

ANCHOR HOCKING /FOODSERVICE/



Stölzle 
born in fire



anchor[®]
Raise a Glass to Planet Earth™

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STEMWARE



BARWARE



STEMWARE



BARWARE

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TUMBLERS



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ACCESSORIES



A RICH HERITAGE AND A SPARKLING FUTURE...

Anchor Hocking is a company steeped in history, yet forward thinking in its present day leadership. Whether told in terms of technical achievements, sales growth or physical expansion, the story of Anchor Hocking's progress from the date of its inception in 1905 now is an impressive one.

The company has evolved from a small glass company to a leading producer of glass products with worldwide distribution. Today, more than 1,300 associates contribute a vast range of talents and skills to Anchor Hocking Glass. These associates are centered in Lancaster, Ohio, where the company has a major manufacturing facility and over 1.3 million square foot distribution center; in a Monaca, Pennsylvania manufacturing plant and in sales offices throughout the U.S.

The factors underlying Anchor's growth - past and present - are in many respects as significant as the growth itself. Primary among these are individual ingenuity at all levels of the company, innovative products, and a commitment to outstanding customer service.



DESCRIPTION OF SYMBOLS

The description with the illustration of each item includes: Item number, Capacity, Size and Dimensions and Case Pack information. Dimensions are stated to the nearest 1/8".

H = Height T = Top Diameter B = Bottom Diameter D = Overall Maximum Diameter
Approximate liquid capacities are stated in ounces.



FULLY TEMPERED
PRODUCT



RIM
TEMPERED



PROPRIETARY
PRODUCT



1 DOZEN INNER
CARTONS



STACKABLE
PRODUCT



NEW
PRODUCT



STÖLZLE

The art of glass manufacture and its refinement has been cultivated and developed in the Lausitz region of Germany for over 500 years. The first documented mention is dated in 1433, in which a glassworks produces greenish and brownish “woodglass”. More and more glassworks are established in the thick Lausitz forests, primarily due to the high-quality raw materials in the sandy soil.

In 1835 Carl Stölzle founded two glass factories that form a glass-making tradition that continues today as the Stölzle-Oberglas GmbH. Between 1900 and 1930 the development of improved manufacturing techniques results in a unique concentration of hollowware production. During this period and continuing through the 1950s the renowned glass designer Wilhelm Wagenfeld creates new directions for Stölzle with his radical new shapes. These shapes are part of today’s modern classical designs that can be seen at the recently built Stölzle Glass Centre that hosts yearly exhibitions about glass.

After 175 years of company history, Stölzle now has a total of six manufacturing facilities in Western and Eastern Europe. Today, Stölzle is exceeding the challenges of globalization and has become an internationally re-known manufacturer to the food service segment. Stölzle is ISO 9001 certified and all products bear the Austrian Quality Mark.







**CABERNET/
BORDEAUX**
140-00-35
23 oz.
H 9¹/₄" T 2³/₄" B 3¹/₈" D 3³/₄"
4 Dz./ 27 Lbs./ 4.88 Cu. Ft..



RED WINE
140-00-01
15 oz.
H 9" T 2³/₈" B 3¹/₈" D 3¹/₄"
4 Dz./ 23 Lbs./ 3.85 Cu. Ft.



WHITE WINE
140-00-02
12 oz.
H 8¹/₂" T 2¹/₄" B 3" D 3"
4 Dz./ 22 Lbs./ 3.24 Cu. Ft.



PINOT/BURGUNDY
140-00-00
25 oz.
H 8³/₄" T 3¹/₈" B 3" D 4¹/₄"
2 Dz./ 14 Lbs./ 3.17 Cu. Ft.



PORT
140-00-04
7 oz.
H 7¹/₂" T 1³/₄" B 2¹/₂" D 2¹/₂"
4 Dz./ 17 Lbs./ 2.34 Cu. Ft.



FLUTE CHAMPAGNE
140-00-07
7 ¹/₂ oz.
H 8³/₄" T 2⁵/₈" B 1³/₄" D 2¹/₄"
4 Dz./ 17 Lbs./ 3.16 Cu. Ft.



GRAPPA
140-00-26
3 ¹/₂ oz.
H 8" T 2⁵/₈" B 1¹/₂" D 2"
4 Dz./ 11 Lbs./ 2.57 Cu. Ft.



MARTINI
140-00-25
8 oz.
H 6³/₄" T 4⁵/₈" B 3" D 4¹/₂"
4 Dz./ 27 Lbs./ 5.36 Cu. Ft.



SNIFTER
140-00-18
20 ¹/₂ oz.
H 6" T 2¹/₂" B 3" D 4"
4 Dz./ 28 Lbs./ 4.60 Cu. Ft.



INAO TASTING
140-00-31
10 oz.
H 7" T 2¹/₄" B 2⁷/₈" D 3"
4 Dz./ 18.5 Lbs./ 2.33 Cu. Ft.





PINOT/BURGUNDY

200-00-00
26 oz.
H 8¹/₂" T 3¹/₈" B 3¹/₈" D 4¹/₄"
4 Dz./ 26 Lbs./ 6.03 Cu. Ft.



PINOT/BURGUNDY

215-00-00
18 oz.
H 7¹/₂" T 3³/₈" B 3¹/₈" D 4"
4 Dz./25.5 Lbs./ 3.75 Cu. Ft.



BORDEAUX

215-00-01
17 oz.
H 8¹/₄" T 2³/₄" B 3¹/₈" D 3³/₄"
4 Dz./ 25.5 Lbs./ 4.92 Cu Ft.



CAB/BORDEAUX

200-00-35
22 oz.
H 8³/₄" T 2⁷/₈" B 3¹/₈" D 3³/₄"
4 Dz./ 25 Lbs./ 4.75 Cu. Ft.



SHIRAZ

200-00-01
15 oz.
H 8³/₄" T 2⁵/₈" B 3¹/₈" D 3¹/₄"
4 Dz./ 24.5 Lbs./ 3.79 Cu. Ft.



CHARDONNAY

200-00-02
12 1/2 oz.
H 8" T 2³/₈" B 3" D 3"
4 Dz./ 24.5 Lbs./ 3.26 Cu. Ft.



FLUTE

215-00-17
5 1/2 oz.
H 8³/₄" T 1⁵/₈" B 2¹/₂" D 2¹/₂"
4 Dz./ 19 Lbs./ 2.58 Cu. Ft.



FLUTE

200-00-07
6 1/2 oz.
H 8¹/₂" T 1³/₄" B 2¹/₂" D 2¹/₂"
4 Dz./ 19.5 Lbs./ 2.57 Cu. Ft.



PORT/DESSERT WINE

200-00-04
7 1/2 oz.
H 6³/₄" T 1⁷/₈" B 2¹/₂" D 2¹/₂"
4 Dz./ 16 Lbs./ 2.13 Cu. Ft.





VINTAGE CHAMPAGNE
200-00-29
 9 oz.
 H 8 1/2" T 2" B 2 5/8" D 2 1/2"
 4 Dz./ 20 Lbs./ 2.55 Cu. Ft.



EURO BRANDY
200-00-30
 6 1/2 oz.
 H 7" T 1 1/2" B 2 1/2" D 2 1/2"
 4 Dz./ 17.5 Lbs./ 2.04 Cu. Ft.



INAO TASTING
200-00-31
 7 3/4 oz.
 H 6" T 1 7/8" B 2 1/2" D 2 1/2"
 4 Dz./ 16.5 Lbs./ 1.62 Cu. Ft.



ALL PURPOSE
215-00-02
 11 oz.
 H 7 1/4" T 2 1/2" B 3" D 3 1/4"
 4 Dz./ 23 Lbs./ 3.53 Cu. Ft.



COLLINS
200-00-12
 11 oz.
 H 5 1/2" T 2 3/8" B 1 7/8" D 2 1/2"
 4 Dz./ 18.5 Lbs./ 1.40 Cu.Ft.



TUMBLER TALL
200-00-13
 13 1/2 oz.
 H 6 1/2" T 2 3/8" B 2" D 2 1/2"
 4 Dz./ 20 Lbs./ 2.08 Cu.Ft.



D.O.F.
200-00-15
 9 1/2 oz.
 H 3 1/2" D 3" B 2 3/8" D 3"
 4 Dz./ 22.5 Lbs./ 1.38 Cu. Ft.



JUICE
200-00-09
 9 oz.
 H 4 1/2" T 2 3/8" B 2" D 2 1/2"
 4 Dz./ 18 Lbs./ 1.40 Cu. Ft.





CAB/BORDEAUX
220-00-35
 23 oz.
 H 8" T 2⁵/₈" B 3¹/₄" D 3³/₄"
 4 Dz./ 27.5 Lbs./ 4.70 Cu. Ft.



RED WINE
220-00-01
 15 ³/₄ oz.
 H 9" T 2³/₈" B 3¹/₈" D 3¹/₄"
 4 Dz./ 24.5 Lbs./ 3.70 Cu. Ft.



WHITE WINE
220-00-02
 12 ¹/₄ oz.
 H 8¹/₂" T 2¹/₄" B 3" D 3¹/₄"
 4 Dz./ 21.5 Lbs./ 3.26 Cu. Ft.



DESSERT
220-00-04
 6 ³/₄ oz.
 H 8" T 1³/₄" B 2¹/₂" D 2¹/₂"
 4 Dz./ 16.5 Lbs./ 2.51 Cu. Ft.



FLUTE
220-00-07
 6 ³/₄ oz.
 8³/₄" T 1⁵/₈" B 2¹/₂" D 2¹/₂"
 4 Dz./ 18 Lbs./ 2.54 Cu. Ft.



SMALL ROCKS
351-00-10
 5 ¹/₄ oz.
 H 3¹/₄" T 2" B 2¹/₂" D 2¹/₂"
 4 Dz./ 20 Lbs./ 0.88 Cu. Ft.



ROCKS
351-00-09
 8 oz.
 H 3¹/₂" T 2³/₈" B 3" D 3"
 4 Dz./ 26.5 Lbs./ 1.23 Cu. Ft.



D. O. F.
351-00-16
 11 ¹/₂ oz.
 H 3³/₄" T 2¹/₂" B 3" D 3"
 4 Dz./ 29 Lbs./ 1.75 Cu. Ft.



TUMBLER
351-00-13
 12 ³/₄ oz.
 H 6" T 2¹/₄" B 2³/₄" D 2¹/₂"
 4 Dz./ 27 Lbs./ 1.93 Cu. Ft.





PINOT/BURGUNDY
147-00-00
 23 1/2 oz.
 H 8 3/4" T 3" B 3 1/4" D 4"
 4 Dz./ 29 Lbs./ 5.07 Cu. Ft.



CAB/BORDEAUX
147-00-35
 22 oz.
 H 9" T 2 3/4" B 3 1/4" D 4"
 4 Dz./ 28 Lbs./ 4.88 Cu. Ft.



SHIRAZ
147-00-01
 17 oz.
 H 8 1/2" T 2 1/2" B 3" D 3 1/2"
 4 Dz./ 24 Lbs./ 3.64 Cu. Ft.



CHARDONNAY
147-00-02
 12 oz.
 H 8" T 2 1/4" B 2 3/4" D 3"
 4 Dz./ 18.8 Lbs./ 3.26 Cu. Ft.



FLUTE
147-00-07
 6 oz.
 H 8 3/4" T 1 7/8" B 2 3/4" D 2 3/4"
 4 Dz./ 17.2 Lbs./ 2.52 Cu. Ft.

Imagine the sensation that comes when drinking from a well-designed glass that enhances the look, the aroma and the taste of a wine. The experience is Exquisit. This line of stylish stemware is designed for the most popular wines on your list.





PINOT/BURGUNDY
180-00-00
 26 oz.
 H 8 1/2" T 3 1/8" B 3 1/8" D 4 1/4"
 2 Dz./ 13 Lbs./ 2.88 Cu. Ft.



CAB/BORDEAUX
180-00-35
 22 oz.
 H 9" T 2 7/8" B 3 1/8" D 3 3/4"
 4 Dz./ 28 Lbs./ 4.82 Cu. Ft.



CHARDONNAY
180-00-02
 13 oz.
 H 8 1/2" T 2 3/8" B 3 1/8" D 3"
 4 Dz./ 24 Lbs./ 3.26 Cu. Ft.



CHAMPAGNE FLUTE
180-00-17
 6 1/2 oz.
 H 8 3/4" T 1 3/4" B 2 5/8" D 2 1/2"
 4 Dz./ 19 Lbs./ 2.60 Cu. Ft.



CHAMPAGNE TALL
180-00-07
 5 1/2 oz.
 H 9 1/4" T 2 1/2" B 2 3/4" D 2 1/2"
 4 Dz./ 18 Lbs./ 2.86 Cu. Ft.





GENERAL ALL PURPOSE

103-00-00
12 oz.
H 7¹/₂" T 2³/₄" B 2³/₄" D 3¹/₄"
4 Dz. / 22 Lbs./3.59 Cu Ft.



ALL PURPOSE RED

103-00-01
14 oz.
H 7³/₄" T 3¹/₄" B 3" D 3³/₄"
4 Dz./ 28 Lbs./ 3.98 Cu Ft.



ALL PURPOSE WHITE

103-00-02
10 oz.
H 7¹/₄" T 2⁷/₈" B 2³/₄" D 3¹/₄"
4 Dz./ 21 Lbs./ 3.55 Cu Ft.



FLUTE CHAMPAGNE

103-00-07
7 oz.
H 8" T 2¹/₄" B 2³/₄" D 2³/₄"
4 Dz./ 24 Lbs./ 2.55 Cu. Ft.



**BANQUET/CATERING
MINI FLUTE**

103-00-17
4 oz.
H 5³/₄" T 1⁷/₈" B 2¹/₄" D 2¹/₄"
4 Dz./ 15.5 Lbs./ 1.55 Cu Ft.



BANQUET ALL PURPOSE

103-00-11
10¹/₄ oz.
H 7" T 2³/₄" B 2³/₄" D 3¹/₂"
4 Dz./ 11 Lbs./ 2.37 Cu Ft.



WATER

103-00-39
17 oz.
H 7" T 3¹/₄" B 3" D 3¹/₂"
4 Dz./ 28 Lbs./ 3.89 Cu. Ft.



CORDIAL GLASS

103-00-05
2 oz.
H 5³/₄" T 1⁷/₈" B 2¹/₄" D 2¹/₄"
4 Dz./ 13 Lbs./ 1.60 Cu. Ft.



BRANDY SNIFFER

103-00-18
20¹/₂ oz.
H 5¹/₄" T 2¹/₂" B 3" D 4¹/₄"
4 Dz./ 24 Lbs / 4.53 Cu. Ft.





ALL PURPOSE 15
100-00-01
 15 oz.
 H 8" T 2 1/2" B 3" D 3 1/4"
 4 Dz. / 25 Lbs. / 3.95 Cu ft.



ALL PURPOSE 12
100-00-02
 12 oz.
 H 7 3/4" T 2 1/2" B 3" D 3"
 4 Dz. / 21 Lbs. / 3.00 Cu ft.



