

Inspirations

SPRING 2024



THE ART OF PRESENTATION



You're not just setting a table. You're creating an experience, telling a story, sharing a culture – and food is at the heart of it. Food brings people together and connects them to tradition and inspiration.

At Steelite, we believe that tableware should do more than serve your food – it should serve your vision. We design, craft and curate the very best in tableware for chefs and concepts across the globe.

Partnering to create an unmatched range of inspired tabletop experiences where shape, color, texture, light and weight combine to feed the senses. Helping our customers set the stage for their menus and their brands. Elevating presentation to an art.



THE ART OF PRESENTATION



Steelite International is the leading designer, marketer, manufacturer, and supplier of award-winning tabletop, lighting & buffet solutions for the hospitality industry. In this catalog you'll find our newest inspirations, showcasing an impressive array of new products that define the cutting-edge of design and functionality in the hospitality industry. Every page of our Inspirations Catalog is a glimpse into the evolving world of Steelite where innovation and new product development take center stage. For more information, please visit www.steelite.com.

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Recommendations **The Steelite Experience**



Max Ennamany Divisional Vice President, Corporate Beverage • Landry's Inc. &
Rich Penny Vice President of Culinary, Landry's Inc. • Chart House, Landry's Inc. • Annapolis, MD

"Beverage programming has never been more exciting than it is right now. Great innovation, exotic and fresh ingredients, and unique ice forms are all elements to help wow consumers. But, all can be lost if not presented in the right vessel," expressed Max Ennamany. "Steelite is a company who has kept up with those trends with their cutting-edge designs and forward thinking, fully aware of how important glassware is to the cocktail, beer, and wine industry," continued Ennamany. Rich Penny added "As big as this project was, one of the most important elements of it is our relationship that we have with Steelite, they go over and above with anything and everything we need. They bring the product to us, it's almost like they're part of our company because they know what I want, and they've always provided that for me and we're a great partnership. I would never use anyone else."



Elizabeth Blau CEO of Blau and Associates and Co-Owner of Crown Block &
Kim Canteenwalla Principal & Managing Director, Blau & Associates • **Crown Block • Dallas, TX**

“At Blau and Associates, it’s really our responsibility to understand and be ahead of trends and the direction of where our industry is going. Steelite is a great partner in making sure everything that we are doing is on the cutting edge,” expressed Elizabeth Blau. “Steelite has been an incredible partner since I started in the restaurant industry. Their flexibility and customization allow us to truly exhibit our creativity. Steelite is a one-stop solution for us,” continued Blau. Chef Kim Canteenwalla added, “Working with Steelite has always been a pleasure and an honor to do. They’re very accommodating in a great way. I like the versatility of Steelite and what they have to offer.”



Michael Vitiello Owner / Chef • **Ristorante MV** • **Bernardsville, NJ**

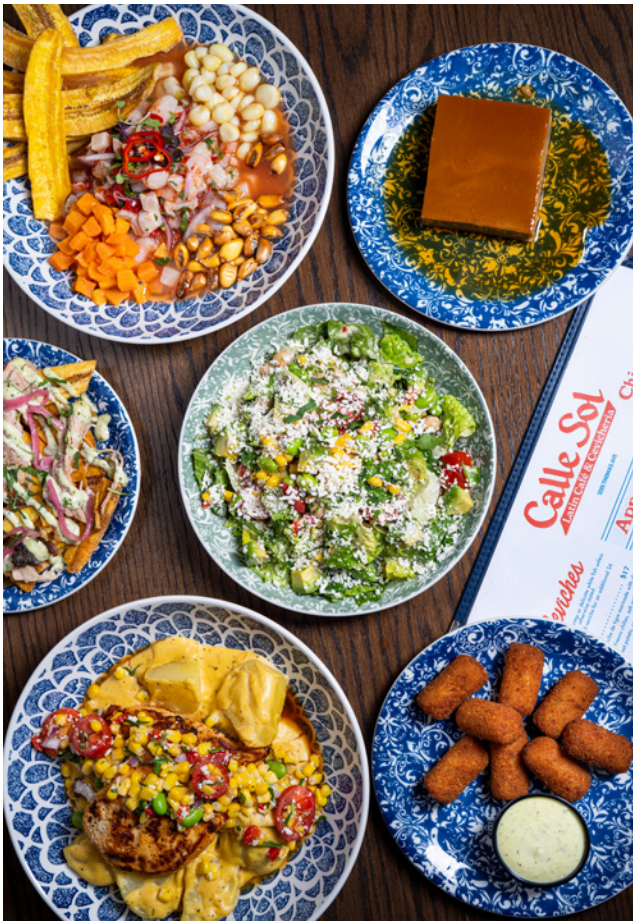
“The dining experience has many factors. To make it more than just an experience and make it a memorable one, theatre and details are a key factor; WE PRIDE OURSELVES ON THAT. Ristorante MV is an evolution from our roots in Brooklyn, NY, as a classical Italian restaurant, to a destination in New Jersey that many people wait months to experience. High-quality products and spirits are essential and showcased by the vessel. When we built MV, the glasses we used were very important to us. A drink does more than get you buzzed; it puts on a show. Working with Steelite, they helped us find glasses that opened the curtain to MV’s cocktail program. From Steelite’s elaborate collection, we selected glasses that are made in Italy. We take pride in representing our culture, and these glasses allow us to do so with every drink we PROUDLY serve.”



Shelby Farrell Chef De Cuisine • Four Flamingos in the Hyatt Regency Grand Cypress Resort • Orlando, FL

“My affinity for Steelite began when I first participated in culinary competitions. I came to appreciate the art of picking the perfect dish and how pairing food and a plate could be pivotal in the final experience, like traditional high art, where the frame one chooses requires as much thought and consideration as the artwork. Steelite has and always will provide me with the perfect framework to add that “je ne sais quoi” that elevates my food to the next level.”

Recommendations **The Steelite Experience**



Anthony Mossa Executive Chef • Calle Sol Latin Café & Cevicheria • Charlotte, NC • FS Food Group

“Calle Sol is a café that specializes in the perfect blend of Cuban & Latin cuisine. I used the say that our plates looked like doilies, but I have grown to love them. The more people talk about our food and their experience with Peruvian cuisine, the more it reminds them of their grandmother’s cooking; and the plates help make that connection. The platform we are serving our food on looks like your grandmother’s china, so it’s nostalgic and creates an opportunity to remember your loved ones, and I think that’s really cool.”



Marc Jacksina Executive Chef • Little Mama's Italian • Charlotte, NC • FS Food Group

"Little Mama's is an Italian American Restaurant owned & operated by FS Food Group. We pride ourselves on authenticity, so using a plate that's in harmony with the food creates the perfect partnership. The dining room has a traditional feel, and that's what we wanted our plates to represent. The Homer Laughlin plates are the perfect thickness, and they maintain the proper temperature of our hot & cold foods. The thing I like most about the food here is that it creates a sense of community where people come together and enjoy quality Italian food; and I can't imagine the spaghetti & meatballs looking any more perfect than in the bowl that we have from Steelite. The Owner, Frank Scibelli, has been a longtime lover of Homer Laughlin China, and when Steelite purchased the company, it opened the opportunity to expand and look for new dinnerware ideas. Having plates that match our newly designed menus and knowing you have access to a vast portfolio of plates makes our lives and the creative process so much better."

Recommendations The Steelite Experience



Duane Nutter Chef • **Reggie Washington** Partner • **Greg Best** Partner • **Southern National** • Atlanta, GA

Chef Duane Nutter, "The main reason I keep using Steelite is because of its durability. Some pieces can be elegant, and some pieces can be used every day, but still have a slice of sophistication to them. Steelite can cover that lane, if you want to be fast casual, or super fine dining, you can find it all under one roof." Reggie Washington adds, "Their quality glassware really made the cocktails stand out, while all the plates & flatware elevated my mind on proper tableware. I was blown away by the choices in the catalog, and how much of a difference the products made to the dining experience we wanted."



Greg Best Owner / Head Bar Keep • Ticonderoga Club • Atlanta, GA

“Ticonderoga Club, or TC, is an intimate little tavern that delivers unbelievable food and fantastic cocktails, all in a very unassuming casual environment with happy vibes. What I cherish most about Steelite is the creativity and innovation that’s always in play in their glassware & tabletop settings. When you walk into TC and look behind our bar, you see shelves of glassware instead of liquor bottles. Steelite gives us that ability because of the wide diversity in the portfolio and the beauty of each individual piece. And what’s wonderful about the plates and the other tabletop, it’s the same deal. When you eat food off a Steelite plate you are immediately reminded of the quality level and of the care that was taken, not just in the food, but the presentation piece of the food that is being put before you – and that matters to us. Every detail matters.”

Recommendations **The Steelite Experience**



Darryl Smith Corporate Executive Chef • Copeland's • New Orleans, LA

"At Copeland's, it is important to find platerware to honor the legacy and rich flavors of Creole cuisine. For our 40th Anniversary, we decided to do a complete brand refresh. This included logos, uniform changes, restaurant remodels, glassware, platerware and more. After extensive industry experience and reviewing various brands, we opted for Steelite as our preferred choice for elevated platerware. The vibrant colors and design not only elevate the presentation but perfectly complement the flavors in our Creole dishes. The brightness it brings to our tables adds an extra layer of excitement, enhancing the dining experience for our guests. Steelite has truly captured the essence of our cuisine and made our anniversary celebrations even more special."



Eric Ivy Chef De Cuisine • Emeril's Brasserie • New Orleans, LA

"Emeril's Brasserie is a family-friendly restaurant located inside of Caesars New Orleans. I think that Steelite is beautiful, and most of the plates have their own design, which makes the dishes look better. I really like the variety that Steelite offers; we have some plates that are matte, some with designs, some that are textured, but all of which help elevate the food. And the durability is unmatched. It's nice to have a different plate for each dish, so each plate goes on an individual station and the cooks know exactly what they need. Plus, they hold up much better to the heat. The GenWare is spectacular, it can go into a 500-degree oven, get washed, come out, and it still looks brand new."

Recommendations The Steelite Experience



Phil Siudak Owner & Soo Ahn Executive Chef / Owner • Adalina • Chicago, IL

Phil Siudak expresses, "Adalina is a modern, chef-inspired Italian restaurant located in Gold Coast of Chicago. We've used Steelite here since day one and it has been a very wise move on our part. The capability of the team to design what we want has been impeccable, while the durability of the plateware, glassware, and flatware is second to none. The accessibility of going to the showroom right away is a key part to our partnership, and it's great to work with the team." Chef Soo Ahn adds, "We all eat with our eyes, and having the correct plate for each dish is very vital to bringing the dish together. Steelite offers a lot of variation so we can select the perfect plate for each dish."



