

ARCOROC

SELECTION

**PROFESSIONAL
TABLEWARE
SOLUTIONS FOR
SCHOOLS,
HOSPITALS AND
CARE HOMES**

2026



Arcoroc™: a range of products dedicated



NURSERY & PRIMARY
SCHOOLS

SHOCK RESISTANT

Ensure the safety of children, school canteen staff, patients and healthcare professionals.

Deal with the intensive pace of service.

LIGHT WEIGHT

Reduce the risk of musculoskeletal disorders among canteen staff and care workers.

Make it easier for children to use the trays.



HIGH SCHOOLS

MULTI-PURPOSE

One single product, a multitude of ways to optimise storage space.



UNIVERSITIES

HEALTHY, DURABLE AND REUSABLE

Non porous glassware products totally safe, durable and reusable to respect the environment.

to Institutional Catering

INDUSTRIAL DISHWASHER-PROOF

Most of our products are resistant to the damage that may be caused by industrial dishwashers!

ERGONOMIC

They are easy to handle by canteen staff throughout a service, and by children, patients and residents.

IDEAL DIMENSIONS AND CAPACITIES

Optimise food tray space.
Limit food waste.



STACKABLE

Optimise storage
and transport space.

STYLISH

Make mealtimes fun and enjoyable.



FOR HOSPITALS



FOR CARE HOMES

ARCOROC



To see the full Arcoroc™ offering, go to arcoroc.com

 Click on the page you want.

[illegible]

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[illegible]

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Care homes	✓
Hospital	✓
Nursery	✓
Primary	✓
Middle schools	✓
High schools	✓
University	✓

- Arc P14
- Spring P15
- A vin P16
- Carré P16
- Fluid P16
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✓	✓	✓	✓	✓	✓	Care homes	
✓	✓	✓	✓	✓	✓	Hospital	
✓	✓	✓	✓	✓	✓	Nursery	
✓	✓	✓	✓	✓	✓	Primary	
✓	✓	✓	✓	✓	✓	Middle high schools	
✓	✓	✓	✓	✓	✓	University	

- Chiquito P36
- Eskale P36
- Maeva P36
- Onctuose P37
- Pépite P37
- Restaurant P37
- Sorbet P37

	+	
Care homes	Hospital	Nursery Primary Middle High schools University
✓	✓	✓
✓	✓	✓
✓	✓	✓
✓	✓	✓
✓	✓	✓
✓	✓	✓
✓	✓	✓

Hot drinks service

- Arcadie P40
- Aroma P41
- Brush P42
- Intensity Baril P43
- Restaurant P44
- Stairo P45
- Trianon P46
- Voluto P47

+		
Care homes	Hospital	Nursery Primary Colleges Lycées University
✓	✓	✓
✓	✓	✓
✓	✓	✓
✓	✓	✓
✓	✓	✓
✓	✓	✓
✓	✓	✓
✓	✓	✓
✓	✓	✓

Buffets / Takeaway

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+		
Care homes	Hospital	Nursery Primary Middle High school University
✓		✓
✓	✓	✓
		✓

Cutlery

- Lazzo P62-P63
- Vesca..... P64-P65
- Voluto..... P65

● ARCOROC ○ Luminarc®

HB = High Ball
OF = Old Fashioned

Ø M = Maximum diameter
Ø W/O handle = diameter without handle
H = Height
W = Weight

PE = Polyethylene
PP = Polypropylene
0% BPA = 0% Bisphenol A

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.

GLASSWARE



Autonomy



P 8

Arcadie



P 8

Campus



P 8

Élisa



P 8

Forum



P 9

Granity



P 9

Log



P 9

Log Brush



P 10

Norvège



P 10

Spirale



P 10

Stack'up



P 11

Stacky



P 11

Amélia



P 11

Savoie



P 11

Arcadie

ARCOROC TEMPERED



ARCADIE
40 cl HB

Ø M = 95 mm
H = 125 mm
W = 340 g

Q2751 ♦
F6/B4=24 - P/P = 576



ARCADIE
35 cl OF

Ø M = 95 mm
H = 100 mm
W = 280 g

Q2750 ♦
F6/B4=24 - P/P = 720



ARCADIE
24 cl OF

Ø M = 85 mm
H = 85 mm
W = 175 g

Q2967 ♦
F6/B4=24 - P/P = 768



ARCADIE
16 cl OF

Ø M = 75 mm
H = 75 mm
W = 135 g

Q2234 ♦
F6/B4=24 - P/P = 1440



ARCADIE
9 cl OF

Ø M = 60 mm
H = 65 mm
W = 85 g

Q2233 ♦
F6/B4=24 - P/P = 2352

Autonomy

ARCOROC TEMPERED **NEW**

PERFECTLY STACKABLE



AUTONOMY
27 cl HB

Ø M = 85 mm
H = 105 mm
W = 170 g

V4872
A12=12 - P/P = 768



Campus

ARCOROC TEMPERED

PERFECTLY STACKABLE



CAMPUS
22 cl HB

Ø M = 65 mm
H = 95 mm
W = 160 g

V8553
F6/B8=48 - P/P = 1536



CAMPUS
18 cl OF

Ø M = 65 mm
H = 90 mm
W = 145 g

V8391
F6/B8=48 - P/P = 1920

Élisa

ARCOROC TEMPERED



ÉLISA
23 cl OF

Ø M = 75 mm
H = 80 mm
W = 185 g

J4591
F6/B4=24 - P/P = 1200

Forum

ARCOROC **TEMPERED**

PERFECTLY STACKABLE



FORUM
23 cl OF
Ø M = 80 mm
H = 75 mm
W = 160 g
V8005
F6/B8=48 - P/P = 960



FORUM
16 cl OF
Ø M = 70 mm
H = 70 mm
W = 115 g
V8009
F6/B8=48 - P/P = 1440

*Ideal sizes
and shape
for young children
to hold easily!*



Granity

ARCOROC **TEMPERED**

PERFECTLY STACKABLE



GRANITY
20 cl OF
Ø M = 80 mm
H = 80 mm
W = 220 g
J2611
F6/B4=24 - P/P = 864
L9821
TA12=12 - P/P = 864



GRANITY
16 cl OF
Ø M = 75 mm
H = 75 mm
W = 165 g
J2609
F6=6 - P/P = 1800
J2610
F6/B8=48 - P/P = 1440

Log

ARCOROC **TEMPERED**

PERFECTLY STACKABLE



LOG
22 cl OF
Ø M = 75 mm
H = 80 mm
W = 150 g
V7995
F6/B8=48 - P/P = 1200



LOG
16 cl OF
Ø M = 65 mm
H = 80 mm
W = 125 g
V7997
F6/B8=48 - P/P = 1440



Arcoroc™ has found a way to encourage kids to enjoy a milky drink in the morning. Do you know how we did it? Well, it was through play. Now, they can't wait to finish their milk to find out and compare the number that appears at the bottom of the glass. It's these sorts of challenges with their friends that ensure they enjoy their milk, so they're attentive and involved for the day!

*"After the break,
my friends and I play a game.
We quickly drink our glass of milk
to find out how old we are!"*

PIERRE - CP
6 years old



*"We have our "afterwork"
at the BDE (student office).
It's a time for socializing over
a drink or a hot beverage."*

VALENTINE
20 years old

For your student union, Arcoroc™ recommends
extra-strong glasses for added safety,
plus colour for a bit of fun!

Log Brush

ARCOROC SPRAY COLOR

←TEMPERED→

ARCOROC •SOLID COLOR

PERFECTLY STACKABLE/RESISTANT TO 2000 INDUSTRIAL DISHWASHER CYCLES



LOG BRUSH
16 cl HB ORANGE

Ø M = 65 mm
H = 80 mm
W = 125 g

V7884
F6/B8=48 - P/P = 2592



LOG BRUSH
16 cl HB BLUE

Ø M = 65 mm
H = 80 mm
W = 125 g

V7859
F6/B8=48 - P/P = 2592



LOG BRUSH
16 cl HB GREEN

Ø M = 65 mm
H = 80 mm
W = 125 g

V7858
F6/B8=48 - P/P = 2592



LOG BRUSH
22 cl OF BLUE JEAN

Ø M = 75 mm
H = 80 mm
W = 150 g

V7888
F6/B8=48 - P/P = 1728



LOG BRUSH
22 cl OF CHERRY

Ø M = 75 mm
H = 80 mm
W = 150 g

V7857
F6/B8=48 - P/P = 1728



LOG BRUSH
22 cl OF DARK GREEN

Ø M = 75 mm
H = 80 mm
W = 150 g

V7854
F6/B8=48 - P/P = 1728



LOG BRUSH
22 cl OF GREY

Ø M = 75 mm
H = 80 mm
W = 150 g

V4295 ♦
F6/B4=24 - P/P = 1200



LOG BRUSH
22 cl OF ICE BLUE

Ø M = 75 mm
H = 80 mm
W = 150 g

V4294 ♦
F6/B4=24 - P/P = 1200

Norvège

ARCOROC TEMPERED

PERFECTLY STACKABLE

*Great resistance,
saving on restocking costs*



NORVÈGE
20 cl OF

Ø M = 70 mm
H = 90 mm
W = 175 g

V7462
F6/B4=24 - P/P = 1200



NORVÈGE
16 cl OF

Ø M = 65 mm
H = 80 mm
W = 135 g

V7513
F6/B4=24 - P/P = 1680

Spirale

ARCOROC TEMPERED

PERFECTLY STACKABLE



SPIRALE
25 cl OF

Ø M = 80 mm
H = 85 mm
W = 180 g

V8038
F6/B8=48 - P/P = 960



SPIRALE
20 cl OF

Ø M = 75 mm
H = 75 mm
W = 165 g

V8032
F6/B8=48 - P/P = 1200

Stack'up

ARCOROC TEMPERED

PERFECTLY STACKABLE

STACK'UP
26 cl OFØ M = 85 mm
H = 90 mm
W = 240 g**J0317**
F6/B4=24 - P/P = 768STACK'UP
21 cl OFØ M = 85 mm
H = 80 mm
W = 240 g**H5647**
F6/B4=24 - P/P = 960STACKY
16 cl OFØ M = 70 mm
H = 80 mm
W = 135 g**V8051**
F6/B8=48 - P/P = 1200

Perfectly stackable:
significant savings
in storage space!

