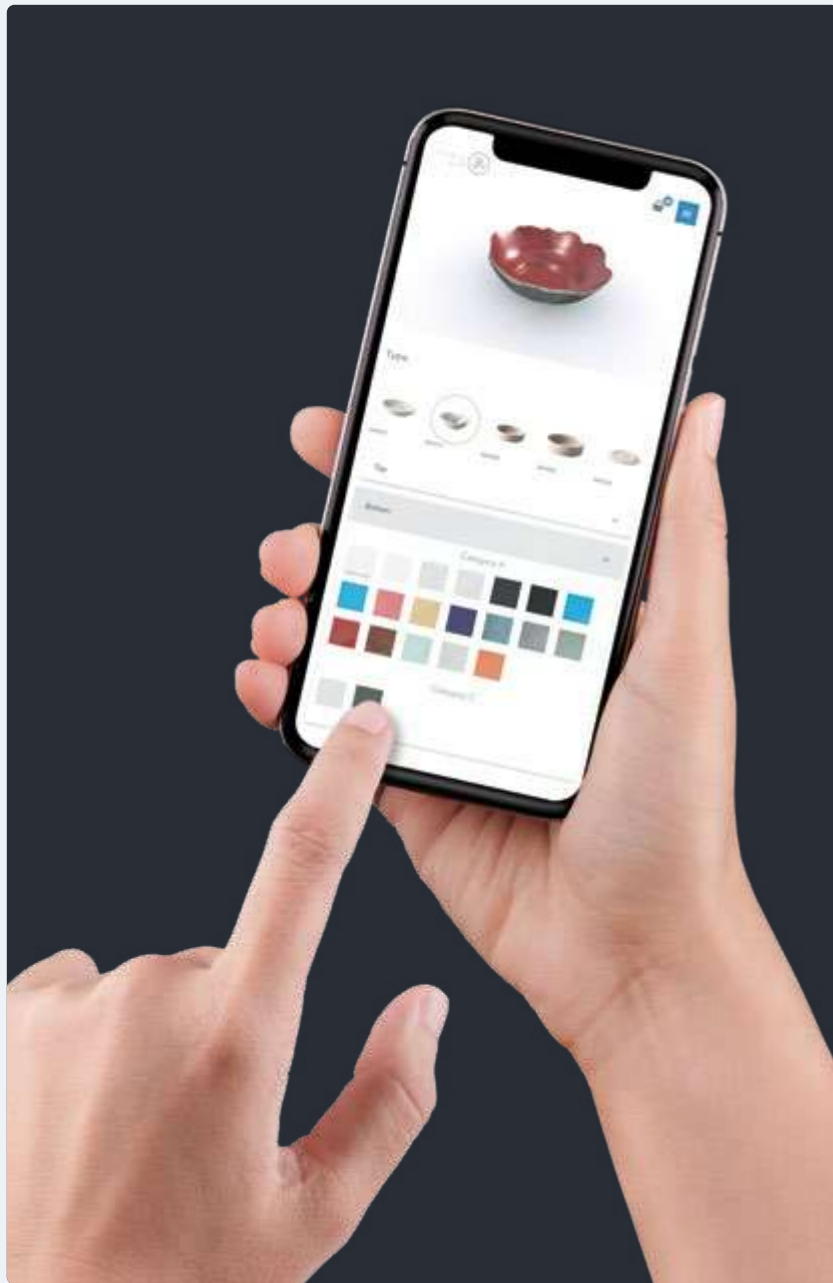




*Mg* HOTEL SUPPLIES

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P.O.Box 31862, Dubai, United Arab Emirates  
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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





**STUDIO  
RAW**  
BYSTUDIORAW.COM

STEP **1**

CHOOSE YOUR SHAPE

STEP **2**

CHOOSE YOUR GLAZE

STEP **3**

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.



Martina Tenz, Davide Tenz, Italy




Remco Baan, The Netherlands



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!

