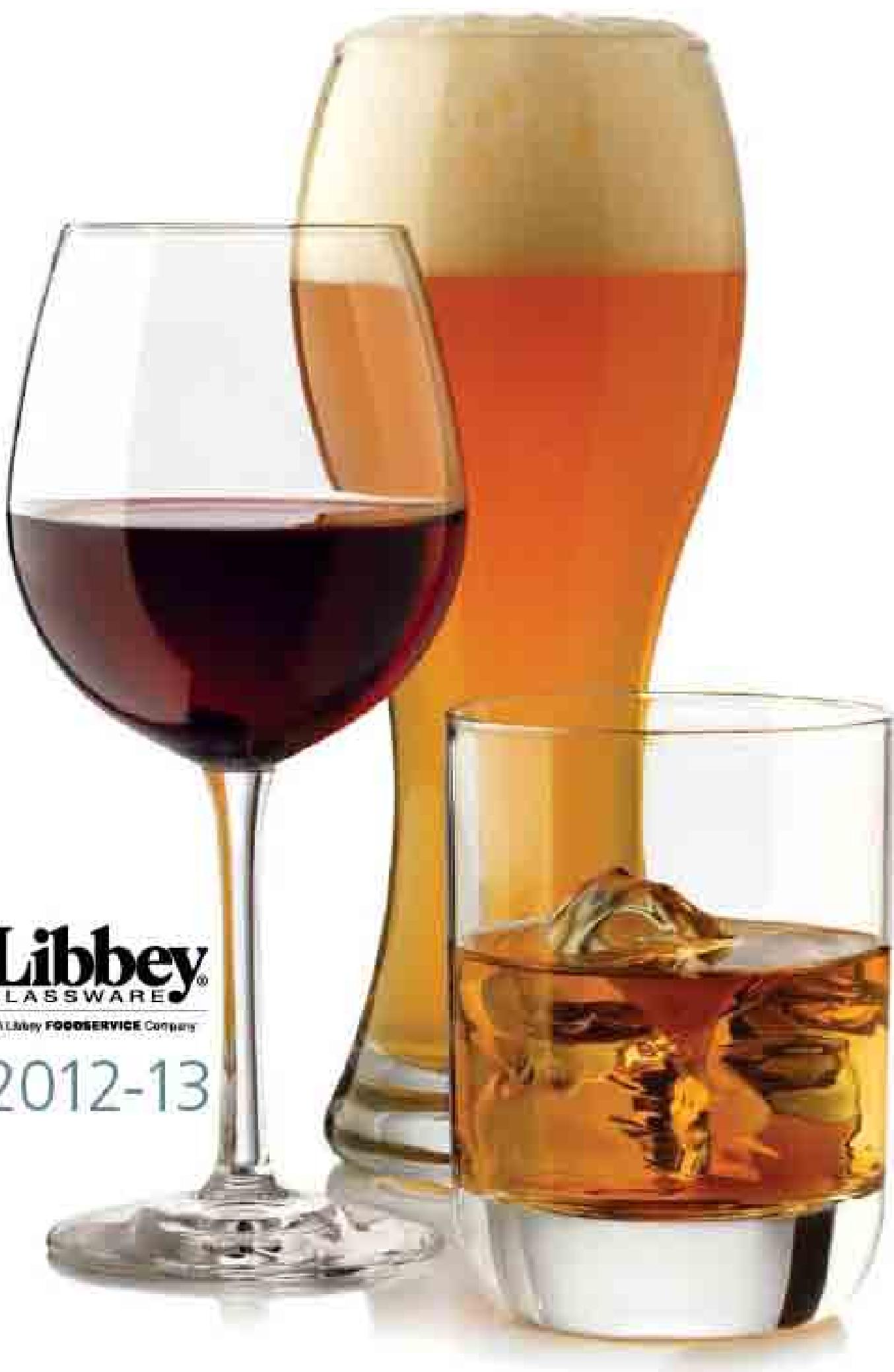


G L A S S W A R E F O R P R O F E S S I O N A L S

**Libbey**  
GLASSWARE

A Libbey FOODSERVICE Company

2012-13



**new ELEGANTÉ**



**Flute**  
No. 1808701  
5¾ oz/18.0 cl/539 ml.  
H10% T2½ B3½ D2½  
2 doz./12/ - 1.21 cu.h.  
SCC 1010474027010



**Flute**  
No. 1808701  
5¾ oz/18.0 cl/539 ml.  
H10% T2½ B3½ D2½  
2 doz./12/ - 1.05 cu.h.  
SCC 0801474312707



**Flute**  
No. 1808701  
5¾ oz/18.0 cl/539 ml.  
H10% T2½ B3½ D2½  
2 doz./12/ - 1.93 cu.h.  
SCC 1010474027117



**new INTENSO**



**Intenso Wine 200**  
No. 10047165  
5¾ oz/18.0 cl/539 ml.  
H10% T2½ B3½ D2½  
2 doz./12/ - 1.40 cu.h.  
SCC 0800474302400



**Intenso Wine 400**  
No. 10047166  
13¾ oz/48.0 cl/1390 ml.  
H10% T2½ B3½ D2½  
2 doz./12/ - 1.80 cu.h.  
SCC 0800474302406



**Intenso Wine 600**  
No. 10047167  
18¾ oz/65.0 cl/1990 ml.  
H10% T2½ B3½ D2½  
2 doz./12/ - 1.93 cu.h.  
SCC 0800474302442



**Intenso 74**  
No. 1004501  
25 oz/74.0 cl/2140 ml.  
H10% T2½ B3½ D2½  
1 doz./12/ - 1.41 cu.h.  
SCC 0800474302448



**Intenso Flute**  
No. 1004401  
5¾ oz/18.0 cl/539 ml.  
H10% T2½ B3½ D2½  
2 doz./12/ - 1.32 cu.h.  
SCC 0800474302424

## PALACE



- Wine color efficiency 100%
- Olfactory perception 100%
- Taste balance 100%
- Titanium reinforced stems



**White Wine**  
No. #0224/06      
11 oz./32.5 cl/325 ml.  
H7½ T2½ B3 D3  
2 doz./11# - 1.23 cu.ft.  
SCC #0004743021013



**Red Wine**  
No. #0230/06      
12½ oz./36.5 cl/365 ml.  
H7½ T2½ B3 D3 D3½  
2 doz./11# - 1.34 cu.ft.  
SCC #0004743012001



**White Wine**  
No. #0461/06      
16¼ oz./48.0 cl/480 ml.  
H9¾ T2¾ B3¾ D3½  
2 doz./15# - 1.90 cu.ft.  
SCC #0004743012751



**Grand Vini**  
No. #0221/01      
19¼ oz./57.0 cl/570 ml.  
H8¾ T2¾ B3¾ D3¾  
2 doz./11# - 2.15 cu.ft.  
SCC #0004743021003



**Ruix**  
No. #0233/06      
8 oz./23.5 cl/235 ml.  
H8¼ T1½ B3 D2½  
2 doz./11# - 1.60 cu.ft.  
SCC #00047430121027



**Water**  
No. #0462/06      
14¾ oz./42.0 cl/420 ml.  
H6½ T2½ B3¾ D3¾  
2 doz./13# - 1.45 cu.ft.  
SCC #0004743012769





- Wine color efficiency 100%
- Olfactory perception 100%

- Taste balance 100%
- Titanium reinforced stems

<b>White Wine</b> No. 1041002 11 3/4 oz./34.8 cl./348 ml. H8% T2% B3% D3% 2 doz./1/4# - 1.51 cu.ft. SCC 08004743027333	<b>Red Wine</b> No. 1041012 15 1/4 oz./45.1 cl./451 ml. H8% T2% B3% D3% 2 doz./1/4# - 1.93 cu.ft. SCC 08004743027344	<b>Gourmet Wine</b> No. 1041102 16 1/4 oz./54.7 cl./547 ml. H9% T3% B3% D3% 1 doz./1/4# - 1.17 cu.ft. SCC 08004743027357	<b>Sparkling</b> No. 1041202 6 1/4 oz./20.0 cl./200 ml. H8% T2% B2% D2% 2 doz./1/4# - 1.15 cu.ft. SCC 08004743027364

<b>Riesling/Traubel</b> No. 0874007 15 oz./44.0 cl./440 ml. H8% T2% B3% D3% 2 doz./1/4# - 1.77 cu.ft. SCC 0800474311662	<b>Cabernet/Merlot</b> No. 0874107 23 3/4 oz./70.0 cl./700 ml. H9% T2% B3% D4% 1 doz./1/4# - 1.31 cu.ft. SCC 08004743116721	<b>Champagne</b> No. 0874007 9 1/4 oz./27.0 cl./270 ml. H10 T2 B3 D3 1 doz./1/4# - .91 cu.ft. SCC 080047431168213

## ATELIER (continued)



<b>Stieglz</b> No. 1048302	<b>Old Fashioned</b> No. 10404702	<b>DOF</b> No. 10486702	<b>Beverage</b> No. 10405702	<b>Cordier</b> No. 1040702	
2 1/2 oz./7.40 cl./74 ml. R25% T14% B15% D2 2 doz./6# - 29 cu.ft. SCC 08004743027440	1 1/2 oz./34.0 cl./340 ml. H41% T25% B2 D35% 2 doz./19# - 31 cu.ft. SCC 08004743027456	1 3/4 oz./44.4 cl./444 ml. H41% T25% B2 D35% 2 doz./20# - 1.13 cu.ft. SCC 08004743027471	1 3/4 oz./40.7 cl./407 ml. H5% T25% B2 D3% 2 doz./19# - 1.04 cu.ft. SCC 08004743027463	1 7/8 oz./51.0 cl./510 ml. H5% T25% B2 D3% 2 doz./22# - 1.29 cu.ft. SCC 08004743027487	

<b>Cocktail</b> No. 0175007	<b>Chardonnay</b> No. 0174707	<b>Pinot Noir</b> No. 1074507	<b>Barolo/Shiraz</b> No. 1074407	
10 1/4 oz./30.0 cl./300 ml. H6% T4% B3% D4% 1 doz./6# - 1.12 cu.ft. SCC 08004743018690	2 3/4 oz./70.0 cl./700 ml. H8% T24% B3% D4% 1 doz./6# - 1.43 cu.ft. SCC 08004743016600	2 1/2 oz./62.0 cl./620 ml. H8% T24% B2% D4% 1 doz./7# - 1.24 cu.ft. SCC 08004743019176	2 7 oz./90.0 cl./900 ml. H9% T24% B3% D4% 1 doz./8# - 1.09 cu.ft. SCC 08004743018708	

## MICHELANGELO



**Liqueur**  
No. C183ZX  
2 1/4 oz./7.0 cl./70 ml.  
H7 1/2 T1 1/2 B2 02  
2 doz./7# • .53 cu.ft.  
SCC 08004743111458

**Wine**  
No. C180ZX  
8 oz./23.5 cl./250 ml.  
H7 1/2 T2 1/2 B2 02 1/4  
2 doz./M1# • 1.24 cu.ft.  
SCC 08004743085148

**All Purpose Goblet**  
No. C171ZX  
11 1/2 oz./34.0 cl./340 ml.  
H7 1/2 T3 62 1/4 B3 1/4  
2 doz./M3# • 1.46 cu.ft.  
SCC 08004743085148

**All Purpose Goblet**  
No. C177ZX  
11 1/2 oz./34.0 cl./340 ml.  
H7 1/2 T3 62 1/4 B3 1/4  
2 doz./M4# • 1.70 cu.ft.  
SCC 08004743085148



**All Purpose Burgunder**  
No. C180ZX  
13 1/2 oz./40.0 cl./400 ml.  
H7 1/2 T3 1/2 B3 D3 1/4  
1 doz./B# • 1.09 cu.ft.  
SCC 08004743127614

**Burgunder**  
No. C343ZX  
17 oz./50.0 cl./500 ml.  
H7 1/2 T3 1/2 B2 1/4 D4  
2 doz./M6# • 2.38 cu.ft.  
SCC 08004743120723

**All Purpose**  
No. C322ZX  
12 1/2 oz./37.0 cl./370 ml.  
H7 1/2 T2 1/2 B3 D3  
2 doz./M2# • 1.20 cu.ft.  
SCC 08004743025711

**All Purpose Goblet**  
No. C182ZX  
19 1/2 oz./57.5 cl./575 ml.  
H7 1/2 T2 1/2 B3 D3 1/4  
2 doz./M8# • 1.73 cu.ft.  
SCC 08004743012033



**Flute**  
No. C142ZX  
8 1/2 oz./25.0 cl./250 ml.  
H6 1/2 T2 1/2 B2 1/2 D2 1/2  
2 doz./S# • 1.06 cu.ft.  
SCC 08004743001647

**Napoleon Brandy**  
No. C402ZX  
13 1/2 oz./39.5 cl./395 ml.  
H6 1/2 T2 1/2 B3 D3 1/4  
2 doz./H# • 1.52 cu.ft.  
SCC 08004743002674

**Martini**  
No. C211ZX  
7 1/4 oz./21.5 cl./215 ml.  
H6 1/2 T4 1/4 B2 1/4 D4 1/4  
2 doz./H# • 2.08 cu.ft.  
SCC 08004743001445

**Martini**  
No. C280ZX  
8 1/4 oz./26.0 cl./260 ml.  
H7 1/2 T4 B2 D4  
2 doz./H# • 2.20 cu.ft.  
SCC 08004743016171

## MICHELANGELO (continued)



**Rocks/Juice**  
No. PM521ZX  
9 oz./26.4 cl./265 ml.  
H47/4 T24 B24 D23  
2 doz./15# - .57 cu.ft.  
SCC #800474301058



**Double Old Fashioned**  
No. PM515ZX  
114 oz./34.5 cl./345 ml.  
H44/4 T3 B24 D23  
2 doz./17# - .88 cu.ft.  
SCC #8004743006817



**Hi-Ball**  
No. PM522ZX  
105 oz./31.0 cl./435 ml.  
H51/4 T25 B17 D23  
2 doz./17# - .74 cu.ft.  
SCC #8004743006018



**Beverage**  
No. PM514ZX  
144 oz./43.3 cl./435 ml.  
H51/4 T25 B24 D23  
2 doz./20# - 1.02 cu.ft.  
SCC #8004743006214



**Beverage**  
No. PM514ZX  
20 oz./59.1 cl./591 ml.  
H71/4 T24 B24 D23  
2 doz./30# - 1.49 cu.ft.  
SCC #8004743020747

## RIGOLETTO



**Wine**  
No. C143ZX  
9 1/4 oz./27.5 cl./275 ml.  
H81/4 T23 B3 D23  
2 doz./11# - 1.48 cu.ft.  
SCC #800474300015



**All Purpose**  
No. C144ZX  
13 1/4 oz./39.0 cl./390 ml.  
H81/4 T3 B3 D24  
2 doz./14# - 1.84 cu.ft.  
SCC #8004743001077



**All Purpose Wine**  
No. C152ZX  
17 1/4 oz./52.0 cl./520 ml.  
H81/4 T3 B3 D24  
2 doz./17# - 2.51 cu.ft.  
SCC #8004743003214



**Martini**  
No. C166ZX  
9 1/4 oz./29.0 cl./290 ml.  
H7 1/4 T4 1/4 B3 D4 1/4  
16 pc./9# - 1.34 cu.ft.  
SCC #8004743000341



**Flute**  
No. C145ZX  
8 1/4 oz./23.0 cl./230 ml.  
H9 1/4 T24 B24 D24  
2 doz./11# - 1.41 cu.ft.  
SCC #8004743000030

## ACCADEMIA DEL VINO



**Bordeaux**  
No. C243ZX  
16 1/4 oz./48.0 cl./480 ml.  
H7 1/4 T24 B3 D24  
2 doz./13# - 1.73 cu.ft.  
SCC #8004743012827



**Champagne**  
No. C226ZX  
9 1/4 oz./26.5 cl./265 ml.  
H9 1/4 T24 B24 D24  
2 doz./14# - 1.28 cu.ft.  
SCC #8004743012261



## DECANTERS

## D.O.C.

## VAN GOGH

\*Capacity measured at shoulder

\*Capacité mesurée à l'épaule

\*Capacidad medida al hombro



**Doupling**  
No. PM714ZX  
10½ oz./30.0 cl./300 ml.  
H3½ T1½ B2½ D3½  
1 doz./7# - .50 cu.ft.  
SCC 08004743017439

**Quartino**  
No. PM616ZX  
10½ oz./30.0 cl./300 ml.  
H7 T2½ B2 D2½  
1 doz./7# - .39 cu.ft.  
SCC 08004743017051



**Wine**  
No. C81  
7 ½ oz./21.5 cl./215 ml.  
H3½ T1½ B2½ D2½  
2 doz./18# - .36 cu.ft.  
SCC 08004743010114



**Pilsner**  
No. C260ZX  
15½ oz./450 cl./450 ml.  
H3½ T2½ B2½ D2½  
2 doz./18# - 1.49 cu.ft.  
SCC 08004743014176



## STRAUSS



**Liqueur**  
No. PM232ZX  
2 oz./6.0 cl./60 ml.  
H2½ T1½ B1½ D1½  
4 doz./13# - .38 cu.ft.  
SCC 08004743021008



**Rocks**  
No. PM228ZX  
8 oz./24.0 cl./240 ml.  
H3½ T2½ B2½ D2½  
2 doz./18# - .50 cu.ft.  
SCC 0800474302173



**Rocks**  
No. PM227ZX  
9½ oz./28.5 cl./285 ml.  
H3½ T2½ B2½ D2½  
4 doz./37# - 1.20 cu.ft.  
SCC 08004743012026



**Double Old Fashioned**  
No. PM300ZX  
11½ oz./33.0 cl./300 ml.  
H4 T3½ B2½ D3½  
2 doz./23# - .84 cu.ft.  
SCC 08004743010133



**Hi-Ball**  
No. PM224ZX  
9 oz./26.5 cl./265 ml.  
H3½ T2½ B2 D2½  
4 doz./26# - 1.03 cu.ft.  
SCC 0800474302064



**Beverage**  
No. PM233ZX  
13½ oz./39.0 cl./390 ml.  
H6 T2½ B2½ D2½  
2 doz./21# - .74 cu.ft.  
SCC 08004743021014

GLASSWARE FOR PROFESSIONALS



The right glass for the restaurateur.

EXPERIENCE  
PREMIUM WINE SERVICE  
TO ITS FULLEST.

Wine Master by Libbey.  
The right combination  
of beauty, durability,  
and value for your  
premium wine service.

**Libbey®**  
FOODSERVICE



**Wine**  
No. 7030SR  
9½ oz./27.1 cl./251 ml.  
H7½ T2½ B2½ D3½  
1 doz./5# - .51 cu.ft.  
SCC 438732

**Wine**  
No. 7031SR  
10½ oz./30.3 cl./291 ml.  
H7½ T2½ B2½ D3½  
1 doz./5# - .59 cu.ft.  
SCC 437088

**Wine**  
No. 7035SR  
12½ oz./37.0 cl./370 ml.  
H8 T2½ B3½ D3½  
1 doz./5# - .74 cu.ft.  
SCC 425355

**Wine**  
No. 7037SR  
16 oz./47.3 cl./473 ml.  
H8½ T2½ B3½ D3½  
1 doz./5# - .89 cu.ft.  
SCC 425370

**Wine**  
No. 7038SR  
19¼ oz./59.2 cl./592 ml.  
H9 T2½ B3½ D3½  
1 doz./5# - 1.01 cu.ft.  
SCC 424471



**Red Wine**  
No. 7024SR  
12 oz./35.5 cl./355 ml.  
H7½ T2½ B2½ D3½  
1 doz./5# - .74 cu.ft.  
SCC 437018

**Balloon**  
No. 7022SR  
16 oz./47.2 cl./472 ml.  
H8 T2½ B3½ D3½  
1 doz./5# - 1.03 cu.ft.  
SCC 401248

**Red Wine**  
No. 7033SR  
19½ oz./59.2 cl./592 ml.  
H8½ T2½ B3½ D4½  
1 doz./5# - 1.19 cu.ft.  
SCC 430712



**Goblet**  
No. 8013SR  
16 oz./47.3 cl./473 ml.  
H6¾ T2¾ B3½ D3½  
2 doz./M3# - 1.32 cu.ft.  
SCC 321887

**Rose**  
No. 7510SR  
9 oz./27.1 cl./27 ml.  
H8½ T2½ B3½ D3½  
1 doz./5# - .92 cu.ft.  
SCC 437145

## BRIOSA (continued)



<b>Wine</b> No. 7516SR 12 oz./35.5 cl./355 ml. H8½ T2¾ B3¼ D3½ 1 doz./6 fl. - .29 cu.ft. SCC 400230	<b>New Wine</b> No. 7503SP 17 oz./50.3 cl./503 ml. H9¾ T2¾ B3¼ D3½ 1 doz./6 fl. - 1.00 cu.ft. SCC 444554	<b>Wine</b> No. 7520SR 18 oz./53.2 cl./532 ml. H9¾ T2¾ B3¼ D3½ 1 doz./6 fl. - .98 cu.ft. SCC 400246	<b>Wine</b> No. 7521SR 22 oz./65.1 cl./651 ml. H9¾ T2¾ B3¼ D3½ 1 doz./6 fl. - 1.09 cu.ft. SCC 400233	<b>Tall Wine</b> No. 7510SR 16 oz./47.3 cl./473 ml. H9¾ T2¾ B3¼ D3½ 1 doz./6 fl. - .92 cu.ft. SCC 316330	<b>Grand Wine</b> No. 7525SR 19¾ oz./55.5 cl./555 ml. H9¾ T2¾ B3¼ D3½ 1 doz./6 fl. - 1.07 cu.ft. SCC 300207

**Tips for enjoying wine to its fullest—**

Wine is savored with all three senses – the eyes, the nose, and the palate.

- The eyes take in clarity, color, and consistency.
- The nose appreciates the intensity or delicacy of the bouquet.
- The palate interprets the harmony of taste, texture, and bouquet so that all of the components of a wine's character can be savored.

**Important serving reminders—**

- When serving wine, always hold the glass by its stem. Touching the bowl can affect the look and taste of fine wines.
- For perfect tasting, the glass should be one-third full.
- For sparkling wines or champagne, the glass should be two-thirds full.

**Important reminder—**

Always wash stemware well with soap and water and rinse thoroughly.

Any residue on the glass can detract from the taste and experience of wine or spirits.



# Libbey®

## Sustainability Initiatives



Sustainability to Libbey means creating a better quality of life for all people now as well as for generations to come, all while using the planet's resources at a rate at which nature is able to replenish them. Our interpretation of Sustainability means prosperity, fairness, and a healthy environment are all interrelated. Each of these elements can only sustain its existence indefinitely when the others are in balance. We are striving to achieve this balance while maintaining and improving upon high environmental, financial, and social standards. It is through this focus on people, profit, and the planet (the triple bottom line) that we intend to create value for our communities, employees, suppliers, customers, and investors, both now and in the future.



For more information please go to <http://sustainability.libbey.com/>

### The Libbey Foodservice family of distinctive products covers your entire table!

Libbey Foodservice sets the standard in the foodservice industry. The company's extensive manufacturing, sales and distribution networks are among the largest in the foodservice supply industry and are a source of competitive advantage by providing comprehensive product offerings and outstanding service to its customers.

**Libbey®**  
GLASSWARE



**Syracuse®**  
CHINA



**WORLD®**  
TABLEWARE



Libbey® Glassware is the cornerstone of Libbey's rich history and the core of its business. Libbey revolutionized glassmaking, and today Libbey's glass customers have come to expect quality, innovative products that are responsive to trends and customer needs. Libbey glassware is unsurpassed in quality, value, design and length of line. Libbey Foodservice also holds a distribution agreement with Luigi Bormioli, a premier manufacturer of fine Italian stemware and barware.

Syracuse® China brings style, quality, durability and value to your table! We understand that you invest in Syracuse China as an investment in your bottom line. That's why we build products that can have multiple uses, promote portion control, are efficient to store, and have a Lifetime No-Chip Warranty to back it up. And our exceptional designs put you in the spotlight as well as your cuisine!

World® Tableware is the leading provider of the most distinctive metalware and ceramic dinnerware products in the foodservice industry. Its award winning flatware lines include silverplate, 18/8 and 18/0 stainless steel. Brandware flatware offers patterns designed specifically for the value conscious establishment. Steak knives, serving pieces, trays and accessories complete the line. The ceramic dinnerware collection includes classic undecorated patterns, colored glazes, tasteful decorations, overware, and more!

BRISTOL VALLEY 

  
The right glass from Libbey Glassware


**Chalice Wine**  
No. 8515SR  
9½ oz./23.1 cl./231 ml.  
H6% T2½ B2½ D3½  
2 doz./12 - 1.06 cu.ft.  
SCC 486443



**Chalice Wine**  
No. 8572SR  
12½ oz./37.0 cl./370 ml.  
H7½ T3½ B3½ D3½  
2 doz./12 - 1.02 cu.ft.  
SCC 402227



**Round Wine**  
No. 8515SR  
13½ oz./39.9 cl./399 ml.  
H6½ T3½ B3½ D3½  
2 doz./12 - 1.06 cu.ft.  
SCC 448166



**White Wine**  
No. 8564SR  
8½ oz./23.1 cl./231 ml.  
H6½ T2½ B2½ D2½  
2 doz./12 - .97 cu.ft.  
SCC 457224



**White Wine**  
No. 8573SR  
13 oz./38.5 cl./385 ml.  
H7½ T2½ B3½ D3½  
2 doz./12 - 1.48 cu.ft.  
SCC 457229



**Sherry**  
No. 8516SR  
2½ oz./71.1 cl./711 ml.  
H9½ T1½ B2½ D2½  
2 doz./7 - .59 cu.ft.  
SCC 410702



**Roly**  
No. 1513SR  
6 oz./17.7 cl./177 ml.  
H7½ T1½ B2½ D2½  
2 doz./10 - 1.08 cu.ft.  
SCC 457287

Bristol Valley utilizes Libbey's Sheer Rim (D.T.E.). With a leadless edge, Sheer Rim (D.T.E.) offers elegance and durability for those restaurateurs who wish to upgrade their glassware.



**Goblet**  
No. 8556SR  
12 oz./33.5 cl./335 ml.  
H6½ T3½ B2½ D2½  
2 doz./12 - 1.01 cu.ft.  
SCC 457250



**Red Tea**  
No. 1513SR  
16 oz./47.3 cl./473 ml.  
H6½ T2½ B3½ D3½  
2 doz./7 - 1.32 cu.ft.  
SCC 321367



**Cocktail**  
No. 8555SR  
7½ oz./22.2 cl./222 ml.  
H6½ T4½ B3½ D4½  
2 doz./14 - 1.74 cu.ft.  
SCC 406013



G L A S S W A R E   F O R   P R O F E S S I O N A L S

# STEMWARE





**Wine**  
No. 7530    
16 oz./47.4 cl./500 ml.  
H7% T2% B2% D3%  
1 doz./dz. - .51 ea./ft.  
SCC 423480



**Wine**  
No. 7531    
10½ oz./30.5 cl./305 ml.  
H7% T2% B2% D3%  
1 doz./dz. - .62 ea./ft.  
SCC 424421



**Wine**  
No. 7532    
12½ oz./37.0 cl./370 ml.  
H8 T2% B2% D3%  
1 doz./dz. - .67 ea./ft.  
SCC 425348



**Wine**  
No. 7523    
16 oz./47.4 cl./504 ml.  
H8% T2% B3 D3%  
1 doz./dz. - .69 ea./ft.  
SCC 425262



**Wine w/Vine deco**  
No. 7523-13sBM    
16 oz./47.4 cl./504 ml.  
H8% T2% B3 D3%  
1 doz./dz. - .69 ea./ft.  
SCC 429264



**Wine**  
No. 7534    
19¾ oz./59.2 cl./592 ml.  
H9 T2% B3½ D3%  
1 doz./dz. - 1.01 ea./ft.  
SCC 424334



**Red Wine**  
No. 7524    
12 oz./35.5 cl./355 ml.  
H7½ T2½ B2½ D3½  
1 doz./dz. - .74 ea./ft.  
SCC 437001



**Balloons**  
No. 7522    
19 oz./53.2 cl./532 ml.  
H8 T2½ B3½ D3½  
1 doz./dz. - 1.03 ea./ft.  
SCC 40894



**Red Wine**  
No. 7525    
19¾ oz./59.2 cl./592 ml.  
H8½ T2½ B3½ D4½  
1 doz./dz. - 1.16 ea./ft.  
SCC 434625



VINA™ (continued) LIBBEY FINEDGE®

The Right Glass for the Restaurateur™



**Balloon**  
No. 7503  
12½ oz./36.9 cl./399 ml.  
H9¾ T2¼ B3¼ D9¾  
1 doz./12# - .86 cu.ft.  
SCC 071484



**Balloon**  
No. 7510  
15 oz./47.3 cl./473 ml.  
H9¾ T2¼ B3¼ D9¾  
1 doz./12# - 1.00 cu.ft.  
SCC 071486



**Balloon**  
No. 7515  
15½ oz./44.0 cl./440 ml.  
H9¾ T2¼ B3¼ D9¾  
1 doz./12# - 1.21 cu.ft.  
SCC 072188



**Wine**  
No. 7510  
12 oz./35.5 cl./355 ml.  
H8½ T2¼ B3¼ D9¾  
1 doz./12# - .68 cu.ft.  
SCC 410178



**Wine**  
No. 7521  
18 oz./53.2 cl./532 ml.  
H8½ T2¼ B3¼ D9¾  
1 doz./12# - .93 cu.ft.  
SCC 410817



**Wine**  
No. 7521  
22 oz./63.1 cl./631 ml.  
H8¾ T2¼ B3¼ D9¾  
1 doz./12# - 1.09 cu.ft.  
SCC 410847



*Control Pour...Manage Costs...and Increase Profits with*  
***Libbey Wine by the Glass!***

Libbey's attractive pour lines make controlling pour amounts simple and easy for the server, attractive on the table or bar, and create a higher perceived value for your wine by the glass presentations.

*Wine by the glass allows for:*

- Upscale presentations of both house wines and premium wines
- Micro-tastings of premium wines without the commitment to a bottle purchase

**OR**

- Customize! Select the Libbey stem that best fits your operation and decorate with our portion control icon or use your own logo! We'll help you create it.