Of course! give Capucine a nutritious break with a fun glass, designed for her little hands, and you'll see that she'll guzzle her fruit juice just as quickly as the bigger kids.



« "I want orange juice!" »

CAPUCINE - Grande Section
5 years old

Amélia

ARCOROC TEMPERED

PARFAITEMENT EMPILABLE

Ideal sizes and shape
for easy handling!

AMÉLIA
25 clØ M = 8 mm
H = 115 mm
W = 160 g**E3562**
F12/B4=48 - P/P = 576AMÉLIA
19 clØ M = 70 mm
H = 105 mm
W = 140 g**E3559**
F12/B4=48 - P/P = 960

Savoie

ARCOROC

SAVOIE
24 clØ M = 75 mm
H = 150 mm
W = 125 g**27778**
F12/B4=48 - P/P = 720

BEVERAGE SERVICE



Arc



P 14

Spring



P 15

À vin



P 16

Carré



P 16

Fluid



P 16

Fluid Colors



P 17

*A very solid handle that makes our jugs
a must-have for institutional catering!*



ARC
1,3 L

Ø M = 165 mm
Ø W/O handle = 138 mm
H = 215 mm
W = 760 g

E7254

A6=6 - P/P = 192



ARC
1 L

Ø M = 150 mm
Ø W/O handle = 126 mm
H = 200 mm
W = 660 g

E7255

A6=6 - P/P = 192



ARC
0,5 L

Ø M = 125 mm
Ø W/O handle = 100 mm
H = 140 mm
W = 320 g

E7258

A12=12 - P/P = 432

*Choose your design:
classic, timeless or trendy.*





SPRING
1L

Ø M = 135 mm
Ø W/O handle = 94 mm
H = 220 mm
W = 700 g

Q3907
A6=6 - P/P = 288



SPRING
0,75L

Ø M = 135 mm
Ø W/O handle = 90 mm
H = 190 mm
W = 570 g

Q3606
A6=6 - P/P = 288



SPRING
0,5L

Ø M = 135 mm
Ø W/O handle = 90 mm
H = 145 mm
W = 450 g

Q3909
A12=12 - P/P = 360



SPRING
1L + LID

Ø M = 135 mm
Ø W/O handle = 94 mm
H = 230 mm
W = 820 g

Q4272
A6=6 - P/P = 288



SPRING
0,75L + LID

Ø M = 135 mm
Ø W/O handle = 90 mm
H = 195 mm
W = 690 g

Q8264
A6=6 - P/P = 288



SPRING
0,5L + LID

Ø M = 135 mm
Ø W/O handle = 90 mm
H = 155 mm
W = 570 g

Q8263
A12=12 - P/P = 360



SPRING
LID

Ø M = 80 mm
H = 22 mm
W = 120 g

Q8265
A12=12 - P/P = 4752



*An easy-to-use carafe
for all types of canteen
thanks to its ergonomic shape.*



À vin

ARCOROC



À VIN
1L

Ø M = 120 mm
H = 200 mm
W = 430 g
C0199
A6=6 - P/P = 216



À VIN
0,5 L

Ø M = 95 mm
H = 165 mm
W = 280 g
V7128
A12=12 - P/P = 480

Carré ♦

ARCOROC



CARRÉ
1L

Ø M = 120 mm
H = 255 mm
W = 750 g
53675
A6=6 - P/P = 216



CARRÉ
0,5 L

Ø M = 95 mm
H = 200 mm
W = 350 g
53673
A12=12 - P/P = 576

Fluid

ARCOROC

*0% BPA

Available with and without stoppers!



FLUID
1L

Ø M = 100 mm
H = 265 mm
W = 470 g
L3965
A6=6 - P/P = 198
L4193 with lid
A6=6 - P/P = 198



FLUID
0,75 L

Ø M = 95 mm
H = 210 mm
W = 440 g
L6247
A6=6 - P/P = 264
L8689 with lid
A6=6 - P/P = 264



FLUID
0,5 L

Ø M = 90 mm
H = 185 mm
W = 440 g
L3963
A6=6 - P/P = 480
L4194 with lid
A6=6 - P/P = 480

*It allows you to keep
ice cubes or fruit back
while letting the liquid flow.*



FLUID
STOPPER

Ø M = 70 mm
H = 39 mm
W = 15 g
L4257 ♦
F6/B4=24 - P/P = 2880

Fluid Colors

ARCOROC

RESISTANT TO 2000 INDUSTRIAL DISHWASHER CYCLES

*0% BPA

BEVERAGE SERVICE



FLUID COLORS
0,75 L FROSTED WHITE

Ø M = 95 mm
H = 210 mm
W = 440 g

Q4026

A6=6 - P/P = 264



FLUID COLORS
0,75 L FROSTED BLUE

Ø M = 95 mm
H = 210 mm
W = 440 g

Q4033

A6=6 - P/P = 264



FLUID COLORS
0,75 L FROSTED GREEN

Ø M = 95 mm
H = 210 mm
W = 440 g

Q4025

A6=6 - P/P = 264



FLUID
STOPPER

Ø M = 70 mm
H = 39 mm
W = 15 g

L4257 ♦

F6/B4=24 - P/P = 2880

Fluid Colors

TABLEWARE





Autonomy



P 20/21

Brush



P 22

Diwali Marbré
Granit



P 23

Évolutions
Black



P 24

Évolutions
Granit



P 24

Évolutions
White



P 24

Filet Bordeaux / Heat system
Delft



P 25



P 28

Hôtelière



P 28

Intensity
White



P 29

Restaurant



P 30/31

Stairo



P 31

Trianon



P 32

Zelie
White/Black



P 33

Item with flat bottom

Autonomy

ARCOROC OPAL

NEW

HEAT MANAGEMENT



AUTONOMY
230 mm

Ø M = 230 mm
H = 27 mm
W = 400 g

V3975

A12=12 - PB8 = 1296

Compatible with 240 Bulling
cloche



AUTONOMY DEEP
230 mm - 55 cl

Ø M = 230 mm
H = 40 mm
W = 430 g

V9430

A12=12 - PB8 = 1200



AUTONOMY
190 mm

Ø M = 190 mm
H = 22 mm
W = 275 g

V6478

A12=12 - PB8 = 1824

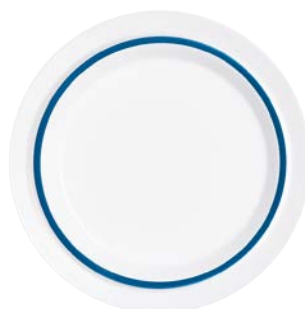




"Let's face it, the older we get, the harder it is to be totally independent. Meals aren't always easy, but eating and drinking using tableware that is both suitable and attractive makes meals much more enjoyable"

GENEVIÈVE - Care home resident aged 84

You're right, Geneviève, mealtimes are still special and should be enjoyable. To help people who are losing their independence, Arcoroc™ has developed the Autonomy concept, with features specifically designed to make eating easier.