ALL PURPOSE 10
100-00-03
 10 oz.
 H 7 1/2" T 2 1/4" B 3" D 3"
 4 Dz. / 20 Lbs. / 2.75 Cu ft.



FLUTE
100-00-07
 7 oz.
 H 8 1/4" T 1 3/4" B 2 3/4" D 2 1/4"
 4 Dz. / 18 Lbs. / 2.56 Cu. ft.



BACCHUS TASTING
101-00-01
 15 oz.
 H 7 1/4" T 2 1/2" B 3" D 3 1/4"
 2 Dz. / 20 Lbs. / 2.68 Cu. Ft.



BACCHUS TASTING
101-00-02
 12 oz.
 H 7" T 2 1/2" B 3" D 3"
 2 Dz. / 9 Lbs. / 2.75 Cu Ft.



SMALL ROCKS
100-00-14
 6 1/2 oz.
 H 3 1/4" T 2 1/2" B 2 1/4" D 2 1/2"
 4 Dz. / 24 Lbs. / 1.43 Cu Ft.



ROCKS
100-00-15
 9 1/4 oz.
 H 3 1/2" T 2 3/4" B 2 1/4" D 3"
 4 Dz. / 25 Lbs. / 1.66 Cu Ft.



D. O. F.
100-00-16
 11 oz.
 H 3 1/2" T 3" B 2 3/4" D 3"
 4 Dz. / 30 Lbs. / 1.63 Cu. Ft.



WEINLAND



**CABERNET /
BORDEAUX**

100-00-35

18 oz.

H 8¹/₄" T 2³/₄" B 3¹/₄" D 3¹/₂"

4 Dz./ 26 Lbs./ 4.20 Cu. Ft.



**CABERNET /
BORDEAUX**

100-00-37

22 ¹/₄ oz.

H 8³/₄" T 2³/₄" B 3¹/₄" D 3³/₄"

4 Dz./ 29 Lbs./ 4.70 Cu. Ft.



PORT / SHERRY

100-00-04

7 ¹/₂ oz.

H 6³/₄" T 2¹/₄" B 2³/₄" D 2³/₄"

4 Dz./ 17 Lbs./ 2.59 Cu. Ft.



WATER

283-00-11

16 oz.

H 6" T 2³/₄" B 3" D 3¹/₄"

4 Dz./ 22 Lbs./ 3.03 Cu. Ft.



SHOT GLASS

100-00-20

3 oz.

H 2¹/₂" T 1³/₄" B 1¹/₂" D 1³/₄"

4 Dz./ 8 Lbs./ .67 Cu. Ft.



TUMBLER

100-00-09

9 oz.

H 5" T 2¹/₂" B 2¹/₄" D 2¹/₂"

4 Dz./ 22 Lbs./ 2.38 Cu. Ft.



TALL TUMBLER

100-00-12

13 oz.

H 5³/₄" T 2¹/₂" B 2¹/₄" D 2¹/₂"

4 Dz./ 21 Lbs./ 2.02 Cu. Ft.





CAB/BORDEAUX
381-00-01
22 oz.
H 9^{3/4}" T 2^{7/8}" B 3^{1/4}" D 3^{3/4}"
2 Dz./ 17 Lbs./ 2.31 Cu. Ft.



CHARDONNAY
381-00-02
13^{1/2} oz.
H 8^{3/4}" T 2^{1/2}" B 3" D 3^{1/4}"
4 Dz./ 25.5 Lbs./ 4.20 Cu.Ft.



FLUTE
381-00-07
6 oz.
H 9" T 1^{7/8}" B 2^{3/4}" D 2^{1/4}"
4 Dz./ 18.5 Lbs./ 2.91 Cu. Ft.



TALL TUMBLER
350-00-22
15^{1/2} oz.
H 7" T 2^{1/2}" B 2^{1/2}" D 2^{1/2}"
4 Dz./ 38 Lbs./ 2.08 Cu. Ft.



MIX DRINK
350-00-09
12 oz.
H 5^{3/4}" T 2^{1/2}" B 2^{1/2}" D 2^{1/2}"
4 Dz./ 36 Lbs./ 1.43 Cu. Ft.



TUMBLER
350-00-10
12 oz.
H 6" T 2^{1/2}" B 2^{1/2}" D 2^{1/2}"
4 Dz./ 36 Lbs./ 1.83 Cu. Ft.



LONGDRINK
350-00-12
14^{1/4} oz.
6^{1/2}" T 2^{1/2}" B 2^{1/2}" D 2^{1/2}"
4 Dz./ 38 Lbs./ 1.50 Cu. Ft.



COLLINS
350-00-13
10^{3/4} oz.
H 6^{1/2}" T 2^{1/4}" B 2^{1/4}" D 2^{1/4}"
4 Dz./ 31.5 Lbs./ 1.62 Cu. Ft.



JUICE GLASS
350-00-14
9^{3/4} oz.
H 4^{1/4}" T 2^{3/4}" B 2^{3/4}" D 2^{3/4}"
4 Dz./ 30 Lbs./ 1.14 Cu. Ft.



LARGE D.O.F.
350-00-16
14^{3/4} oz.
H 4" T 3^{1/4}" B 3^{1/4}" D 3^{1/4}"
4 Dz./ 42 Lbs./ 1.69 Cu.Ft.



D.O.F.
350-00-15
11 oz.
H 3^{3/4}" T 3^{1/4}" B 3^{1/4}" D 3^{1/4}"
4 Dz./ 41 Lbs./ 1.68 Cu. Ft.



ROCKS
350-00-46
8^{1/2} oz.
H 3^{1/4}" T 3" B 3" D 3"
4 Dz./ 34 Lbs./ 1.44 Cu. Ft.



SHOT GLASS
350-00-20
2 oz.
H 3^{1/4}" T 1^{1/2}" B 1^{1/2}" D 1^{1/2}"
4 Dz./ 13.5 Lbs./ 0.50 Cu. Ft.





GLENCAIRN GLASS
355-00-31
6 oz.
H 4 1/2" T 1 7/8" B 1 7/8" D 2 1/2"
4 Dz./ 19.2 Lbs./ 1.44 Cu.Ft.



GRAPPA
205-00-26
3 oz.
H 6 3/4" T 1 5/8" B 2 1/4" D 2 1/4"
4 Dz./ 10 Lbs./ 1.53 Cu. Ft.



PORT
205-00-30
3 1/2 oz.
H 6 3/4" T 1 7/8" B 2 1/4" D 2 1/4"
4 Dz./ 13.5 Lbs./ 1.55 Cu. Ft.



LIQUEUR
205-00-31
2 oz.
H 6 1/4" T 1 7/8" B 2 1/4" D 2 1/4"
4 Dz./ 12 Lbs./ 1.41 Cu Ft.



MARTINI
205-00-25
8 oz.
H 6 1/2" T 4 1/8" B 3" D 4 1/4"
4 Dz./ 26 Lbs./ 4.66 Cu. Ft.



CORDIAL
F1743
2 oz.
H 4 3/4" T 1 3/4" B 1 3/4" D 1 3/4"
4 Dz./ 30 Lbs./ 1.15 Cu. Ft.



CORDIAL
F1749
1 oz.
H 4" T 1 1/2" B 1 1/2" D 1 1/2"
4 Dz./ 24 Lbs./ 1.00 Cu. Ft.



SHOT GLASS
F2457
2 oz.
H 3" T 1 5/8" B 1 3/4" D 1 3/4"
4 Dz./ 11.5 Lbs./ 0.82 Cu. Ft.



TUMBLER
F2229
11 oz.
H 4 1/2" T 2 1/4" B 2 1/4" D 3"
4 Dz./ 22.5 Lbs./ 1.66 Cu. Ft.



BRANDY SNIFTER
205-00-18
13 1/2 oz.
H 5 1/2" T 2 5/8" B 3" D 3 3/4"
4 Dz./ 26 Lbs./ 4.51 Cu. Ft.



WATER
205-00-11
15 1/4 oz.
H 6 1/4" T 2 2/3" B 3" D 3 1/4"
4 Dz./ 23 Lbs./ 3.14 Cu.Ft.



WATER
283-00-11
16 oz.
H 6" T 2 3/4" B 3" D 3 1/4"
4 Dz./ 22 Lbs./ 3.03 Cu.Ft.



WATER
103-00-39
17 oz.
H 7" T 3 1/4" B 3" D 3 1/2"
4 Dz./ 28 Lbs./ 3.89 Cu. Ft.





IMPERIAL BEER
F1715
 11 1/4 oz.
 H 7 1/2" T 2 1/4" B 2 3/4" D 2 1/2"
 4 Dz./ 25.5 Lbs./ 1.99 Cu. Ft.



IMPERIAL BEER
F1716
 13 1/2 oz.
 H 7 3/4" T 2 3/8" B 2 3/4" D 2 3/4"
 4 Dz./ 28 Lbs./ 2.55 Cu. Ft.



IMPERIAL BEER
F1717
 17 1/2 oz.
 H 8 1/2" T 2 1/2" B 2 7/8" D 3"
 4 Dz./ 32.5 Lbs./ 2.82 Cu. Ft.



IMPERIAL BEER
F1718
 21 3/4 oz.
 H 9" T 2 3/4" B 3" D 3"
 4 Dz./ 33.5 Lbs./ 3.06 Cu. Ft.



KONIG BEER
F1725
 18 1/4 oz.
 H 7 1/2" T 2 7/8" B 3" D 3 1/2"
 4 Dz./ 27.5 Lbs./ 3.87 Cu Ft.



BERLIN BEER
F1729
 13 3/4 oz.
 H 5 3/4" T 2 5/8" B 2 7/8" D 3 1/4"
 4 Dz./ 25.5 Lbs./ 2.36 Cu. Ft.



BERLIN BEER
F1730
 17 1/2 oz.
 H 6" T 2 3/4" B 2 7/8" D 3 1/2"
 4 Dz./ 25 Lbs./ 3.50 Cu. Ft.



MILANO BEER
103-00-19
 13 3/4 oz.
 H 9 1/4" T 2 3/4" B 2 7/8" D 3"
 4 Dz./ 38 Lbs./ 2.85 Cu. Ft.



CLASSIC BEER
200-00-19
 15 1/4 oz.
 H 8 3/4" H 2 7/8" B 2 7/8" D 3"
 4 Dz./ 31.5 Lbs./ 3.12 Cu. Ft.



GRANDEZZA WHEAT
140-00-50
 13 1/2 oz.
 H 8 1/2" T 2 1/2" B 2 1/2" D 2 1/2"
 4 Dz./ 38.5 Lbs./ 2.48 Cu. Ft.



CLASSIC WHEAT
200-00-50
 24 1/4 oz.
 H 9" T 2 7/8" B 3 3/8" D 3 1/4"
 4 Dz. 40 Lbs./ 3.63 Cu.Ft.



GRANDEZZA DOUBLE WHEAT
140-00-52
 22 oz.
 H 9 3/4" T 3" B 2 3/4" D 3"
 2 Dz./ 25.5 Lbs./ 1.99 Cu. Ft.





PISA CARAFE
40158 / 808547
35 oz.
H 9^{3/4}" T 2^{3/4}" B 5^{1/2}" D 5^{1/2}"
1/2 Dz./ 13.5 Lbs./ 1.13 Cu. Ft.



PISA CARAFE
40158 / 708547
17 oz.
H 8" T 2^{1/4}" B 4^{3/4}" D 4^{3/4}"
1/2 Dz./ 8 Lbs./ 0.63 Cu. Ft.



PISA CARAFE
40158 / 458547
9 oz.
H 6^{3/4}" T 2" B 3^{3/4}" D 3^{3/4}"
1 Dz./ 13.5 Lbs./ 0.75 Cu. Ft.



PISA CARAFE
40158 / 408547
7 oz.
H 6^{1/2}" T 2^{1/4}" B 3^{3/4}" D 3^{3/4}"
1 Dz./ 11 Lbs./ 0.67 Cu. Ft.



PURITY CARAFE
40149 / 458047
8 1/2 oz.
H 7" T 2^{1/4}" B 3" D 3"
1/2 Dz./ 2.4 Lbs./ 0.62 Cu. Ft.



PURITY CARAFE
40149 / 708047
17 oz.
H 8^{3/4}" T 2^{1/2}" B 3^{1/2}" D 3^{1/2}"
1/2 Dz./ 5.75 Lbs./ 0.42 Cu. Ft.



PURITY CARAFE
40149 / 758047
25 oz.
H 10^{1/4}" T 2^{5/8}" B 4" D 4"
1/2 Dz./ 5.8 Lbs./ 0.24 Cu. Ft.



P U R I T Y



Specialty carafes by Stolze add a new flair to old world charm. Glass carafes are available in a wide range of sizes; perfect for beverage service ranging from sangria and iced teas to water and juices.

DECANTERS

STÖLZLE 18



WEINLAND DECANTER

100-00-59

26 1/2 oz.

H 8 1/2" T 3 1/2" B 3 1/2" D 7 1/2"

1/12 Dz./ 2.3 Lbs./ 0.32 Cu. Ft.



GRANDEZZA DECANTER

140-00-59

26 1/2 oz.

H 8" T 3 1/2" B 3 1/2" D 6"

1/12 Dz./ 1.85 Lbs./ 0.31 Cu. Ft.



CLASSIC DECANTER

200-00-59

26 1/2 oz.

H 8 1/2" T 3 1/2" B 3 1/2" D 8 1/4"

1/12 Dz./ 3 Lbs./ 0.40 Cu. Ft.



BORDEAUX DECANTER

86507/370091

26 1/2 oz.

H 10" T 3 1/4" B 4 1/4" D 7"

1/12 Dz./ 3 Lbs./ 0.34 Cu. Ft.



PROFESSIONAL DECANTER

205-00-59

26 1/2 oz.

H 8 1/4" T 3 1/2" B 3 1/2" D 8"

1/12 Dz./ 2 Lbs./ 0.36 Cu. Ft.



SLANT CARAFE

86506/500091

26 1/2 oz.

H 11 3/4" T 3" B 5 3/4" D 6 1/4"

1/12 Dz./ 3 Lbs./ 0.24 Cu. Ft.



SOLERA HANDLED DECANTER

96585

58 oz.

H 10 1/4" T 3 1/8" B 4 1/2" D 8 5/8"

4 Ea. / 12 Lbs. / 1.5 Cu. Ft.



FIRE DECANTER

400-00-59

26 1/2 oz.

H 10 1/2" T 3" B 3" D 7 3/4"

1/12 Dz./ 2 Lbs./ 0.46 Cu. Ft.



DECANTING MAKES A DIFFERENCE

Decanting is Simple, Useful and Makes for a Beautiful Presentation:

1. With red wines, using the decanter helps separate the sediment from the wine. Especially with mature wines, use a slow, careful pour when transferring from the bottle to the decanter.
2. Decanting opens up the bouquet, especially in big red wines, young or old. With young wines, really splash it as you transfer from the bottle, to open the bouquet.
3. Wait 10 – 15 minutes after decanting to allow the flavor of the wine to be enhanced by its exposure to air.
4. Decanters add a nice touch to a fine dining table.



