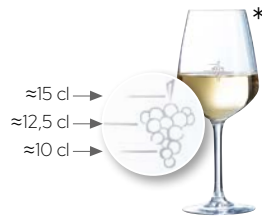


18 cl  
 Ø M = 65 mm  
 H = 180 mm  
 W = 120 g  
**V3226**  
 F6/B4=24

## Vin au verre

ARCOROC

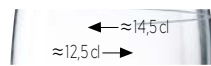
\* SHEER RIM



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



• Iso 3591

Tasting glass for sensory analysis of wines certification

Vina

ARCOROC



58 cl  
 Ø M = 95 mm  
 H = 230 mm  
 W = 230 g  
**L3605**  
 F6/B4=24



48 cl  
 Ø M = 90 mm  
 H = 220 mm  
 W = 200 g  
**L1348**  
 F6/B4=24



36 cl  
 Ø M = 80 mm  
 H = 200 mm  
 W = 180 g  
**L1349**  
 F6/B4=24



26 cl  
 Ø M = 70 mm  
 H = 180 mm  
 W = 150 g  
**L1967**  
 F6/B4=24



19 cl  
 Ø M = 70 mm  
 H = 225 mm  
 W = 140 g  
**L1351**  
 F6/B4=24



70 cl  
 Ø M = 115 mm  
 H = 195 mm  
 W = 250 g  
**N2760**  
 F6/B2=12



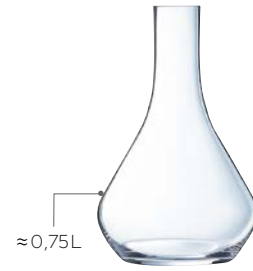
58 cl **SPLENDID**  
 Ø M = 105 mm  
 H = 210 mm  
 W = 210 g  
**P7908**  
 F6/B4=24



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



≈0,75L  
 1,5 L  
 Ø M = 155 mm  
 H = 245 mm  
 W = 770 g  
**V1308 ♦**  
 F1/B2=2

Viticole

ARCOROC



31 cl  
 Ø M = 70 mm  
 H = 175 mm  
 W = 155 g  
**42257**  
 F6=6  
**42250**  
 F6/B4=24



21,5 cl •  
 Ø M = 65 mm  
 H = 155 mm  
 W = 125 g  
**37266**  
 F6=6  
**37260**  
 F6/B4=24



12 cl  
 Ø M = 54 mm  
 H = 130 mm  
 W = 90 g  
**42260**  
 F6=6  
**42258**  
 F6/B4=24



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



Starline



Table & Bar TUMBLERS



## SHEER RIM

### 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



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

### 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



## 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

# 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. 57cl HB  
 Ø M = 90 mm  
 H = 150 mm  
 W = 310 g  
**X0897**  
 FA6/B4=24



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



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  
 F12/B4=48

# Eskale

ARCOROC 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  
**X0879**  
 FA6/B4=24



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 = 220 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**  
 F12/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 = 320 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

Pinta

ARCOROC TEMPERED



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



Princesa

ARCOROC TEMPERED

Full collection, (P.36).



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

Prysm

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

## Shaker

Luminarc TEMPERED



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



## Sidra

ARCOROC TEMPERED



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



## Stack'Up

ARCOROC TEMPERED

PERFECTLY STACKABLE



← ≈ 8 cl

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



← ≈ 7,5 cl

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



← ≈ 8 cl

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



← ≈ 10 cl

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



← ≈ 4,5 cl

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



← ≈ 3,5 cl

26 cl OF  
 Ø M = 85 mm  
 H = 90 mm  
 W = 240 g  
**J0317**  
 F6/B4=24



← ≈ 4,5 cl

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



← ≈ 1,3 cl

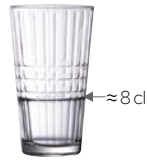
4,5 cl OF  
 Ø M = 50 mm  
 H = 60 mm  
 W = 85 g  
**J8039**  
 F12/B4=48

TEMPERED

## Stack'Up Cross

ARCOROC TEMPERED

PERFECTLY STACKABLE



35 cl HB  
 Ø M = 80 mm  
 H = 140 mm  
 W = 320 g  
**X0391**  
 FA6/B4=24



26 cl OF  
 Ø M = 85 mm  
 H = 90 mm  
 W = 240 g  
**X0392**  
 FA6/B4=24



21 cl OF  
 Ø M = 85 mm  
 H = 80 mm  
 W = 240 g  
**X0393**  
 FA6/B4=24

**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



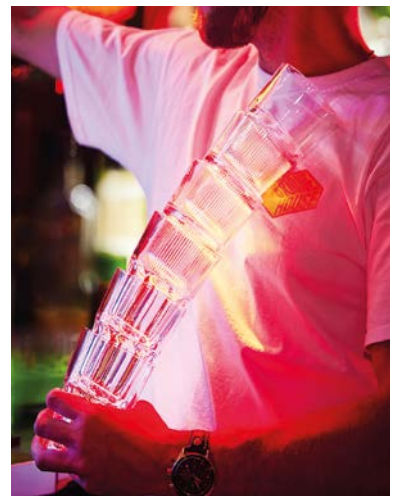
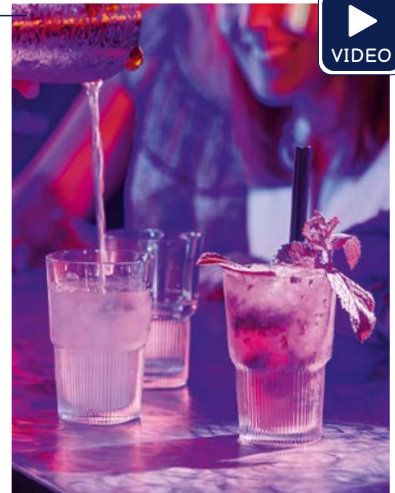
35 cl HB  
 Ø M = 85 mm  
 H = 120 mm  
 W = 370 g  
**V9572**  
 F6/B4=24



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).

