

Smallwares Brochure



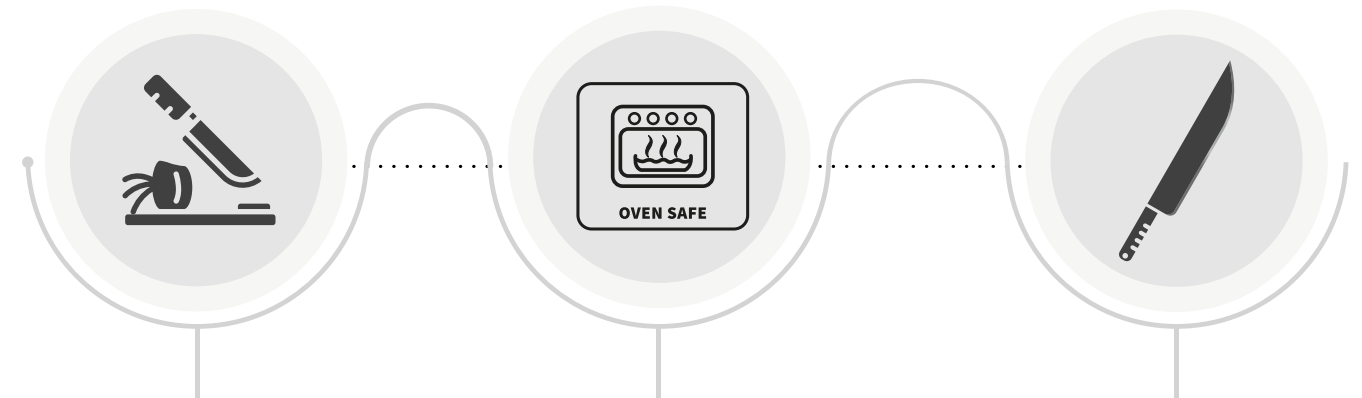
Table of Contents



SMALLWARES SERVING *Solutions*

Arc Cardinal has always been committed to providing the most innovative and durable tabletop solutions for the restaurant and hospitality market. We are proud to extend our solutions into new categories from the kitchen to the front of the house with new product materials and partnerships with our premier brands.

OVER THE LAST FEW MONTHS WE HAVE ...



Introduced Food Prep Options

Introduced Ovenware

Introduced Chef Knives

Food Prep Options

We've introduced food prep options. Glass offers optimal quality & longevity.
GLASS IS:

- ✓ Non-Porous - Minimizes The Risk For Bacteria Transfer
- ✓ Microwave Safe – Easy & Reusable
- ✓ Industrial Dishwasher Safe
- ✓ Food Stays Fresh & Taste Is **Not** Altered

Ovenware

Most ovenware products are limited in design, too heavy or too fragile and chip easily. We have met restaurant's need for solutions that are practical and aesthetically pleasing.

Chef Knives

Richardson Sheffield's rich heritage gives the brand an unparalleled expertise and unrivaled specialist knowledge, as well as a name that's synonymous with uncompromising quality, smart design and technological innovation.

Our industry is evolving rapidly. We have recognized the need to diversify our portfolio to support our customers changing needs, while keeping high quality and innovation in our tableware brands.



INSULATED BEVERAGES

THERMOS HISTORY 4

THERMOS™ INSULATION TECHNOLOGY 5

BREW IN CARAFE COLLECTION 8

CARAFE W/ GAUGE COLLECTION 10

CARAFE W/ LEVER COLLECTION 12

TWIST AND POUR COLLECTION 14

ACCESSORIES 16



alfi HISTORY 18

ALBERGO COLLECTION 20

GUSTO TOP THERM COLLECTION 22

HOTELLO COLLECTION 24

LIGHTWEIGHT CARAFE COLLECTION 26

PROFESSIONAL CUTLERY



Richardson Sheffield HISTORY 28

FEATURES & BENEFITS 29

TECHNICAL SPECIFICATIONS 30

CUTLERY GUIDE 32

VULCANO COLLECTION 34

ASEAN COLLECTION 36

ORIGIN COLLECTION 38

UNIVERSAL COLLECTION 40

PRO FLEX COLLECTION 42

R CUT COLLECTION 43

FOOD PREP

ARCOROC STACK BOWL W/ LIDS 44

COOKWARE

CHASSEUR HISTORY 46

ROUND & OVAL CASSEROLE 48

ROUND & OVAL LOW CASSEROLE 50

ROUND & OVAL DISH 52

TERRINE•RECTANGLE•GRATIN 54

ARCOROC OVENWARE INTRO 56

SMART CUISINE COLLECTION 57

CARE & USE INSTRUCTIONS

CHASSEUR 58

alfi 59

THERMOS 60



History

FOR OVER A CENTURY

We didn't just enter an industry, we created it. Today, the legacy continues. At Thermos®, we're driven to bring you better products and remarkable new experiences by relying on the same spirit of craftsmanship, adventure and originality that got us here in the first place.

PERFORMANCE YOU CAN TRUST

Thermos® products deliver what matters every time. As the leading manufacturer of convenient insulated products for over 116 years, Thermos® brand is trusted by consumers to provide innovative portable containers that are high-performing and durable. Thermos® brand delivers when it matters. All backed with NSF Certification and Warranty.

THERMOS. TRUSTED SINCE 1904.

ARCOROC

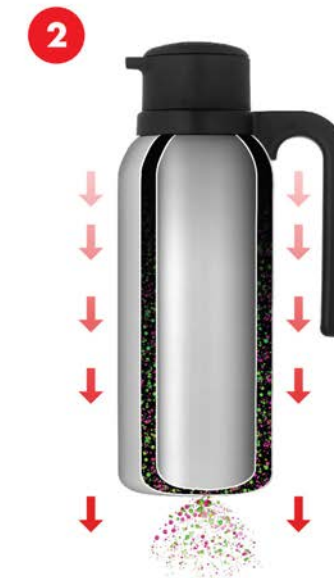
Arcoroc hot drink tableware perfectly complements the Thermos® brand - Both are work horse brands, approachable and trusted by the industry and never compromising on quality or cost.



Technology



With traditional containers, heat or cold finds its way inside through the process of convection.



Thermos vacuum insulation creates an airless space between two walls, virtually eliminating the convection process and temperature change.



Your drink will stay icy cold or steamy hot no matter what the forecast.





PERFORMANCE YOU CAN RELY ON



NSF Certification is the best way to tell if a product meets strict NSF food product safety standards including design and hygiene standards.