Finally: a glass just for Whiskey. The Glencairn glass is designed to enhance all the qualities of whiskey, including the color, bouquet and flavors.

Sommeliers know, the most important tool for a wine taster is the glass. This ISO glass is perfectly proportioned to maximize the bouquet and taste of the wine. Using this glass allows the ritual of *Swirl, Sniff and Sip* to end with a Smile.



GLENCAIRN GLASS
355-00-31
6 oz.
H 4¹/₂" T 1⁷/₈" B 1⁷/₈" D 2¹/₂"
4 Dz./ 19.2 Lbs./ 1.44 Cu. Ft.



OFFICIAL STÖLZLE WINE TASTING GLASS
150-00-31
10 oz.
H 7¹/₂" T 2" B 2³/₄" D 2³/₄"
4 Dz./ 20 Lbs./ 2.76 Cu. Ft.



ENVIRONMENTAL INITIATIVE

Anchor Hocking has manufactured glassware products for more than 100 years. Today, the company is as emphatic about the quality of its products as it has ever been; and is proud of the fashion-forward design, durability, and value they represent within the foodservice industry.

Anchor Hocking continues to lead the industry with a corporate-wide commitment to become a more environmentally friendly company. Its employees, who view it as vital to the environmental future, take this initiative seriously. Consider this:

- Anchor Hocking now reclaims, on average, 25% of its waste glass to reuse in its furnaces. That means fewer raw materials, less energy and less landfill waste.
- Anchor Hocking uses “natural” ingredients (sand and limestone) in the manufacture of glass products.
- Anchor Hocking products do not contain lead or any other materials that are harmful to the health of its handlers or users.
- Anchor Hocking continues to make changes in the design of its packaging to reduce environmental footprints.
- Anchor Hocking’s Supply Management Team works with core suppliers to reduce waste and annually audits their use of environmentally friendly alternatives.
- This catalog, like all catalogs produced by Anchor Hocking, is printed on FSC certified paper.

Environmental integrity is a growing, universal concern. At Anchor Hocking, “Raise a Glass to Planet Earth™” is more than just a tag line, it’s a new way of thinking.

OUR PROMISE TO YOU *Longer Life, Lower Replacement Costs*

Anchor Hocking foodservice products are made stronger, more durable by special manufacturing processes:

Fully-Tempered products are two to three times stronger than ordinary annealed glass products. **Rim-Tempered** products (sometimes referred to as heat treated) are similar to fully-tempered, except that the heat is concentrated on the rim area, followed by the cooling process, allowing for a stronger more durable product.

The most extensive guarantee in the industry!

SURE GUARD™ Guarantee

Anchor Hocking guarantees its entire foodservice line against chipping. If the rim of a tumbler or the foot or rim of a piece of stemware chips in normal use, Anchor Hocking will replace the item or refund the purchase price when returned to the dealer or distributor from whom it was purchased. Products in the foodservice line are defined as all active products in the foodservice price list. Naturally, this guarantee does not cover breakage.





F L O R E N T I N E



The Florentine line is made of Crystalline Glass, offering exceptional clarity, brilliance and durability of traditional crystal in a lead free formulation. For a perfect balance of fashion, function and affordability, look to Florentine from Anchor Hocking!



BORDEAUX WINE
80024 ●
16 oz.
H 8" T 3¹/₈" B 3" D 3¹/₄"
2 Dz./ 15 Lbs./ 1.61 Cu. Ft.



RED WINE
80013 ●
13 oz.
H 7¹/₈" T 3" B 3" D 3⁵/₈"
2 Dz./ 13 Lbs./ 1.64 Cu. Ft.



WINE
80018 ●
8¹/₂ oz.
H 7¹/₄" T 2¹/₂" B 2³/₄" D 2⁷/₈"
2 Dz./ 11 Lbs./ 1.12 Cu Ft.



FLUTE
80019 ●
6 oz.
H 8¹/₈" T 1⁷/₈" B 2¹/₂" D 2¹/₈"
2 Dz./ 10 Lbs./ 1.00 Cu. Ft.



MARTINI
80020 ●
5³/₄ oz.
H 6" T 3³/₄" B 2³/₄" D 3³/₄"
2 Dz./ 11 Lbs./ 1.68 Cu. Ft.



ALL PURPOSE WINE
80021 ●
11 oz.
H 7³/₈" T 2⁷/₈" B 3" D 3¹/₄"
2 Dz./ 13 Lbs./ 1.37 Cu. Ft.



WINE
80022 ●
6¹/₂ oz.
H 6⁷/₈" T 2³/₈" B 2¹/₂" D 2⁵/₈"
2 Dz./ 10 Lbs./ .93 Cu. Ft.



GOBLET
80023 ●
11 oz.
H 6¹/₈" T 2⁷/₈" B 2³/₄" D 3¹/₄"
2 Dz./ 13 Lbs./ 1.20 Cu. Ft.





ALL PURPOSE WINE

96580 ●●
7 oz.
H 6³/₄" T 2¹/₄" B 2¹/₂" D 2⁷/₈"
1 Dz./ 9 Lbs./ .672 Cu. Ft.



ALL PURPOSE WINE

96579 ●●
9 oz.
H 7¹/₈" T 2³/₈" B 2⁷/₈" D 3¹/₁₆"
1 Dz./ 9 Lbs./ .672 Cu. Ft.



RED WINE

96578 ●●
11 oz.
H 7³/₈" T 2⁵/₈" B 2⁷/₈" D 3¹/₄"
1 Dz./ 9 Lbs./ .72 Cu. Ft.



WHITE WINE

96581 ●●
12 oz.
H 7⁷/₈" T 2³/₈" B 2⁷/₈" D 3¹/₁₆"
1 Dz./ 9 Lbs./ .92 Cu. Ft.



WHITE WINE

96582 ●●
14 oz.
H 8¹/₈" T 2³/₄" B 3¹/₈" D 3³/₈"
1 Dz./ 9 Lbs./ .92 Cu. Ft.



RED WINE

96577 ●●
15¹/₂ oz.
H 7⁷/₈" T 2⁷/₈" B 3¹/₈" D 3³/₄"
1 Dz./ 9 Lbs./ .92 Cu. Ft.



An extensive and full stemware collection designed with great attention to offer maximum durability, functionality and style that combines technical and practical aspects with simple elegance. Perfect for wine tasting.



GOBLET

96584 ●
17 oz.
H 7⁵/₈" T 2⁷/₈" B 3¹/₈" D 3¹/₂"
1 Dz./ 8 Lbs./ .92 Cu. Ft.





ALL PURPOSE WINE

90018 ●

8 3/4 oz.
H 6 1/2" T 2 5/8" B 2 3/4" D 2 3/4"
2 Dz./ 11 Lbs./ 1.18 Cu. Ft.



WATER

90017 ●

11 1/4 oz.
H 6 3/4" T 2 1/8" B 2 3/4" D 3 3/8"
2 Dz./ 12 Lbs./ 1.43 Cu. Ft.



GOBLET

90016 ●

13 3/4 oz.
H 7" T 3" B 2 3/4" D 3 3/8"
2 Dz./ 14 Lbs./ 1.65 Cu. Ft.



FLUTE

90019 ●

6 oz.
H 7 1/2" T 2" B 2 3/4" D 2 3/4"
2 Dz./ 10 Lbs./ 1.17 Cu. Ft.

Simple, yet elegant stemware in a full-range of sizes from Flutes to Goblets; the Novita line is designed for maximum service flexibility allowing you to serve everything from wines and champagnes to ice tea and water. Novita is also the perfect choice for caterers and banquet facilities.



WINE

2926M
 6 1/2 oz.
 H 5 3/8" T 2 5/8" B 2 1/2" D 2 7/8"
 3 Dz./ 14 Lbs./ 1.27 Cu. Ft.



WINE

2928M
 8 1/2 oz.
 H 5 5/8" T 2 7/8" B 2 3/4" D 3 1/8"
 3 Dz./ 18 Lbs./ 1.55 Cu. Ft.



WINE

2930M
 10 1/2 oz.
 H 6" T 3 1/8" B 2 3/4" D 3 3/8"
 3 Dz./ 19 Lbs./ 1.80 Cu. Ft.



WINE

2936M
 6 1/2 oz.
 H 6 1/4" T 2 1/8" B 2 5/8" D 2 5/8"
 3 Dz./ 15 Lbs./ 1.22 Cu. Ft.



WINE

2938M
 8 1/2 oz.
 H 6 3/8" T 2 3/8" B 2 5/8" D 2 3/4"
 3 Dz./ 16 Lbs./ 1.46 Cu. Ft.



TALL WINE

H001551
 12 oz.
 H 8" T 2 3/4" B 2 5/8" D 3 1/4"
 3 Dz./ 20 Lbs./ 1.40 Cu. Ft.



WHITE WINE

H001420
 12 oz.
 H 7 1/8" T 2 3/4" B 2 3/4" D 3 1/4"
 1 Dz./ 10 Lbs./ .74 Cu. Ft.



WHITE WINE

H001421
 8 1/2 oz.
 H 5 3/8" T 2 5/8" B 2 1/2" D 2 7/8"
 3 Dz./ 18 Lbs./ 1.52 Cu. Ft.



GOBLET

2931M
 10 1/2 oz.
 H 5 3/4" T 3" B 2 3/4" D 3"
 3 Dz./ 20 Lbs./ 1.53 Cu. Ft.



GOBLET

2932M
 12 oz.
 H 6 1/8" T 2 7/8" B 3" D 3 1/4"
 3 Dz./ 20 Lbs./ 1.72 Cu. Ft.



GOBLET

2950RTX
 14 oz.
 H 8" T 3" B 3 1/4" D 3 1/2"
 1 Dz./ 8 Lbs./ .92 Cu. Ft.



GOBLET

7221M
 10 1/2 oz.
 H 5 1/4" T 2 7/8" B 2 7/8" D 3 1/8"
 3 Dz./ 20 Lbs./ 1.40 Cu. Ft.





PILSNER

2940M
10 oz.
H 7" T 2³/₈" B 2¹/₂" D 2³/₄"
3 Dz./ 20 Lbs./ 1.43 Cu. Ft.



PILSNER

2942M
12 oz.
H 7¹/₈" T 2¹/₂" B 2⁵/₈" D 2⁷/₈"
3 Dz./ 20 Lbs./ 1.63 Cu. Ft.



PILSNER

2944M
14 oz.
H 7³/₈" T 2¹/₂" B 2³/₄" D 3"
3 Dz./ 24 Lbs./ 1.82 Cu. Ft.



**FLUTE
CHAMPAGNE**

H001238 ■
7¹/₄ oz.
H 8¹/₄" T 2¹/₄" B 2³/₄" D 2¹/₂"
1 Dz./ 6 Lbs./ .49 Cu. Ft.



CHAMPAGNE

2946M
4¹/₂ oz.
H 4³/₈" T 3¹/₄" B 2³/₄" D 3³/₈"
3 Dz./ 14 Lbs./ 1.42 Cu. Ft.



CHAMPAGNE

2948RTX ■
5¹/₂ oz.
H 4¹/₂" T 3¹/₄" B 2³/₄" D 3³/₈"
3 Dz./ 16 Lbs./ 1.49 Cu. Ft.



CORDIAL

2903NUX
1 oz.
H 4¹/₄" T 1⁵/₈" B 1³/₄" D 1³/₄"
3 Dz./ 7 Lbs./ .44 Cu. Ft.



FTD. ROCKS

2915M
5¹/₂ oz.
H 4" T 3¹/₈" B 2³/₄" D 3¹/₈"
3 Dz./ 18 Lbs./ 1.10 Cu. Ft.



FTD. ROCKS

2907M
7 oz.
H 4³/₈" T 3¹/₄" B 2³/₄" D 3¹/₄"
3 Dz./ 20 Lbs./ 1.28 Cu. Ft.



FTD. HI-BALL

2908M
8 oz.
H 5³/₈" T 2³/₄" B 2³/₄" D 2³/₄"
3 Dz./ 20 Lbs./ 1.25 Cu. Ft.



FTD. HI-BALL

2910M
10 oz.
H 6" T 2⁷/₈" B 2³/₄" D 2⁷/₈"
3 Dz./ 21 Lbs./ 1.39 Cu. Ft.



BRANDY

3950M
6 oz.
H 4" T 2¹/₈" B 2⁵/₈" D 3"
2 Dz./ 10 Lbs./ .90 Cu. Ft.



BRANDY

3933M
9 oz.
H 4¹/₂" T 2¹/₄" B 2¹/₂" D 3³/₈"
2 Dz./ 12 Lbs./ .97 Cu. Ft.



BRANDY

3951M
12¹/₂ oz.
H 4³/₄" T 2¹/₂" B 2³/₄" D 3³/₈"
2 Dz./ 12 Lbs./ 1.08 Cu. Ft.



BRANDY

3953RTX ■
25 oz.
H 5⁷/₈" T 3" B 3¹/₄" D 4¹/₂"
1 Dz./ 10 Lbs./ 1.20 Cu. Ft.





CHAMPAGNE

2946M
4 1/2 oz.
H 4 3/8" T 3 1/4" B 2 3/4" D 3 3/8"
3 Dz./ 14 Lbs./ 1.42 Cu. Ft.



CHAMPAGNE

2948RTX
5 1/2 oz.
H 4 1/2" T 3 1/4" B 2 3/4" D 3 3/8"
3 Dz./ 16 Lbs./ 1.49 Cu. Ft.



FLUTE

80019 ●
6 oz.
H 8 1/8" T 1 7/8" B 2 1/2" D 2 1/8"
2 Dz./ 10 Lbs./ 1 Cu. Ft.



FLUTE

H001238
7 1/4 oz.
H 8 1/4" T 2 1/4" B 2 3/4" D 2 1/2"
1 Dz./ 6 Lbs./ .49 Cu. Ft.



**TULIP
CHAMPAGNE**

2451RTX ■
9 oz.
H 8 1/2" T 2" B 2 7/8" D 2 7/8"
2 Dz./ 10 Lbs./ 1 Cu. Ft.



NEW

MINI WINE ●
90062*
3 oz.
H 4 7/8" T 1 7/8" B 1 7/8" D 2 1/4"
3 Dz./ 11 Lbs./ .35 Cu. Ft.
**Can be used with the
serving paddle.*



MARGARITA

2912UX
8 oz.
H 6 1/8" T 4 1/4" B 3 3/4" D 4 3/8"
2 Dz./ 17 Lbs./ 2.54 Cu. Ft.



MARGARITA

2914UX
14 oz.
H 6" T 4 7/8" B 3 1/4" D 4 7/8"
1 Dz./ 9 Lbs./ 1.31 Cu. Ft.



MARGARITA

2095UX
15 1/4 oz.
H 6 1/8" T 4 3/4" B 3 3/8" D 4 7/8"
1 Dz./ 9 Lbs./ 1.31 Cu. Ft.