Michael Gulotta Executive Chef / Partner • Tana • New Orleans, LA

"I have a long and illustrious relationship with Steelite. The most amazing part for me is the personal relationships I've formed. They have always been really good at making sure I have what I need to be successful, and the timelines are incredibly short and Steelite understands that. I also choose Steelite for the quality of their products. They always work hard to produce new designs that are more and more beautiful, and they're durable. Plus, they stack! When you're running a busy kitchen, it's so important that plates stack, and the fact that they lock in place is a game changer. And now at Tana, we use their glassware as well - it's elegant, durable and doesn't break."

Recommendations **The Steelite Experience**



Jaysen Euler Chief Operating Officer • **Scott Harris Hospitality** • Chicago, IL

"My relationship with Steelite is over a decade long, and over the last few years, it has blossomed into a great partnership. Having more than 7 restaurant concepts in the Chicago area, we use Steelite dinnerware, glass, and flatware in all of them. They take my crazy, out of the box ideas and bring them the life. It feels like family. We go into their showroom, pull things off the walls, and create table setups for new concepts. They do a great job with customization and integrating different colors on their plates & glassware, and we trust them to create our ideas completely from scratch. With Steelite, the possibilities are endless and considering all the brands they encompass, you can create the perfect concept from start to finish without having to go anywhere else."



Jeremy Tannehill Vice President of Food & Beverage, DineAmic Hospitality • **Fioretta** • **Chicago, IL**

"Fioretta, meaning little flower, is the newest addition to DineAmic Hospitality portfolio, where Chicago steakhouse meets Old-World Italian. This beautiful restaurant is all wood burning, which brings a different layer to everything it touches. Not only do we want the best beef, and the freshest vegetables, but we want to put it on beautiful plateware and glassware. For me, Steelite is the Cadillac of plateware. You look under a plate every time you go to a restaurant and you see Steelite. Our company has grown to pay a lot of attention to detail, and it was a natural evolution to find such good craftsmanship with Steelite. They have a very high bar with what they use and the people they work with, and it was a fit that just made sense. Our custom plates with the Fioretta logo are beautiful, and they sit at every seat. We wanted this plate to be special since it's the first thing you see when you sit down."

Recommendations The Steelite Experience



Donald Walker Executive Chef • Nisos Prime • Chicago, IL

“Steelite offers a diverse selection which has resulted in fun and creative plating opportunities for me at Nisos Prime, ranging from our bone in filet and king crab merus, to our homemade pasta. I’ve been working with Steelite for more than a decade, and their outstanding customer service and support make collaborating with both the representatives and their products a genuine pleasure. Steelite has an amazing variety, durability, and aesthetic appeal that never fail to impress. The brand truly does offer something for everyone. The quality of Steelite’s products are instrumental in presenting visually appealing dishes to our guests, allowing us to showcase the excellence of Nisos Prime.”



Salvatore “Sal” Lo Cascio Pizzaiolo, Ballyhoo Hospitality • DeNucci’s • Chicago, IL

“I was born into a simple family where cooking was an everyday thing, the food was always made with simple, fresh ingredients. At DeNucci’s, we are very old-school Italian, and the Steelite plates help us embrace that concept. The first time I saw the Steelite plates, I fell in love immediately. People eat with their eyes and the plates are the perfect match with the food we are making here. They’re very traditional and remind me of what it was like at home when I was a kid. The silverware, the glasses, and the plates remind me of the flavors and bring back fond memories. We’re not just plating on any plate, we chose these Steelite plates because we want to bring the old ambiance and memories to our guests. DeNucci’s is not only known for good food and experiences, but also for our hospitality. The most important thing when our guests walk into the restaurant is a warm welcome, good food, and generosity. We chose these plates to represent that.”

Recommendations **The Steelite Experience**



Hsing Chen Chef/Owner, Eat Well Hospitality • **Asador Bastian** • **Chicago, IL**

“The restaurant group, Eat Well, was founded by my husband and I, and we have two small restaurants, Asador Bastian & Andros Taverna. I grew up in a family that was always centered around food. The cuisine at Asador is inspired by the Basque Region of Spain. I love that we feature the best steaks that we can find from all over the country, and we source the best seafood from Europe and local areas. I remember when we opened our first restaurant in the middle of a global pandemic, Steelite was very supportive and treated us with kindness. They were so supportive as if they were working with a huge restaurant group, but as a small business, we still received the same type of treatment. When opening a restaurant there are so many things to worry about and always a lot of things to coordinate, but when working with Steelite, everything is so organized, they work with our timelines, and it’s never a concern if our flatware and plates will be here on time.”



Doug Psaltis Chef/Owner, Eat Well Hospitality • **Andros Taverna** • Chicago, IL

"The cuisine at Taverna is straightforward Greek; it's homey, and we have some great recipes from my grandmother that chased the nostalgic flavor profile, as fresh as can be, and healthy. Every time I'm looking for new plates, new ideas, and working on new concepts, it always starts with the plateware, stemware, and flatware. We're fortunate to have the National Restaurant Show here in Chicago every year, and I'm always back to Steelite. It's my first stop and last stop for anything I'm creating. The Steelite plates frame our work. It's important that we're honest, intentional and transparent, and the plateware, flatware, and stemware have the same characteristics that help us tell that story. I couldn't pick a better partner to work with."



Contemporary platform for today's banqueting

Alina mimics the simplicity, linearity and restraint of Japanese design coupled with an easy-going, approachable, and casual style that embodies the Scandinavian way of life. The embossment draws the eye towards the center of the piece, giving gravitas and focus to the chef's creativity. Alina delivers an interplay of light and line which provides a relaxed and contemporary platform for today's banqueting and upscale dining.

NEW ☆☆☆☆ **Alina**



Mid Rim Plate
9119C1230 D 11 3/4"
 (Plate Cover 5379S805)
9119C1231 D 10 5/8"
 (Plate Cover 5379S802)
9119C1232 D 10"
 (Plate Cover 5379S825)
9119C1233 D 9"
 (Plate Cover 5379S821)
9119C1234 D 8"
9119C1235 D 6 1/4"



Gourmet Plate Large Well
9119C1220
 D 11 1/4"
 (Plate Cover 5379S784)



Gourmet Plate Medium Well
9119C1221
 D 11 1/4"
 (Plate Cover 5379S784)



Gourmet Plate Small Well
9119C1222
 D 11 1/4"
 (Plate Cover 5379S784)



Gourmet Coupe Plate
9119C1223
 D 11"
 (Plate Cover 5379S796)



Gourmet Accent Plate
9119C1227
 D 8"



Oval Plate
9119C1240
 L 13" W 10 1/4"



Gourmet Deep Rim Bowl
9119C1226
 D 11 1/4" H 1 3/4" (1 qt)
 (Plate Cover 5379S784)



Gourmet Rim Coupe Bowl
9119C1224
 D 11 1/4" H 1 3/4" (31 oz)
 (Plate Cover 5379S784)



Gourmet Deep Coupe Bowl
9119C1225
 D 11" (1 1/2 qt)
 (Plate Cover 5379S784)



Mid Rim Bowl
9119C1260
 D 9 1/2"
 (12 oz)



Bowl
9119C1262
 D 6 1/4" H 2 7/8"
 (27 oz)



Bowl
9119C1263
 D 5 1/4" H 2 1/2"
 (17 oz)



Bowl
9119C1264
 D 4" H 2 1/4"
 (7 oz)



Bowl
9119C1261
 D 6 1/2" H 2"
 (18 oz)



Soup Cup Stacking
9119C1252
 L 4 1/4" H 2 1/4"
 (10 oz)



Cup Stacking
9119C1250 L 4 1/4" H 2 5/8" (7 1/2 oz)
9119C1255 L 3 3/8" H 1 7/8" (3 oz)
 Saucer
9119C1242 D 6" (Fits C1250)
9119C1243 D 5" (Fits C1255)



Cup
9119C1251 H 3 1/4" (8 oz)
9119C1258 H 1 7/8" (3 oz)
 Saucer
9119C1242 D 6" (Fits C1251)
9119C1243 D 5" (Fits C1258)



Mug
9119C1253
 L 4 3/4" H 3 1/2" (10 oz)
 Saucer
9119C1242
 D 6" (Fits C1253)



Beverage Pot
9119C1256 L 9" W 3" H 7" (21 oz)
 Beverage Pot Lid
9119C1257 H 1 7/8"



Jug
9119C1254
 L 5" H 4 3/8"
 (5 oz)



Dune

Naturalistic style

Inspired by nature's natural lines, Petra introduces organic aesthetic in popular coupe shapes. The earthly design is lifted by the glaze applied, bringing a contemporary feel to the collection. Petra Dune pairs well with our Steelite Performance Amari range, Brown Dapple and Revolution Sandstone.



Coupe Plate
17710544 D 11"
17710566 D 10"



Coupe Plate
17710567 D 8"
17710568 D 6"



Coupe Bowl
17710569 D 10" H 1 3/4" (1 3/8 qt)
17710570 D 8 1/2" H 1 1/2" (27 oz)



Subtle simplicity with an organic feel

Amari brings light design to the table with neutral tones, Pepper & Dijon. Delicate flecks of glaze decorate the Nordic shapes providing a simple element to complement a variety of menus. This collection is compatible with Petra which brings an organic feel when mixed together.



Nordic Coupe Plate
12150639 D 11"
12150634 D 10"
12150631 D 8"
12150630 D 6 1/2"



Nordic Tray
12150640 L 13 1/2"
12150641 L 11 1/2"
12150642 L 9 1/2"



Bowl
12150484 D 7" H 2 3/4" (1 1/8 qt)
12150482 D 6 1/8" H 2 3/8" (23 oz)
12150481 D 5 1/4" H 2 1/4" (16 1/2 oz)
12150480 D 4 1/2" H 2" (12 oz)



City Mug
12150623 L 4 7/8" W 3 5/8" H 3 3/8" (12 oz)
12150624 L 4 5/8" W 3 3/8" H 3 1/8" (10 oz)
12150626 L 3 5/8" W 2 1/2" H 2 1/4" (4 oz)



Tulip Bowl
12150538
 D 2 3/4" H 1 1/4"
 (2 1/4 oz)

Pepper



Nordic Coupe Plate
12160639 D 11"
12160634 D 10"
12160631 D 8"
12160630 D 6 1/2"



Nordic Tray
12160640 L 13 1/2"
12160641 L 11 1/2"
12160642 L 9 1/2"



Bowl
12160484 D 7" H 2 3/4" (1 1/8 qt)
12160482 D 6 1/8" H 2 3/8" (23 oz)
12160481 D 5 1/4" H 2 1/4" (16 1/2 oz)
12160480 D 4 1/2" H 2" (12 oz)



City Mug
12160623 L 4 7/8" W 3 5/8" H 3 3/8" (12 oz)
12160624 L 4 5/8" W 3 3/8" H 3 1/8" (10 oz)
12160626 L 3 5/8" W 2 1/2" H 2 1/4" (4 oz)



Tulip Bowl
12160538
 D 2 3/4" H 1 1/4"
 (2 1/4 oz)

Dijon



Simple, yet sophisticated

The Nordic region has become synonymous with a chef's skill in utilizing the very best local ingredients to develop a dish, and then presenting them in a sympathetic and contemporary manner. Such an important culinary aesthetic deserves its own platform and the Nordic range encompasses these shared design values. The simple yet sophisticated plate profile allows the chef space to present dishes that can 'breathe' while simultaneously being framed by a deep, gently curving rim. The result is a beautiful surface to showcase some of the most innovative and influential cuisine.