## Tubo ARCOROC TEMPERED



31 cl FH  
 Ø M = 60 mm  
 H = 164 mm  
 W = 220 g  
**15012**  
 A24=24

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  
**G1633**  
 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



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



Can

ARCOROC

Color Studio

PROFESSIONAL 2000 CYCLES

ARCOROC

SPRAY COLOR



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



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  
**X0866**  
 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  
**X0868**  
 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 = 155 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

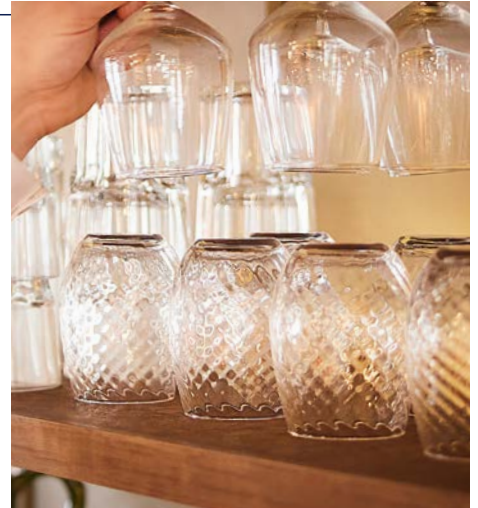
ANNEALED

Myriad

ARCOROC



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



Pampille Color

ARCOROC

PROFESSIONAL 2000 CYCLES

SOLID COLOR



31 cl HB  
**MAUVE**  
 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

ARCOROC

PROFESSIONAL 2000 CYCLES

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

Shetland

ARCOROC



42 cl HB  
 Ø M = 90 mm  
 H = 145 mm  
 W = 310 g  
**X0966**  
 F12/B2=24



35 cl HB  
 Ø M = 85 mm  
 H = 140 mm  
 W = 270 g  
**X0968**  
 F12/B2=24



22 cl HB  
 Ø M = 75 mm  
 H = 125 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  
**X0975**  
 F12/B2=24



25 cl OF  
 Ø M = 90 mm  
 H = 90 mm  
 W = 250 g  
**X0976**  
 F12/B2=24

Stockholm

ARCOROC

Tube

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).



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







Margarita

ARCOROC



## COCKTAILS



Champagne & Cocktail - Coupe

# Champagne & Cocktail

Chef&Sommelier **KRYSTA**

SHEER RIM / \* EFFERVESCENCE PLUS



44 cl HURRICANE  
 Ø M = 80 mm  
 H = 210 mm  
 W = 300 g  
**V 3263**  
 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  
**L 3678**  
 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 **KRYSTA**

Full collection, (P.17).

SHEER RIM

## Symétrie Chef&Sommelier **KRYSTA**

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



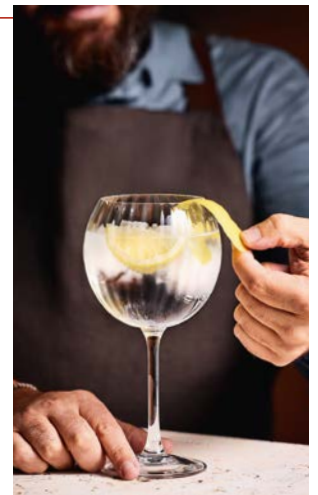
16 cl  
 Ø M = 65 mm  
 H = 200 mm  
 W = 130 g  
**V1375**  
 F6/B4=24



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

## 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  
**79923**  
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



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

SHEER RIM

**KRYSTA**



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

SHEER RIM

**KRYSTA**



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

SHEER RIM

Full collection, (P.15).



Chef&Sommelier

**KRYSTA**



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

SHEER RIM

Full collection, (P.15).



Chef&Sommelier

**KRYSTA**



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

## Évidence Chef&Sommelier

SHEER RIM

Full collection, (P.17).



Chef&Sommelier

**KRYSTA**



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

Chef&Sommelier

SHEER RIM

Full collection, (P.18).



KRYSTA



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

## Reveal'Up

Chef&Sommelier

SHEER RIM /\* EFFERVESCENCE PLUS

Full collection, (P.19).



KRYSTA



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

## Séquence

Chef&Sommelier

SHEER RIM

Full collection, (P.20).



KRYSTA



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

## Sublym

Chef&Sommelier

SHEER RIM

Full collection, (P.21).



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

## Lima

Chef&Sommelier

SHEER RIM

Full collection, (P.26).



KRYSTA



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

## Vigne

Chef&Sommelier

SHEER RIM

Full collection, (P.27).



KRYSTA



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

## Conique

ARCOROC TEMPERED

Full collection, (P.43).



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  
**X0897**  
 FA6/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



## 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



## 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



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



Open'Up Spirit - Ambient



ARCOROC



## SPIRITS



Hot Shot

# 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

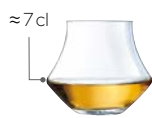


≈10 cl

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

Low alcohol perception in smell  
Easily detectable aromas



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

## Architecte CRISTAL D'ARQUES

Full collection, (P.52).

CRISTALLIN



6 cl HB ARCHITECTE

Ø M = 49 mm  
H = 80 mm  
W = 115 g

**Q4367**  
F6/B2=12

## Macassar CRISTAL D'ARQUES

Full collection, (P.52).