AUTONOMY
230 mm

Ø M = 230 mm
H = 27 mm
W = 400 g

V6481

A12=12- PB8 = 1296

Compatible avec cloche 240
Bulling



AUTONOMY
230 mm

Ø M = 230 mm
H = 27 mm
W = 400 g

V6482

A12=12- PB8 = 1296

Compatible avec cloche 240
Bulling



AUTONOMY DEEP
230 mm - 55 cl

Ø M = 230 mm
H = 40 mm
W = 430 g

V9431

A12=12- PB8 = 1200



AUTONOMY DEEP
230 mm - 55 cl

Ø M = 230 mm
H = 40 mm
W = 430 g

V9432

A12=12- PB8 = 1200



AUTONOMY
190 mm

Ø M = 190 mm
H = 22 mm
W = 265 g

V6479

A12=12- PB8 = 1824



AUTONOMY
190 mm

Ø M = 190 mm
H = 22 mm
W = 265 g

V6480

A12=12- PB8 = 1824

Brush

ARCOROC OPAL



PERFECTLY STACKABLE / RESISTANT TO 2000 INDUSTRIAL DISHWASHER CYCLES



250 mm
Ø M = 250 mm
H = 25 mm
W = 640 g
R6/B2=12 - P/P = 672



235 mm
Ø M = 235 mm
H = 26 mm
W = 505 g
R6/B4=24 - P/P = 1152

Brush	Blue
	Blue Jean
	Cherry
	Green
	Orange
	Yellow

P3945	48926
P3946	H3607
P3947	H2684
P3948	49041
P3949	49120
P3951	49117



195 mm
Ø M = 195 mm
H = 22 mm
W = 320 g
R6/B4=24 - P/P = 1728



155 mm
Ø M = 155 mm
H = 18 mm
W = 215 g
R6/B4=24 - P/P = 2016



DEEP 225 mm 69 cl
Ø M = 225 mm
H = 35 mm
W = 520 g
R6/B4=24 - P/P = 1080

Brush	Blue
	Blue Jean
	Cherry
	Green
	Orange
	Yellow

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



"We're not going to lie to ourselves. Canteen atmospheres are often, well... cold. Coloured crockery brings a bit of warmth to the tables. It's much nicer!"

CHARLOTTE - Schoolgirl
13 years old

Yes, Charlotte, it's to make the atmosphere in canteens more welcoming that Arcoroc™ has brought out its Brush tableware, but that's not all... It also enables cooks to segment their offer by price point: one colour = one price point. When catering for young children: it helps to differentiate between tables: one colour per table: this makes it easier for children to find their way around.

Diwali Marbré Granit

Luminarc OPAL

PERFECTLY STACKABLE / RESISTANT TO 2000 INDUSTRIAL DISHWASHER CYCLES



DIWALI MARBRÉ GRANIT
250 mm

Ø M = 250 mm
H = 17 mm
W = 420 g

P9908
R6/B4=24 - P/P = 1152



DIWALI MARBRÉ GRANIT
190 mm

Ø M = 190 mm
H = 18 mm
W = 250 g

P9834
R6/B4=24 - P/P = 2160



DIWALI MARBRÉ GRANIT
DEEP 200 mm 78 cl

Ø M = 200 mm
H = 42 mm
W = 330 g

P9835
R6/B4=24 - P/P = 1440

Évolutions Black

ARCOROC TEMPERED

PERFECTLY STACKABLE / RESISTANT TO 2000 INDUSTRIAL DISHWASHER CYCLES



ÉVOLUTIONS BLACK
250 mm

Ø M = 250 mm
H = 17 mm
W = 430 g

P1129
R6/B4=24 - P/P = 1152



ÉVOLUTIONS BLACK
190 mm

Ø M = 190 mm
H = 18 mm
W = 260 g

P1131
R6/B4=24 - P/P = 2160



ÉVOLUTIONS BLACK
DEEP 200 mm 78 cl

Ø M = 200 mm
H = 42 mm
W = 315 g

P1130
R6/B4=24 - P/P = 1440

*Reduced plate diameter:
ideal for the institutional catering to reduce waste.*

Évolutions Granit

ARCOROC OPAL

PERFECTLY STACKABLE / RESISTANT TO 2000 INDUSTRIAL DISHWASHER CYCLES



ÉVOLUTIONS GRANIT
250 mm

Ø M = 250 mm
H = 17 mm
W = 420 g

P1123
R6/B4=24 - P/P = 1152



ÉVOLUTIONS GRANIT
190 mm

Ø M = 190 mm
H = 18 mm
W = 250 g

P1125
R6/B4=24 - P/P = 2160



ÉVOLUTIONS GRANIT
DEEP 200 mm 78 cl

Ø M = 200 mm
H = 42 mm
W = 330 g

P1124
R6/B4=24 - P/P = 1440

Évolutions White ...

ARCOROC OPAL

○ Luminarc



ÉVOLUTIONS WHITE
DEEP 250 mm 1,4 L

Ø M = 250 mm
H = 40 mm
W = 540 g

P6282
R6/B2=12 - P/P = 432



ÉVOLUTIONS WHITE
DEEP 210 mm 95 cl

Ø M = 210 mm
H = 40 mm
W = 410 g

P9772
R6/B2=12 - P/P = 720



ÉVOLUTIONS WHITE
DEEP 170 mm 60 cl

Ø M = 170 mm
H = 40 mm
W = 300 g

P6280
R6/B2=12 - P/P = 1200

*A wide range
of different forms
to cater to every need*



ÉVOLUTIONS WHITE
250 mm

Ø M = 250 mm
H = 17 mm
W = 420 g
N9361
R6/B4=24 - P/P = 1152



ÉVOLUTIONS WHITE
190 mm

Ø M = 190 mm
H = 18 mm
W = 250 g
N9362
R6/B4=24 - P/P = 2160



ÉVOLUTIONS WHITE
160 mm

Ø M = 160 mm
H = 14 mm
W = 190 g
V1798
R6/B4=24 - P/P = 2160

Filet Bordeaux

ARCOROC OPAL

PERFECTLY STACKABLE / RESISTANT TO 2000 INDUSTRIAL DISHWASHER CYCLES



FILET BORDEAUX
250 mm

Ø M = 250 mm
H = 25 mm
W = 640 g
P3955
R6/B2=12 - P/P = 672



FILET BORDEAUX
235 mm

Ø M = 235 mm
H = 26 mm
W = 505 g
22589
R6/B4=24 - P/P = 1152



FILET BORDEAUX
195 mm

Ø M = 195 mm
H = 22 mm
W = 320 g
22605
R6/B4=24 - P/P = 1728



FILET BORDEAUX
155 mm

Ø M = 155 mm
H = 18 mm
W = 215 g
22548
R6/B4=24 - P/P = 2016



FILET BORDEAUX
DEEP 225 mm 69 cl

Ø M = 225 mm
H = 35 mm
W = 520 g
X0615
R6/B4 = 24 - P/P = 1080

Filet Delft

ARCOROC OPAL

PERFECTLY STACKABLE / RESISTANT TO 2000 INDUSTRIAL DISHWASHER CYCLES



FILET DELFT
250 mm

Ø M = 250 mm
H = 25 mm
W = 640 g
P3956
R6/B2=12 - P/P = 672



FILET DELFT
235 mm

Ø M = 235 mm
H = 26 mm
W = 505 g
22597
R6/B4=24 - P/P = 1152



FILET DELFT
195 mm

Ø M = 195 mm
H = 22 mm
W = 315 g
22613
R6/B4=24 - P/P = 1728



FILET DELFT
155 mm

Ø M = 155 mm
H = 18 mm
W = 215 g
22555
R6/B4=24 - P/P = 2016



FILET DELFT
DEEP 225 mm 69 cl

Ø M = 225 mm
H = 35 mm
W = 520 g
X0642
R6/B4 = 24 - P/P = 1080

Active regeneration systems

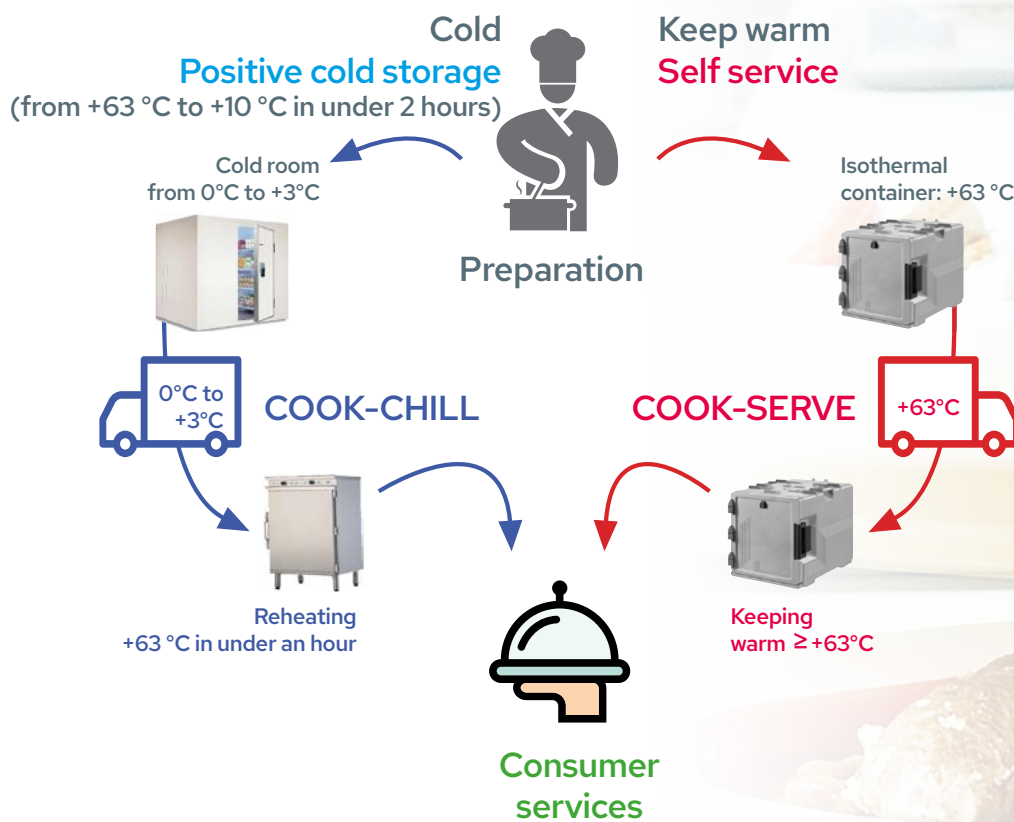
Your priorities are productivity and patient well-being. That's why you're looking for a balance between efficiency, profitability and meeting specific needs.