All Thermos® professional carafes and their corresponding accessories are dishwasher safe.

PERFORMANCE YOU CAN RELY ON



3RD PARTY TESTING

Thermos® brand uses 3rd party testing to ensure compliance with applicable safety standards.

QUALITY ASSURANCE

At Thermos®, we're proud of what we do, how we do it and who we do it for. We want every product to delight so we meet rigorous testing standards that is done on samples of each component or full product lines.





Brew In Carafe

Brew In Carafe



FN371/TGU1900SC6*
 NSF Cert. S.S. Brew In Vac. Carafe
 1.9 L (64 oz)
 L: 5" W: 5 3/50" H: 11 3/25"
 6 Pc.

Replacement Accessories



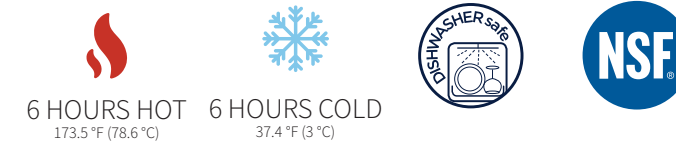
FN444/ RTGUDC25*
 Brew-In Decaf Lid for
 FN371, FN372, FN370, FN357, FN369
 6 Pc.



FN445/ RTGUG25*
 Brew-In Tea Lid for
 FN371, FN372, FN370, FN357, FN369
 6 Pc.



FN446/ RTGUL25*
 Brew-In Coffee/ Hot Water Lid for
 FN371, FN372, FN370, FN357, FN369
 6 Pc.



Thermos Professional Brew In Carafe with vacuum insulation technology for maximum temperature retention.

* Thermos SKU, Use for Reference ONLY



Carafe w/ Gauge

Carafe w/ Gauge

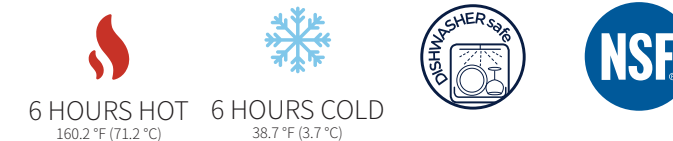


FN372/ THF19SCLG4MD*
 NSF Cert. S.S. Vac. Carafe w/Gauge
 1.9 L (64 oz)
 L: 7" W: 8 1/2" H: 7 1/2"
 4 Pc.

Replacement Accessories

<p>FN373/ THF0208* Fresh Zone Stopper w/ Gauge w/ Care and Use and Brush for FN372 10 Pc.</p>	<p>FN441/ RTGSDC25* Push Button Decaf Lid for FN370, FN357, FN369, FN372 6 Pc.</p>	<p>FN444/ RTGUDC25* Brew-In Decaf Lid for FN371, FN372, FN370, FN357, FN369 6 Pc.</p>
<p>FN442/ RTGSG25* Push Button Tea Lid for FN370, FN357, FN369, FN372 6 Pc.</p>	<p>FN443/ RTGSL25* Push Button Coffee/ Hot Water Lid for FN370, FN357, FN369, FN372 6 Pc.</p>	<p>FN445/ RTGUG25* Brew-In Tea Lid for FN371, FN372, FN370, FN357, FN369 6 Pc.</p>
		<p>FN446/ RTGUL25* Brew-In Coffee/ Hot Water Lid for FN371, FN372, FN370, FN357, FN369 6 Pc.</p>

Brewer carafe with fresh zone stopper and gauge fits under most brewers.
 Thermos vacuum insulation technology for maximum temperature retention.



* Thermos SKU, Use for Reference ONLY



Carafe w/ Lever

Carafe w/ Lever



LEVER OPERATED ONE-PUSH STOPPER

INTEGRATED HANDLE IS COMFORTABLE TO GRIP

DISHWASHER SAFE



NSF CERTIFIED MEETS STRICT NSF FOOD AND PRODUCT SAFETY STANDARDS



EXTERIOR STAYS COOL TO THE TOUCH WITH HOT CONTENTS AND SWEAT-PROOF WITH COLD

THERMOS™ VACUUM INSULATION TECHNOLOGY FOR MAXIMUM TEMPERATURE RETENTION

DURABLE TYPE 304 STAINLESS STEEL INTERIOR AND EXTERIOR

FINGER PRINT RESISTANT CLEAR EXTERIOR FINISH

6 HOURS HOT 178.2 °F (81.2 °C) 6 HOURS COLD 37.8 °F (3.2 °C)



6 HOURS HOT 169.3 °F (76.3 °C) 6 HOURS COLD 39.2 °F (4 °C)



6 HOURS HOT 156.6 °F (69.2 °C) 6 HOURS COLD 41.5 °F (5.3 °C)



FN370/TGS155C*
NSF Cert. S.S. Push Button Vac. Carafe
1.5 L (50 oz)
L: 5" W: 6 3/8" H: 10"
6 Pc.



FN357/TGS105C*
NSF Cert. S.S. Push Button Vac. Carafe
1 L (34 oz.)
L: 5" W: 6 3/8" H: 7 1/2"
6 Pc.



FN369/TGS065C*
NSF Cert. S.S. Push Button Vac. Carafe
0.6 L (20 oz)
L: 5" W: 6 3/8" H: 6 1/2"
6 Pc.

Replacement Accessories



FN441/ RTGSDC25*
Push Button Decaf Lid for
FN370, FN357, FN369, FN372
6 Pc.



FN444/ RTGUDC25*
Brew-In Decaf Lid for
FN371, FN372, FN370, FN357, FN369
6 Pc.



FN442/ RTGSG25*
Push Button Tea Lid for
FN370, FN357, FN369, FN372
6 Pc.



FN445/ RTGUG25*
Brew-In Tea Lid for
FN371, FN372, FN370, FN357, FN369
6 Pc.



FN443/ RTGSL25*
Push Button Coffee/ Hot Water Lid for
FN370, FN357, FN369, FN372
6 Pc.



FN446/ RTGUL25*
Brew-In Coffee/ Hot Water Lid for
FN371, FN372, FN370, FN357, FN369
6 Pc.



DESIGNED FOR PROFESSIONAL EVERYDAY USE.

Features a lever-operated stopper and a double wall stainless steel body to help keep coffee or tea at the perfect temperature.

* Thermos SKU, Use for Reference ONLY

THERMOS is a registered trademark in over 115 countries.

THERMOS is a registered trademark in over 115 countries.



