

ARCOROC

C&S
Chef & Sommelier
• FRANCE •

2025

FOOD SERVICE
COLLECTION



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Click on the page you want.



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

NEW

2025
New products

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

Photos are not binding.

The article designations are commercial designations where the size is indicative.

PACKAGING

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

Example:

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

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



The Arc Group celebrates its **200th** anniversary in 2025.

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

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

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

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





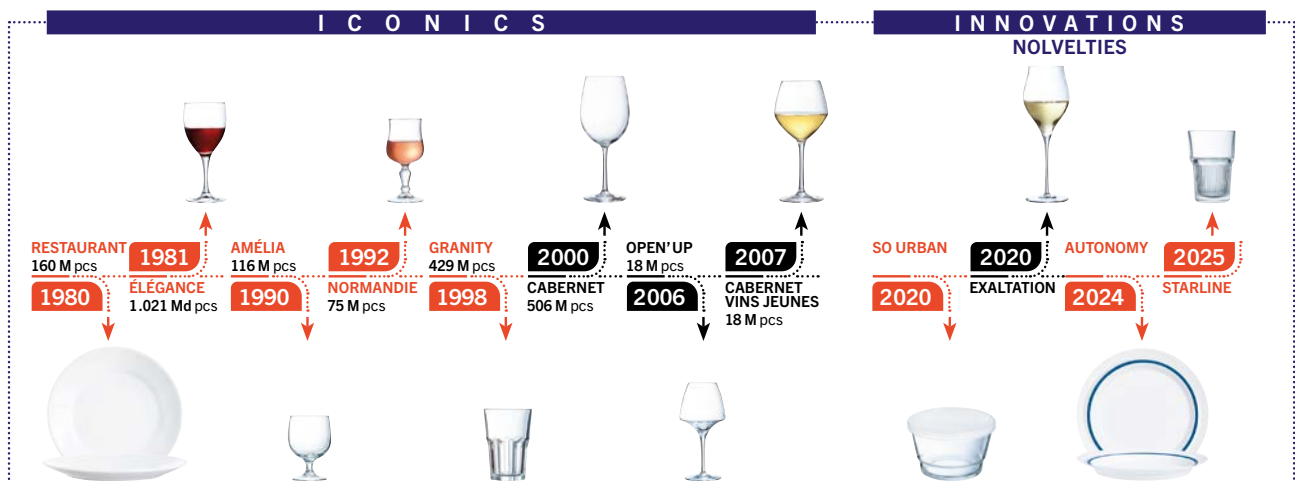
ARCOROC



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/





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





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





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



Universal - Functional



Expert

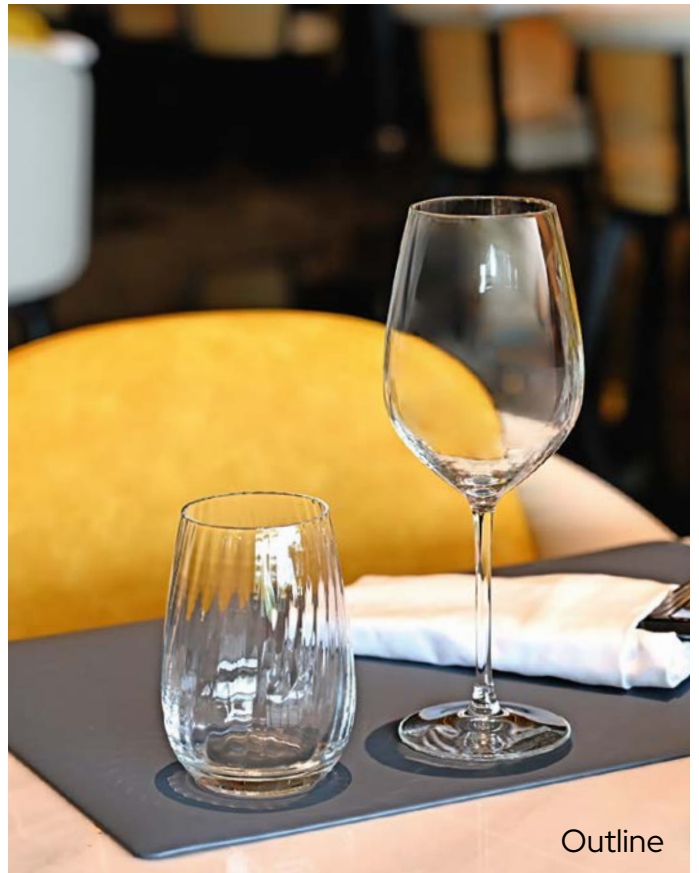




Exaltation



Starline



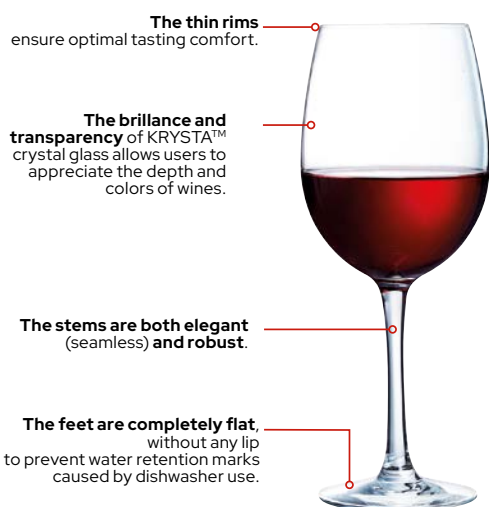
Outline



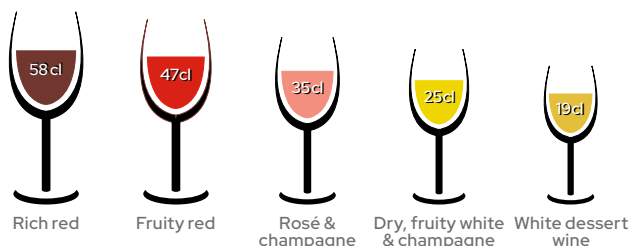
Autonomy



Exaltation



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

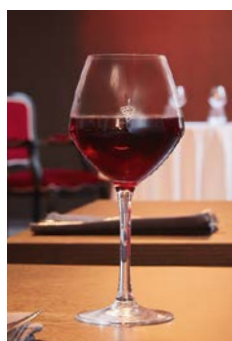


THE UNIVERSALS

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



Timeless



Functional



Trendy



Discover our collections in the Universals leaflet.

THE EXPERTS

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

EXALTATION
for sparkling wines



OPEN'UP
for young wines



MACARON
for organic wines



VILLENEUVE
for mature wines



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



REVEAL'UP INTENSE
for powerful
full-bodied wines



Discover our collections in the Experts leaflet.