So, you will work to ensure:

- quality service
- healthy meals
- hygiene compliance

There are two ways to do that:

- Cold process = active system = cook and chill
- Hot process = passive system = cook and serve



Whichever process you choose (hot or cold), you can use the heat system or convection to raise the temperature of dishes.

All our collections are based on these two processes.

Hot process: thicker plates for better temperature maintenance.

Cold process: items with a flat surface to facilitate reheating and keeping food warm.





Heat system

ARCOROC OPAL

PERFECTLY STACKABLE / HEAT MANAGEMENT / ▲ CONTROLLED WEIGHT



"It's cooler to have the meat separated from the vegetables. You don't have sauce all over your plate either!"

INES and THEO - High school students
15 years old



*Shock-resistant,
ideal for intensive services*



HEAT SYSTEM plates
Compatible with 240 Bulling lid



HEAT SYSTEM
230 mm

Ø M = 230 mm
H = 25 mm
W = 580 g

X0612
R6/B4=24 - P/P = 720



HEAT SYSTEM
230 mm

Ø M = 230 mm
H = 25 mm
W = 590 g

V9578
R6/B2=12 - P/P = 936



HEAT SYSTEM
230 mm

Ø M = 230 mm
H = 25 mm
W = 680 g

L6824
R6/B2=12 - P/P = 720



HEAT SYSTEM
230 mm

Ø M = 230 mm
H = 25 mm
W = 710 g

N4839
R6/B2=12 - P/P = 720

Hôtelière

ARCOROC OPAL

PERFECTLY STACKABLE / HEAT MANAGEMENT / ▲ CONTROLLED WEIGHT

*The functional collection
designed for reheating equipment*



HÔTELIÈRE
235 mm

Ø M = 235 mm
H = 19 mm
W = 525 g

X0611
R6/B2=12 - P/P = 1080



HÔTELIÈRE
195 mm

Ø M = 195 mm
H = 17 mm
W = 310 g

57974
R6/B4=24 - P/P = 1728



HÔTELIÈRE
155 mm

Ø M = 155 mm
H = 15 mm
W = 220 g

58621
R6/B4=24 - P/P = 2688



HÔTELIÈRE
DEEP 225 mm 55,5 cl

Ø M = 225 mm
H = 30 mm
W = 515 g

57971
R6/B4 = 24 - P/P = 1080

Intensity White

ARCOROC OPAL
PERFECTLY STACKABLE



INTENSITY WHITE
255 mm
Ø M = 255 mm
H = 19 mm
W = 610 g
V1536
R6/B2=12 - P/P = 720



INTENSITY WHITE
240 mm
Ø M = 240 mm
H = 20 mm
W = 540 g
X0613
R6/B2=12 - P/P = 1116



INTENSITY WHITE
205 mm
Ø M = 205 mm
H = 18 mm
W = 375 g
V1539
R6/B4=24 - P/P = 1440



INTENSITY WHITE
160 mm
Ø M = 160 mm
H = 17 mm
W = 240 g
V1540
R6/B4=24 - P/P = 2304



INTENSITY WHITE
220 mm 35 cl
Ø M = 220 mm
H = 37 mm
P = 490 g
V1538
R6/B4=24 - P/P = 1080



Restaurant

▲ CONTROLLED WEIGHT

ARCOROC OPAL

PERFECTLY STACKABLE

Extensive range to meet all needs



RESTAURANT
235 mm

Ø M = 235 mm
H = 26 mm
W = 505 g

22522
R6/B4=24 - P/P = 912



RESTAURANT
225 mm

Ø M = 225 mm
H = 22 mm
W = 495 g

29337
R6/B4=24 - P/P = 960



RESTAURANT
195 mm

Ø M = 195 mm
H = 22 mm
W = 320 g

22530
R6/B4=24 - P/P = 1728



RESTAURANT
155 mm

Ø M = 155 mm
H = 18 mm
W = 215 g

22506
R6/B4=24 - P/P = 2016



RESTAURANT
DEEP 225 mm 69 cl

Ø M = 225 mm
H = 35 mm
W = 520 g

X0599
R6/B4=24 - P/P = 1080



RESTAURANT
CARRÉE 200 mm

Width = 200 mm
H = 30 mm
W = 520 g

X2315
R6/B2=12 - P/P = 720

Different shapes compatible with reheating equipment



RESTAURANT
160 mm 27 cl

Ø M = 160 mm
H = 37 mm
W = 255 g

25293
R6/B6=36 - P/P = 2160



RESTAURANT
120 mm 11 cl

Ø M = 120 mm
H = 26 mm
W = 150 g

25285
R6/B6=36 - P/P = 3888



RESTAURANT
160 mm 52 cl

Ø M = 160 mm
H = 51 mm
W = 350 g

50061
R6/B4=24 - P/P = 1320



RESTAURANT
110 mm 22 cl

Ø M = 110 mm
H = 36 mm
W = 195 g

18962
R6/B4=24 - P/P = 2880



RESTAURANT
175 x 115 mm 48 cl

Ø M = 175 mm
H = 36 mm
W = 330 g

27473
R6/B4=24 - P/P = 1680



RESTAURANT
140 x 90 mm 28 cl

Ø M = 140 mm
H = 35 mm
W = 220 g

55391
R6/B4=24 - P/P = 2592



RESTAURANT
115 x 85 mm 20 cl

Ø M = 115 mm
H = 35 mm
W = 170 g

27474
R6/B4=24 - P/P = 3456

Restaurant

ARCOROC OPAL

PERFECTLY STACKABLE



NEW

Square Restaurant plate

Extra strong plate adapted to the standards required for the distribution and service of meals in healthcare establishments.

Mechanical resistance:
Minimum up to 3 times more resistant than porcelain plates.
According to EN12980 standard



Practical square shape
= optimum use of shelf space

Flat bottom: perfect for thermocontact regenerations.
Collection suitable for all regenerating systems: thermocontact and forced-air