Twist and Pour

Twist and Pour



LID HAS DOUBLE SILICONE GASKET TO MINIMIZE SPILLS AND ASSISTS IN TEMPERATURE RETENTION

EXTERIOR STAYS COOL TO THE TOUCH WITH HOT CONTENTS AND SWEAT-PROOF WITH COLD

STURDY ERGONOMICALLY DESIGNED HANDLE

DISHWASHER SAFE



NSF CERTIFIED MEETS STRICT NSF FOOD AND PRODUCT SAFETY STANDARDS



THERMOS

Allows for cold storage of dairy products* and hot drinks by the coffee station. Sturdy ergonomic and lightweight designed handle for easy pouring. Double silicone gasket on lid minimizes spills and helps with temperature retention.

*See Care & Use for Details

THERMOS is a registered trademark in over 115 countries.

6 HOURS HOT
173.5°F (78.6°C)

6 HOURS COLD
38.8°F (3.8°C)

FN361/TGB06SC*
NSF Cert. S.S. Vac. Carafe Twist/Pour
0.6 L (20 oz)
L: 4" W: 5 1/2" H: 8 1/4"
6 Pc.

6 HOURS HOT
178.2°F (81.2°C)

6 HOURS COLD
37.6°F (3.1°C)

FN368/TGM10SC*
NSF Cert. S.S. Vac. Carafe Twist/Pour
1 L (34 oz)
L: 4 1/2" W: 6 3/8" H: 10 3/8"
6 Pc.



FN363/TGB10SCHH6*
NSF Cert. S.S. Vac. Carafe Twist/Pour
"HALF & HALF" Imprint
0.9 L (32 oz)
L: 4 1/2" W: 5 1/2" H: 11 3/16"
6 Pc.



FN364/TGB10SCCR6*
NSF Cert. S.S. Vac. Carafe Twist/Pour
"CREAM" Imprint
0.9 L (32 oz)
L: 4 1/2" W: 5 1/2" H: 11 3/16"
6 Pc.



FN365/TGB10SCLF6*
NSF Cert. S.S. Vac. Carafe Twist/Pour
"LOW FAT" Imprint
0.9 L (32 oz)
L: 4 1/2" W: 5 1/2" H: 11 3/16"
6 Pc.



FN366/TGB10SCML6*
NSF Cert. S.S. Vac. Carafe Twist/Pour
"MILK" Imprint
0.9 L (32 oz)
L: 4 1/2" W: 5 1/2" H: 11 3/16"
6 Pc.



FN367/TGB10SCSK6*
NSF Cert. S.S. Vac. Carafe Twist/Pour
"SKIM" Imprint
0.9 L (32 oz)
L: 4 1/2" W: 5 1/2" H: 11 3/16"
6 Pc.



FN362/TGB10SC*
NSF Cert. S.S. Vac. Carafe Twist/Pour
0.9 L (32 oz)
L: 4 1/2" W: 5 1/2" H: 11 3/16"
6 Pc.

32 OZ. CARAFES

6 HOURS HOT
182.7°F (83.7°C)

6 HOURS COLD
37.0°F (2.8°C)

*Thermos SKU, Use for Reference ONLY
THERMOS is a registered trademark in over 115 countries.



Accessories for Thermos® Brand Products



FN441/ RTG5DC25*
Push Button Decaf Lid for
FN370, FN357, FN369, FN372
6 Pc.



FN442/ RTG5G25*
Push Button Tea Lid for
FN370, FN357, FN369, FN372
6 Pc.



FN443/ RTGSL25*
Push Button Coffee/ Hot Water Lid for
FN370, FN357, FN369, FN372
6 Pc.



FN444/ RTGUDC25*
Brew-In Decaf Lid for
FN371, FN372, FN370, FN357, FN369
6 Pc.



FN445/ RTGUG25*
Brew-In Tea Lid for
FN371, FN372, FN370, FN357, FN369
6 Pc.



FN446/ RTGUL25*
Brew-In Coffee/ Hot Water Lid for
FN371, FN372, FN370, FN357, FN369
6 Pc.



FN447/ TGB900525*
Replacement TGB Stopper for:
FN361 FN366
FN363 FN367
FN364 FN362
FN365
6 Pc.



FN448/ TGM1005125*
Replacement Stopper for FN368
6 Pc.



FN373/ THF0208*
Fresh Zone Stopper w/ Gauge
w/ Care and Use and Brush for FN372
10 Pc.



* Thermos SKU, Use for Reference ONLY

THERMOS is a registered trademark in over 115 countries.



ALFI® CARAFE COLLECTION

alfi® brand products have set standards for the industry with its strict quality standards and award winning designs.

alfi® is a German brand founded in 1914 and has been dedicated to making premium carafes for over 100 years.

Add a perfect blend of function and elegance to any room.



FRESH. HOT. COLD.

VACUUM CARAFE WITH ALFI TOPTHERM INSERT



The alfi TopTherm insert made of double-walled stainless steel is the heart of the vacuum carafe: It has a vacuum insulation to minimize the drinks cooling down or heating up.

The alfi TopTherm insert is durable and easy to clean!

Double-Walled
Stainless Steel



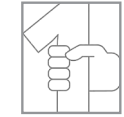
Impact & Shock- Proof



C&S
Chef & Sommelier
- FRANCE -

DUDSON

alfi® Premium carafes and European style will sit perfectly with our Chef & Sommelier and Dudson designs



FN345/ AS2710SS2*
Albergo Top Therm 1.5 Liter (50 oz.)
L: 5 3/5" W: 7 1/25" H: 9 1/2"
2 Pc.



FN347/ AS2700SS2*
Albergo Top Therm 1 Liter (34 oz.)
L: 5 1/25" W: 6 1/5" H: 8 7/10"
2 Pc.



24 HOURS COLD



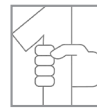
12 HOURS HOT

Classical motif and modern technology; utilitarian and decorative design that demonstrates how seemingly contrasting elements can interact perfectly together.

* alfi SKU, Use for Reference ONLY



COMFORTABLE SPOUT SYSTEM WITH ONE HAND OPERATION



HANDLE CHROME PLATED METAL

SPOUT SYSTEM CHROME PLATED METAL

TOP THERM VACUUM STAINLESS STEEL BODY

DURABLE STAINLESS STEEL INTERIOR AND EXTERIOR



DISHWASHER SAFE



FN353/ AS2000SS2*
Gusto Top Therm 0.6 Liter (20 oz.)
L: 6 1/2" W: 4 1/2" H: 7 1/25"
2 Pc.