Cabernet 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



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 FR 20014773".

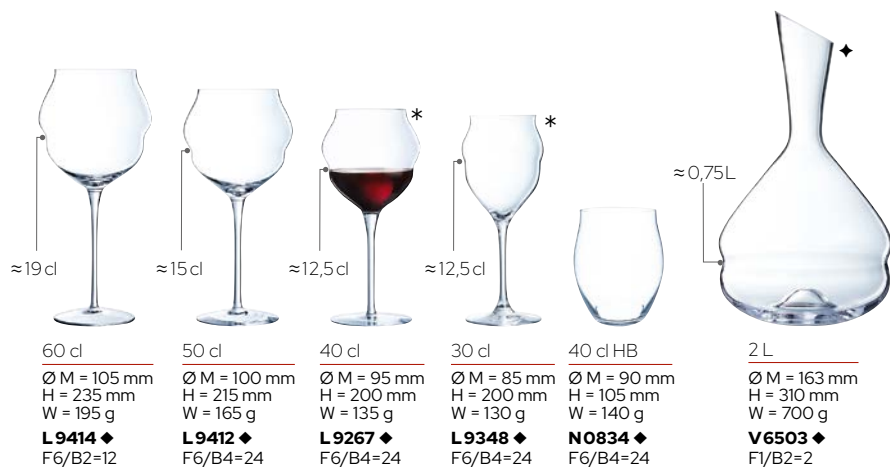
• Tumbler MACARON.

Macaron

Chef&Sommelier **KRYSTA**

SHEER RIM / * EFFERVESCENCE PLUS

♦ DROP CONTROL / MOUTH BLOWN

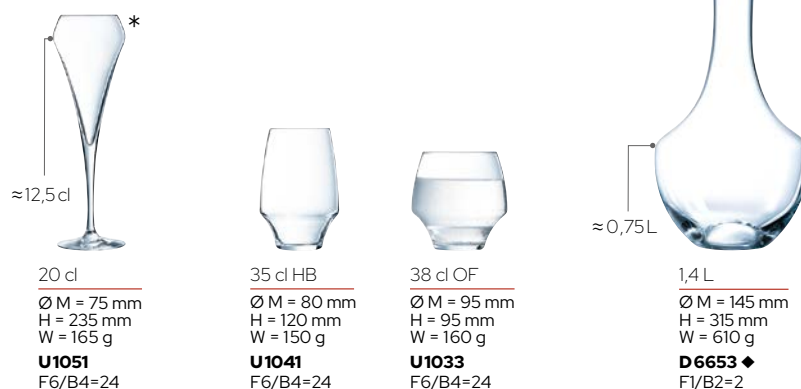
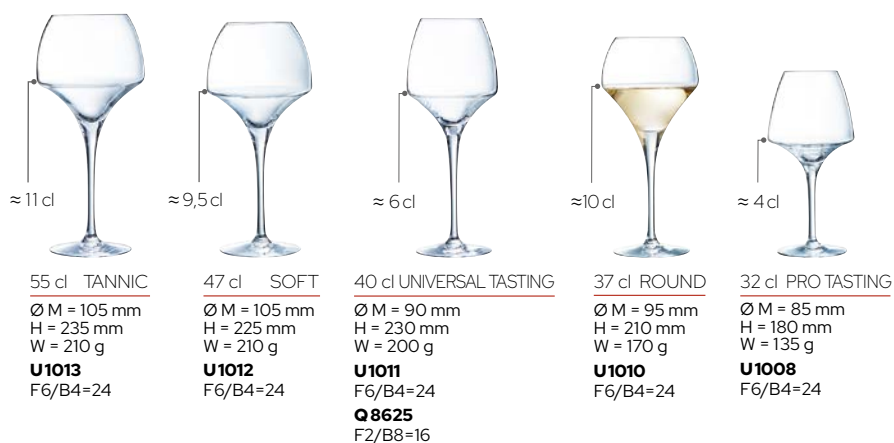


Open'Up

SHEER RIM / * EFFERVESCENCE PLUS

Chef&Sommelier **KRYSTA**

♦ 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

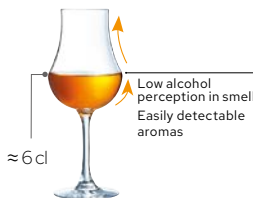
U1059 ♦
F6/B4=24



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 - STEMMWARE



Reveal' Up

Chef&Sommelier **KRYSTA**

SHEER RIM / * EFFERVESCENCE PLUS



≈12 cl

50 cl **SOFT**

Ø M=95 mm
H=245 mm
W=200 g

N1738
F6/B2=12



≈10 cl

40 cl **SOFT**

Ø M=90 mm
H=230 mm
W=195 g

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



≈7 cl

30 cl **SOFT**

Ø M=85 mm
H=215 mm
W=140 g

J8908
F6/B4=24



≈13 cl

55 cl **INTENSE**

Ø M=110 mm
H=235 mm
W=200 g

J9014
F6/B4=24



≈10 cl

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
V3604 F6/B2=12	N1739 F6/B2=12	L2761 F6/B4=24	L2609 F6/B4=24	L2762 F6/B4=24	N4742 F6/B2=12	N5368 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
Q8707 F6/B4=24	V2696 F6/B4=24	V0391 F6/B4=24	V1483 F6/B4=24	V1171 F6/B4=24	V2697 F6/B4=24	V1375 F6/B4=24





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

Full collection, (P.15).

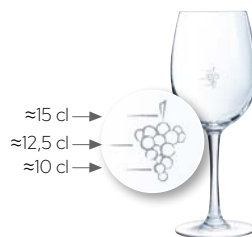


Chef&Sommelier **KRYSTA**

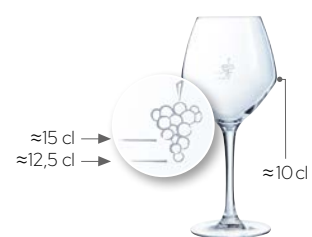
SHEER RIM



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



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



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



Vin au verre - Cabernet Vins Jeunes grappe



Lima



TUMBLERS



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

Open'Up

Chef&Sommelier **KRYSTA**

Full collection, (P.18).

