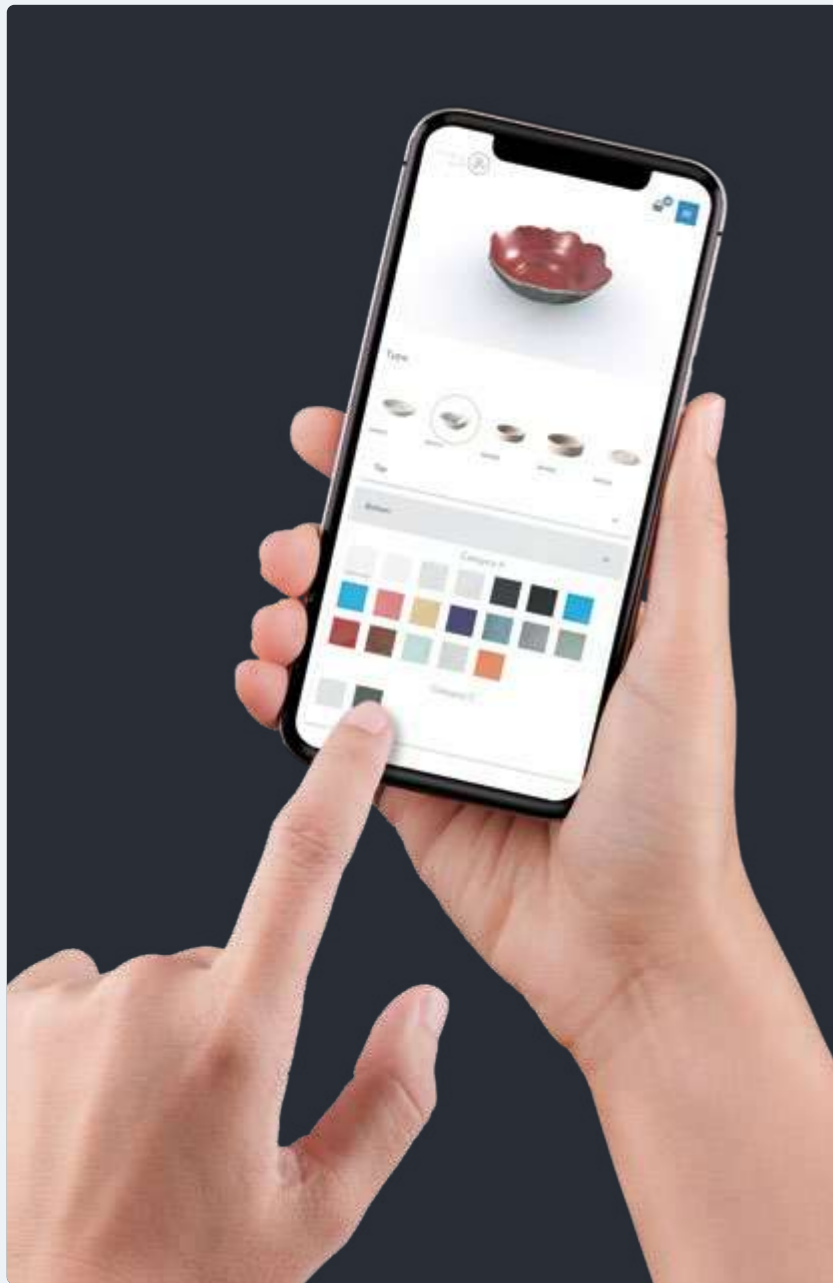




Mg HOTEL SUPPLIES

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STYLE POINT



Aan de Poel, Stefan van Sprang, Maurice Franssen, The Netherlands



Aan de Poel, Stefan van Sprang, Maurice Franssen, The Netherlands



Chanel Cuisine, The Netherlands



Martina Tenz, Davide Tenz, Italy



Remco Baan, The Netherlands



**STUDIO
RAW**
BYSTUDIORAW.COM

STEP 1

STEP 2

STEP 3

CHOOSE YOUR SHAPE

CHOOSE YOUR GLAZE

MATCH YOUR DESIGN


CREATE YOUR OWN UNIQUE TABLEWARE

IN JUST 3 STEPS YOU CAN CREATE YOUR OWN UNIQUE TABLEWARE! CHOOSE YOUR SHAPE, CHOOSE YOUR GLAZE AND MATCH THE DESIGN WITH YOUR ENVIRONMENT BY PLACING YOUR CREATION ON YOUR OWN TABLE WITH AUGMENTED REALITY! IN STUDIO RAW, STYLEPOINTS IN-HOUSE PRODUCTION STUDIO, EVERYTHING IS MADE BY HAND, SPECIAL TECHNIQUES ARE USED AND EVERY ITEM IS UNIQUE. YOU CAN ORDER YOUR OWN HIGH-QUALITY TABLEWARE FROM 28 PIECES. BRING YOUR CREATIONS TO LIFE AND DISCOVER OUR STUDIO RAW.



Aan de Poel, Stefan van Sprang, Maurice Franssen, The Netherlands

DISCOVER NOW AND SCAN THE QR CODE



THE LATEST INNOVATION

NEED INSPIRATION FOR SETTING THE PERFECT TABLE?

CLICK, MIX AND MATCH WITH THE 3D TABLE SETTING CONFIGURATOR!

Setting the perfect table is a time-consuming process: requesting samples, trying out different combinations, giving it a careful consideration, requesting other samples and so on. Fortunately, that is no longer necessary with the Stylepoint 3D Table Setting Configurator! Scan the QR code and you select items of your choice easier, faster and better!



Augmented reality (AR)
Check out the table setting you've created in your own environment with the AR function! To use the AR function, first select the white background and then click the AR button.

Available 24/7
In the morning or at night? Whenever it suits you, you can browse through this catalogue. See an interesting collection? Just scan the QR code on that page and it will open the 3D Table Setting Configurator with items of that collection. Now you can start mixing and matching until you have the perfect table!

Quick next steps
With the 3D Table Setting Configurator you immediately get a complete picture of the table in its environment. Would you then like to request a quote by e-mail? The configurator can generate an overview of the selected items with a photo of the combination. This overview is also useful when you want to request additional product information or place an order.

Mix and match
In the 3D Table Setting Configurator you can place plates, bowls, cutlery and glasses on the different tables: black marble, wooden or table linen. You can filter on different criteria: colour, brand, material and characteristics. In addition, you can choose between a darker and a lighter environment.

Sharing is easy
Would you like to consult with a colleague or account manager? The overview can be shared with any device: tablet, PC and smartphone. E-mailing the overview is one option for that. The second option is that you share a link from the 3D Table Setting Configurator via, for example, WhatsApp. It couldn't be easier!