Diameter adapted to the square lids found on the market



Perfectly stackable

Stairo

ARCOROC OPAL

PERFECTLY STACKABLE



STAIRO
235 mm

Ø M = 235 mm
H = 21 mm
W = 330 g

L 5271

R6/B4=24 - P/P=1656



STAIRO
190 mm

Ø M = 190 mm
H = 19 mm
W = 220 g

L 3579

R6/B4=24 - P/P=2592



STAIRO
DEEP 235 mm 80 cl

Ø M = 235 mm
H = 32 mm
W = 360 g

L 3578

R6/B4=24 - P/P=1440

*Opal:
lighter plate weight
for easier transport on trays*



Trianon

▲ CONTROLLED WEIGHT

ARCOROC OPAL

PERFECTLY STACKABLE



TRIANON
245 mm

Ø M = 245 mm
H = 24 mm
W = 360 g

V9579
R6/B4=24 - P/P = 1296



TRIANON
195 mm

Ø M = 195 mm
H = 16 mm
W = 245 g

D6887
R6/B6=36 - P/P = 2160



TRIANON
155 mm

Ø M = 155 mm
H = 13 mm
W = 160 g

D6886
R6/B6=36 - P/P = 3888



TRIANON
DEEP 225 mm 67 cl

Ø M = 225 mm
H = 35 mm
W = 365 g

X0508
R6/B4=24 - P/P = 1440

*Perfectly hygienic material
to meet your needs.*



Zelie White

Luminarc **OPAL**

PERFECTLY STACKABLE



ZELIE WHITE
250 mm

Ø M = 250 mm
H = 26 mm
W = 360 g

V7140

TA12=12 - P/P = 1548



ZELIE WHITE
180 mm

Ø M = 180 mm
H = 21 mm
W = 220 g

V7142

TA12=12 - P/P = 2520



ZELIE WHITE
DEEP 200 mm 75 cl

Ø M = 200 mm
H = 42 mm
W = 300 g

V7141

TA12=12 - P/P = 1680



Zelie Black

Luminarc **TEMPERED**

PERFECTLY STACKABLE / RESISTANT TO 2000 INDUSTRIAL DISHWASHER CYCLES



ZELIE NOIR
250 mm

Ø M = 250 mm
H = 26 mm
W = 375 g

V7145

TA12=12 - P/P = 1548



ZELIE NOIR
180 mm

Ø M = 180 mm
H = 21 mm
W = 220 g

V7147

TA12=12 - P/P = 2496



ZELIE NOIR
DEEP 200 mm 75 cl

Ø M = 200 mm
H = 42 mm
W = 315 g

V7146

TA12=12 - P/P = 1680

DESSERT SERVICE



Chiquito



P 36

Eskale



P 36

Maeva



P 36

Onctuose



P 37

Pépité



P 37

Restaurant



P 37

Sorbet



P 37

Chiquito

ARCOROC TEMPERED



CHIQUITO
23 cl FB

Ø M = 80 mm
H = 59 mm
W = 145 g

J4764

F6=6 - P/P = 1782

Eskale

ARCOROC TEMPERED



ESKALE
31 cl OF

Ø M = 90 mm
H = 85 mm
W = 250 g

L 3750

FA6/B4=24 - P/P = 960



ESKALE
18 cl OF

Ø M = 75 mm
H = 80 mm
W = 180 g

L 3751

FA6/B4=24 - P/P = 1080



ESKALE
9 cl OF

Ø M = 60 mm
H = 65 mm
W = 110 g

L 7172

FA6/B4=24 - P/P = 1680

N6551 Appetizer set
FA12/B4=48 - P/P = 2016

Maeva

ARCOROC



20 cl DIAMANT

Ø M = 100 mm
H = 60 mm
W = 205 g

L 6689

F6/B4=24 - P/P = 1344



20 cl VINTAGE

Ø M = 100 mm
H = 60 mm
W = 205 g

L 6691

F6/B4=24 - P/P = 1344



Try the Pépite Benjamin coupe!
It has a satin finish for a chilled
look and an exterior moulding
inspired by melting ice-cream.



"I'm always looking for ideas to make my
desserts fun and remind me of my
favourite dessert: ice cream.
For example, I add a stick to my
watermelon..."

BENJAMIN - College student
12 years old

Onctuose

ARCOROC TEMPERED

PE Lid



ONCTUOSE 22 cl
TOLERANCED

Ø M = 80 mm
H = 59 mm
W = 145 g

Q6197
A24=24 - P/P = 1512



ONCTUOSE 22 cl
+ LID assembled

Ø M = 85 mm
H = 60 mm
W = 150 g

Q5215
FA6/B4=24 - P/P = 960



ONCTUOSE
LID 82 mm

Ø M = 85 mm
H = 12 mm
W = 10 g

Q5217 ♦
A24=24 - P/P = 5760



Pépité

ARCOROC

PERFECTLY STACKABLE



PÉPITE
20 cl

Ø M = 110 mm
H = 60 mm
W = 190 g

V7219
R6/B4=24 - P/P = 1344

Restaurant

ARCOROC OPAL

PERFECTLY STACKABLE / ■ HEAT MANAGEMENT



RESTAURANT
120 mm 40 cl

Ø M = 120 mm
H = 60 mm
W = 230 g

L6887
R6/B4=24 - P/P = 2016

Sorbet

ARCOROC



SORBET
38 cl

Ø M = 115 mm
H = 95 mm
W = 300 g

V7431
F6/B4=24 - P/P = 384



SORBET
21 cl

Ø M = 100 mm
H = 80 mm
W = 200 g

V7429
F6/B4=24 - P/P = 720

HOT DRINKS SERVICE



Arcadie



P 40

Aroma



P 41

Brush



P 42

Intensity
Baril



P 43

Nova Aquitania



P 43

Restaurant



P 44

Stairo



P 45

Trianon



P 46

Voluto



P 47



ARCADIE
40 cl HB
Ø M = 95 mm
H = 125 mm
W = 350 g
Q2751 ♦
F6/B4=24 - P/P = 576



ARCADIE
35 cl OF
Ø M = 95 mm
H = 100 mm
W = 280 g
Q2750 ♦
F6/B4=24 - P/P = 720



ARCADIE
140 mm
Ø M = 145 mm
H = 20 mm
W = 195 g
X2357
FA12=12 - P/P = 3120

⊕ Saucer 140 **X2357**



ARCADIE
24 cl HB
Ø M = 85 mm
H = 85 mm
W = 175 g
Q2967
F6/B4=24 - P/P = 768

⊕ AROMA Saucer 140
L3697



ARCADIE
16 cl OF
Ø M = 75 mm
H = 75 mm
W = 135 g
Q2234 ♦
F6/B4=24 - P/P = 1440



ARCADIE
9 cl OF
Ø M = 60 mm
H = 65 mm
W = 85 g
Q2233 ♦
F6/B4=24 - P/P = 2352

⊕ Saucer 110
Q3701



ARCADIE
110 mm
Ø M = 110 mm
H = 16 mm
W = 110 g
X2359
FA12=12 - P/P = 5040





AROMA
22 cl
Ø M = 100 mm
Ø without handle = 75 mm
H = 85 mm
W = 190 g
V9467
FA6=6 - P/P = 1260



AROMA
140 mm *
Ø M = 140 mm
H = 21 mm
W = 155 g
X2354
FA12=12 - P/P = 2940



AROMA
8 cl
Ø M = 75 mm
Ø without handle = 58 mm
H = 65 mm
W = 95 g
V9486
FA6=6 - P/P = 2496



AROMA
120 mm **
Ø M = 120 mm
H = 19 mm
W = 105 g
X2355
FA12=12 - P/P = 4020

* Goes with VOLUTO cups VOLUTO 40 cl, 32 cl, 25 cl, 22 cl, (P. 57), and with ARCADIE cup 24 cl, (P. 50).

** Goes with VOLUTO cup VOLUTO 9 cl, (P. 57).



Brush

ARCOROC OPAL

PERFECTLY STACKABLE / RESISTANT TO 2000 INDUSTRIAL DISHWASHER CYCLES



19 cl

Ø M = 105 mm
Ø without handle = 80 mm
H = 65 mm
W = 190 g
FA6=6- P/P=1764

140 mm

Ø M = 140 mm
H = 20 mm
W = 190 g
R6/B8=48 - P/P = 3840

Brush	Blue		X 2014	C 3785
	Blue Jean		X 2266	H 3621
	Cherry		X 2017	H 2786
	Green		X 2259	C 3783
	Orange		X 2256	C 3787
	Yellow		X 2051	C 3784



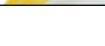
25 cl

Ø M = 100 mm
Ø without handle = 70 mm
H = 90 mm
W = 240 g
FA6 = 6



51 cl

Ø M = 130 mm
H = 75 mm
W = 265 g
R6/B6=36 - P/P = 1512

Brush	Blue		X 2707	54699
	Blue Jean		X 2015	H 3619
	Cherry		X 2016	H 2781
	Green		X 2708	54700
	Orange		X 2023	54557
	Yellow		X 2710	54704

Intensity Baril

ARCOROC OPAL

NEW

PERFECTLY STACKABLE



INTENSITY BARIL
29 cl

Ø M = 110 mm
Ø without handle = 75 mm
H = 105 mm
W = 390 g

Q3630

F6/B4=24 - P/P = 768



INTENSITY BARIL
25 cl

Ø M = 105 mm
Ø without handle = 75 mm
H = 80 mm
W = 295 g

Q3634

F6/B4=24 - P/P = 1152



INTENSITY BARIL
155 mm

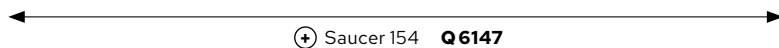
Ø M = 154 mm

H = 23 mm

W = 190 g

Q6147

R6/B4=24 - P/P = 2520



⊕ Saucer 154 **Q6147**



INTENSITY BARIL
19 cl

Ø M = 95 mm
Ø without handle = 70 mm
H = 70 mm
W = 215 g

Q3632

F6/B4=24 - P/P = 1296



INTENSITY BARIL
140 mm

Ø M = 140 mm

H = 21 mm

W = 160 g

Q3635

R6/B4=24 - P/P = 3744



INTENSITY BARIL
9 cl

Ø M = 80 mm
Ø without handle = 56 mm
H = 60 mm
W = 135 g

Q3631

F6/B4=24 - P/P = 2184



INTENSITY BARIL
120 mm

Ø M = 120 mm

H = 19 mm

W = 105 g

Q3636

R6/B4=24 - P/P = 5184



Restaurant

ARCOROC OPAL
PERFECTLY STACKABLE



RESTAURANT
8 cl
Ø M = 80 mm
Ø without handle = 60 mm
H = 49 mm
W = 100 g
X2187
FA12=12 - P/P = 3096



RESTAURANT
110 mm
Ø M = 110 mm
H = 16 mm
W = 110 g
22670
R6/B8=48 - P/P = 5040



RESTAURANT
13 cl
Ø M = 95 mm
Ø without handle = 70 mm
H = 57 mm
W = 150 g
X2175
FA12=12 - P/P = 1980



RESTAURANT
130 mm
Ø M = 130 mm
H = 18 mm
W = 150 g
22738
R6/B8=48 - P/P = 3840



RESTAURANT
22 cl
Ø M = 105 mm
Ø without handle = 75 mm
H = 75 mm
W = 200 g
X2005
FA12=12 - P/P = 1380



RESTAURANT
19 cl
Ø M = 105 mm
Ø without handle = 80 mm
H = 65 mm
W = 190 g
X2225
FA12=12 - P/P = 1500