Nordic Coupe **NEW**
11070639
D 11"



Nordic Coupe
11070634
D 10"



Nordic Coupe
11070631
D 8"



Nordic Coupe
11070630
D 6"



Nordic Tray
11070640
L 13 1/2"



Nordic Tray
11070641
L 11 1/2"



Nordic Tray
11070642
L 9 1/2"





Amplify food presentations

Hone the art of presentation with the beautiful black canvas of Nyx from Steelite International. Its dark backdrop will engage the eye of the diner and amplify the colors of any chefs' creation, while a rimless profile offers the chef the ultimate plating area, providing an opportunity to showcase their skills and creativity in the best possible way. Nyx combines drama & sophistication with strength & durability to make an ideal vessel for foodservice.



Nordic Coupe Plate
12050639 D 11" **NEW**
12050634 D 10"
12050631 D 8"
12050630 D 6"



Stack Plate
12050635 D 11 1/4" H 1/2"
12050636 D 10" H 1/2"
12050637 D 8" H 1/2"
12050638 D 6 1/2" H 1/2"



Nordic Tray **NEW**
12050640 D 13 1/2"
12050641 D 11 1/2"
12050642 D 9 1/2"



Stacking Tray
12050559
D 8" H 2" (1 3/8 qt)
12050560
D 6 1/2" H 1 1/2" (21 oz)



Bowl
12050484 D 7" H 2 3/4" (11/8 qt)
12050482 D 6 1/8" H 2 3/8" (23 oz)
12050481 D 5 1/4" H 2 1/4" (16 1/2 oz)
12050480 D 4 1/2" H 2" (12 oz)



City Mug
12050623
L 4 7/8" W 3 5/8"
H 3 3/8" (12 oz)
12050624
L 4 5/8" W 3 3/8"
H 3 1/8" (10 oz)



Minimalist design, intriguing opportunity

Asteria's pristine white surface allows a chef's creativity to shine unimpeded while the deep black band frames the presentation and draws attention to the central focus, the food. Its rimless profile offers intrigue and maximizes the plating area, allowing the elements of each dish to breathe. Designed & created on the robust Steelite alumina-vitrified body, Asteria is sure to withstand the rigors of foodservice.

					
<p>Nordic Coupe Plate 12060639 D 11" NEW 12060634 D 10" 12060631 D 8" 12060630 D 6"</p>	<p>Stack Plate 12060635 D 11 1/4" H 1/2" 12060636 D 10" H 1/2" 12060637 D 8" H 1/2" 12060638 D 6 1/2" H 1/2"</p>	<p>Nordic Tray NEW 12060640 D 13 1/2" 12060641 D 11 1/2" 12060642 D 9 1/2"</p>	<p>Stacking Tray 12060559 D 8" H 2" (1 3/8 qt) 12060560 D 6 1/2" H 1 1/2" (21 oz)</p>	<p>Bowl 12060484 D 7" H 2 3/4" (11/8 qt) 12060482 D 6 1/8" H 2 3/8" (23 oz) 12060481 D 5 1/4" H 2 1/4" (16 1/2 oz) 12060480 D 4 1/2" H 2" (12 oz)</p>	<p>City Mug 12060623 L 4 7/8" W 3 5/8" H 3 3/8" (12 oz) 12060624 L 4 5/8" W 3 3/8" H 3 1/8" (10 oz)</p>

Quanta ☆☆☆☆☆ **NEW**



Geometric elegance

A luxurious blend of geometric design and embossment, Quanta presents a stunning understated elegance through white-on-white printing techniques, complimented with the opulence of copper mica elements. Together, this creates layers of elevated texture to showcase the finest menu creations.

MADE to ORDER

William Edwards ◦ Fine Bone China

WE

WILLIAM EDWARDS
ENGLAND

NEW ☆☆☆☆☆ Quanta



Plate
82125AND0101V1 D 11 3/4"



Plate
82125AND0101V2 D 11 3/4"
82125AND0102 D 10 3/4"
82125AND0103 D 8 3/4"



Plate
82125AND0104
D 6 1/2"



Rectangle Tray
82125AND0136
L 13 1/2" W 6"



Large Rim Bowl
82125AND0132
D 11" H 2 1/8" (21 oz)
(Plate Cover 5379S792)
Rim Bowl
82125AND0105
D 8 3/4" H 1 3/8" (8 oz)



Bowl
82125AND0332
D 5 3/4" H 2 1/8"
(12 3/8 oz)



Condiment Pot
82125AND0249
D 2 1/2" H 1 3/8"
(1 3/4 oz)



Mug
82125AND0281
L 5" W 3 1/4" H 3 1/2"
(12 1/4 oz)



Cup
82125AND0110
L 4 3/8" W 3 3/8" H 2 1/2"
(7 oz)
Saucer
82125AND0211 D 6 3/8"



Coffee Can
82125AND0112
L 3 1/4" W 2 1/4" H 2 1/2"
(3 1/2 oz)
Espresso Saucer
82125AND0152 D 4 3/4"



Oval Teapot 2 Cup
82125AND0337
L 9 1/4" W 3 3/4" H 3 1/2" (19 3/8 oz)
Oval Teapot 2 Cup Lid Only
82125AND0337L



Connoisseur Beverage Pot
82125AND0542
L 7 1/2" W 3 1/4" H 4 3/8" (15 1/4 oz)
Connoisseur Beverage Pot Lid Only
82125AND0542L



Milk Jug
82125AND0340
L 5 3/4" W 2 1/2" H 3 1/4"
(7 3/4 oz)



Oval Sugar
82125AND0335
L 4" W 2 3/8" H 3 1/2" (8 oz)
Oval Sugar Lid
82125AND0341

Items noted "made to order" are non-stock with an initial minimum order quantity (MOQ) a case pack per SKU. Re-orders have an MOQ of a case pack per SKU. Lead time for Signature items is 8 weeks. D=Diameter L=Length W=Width H=Height • All products are measured at max capacity (oz).



Intricate beauty

Inspired by the fine intricacies and beauty of Sea Urchin Shells, Quill brings a new organic look to William Edwards' Signature Collection. Designed on a suite of carefully curated fine bone china profiles, Quill effortlessly frames dishes for high-end service.

MADE to ORDER

William Edwards • Fine Bone China

NEW ☆☆☆☆☆ Quill

WE
WILLIAM EDWARDS
ENGLAND

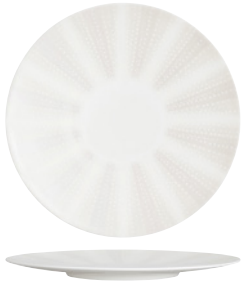


Plate
82134AND0478 D 12 1/4"



Plate
82134AND0480 D 10 3/4"



Plate
82134AND0471 D 8 3/4"

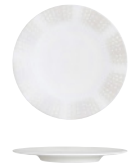


Plate
82134AND0472 D 6"



Deep Coupe Bowl
82134AND0550
D 11 1/4" H 2"
(1 1/2 qt)



Coupe Bowl
82134AND0441
D 9 1/2" H 2"
(21 oz)



Coupe Bowl
82134AND0332
D 5 3/4" H 2 1/8"
(12 3/8 oz)



Mug
82134AND0281
L 5" W 3 1/4" H 3 1/2"
(12 1/4 oz)



Tea Cup
82134AND0436
H 2 1/8" (6 oz)
Saucer
82134AND0109 D 6 3/8"



Teapot
82134AND0467
H 6" (23 oz)
Teapot Lid Only
82134AND0467L



Covered Sugar
82134AND0468
H 2" (6 3/8 oz)
Covered Sugar Lid Only
82134AND0468L



Milk Jug
82134AND0470
H 2"
(7 3/4 oz)

Items noted "made to order" are non-stock with an initial minimum order quantity (MOQ) a case pack per SKU. Re-orders have an MOQ of a case pack per SKU. Lead time for Signature items is 8 weeks. D=Diameter L=Length W=Width H=Height • All products are measured at max capacity (oz).

Hive Blue ☆☆☆☆☆ **NEW**



Adorned with a golden bee motif

Taking inspiration from tea gardens worldwide, this intricately hand-painted design depicts the playful nature of tea plants, whilst delicate scalloped borders and a gold-mica bee motif add a charming touch of elegance. Incorporating a suite of classic shapes, Blue Hive presents all the essentials for a quintessential afternoon tea or a refined dining experience.

NEW ☆☆☆☆☆ **Hive Blue**



Plate
82131AND0101V2 D 11 3/4"
82131AND0103 D 8 3/4"



Plate
82131AND0102 D 10 3/4"
82131AND0104 D 6 1/2"



Rectangle Tray
82131AND0136
L 13 3/8" W 6"



Bowl Coupe
82131AND0441
D 9 1/2" H 2"
(21 oz)



Bowl
82131AND0332
D 5 3/4" H 2 1/8"
(12 1/4 oz)



Condiment Pot
82131AND0249
D 2 1/2" H 1 3/8"
(1 3/4 oz)



Mug
82131AND0281
L 5" W 3 1/4" H 3 1/2"
(12 1/4 oz)



Espresso Cup Footed
82131AND0145
L 3 5/8" W 2 5/8" H 2 1/4" (3 oz)
Espresso Saucer
82131AND0146 D 4 3/4"



Tea For One Cup
82131AND0411A
L 5" W 4" H 2 1/2" (9 oz)
Tea For One Saucer
82131AND0169 D 5 3/4"



Flared Foot Cup
82131AND0562
H 2 1/4" (6 1/4 oz)
Tea For One Saucer
82131AND0169 D 5 3/4"



Tea For One Teapot
82131AND0411B
L 4 7/8" W 4" H 2 3/8" (16 oz)



Teapot 4 Cup
82131AND0415
H 6 1/2" (28 oz)
Teapot 4 Cup Lid Only
82131AND0213



Connoisseur Beverage Pot
82131AND0542
L 7 1/2" W 3 1/4" H 4 3/8"
(15 1/4 oz)



Covered Sugar
82131AND0119
D 4 1/2" (9 oz)
Covered Sugar Lid Only
82131AND0220



Milk Jug
82131AND0120
H 4 1/8"
(9 oz)

Spiro ☆☆☆☆☆ **NEW**



Embossed texture

The Spiro range features clean, geometric linework, which is tapered to draw your guests' gaze naturally toward the center of their plates. A subtle raised texture adds an extra element of understated elegance. The William Edwards range of Bone China is produced to the highest standards, with a bone ash content of 47%, making it extremely durable and giving each piece a bright and luxurious color.