FN352/ AS2010SS2*
Gusto Top Therm 1 Liter (34 oz.)
L: 4 9/10" W: 6 1/2" H: 8 19/20"
2 Pc.



FN351/ AS2020SS2*
Gusto Top Therm 1.5 Liter (50 oz.)
L: 5 7/20" W: 6 3/5" H: 10 3/5"
2 Pc.



FN354/ AS2020SS2COF*
Gusto Top Therm- Imprinted "COFFEE" 1.5 Liter (50 oz.)
L: 5 7/20" W: 6 3/5" H: 10 3/5"
2 Pc.



FN355/ AS2020SS2DEC*
Gusto Top Therm- Imprinted "DECAF" 1.5 Liter (50 oz.)
L: 5 7/20" W: 6 3/5" H: 10 3/5"
2 Pc.



FN356/ AS2020SS2HW*
Gusto Top Therm- Imprinted "HOT WATER" 1.5 Liter (50 oz.)
L: 5 7/20" W: 6 3/5" H: 10 3/5"
2 Pc.



DISHWASHER SAFE



24 HOURS COLD



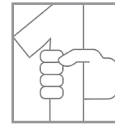
12 HOURS HOT

Gusto TT has an ultra-modern body that is seamlessly integrated within its ultra classic design. With its aesthetics and ergonomics in product design, Gusto has a new comfortable pouring system for easy pouring. Brush finish adds a touch of elegance and prevents finger-print markings.

* alfi SKU, Use for Reference ONLY



SPECIALLY DEVELOPED HINGED LID WITH ONE HAND OPERATION



ERGONOMICALLY DESIGNED FOR CONVENIENT HANDLING

DISHWASHER SAFE

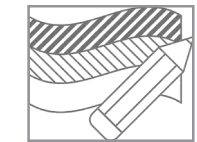


TOP THERM VACUUM STAINLESS STEEL BODY

DURABLE STAINLESS STEEL INTERIOR AND EXTERIOR



DESIGNED IN GERMANY



FN349/ AS2630SS2*
Hotello 1.5 Liter (50 oz.)
L: 4 9/10" W: 5 1/3" H: 10 4/25"
2 Pc.



FN348/ AS2620SS2*
Hotello 1 Liter (34 oz.)
L: 4 9/10" W: 5 1/3" H: 8 3/25"
2 Pc.



DISHWASHER SAFE



16 HOURS COLD



8 HOURS HOT

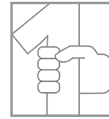
* alfi SKU, Use for Reference ONLY

The first of its kind to be designed specifically for the Hospitality industry.

The Hotello was designed with a completely unique sealing system that has no plastic or silicone parts.



COMFORTABLE SPOUT SYSTEM WITH ONE HAND OPERATION

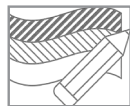


HIGH QUALITY PLASTIC WITH FROSTED SURFACE

ALFIDUR VACUUM HARD GLASS LINER

ERGONOMICALLY DESIGNED HANDLE

DESIGNED IN GERMANY



FN350/ AG2800BK2*

Plastic Black Frosted Surface, Vacuum Glass Insert 1 Liter (34 oz)

L: 5 3/8" W: 6 1/2" H: 10 1/2"

2 Pc.

TECHNOLOGY

5 Layers For Improved Insulation

Alfi 5 layer insulation technology that has silvering on both sides of its space between the glass layers and is equipped with a lasting vacuum. Therefore the carafe maintains the beverage temperature for longer.



24 HOURS COLD



12 HOURS HOT

*** alfi SKU, Use for Reference ONLY**

Premium vacuum carafe in a sleek frosted black design adds elegance to beverage service.

Introducing



A BRITISH BRAND SINCE 1839
EXPERIENCED KNIFE PRODUCER

Richardson Sheffield's rich heritage gives them an unparalleled expertise and unrivaled specialist knowledge, as well as a name that's synonymous with uncompromising quality, smart design and technological innovation.

Designs range from accessible starter products suited for the beginner to superb enthusiast ranges. Perfect for budding chefs of all kinds, offering premium knife collections for professional chefs with superior quality and value at every level.

Each knife is exceptionally hand finished using only the finest materials for lasting performance and durability. They are manufactured to extremely high-quality standards. Every production run is carefully checked by their qualified inspectors to ensure that it has been made to Richardson Sheffield's demanding quality levels.



NSF Certification is the best way to tell if a product meets strict NSF food product safety standards including design and hygiene standards.

Photo Courtesy of Carlos Leo
IG @Spoonabilities



Features and Benefits



VULCANO

- POM Handle
- MOV Steel Blade
- Stainless Steel Rivets
- Stainless Steel Full Tang
- Stainless Steel Bolster
- Rounded Back Of Blade For Comfort
- Manual Leather Polishing



ASEAN

- 18/10 Stainless Steel Handle
- MOV Steel Blade
- Rounded Back Of Blade For Comfort
- Manual Leather Polishing



ORIGIN

- ABS Handle
- MOV Steel Blade
- Stainless Steel Rivets
- Stainless Steel Full Tang
- Stainless Steel Bolster
- Rounded Back Of Blade For Comfort
- Manual Leather Polishing



UNIVERSAL

- ABS Handle
- MOV Steel Blade
- Stainless Steel Rivets
- Stainless Steel Full Tang
- Rounded Back Of Blade For Comfort
- Manual Leather Polishing