SHEER RIM



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

Primary Color

SHEER RIM / PROFESSIONAL 2000 CYCLES

Chef&Sommelier

SPRAY COLOR



36 cl HB
BLACK MAT

Ø M = 80 mm
H = 100 mm
W = 155 g

L9406
FF6/B4=24



36 cl HB
WHITE MAT

Ø M = 80 mm
H = 100 mm
W = 155 g

L9407
FF6/B4=24



36 cl HB
EMERALD

Ø M = 80 mm
H = 100 mm
W = 155 g

V3051
FF6/B4=24



36 cl HB
JADE

Ø M = 80 mm
H = 100 mm
W = 155 g

V3052
FF6/B4=24



C&S - TUMBLERS

Primary Handcraft

SHEER RIM / PROFESSIONAL 2000 CYCLES

Chef&Sommelier

SPRAY COLOR



36 cl HB BLUE

Ø M = 80 mm
H = 100 mm
W = 155 g

Q3478
FF6/B4=24



36 cl HB GREY

Ø M = 80 mm
H = 100 mm
W = 155 g

Q3477
FF6/B4=24



36 cl HB RED

Ø M = 80 mm
H = 100 mm
W = 155 g

Q3215
FF6/B4=24

Vigne

Chef&Sommelier **KRYSTA**

SHEER RIM



45 cl HB

Ø M = 70 mm
H = 165 mm
W = 310 g

L2369
F6/B4=24



33 cl HB

Ø M = 70 mm
H = 125 mm
W = 240 g

G3674
F6/B4=24



22 cl HB

Ø M = 60 mm
H = 110 mm
W = 190 g

G3658
F6/B4=24



37 cl OF

Ø M = 95 mm
H = 90 mm
W = 380 g

L2370
F6/B4=24



31 cl OF

Ø M = 85 mm
H = 85 mm
W = 260 g

G3666
F6/B4=24



20 cl OF

Ø M = 75 mm
H = 75 mm
W = 220 g

G3659
F6/B4=24



Open'Up



Decanters for sommeliers

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

CARAFES	To decant	To oxygenate
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

Full collection, (P.18).



Chef&Sommelier **KRYSTA**

DROP CONTROL / MOUTH BLOWN



≈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

Full collection, (P.18).



Chef&Sommelier **KRYSTA**

DROP CONTROL / MOUTH BLOWN



≈0,75L

1,4 L

Ø M = 145 mm

H = 315 mm

W = 600 g

D6653 ♦

F1/B2=2





Macaron



Silhouette (stemglass)
Myriad (tumbler)

STEMWARE



Vina

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 = 145 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
49352
A48=48



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



17 cl HB
Ø M = 65 mm
H = 85 mm
W = 190 g
77873
A48=48



Reims

ARCOROC



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

Savoie

ARCOROC



35 cl
Ø M = 85 mm
H = 185 mm
W = 180 g
50463
F6/B8=48



24 cl
Ø M = 75 mm
H = 150 mm
W = 125 g
27778
F12/B4=48



19 cl
Ø M = 70 mm
H = 140 mm
W = 110 g
27786
F12/B4=48



15 cl
Ø M = 65 mm
H = 135 mm
W = 100 g
27794
F12/B4=48



17 cl
Ø M = 60 mm
H = 170 mm
W = 115 g
27810
F12/B4=48



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

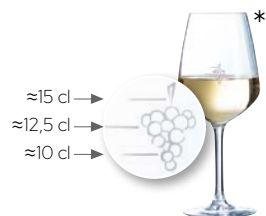


18 cl
 Ø M = 65 mm
 H = 180 mm
 W = 120 g
V3226
 F6/B4=24

Vin au verre

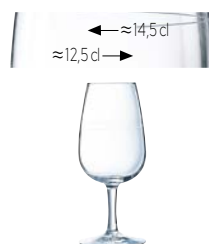
ARCOROC

* 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).



• Iso 3591

Tasting glass for sensory analysis of wines certification



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

Full collection, (P.34).

ARCOROC
SHEER RIM



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

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

ARCOROC TEMPERED



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



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



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



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



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

TEMPERED

Chiquito

ARCOROC TEMPERED



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

Conique

ARCOROC TEMPERED

* NOT TEMPERED

NEW



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



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

NEW



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



Granity

ARCOROC TEMPERED

PERFECTLY STACKABLE



Stackable with Starline tumblers, (P.47).



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



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



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



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



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



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



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



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



20 cl OF
Ø M = 80 mm
H = 80 mm
W = 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
04755
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



≈ 8 cl

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



≈ 3,5 cl

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



≈ 4,5 cl

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).



Amsterdam

ARCOROC



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

Baril

ARCOROC



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

Brixton

ARCOROC



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



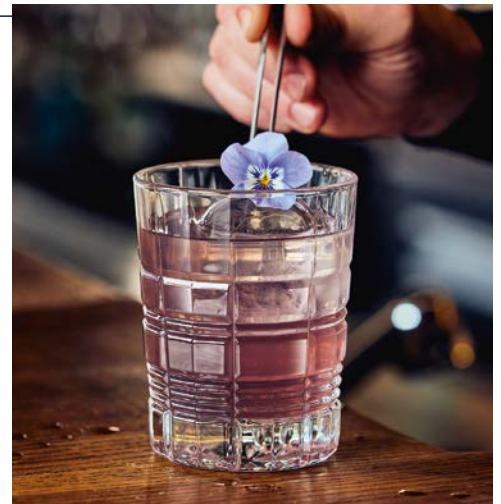
35 cl HB
 Ø M = 85 mm
 H = 110 mm
 W = 400 g
P9067 ♦
 F6/B4=24



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



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



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

Broadway Color

ARCOROC

PROFESSIONAL 2000 CYCLES

SOLID COLOR



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

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
49352
 A48=48



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



17 cl HB
 Ø M = 65 mm
 H = 85 mm
 W = 190 g
77873
 A48=48

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

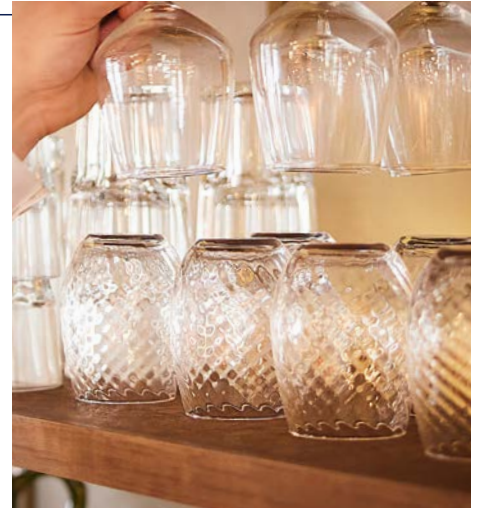
ANNEALED

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
79698
 F12/B4=48



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



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



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



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



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



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

Stockholm

ARCOROC

Tubo

ARCOROC



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



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



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



Vina

ARCOROC

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

West Loop

ARCOROC

Full collection, (P.57).