Coupe Plate **82102AND0419** D 11 3/4"
 Coupe Plate **82102AND0244** D 10 1/2"
 (Plate Cover 5379S795)
 Coupe Plate **82102AND0163** D 8 1/4"
 Coupe Plate **82102AND0421** D 6 1/2"



Rectangle Tray **82102AND0136**
 L 13 3/8" W 6"



Bowl **82102AND0441**
 D 9 1/2" H 2"
 (21 oz)



Bowl **82102AND0332**
 D 5 3/4" H 2 1/8"
 (12 1/4 oz)



Condiment Pot **82102AND0249**
 D 2 1/2" H 1 3/8"
 (1 3/4 oz)



Mug **82102AND0281**
 L 5" W 3 1/4" H 3 1/2"
 (12 1/4 oz)



Tea Cup Can **82102AND0110**
 L 4 3/8" W 3 3/8" H 2 1/2" (7 oz)
 Saucer **82102AND0211** D 6 3/8"



Coffee Can **82102AND0112**
 L 3 1/4" W 2 1/4" H 2 1/2" (3 1/2 oz)
 Espresso Saucer **82102AND0152** D 4 3/4"



Tea For One Cup **82102AND0411A**
 L 5" W 4" H 2 1/2" (9 oz)
 Tea For One Saucer **82102AND0169** D 5 3/4"



Tea For One Teapot **82102AND0411B**
 L 4 7/8" W 4" H 2 3/8" (16 oz)
 Tea For One Teapot Lid Only **82102AND0411BL**



Tea For One Set **82102AND0411**
 L 4 7/8" W 4" H 2 3/8"
 (16 oz)
 Teapot, Teacup & Saucer



2 Cup Oval Teapot **82102AND0337**
 L 9 1/4" W 3 3/4" H 3 1/2"
 (19 3/8 oz)
 2 Cup Oval Teapot Lid Only **82102AND0337L**



Milk Jug **82102AND0340**
 L 5 3/4" W 2 1/2"
 H 3 1/4" (7 3/4 oz)



Oval Sugar **82102AND0335**
 L 4" W 2 3/8" H 3 1/2" (8 oz)
 Oval Covered Sugar Lid **82102AND0341**

Lahari ☆☆☆☆☆ **NEW**



High end dining experience

Composed of classic and contemporary shapes, the Lahari Collection radiates a minimalist yet sophisticated design that gently orchestrates an impressive stage for culinary excellence. A delicate wave-like pattern proudly adorns each piece, offering a lustrous shimmer through a raised white mica that effortlessly coordinates a desired dining experience. Ideal for banqueting and upscale catering, Lahari presents a fresh and timely appeal for both contemporary and traditional dining rooms.

NEW ☆☆☆☆☆ **Lahari**



Plate
82132AND0101 D 13 1/2"



Plate
82132AND0548 D 11 1/4"



Plate
82132AND0102 D 10 3/4"



Plate
82132AND0103 D 8 3/4"



Plate
82132AND0104 D 6 1/2"



Rectangle Tray
82132AND0136
L 13 3/8" W 6"



Deep Coupe Bowl
82132AND0550
D 11 1/4" H 2" (1 1/2 qt)



Bowl
82132AND0441
D 9 1/2" H 2" (21 oz)



Rim Bowl
82132AND0105
D 8 3/4" H 1 3/8" (8 oz)



Bowl
82132AND0332
D 5 3/4" H 2 1/8" (12 3/8 oz)



Condiment Pot
82132AND0249
D 2 1/2" H 1 3/8" (1 3/4 oz)



Stacking Soup Cup
82132AND0551
D 4" H 2 1/4" (10 oz)



Stacking Cup
82132AND0554
L 4 1/4" W 3 1/8" H 2" (7 1/2 oz)
Tea Saucer/ Soup Stand
82132AND0107 D 6 3/8"



Tea Cup Can
82132AND0110
L 4 3/8" W 3 3/8" H 2 1/2" (7 oz)
Saucer
82132AND0211 D 6 3/8"



Coffee Can
82132AND0112
L 3 1/4" W 2 1/4" H 2 1/2" (3 1/2 oz)
Espresso Saucer
82132AND0152 D 4 3/4"



Mug
82132AND0281
L 5" W 3 1/4" H 3 1/2" (12 1/4 oz)



Connoisseur Beverage Pot
82132AND0542
L 7 1/2" W 3 1/4" H 4 3/8" (15 1/4 oz)
Beverage Pot Lid
82132AND0542L



Oval Teapot 2 Cup
82132AND0337
L 9 1/4" W 3 3/4" H 3 1/2" (19 3/8 oz)
Teapot 2 Cup Lid
82132AND0337L



Milk Jug
82132AND0340
L 5 3/4" W 2 1/2" H 3 1/4" (7 3/4 oz)



Oval Sugar
82132AND0335
L 4" W 2 3/8" H 3 1/2" (8oz)
Oval Sugar Lid
82132AND0341

RENE OZORIO

Rene Ozorio ◦ Porcelain

Atelier ☆☆☆☆



Jamie Simpson Executive Chef • The Chef's Garden Milan, OH



“In praise of shadows” ~Jun’ichiro Tanizaki

Atelier: the name evokes the hand of craftsmen and the tradition of artisanal fabrication. The realization of this fluid optical design was through the collaboration with artisans, who hand carved the models for each piece. The calculation of the embossment and the glazing produces an effect of ebbing water in the tide pools. Designed with fine dining in mind, the lightness in weight and porcelain color speak of quality and craftsmanship. “Atelier is inspired by nature, light and shadows. I was reminded of the days by the sea, watching the changes in the sand & pools of water brought by the ebb & flow of the tides. The element of water in motion.” ~ Rene Ozorio



Signature Coupe Plate
61192ST7904 D 11 1/4"
 (Plate Cover 5379S784)
61192ST7910 D 10 5/8"
 (Plate Cover 5379S786)
 Coupe Plate
61192ST7914 D 6"



Signature Plate
61192ST7901
 D 11 1/4" (6 3/4" Well)
 (Plate Cover 5379S784)



Signature Plate
61192ST7902
 D 11 1/4" (5 1/2" Well)
 (Plate Cover 5379S784)



Signature Plate
61192ST7903
 D 11 1/4" (4 1/2" Well)
 (Plate Cover 5379S784)



Plate
61192ST7905 D 10 5/8"
 (Plate Cover 5379S786)
61192ST7906 D 9 1/2"
61192ST7907 D 8"
61192ST7908 D 6 3/4"



Low Coupe Bowl **NEW**
61192ST7930
 D 11 1/4" H 1 5/8" (1 1/2 qt)
61192ST7931
 D 10 1/4" H 1 1/2" (32 oz)
 Available Summer 2024



Pasta/Salad Wing Bowl
61192ST7921
 D 11 1/4" H 2" (10 oz)
 (Plate Cover 5379S784)
61192ST7922
 D 10 1/2" H 2" (5 1/4 oz)



Side Wing Bowl
61192ST7923
 D 9 1/2" H 1 7/8" (3 3/4 oz)
61192ST7924
 D 8 1/4" H 1 3/4" (2 1/2 oz)



Stacking Bouillon Cup
61191ST7873
 (11 oz)
 Saucer
61192ST7948 D 6"



Stacking Mug
61191ST7868
 L 4 1/2" W 3 1/8" H 3 7/8"
 (11 oz)
 Saucer
61192ST7948 D 6"



Stacking Coffee Cup
61191ST7869
 L 4 5/8" W 3 5/8" H 2 1/2"
 (7 oz)
 Saucer
61192ST7948 D 6"



Stacking Espresso Cup
61191ST7870
 L 3 1/2" W 2 5/8" H 2 1/8"
 (4 oz)
 Saucer
61192ST7950 5"



Coffee Cup
61191ST7846
 W 4 5/8" L 3 1/2" H 2 5/8"
 (8 1/2 oz)
 Saucer
61192ST7948 D 6"



Demi Cup
61191ST7849
 W 3 1/4" L 2 1/2" H 2"
 (3 oz)
 Saucer
61192ST7950 5"



Tea Cup
61191ST7847
 W 5" L 4" H 2 1/4"
 (8 1/2 oz)
 Saucer
61192ST7948 D 6"



Folio ◦ Porcelain

Available Summer 2024

FOLIO

Adelina ☆☆☆☆ **NEW**



Frame culinary creations with style

Experience the timeless elegance of Folio Adelina, offering a classic vintage aesthetic in any dining occasion from casual to fine dining. Crafted with a crisp and clean design, Adelina serves as the perfect canvas for showcasing a diverse array of culinary creations. The scalloped rims are slightly angled, not only to provide an ease of handling for servers but, to also show a captivating dimensional effect, framing each creation with style.



NEW ☆☆☆☆

Adelina

FOLIO



Rim Plate
6252FP810 D 11 1/4"
(Plate Cover 5379S784)



Rim Plate
6252FP811 D 10 1/4"
(Plate Cover 5379S791)



Rim Plate
6252FP812 D 9"



Rim Plate
6252FP813 D 6 1/2"



Oval Platter
6252FP817 L 13" W 10 1/2"
6252FP818 L 9" W 6 3/4"



Rim Pasta Bowl
6252FP815
D 11" H 2" (19 oz)
(Plate Cover 5379S801)



Rim Soup Bowl
6252FP814
D 9 3/4" H 2" (15 oz)
(Plate Cover 5379S806)



Rim Fruit Dish
6252FP816
D 5 1/2" H 1 3/4" (5 oz)



Bouillon Cup/Sugar
6252FP819 L 3 7/8" H 2 1/2" (8 oz)
Saucer
6252FP821 D 6 1/2" (Fits FP819)



Coffee Cup
6252FP820 L 4 3/4" W 3 7/8" H 2 1/2" (8 oz)
Saucer
6252FP821 D 6 1/2" (Fits FP820)



Espresso Cup
6252FP822 L 3 5/8" W 3" H 2 1/2" (3 oz)
Saucer
6252FP823 D 5" (Fits FP822)



Handled Creamer
6252FP824
L 3 7/8" W 2 7/8" H 3" (5 oz)

Carnaby ☆☆☆☆ **NEW**



Authentic, on-trend stoneware

Inspired by the iconic shopping & food scene of Carnaby Street in London's Soho, Carnaby by Maham Studio is a collection of authentic, one-of-a-kind stoneware pieces that are vitrified to meet the needs of commercial food service. Featuring a stackable, flared coupe shape, each piece is unique, showcasing variations in color intensity and texture that add a distinctive touch to any table. Carnaby Dove emulates a Japanese brush technique called Hakeme, where an artisan applies a white glaze with tiny brown flecks to create a multi-dimensional, unfinished rustic look. While Carnaby Teal is a blend of blue and green hues that complement a wide range of Steelite products. Elevate any dining experience with the charm and versatility of Carnaby.