RESTAURANT
140 mm
Ø M = 140 mm
H = 20 mm
W = 190 g
22720
R6/B8=48 - P/P = 3072



RESTAURANT
25 cl
Ø M = 118 mm
Ø without handle = 85 mm
H = 70 mm
W = 210 g
X1987
FA12=12 - P/P = 1200



RESTAURANT
155 mm
Ø M = 153 mm
H = 21 mm
W = 215 g
22712
R6/B6=36 - P/P = 2700



RESTAURANT
29 cl
Ø M = 110 mm
Ø without handle = 80 mm
H = 90 mm
W = 265 g
X0600
FA6=6 - P/P = 1080



RESTAURANT
25 cl
Ø M = 100 mm
Ø without handle = 70 mm
H = 90 mm
W = 240 g
X2910
FA6=6 - P/P = 1500



RESTAURANT
51 cl
Ø M = 130 mm
H = 75 mm
W = 265 g
17144
R6/B6 = 36 - P/P = 1512



RESTAURANT
50 cl
Ø M = 130 mm
H = 70 mm
W = 230 g
C1514
R6/B6 = 36 - P/P = 1764



RESTAURANT
31 cl
Ø M = 150 mm
Ø without handle = 100 mm
H = 60 mm
W = 250 g
X3509
FA6=6 - P/P = 1386



Stairo

○ Luminarc

ARCOROC OPAL

PERFECTLY STACKABLE



STAIRO
130 mm 50 cl

Ø M = 130 mm
H = 70 mm
W = 230 g

X2312
R6/B6=36 - P/P = 1440



STAIRO
200 mm 88 cl

Ø M = 200 mm
H = 53 mm
W = 350 g

L9929
R6/B4=24 - P/P = 1080





TRIANON
22 cl
Ø M = 105 mm
Ø without handle = 85 mm
H = 66 mm
W = 160 g
X2681
FA6=6- P/P=1080



TRIANON
145 mm
Ø M = 140 mm
H = 16 mm
W = 155 g
D6925
R6/B8=48- P/P=3840



TRIANON
28 cl
Ø M = 115 mm
Ø without handle = 95 mm
H = 70 mm
W = 190 g
X3152
FA6=6- P/P=1080



TRIANON
160 mm
Ø M = 160 mm
H = 18 mm
W = 195 g
D6926
R6/B8=48- P/P=2688



TRIANON
46 cl
Ø M = 130 mm
H = 70 mm
W = 265 g
X2680
FA6=6- P/P=1170



TRIANON
29 cl
Ø M = 110 mm
Ø without handle = 80 mm
H = 90 mm
W = 250 g
X2724
FA6=6- P/P=1080



TRIANON
30 cl
Ø M = 145 mm
Ø without handle = 100 mm
H = 59 mm
W = 250 g
X2433
FA6=6- P/P=1080





VOLUTO
40 cl
Ø Max = 110mm
Ø without handle = 80 mm
H = 125 mm
W = 310 g
V7460
FA6=6 - P/P = 714



VOLUTO
32 cl
Ø M = 105 mm
Ø without handle = 80 mm
H = 110 mm
W = 280 g
V7480
FA6=6 - P/P = 912



VOLUTO
25 cl
Ø M = 105 mm
Ø without handle = 75 mm
H = 90 mm
W = 230 g
V7505
FA6=6 - P/P = 1260



VOLUTO
22 cl
Ø M = 105 mm
Ø without handle = 80 mm
H = 70 mm
W = 190 g
V7949
FA6=6 - P/P = 1260

⊕ AROMA Saucer 140, (P.51).
X2354



VOLUTO
9 cl
Ø M = 85 mm
Ø without handle = 60 mm
H = 70 mm
W = 135 g
V8122
FA6=6 - P/P = 2730

⊕ AROMA Saucer 120, (P.51).
X2355



VOLUTO
50 cl
Ø M = 145 mm
Ø without handle = 115 mm
H = 75 mm
W = 335 g
L3926
TA6=6 - P/P = 630

*Extremely ergonomic,
thanks to the grip.*



BUFFETS / TAKEAWAYS



Brush



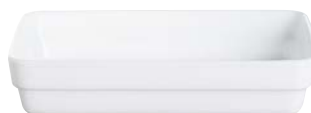
P 50

Compatible Lids



P 51

Restaurant



P 52

o Cosmos



P 53

Damier



P 53

Empilable



P 54

Évolutions White



P 55

Food Box



P 56

Onctuose



P 57

So Urban



P 58/59

Brush

ARCOROC OPAL

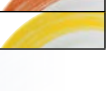
PERFECTLY STACKABLE / RESISTANT TO 2000 INDUSTRIAL DISHWASHER CYCLES



170 mm 1,1 L
Ø M = 170 mm
H = 80 mm
W = 480 g
R6/B4=24 - P/P = 720



120 mm 31 cl
Ø M = 120 mm
H = 47 mm
W = 200 g
R6/B6=36 - P/P = 2880

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 - P/P = 3888



110 mm 22 cl
Ø M = 110 mm
H = 36 mm
W = 195 g
R6/B4=24 - P/P = 2880

Brush	Blue	
	Blue Jean	
	Cherry	
	Green	
	Orange	
	Yellow	

48979
H3611
H2691
49116
-
-



C0646
H3612
H2778
-
-
-

Compatible Lids

ARCOROC TEMPERED ▲

PE Lid

LID 90 mm
Ø M = 90 mm
H = 9 mm
W = 5 g
Q9737 ◆
A 48=48 - P/P = 5760

LID 90 mm
Ø M = 90 mm
H = 9 mm
W = 5 g
Q3497 ◆
A 48=487 - P/P = 11520

NONIC ▲
23 oz. HB 66 cl
Ø M = 90 mm
H=160 mm
W = 310 g
P4016
A48=48
P/P = 576

CONIQUE ▲
20 oz. HB 57 cl
Ø M = 90 mm
H=150 mm
W = 300 g
34002
FA48/B8 =48
P/P = 576

SIDRA ▲
50 cl HB
Ø M = 90 mm
H = 120 mm
W = 230 g
L 6500
F6/B4=24
P/P = 576

SHETLAND
42 cl HB
Ø M = 90 mm
H = 145 mm
W = 310 g
79698
F12/B4=48
P/P = 576

GRANITY ▲
42 cl HB
Ø M = 90 mm
H = 130 mm
W = 400 g
J2602
F6=6
P/P = 672

ISLANDE
38 cl OF
Ø M = 90 mm
H = 95 mm
W = 420 g
N 6377
F6/B4=24
P/P = 768

NEW YORK ▲
38 cl OF
Ø M = 90 mm
H = 100 mm
W = 310 g
L7334
F6/B4=24
P/P = 768

ESKALE ▲
31 cl OF
Ø M = 90 mm
H = 85 mm
W = 250 g
L 3750
FA6/B4=24
P/P = 960

SHETLAND
25 cl OF
Ø M = 90 mm
H = 90 mm
W = 250 g
79747
F12/B4=48
P/P = 960

Article reference without lid

LID 82 mm
Ø M = 85 mm
H = 12 mm
W = 10 g
Q5217 ◆
A 24=24 - P/P = 5760

LID 96 mm
Ø M = 95 mm
H = 10 mm
W = 10 g
Q9738 ◆
A 24=24 - P/P = 5760

STACK'UP ▲
40 cl HB
Ø M = 85 mm
H = 145 mm
W = 350 g
H5642
F6/B4=24
P/P = 480

NEW YORK ▲
25 cl OF
Ø M = 80 mm
H = 85 mm
W = 220 g
L7339
F6/B4=24
P/P = 864

BRITANNIA
20 oz. 57 cl
Ø M = 135 mm
Ø sans anse = 95 mm
H = 125 mm
W = 520 g
00989
A24=24
P/P = 432

ARCADIE ▲
35 cl OF
Ø M = 95 mm
H = 100 mm
W = 280 g
Q2750
F6/B4=24
P/P = 720

Article reference without lid

ONCTUOSE ▲
23 cl OF
Ø M = 80 mm
H = 60 mm
W = 145 g
J4764
F6=6
P/P = 1782

STACK'UP ▲
21 cl OF
Ø M = 85 mm
H = 80 mm
W = 240 g
H5647
F6/B4=24
P/P = 1080

LID 85 mm
Ø M = 95 mm
H = 13 mm
W = 15 g
V3603 ◆
A24=24
P/P = 6912

STACK'UP CROSS ▲
21 cl OF
Ø M = 85 mm
H = 80 mm
W = 240 g
X0393
F6/B4=24
P/P = 1080