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

V3263
F6/B4=24



30 cl MARTINI

Ø M = 120 mm
H = 190 mm
W = 220 g

N6831
F6/B2=12
N4594
A12=12



21 cl MARTINI

Ø M = 115 mm
H = 170 mm
W = 220 g

N6887
F6/B2=12



30 cl COUPE •

Ø M = 95 mm
H = 190 mm
W = 130 g

N6386 ♦
F6/B4=24



30 cl COUPE *

Ø M = 120 mm
H = 170 mm
W = 175 g

N6815
F6/B2=12



21 cl COUPE *

Ø M = 115 mm
H = 180 mm
W = 170 g

L3678
F6/B4=24



21 cl COUPE *

Ø M = 95 mm
H = 150 mm
W = 100 g

Q7785 ♦
F6/B4=24



15 cl NICK & NORA

Ø M = 70 mm
H = 145 mm
W = 100 g

Q3702 ♦
F6/B4=24

• Coupe
MACARON FASCINATION.

Exaltation Chef&Sommelier **KRYSTA**

Full collection, (P.17).

SHEER RIM



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

A UNIQUE EFFERVESCENCE TREATMENT.

Patented in France under number FR20014773.

Symétrie Chef&Sommelier **KRYSTA**

Full collection, (P.21).

SHEER RIM / * EFFERVESCENCE PLUS



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



Brio

ARCOROC

SHEER RIM / EFFERVESCENCE PLUS



21 cl

Ø M = 85 mm
H = 190 mm
W = 135 g

L8941
F6/B4=24



16 cl

Ø M = 65 mm
H = 200 mm
W = 125 g

J1478
F6/B4=24



9,5 cl

Ø M = 56 mm
H = 170 mm
W = 95 g

H8466
F6/B4=24

Broadway

ARCOROC



21 cl
Ø M = 120 mm
H = 155 mm
W = 270 g
P8795
F6/B2=12



25 cl
Ø M = 90 mm
H = 190 mm
W = 290 g
Q7932
F6/B4=24



25 cl
Ø M = 115 mm
H = 140 mm
W = 270 g
P8796
F6/B2=12



58 cl
Ø M = 110 mm
H = 195 mm
W = 460 g
P8821
F6/B2=12



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



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



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



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

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

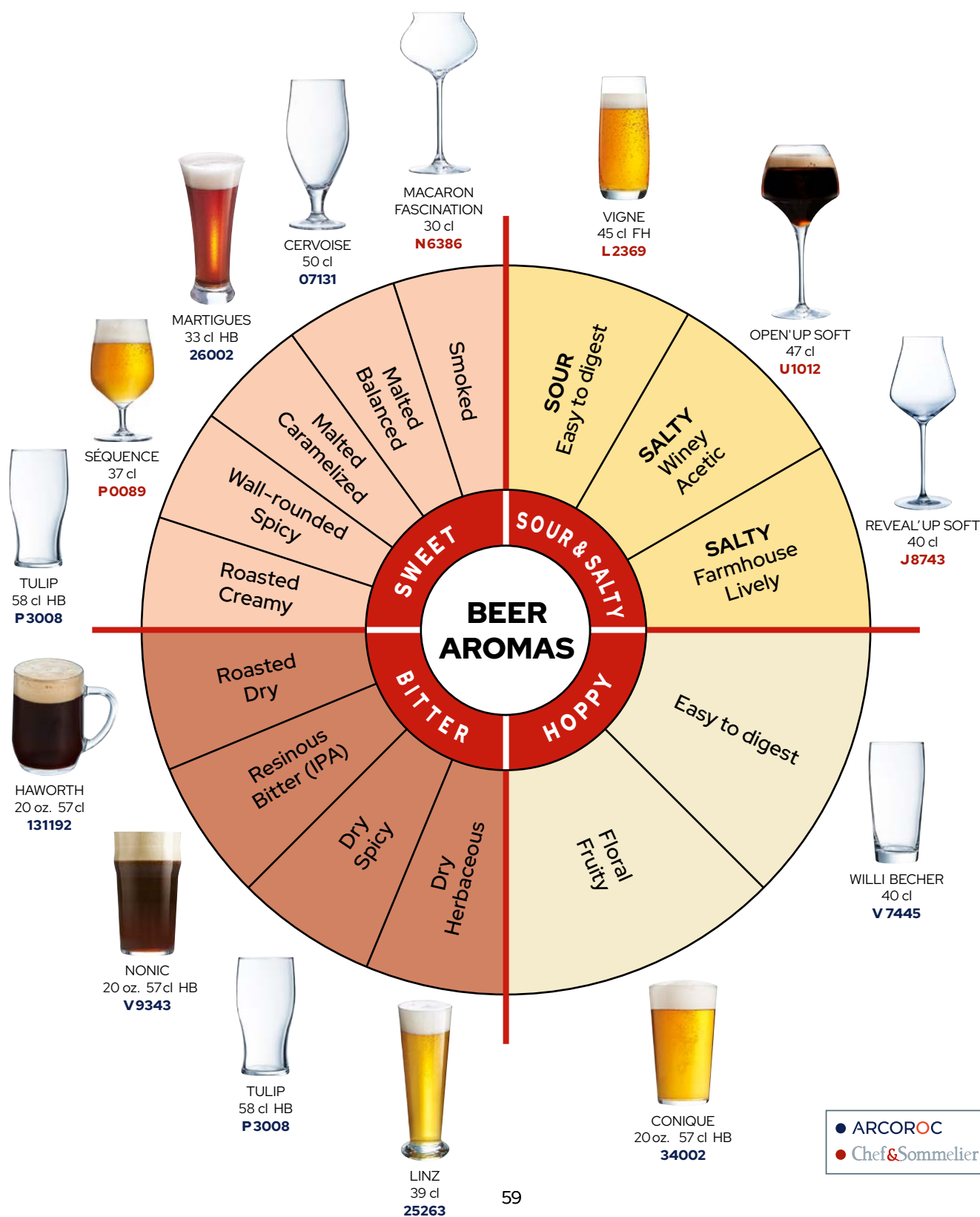


32 cl COGNAC
Ø M = 90 mm
H = 130 mm
W = 210 g
P9951
F6/B2=12



Nonic

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).

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).

KRYSTA



≈13 cl

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).

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

SHEER RIM

Full collection, (P.18).



Chef&Sommelier

KRYSTA



47 cl SOFT

Ø M = 105 mm
H = 230 mm
W = 205 g

U1012

F6/B4=24

Reveal'Up

SHEER RIM /* EFFERVESCENCE PLUS

Full collection, (P.19).



Chef&Sommelier

KRYSTA



40 cl SOFT

Ø M = 90 mm
H = 230 mm
W = 190 g

J8743

F6/B4=24

Q8623

F2/B8=16

Séquence

SHEER RIM

Full collection, (P.20).