Dove



Coupe Plate
6219RT020
D 10 5/8" H 1"



Plate
6219RT021
D 8 5/8" H 1"



Oval Platter
6219RT022
L 12" W 8" H 3/4"



Oval Platter
6219RT023
L 11" W 5 1/2" H 7/8"



Oval Platter
6219RT024
L 8" W 6" H 3/4"



Bowl
6219RT025
D 9" H 2"
(1 qt)



Bowl
6219RT026
D 7 3/4" H 1 5/8"
(20 oz)



Bowl
6219RT027
D 4" H 1 3/8"
(4 oz)



Cup
6219RT028
D 2 3/4" H 2 7/8"
(5 oz)



Mug
6219RT031
L 5 1/8" W 4" H 3 1/2"
(14 1/2 oz)

Teal



Coupe Plate
6218RT020
D 10 5/8" H 1"



Plate
6218RT021
D 8 5/8" H 1"



Oval Platter
6218RT022
L 12" W 8" H 3/4"



Oval Platter
6218RT023
L 11" W 5 1/2" H 7/8"



Oval Platter
6218RT024
L 8" W 6" H 3/4"



Bowl
6218RT025
D 9" H 2"
(1 qt)



Bowl
6218RT026
D 7 3/4" H 1 5/8"
(20 oz)



Bowl
6218RT027
D 4" H 1 3/8"
(4 oz)



Cup
6218RT028
D 2 3/4" H 2 7/8"
(5 oz)



Mug
6218RT031
L 5 1/8" W 4" H 3 1/2"
(14 1/2 oz)



Unique, natural, extraordinary

The Potter's Collection by Robert Gordon includes an exciting and informal assortment of plates, platters, bowls and accessories in three unique colors: Pier, Shell and Storm. Each color has a distinct finish that is stunning on its own or can be beautifully mixed to create an unforgettable tabletop. The reactive glaze on Pier & Storm ensures that no two pieces of this Australian-designed porcelain will be exactly alike, and Pier's neutral taupe and Storm's deep blue color intensity varies from piece to piece. Shell features a satin, creamy-white finish with tiny flecks of dark brown throughout, making it the perfect canvas for your food presentation.





Potter's Collection



Organic Coupe Plate
RG095 D 11"
RG096 D 9 1/4"
RG097 D 7 1/2"



Stack Plate
RG090 D 10 5/8"
RG091 D 9"
RG093 D 6 1/4"
(Lid for Stack Bowl RG094)



Plate
RG015 D 10 1/2"
RG009 D 9 1/8"
RG017 D 7 1/2"



Rectangle Tray
RG018 L 15" W 7"
RG019 L 10" W 6"



Oval Platter
RG020 L 15 1/2" W 11"
RG021 L 14" W 10"
RG022 L 12 1/4" W 8 3/4"



Bowl
RG006
D 11 3/8" H 2 1/2"
(2 qt)



Bowl
RG004
D 9" H 2"
(1 1/4 qt)



Deep Bowl
RG007
D 7 7/8" H 2 3/8"
(1 qt)



Bowl **NEW**
RG108* D 6" H 2 3/8" (20 1/4 oz)
RG109* D 5 1/4" H 2 1/8" (13 1/2 oz)
RG110* D 4" H 2 1/4" (10 oz)
Available Fall 2024



Round Deep Tray
RG003
D 6 1/2" H 1 1/2"
(18 1/2 oz)



Stack Bowl
RG094
D 6 1/4" H 1 3/4"
(17 oz)



Round Tray
RG002
D 6 1/2"



Deep Tray
RG099
D 5 1/8" H 1 1/2"
(10 1/4 oz)



Coupe Dish
RG010
D 7 1/4" H 1 1/2"



Coupe Dish
RG001
D 5" H 1"



Handled Deep Tray
RG008
L 6 5/8" W 5 1/8" H 1 1/2"
(10 1/4 oz)



Handled Crock
RG014
L 5 3/8" W 4" H 2 1/2"
(9 oz)



Ramekin
RG005
D 3 3/8" H 2 1/8"
(6 oz)



Condiment Tray
RG012
D 3 1/8" H 1"
(2 1/2 oz)



Oil Dish
RG011
L 3 7/8" W 3 3/8" H 1"
(2 oz)



Stack Dish
RG098
D 2 1/2" H 1 1/4"
(1 3/4 oz)



Spice Dish
RG013
L 2 5/8" W 2 3/8" H 7/8"
(1 oz)



Mug
RG016
L 5 1/8" W 3 3/4" H 3 3/4"
(11 3/4 oz)



Cappuccino Cup
RG026* L 5 1/4" W 3 5/8" H 3" (11 1/2 oz)
Coffee Cup
RG025* L 4 3/4" W 3 1/2" H 2 1/2" (9 oz)
Saucer
RG027* D 6" (Fits RG026, RG025)



Espresso Cup
RG023* L 3 5/8" W 2 1/2" H 2 1/4" (3 oz)
Saucer
RG024* D 5"



Sugar Pot
RG080*
D 3" H 2 1/4"
(6 oz)



Creamer
RG029*
L 3 3/8" W 3" H 2 3/4"
(6 oz)

*Denotes items only available in Pier and Storm

D=Diameter L=Length W=Width H=Height • All products are measured at max capacity (oz). For further details contact your customer service rep.



Natural & eclectic

The Adelaide Collection from Robert Gordon consists of a reactive glaze finish on embossed porcelain wares. Birch, with its crackled glaze effect is fired three times in order to achieve the glossy translucent, creamy white color with the natural clay body showing underneath. Brown reactive glaze edges and embossments create an incredible color contrast, ultimately framing the food presentation.



Jamie Simpson Executive Chef & Dario Torres Chef de Cuisine
The Chef's Garden Milan, OH

Birch



Plate
6162RG120 D 10 3/8"
6162RG121 D 8 1/2"
6162RG122 D 6 1/2"



Coupe Plate **NEW**
6162RG141 10"
6162RG140 8"
6162RG139 6"



Oval Platter
6162RG129 L 13 3/4" W 10 3/4" H 1"



Oblong Tray
6162RG128 L 11 7/8" W 6 1/4" H 11/8"
6162RG127 L 9 3/4" W 5 5/8" H 1"
6162RG126 L 7 1/4" W 4 3/4"



Presentation Bowl
6162RG133
D 10 3/8" H 2" (31 oz)



Bowl
6162RG123 D 8 1/2" H 2 1/2" (1 1/4 qt)
6162RG124 D 6" H 2 1/8" (16 oz)
6162RG125 D 5 1/4" H 1 7/8" (10 oz)



Fry Cup
6162RG130
D 3 1/2" H 3"
(8 oz)



Condiment Dish
6162RG131
D 3 1/8" H 1 3/8"
(2 1/2 oz)



Coffee Mug
6162RG134
L 4 3/4" W 3 5/8" H 3 1/2" (10 1/2 oz)
Coffee Cup
6162RG135
L 4 3/4" W 3 5/8" H 3" (8 3/4 oz)
Double Well Saucer
6162RG136 D 6 1/2"
(Fits RG130, RG132, RG134, RG135)



Espresso Cup
6162RG137
L 3 1/2" W 2 7/8" H 2 1/4"
(3 3/4 oz)
Saucer
6162RG138 D 4 1/2"



Mug
6162RG132
L 5" W 4" H 3 5/8"
(14 oz)



Durable & stackable melamine

Add a refreshing twist to outdoor dining with Blue Lagoon by Creations. Aptly named for its soothing aqua hue, Blue Lagoon is an extension of the Cali Collection, and provides a lightweight & stacking solution for foodservice operators. Made of durable melamine, Cali is ideal for poolside and patio dining, while adding a pop of color to any presentation.



Blue Lagoon



Round Plate
7186TM503 D 10 3/4" H 3/4"
7186TM502 D 8 1/4" H 3/4"
7186TM505 D 6 1/2" H 1 1/4"
7186TM504 D 4 7/8" H 1"



Rectangular Tray
7186TM521
L 14 1/2" W 7" H 1"



Round Bowl
7186TM517
D 7" H 2"
(16 1/2 oz)



Round Bowl
7186TM516
L 5" H 1 7/8"
(9 1/2 oz)



Round Dish
7186TM511
D 2 7/8" H 1 1/4"
(2 oz)



Catherine Hurand ◦ Glass

Available Summer 2024

Shadows ☆☆☆☆ **NEW**



Jamie Simpson Executive Chef & **Dario Torres** Chef de Cuisine
The Chef's Garden Milan, OH



Where shadows meet, magic begins

This sleek and minimal collection invites us into a world of graphic elegance. Transparency and opacity merge in this innovative design, where glasswork plays with light, ensuring each piece is uniquely captivating. Shadows by Catherine Hurand is inspired by black & white film aesthetics, sepia tones, shades of gray, and transparency that provokes a fresh perspective on light, taste, and color. With a clean and clear surface after each wash, Shadows provides chefs with a groundbreaking platform for creativity and presentation.

Available Summer 2024

Catherine Hurand ◦ Glass



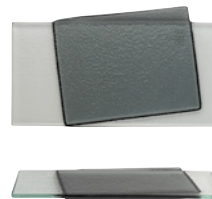
NEW ☆☆☆☆ **Shadows**



Rectangle Tray
Grey and Dark Grey
6590B932
L 9 3/8" W 6 1/4" H 3/8"



Rectangle Tray
Bronze and Grey
6590B931
L 8 5/8" W 5 1/2" H 3/8"



Rectangle Tray
Grey and Clear
6590B930
L 7 7/8" W 4 3/4" H 3/8"

D=Diameter L=Length W=Width H=Height • All products are measured at max capacity (oz). For further details contact your customer service rep.



Diverto **NEW**

Classic, yet modern elegance

The Diverto Collection is an innovative approach to a professional product line of ultra-lightweight glassware. Combining classic shapes with modern & slim stems, Diverto opens more opportunity for creativity on the tabletop.



Diverto
Bordeaux
47661R000
(30 oz)
H 9 1/2" M 4 1/2"
T 2 7/8" B 3 1/2"



Diverto
Wine
47661R010
(24 oz)
H 9 1/2" M 4"
T 2 3/4" B 3 1/2"



Diverto
Wine
47661R020
(16 1/4 oz)
H 9 1/2" M 3 3/8"
T 2 1/4" B 3 1/8"



Diverto
Bordeaux
47662R000
(26 oz)
H 9 1/2" M 4 1/8"
T 2 3/4" B 3 1/2"



Diverto
Wine
47662R010
(22 1/4 oz)
H 9 1/2" M 3 7/8"
T 2 1/2" B 3 1/2"



Diverto
Wine
47662R020
(18 1/4 oz)
H 9 1/2" M 3 1/2"
T 2 1/4" B 3 1/4"



Diverto
Champagne
47662R030
(10 3/4 oz)
H 9 1/2" M 3 3/8"
T 2 3/8" B 3 1/4"



Diverto
Martini
47662R040
(6 3/4 oz)
H 7 7/8" M 3 3/4"
T 3 3/4" B 3 1/8"



NEW Everest

Stylish and attractive shape

From classic to trending cocktails, MCC's Everest will present an attractive libation every time. Its thin rims and elongated stems provide a modern feel and desirable shape that will leave a lasting impression on any beverage program.