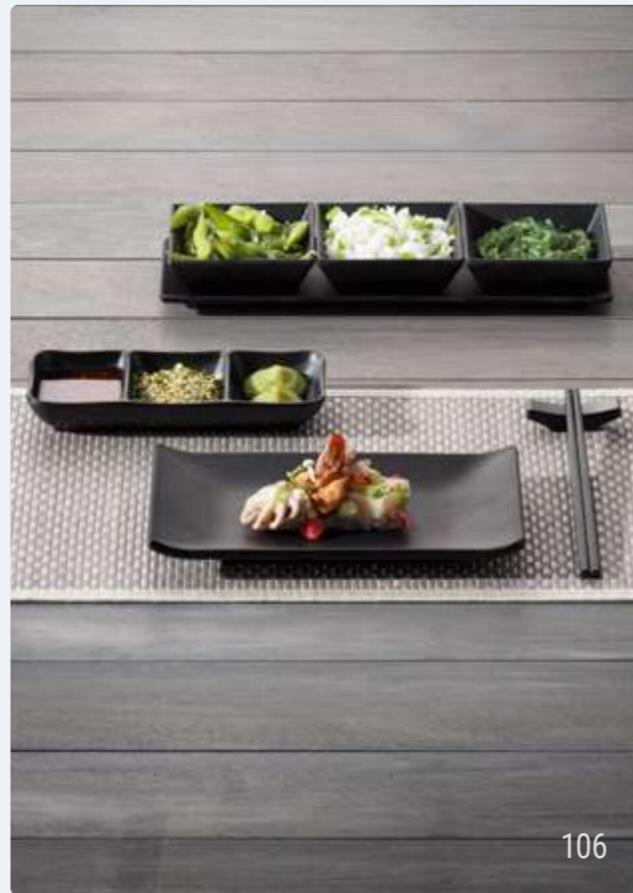
**Quick next steps**  
With the 3D Table Setting Configurator you immediately get a complete picture of the table in its environment. Would you then like to request a quote by e-mail? The configurator can generate an overview of the selected items with a photo of the combination. This overview is also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