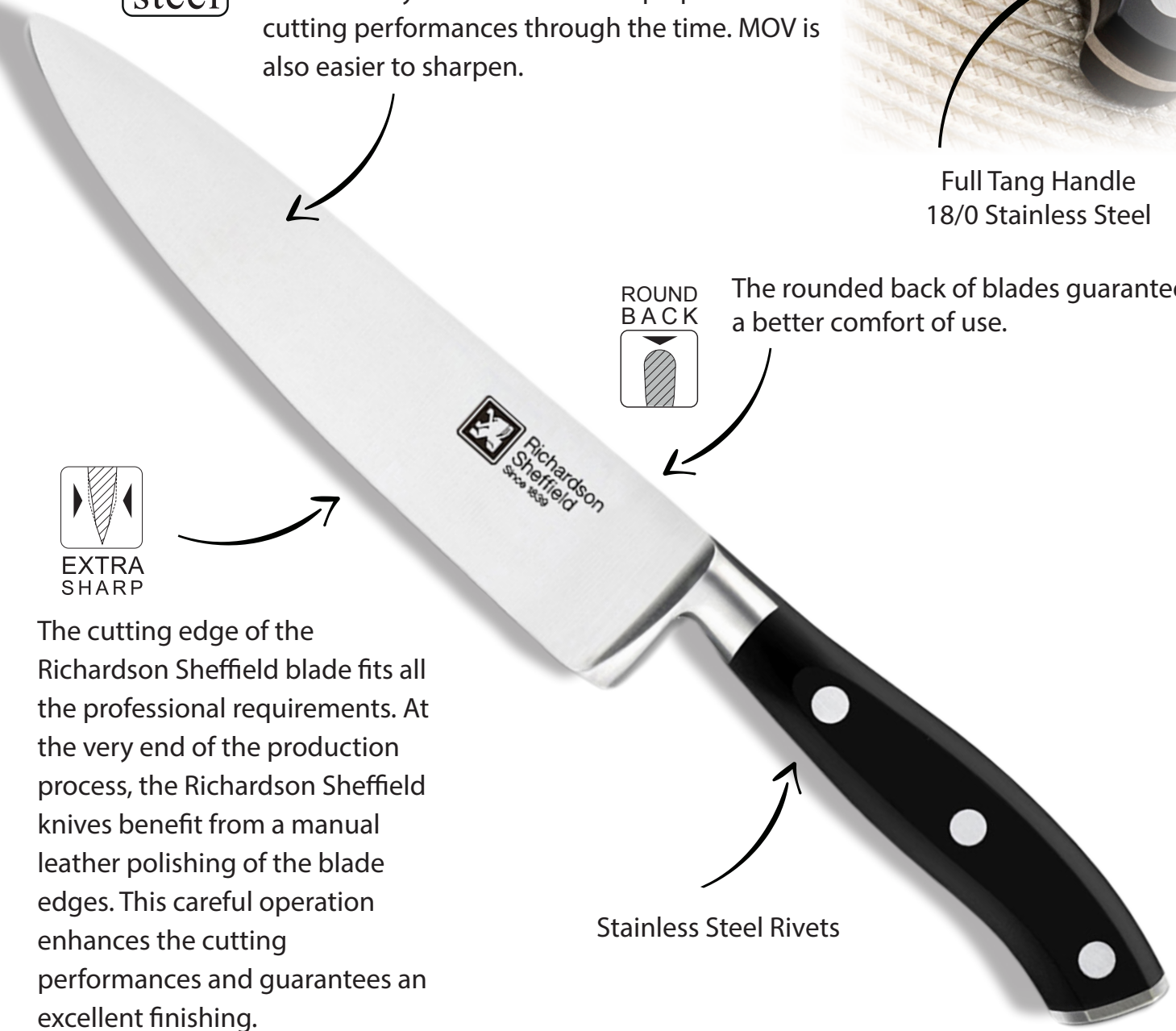
Technical Specifications

MOV
steel

All Richardson Sheffield knives have a high quality of carbon steel blades : X50CrMOV15 perfectly adapted to a professional and intensive use. The MOV steel increases the hardness and the flexibility of the blade to keep optimum cutting performances through the time. MOV is also easier to sharpen.



Full Tang Handle
18/0 Stainless Steel



EXTRA SHARP

The cutting edge of the Richardson Sheffield blade fits all the professional requirements. At the very end of the production process, the Richardson Sheffield knives benefit from a manual leather polishing of the blade edges. This careful operation enhances the cutting performances and guarantees an excellent finishing.

ROUND BACK

The rounded back of blades guarantees a better comfort of use.

Stainless Steel Rivets



Photo Courtesy of Carlos Leo
IG @Spoonabilities

WE KNOW KNIVES....AND SO SHOULD YOU

CUTLERY GUIDE

WE KNOW KNIVES....AND SO SHOULD YOU

CUTLERY GUIDE

PARING KNIFE



Ideal for peeling and cutting small vegetables.

BREAD KNIFE



For effortlessly slicing the toughest crusts and slicing bread without crushing it.

ALL PURPOSE /UTILITY KNIFE



Ideal for peeling and cutting small vegetables.

BUTCHER KNIFE



Ideal for cutting and slicing meats without sticking.

STICKING KNIFE



Ideal for use in butchery.

SANTOKU KNIFE



Scalloped edge helps release thin and sticky food after slicing, chopping, dicing and mincing. Very comfortable to chop thanks to its excellent balance

BONING KNIFE



Helps detach meat from bones and remove fat and tendons.

CLEAVER



For heavy work, such as butchery (cutting carcasses of meat, poultry or crustaceans)

FLEXIBLE SOLE KNIFE



Ideal for lifting fish fillets. The flexibility of the blade allows for precise cutting. (Meat carpaccio also)

HAM/SALMON KNIFE



Slice with precision the raw or smoked salmon and hams.

CARVING KNIFE



Cut roasts, legs, large poultry, etc.

SHARPENER



Our professional knives need sharpening to keep their best edge.

CARVING FORK



It allows the meats to be turned and kept in place while they are being cut into slices.

GENOISE KNIFE



Ideal for cutting cakes like sponge cakes, brioches and sandwich bread with a precision in one attempt without damaging the cake or bread.

CHEF'S KNIFE



One of the most versatile knives in the kitchen. Ideal for slicing, mincing, and chopping vegetables, herbs and meats.





The modern touch and style of the POM crafted handle along with the highest quality MOV steel is a must have for any professional chef. The rounded back of the blade offers optimum comfort during use. The full tang offers the best cutting experience possible while the stainless steel rivets assure a firm grip.



ROUND
BACK



EXTRA
SHARP



FN169 Paring Knife 3 1/2" 6 Pcs.



FN216 All Purpose Knife 9 1/4" 6 Pcs.



FN171 Boning Knife 5" 6 Pcs.



FN175 Flexible Sole Knife 7" 6 Pcs.



FN176 Santoku 7" 6 Pcs.



FN177 Bread 8" 6 Pcs.



FN178 Chef Knife 6 1/2" 6 Pcs.



FN179 Chef Knife 8" 6 Pcs.



FN180 Chef Knife 10" 6 Pcs.

Max 140 degrees Fahrenheit;
Phosphate free; low salt



Richardson
Sheffield
Since 1839

ASEAN

NEW

MOV
steel

ROUND
BACK



EXTRA
SHARP



Max 140 degrees Fahrenheit;
Phosphate free; low salt



NEW

ASEAN



Richardson
Sheffield
Since 1839



FN181 Paring Knife 3.5" 6 Pcs.