Chef&Sommelier

KRYSTA



37 cl BEER

Ø M = 80 mm
H = 150 mm
W = 130 g

P0089 ♦

F6/B4=24

Sublym

SHEER RIM

Full collection, (P.21).



Chef&Sommelier

KRYSTA



45 cl

Ø M = 85 mm
H = 250 mm
W = 200 g

N1739

F6/B2=12



35 cl MULTIPURPOSE

Ø M = 80 mm
H = 180 mm
W = 175 g

N5368

F6/B4=24

Lima

SHEER RIM

Full collection, (P.26).



Chef&Sommelier

KRYSTA



45 cl HB

Ø M = 75 mm
H = 160 mm
W = 250 g

L2356

F6/B4=24

Vigne

SHEER RIM

Full collection, (P.27).



Chef&Sommelier

KRYSTA



45 cl HB

Ø M = 70 mm
H = 165 mm
W = 310 g

L2369

F6/B4=24

Conique

ARCOROC TEMPERED

Full collection, (P.43).



NEW



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

NEW



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



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



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



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



Nonic

ARCOROC TEMPERED

PERFECTLY STACKABLE



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



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



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



10 oz. 28cl 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

NEW

Highrise

ARCOROC

MTO Make to order

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

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



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

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

Ø M = 42 mm
H = 52 mm
W = 50 g

V8775
YD24/B8

← ≈ 2 cl



4,5 cl OF

Ø M = 50 mm
H = 57 mm
W = 65 g

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



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

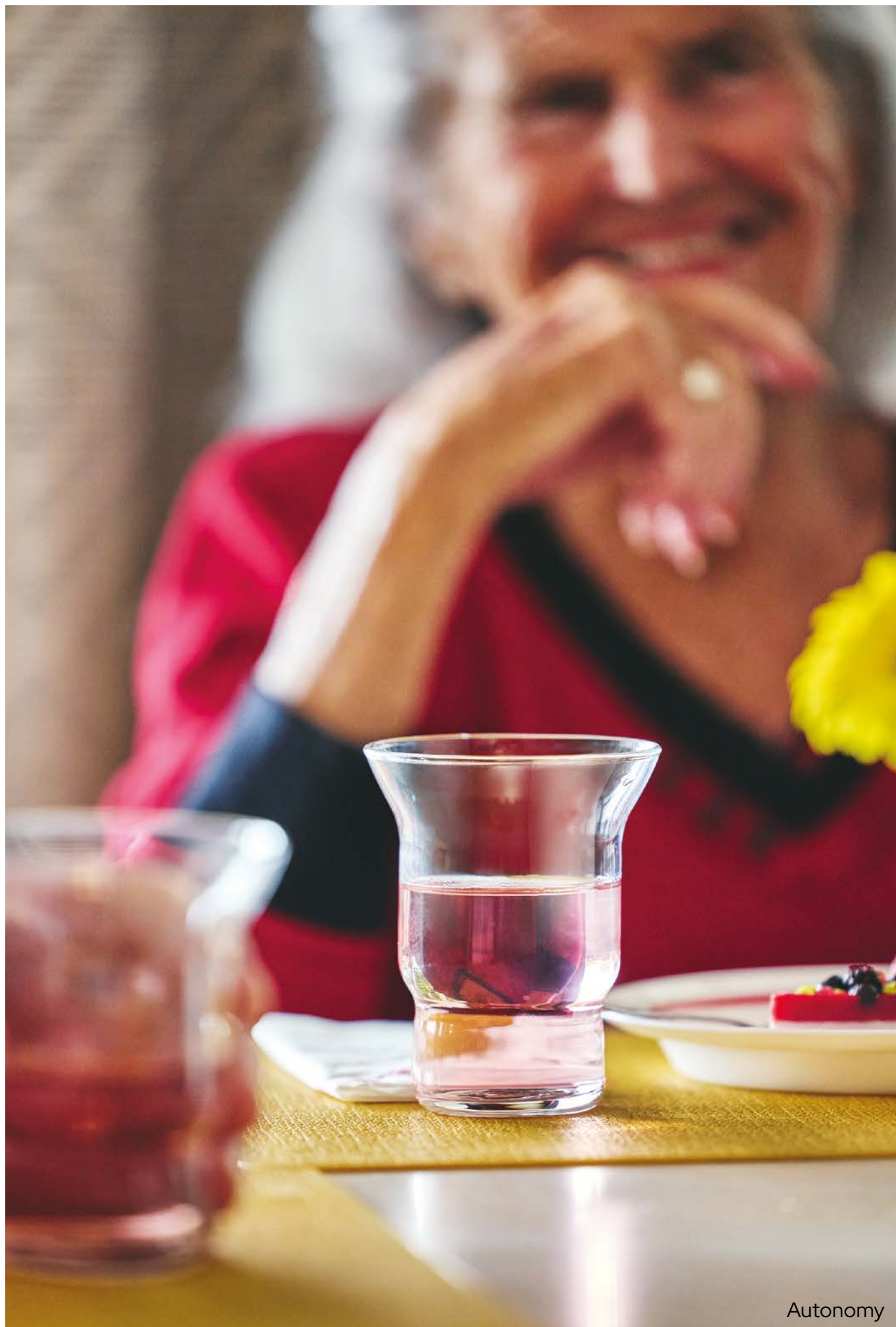


6 cl HB

Ø M = 42 mm
H = 90 mm
W = 95 g

47346
F6/B8=48

Vigne ARCOROC



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 SPRAY COLOR

← TEMPERED →

ARCOROC *SOLID COLOR

PERFECTLY STACKABLE / PROFESSIONAL 2000 CYCLES



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





DECANTERS, JUGS



Spring

À vin

ARCOROC



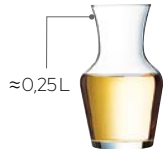
≈ 1L

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



≈ 0,5L

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



≈ 0,25L

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

Carré

ARCOROC

GAUGED ITEM



≈ 1L

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



≈ 0,5L

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



≈ 0,25L

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

Fluid

ARCOROC

* 0% BPA



≈ 1L

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



≈ 1L

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



≈ 0,75L

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



≈ 0,75L

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



≈ 0,5L

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



≈ 0,5L

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



≈ 0,25L

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
Q 4033
A6=6



≈0,75L

0,75 L GREEN
Ø M = 95 mm
H = 210 mm
W = 440 g
Q 4025
A6=6



≈0,75L

0,75 L WHITE
Ø M = 95 mm
H = 210 mm
W = 440 g
Q 4026
A6=6



LID
Ø M = 70 mm
H = 39 mm
W = 15 g
L 4257 ♦
F6/B4=24



Funambule

Luminarc

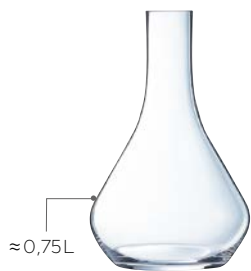


1 L
Ø M = 90 mm
H = 250 mm
W = 510 g
N4080
A6=6

Vina ♦

ARCOROC

Full collection, (P. 39).