**Tall Wine**  
No. 7502  
12 oz./35.5 cl./355 ml.  
H9½ T2¾ B3¾ D9¾  
1 doz./12# - .77 cu.ft.  
SCC 060101



**Tall Wine**  
No. 7517  
10½ oz./30.3 cl./303 ml.  
H8½ T2¼ B3¾ D9¾  
1 doz./12# - .65 cu.ft.  
SCC 367188



**Tall Wine**  
No. 7510  
15 oz./47.3 cl./473 ml.  
H9½ T2¾ B3¾ D9¾  
1 doz./12# - .92 cu.ft.  
SCC 484378



**Tall Wine**  
No. 7504  
19½ oz./54.7 cl./547 ml.  
H9½ T2¾ B3¾ D9¾  
1 doz./12# - 1.01 cu.ft.  
SCC 071217



**Tall**  
No. 7500  
6 oz./17.7 cl./177 ml.  
H9½ T2¾ B3¾ D9¾  
1 doz./12# - .81 cu.ft.  
SCC 070310



**Trumpet Flute**  
No. 7552  
6½ oz./19.2 cl./192 ml.  
H9¾ T2¾ B3¾ D9¾  
1 doz./12# - .87 cu.ft.  
SCC 324380



## VINA™ (continued) FINEDGE®



**Diamond Balloon**  
No. 7515   
18½ oz./54.0 cl./540 ml.  
H3½ T2¼ B3¼ D4  
1 doz./# - 1.13 cu.ft.  
SCC 362461



**Diamond Tall Wine**  
No. 7516   
12½ oz./37.0 cl./370 ml.  
H8¾ T2¼ B3¼ D3¼  
1 doz./# - .31 cu.ft.  
SCC 362476



**Goblet**  
No. 7513   
16 oz./47.3 cl./473 ml.  
H6¾ T2¼ B3¼ D3¼  
1 doz./# - .57 cu.ft.  
SCC 321237



**Wine Taster**  
No. 8500   
5½ oz./20.0 cl./200 ml.  
H6 T2¼ B2¾ D2¾  
2 doz./10# - .35 cu.ft.  
SCC 074126



**Wine Taster**  
No. 8501   
10½ oz./31.1 cl./311 ml.  
H6¾ T2¼ B2¾ D2¾  
2 doz./10# - .99 cu.ft.  
SCC 372420



**Wine Taster**  
No. 8502   
12½ oz./37.7 cl./377 ml.  
H7¾ T2¾ B3¾ D2¾  
2 doz./10# - 1.44 cu.ft.  
SCC 074110



**Wine Taster**  
No. 7500   
12½ oz./37.7 cl./377 ml.  
H8¾ T2½ B3¼ D2¾  
1 doz./# - .79 cu.ft.  
SCC 1B4384

VINA™  
DECANTER

**Martini**  
No. 7512   
9 oz./26.7 cl./267 ml.  
H5¾ T4¼ B3¼ D4¾  
1 doz./# - 1.42 cu.ft.  
SCC 308261



**Martini**  
No. 7511   
10 oz./29.6 cl./296 ml.  
H7¼ T4¾ B3¾ D4¾  
1 doz./# - 1.38 cu.ft.  
SCC 376610



**Martini**  
No. 7507   
12 oz./35.5 cl./355 ml.  
H7¾ T4¾ B3¾ D4¾  
1 doz./# - 1.30 cu.ft.  
SCC 084347



**Vina Decanter**  
No. 0645831A   
80 oz./1.7 L  
H10¾ T3¾ B3¾ D7¾  
2 doz./# - 1.01 cu.ft.  
SCC 219432

## ENDURA



**Wine**  
No. 201405  
7 1/4 oz./23.0 cl./230 ml.  
H7 1/4 T2 1/4 B3 1/4 D3 1/4  
1 doz./5# - .49 cu.ft.  
SCC 07106421150



**Wine**  
No. 201406  
5 1/4 oz./19.0 cl./190 ml.  
H7 1/4 T2 1/4 B3 1/4 D3 1/4  
1 doz./5# - .49 cu.ft.  
SCC 071064201406



**Wine**  
No. 201407  
11 1/4 oz./33.0 cl./330 ml.  
H7 1/4 T2 1/4 B3 1/4 D3 1/4  
1 doz./5# - .57 cu.ft.  
SCC 071064201407



**Wine**  
No. 201408  
15 1/4 oz./45.0 cl./450 ml.  
H8 1/4 T2 1/4 B3 1/4 D3 1/4  
1 doz./7# - .71 cu.ft.  
SCC 071064201408



**Wine**  
No. 201409  
13 1/4 oz./44.5 cl./445 ml.  
H8 1/4 T2 1/4 B3 1/4 D3 1/4  
1 doz./7# - .62 cu.ft.  
SCC 071064201409



**Champagne**  
No. 201703  
7 oz./20.5 cl./205 ml.  
H9 T2 B2 1/4 D2 1/4  
1 doz./5# - .49 cu.ft.  
SCC 071064201703

## ALLURE



**Wine**  
No. 0103RL  
11 oz./32.0 cl./320 ml.  
H7 1/4 T2 1/4 B2 1/4 D3 1/4  
1 doz./5# - .63 cu.ft.  
SCC 3261042



**Wine**  
No. 0114RL  
13 1/4 oz./41.0 cl./410 ml.  
H8 1/4 T2 1/4 B2 1/4 D3 1/4  
1 doz./5# - .73 cu.ft.  
SCC 3261030



**Wine, Water**  
No. 0105RL  
18 oz./53.0 cl./530 ml.  
H8 1/4 T2 1/4 B3 1/4 D3 1/4  
1 doz./5# - .91 cu.ft.  
SCC 3261024



**Wine**  
No. 0113BL  
19 oz./56.2 cl./562 ml.  
H10 T2 1/4 B3 1/4 D3 1/4  
1 doz./5# - 1.08 cu.ft.  
SCC 3261074



## XXL



**Wine**  
No. 0401BL  
24 1/4 oz./72.0 cl./720 ml.  
H8 1/4 T2 1/4 B3 1/4 D4 1/4  
1 doz./5# - 1.32 cu.ft.  
SCC 327101



**Wine**  
No. 0403BL  
20 1/4 oz./61.0 cl./610 ml.  
H8 1/4 T2 1/4 B3 1/4 D3 1/4  
1 doz./5# - 1.08 cu.ft.  
SCC 327103



**Wine**  
No. 0404BL  
8 1/4 oz./25.1 cl./251 ml.  
H8 1/4 T2 1/4 B2 1/4 D2 1/4  
2 doz./12# - 1.08 cu.ft.  
SCC 068422

## SPECTRA



H=Height, T=Top Diameter, B=Bottom Diameter, D=Maximum Diameter (see pages 106-108; visit pages 106-108; ve las páginas 106-108)

## STEMLESS



**Stemless Martini**  
No. 224 ●  
13½ oz./39.9 cl./399 ml.  
H3½ T4½ B1½ D4½  
1 doz./12 - .20 cu.ft.  
SCC 201435



**Stemless Red Wine**  
No. 222 ●  
16¼ oz./48.5 cl./486 ml.  
H3¾ T5½ B1¾ D3¾  
1 doz./12 - .32 cu.ft.  
SCC 287472



**Stemless White Wine**  
No. 217 ●  
11¼ oz./34.8 cl./349 ml.  
H4 T2½ B1½ D3½  
1 doz./12 - .39 cu.ft.  
SCC 208102



**Stemless White Wine**  
No. 221 ●  
17 oz./50.2 cl./503 ml.  
H4½ T2¾ B2 D3½  
1 doz./12 - .52 cu.ft.  
SCC 217466



**Stemless Ruta**  
No. 228 ●  
9½ oz./26.1 cl./261 ml.  
H5¼ T1¾ B1½ D2½  
1 doz./12 - .28 cu.ft.  
SCC 201509

## NAPA COUNTRY



**Tall Wine**  
No. 8766 ●  
6½ oz./19.2 cl./192 ml.  
H6½ T2½ B2½ D2½  
3 doz./12 - 1.29 cu.ft.  
SCC 000621



**White Wine**  
No. 8764 ●  
7¼ oz./22.9 cl./229 ml.  
H6¼ T2¾ B2¾ D2¾  
3 doz./12 - 1.49 cu.ft.  
SCC 000630



**Goblet**  
No. 8756 ●  
10¼ oz./30.3 cl./303 ml.  
H7½ T2½ B2½ D3  
3 doz./12 - 1.91 cu.ft.  
SCC 000650



**White Wine**  
No. 8718 ●  
16 oz./47.3 cl./473 ml.  
H8½ T3 B3½ D3½  
1 doz./12 - .92 cu.ft.  
SCC 400667



**Red Wine**  
No. 8772 ●  
18 oz./53.2 cl./532 ml.  
H7¾ T3½ B3½ D4½  
1 doz./12 - 1.12 cu.ft.  
SCC 400650



**Iced Tea**  
No. 8716 ●  
16¼ oz./48.1 cl./481 ml.  
H7½ B2½ D2½  
3 doz./12 - 2.18 cu.ft.  
SCC 520244



**Rata**  
No. 8705 ●  
5½ oz./17.0 cl./170 ml.  
H7½ T1¾ B2½ D2½  
1 doz./12 - .54 cu.ft.  
SCC 574648

## GRANDE COLLECTION



**Fiesta Grande®**  
No. 8429   
12 oz/35.5 cl/355 ml.  
H6 1/4 T4 1/2 B3 D4 1/2  
1 doz/7# - 1.07 cu.ft.  
SCC #60450



**Fiesta Grande®**  
No. 8422   
15 1/4 oz/46.6 cl/466 ml.  
H6 1/4 T4 1/2 B3 D5  
1 doz/9# - 1.28 cu.ft.  
SCC #13758



**Fiesta Grande®**  
No. 8417   
16 1/4 oz/49.6 cl/496 ml.  
H6 1/4 T4 1/2 B3 D5  
1 doz/9# - 1.41 cu.ft.  
SCC #15011



**Salad Grande**  
No. 8409   
5 1/2 oz/15.1 cl/151 ml.  
H6 1/4 T4 1/2 B3 D4 1/2  
1 doz/8# - 1.18 cu.ft.  
SCC #90074



**Salad Grande**  
No. 8400   
10 oz/29.6 cl/296 ml.  
H6 1/4 T4 1/2 B3 D4 1/2  
1 doz/8# - 1.71 cu.ft.  
SCC #60478



**Bella Grande®**  
No. 8410   
17 1/4 oz/51.6 cl/516 ml.  
H6 1/4 T3 1/2 B3 D4 1/2  
1 doz/8# - 1.10 cu.ft.  
SCC #16128



**Magna Grande**  
No. 8427   
27 1/4 oz/80.6 cl/806 ml.  
H7 1/4 T4 1/2 B3 D5  
1 doz/10# - 1.57 cu.ft.  
SCC #13085



**Vino Grande®**  
No. 8418   
16 oz/47.3 cl/473 ml.  
H6 1/4 T3 B3 D3 1/2  
1 doz/8# - 91 cu.ft.  
SCC #33444



**Vino Grande®**  
No. 8420   
19 1/4 oz/57.7 cl/577 ml.  
H6 1/4 T3 1/2 B3 D3 1/2  
1 doz/8# - 1.06 cu.ft.  
SCC #85480



## CITATION



**Brandy**  
No. 8482  
6 oz./17.7 cl./177 ml.  
H6% T2½ B2½ D3  
1 doz./4# - .32 cu.ft.  
SCC 574874

**Brandy**  
No. 8483  
12 oz./35.5 cl./333 ml.  
H6½ T2½ B2½ D3½  
3 doz./15# - 1.54 cu.ft.  
SCC 420134

**Cocktail**  
No. 1454  
4½ oz./13.3 cl./133 ml.  
H6½ T3½ B2½ D3½  
3 doz./15# - 2.01 cu.ft.  
SCC 083154

**Cocktail**  
No. 8455  
6 oz./17.7 cl./177 ml.  
H6½ T4½ B2½ D4½  
3 doz./17# - 2.68 cu.ft.  
SCC 093847

**Red Wine**  
No. 8414  
12 oz./35.5 cl./333 ml.  
H6½ T3 B2½ D3½  
3 doz./18# - 2.39 cu.ft.  
SCC 506894



**Tall Wine**  
No. 8466  
6½ oz./19.2 cl./192 ml.  
H6½ T2½ B2½ D2½  
2 doz./12# - 1.13 cu.ft.  
SCC 288114

**Wine/Bier**  
No. 8464  
8 oz./23.7 cl./237 ml.  
H6½ T2½ B2½ D2½  
2 doz./10# - .95 cu.ft.  
SCC 370143

**Goblet**  
No. 8476  
10 oz./28.6 cl./286 ml.  
H7 T2½ B2½ D3  
2 doz./11# - 1.04 cu.ft.  
SCC 370131

**White Wine**  
No. 8472  
11 oz./32.5 cl./325 ml.  
H6½ T2½ B2½ D3½  
2 doz./14# - 1.25 cu.ft.  
SCC 370100

**Banquet Goblet**  
No. 8411  
11 oz./32.5 cl./325 ml.  
H6 T2½ B2½ D3  
2 doz./17# - 1.44 cu.ft.  
SCC 120164

**Forte**  
No. 8409  
6½ oz./19.5 cl./195 ml.  
H7½ T1¾ B2½ D2½  
1 doz./5# - .45 cu.ft.  
SCC 074881

**Lead Top**  
No. 8430  
16½ oz./48.8 cl./488 ml.  
H7 T3½ B2½ D3½  
1 doz./8# - .74 cu.ft.  
SCC 118411

**Pilsner**  
No. 8425  
12 oz./35.5 cl./333 ml.  
H6½ T3 B3 D3  
2 doz./15# - 1.40 cu.ft.  
SCC 114468

## CITATION GOURMET™



**Cosmopolitan Margarita**  
No. 8428   
7 oz./20.7 cl/207 ml.  
H7½ T4½ B3 D4½  
1 doz./7# - 1.12 cu.ft.  
SGC 600180



**Cosmopolitan Margarita**  
No. 8420   
9 oz./26.6 cl/266 ml.  
H6½ T4½ B3 D4½  
1 doz./7# - 1.19 cu.ft.  
SGC 542152



**Cosmopolitan Margarita**  
No. 8431   
14½ oz./43.5 cl/435 ml.  
H7 T4½ B3 D4½  
1 doz./7# - 1.39 cu.ft.  
SGC 371620



**Tall Double Old Fashioned**  
No. 8401   
1½ oz./44 cl/144 ml.  
H6½ T1½ B2 D2  
1 doz./10# - 81 cu.ft.  
SGC 541250



**Round Wine**  
No. 8415   
13¾ oz./40.7 cl/407 ml.  
H6½ T3½ B3 D4  
1 doz./6# - 1.00 cu.ft.  
SGC 506004



**Tall Wine**  
No. 8412   
12 oz./35.5 cl/355 ml.  
H7½ T2½ B3 D3½  
1 doz./7# - 82 cu.ft.  
SGC 506074



**Tulip Champagne**  
No. 8477   
6 oz./17.7 cl/177 ml.  
H7½ T2½ B2½ D2½  
1 doz./5# - 81 cu.ft.  
SGC 632022



**Tulip Champagne**  
No. 8476   
9 oz./26.6 cl/266 ml.  
H8½ T2½ B2½ D2½  
1 doz./6# - 65 cu.ft.  
SGC 573844



Today, Libbey (NYSE Amex: LBY) is the leading producer of glass tableware products in the Western Hemisphere, in addition to being a supplier to key markets throughout the world. Libbey has the largest manufacturing, distribution and service network among North American glass tableware manufacturers. We design and market an extensive line of high-quality glass tableware, ceramic dinnerware and metal flatware and holloware items to a broad group of customers in the foodservice, retail and business-to-business markets.

- Libbey Inc. is the largest manufacturer of glass tableware in the Western Hemisphere and the second largest glass tableware manufacturer in the world, producing in five countries on three continents.
- Libbey is the leading producer of glass tableware for the food-service industry in North America.
- The Libbey® brand name is one of the most recognized brand names in consumer housewares in the United States and the leading brand name in glass tableware.
- Libbey exports glassware to more than 100 countries around the world.

## CONTENTS

### NEW PRODUCTS..... 2-3

<b>LUIGI BORMIOLI</b>	4-14
Accademia Del Vino	13
Atelier SON.hyx® <b>NEW ITEM!</b>	10-11
Decanters	14
D.O.C.	14
Eleganté SON.hyx® <b>NEW!</b>	8
Intenso SON.hyx® <b>NEW!</b>	8
Michelangelo	12-13
Palace SON.hyx®	9
Rigolotto	13
Strauss	14
Van Gogh	14
Vinoteca SON.hyx®	6-7

<b>WINE MASTER</b>	15-18
Briosa Sheer Rim/D.T.E.® <b>NEW ITEM!</b>	16-17
Bristol Valley Sheer Rim/D.T.E.®	18
Wine Master Tips	17

<b>STEMWARE</b>	19-37
Allure	23
Carolina®	36
Charisma Sheer Rim/D.T.E.®	29
Chivalry®	37
Citation	26
Citation Gourmet™	27
Cobalt	29
Embassy® <b>NEW ITEM!</b>	32-34
Embassy® Tumblers <b>NEW ITEM!</b>	35
Endura	23
Estate	37
Grande Collection	25
Napa Country	24
Perception® <b>NEW ITEM!</b>	28-29
Sonoma <b>NEW ITEM!</b>	30
Stainless	24
Spectra	23
Teardrop™	31
Vina® <b>NEW ITEM!</b>	20-22
XXL	23

<b>COCKTAILS</b>	38-48
Cosmopolitan	39
Coupes <b>NEW ITEM!</b>	45
Drinking Jars	43
Flutes & Champagnes <b>NEW ITEM!</b>	44-45
Hurricanes	43
Margaritas <b>NEW ITEM!</b>	42-43
Martinis	40-41
Retro Cocktails <b>NEW!</b>	39
Shooters & Specialty Shots <b>NEW ITEM!</b>	46
Super Stems	48
Whiskey Service	47
Z-Stems	39

\* Heat-Treated    + DuraTuff    ▲ Sheer Rim/D.T.E.

### TUMBLERS & BARWARE..... 49-85

Bell Sodas *	73
Bionic	54
Bravura	64
Cascade *	72
Casual Coolers +	60
Chicago	63
Chivalry®	68
Coca-Cola® * <b>NEW ITEM!</b>	73
Dakota +	59
elan + <b>NEW ITEM!</b>	52
Envy Sheer Rim/D.T.E.®	50
Embassy® Tumblers <b>NEW ITEM!</b>	70
Endeavor + <b>NEW ITEM!</b>	53
Esquire	66
Everest +	58
Footed	72
Footed Gibraltar® +	57
Frosted Clear Lip	71
Geo	62
Gibraltar® + <b>NEW ITEM!</b>	56-57
Governor Clinton® *	70
Heavy Base	67
Heavy Base Finedge®	66
Impressions	64
Inverness +	59
Lexington	65
Miscellaneous Tumblers	68
No-Nik *	73
Nob Hill®	65
Panelled Tumblers +	58
Perception®	62
Pisa <b>NEW!</b>	55
Puebla <b>NEW!</b>	61
Quadra V +	54
Quartet	64
Restaurant Basics + <b>NEW ITEM!</b>	60, 81
Room Tumblers <b>NEW ITEM!</b>	69
Series V	55
Splash	70
Stackable Gibraltar® +	57
Straight Sided *	71
Super Sham Sheer Rim/D.T.E.®	51
Vibe	62
Winchester +	61
York Sheer Rim/D.T.E.® <b>NEW!</b>	51

### BEERS..... 74-85

Altitude <b>NEW!</b>	77
Beer Master <b>NEW!</b>	74-76
Beer Samplers	82
Belgian Beers <b>NEW!</b>	78
fizz... <b>NEW!</b>	76
flare Pinters	80

▲ Finedge    ■ Izzazz

- Libbey operates glass tableware manufacturing plants in the United States in Louisiana and Ohio, as well as in Mexico, Portugal, the Netherlands and China.
- Libbey's *Crisa* subsidiary, located in Monterrey, Mexico, is the largest glass tableware manufacturer in Latin America.
- Libbey's *Royal Leerdam* subsidiary, located in Leerdam, Netherlands, is among the world leaders in producing and selling glass stemware to retail, foodservice and business-to-business clients.
- Libbey's *Cristal* subsidiary, located in Marinha Grande, Portugal, manufactures and markets glass tableware, including tumblers, stemware and glassware accessories.
- Libbey's *Syracuse China* subsidiary designs and distributes an extensive line of high-quality ceramic dinnerware.
- Libbey's *World Tableware* subsidiary imports and sells a full line of metal flatware and holloware and an assortment of ceramic dinnerware items.

Copyright ©2012 Libbey Glass Inc. Libbey's product names, configurations and item numbers are trademarks of Libbey Glass Inc. Libbey's products are patented or patent pending as indicated.

ONLY AVAILABLE IN  
NORTH AMERICA

Footed Beers .....	78-79
Giant Beers <b>NEW ITEM!</b>	77
Glassware Guide to Craft Beers <b>NEW!</b>	74-75
Grand Service <b>NEW!</b>	78
Heavy Base Pilsners	82
Hourglass Pilsners	80
Mugs and Tankards <b>NEW ITEM!</b>	83-85
Munique Beer Sheer Rim/D.T.E.® <b>NEW!</b>	78
Principé Beer Sheer Rim/D.T.E.® <b>NEW!</b>	77
Pub Glasses	79
Restaurant Basics + <b>NEW ITEM!</b>	60, 81
Schooners <b>NEW ITEM!</b>	79
Sportswear	81

<b>AFTER DINNER</b>	.86-92
Brandy, Sherry & Cordials <b>NEW ITEM!</b>	87
Desserts	89
Fountainware	90-91
Mini-Desserts <b>NEW ITEM!</b>	88
Warm Beverage <b>NEW ITEM!</b>	92

### SERVINGWARE & ACCESSORIES..... 93-101

Barrels	101
Bell Jar	101
Bouquet *	94
Candle Holders & Votives	100
Canisters & Decanters <b>NEW ITEM!</b>	99
Gibraltar® +	94
Glass Box	101
Handmade Pitchers	98
Harmony +	94
Hurricane Shades	100
Hydration Bottles <b>NEW!</b>	98
Moderno <b>NEW ITEM!</b>	95
Pitchers <b>NEW ITEM!</b>	98
Punch Bowl	101
Smoking Accessories	97
Stacking Bowls + <b>NEW!</b>	94
Storage Jar	101
Tabletop <b>NEW ITEM!</b>	96-97
Tempo. <b>NEW ITEM!</b>	95
Vases <b>NEW ITEM!</b>	100
Vibe Spice Jar w/Lid <b>NEW ITEM!</b>	101

### GLASSWARE GUIDE..... 102

<b>DINNERWARE &amp; FLATWARE</b>	
SELECTION	103
CUSTOM CRESTING	104
LITERATURE	105
CODING	106-108
SHOW DATES	109
INDEX	110-112
<b>LIBBEY SALES SUPPORT</b>	113

## PERCEPTION®

Copyright © 1999 Libbey Glass Inc.



**Cordial**  
No. 3088  
4½ oz./122 cl./122 ml.  
H6½ T2 B2½ D2½  
2 doz./7# - .60 cu.ft.  
SCC 028648



**White Wine**  
No. 3058  
6½ oz./192 cl./192 ml.  
H7 T2½ B2½ D2½  
2 doz./1# - .95 cu.ft.  
SCC 047311



**Wine**  
No. 3160  
8 oz./23.7 cl./237 ml.  
H7½ T2½ B2½ D3  
2 doz./1# - 1.10 cu.ft.  
SCC #10296



**Wine**  
No. 3157  
11 oz./32.5 cl./325 ml.  
H7½ T2½ B2½ D3½  
2 doz./1# - 1.32 cu.ft.  
SCC #10361



**Tall Goblet**  
No. 3011  
14 oz./41.4 cl./414 ml.  
H8½ T3½ B3 D3½  
2 doz./1# - 1.63 cu.ft.  
SCC 027024



**Tall Wine**  
No. 3061  
20 oz./59.2 cl./592 ml.  
H8½ T3½ B3 D3½  
1 doz./1# - 1.10 cu.ft.  
SCC 077514



**Red Wine**  
No. 3064  
8 oz./23.7 cl./237 ml.  
H7 T2½ B2½ D3½  
2 doz./1# - 1.17 cu.ft.  
SCC #28273



**Red Wine**  
No. 3056  
10 oz./29.6 cl./296 ml.  
H7½ T2½ B2½ D3½  
2 doz./1# - 1.38 cu.ft.  
SCC #26900



**Red Wine**  
No. 3014  
13½ oz./39.5 cl./395 ml.  
H7½ T2½ B3 D3½  
2 doz./1# - 1.75 cu.ft.  
SCC 028402



**Balloons**  
No. 3061  
20 oz./59.2 cl./592 ml.  
H8½ T3½ B3 D3½  
1 doz./1# - 1.22 cu.ft.  
SCC 077578



Cocktail Coupe

No. 3159  
3½ oz./10.1 cl./101 ml.  
H6 T3½ B3 D4½  
1 doz./7# - .99 cu.ft.  
SCC 443916



**Bouquet Goblet**  
No. 3110  
14 oz./41.4 cl./414 ml.  
H8½ T3½ B3 D3½  
2 doz./1# - 1.33 cu.ft.  
SCC 055119



**Flute**  
No. 3106  
5½ oz./17.0 cl./170 ml.  
H8½ T3½ B2½ D2½  
1 doz./6# - .57 cu.ft.  
SCC 252340

Sheer Rim/D.T.E.  
See pages 105-106 for details.

Saledge Rim and Foot Guarantee

Saledge Rim Guarantee

## PERCEPTION\* (continued)



**Rocks**  
No. 2301 •  
7 oz./20.7 cl./207 ml.  
H3¾ T2¼ B2¼ D3¼  
2 doz./13# • .57 cu.ft.  
SCC 1b0017



**Rocks**  
No. 2302 •  
9 oz./26.6 cl./266 ml.  
H3¾ T2¼ B2¼ D3¼  
2 doz./17# • .73 cu.ft.  
SCC 1b1024



**Double Old Fashioned**  
No. 2304 •  
12 oz./35.5 cl./355 ml.  
H4½ T3½ B2¼ D3½  
2 doz./19# • .91 cu.ft.  
SCC 0b0048



**Beverage**  
No. 2303 •  
12 oz./35.5 cl./355 ml.  
H6½ T2½ B2¼ D2½  
2 doz./16# • .85 cu.ft.  
SCC 0b0031



**Beverage**  
No. 2305 •  
14 oz./41.4 cl./414 ml.  
H6½ T2½ B2¼ D2½  
2 doz./18# • .97 cu.ft.  
SCC 0b0033



**Cooler**  
No. 2306 •  
16 oz./47.3 cl./473 ml.  
H6¾ T2½ B2¼ D3¼  
2 doz./15# • 1.05 cu.ft.  
SCC 0b0062



## CHARISMA



**Tall Iced Tea**  
No. 4116SR   
16½ oz./48.1 cl./481 ml.  
H7 T3½ B3 D3½  
2 doz./18# • 1.55 cu.ft.  
SCC 4b1339



**Tall Flute**  
No. 4106SR   
6 oz./17.7 cl./177 ml.  
H9½ T2 B2¼ D2¼  
2 doz./12# • 1.16 cu.ft.  
SCC 1b1300

## COBALT



**Première Goblet**  
No. 4111SR/UPC00   
11½ oz./34.0 cl./340 ml.  
H6¾ T2¾ B2¾ D3¾  
1 doz./7# • .63 cu.ft.  
SCC 3b5700



**Première Tall Iced Tea**  
No. 4116SRB/UPC00   
16½ oz./48.1 cl./481 ml.  
H7 T3½ B3 D3½  
1 doz./8# • .78 cu.ft.  
SCC 0b0088



**Cobalt Blue Cooler**  
No. 1718 •  
17½ oz./51.0 cl./510 ml.  
H6¾ T3½ B2¾ D2¾  
1 doz./10# • .64 cu.ft.  
SCC 0b7504



**Iced Tea**  
Misty Blue  
No. 8b1244 •  
16 oz./47.3 cl./473 ml.  
H6½ T3½ B3 D3½  
1 doz./8# • .66 cu.ft.  
SCC 2b5012

## SONOMA ▲ FINEEDGE®



**Wine**  
No. 3831  
8 oz./23.7 cl./237 ml.  
H7% T2½ B2½ D2½  
1 doz./7# • .50 cu.ft.  
SCC 410410



**Wine**  
No. 3832  
10 oz./29.6 cl./296 ml.  
H7% T2½ B2½ D2½  
1 doz./7# • .60 cu.ft.  
SCC 410415



**Wine**  
No. 3833  
12 oz./35.5 cl./355 ml.  
H7% T2½ B2½ D2½  
1 doz./7# • .65 cu.ft.  
SCC 410422



**Wine**  
No. 3834  
16 oz./47.3 cl./473 ml.  
H8 T2½ B2 D2½  
1 doz./8# • .81 cu.ft.  
SCC 410430



**All Purpose**  
No. 3835  
12 oz./35.5 cl./355 ml.  
H8 T2½ B2½ D2½  
1 doz./7# • .53 cu.ft.  
SCC 425423



**All Purpose**  
No. 3834  
16 oz./47.3 cl./473 ml.  
H8 T2½ B2 D2½  
1 doz./8# • .66 cu.ft.  
SCC 425418



**Tall Iced Tea**  
No. 3710  
16 oz./47.3 cl./473 ml.  
H8 W12½ B2 D2½  
3 doz./24# • 2.18 cu.ft.  
SCC 458034



**Tall Wine**  
No. 3716  
6 oz./17.7 cl./177 ml.  
H8 W12 B2 D2½  
1 doz./6# • .39 cu.ft.  
SCC 457410

## TEARDROP™



**Red Wine**  
No. 3064   
6½ oz./25.1 cl./251 ml.  
H6½ T2¾ B2½ D3¼  
2 doz./12# - 1.69 cu.ft.  
SCC 440140



**White Wine**  
No. 3064   
6½ oz./19.2 cl./192 ml.  
H6½ T2¾ B2½ D2¾  
2 doz./12# - 1.27 cu.ft.  
SCC 455645



**White Wine**  
No. 3065   
6½ oz./25.1 cl./251 ml.  
H7½ T2¾ B2½ D2½  
2 doz./12# - 1.11 cu.ft.  
SCC 37H142



**All Purpose Wine**  
No. 3057   
10¾ oz./31.8 cl./318 ml.  
H7½ T2¾ B2½ D3¼  
2 doz./12# - 2.06 cu.ft.  
SCC 460978



**Goblet**  
No. 3014   
10½ oz./31.1 cl./311 ml.  
H8½ T3 B2½ D3¼  
2 doz./12# - 1.00 cu.ft.  
SCC 407300



**Goblet**  
No. 3014   
12 oz./35.5 cl./355 ml.  
H7½ T2¾ B2½ D2¾  
2 doz./12# - 2.11 cu.ft.  
SCC 440156



**Flute**  
No. 3005   
9¾ oz./27.0 cl./270 ml.  
H7½ T2 B2½ D2½  
1 doz./6# - .33 cu.ft.  
SCC 374667



**Sherry**  
No. 3088   
3 oz./8.9 cl./89 ml.  
H5¾ T1¾ B2½ D2¼  
2 doz./10# - .76 cu.ft.  
SCC 408780



**Beer**  
No. 3015   
14¾ oz./43.5 cl./435 ml.  
H7 T2½ B2½ D3¼  
3 doz./23# - 1.89 cu.ft.  
SCC 563000



## EMBASSY®



**Cordial**  
No. 3700   
1 1/4 oz./7.2 cl/21 ml.  
H4% T1/4 B1/4 D1/4  
3 doz./M# • .39 cu.ft.  
SCC 230001



**Cordial**  
No. 3700   
1 oz./30 cl/20 ml.  
H4% T1/4 B1/4 D1/4  
1 doz./2# • .14 cu.ft.  
SCC 574620



**Brandy**  
No. 3702   
2 oz./10.8 cl/65 ml.  
H4% T1/4 B1/4 D1/4  
1 doz./2# • .14 cu.ft.  
SCC 574612



**Sherry**  
No. 3704   
3 oz./15.6 cl/95 ml.  
H4% T1/4 B1/4 D1/4  
1 doz./4# • .27 cu.ft.  
SCC 574614



**Whiskey Sour**  
No. 3770   
4 1/2 oz./13.3 cl/133 ml.  
H2/4 T2 B2/4 D2/4  
9 doz./M# • .90 cu.ft.  
SCC 234110



**Cocktail**  
No. 3770   
4 1/2 oz./13.3 cl/133 ml.  
H2/4 T2 B2/4 D2/4  
9 doz./M# • .17 cu.ft.  
SCC 230120



**Champagne**  
No. 3787   
2 1/2 oz./10.4 cl/104 ml.  
H4% T3/4 B2/4 D3/4  
2 doz./M# • .17 cu.ft.  
SCC 230013



**Champagne**  
No. 3777   
4 1/2 oz./13.3 cl/133 ml.  
H4% T3/4 B2/4 D3/4  
2 doz./M# • .17 cu.ft.  
SCC 230840



**Champagne**  
No. 3773   
5 1/2 oz./16.3 cl/163 ml.  
H4% T3/4 B2/4 D3/4  
2 doz./M# • .18 cu.ft.  
SCC 230832



**new Mini-Margarita**  
No. 3802   
3/4 oz./11.1 cl/111 ml.  
H3/4 T3/4 B2/4 D3/4  
1 doz./M# • .25 cu.ft.  
SCC 440295



**Poco Grande**  
No. 3715   
10 1/4 oz./51.1 cl/511 ml.  
H7 T2/4 B2/4 D3/4  
2 doz./M# • 1.18 cu.ft.  
SCC 742901



**Poco Grande**  
No. 3717   
13 1/4 oz./59.2 cl/592 ml.  
H7 T2/4 B2/4 D3/4  
1 doz./M# • .69 cu.ft.  
SCC 702851



**Mini-Martini**  
No. 3701   
3 oz./23.9 cl/239 ml.  
H3/4 T3/4 B2/4 D3/4  
1 doz./M# • .63 cu.ft.  
SCC 351548



**Cocktail**  
No. 3771   
5 oz./14.8 cl/148 ml.  
H6% T4/4 B3 D4/4  
2 doz./M# • .96 cu.ft.  
SCC 147101



**Cocktail**  
No. 3773   
7 1/4 oz./22.2 cl/222 ml.  
H6% T4/4 B3 D4/4  
1 doz./M# • .99 cu.ft.  
SCC 312753



**Martini**  
No. 3770   
9 1/4 oz./27.4 cl/274 ml.  
H6% T4/4 B3 D4/4  
1 doz./M# • 1.13 cu.ft.  
SCC 110571



**Sorbet**  
No. 3811   
2 3/4 oz./6.1 cl/61 ml.  
H2/4 T3/4 B2/4 D3/4  
2 doz./M# • .58 cu.ft.  
SCC 387738



**Dessert/Martini**  
No. 3803   
3 oz./23.9 cl/239 ml.  
H3/4 T4/4 B3 D4/4  
1 doz./M# • .63 cu.ft.  
SCC 411989



## EMBASSY® (continued)



**Wine**  
No. 3760  
6½ oz./19.2 cl./190 ml.  
H6½ T2¾ B2¾ D2¾  
2 doz./14# - .79 c.u.t.  
SCC 370105



**Wine**  
No. 3764  
9½ oz./25.1 cl./250 ml.  
H6¾ T2¾ B2¾ D3¾  
2 doz./10# - .93 c.u.t.  
SCC 370082



**Wine**  
No. 3784  
9¼ oz./25.9 cl./259 ml.  
H6¾ T2¾ B2¾ D3¾  
2 doz./12# - 1.14 cu ft.  
SCC 377654



**Wine**  
No. 3787  
10½ oz./31.1 cl./311 ml.  
H6¾ T3¾ B2¾ D3¾  
2 doz./12# - 1.30 cu ft.  
SCC 377658



Raspberries



**Wine**  
No. 3766  
6½ oz./19.2 cl./190 ml.  
H6½ T2¾ B2¾ D2¾  
2 doz./17# - 1.16 cu ft.  
SCC 370107



**Wine**  
No. 3768  
6½ oz./19.2 cl./190 ml.  
H6½ T2¾ B2¾ D2¾  
2 doz./14# - .87 cu ft.  
SCC 370010



**Wine**  
No. 3783  
9½ oz./25.9 cl./259 ml.  
H7 12¾ B2¾ D2¾  
2 doz./12# - .96 cu ft.  
SCC 378015



**Flute**  
No. 3704  
4½ oz./13.3 cl./135 ml.  
H7 12¾ B2¾ D2¾  
2 doz./12# - .42 cu ft.  
SCC 374681



**Flute**  
No. 3705  
5 oz./17.7 cl./177 ml.  
H8½ T2 B2¾ D2¾  
1 doz./16# - .35 cu ft.  
SCC 374683



**Tall Flute**  
No. 3706  
6 oz./17.7 cl./177 ml.  
H8½ T2 B2¾ D2¾  
1 doz./16# - .39 cu ft.  
SCC 374686



**Banquet Goblet**  
No. 3712  
No. 3752HT  
10½ oz./31.1 cl./311 ml.  
H6 T3 B2¾ D3¾  
2 doz./14# - .95 cu ft.  
No. 3712-SCC 360104  
No. 3752HT-SCC 370018