FN182 Utility Knife 5" 6 Pcs.



FN183 Flexible Sole Knife 7" 6 Pcs.



FN184 Santoku 7" 6 Pcs.



FN185 Flexible Carving Knife 8" 6 Pcs.



FN186 Chef Knife 8" 6 Pcs.

This modern yet efficient pattern features a high quality 18/10 stainless steel handle for those who prefer stainless handles. The blade is made with the highest quality MOV steel offering superior performance and corrosion resistance.





Richardson
Sheffield
Since 1839

ORIGIN

NEW



Origin has a perfect balance for a knife that is ideally suited for any butcher, caterer, even the most demanding one! Origin is associated with quality and reliability. From a paring knife to a Chef's knife and everything in between, Origin has everything you need in one collection.

MOV
steel

ROUND
BACK



EXTRA
SHARP



Max 140 degrees Fahrenheit;
Phosphate free; low salt



FN187 Paring Knife 4" 6 Pcs.



FN188 Boning Knife 5" 6 Pcs.



FN189 Flexible Fillet Knife 11 5/16" 6 Pcs.



FN190 Carving Knife 8" 6 Pcs.

NEW

ORIGIN



Richardson
Sheffield
Since 1839



FN192 Carving Fork 12 7/16" 6 Pcs.



FN193 Santoku 7" 6 Pcs.



FN194 Chef Knife 6" 6 Pcs.



FN195 Chef Knife 8" 6 Pcs.



FN196 Chef Knife 10" 6 Pcs.



FN197 Chef Knife 12" 6 Pcs.



FN198 Sharpener 9.5" 6 Pcs.



FN199 Carving Knife 10" 6 Pcs.



FN200 Ham/Salmon Knife 11" 6 Pcs.





Richardson Sheffield
Since 1839

UNIVERSAL **NEW**



A traditional design made with MOV steel and a high-quality ABS handle is a must have in any professional kitchen. The rounded back of the blade offers optimum comfort during use. A broad range including a sharpener to keep the perfect cutting edge.



ROUND BACK



EXTRA SHARP



Max 140 degrees Fahrenheit;
Phosphate free; low salt



FN201 Boning Knife 5" 6 Pcs.



FN202 Sticking Knife 6.5" 6 Pcs.



FN203 Carving Knife 7" 6 Pcs.



FN204 Flexible Sole Knife 7" 6 Pcs.



UNIVERSAL



Richardson Sheffield
Since 1839



FN206 Butcher Knife 8" 6 Pcs.



FN208 Bread Knife 8" 6 Pcs.



FN207 Butcher Knife w/ Notches 10" 6 Pcs.



FN209 Ham/Salmon 10" 6 Pcs..



FN210 Cleaver 12" 6 Pcs.



FN205 Carving Fork 12 3/4" 6 Pcs.



FN211 Poultry Shears 10" 6 Pcs.



FN212 Sharpener 12" 6 Pcs.



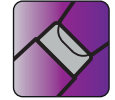
FN213 Genoise Knife 12" 6 Pcs.



FN214 Kebab Knife 16" 6 Pcs.



STEEL

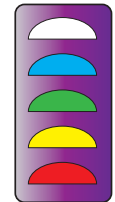


C A P



Max 140 degrees Fahrenheit;
Phosphate free; low salt

HACCP system



Hazard Analysis Critical Control Point (HACCP)

- White: Milk
- Blue: Seafood
- Green: Processed or Cooked Meat
- Yellow: Chicken
- Red: Raw Meat

5 HACCP Inserts, Multiple Colors To Designate Usage & Avoid Cross Contamination

Uses:

- ✓ Smoothing creams, pastry, icing, etc.
- ✓ Lifting and flipping crepes and pancakes
- ✓ Grill, meat cooking , planchas, etc.

Pro Flex Features:

- ✓ Stainless Steel
- ✓ PP Handle



FN215 Triangle Spatula 5" 6 Pcs.



FN217 Wide Angled Spatula 6" 6 Pcs.



FN218 Narrow Angled Spatula 10" 6 Pcs.



FN219 Wide Angled Spatula 11" 6 Pcs.



FN220 Straight Spatula 6" 6 Pcs.



FN221 Straight Spatula 8" 6 Pcs.



FN222 Straight Spatula 10" 6 Pcs.



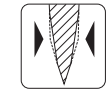
FN223 Straight Spatula 12" 6 Pcs.



FN224 Straight Spatula 14" 6 Pcs.



FN225 Straight Spatula 16" 6 Pcs.



EXTRA SHARP



Max 140 degrees Fahrenheit;
Phosphate free; low salt



SOLD AS SETS OF 2



FN229 Paring Knife 7 7/8" 5 Pcs.



FN228 Tomato Knife 9 1/6" 5 Pcs.



FN227 All Purpose Knife (Grey) 9 1/4" 5 Pcs.



FN226 All Purpose Knife w/ Serration (Green) 9 1/4" 5 Pcs.



The R Cut Collection offers a range of essential small knives in trendy colors and different blade designs. The blades are made of MOV steel.

- ✓ High Quality Stainless Steel
- ✓ Tapered Grinding/ Stone Finishing
- ✓ Dishwasher Safe
- ✓ PP Handle



LIDS SOLD SEPARATELY



Q2984 Lid (4 3/4") 3 Dz. Fits E9159



Q2985 Lid (5 1/2") 3 Dz. Fits E9160
Q2983 Lid (6 5/8") 3 Dz. Fits 10027



E9159 Bowl 4 3/4" (12 Oz.) 3 Dz.



E9160 Bowl 5 1/2" (21 Oz.) 3 Dz.
10027 Bowl 6 5/8" (39 Oz.) 3 Dz.

The Stack Bowl is versatile in size and functional in design. The stacking ledge is optimal for space saving and easy storage for all food prep needs.

The BPA-free lid is an easy answer to keeping your patrons safe and reducing the chance for contamination!

TECHNOLOGY & MATERIAL





French artisanal craftsmanship

Chasseur's history is rooted in the very heart of the Champagne Ardennes region of France, known around the world for its food and wine. CHASSEUR® ("hunter" in French) is known as the Hunter of flavors, gourmet ideas, colors, and trends and is favored by top chefs from around the world.

Manufactured in the Invicta foundry and enameling plants, established in 1924, every product is backed with the "Guaranteed Made in France" promise. Chasseur® controls 100% of the manufacturing process in-house: design department, foundry and surface treatment.