CRISTALLIN



6 cl HB

Ø M = 48 mm  
H = 80 mm  
W = 120 g

**Q4342**  
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

**O0016**  
F24=24  
**V8776**  
YD24/B8



3 cl OF JAUGÉ ← ≈ 2 cl

Ø M = 42 mm  
H = 52 mm  
W = 50 g

**V8775**  
YD24/B8



4,5 cl OF

Ø M = 50 mm  
H = 57 mm  
W = 65 g

**O4755**  
F12/B4=48



7 cl HB

Ø M = 55 mm  
H = 85 mm  
W = 95 g

**G2639**  
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



3,4 cl HB

Ø M = 44 mm  
H = 55 mm  
W = 60 g

**P2650** ♦  
F6/B4=24



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

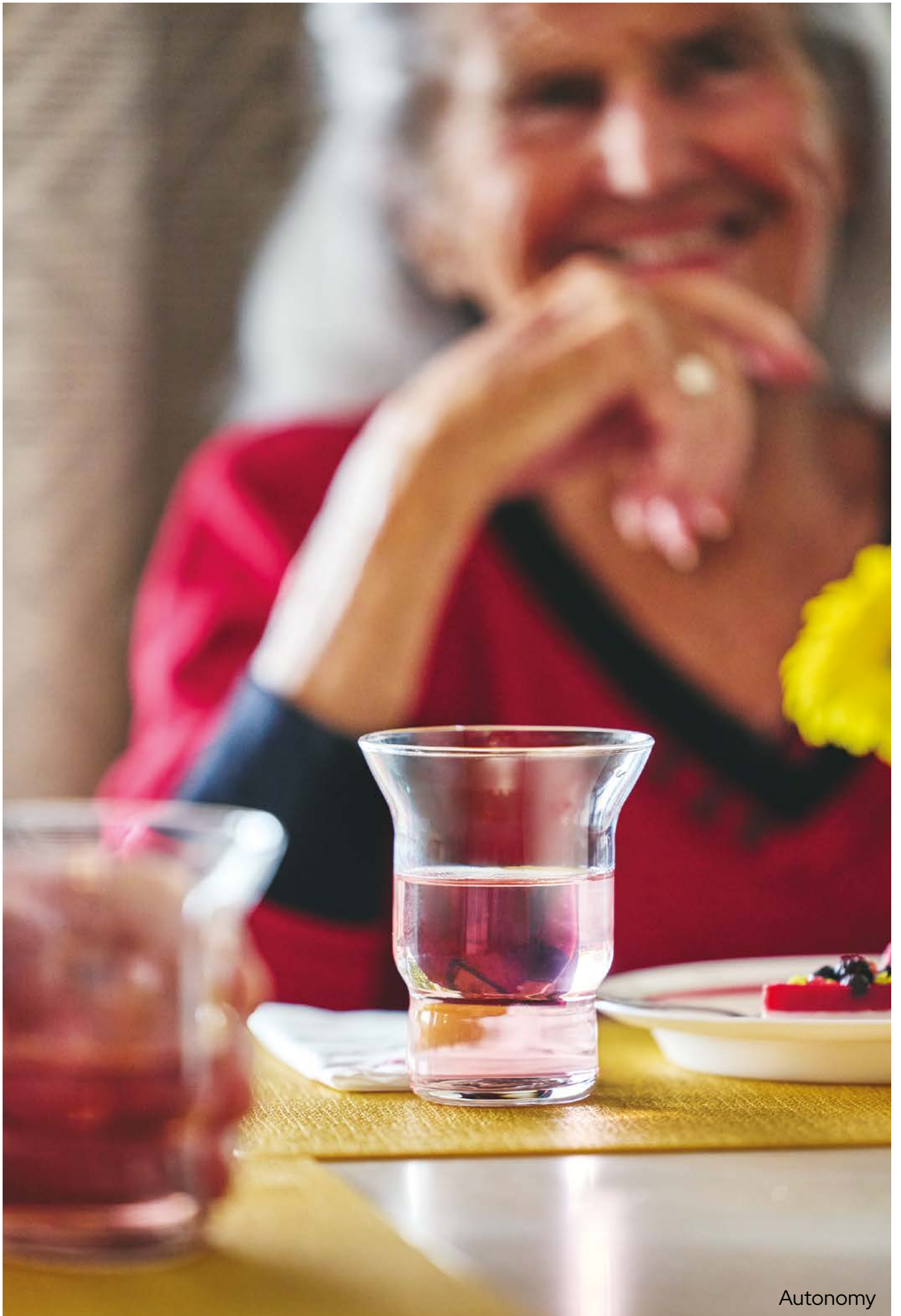
ARCOROC



6 cl HB

Ø M = 42 mm  
H = 90 mm  
W = 95 g

**47346**  
F6/B8=48



Autonomy

Institutional TUMBLERS



Log Brush

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

ARCOROC TEMPERED

ARCOROC TEMPERED

PERFECTLY STACKABLE  
PROFESSIONAL 2000 CYCLES

SPRAY COLOR

SOLID 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



Norvège

ARCOROC TEMPERED

PERFECTLY STACKABLE



32 cl HB  
Ø M = 75 mm  
H = 125 mm  
W = 250 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



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

Stacky

ARCOROC TEMPERED

PERFECTLY STACKABLE





Fluid color



DECANTERS, JUGS



Spring

# À vin

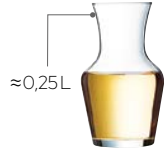
ARCOROC



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



# Funambule

Luminarc



1L

Ø M = 90 mm  
H = 250 mm  
W = 510 g

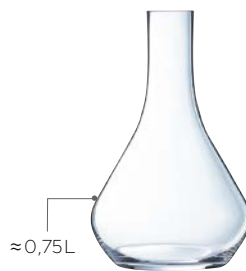
**N4080**

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





1,3 L  
 Ø M = 165 mm  
 Ø W/O handle=140 mm  
 H = 215 mm  
 W = 760 g  
**E7254**  
 A6=6



1L  
 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



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





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 = 820 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



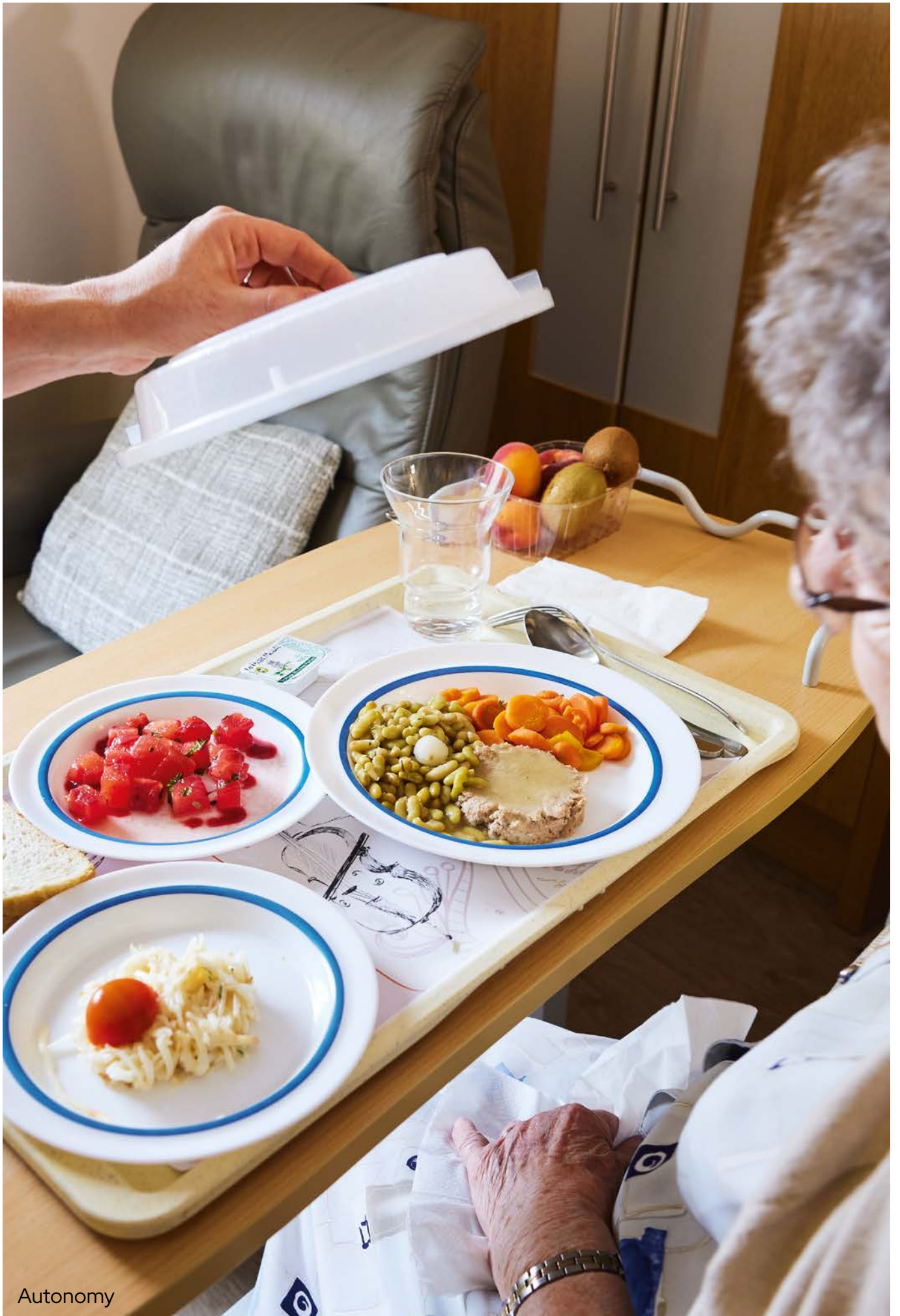
0,5 L + LID  
 Ø M = 135 mm  
 Ø W/O handle=90 mm  
 H = 155 mm  
 W = 570 g  
**Q 8263**  
 A12=12