**Banquet Goblet**  
No. 3721  
10½ oz./31.1 cl./311 ml.  
H6 T3 B2¾ D3¾  
3 doz./22# - 1.07 cu ft.  
SCC 360150



**Goblet**  
No. 3756  
10½ oz./30.0 cl./303 ml.  
H6½ T3 B2¾ D3  
2 doz./12# - .94 cu ft.  
SCC 370075



**Goblet**  
No. 3711  
11½ oz./34.0 cl./340 ml.  
H6½ T2¾ B2¾ D3¾  
2 doz./12# - 1.07 cu ft.  
SCC 360087



**Iced Tea**  
No. 3718  
16½ oz./48.1 cl./481 ml.  
H7 7¾ B3 D3½  
3 doz./28# - 2.31 cu ft.  
SCC 316718



**Tall Iced Tea**  
No. 3700  
16 oz./47.3 cl./473 ml.  
H8½ T2¾ B3 D3  
3 doz./24# - 2.18 cu ft.  
SCC 360844

## EMBASSY® (continued)



**Beer**  
No. 3727 ■  
10 oz./29.6 cl./296 ml.  
H6% T2% B2% D2%  
2 doz./12# • .86 cu.ft.  
SCC 3700146



**Beer**  
No. 3728 ■  
12 oz./35.5 cl./355 ml.  
H7% T2% B2% D2%  
2 doz./13# • .99 cu.ft.  
SCC 370016



**Beer**  
No. 3729 ■  
14 oz./41.4 cl./414 ml.  
H7% T2% B2% D3%  
2 doz./14# • 1.15 cu.ft.  
SCC 370018



**Beer**  
No. 3725 ■  
12 oz./35.5 cl./355 ml.  
H7% T2% B2% D2%  
3 doz./22# • 1.42 cu.ft.  
SCC 008660



**Pilsner**  
No. 3704 ■  
16 oz./47.4 cl./473 ml.  
H7% T2% B2% D3%  
2 doz./15# • 1.26 cu.ft.  
SCC 301230



**New! Embassy Pilsner**  
No. 3704 ■  
16 oz./47.4 cl./473 ml.  
H6 T3% B3% D4%  
1 doz./9# • .89 cu.ft.  
SCC 442748



**Footed Rocks**  
No. 3748 ■  
5 1/4 oz./16.3 cl./163 ml.  
H4% T3% B2% D2%  
2 doz./13# • .69 cu.ft.  
SCC 370044



**Footed Rocks**  
No. 3747 ■  
7 oz./20.7 cl./207 ml.  
H4% T2% B2% D3%  
2 doz./13# • .81 cu.ft.  
SCC 370041



**Footed Hi-Ball**  
No. 3736 ■  
9 oz./25.7 cl./257 ml.  
H5% T2% B2% D2%  
2 doz./14# • .73 cu.ft.  
SCC 370020



**Footed Hi-Ball**  
No. 3737 ■  
10 oz./29.6 cl./296 ml.  
H6 T2% B2% D2%  
2 doz./14# • .89 cu.ft.  
SCC 370037



**Brandy**  
No. 3702 ■  
5 1/4 oz./16.3 cl./163 ml.  
H4% T2% B2% D2%  
1 doz./14# • .33 cu.ft.  
SCC 374502



**Brandy**  
No. 3704 ■  
9 1/4 oz./27.4 cl./274 ml.  
H4% T2% B2% D3%  
2 doz./10# • .38 cu.ft.  
SCC 374510



**Brandy**  
No. 3705 ■  
11 1/4 oz./34.0 cl./340 ml.  
H5% T2% B2% D3%  
2 doz./11# • 1.13 cu.ft.  
SCC 204506



**Brandy**  
No. 3708 ■  
17 1/2 oz./51.8 cl./518 ml.  
H5% T2% B2% D4%  
2 doz./14# • 1.53 cu.ft.  
SCC 373021



**Brandy**  
No. 3700 ■  
22 oz./63.1 cl./631 ml.  
H6 T2% B2% D4%  
1 doz./9# • .37 cu.ft.  
SCC 204602

**new** EMBASSY® LIBERTY HEAT TREATED  
TUMBLERS



**Rock**  
No. 1514 ★  
7 oz./207 ml.  
H2½ T2½ B2 D2½  
3 doz./12# - .74 cu.ft.  
SCC 410177



**Rock**  
No. 1513 ★  
8 oz./235 ml./255 ml.  
H2½ T2½ B2 D2½  
3 doz./16# - 1.0 cu.ft.  
SCC 400731



**Rock**  
No. 1512 ★  
10½ oz./28.1 cl./311 ml.  
H3½ T3½ B2 D2½  
3 doz./16# - 1.06 cu.ft.  
SCC 400133



**Jumbo**  
No. 12269 ★  
6 oz./17.7 cl./177 ml.  
H2½ T2½ B1½ D2½  
3 doz./16# - .67 cu.ft.  
SCC 427311



**Hi-Ball**  
No. 12261 ★  
9 oz./25.7 cl./237 ml.  
H4½ T2½ B1½ D2½  
3 doz./17# - .82 cu.ft.  
SCC 426071



**Hi-Ball**  
No. 12262 ★  
10½ oz./31.1 cl./311 ml.  
H5½ T2½ B2 D2½  
3 doz./23# - 1.11 cu.ft.  
SCC 426213



**Cooler**  
No. 12281 ★  
12½ oz./37.0 cl./370 ml.  
H5½ T2½ B2 D2½  
3 doz./24# - 1.26 cu.ft.  
SCC 426209



**Cooler**  
No. 12284 ★  
16 oz./47.0 cl./470 ml.  
H6 T2½ B2 D2½  
3 doz./29# - 1.37 cu.ft.  
SCC 426112



**Cooler**  
No. 12285 ★  
18 oz./53.4 cl./534 ml.  
H6½ T3½ B2½ D2½  
3 doz./29# - 1.70 cu.ft.  
SCC 426115



## CATALINA®



**Rocks/Skewer**  
No. 3824

10 oz./29.5 cl./295 ml.  
H4½ T4¼ B3 D4¼  
3 doz./24# - 1.81 cu. ft.  
SCC 887371



**Rocks/Skewer**  
No. 3824

7 oz./20.7 cl./207 ml.  
H4¼ T3¾ B3 D3¾  
3 doz./24# - 1.39 cu. ft.  
SCC 204209



**Margarita**  
No. 3827

12 oz./35.5 cl./355 ml.  
H4¾ T4½ B3 D4½  
3 doz./29# - 2.19 cu. ft.  
SCC 586721



**Condig**  
No. 3121

2 oz./59 cl./59 ml.  
H4½ T1¼ B2 D2  
3 doz./8# - .34 cu. ft.  
SCC 851644



**Forte**  
No. 3122

5½ oz./16.3 cl./163 ml.  
H6¼ T2½ B2¾ D2¾  
3 doz./19# - 1.22 cu. ft.  
SCC 182049



**Pilsner**  
No. 3121

12 oz./35.5 cl./355 ml.  
H9 T2½ B3 D3½  
3 doz./22# - 1.43 cu. ft.  
SCC 022400



**Tall Beer**  
No. 3123

14½ oz./42.9 cl./429 ml.  
H9¾ T2¾ B3¼ D3¼  
3 doz./24# - 1.72 cu. ft.  
SCC 852741

Also  
available  
with  
Rim  
Guarantee  
SCC A-75

## CHIVALRY®



**Wine**  
No. 3264   
8 oz./23.7 cl./237 ml.  
H6½ T2½ B2½ D3½  
3 doz./20# - 1.46 cu.ft.  
SCC 717774



**Banquet Goblet**  
No. 3241   
10½ oz./31.1 cl./311 ml.  
H6½ T2½ B2½ D3½  
2 doz./14# - .96 cu.ft.  
SCC 380970



**Goblet**  
No. 3242   
12 oz./35.5 cl./355 ml.  
H6½ T3½ B2½ D3½  
2 doz./30# - 2.16 cu.ft.  
SCC 716128



**Beer**  
No. 3221   
12 oz./35.5 cl./355 ml.  
H7 T2½ B2½ D3½  
2 doz./20# - 1.77 cu.ft.  
SCC 771614



**Rock**  
No. 2485   
10 oz./29.6 cl./296 ml.  
H3½ T2½ B2½ D3½  
3 doz./24# - 1.12 cu.ft.  
SCC 753410



**Juice**  
No. 2481   
6 oz./17.7 cl./177 ml.  
H3½ T2½ B2½ D2½  
3 doz./13# - .74 cu.ft.  
SCC 753706



**Beverage**  
No. 2480   
10 oz./29.6 cl./296 ml.  
H4½ T2½ B2½ D3½  
3 doz./20# - 1.13 cu.ft.  
SCC 744681



**Rock**  
No. 2485   
10 oz./29.6 cl./296 ml.  
H3½ T2½ B2½ D3½  
3 doz./24# - 1.12 cu.ft.  
SCC 753410



**Beverage**  
No. 2480   
12 oz./35.5 cl./355 ml.  
H3½ T2½ B2½ D3½  
3 doz./25# - 1.33 cu.ft.  
SCC 753403



**Cooler**  
No. 2486   
16 oz./47.3 cl./473 ml.  
H5½ T2½ B2½ D3½  
3 doz./20# - 1.69 cu.ft.  
SCC 753883



**Giant Beer**  
No. 2478   
22½ oz./67.3 cl./673 ml.  
H8½ T3½ B3½ D3½  
1 doz./16# - .96 cu.ft.  
SCC 575878



## ESTATE



**Footed All Purpose Goblet**  
No. 3342   
10½ oz./31.1 cl./311 ml.  
H6½ T2½ B2½ D3½  
2 doz./24# - 1.49 cu.ft.  
SCC 054403



**Wine**  
No. 3364   
9½ oz./27.1 cl./271 ml.  
H5½ T2½ B2½ D3½  
3 doz./20# - 1.37 cu.ft.  
SCC 056612



**Beer**  
No. 3221   
12 oz./35.5 cl./355 ml.  
H7½ T2½ B2½ D3½  
3 doz./20# - 1.79 cu.ft.  
SCC 056612



**Intenso**  
Page 8



**Elegante**  
Page 8



**Atelier Stemware** Pages 10-11

**LUIGI  
BORMIOLI**

**Atelier Tumblers** Page 10

## WINMASTER



**Briossa** Pages 16-17



**Briossa** Pages 16-17

## STEMWARE



**Vina** Pages 20-22



**Embassy Beer**  
Page 34, 78



**Perception**  
Pages 28 & 45

## COCKTAILS



**Embassy® Mini-Margarita**  
Pages 32, 42, 46, 88



**Retro Cocktails**  
Page 39

## TUMBLERS & BARWARE



**York**  
Page 51



**élan**  
Page 52



**Pisa**  
Page 55

**Endeavor**  
Pages 46, 53, 88

G LASSWARE FOR PROFESSIONALS



# COCKTAILS

**TUMBLERS & BARWARE****BEERS**Altitude  
Page 77Puebla  
Page 61Stackable  
Shooter Pg 60fizzazz.  
Page 76Principé  
Page 77Grand Service  
Page 78Belgian Beers  
Page 78Suprema  
Schooner  
Page 79Paneled Mug  
Page 83**AFTER DINNER**Irish Coffee  
Pages 87, 92Spirits  
Page 87new  
2012-13  
New  
ProductsStacking Bowls  
Page 94Cappuccino & Espresso  
Page 92Mugs  
Pages 92 & 95Hydration Bottles  
Page 98**SERVINGWARE & ACCESSORIES**Pitcher  
Page 98Carafe  
Page 99Sabrina Vase  
Page 100

GLASSWARE FOR PROFESSIONALS

LUIGI BORMIOLI



*Luigi Bormioli*

A COMMERCIAL SERVICE PRODUCT



# Refining The Science & Art Of Enduring Crystal Elegance without lead

- 105% more resistant to mechanical shock than other glass\*
- Shows no signs of clouding or streaking after 4,000 commercial dishwashing cycles
- 37.5% more resistant to rim chipping than other glass\*
- 100% transparent and completely colorless
- 98% more flexible and can resist higher torque than other glass\*

\*Compared to Luigi Bormioli Non-SON.hyx glass

*Luigi Bormioli*

A Libbey FOODSERVICE Partner

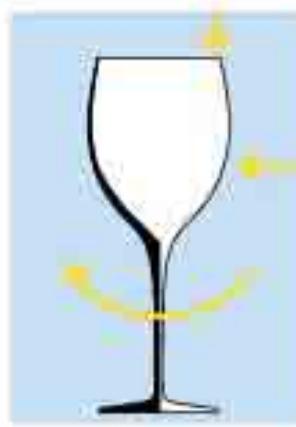
## NEW CRYSTAL GLASS

The crystal glass of the company Luigi Bormioli has always been produced with the purest of raw materials, without the use of lead and with advanced technological processes. The glass thus manufactured presents an extremely high level of transparency and brilliance.

Bormioli Research Laboratories created a new type of glass, radically improving upon the properties of the current type of glass, particularly with regards to mechanical and chemical properties and enhancing considerably its optical properties.

This new material, named SON.hyx, is obtained through advanced technological processes, and is a high performance crystal glass.

**STRONG**





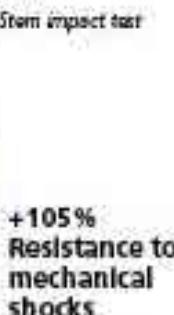
Rim impact test



Stem impact test



Bowl impact test



+105% Resistance to mechanical shocks



+37.5% Resistance of the rim of stemglasses and tumblers



+98% Resistance to twists of the stems (Torque force applied while drying by hand with a cloth the bowl of the stemglass)

## WITHSTANDS REPEATED WASHINGS



No alteration in transparency and brilliance for over 4,000 Industrial washing cycles



Absolutely transparent and totally colorless

## VINO TEQUE



**Fragante**  
No. 00126/06   
12½ oz./38.0 cl./380 ml.  
H9¾ T2¼ B9¾ D3¼  
2 doz./12# • 1.73 cu.ft.  
SCC 00004743122760



**Riserva**  
No. 01627/01   
20 oz./59.0 cl./590 ml.  
H9¾ T2¾ B9¾ D3¾  
2 doz./12# • 2.32 cu.ft.  
SCC 00004743022758



**Riserva**  
No. 00141/06   
20¼ oz./76.0 cl./760 ml.  
H9¾ T3 B9¾ D4  
1 doz./9# • 1.45 cu.ft.  
SCC 00004743022741



**Smart Tester**  
No. 01647/06   
13½ oz./40.0 cl./400 ml.  
H9¾ T2¾ B9¾ D3¾  
2 doz./12# • 1.73 cu.ft.  
SCC 00004743022810



**Fresco**  
No. 00144/06   
12½ oz./38.0 cl./380 ml.  
H9¾ T2¾ B9¾ D3¾  
2 doz./11# • 1.62 cu.ft.  
SCC 00004743122848



**Naturale**  
No. 01643/01   
15½ oz./49.0 cl./490 ml.  
H9¾ T2¾ B9¾ D3¾  
2 doz./13# • 2.21 cu.ft.  
SCC 00004743022833



**Amiglio**  
No. 10556/06   
18½ oz./53.0 cl./530 ml.  
H8 T3¾ B2¾ D4  
1 doz./7# • 1.27 cu.ft.  
SCC 00004743122802



**Robusto**  
No. 00077/06   
22½ oz./65.0 cl./650 ml.  
H9¾ T2¾ B2¾ D4¾  
1 doz./7# • 1.51 cu.ft.  
SCC 00004743022706



**Super 80**  
No. 10450/06   
27 oz./80.0 cl./800 ml.  
H9¾ T3 B2¾ D4¾  
1 doz./9# • 1.96 cu.ft.  
SCC 00004743122701



## VINOTEQUE (continued)



- Wine color efficiency 100%
- Olfactory perception 100%

- Taste balance 100%
- Titanium reinforced stems



**Gradoire**  
No. 00642/06  
11½ oz./34.0 cl./340 ml.  
H9¾ T2½ B3¾ D3½  
2 doz./13# - 1.74 cu.ft.  
SCC 08004743022126

**Noble**  
No. 00643/06  
24¾ oz./73.5 cl./735 ml.  
H9¾ T3¼ B3¾ D4½  
1 doz./9# - 1.30 cu.ft.  
SCC 08004743122772

**Perlage**  
No. 00641/06  
6 oz./17.5 cl./175 ml.  
H9¾ T1¾ B2¾ D2¾  
2 doz./11# - 1.54 cu.ft.  
SCC 18004743022857



**Spirits Snifter**  
No. 00648/06  
5¾ oz./17.0 cl./170 ml.  
H6½ T1¾ B2¾ D2¾  
2 doz./8# - 1.06 cu.ft.  
SCC 08004743022864

**Grappa**  
No. 00651/06  
3½ oz./10.5 cl./105 ml.  
H8 T1¾ B2¾ D2¾  
2 doz./7# - 1.03 cu.ft.  
SCC 08004743022871

**Martini**  
No. 00658/06  
10 oz./29.5 cl./295 ml.  
H7¾ T1¾ B3¾ D3¾  
1 doz./13# - 1.56 cu.ft.  
SCC 08004743022734





## RETRO COCKTAILS



**Coupé**  
No. 601802   
8½ oz./24.7 cl./247 ml.  
H6 T3½ B2½ D3½  
1 doz./1# - .73 cu.ft.  
SCC #71064601102



**Martini**  
No. 601404   
6½ oz./19.3 cl./193 ml.  
H6½ T3½ B2½ D3½  
1 doz./1# - .64 cu.ft.  
SCC #71064601404



**Cocktail**  
No. 603001   
8½ oz./24.7 cl./247 ml.  
H7½ T3 B2½ D3  
1 doz./1# - .63 cu.ft.  
SCC #71064603004



## Z-STEMS



**Z-Stem Martini**  
No. 377118   
5 oz./14.8 cl./148 ml.  
H5½ T3½ B2½ D3½  
1 doz./1# - .71 cu.ft.  
SCC #10007



**Z-Stem Martini**  
No. 37730   
7½ oz./22.2 cl./222 ml.  
H6½ T4½ B3 D4½  
1 doz./1# - .89 cu.ft.  
SCC #10243



**Z-Stem Martini**  
No. 37701   
9½ oz./27.4 cl./274 ml.  
H6½ T4½ B3 D4½  
1 doz./1# - 1.13 cu.ft.  
SCC #10598



**Z-Stem Margarita**  
No. 37720   
12 oz./35.5 cl./355 ml.  
H7 T4½ B2½ D4½  
1 doz./1# - 1.12 cu.ft.  
SCC #00403



**Z-Stem Pisco Grand**  
No. 377170   
13½ oz./39.8 cl./398 ml.  
H8½ T2 B2½ D2½  
1 doz./1# - .35 cu.ft.  
SCC #10770



**Z-Stem Flute**  
No. 377050   
8 oz./22.7 cl./227 ml.  
H8½ T2 B2½ D2½  
1 doz./1# - .35 cu.ft.  
SCC #10760

## COSMOPOLITAN



**Cosmopolitan**  
No. 400   
8½ oz./24.4 cl./244 ml.  
H3½ T4 B2½ D4  
1 doz./1# - .80 cu.ft.  
SCC #364008



**Cosmopolitan Wine**  
No. 401   
10 oz./29.6 cl./296 ml.  
H4½ T3½ B2½ D3½  
1 doz./1# - .85 cu.ft.  
SCC #36167



**Cosmopolitan D.O.F.**  
No. 402   
14 oz./41.4 cl./414 ml.  
H4½ T4½ B2½ D4½  
1 doz./1# - .99 cu.ft.  
SCC #37757



**Cosmopolitan Beverage**  
No. 403   
14 oz./41.4 cl./414 ml.  
H5½ T4 B2½ D4  
1 doz./1# - .77 cu.ft.  
SCC #37338



**Pilsner**  
No. 400   
16½ oz./48.8 cl./488 ml.  
H7½ T3½ B2½ D3½  
1 doz./1# - .89 cu.ft.  
SCC #305634

## MARTINIS



**Omega Martini**  
No. 8183 ●  
6 1/4 oz./20.0 cl./200 ml.  
H6% T4% B3 D4%  
1 doz./7# - 1.23 cu.ft.  
SCC 311740



**Brewer Martini**  
No. 7700 ●  
6 1/4 oz./20.0 cl./200 ml.  
H6% T4% B3 D4%  
1 doz./7# - 1.28 cu.ft.  
SCC 315221



**Brewer Martini**  
Cobalt Stem  
No. 7700BS ●  
6 1/4 oz./20.0 cl./200 ml.  
H6% T4% B3 D4%  
1 doz./7# - 1.26 cu.ft.  
SCC 318107



**Cocktail**  
No. 8882 ●  
4 1/4 oz./13.3 cl./129 ml.  
H6% T3% B3 D3%  
3 doz./14# - 2.09 cu.ft.  
SCC 300041



**Cocktail**  
No. 8876 ●  
6 1/4 oz./19.2 cl./192 ml.  
H6% T4% B3 D4%  
3 doz./13# - 2.37 cu.ft.  
SCC 312528



**Z-Stem Martini**  
No. 37710 ●  
3 oz./14.8 cl./148 ml.  
H6% T3% B2 D3%  
1 doz./5# - .71 cu.ft.  
SCC 418007



**Z-Stem Martini**  
No. 37730 ●  
7 1/2 oz./22.2 cl./222 ml.  
H6% T4% B3 D4%  
1 doz./7# - .99 cu.ft.  
SCC 315243



**Z-Stem Martini**  
No. 37710 ●  
9 1/4 oz./27.4 cl./274 ml.  
H6% T4% B3 D4%  
1 doz./7# - 1.13 cu.ft.  
SCC 014680



**Citation Cocktail**  
No. 8454 ●  
4 1/4 oz./13.3 cl./129 ml.  
H6% T3% B2 D3%  
3 doz./14# - 2.01 cu.ft.  
SCC 003054



**Citation Cocktail**  
No. 8455 ●  
6 oz./17.7 cl./177 ml.  
H6% T4% B2 D4%  
3 doz./17# - 2.68 cu.ft.  
SCC 003947



**Salad Grande**  
No. 1485 ●  
8 1/2 oz./25.1 cl./251 ml.  
H6% T4% B3 D4%  
1 doz./9# - 1.18 cu.ft.  
SCC 203074



**Salad Grande**  
No. 0481 ●  
10 oz./29.6 cl./296 ml.  
H6% T4% B3 D4%  
1 doz./9# - 1.21 cu.ft.  
SCC 661470



**Domaine Martini**  
No. 8078 ●  
8 oz./23.7 cl./237 ml.  
H7 T4% B3 D4%  
1 doz./7# - 1.23 cu.ft.  
SCC 027083

▲ Finedge   ● Saledge Rim Guarantee  
See pages 106-108 for details.

■ Saledge Rim and Foot Guarantee   ■ Sheer Rim/D.T.E.

## MARTINIS (continued)



**Bristol Valley Cocktail**  
No. 45005R   
7 1/2 oz./22.2 cl./222 ml.  
H2 1/4 T4 1/2 B2 1/4 D4 1/4  
1 doz./14# - 1.74 cu.ft.  
SCC 486013



**Vina Martini**  
No. 7512   
8 oz./23.7 cl./237 ml.  
H2 1/4 T4 1/2 B2 1/4 D4 1/4  
1 doz./14# - 1.42 cu.ft.  
SCC 308210



**Vino Martini**  
No. 7518   
10 oz./28.5 cl./285 ml.  
H2 1/4 T4 1/2 B2 1/4 D4 1/4  
1 doz./14# - 1.38 cu.ft.  
SCC 376810



**Midtown Martini**  
No. 7507   
12 oz./35.5 cl./355 ml.  
H2 1/4 T4 1/2 B2 1/4 D4 1/4  
1 doz./14# - 1.30 cu.ft.  
SCC 184847



**Embassy Mini-Martini**  
No. 3701   
3 oz./89.3 cl./89 ml.  
H2 1/4 T2 1/4 B2 1/4 D3 1/4  
1 doz./14# - .57 cu.ft.  
SCC 381548



**Embassy Cocktail**  
No. 3771   
5 oz./14.8 cl./148 ml.  
H2 1/4 T3 1/2 B2 1/4 D3 1/4  
1 doz./14# - 1.05 cu.ft.  
SCC 147001



**Embassy Cocktail**  
No. 3733   
7 1/2 oz./22.2 cl./222 ml.  
H2 1/4 T4 1/2 B2 1/4 D4 1/4  
1 doz./14# - .89 cu.ft.  
SCC 317070



**Embassy Martini**  
No. 3778   
9 1/4 oz./27.4 cl./274 ml.  
H2 1/4 T4 1/2 B2 1/4 D4 1/4  
1 doz./14# - 1.13 cu.ft.  
SCC 010878



**Stainless Martini**  
No. 224   
13 1/4 oz./39.3 cl./399 ml.  
H2 1/4 T4 1/2 B1 1/4 D4 1/4  
1 doz./14# - .70 cu.ft.  
SCC 201405



**Cosmopolitan**  
No. 480   
9 1/4 oz./24.4 cl./244 ml.  
H2 1/4 T4 1/2 B2 1/4 D4  
1 doz./14# - .50 cu.ft.  
SCC 364001



**Martini Chiller**  
No. 70833   
5 1/4 oz./17.0 cl./170 ml.  
H2 1/4 T4 1/4 B2 1/4 D4 1/4  
1 doz./14# - .30 cu.ft.  
SCC 330140



**Shaker 510 w/black lid**  
No. 13230521  
19 3/4 oz./58.3 cl./583 ml.  
H2 1/4 T2 1/4 B2 1/4 D3 1/4  
1 doz./14# - .72 cu.ft.  
SCC 04002713008140



# MARGARITAS



**Mia-Margarita**  
No. 3182   
36 oz./11.1 cl/331 ml  
H3% T3% B3 D3%  
1 doz./144 - 25 cu.ft.  
SCC 440235



**Catalina Margarita**  
No. 31827   
12 oz./35.5 cl/320 ml  
H4% T4% B3 D4%  
3 dzx./288 - 2.19 cu.ft.  
SCC 306721



**Splash Dessert**  
No. 31410   
12 oz./35.5 cl/320 ml  
H4% T4% B3 D4%  
1 doz./144 - .71 cu.ft.  
SCC 306024

**Splash Margarita**  
No. 31420   
12 oz./35.5 cl/320 ml  
H2% T4% B3 D4%  
1 doz./96 - 1.13 cu.ft.  
SCC 306021



**Z-Stem Margarita**  
No. 310200   
12 oz./35.5 cl/320 ml  
H7.1% T4% B3 D4%  
1 doz./96 - 1.12 cu.ft.  
SCC 314028



**Midtown Margarita**  
No. 7011   
12 oz./35.5 cl/320 ml  
H7.1% T4% B3 D4%  
1 doz./96 - 1.50 cu.ft.  
SCC 312013



**Perception**  
Cocktail Coupe  
*See pages 28, 45*



**Citation Gourmet**  
Cocktail Margarita  
No. 31428   
7 oz./20.7 cl/207 ml  
H6% T4% B3 D4%  
1 doz./72 - 1.12 cu.ft.  
SCC 630110



**Citation Gourmet**  
Cocktail Margarita  
No. 1420   
6 oz./18.6 cl/186 ml  
H6% T4% B3 D4%  
1 doz./72 - 1.19 cu.ft.  
SCC 362152



**Citation Gourmet**  
Cocktail Margarita  
No. 9430   
18% oz./48.6 cl/486 ml  
H7% T4% B3 D4%  
1 doz./96 - 1.38 cu.ft.  
SCC 378120



**Fiesta Grande\***  
No. 8423   
12 oz./35.5 cl/320 ml  
H6% T4% B3 D4%  
1 doz./72 - 1.07 cu.ft.  
SCC 630423



**Fiesta Grande\***  
No. 8422   
15% oz./46.5 cl/456 ml  
H6% T4% B3 D3%  
1 doz./96 - 1.38 cu.ft.  
SCC 113750



**Fiesta Grande\***  
No. 8417   
15% oz./49.5 cl/496 ml  
H6% T4% B3 D3%  
1 doz./96 - 1.41 cu.ft.  
SCC 915014



**Bella Grande\***  
No. 8411   
17% oz./51.8 cl/518 ml  
H6% T4% B3 D4%  
1 doz./96 - 1.40 cu.ft.  
SCC 915028



**Mega Grande**  
No. 8427   
27% oz./80.6 cl/806 ml  
H7% T4% B3 D5  
1 doz./108 - 1.57 cu.ft.  
SCC 915035



## CACTUS STEM MARGARITAS



Cactus Margarita  
Juniper Stem  
No. 3610JS  
12 oz./35.5 cl./355 ml.  
H6% T29% B3 D4%  
1 doz./7# - .81 cu.ft.  
SCC 071102

Cactus Margarita  
Juniper Stem  
No. 3620JS  
16 oz./47.3 cl./473 ml.  
H6% T4% B3 D4%  
1 doz./9# - 1.00 cu.ft.  
SCC 071720



*Create lasting memories with Libbey signature drinks...*

- Signature drinks are fun and lead to a memorable experience.
- Create specialty cocktails that appeal to your customers and build your brand.
- Provide drinks that aren't easily made at home.
- Presentation is key! Prepare the drink in front of the customer to create a sense of theatre and pizzazz.
- Use regional and artisanal ingredients.
- MOCKTAILS. Providing a wonderful assortment of non-alcoholic drinks can boost sales and profits.
- Customers drink with their eyes. Choosing the right glass makes all the difference for great presentation and profit per serving.
- Glassware is an investment that pays for itself after only one use. Decorate your glassware to promote your cocktail offering and build your brand.
- Boost sales and build your brand by decorating and selling the glass as a keepsake.

## DRINKING JARS



Drinking Jar  
No. 07015  
16½ oz./48.8 cl./488 ml.  
H6% T29% B2½ D4%  
1 doz./12# - .62 cu.ft.  
SCC 066218

Drinking Jar  
No. 07004  
16½ oz./48.8 cl./488 ml.  
H6% T29% B2½ D4%  
1 doz./12# - .62 cu.ft.  
SCC 071421

## HURRICANES



Humidore Shot Glass  
No. 37100  
1½ oz./41 ml.  
H4% T1% B1% D1%  
3 doz./5# - .41 cu.ft.  
SCC 073400

Squall  
No. 3610  
14½ oz./42.9 cl./429 ml.  
H6% T2% B3 D3%  
1 doz./9# - .73 cu.ft.  
SCC 412527

Ovalope  
No. 3617  
15 oz./44.4 cl./444 ml.  
H6% T3% B3 D3%  
1 doz./9# - .73 cu.ft.  
SCC 174857

Hurricane  
No. 3623  
23½ oz./69.5 cl./695 ml.  
H6% T3% B3 D3%  
1 doz./11# - 1.00 cu.ft.  
SCC 084017

Cooler  
No. 32802  
16 oz./47.3 cl./473 ml.  
H6% T2% B2% D2%  
3 doz./22# - 1.43 cu.ft.  
SCC 400107

Napoli Grande  
No. 1410  
15½ oz./45.8 cl./458 ml.  
H6% T3% B2½ D3½  
1 doz./11# - .70 cu.ft.  
SCC 168427

## FLUTES &amp; CHAMPAGNES



**Citation Flute**  
No. 1405

6 1/4 oz./18.5 cl/185 ml.