Everest
Gin & Tonic
4218BC1800
(20 1/2 oz)
H 9 1/2" M 4 1/2"
T 3 3/8" B 3 1/4"



Everest
Cocktail
4218BC1801
(9 oz)
H 8 1/4" M 3 1/8"
T 2 3/4" B 2 3/4"



Everest
Coupe
4218BC1802
(7 1/2 oz)
H 7 1/8" M 3 7/8"
T 3 5/8" B 3 1/4"



Melodia

Eternal, comforting & versatile line

Melodia is the favorite glassware of millions of customers and is a major player in the world of Mixology where has established itself as an icon. Its flourish design adds grace and elegance to cocktail service.



Melodia
Balloon **NEW**
670RCR357
(22 oz)
H 8 1/4" M 4 1/4"



Melodia
Champagne **NEW**
670RCR361
(8 1/4 oz)
H 6 1/8" M 4 3/8"
T 4 3/8" B 2 3/4"



Melodia
Martini **NEW**
670RCR360
(6 1/2 oz)
H 7 1/2" M 4 3/8"
T 4 3/8" B 2 3/4"



Melodia
Coupette **NEW**
670RCR359
(5 1/2 oz)
H 6 1/4" M 3 1/2"
T 3 1/2" B 2 3/4"



Melodia
Nick & Nora **NEW**
670RCR358
(4 3/4 oz)
H 6 1/2" M 2 3/4"
T 2 5/8" B 2 3/4"



Melodia
Highball
670RCR352
(12 oz)
H 6" M 2 3/4"
T 2 3/4" B 2 1/2"



Melodia
DOF
670RCR353
(11 1/2 oz)
H 3 3/4" M 3 1/4"
T 3 1/8" B 3"



Melodia
Old Fashion
670RCR354
(8 oz)
H 3 3/8" M 3"
T 2 7/8" B 2 3/4"



Melodia
Liqueur
670RCR355
(2 1/2 oz)
H 2 3/8" M 2 1/8"
T 2" B 2"



Melodia
Carafe w/o Cork
670RCR356
(13 1/2 oz)
H 10 5/8" M 3 5/8"
T 3 5/8" B 3 1/2"



Greg Best Mixologist • Ticonderoga Club Atlanta, GA

NEW Optiq

Optical embellishments

Optiq presents a bowl shape adorned with a soft curve, and accented with an optic design. The understated stems draw attention to the focal point—the bowl itself.



Optiq
Wine
691RCR458
(22 3/4 oz)
H 8 5/8" M 4 1/4"



Optiq
Wine
691RCR456
(21 1/2 oz)
H 9 3/8" M 3 3/4"
T 3" B 3 1/4"



Optiq
Wine
691RCR457
(15 1/2 oz)
H 8 3/4" M 3 1/2"



Optiq
Tumbler
691RCR455
(14 oz)
H 4" M 3 1/2"
T 2 5/8" B 2 3/8"



Bormioli Rocco

Glassware ☆☆☆☆



Bartender **NEW**

Modern and timeless glassware

When cocktails are art, the glasses and goblets in which they are served must enhance their peculiarities. A modern take on a timeless beverage, Bartender features an array of glasses that will elevate any bar service.



Moscow Mule
4908Q106
(18 1/2 oz)
H 4 1/4" M 5 1/2"
T 3 1/2" B 3 1/8"



Sour
4908Q107
(15 1/2 oz)
H 4 1/2" M 3 3/8"
T 3" B 2 5/8"



Sweet
4908Q108
(15 oz)
H 4 1/2" M 3 3/8"
T 3" B 2 5/8"



Mojito
4908Q105
(12 3/4 oz)
H 4 3/4" M 3 1/2"
T 3 1/2" B 2 3/8"



Julep
4908Q104
(12 3/4 oz)
H 4 1/2" M 3 1/2"
T 3 1/2" B 3"



Stemmed Beer
4908Q103
(17 1/4 oz)
H 9 1/2" M 3 1/4"
T 3 1/4" B 3"



Stemmed Beer
4908Q102
(13 3/4 oz)
H 8 7/8" M 3"
T 3" B 2 3/4"



Stemmed Beer
4908Q101
(9 1/2 oz)
H 8 1/8" M 2 5/8"
T 2 5/8" B 2 1/2"



NEW Exclusiva

Every sip becomes a celebration

The Exclusiva line by Bormioli Rocco is characterized by the innovative XLT treatment, which guarantees exceptional resistance of the glassware stems. Elevate the drinking experience with the square tapered bowls and elegant vertical lines of Exclusiva, while enhancing the aesthetics of any tabletop or bar.



Wine
49910Q742
(18 oz)
H 8 5/8" M 3 5/8"
T 2 3/4" B 3 3/8"



Wine
49910Q740
(12 1/2 oz)
H 8" M 3 1/4"
T 2 1/2" B 3"



Flute
49910Q744
(8 1/2 oz)
H 9" M 2 3/4"
T 1 7/8" B 2 5/8"



Large Tumbler
49910Q741
(17 oz)
H 4 3/4" M 3 1/2"
T 3 1/2" B 2 7/8"



Medium Tumbler
49910Q743
(12 oz)
H 3 5/8" M 3 3/8"
T 3 3/8" B 2 7/8"



Small Tumbler
49910Q745
(7 1/4 oz)
H 2 1/4" M 3 1/4"
T 3 1/4" B 2 7/8"

18/10 Stainless Steel Flatware ☆☆☆☆☆



Armscote 18/10 **NEW**

- Timeless elegance, superior durability
- Fine dining experiences
- Delicate dotted handle

- 6036SX001** Teaspoon 6 1/4"
- 6036SX003** Oval Bowl Soup 7 1/8"
- 6036SX042** Dinner Knife 9 1/2"
- 6036SX021** Dinner Fork 8 1/8"
- 6036SX023** Dessert/Salad Fork 7 1/4"

- 6036SX002** Oval Bowl Soup/Dessert Spoon 8 1/8"
- 6036SX075** Round Bowl Soup Spoon 7 1/8"
- 6036SX006** Iced Tea Spoon 7 7/8"
- 6036SX005** A.D. Coffee Spoon 4 1/8"
- 6036SX056** Steak Knife 9 5/8"
- 6036SX051** Dessert Knife 8 3/8"
- 6036SX045** Butter Knife 6 3/8"



☆☆☆☆ 18/10 Stainless Steel Flatware



Class: Premium
Thickness: 6 mm
Patterns Available: 5759SX 18/10 SS

Altman 18/10 **NEW**

- Durable, and rust resistant
- Textured embossment on a modern shape
- Banqueting pattern

- 5759SX001** Teaspoon 6 3/4"
- 5759SX003** Oval Bowl Soup/Dessert Spoon 8"
- 5759SX042** Dinner Knife 9 1/2"
- 5759SX021** Dinner Fork 8 1/4"
- 5759SX023** Dessert/Salad Fork 6 3/4"

- 5759SX002** Bouillon Soup Spoon 7 1/8"
- 5759SX006** Iced Tea Spoon 7 7/8"
- 5759SX005** A.D. Coffee Spoon 5 1/2"
- 5759SX056** Steak Knife 9 3/8"
- 5759SX051** Dessert Knife 7 7/8"
- 5759SX045** Butter Knife 7"
- 5759SX025** Oyster/Cocktail Fork 5 3/4"
- 5759SX061** Serving Spoon 9"



FOLIO

Folio

18/10 Stainless Steel Flatware ☆☆☆☆

Available Summer 2024



Class: Premium
Thickness: 5.3 mm

Hartman Gold 18/10 **NEW**

- Timeless design
- Ideal for any venue
- PVD coated

- 5765SX001** Teaspoon 6 3/4"
- 5765SX003** Oval Bowl Soup/Dessert Spoon 8"
- 5765SX042** Dinner Knife 9 1/2"
- 5765SX021** Dinner Fork 8 1/8"
- 5765SX023** Dessert/Salad Fork 6 3/4"

- 5765SX002** Bouillon Soup 7 1/8"
- 5765SX045** Butter Knife 7"



☆☆☆☆ 18/10 Stainless Steel Flatware



Bryce Black 18/10 **NEW**

- Modern design
- Designed for banqueting
- Easy to care for and beautifully elegant
- PVD coated

- 5762SX001** Teaspoon 6 1/4"
- 5762SX003** Oval Bowl Soup/Dessert Spoon 7 7/8"
- 5762SX042** Dinner Knife 9 1/4"
- 5762SX021** Dinner Fork 8 1/8"
- 5762SX023** Dessert/Salad Fork 6 7/8"
- 5762SX002** Bouillon Soup Spoon 7 1/8"
- 5762SX045** Butter Knife 7"

Class: Premium
Thickness: 5.0 mm



Pirouette Champagne Gold 18/10 **NEW**

- Elegant design
- Unique, horizontal embossment
- PVD coated

- 5760SX001** Teaspoon 6 1/2"
- 5760SX003** Oval Bowl Soup/Dessert Spoon 7 7/8"
- 5760SX042** Dinner Knife 9 1/4"
- 5760SX021** Dinner Fork 8 1/8"
- 5760SX023** Dessert/Salad Fork 6 7/8"
- 5760SX002** Bouillon Soup 7 1/8"
- 5760SX045** Butter Knife 7"

Class: Premium
Thickness: 5.2 mm



Class: Classic
 Thickness: 2.5 mm
 Patterns Available: 5756SX 18/0 SS 5756FS* Full Satin 5756HS* Half Satin

Leccino 18/0 **NEW**

- Classic design
- Beaded accents around the handle
- Magnetically sticks to trash cans to prevent disposal

- 5756SX001 Teaspoon 6 1/8"
- 5756SX042 Dinner Knife 10"
- 5756SX021 Dinner Fork 8 1/4"
- 5756SX023 Dessert/Salad Fork 7 1/4"
- 5756SX005 A.D. Coffee Spoon 4 1/2"

- 5756SX002 Round Bowl Soup Spoon 6 1/8"
- 5756SX006 Iced Tea Spoon 8"
- 5756SX025 Cocktail Fork 6"

☆☆☆ 18/0 Stainless Steel Flatware



Class: Classic
Thickness: 2.4 mm

Julep 18/0 **NEW**

- English Fiddleback Design
- Affordably priced for value-conscious consumers
- Polished Satin Handles

WL5901 Teaspoon 6 1/4"
WL5907 Oval Bowl Soup/Dessert Spoon 7 1/4"
WL5945 Dinner Knife 8 3/4"
WL5905 Dinner Fork 7 3/8"
WL5906 Dessert/Salad Fork 7"

WL5912 Round Bowl Soup Spoon 6"
WL5904 Iced Teaspoon 7 3/8"



High-quality knives

Designer Adam Simha comes from a background in culinary arts, homeware design, and metalworking. Throughout his career, he transitioned from early roles in food establishments to becoming a skilled bladesmith. Three years after founding MKS Design in 1998, Simha quickly shifted his focus to knife-making full time. Through years of experience, he developed this range of custom-designed steak knives, catering to culinary enthusiasts seeking high-quality cutlery. These knives are the culinary tools you will always reach for, feel compelled to care for, and never want to put down.