MARGARITA

2917UX
16 3/4 oz.
H 6 1/4" T 4 3/4" B 3 3/8" D 5"
1 Dz./ 10 Lbs./ 1.39 Cu. Ft.



**HOFFMAN
HOUSE**

3959RTX ● ■
16 oz.
H 5 3/4" T 3 3/4" B 3 3/8" D 4"
2 Dz./ 16 Lbs./ 1.55 Cu. Ft.



HURRICANE

524UX ■
15 oz.
H 8 1/4" T 3 1/8" B 3" D 3 1/8"
1 Dz./ 11 Lbs./ .74 Cu. Ft.



POCO

2081M ■
10 1/2 oz.
H 7" T 2 3/4" B 2 5/8" D 3"
2 Dz./ 14 Lbs./ 1.20 Cu. Ft.



POCO

2085M ■
13 1/2 oz.
H 7" T 2 7/8" B 2 3/4" D 3 3/8"
1 Dz./ 8 Lbs./ .74 Cu. Ft.



NEW



MINI MARTINI

90063*
2 1/2 oz.
H 3 1/4" T 3 1/4" B 1 3/4" D 3 1/4"
3 Dz./ 16 Lbs./ .22 Cu. Ft.

NEW



MINI MARTINI

90064*
2 1/2 oz.
H 4 3/4" T 3 1/4" B 1 3/4" D 3 1/4"
3 Dz./ 18 Lbs./ .42 Cu. Ft.



GUSTAV

90033R
7 1/2 oz.
H 5 3/4" T 4 3/8" B 1 3/8" D 4 3/8"
1 Dz./ 11 Lbs./ 1.36 Cu. Ft.



GUSTAV

90034R
12 oz.
H 6 1/2" T 5" B 5" D 5"
1 Dz./ 16 Lbs./ 1.94 Cu. Ft.

**Can be used with the serving paddle.*



GUSTAV MID-NIGHT BLACK

90035R
7 1/2 oz.
H 5 3/4" T 4 3/8" B 1 3/8" D 4 3/8"
1 Dz./ 11 Lbs./ 1.36 Cu. Ft.



GUSTAV MID-NIGHT BLACK

90036R
12 oz.
H 6 1/2" T 5" B 5" D 5"
1 Dz./ 16 Lbs./ 1.94 Cu. Ft.



MARTINI

H037524
4 1/2 oz.
H 5 1/2" T 3 7/8" B 2 7/8" D 3 7/8"
3 Dz./ 18 Lbs./ 2.15 Cu. Ft.



EXECUTIVE MARTINI

90032
10 1/2 oz.
H 8 1/4" T 4 3/8" B 3 1/4" D 4 3/8"
1 Dz./ 9 Lbs./ 1.92 Cu. Ft.



ASHBURY MARTINI

H037525
10 oz.
H 5 3/4" T 4 3/8" B 3" D 4 3/8"
1 Dz./ 8 Lbs./ 1.18 Cu. Ft.



MARTINI

80020
5 3/4 oz.
H 6" T 3 3/4" B 2 3/4" D 3 3/4"
2 Dz./ 11 lbs./ 1.68 Cu. Ft.



MARTINI

80278X
9 oz.
H 6 3/4" T 4 1/2" B 3" D 4 1/2"
1 Dz./ 7 Lbs./ 1.23 Cu. Ft.



MARTINI

80226X
9 oz.
H 7" T 4 1/2" B 2 7/8" D 4 1/2"
1 Dz./ 7 Lbs./ 1.27 Cu. Ft.



MARTINI

H037491
6 oz.
H 5 3/4" T 4 1/8" B 2 7/8" D 4 1/8"
3 Dz./ 17 Lbs./ 2.46 Cu. Ft.



P E R F E C T P O R T I O N S



NEW




MINI MARTINI ♦
90063*
 2 1/2 oz.
 H 3 3/4" T 3 1/4" B 1 3/4" D 3 1/4"
 3 Dz./ 16 Lbs./ .22 Cu. Ft.

NEW




MINI MARTINI ♦
90064*
 2 1/2 oz.
 H 4 3/4" T 3 1/4" B 1 3/4" D 3 1/4"
 3 Dz./ 18 Lbs./ .42 Cu. Ft.

NEW




MINI WINE ♦
90062*
 3 oz.
 H 4 7/8" T 1 7/8" B 1 7/8" D 2 1/4"
 3 Dz./ 11 Lbs./ .35 Cu. Ft.



SERVING PADDLE
90038
 H 5/8" L 14 1/2"
 1 Dz./ 6 Lbs./

**Can be used with the serving paddle.*

PERFECT PORTIONS

Now there's a perfect way to give your customers what they want while increasing your profit potential. Perfectly proportioned for sampling, these glasses allow your customers to taste the best of your offerings: from martinis to wines and desserts to soups. Your staff will delight as much as your customers in deciding what to select.



B A R B A R Y





BEER
93026*
2 1/2 oz.
H 3 1/4" T 1 3/4" B 1 5/8" D 2"
2 Dz./ 7 Lbs./ .48 Cu. Ft.



BEER
93013*
5 oz.
H 4" T 2 1/4" B 1 3/4" D 2 1/2"
2 Dz./ 10 Lbs./ .72 Cu. Ft.



BEER
93012
13 oz.
H 6 1/4" T 2 1/2" B 2 1/2" D 3"
2 Dz./16 Lbs./ 1.44 Cu. Ft.



BEER
93011
16 oz.
H 6 1/8" T 3 1/8" B 2 3/4" D 3 1/4"
2 Dz./ 17 Lbs./ 1.90 Cu. Ft.



BEER
93010
20 oz.
H 7" T 2 7/8" B 2 3/4" D 3 1/2"
2 Dz./ 18 Lbs./ 2.07 Cu. Ft.



SERVING PADDLE
90038
H 5/8" L 14 1/2"
1 Dz./ 6 Lbs./

**Can be used with the serving paddle.*

Score Bigger Profits

Use serving paddles to increase your beer sales and profits. Serve your customers four different beers (for your 13 oz. price) using Barbary 2.5 oz. beer shots and then put their select choice in a 13, 16 or 20 oz. Barbary beer glass. Or, use the paddle to serve four 5 oz. Barbary Beer Taster glasses at your 20 oz. price.

TASTING BEER

Visually First you must take in the look of the beer. Notice the beer's froth, transparency and color. These clues can impart important information regarding the quality and the brewing process of the beer that you are about to enjoy.

Aroma The next step is to notice the intensity and subtlety of the beer's aroma. These aromas can be affected by the ingredients used in the beer, such as fruits, cereals or temperature can affect the aroma.

Flavor Slowly drink in the beer and enjoy the beer. Pay attention to the sparkle, body and bitterness of the beer. Also, take the time to enjoy the persistence of the flavor or its "aftertaste". Different beers can have differing complexities and persistence of the lingering flavor.



BEER TANKARD
1170U
10 oz.
H 5⁷/₈" T 2⁷/₈" B 3¹/₄" D 4⁷/₈"
1 Dz./ 25 Lbs./ .78 Cu. Ft.



BEER TANKARD
1172U
12 oz.
H 5⁷/₈" T 2⁷/₈" B 3¹/₄" D 4⁷/₈"
1 Dz./ 21 Lbs./ .78 Cu. Ft.



FINLANDIA MUG
33U
13 oz.
H 5⁵/₈" T 3" B 2³/₈" D 4¹/₂"
2 Dz./ 29 Lbs./ 1.24 Cu. Ft.



HANDLED BEER
133430
10 oz. Mark 13 oz.
H 6¹/₂" T 3" B 2⁷/₈" D 5"
1/2 Dz./ 9 Lbs./ .44 Cu. Ft.



HANDLED BEER
133440
13 oz. Mark 17 oz.
H 7¹/₈" T 3³/₈" B 3" D 5¹/₄"
1/2 Dz./ 10 Lbs./ .53 Cu. Ft.



HANDLED BEER
133450
16³/₄ oz. Mark 22 oz.
H 7³/₄" T 3¹/₂" B 3¹/₄" D 5⁵/₈"
1/2 Dz./ 12 Lbs./ .64 Cu. Ft.



BOOT MUG
162U
12¹/₂ oz.
H 6" T 2⁷/₈" B 4" x 2¹/₄" D 5¹/₄"
2 Dz./ 27 Lbs./ 1.46 Cu. Ft.



BEER MUG
18U
12 oz.
H 5⁵/₈" T 3¹/₈" B 2⁷/₈" D 4³/₄"
2 Dz./ 36 Lbs./ 1.27 Cu. Ft.

NEW



PANELED MUG
01156
10 oz.
H 5¹/₂" T 3³/₈" B 3" D 5"
2 Dz./ 49 Lbs./ 1.27 Cu. Ft.

NEW



BREW MUG
01814
14 oz.
H 6" T 2⁷/₈" B 4" D 5¹/₄"
2 Dz./ 50 Lbs./ 1.42 Cu. Ft.

NEW



BREW MUG
01816
16 oz.
H 5⁷/₈" T 3³/₈" B 3³/₈" D 5"
2 Dz./ 42 Lbs./ 1.44 Cu. Ft.

NEW



BEER WAGON
02319
9 oz.
H 4⁷/₈" T 3¹/₄" B 3¹/₄" D 4³/₄"
2 Dz./ 50 Lbs./ 1.20 Cu. Ft.



BEER WAGON
1150U
10 oz.
H 5¹/₄" T 2⁷/₈" B 2³/₄" D 4³/₈"
2 Dz./ 31 Lbs./ 1.04 Cu. Ft.



BEER WAGON
1152U
12 oz.
H 5³/₄" T 3" B 2⁷/₈" D 4¹/₄"
2 Dz./ 37 Lbs./ 1.22 Cu. Ft.



GUSTO MUG
1153U
1 Litre
H 8¹/₈" T 4" B 4" D 6¹/₄"
1 Dz./ 39 Lbs./ 1.54 Cu. Ft.

BEER PILSNERS

ANCHOR HOCKING

Fully Tempered
Proprietary
Rim Tempered



NEW

WEISS

03212
18 oz.
H 7 1/2" T 4 1/2" B 3 7/8" D 4 3/4"
1 Dz./ 36 Lbs./ 1.55 Cu. Ft.



NEW

WEISS

07767
20 oz.
H 7 1/2" T 4 1/2" B 3 7/8" D 4 3/4"
1 Dz./ 36 Lbs./ 1.52 Cu. Ft.



**BAVARIAN
PILSNER**

7409U ■
9 oz.
H 5 3/8" T 2 7/8" B 2 1/4" D 2 7/8"
3 Dz./ 22 Lbs./ 1.14 Cu. Ft.



**BAVARIAN
PILSNER**

7410U ■
10 oz.
H 5 3/4" T 2 7/8" B 2 1/4" D 2 7/8"
3 Dz./ 23 Lbs./ 1.20 Cu. Ft.



**BAVARIAN
PILSNER**

7411U ■
11 oz.
H 6" T 2 7/8" B 2 1/4" D 2 7/8"
3 Dz./ 24 Lbs./ 1.48 Cu. Ft.



**BAVARIAN
PILSNER**

7412U ■
12 oz.
H 6" T 3 1/4" B 2 1/2" D 3 1/4"
3 Dz./ 27 Lbs./ 1.59 Cu. Ft.



**BAVARIAN
PILSNER**

7415U ■
15 oz.
H 6 5/8" T 3 1/4" B 2 1/2" D 3 1/4"
3 Dz./ 30 Lbs./ 1.91 Cu. Ft.



**PILSNER
BULGE TOP**

3748U
8 oz.
H 5 1/2" T 2 5/8" B 2 1/4" D 2 3/4"
6 Dz./ 39 Lbs./ 2.17 Cu. Ft.



**PILSNER
BULGE TOP**

3750U
10 oz.
H 6" T 2 3/4" B 2 3/8" D 3"
6 Dz./ 45 Lbs./ 2.58 Cu. Ft.



**EXCELLENCY
BEER**

2940M
10 oz.
H 7" T 2 3/8" B 2 1/2" D 2 3/4"
3 Dz./ 20 Lbs./ 1.43 Cu. Ft.



**EXCELLENCY
BEER**

2942M
12 oz.
H 7 1/8" T 2 1/2" B 2 5/8" D 2 7/8"
3 Dz./ 20 Lbs./ 1.63 Cu. Ft.



**EXCELLENCY
BEER**

2944M
14 oz.
H 7 3/8" T 2 1/2" B 2 3/4" D 3"
3 Dz./ 24 Lbs./ 1.82 Cu. Ft.



NEW

COOLER

90054
15 3/4 oz.
H 6 3/4" T 3" B 2 1/2" D 3 3/16"
4 Dz./ 35 Lbs./ 2.24 Cu. Ft.



**TREVA
PILSNER**

H023202 ■
14 oz.
H 9 3/8" T 2 5/8" B 2 7/8" D 2 7/8"
2 Dz./ 26 Lbs./ 1.70 Cu. Ft.



NEW

PILSNER

90065
20 oz.
H 8 3/8" T 2 7/8" B 2 7/8" D 3 3/8"
2 Dz./ 22 Lbs./ 2.16 Cu. Ft.



PILSNER

80436RT ■
80436
23 oz.
H 9 3/16" T 2 7/8" B 2 7/8" D 3 3/8"
2 Dz./ 12 Lbs./ 2.02 Cu. Ft.



**EMPIRE
PILSNER**

165270 ■
13 oz.
H 9 3/8" T 2 7/8" B 2 3/4" D 2 7/8"
1/2 Dz./ 5 Lbs./ .37 Cu. Ft.



**EMPIRE
PILSNER**

165280 ■
17 1/4 oz.
H 10 7/8" T 3" B 3 7/8" D 3 1/8"
1/2 Dz./ 6 Lbs./ .47 Cu. Ft.



MIXING GLASS

ANCHOR HOCKING

Fully Tempered
Proprietary
Rim Tempered

36



MIXING GLASS
176FU
16 oz.
H 5⁷/₈" T 3¹/₄" B 2³/₈" D 3¹/₄"
2 Dz./ 24 Lbs./ 1.31 Cu. Ft.



MIXING GLASS
7176FU ■
16 oz.
H 5⁷/₈" T 3¹/₄" B 2³/₈" D 3¹/₄"
2 Dz./ 24 Lbs./ 1.31 Cu. Ft.



MIXING GLASS
77174 ■
14 oz.
H 5⁷/₈" T 3¹/₂" B 2³/₈" D 3¹/₂"
3 Dz./ 43 Lbs./ 1.86 Cu. Ft.



MIXING GLASS
77420 ■
20 oz.
H 6⁷/₈" T 3⁵/₈" B 2³/₈" D 3⁵/₈"
2 Dz./ 33 Lbs./ 1.70 Cu. Ft.



MIXING GLASS
77422 ■
22 oz.
H 6⁷/₈" T 3⁵/₈" B 2³/₈" D 3⁵/₈"
2 Dz./ 27 Lbs./ 1.70 Cu. Ft.

NEW



COOLER
90055 ■
16 oz.
H 6³/₄" T 3" B 2¹/₂" D 3³/₁₆"
4 Dz./ 35 Lbs./ 2.24 Cu. Ft.