194

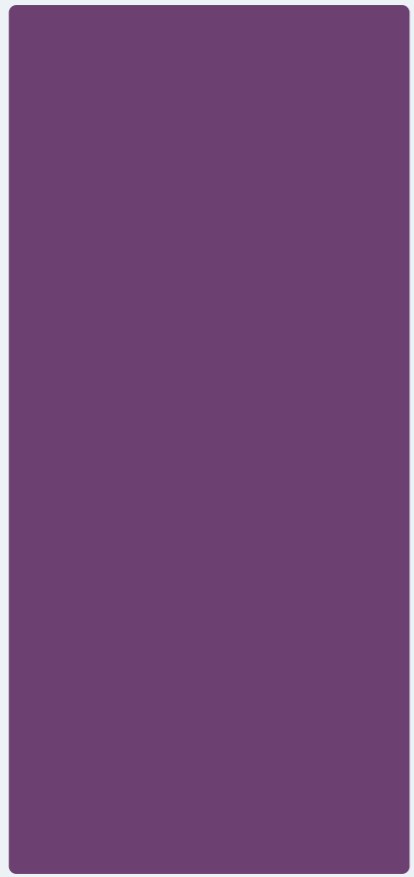


202

BUFFET



206



203



204



196

193

BUFFET

BUFFET



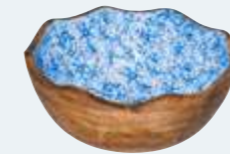
BOWLS

COMBINE PERFECTLY WITH TRAYS AND BUFFET RISERS
STAINLESS STEEL



NEW

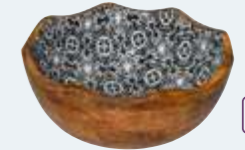
ROUND BUFFET BOWLS AFRICAN WOOD
MST-AF41114 Ø 37 x 9 cm / per 30
MST-AF41112 Ø 33 x 9 cm / per 3



WOODEN BOWL BLUE FLOWER
WCC3030BB Ø 3 x 11 cm / per 1



WOODEN BOWLS NATURE
WCC3030N Ø 30 x 12 cm / per 1
WCC2323N Ø 23 x 11 cm / per 2



WOODEN BOWL BLACK FLOWER
WCC3030ZB Ø 30 x 11 cm / per 1

TRAYS

COMBINE PERFECTLY WITH BUFFET RISERS STAINLESS STEEL



BUFFET TRAY WOOD
WCC12022 120 x 22 x 3 cm / per 3
BUFFET RISER STAINLESS STEEL
WCC222428SS Ø 22/24 x 28 cm / per 1



BUFFET TRAY WOOD
WCC12032 120 x 32 x 3 cm / per 2



BUFFET TRAY WOOD
WCC8022 80 x 22 x 3 cm / per 3



BUFFET TRAY WOOD
WCC8032 80 x 32 x 3 cm / per 3



WOODEN BOWLS GREY AND GOLD
WCC3030G Ø 30 x 10 cm / per 1
WCC2525G Ø 25 x 7,5 cm / per 2



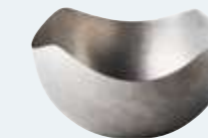
WOODEN BOWLS WHITE AND GOLD
WCC3030W Ø 30 x 0 cm / per 1
WCC2525W Ø 25 x 7,5 cm / per 2



WOODEN BOWLS BLACK AND GOLD
WCC3030Z Ø 30 x 10 cm / per 1
WCC2525Z Ø 25 x 7,5 cm / per 2



VINTAGE BUFFET BOWLS STAINLESS STEEL
ELM3008S Ø 30 x 15 cm / 8000 ml / per 1
ELM2509S Ø 25 x 12 cm / 4000 ml / per 1
ELM2009S Ø 20 x 9 / 1750 ml / per 1



VINTAGE BUFFET BOWL STAINLESS STEEL
ELM2615S Ø 26,5 x 15 cm / 4800 ml / per 1



VINTAGE BUFFET BOWLS GOLD STAINLESS STEEL
ELM3009G Ø 30 x 15 cm / 8000 ml / per 1
ELM2508G Ø 25 x 12 cm / 4000 ml / per 1
ELM2008G Ø 20 x 9 / 1750 ml / per 1