H7 1/4 T14 B2 1/2 D2 1/2

1 doz./12 - .46 cu.ft.

SCC 574681



**Bristol Valley flute**  
No. 62103R

6 oz./17.7 cl/177 ml.

H7 1/4 T14 B2 1/2 D2 1/2

2 doz./10 - 1.08 cu.ft.

SCC 457267



**Napa Country flute**  
No. 1795

5 1/4 oz./17.0 cl/170 ml.

H7 1/4 T14 B2 1/2 D2 1/2

1 doz./12 - .54 cu.ft.

SCC 574680



**Revelation flute**  
No. 8815

5 1/4 oz./17.0 cl/170 ml.

H8 1/4 T14 B2 1/2 D2 1/2

1 doz./12 - .53 cu.ft.

SCC 013480



**Flute**  
No. 4005

6 oz./17.7 cl/177 ml.

H8 1/4 T2 B2 1/4 D2 1/4

1 doz./12 - .60 cu.ft.

SCC 582110



**Flute**  
No. 75000SR

8 oz./23.7 cl/237 ml.

H9 1/4 T2 B3 1/4 D3 1/4

1 doz./12 - .82 cu.ft.

SCC 437045



**Vina flute**  
No. 7500

9 oz./25.7 cl/257 ml.

H9 1/4 T2 B3 1/4 D3 1/4

1 doz./12 - .91 cu.ft.

No. 7500-SCC 074310



**Vina Trumpet flute**  
No. 7502

8 1/2 oz./25.2 cl/252 ml.

H9 1/4 T2 B3 1/4 D3 1/4

1 doz./12 - .97 cu.ft.

SCC 320630



**Stainless flute**  
No. 238

6 1/2 oz./20.1 cl/201 ml.

H8 1/4 T14 B1 1/2 D2 1/2

1 doz./12 - .28 cu.ft.

SCC 214500



**Catalina flute**  
No. 3822

5 1/2 oz./16.3 cl/163 ml.

H8 1/4 T21 B2 1/2 D2 1/2

2 doz./19 - 1.22 cu.ft.

SCC 112015



**Flute**  
No. 2824

6 1/4 oz./20.0 cl/200 ml.

H7 1/4 T14 B1 1/2 D1 1/2

2 doz./15 - .43 cu.ft.

SCC 881024



**Z-Stem flute**  
No. 37050

6 oz./17.7 cl/177 ml.

H8 1/4 T2 B2 1/4 D2 1/4

1 doz./12 - .35 cu.ft.

SCC 011110

## FLUTES &amp; CHAMPAGNES (continued)



**Embassy Flute**  
No. 3704   
4½ oz./13.3 cl/39 ml.  
H7¾ T1¾ B2¾ D2¾  
1 doz./6# • .42 cu.ft.  
SCC 574681



**Tendrap Flute**  
No. 3106   
5 oz./17.0 cl/50 ml.  
H7¾ T2 B2¾ D2¾  
1 doz./6# • .33 cu.ft.  
SCC 574687



**Embassy Flute**  
No. 3705   
5 oz./17.7 cl/57 ml.  
H8½ T2 B2¾ D2¾  
1 doz./6# • .33 cu.ft.  
SCC 574683



**Perception Flute**  
No. 3006   
5¼ oz./17.0 cl/50 ml.  
H8½ T1¾ B2¾ D2¾  
1 doz./6# • .37 cu.ft.  
SCC 252941



**Charisma Tall Flute**  
No. 41063R   
6 oz./17.7 cl/57 ml.  
H8¾ T2 B2¾ D2¾  
2 doz./12# • 1.16 cu.ft.  
SCC 573880



**Embassy Royale**  
**Tall Flute**  
No. 3706   
No. 3706-B02   
6 oz./17.7 cl/57 ml.  
H8¾ T2 B2¾ D2¾  
1 doz./6# • .59 cu.ft.  
No. 3796-SCC 574650  
No. 3796-B02-SCC 497815



**Citations Gourmet**  
**Tulip Champagne**  
No. 8477   
6 oz./17.7 cl/57 ml.  
H8½ T2¾ B2¾ D2¾  
1 doz./6# • .61 cu.ft.  
SCC 132022



**Citation Gourmet**  
**Tulip Champagne**  
No. 8476   
6 oz./17.7 cl/57 ml.  
H8½ T2¾ B2¾ D2¾  
1 doz./6# • .66 cu.ft.  
SCC 573844



## COUPES



**Embassy Champagne**  
No. 3717   
2½ oz./70.4 cl/204 ml.  
H4½ T3¾ B2¾ D3¾  
2 doz./14# • 1.27 cu.ft.  
SCC 230463



**Embassy Champagne**  
No. 3777   
4½ oz./13.3 cl/39 ml.  
H4½ T3¾ B2¾ D3¾  
2 doz./14# • 1.31 cu.ft.  
SCC 230840



**Embassy Champagne**  
No. 3773   
5½ oz./16.3 cl/48 ml.  
H4½ T3¾ B2¾ D3¾  
2 doz./14# • 1.38 cu.ft.  
SCC 230832



**Cocktail Coupe**  
No. 3055   
8½ oz./25.1 cl/751 ml.  
H6 T3¾ B3 D4¾  
1 doz./7# • .89 cu.ft.  
SCC 443816

## SHOOTERS &amp; SPECIALTY SHOTS



**Sorbet**  
No. 3801  
2 1/4 oz./8.1 cl./81 ml.  
H2% T3% B2% D2%  
2 doz./6# - .39 cu.ft.  
SCC 387731



**Mini-Martini**  
No. 3701  
3/4 oz./11.9 ml.  
H3% T3% B2% D2%  
1 doz./4# - .37 cu.ft.  
SCC 361548



**Mini-Margarita**  
No. 3802  
3/4 oz./11.1 cl./111 ml.  
H2% T3% B2% D2%  
1 doz./4# - .35 cu.ft.  
SCC 441235



**Hurricane Shot Glass**  
No. 3719  
1 1/4 oz./4.1 cl./41 ml.  
H4% T1% B1% D1%  
3 doz./6# - .41 cu.ft.  
SCC 073100



**Cardinal**  
No. 3826  
2 oz./6.0 cl./60 ml.  
H4% T1% B1% D1%  
3 doz./6# - .34 cu.ft.  
SCC 186664



**Shooting Shimmer**  
No. 182170  
1 1/4 oz./3.2 cl./32 ml.  
H3% T1% B1% D1%  
2 doz./6# - .19 cu.ft.  
SCC 061821418204



**Shot**  
No. 1100821  
1 1/4 oz./3.2 cl./32 ml.  
H2% T1% B1% D2%  
1 doz./3# - .11 cu.ft.  
SCC 18002713110212



**Espresso**  
No. 18739  
3/2 oz./11 cl./110 ml.  
H3% T2% B1% D2%  
1 doz./5# - .38 cu.ft.  
SCC 604304006166



**Cardinal**  
No. 1800  
2 1/2 oz./7.4 cl./74 ml.  
H4% T1% B1% D1%  
4 doz./12# - .42 cu.ft.  
SCC 078147



**Cardinal**  
No. 1800SR  
2 1/2 oz./7.4 cl./74 ml.  
H4% T1% B1% D1%  
2 doz./6# - .21 cu.ft.  
SCC 135887



**Tequila Shooter**  
No. 1780712  
1 oz./3.0 cl./30 ml.  
H3% T1% B1% D1%  
6 doz./16# - .16 cu.ft.  
SCC 17007120



**Tequila Shooter**  
No. 0862324  
1 1/2 oz./4.4 cl./44 ml.  
H3% T1% B1% D1%  
3 doz./16# - .38 cu.ft.  
SCC 08622244



**Tequila Shooter**  
No. 162210  
2 oz./5.9 cl./59 ml.  
H4% T1% B1% D1%  
6 doz./23# - .75 cu.ft.  
SCC 05022641



**Troyan Shooter**  
No. 1787386  
2 1/2 oz./6.9 cl./69 ml.  
H4% T2% B1% D2%  
2 doz./21# - .34 cu.ft.  
SCC 17073861



**Bacardi Baby**  
No. 1116124  
1 1/2 oz./4.2 cl./42 ml.  
H3% T1% B1% D1%  
4 doz./13# - .43 cu.ft.  
SCC 18002713001240



**Series V15 Shooter**  
No. 11114722  
2 1/4 oz./6.5 cl./65 ml.  
H2% T2% B1% D2%  
2 doz./6# - .26 cu.ft.  
SCC 08002713007663



**Series V140 Tall Rocks**  
No. 11124021  
4 1/4 oz./14.0 cl./140 ml.  
H4% T2% B1% D2%  
1 doz./7# - .27 cu.ft.  
SCC 18002713001253



**Rare Shooter**  
No. 243  
2 1/2 oz./7.4 cl./74 ml.  
H2% T1% B1% D2%  
2 doz./7# - .24 cu.ft.  
SCC 930013



**Mini Pilsner Shooter**  
No. 245  
2 1/2 oz./7.4 cl./74 ml.  
H4% T1% B1% D1%  
2 doz./6# - .27 cu.ft.  
SCC 084222



**Pilsner**  
No. 1244HT  
4 1/4 oz./14.1 cl./141 ml.  
H4% T2% B2 D2%  
2 doz./14# - .75 cu.ft.  
SCC 317827



**Maritime Shot**  
No. 0126  
1 1/4 oz./3.7 cl./37 ml.  
H3% T1% B2 D2%  
2 doz./10# - .30 cu.ft.  
SCC 015168



**Boot Shot**  
No. 07191  
1 1/4 oz./4.4 cl./44 ml.  
H3% T1% B1% D2%  
2 doz./7# - .28 cu.ft.  
SCC 180211



**Shooter**  
No. 0140  
1 1/4 oz./3.6 cl./36 ml.  
H3% T2% B1% D2%  
2 doz./7# - .28 cu.ft.  
SCC 007101



**Spirit Glass**  
No. 155  
1 1/4 oz./5.0 cl./50 ml.  
H4% T2% B1% D2%  
2 doz./14# - .31 cu.ft.  
SCC 141014

## WHISKEY SERVICE



**Whiskey  
No. 48**  
2 oz./5.9 cl./59 ml.  
H2½ T2 B1½ D2  
6-1 doz. cartons/17#  
.58 cu.ft.  
SCC 133810



**Whiskey  
No. 5121**  
1½ oz./4.4 cl./44 ml.  
H2½ T2 B1½ D2  
6-1 doz. cartons/17#  
.58 cu.ft.  
SCC 133827



**Lined  
No. 5120**  
1½ oz./4.4 cl./44 ml.  
1 oz. A0007  
6-1 doz. cartons/17#  
.58 cu.ft.  
SCC 133772



**COASTAL**  
**Whiskey  
No. 5120B**  
1½ oz./4.4 cl./44 ml.  
H2½ T2 B1½ D2  
6 doz./16# - .53 cu.ft.  
SCC 478101



**BLACK**  
**Whiskey  
No. 5120E**  
1½ oz./4.4 cl./44 ml.  
H2½ T2 B1½ D2  
6 doz./16# - .53 cu.ft.  
SCC 478100



**Whiskey  
No. 5120E**  
1½ oz./4.4 cl./44 ml.  
H2½ T2 B1½ D2  
6 doz./16# - .53 cu.ft.  
SCC 478100



**Tall Whiskey  
No. 5128**  
1 oz./3.0 cl./30 ml.  
H2½ T2½ B1½ D2½  
4-1 doz. cartons/31#  
.59 cu.ft.  
SCC 133730



**Ruted Whiskey  
No. 5124**  
2 oz./5.9 cl./59 ml.  
H2½ T2½ B1½ D2½  
4-1 doz. cartons/24#  
.59 cu.ft.  
SCC 133814



**Fluted Lined  
No. 5126**  
2 oz./5.9 cl./59 ml.  
¾ oz. S0711 SCC 133808  
1 oz. A0007 SCC 133808  
4-1 doz. cartons/24#  
.59 cu.ft.  
SCC 133843



**Ruted Whiskey  
No. 5127**  
1½ oz./4.4 cl./44 ml.  
H2½ T2½ B1½ D2½  
4-1 doz. cartons/24#  
.59 cu.ft.  
SCC 133843



**Fluted Lined  
No. 5127**  
1½ oz./4.4 cl./44 ml.  
¾ oz. S0710 SCC 133826  
¾ oz. S0711 SCC 133826  
4-1 doz. cartons/24#  
.59 cu.ft.  
SCC 133842



**Ruted Whiskey  
No. 5135**  
1½ oz./3.7 cl./37 ml.  
H2½ T2½ B1½ D2½  
4-1 doz. cartons/29#  
.59 cu.ft.  
SCC 133482



**Ruted Lined  
No. 5135**  
1½ oz./3.7 cl./37 ml.  
¾ oz. S0617  
4-1 doz. cartons/29#  
.59 cu.ft.  
SCC 133475



Wh. ¾oz. 1½ oz. 2oz. 3oz. 4oz.

**Pressed Whiskey Glasses**  
Verres à Whisky Pressés  
Vasos Para Whisky Prensados

Many of our shot glass cartons contain convenient 1 dozen inner cartons.

Un grand nombre de nos cartons de verres alcôol contiennent des emballages pour douzaine.

Muchas de nuestras cajas de vasos para licor poseen una docena de convenientes cajitas internas.



Capacities are approximate and should not be used as a standard of measure.

1 U.S. fl. oz. = 29.5727 ml = 1.06844 Imp. fl. oz.  
1 Imp. fl. oz. = 28.4123 ml = 0.98075 U.S. fl. oz.

Les capacités indiquées sont approximatives et ne doivent pas être utilisées comme mesure de volume.

1 Once liquide U.S. = 29.5727 ml = 1.06844 Once liquide impériale

1 Once liquide impériale = 28.4123 ml = 0.98075 Once liquide U.S.

La capacidad es aproximada y no debe ser utilizada como un criterio de medida.

1 onz. U.S.U. = 29.5727 ml = 1.06844 Imp. fl. oz.

1 onz. fl. imp. = 28.4123 ml = 0.98075 onz. fl. U.S.U.



**Whiskey  
No. 5114**  
1½ oz./5.2 cl./52 ml.  
H2½ T2 B1½ D2  
6 doz./14# - .62 cu.ft.  
SCC 981081



**Whiskey  
No. 5121**  
1½ oz./5.9 cl./59 ml.  
H2½ T2 B1½ D2  
6-1 doz. cartons/20#  
.58 cu.ft.  
SCC 133807



**Lined  
No. 5121**  
1½ oz./5.9 cl./59 ml.  
¾ oz. S0711  
6-1 doz. cartons/20#  
.58 cu.ft.  
SCC 133873



**Whiskey  
No. 5122**  
1 oz./3.0 cl./30 ml.  
¾ oz. S0709  
6-1 doz. cartons/23#  
.58 cu.ft.  
SCC 133866



**Lined  
No. 5122**  
1 oz./3.0 cl./30 ml.  
¾ oz. S0709  
6-1 doz. cartons/23#  
.58 cu.ft.  
SCC 133842



**Whiskey  
No. 5128**  
1 oz./2.6 cl./26 ml.  
H2½ T2 B1½ D2  
6-1 doz. cartons/22#  
.58 cu.ft.  
SCC 133812



**Tall Whiskey  
No. 5180**  
1 oz./3.0 cl./30 ml.  
H2½ T1½ B1½ D1½  
6-1 doz. cartons/24#  
.58 cu.ft.  
SCC 133706



**Tall Whiskey  
No. 5181**  
1 oz./3.0 cl./30 ml.  
H2½ T1½ B1½ D1½  
6-1 doz. cartons/24#  
.58 cu.ft.  
SCC 133700



**Tall Whiskey  
No. 5183**  
1 oz./3.0 cl./30 ml.  
H2½ T1½ B1½ D1½  
6-1 doz. cartons/24#  
.58 cu.ft.  
SCC 133803



**Whiskey  
No. 2813**  
1 oz./8.9 cl./89 ml.  
H2½ T2 B2 D2  
3 doz./10# - .53 cu.ft.  
SCC 264140



**Pint Shot  
No. 5277**  
2 oz./5.9 cl./59 ml.  
H2½ T1½ B1½ D1½  
6 doz./26# - .58 cu.ft.  
SCC 146818

## SUPER STEMS



**Rare Bowl**  
No. 1700306 0  
47 oz/1.4 L  
H<sub>2</sub>O T10 B<sub>3</sub>/4 D10  
1 doz/H<sub>2</sub>O • 27 cu.ft.  
SCC 17003067



**Super Thistle**  
No. 3402 0  
13 oz/44.4 cl/444 ml  
H<sub>2</sub>O T30% B<sub>3</sub>/4 D2%  
1 doz/H<sub>2</sub>O • 1.09 cu.ft.  
SCC 784332



**Super Glass**  
No. 3400 0  
31 oz/0.9 L  
H<sub>2</sub>O T40% B<sub>4</sub>D6%  
16 doz/H<sub>2</sub>O • 1.14 cu.ft.  
SCC 784336



**Super Schooner**  
No. 3407 0  
13 oz/3.6 L  
H<sub>2</sub>O T40% B<sub>4</sub>D6%  
1/2 doz/H<sub>2</sub>O • 1.37 cu.ft.  
SCC 770140



**Super Bowl**  
No. 3403 0  
26 oz/1.1 L  
H<sub>2</sub>O T30% B<sub>4</sub>D6%  
1/16 doz/H<sub>2</sub>O • 1.69 cu.ft.  
SCC 732814



**Super Martini**  
No. 170101 0  
44 oz/1.2 L  
H<sub>2</sub>O T19% B<sub>3</sub>/4 D9%  
1/6 doz/H<sub>2</sub>O • 3.76 cu.ft.  
SCC 17010026



**Super Margarita**  
No. 1721361 0  
36 oz/1.7 L  
H<sub>2</sub>O T17% B<sub>3</sub>/4 D7%  
1/4 doz/H<sub>2</sub>O • 2.89 cu.ft.  
SCC 17213612

G L A S S W A R E F O R P R O F E S S I O N A L S

# TUMBLERS & BARWARE



**ENVY**  


**Rocks**  
No. 2210SR  
7 oz./20.7 cl./207 ml.  
H2½ T2½ B1½ D2½  
1 doz./9# - .23 cu.ft.  
SCC 5601875143396

**Rocks**  
No. 2211SR  
9 oz./25.6 cl./286 ml.  
H3½ T3 B2 D3  
1 doz./9# - .27 cu.ft.  
SCC 5601875143500

**Rocks**  
No. 2202SR  
11 oz./32.3 cl./323 ml.  
H4½ T3 B2 D3  
1 doz./9# - .33 cu.ft.  
SCC 5601875142460



**Hi-Ball**  
No. 2203SR  
10 oz./29.0 cl./290 ml.  
H5½ T2½ B1½ D2½  
1 doz./9# - .32 cu.ft.  
SCC 5601875143584

**Beverage**  
No. 2204SR  
12 oz./35.4 cl./354 ml.  
H6½ T2½ B1½ D2½  
1 doz./9# - .34 cu.ft.  
SCC 5601875143578

**Beverage**  
No. 2205SR  
14 oz./41.4 cl./414 ml.  
H6½ T2½ B1½ D2½  
1 doz./9# - .39 cu.ft.  
SCC 5601875143688

**Cooler**  
No. 2206SR  
16 oz./47.3 cl./473 ml.  
H6½ T2½ B1½ D2½  
1 doz./10# - .45 cu.ft.  
SCC 5601875143692



### Sheer Rim/D.T.E.\*

Libbey's Sheer Rim/D.T.E.® (Dura Temp Edge) stemware and tumblers feature a beadless edge which is first cracked-off then polished to produce a fine, yet durable edge. This creates a combination of elegance and affordability in glassware for operators looking to upgrade their beverage service, while still maintaining longer service life. Sheer Rim/D.T.E. Tumblers and Stemware are guaranteed against chippage of the rim. Libbey Sheer Rim/D.T.E. items include Envy, York, Super Sham, Briossa, Bristol Valley, Charisma, and select beer and spirits items.



**Rocks**  
No. 024114  
9 oz./26.6 cl./266 ml.  
H4½ T3¾ B2½ D3¼  
1 doz./7# - .39 cu.ft.  
SCC 560187518203



**Rocks**  
No. 024121  
12 oz./35.5 cl./355 ml.  
H3¾ T3¾ B2½ D2¾  
1 doz./7# - .46 cu.ft.  
SCC 5601875184210



**Hi-Ball**  
No. 020444  
7½ oz./21.0 cl./210 ml.  
H4¼ T2¾ B2 D2¾  
1 doz./6# - .29 cu.ft.  
SCC 5601875180518



**Hi-Ball**  
No. 024120  
9½ oz./24.9 cl./249 ml.  
H4¾ T3 B2 D3  
1 doz./7# - .32 cu.ft.  
SCC 5601875008110



**Hi-Ball**  
No. 420437  
9½ oz./27.0 cl./270 ml.  
H4¾ T3 B2 D3  
1 doz./7# - .35 cu.ft.  
SCC 5601750173056



**Beverage**  
No. 020512  
10½ oz./30.9 cl./309 ml.  
H5¾ T3½ B2 D3½  
1 doz./7# - .39 cu.ft.  
SCC 560175000813



**Beverage**  
No. 020420  
12½ oz./36.5 cl./365 ml.  
H6½ T3½ B2 D3½  
1 doz./7# - .46 cu.ft.  
SCC 5601875180509



**Cooler**  
No. 020415  
13½ oz./46.9 cl./469 ml.  
H6¾ T3½ B2½ D3½  
1 doz./6# - .57 cu.ft.  
SCC 5601875180261

## SUPER SHAM



**Cordial**  
No. 16608R  
2½ oz./7.4 cl./74 ml.  
H4½ T1½ B1½ D1½  
2 doz./6# - .21 cu.ft.  
SCC 1308137



**Rocks**  
No. 16645R  
7 oz./20.7 cl./207 ml.  
H3½ T2½ B2½ D2½  
2 doz./6# - .49 cu.ft.  
SCC 130844



**Rocks**  
No. 16638R  
9 oz./26.6 cl./266 ml.  
H4½ T3¾ B2½ D2¼  
2 doz./6# - .63 cu.ft.  
SCC 317760



**Rocks**  
No. 16608R  
10½ oz./31.1 cl./311 ml.  
H4¾ T3½ B2½ D3½  
2 doz./7# - .71 cu.ft.  
SCC 130820



**Hi-Ball**  
No. 16618R  
10 oz./29.6 cl./296 ml.  
H5¾ T2¾ B2½ D2¾  
2 doz./7# - .68 cu.ft.  
SCC 387762



**Beverage**  
No. 16618R  
12 oz./35.5 cl./355 ml.  
H6¾ T2½ B2½ D2½  
2 doz./7# - .79 cu.ft.  
SCC 14738



**Beverage**  
No. 16618R  
13 oz./44.4 cl./444 ml.  
H6¾ T2¾ B2½ D2¾  
2 doz./7# - .91 cu.ft.  
SCC 380338





**élan®**  **DuraTuff®**

## **DuraTuff®**

**Increases Resistance  
to Thermal and  
Mechanical Shock.**

Libbey's exclusive DuraTuff® treatment is a special thermal after-process for "pressed" tumblers and stemware that produces durable glassware with prolonged service life for the foodservice industry. Look for the DuraTuff® name embossed on all Libbey DuraTuff® tumbler and stemware products such as élan, Endeavor, Quadra V, Panelled Tumblers, Inverness, Dakota, Everest, Casual Coolers, Gibraltar, Winchester and Restaurant Basics.



Libbey's exclusive glassware manufacturing processes provide both durability and safety, helping the restaurateur increase profits.

Please scan to learn more.



**Rock**  
No. 15817

7 oz./207 ml  
H3½ T3¼ B2 D3½  
1 doz./68 - .37 cu.ft.  
SCC 301080



**Rock**  
No. 15810

9 oz./266 ml  
H3½ T3½ B2½ D3½  
1 doz./68 - .45 cu.ft.  
SCC 301086



**Double Old Fashioned**  
No. 15811

12 oz./355 ml  
H4 W1¾ B2½ D3½  
1 doz./128 - .55 cu.ft.  
SCC 444748



**Hi-Ball**  
No. 15810

10 oz./296 ml  
H6¼ T2¾ B2 D2½  
1 doz./144 - .44 cu.ft.  
SCC 301081



**Beverage**  
No. 15812

12 oz./355 ml  
H6¼ T3 B2½ D3  
1 doz./144 - .50 cu.ft.  
SCC 301085



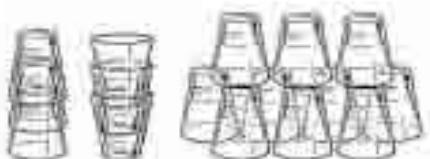
**Beverage**  
No. 15814

14 oz./414 ml  
H6½ T3½ B2½ D3½  
1 doz./144 - .57 cu.ft.  
SCC 301086



**Cooler**  
No. 15815

16 oz./473 ml  
H7 T3½ B2½ D3½  
1 doz./156 - .64 cu.ft.  
SCC 301082

**ENDEAVOR®** + **DuraTuff®**


Pyramiding is still a better way to stack and store glasses.  
La méthode pyramide continue d'être la meilleure façon d'empiler  
et de ranger les verres.  
El apilado en forma de pirámide es todavía una mejor manera de  
apilar y guardar los vasos.



**Espresso**  
No. 15703 +  
3.7 oz./11 cl./110 ml.  
H3 T2½ B1¼ D2¾  
1 doz./14# - .35 cu.ft.  
SCC 6042140001086



**Rocks**  
No. 15700 +  
7 oz./20.7 cl./207 ml.  
H2¾ T3¼ B2¼ D3¾  
1 doz./18# - .37 cu.ft.  
SCC 367100



**Frosted Rocks**  
No. 15710 +  
9 oz./26.6 cl./266 ml.  
H2¾ T3¼ B2¼ D3¾  
1 doz./18# - .37 cu.ft.  
SCC 367110



**Double Old Fashioned**  
No. 15712 +  
12 oz./35.5 cl./355 ml.  
H4½ T3½ B2½ D3½  
1 doz./14# - .45 cu.ft.  
SCC 367120



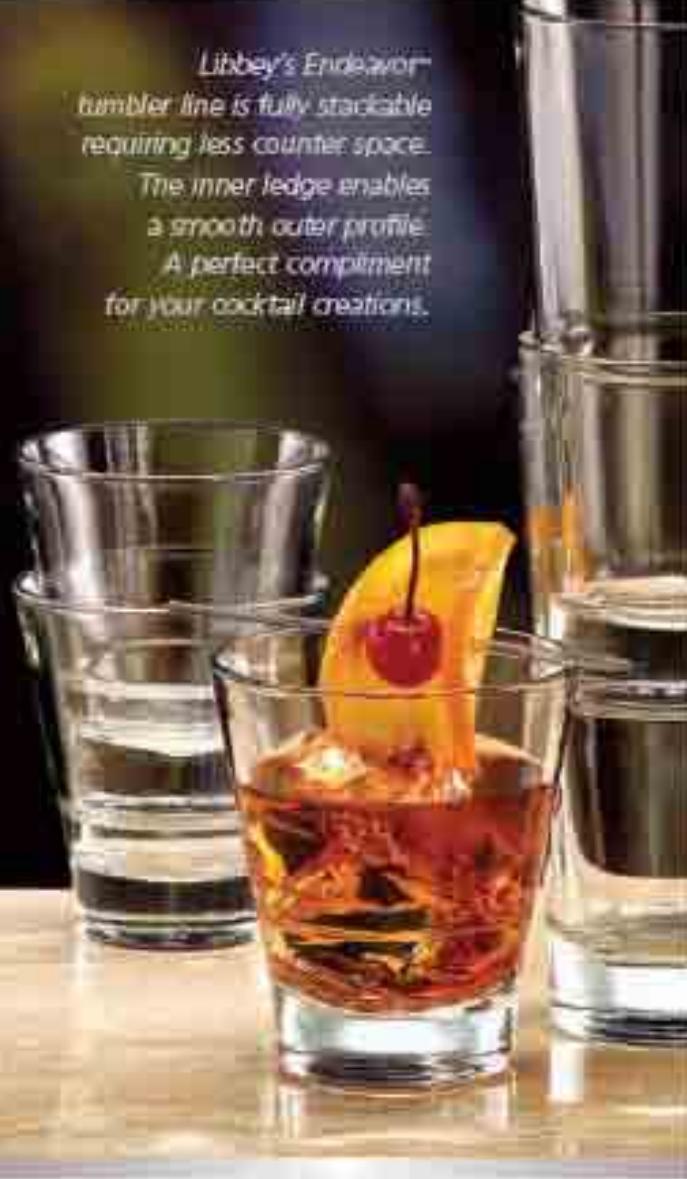
**Hi-Ball**  
No. 15711 +  
10 oz./29.6 cl./296 ml.  
H6½ T2¾ B2 D2¾  
1 doz./11# - .44 cu.ft.  
SCC 367136



**Beverage**  
No. 15713 +  
12 oz./35.5 cl./355 ml.  
H6½ T3 B2½ D3  
1 doz./18# - .30 cu.ft.  
SCC 367143



**Beverage**  
No. 15714 +  
14 oz./41.4 cl./414 ml.  
H6½ T3½ B2½ D3½  
1 doz./14# - .37 cu.ft.  
SCC 367150



**Stacking Pub Glass**  
No. 15720 +  
15½ oz./43.8 cl./488 ml.  
H6½ T3½ B2½ D3½  
1 doz./15# - .66 cu.ft.  
SCC 367684



**Cooler**  
No. 15716 +  
16 oz./47.3 cl./473 ml.  
H7 T3½ B2½ D3½  
1 doz./18# - .64 cu.ft.  
SCC 368072



**Cooler**  
No. 15717 +  
20 oz./59.2 cl./592 ml.  
H7½ T3½ B2½ D3½  
1 doz./18# - .68 cu.ft.  
SCC 368315

QUADRA V **+DuraTuff.**

**Rocks**  
No. 15821

9 oz./26.6 cl./266 ml.  
H4½ T3½ B2½ D3½  
1 doz./14# - .49 cu.ft.  
SCC 400208



**Rocks**  
No. 15822

11 oz./32.5 cl./325 ml.  
H4¾ T3¾ B2¾ D3¾  
1 doz./12# - .58 cu.ft.  
SCC 400215



**Beverage**  
No. 15824

13 oz./38.4 cl./385 ml.  
H6⅓ T3½ B2½ D3½  
1 doz./13# - .58 cu.ft.  
SCC 400123



**Beverage**  
No. 15825

14 oz./41.4 cl./414 ml.  
H6⅔ T3¾ B2¾ D3¾  
1 doz./15# - .68 cu.ft.  
SCC 400116



**Cedar**  
No. 15826

16 oz./47.3 cl./473 ml.  
H6¾ T3¾ B2¾ D3¾  
1 doz./17# - .74 cu.ft.  
SCC 400100

**BICONIC**

**Biconic Baby**  
No. 11182124  
1½ oz./4.2 cl./42 ml.  
H3½ T1½ B1½ D1½  
4 doz./13# - .43 cu.ft.  
SCC 01002713151211



**Biconic Double Old Fashioned**  
No. 11182120  
5½ oz./29.0 cl./290 ml.  
H6½ T3½ B3 D3½  
1 doz./14# - .41 cu.ft.  
SCC 0100271307207



**Biconic Double Old Fashioned**  
No. 11182122  
11¾ oz./35.0 cl./350 ml.  
H4½ T3½ B3½ D3½  
1 doz./12# - .34 cu.ft.  
SCC 01012713185437



**Biconic Beverage/Hi-Ball**  
No. 11182122  
14½ oz./42.0 cl./420 ml.  
H6½ T3½ B2½ D3½  
1 doz./17# - .69 cu.ft.  
SCC 01002713088469



**new PISA**



**Shot**  
No. 1100621  
1 1/4 oz./35.2 ml.  
H25% T15% B15% D25%  
1 doz./36 - .11 cu.ft.  
SCC 08002713110282



**Rocks**  
No. 1100621  
9 1/2 oz./28.1 cl./291 ml.  
H35% T35% B35% D35%  
1 doz./40# - .36 cu.ft.  
SCC 08002713110281



**Double Old Fashioned**  
No. 1100621  
11 1/4 oz./34.7 cl./347 ml.  
H35% T35% B35% D35%  
1 doz./14# - .44 cu.ft.  
SCC 08002713110286



**Hi-Ball**  
No. 1100621  
10 1/4 oz./31.3 cl./313 ml.  
H35% T35% B35% D35%  
1 doz./11# - .43 cu.ft.  
SCC 08002713110203