POURING & STORING BEER

Much as fine wine has certain handling requirements to fully enjoy its flavor, beer can only be enjoyed if poured correctly. The correct pour will allow the taster to thoroughly enjoy the full fragrance, flavor and the beer's individual nuances. Beer should be poured slowly with the glass initially tilted at a 45 degree angle and gradually righted as it is filled. The faster the beer is poured, the greater the amount of froth is formed; this should never be more that two fingers in height. The proper temperature for serving beer is 39 to 45 degrees Fahrenheit for low fermentation beers (such as Lagers) and 46 to 54 degrees Fahrenheit for high fermentation beers (such as various German beers).

Since beers of different styles have distinctive characteristics, using the appropriate glass for each style accentuates the beer's nuances. As a rule, the more distinctive the beer, the more distinctive the glass.

A wide variety of glassware perfect for daily use especially for Sports Bars, Country Clubs and Full Service Restaurants.

DRAFT SERVICE



MIXING GLASS
77174

14 oz.
The American micro-brewer's standard. Gently sloped, practical and affordable. Every establishment serving beer needs this one.
Recommended Beers:
Lagers and Porters



BARBARY BEER

93010
20 oz.
This large capacity glass provides exceptional quality and clarity, truly accentuating the beer's visual appearance and aroma.
Recommended Beers:
Lagers and Pilsners



BEER WAGON

1152U
12 oz.
This durable mug is designed for rough handling. Also available in 10 oz. capacity.
Recommended Beers:
Lagers



BAVARIAN

7415U
15 oz.
Unpretentious, traditional pilsner; a great basic staple for any pub. Available in a wide selection of sizes.
Recommended Beers:
Light Beers



EMPIRE PILSNER

165270
13 oz.
This footed pilsner glass places emphasis on the beer's appearance while providing superior style and elegance.
Recommended Beers:
Pilsners and Golden Ales

Perfect shapes and capacities to excite the senses (Visual, Aroma and Taste) and enhance the pleasures of beer drinking.



BARBARY
93012
13 oz.

Elegant styling and exceptional clarity enhance the beer's natural color.
Recommended Beers:
Pilsners



BERLIN BEER
F1729
14 oz.

A stemmed beer glass for a unique beer tasting experience. The narrow lip area allows the aroma to be properly appreciated.
Recommended Beers:
Wheat Beers



GRANDEZZA WHEAT
140-00-50
11 3/4 oz.

European styling and quality will add sophistication to any table setting.
Recommended Beers:
Wheat Beers

The classic Shot Glass has been around for over 100 years when Cowboys stepped up to the bar and tossed down their favor drink. Anchor Hocking has a full range of contemporary and classic styles from 3/4 to 3 1/2 oz.



BARBARY BEER TASTER
93013
5 oz.

Perfect for beer tasting, and beer flights.



BARBARY SHOT
93026
2 1/2 oz.

Sized for Beer Samplers and spirits.



TASTER
2283Q
3 oz.

Versatile Taster glass perfect for any setting.

TABLE SERVICE

TASTERS AND SHOTS

HI-BALLS AND OLD FASHIONED

ANCHOR HOCKING Fully Tempered Proprietary Rim Tempered

38



CLARISSA HI-BALL/BEVERAGE
77789 ■ ■
9 oz.
H 4¹/₂" T 3" B 2¹/₂" D 3"
3 Dz./ 33 Lbs./ 1.13 Cu. Ft.



CLARISSA ROCKS
77790R ■ ■
12 oz.
H 4" T 3⁵/₈" B 2¹/₂" D 3⁵/₈"
3 Dz./ 39 Lbs./ 1.42 Cu. Ft.



SOHO HI-BALL
80443 ■
10 oz.
H 6⁷/₈" T 2¹/₄" B 2" D 2¹/₄"
2 Dz./ 16 Lbs./ .32 Cu. Ft.



SOHO HI-BALL
H054472 ■
9¹/₂ oz.
H 6¹/₄" T 2¹/₈" B 2" D 2¹/₈"
2 Dz./ 14 Lbs./ .59 Cu. Ft.



SOHO DBL. OLD FASHIONED
H054539
11 oz.
H 3⁷/₈" T 3¹/₈" B 3" D 3¹/₈"
2 Dz./ 22 Lbs./ .20 Cu. Ft.



HI-BALL
7513U ■
8 oz.
H 4³/₈" T 2¹/₂" B 2¹/₈" D 2¹/₂"
6 Dz./ 27 Lbs./ 1.50 Cu. Ft.



HI-BALL
3108U
8 oz.
H 4⁷/₈" T 2³/₈" B 2¹/₄" D 2¹/₂"
6 Dz./ 38 Lbs./ 1.64 Cu. Ft.



HI-BALL
3168U
8 oz.
H 4⁵/₈" T 2⁵/₈" B 2¹/₈" D 2⁵/₈"
6 Dz./ 39 Lbs./ 1.79 Cu. Ft.



HI-BALL
3169U
9 oz.
H 4⁵/₈" T 2⁵/₈" B 2¹/₄" D 2⁵/₈"
6 Dz./ 39 Lbs./ 1.82 Cu. Ft.



HI-BALL
3170U
10¹/₂ oz.
H 5¹/₈" T 2⁷/₈" B 2¹/₄" D 2⁷/₈"
6 Dz./ 42 Lbs./ 2.13 Cu. Ft.



DOUBLE ROCKS
3113U
13 oz.
H 4" T 3⁵/₈" B 2³/₄" D 3⁵/₈"
3 Dz./ 29 Lbs./ 1.43 Cu. Ft.



HI-BALL
3167U
7 oz.
H 4³/₈" T 2¹/₂" B 2" D 2¹/₂"
6 Dz./ 31 Lbs./ 1.48 Cu. Ft.



BRECKERIDGE HI-BALL
80009 ■
9 oz.
H 4⁷/₈" T 2³/₄" B 2" D 2³/₄"
3 Dz./ 23 Lbs./ 1.04 Cu. Ft.



NEW ORLEANS HI-BALL
7729U
9 oz.
H 4³/₄" T 3¹/₈" B 2¹/₂" D 3¹/₈"
3 Dz./ 35 Lbs./ 1.28 Cu. Ft.



NEW ORLEANS DBL ROCKS
90010 ■
12 oz.
H 4¹/₄" T 3⁷/₈" B 2³/₄" D 3⁷/₈"
3 Dz./ 36 Lbs./ 1.61 Cu. Ft.



OLD FASHIONED
3141U
10¹/₂ oz.
H 3¹/₂" T 3¹/₄" B 3¹/₄" D 3¹/₄"
3 Dz./ 27 Lbs./ 1.05 Cu. Ft.



DBL. OLD FASHIONED
3143U
12¹/₂ oz.
H 4" T 3¹/₄" B 3¹/₄" D 3¹/₄"
3 Dz./ 29 Lbs./ 1.19 Cu. Ft.



TARTAN ROCKS
68349 ■
10¹/₂ oz.
H 3¹/₂" T 3¹/₄" B 3³/₈" D 3³/₈"
1 Dz./ 10 Lbs./ .38 Cu. Ft.



BEACON HILL OLD FASHIONED
2047U
10¹/₄ oz.
H 3³/₈" T 3¹/₄" B 3¹/₈" D 3¹/₄"
3 Dz./ 27 Lbs./ 1.05 Cu. Ft.



OLD FASHIONED
2051U
12¹/₄ oz.
H 3⁷/₈" T 3¹/₈" B 3¹/₈" D 3¹/₄"
3 Dz./ 27 Lbs./ 1.22 Cu. Ft.



SHOOTERS AND SHOTS

ANCHOR HOCKING

Fully Tempered
Proprietary
Rim Tempered
Packed 1 dozen
Inner Cartons

39



BEER
93026*
2 1/2 oz.
H 3 1/4" T 1 3/4" B 1 5/8" D 2"
2 Dz./ 7 Lbs./ .48 Cu. Ft.



PERFECT PORTIONS WHISKEY
MINI MARTINI
90063 ●
2 1/2 oz.
H 3 1/4" T 3 1/4" B 1 3/4" D 3 1/4"
3 Dz./ 16 Lbs./ .22 Cu. Ft.



3666EU ★
3/4 oz.
H 2 1/4" T 1 7/8" B 1 3/8" D 1 7/8"
6 Dz./ 26 Lbs./ .83 Cu. Ft.



WHISKEY
3667EU ★
7/8 oz.
H 2 1/4" T 2" B 1 3/8" D 2"
6 Dz./ 24 Lbs./ .79 Cu. Ft.



WHISKEY
3668U
1 oz.
H 2 1/4" T 2" B 1 3/8" D 2"
6 Dz./ 22 Lbs./ .55 Cu. Ft.



WHISKEY
5280VU ★
1 1/4 oz.
H 2 7/8" T 2 1/4" B 1 3/4" D 2 1/4"
6 Dz./ 43 Lbs./ 1.15 Cu. Ft.



WHISKEY
5281U ★
1 1/2 oz.
H 2 7/8" T 2 1/4" B 1 3/4" D 2 1/4"
4 Dz./ 28 Lbs./ .77 Cu. Ft.



LINE WHISKEY
5280/1612UL
1 1/2 oz. 1/2 oz. Cap. Line
H 2 7/8" T 2 1/4" B 1 3/4" D 2 1/4"
6 Dz./ 43 Lbs./ 1.15 Cu. Ft.



LINE WHISKEY
5281/931U ★
1 1/2 oz. 3/4 oz. Cap. Line
H 2 7/8" T 2 1/4" B 1 3/4" D 2 1/4"
4 Dz./ 28 Lbs./ .77 Cu. Ft.



LINE WHISKEY
5281/932U ★
1 1/2 oz. 7/8 oz. Cap. Line
H 2 7/8" T 2 1/4" B 1 3/4" D 2 1/4"
4 Dz./ 28 Lbs./ .77 Cu. Ft.



WHISKEY
3661U
1 1/2 oz.
H 2 1/4" T 2" B 1 3/8" D 2"
6 Dz./ 16 Lbs./ .55 Cu. Ft.



WHISKEY
5282U
2 oz.
H 2 7/8" T 2 1/4" B 1 3/4" D 2 1/4"
4 Dz./ 23 Lbs./ .77 Cu. Ft.



LINE WHISKEY
5282/928U ★
2oz. 1 oz. Cap Line
H 2 7/8" T 2 1/4" B 1 3/4" D 2 1/4"
4 Dz./ 23 Lbs./ .77 Cu. Ft.



WHISKEY/TASTER
2283Q
3 oz.
H 2 5/8" T 2 1/8" B 2" D 2 1/8"
3 Dz./ 10 lbs./ .39 Cu. Ft.



TASTER
163Q
3 1/2 oz.
H 2 3/4" T 2" B 2" D 2"
3 Dz./ 8 Lbs./ .39 Cu. Ft.



SOHO CORDIAL
80439
2 oz.
H 2 5/8" T 1 3/4" B 1 5/8" D 1 3/4"
2 Dz./ 16 Lbs./ .20 Cu. Ft.



R E A L I T Y™





NEW
ROCKS
90044
10 oz.
H 3³/₄" T 2⁷/₈" B 2¹/₂" D 3³/₈"
2 Dz./ 14 Lbs./ 0.91 Cu.Ft.



NEW
ROCKS
90045
12 oz.
H 3³/₈" T 3¹/₈" B 2¹/₄" D 3¹/₂"
2 Dz./ 14 Lbs./ 0.91 Cu. Ft.



NEW
TUMBLER
90046
14 oz.
H 5¹/₈" T 2³/₄" B 2¹/₄" D 3¹/₄"
2 Dz./ 17 Lbs./ 1.06 Cu. Ft.



NEW
COOLER
90047
16 oz.
H 5⁵/₈" T 2³/₄" B 2¹/₄" D 3¹/₄"
2 Dz./ 23 Lbs./ 1.06 Cu. Ft.



NEW
COOLER
90048
20 oz.
H 6" T 2⁷/₈" B 2¹/₂" D 3¹/₂"
2 Dz./ 25 Lbs./ 1.27 Cu. Ft.



The perfect dining experience becomes Reality: a line of glassware that is the perfect blend of fashion, sophistication, elegance and durability. Controlled bead gives each glass an elegant, upscale look. Rim tempering adds durability. Nicely proportioned and very stylish design helps eliminate rim-to-rim contact. The thick sham provides a cut crystal look typical of high-end glassware; and the substantial base adds stability to the table.



S O L A C E™



NEW



JUICE
90051
 5 oz.
 H 3⁵/₈" T 2¹/₂" B 2¹/₈" D 2¹/₂"
 4 Dz./ 19 Lbs./ 0.91 Cu. Ft.

NEW



JUICE
90052
 7 oz.
 H 3⁷/₈" T 2⁷/₈" B 2¹/₄" D 2⁷/₈"
 4 Dz./ 24 Lbs./ 1.49 Cu. Ft.

NEW



WATER
90053
 10 oz.
 H 4¹/₂" T 3¹/₄" B 2¹/₂" D 3¹/₄"
 4 Dz./ 24 Lbs./ 1.82 Cu. Ft.

NEW



COOLER
90054
 15 ³/₄ oz.
 H 6³/₄" T 3" B 2¹/₂" D 3"
 4 Dz./ 35 Lbs./ 2.26 Cu. Ft.



Designed especially for the growing healthcare food market, Solace is a simple, practical and stylish solution to dressing up a table. The heavy base helps reduce tipping and the rim is designed to accept standard plastic lids to prevent spilling while transporting drinks from the kitchen to the table.





C L A R I S S E™

Beauty and flexibility designed into one. Whether serving festive drinks or beers, high-balls or iced teas, the sleek, contemporary and clean lines of Clarisse add a dimension of elegance that looks good on any table.



ROCKS
77787 ● ■
7 oz.
H 3³/₈" T 3¹/₄" B 2³/₄" D 3¹/₄"
3 Dz./ 26 Lbs./ .98 Cu. Ft.



ROCKS
77788R ● ■
8 oz.
H 3³/₈" T 3¹/₄" B 2³/₄" D 3¹/₄"
3 Dz./ 24 Lbs./ .98 Cu. Ft.



ROCKS
77770 ● ■
10 oz.
H 3³/₄" T 3¹/₂" B 2³/₈" D 3¹/₂"
3 Dz./ 33 Lbs./ 1.23 Cu. Ft.



ROCKS
77790R ● ■
12 oz.
H 4" T 3⁵/₈" B 2¹/₂" D 3⁵/₈"
3 Dz./ 39 Lbs./ 1.42 Cu. Ft.



**HI-BALL/
BEVERAGE**
77789 ● ■
9 oz.
H 4¹/₂" T 3" B 2¹/₂" D 3"
3 Dz./ 33 Lbs./ 1.13 Cu. Ft.



BEVERAGE
77792R ● ■
12 oz.
H 4⁷/₈" T 3¹/₄" B 2¹/₄" D 3¹/₄"
3 Dz./ 38 Lbs./ 1.38 Cu. Ft.