BUFFET BOWL VINTAGE GOLD STAINLESS STEEL
ELM2615G Ø 26,5 x 15 cm / 4800 ml / per 1



NEW

BUFFET BOWL
QU16011 Ø 30 cm / per 1



NEW

BUFFET BOWL
QU16015 Ø 17,2 cm / per 1

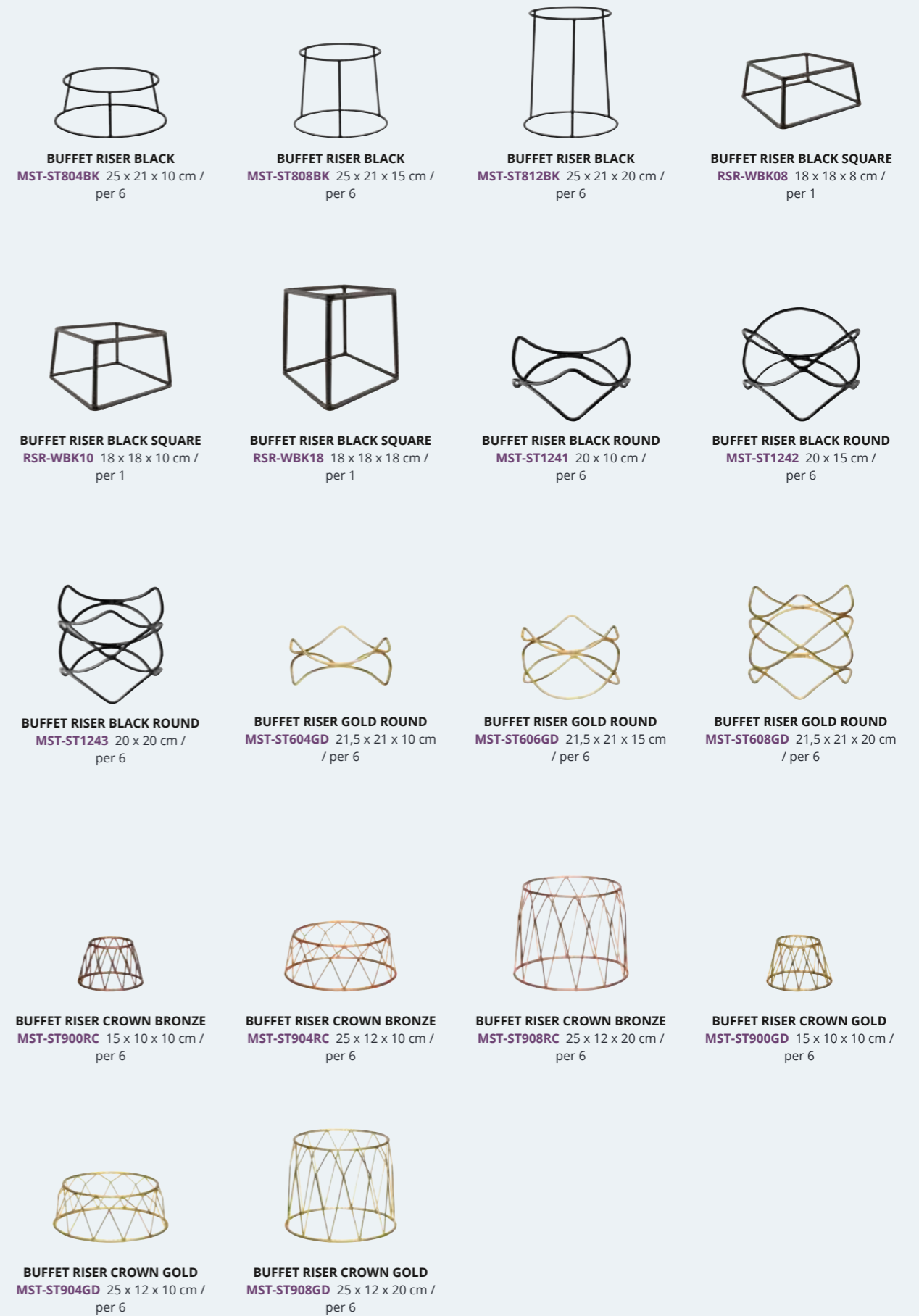


ANTI-SLIP BUFFET RISERS

COMBINE PERFECTLY WITH TRAYS AND BOWLS*

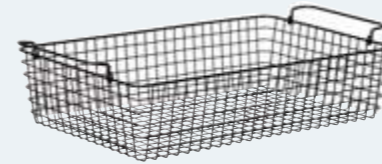


* Also with Q Fine China Deep plates (QU11048 and QU11049)



PRESENTATION

FINISH YOUR BUFFET WITH THESE UNIQUE ITEMS



WIRE BASKET GN1/1 BLACK
WBGN11BK 51,8 x 31,3 x 12 cm / per 1



WIRE BASKET GN1/2 BLACK
WBGN12BK 31,3 x 25,3 x 12 cm / per 1



WOODEN TRAY ACACIA
B947051 50 x 18 x 16 cm / per 1



WOODEN BUFFET CUPBOARD
WCC3258 32 x 58 x 44 cm / per 1



RECTANGULAR SERVING PLATE
WCC3020 30 x 20 x 5 cm / per 1
Fits perfectly on WCC3258



RECTANGULAR WOODEN SERVING PLATE
WCC3030 30 x 30 x 5 cm / per 1
Fits perfectly on WCC3258



WOODEN TRAY ACACIA
B947052 50 x 18 x 12 cm / per 1



WOODEN TRAY ACACIA
B947055 18 x 18 x 15 cm / per 1



WOODEN TRAY ACACIA
B947056 18 x 18 x 10 cm / per 1



WOODEN BUFFET CUPBOARD 3 PARTS
WCC3639 per 1



WOODEN SERVING PLATE RECTANGULAR
WCC4323 43 x 23 x 2 cm / per 2



WOODEN BUFFET RISERS
WCC2518 Ø 30 x 17 cm / per 2
WCC2515 Ø 25 x 15 cm / per 2



ACACIA WOOD CAKE STAND
WCS12 Ø 33 cm x H 13 cm / per 1



GLASS CAKE STAND COVER
GCC30 Ø 29,8 cm x H 19 cm / per 1



WOODEN 3 COMP. CRATE WITH CHALK BOARD
MANTHREE 50 x 30 x 15 cm / per 1



RECTANGULAR WOODEN SERVING PLATE
WCC6221 62 x 21 cm / per 1



WOODEN BREAD CUTTING BOARD
WCC4832BR 48 x 32 x 2 cm / per 2

2-PIECES



ACACIA WOOD BOX 1/2 GN
RSR-W3226 32,5 x 26,5 x 15,3 cm / per 1



ACACIA WOOD BOX 1/3 GN
RSR-W3218 32,5 x 18 x 12,3 cm / per 1



6 COMPARTMENT CRATE FILLING FOR MANBOX
MANINMANBOX 48 x 27 x 15 cm / per 1 / Fits MANBOX



MANGOWOOD CRATE WITH CHALKBOARD
MANBOX 50 x 30 x 20 cm / per 1



3-TIER STAND GOLD
WCC302520 Ø 30 / 25 / 20 cm x 47 cm / per 1



BAQUETTE BASKET GOLD STEEL
WCC3323W Ø 33 x 23 cm / per 1
WCC2823W Ø 28 x 23 cm / per 1
WCC2323W Ø 23 x 23 cm / per 1



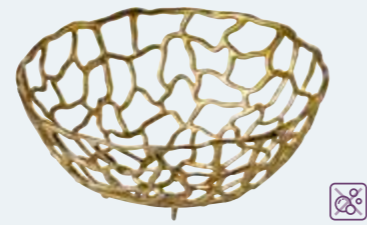
SEA FOOD TOWER GOLD
ELM3033G 30 x 33 cm / per 1



VINTAGE BOWL GOLD STAINLESS STEEL
ELM2008G Ø 20 x 9 / 1750 ml / per 1



BREAD BASKET VINTAGE GOLD STAINLESS STEEL
ELM1717G Ø 17 x 5 cm / per 1



ALUMINUM BASKET GOLD
WCC3800 Ø 38 cm / per 2



BAQUETTE BASKET BLACK STEEL
WCC3323Z Ø 33 x 23 cm / per 1
WCC2823Z Ø 28 x 23 cm / per 1
WCC2323Z Ø 23 x 23 cm / per 1



SEA FOOD TOWER VINTAGE
ELM3033S 30 x 33 cm / per 1



VINTAGE BOWL STAINLESS STEEL
ELM2009S Ø 20 x 9 / 1750 ml / per 1



BREAD BASKET VINTAGE STAINLESS STEEL
ELM1717S Ø 17 x 5 cm / per 1



MENU HOLDERS VINTAGE STAINLESS STEEL
ELM5130L 11 x 5 cm / per 1
ELM5130S 6 x 3 cm / per 1