NEW ☆☆☆ Steak Knives



5797WP052
Burlington
Steak Knife 10 1/4"



5797WP053
Kendall
Steak Knife 9 1/2"



5797WP054
Lowell Steak Knife 8"





Joe Bonavita Chef • SALT7 Fort Lauderdale, FL



Casual service with personality

Perfect for the casual dining atmosphere, GenWare Vintage is a collection of stainless steel accessories that serve as a great alternative to porcelain. Ideal for individual or sharing dishes, sides and sauces, these vessels will add an industrial look to your food presentation.



Vintage Stainless Steel



Joe Bonavita Chef • SALT7 Fort Lauderdale, FL



Coupe Plate
GWSCP26V D 10 1/4"
GWSCP24V D 9 3/4"
GWSCP20V D 8"
GWSCP16V D 6"



Presentation Plate **NEW**
GWSR26V D 10 3/8"
GWSR20V D 8"



Tray
GWSST3726V L 14 3/4" W 10 1/2" H 3/4"
GWSST3121V L 12 1/2" W 8 5/8" H 3/4"
GWSST2014V L 8" W 5 3/4" H 3/4"



Deep Tray **NEW**
GWSDT3323V L 13" W 9 1/4" H 1"



Pie Dish
GWSPD16V
L 6 1/4" W 4 3/4" H 1 1/2"
(8 1/2 oz)



Jug
GWSJG5V
L 2" W 2 3/4"
(5 oz)



Serving Cup
GWSVC8V
D 3 3/8" H 3 3/8"
(12 3/4 oz)



Hammered Serving Cup
GWSVH8V
D 3 3/8" H 3 3/8"
(12 3/4 oz)



Ramekin
GWRAMST2V
D 2 3/8" H 1 3/4"
(2 1/2 oz)



Oval Dish
GWSSD34V L 15 3/4" W 9" H 1 1/2" (1 3/4 qt) **NEW**
GWSSD30V L 11 7/8" W 8 1/4" H 1 1/2" (1 1/4 qt) **NEW**
GWSSD24V L 11 3/8" W 7" H 2" (1 1/4 qt)
GWSSD21V L 10" W 6 1/4" H 2" (26 1/2 oz)
GWSSD18V L 8 7/8" W 5 3/8" H 1 1/4" (17 oz)
GWSSD16V L 8" W 4 3/4" H 1" (12 oz)



Round Dish
GWSRD24V D 9 5/8" H 2" (63 oz) **NEW**
GWSRD22V D 8 5/8" H 2" (53 oz) **NEW**
GWSRD19V D 7 5/8" H 2" (42 oz) **NEW**
GWSRD14V D 5 1/2" H 1 1/2" (16 oz)
GWSRD16V D 6 1/4" H 1 1/2" (23 oz)
GWSRD18V D 7 1/2" H 2" (1 qt)



Mini Casserole Dish **NEW**
GWSCD12V D 4 7/8" H 1 3/8" (14 7/8 oz)
GWSCD7V D 3 1/2" H 2" (4 3/4 oz)
GWSCD8V D 3" H 1 3/4" (7 1/2 oz)
GWSCD9V D 2 3/4" H 1 1/2" (12 oz)

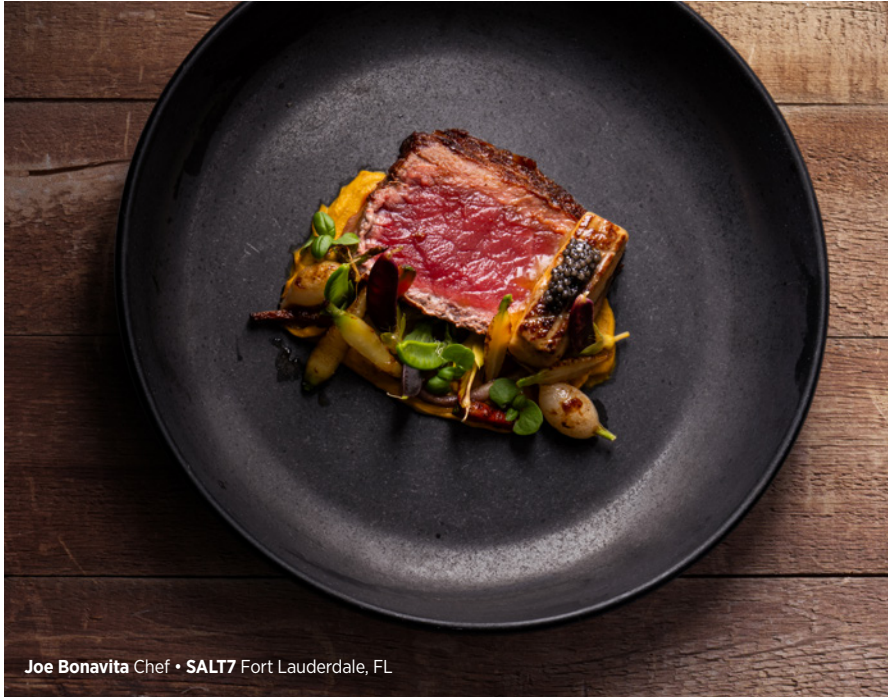


Fry Pan
GWSMF18V L 11 3/4" W 7 1/4" H 3 1/4" (32 3/4 oz)
GWSMF15V L 10 7/8" W 6 1/4" H 3 1/4" (21 3/4 oz)
GWSMF13V L 10 1/8" W 5 1/2" H 2 3/4" (15 oz)



Sauce Pan
GWSMS9V L 7 1/8" W 3 1/2" H 3 5/8" (11 3/4 oz)
GWSMS8V L 6 1/2" W 3 1/8" H 3 3/8" (6 1/2 oz)
GWSMS7V L 6 1/4" W 2 7/8" H 3 1/4" (4 3/4 oz)





Joe Bonavita Chef • SALT7 Fort Lauderdale, FL



Coupe Plate
GWSCP24BKV D 9 3/4"
GWSCP20BKV D 8"



Tray
GWSST3121BKV L 12 1/2" W 8 5/8" H 3/4"
GWSST2014BKV L 8" W 5 3/4" H 3/4"



Hammered Serving Cup
GWSVH8BKV
D 3 3/8" H 3 3/8"
(12 3/4 oz)



Serving Cup
GWSVC8BKV
D 3 3/8" H 3 3/8"
(12 3/4 oz)



Jug **NEW**
GWSJG5BKV
D 2 1/4" H 2 3/4"
(5 oz)



Ramekin
GWRAMST2BKV
D 2 3/8" H 1 3/4"
(2 1/2 oz)

Vintage Copper ☆☆☆☆



☆☆☆☆ Vintage Gold



Hammered Serving Cup
GWSVH8CV
D 3 3/8" H 3 3/8"
(12 3/4 oz)



Serving Cup
GWSVC8CV
D 3 3/8" H 3 3/8"
(12 3/4 oz)



Jug
GWSJG5CV
D 2 1/4" H 2 3/4"
(5 oz)



Ramekin
GWRAMST2CV
D 2 3/8" H 1 3/4"
(2 1/2 oz)



Hammered Serving Cup
GWSVH8GDV
D 3 3/8" H 3 3/8"
(12 3/4 oz)



Serving Cup
GWSVC8GDV
D 3 3/8" H 3 3/8"
(12 3/4 oz)



Jug
GWSJG5GDV
D 2 1/4" H 2 3/4"
(5 oz)



Ramekin
GWRAMST2GDV
D 2 3/8" H 1 3/4"
(2 1/2 oz)

NEW ☆☆☆☆ Vintage Copper



Captivating copper finish

GenWare Vintage collection—stainless steel accessories that are perfect for casual dining and designed to elevate any casual atmosphere. Offering a stylish alternative to traditional porcelain these are now available in a captivating copper finish.



Oval Dish
GWSSD34C L 13 1/8" W 9" H 1 1/2"
GWSSD30C L 11 7/8" W 8 1/4"



Round Dish
GWSRD24C D 9 5/8" H 2" (2 qt)
GWSRD22C D 8 5/8" H 2" (1 1/2 qt)
GWSRD19C D 7 5/8" H 2" (1 1/4 qt)





Island inspired cocktails

The porcelain Tiki Mugs from Genware make a statement at any gathering, from poolside events to upscale bar service. Whether indulging in a tropical cocktail or sipping on a casual libation, the Tiki collection is sure to make a lasting impression. Available in three colors, these mugs will effortlessly complement any ambiance, ensuring a seamless fusion of style and sophistication.



Tiki Mug
GWTKM400W
(8 1/2 oz)
H 6 1/8" M 3"
T 3" B 3"



Tiki Mug
GWTKM400CT
(8 1/2 oz)
H 6 1/8" M 3"
T 3" B 3"



Tiki Mug
GWTKM400BL
(8 1/2 oz)
H 6 1/8" M 3"
T 3" B 3"

Serving Tray **NEW**

Available Summer 2024



Wood Serving Tray
GWWT3217 L 12 7/8" W 6 7/8" H 1 1/4"

☆☆☆☆ Metal Drinkware



Greg Best Mixologist • Ticonderoga Club Atlanta, GA



Copper Finish
Double Wall Mug
7600CV031
(8 oz) L 4 1/2" H 3 1/2"



Stainless Steel
Double Wall Mug
7600CV033
(8 oz) L 4 1/2" H 3 1/2"



Moscow Mule
Hammered Gold **NEW**
7341MW002
(16 oz) L 5" H 4"





Success brewed in every cup

Indulge in convenience with Complements Beverage Service Collection—a guaranteed choice for reaching a vast consumer base. In a world where coffee reigns as the second most consumed beverage after water and tea, elevate any beverage service with this new collection. Offering self-service vacuum servers and dispensers, Complements provides a solution for both casual gatherings and corporate events.