≈0,75L

1,5 L
Ø M = 155 mm
H = 245 mm
W = 770 g
V1308
F1/B2=2





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



1 L
 Ø M = 150 mm
 Ø W/O handle = 125 mm
 H = 200 mm
 W = 660 g
E7255
 A6=6



0,5 L
 Ø M = 125 mm
 Ø W/O handle = 100 mm
 H = 140 mm
 W = 320 g
E7258
 A12=12



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





1 L
 Ø M = 135 mm
 Ø W/O handle = 95 mm
 H = 220 mm
 W = 700 g
Q3907
 A6=6



0,75 L
 Ø M = 135 mm
 Ø W/O handle = 90 mm
 H = 190 mm
 W = 570 g
Q3606
 A6=6



0,5 L
 Ø M = 135 mm
 Ø W/O handle = 90 mm
 H = 145 mm
 W = 450 g
Q3909
 A12=12



1 L + LID
 Ø M = 135 mm
 Ø W/O handle = 95 mm
 H = 230 mm
 W = 820 g
Q4272
 A6=6



0,75 L + LID
 Ø M = 135 mm
 Ø W/O handle = 90 mm
 H = 195 mm
 W = 690 g
Q8264
 A6=6



0,5 L + LID
 Ø M = 135 mm
 Ø W/O handle = 90 mm
 H = 155 mm
 W = 570 g
Q8263
 A12=12



* LID

Ø M = 80 mm
 H = 22 mm
 W = 120 g
Q8265
 A12=12



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](https://www.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/Compartmenté					✓✓✓	✓✓
●	Hôtelière	✓✓	✓✓			✓✓✓	✓✓
●	Intensity White			✓✓	✓✓✓		✓✓✓
●	Nova Aquitania	✓✓	✓✓✓				✓✓
●	Nova Aquitania Light Turquoise	✓✓	✓✓✓				✓✓
●	Restaurant	✓	✓✓		✓✓	✓✓✓	
●○	Stairo	✓✓	✓✓✓		✓✓		
●○	Trianon		✓✓		✓✓		✓
○	Zélie Black			✓✓✓	✓✓✓		
○	Zélie White			✓✓✓	✓✓✓		



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

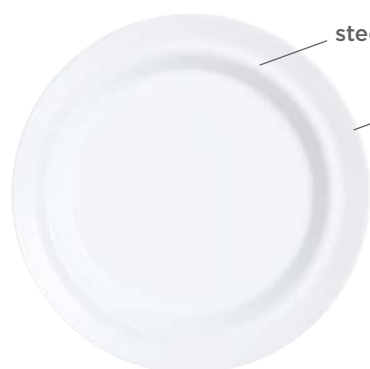


AUTONOMY 230 mm
Compatible with 240 Bulling lid

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



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	

P 3945	48926
P 3946	H 3607
P 3947	H 2684
P 3948	49041
P 3949	49120
P 3951	49117



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



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



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

Brush	Blue	
	Blue Jean	
	Cherry	
	Green	
	Orange	
	Yellow	

49150	48932	X 0622
H 3608	H 3609	X 0620
H 2685	H 2686	X 0624
49142	49115	X 0625
49138	49122	X 0626
49139	49118	X 0641



170 mm 1,1 L
 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	

—
—
V8930
V8931
—
—



C3777
H3615
H2779
C3775
C3778
C3776



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	

48979
H3611
H2691
49116
—
—



C0646
H3612
H2778
—
—
—



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	

C3781	C3785	54736	54699
H3620	H3621	H3622	H3619
H2785	H2786	H2787	H2781
C3779	C3783	54734	54700
C3782	C3787	54719	54557
C3780	C3784	54735	54704



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
V2122
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 *

Granit *

P1128 - 510 g

P1129 - 430 g

P1131 - 260 g

—

P1130 - 315 g

P1122 - 500 g

P1123 - 420 g

P1125 - 250 g

—

P1124 - 330 g



DEEP MULTI PURPOSE PLATE



DEEP 250 mm 1,4 L
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 1 L
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 2,1 L
Ø M = 210 mm
H = 95 mm
W = 610 g
D7410
R6/B2=12

Evolutions Solutions

ARCOROC OPAL

PERFECTLY STACKABLE



Evolutions Black Specialties

ARCOROC TEMPERED

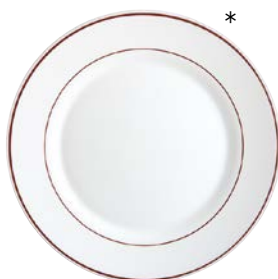
PERFECTLY STACKABLE / PROFESSIONAL 2000 CYCLES



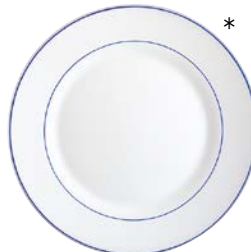
Filet Bordeaux / Filet Delft

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



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



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



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

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



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



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



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

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



ARCOROC OPAL

PERFECTLY STACKABLE / HEAT MANAGEMENT

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



Hôtelière

ARCOROC OPAL

PERFECTLY STACKABLE / HEAT MANAGEMENT / * CONTROLLED WEIGHT



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



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



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



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



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



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



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



DINNERWARE

Nova Aquitania

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

DINNERWARE



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



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



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



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



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



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



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



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



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



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



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



110 mm
Ø M = 110 mm
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 = 70 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 = 75 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



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



28 cl 160 mm
Ø M = 115 mm
Ø W/O handle=95 mm
H = 70 mm
W = 190 g
D6922
R6/B6=36
Ø M = 160 mm
H = 18 mm
W = 195 g
D6926
R6/B8=48



29 cl
Ø M = 110 mm
Ø W/O handle=80mm
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=100mm
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

ARCOROC

PERFECTLY STACKABLE / * PROFESSIONAL 2000 CYCLES



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



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



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



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





Sorbet, Jazzed, Palmier

DESSERTS



Seychelles

Eskale

ARCOROC TEMPERED



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



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



9 cl OF
Ø M = 60 mm
H = 65 mm
W = 110 g
L7172
FA6/B4=24
N6551 Appetizer set
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
L6690
F6/B4=24



20 cl DIAMANT
Ø M = 100 mm
H = 60 mm
W = 205 g
L6689
F6/B4=24



35 cl VINTAGE
Ø M = 120 mm
H = 75 mm
W = 320 g
L6692
F6/B4=24



20 cl VINTAGE
Ø M = 100 mm
H = 60 mm
W = 205 g
L6691
F6/B4=24

Palmier

ARCOROC



37 cl HB

Ø M = 120 mm
H = 200 mm
W = 510 g

58012
F6/B4=24



21 cl OF

Ø M = 125 mm
H = 100 mm
W = 310 g

58010
F6/B4=24



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	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 À THÉ	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.