Article reference without lid

Article reference without lid



Restaurant

ARCOROC OPAL

PERFECTLY STACKABLE / ■ HEAT MANAGEMENT



RESTAURANT
170 mm 1,1 L

Ø M = 170 mm
H = 80 mm
W = 480 g

V8869
R6/B4=24- P/P = 720



RESTAURANT
140 mm 48 cl

Ø M = 140 mm
H = 52 mm
W = 270 g

43317
R6/B6=36- P/P = 1512



RESTAURANT
120 mm 31 cl

Ø M = 120 mm
H = 47 mm
W = 200 g

43319
R6/B6=36- P/P = 2520



RESTAURANT
175x115 mm 48 cl

Ø M = 175 mm
H = 36 mm
W = 330 g

27473
R6/B4=24- P/P = 1680



RESTAURANT
140 x 90 mm 28 cl

Ø M = 140 mm
H = 35 mm
W = 220 g

55391
R6/B4=24- P/P = 2592



RESTAURANT
115 x 85 mm 20 cl

Ø M = 115 mm
H = 36 mm
W = 170 g

27474
R6/B4=24- P/P = 3456



RESTAURANT
110 mm 22 cl

Ø M = 110 mm
H = 36 mm
W = 195 g

18962
R6/B4=24- P/P = 2880



RESTAURANT
120 mm 40 cl

Ø M = 120 mm
H = 60 mm
W = 230 g

L6887
R6/B4=24- P/P = 2016



RESTAURANT
160 mm 27 cl

Ø M = 160 mm
H = 37 mm
W = 255 g

25293
R6/B6=36- P/P = 2160



RESTAURANT
120 mm 11 cl

Ø M = 120 mm
H = 26 mm
W = 150 g

25285
R6/B6=36- P/P = 3888



RESTAURANT
160 mm 52 cl

Ø M = 160 mm
H = 51 mm
W = 350 g

50061
R6/B4=24- P/P = 1320



COSMOS
280 mm 4,9 L

Ø M = 280 mm
H = 135 mm
W = 1460 g

44029

A6=6 - P/P=144



COSMOS
230 mm 2,6 L

Ø M = 230 mm
H = 110 mm
W = 755 g

E8859

R6/B1=6 - P/P=360



COSMOS
200 mm 1,7 L

Ø M = 200 mm
H = 95 mm
W = 550 g

V8010

R6/B2=12 - P/P=720



COSMOS
170 mm 1 L

Ø M = 170 mm
H = 80 mm
W = 325 g

V6372 ♦

R6/B4=24 - P/P=1320



COSMOS
140 mm 56 cl

Ø M = 140 mm
H = 65 mm
W = 240 g

64091 ♦

TA12=12 - P/P=1152



COSMOS
120 mm 39 cl

Ø M = 120 mm
H = 60 mm
W = 180 g

64089 ♦

TA12=12 - P/P=2100

*A selection of tempered glass salad bowls
designed to last and reduce
your restocking costs!*



DAMIER
5 cl

Ø M = 45 mm
H = 85 mm
W = 60 g

00633

A36=36 - P/P=5148

Empilable

ARCOROC **TEMPERED**

PERFECTLY STACKABLE

Stackable: a salad bowl that has become a must-have. Simple but effective thanks to its perfect stackability.



EMPILABLE
290 mm 6 L
Ø M = 290 mm
H = 135 mm
W = 1760 g
10029
A6=6 - P/P=144



EMPILABLE
260 mm 4,3 L
Ø M = 260 mm
H = 115 mm
W = 1200 g
V7655
A6=6 - P/P=216



EMPILABLE
230 mm 2,9 L
Ø M = 230 mm
H = 105 mm
W = 980 g
V4034
A6=6 - P/P=270



EMPILABLE
200 mm 1,8 L
Ø M = 200 mm
H = 90 mm
W = 640 g
V4042
R6/B1=6 - P/P=360



EMPILABLE
170 mm 1,1 L
Ø M = 170 mm
H = 80 mm
W = 440 g
V7833
R6/B4=24 - P/P=720



EMPILABLE
140 mm 62 cl
Ø M = 140 mm
H = 60 mm
W = 270 g
10003
R6/B6=36 - P/P=1296



EMPILABLE
120 mm 38 cl
Ø M = 120 mm
H = 54 mm
W = 205 g
V7812
R6/B6=36 - P/P=2016



EMPILABLE
100 mm 24 cl
Ø M = 100 mm
H = 45 mm
W = 140 g
V7538
R6/B6=36 - P/P=3564



EMPILABLE
90 mm 15 cl
Ø M = 90 mm
H = 39 mm
W = 100 g
10040
R6/B6=36 - P/P=5760



EMPILABLE
70 mm 7 cl
Ø M = 70 mm
H = 32 mm
W = 70 g
V7520
R6/B6=36 - P/P=7920



EMPILABLE
60 mm 3 cl
Ø M = 60 mm
H = 25 mm
W = 40 g
V7515
R6/B6=36 - P/P=14256



Évolutions White

○ Luminarc

ARCOROC OPAL

PERFECTLY STACKABLE



DIWALI
210 mm 2,1 L
Ø M = 210 mm
H = 95 mm
W = 610 g
D7410
R6/B2=12 - P/P = 336



ÉVOLUTIONS WHITE
180 mm 1 L
Ø M = 180 mm
H = 75 mm
W = 390 g
N9365
R6/B2=12 - P/P = 960



ÉVOLUTIONS WHITE
145 mm 75 cl
Ø M = 145 mm
H = 80 mm
W = 340 g
N9395
R4/B6=24 - P/P = 720



ÉVOLUTIONS WHITE
120 mm 40 cl
Ø M = 125 mm
H = 55 mm
W = 210 g
V2159
R6/B6=36 - P/P = 2268



ÉVOLUTIONS WHITE
90 mm 19 cl
Ø M = 95 mm
H = 46 mm
W = 100 g
N9397
R6/B6=36 - P/P = 2592





"I belong to a generation that is very aware of the importance of a sustainable economy to protect our planet. As students, we don't have time to cook, but we like to eat well and vary our diet. Ordering on the internet, having food delivered or taking it away are all part of our daily lives."

CLOTILDE - 1st year law student

Food Box ♦

ARCOROC TEMPERED

RESISTANT TO 2000 INDUSTRIAL DISHWASHER CYCLES / PP Lid



FOOD BOX
38 cl*
L x P = 140x105 mm
H = 50 mm
W = 260 g
Q3539
A 12=12 - P/P = 792



FOOD BOX
LID 38 cl*
L x P = 145 x110 mm
H = 18 mm
W = 25 g
Q3535
A 12=12 - P/P = 3840



FOOD BOX
82 cl*
L x P = 180x135 mm
H = 60 mm
W = 440 g
Q3540
A 12=12 - P/P = 480



FOOD BOX
LID 82 cl*
L x P = 185x140 mm
H = 18 mm
W = 50 g
Q3572
A12=12 - P/P = 2304



[Click here to see
a report from the Lille CROUS](#)

University caterers can now offer takeaways in sustainable containers that are less polluting for the planet. Glass products are now replacing disposable plastic containers. These containers are returnable. If you think you can find a use for them in your flat, you can even keep them!



FOOD BOX
122 cl*
L x P = 205x150 mm
H = 65 mm
W = 600 g
Q3542
A 12=12 - P/P = 288



FOOD BOX
LID 122 cl*
L x P = 210x155 mm
H = 19 mm
W = 70 g
Q3537
A12=12 - P/P = 2088

* Fill to the brim capacity



ONCTUOSE 22 cl
TOLERANCED

Ø M = 80 mm
H = 59 mm
W = 145 g

Q 6197
A24=24 - P/P 1512



ONCTUOSE 22 cl
+ LID assembled

Ø M = 85 mm
H = 60 mm
W = 150 g

Q 5215
FA6/B4=24 - P/P = 960



ONCTUOSE
LID 82 mm

Ø M = 85 mm
H = 12 mm
W = 10 g

Q 5217 ♦
A24=24 - P/P = 5760



NEW



STACK'UP
21 cl FB
Ø M = 85 mm
H = 80 mm
W = 240 g
H5647
F6/B4=24 - P/P = 960



ONCTUOSE
LID 82 mm
Ø M = 85 mm
H = 12 mm
W = 10 g
Q5217 ♦
A24=24 - P/P = 5760



SO URBAN
26 cl*
Ø M = 85 mm
H = 90 mm
W = 240 g
V4073
A24=24 - P/P = 864



SO URBAN
85 mm - 26 cl*
+ LID assembled
Ø M = 95 mm
H = 95 mm
W = 250 g
V3602
A24=24 - P/P = 960



SO URBAN
LID 85 mm
Ø M = 95 mm
H = 13 mm
W = 15 g
V3603 ♦
A24=24 - P/P = 6912



SO URBAN
110 mm - 37 cl*
Ø M = 110 mm
H = 90 mm
W = 220 g
V3155
A24=24 - P/P = 1440



SO URBAN
110 mm - 37 cl*
+ LID assembled
Ø M = 120 mm
H = 90 mm
W = 242 g
V3597
A24=24 - P/P = 648



SO URBAN
LID 110 mm
Ø M = 120 mm
H = 13 mm
W = 20 g
V4602 ♦
A24=24 - P/P = 4320



SO URBAN
140 mm - 80 cl*
Ø M = 140 mm
H = 88 mm
W = 360 g
V3158
A24=24 - P/P = 864



SO URBAN
140 mm - 80 cl*
+ LID assembled
Ø M = 150 mm
H = 90 mm
W = 400 g
V3594
A24=24 - P/P = 432