BEVERAGE
77794 ● ■
14 oz.
H 5¹/₈" T 3³/₈" B 2¹/₄" D 3³/₈"
3 Dz./ 34 Lbs./ 1.55 Cu. Ft.



COOLER
77796 ● ■
16 oz.
H 6¹/₈" T 3³/₈" B 2¹/₈" D 3³/₈"
3 Dz./ 38 Lbs./ 1.82 Cu. Ft.



COOLER
77780 ● ■
20 oz.
H 6¹/₂" T 3³/₄" B 2³/₈" D 3³/₄"
2 Dz./ 42 Lbs./ 1.66 Cu. Ft.



BEER TANKARD
1170U
10 oz.
H 5¹/₈" T 2⁷/₈" B 3¹/₄" D 4⁷/₈"
1 Dz./ 25 Lbs./ .78 Cu. Ft.



BEER TANKARD
1172U
12 oz.
H 5⁷/₈" T 2⁷/₈" B 3¹/₄" D 4⁷/₈"
1 Dz./ 21 Lbs./ .78 Cu. Ft.





N E W O R L E A N S

NEW ORLEANS

ANCHOR HOCKING

Fully Tempered
Proprietary
Rim Tempered



ROCKS
90004
4 oz.
H 3 1/8" T 2 7/8" B 2 1/4" D 2 7/8"
3 Dz./ 23 Lbs./ .73 Cu. Ft.



ROCKS
90005
5 oz.
H 3 1/8" T 2 7/8" B 2 1/4" D 2 7/8"
3 Dz./ 20 Lbs./ .77 Cu. Ft.



ROCKS
90006
7 oz.
H 3 3/8" T 3 1/4" B 2 1/2" D 3 1/4"
3 Dz./ 27 Lbs./ 1.08 Cu. Ft.



ROCKS
90007
8 oz.
H 3 3/8" T 3 3/8" B 2 1/2" D 3 3/8"
3 Dz./ 27 Lbs./ 1.06 Cu. Ft.



ROCKS
90008
9 oz.
H 3 3/8" T 3 3/8" B 2 1/2" D 3 3/8"
3 Dz./ 22 Lbs./ 1.07 Cu. Ft.



ROCKS
799U
9 oz.
H 3 7/8" T 3 1/2" B 2 1/2" D 3 1/2"
3 Dz./ 30 Lbs./ 1.26 Cu. Ft.



ROCKS
90009
10 oz.
H 3 7/8" T 3 1/2" B 2 1/2" D 3 1/2"
3 Dz./ 30 Lbs./ 1.27 Cu. Ft.



DOUBLE ROCKS
90010
12 oz.
H 4 1/4" T 3 7/8" B 2 3/4" D 3 7/8"
3 Dz./ 36 Lbs./ 1.61 Cu. Ft.



HI-BALL
7729U
9 oz.
H 4 3/4" T 3 1/8" B 2 1/2" D 3 1/8"
3 Dz./ 35 Lbs./ 1.28 Cu. Ft.



BEVERAGE
7730U
10 oz.
H 4 3/4" T 3 1/8" B 2 1/2" D 3 1/8"
3 Dz./ 30 Lbs./ 1.28 Cu. Ft.



BEVERAGE
7732U
12 oz.
H 4 7/8" T 3 3/8" B 2 3/4" D 3 3/8"
3 Dz./ 36 lbs./ 1.51 Cu. Ft.



ICED TEA
7745U
14 oz.
H 5 1/8" T 3 1/2" B 2 3/4" D 3 5/8"
3 Dz./ 38 Lbs./ 1.79 Cu. Ft.



COOLER
7733U
12 oz.
H 5 7/8" T 3 1/8" B 2 1/4" D 3 1/8"
3 Dz./ 34 Lbs./ 1.54 Cu. Ft.



COOLER
77746
16 oz.
H 6 3/8" T 3 3/8" B 2 1/2" D 3 3/8"
3 Dz./ 40 Lbs./ 1.98 Cu. Ft.



ICED TEA
77722
22 oz.
H 7" T 3 3/4" B 2 3/4" D 3 3/4"
2 Dz./ 37 Lbs./ 1.72 Cu. Ft.



BEER MUG
1150U
10 oz.
H 5 1/4" T 2 7/8" B 2 3/4" D 4 3/8"
2 Dz./ 31 Lbs./ 1.04 Cu. Ft.



BEER MUG
1152U
12 oz.
H 5 3/4" T 3" B 2 7/8" D 4 1/4"
2 Dz./ 37 Lbs./ 1.22 Cu. Ft.



GUSTO MUG
1153U
1 Litre
H 8 1/8" T 4" B 4" D 6 1/4"
1 Dz./ 39 Lbs./ 1.54 Cu. Ft.



PITCHER
1154U
1 Litre
H 9" T 4" B 4" D 6 1/4"
1 Dz./ 40 Lbs./ 1.82 Cu. Ft.





ROCKS
80008 ■
8 oz.
H 3^{3/8}" T 3^{1/8}" B 3^{3/8}" D 3^{1/8}"
3 Dz./ 21 Lbs./ .91 Cu. Ft.



HI-BALL
80009 ■
9 oz.
H 4^{7/8}" T 2^{3/4}" B 2" D 2^{3/4}"
3 Dz./ 23 Lbs./ 1.04 Cu. Ft.



BEVERAGE
80012 ■
12^{1/2} oz.
H 5^{3/8}" T 3^{1/8}" B 2^{1/4}" D 3^{1/8}"
3 Dz./ 25 Lbs./ 1.33 Cu. Ft.



COOLER
80016 ■
16 oz.
H 5^{7/8}" T 3^{1/4}" B 2^{3/8}" D 3^{1/4}"
3 Dz./ 37 Lbs./ 1.67 Cu. Ft.



GOBLET
80011 ■
10^{1/2} oz.
H 6" T 3^{1/4}" B 2^{7/8}" D 3^{1/4}"
3 Dz./ 35 Lbs./ 1.82 Cu. Ft.

STACKABLES™



ROCKS
73009 ■ ■ ■ ▽
9 oz.
H 4" T 3^{1/4}" B 2" D 3^{1/4}"
3 Dz./ 21 Lbs./ 1.16 Cu. Ft.



BEVERAGE
73010 ■ ■ ■ ▽
10 oz.
H 4^{3/4}" T 3^{1/8}" B 1^{3/4}" D 3^{1/8}"
3 Dz./ 22 Lbs./ 1.23 Cu. Ft.



BEVERAGE
73012 ■ ■ ■ ▽
12 oz.
H 4^{7/8}" T 3^{1/4}" B 2" D 3^{1/4}"
3 Dz./ 23 Lbs./ 1.40 Cu. Ft.



BEVERAGE
73014 ■ ■ ■ ▽
14 oz.
H 5^{1/8}" T 3^{3/8}" B 2^{1/4}" D 3^{3/8}"
3 Dz./ 29 Lbs./ 1.70 Cu. Ft.



COOLER
73017 ■ ■ ■ ▽
16 oz.
H 6" T 3^{1/2}" B 2^{1/4}" D 3^{1/2}"
3 Dz./ 35 Lbs./ 1.92 Cu. Ft.



COOLER
73020 ■ ■ ■ ▽
20 oz.
H 6^{1/2}" T 3^{3/4}" B 2^{3/8}" D 3^{3/4}"
2 Dz./ 32 Lbs./ 1.56 Cu. Ft.

MIXING GLASSES



MIXING GLASS
77174 ■
14 oz.
H 5^{1/8}" T 3^{1/2}" B 2^{3/8}" D 3^{1/2}"
3 Dz./ 43 Lbs./ 1.86 Cu. Ft.



MIXING GLASS
176FU
16 oz.
H 5^{7/8}" T 3^{1/4}" B 2^{3/8}" D 3^{1/4}"
2 Dz./ 24 Lbs./ 1.31 Cu. Ft.



MIXING GLASS
7176FU ■
16 oz.
H 5^{7/8}" T 3^{1/4}" B 2^{3/8}" D 3^{1/4}"
2 Dz./ 24 Lbs./ 1.31 Cu. Ft.



MIXING GLASS
77420 ■
20 oz.
H 6^{7/8}" T 3^{5/8}" B 2^{3/8}" D 3^{5/8}"
2 Dz./ 33 Lbs./ 1.70 Cu. Ft.



MIXING GLASS
77422 ■
22 oz.
H 6^{7/8}" T 3^{5/8}" B 2^{3/8}" D 3^{5/8}"
2 Dz./ 27 Lbs./ 1.70 Cu. Ft.



COOLER
90055 ■
16 oz.
H 6^{3/4}" T 3" B 2^{1/2}" D 3^{3/16}"
4 Dz./ 35 Lbs./ 2.24 Cu. Ft.

BEACON HILL

ANCHOR HOCKING

Fully Tempered
Proprietary
Rim Tempered

49



OLD FASHIONED
2047U
10^{1/4} oz.
H 3^{3/8}" T 3^{1/4}" B 3^{1/8}" D 3^{1/4}"
3 Dz./ 27 Lbs./ 1.05 Cu. Ft.



OLD FASHIONED
2045U
7^{3/4} oz.
H 3^{1/2}" T 2^{3/4}" B 2^{3/4}" D 2^{7/8}"
6 Dz./ 42 Lbs./ 1.52 Cu. Ft.



OLD FASHIONED
2051U
12^{1/4} oz.
H 3^{7/8}" T 3^{1/8}" B 3^{1/8}" D 3^{1/4}"
3 Dz./ 27 Lbs./ 1.22 Cu. Ft.



TALL HI-BALL
72050
10^{1/2} oz.
H 6" T 2^{1/2}" B 2^{1/4}" D 2^{1/2}"
6 Dz./ 44 Lbs./ 1.90 Cu. Ft.



CONCORD



**JUICE/
VOTIVE/JIGGER**
2283Q
3 oz.
H 2^{5/8}" T 2^{1/8}" B 2" D 2^{1/8}"
3 Dz./ 10 Lbs./ .39 Cu. Ft.



OLD FASHIONED
3141U
10^{1/2} oz.
H 3^{1/2}" T 3^{1/4}" B 3^{1/4}" D 3^{1/4}"
3 Dz./ 27 Lbs./ 1.05 Cu. Ft.



DBL. OLD FASHIONED
3143U
12^{1/2} oz.
H 4" T 3^{1/4}" B 3^{1/4}" D 3^{1/4}"
3 Dz./ 29 Lbs./ 1.19 Cu. Ft.

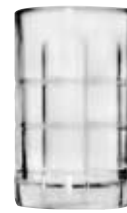


TARTAN®

TARTAN



ROCKS
68349
10^{1/2} oz.
H 3^{1/2}" T 3^{1/4}" B 3^{3/8}" D 3^{3/8}"
1 Dz./ 10 Lbs./ .38 Cu. Ft.



JUICE
83083
7 oz.
H 4^{1/4}" T 2^{1/2}" B 2^{1/2}" D 2^{1/2}"
1 Dz./ 8 Lbs./ .27 Cu. Ft.



ICED TEA
68347
16 oz.
H 6" T 3" B 3^{1/8}" D 3^{1/8}"
1 Dz./ 15 Lbs./ .53 Cu. Ft.



HAMPTON



ROCKS
639U
8 oz.
H 3^{3/4}" T 3^{1/8}" B 2^{7/8}" D 3^{1/8}"
1 Dz./ 10 Lbs./ .36 Cu. Ft.



BEVERAGE
641U
11 oz.
H 5^{5/8}" T 2^{7/8}" B 2^{3/8}" D 2^{7/8}"
1 Dz./ 11 Lbs./ .43 Cu. Ft.



REGENCY/HEAVY BASE

ANCHOR HOCKING

Fully Tempered
Proprietary
Rim Tempered

50



HI-BALL

3108U
8 oz.
H 4⁷/₈" T 2³/₈" B 2¹/₄" D 2¹/₂"
6 Dz./ 38 Lbs./ 1.64 Cu. Ft.



ROCKS

3178FU
9 oz.
H 3¹/₄" T 3¹/₈" B 2³/₄" D 3¹/₈"
3 Dz./ 20 Lbs./ .91 Cu. Ft.



DOUBLE ROCKS

3113U
13 oz.
H 4" T 3⁵/₈" B 2³/₄" D 3⁵/₈"
3 Dz./ 29 Lbs./ 1.43 Cu. Ft.



SIDE WATER

3165U
5 oz.
H 3¹/₂" T 2³/₈" B 2¹/₈" D 2³/₈"
6 Dz./ 28 Lbs./ 1.08 Cu. Ft.



SPLIT

3166U
6 oz.
H 4" T 2³/₈" B 2¹/₈" D 2³/₈"
6 Dz./ 30 Lbs./ 1.27 Cu. Ft.



HI-BALL

3167U
7 oz.
H 4³/₈" T 2¹/₂" B 2" D 2¹/₂"
6 Dz./ 31 Lbs./ 1.48 Cu. Ft.



HI-BALL

3168U
8 oz.
H 4⁵/₈" T 2⁵/₈" B 2¹/₈" D 2⁵/₈"
6 Dz./ 39 Lbs./ 1.79 Cu. Ft.



HI-BALL

3169U
9 oz.
H 4³/₄" T 2⁵/₈" B 2¹/₄" D 2⁵/₈"
6 Dz./ 39 Lbs./ 1.82 Cu. Ft.



HI-BALL

3170U
10¹/₂ oz.
H 5¹/₈" T 2⁷/₈" B 2¹/₄" D 2⁷/₈"
6 Dz./ 42 Lbs./ 2.13 Cu. Ft.



BEVERAGE

3172U
12¹/₂ oz.
H 5¹/₂" T 2⁷/₈" B 2³/₈" D 2⁷/₈"
6 Dz./ 47 Lbs./ 2.37 Cu. Ft.



COLLINS

3181EU
10¹/₂ oz.
H 6" T 2¹/₂" B 2¹/₄" D 2¹/₂"
3 Dz./ 22 Lbs./ 1.06 Cu. Ft.



ICED TEA

3175U
15 oz.
H 6¹/₄" T 3" B 2¹/₂" D 3"
3 Dz./ 30 Lbs./ 1.42 Cu. Ft.



SOHO



CORDIAL

80439 ■
2 oz.
H 2⁵/₈" T 1³/₄" B 1⁵/₈" D 1³/₄"
2 Dz./ 16 Lbs./ .20 Cu. Ft.



JUICE

80440 ■
6 oz.
H 3³/₈" T 2³/₄" B 2⁵/₈" D 2³/₄"
2 Dz./ 32 Lbs./ .49 Cu. Ft.



ROCKS

80441 ■
11 oz.
H 3³/₈" T 3¹/₄" B 3¹/₈" D 3¹/₄"
2 Dz./ 32 Lbs./ .72 Cu. Ft.



OLD FASHIONED

H054504
8¹/₂ oz.
H 3⁵/₈" T 3" B 2³/₄" D 3"
2 Dz./ 20 Lbs./ .54 Cu. Ft.