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# MELAMINE



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MELAMINE  
AFRICAN WOOD



Chanel Cuisine, The Netherlands

MELAMINE  
ENAMELWARE LOOK



## AFRICAN WOOD

HIGH QUALITY MELAMINE



**ROUND PLATES**  
MST-AF31412 Ø 30 x 4 cm / per 6  
MST-AF31410 Ø 24 x 3 cm / per 6



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

## ENAMELWARE LOOK

HARD TO DISTINGUISH FROM REAL ENAMELWARE



**PLATES**  
MST-E06111 Ø 27 cm / per 12  
MST-E07091 Ø 22 cm / per 12



**DEEP PLATE**  
MST-E08081# Ø 20 cm / per 12



**RECTANGULAR BOWLS**  
MST-E12091 23 x 17,6 cm / per 12  
MST-E13081 20 x 14,5 cm / per 12



**ROUND BOWL**  
MST-E09051 Ø 12,5 x H 6 cm / per 12

# This item is no longer available after stock.

MELAMINE  
PEBBLE GREY

MELAMINE



MELAMINE  
PEBBLE CREAM

MELAMINE



Rens van Toorn, The Netherlands

## PEBBLE GREY

HARD TO DISTINGUISH FROM STONEWARE

HIGH QUALITY MELAMINE



ORGANIC PLATES

MST-PG2001 Ø 26,5 x H 2,3 cm / per 12  
MST-PG2002 Ø 22,8 x H 2,3 cm / per 12



DEEP ROUND PLATE

MST-PG2006 Ø 21,5 x H 3,2 cm / per 6



ORGANIC BOWL

MST-PG2004 Ø 20,5 x H 6,8 cm / per 6



ORGANIC BOWL

MST-PG2005 Ø 15,5 x H 6,2 cm / per 6



ROUND DIPPER

MST-PG2008 Ø 7,2 x H 3,3 cm / per 24



ROUND DIPPER

MST-PG2007 Ø 6,5 x H 1,7 cm / per 24

## PEBBLE CREAM

HARD TO DISTINGUISH FROM STONEWARE

HIGH QUALITY MELAMINE



ORGANIC PLATES

MST-PC1001 Ø 26,5 x H 2,3 cm / per 12  
MST-PC1002 Ø 22,8 x H 2,3 cm / per 12



DEEP ROUND PLATE

MST-PC1006 Ø 21,5 x H 3,2 cm / per 6



ORGANIC BOWL

MST-PC1004 Ø 20,5 x H 6,8 cm / per 6



ORGANIC BOWL

MST-PC1005 Ø 15,5 x H 6,2 cm / per 6



ROUND DIPPER

MST-PC1008 Ø 7,2 x H 3,3 cm / per 24



ROUND DIPPER

MST-PC1007 Ø 6,5 x H 1,7 cm / per 24

MELAMINE  
LITTLE CHEF

MELAMINE



## LITTLE CHEF

HARD TO DISTINGUISH FROM CAST IRON



**PAN SQUARE**  
MST-BL801# 16 x 12,5 cm / 110 ml / per 12



**PAN ROUND**  
MST-BL802 16 x 12 cm / 87 ml / per 12



**PAN ROUND**  
MST-BL803 15 x 11 cm / 93 ml / per 12



**PAN ROUND**  
MST-BL804 19 x 15 cm / 145 ml / per 12



**PAN OVAL**  
MST-BL805 15,5 x 8 cm / 70 ml / per 12



**PAN OVAL**  
MST-BL806# 26 x 14 cm / 183 ml / per 12

# This item is no longer available after stock.

MELAMINE  
ZEN

MELAMINE



## ZEN

HARD TO DISTINGUISH FROM REAL PORCELAIN



**ROUND NOODLE BOWL**  
MST-BL1109 Ø 22,5 x H 7,5 cm / per 6



**BOWL**  
MST-BL1135 Ø 11,3 x H 5,5 cm / 300 ml / per 6



**DEEP BOWL**  
MST-BL1137 Ø 11,3 x H 7 cm / 450 ml / per 6



**ANGLED BOWL**  
MST-BL14109 Ø 23 x H 6,5/13 cm / per 6



**SERVING TRAY WITH 3 CUT-OUTS**  
MST-BL3818 38 x 18 cm / per 6  
Suitable for bowls MST-BL1135 & MST-BL1137



**SERVING TRAY WITH 2 CUT-OUTS**  
MST-BL2818 28 x 18 cm / per 6  
Suitable for bowls MST-BL1135 & MST-BL1137



**RECTANGULAR PLATE**  
MST-BL2509 23,4 x 14,7 x 2,5 cm / per 12



**LEAF DISH**  
MST-BL6509 22 x 13 cm / per 12



**3-COMPARTMENT SAUCE BOWL**  
MST-BL007 19 x 8 x 3,1 cm / per 24



**BOWL WITH LID**  
MST-BL6408 Ø 14,2 x H 6 cm / 375 ml / per 6



**PLATE WITH (SOJA) DIP TRAY**  
MST-BL54085 21,7 x 13,5 x 2,8 cm / per 12



**SAUCE JUG ROUND WITH LID**  
MST-BL5865 Ø 6,8 x H 8,5cm / 150 ml / per 12

# ASIA

STONEWARE LOOK



**RECTANGULAR PLATE**  
MST-BL5859 31 x 10,5 x 1,8 cm / per 6



**ANGLED BOWL**  
MST-BL5858 Ø 10 x H 3/7 cm / per 6



**SQUARE BOWL**  
MST-BL5857 10 x 10,1 x 3,5 cm / per 12



**BOWL LOW**  
MST-BL904 Ø 10,1 x H 4 cm / per 24



**2-COMPARTMENT BOWL**  
MST-BL005 13 x 8,5 x 3cm / per 12



**BOWL**  
MST-BL6407 Ø 17,1 x H 8,6 cm / 800 ml / per 12



**RECTANGULAR SAUCE BOWL**  
MST-BL7104 9,2 x 6,9 x 3,1 cm / per 24



**ROUND (RICE) BOWL**  
MST-BL6404 Ø 11,3 x H 7 cm / 320 ml / per 12



**ROUND SAUCE BOWL**  
MST-BL5860 Ø 7,5 x H 2,5 cm / 40 ml / per 24



**CHINESE SPOON**  
MST-BL5854 14,5 x 4 cm / per 48



**BOWL 2-COMPARTMENT WITH DRIP TRAY**  
MST-BL008 13 x 9 x 2,3 cm / per 12



**RECTANGULAR SUSHI PLATES**  
MST-BM3500 44 x 17 x 2,5 cm / per 6  
MST-BM3501 30 x 15 x 2,5 cm / per 6



**CHOPSTICKS**  
MST-BL5851 24 cm / 40 per set /  
Thin end with extra grip  
**CHOPSTICK HOLDER**  
MST-BL5856 6,4 x 1,9 cm / per 48