**Beverage**  
No. 11007021  
12 1/4 oz./36.2 cl./362 ml.  
H35% T35% B35% D35%  
1 doz./12# - .46 cu.ft.  
SCC 08002713110300

**SERIES V**



**Series V60 Shooter**  
No. 11110722  
2 1/4 oz./6.5 cl./65 ml.  
H25% T25% B15% D25%  
2 doz./8# - .26 cu.ft.  
SCC 08002713057163



**Series V250 Cocktail**  
No. 111157822  
7 1/2 oz./22.5 cl./225 ml.  
H35% T45% B15% D45%  
1 doz./7# - .51 cu.ft.  
SCC 08002713058294



**Series V250 Rocks**  
No. 11058021  
8 1/2 oz./25.0 cl./250 ml.  
H45% T35% B25% D35%  
1 doz./12# - .44 cu.ft.  
SCC #8002713058345



**Series V325 Rocks**  
No. 11106421  
11 oz./32.5 cl./325 ml.  
H45% T35% B25% D35%  
1 doz./12# - .44 cu.ft.  
SCC 08002713058295



**Series V250 Double Old Fashioned**  
No. 11116820  
11 1/2 oz./33.0 cl./330 ml.  
H45% T35% B25% D35%  
1 doz./12# - .60 cu.ft.  
SCC 08002713057362



**Series V140 Tall Rocks**  
No. 111121021  
4 1/4 oz./14.0 cl./140 ml.  
H45% T25% B15% D25%  
1 doz./7# - .27 cu.ft.  
SCC 08002713001203



**Series V250 Beverage**  
No. 11058521  
11 1/4 oz./33.0 cl./330 ml.  
H60% T35% B25% D35%  
1 doz./12# - .51 cu.ft.  
SCC 08002713058331



**Series V420 Hi-Ball**  
No. 11106721  
14 1/4 oz./42.0 cl./420 ml.  
H60% T35% B25% D35%  
1 doz./13# - .62 cu.ft.  
SCC 08002713110203

H=Height, T=Top Diameter, B=Bottom Diameter, D=Maximum Diameter (see pages 106-108; visit pages 109-110; visit pages 106-109)

**GIBRALTAR®** 

**Rocks**  
No. 15241   
4½ oz./13.5 cl./139 ml.  
H3½ T3½ B2½ D3  
3 doz./24# - .71 cu.ft.  
SCC 100002



**Rocks**  
No. 15240   
5½ oz./16.3 cl./163 ml.  
H3½ T3½ B2½ D3  
3 doz./16# - .73 cu.ft.  
SCC 100002



**Rocks**  
No. 15241   
7 oz./20.7 cl./207 ml.  
H3½ T3½ B2½ D3  
3 doz./16# - .56 cu.ft.  
SCC 733001



**Tall Rocks**  
No. 15245   
7 oz./20.7 cl./207 ml.  
H3½ T3½ B2½ D3  
3 doz./26# - .97 cu.ft.  
SCC 110012



**Rocks**  
No. 15240   
8 oz./23.7 cl./237 ml.  
H3½ T3½ B2½ D3  
3 doz./27# - 1.07 cu.ft.  
SCC 007001



**Rocks**  
No. 15242   
9 oz./26.6 cl./266 ml.  
H3½ T3½ B2½ D3  
3 doz./28# - 1.07 cu.ft.  
SCC 733187



**Tall Rocks**  
No. 15231   
9 oz./26.6 cl./266 ml.  
H3½ T3½ B2½ D3  
3 doz./29# - 1.19 cu.ft.  
SCC 100368



**Rocks**  
No. 15232   
10 oz./29.6 cl./296 ml.  
H4½ T3½ B2½ D3  
3 doz./27# - 1.19 cu.ft.  
SCC 100373



**Double Rocks**  
No. 15243   
12 oz./35.5 cl./355 ml.  
H4 T3½ B2½ D3  
3 doz./27# - 1.30 cu.ft.  
SCC 732200



**Double Rocks**  
No. 15233   
13 oz./38.5 cl./385 ml.  
H4½ T3½ B2½ D3  
3 doz./26# - 1.31 cu.ft.  
SCC 100310



**Hi-Ball**  
No. 15238   
7 oz./20.7 cl./207 ml.  
H4½ T3½ B2½ D3  
3 doz./20# - .89 cu.ft.  
SCC #00007



**Hi-Ball**  
No. 15239   
9 oz./26.6 cl./266 ml.  
H4½ T3½ B2½ D3  
3 doz./23# - 1.16 cu.ft.  
SCC 007070



**Beverage**  
No. 15237   
10 oz./29.6 cl./296 ml.  
H4½ T3½ B2½ D3  
3 doz./24# - 1.18 cu.ft.  
SCC 007112



**Beverage**  
No. 15238   
12 oz./35.5 cl./355 ml.  
H4½ T3½ B2½ D3  
3 doz./24# - 1.39 cu.ft.  
SCC 007220



**Beverage**  
No. 15244   
14 oz./41.4 cl./414 ml.  
H5½ T3½ B2½ D3  
3 doz./37# - 1.60 cu.ft.  
SCC 732224



**Cider**  
No. 15245   
20 oz./59.2 cl./592 ml.  
H6½ T3½ B2½ D3  
2 doz./29# - 1.37 cu.ft.  
SCC 003217



**Tall Tapered Glass**  
No. 15203   
22 oz./65.1 cl./651 ml.  
H7 T3½ B2½ D3  
2 doz./28# - 1.72 cu.ft.  
SCC 007462



**Wine**  
No. 15246   
2½ oz./75.1 cl./751 ml.  
H6½ T3½ B2½ D3  
3 doz./30# - 1.62 cu.ft.  
SCC 700739



**Goblet**  
No. 15247   
11½ oz./34.0 cl./340 ml.  
H6½ T3½ B2½ D3  
3 doz./35# - 2.11 cu.ft.  
SCC 700746



**1/2" Sugar Package Holder**  
No. 5208   
H2½ T3½ B2½ D3  
2 doz./11# - .35 cu.ft.  
SCC 177060



**Gibraltar Shaker**  
Stainless Steel Top  
No. 70351  
2½ oz./75.5 cl./75 ml.  
H3½ T1½ B2½ D2½  
6 doz./19# - .86 cu.ft.  
SCC 006375

GIBRALTAR® (continued) **+DuraTuff.**

**Super Mug**  
No. 5262  
34 oz./99.8 cl./996 ml.  
H8 T4 B4 D6  
1 doz./336 - 1.00 cu.ft.  
SCC 001912



**Liter Pitcher**  
No. 5213  
34 oz./99.8 cl./996 ml.  
H8½ T4 B4 D6½  
1 doz./336 - 1.81 cu.ft.  
SCC 001481

FOOTED GIBRALTAR® **+DuraTuff.**

**Footed Pilsner**  
No. 15680 **+**  
12 oz./35.5 cl./355 ml.  
H7¼ T3 B2½ D3  
2 doz./276 - 1.14 cu.ft.  
SCC #74320



**Footed Pilsner**  
No. 15420 **+**  
14 oz./41.4 cl./414 ml.  
H7¾ T3½ B2¾ D3½  
2 doz./356 - 1.36 cu.ft.  
SCC 012147



**Footed Pilsner**  
No. 15173 **+**  
16½ oz./49.5 cl./495 ml.  
H8 T3¾ B2¾ D3¾  
1 doz./198 - .79 cu.ft.  
SCC 071477



Pyramiding is still a better way to stack and store glasses.

La méthode pyramide continue d'être la meilleure façon d'empiler et de ranger les verres.

El método en forma de pirámide es todavía una mejor manera de apilar y guardar los vaso.

STACKABLE GIBRALTAR® **+DuraTuff.**

**Rock**  
No. 15161 **+**  
7 oz./207 cl./207 ml.  
H3¾ T3½ B1¾ D3½  
3 doz./176 - .59 cu.ft.  
SCC 604302



**Rock**  
No. 15160 **+**  
9 oz./26.6 cl./266 ml.  
H3¾ T3½ B2½ D3½  
3 doz./204 - .97 cu.ft.  
SCC 604206



**Hi-Ball**  
No. 15166 **+**  
9 oz./26.6 cl./266 ml.  
H4¾ T3 B2½ D3  
3 doz./244 - 1.02 cu.ft.  
SCC 010301



**Beverage**  
No. 15154 **+**  
12 oz./35.5 cl./355 ml.  
H6 T3½ B2½ D3½  
3 doz./256 - 1.27 cu.ft.  
SCC 604200



**Colder**  
No. 15161 **+**  
16 oz./47.3 cl./473 ml.  
H8 T3½ B2½ D3½  
3 doz./368 - 1.68 cu.ft.  
SCC 604683

**LIBBEY EVEREST** 

**Juice**  
No. 15431   
5 oz./14.8 cl./48 ml.  
H2% T2% B1% D2%  
3 doz./18# - .76 cu.ft.  
SCC 144623

**Rocks**  
No. 15432   
7 oz./20.7 cl./207 ml.  
H3% T3% B2% D3%  
3 doz./18# - .76 cu.ft.  
SCC 173021

**Rocks**  
No. 15433   
8 oz./23.7 cl./237 ml.  
H3% T3% B2% D3%  
3 doz./18# - .82 cu.ft.  
SCC 144615

**Rocks**  
No. 15434   
9 oz./26.5 cl./265 ml.  
H3% T3% B2% D3%  
3 doz./24# - .89 cu.ft.  
SCC 173039

**Rocks**  
No. 15435   
12 oz./35.5 cl./355 ml.  
H3% T3% B2% D3%  
3 doz./30# - 1.28 cu.ft.  
SCC 173048



Pyroplating is still  
a better way to stain  
and tone glasses.



**Hi-Ball**  
No. 15436   
9 oz./26.5 cl./265 ml.  
H4% T3% B1% D3%  
3 doz./25# - 1.03 cu.ft.  
SCC 320481

**Beverage**  
No. 15438   
12 oz./35.5 cl./355 ml.  
H4% T3% B2% D3%  
3 doz./26# - 1.20 cu.ft.  
SCC 173738

**Cooler**  
No. 15437   
14 oz./41.4 cl./414 ml.  
H4% T3% B2% D3%  
3 doz./28# - 1.38 cu.ft.  
SCC 173747

**LIBBEY PANELED TUMBLERS** 

**Juice**  
No. 15648   
9½ oz./28.3 cl./283 ml.  
H4% T3% B2% D3%  
3 doz./21# - .92 cu.ft.  
SCC 612113

**Tumbler**  
No. 15641   
12 oz./35.5 cl./355 ml.  
H5% T3% B2% D3%  
3 doz./30# - 1.31 cu.ft.  
SCC 612182

**Cooler**  
No. 15642   
16 oz./47.3 cl./473 ml.  
H6% T3% B2% D3%  
3 doz./30# - 1.70 cu.ft.  
SCC 612120

**Iced Tea**  
No. 15643   
20 oz./59.2 cl./592 ml.  
H6% T3% B2% D3%  
2 doz./31# - 1.45 cu.ft.  
SCC 612137

**Jumbo Custer**  
No. 15645   
24 oz./71.0 cl./710 ml.  
H7% T3% B2% D3%  
1 doz./1# - .82 cu.ft.  
SCC 028155

LIBBEY  
INVERNESS +**DuraTuff**.

**Rocks**  
No. 15481 +  
7 oz./207 ml.  
H3½ T2¾ B2½ D3½  
2 doz./156 - 50 cu. ft.  
SCC 366471

**Rocks**  
No. 15481 +  
9 oz./26.6 cl./266 ml.  
H3½ T2¾ B2½ D3½  
2 doz./256 - 1.07 cu. ft.  
SCC 131104

**Double Old Fashioned**  
No. 15482 +  
12½ oz./36.2 cl./362 ml.  
H3½ T3¼ B3½ D3½  
2 doz./256 - 1.01 cu. ft.  
SCC 316105



**Hi-Ball**  
No. 15483 +  
9 oz./26.6 cl./266 ml.  
H3½ T2¾ B2½ D2½  
3 doz./264 - 1.17 cu. ft.  
SCC 170542

**Beverage**  
No. 15478 +  
10 oz./29.6 cl./296 ml.  
H3½ T2¾ B2½ D2½  
2 doz./230 - 1.31 cu. ft.  
SCC 415905

**Beverage**  
No. 15483 +  
12 oz./35.5 cl./355 ml.  
H3½ T3¼ B2½ D3½  
3 doz./356 - 1.46 cu. ft.  
SCC 831142

**Beverage**  
No. 15479 +  
14 oz./41.4 cl./414 ml.  
H3½ T3¼ B2½ D3½  
3 doz./408 - 1.63 cu. ft.  
SCC 489001

**Cooler**  
No. 15477 +  
15½ oz./44.1 cl./441 ml.  
H3½ T3½ B2½ D3½  
2 doz./296 - 1.21 cu. ft.  
SCC 062342

DAKOTA\* Design Patented +**DuraTuff**.

**Rocks**  
No. 15602 +  
9 oz./26.6 cl./266 ml.  
H3½ T3¾ B2½ D3½  
3 doz./246 - 1.06 cu. ft.  
SCC 521667

**Beverage**  
No. 15603 +  
12 oz./35.5 cl./355 ml.  
H3½ T3¾ B2½ D3½  
3 doz./364 - 1.41 cu. ft.  
SCC 526574

**Cooler**  
No. 15605 +  
16 oz./47.3 cl./473 ml.  
H3½ T3½ B2½ D3½  
2 doz./296 - 1.30 cu. ft.  
SCC 063201



## RESTAURANT BASICS

LIBBEY  
+DuraTuff.

**Bartender Shaker**  
No. 025120  
12 oz./35.5 cl./355 ml.  
H2½ T1¾ B1¼ D1¾  
2 doz./17# - .19 cu.ft.  
SKU 010185140204



**Double Old Fashioned**  
No. 15387  
12 oz./35.5 cl./355 ml.  
H3¾ T3¾ B2¼ D2¾  
2 doz./17# - .39 cu.ft.  
SCC 388184



**Hi-Ball**  
No. 15345  
16 oz./48.6 cl./486 ml.  
H4¾ T3¾ B2¼ D3¾  
2 doz./17# - .82 cu.ft.  
SCC 084323



**Beverage**  
No. 15388  
12 oz./35.5 cl./355 ml.  
H3 T3¾ B2¼ D3¼  
2 doz./19# - 1.00 cu.ft.  
SCC 388101



**Cooler**  
No. 15141  
14 oz./41.4 cl./414 ml.  
H5¾ T3¾ B2¾ D3¾  
2 doz./31# - 1.24 cu.ft.  
SCC 088200



**Mixing Glass**  
No. 1680HT  
No. 0130  
16 oz./47.3 cl./473 ml.  
H6¾ T3¾ B2¾ D3¾  
2 doz./24# - 1.27 cu.ft.  
No. 1639HT-SCC 435676  
No. 0129-SCC 456400



**Tall Mixing Glass**  
No. 15389  
No. 3889  
16 oz./47.3 cl./473 ml.  
H6¾ T3¾ B2¾ D3¾  
2 doz./27# - 1.25 cu.ft.  
No. 1639HT-SCC 426444  
No. 0129-SCC 426401



**Shaking Pub Glass**  
No. 15730  
17½ oz./51.0 cl./510 ml.  
H6½ T3¾ B2¾ D3¾  
2 doz./25# - 1.31 cu.ft.  
SCC 347707



**Mixing Glass**  
No. 1632HT  
18 oz./53.2 cl./532 ml.  
H6¾ T3¾ B2¾ D3¾  
2 doz./25# - 1.35 cu.ft.  
SCC 063074



**Mixing Glass**  
No. 1637HT  
No. 0137  
20 oz./59.2 cl./592 ml.  
H6¾ T3¾ B2¾ D3¾  
2 doz./24# - 1.35 cu.ft.  
No. 1637HT-SCC 063081  
No. 0127-SCC 063111



**Mixing Glass**  
No. 15144  
20 oz./59.2 cl./592 ml.  
H6¾ T3¾ B2¾ D3¾  
2 doz./24# - 1.35 cu.ft.  
SCC 061386



**Cooler**  
No. 15122  
22 oz./65.1 cl./651 ml.  
H7 T3¾ B2¾ D3¾  
2 doz./27# - 1.66 cu.ft.  
SCC 340262

## CASUAL COOLERS +DuraTuff.



**Casual Cooler Waves**  
No. 15846  
20 oz./59.2 cl./592 ml.  
H6¾ T2¾ B2½ D3¾  
1 doz./15# - .74 cu.ft.  
SCC 318802



**Casual Cooler Lines**  
No. 15847  
20 oz./59.2 cl./592 ml.  
H6¾ T2¾ B2½ D3¾  
1 doz./15# - .74 cu.ft.  
SCC 090810



**Casual Cooler Hammered**  
No. 15848  
20 oz./59.2 cl./592 ml.  
H6¾ T2¾ B2½ D3¾  
1 doz./15# - .74 cu.ft.  
SCC 090816



**WINCHESTER** **+DuraTuff.**


**Rocks**  
No. 15453 +  
5 1/8 oz./H6 3 cl./165 ml.  
H5 1/2 T2 1/2 B2 1/2 D2 1/2  
3 doz./25# - .74 cu.ft.  
SCC 044487

**Rocks**  
No. 15454 +  
8 oz./23.7 cl./237 ml.  
H3 1/2 T3 1/2 B2 1/2 D3 1/2  
3 doz./25# - .88 cu.ft.  
SCC 032167

**Rocks**  
No. 15457 +  
10 oz./29.6 cl./296 ml.  
H3 1/2 T3 1/2 B2 1/2 D3 1/2  
3 doz./25# - .93 cu.ft.  
SCC 030123

**Hi-Ball**  
No. 15451 +  
5 1/4 oz./20.0 cl./200 ml.  
H4 1/2 T2 1/2 B1 1/2 D2 1/2  
3 doz./19# - .75 cu.ft.  
SCC 032143

**Hi-Ball**  
No. 15458 +  
9 1/4 oz./23.9 cl./239 ml.  
H5 T2 1/2 B2 1/2 D2 1/2  
3 doz./25# - .88 cu.ft.  
SCC 032181

**Beverage**  
No. 15459 +  
12 oz./33.3 cl./333 ml.  
H5 1/2 T3 B2 1/2 D3  
3 doz./25# - 1.26 cu.ft.  
SCC 030140

**Cooler**  
No. 15461 +  
16 oz./47.3 cl./473 ml.  
H6 1/2 T3 1/2 B2 1/2 D3 1/2  
3 doz./25# - 1.57 cu.ft.  
SCC 030163



**Wine**  
No. 15460 +  
6 1/8 oz./19.2 cl./192 ml.  
H5 1/2 T2 1/2 B2 1/2 D2 1/2  
3 doz./25# - 1.04 cu.ft.  
SCC 032204

**Wine**  
No. 15464 +  
8 1/8 oz./25.1 cl./251 ml.  
H6 1/2 T2 1/2 B2 1/2 D3  
3 doz./25# - 1.29 cu.ft.  
SCC 032229

**Goblet**  
No. 15465 +  
10 1/8 oz./31.1 cl./311 ml.  
H6 T2 1/2 B2 1/2 D3 1/2  
3 doz./25# - 1.61 cu.ft.  
SCC 030117

**Ramekin**  
No. 15445  
1 1/8 oz./4.4 cl./44 ml.  
H1 1/2 T2 1/2 B1 1/2 D2 1/2  
3 doz./16# - .34 cu.ft.  
SCC 107003

**Ramekin**  
No. 15446  
3 oz./8.9 cl./89 ml.  
H1 1/2 T3 B2 1/2 D2  
3 doz./16# - .37 cu.ft.  
SCC 111010

**4 1/4" Sugar Package Holder**  
No. 5460  
H2 1/2 T4 1/2 B3 1/2 D4 1/2  
2 doz./16# - .47 cu.ft.  
SCC 846868

**Shaker**  
Chrome Plated Brass Top  
No. 70022  
1 1/8 oz./4.4 cl./44 ml.  
H4 1/2 T1 B2 D2  
2 doz./7# - .36 cu.ft.  
SCC 134666


**PUEBLA**

AUTHENTIC MEXICAN TUMBLERS



**Julep**  
No. 1700430  
7 1/4 oz./23.0 cl./230 ml.  
H4 1/2 T2 1/2 B2 1/2 D2 1/2  
2 doz./12# - .53 cu.ft.  
SCC 17004300



**Tumbler**  
No. 1700821  
9 oz./27.0 cl./270 ml.  
H4 T2 1/2 B2 1/2 D2 1/2  
2 doz./12# - .60 cu.ft.  
SCC 17008215



**Tumbler**  
No. 1700441  
10 1/8 oz./31.0 cl./310 ml.  
H4 1/2 T2 1/2 B2 1/2 D2 1/2  
2 doz./12# - .61 cu.ft.  
SCC 17004415



**Beverage**  
No. 1700810  
10 oz./29.3 cl./295 ml.  
H5 1/2 T2 1/2 B2 1/2 D2 1/2  
2 doz./12# - .69 cu.ft.  
SCC 17008102



**Beverage**  
No. 1700845  
12 oz./35.5 cl./355 ml.  
H6 1/2 T2 1/2 B2 1/2 D2 1/2  
2 doz./12# - .77 cu.ft.  
SCC 17008457





## PERCEPTION®

See pages 28 &amp; 29 for the complete Perception line.



**Rocks**  
No. 2301 ●  
7 oz./20.7 cl./207 ml.  
H3% T2½ B2½ D3  
2 doz./134 - .57 cu.ft.  
SCC #e0017



**Rocks**  
No. 2312 ●  
9 oz./26.6 cl./266 ml.  
H3% T2½ B2½ D3½  
2 doz./176 - .73 cu.ft.  
SCC #e0024



**Double Old Fashioned**  
No. 2304 ●  
12 oz./35.5 cl./355 ml.  
H4½ T2½ B2½ D3½  
2 doz./186 - .91 cu.ft.  
SCC #e1048



**Beverage**  
No. 2303 ●  
12 oz./35.5 cl./355 ml.  
H5½ T2½ B2½ D2½  
2 doz./168 - .88 cu.ft.  
SCC #e1031



**Beverage**  
No. 2305 ●  
14 oz./41.4 cl./414 ml.  
H6½ T2½ B2½ D2½  
2 doz./168 - .97 cu.ft.  
SCC #e0056



**Cooler**  
No. 2306 ●  
16 oz./47.3 cl./473 ml.  
H8½ T2½ B2½ D2½  
2 doz./108 - 1.01 cu.ft.  
SCC #e0062

## VIBE



**Rocks**  
No. 2313 ●  
10 oz./29.6 cl./296 ml.  
H4 T2½ B3 D2½  
1 doz./10# - .53 cu.ft.  
SCC 322763



**Double Old Fashioned**  
No. 2311 ●  
12 oz./35.5 cl./355 ml.  
H4½ T2½ B3 D2½  
1 doz./12# - .40 cu.ft.  
SCC 260296



**Coder**  
No. 2312 ●  
17½ oz./51.8 cl./518 ml.  
H6½ T2½ B3 D2½  
1 doz./13# - .53 cu.ft.  
SCC 260302

## GEO



**Double Old Fashioned**  
No. 2307 ●  
13½ oz./39.2 cl./392 ml.  
H4½ T2½ B2½ D3½  
1 doz./12# - .34 cu.ft.  
SCC 243004



**Coder**  
No. 2308 ●  
15½ oz./43.8 cl./438 ml.  
H6½ T3½ B2½ D2½  
1 doz./12# - .63 cu.ft.  
SCC 260110

● Saledge Rim Guarantee  
See pages 106-108 for details.

## CHICAGO



**Cordial**  
No. 1600  
2½ oz./7.4 cl./74 ml.  
H4½ T1½ B1½ D1½  
1 doz./12 - .42 cu.ft.  
SCC 604314000740



**Old Fashioned**  
No. 2522  
7 oz./20.7 cl./207 ml.  
H2½ T2½ B2½ D2½  
1 doz./6 - .26 cu.ft.  
SCC 604314000740



**Old Fashioned**  
No. 2524  
10½ oz./30.3 cl./303 ml.  
H3½ T2½ B2½ D2½  
1 doz./10 - .38 cu.ft.  
SCC 604314000740



**Juice**  
No. 2523  
4½ oz./14.1 cl./141 ml.  
H4 T2½ B2 D2½  
1 doz./5 - .18 cu.ft.  
SCC 6043140004838



**Hi-Ball**  
No. 2521  
7½ oz./22.2 cl./222 ml.  
H5½ T2½ B2½ D2½  
1 doz./7 - .26 cu.ft.  
SCC 604314002742



**Tall Hi-Ball**  
No. 2518  
9½ oz./28.8 cl./288 ml.  
H5½ T2½ B2½ D2½  
1 doz./9 - .33 cu.ft.  
SCC 604314002735



**Tall Hi-Ball**  
No. 2521  
7½ oz./22.2 cl./222 ml.  
H5½ T2½ B2½ D2½  
1 doz./6 - .25 cu.ft.  
SCC 604314002735



**Tall Hi-Ball**  
No. 2511  
10½ oz./31.1 cl./311 ml.  
H6½ T2½ B2½ D2½  
1 doz./8 - .34 cu.ft.  
SCC 604314002729



**Rata**  
No. 2824  
6¾ oz./20.0 cl./200 ml.  
H7½ T1½ B1½ D1½  
2 doz./13 - .45 cu.ft.  
SCC 6041024



## QUARTET



**Rocks**  
No. 2200 ●  
6½ oz./18.9 cl./189 ml.  
H3½ T2½ B2 D2½  
1 doz./16 - 20 cu.ft.  
SCC 6043040006443

**Rocks**  
No. 2207 ●  
9¼ oz./27.7 cl./277 ml.  
H3½ T3½ B2½ D3½  
1 doz./16 - 35 cu.ft.  
SCC 6043040006429

**Double Old Fashioned**  
No. 2208 ●  
12 oz./35.5 cl./355 ml.  
H3½ T3½ B2½ D3½  
1 doz./16 - 42 cu.ft.  
SCC 6043040006451

**Beverage**  
No. 2209 ●  
10½ oz./31.0 cl./310 ml.  
H3½ T2½ B2 D2½  
1 doz./16 - 34 cu.ft.  
SCC 6043040006436

**Cooler**  
No. 2216 ●  
16 oz./47.3 cl./473 ml.  
H6½ T3 B2 D3  
1 doz./16 - 32 cu.ft.  
SCC 6143040001775

## IMPRESSIONS



**Old Fashioned**  
No. 1767500 ●  
8 oz./23.7 cl./237 ml.  
H3½ T3½ B3 D3½  
1 doz./16 - 27 cu.ft.  
SCC 024848

**Double Old Fashioned**  
No. 1767501 ●  
11¾ oz./34.7 cl./347 ml.  
H4 T3½ B2½ D3½  
1 doz./16 - 41 cu.ft.  
SCC 024850

**Beverage**  
No. 0060710 ●  
10 oz./29.6 cl./296 ml.  
H4½ T3 B3 D3  
1 doz./16 - 29 cu.ft.  
SCC 00607101

**Beverage**  
No. 0060714 ●  
13 oz./38.8 cl./388 ml.  
H5½ T3 B3 D3  
1 doz./16 - 41 cu.ft.  
SCC 0060714

**Cooler**  
No. 1767701 ●  
16½ oz./48.3 cl./485 ml.  
H8 T3 B3 D3  
1 doz./16 - 47 cu.ft.  
SCC 024862

## BRAVURA



**Double Old-Fashioned**  
No. 2211 ●  
12½ oz./35.2 cl./352 ml.  
H4 T2½ B3½ D3½  
1 doz./16 - 46 cu.ft.  
SCC 340400



**Cooler**  
No. 2212 ●  
16½ oz./49.3 cl./495 ml.  
H6½ T2½ B3½ D3½  
1 doz./16 - 51 cu.ft.  
SCC 332074

## LEXINGTON



**Jigger**  
No. 2313  
2 oz./59 ml.  
H2½ T2½ D2½  
3 doz./108 - .38 cu.ft.  
SCC 214148



**Juice**  
No. 2340  
5 oz./148 ml.  
H3½ T2½ D2½  
3 doz./144 - .38 cu.ft.  
SCC 264004



**Old Fashioned**  
No. 2328  
7½ oz./229 ml.  
H3½ T2½ D2½  
3 doz./204 - .80 cu.ft.  
SCC 264108



**Old Fashioned**  
No. 2338  
10½ oz./303 ml.  
H3½ T2½ D2½  
3 doz./288 - 1.07 cu.ft.  
SCC 406182



**Double Old Fashioned**  
No. 2339  
12½ oz./370 ml.  
H4 T3½ D2½  
3 doz./264 - 1.19 cu.ft.  
SCC 264103



**Hi-Ball**  
No. 2323  
7 oz./207 ml.  
H4 T2½ D2½  
3 doz./180 - .68 cu.ft.  
SCC 714700



**Hi-Ball**  
No. 2314  
8 oz./237 ml.  
H4½ T2½ D2½  
3 doz./192 - .76 cu.ft.  
SCC 714712



**Hi-Ball**  
No. 2325  
9 oz./266 ml.  
H4½ T2½ D2½  
3 doz./216 - .88 cu.ft.  
SCC 264117



**Beverage**  
No. 2350  
11½ oz./333 ml.  
H4 T2½ D2½  
3 doz./234 - 1.07 cu.ft.  
SCC 264124



**Cooler**  
No. 2340  
15½ oz./450 ml.  
H6 T2½ D2½  
3 doz./294 - 1.92 cu.ft.  
SCC 264131



**Tall Hi-Ball**  
No. 2340  
10½ oz./311 ml.  
H6 T2½ D2½  
3 doz./216 - 1.00 cu.ft.  
SCC 573008



**Goblet**  
No. 2326  
11 oz./325 ml.  
H6½ T2½ D2½  
3 doz./204 - 1.32 cu.ft.  
SCC 501273

## NOB HILL®



**Old Fashioned**  
No. 2226  
7½ oz./229 ml.  
H3½ T2½ D2½  
4 doz./256 - 1.06 cu.ft.  
SCC 378174



**Old Fashioned**  
No. 23381  
10½ oz./303 ml.  
H3½ T2½ D2½  
2 doz./160 - .68 cu.ft.  
SCC 370101



**Double Old Fashioned**  
No. 23306  
12½ oz./362 ml.  
H3½ T2½ D2½  
3 doz./256 - 1.19 cu.ft.  
SCC 407125



**Juice**  
No. 2346  
5 oz./148 ml.  
H3½ T2½ D2½  
6 doz./288 - .99 cu.ft.  
SCC 170338



**Hi-Ball**  
No. 23288  
6½ oz./200 ml.  
H4½ T2½ D2½  
4 doz./234 - .91 cu.ft.  
SCC 384307



**Hi-Ball**  
No. 23198  
8 oz./237 ml.  
H4½ T2½ D2½  
4 doz./256 - 1.01 cu.ft.  
SCC 360093



**Hi-Ball**  
No. 23268  
9 oz./266 ml.  
H4½ T2½ D2½  
4 doz./216 - .72 cu.ft.  
SCC 370117



**Beverage**  
No. 23516  
11½ oz./328 ml.  
H5 T2½ D2½  
2 doz./160 - .72 cu.ft.  
SCC 370119



**Tall Hi-Ball**  
No. 23106  
10½ oz./311 ml.  
H6 T2½ D2½  
3 doz./244 - 1.00 cu.ft.  
SCC 616220

**HEAVY BASE** ▲ **FINEDGE®**


**Rock**  
No. 016CD  
9 oz./23.7 cl./237 ml.  
H3½ T3 B2½ D3  
3 doz./21# - .91 cu.ft.  
SCC 776884



**Rock**  
No. 017CD  
11 oz./32.5 cl./325 ml.  
H3½ T3½ B2½ D3½  
3 doz./26# - 1.06 cu.ft.  
SCC 786813



**Double Old Fashioned**  
No. 018CD  
13½ oz./39.9 cl./399 ml.  
H4½ T3½ B2½ D3½  
3 doz./28# - 1.24 cu.ft.  
SCC 786801



**Double Old Fashioned**  
No. 016CD  
15 oz./44.4 cl./444 ml.  
H4½ T3½ B2½ D3½  
3 doz./28# - 1.39 cu.ft.  
SCC 786810



**Beverage**  
No. 014CD  
12½ oz./37.0 cl./370 ml.  
H5½ T2½ B2½ D2½  
3 doz./24# - 1.21 cu.ft.  
SCC 818370



**Cookie**  
No. 017CD  
15 oz./44.4 cl./444 ml.  
H6½ T3 B2½ D3  
3 doz./27# - 1.45 cu.ft.  
SCC 786877

---

**ESQUIRE**


**Old Fashioned**  
No. 227  
7½ oz./21.4 cl./214 ml.  
H3½ T2½ B2½ D2½  
6 doz./18# - 1.62 cu.ft.  
SCC 184842



**Side Water**  
No. 240  
5 oz./14.8 cl./148 ml.  
H4 T2½ B2½ D2½  
6 doz./28# - 1.11 cu.ft.  
SCC 000301



**Split**  
No. 223  
7 oz./20.7 cl./207 ml.  
H4½ T2½ B2½ D2½  
4 doz./22# - 1.03 cu.ft.  
SCC 363870



**Hi-Ball**  
No. 222  
9 oz./23.7 cl./237 ml.  
H4½ T2½ B2½ D2½  
5 doz./24# - 1.14 cu.ft.  
SCC 371553



**Hi-Ball**  
No. 225  
9½ oz./27.4 cl./274 ml.  
H5 T2½ B2½ D2½  
3 doz./22# - .95 cu.ft.  
SCC 063453



**Collins**  
No. 226  
11 oz./32.5 cl./325 ml.  
H5½ T2½ B2½ D2½  
3 doz./25# - 1.12 cu.ft.  
SCC 063304



**Collins**  
No. 220  
12½ oz./36.2 cl./362 ml.  
H5½ T2½ B2½ D2½  
3 doz./24# - 1.17 cu.ft.  
SCC 163137



## HEAVY BASE



**Old Fashioned**  
No. 124  
5½ oz./16.3 cl./192 ml.  
H3⅓ T2⅓ B2⅔ D2⅔  
6 doz./32# - 1.32 cu.ft.  
SCC 124263



**Old Fashioned**  
No. 127  
6½ oz./19.2 cl./192 ml.  
H4 T3 B2 D2  
4 doz./24# - 1.14 cu.ft.  
SCC 316376



**Old Fashioned**  
No. 128  
9 oz./26.6 cl./266 ml.  
H3⅔ T3⅓ B2⅔ D2⅔  
3 doz./19# - 1.04 cu.ft.  
SCC 068303



**English Hi-Ball**  
No. 131  
13 oz./38 cl./380 ml.  
H4 T3 B2 D2  
4 doz./20# - 1.79 cu.ft.  
SCC 006171



**English Hi-Ball**  
No. 170  
14½ oz./42.1 cl./421 ml.  
H4⅓ T3⅓ B2⅔ D2⅔  
4 doz./25# - 2.00 cu.ft.  
SCC 108081



**Side Water**  
No. 140  
5¾ oz./16.3 cl./192 ml.  
H3⅓ T2⅓ B2⅔ D2⅔  
6 doz./28# - 1.06 cu.ft.  
SCC 106026



**Split**  
No. 151  
6 oz./17.8 cl./178 ml.  
H4 T2 B2 D2  
6 doz./21# - 1.22 cu.ft.  
SCC 001010



**Hi-Ball**  
No. 123  
7 oz./20.7 cl./207 ml.  
H4⅓ T2⅓ B2⅔ D2⅔  
4 doz./20# - .99 cu.ft.  
SCC 360871



**Diplomat Hi-Ball**  
No. 131  
6½ oz./19.2 cl./192 ml.  
H4⅓ T2⅓ B1⅓ D2⅔  
6 doz./35# - 1.54 cu.ft.  
SCC 008303



**Hi-Ball**  
No. 132  
8 oz./23.7 cl./237 ml.  
H4⅓ T2⅓ B2⅔ D2⅔  
4 doz./24# - 1.22 cu.ft.  
SCC 360805



**Hi-Ball**  
No. 125  
9 oz./25.6 cl./266 ml.  
H4⅓ T2⅓ B2⅔ D2⅔  
4 doz./27# - 1.26 cu.ft.  
SCC 360888



**Hi-Ball**  
No. 133  
9 oz./25.6 cl./266 ml.  
H5 T2 B2 D2  
3 doz./21# - 1.08 cu.ft.  
SCC 163302



**Hi-Ball**  
No. 172  
10½ oz./31.1 cl./311 ml.  
H6⅓ T2⅓ B2⅔ D2⅔  
4 doz./28# - 1.47 cu.ft.  
SCC 360025



**Hi-Ball**  
No. 161  
10¼ oz./30.3 cl./303 ml.  
H5⅓ T2⅓ B2⅔ D2⅔  
4 doz./21# - 1.21 cu.ft.  
SCC 353014



**Collins**  
No. 126  
11 oz./32.6 cl./326 ml.  
H6⅓ T2⅓ B2⅔ D2⅔  
3 doz./24# - 1.15 cu.ft.  
SCC 063459



**Beverage**  
No. 130  
12½ oz./37.0 cl./370 ml.  
H6⅓ T2⅓ B2⅔ D2⅔  
4 doz./34# - 1.61 cu.ft.  
SCC 361018



**Collins**  
No. 158  
20 oz./59.2 cl./592 ml.  
H8⅓ T3 B2 D3  
1 doz./10# - .63 cu.ft.  
SCC 167398



## CHIVALRY®

See page 37 for the complete Chivalry line.