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



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](http://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 Diverses 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/Compartimenté					✓✓✓	✓✓
●	Hôtelière	✓✓	✓✓			✓✓✓	✓✓
●	Intensity White			✓✓	✓✓✓		✓✓✓
●	Nova Aquitania	✓✓	✓✓✓				✓✓
●	Nova Aquitania Light Turquoise	✓✓	✓✓✓				✓✓
●	Restaurant	✓	✓✓		✓✓	✓✓✓	
●○	Stairo	✓✓	✓✓✓		✓✓		
●○	Trianon		✓✓		✓✓		✓
○	Zélie Black			✓✓✓	✓✓✓		
○	Zélie White			✓✓✓	✓✓✓		

- ARCOROC
- Luminarc

Item with flat bottom

# Autonomy

ARCOROC OPAL

\* PROFESSIONAL 2000 CYCLES / HEAT MANAGEMENT



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



DEEP 230 mm 55 cl  
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



DEEP 230 mm 55 cl 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



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



AUTONOMY 230 mm  
Compatible with TempRite lid



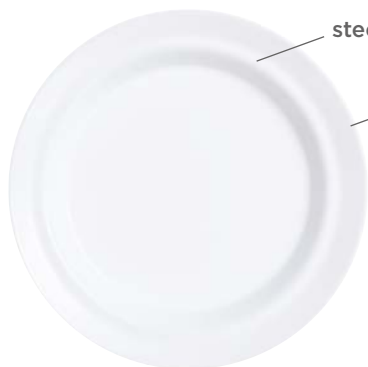
AUTONOMY 230 mm  
Compatible with 240 Bulling lid



# 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

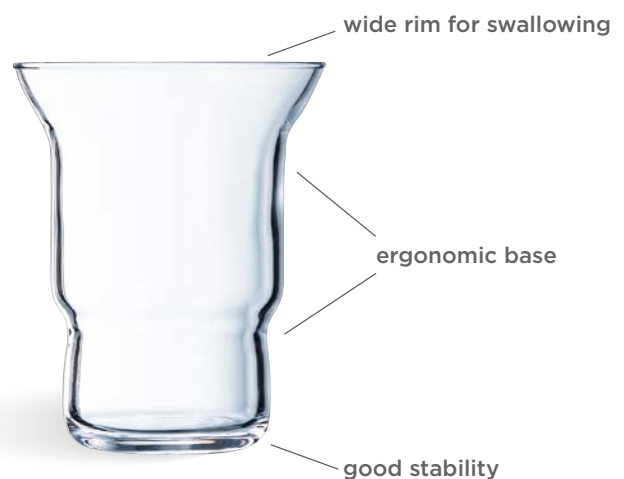
# Autonomy

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

# 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

Brush	Blue	
	Blue Jean	
	Cherry	
	Green	
	Orange	
	Yellow	

<b>P 3945</b>	<b>48926</b>
<b>P 3946</b>	<b>H3607</b>
<b>P 3947</b>	<b>H2684</b>
<b>P 3948</b>	<b>49041</b>
<b>P 3949</b>	<b>49120</b>
<b>P 3951</b>	<b>49117</b>



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

Brush	Blue	
	Blue Jean	
	Cherry	
	Green	
	Orange	
	Yellow	

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



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



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

Brush	Blue	
	Blue Jean	
	Cherry	
	Green	
	Orange	
	Yellow	

-
-
<b>V8930</b>
<b>V8931</b>
-
-



<b>C3777</b>
<b>H3615</b>
<b>H2779</b>
<b>C3775</b>
<b>C3778</b>
<b>C3776</b>



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



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

Brush	Blue	
	Blue Jean	
	Cherry	
	Green	
	Orange	
	Yellow	

<b>48979</b>
<b>H3611</b>
<b>H2691</b>
<b>49116</b>
-
-



<b>C0646</b>
<b>H3612</b>
<b>H2778</b>
-
-
-



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

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



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



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

Brush	Blue	
	Blue Jean	
	Cherry	
	Green	
	Orange	
	Yellow	

<b>C3781</b>
<b>H3620</b>
<b>H2785</b>
<b>C3779</b>
<b>C3782</b>
<b>C3780</b>

<b>C3785</b>
<b>H3621</b>
<b>H2786</b>
<b>C3783</b>
<b>C3787</b>
<b>C3784</b>

<b>54736</b>
<b>H3622</b>
<b>H2787</b>
<b>54734</b>
<b>54719</b>
<b>54735</b>

<b>54699</b>
<b>H3619</b>
<b>H2781</b>
<b>54700</b>
<b>54557</b>
<b>54704</b>

## Cottage

Luminarc OPAL

PERFECTLY STACKABLE / PROFESSIONAL 2000 CYCLES



250 mm  
 Ø M = 250 mm  
 H = 16 mm  
 W = 420 g  
**V2520**  
 R6/B4=24



190 mm  
 Ø M = 190 mm  
 H = 18 mm  
 W = 250 g  
**V2522**  
 R6/B4=24



DEEP 200 mm 78 cl  
 Ø M = 200 mm  
 H = 42 mm  
 W = 330 g  
**V2521**  
 R6/B4=24

## Cottage Black

Luminarc TEMPERED

PERFECTLY STACKABLE / PROFESSIONAL 2000 CYCLES



250 mm  
 Ø M = 250 mm  
 H = 16 mm  
 W = 420 g  
**V2120**  
 R6/B4=24



190 mm  
 Ø M = 190 mm  
 H = 18 mm  
 W = 250 g  
**V2222**  
 R6/B4=24



DEEP 200 mm 78 cl  
 Ø M = 200 mm  
 H = 42 mm  
 W = 330 g  
**V2124**  
 R6/B4=24



## Everyday

Luminarc OPAL

PERFECTLY STACKABLE



265 mm  
 Ø M = 265 mm  
 H = 25 mm  
 W = 465 g  
**H9859**  
 R6/B4=24



240 mm  
 Ø M = 240 mm  
 H = 21 mm  
 W = 345 g  
**G0564**  
 R6/B4=24



190 mm  
 Ø M = 190 mm  
 H = 16 mm  
 W = 235 g  
**G0565**  
 R6/B4=24



DEEP 220 mm 65 cl  
 Ø M = 220 mm  
 H = 33 mm  
 W = 340 g  
**G0563**  
 R6/B4=24