NEW ☆☆☆ Coffee Service



Server Vacuum Insulated
Glass Liner Plastic Body
7401MM110 Ash (1 L)
7401MM112 Navy (1 L)
7401MM114 Matte Black (1 L)
7401MM116 Matte White (1 L)



Server Vacuum Insulated
Glass Liner Plastic Body
7401MM104 Matte White (0.5 L)
7401MM105 Matte White (1 L)
7401MM106 Matte Black (0.5 L)
7401MM107 Matte Black (1 L)



Airpot Vacuum Insulated
Glass Liner Plastic Body
7401MM108 White (1.9 L)
7401MM109 Black (1.9 L)



Server Vacuum Insulated
Stainless Liner
7401MM136 Satin Stainless Steel (0.6 L)
7401MM137 Satin Stainless Steel (1 L)
7401MM138 Satin Stainless Steel (1.5 L)
7401MM139 Satin Stainless Steel (2 L)

Server Vacuum Insulated
Stainless Liner Plastic Body
7401MM111 Ash (1 L)
7401MM113 Navy (1 L)
7401MM115 Matte Black (1 L)
7401MM117 Matte White (1 L)



Airpot Vacuum Insulated
Glass Liner w/ Lever
7401MM140
Stainless Steel (2.5 L)



Airpot Vacuum Insulated
Stainless Liner w/ Lever
7401MM142
Stainless Steel (2.5 L)



Airpot Vacuum Insulated
Glass Liner w/ Pump
7401MM141
Stainless Steel (2.5 L)



Airpot Vacuum Insulated
Stainless Liner w/ Pump
7401MM143
Stainless Steel (2.5 L)



Server Vacuum Insulated
Stainless Liner w/ Wood Handle
7401MM118 Grey (0.7 L)
7401MM119 Grey (1 L)
7401MM120 White (0.7 L)
7401MM121 White (1 L)
7401MM122 Champagne (0.7 L)
7401MM123 Champagne (1 L)



Server Vacuum Insulated
Stainless Liner Plastic Body
7401MM124 Silver Grey (1 L)
7401MM125 Silver Grey (1.2 L)
7401MM126 Silver Grey (1.5 L)
7401MM127 Silver Grey (1.7 L)



Server Vacuum Insulated
Stainless Liner Plastic Body
7401MM128 Champagne (1 L)
7401MM129 Champagne (1.2 L)
7401MM130 Champagne (1.5 L)
7401MM131 Champagne (1.8 L)



Server Vacuum Insulated
Stainless Liner Plastic Body
7401MM132 Red (1 L)
7401MM133 Red (1.2 L)
7401MM134 Red (1.5 L)
7401MM135 Red (1.8 L)

Fusion Buffet System ☆☆☆☆



Black Teflon **NEW**

Proprietary black teflon coating eliminates finger prints and gives a unique feel to the Fusion Buffet System.



Square Riser
DWFB149BKN
L W 14" H 9"



Square Riser
DWFB147BKN
L W 14" H 7"



Square Riser
DWFB145BKN
L W 14" H 5"



Square Riser
DWFB612BKN
L W 6" H 12"



Square Riser
DWFB66BKN
L W 6" H 6"



NEW Low Profile Riser



Low Profile Gastronorm Riser
DWFB20122BK L 20 1/2" W 12 3/8" H 2 1/2"
Concrete Rectangle Platter
68A601EL590 L 21" W 12 3/4"
Bakery Split Cover
7345MW150 L 21 1/2" W 13 3/4" H 7 1/2"



Cordless warming induction for use anywhere

The D.W. Haber Power Cell is a revolutionary solution for keeping food hot for extended periods of time. The sleek and elegant design makes it a stylish addition to buffets & food stations, and its cordless battery operation allows it to be used anywhere. The Power Cell has a 6-hour recharge time so it can be used for multiple meals per day, and it is a cost-saving solution as it compares to repetitive purchases of chafing fuel. The first of its kind, this induction unit is energy-efficient and operates quietly, ensuring that it won't disturb the ambiance of the setting.



 **POWERCELL**

PowerCell Cordless Induction Range - Patent Pending
DWELINPC L 15" W 13" H 3"
 Travel Case
DWELINPCCASE L 19" W 15 7/8" H 7 1/8"



PowerCell Cover Up Ash Grey Teak
DWFB11521WDAG L 16 7/8" W 15" H 6"
DWFB15133WDAG L 16 7/8" W 15" H 3 3/4"



PowerCell Cover Up Natural Teak
DWFB11521WDT L 16 7/8" W 15" H 6"
DWFB15133WDT L 16 7/8" W 15" H 3 3/4"



PowerCell Cover Up Rectangle Stainless Steel Black **NEW**
DWFB19153BK L 19 7/8" W 15 1/4" H 3 1/2"
Available Summer 2024



PowerCell Cover Up Stainless Steel Black
DWFB15136BK L 15" W 13" H 6"
DWFB15133BK L 15" W 13" H 3"



PowerCell Cover Up Grey Wash Teak
DWFB11521WDGW L 16 7/8" W 15" H 6"
DWFB15133WDGW L 16 7/8" W 15" H 3 3/4"



PowerCell Storage Cart
DWPELINPCCART6
L 26" W 18 1/8" H 53 1/4"
Holds 6 Units with Cover ups



Stain-defying elegance

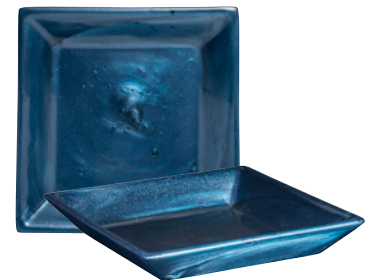
Jaxson by Folio is crafted with resin and available in a deep blue hue. Designed specifically for buffet settings, Jaxson offers a blend of durability and elegance that sets it apart. With its resilient material, Jaxson ensures long-lasting beauty without the worry of staining. Perfect for serving both hot and cold foods, these high-quality pieces elevate any presentation while mirroring the elegance of fine china.



Round Wave Bowl
7770ER204 D 14 7/8" H 3 1/2" (1 1/4 qt)
7770ER201 D 13 1/8" H 4 7/8" (1 1/2 gal)
7770ER203 D 10 5/8" H 5" (3 3/4 qt)
7770ER202 D 9" H 4" (1 3/4 qt)



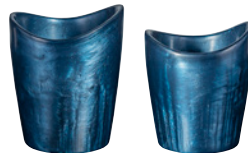
Rectangle Platter
7770ER208 L 22" W 12 7/8" H 1 5/8"
7770ER207 L 17 1/2" W 9 1/2" H 1 1/2"
7770ER206 L 14 3/8" W 7 3/4" H 1 1/2"
7770ER205 L 12 1/4" W 5 7/8" H 1"



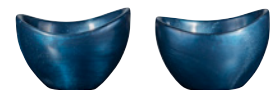
Square Platter
7770ER216 L 17" W 17" H 1 5/8"
7770ER211 L 13 7/8" W 13 7/8" H 1 1/2"
7770ER210 L 10 7/8" W 10 7/8" H 1 3/8"
7770ER209 L 8 7/8" W 8 7/8" H 1 1/2"



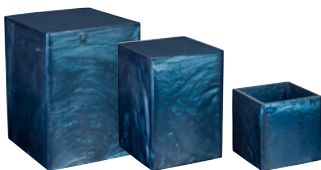
Oval Platter
7770ER217 L 17 3/8" W 9 7/8" H 1 1/2"



Crock
7770ER212 L 6" W 5 7/8" H 7 1/2" (1 3/4 qt)
7770ER213 L 5 5/8" W 5 1/2" H 6 1/2" (1 1/4 qt)



Bowl
7770ER214 L 6 1/4" W 5 1/2" H 4 3/8" (19 1/2 oz)
7770ER215 L 7 1/8" W 6 1/2" H 4 7/8" (1 1/4 qt)



Riser Square
7770ER221 L 9" W 9" H 12"
7770ER218 L 7" W 7" H 10"
7770ER220 L 6" W 6" H 6"



Riser Rectangle
7770ER222 L 20 1/4" W 8" H 6"



Round Riser
7770ER224 D 8" H 12"
7770ER223 D 6" H 8"



Style-forward, wireless lamps

Elevate the ambience of any dining room with Lampa from Hollowick. These commercial-grade, wireless lamps are available in two styles, Octa and Pirlo, and offer a hybrid solution for operators to carry the same tasteful presentation from indoor to outdoor dining tables. A convenient, yet exclusive charging base and designated charging station provide a deterrent from theft, and multi-unit charging solutions create a convenient option for larger venues. Thoughtfully purposed for hospitality, these dimmable LED lamps are designed to operate 9+ hours on a single charge and set the tone for an unforgettable dining experience.



Touch Button on Octa Lamp



Push Button/ Dial Control on Pirlo Lamp



Waterproof IP65



Magnetic USB Charging Cable Included with Each Lamp



9+ Hours at 100% Intensity



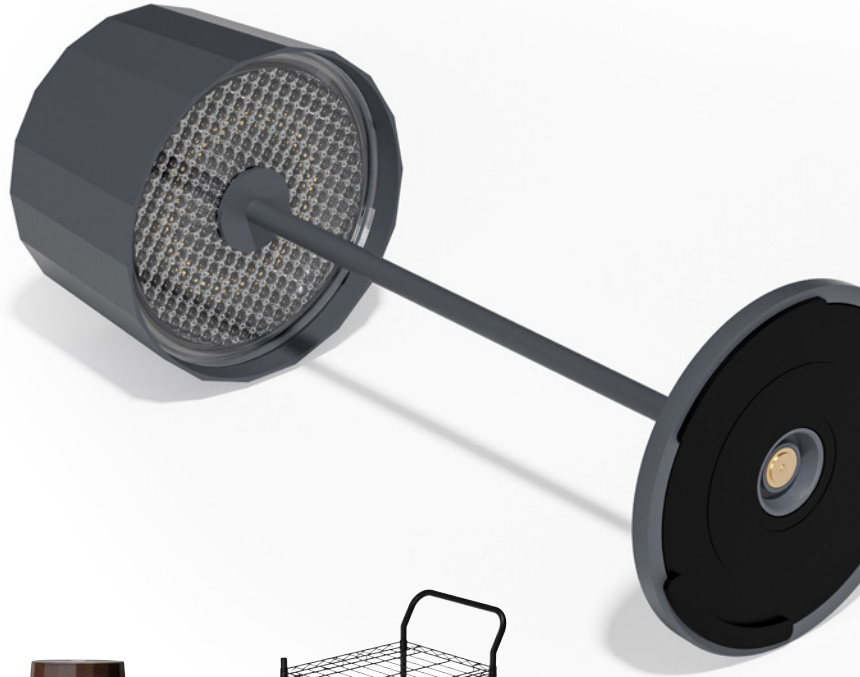
2200K/3000K Color Temp Switchable



Pirlo Dark Gray
Rechargeable Lamp
LMPPIRGRY300
LW 5 1/4" H 11"



Pirlo White
Rechargeable Lamp
LMPPIRWHT300
LW 5 1/4" H 11"



Octa Dark Gray
Rechargeable Lamp
LMPOCTGRY300
LW 4 3/8" H 11 1/4"



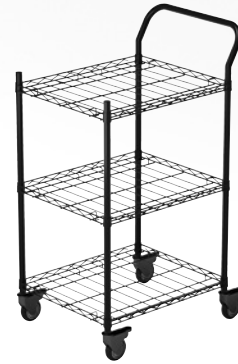
Octa White
Rechargeable Lamp
LMPOCTWHT300
LW 4 3/8" H 11 1/4"



Octa Micro Dark Gray
Rechargeable Lamp **NEW**
LMPOCTGRYMICRO
LW 3" H 7 3/4"



Octa Micro Corten
Rechargeable Lamp **NEW**
LMPOCTBRNMICRO
LW 3" H 7 3/4"



Charging Trolley
Holds 6 Charging Platforms
LMPTROLLEY



Stackable Magnetic
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Custom powder coating available

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Grey



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Blue



Pale
Green



Grey
Beige



Patina
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Ruby
Red



Deep
Orange



Yellow



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Corten



Terracotta



Black



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Cadet Blue



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Spring 2024



Collections 16



Collections
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