# MELAMINE



**CURVED SQUARE BOWLS WHITE**  
**MST-I6905** 12,9 x 12,9 x 6,5 cm / 430 ml / per 12  
**MST-I6906#** 10,8 x 10,8 x 5,7 cm / 280 ml / per 12  
**MST-I6904** 8,9 x 8,9 x 4,5 cm / 180 ml / per 24  
**MST-I6903** 6,3 x 6,3 x 3 cm / 50 ml / per 24



**CURVED SQUARE BOWLS BLACK**  
**MST-Z6905#** 12,9 x 12,9 x 6,5 cm / 430 ml / per 12  
**MST-Z6906#** 10,8 x 10,8 x 5,7 cm / 280 ml / per 12  
**MST-Z6904** 8,9 x 8,9 x 4,5 cm / 180 ml / per 24  
**MST-Z6903** 6,3 x 6,3 x 3 cm / 50 ml / per 24



**ROUND BOWLS WHITE**  
**MST-I4906#** Ø 16 x H 8,8 cm / 750 ml / per 6  
**MST-I4905** Ø 13 x H 7 cm / 350 ml / per 6  
**MST-I4907** Ø 11 x H 5,7 cm / 200 ml / per 12  
**MST-I4904** Ø 8,9 x H 4,5 cm / 100 ml / per 24



**ROUND BOWLS BLACK**  
**MST-Z4906#** Ø 16 x H 8,8 cm / 750 ml / per 6  
**MST-Z4905#** Ø 13 x H 7 cm / 350 ml / per 6  
**MST-Z4907** Ø 11 x H 5,7 cm / 200 ml / per 12  
**MST-Z4904** Ø 8,9 x H 4,5 cm / 100 ml / per 24



**SQUARE BOWL WHITE**  
**MST-I6505** 12,9 x 12,9 x 7 cm / 500 ml / per 6



**SQUARE BOWL BLACK**  
**MST-Z6504** 8,9 x 8,9 x 5,5 cm / 150 ml / per 12



**ROUND PLATE**  
**MST-Y9909** Ø 23 cm / per 6



**2-COMPARTMENT BOWL**  
**MST-Y7895** 14,5 x H 7 cm / per 24



**TEA TIP**  
**MST-I55304** Ø 9,5 x H 2,4 cm / 40 ml / per 24



**TEA TIP**  
**MST-I5302** Ø 6,5 x H 2,4 cm / 25 ml / per 24



**CONICAL BOWLS**  
**MST-Y7222** Ø 8 x H 6 cm / per 24  
**MST-Y7221** Ø 7 x H 4,6 cm / per 48



**RAMEKINS**  
**MST-I3116P** Ø 7 x H 3,7 cm / 70 ml / per 12  
**MST-I3002F\*** Ø 7 x H 3,7 cm / 70 ml / per 12  
**MST-I3115P** Ø 6 x H 3,7 cm / 45 ml / per 12  
 \* Rimmed



**SAUCIÈRE**  
**MST-Y7223** 14,5 x H 5,5 cm / 90 ml / per 24



**EGG CUP SAUCER**  
**MST-Y4031** 15 x 9 cm / per 12



**CONICAL BOWL**  
**MST-7205** Ø 13 x 8,5 cm / 500 ml / per 6



**BOWLS**  
**MST-Y7999** Ø 11,3 x H 6 cm / 400 ml / per 12  
**MST-Y7995** Ø 11,3 x H 4,8 cm / 250 ml / per 12  
 Suitable for QU53003, QU53004, MST-Y7831 and MST-Y7821



**4-COMPARTMENT TEA & SUGAR HOLDER**  
**MST-Y8760** 15,5 x 15,5 x 8,5 cm / per 6



**SERVING TRAY WITH 3 CUT-OUTS**  
**MST-Y6020** 34,2 x 11,65 cm / per 6 Suitable for MST-Y7322, QU11063 and 42230  
**STACKABLE BOWL**  
**MST-Y7322** Ø 8,8 x H 5,2 cm / per 24



**SERVING TRAY WITH 3 CUT-OUTS**  
**MST-Y7831** 38,5 x 13,5 cm / per 6 Suitable for MST-Y7999, MST-Y7995 and QU11062



**SERVING TRAY WITH 2 CUT-OUTS**  
**MST-Y7821** 26,5 x 13,5 cm / per 6 Suitable for MST-Y7999, MST-Y7995 and QU11062

# This item is no longer available after stock.



202



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204

## MELAMINE BUFFET 203-209

- Cake Plateaus and Covers 203
- Melamine Cosmos 204
- Melamine Zen 205
- Melamine Bowls and Trays 206-207
- Melamine Gastronorm Containers 208-209



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203



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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.