DBL. OLD FASHIONED

H054539
11 oz.
H 3⁷/₈" T 3¹/₈" B 3" D 3¹/₈"
2 Dz./ 22 Lbs./ .654 Cu. Ft.



COLLINS

H054540
11¹/₂ oz.
H 5¹/₂" T 2⁵/₈" B 2⁵/₈" D 2⁵/₈"
2 Dz./ 21 Lbs./ .68 Cu. Ft.



COOLER

H054541
17¹/₂ oz.
H 6¹/₄" T 2⁷/₈" B 2³/₄" D 2⁷/₈"
2 Dz./ 22 Lbs./ .89 Cu. Ft.



COOLER

80442 ■
17 oz.
H 6⁵/₁₆" T 2⁷/₈" B 2³/₄" D 2⁷/₈"
2 Dz./ 32 Lbs./ .95 Cu. Ft.



HI-BALL

H054472
9¹/₂ oz.
H 6¹/₄" T 2¹/₈" B 2" D 2¹/₈"
2 Dz./ 14 Lbs./ .59 Cu. Ft.



HI-BALL

80443 ■
10 oz.
H 6⁷/₈" T 2¹/₄" B 2" D 2¹/₄"
2 Dz./ 32 Lbs./ 1.47 Cu. Ft.





BEVERAGE
7631U ■
9 oz.
H 4" T 2⁷/₈" B 2¹/₄" D 2⁷/₈"
3 Dz./ 17 Lbs./ 1.09 Cu. Ft.



BEVERAGE
7637U ■
12 oz.
H 5³/₈" T 3¹/₈" B 2³/₈" D 3¹/₈"
3 Dz./ 26 Lbs./ 1.46 Cu.Ft.



ICED TEA
77636 ■
16 oz.
H 6" T 3¹/₄" B 2³/₈" D 3¹/₄"
3 Dz./ 31 Lbs./ 1.68 Cu.Ft.



STRAIGHT SIDED SHELLS



SELTZER
7511U ■
6 oz.
H 3¹/₂" T 2³/₈" B 2¹/₈" D 2³/₈"
6 Dz./ 20 Lbs./ 1.08 Cu. Ft.



HI-BALL
7513U ■
8 oz.
H 4³/₈" T 2¹/₂" B 2¹/₈" D 2¹/₂"
6 Dz./ 27 Lbs./ 1.50 Cu.Ft.



COLLINS
7514U ■
10 oz.
H 4³/₄" T 2³/₄" B 2¹/₄" D 2³/₄"
6 Dz./ 30 Lbs./ 1.81 Cu.Ft.



ZOMBIE
3532U ■
12 oz.
H 6¹/₈" T 2¹/₄" B 2¹/₈" D 2¹/₄"
6 Dz./ 35 Lbs./ 2.01 Cu. Ft.



COLLINS FROSTED
3514/6721U ■
10 oz.
H 4³/₄" T 2³/₄" B 2¹/₄" D 2³/₄"
6 Dz./ 30 Lbs./ 1.81 Cu.Ft.



ZOMBIE FROSTED
3532/6721U ■
12 oz.
H 6¹/₈" T 2¹/₄" B 2¹/₈" D 2¹/₄"
6 Dz./ 35 Lbs./ 2.01 Cu. Ft.



ROOM TUMBLERS

ANCHOR HOCKING

Fully Tempered
Proprietary
Rim Tempered

52

NEW



ROCKS

90044
10 oz.
H 3³/₄" T 2⁷/₈" B 2¹/₂" D 3³/₈"
2 Dz./ 14 Lbs./ .91 Cu. Ft.



**ROCKS
BRECKENRIDGE™**

80008 ■
8 oz.
H 3³/₈" T 3¹/₈" B 2³/₈" D 3¹/₂"
3 Dz./ 21 Lbs./ .91 Cu. Ft.



**ROCKS
CLARISSÉ**

77770 ◆■
10 oz.
H 3³/₄" T 3¹/₂" B 2³/₈" D 3¹/₂"
3 Dz./ 33 Lbs./ 1.23 Cu. Ft.



**ABERDEEN
SMALL TUMBLER**

83348
12 oz.
H 3³/₄" T 3³/₈" B 3³/₈" D 3³/₈"
1 Dz./ 9 Lbs./ .42 Cu. Ft.



**LINDEN SMALL
TUMBLER**

93068
12 oz.
H 4¹/₄" T 3⁵/₈" B 3" D 3⁵/₈"
1 Dz./ 10 Lbs./ .51 Cu. Ft.



**RIO SMALL
TUMBLER**

83286
11 oz.
H 3³/₄" T 3¹/₂" B 3¹/₄" D 3¹/₂"
1 Dz./ 8 Lbs./ .37 Cu. Ft.



**ROOM
TUMBLER**

2238U
10 oz.
H 3⁵/₈" T 2³/₄" B 2¹/₂" D 2³/₄"
6 Dz./ 38 Lbs./ 1.51 Cu. Ft.



**ROOM
TUMBLER**

5060U
10³/₄ oz.
H 3¹/₂" T 3¹/₄" B 3" D 3¹/₄"
3 Dz./ 25 Lbs./ .97 Cu. Ft.



R O O M T U M B L E R



**BARREL
TUMBLER**

5054U
9 oz.
H 3⁷/₈" T 2⁷/₈" B 2¹/₄" D 3"
3 Dz./ 24 Lbs./ 1 Cu. Ft.

NEW



JUICE

90052
7 oz.
H 3⁷/₈" T 2⁷/₈" B 2¹/₄" D 2⁷/₈"
4 Dz./ 24 Lbs./ 1.49 Cu. Ft.



Functional and stylish designs help set a mood in any hotel room or bar service while supplying the durability that demanding, everyday use requires. Choose from beautiful timeless designs of Hampton or Breckenridge; or one of the simple contemporary designs that look good in any setting.

PITCHERS

ANCHOR HOCKING

Fully Tempered
Proprietary
Rim Tempered

53



**TARTAN
PITCHER**
69869CR ■

55 oz.
H 9¹/₂" T 5" B 4¹/₂" D 7³/₈"
1/6 Dz./ 8 Lbs./ .63 Cu. Ft.



PITCHER

1154U ■
1 Litre
H 9" T 4" B 4" D 6¹/₄"
1 Dz./ 40 Lbs./ 182 Cu. Ft.



**PITCHER BEER
WAGON**

1155UR ■
55 oz.
H 9¹/₈" T 5¹/₂" B 4" D 7"
1/2 Dz./ 24 Lbs./ 1.20 Cu. Ft.



CARAFE

121UR
1/2 Litre
H 9" T 2⁷/₈" B 3¹/₄" D 3¹/₄"
1 Dz./ 14 Lbs./ .86 Cu. Ft.



CARAFE

139UR
1 Litre
H 11" T 3" B 4¹/₈" D 4¹/₈"
1 Dz./ 25 Lbs./ 1.62 Cu. Ft.





C O F F E E M U G S

MUGS, COFFEE AND TEA

ANCHOR HOCKING

Fully Tempered
Proprietary
Rim Tempered

55



MOCHA MUG

83037A ●
13 1/2 oz.
H 5 1/8" T 4 1/4" B 3 3/8" D 5 1/4"
1/2 Dz./ 7 Lbs./ .45 Cu. Ft.



CAFÈ MUG

83045A ●
16 oz.
H 5" T 3 7/8" B 3 1/4" D 5 1/4"
1/2 Dz./ 7 Lbs./ .42 Cu. Ft.



IRISH COFFEE

308U
8 oz.
H 5 1/4" T 3" B 2 1/2" D 4"
2 Dz./ 20 Lbs./ 1.05 Cu. Ft.



PUNCH CUP

279U
6 oz.
H 2 3/8" T 3 3/8" B 1 3/4" D 4 1/4"
3 Dz./ 15 Lbs./ .75 Cu. Ft.



CAMBRIA MUG

133U ■
10 oz.
H 3 1/2" T 3 1/8" B 3" D 4 3/8"
3 Dz./ 15 Lbs./ .75 Cu. Ft.



MINI CAFÈ MUG

1113Q
4 oz.
H 3 3/4" T 2 1/2" B 2 3/4" D 2 3/4"
2 Dz./ 10 Lbs./ 1.14 Cu. Ft.



Hot drinks are HOT!

From cappuccinos and coffees to teas and toddys; customers are drinking hot drinks like never before and not just in the cold of winter. These glass mugs are durable as well as fashionable. Serve with some delicious desserts and you're sure to warm your customers' hearts.

PLATES AND BOWLS

ANCHOR HOCKING

Fully Tempered
Proprietary
Rim Tempered

56



**6.5 OZ.
OLIVIA
SMALL BOWL**
86702
H 2 1/8" T 6 1/2" D 6 1/2"
1 Dz./ 10 Lbs./ .182 Cu. Ft.



**8" OLIVIA
SMALL PLATE**
86703 ● ●
H 7/8" T 8" D 8"
1 Dz./ 10 Lbs./ .182 Cu. Ft.



**10" OLIVIA
LARGE PLATE**
86704 ● ●
H 1" T 10" D 10"
1 Dz./ 19 Lbs./ .4321 Cu. Ft.



SALAD PLATE
H021116
H 7/8" T 7 1/2" D 7 1/2"
3 Dz./ 35 Lbs./ 2.15 Cu. Ft.



**10" COUPE
PLATE**
80205 ● ● ●
H 7/8" T 10" D 10"
1 Dz./ 17 Lbs./ .36 Cu. Ft.



6.25" PLATE
828U
H 3/4" T 6 1/4" D 6 1/4"
3 Dz./ 16 Lbs./ .38 Cu. Ft.



8" PLATE
842U
H 7/8" T 8" D 8"
3 Dz./ 28 Lbs./ .55 Cu. Ft.



**10" DINNER
PLATE**
80001
H 1" T 10" D 10"
2 Dz./ 37 Lbs./ .79 Cu. Ft.



13" PLATTER
86334
H 1 1/8" T 13" D 13"
1/2 Dz./ 18 Lbs./ .90 Cu. Ft.



NEW

PUNCH BOWL

96777
1/6 Dz./ 19 Lbs./ N/A



NEW

PUNCH BOWL

83341
1/6 Dz./ 35 Lbs./ N/A



APPETIZERS AND DESSERTS

ANCHOR HOCKING

Fully Tempered
Proprietary
Rim Tempered

57



**WAVERLY
SHERBET**

56EU
H 2 1/2" T 3 3/4" B 2 1/8" D 3 3/4"
3 Dz./ 15 Lbs./ .51 Cu. Ft.



**FOOTED
DESSERT**

513 ●
13 oz.
H 4 7/8" T 5 1/2" B 3 1/2" D 5 1/2"
1 Dz./ 14 Lbs./ 1.29 Cu. Ft.



**FOOTED
SHERBET**

575GU
4 1/2 oz.
H 4 1/8" T 3 5/8" B 2 3/4" D 3 5/8"
3 Dz./ 20 Lbs./ 1.32 Cu. Ft.



**TULIP
SUNDAE**

563FU
5 1/2 oz.
H 6" T 4" B 3 1/8" D 4"
3 Dz./ 31 Lbs./ 2.49 Cu. Ft.

M U L T I P U R P O S E
S E R V E W A R E



SODA

562U
12 1/2 oz.
H 6 3/4" T 3 1/2" B 3 1/8" D 3 5/8"
3 Dz./ 40 Lbs./ 2.26 Cu. Ft.



NEW

SODA GLASS

90060
16 oz.
H 8 1/4" T 3 3/4" B 3 5/8" D 3 5/8"
1 Dz./ 20 Lbs./ 1.12 Cu. Ft.



ROYAL SODA

02924
10 oz.
H 7 3/4" T 3 5/8" B 3 3/8" D 3 3/4"
2 Dz./ 36 Lbs./ 1.69 Cu. Ft.



NEW

**PERFECT PORTIONS
SHORT DESSERT**

90063 ●
2 1/2 oz.
H 3 1/4" T 3 1/4" B 1 3/4" D 3 1/4"
3 Dz./ 16 Lbs./ .22 Cu. Ft.



NEW

**PERFECT PORTIONS
FTD. DESSERT**

90064 ●
2 1/2 oz.
H 4 3/4" T 3 1/4" B 1 3/4" D 3 1/4"
3 Dz./ 18 Lbs./ .42 Cu. Ft.



**FOOTED
HURRICANE**

524UX ■
15 oz.
H 8 1/4" T 3 1/8" B 3" D 3 1/8"
1 Dz./ 11 Lbs./ .74 Cu. Ft.



MINI TRIFLE

80625
H 4 1/4" T 3 5/8" B 2 3/4" D 3 3/8"
1 Dz./ 9 Lbs./ .648 Cu. Ft.



**BANANA
SPLIT**

561G
8 1/4 oz.
H 1 5/8" T 3 7/8" x 8 1/4"
1 Dz./ 10 Lbs./ .48 Cu. Ft.



**OYSTER
COCKTAIL**

14Q
2 1/4 oz.
H 1 7/8" T 2 1/2" B 1 3/4" D 2 1/2"
12 Dz./ 23 Lbs./ 1.40 Cu. Ft.





**1/2 GALLON
JAR W/ COVER**
85545R
64 oz.
H 8^{1/8"} T 5^{3/4"} B 5^{3/4"} D 5^{3/4"}
1/6 Dz./ 7 Lbs./ .43 Cu. Ft.

**3 QT. JAR W/
COVER**
69832T
96 oz.
H 8^{1/8"} T 6^{7/8"} B 7^{1/8"} D 7^{3/8"}
1 Ea./ 4 Lbs./ .32 Cu. Ft.

**1 GALLON JAR
W/ COVER**
69349T
128 oz.
H 10" T 6^{7/8"} B 7" D 7^{3/8"}
1 Ea./ 5 Lbs./ .38 Cu. Ft.

**2 GALLON JAR
W/ COVER**
69372T
256 oz.
H 13^{3/8"} T 9" B 9" D 9^{3/8"}
1 Ea./ 10 Lbs./ .79 Cu. Ft.

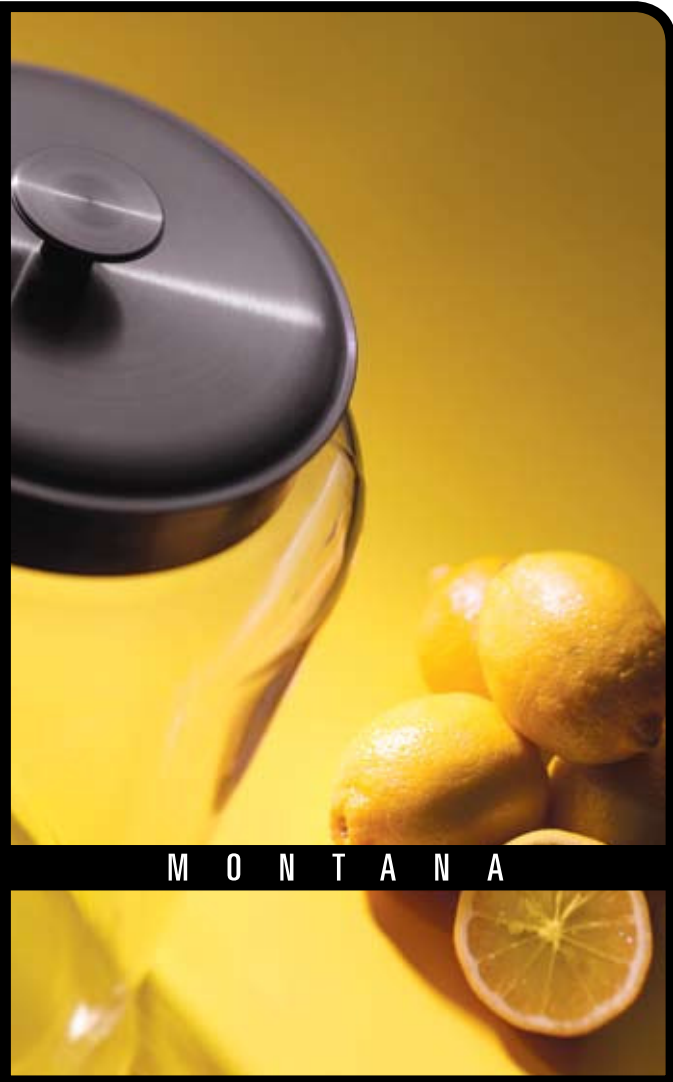


**1 QT.
STACKABLE
SQUARE JAR**
85587R
32 oz.
H 6^{1/8"} T 4^{3/8"} B 4^{3/8"} D 4^{3/8"}
1/3 Dz./ 8 Lbs./ .31 Cu. Ft.

**1 1/2 QT.
STACKABLE
SQUARE JAR**
85588R
48 oz.
H 7^{1/4"} T 4^{3/8"} B 4^{3/8"} D 4^{3/8"}
1/3 Dz./ 11 Lbs./ .45 Cu. Ft.