BREAD BASKET WASHABLE PAPER BROWN
333312BR Ø 33 x H 12 cm / per 1



LOCK-EAT CARAFE WITH LID
11964-02 Ø 8,6 x 21 cm / 500 ml / per 6



CUP GALVANISED STEEL
GSC11 Ø 11 x H 14,5 cm / 1300 ml / per 1



LID FOR TABLE BIN
GBL15 Ø 14,5 cm / per 1



WIRE BASKETS
WCC2527 12 x 11 cm / per 24
WCC2528 10 x 9 cm / per 24



LOCK-EAT JAR WITH LID
12163-01 Ø 14,5 x 19 cm / 2000 ml / per 6



LOCK-EAT CARAFE WITH LID
11965-02 Ø 10,5 x 28 cm / 1000 ml / per 6



BLACK GALVANISED STEEL
GSC11BK Ø 11 x H 14,5 cm / 1300 ml / per 1



BREAD BASKETS BLACK
ELM2020 Ø 20 x 5 cm / per 1
ELM1616 Ø 16 x 5 cm / per 1



LOCK-EAT JAR WITH LID
12162-01 Ø 14,5 x 15 cm / 1500 ml / per 6



CUTLERY BUCKET GALVANISED STEEL
GSB12COM Ø 12 x 23,3 x 16,5 cm / per 1



MINI BIN GALVANISED STEEL
GBIN14 14 x 12 x 15 cm / per 1



Carmel Market, Lars Verkrust Photography, The Netherlands

CAKE STANDS



CAKE STAND WITH COVER
96456 Ø 10 cm / per 12

NEW



CAKE STAND
95834 Ø 20,5 cm / per 6

NEW



CAKE STAND
95832 Ø 31 cm / per 4

NEW



ACACIA WOOD CAKE STAND
WCS12 Ø 33 cm x H 13 cm / per 1



COVER CAKE STAND GLASS
GCC30 Ø 33 cm x H 13 cm / per 1



Combine with
ANTI-SLIP BUFFET RISERS
P. 196-197

CAKE PLATEAUS AND COVERS

MELAMINE TRAYS

MATCH THE PLATEAUS WITH
OUR ANTI-SLIP BUFFET RISERS



COVER POLYCARBONATE
MST-LID004 Ø 21 x 17 cm / per 1

NEW



COVERS POLYCARBONATE
MST-LID006 Ø 31 x 23 cm / per 1
MST-LID005 Ø 26 x 20 cm / per 1

NEW



PLATEAU MARBLE WHITE ROUND
MST-307PW7 Ø 18 cm / per 1



NEW



PLATEAU MARBLE WHITE ROUND
MST-309PW9 Ø 23 cm / per 1



NEW



PLATEAU MARBLE WHITE ROUND
MST-311PW9 Ø 28 cm / per 1



NEW



COVER POLYCARBONATE
MST-LID001 16,8 x 10,8 cm / per 1

NEW



COVER POLYCARBONATE
MST-LID002 21,5 x 14,5 cm / per 1

NEW



COVER POLYCARBONATE
MST-LID003 27 x 16,2 cm / per 1

NEW



PLATEAU MARBLE BLACK ROUND
MST-813BK11 Ø 33 x H 2 cm /
per 3



PLATEAU BLACK/WHITE CHECKED ROUND
MST-813PW12 Ø 33 x H 2 cm /
per 3



PLATEAU MARBLE WHITE ROUND
MST-813PW9 Ø 33 x H 2 cm / per 3

BUFFET
MELAMINE COSMOS



MELAMINE COSMOS

HARD TO DISTINGUISH FROM REAL PORCELAIN



SQUARE BOWL
MST-CM2625 26 x 25 x 7,5 cm / per 6



OVAL BOWL
MST-CM4324 43 x 24 x 7,5 cm / per 3



OVAL BOWL
MST-CM3732 37,5 x 32 x 9,4 cm / per 3



RECTANGULAR BOWL
MST-CM4118 41 x 18 x 4 cm / per 3



ORGANIC RECTANGULAR TRAY
MST-CM5427 54,5 x 27,5 x 2,35 cm / per 3



ORGANIC ROUND TRAY
MST-CM4237 42 x 37,7 x 1 cm / per 3



CONICAL ROUND BOWL
MST-CM2515 25 x 15,5 cm / per 3

BUFFET
MELAMINE ZEN

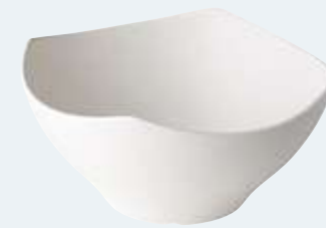


MELAMINE ZEN

HARD TO DISTINGUISH FROM REAL PORCELAIN



BOWL ROUND CREAM
MST-WH1109# Ø 22,5 cm / per 6



BOWL SQUARE CREAM
MST-WH789# 35 x 35 x 17 cm / 7,7 L / per 3



BOWL SQUARE CREAM
MST-WH788# 28 x 28 x 14,7 cm / 4,1 L / per 3



BOWL SQUARE CREAM
MST-WH787# 21 x 21 x 11 cm / 1,7 L / per 6



BOWL SQUARE BLACK
MST-BL789 35 x 35 x 17 cm / 7,7 L / per 3



BOWL SQUARE BLACK
MST-BL788 28 x 28 x 14,7 cm / 4,1 L / per 3



BOWL SQUARE BLACK
MST-BL787 21 x 21 x 11 cm / 1,7 L / per 6

This item is no longer available after stock.