SO URBAN
LID 140 mm
Ø M = 150 mm
H = 15 mm
W = 35 g
V4604 ♦
A96=96 - P/P = 2880

* Fill to the brim capacity

So Urban

ARCOROC TEMPERED

PE Lid



SO URBAN
170 mm - 110 cl*
Ø M = 170 mm
H = 75 mm
W = 470 g
Q 6303
A12=12 - P/P = 660



SO URBAN
170 mm - 110 cl*
+ LID assembled
Ø M = 180 mm
H = 75 mm
W = 520 g
Q 8872
A12=12 - P/P = 280



SO URBAN
LID 170 mm
Ø M = 180 mm
H = 15 mm
W = 50 g
Q 8898 ♦
A12=12 - P/P = 2304



SO URBAN
190 mm - 135 cl*
Ø M = 190 mm
H = 71 mm
W = 530 g
Q 6304
A12=12 - P/P = 600



SO URBAN
190 mm - 135 cl*
+ LID assembled
Ø M = 195 mm
H = 70 mm
W = 590 g
Q 8897
A12=12 - P/P = 240



SO URBAN
LID 190 mm
Ø M = 195 mm
H = 15 mm
W = 55 g
Q 8887 ♦
A12=12 - P/P = 1740



CUTLERY



Lazzo



P 62/63

Vesca



P 64/65

Voluto



P 65



Lazzo 4mm Chef&Sommelier STAINLESS STEEL

*13/0 - ASI 420

HIGH QUALITY 18/10 - ASI 304



A



B



C



D



E



F



G



H



I

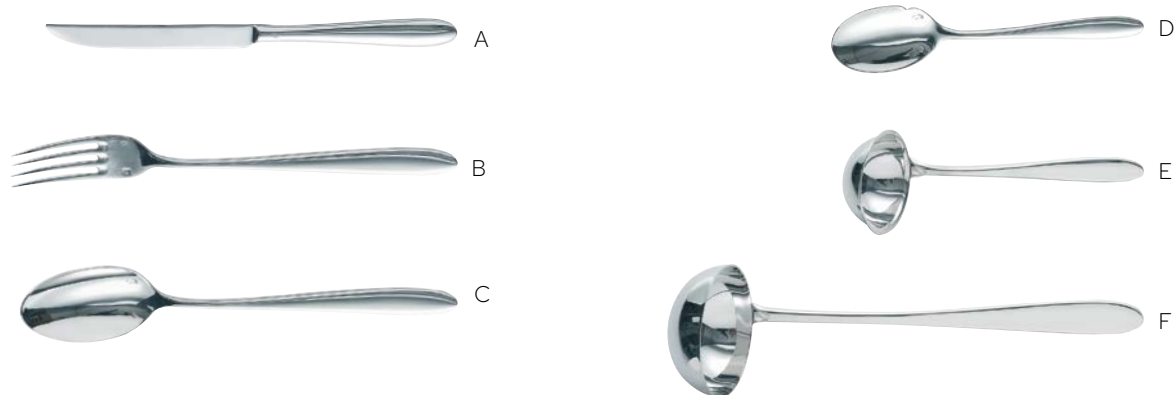


J

LAZZO

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



LAZZO			
Thickness 4 mm (Dinner fork)			
	L	Ref	Pack
A. Steak knife (solid handle)*	240 mm	T0426	C12/B3
B. Serving fork	260 mm	T0416	C12/B3
C. Serving spoon	260 mm	T0417	C12/B3

LAZZO			
	L	Ref	Pack
D. Sauce spoon	185 mm	T0422	C12/B3
E. Sauce ladle	180 mm	T0424	C1/B6
F. Soup ladle	280 mm	T0425	C1/B6

 = Indicative thickness of the table fork and table spoon



Vesca[♦] 2,8mm[○]

ARCOROC **STAINLESS STEEL**

*13/0 - AISI 420

HIGH QUALITY 18/10 - AISI 304



A



B



C



D



E



F



G



H



I



J

VESCA			
Thickness 2,8 mm (Dinner fork)			
	L	Ref	Pack
A. Steak knife (solid handle)*	240 mm	T3126	C12/B4
B. Dinner knife (solid handle)*	235 mm	T3104	C12/B4
C. Dinner fork	205 mm	T3101	C12/B4
D. Dinner spoon	205 mm	T3102	C12/B4
E. Dessert knife (solid handle)*	205 mm	T3108	C12/B4
F. Fourchette à dessert	180 mm	T3105	C12/B4
G. Dessert spoon	180 mm	T3106	C12/B4
H. Soup spoon	175 mm	T3109	C12/B4
I. Tea spoon	135 mm	T3110	C12/B4
J. Cuillère à moka	115 mm	T3111	C12/B4

Vesca
2,8mm

ARCOROC
STAINLESS STEEL

*13/0 - ASI 420
HIGH QUALITY 18/10 - AISI 304



VESCA			
Thickness 2,8 mm (Dinner fork)			
	L	Ref	Pack
K. Serving fork	260 mm	T 3116	C12/B2
L. Serving spoon	260 mm	T 3117	C12/B2
M. Sauce spoon	180 mm	T 3122	C12/B4
N. Sauce ladle	175 mm	T 3124	C1/B6
O. Soup ladle	280 mm	T 3125	C1/B6



Voluto

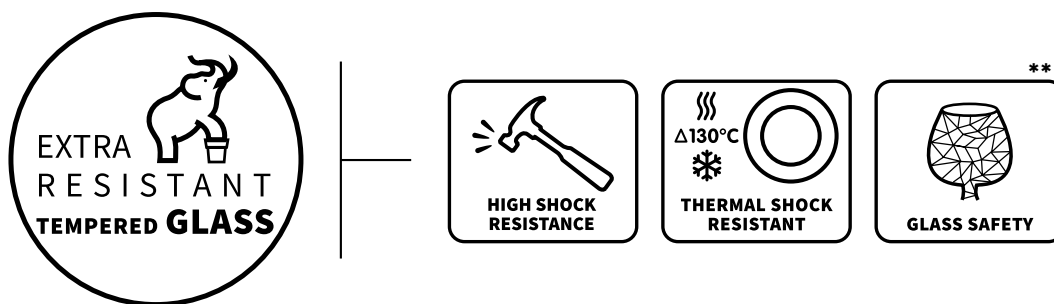
ARCOROC
STAINLESS STEEL

HIGH QUALITY 18/0



VOLUTO			
	L	Ref	Pack
A. Demi tasse spoon	115 mm	T 7511	C12/B4
B. Tea spoon	135 mm	T 7510	C12/B4





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°.

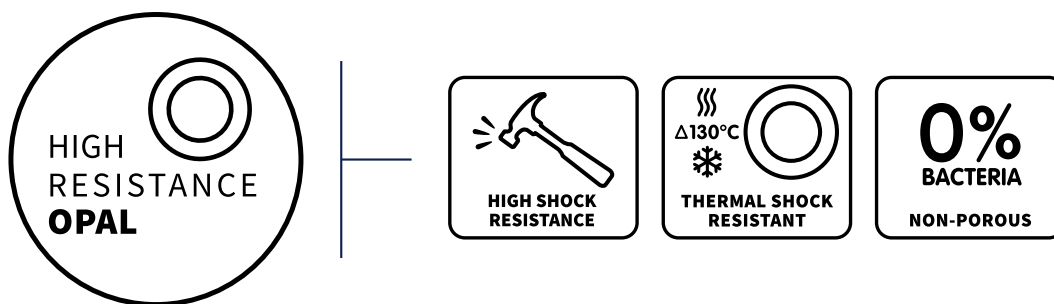


Completely safe for table service*:

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.

** For some specific collections only



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, gical and practical**.



Up to **3 times more shock-resistant** than porcelain: the secret of its unbeatable durability.



Opal 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.



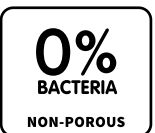
Fade-resistant surface and pattern, even after 2,000 industrial dishwashing cycles.



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 bacterias**.

The Opal® range, is the guarantee of a product that is:

1

SAFE

- 0% porosity ➤ no bacteria
- Developed to resist high temperatures (over 90°) in industrial dishwashers
 - limits the use of detergents, disinfectants etc.
- Suitable for use in microwave ovens/plate warmers
 - no migration of support materials to food

2

FUNCTIONAL

- Stackability ➤ space-saving
- Wide range ➤ meets all needs
Suitable for intensive professional use:
 - Heat resistant (difference in temperature of 130°C = compatible with cook and chill/cook and serve)
 - Complies with washing and drying protocols in industrial washing cycles
 - Up to twice as light as porcelain (ergonomic)

3

ECONOMICAL

- Mechanical resistance (tempered glass)
 - less breakage
 - less restocking
- Purchase price more competitive than that of copolyester/melamine products
- An investment that pays off quickly compared with the purchase of single-use containers, where the cost of waste also needs to be taken into account

4

ECO-RESPONSIBLE

- Made in France
- A virtuous life cycle from design through to recycling
- ARC is committed to an active sustainable development approach (shipment by barge, reduced particulate emissions, recycling of non-compliant articles)
- Long service life



ARCOROC

SELECTION

**PROFESSIONAL
TABLEWARE
SOLUTIONS FOR
SCHOOLS,
HOSPITALS AND
CARE HOMES**

2026