^O Sold under Luminarc

Arcadie

ARCOROC TEMPERED



Ariba

Luminarc TEMPERED



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



Aroma

ARCOROC TEMPERED

PERFECTLY STACKABLE



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



Bock ARCOROC TEMPERED

PERFECTLY STACKABLE



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



NEW Bock Luminarc TEMPERED



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

Bock à thé ARCOROC TEMPERED



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

Bock sur pied ARCOROC TEMPERED



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

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 01526
 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

P 8859
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

Q 4779
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

P 8858
A6=6

Voluto

○ Luminarc

ARCOROC TEMPERED



40 cl

Ø Max = 110 mm
Ø W/O handle = 80 mm
H = 125 mm
W = 310 g

V 7460
FA6=6



32 cl

Ø M = 105 mm
Ø W/O handle = 80 mm
H = 110 mm
W = 280 g

V 7480
FA6=6



25 cl

Ø M = 105 mm
Ø W/O handle = 75 mm
H = 90 mm
W = 230 g

V 7505
FA6=6



22 cl

Ø M = 105 mm
Ø W/O handle = 80 mm
H = 70 mm
W = 190 g

V 7949
FA6=6



9 cl

Ø M = 85 mm
Ø W/O handle = 60 mm
H = 70 mm
W = 135 g

V 8122
FA6=6



50 cl

Ø M = 145 mm
Ø W/O handle = 115 mm
H = 75 mm
W = 335 g

L 3926
A6=6

⊕ AROMA Saucer 140, (P. 102).

L 3697



⊕ AROMA Saucer 120, (P. 102).

J 9827





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





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

Aspen

Luminarc TEMPERED



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



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



Cocoon

Luminarc TEMPERED



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



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



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



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

Cosmos

Luminarc TEMPERED



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



230 mm 2,6 L
Ø M = 230 mm
H = 110 mm
W = 755 g
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
H 5360 ♦
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

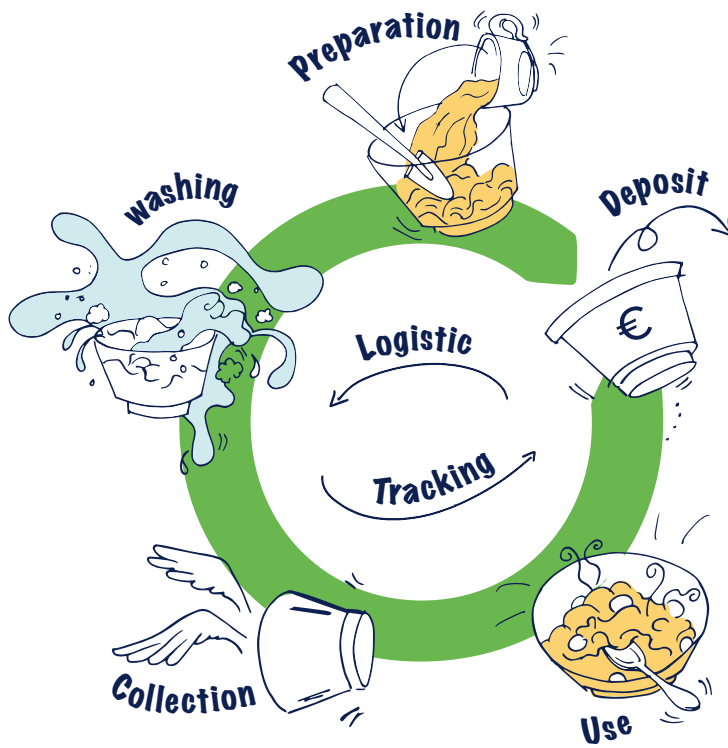
* Also available with lid - Compatible lids, (P. 124-125).





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 1st step when switching from disposable to durable.



So Urban



Food Box



Onctuose



Empilable Caps

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

Select the right container

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

Empilable Caps

ARCOROC TEMPERED

PROFESSIONAL 2000 CYCLES / PE Lid

REUSABLE CONTAINERS



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



Compatible Lids

ARCOROC TEMPERED ▲

PE Lid



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

Compatible Lids

ARCOROC TEMPERED ▲

PE 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 = 700 g
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

170 mm 1,1L + LID

Ø M = 175 mm
 H = 80 mm
 W = 470 g

H1151 ○
 A6=6



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

140 mm 62 cl + LID

Ø M = 145 mm
 H = 65 mm
 W = 290 g

H1150 ○
 A12=12



SO URBAN

140 mm - 80 cl*

Ø M = 140 mm
 H = 90 mm
 W = 360 g

V3158
 A24=24



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



EMPILABLE

120 mm 38 cl

Ø M = 120 mm
 H = 54 mm
 W = 230 g

V7812
 R6/B6=36

120 mm 38 cl + LID

Ø M = 125 mm
 H = 56 mm
 W = 240 g

H1149 ○
 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 [◆] 5,8mm [○]

* 13/0 - AISI 420

Chef&Sommelier STAINLESS STEEL

HIGH QUALITY 18/10 - AISI 304



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

◆ = Indicative thickness of the table fork and table spoon



Ezzo [◆] 5mm [○]