BUFFET

BUFFET

BUFFET
MELAMINE BOWLS AND TRAYS



BUFFET
MELAMINE BOWLS AND TRAYS



MELAMINE BOWLS AND TRAYS

HARD TO DISTINGUISH FROM REAL PORCELAIN



STACKABLE BOWL
MST-Y1510 26 cm / per 6
LID FOR STACKABLE BOWL
MST-Y1511 26 cm / per 6



BANANA LEAF PLATTER
MST-BSM40 40 x 25,3 cm / per 3



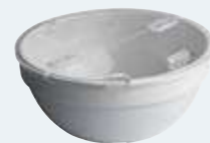
WOODEN TRAY ROUND
MST-W235 Ø 35 cm / per 2



OVAL PLATTER WHITE
MST-I7020 50 x 36,3 x 7 cm / per 3



DEEP ROUND BOWL WHITE
MST-I1124 Ø 60 x H 15 cm / per 1



STACKABLE BOWL WHITE
MST-Y1509 22,5 cm / per 6
LID FOR STACKABLE BOWL WHITE
MST-Y1512 22,5 cm / per 6



BANANA LEAF PLATTER
MST-BSM53 53 x 33,5 cm / per 3



WOODEN TRAY ROUND
MST-W234 Ø 55 cm / per 2



ECLIPS BOWL WHITE
MST-I1914 36 x 34,9 x 16,3 cm / per 3



ECLIPS BOWLS WHITE
MST-I1912 30 x 29,1 x 13,7 cm / per 3
MST-I1909 21,2 x 20,8 x 10,4 cm / per 6



ROUND BOWLS WHITE
MST-I4914 Ø 36 cm x H 13,3 cm / 9L / per 3
MST-I4910 Ø 26 cm x H 10,3 cm / 3L / per 6



WOK BOWLS BLACK
MST-BL5135 Ø 35 x 51 x 7 cm / per 4
MST-BL3927 Ø 27 x 39,5 x 5,5 cm / per 4



WOODEN TRAY OVAL
MST-W236 65 x 26 cm / per 2

BUFFET

BUFFET



MELAMINE
GASTRONORM CONTAINERS

MELAMINE
GASTRONORMBAKKEN AND -PLATEAUS

GASTRONORM CONTAINERS

LIGHTWEIGHT AND RESISTANT TO BREAKAGE



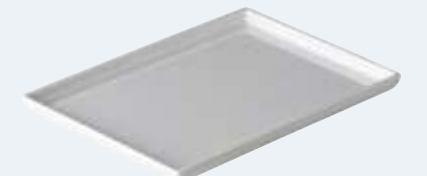
GN 1/1 TRAY WIDE RIM WHITE
MST-I0421# 52,5 x 32,5 x 2,5 cm / per 3



RECT. PLATE NARROW EDGE WHITE
MST-I8201 21 x 30 x 3 cm / per 3



PARTY PLATE WITH WINEGLASS OPENING
MST-Y8759# 27 x 15 x 1,6 cm / per 6



RECTANGULAR PLATE
MST-Y7321 24,7 x 16,9 cm / per 6



GN DISHES WHITE
MST-I1165 1/1 / 52,5 x 32,5 x 6,5 cm / per 6
MST-I1265 1/2 / 32 x 26 x 6,5 cm / per 3
MST-I1365 1/3 / 32 x 17,5 x 6,5 cm / per 6
MST-I1465 1/4 / 26,5 x 16 x 6,5 cm / per 3
MST-I1665 1/6 / 17,5 x 16 x 6,5 cm / per 6
MST-I2465 2/4 / 52,5 x 16 x 6,5 cm / per 4



GN 1/1 TRAY WITHOUT RIM BLACK
MST-Z3621 53 x 32,2 x 2,7 cm / per 3



BOWL BLACK
MST-Z4906# Ø 16 x H 8,8 cm / 750 ml / per 6



BOWL WHITE
MST-I4906# Ø 16 x H 8,8 cm / 750 ml / per 6



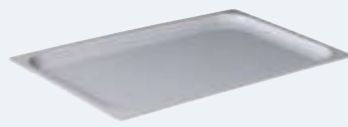
DRESSING SPOON WHITE
MST-I2411 white / 18 cm / per 24



GN 1/1 TRAY WITHOUT RIM WHITE
MST-I3621# 53 x 32,2 x 2,7 cm / per 3



GN TRAY NARROW EDGE WHITE
MST-I8206 1/1 / 53 x 32,5 x 3 cm / per 2
MST-I8205 2/4 / 53 x 17 x 3 cm / per 3



GN TRAYS BUDGET WHITE
MST-I1120 1/1 / 52,5 x 32,5 x 2 cm / per 6
MST-I1220 1/2 / 32 x 26 x 2 cm / per 6
MST-I1320 1/3 / 32 x 17,5 x 2 cm / per 6
MST-I1420 1/4 / 26,5 x 16 x 2 cm / per 6
MST-I2420 2/4 / 52,5 x 16 x 2 cm / per 6



TABLE BIN BLACK
MST-BL7323 Ø 13 x H 16 cm / per 1



OIL/VINEGAR CROCK WHITE
MST-IC1W Ø 13 x H 10,5 cm / 850 ml / per 6



OIL/VINEGAR CROCK WHITE
MST-IC2W# Ø 13 x H 17,5 cm / 1800 ml / per 3

This item is no longer available after stock.

This item is no longer available after stock.