**Rocks**  
No. 2415 •  
10 oz./29.6 cl./296 ml.  
H3½ T2½ B2½ D2½  
3 doz./24# - 1.12 cu.ft.  
SCC 763111

**Juice**  
No. 2481 •  
6 oz./17.7 cl./177 ml.  
H3¼ T2¾ B2¾ D2¾  
3 doz./15# - .74 cu.ft.  
SCC 763791

**Beverage**  
No. 2480 •  
10 oz./29.6 cl./296 ml.  
H4¼ T2¾ B2½ D3  
3 doz./26# - 1.13 cu.ft.  
SCC 744688

**Beverage**  
No. 2488 •  
12 oz./35.5 cl./355 ml.  
H5¼ T3¾ B2½ D3½  
3 doz./26# - 1.33 cu.ft.  
SCC 753857

**Cooler**  
No. 2416 •  
16 oz./47.3 cl./473 ml.  
H6½ T3 B2½ D3½  
3 doz./28# - 1.68 cu.ft.  
SCC 763133

**Giant Beer**  
No. 2478 •  
22½ oz./67.3 cl./673 ml.  
H9½ T3 B3½ D3½  
1 doz./16# - .96 cu.ft.  
SCC 875078

## MISCELLANEOUS TUMBLERS



**Side Water**  
No. 5134  
4 oz./11.8 cl./118 ml.  
H3½ T2½ B2 D2½  
8 doz./26# - .93 cu.ft.  
SCC #6290

**Old Fashioned**  
No. 5130  
5 oz./14.8 cl./148 ml.  
H3½ T2½ B2½ D2½  
3 doz./19# - .74 cu.ft.  
SCC #73221

**Old Fashioned**  
No. 5131  
4 oz./11.8 cl./118 ml.  
H3½ T2½ B2½ D2½  
4 doz./33# - .99 cu.ft.  
SCC 374120

**Champagne Juice**  
No. 5005  
4½ oz./12.6 cl./126 ml.  
H4 T2½ B1½ D2½  
4 doz./17# - .79 cu.ft.  
SCC 507723



**Rocks**  
No. 5270  
8 oz./23.6 cl./236 ml.  
H2½ T3 B2½ D3  
3 doz./34# - .91 cu.ft.  
SCC 763468

**Rocks**  
No. 0171CD •  
11 oz./32.5 cl./325 ml.  
H3½ T3½ B3½ D3½  
3 doz./28# - 1.05 cu.ft.  
SCC #87051

**Rocks**  
No. 15626 •  
9 oz./26.6 cl./266 ml.  
H3½ T3 B2½ D3  
3 doz./23# - .87 cu.ft.  
SCC 005110

## ROOM TUMBLERS



**Rocks**  
No. 15434 +  
9 oz./26.6 cl./266 ml.  
H3½ T3½ B2½ D3½  
3 doz./24# - .96 cu.ft.  
SCC 173038



**Rocks**  
No. 15626 +  
9 oz./26.6 cl./266 ml.  
H3½ T3½ B2½ D3½  
3 doz./23# - .87 cu.ft.  
SCC 003168



**Rocks**  
No. 15457 +  
10 oz./29.6 cl./296 ml.  
H3½ T3½ B2½ D3½  
3 doz./23# - .93 cu.ft.  
SCC 003126



**Rocks**  
No. 15411 +  
9 oz./26.6 cl./266 ml.  
H3½ T3½ B2½ D3½  
3 doz./23# - 1.07 cu.ft.  
SCC 003114



**Rocks**  
No. 22018R +  
9 oz./26.6 cl./266 ml.  
H3½ T3½ B2½ D3½  
1 doz./1# - .27 cu.ft.  
SCC 5601873143301



**(NEW) Rocks**  
No. 024114 +  
9 oz./26.6 cl./266 ml.  
H3½ T3½ B2½ D3½  
1 doz./1# - .39 cu.ft.  
SCC 5611731812113



**Rocks**  
No. 1514 +  
7 oz./20.7 cl./207 ml.  
H2½ T3½ B1½ D3½  
3 doz./12# - .34 cu.ft.  
SCC 410177



**Rocks**  
No. 1513 +  
9 oz./26.6 cl./266 ml.  
H3½ T3½ B2 D3½  
3 doz./16# - 1.0 cu.ft.  
SCC 400751



**Rocks**  
No. 1512 +  
10½ oz./31.1 cl./311 ml.  
H3½ T3½ B2 D3½  
3 doz./16# - 1.08 cu.ft.  
SCC 400133



**Rocks**  
No. 15602 +  
9 oz./26.6 cl./266 ml.  
H3½ T3½ B2½ D3½  
3 doz./24# - 1.08 cu.ft.  
SCC 526017



**Rocks**  
No. 15100 +  
9 oz./26.6 cl./266 ml.  
H3½ T3½ B2½ D3½  
1 doz./1# - .43 cu.ft.  
SCC 301406



**Rocks**  
No. 15710 +  
9 oz./26.6 cl./266 ml.  
H3½ T3½ B2½ D3½  
1 doz./1# - .45 cu.ft.  
SCC 387112



**Rocks**  
No. 15621 +  
9 oz./26.6 cl./266 ml.  
H3½ T3½ B2½ D3½  
1 doz./11# - .49 cu.ft.  
SCC 401200



**Room Tumbler**  
No. 404 +  
10 oz./29.6 cl./296 ml.  
H3½ T3½ B2½ D3½  
1 doz./1# - .50 cu.ft.  
SCC 121147



**Rocks**  
No. 135 +  
8 oz./23.7 cl./237 ml.  
H3½ T2½ B2½ D2½  
4 doz./23# - 1.02 cu.ft.  
SCC 361001



**Old Fashioned**  
No. 23316 +  
10½ oz./30.3 cl./303 ml.  
H3½ T2½ B2½ D2½  
2 doz./16# - .89 cu.ft.  
SCC 371001



**Rocks**  
No. 01710D +  
11 oz./32.5 cl./325 ml.  
H3½ T2½ B2½ D2½  
3 doz./20# - 1.05 cu.ft.  
SCC 007101



**Rocks**  
No. 0170D +  
11 oz./32.5 cl./325 ml.  
H3½ T2½ B2½ D2½  
3 doz./20# - 1.06 cu.ft.  
SCC 2791012



**Rocks**  
No. 15222 +  
10 oz./29.6 cl./296 ml.  
H3½ T2½ B2½ D3½  
3 doz./27# - 1.19 cu.ft.  
SCC 105073



**Water**  
No. 1411HT +  
10 oz./29.6 cl./296 ml.  
H3½ T2½ B2½ D2½  
4 doz./16# - 1.17 cu.ft.  
SCC 361013



**Hi-Ball**  
No. 125 +  
9 oz./26.6 cl./266 ml.  
H4½ T2½ B2½ D2½  
4 doz./27# - 1.26 cu.ft.  
SCC 3600881



# Libbey's ★ HEAT-TREATED glassware

Libbey's heat-treated tumblers and stemware are created through a special heating and rapid cooling process after the glass is formed. This secondary process on "blown" glassware is performed only on

the upper portion of the glass where most abuse occurs. Libbey's heat-treated glassware offers increased resistance to thermal and mechanical shock.

**Recommended for Fast Service Cycle Operations.**

## new EMBASSY® ★ HEAT TREATED



**Rocks**  
No. 1514 ★  
7 oz./20.7 cl./207 ml.  
H2½ T3½ B2 D3½  
3 doz./12# - .74 cu.ft.  
SCC 410177



**Rocks**  
No. 1513 ★  
9 oz./26.6 cl./266 ml.  
H3½ T3½ B2 D3½  
3 doz./16# - 1.0 cu.ft.  
SCC 400751



**Rocks**  
No. 1512 ★  
10½ oz./31.1 cl./311 ml.  
H3½ T3½ B2 D3½  
3 doz./16# - 1.08 cu.ft.  
SCC 400333



**Juice**  
No. 12280 ★  
6 oz./17.7 cl./177 ml.  
H2½ T2½ B1½ D2½  
3 doz./16# - .67 cu.ft.  
SCC 427311



**Hi-Ball**  
No. 12281 ★  
8 oz./23.7 cl./237 ml.  
H4½ T2½ B2 D2½  
3 doz./23# - .82 cu.ft.  
SCC 428170



**Hi-Ball**  
No. 12282 ★  
10½ oz./31.1 cl./311 ml.  
H6½ T2½ B2 D2½  
3 doz./23# - 1.11 cu.ft.  
SCC 42815

## SPLASH



**Cooler**  
No. 12263 ★  
12½ oz./37.0 cl./370 ml.  
H5½ T2½ B2 D2½  
3 doz./24# - 1.28 cu.ft.  
SCC 426208



**Cooler**  
No. 12264 ★  
16 oz./47.0 cl./470 ml.  
H6 1/2" B2 1/2" D3 1/2"  
3 doz./28# - 1.37 cu.ft.  
SCC 426102



**Cooler**  
No. 12265 ★  
19 oz./53.5 cl./535 ml.  
H6½ T3½ B2½ D2½  
3 doz./29# - 1.70 cu.ft.  
SCC 426115



**Splash Dessert**  
No. 3410 ■  
12 oz./35.5 cl./355 ml.  
H4½ T4½ B3 D3½  
1 doz./8# - .71 cu.ft.  
SCC 310024



**Splash Margarita**  
No. 3420 ■  
12 oz./35.5 cl./355 ml.  
H6½ T4½ B3 D3½  
1 doz./8# - 1.12 cu.ft.  
SCC 310031

## GOVERNOR CLINTON® ★ HEAT TREATED



**Juice**  
No. 123HT ★  
8 oz./14.8 cl./148 ml.  
H2½ T2½ B1½ D2½  
6 doz./17# - 1.01 cu.ft.  
SCC 811711



**Beverage**  
No. 148HT ★  
8 oz./23.7 cl./237 ml.  
H2½ T2½ B2½ D2½  
4 doz./16# - 1.06 cu.ft.  
SCC 814487



**Water**  
No. 610HT ■  
9½ oz./28.1 cl./281 ml.  
H3½ T2½ B2½ D2½  
6 doz./27# - 1.62 cu.ft.  
SCC 610101



**Iced Tea**  
No. 606HT ★  
12 oz./35.5 cl./355 ml.  
H5½ T2½ B2½ D2½  
4 doz./22# - 1.48 cu.ft.  
SCC 360048



**Soda**  
No. 1713HT ★  
15½ oz./45.0 cl./450 ml.  
H6½ T3½ B2½ D3½  
3 doz./20# - 1.72 cu.ft.  
SCC 663410



**Smoothie Glass**  
No. 3722 ■  
16 oz./47.3 cl./473 ml.  
H7½ T3½ B3½ D3½  
16 doz./5# - .38 cu.ft.  
SCC 246200

**STRAIGHT SIDED** ★**HEAT TREATED**



**Juice**  
No. 55HT ★  
No. 55  
5 oz./14.8 cl./148 ml.  
H3½ T2¼ B1¼ D2¼  
6 doz./16# - .96 cu.ft.  
SCC 008HT-SCC 010045  
No. 55-SCC 002114



**Seltzer**  
No. 58 ★  
6 oz./17.7 cl./177 ml.  
H5½ T2¼ B2¼ D2¼  
6 doz./21# - 1.09 cu.ft.  
SCC 0023#1



**Split**  
No. 77 ★  
6½ oz./19.2 cl./192 ml.  
H4¾ T2¼ B2 D2¾  
6 doz./24# - 1.22 cu.ft.  
SCC 002764



**H-Ball**  
No. 44 ★  
9 oz./23.7 cl./237 ml.  
H4¾ T2¼ B2¼ D2¾  
6 doz./26# - 1.42 cu.ft.  
SCC 000451



**Coffee**  
No. 53 ★  
10 oz./29.6 cl./296 ml.  
H4¾ T2¼ B2¼ D2¾  
6 doz./30# - 1.79 cu.ft.  
SCC 404074



**Iced Tea**  
No. 55HT ★  
No. 51 ★  
12½ oz./37.0 cl./370 ml.  
H5½ T2¼ B2¾ D2¾  
6 doz./32# - 2.18 cu.ft.  
No. 55HT-SCC 010046  
No. 51-SCC 001126



**Zombie**  
No. 04 ★  
10 oz./29.6 cl./296 ml.  
H4½ T2½ B2¼ D2¾  
6 doz./29# - 1.71 cu.ft.  
SCC 072027



**Zombie**  
No. 05 ★  
11 oz./32.5 cl./325 ml.  
H5½ T2½ B2¼ D2¾  
6 doz./34# - 1.86 cu.ft.  
SCC 072134



**Zombie**  
No. 06 ★  
12 oz./35.5 cl./355 ml.  
H6 T2½ B2¼ D2¾  
6 doz./34# - 1.92 cu.ft.  
SCC 043266



**Zombie**  
No. 115 ★  
13½ oz./39.9 cl./399 ml.  
H7 T2½ B2½ D2½  
6 doz./40# - 2.22 cu.ft.  
SCC 043694



**FROSTED CLEAR LIP**

Non-Heat Treated



**Coffees**  
No. 53/11680 ★  
10 oz./29.6 cl./296 ml.  
H4¾ T2¼ B2¼ D2¾  
4 doz./19# - 1.26 cu.ft.  
SCC 360884



**Zombie**  
No. 98/11681 ★  
12 oz./35.5 cl./355 ml.  
H6 T2½ B2¼ D2¾  
4 doz./23# - 1.33 cu.ft.  
SCC 361061

## FOOTED ★ HEAT TREATED



**Beverage**  
No. 1454HT ★  
9 oz./26.6 cl./296 ml.  
H4½ T2¾ B2½ D2½  
3 doz./21# - 1.04 cu.ft.  
SCC 013810



**Malted**  
No. 1451HT ★  
10 oz./29.6 cl./296 ml.  
H5¼ T2¾ B2½ D2½  
3 doz./22# - 1.13 cu.ft.  
SCC 063472



**Soda**  
No. 1453HT ★  
12½ oz./36.2 cl./362 ml.  
H6½ T3 B2½ D2½  
3 doz./25# - 1.36 cu.ft.  
SCC 013243



**Soda**  
No. 1452HT ★  
14 oz./41.4 cl./414 ml.  
H6½ T3 B2½ D3½  
3 doz./28# - 1.47 cu.ft.  
SCC 068100



## CASCADE ★ HEAT TREATED



**Juice/Side Water**  
No. 2081HT ★  
8 oz./23.7 cl./237 ml.  
H3½ T2½ B2½ D2½  
6 doz./27# - 1.13 cu.ft.  
SCC 084418



**Beverage**  
No. 2081HT ★  
8 oz./23.7 cl./237 ml.  
H3½ T2½ B2½ D2½  
4 doz./24# - 1.07 cu.ft.  
SCC 370211



**Water**  
No. 2081HT ★  
10 oz./29.6 cl./296 ml.  
H4½ T2¾ B2½ D2½  
6 doz./40# - 1.76 cu.ft.  
SCC 636433



**Beverage**  
No. 2084HT ★  
12 oz./35.5 cl./355 ml.  
H5½ T2¾ B2½ D2½  
2 doz./16# - .75 cu.ft.  
SCC 371224



**Cooler**  
No. 2081HT ★  
16 oz./47.3 cl./473 ml.  
H6 T2½ B2½ D3  
2 doz./18# - .93 cu.ft.  
SCC 371228



**Cooler**  
No. 2081HT ★  
22 oz./65.1 cl./651 ml.  
H6½ T2¾ B2½ D3½  
3 doz./33# - 1.06 cu.ft.  
SCC 020590

# COCA-COLA®

COKE® brand glassware is produced for the Coca-Cola Company, owner of the trademarks COCA-COLA, COKE, the design of the contour glass, and Always Coca-Cola by Libbey Inc., an authorized user. ©The Coca-Cola Company. All rights reserved.



**Butterfly Coke Cooler**  
No. 57320C  
15½ oz./45.5 cl./488 ml.  
H6½ T3 B3 D3  
1 doz./178+ .22 cu.ft.  
SCC 417#13



**Coca-Cola Footed Flare**  
No. 5709CC  
16 oz./47.3 cl./475 ml.  
H6¾ T3½ B3 D3½  
1 doz./186+ .87 cu.ft.  
SCC 284110



**Coca-Cola Genuine Mug**  
No. 5705CC  
14½ oz./42.9 cl./429 ml.  
H6¾ T3¾ B2½ D4¾  
1 doz./208+ .87 cu.ft.  
SCC 281822



**Coca-Cola Beverage Tumbler**  
No. 2216CC  
16½ oz./49.3 cl./493 ml.  
H6½ T3½ B2½ D3½  
1 doz./96+ .63 cu.ft.  
SCC 2110081



**Diet Coke Tumbler**  
No. 2116  
17 oz./50.3 cl./503 ml.  
H6½ T3½ B2½ D3½  
1 doz./96+ .60 cu.ft.  
SCC 480610



Consider these authentic Coca-Cola glasses for profit-boosting "Keep the Glass" promotions.

## BELL SODAS



**Bell Fountain Tumbler**  
No. 30  
6½ oz./20.0 cl./200 ml.  
H4 T2½ B1½ D2½  
6 doz./248+ 1.24 cu.ft.  
SCC 548207



**Bell Soda**  
No. 530HT  
21 oz./62.1 cl./621 ml.  
H6½ T3½ B2½ D3½  
3 doz./91+ 2.29 cu.ft.  
SCC 564034



## NO-NIK® ★HEAT TREATED



**Beverage**  
No. 101HT  
7½ oz./22.9 cl./229 ml.  
H2¾ T2½ B2½ D2½  
6 doz./248+ 1.35 cu.ft.  
SCC 056888



**Water**  
No. 101HT  
10 oz./29.6 cl./296 ml.  
H3½ T2½ B2½ D2½  
4 doz./154+ 1.17 cu.ft.  
SCC 360162



**Red Top**  
No. 100HT  
12 oz./35.5 cl./355 ml.  
H3½ T2½ B2½ D2½  
6 doz./288+ 1.89 cu.ft.  
SCC 04033



**Regency Rockwell Beer**  
No. 101HT  
12½ oz./37.7 cl./377 ml.  
H3½ T2½ B2½ D2½  
6 doz./372+ 2.16 cu.ft.  
SCC 613448



**English Pub Glass**  
No. 1400HT  
16 oz./47.3 cl./473 ml.  
H6 T3½ B2½ D3½  
3 doz./128+ 1.60 cu.ft.  
SCC 008144



**English Pub Glass**  
No. 1400HT  
20 oz./59.2 cl./592 ml.  
H6 T3½ B2½ D3½  
3 doz./128+ 1.68 cu.ft.  
SCC 580118



# BEER Master

The right glass for every occasion.

Libbey's Beer Master™ glassware allows beer lovers everywhere to maximize their enjoyment of the many craft and imported premium beers in the market today.

Beer experts will tell you that using the proper glass really does improve a beer's taste, aroma, and aesthetics. Presenting craft and premium beers in the proper glass is one of the most effective ways to increase check averages and profit per serving.

This handy guide includes descriptions of the most popular beer styles and pairs each style with the perfect Libbey Glass for serving each beer.

## Pub Glasses

Pub Glasses offer the perfect presentation of Classic Ales such as Pale Ale, Brown Ale, or Stout. Featuring a wide mouth to support the frothy head, Pub Glasses offer a traditional yet brilliant beer presentation.



English Pub Glass  
No. 1480481  
16 oz./47.3 cl/473 ml.  
Pale Ale,  
India Pale Ale (IPA)  
Porter  
Brown Ale



Pub Glass  
No. 4818  
16 oz./47.3 cl/473 ml.  
Pale Ale,  
Stout



Pub Glass  
No. 188  
20 oz./59.1 cl/581 ml.  
Pale Ale,  
India Pale Ale (IPA)  
Brown Ale  
American  
Amber Lager  
Porter

## Steins & Mugs

Very large and durable, mugs are ideal for proper serving of Oktoberfest and other dark German Lagers.



Dimple Stein  
No. 5885  
19½ oz./56.9 cl/569 ml.  
Oktoberfest  
Munich Dunkel

COMPLETE ORDER INFORMATION  
FOR THESE BEER MASTER PRODUCTS  
IS AVAILABLE ON  
Pages 76-77 and Page 85

## Pilsners

Perfect for serving classic European pilsners and other Pale Lagers, Pilsner glasses showcase a beer's color, clarity and carbonation. The conical shape helps maintain the beer's head, while the narrow design allows the aromas to reach your nose, providing the ultimate beer experience.



Princess Beer  
No. 58110  
12½ oz./37.9 cl/379 ml.  
Waterhouse  
Pilsner  
Corona  
American Lager  
Bock



Feasted Ale  
No. 3813  
17½ oz./51.1 cl/511 ml.  
Pale Ale  
India Pale Ale (IPA)  
Pilsner  
Corona  
American Lager  
Bock



Tall Beer  
No. 3824  
14½ oz./42.9 cl/429 ml.  
Waterhouse  
Pilsner  
Corona  
American Lager  
Bock



Winged Beer  
No. 3824-12  
16 oz./47.3 cl/473 ml.  
Pale Ale  
Waterhouse  
Pilsner  
Corona  
American Lager  
Bock



Giant Beer  
No. 188  
20 oz./59.2 cl/592 ml.  
Waterhouse  
Pilsner  
Corona  
American Lager  
Bock



Giant Beer  
No. 1611  
23 oz./65.0 cl/650 ml.  
Waterhouse  
Bavarian Wheat  
Waterhouse  
American Wheat Ale

## Giant Beers

Libbey's Giant Beer glasses have a tall stature, providing an exceptionally pleasing presentation for Wheat Ales and Pale Lagers. Designed for draft beer service, these glasses feature a rounded top that holds a generous head of foam.

# WHAT IS CRAFT BEER?

A craft brewer is small, independent, and traditional. In the U.S.A., it is a brewer producing 6 million barrels of beer or less annually, is less than 25% owned or controlled by an industry member who is not a craft brewer, and has at least 50% of its volume in malt beers.

For more information about Libbey, please visit our website at [www.libbey.com](http://www.libbey.com).



## GLASSWARE FOR PROFESSIONALS

### LIBBEY fizzazz®



Libbey's fizzazz® is an after-process which applies a laser etch to the inside bottom of glassware to accelerate the release of CO<sub>2</sub> of any carbonated beverage, particularly beer and sparkling wine. Choose from Libbey's selection of fizzazz® items on p.76, or choose a glass and create a custom logo to highlight your brand. Use Libbey's Fizzazz® to increase effervescence, release aromas and flavors, promote head retention, and enhance presentation by adding "theatre" to the drink.



Please scan for more information on Libbey's Beer Master, including a guide to ales, lagers and specialty beers.

#### Tulip Stems

Ideal for presenting Lambic and Saison, the elegant tulip shape of Unique is also very well-suited for specialty fruit beers.



**Unique Beer**  
No. 30284  
No. 30284/10022  
16 oz./49.0 cl./490 ml.  
Saison  
Lambic  
Fruit Beer

#### Stemware

Featuring elegant yet robust designs, use Libbey Stemware to elevate your presentation of ales and lagers and increase profit per serving.



**Brown Ale**  
Beer  
No. 3015  
14½ oz./43.6 cl./436 ml.  
Porter  
Saison  
Lambic



**Pilsner**  
No. 3004  
No. 3004/81022  
16 oz./47.4 cl./473 ml.  
American Amber Lager  
Pilsner  
Dortmunder  
American Lager  
Fruit Beer

#### Grand Service/Belgian Beer

The rounded bowl of Libbey's Grand Service and Belgian Beer glasses allows for subtle warming of the beer via heat transfer from the hand, while the inward tapering top captures aromas, enhancing the tasting experience.



**Abbey Golden**  
No. 321443  
20 oz./60.0 cl./600 ml.  
Russian Imperial Stout/Barley  
Wheat  
Abbey Dubbel  
Abbey Tripel B  
Strong Golden Ale  
Hyper-Beers



**Belgian Beer**  
No. 3018  
16 oz./47.3 cl./473 ml.  
Russian Imperial Stout  
Abbey Dubbel  
Abbey Tripel B  
Strong Golden Ale  
Barley Wine  
Doppelbock  
Hyper-Beers

LIBBEY®

@fizzazz™



new

## Add some @fizzazz™ to your glass!

fizzazz™ is an after-process which the inside bottom of a glass is laser etched (commonly referred to as nucleation) to accelerate the release of CO<sub>2</sub>, enhancing carbonation and promoting head retention.

Benefits of fizzazz™ include:

- ④ Increases carbonation, making the drink more effervescent
- ④ Releases aromas and flavors, enhancing enjoyment of the drink
- ④ Promotes head retention
- ④ Enhances presentation by adding theatre to the drink

For this initial introduction, we're excited to add the fizzazz™ process to nine existing items, including seven beer items and two champagne flutes. Ranging from the Tall Beer Glass to Catalina, Principé and the Vina Flute, Libbey Glassware has a wide range of items to choose from to add some fizzazz™ to your glass!