* 13/0 - AISI 420

Chef&Sommelier STAINLESS STEEL

HIGH QUALITY 18/10 - AISI 304

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



	L	Ref	Pack
	D. Lunch fork	155 mm	T4714 C12/B3
	E. Butter spreader	165 mm	T4727 C12/B3
	F. Steak knife (solid handle)*	240 mm	T0426 C12/B3
	G. Serving fork	260 mm	T0416 C12/B3
	H. Iced tea spoon	185 mm	T0418 C12/B3
	I. Serving spoon	260 mm	T0417 C12/B3
	J. Escargot fork	155 mm	T0419 C12/B3
	K. Cake fork	155 mm	T0420 C12/B3
	L. Oyster fork	145 mm	T0421 C12/B3
	M. Sauce spoon	185 mm	T0422 C12/B3
	N. Cake server	260 mm	T4723 C12/B3
	O. Sauce ladle	180 mm	T0424 C1/B6
	P. Soup ladle	280 mm	T0425 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	T3104	C12/B4
	B. Dinner fork	205 mm	T3101	C12/B4
	C. Dinner spoon	205 mm	T3102	C12/B4
	D. Dessert knife (solid handle)*	205 mm	T3108	C12/B4
	E. Dessert fork	180 mm	T3105	C12/B4
	F. Dessert spoon	180 mm	T3106	C12/B4
	G. Soup spoon	175 mm	T3109	C12/B4
	H. Tea spoon	135 mm	T3110	C12/B4
	I. Demi tasse spoon	115 mm	T3111	C12/B4
	J. Fish knife	200 mm	T3113	C12/B4
	K. Fish fork	180 mm	T3112	C12/B4
	L. Lunch knife (solid handle)*	190 mm	T3115	C12/B4
		L	Ref	Pack
	M. Lunch fork	150 mm	T3114	C12/B4
	N. Steak knife (solid handle)*	240 mm	T3126	C12/B4
	O. Cake fork	150 mm	T3120	C12/B2
	P. Escargot fork	150 mm	T3119	C12/B2
	Q. Oyster fork	145 mm	T3121	C12/B2
	R. Iced tea spoon	180 mm	T3118	C12/B2
	S. Serving fork	260 mm	T3116	C12/B2
	T. Serving spoon	260 mm	T3117	C12/B2
	U. Sauce spoon	180 mm	T3122	C12/B4
	V. Cake server	255 mm	T3123	C12/B2
	W. Sauce ladle	175 mm	T3124	C1/B6
	X. Soup ladle	280 mm	T3125	C1/B6

♦ = Indicative thickness of the table fork and table spoon



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

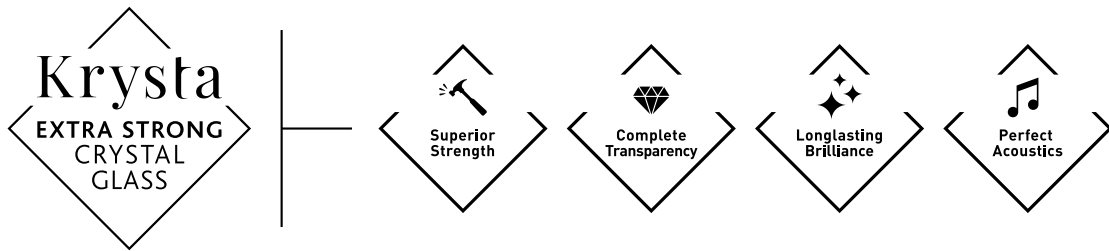
♦ = Indicative thickness of the table fork and table spoon



Vesca



KRYSTA™

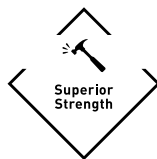


Gastronomy professionals are searching for glasses that satisfy their needs in terms of **perfection and sophistication**.

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**.

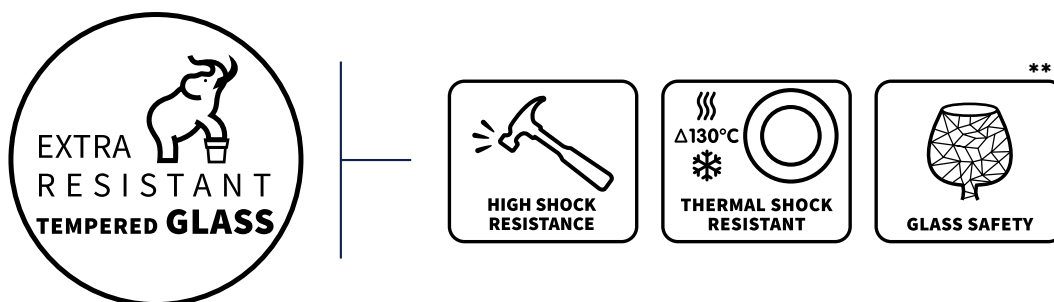
- **Glasses that bring a special brilliance to your tables.**
- **Dinner services with lasting sparkle that you will be using for a long time.**



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°.



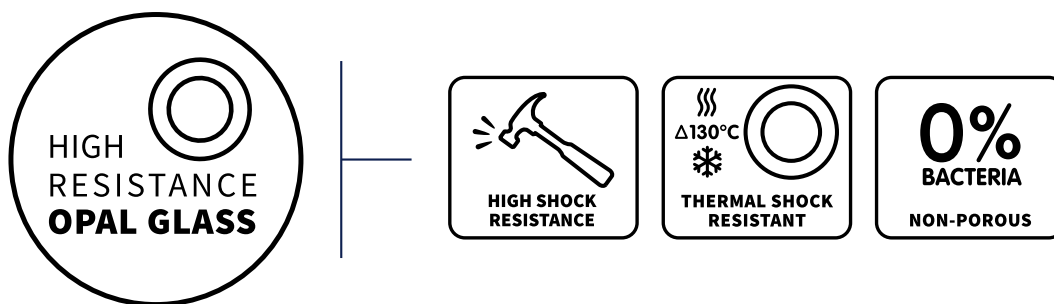
Completely safe for table service*:

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 | |

OPAL GLASS



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.



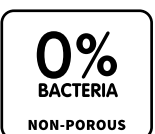
Fade-resistant surface and pattern, even after 2,000 industrial dishwashing cycles.



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**s.



Arcoroc™ and Chef&Sommelier™ cutlery is **designed** for **intensive and professional use**.

The **reliability** and **durability** is **underpinned by strict specifications and rigorous checks at each stage of the manufacturing process**.

Most of our collections are done in 18/10 – AISI 304 stainless steel, what is ideal for use in **high-quality cutlery and to guarantee resistance**, the thickness of the cutlery is examined in minute detail.

Some of our Arcoroc™ collections are done in 18/0 – AISI 430 performance polished stainless steel, also **resistant and designed for a long life**.

Each piece of our cutlery has been designed to combine **elegance with perfect ergonomics and balance**.

Our cutlery is **wash resistant and respects dinnerware material** by avoiding **scratches**.

The **bending strength and torsion resistance** has been designed to be above the requirements of the industry.

Regarding our knives some are available in both solid handle and hollow handle formats.

Our solid handle knives have been created to balance weight with design and use the finest quality stainless steel.

Our hollow handled knives use the traditional 3 piece composition, highest grade 18/10 – AISI 304 stainless steel handle (2 piece) and high grade (AISI 420) hardened knife blade (3rd piece), to give the optimum in quality, longevity and design. All of our cutlery collections are dishwasher safe.

SMART TABLETOP
SOLUTIONS FOR PROFESSIONALS
2025 FOODSERVICE COLLECTION

ARCOROC



arcoroc.com - chefsommelier.com