PROUDLY HANDCRAFTED IN THE FRENCH ARDENNES



Chasseur cast iron day-to-day

Enameled cast iron is perfect for grilling, sautéing, roasting and stewing.



At the table, **dishes stay hot for a long time.** The enameled cast iron warms gradually, accumulates heat evenly and retains it for a long time.



Moist and delicious cooking. After the food has been braised, the water vapor from the stew condenses upon contact with the cooler lid and forms droplets. These droplets then proceed to evenly and continuously baste the food thanks to the ridges inside the lid.



ENVIRONMENTALLY FRIENDLY. Enameled cast iron is durable and 100% recyclable. A percentage of each item is made from recycled and recovered cast iron.



Compatible with all heat sources



CHASSEUR®

ROUND & OVAL CASSEROLE **NEW**

NEW

ROUND & OVAL CASSEROLE

CHASSEUR®



FN421
Mini Round Matte Black Casserole (11 7/8 oz.)
3 1/16" (10 cm)
1 Pc.



FN422
Mini Round Ruby Casserole (11 7/8 oz.)
3 1/16" (10 cm)
1 Pc.



FN423
Mini Round Matte Black Casserole (20 1/4 oz.)
4 3/4" (12 cm)
1 Pc.



FN424
Mini Round Ruby Casserole (20 1/4 oz.)
4 3/4" (12 cm)
1 Pc.



FN425
Mini Round Matte Black Casserole (135 oz.)
9 1/2" (24 cm)
1 Pc.



FN426
Mini Round Ruby Casserole (135 oz.)
9 1/2" (24 cm)
1 Pc.



FN427
Mini Round Matte Black Casserole (206 oz.)
11" (28 cm)
1 Pc.



FN428
Mini Round Ruby Casserole (206 oz.)
11" (28 cm)
1 Pc.

Mini cast iron casseroles give single servings a creative presentation- not only as the perfect vessel for any cuisine but also transcends beautifully to the table. The larger sized options are perfect for stews, soups and braised meats.



CHASSEUR®

ROUND & OVAL LOW CASSEROLE

NEW



NEW

ROUND & OVAL LOW CASSEROLE

CHASSEUR®



FN437
Round Serving Matte Black Casserole (57 ⅔ oz.)
9 ½" (24 cm)
1 Pc.



FN438
Round Serving Ruby Casserole (57 ⅔ oz.)
9 ½" (24 cm)
1 Pc.



FN432
Oval Matte Black Casserole (135 ¼ oz.)
10 ⅝" (27 cm)
1 Pc.



FN433
Oval Ruby Casserole (135 ¼ oz.)
10 ⅝" (27 cm)
1 Pc.



FN431
Oval Matte Black Casserole (202 ⅞ oz.)
12 ¼" (31 cm)
1 Pc.



The round and oval low casseroles are the ultimate multi-use pan. The stylish lidded casserole is perfect for creating one dish meals and the perfect vessels for sides such as risotto and roasted vegetables.

CHASSEUR®

ROUND & OVAL DISH

NEW



NEW

ROUND & OVAL DISH

CHASSEUR®



FN417
Round Matte Black Dish
5 7/8" (15 cm)
1 Pc.



FN418
Round Matte Black Dish
7 1/6" (18 cm)
1 Pc.



FN419
Oval Matte Black Dish
7 7/8" (20 cm)
1 Pc.



FN420
Oval Matte Black Dish
10 13/16" (27 1/2 cm)
1 Pc.

Enameled cast iron is perfect for sautéing, roasting and stewing – it warms gradually, heats evenly and retains heat for a long time.





FN429
Rectangular Matte Black Terrine
9" (23 cm)
1 Pc.



FN430
Rectangular Matte Black Terrine
10 3/8" (27 cm)
1 Pc.



FN435
Rectangular Matte Black Baking Dish
8 5/8" (22 1/2 cm)
1 Pc.



FN436
Gratin Matte Black Baking Dish
11 7/8" (29 cm)
1 Pc.



FN434
Gratin Matte Black Baking Dish
6 1/8" (15 1/2 cm)
1 Pc.



The rectangular and gratin dishes make perfect casseroles and lasagnas. This multi-use item can serve as trendy vessels to serve desserts in like creme brulee.

The two terrine sizes are not only essential for slowly cooking patés but make great pans for meatloafs and small casseroles.

SMART CUISINE
250°C/475°F
Oven Glass
Extra Light - Extra Resistant

FROM THE OVEN TO TABLE WITH EASE

Most ovenware products are limited in design, too heavy or too fragile and chip easily. Restaurants need solutions that are practical and aesthetically pleasing.

OUR OVENWARE SOLUTIONS ARE:

- ✓ Lightweight
- ✓ Highly Durable Material
- ✓ Easy to Grip Handles
- ✓ Oven Safe Up to 475° F

Prep, Cook And Serve
Made Easy!



Same key components as Opal with a different tempering process to allow for oven use. Design offers easy to grip handles and deep wells for dishes with sauces. This new collection of oven to tableware couples durability and style.



N3295
Ramekin (9 ¼ oz.)
H: 4 ¾"
1 Dz.



P0310
Crème Brulee Dish (9 ½ oz.)
H: 5 ½"
1 Dz.



P4025
Square Dish (33 ¾ oz.)
L: 8" W: 8" H: 1 ¾"
8 pcs.



P8332
Rectangular Dish (61 oz.)
L: 11 ¾" W: 9" H: 2"
6 pcs.



P0887
Oval Dish (17 oz.)
L: 8 ¼" W: 5 ½" H: 1 ½"
6 pcs.



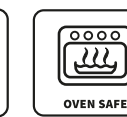
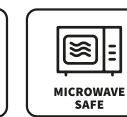
P0886
Oval Dish (30 oz.)
L: 9 ¾" W: 6" H: 2"
6 pcs.



N3567
Oval Dish (44 oz.)
L: 11 ¾" W: 6 ¾" H: 2 ½"
6 pcs.



TECHNOLOGY & MATERIAL



BEFORE USE

- Wash in hot water, rinse and dry thoroughly before first use.
- We recommend pre-seasoning. Even pre-seasoned cast iron can use some extra protection.
- To season your pan, heat it up on the stove top until its hot, then rub a little oil into it and let it cool.
- Clean it after each use.
- Pre-season as needed.

CLEANING & CARE

- Let pans cool before washing in warm water. Soak first in warm water and detergent to remove burnt on food.
- Always use wooden, plastic or silicone utensils, avoid metal.
- Do not tap the edges of the container & never cut food inside the cookware as you risk scratching or damaging the enamel.
- Use non-abrasive nylon scourers.
- Always dry thoroughly before storing.
- Avoid the use of a dishwasher after every use to prolong the longevity of the product.
- Heating in the oven may cause the metal knobs to change color slightly.