BUFFET

BUFFET



TAKEAWAY



TAKEAWAY

TAKEAWAY

500 ML

WITH VARIOUS LIDS AND DIVIDERS

NEW

KRAFT BOWL STONEBLACK LOW
QD21101 500 ml / per 6 x 50

KRAFT BOWL FRENCH GREEN LOW
QD21102 500 ml / per 6 x 50

KRAFT BOWL ASIAN LOW
QD21103 500 ml / per 6 x 50

PET LID | COLD DISHES

PAPER LID | HOT AND COLD DISHES

PET LID
QD21501 15 cm / per 6 x 50

PAPER LID
QD21401 15 cm / per 12 x 25

PAPER LID STONEBLACK
QD21402 15 cm / per 12 x 25

DIVIDER 2 SECTIONS
QD21120 500 ml / per 250

DIVIDER 2 SECTIONS
QD21110 500 ml / per 250

DIVIDER 3 SECTIONS*
QD21111 500 ml / per 250

DIVIDER 3 SECTIONS*
QD21121 500 ml / per 250

DIVIDER 4 SECTIONS**
QD21122 500 ml / per 250

DIVIDER 4 SECTIONS**
QD21112 500 ml / per 250

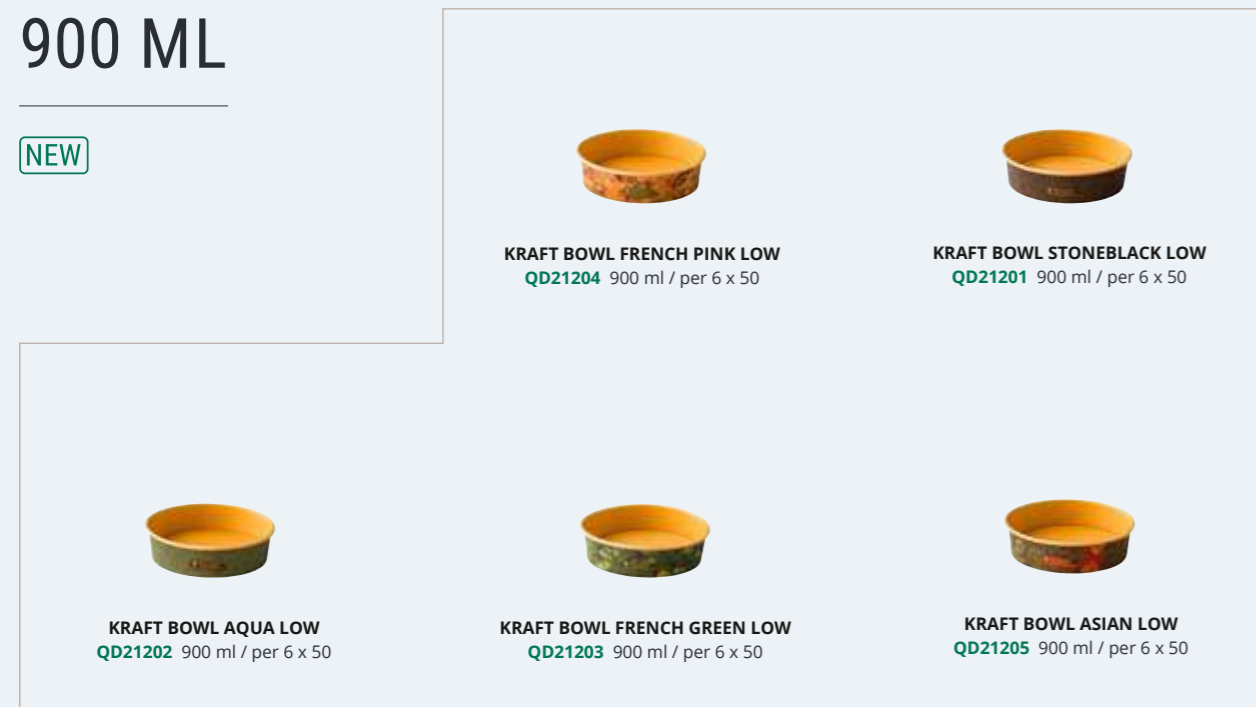
*The 2nd divider is always in combination with the 1st divider.
**The 3rd divider is always in combination with the 1st and 2nd divider.

TAKEAWAY

TAKEAWAY

900 ML

NEW



KRAFT BOWL FRENCH PINK LOW
QD21204 900 ml / per 6 x 50

KRAFT BOWL STONEBLACK LOW
QD21201 900 ml / per 6 x 50

KRAFT BOWL AQUA LOW
QD21202 900 ml / per 6 x 50

KRAFT BOWL FRENCH GREEN LOW
QD21203 900 ml / per 6 x 50

KRAFT BOWL ASIAN LOW
QD21205 900 ml / per 6 x 50

PET LID | COLD DISHES

PAPER LID | HOT AND COLD DISHES



1ST DIVIDER

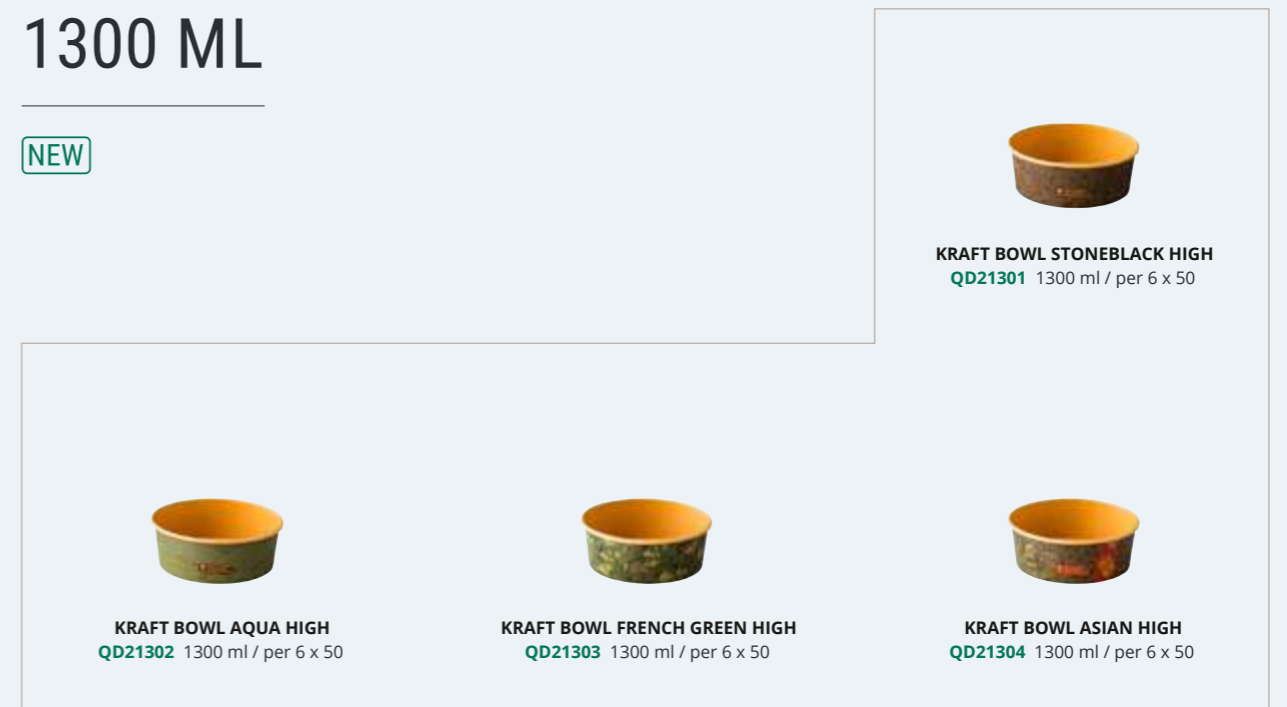
2ND DIVIDER*

3RD DIVIDER**



1300 ML

NEW



KRAFT BOWL STONEBLACK HIGH
QD21301 1300 ml / per 6 x 50

KRAFT BOWL AQUA HIGH
QD21302 1300 ml / per 6 x 50

KRAFT BOWL FRENCH GREEN HIGH
QD21303 1300 ml / per 6 x 50

KRAFT BOWL ASIAN HIGH
QD21304 1300 ml / per 6 x 50

PET LID | COLD DISHES

PAPER LID | HOT AND COLD DISHES



1ST DIVIDER

2ND DIVIDER*

3RD DIVIDER**



*The 2nd divider is always in combination with the 1st divider.
**The 3rd divider is always in combination with the 1st and 2nd divider.