240 mm 3,1L  
 Ø M = 240 mm  
 H = 100 mm  
 W = 640 g  
**G0570**  
 R6/B1=6



120 mm 33 cl  
 Ø M = 120 mm  
 H = 53 mm  
 W = 155 g  
**H4122**  
 R6/B4=24





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** - 510 g

**P1129** - 430 g

**P1131** - 260 g

-

**P1130** - 315 g

Granit \*

**P1122** - 500 g

**P1123** - 420 g

**P1125** - 250 g

-

**P1124** - 330 g



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

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

# Evolutions Solutions

ARCOROC OPAL

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 1,2 L  
 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 = 350 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

# Evolutions Black Specialties

ARCOROC TEMPERED

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



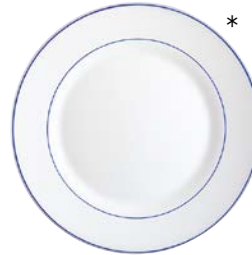
# Filet Bordeaux / Filet Delft

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

<i>Filet Bordeaux</i>	<b>P 3955</b>	<b>22589</b>
<i>Filet Delft</i>	<b>P 3956</b>	<b>22597</b>



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

<i>Filet Bordeaux</i>	<b>22605</b>	<b>22548</b>	<b>X 0615</b>
<i>Filet Delft</i>	<b>22613</b>	<b>22555</b>	<b>X 0642</b>



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

<i>Filet Bordeaux</i>	<b>50420</b>	<b>22845</b>	<b>17147</b>
<i>Filet Delft</i>	<b>55856</b>	<b>22852</b>	<b>17145</b>



MTO Make to order



230 mm  
 Ø M = 230 mm  
 H = 25 mm  
 W = 580 g  
**X0612**  
 R6/B2=12



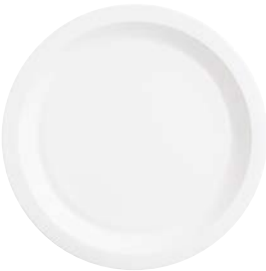
230 mm  
 Ø M = 230 mm  
 H = 25 mm  
 W = 590 g  
**V9578**  
 R6/B2=12



230 mm  
 Ø M = 230 mm  
 H = 25 mm  
 W = 680 g  
**L6824**  
 R6/B2=12



230 mm  
 Ø M = 230 mm  
 H = 25 mm  
 W = 710 g  
**N4839**  
 R6/B2=12



HALF DEEP 250 mm  
 Ø M = 250 mm  
 H = 28 mm  
 W = 760 g  
**L6850**  
 R6/B2=12



HEAT SYSTEM 230 mm **V9578**  
 Compatible with 240 Bulling lid



Hôtelière



260 mm  
 Ø M = 260 mm  
 H = 20 mm  
 W = 660 g  
**N6393**  
 R6/B2=12



235 mm  
 Ø M = 235 mm  
 H = 19 mm  
 W = 525 g  
**X0611**  
 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

DINNERWARE



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



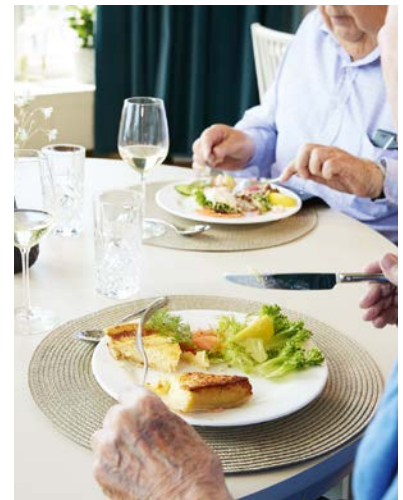
160 mm  
 Ø M = 160 mm  
 H = 17 mm  
 W = 240 g  
**V1540**  
 R6/B4=24



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



# 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

# 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

# Restaurant

ARCOROC OPAL

PERFECTLY STACKABLE



170 mm 1,1L  
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  
H = 16 mm  
W = 110 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 = 75 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



DINNERWARE

# 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 3L  
 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 = 360 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



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

## 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





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



Empilable

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





Sorbet, Jazzed, Palmier



DESSERTS



Seychelles

# Eskale

ARCOROC TEMPERED



31 cl OF  
 Ø M = 90 mm  
 H = 85 mm  
 W = 250 g  
**L 3750**  
 FA6/B4=24



18 cl OF  
 Ø M = 75 mm  
 H = 80 mm  
 W = 180 g  
**L 3751**  
 FA6/B4=24



9 cl OF  
 Ø M = 60 mm  
 H = 65 mm  
 W = 110 g  
**L 7172**  
 FA6/B4=24  
**N6551** Appetizer set  
 F12/B4=48



# Jazzed

ARCOROC



41 cl  
 Ø M = 125 mm  
 H = 200 mm  
 W = 730 g  
**N8367**  
 F6/B2=12



25 cl  
 Ø M = 125 mm  
 H = 90 mm  
 W = 390 g  
**V7087**  
 F6/B4=24



25 cl FROZEN  
 Ø M = 125 mm  
 H = 90 mm  
 W = 390 g  
**V7089**  
 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

**X0898**  
F6/B2=12



21 cl OF

Ø M = 125 mm  
H = 100 mm  
W = 310 g

**58010**  
F6/B4=24

## Pépite

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



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	153 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 <sup>O</sup>	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					✓	✓	✓									
		CUP	8 cl	22662								✓								
	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 A THE	MUG	23 cl	47580															✓	
	VOLUTO	MUG	40 cl	V7460														✓		
		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.