**Altitude Beer**  
No. 1608R  
16 oz./47.3 cl./473 ml.  
H9% T2½ B2½ D2½  
2 doz./23# • 1.16 cu.ft.  
SCC 445117



**Altitude Beer**  
No. 1608  
16 oz./47.3 cl./473 ml.  
H9½ T2½ B2½ D2½  
2 doz./23# • 1.16 cu.ft.  
SCC 443200



**Altitude Beer**  
No. 1605  
20 oz./59.2 cl./592 ml.  
H9½ T2½ B2½ D2½  
1 doz./14# • .82 cu.ft.  
SCC 443267



**Principé Beer**  
No. 120231  
10½ oz./32.0 cl./320 ml.  
H7½ T2½ B2½ D2½  
1 doz./8# • .42 cu.ft.  
SCC 5601870187718



**Principé Beer**  
No. 024160  
12½ oz./37.3 cl./379 ml.  
H8½ T3 B2½ D2½  
1 doz./8# • .39 cu.ft.  
SCC 5601870187016



**Principé Beer**  
No. 124176  
16½ oz./48.5 cl./485 ml.  
H9½ T3 B2½ D2½  
1 doz./12# • .87 cu.ft.  
SCC 5601870187054

## GIANT BEERS



**Pilsner**  
No. 1604  
16 oz./47.3 cl./473 ml.  
H9½ T3 B2½ D2½  
2 doz./23# • 1.33 cu.ft.  
SCC 382024



**Giant Beer**  
No. 1610  
23 oz./69.0 cl./690 ml.  
H9½ T3½ B2½ D3½  
1 doz./14# • .91 cu.ft.  
SCC 702041



**Giant Beer**  
No. 1420  
26 oz./79.2 cl./792 ml.  
H9½ T3½ B2½ D3½  
1 doz./15# • .80 cu.ft.  
SCC 482001



**Giant Beer**  
No. 1623  
23 oz./69.0 cl./690 ml.  
H9½ T3½ B2½ D3½  
1 doz./13# • .89 cu.ft.  
SCC 386693



**Giant Beer**  
No. 1611  
23 oz./69.0 cl./690 ml.  
H9½ T3½ B2½ D3½  
1 doz./15# • .99 cu.ft.  
SCC 387396



**Giant Beer**  
No. 2479  
23½ oz./67.3 cl./673 ml.  
H9½ T3½ B2½ D3½  
1 doz./16# • .96 cu.ft.  
SCC 379178



**Pilsner**  
No. 400  
16½ oz./48.9 cl./488 ml.  
H7½ T3½ B2½ D2½  
1 doz./11# • .59 cu.ft.  
SCC 305684



**Footed Pilsner**  
No. 15600  
12 oz./35.5 cl./355 ml.  
H7½ T3½ B2½ D2½  
2 doz./27# • 1.14 cu.ft.  
SCC 071520



**Footed Pilsner**  
No. 15420  
14 oz./41.4 cl./414 ml.  
H7½ T3½ B2½ D2½  
2 doz./35# • 1.36 cu.ft.  
SCC 062147



**Footed Pilsner**  
No. 15673  
16½ oz./49.5 cl./495 ml.  
H8 T3½ B2½ D2½  
1 doz./19# • .79 cu.ft.  
SCC 071477

**new** BELGIAN BEERS

**new** GRAND SERVICE

**new** MUNIQUE BEERS



**Belgian Beer**  
No. 3847  
13 oz./38.4 cl./394 ml.  
H7½ T2½ B2¼ D3¼  
1 doz./1# - .61 ea. ft.  
SCC 440394



**Belgian Beer**  
No. 3804  
16 oz./47.3 cl./473 ml.  
H7½ T2½ B3 D3¾  
1 doz./1# - .75 ea. ft.  
SCC 440394



**Abby Gabler**  
No. 021472  
14 oz./41.4 cl./414 ml.  
H7½ T3½ B3½ D4¾  
1 doz./1# - .57 ea. ft.  
SCC 5641873115408



**Abby Gabler**  
No. 021465  
20 oz./56.9 cl./569 ml.  
H7½ T3½ B3¾ D4¾  
1 doz./1# - .94 ea. ft.  
SCC 5641873115308



**Munique Beer**  
No. 024263  
13½ oz./38.9 cl./399 ml.  
H7½ T2½ B2¼ D3¼  
1 doz./1# - .55 ea. ft.  
SCC 5601873150302



**Munique Beer**  
No. 020284  
16½ oz./49.0 cl./490 ml.  
H7½ T2½ B2¼ D3¼  
1 doz./1# - .69 ea. ft.  
SCC 5601873150408

Also available with  
-24 oz./.75

## FOOTED BEERS



**Beer**  
No. 3727  
10 oz./29.6 cl./296 ml.  
H6½ T2½ B2¼ D2¼  
2 doz./12# - .86 ea. ft.  
SCC 350646



**Beer**  
No. 3728  
12 oz./35.5 cl./355 ml.  
H7½ T2½ B2¼ D2¼  
2 doz./14# - .98 ea. ft.  
SCC 370016



**Beer**  
No. 3730  
14 oz./41.4 cl./414 ml.  
H7½ T2½ B2¼ D3  
2 doz./14# - 1.15 ea. ft.  
SCC 370013



**Beer**  
No. 3812  
18½ oz./56.9 cl./569 ml.  
H6½ T3½ B3¼ D4½  
1 doz./1# - .89 ea. ft.  
SCC 443748



**Hoffman House Goblet**  
No. 0219  
10 oz./29.6 cl./296 ml.  
H6½ T2½ B2¼ D2¼  
1 doz./24# - .84 ea. ft.  
SCC 621134



**Hoffman House Goblet**  
No. 0212  
12 oz./38.5 cl./385 ml.  
H6½ T2½ B2¼ D2¼  
1 doz./21# - .84 ea. ft.  
SCC 621050



**Beer**  
No. 3725  
12 oz./35.5 cl./355 ml.  
H7½ T2½ B2¼ D2¼  
3 doz./22# - 1.42 ea. ft.  
SCC 910660



**Beer**  
No. 3915  
14½ oz./43.6 cl./436 ml.  
H7½ T2½ B2¼ D2¼  
2 doz./28# - 1.89 ea. ft.  
SCC 563008

Also available with  
-24 oz./.75



**Pilsner**  
No. 3104  
16 oz./47.4 cl./473 ml.  
H7½ T2½ B2¼ D3½  
2 doz./16# - 1.28 ea. ft.  
SCC 391290



**Beer**  
No. 3228  
12 oz./35.5 cl./355 ml.  
H7½ T2½ B2¼ D3½  
3 doz./23# - 1.79 ea. ft.  
SCC 056692



**Beer**  
No. 3229  
12 oz./35.5 cl./355 ml.  
H7½ T2½ B2¼ D3½  
3 doz./23# - 1.77 ea. ft.  
SCC 771684



**Pilsner**  
No. 8426  
12 oz./29.6 cl./296 ml.  
H8½ T3 B3 D3  
2 doz./16# - 1.40 ea. ft.  
SCC 104461



**Footed Pilsner**  
No. 8425  
10 oz./29.6 cl./296 ml.  
H8½ T2½ B2¼ D2¼  
2 doz./16# - 1.46 ea. ft.  
SCC 114427

## PITCHERS



## HANDMADE PITCHERS

These items are hand-made. As such, some small bubbles and other dimensional variations will be present. The capacities are noted as minimum ounce capacities and could vary upward considerably. They should not be used as a standard of measure.

These variations are inherent in the art of hand-made glassware and should not be seen as defective.

Please consider this prior to purchasing.

**Careful handling and use is required with all of Cristal's fine hand-made pitchers.**

**Handwashing is recommended for handmade items.**



**Mari Pitcher**  
No. 1788127 0  
58 oz./H.7 L  
H8 1/2" T4 1/2" D6 1/2"  
1/2 doz./14# - 1.10 cu.ft.  
SCC 17881274

**Atlantic Pitcher**  
No. 1787724 0  
73 oz./2.2 L  
H11 1/2" T4 1/2" D9 1/2" D9 1/2"  
1/2 doz./22# - 1.49 cu.ft.  
SCC 17877241

**HYDRATION BOTTLES**



**Lid Sold Separately**

**Glass Lid w/Funnel**  
No. 70000  
H7 1/2" T2 1/2" D1 1/2"  
6 doz./13# - 3 cu.ft.  
SCC #620x6



**Hydration Bottle**  
No. 726 0  
24 oz./71.0 ml/710 ml  
H9 T2 D2 1/2"  
2 doz./16# - 1.32 cu.ft.  
SCC 486337



**Servere Bottle**  
No. 729 0  
22 oz./65.1 ml/651 ml  
H9 T2 D2 1/2"  
2 doz./16# - 1.38 cu.ft.  
SCC 486320

## CARAFES &amp; DECANTERS



**Carafe**  
No. 718  
4½ oz./12.2 cl./122 ml.  
H6½ T1½ B2½ D2½  
6 doz./17# - .95 cu.ft.  
SCC #011766

**Carafe**  
No. 727  
8½ oz./19.2 cl./250 ml.  
H4½ T2½ B2½ D2½  
3 doz./14# - .89 cu.ft.  
SCC #442620

**Carafe**  
No. 710  
8½ oz./25.1 cl./251 ml.  
H4½ T2½ B2½ D2½  
3 doz./14# - .98 cu.ft.  
SCC #574071

**Carafe**  
No. 712  
10½ oz./29.6 cl./296 ml.  
H6½ T2½ B2½ D2½  
1 doz./7# - .41 cu.ft.  
SCC #512232

**Quartine**  
No. PM7142X  
10½ oz./30.0 cl./300 ml.  
H6½ T1½ B3½ D3½  
1 doz./7# - .50 cu.ft.  
SCC #0804748017433

**Quartine**  
No. PM6162X  
10½ oz./30.0 cl./300 ml.  
H7 T2½ B2 D2½  
1 doz./7# - .59 cu.ft.  
SCC #8004748017001



17 oz./  
480 ml.—  
— 4½ oz./  
125 ml.



**Carafe**  
No. 780  
21½ oz./63.6 cl./636 ml.  
H7½ T3½ B2 D3½  
1 doz./10# - .79 cu.ft.  
SCC #481445

**Carafe**  
No. 785  
40 oz./113.2 cl./1133 ml.  
H10½ T3½ B3½ D3½  
1 doz./17# - 1.28 cu.ft.  
SCC #52166

**Carafe**  
No. 781  
19½ oz./56.7 cl./567 ml.  
H8½ T3½ B3½ D3½  
1 doz./13# - .72 cu.ft.  
SCC #48753

**Carafe**  
No. 786  
33½ oz./117.2 cl./1172 ml.  
H10½ T3½ B3½ D3½  
1 doz./21# - 1.50 cu.ft.  
SCC #520161



9½ oz./  
280 ml.—  
— 2½ oz./  
75 ml.

**Carafe**  
No. 13172621  
H6 T2½ B2½ D2½  
1 doz./10# - .40 cu.ft.  
SCC #8002713007087

**Carafe**  
No. 13173021  
H11 T3½ B3½ D3½  
1 doz./22# - 1.34 cu.ft.  
SCC #8002713001056

**Vina Decanter**  
No. 0605181A-B  
60 oz./1.7 L  
H10½ T3½ B3½ D3½  
2 pds./7# - 1.01 cu.ft.  
SCC #203432



**Water Bottle w/Wire Bail Lid**  
No. 13151017  
12 oz./35.5 cl./355 ml.—  
— 3½ oz./  
105 ml.



**Water Bottle w/Wire Bail Lid**  
No. 13151020  
33½ oz./980 ml.—  
— 8½ oz./  
240 ml.

## CANDLE HOLDERS &amp; VOTIVES



**Oyster Cocktail**  
No. 5161  
2 1/4 oz./6.0 cl./66 ml.  
H2 1/4 T2 1/4 B1 1/4 D2 1/4  
12 doz./156 g - 1.26 cu.ft.  
SCC 016113



**Votive**  
No. 1183  
4 1/4 oz./14.1 cl./141 ml.  
H2 1/4 T2 1/4 B1 3/4 D2 1/4  
3 doz./75 g - .47 cu.ft.  
SCC 843210



**Votive**  
No. 763  
3 1/4 oz./9.6 cl./96 ml.  
H2 1/4 T2 1/4 B1 3/4 D2 1/4  
3 doz./75 g - .39 cu.ft.  
SCC 661018



**Votive Pot**  
No. 5150  
4 1/4 oz./12.6 cl./126 ml.  
H2 1/4 T2 1/4 B1 3/4 D2 1/4  
3 doz./75 g - .62 cu.ft.  
SCC 704181



**Cube Votive**  
No. 5474  
7 1/4 oz./22.4 cl./224 ml.  
H2 1/4 T2 1/4 B2 1/4 D2 1/4  
1 doz./96 g - 3 cu.ft.  
SCC 014143



**Cube Votive**  
No. 5475  
11 oz./31.4 cl./314 ml.  
H2 1/4 T2 1/4 B3 1/4 D3 1/4  
1 doz./136 g - 4 cu.ft.  
SCC 051764



**Cube Votive**  
No. 5476  
22 oz./63.1 cl./631 ml.  
H4 1/4 B3 1/4 D4  
1 doz./180 g - 5 cu.ft.  
SCC 069140

## VASES



**Pinch Decanter/Bud Vase**  
No. 5058  
1 1/2 oz./4.4 cl./44 ml.  
H3 1/4 T1 1/4 B1 1/4 D2  
12 doz./246 g - 1.43 cu.ft.  
SCC 014000



**Flute/Bud Vase**  
No. 3822  
5 1/2 oz./16.2 cl./162 ml.  
H6 1/4 T2 1/4 B2 1/4 D2 1/4  
3 doz./198 g - 1.22 cu.ft.  
SCC 102015



**7 1/2" Cylinder Bud Vase**  
No. 2824  
8 1/4 oz./20.0 cl./200 ml.  
H7 1/4 T1 1/4 B1 1/4 D1 1/4  
2 doz./136 g - .45 cu.ft.  
SCC 881024



**7 1/2" Elite Bud Vase**  
No. 2834  
12 oz./35.5 cl./355 ml.  
H7 1/4 T1 1/4 B1 1/4 D2 1/4  
1 doz./84 g - .38 cu.ft.  
SCC 278015



**Satinine 6" Bud Vase**  
No. 0860112  
H8 1/4 T2 1/4 D2 1/4  
1 doz./68 g - .33 cu.ft.  
SCC 17110004



## HURRICANE SHADES



**Hurricane Shade**  
No. 0861112  
H11 1/4 T4 1/4 B4 1/4 D6  
1 doz./56 g - 1.02 cu.ft.  
SCC 17070114



**Hurricane Shade**  
No. 0860477  
H14 1/4 B3 1/4 D8  
16 doz./80 g - 1.30 cu.ft.  
SCC 17076101

## PUNCH BOWL



12 Punch Bowl  
No. 02113 0  
8 qt.  
H2 1/2 D6 DH2  
1 pc/Bx • 1.37 cu.ft.  
SCC 387400



13 1/4" Plastic Ladle  
No. 06111  
1 doz/1/2# • .75 cu.ft.  
SCC 305740

1/2 Inner Packs  
Packed 2 Each

This Punch Bowl is hand-made. As such, small bubbles and other variations may be present. This is an inherent part of the hand-made process and should not be regarded as flawed.

Exercise caution when using.

## RECOMMENDED PRACTICES

- To use glass with ice or iced beverage: Always pre-chill from room temperature, with cool tap water slowly before exposing to extreme cold conditions.
- To use glass with hot beverage or food: Always preheat slowly from room temperature, with warm water before exposing to extremely warm conditions.
- Cleaning: Always bring glass to room temperature prior to cleaning and avoid sudden extreme changes in temperature of the glass. Failure to do so may result in damage.

With proper care, this hand-made item will perform well in service for many years.

Handwashing is recommended for handmade items.

## STORAGE JAR



Storage Jar #18  
No. 70006  
22 oz/2/3# 1 pt/831 ml.  
H2 1/2 D4 D4  
1 doz/H2# • .79 cu.ft.  
(height includes lid)  
SCC 1111674

## GLASS BOX



3 1/4" Square Jewelry Box  
No. 75186  
H2 T2 1/2 D3 D3  
1 doz/H2# • .37 cu.ft.  
SCC 810168

## VIBE SPICE JAR



**new** Vibe Jar w/Lid  
No. 71320  
4 1/2 oz/13.3 cl/133 ml  
H2 1/2 D3 D3  
1 doz/3# • .20 cu.ft.  
SCC 241586

## BELL JAR



Bell Jar  
No. 35230  
1 1/2 Gallon  
H1 3/4 D7 1/2  
2 sets/H2# • 1.10 cu.ft.  
(height does not include lid)  
SCC 282400

## BARRELS



Barrel  
No. 1520013  
10 Liter  
H1 1/2 D6 1/2 D9  
2 sets/H2# • 1.52 cu.ft.  
(height does not include lid)  
SCC 17060620

BARRELS  
SHOWN AT  
16% OF THEIR  
ACTUAL SIZE!



Barrel  
No. 0210004  
20 Liter  
H1 1/2 D6 1/2 D11 1/2  
1 set/H2# • 1.52 cu.ft.  
(height does not include lid)  
SCC 17061013

# GLASSWARE GUIDE

## Bar Service

Minimum assortment required for service of 50 to 75 guests during a two hour rush period.  
For additional selections, check your Libbey Catalog.



No. 9862324  
1½ oz. Tequila  
Shooter  
For "good measure"  
...or serving straight.



No. 15809  
9 oz. Rocks  
The classic glass  
for the classic  
Manhattan.



No. 15483  
9 oz. Hi-Ball  
An elegant way to  
serve any type of  
mixed drink.



No. 15822  
11 oz. Double  
Rocks  
A great glass for all  
traditional mixed  
cocktails.



No. 15680  
12 oz. Footed  
Pilsner  
An appropriate  
glass for all  
beers, ales,  
and stouts.



No. 126  
11 oz. Collins  
Great for all kinds  
of collins drinks or  
for a cool, sleek look  
for fruity concoctions.



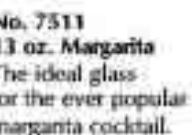
No. 15715  
16 oz. Cooler  
The perfect glass for  
soft drinks, iced teas,  
and as an alternative  
for beers and ales.



No. 3773  
4½ oz. Whiskey Sour  
For all sours, whether  
made with whiskey, rum,  
brandy, vodka or gin.



No. 3088  
4 oz. Cordial  
Specially for brandy...  
can be used with  
liqueurs & cordials.



No. 7511  
13 oz. Margarita  
The ideal glass  
for the ever popular  
margarita cocktail.



No. 7500  
8 oz. Flute  
Designed for  
bubbly champagne,  
refreshing mimosas,  
or fruity fizzes.



No. 7335  
19¾ oz. Red Wine  
Proper for serving  
a wide variety of  
red table wines  
such as cabernet,  
sauvignon or merlot.



No. 7520  
18 oz. Wine  
Whether imported or  
domestic, a perfect  
glass for chardonnay  
or chenin blanc.



No. 7307  
12 oz. Martini  
This is the glass for the  
multitude of martinis,  
including the trendy  
Cosmopolitan and the  
classic gin martini.



## Table Service

### Glassware Required

#### Restaurants, Hotels & Bars

#### Based on Seating Capacity

	Items	100 seats	200 seats	300 seats
Café	5 oz. Juice	12 dozen	24 dozen	36 dozen
	10 oz. Water	24 dozen	36 dozen	72 dozen
	12 oz. Iced Tea	12 dozen	24 dozen	36 dozen
Sugar Packet Holder	10 dozen	20 dozen	30 dozen	
	Salt & Pepper	3 dozen	6 dozen	9 dozen
	Ashtrays	2 dozen	4 dozen	6 dozen
Dining Room	5 oz. Juice	12 dozen	24 dozen	36 dozen
	12 oz. Iced Tea	12 dozen	24 dozen	36 dozen
	10 oz. Water Goblet	24 dozen	48 dozen	72 dozen
	6 oz. Sherbet	12 dozen	24 dozen	36 dozen
	5½ oz. Flute	12 dozen	24 dozen	36 dozen
Sugar Packet Holder	10 dozen	20 dozen	30 dozen	
	Salt & Pepper	3 dozen	6 dozen	9 dozen
	Ashtrays	2 dozen	4 dozen	6 dozen
Banquet	5 oz. Juice	12 dozen	24 dozen	36 dozen
	12 oz. Iced Tea	12 dozen	24 dozen	36 dozen
	10 oz. Water Goblet	24 dozen	48 dozen	72 dozen
	5½ oz. Sherbet	12 dozen	24 dozen	36 dozen
	6 oz. Flute	12 dozen	24 dozen	36 dozen
	8½ oz. Wine	12 dozen	24 dozen	36 dozen
Sugar Packet Holder	10 dozen	20 dozen	30 dozen	
	Salt & Pepper	3 dozen	6 dozen	9 dozen
	Ashtrays	2 dozen	4 dozen	6 dozen

#### Restaurants, Hotels & Bars

#### Based on Seating Capacity

	Items	100 seats	200 seats	300 seats
Bar & Tavern	1½ oz. Shooter	12 dozen	24 dozen	36 dozen
	9 oz. Rocks	24 dozen	36 dozen	72 dozen
	12 oz. Double Rocks	24 dozen	36 dozen	72 dozen
	14 oz. Beverage	24 dozen	36 dozen	72 dozen
	11 oz. Hi-Ball	12 dozen	24 dozen	36 dozen
	12 oz. Pilsner	24 dozen	36 dozen	72 dozen
	16 oz. Beer	24 dozen	36 dozen	72 dozen
	8½ oz. Wine	12 dozen	24 dozen	36 dozen
	12 oz. Martini	12 dozen	24 dozen	36 dozen
	6 oz. Martini	12 dozen	24 dozen	36 dozen
	13 oz. Margarita	12 dozen	24 dozen	36 dozen
	8 oz. flute	12 dozen	24 dozen	36 dozen
	4½ oz. Whiskey Sour	12 dozen	24 dozen	36 dozen
	4 oz. Cordial	12 dozen	24 dozen	36 dozen
	Ashtrays	3 dozen	6 dozen	9 dozen

#### Room Service

8 oz. Room Tumbler	minimum 2 to a room
Ashtray	minimum 2 to a room
Floral Accessories i.e. Bud Vase	minimum 1 to a room

# DINNERWARE SELECTION

## How Much Dinnerware Do You Need?

To determine the quantity of each item, multiply the number of seats times the ordering factor shown for each item. Then, order the closest dozen quantity. Example: A 5½" plate for a 125 seat cafeteria = 6 x 125 = 750 pieces (63 dozen).

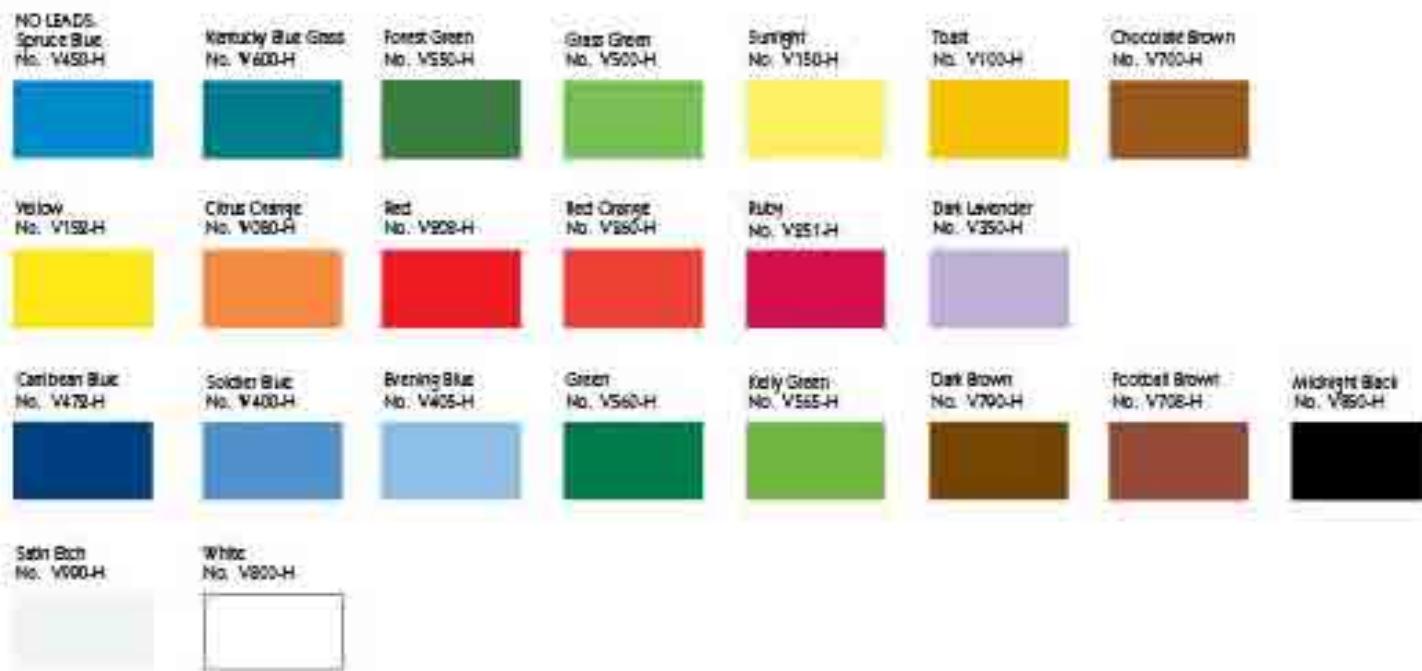
Item	Suggested Use	Fast Restaurant	Dining	Banquet/Cafeteria	Catering	Institutional
5½" - 6¾" Plate	Bread & Butter, Desserts, Bowl or Bouillon Underliner	1½	2	6	2	2
7½" - 7¾" Plate	Sandwiches, Salad, Desserts, Underliner for Grapefruit, Salad Bowls	1½	2	-	2	-
8½" - 9¾" Plate	Luncheon, Entree, Tray Dinner Plate, Pastries, Underliner for Salad Plate	1½	2	2	2	2
9¾" - 10" Plate	Dinner, Breakfast, Luncheon, Steaks, Underliner for Salad	1½	3	2	1½	-
10¼" - 10¾" Plate	Entree, Steaks, Prime Ribs, Fish Mexican Dishes, Service Plate, Fowl	2	2	-	2	-
7½" - 9¾" Platter/Great Plates	Baked Potato, Asparagus, Salad, Cold Seafood	1	1½	-	1	-
11" - 15" Plated/Great Plates	Steaks, Fish, Soup & Sandwich, Lobster, Prime Rib, Surf N'Turf, Sandwich Underliner	1	1½	½	1	-
Coffee/Tea Cup	Coffee, Tea, Hot Chocolate, Soup	3	3	2	2	2
Bouillon, Handled or Unhandled	Soup, Packaged Sugar, Custard, Egg Cup, Crackers, Condiments, Gelatin	1	1½	1½	1½	1½
Mug	Hot & Cold Beverages	3	3	2	2	2
Coffee/Tea Saucer	Underliner for Cups, Bouillon, Tray Fruit	3	3	2	2	2
4¾" - 5" Fruit	"Monkey" Dish for Vegetables, Fruits Puddings, Desserts, Bake & Serve	2	3	6	2½	3
6½" - 6½" Grapefruit	Soup, Cereal, Fruits, Small Salad, Desserts, Pot Pies, Stew, Short Cake	1	1	1½	1	1½
4¾" - 6¾" Bowl	Fruits, Vegetables, Cereal, Casseroles, Salad, Desserts, Bake & Serve	1	1	½	1	1
8½" - 9¾" Rim Deep Soup	A La Carte Soup, Salad, Pasta, Chili Oyster Stew, Bouillabaisse	½	½	-	½	-
Por Tea, Coffee	Hot & Cold Beverages	½	½	-	½	-
Creamer (Pitcher) 3½ oz	Cream for Beverages, Syrup, Melted Butter	½	½	-	½	-
Service Plate	Tabletop Decoration, Place Plate, Serving Plate, Special Presentations	1½	1½	-	1½	-

## FLATWARE TABLE SETTING REQUIREMENTS

The table below is based on standard restaurant place settings. Your specific need may vary according to the individual operation. Your reserve stock should be at least 25% of that in active service.

Item & Description	Deluxe Service	Semi-formal Service	Standard Service	Item & Description	Deluxe Service	Semi-formal Service	Standard Service
<b>Spoons—</b>				<b>Knives—</b>			
Teaspoon	5	3	3	Dinner Knife	2	1½	3
Dessert Spoon	2	2	2	Utility/Dessert Knife	2	1½	-
Tablespoon	14	¾	-	B&B Knife or Butter Spreader	2	-	-
Iced Tea Spoon	1½	1½	1½	Steak Knife	*	*	-
Demitasse Spoon	2	*	*	Fish Knife	*	*	-
Bouillon Spoon	2	2	2				
<b>Forks—</b>							
Utility/Dessert Fork	3	3	3	Note: *Accessory items to be considered separately, depending upon type of service and menu.			
Dinner Fork	2	-	-				
Salad or Fish Fork	*	*	*				
Cocktail Fork	1½	1½	1½				

# CUSTOM CRESTING



### Get the edge.

Self-promotion is an important part of maintaining your market share in the competitive foodservice industry. Libbey can help you keep your name in front of your customers with **custom cresting**. We permanently fire your name and logo onto your glassware or dinnerware, creating a silkscreened enamel decoration that refuses to scratch, chip, or wash off.

### Be outrageous.

Crested glassware and dinnerware provides you with an inexpensive way to make huge impressions on your customers. It adds variety and spark to your beverage service when used every day, and it becomes a memorable, cost-effective advertising vehicle when used as a giveaway or self-liquidator.

### Make a move.

Just select the colors you want from our standard color palette –custom colors are available upon request. Give us the name and/or logo you want on your glassware. We'll take it from there, designing and producing the final artwork and applying the approved design to your specifications.



## LITERATURE

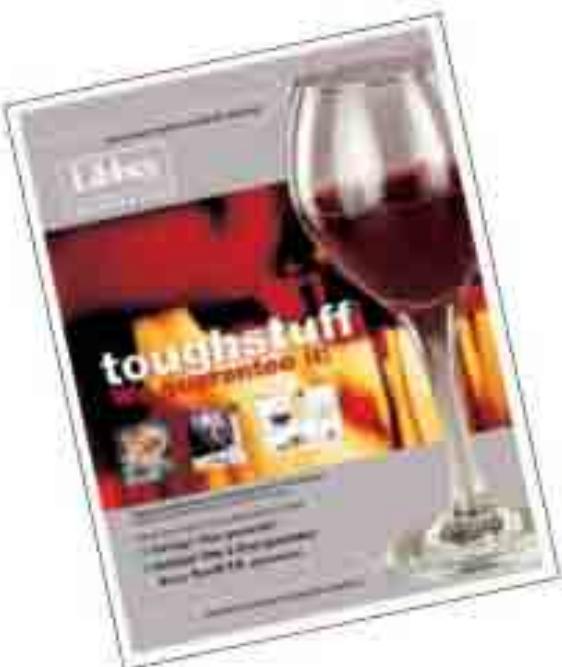
In addition to our catalog, these powerful, full-color sales promotion materials are also available for your use.

Our product information literature helps communicate the variety of ways in which Libbey enhances the beauty of food and beverages. Capacities and ordering information are also provided. We encourage you to contact your Libbey representative for more information.

To request catalogs or other print literature, please call Customer Service. Toll-free numbers are located on the inside back cover of this catalog.



A Libbey FOODSERVICE Company



L-6805

L-6860  
Libbey®  
Foodservice  
2012-13  
Glassware  
Catalog

L-6118  
Catalog/  
Literature  
Rack



L-6861  
Libbey®  
Foodservice  
2012-13  
Tableware  
Catalog



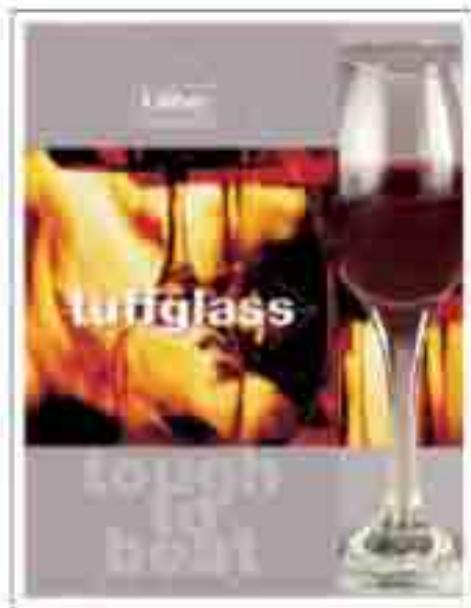
L-6867



Please scan for more information  
on Libbey's Beer Master,  
including a guide to ales, lagers  
and specialty beers.



L-6865



L-6768



Libbey's exclusive glassware  
manufacturing processes provide  
both durability and safety, helping  
the restaurateur increase profits.

Please scan to learn more.

## CODING

**+DuraTuff.**

Libbey's exclusive DuraTuff treatment is a special thermal after-process for "pressed" tumblers and stemware that produces durable glassware with prolonged service life for the foodservice industry. Look for the DuraTuff name embossed on all Libbey DuraTuff products.

**★HEAT TREATED**

Libbey's heat-treated tumblers and stemware are created through a special heating and rapid cooling process after the glass is formed. This secondary process on "blown" glassware is performed only on the upper portion of the glass where most abuse occurs. Libbey's heat-treated glassware offers increased resistance to thermal and mechanical shock and is recommended for fast service cycle operations.

**Safedge®**

**Rim Guarantee.** For over 86 years, Libbey's proven commitment to quality has been backed by our well-known guarantee, "a new glass if the rim of a Safedge® glass chips." If the rim of any glass covered by the Safedge® guarantee chips, Libbey will replace or refund the price of the glass when it is returned to the dealer/distributor from whom it was originally purchased. Of course, this guarantee does not cover breakage.

**Safedge® Rim and Foot Guarantee.** If the rim or foot of any one-piece stemware item chips, Libbey guarantees to replace or refund the price of the glass when it is returned to the dealer/distributor from whom it was originally purchased.**FINEDGE®**

Libbey's Finedge® glassware features a minimum bead and is available on a variety of tumblers and stemware. This finely rimmed glassware brings subtle beauty to any establishment.

**Sheer Rim/D.T.E.\***

Libbey's Sheer Rim/D.T.E. (Dura Temp Edge) stemware and tumblers feature a beadless

edge which is first cracked-off then polished to produce a fine, yet durable edge. This creates a combination of elegance and affordability in glassware for operators looking to upgrade their beverage service, while still maintaining longer service life. Sheer Rim/D.T.E. Tumblers and Stemware are guaranteed against chipping of the rim.

**Luigi Bormioli**

**SON.hyx® Guarantee.** If the rim or foot of any Luigi Bormioli SON.hyx product chips, Libbey will replace the glass. This guarantee does not cover breakage. Please contact your Libbey Foodservice Sales Representative for details.

**Hand Blown.** Manufactured by hand, giving the glass uniquely individual characteristics. The capacities are noted as minimum ounce capacities and could vary upward considerably. They should not be used as a standard of measure.

**@fizzazz-**

Libbey's fizzazz® is an after-process which applies a laser etch to the inside bottom of glassware to accelerate the release of CO<sub>2</sub> of any carbonated beverage, particularly beer and sparkling wine. Choose from Libbey's selection of fizzazz items, or choose a glass and create a custom logo to highlight your brand. Use Libbey's fizzazz to increase effervescence, release aromas and flavors, promote head retention, and enhance presentation by adding "theatre" to the drink.

**Dimensions/Capacities**  
(listed under each item)

"H" means height.

"T" means top diameter.

"B" means bottom diameter.

"D" means maximum diameter.

H-T-B dimensions are listed to the nearest 1/8 inch.

"D" dimension is listed to the higher 1/8 inch.

*Listed dimensions should not be construed as specifications.\**

Lined versions of items have same dimensions as unlined glass.

The individual product images reproduced throughout this catalog are shown at approximately 25% actual size.

Glassware capacities are noted in U.S. ounces and are approximate and should not be used as a standard of measure. All fluid capacities are figured to overflow, except for those items decorated with a stated capacity line. Our capacity specifications allow for a tolerance of plus or minus 5%.