*The 2nd divider is always in combination with the 1st divider.
**The 3rd divider is always in combination with the 1st and 2nd divider.

TAKEAWAY
CONTAINERS



The Streetfood Club, Lars Verkrast Photography, The Netherlands

CONTAINERS

NEW



KRAFT NOODLEBOX STONEBLACK
QD21701 470 ml / per 10 x 50
QD21711 770 ml / per 10 x 50



KRAFT NOODLEBOX ASIAN
QD21702 470 ml / per 10 x 50



KRAFT GARNISH BOWL STONEBLACK
QD21550 230 ml / per 20 x 25



KRAFT SOUP CONTAINER STONEBLACK
QD21551 470 ml / per 20 x 25



KRAFT SOUP CONTAINER ASIAN
QD21552 470 ml / per 20 x 25



PAPER LID STONEBLACK
| HOT AND COLD DISHES
QD21503 9 cm / per 20 x 25



PP LID | HOT AND COLD DISHES
QD21507 9 cm / per 20 x 25



PAPER LID STONEBLACK
| HOT AND COLD DISHES
QD21505 9,7 cm / per 20 x 25

TAKEAWAY
CUPS



Jul / Rose, Lars Verkrast Photography, The Netherlands

CUPS

NEW



KRAFT CUP STONEBLACK
QD21601 30 ml / per 20 x 50



KRAFT CUP AQUA
QD21602 30 ml / per 20 x 50



KRAFT CUP FRENCH GREEN
QD21603 30 ml / per 20 x 50



KRAFT CUP FRENCH PINK
QD21604 30 ml / per 20 x 50



KRAFT CUP ASIAN
QD21605 30 ml / per 20 x 50



PET LID | COLD DISHES
QD21506 5,5 cm / per 20 x 50



KRAFT CUP STONEBLACK
QD21610 60 ml / per 20 x 50



KRAFT CUP AQUA
QD21611 60 ml / per 20 x 50



KRAFT CUP FRENCH GREEN
QD21612 60 ml / per 20 x 50



KRAFT CUP FRENCH PINK
QD21613 60 ml / per 20 x 50



KRAFT CUP ASIAN
QD21614 60 ml / per 20 x 50



PET LID | COLD DISHES
QD21700 6,8 cm / per 20 x 50

TAKEAWAY

PERSONALIZE



PERSONALIZE YOUR PORCELAIN, GLASSWARE OR GREASEPROOF PAPER

Personalized porcelain, glassware or greaseproof paper makes your table setting even more unique and personal! Due to the wide variety of possibilities within our ranges, we look at each project individually. We can send you a **quote**, matching your specific requirements. Quotes for glassware and porcelain are possible from 48 pieces and for greaseproof paper from 40 packs. Your logo is burned into the porcelain and is **dishwasher safe**. Simply send us your logo/design digitally as **EPS** file with the desired pantone colours in PMS. You can also receive **samples**, for which costs will be charged. After your final confirmation, the products will be printed. This usually takes around three weeks.

Contact us for advice or a quote and you will be amazed by the **convenience** and **pricing!**

If you apply a logo to glassware or tableware, this may affect the strength of the product. There is no longer a chip warranty on products after the personalization.



PRODUCT CARE



PORCELAIN

All of our porcelain is safe to be used in commercial dishwashers, microwaves and ovens. It is important to follow the guidelines of the dishwasher manufacturer. High temperatures or use of detergent may cause damage to the glaze. Most damages occur when placing dishes in, or removing them from the dishwasher. It is recommended to use a dishwasher basket to prevent contact with other items. When removing food or items, a plastic scraper should be used to prevent damage. Never use metal objects or cutlery.

Cutlery and other metal objects, for example pans, should never be washed simultaneously as this may cause metal marking. Remove metal markings with a soft abrasive or cleaner for ceramic hobs.



WOOD

All types of wood are not suitable for dishwashing and should be washed in warm soapy water only. Occasionally apply vegetable oil to take good care of the wood.

It should not be left to soak in water, as this will cause damage to the product. It should be dried immediately after washing.

- Wood is a natural material and will show signs of use after a period of time.
- Starting at 500 pieces, wood can be custom made.



GLASS

Our range of glassware is designed to be washed in commercial dishwashers. To ensure the lasting quality of the product we recommend the following:

- All new glasses should be washed before first use. We recommend the use of dishwasher baskets to minimize the risk of breakage. Glassware should not be washed at temperatures above 60°C as this can cause debris to be baked onto the glasses during the washing process. Noncaustic detergents should be used as caustic detergents can damage and dull the surface of the glass.
- To extend the life of glasses for hot drinks we recommend pre-heating the glasses by running them under hot water.

Do not put cold liquids straight into glassware that may be hot or warm as this can cause cracks.



MELAMINE

Melamine is a robust, highly scratch, chip and break resistant plastic that if cared for correctly can provide a great alternative to ceramics. Use plastic or rubber scrapers to remove excess food residue before washing, as metal utensils or abrasives may damage or scratch the products surface. Do not use abrasive detergents or bleaches when washing, as this may stain or damage the products surface.

Melamine products are dishwasher safe but are not suitable for use in microwaves and ovens. Melamine is designed to be used in temperatures from -20 to +70°C. Melamine is suitable for use in chafing dishes and bain maries within the above temperature guidelines. When using melamine in combination with chafing dishes it is important to use a sufficient amount of water.



CUTLERY

Occasionally it occurs that new cutlery, after the first use, gets stained and/or leaves metalmarking on tableware. These symptoms are usually caused by the handling of the cutlery. All 18/10 cutlery, whatever brand or price, is made of the same type of steel. On old, scratched and tarnished cutlery, these phenomena are less visible, but with new cutlery they are even more visible. Below we will give some tips on the product care of your cutlery, for the prevention of stains on the cutlery and the prevention of metalmarking on tableware.

Before first using cutlery:

Wash the cutlery by hand before first use. During the final processes, the cutlery gets polished in the factory. This gets done with gloss polish. Many of the polish disappears during polishing, however, it may occur that some of the polish remains behind on the inside of the point of the forks and/or cutting surfaces of the knives. It is important to wash it off before it comes in contact with aluminum, stainless steel or certain substances in dishwashing detergents. When it gets in contact with these materials it can cause a chemical reaction that will leave rust or blue tarnish on the steel. When the cutlery is immediately put into use (without first having washed it by hand) metalmarking may occur on the dishes.