LIFETIME WARRANTY*

Chasseur cast iron products are manufactured according to strict quality standards. We give a lifetime warranty to owners of Chasseur cast iron products from the date of purchase.

*Our warranty covers any defects in the manufacturing or quality of the product, provided that it is used in normal domestic conditions and in accordance with the usage and maintenance instructions indicated in the instruction manual and on the website www.chasseur-cooking.com.



CARE AND USE GUIDE

VACUUM INSULATED STAINLESS STEEL CARAFE

GENERAL CARE

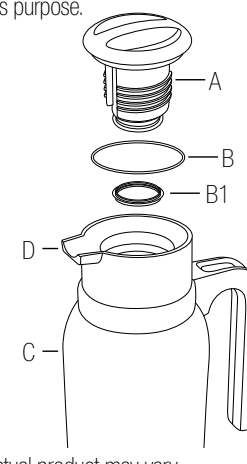
- Before first use, and as soon as possible after each use, wash all parts with warm, soapy water. Rinse all parts thoroughly and allow time to dry. Store with stopper off.
- Contents should not be left in the container for longer than 24 hours. As soon as possible after each and every use, wash all parts with warm, soapy water. Rinse all parts thoroughly with clean water. Allow all parts to dry completely prior to next use or storage.
- DO NOT use abrasive soaps, scouring pads, brushes, or other objects to clean inside of container.
- DO NOT use abrasive cleaners or scrubbers to clean outside of product since they may dull finish.
- This product is top-rack dishwasher safe; however, hand washing is recommended as the dishwasher uses harsher detergents and hot water that may affect the appearance of your product.
- Residual liquids, foods, or other contents may become trapped between product components, such as lid parts, container parts, gaskets (flexible band around lid and/or stopper), or straws (if present in the product). Although this product is top-rack dishwasher safe, hand washing is recommended to ensure that these parts of the product are thoroughly cleaned.
- For maximum thermal efficiency, preheat or pre-chill the product just prior to use. Fill with hot/cold tap water, attach lid, let stand 5 to 10 minutes and empty water. After filling container with contents, re-cover with lid to increase thermal efficiency. Never use a microwave, conventional oven, or other heat source for this purpose.

ASSEMBLY & USE

TWIST-AND-POUR STOPPER (IF PRESENT):

1. Remove stopper (A) by twisting counterclockwise.
2. Remove gasket(s) (B and B1 - if present) from underside of stopper (A).
3. Wash all parts separately, then re-assemble. Ensure gasket(s) (B and B1 - if present) are properly seated to minimize leaking.

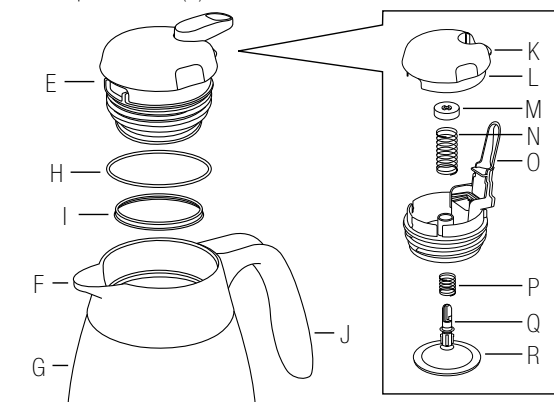
* Image for reference only; actual product may vary

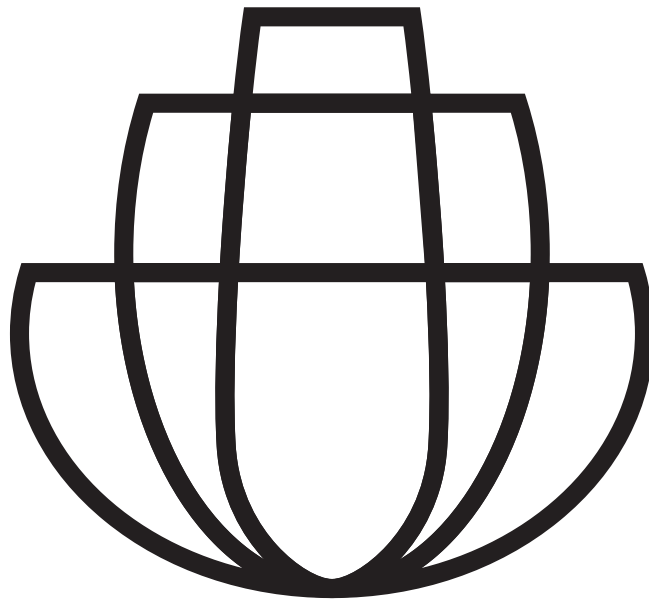


4. Fill container (C) with contents. Do not overfill: Leave space for the stopper (A), to avoid overflow.
5. Replace stopper (A) by twisting clockwise.
6. To pour, twist stopper (A) counterclockwise 1/2 - 1 turn. Orient product so that pour indicator arrow is pointing in-line with spout (D). Proceed to pour. Note: Stopper does not need to be removed completely to pour contents.
7. Re-tighten stopper (A) by twisting clockwise.

PUSH-BUTTON STOPPER (IF PRESENT):

1. Remove stopper (E) by twisting counterclockwise.
2. To disassemble, lift up on stopper-tab (K) of stopper-cover (L) until completely removed.
3. Depress and twist washer (M) clockwise until it aligns with washer-post (Q). Washer-spring (N) will naturally release washer (M).
4. Remove washer-spring (N).
5. Remove valve-plate (R) and valve-spring (P) by pulling downward on base of valve-plate (R).
6. Remove gaskets (H and I).
7. Wash all parts separately, then re-assemble. Ensure gaskets (H and I) are properly seated to minimize leaking.
8. Fill container (G) with contents. Do not overfill: Leave space for the stopper (E), to avoid overflow.
9. Replace stopper (E) by twisting clockwise. Depress the push-button (O) 2 to 3 times to release pressure.
10. Securely grip handle (J) and press push-button (O).
11. Tilt product and pour contents through spout (F).
12. Bring product to an upright position and release push-button (O).





45A Commerce Way Totowa, NJ 07512

Tel – 973.628.0900 Fax – 973.633.5555

cardinalsales@arc-intl.com

www.cardinalfoodservice.com