**2 QT. STACKABLE
SQUARE JAR**
85589R
64 oz.
H 9^{1/4"} T 4^{3/8"} B 4^{3/8"} D 4^{3/8"}
1/3 Dz./ 12 Lbs./ .56 Cu. Ft.

**2 1/2 QT.
STACKABLE
SQUARE JAR**
85634
80 oz.
H 11" T 4^{3/8"} B 4^{3/8"} D 4^{3/8"}
1/3 Dz./ 15 Lbs./ .66 Cu. Ft.



**1.5 GALLON
MONTANA JAR
W/ METAL
COVER**
88904
192 oz.
H 8⁵/₈" T 6³/₈" B 7⁵/₈" D 8⁵/₈"
1 Ea. / 7 Lbs. / .8 Cu. Ft.



**2.5 GALLON
MONTANA
JAR W/ METAL
COVER**
88908
320 oz.
H 12" T 6³/₈" B 8⁵/₈" D 8⁵/₈"
1 Ea. / 9 Lbs. / .9 Cu. Ft.



**1/2 GALLON
PENNY
CANDY JAR
W/ CHROME
COVER**
69857R
64 oz.
H 7¹/₄" T 4" B 4" D 6⁷/₈"
1/3 Dz./ 8 Lbs./ .75 Cu. Ft.



**1 GALLON
PENNY
CANDY JAR
W/ CHROME
COVER**
69590R
128 oz.
H 8¹/₈" T 4³/₄" B 5⁷/₈" D 8⁵/₈"
1/3 Dz./ 15 Lbs./ 1.48 Cu. Ft.



**2 GALLON
PENNY
CANDY JAR W/
CHROME
COVER**
80142
256 oz.
H 9¹/₂" T 4³/₄" B 5⁷/₈" D 8⁵/₈"
1/6 Dz./ 15 Lbs./ 1.48 Cu. Ft.

ACCESSORIES

ANCHOR HOCKING

Fully Tempered
Proprietary
Rim Tempered

60



SALT/PEPPER CRYSTAL
1830EU
2 oz.
H 3³/₈" T 1⁵/₈" B 1⁵/₈" D 1⁵/₈"
3 Dz./ 7 Lbs./ .25 Cu. Ft.



SALT/PEPPER
16U
2 oz.
H 4¹/₄" T 1⁵/₈" B 1⁵/₈" D 2¹/₈"
2 Dz./ 11 Lbs./ .25 Cu. Ft.



SHAKER W/ METAL LID
80570
2 oz.
H 4¹/₄" T 1⁵/₈" B 1⁵/₈" D 2¹/₈"
2 Dz./ 11 Lbs./ .25 Cu. Ft.



SALT/PEPPER
45U
2 oz.
H 4" T 1⁵/₈" B 1³/₄" D 1³/₄"
2 Dz./ 9 Lbs./ .25 Cu. Ft.



TOWER SALT/ PEPPER
6099U
1 oz.
H 4¹/₂" T 1" B 2" D 2"
2 Dz./ 8 Lbs./ .32 Cu. Ft.



SWIRL SALT/ PEPPER
39122
3¹/₄ oz.
H 3³/₈" T 1⁵/₈" B 1⁷/₈" D 1⁵/₈"
1 Dz./ 2 Lbs./ .13 Cu. Ft.



INDIVIDUAL BUTTER SERVER
86571
H 4" T 3¹/₂" B 2¹/₄" D 4⁷/₈"
1/2 Dz./ 5 Lbs./ .28 Cu. Ft.



BUTTER DISH/ COVER
64190B
H 2¹/₁₆" T 3¹/₂" x 7¹/₄"
1/2 Dz./ 7 Lbs./ .37 Cu. Ft.



CRUET W/ STOPPER
980R
10 oz.
H 6¹/₂" T 1⁵/₈" B 1¹/₂" D 3¹/₂"
1/2 Dz./ 5 Lbs./ .35 Cu. Ft.



CREAMER
64191B
11 oz.
H 4" T 3¹/₂" B 2¹/₄" D 4⁷/₈"
1/3 Dz./ 4 Lbs./ .20 Cu. Ft.



NEW

CREAMER
O7008
2 1/2 oz.
H 2¹/₂" T 2¹/₄" B 2¹/₄" D 3¹/₂"
2 Dz./ 10 Lbs./ 0.33 Cu. Ft.



CHEESE DOME
140Q
8 oz.
H 5⁵/₁₆" T 1¹/₂" B 6³/₁₆" D 6¹/₂"
1/3 Dz./ 4 Lbs./ .20 Cu. Ft.



SUGAR W/ GLASS COVER
64192B
8 oz.
H 4³/₈" T 4¹/₈" B 1⁵/₈" D 4¹/₈"
1/3 Dz./ 4 Lbs./ .20 Cu. Ft.



JUICE/ VOTIVE / JIGGER
2283Q
3 oz.
H 2⁵/₈" T 2¹/₈" B 2" D 2¹/₈"
3 Dz./ 10 Lbs./ .39 Cu. Ft.



FLOWER POT VOTIVE
89015
H 2⁵/₈" T 2³/₄" B 1³/₄" D 2³/₄"
1 Dz./ 3 Lbs./ .21 Cu. Ft.



MEASURING CUP
55175OL
8 oz.
H 3³/₈" T 4¹/₂" B 2⁵/₈" D 5¹/₄"
1/3 Dz./ 4 Lbs./ .19 Cu. Ft.



MEASURING CUP
55177OL
16 oz.
H 4⁵/₈" T 6¹/₂" B 3³/₈" D 6³/₄"
1/3 Dz./ 6 Lbs./ .32 Cu. Ft.



MEASURING CUP
55178OL
32 oz.
H 5³/₄" T 7³/₄" B 3⁷/₈" D 7³/₄"
1/4 Dz./ 6 Lbs./ .46 Cu. Ft.



BATTER BOWL
81605E
64 oz.
H 6" T 8⁵/₈" B 4¹/₂" D 10¹/₄"
1/3 Dz./ 14 Lbs./ 1.02 Cu. Ft.



VOTIVES AND ACCESSORIES

ANCHOR HOCKING

Fully Tempered
Proprietary
Rim Tempered

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FLARED SQUARE
99006
5 oz.
H 3" T 3" B 3" D 2 1/4"
1/2 Dz./ 16 Lbs./ .60 Cu.Ft.



FLARED SQUARE
99005
12 oz.
H 4" T 4" B 4" D 3 1/4"
1/2 Dz./ 20 Lbs./ .80 Cu.Ft.



MINI HURRICANE
3278J
4 1/2 oz.
H 2 5/8" T 2 3/4" B 1 7/8" D 2 1/2"
1 Dz./ 2 Lbs./ .20 Cu. Ft.



HURRICANE
3269J
25 oz.
H 5 1/2" T 3 7/8" B 3 1/16" D 4 1/4"
1 Dz./ 11 Lbs./ .92 Cu. Ft.



IVY BALL
3354K
H 3 7/8" T 2 1/2" B 2 1/8" D 4"
1 Dz./ 6 Lbs./ .57 Cu.Ft.



FOOTED IVY BALL
3355DH
H 5 3/8" T 3 7/8" B 2 7/8" D 4 3/4"
1 Dz./ 10 Lbs./ 1.04 Cu. Ft.



TALL CHIMNEY
2248AR
H 8 1/2" T 2 3/4" B 3" D 4"
1/2 Dz./ 4 lbs./ .54 Cu. Ft.



BUD VASE WEXFORD®
4567R
H 6 1/8" T 1 3/4" B 3 1/4" D 3 1/4"
1/2 Dz./ 4 Lbs./ .26 Cu.Ft.



COASTER
3U
3 3/4" Round Coaster
6 Dz./ 26 Lbs./ .60 Cu. Ft.



SURE SNUFF®
35U
4 3/4" Sure Snuff®
4 Dz./ 24 Lbs./ .89 Cu.Ft.



STACKING SAFETY
72U
5" Stacking Safety
3 Dz./ 21 Lbs./ .51 Cu. Ft.



SQUARE
143U
3 5/8" Square
3 Dz./ 21 Lbs./ .46 Cu. Ft.



SNUFFER
148U
4 3/8" Round Snuffer
3 Dz./ 21 Lbs./ .66 Cu. Ft.



EXECUTIVE
5083U
4" Executive
1 Dz./ 7 Lbs./ .20 Cu. Ft.



EXECUTIVE
44912
5 3/4" Executive
1 1/2 Dz./ 12 Lbs./ .29 Cu. Ft.

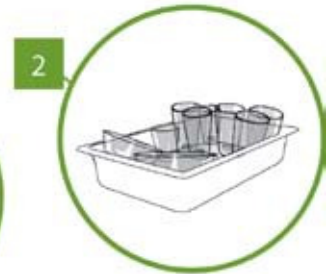
SUGGESTED HANDLING OF GLASSWARE

FOR PROFITABILITY AND SAFETY

1 Always have plenty of back up glass for busy periods.



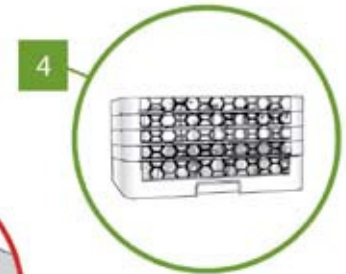
2 Use bus tray to sort glassware.



3 Always use ice scoop – never scoop with glass. Do not use hot glasses!



4 Use correct glass racks.



5 Avoid glass contact with the tap.



6 Do not drop silverware into glass.



7 Never stack non-stackable glasses.



8 Avoid glass to glass contact when busing.



CLEANING GLASSWARE

Bar service glassware needs to be properly cleaned in order to make sure it is “drink ready”. If mechanical cleaning equipment is not used in your establishment it is recommended that glasses be cleaned using the three-sink method: washing, rinsing and sanitizing.

4 EASY STEPS TO CLEANING

1 Empty glasses in a separate drain and rinse thoroughly with water

3 Wash glasses in SINK 1 using warm water and a low-sudsing, cleaning compound. It is also recommended that you use a brush to thoroughly clean the bottom of the glass or pitcher during this step.

2 Rinse or flush glasses in SINK 2, using fresh water that is running continuously

4 Sanitize glasses in SINK 3 by repeating step 3. Make sure this sink contains a mixture of warm water and sanitizer solution.

DRYING & STORING GLASSWARE

AFTER CLEANING GLASSWARE IT IS IMPORTANT TO KEEP IT CLEAN THROUGH PROPER DRYING AND STORING.

Drying glassware with a towel leaves lint and may transfer germs from the towel. Therefore, it is recommended that glasses be dried using a method that provides maximum air circulation. Wire racks are best, however, deeply ribbed, plastic surfaces also are acceptable. Drying and storing glassware on a towel or rubber mat slows the drying process and traps odors.

Storing glassware is also important. Glasses that are clean and properly dried should be kept in an area free from smoke, grease, and odors. If glasses are chilled they need to be thoroughly dried before storing in a refrigerator away from meats, fish, cheese and onions. Never store glassware in a freezer.



TOOLS OF THE TRADE

Service Setting

An adequate inventory of glassware in a foodservice operation or bar will help decrease breakage, because if supplies are short, workers must handle glasses faster and less carefully. These charts offer not hard-and-fast rules, but only suggested requirements.

Custom Capabilities

In addition to our expansive foodservice product line, Anchor Hocking offers a full range of value-added solutions to meet your individual needs. Choose from customized products that are unique to your company or special packaging that can help build your brand name. Our goal is to provide not only quality glassware to our customers, but quality solutions.

SILK SCREEN DECORATING

Promote your company logo through a durable lead-free silk-screen decoration. Available in one to five colors.

PRODUCT MODIFICATIONS

Create new, unique items built around your company name or logo.

UNIQUE DECORATING

Add color to any existing glassware item to create a bold impression.

CUSTOM PACKAGING

Develop unique cartons to fit your specific pack, material, and label requirements.

REQUIREMENTS PER 100 SEATS

Sample Bar Glassware Requirements
(per 100 seats)

item	capacity	bar	rest. bar
Beer	6-12oz.	12 dz.	12 dz.
Champagne	3.5 -3dz.	3 dz.	3 dz.
Cocktail	3-6 oz.	9 dz.	6 dz.
Hi-Ball	7-11 oz.	12 dz.	9 dz.
Wine	6.5 - 9 oz.	6 dz.	9 dz.
Sours	5-6 oz.	3 dz.	3 dz.
Rocks	4-7 oz.	9 dz.	6 dz.
Cordials	.75-5 oz.	3 dz.	3 dz.
Collins	9-12 oz.	3 dz.	3 dz.
Brandy	5.5-34 oz.	3 dz.	3 dz.

Sample Foodservice Glassware Requirements
(per 100 seats)

item	coffee shop	dining room	banquet
Juice Glasses	24 dz.	12 dz.	12 dz.
Water Glasses	36 dz.		
Iced Tea Glasses	24 dz.	12 dz.	12 dz.
Water Goblets		24 dz.	18 dz.
Sherbet Glasses		12 dz.	12 dz.
Fruit Cocktail Glasses		12 dz.	12 dz.
Champagne Glasses			12 dz.
Parfait Glasses		12 dz.	12 dz.

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