# Arcadie

ARCOROC TEMPERED

40 cl HB Ø M = 95 mm H = 125 mm W = 350 g <b>Q2751</b> ♦ F6/B4=24	35 cl OF Ø M = 95 mm H = 100 mm W = 280 g <b>Q2750</b> ♦ F6/B4=24	140 mm Ø M = 145 mm H = 20 mm W = 195 g <b>Q3700</b> R6/B4=24	24 cl OF Ø M = 85 mm H = 85 mm W = 175 g <b>Q2967</b> F6/B4=24	16 cl OF Ø M = 75 mm H = 75 mm W = 135 g <b>Q2234</b> ♦ F6/B4=24	9 cl OF Ø M = 60 mm H = 65 mm W = 85 g <b>Q2233</b> ♦	112 mm Ø M = 110 mm H = 16 mm W = 110 g <b>Q3701</b> R6/B4=24
⊕ Saucer140 <b>Q3700</b>		⊕ AROMA Saucer140 <b>L3697</b>		⊕ Saucer112 <b>Q3701</b>		

# Ariba

Luminarc TEMPERED



50 cl  
Ø M = 130 mm  
H = 70 mm  
W = 240 g  
**E9610**  
R6/B1=6



# Aroma

ARCOROC TEMPERED

PERFECTLY STACKABLE



22 cl Ø M = 100 mm Ø W/O handle=75 mm H = 85 mm W = 190 g <b>V9467</b> FA6=6	140 mm * Ø M = 140 mm H = 21 mm W = 155 g <b>L3697</b> R6/B8=48	8 cl Ø M = 75 mm Ø W/O handle=58 mm H = 65 mm W = 95 g <b>V9486</b> FA6=6	120 mm ** Ø M = 120 mm H = 19 mm W = 105 g <b>J9827</b> R6/B8=48

\* Goes with VOLUTO cups 40cl, 32cl, 25cl, 22cl, (P.105), and with ARCADIE cup 24cl, (P.102).  
\*\* Goes with VOLUTO cup 9cl, (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

## 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

# 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



# Irish Coffee 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

# Latino ARCOROC TEMPERED





## 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

ARCOROC TEMPERED

○ Luminarc



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 Saucer140, (P.102).

**L3697**



⊕ AROMA Saucer120, (P.102).

**J9827**





Appetizer Filet Black

APPETIZERS



Appetizer

# 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



# Appetizer Filet Black

ARCOROC PORCELAIN

APPETIZERS



95 mm CARRÉE

Ø M = 95 mm  
H = 20 mm  
W = 95 g

**Q 8192**  
R6/B4=24



100 mm HAUTE 6 cl

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

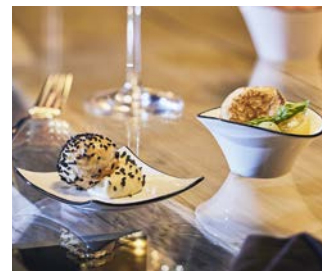
**Q 8191**  
R6/B4=24



95 mm 6 cl

Ø M = 95 mm  
H = 45 mm  
W = 90 g

**Q 8196**  
R6/B4=24





Cocoon

SALAD BOWLS



Empilable



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



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



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  
**E 8859**  
 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).







290 mm 6 L  
 Ø M = 290 mm  
 H = 135 mm  
 W = 1760 g  
**10029**  
 A6=6



260 mm 4,3 L  
 Ø M = 260 mm  
 H = 115 mm  
 W = 1200 g  
**V7655**  
 A6=6



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



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



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



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



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



100 mm 24 cl  
 Ø M = 100 mm  
 H = 45 mm  
 W = 140 g  
**V7538**  
 R6/B6=36



90 mm 15 cl  
 Ø M = 90 mm  
 H = 39 mm  
 W = 85 g  
**10040**  
 R6/B6=36



70 mm 7 cl  
 Ø M = 70 mm  
 H = 32 mm  
 W = 70 g  
**V7520**  
 R6/B6=36



60 mm 3 cl  
 Ø M = 60 mm  
 H = 25 mm  
 W = 40 g  
**V7515**  
 R6/B6=36



140 x 91 mm 28 cl  
 Ø M = 140 mm  
 H = 35 mm  
 W = 230 g  
**64473**  
 R3/B8=24

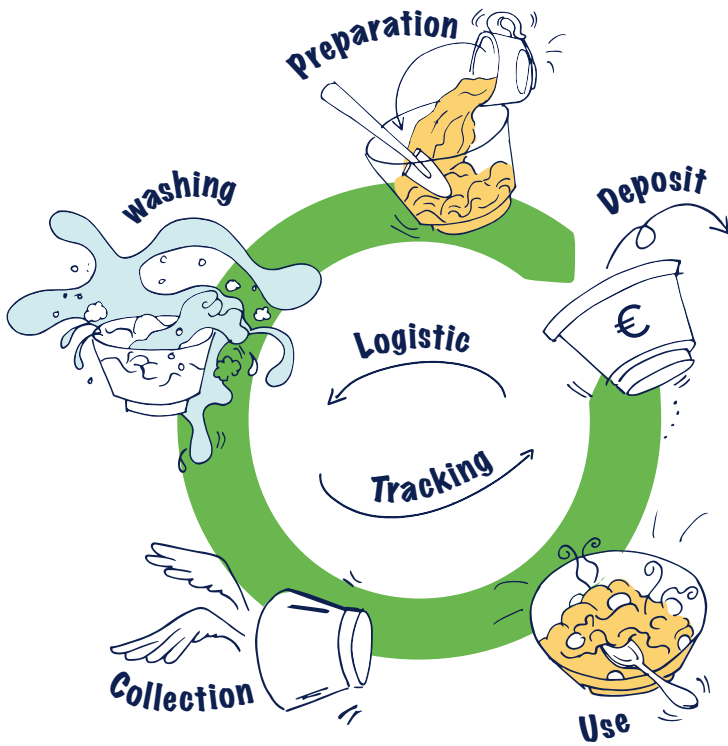
\* Also available with lid - Compatible lids, (P. 124-125).





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 1<sup>st</sup> step when switching from disposable to durable.



So Urban





















Food Box

Onctuose

Empilable Caps

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

# Select the right container

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

# Empilable Caps

ARCOROC TEMPERED

PROFESSIONAL 2000 CYCLES / PE Lid



LID 230  
 Ø M = 235 mm  
 H = 13 mm  
 W = 65g  
**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

230 mm 2,9 L + LID  
 Ø M = 235 mm  
 H = 110 mm  
 W = 940 g  
**H1154** ○  
 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 = 690g  
**H1152** ○  
 A8=8



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** ○  
 A6=6



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** ○  
 A12=12



LID 120 mm  
 Ø M = 125 mm  
 H = 11 mm  
 W = 15 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 = 126 mm  
 H = 56 mm  
 W = 240g  
**H1149**  
 A12=12





38 cl\*  
 Ø M = 140x105 mm  
 H = 50 mm  
 W = 260 g  
**Q 3539** ◆  
 A12=12



LID for 38 cl\*  
 Ø M = 145x110 mm  
 H = 18 mm  
 W = 25 g  
**Q 3535** ◆  
 A12=12



82 cl\*  
 Ø M = 180x135 mm  
 H = 60 mm  
 W = 440 g  
**Q 3540** ◆  
 A12=12



LID for 82 cl\*  
 Ø M = 185x140 mm  
 H = 18 mm  
 W = 50 g  
**Q 3572** ◆  
 A12=12



122 cl\*  
 Ø M = 205x150 mm  
 H = 65 mm  
 W = 600 g  
**Q 3542** ◆  
 A12=12



LID for 122 cl\*  
 Ø M = 210x155 mm  
 H = 19 mm  
 W = 70 g  
**Q 3537** ◆  
 A12=12