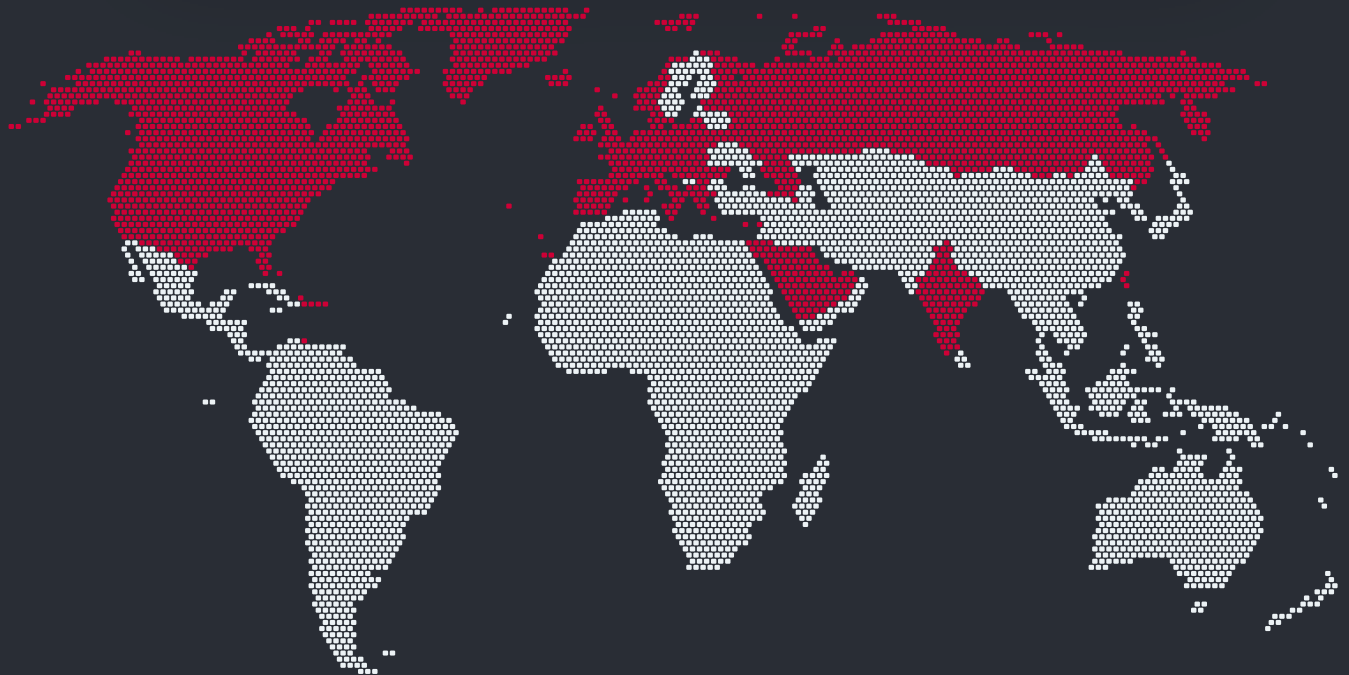


### WOODEN BUFFET BOWLS

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

# WORLDWIDE HOSPITALITY SUPPLIER

## GET INSPIRED AT STYLEPOINT!



Visit our 520 m<sup>2</sup> inspiration centre and discover the latest hospitality trends and innovations. From Utrecht we supply to more than 35 countries and counting!

Get informed by our specialists about new possibilities and get advice on how to distinguish your hospitality company. Let us inspire you at our international inspiration centre in Utrecht, only 30 minutes from the Amsterdam airport. Call +31 30 687 84 84 or e-mail [info@stylepoint.nl](mailto:info@stylepoint.nl) for an appointment.



## 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

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