General tips:

- Remove food residues, especially at the beginning, from the cutlery as soon as possible
- It is preferred not to put cutlery in the dishwasher with stainless steel or aluminum items. By electrolysis* stains or dots can occur on the cutlery.
- Do not soak cutlery.
- Keep the knives separate of the other cutlery in the dishwasher.
- Place the knives upright in the basket of the dishwasher. Do not wash cutlery with chlorine or other aggressive product in case of extreme soiling.
- Dry and polish the cutlery immediately after dishwashing.

* Electrolysis: 'poor' metallic succumb to noble metal



STAINLESS STEEL

All of our stainless steel products are (commercial) dishwasher safe. To ensure ongoing quality and to prevent stains we recommend the following:

- Be careful with salty and sour products. Vinegar or lemon juice for example may affect the surface. Polish stainless steel immediately when it comes into contact with such products. Otherwise white spots and dents may appear.
- Do not let stainless steel become too hot. Blue/brown stripes may appear which can only be removed with professional stainless steel maintenance products.
- Do not use steel wool or abrasives, this may scratch the surface.
- Stains on products can easily be removed with a cotton cloth and several drops of salad or olive oil. If necessary, polish the product with a dry cloth.
- Every now and then you can add a little amount of ammonia to the water and clean the stainless steel with it. Make sure to use a soft cloth or brush to prevent the surface from scratching.



CAST IRON

Cast iron is ideal for serving dishes directly from the oven, since it can withstand high temperatures. Cast iron is not suitable for use in the dishwasher or microwave.

Cast iron will rust if it isn't dried immediately after washing. After drying, lightly coat the inside of the pan/product surface with oil. This will help to restore any seasoning that may have been lost during washing.

PRODUCT CARE



ENAMELWARE

Although enamelware forms a very hard cooking surface, it can chip when used intensively or when it becomes old. To prolong the life of enamelware we recommend the following:

- Wash before first use
- Before use, use a light coating of cooking oil to protect the enamelware from staining and to make the washing easier
- After use, soak the product in warm or hot water and gently wash with a liquid detergent
- Do not use abrasive cleaning pads or gritty soap powders, as they may lead to chips
- Do not place empty enamelware or allow to boil dry on a hotplate or gas hob.

* Please note that chipped enamelware poses a health risk because enamelware chips can end up in food. We recommend that all chipped enamelware will be disposed of immediately.



GALVANISED STEEL

Galvanised steel is not suitable for dishwashing or microwave ovens. Galvanised steel should not come into contact with food and should always be protected with one of our greaseproof papers.



COPPER STAINLESS STEEL

Copper is not suitable for dishwashing and should be hand washed. Clean with a soft sponge, brush or cloth so the surface does not scratch. Do not use abrasive cleaning products and make sure to completely dry the product with a soft cloth after each wash. When the product is showing signs of tarnish, rub with a soft cloth.

Make sure the copper does not come in direct contact with sour products like vinegar or lemon juice, as this may affect the surface.



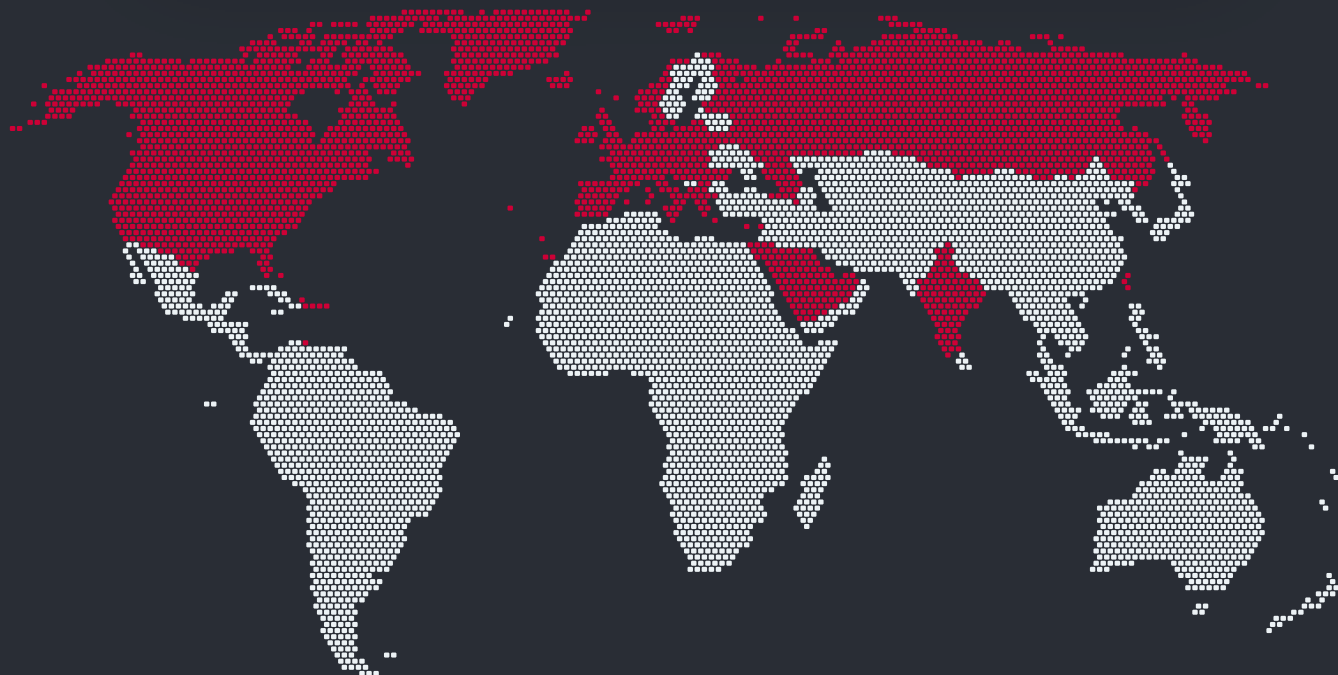
WOODEN BUFFET BOWLS

Wooden buffet bowls are not dishwasher safe. Do not soak the bowls. Clean with a wet cloth and dry immediately after use.

Delivery is based on the sales units per product. Subject to printing and typesetting errors.

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CREATE

CREATE A NEW HOSPITALITY CONCEPT BY MIXING AND MATCHING OUR PRODUCTS, OR DESIGN YOUR OWN TABLEWARE WITH OUR 3D CONFIGURATOR.



EXPERIENCE

TEST THE INCREDIBLE STRENGTH OF HOSPITALITY TABLEWARE. DISCOVER NEW POSSIBILITIES AND LET US INSPIRE YOU!



STYLE POINT

Stylized text and graphics, including the word 'STYLE' and 'POINT' in various fonts and colors, along with decorative elements like a red circle and a white circle.

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