\* = Fill to the brim capacity



22 cl Toleranced

Ø M = 80 mm  
H = 59 mm  
W = 145 g

**Q 6197**  
A24 = 24



22 cl  
+ LID assembled

Ø M = 85 mm  
H = 60 mm  
W = 150 g

**Q 5215**  
F6/B4 = 24



LID 82 mm

Ø M = 85 mm  
H = 12 mm  
W = 10 g

**Q 5217** ♦  
A24 = 24





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



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



26 cl\*  
Ø M = 85 mm  
H = 90 mm  
W = 240 g  
**V4073**  
A24 = 24



85 mm - 26 cl\*  
+ LID assembled  
Ø M = 95 mm  
H = 95 mm  
W = 250 g  
**V3602**  
A24 = 24



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



110 mm - 37 cl\*  
Ø M = 110 mm  
H = 90 mm  
W = 220 g  
**V3155**  
A24 = 24



110 mm - 37 cl\*  
+ LID assembled  
Ø M = 120 mm  
H = 75 mm  
W = 242 g  
**V3597**  
A24 = 24



LID 110 mm  
Ø M = 120 mm  
H = 13 mm  
W = 20 g  
**V4602** ♦  
A24 = 24



140 mm - 80 cl\*  
Ø M = 140 mm  
H = 88 mm  
W = 360 g  
**V3158**  
A24 = 24



140 mm - 80 cl\*  
+ LID assembled  
Ø M = 150 mm  
H = 90 mm  
W = 400 g  
**V3594**  
A24 = 24



LID 140 mm  
Ø M = 150 mm  
H = 15 mm  
W = 35 g  
**V4604** ♦  
A24 = 24







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  
**Q 9737** ◆  
 A 48=48



LID 90 mm  
 Ø M = 90 mm  
 H = 9 mm  
 W = 5 g  
**Q3497** ◆  
 A 48=487



**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



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



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

230 mm 2,9 L + LID  
 Ø M = 235 mm  
 H = 110 mm  
 W = 940 g  
**H1154** ○  
 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** ◆  
 A 24=24



**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 = 700g  
**H1152** ○  
 A8=8



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





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




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




**COSMOS**  
 170 mm 1L  
 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




**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 = 240g  
**H1149** ○  
 A12=12



Black Oak



## Flatware range definition

Chef & Sommelier

	BLACK OAK	EZZO	LAZZO
	STAINLESS STEEL 18-10		
	 THICKNESS 5,8 mm (Dinner fork)	 THICKNESS 5 mm (Dinner fork)	 THICKNESS 4 mm (Dinner fork)
Product Description			
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

	VESCA	VOLUTO
	STAINLESS STEEL 18-10	18-0
	 THICKNESS 2,8 mm (Dinner fork)	
Product Description		
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	✓	

# Black Oak <sup>5,8mm</sup> ◯

\* 13/0 - AISI 420

## Chef&Sommelier STAINLESS STEEL

HIGH QUALITY 18/10 - AISI 304



	Thickness 5,8 mm (Dinner fork)	L	Ref	Pack
	A. Steak knife (solid handle)*	240 mm	<b>T 9226</b>	C12/B3
	B. Dinner knife (solid handle)*	230 mm	<b>T 9204</b>	C12/B3
	C. Dinner fork	210 mm	<b>T 9201</b>	C12/B3
	D. Dinner spoon	210 mm	<b>T 9202</b>	C12/B3
	E. Dessert knife (solid handle)*	215 mm	<b>T 9208</b>	C12/B3
	F. Dessert fork	185 mm	<b>T 9205</b>	C12/B3
	G. Dessert spoon	180 mm	<b>T 9206</b>	C12/B3
	H. Soup spoon	180 mm	<b>T 9209</b>	C12/B3
	I. Tea spoon	140 mm	<b>T 9210</b>	C12/B3
	J. Demi tasse spoon	115 mm	<b>T 9211</b>	C12/B3

◯ = Indicative thickness of the table fork and table spoon



# Ezzo <sup>5mm</sup> ◯

\* 13/0 - AISI 420

## Chef&Sommelier STAINLESS STEEL














HIGH QUALITY 18/10 - AISI 304

	Thickness 5 mm (Dinner fork)	L	Ref	Pack
	A. Dinner knife (hollow handle)*	250 mm	<b>T 5203</b>	C12/B3
	B. Dinner knife (solid handle)*	250 mm	<b>T 5204</b>	C12/B3
	C. Dinner fork	210 mm	<b>T 5201</b>	C12/B3
	D. Dinner spoon	210 mm	<b>T 5202</b>	C12/B3
	E. Dessert knife (solid handle)*	220 mm	<b>T 5208</b>	C12/B3
	F. Dessert fork	185 mm	<b>T 5205</b>	C12/B3
	G. Dessert spoon	185 mm	<b>T 5206</b>	C12/B3
	H. Soup spoon	180 mm	<b>T 5209</b>	C12/B3
	I. Tea spoon	140 mm	<b>T 5210</b>	C12/B3
	J. Demi tasse spoon	115 mm	<b>T 5211</b>	C12/B3
	K. Fish knife	205 mm	<b>T 5213</b>	C12/B3
	L. Fish fork	185 mm	<b>T 5212</b>	C12/B3
	M. Lunch knife (solid handle)*	175 mm	<b>T 5215</b>	C12/B3
	N. Lunch fork	155 mm	<b>T 5214</b>	C12/B3
	O. Butter spreader	170 mm	<b>T 5227</b>	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	<b>T4703</b>	C12/B3
	B. Dinner knife (solid handle)*	240 mm	<b>T4704</b>	C12/B3
	C. Dinner fork	210 mm	<b>T4701</b>	C12/B3
	D. Dinner spoon	210 mm	<b>T4702</b>	C12/B3
	E. Dessert knife (solid handle)*	215 mm	<b>T4708</b>	C12/B3
	F. Dessert fork	185 mm	<b>T4705</b>	C12/B3
	G. Dessert spoon	185 mm	<b>T4706</b>	C12/B3
	H. Soup spoon	175 mm	<b>T4709</b>	C12/B3
	I. Tea spoon	140 mm	<b>T4710</b>	C12/B3
	J. Demi tasse spoon	115 mm	<b>T4711</b>	C12/B3
	K. Fish knife	205 mm	<b>T4713</b>	C12/B3
	L. Fish fork	185 mm	<b>T4712</b>	C12/B3
	M. Lunch knife (solid handle)*	175 mm	<b>T4715</b>	C12/B3





	L	Ref	Pack
	D. Lunch fork	155 mm	<b>T4714</b> C12/B3
	E. Butter spreader	165 mm	<b>T4727</b> C12/B3
	F. Steak knife (solid handle)*	240 mm	<b>T0426</b> C12/B3
	G. Serving fork	260 mm	<b>T0416</b> C12/B3
	H. Iced tea spoon	185 mm	<b>T0418</b> C12/B3
	I. Serving spoon	260 mm	<b>T0417</b> C12/B3
	J. Escargot fork	155 mm	<b>T0419</b> C12/B3
	K. Cake fork	155 mm	<b>T0420</b> C12/B3
	L. Oyster fork	145 mm	<b>T0421</b> C12/B3
	M. Sauce spoon	185 mm	<b>T0422</b> C12/B3
	N. Cake server	260 mm	<b>T4723</b> C12/B3
	O. Sauce ladle	180 mm	<b>T0424</b> C1/B6
	P. Soup ladle	280 mm	<b>T0425</b> 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	<b>T 3104</b>	C12/B4
	B. Dinner fork	205 mm	<b>T 3101</b>	C12/B4
	C. Dinner spoon	205 mm	<b>T 3102</b>	C12/B4
	D. Dessert knife (solid handle)*	205 mm	<b>T 3108</b>	C12/B4
	E. Dessert fork	180 mm	<b>T 3105</b>	C12/B4
	F. Dessert spoon	180 mm	<b>T 3106</b>	C12/B4
	G. Soup spoon	175 mm	<b>T 3109</b>	C12/B4
	H. Tea spoon	135 mm	<b>T 3110</b>	C12/B4
	I. Demi tasse spoon	115 mm	<b>T 3111</b>	C12/B4
	J. Fish knife	200 mm	<b>T 3113</b>	C12/B4
	K. Fish fork	180 mm	<b>T 3112</b>	C12/B4
	L. Lunch knife (solid handle)*	190 mm	<b>T 3115</b>	C12/B4
		L	Ref	Pack
	M. Lunch fork	150 mm	<b>T 3114</b>	C12/B4
	N. Steak knife (solid handle)*	240 mm	<b>T 3126</b>	C12/B4
	O. Cake fork	150 mm	<b>T 3120</b>	C12/B2
	P. Escargot fork	150 mm	<b>T 3119</b>	C12/B2
	Q. Oyster fork	145 mm	<b>T 3121</b>	C12/B2
	R. Iced tea spoon	180 mm	<b>T 3118</b>	C12/B2
	S. Serving fork	260 mm	<b>T 3116</b>	C12/B2
	T. Serving spoon	260 mm	<b>T 3117</b>	C12/B2
	U. Sauce spoon	180 mm	<b>T 3122</b>	C12/B4
	V. Cake server	255 mm	<b>T 3123</b>	C12/B2
	W. Sauce ladle	175 mm	<b>T 3124</b>	C1/B6
	X. Soup ladle	280 mm	<b>T 3125</b>	C1/B6

○ = Indicative thickness of the table fork and table spoon



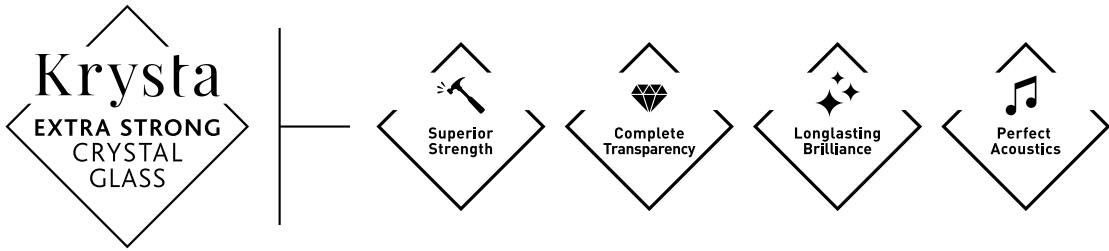
		L	Ref	Pack
	A. Demi tasse spoon	115 mm	<b>T7511</b>	C12/B4
	B. Tea spoon	135 mm	<b>T7510</b>	C12/B4



Vesca



KRYSTA™

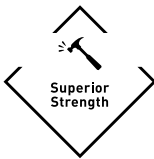


Gastronomy professionals are searching for glasses that satisfy their needs in terms of **perfection and sophistication**.

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.**

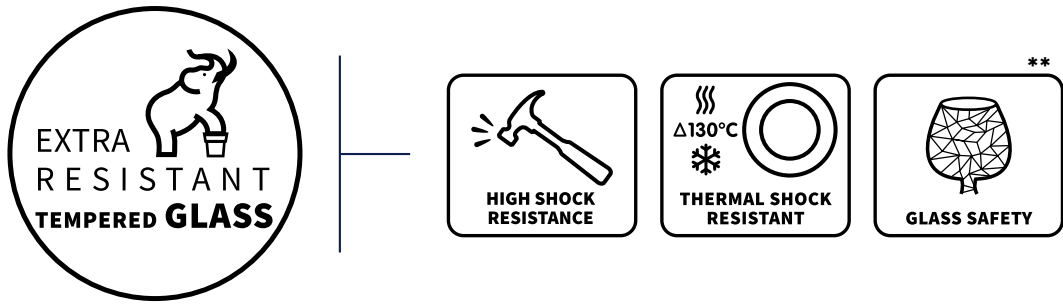
• **Dinner services with lasting sparkle that you will be using for a long time.**



#### 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.

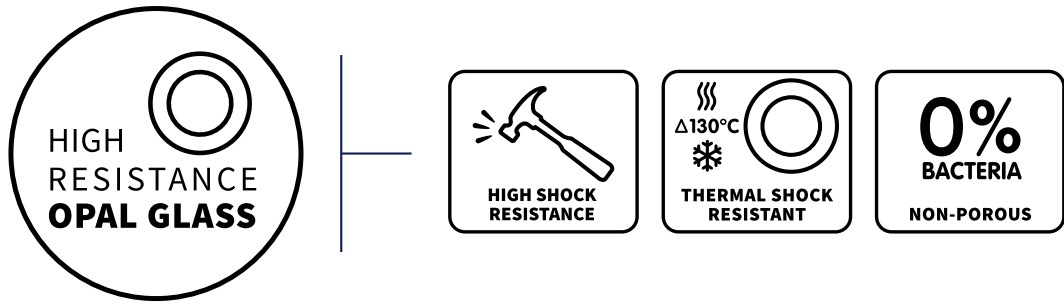


**Tempered products resist to temperature variations till 130°C:**  
they can thus be removed from the oven (or from a salamander) and placed directly in cold water without the risk of breakage.  
\*except for So Urban - thermal shock resistance 110°.



**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      - New York      - Nonic
- Forum      - Norvège      - Eskale
- Granity     - Spirale      - Starline
- Log          - Stacky



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.



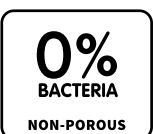
**Fade-resistant surface and pattern**, even after 2,000 industrial dishwashing cycles.



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 - ASI 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 - ASI 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](http://arcoroc.com) - [chefsommelier.com](http://chefsommelier.com)