Example: #12 oz. rocks glass could range in overflow capacity from a minimum of 11.4 ounces to a maximum of 12.6 ounces. For more information regarding product specifications, contact your Libbey representative.

1 U.S. fl. oz. = 29.5727 ml. = 1.04084 Imp. fl. oz.

1 Imp. fl. oz. = 28.4123 ml. = 0.96075 U.S. fl. oz.

Hand Made product capacities are noted as minimum ounce capacities and could vary upward considerably. They should not be used as a standard of measure.

**Suffix Identifications**

Letter suffix "B" means Cobalt

Letter suffix "E" means Black

Letter suffix "HT" means glass is Heat Treated

Letter suffix "CD" means glass has Finedge®

Letter suffix "SR" means glass has Sheer Rim/D.T.E.® (Dura Temp Edge)

\*Exact Specifications available from:

Libbey Inc. • P.O. Box 10060

300 Madison Ave. • Toledo, Ohio 43699-0060



## CODES



### LIBBEY +DuraTuff.

Le traitement exclusif DuraTuff de Libbey est un après-traitement thermique spécial pour les gobelets et verres à pied « moulés » qui produit des verres durables avec une vie de service prolongée pour l'industrie de la restauration. Recherchez le nom DuraTuff, gravé sur tous les produits Libbey DuraTuff.



### LIBBEY ★ HEAT TREATED

Les gobelets et verres à pied trempés de Libbey sont fabriqués grâce à un processus spécial de réchauffage et de refroidissement rapide, après que le verre soit mis en forme. Ce traitement spécifique destiné à la verrerie "soufflée" n'est appliqué que sur la partie supérieure du verre, qui se trouve être la plus vulnérable. La verrerie trempée de Libbey offre une résistance accrue aux chocs thermiques et mécaniques. Elle est recommandée pour les utilisations intensives des cycles de service rapide.



### LIBBEY ● Garantie Safedge® du bord.

Depuis plus de 86 ans, l'attachement permanent de Libbey à la qualité se prouve par notre célèbre garantie, "un nouveau verre si le bord d'un verre Safedge® s'ébranche". Libbey remplacera ou remboursera la valeur du verre, il vous suffit pour cela de le renvoyer au distributeur où l'achat a été effectué. Bien entendu, cette garantie ne couvre pas la casse.



### LIBBEY ■ Garantie Safedge® du bord et du pied.

Si le bord ou le pied d'un verre à pied fabriqué d'une seule pièce venait à s'ébracher, Libbey en garantit son remplacement ou son remboursement lorsque celui-ci est renvoyé au distributeur où l'achat a été effectué.



### LIBBEY ▲ FINEDGE™

La verrerie Finedge® de Libbey propose des articles à bord avec un bourrelet plus fin et est disponible sur une large gamme de gobelets et de verres à pied. Cette verrerie à bords fins apporte une beauté subtile à tout établissement.



### Sheer Rim / D.T.E.®

Les gobelets et les verres à pied Sheer Rim/D.T.E. (Dura Temp Edge) de Libbey offrent un bord sans bourrelet. Le bord de ces verres est coupé à froid avant d'être poli afin d'obtenir un bord très fin et néanmoins particulièrement solide. Cette méthode de fabrication permet d'allier élégance et prix abordable pour une gamme de verrerie destinée aux établissements soucieux de la qualité du service et de la durée de vie de leur verrerie. Les gobelets et verres à pied Sheer Rim/D.T.E. sont garantis contre toute ébréchure du bord. *Cette garantie ne couvre pas la casse.*



### LIBBEY ◆ Garantie Luigi Bormioli SON.HYX

Si le bord ou le pied d'un produit Luigi Bormioli SON.HYX s'écaillle, Libbey remplacera le verre. Cette garantie ne s'applique pas à la casse. Veuillez contacter votre représentant Libbey Foodservice pour davantage de précisions.

**○ Soufflé à la main.** Fabrication artisanale donnant au verre des caractéristiques individuelles uniques. Les contenances sont notées comme des contenances en onces minimum et pourraient varier considérablement à la hausse. Ne pas les utiliser comme norme de mesure.



### LIBBEY ◎ fizzazz™

Fizzazz de Libbey est un après-traitement qui applique une gravure au laser dans le fond intérieur des verres pour accélérer le dégagement de CO<sub>2</sub> de toute boisson gazeuse, en particulier la bière et le vin pétillant. Choisissez parmi la sélection d'articles fizzazz de Libbey ou choisissez un verre et créez un logo personnalisé pour mettre votre marque en valeur. Utilisez fizzazz de Libbey pour augmenter l'effervescence, libérer les arômes et les parfums, promouvoir la texture de mousse et rehausser la présentation en ajoutant une touche « dramatique » à la boisson.

**Dimensions/Capacités**  
(indiquées sous chaque article)

"H" représente la hauteur.

"T" représente le diamètre supérieur.

"B" représente le diamètre inférieur.

"D" représente le diamètre maximum.

Les dimensions H, T, B, sont indiquées au 1/8 pouce près. La dimension "D" est indiquée au 1/8 pouce supérieur.

*Les dimensions indiquées ne devraient pas être interprétées comme spécifications.\**

Les versions des articles avec lignes ont les mêmes dimensions que ceux sans lignes.

Les images de produits individuels reproduites tout au long de ce catalogue sont à une échelle de 25% de la taille réelle.

Les contenances des verres, indiquées en onces américaines, sont approximatives et ne doivent pas être utilisées comme norme de mesure. Toutes les contenances sont indiquées pour déborder à l'exception des articles dépourvus d'une ligne de contenu précis. Nos spécifications de contenu prévoient une tolérance de plus ou moins 5 %.

Par exemple : un verre droit de 12 oz pourrait avoir une contenance de débordement de 11.4 onces (minimum) à 12.6 onces (maximum). Pour de plus amples informations sur les spécifications des produits, contactez votre représentant Libbey.

1 oz fl. U.S. = 29,572 ml = 1,04084 oz. fl. Impérial  
1 oz fl. Impérial = 28,4123 ml = 0,96075 oz. fl. U.S.

Les contenances des produits faits à la main sont notées comme des contenances en onces minimum et pourraient varier considérablement à la hausse.

Ne pas les utiliser comme norme de mesure.

### Indications des suffixes

La lettre "B" indique Cobalt

La lettre "E" indique Black

Les lettres "HT" indiquent que cet article est trempé (Heat-Treat)

Les lettres "CD" indiquent que cet article est à bord fin (Finedge™)

Les lettres "SR" indiquent que cet article est à bord coupé à froid (Sheer Rim/D.T.E.)\*

\*Spécifications exactes disponibles auprès de :

Libbey Inc. • P.O. Box 10060  
300 Madison Ave. • Toledo, Ohio 43699-0060

NOM-DESCRIPTION DU PRODUIT  
(Les numéros sont inscrits en coupe)



NUMÉRO DE  
COMMANDE DU  
PRODUIT

Wine

No. 7519SR

11 oz./32.6 cl./326 ml.

H7½ T2½ B2¾ D3⅓

2 doz./20# • 1.50 cu. ft.

DIMENSIONS DU PRODUIT:  
"H" INDIQUE LA HAUTEUR  
"T" INDIQUE LE DIAMÈTRE SUPÉRIEUR  
"B" INDIQUE LE DIAMÈTRE INFÉRIEUR  
"D" INDIQUE LE DIAMÈTRE MAXIMUM

Poids du carton  
Quantité par emballage de transport

Unité indiquée du contenu ci-dessus

SYMBOLES DE PROCESSUS SPÉCIAL  
(Voir explications ci-dessous à gauche)

CAPACITÉ DU PRODUIT  
(Onces américaines. Voir section au contenu en coupe.)

TAILLE DU CARTON/EMBALLAGE



## CODIGOS

**+DuraTuff.**

El exclusivo tratamiento DuraTuff de Libbey es un tratamiento térmico especial para después del proceso de "prensado" de vasos y copas, el cual produce cristalería con vida de larga duración para la industria del servicio de alimentación. Busque el nombre en relieve de DuraTuff, en todos los productos de Libbey DuraTuff.

**★HEAT TREATED**

La cristalería templada de Libbey ha sido fabricada a través de un proceso especial de calor y enfriamiento rápido después de que el vidrio se forma. Este proceso secundario en vidrio soplado se aplica en la parte superior de la pieza donde ocurren la mayoría de los abusos. La cristalería templada de Libbey ofrece mayor resistencia al choque térmico y mecánico y se recomienda para operaciones de ciclos de servicio rápido.

**● Garantía de borde Safedge®**

Por más de 85 años, el compromiso de calidad de Libbey ha sido respaldado por nuestra conocida garantía "un vaso nuevo si el borde Safedge® se astilla". Si el borde de cualquier pieza Safedge® cubierta por la garantía se astilla, Libbey se compromete a reemplazar la pieza o reembolsar el importe del artículo a través del distribuidor al que se le hizo la compra originalmente. Esta garantía no cubre roturas.

**■ Garantía de borde y pie Safedge®**

Si el borde o pie de cualquier copa de una sola pieza se astilla, Libbey garantiza reemplazar la pieza o reembolsar su costo a través del distribuidor al que se le hizo la compra originalmente.

**▲FINEEDGE™**

La cristalería Finedge® de Libbey ofrece un borde fino y está disponible en una gran variedad de vasos y copas. Esta cristalería con borde fino proporciona una sutil imagen de belleza a cualquier negocio.

**SheerRim/D.T.E.™**

Las copas y vasos SheerRim/D.T.E.™

(Dura Temp Edge) de Libbey se caracterizan por un borde obtenido mediante un proceso

en el que primero se corta el filo del producto y posteriormente se pule para producir un borde muy fino pero también durable. Esto crea una combinación de elegancia y de costabilidad en la cristalería para los que están mejorando el servicio de sus bocinas, y al mismo tiempo prolonga la vida útil de los productos. Los vasos y copas SheerRim/D.T.E.™ son garantizados contra despostilladuras.

**◆ Garantía de Luigi Bormioli SON.hyx®**

Si la base o el pie de cualquier producto Luigi Bormioli SON.hyx se astilla, Libbey reemplazará el cristal. Esta garantía no cubre roturas. Por favor, contacte a su Representante de Ventas de Libbey Foodservice para detalles.

**⊖ Soplado a mano.** La fabricación artesanal brinda al vidrio características individuales únicas. Las capacidades constan como capacidades mínimas en onzas y pudieran variar hacia arriba considerablemente. Estas no deben ser utilizadas como una norma de medición.

**◎fizzazz**

El fizzazz de Libbey es un tratamiento para después del proceso que imprime un grabado láser en la parte inferior interior de la cristalería, lo cual acelera la liberación del CO<sub>2</sub> de cualquier bebida carbonatada, en particular cerveza y vino espumoso. Elija de la selección de Libbey los artículos con fizzazz, o elija un vidrio y cree un logo a la medida para resaltar su marca de fábrica. Utilice Fizzazz de Libbey para aumentar la efervescencia, para liberar aromas y sabores, para facilitar la duración de la espuma y para mejorar la presentación agregando "teatralidad" a la bebida.

**Dimensiones/Capacidades  
(Alistadas bajo cada artículo)**

"H" significa la altura.

"T" significa el diámetro superior.

"B" significa el diámetro inferior.

"D" significa el diámetro máximo.

Las dimensiones H-T-B están alisadas a la más próxima 1/8 pulgada. La dimensión "D" está alisada a la más próxima 1/8 pulgada más alta. *Las dimensiones alisadas no deben considerarse especificaciones.\**

Las versiones con linea tienen las mismas dimensiones que las que no la tienen.

Las imágenes de los productos individuales reproducidas a lo largo de este catálogo están a una escala aproximada del 25% del tamaño real.

Las capacidades de la cristalería están dadas en onzas estadounidenses y son aproximadas, no deben ser utilizadas como normas de medida. Todas las capacidades de fluidos son calculadas para desbordarse, con excepción de los artículos decorados con una línea de capacidad indicada. Nuestras especificaciones de capacidad permiten una tolerancia de 5 % más o menos.

Por ejemplo, un vaso coctel de 12 onzas puede variar entre una mínima de 11.4 onzas hasta una máxima de 12.6 onzas en su capacidad de desbordarse. Para mayor detalles sobre las especificaciones de productos, póngase en contacto con su representante Libbey.

1 oz. fl. EE.UU. = 29.5727 ml. - 1.04084 oz. fl. imp.  
1 oz. fl. imp. = 28.4123 ml. - 0.96075 oz. fl. EE.UU.

Las capacidades de los productos hechos a mano constan como capacidades mínimas en onzas y pudieran variar hacia arriba considerablemente. Estas no deben ser utilizadas como una norma de medición.

**Identificación de los sufijos**

"B" significa Cobalt

"E" significa Black

"HT" significa templado

"CD" significa que tiene Finedge®

"SR" significa /Sheer Rim/D.T.E.™

(Dura Temp Edge)

\*Especificaciones precisas disponibles de:

Libbey Inc. • P.O. Box 10060  
300 Madison Ave. • Toledo, Ohio 43699-0060

NOMBRE DEL PRODUCTO/DESCRIPCION (impresión visible en cada producto)	<b>Wine</b>	(Ver las clasificaciones de este artículo)
D T	No. 7519SR	SÍMBOLOS DE PROCESO ESPECIAL (Ver explicaciones acerca de la capacidad)
H	11 oz./32.6 cl./326 ml.	CAPACIDAD DE LIQUIDO DEL PRODUCTO (Otras unidades: Ver la explicación en impresión o color más cerca)
B	H7½ T2½ B2¾ D3½	TAMAÑO DE CARTON/PIEZAS CUBICOS
DIMENSIONES DEL PRODUCTO: "H" SIGNIFICA LA ALTURA "T" SIGNIFICA EL DIÁMETRO SUPERIOR "B" SIGNIFICA EL DIÁMETRO INFERIOR "D" SIGNIFICA EL DIÁMETRO MÁXIMO		
NÚMERO DE PEDIDO PARA EL PRODUCTO		
PERÍODO DE CADUCIDAD		
CANTIDAD POR EMBALAJE DE TRANSPORTE		

## 2012 FOODSERVICE TRADE SHOW SCHEDULE

Catersource Conference  
& Trade Show  
Caesars Palace  
Las Vegas, Nevada

February 26-29

International Restaurant & Foodservice  
Show of NY

Javits Convention Center  
New York, NY

March 4-6

NRA Show  
McCormick Place  
Chicago, IL

May 5-8

## 2012 CANADIAN SHOW SCHEDULE

CRFA Show  
Direct Energy Center  
Toronto, Ontario

March 4-6

ApEx Foodservice Show  
Exhibition Park  
Halifax, Nova Scotia

April 15-16

JANUARY							JULY						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
1	2	3	4	5	6	7	1	2	3	4	5	6	7
8	9	10	11	12	13	14	8	9	10	11	12	13	14
15	16	17	18	19	20	21	15	16	17	18	19	20	21
22	23	24	25	26	27	28	22	23	24	25	26	27	28
29	30	31					29	30	31				

FEBRUARY							AUGUST						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
			1	2	3	4		1	2	3	4	5	6
5	6	7	8	9	10	11	5	6	7	8	9	10	11
12	13	14	15	16	17	18	12	13	14	15	16	17	18
19	20	21	22	23	24	25	19	20	21	22	23	24	25
26	27	28	29				26	27	28	29	30	31	

MARCH							SEPTEMBER						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
			1	2	3			1	2	3	4	5	6
4	5	6	7	8	9	10	2	3	4	5	6	7	8
11	12	13	14	15	16	17	9	10	11	12	13	14	15
18	19	20	21	22	23	24	16	17	18	19	20	21	22
25	26	27	28	29	30	31	23	24	25	26	27	28	29
							30						

APRIL							OCTOBER						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
1	2	3	4	5	6	7	1	2	3	4	5	6	7
8	9	10	11	12	13	14	8	9	10	11	12	13	14
15	16	17	18	19	20	21	14	15	16	17	18	19	20
22	23	24	25	26	27	28	21	22	23	24	25	26	27
29	30						28	29	30	31			

MAY							NOVEMBER						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
		1	2	3	4		5		6	7	8	9	10
6	7	8	9	10	11	12	4	5	6	7	8	9	10
13	14	15	16	17	18	19	11	12	13	14	15	16	17
20	21	22	23	24	25	26	18	19	20	21	22	23	24
27	28	29	30	31			25	26	27	28	29	30	

JUNE							DECEMBER						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
3	4	5	6	7	8	9	1	2	3	4	5	6	7
10	11	12	13	14	15	16	9	10	11	12	13	14	15
17	18	19	20	21	22	23	16	17	18	19	20	21	22
24	25	26	27	28	29	30	23	24	25	26	27	28	29
							30	31					



## NUMERICAL INDEX

ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE
● 12	82	● 703	88, 100	● 2349	85	■ 3700	33
● 13	82	● 782	88	● 2359	85	■ 3709	33
● 14	82	● 788	88	● 2369	85	■ 3770	32, 33
● 15	82	▲ 814CD	88	● 2391	88, 92	■ 3771	32, 41
● 16	82	▲ 816CD	88	● 2392	88, 92	■ 3773	32, 45
● 18	80	▲ 817CD	88	● 2393	88, 92	■ 3775	32
● 19	80	▲ 818CD	88	● 2394	88, 92	■ 3777	32, 45
● 30	73	▲ 819CD	88	● 2395	88, 92	■ 3779	32, 41
● 44	71	▲ 817CD	88, 98	● 2396	88, 92	■ 3783	33
● 48	47, 88	▲ 818CD	88	● 2478	87, 88, 77	■ 3784	33
● 51	71	★ 1013HT	82	● 2481	87, 88	■ 3787	32, 45
● 53	71	★ 1176HT	80	● 2485	87, 88	■ 3788	32, 87
● 53/11680	71	★ 1178HT	80	● 2486	87, 88	■ 3789	43, 45
● 56	71, 82	★ 1181HT	80	● 2488	87, 88	■ 3790	32, 87
● 58	71	★ 1183HT	80	● 2489	87, 88	■ 3792	32, 87
● 77	71	★ 1240HT	80	● 2518	83	■ 3793	32, 87
● 94	71	★ 1241HT	80, 82	● 2519	83	■ 3794	33, 45
● 96	71	★ 1242HT	80	● 2520	83	■ 3795	33, 45
● 98	71	★ 1451HT	72	● 2521	83	■ 3796	30, 33, 45
● 98/11680	71	★ 1452HT	72	● 2522	83	■ 3796/09292	45, 70
● 115	71	★ 1453HT	72	● 2523	83	■ 3801	32, 46, 88
● 123	87	★ 1454HT	72	● 2524	83	■ 3802	32, 42, 46, 88
● 124	87, 88	★ 1512	80, 89, 70	● 2524	84, 85, 100	■ 3803	32, 89
● 125	87, 88	★ 1513	80, 89, 70	● 2854	100	■ 3804	34, 75, 78
● 126	87	★ 1514	80, 89, 70	■ 3010	28	■ 3804/09292	75, 70
● 127	87	● 1604	77	■ 3011	28	■ 3807	78
● 128	87	● 1610	77	■ 3014	28	■ 3808	75, 78
● 131	87	● 1611	74, 77	■ 3055	28, 45	■ 3810	79
● 132	87	● 1618	43	■ 3056	28	■ 3812	79
● 133	87	● 1623	77	■ 3057	28	■ 3813	79
● 135	89	● 1628	74, 77	■ 3058	28	■ 3815	74, 79
● 139	87	■ 1628/09292	74, 76	■ 3060	28	■ 3820	30
● 149	87, 88	■ 1632HT	80, 81	■ 3061	28	■ 3821	30
● 161	87	■ 1637HT	80, 81	■ 3062	34, 78	■ 3822	30, 44, 82, 88, 100
● 166	40	■ 1639HT	80, 81	■ 3064	28	■ 3823	30, 74, 79
● 166	87	● 1650	80, 83, 88	■ 3065	28	■ 3823/09292	74, 76
● 169	87	■ 1650SR	40, 51	■ 3088	28, 87, 88	■ 3824	30, 89
● 171	87	■ 1653SR	51	■ 3090	28, 45	■ 3825	30
● 172	87	■ 1654SR	51	■ 3211	37	■ 3826	30, 40, 87, 88
● 176	80	■ 1656SR	51	■ 3212	37	■ 3827	30, 42, 89
● 178	80	■ 1660SR	51	■ 3228	37, 78	■ 3828	30, 79
● 179	80	■ 1661SR	51	■ 3264	37	▲ 3831	30
● 181	80	■ 1664SR	51	■ 3312	37	▲ 3832	30
● 181/1000G	80	■ 1690SR	74, 77	■ 3328	37, 78	▲ 3833	30
● 183	80	■ 1691	77	■ 3364	37	▲ 3834	30
● 194	78	■ 1713HT	70	■ 3402	48	▲ 3835	30
● 195	79	■ 1900HT	73	■ 3403	48	▲ 3836	30
● 196	79	■ 1907HT	73	■ 3407	48	■ 3911	31
● 196	74, 79	■ 1910HT	80, 73	■ 3408	48	■ 3914	31
● 217	24	■ 1917HT	73	■ 3419	42, 70, 89, 91	■ 3915	31, 75, 78
● 221	24	● 1905	88, 100	■ 3429	42, 70	■ 3907	31
● 222	24	■ 2110	73	■ 3502FCP21	87	■ 3904	31
● 223	80	■ 2130SA028	83	■ 3550	85	■ 3905	31
● 224	24, 41	■ 2130SA002	83	■ 3616	43	■ 3906	31
● 225	80	■ 2187X153	85	■ 3617	43	■ 3908	31, 87
● 226	80	● 2205	84	■ 3619JS	43	■ 3909	31, 45
● 227	80	■ 2206	84	■ 3620JS	43	■ 4111SRB/UPC00	29
● 228	24, 44	■ 2207	84	■ 3701	32, 41, 40, 88	■ 4110SR	29
● 229	80	■ 2208	84	■ 3702	34, 87	■ 4110SRB/UPC00	29
● 243	40, 80, 82, 88	■ 2209	84	■ 3704	34, 87	■ 4196SR	29, 45
● 245	40, 82	■ 2211	84	■ 3705	34, 87	■ 4803	79
● 247	80	■ 2212	84	■ 3708	34, 87	■ 4808	74, 79
● 247/09292	70	■ 2216CC	73	■ 3709	34, 87	■ 5001	.85
● 249	80, 82	■ 2233	81	■ 3711	38	■ 5003	.82, 85
● 259	80	■ 2290SR	50	■ 3712	38	■ 5005	.88
● 260	88	■ 2291SR	80, 88	■ 3715	32	■ 5011	.84
● 336	81	■ 2292SR	50	■ 3716	33	■ 5012	.84
● 400	39, 41, 89	■ 2293SR	50	■ 3717	32	■ 5016	.88
● 401	39	■ 2294SR	50	■ 3721	33	■ 5018	.88
● 402	39	■ 2295SR	50	■ 3722	.70, 81	■ 5019	.88
● 403	39	■ 2296SR	50	■ 3725	.34, 78	■ 5020	.88
● 409	39, 77	■ 2297SR	50	■ 3727	.34, 78	■ 5026	.40
● 494	89	■ 2303	.47, 85	■ 3728	.34, 78	■ 5027	.84
● 536HT	73	■ 2307	.82	■ 3730	.34, 78	■ 5030	.47
● 551HT	71	■ 2308	.82	■ 3733	.32, 41	■ 5031	.47
● 556HT	71	■ 2310	.85	■ 3736	.34	■ 5033	.47
● 606HT	70	■ 2311	.82	■ 3737	.34	■ 5037	.87
● 610HT	70	■ 2312	.82	■ 3740	.34	■ 5044	.87
● 618HT	70	■ 2313	.82	■ 3747	.34	■ 5045	.87
● 633HT	70	■ 2318	.85	■ 3750	.30, 33	■ 5056	.86
● 716	88	■ 2323	.85	■ 3752HT	.83	■ 5091	.82
● 719	88	■ 2325	.85	■ 3756	.83	■ 5092	.84
● 720	88	■ 2326	.85	■ 3757	.83	■ 5101	.91
● 725	88	■ 2328	.85	■ 3764	.83	■ 5102	.90
● 735	88	■ 2339	.85	■ 3765	.83	■ 5103	.90

## NUMERICAL INDEX (continued)

ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE
5109	.46	5474	.88, 100	6477	.27, .45	15440	.61, .86
5110	.80	5475	.100	6480	.26, .40	15451	.01
5114	.47	5476	.100	6485	.26, .40	15453	.01
5115	.90	5644	.92	6491	.27, .87	15454	.01
5116	.90	5689	.91	6495	.26, .44	15455	.01
5119	.90, .96	5703CC	.73	6512A4	.29	15457	.61, .86
5120	.47	5705CC	.73	6513SR	.16, .18	15458	.01
5120/A0007	.47	5724	.92	6515SR	.18	15459	.01
5120B	.47	5725	.92	6550	.22	15460	.01
5120E	.47	5732CC	.73	6551	.22	15464	.01
5121	.47	5770	.92	6552	.22	15465	.01
5121/S0711	.47	6425	.78	6555SR	.18, .41	15477	.09
5122	.47	7500	.21, .44	6560SR	.18	15478	.09
5122/S0708	.47	7500/08292	.44, .70	6604	.23	15479	.09
5126	.47	7500SR	.16, .44	6604SR	.18	15480	.09
5126/A0007	.47	7502	.21	6605SR	.18	15481	.59, .69
5126/S0711	.47	7503	.21	6672SR	.18	15482	.09
5127	.47	7504	.21	6673SR	.18	15483	.09
5127/S0710	.47	7505	.21	6686SR	.18, .87	15485	.09
5127/S0711	.47	7507	.22, .41	6696SR	.18, .44	15500	.84
5128	.47	7508	.22	6716	.24	15505	.84
5130	.06	7509	.21	6756	.24	15585	.00
5131	.08	7510	.21	6764	.24	15587	.00
5134	.08	7510SR	.17	6766	.24	15588	.00
5135	.47	7511	.42	6768	.24	15602	.59, .69
5135/S0817	.47	7512	.22, .41	6772	.24	15603	.59
5137	.00, .81	7513	.22	6795	.24, .44	15605	.59
5138	.47	7515	.22	6876	.40	15620	.66, .89
5139	.00, .81	7516	.22	6882	.40	15640	.58
5143	.97	7517	.21	6883	.40	15641	.58
5154	.97	7518	.22, .41	6885	.44	15642	.58
5156	.97	7519	.21	6878	.40	15643	.58
5159	.100	7519SR	.17	6895	.44	15645	.58
5160	.88, .90, 100	7520	.21	9171CD	.06, .09	15646	.00
5161	.90	7520SR	.17	9103PL	.23	15647	.00
5162	.90	7521	.21	9104PL	.23	15648	.00
5164	.97	7521SR	.17	9106PL	.23	15651	.57
5201	.92	7522	.20	9113PL	.23	15654	.57
5202	.93	7522SR	.10	9401PL	.23	15666	.57
5203	.93	7524	.20	9403PL	.23	15659	.57
5205	.84	7524SR	.10	12259	.35, .70	15661	.57
5206	.84	7530	.20	12261	.35, .70	15665	.56
5210	.78	7530SR	.16	12262	.35, .70	15673	.57, .77
5212	.78	7531	.20	12263	.35, .70	15690	.57, .77
5213	.82	7531SR	.16	12264	.35, .70	15709	.63
5213B	.82	7532	.20	12265	.35, .70	15710	.53, .69
5221	.97	7533	.20	14801HT	.73, .79	15711	.53
5226	.56, .96	7533/1358M	.20	14806HT	.73, 74, 78	15712	.53
5226	.98	7534	.20	16141	.00	15713	.53
5222	.57, .84	7535	.20	16144	.00, .81	15714	.53
5223	.57, .88	7535SR	.16	16231	.50	15715	.53
5272	.84	7552	.21, .44	16282	.00, .68	15717	.53
5273	.84	7553SR	.17	16283	.50	15720	.53
5277	.47, .88	7555SR	.17	16285	.50	15722	.80, .81
5279	.08	7556SR	.10	16296	.50	15730	.80, .81
5286	.83, .92	7557SR	.10	16297	.50	15733	.46, 53, 68
5292	.92	7558SR	.10	16298	.50	15607	.52
5293	.30, .89, 92	7700	.40	16299	.50	15609	.52, .69
5294	.92	7700BS	.40	16240	.50	15610	.52
5295	.92	8054	.87, .92	16241	.50	15611	.52
5297	.83	8089	.87	16242	.50	15612	.52
5298	.83	8402	.20, .87	16243	.50	15614	.52
5303	.85	8405	.20, .87	16244	.50	15616	.52
5304	.92	8411	.20	16245	.50	15621	.54, .69
5305	.85	8412	.27	16246	.50	15622	.54
5307	.80	8414	.20	16247	.50	15624	.54
5309	.85	8415	.27	16248	.50	15625	.54
5310	.81	8416	.25	16249	.50	15626	.54
5314	.81	8417	.25, .42	16253	.50	15620	.54, .69
5315	.81	8418	.25, .42	16256	.50	15651	.94, .96
5317	.80	8420	.25	16383	.50	15652	.94, .96
5327	.83	8422	.25, .42	16386	.00, .81	15653	.84
5329	.81	8423	.25, .42	16388/08292	.70	15654	.84
5330	.81	8425	.25, .78	16411	.50	15655	.84
5332	.81	8427	.25, .42	16412	.50	23100	.05
5333	.81	8428	.27, .42	16427	.50	23190	.05
5335	.85	8429	.27, .42	16429	.57, .77	23230	.05
5336	.89, .90	8430	.27, .42	16430	.58	23250	.05
5352	.92, .90	8439	.20	16431	.58	23280	.05
5355	.74, .85	8454	.20, .40	16432	.58	23380	.05, .69
5360	.80	8455	.20, .40	16433	.58	23390	.05
5362	.80	8456	.20	16434	.58, .68	23490	.05
5364	.80	8464	.20	16435	.58	23590	.05
5380	.82, .90	8466	.20	16436	.58	29011HT	.72
5385	.00, .81	8472	.20	16437	.58	29211HT	.72
5400	.61, .80	8476	.27, .43	16445	.01, .90	29411HT	.72

*Tous ces numéros sont les mêmes en pouces et en centimètres pour identifier les types de pneus.*

*Ces numéros peuvent être utilisés pour identifier un pneu en fonction de ses besoins spécifiques pour identifier un pneu en fonction de ses besoins spécifiques.*

*Tous ces numéros sont les mêmes en pouces et en centimètres pour identifier les types de pneus.*

*Ces numéros peuvent être utilisés pour identifier un pneu en fonction de ses besoins spécifiques pour identifier un pneu en fonction de ses besoins spécifiques.*

## NUMERICAL INDEX

## NUMERICAL INDEX (continued)

ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE
★ 29611HT	.72	1789821	.61	C343ZX	.12
★ 29611HT	.72	1790845	.61	PM227ZX	.14
★ 29611HT	.72	1792421	.96	PM228ZX	.14
★ 29611HT	.72	1794708	.96	PM229ZX	.14
30299	.39, 42	1794709	.96	PM232ZX	.14
32902	.48	1794710	.96	PM233ZX	.14
37173	.39	1795430	.61	PM300ZX	.14
37339	.39, 40	1795441	.61	PM614ZX	.18
37719	.39, 40, 68	1796053	.96	PM615ZX	.18
37799	.39, 40	1797238	.96	PM621ZX	.18
37909	.39, 44	9620003	.101	PM623ZX	.18
52733	.84	9620004	.101	PM656ZX	.14, .96
56230	.101	9650715	.64	PM714ZX	.14, .96
70017	.87	9662209	.46	PM784ZX	.18
70022	.61, 87	9670101	.46	11006521	.46, .96
70132	.80	9680112	.100	11006721	.56
70140	.80	9680477	.100	11006821	.56
70141	.80	9680594	.64	11006921	.56
70855	.41	9681112	.100	11007021	.56
70890	.101	9682324	.46	11057822	.55, .96
71355	.101	06743/07	.10	11058021	.56
75099	.98	06744/07	.11	11058321	.56
75186	.101	06745/07	.11	11106421	.56
75301	.97	06746/07	.10	11106520	.56
75305	.98	06747/07	.11	11106721	.56
75391	.96	06748/07	.10	11110722	.46, .96
80371	.80	06750/07	.11	11120021	.46, .96
82119	.101	06777/06	.6	11161524	.46, .96
86021	.97	08230/06	.9	11162020	.54
86073	.80	08231/06	.9	11162322	.54
96101	.101	08233/06	.9	12021619	.56
96956S1A	.22, .99	08242/06	.9	13112221	.56
86983	.97	08461/06	.9	13129021	.56
87000	.89	08462/06	.9	13150020	.56
87001	.89	08550/06	.6	13151017	.56
87036	.84	08558/06	.7	13172021	.56
87038	.46	08626/06	.6	13173021	.56
87052	.87	08627/06	.6	13206918	.56
87064	.43, .84	08641/06	.6	13220319	.56
87065	.43, .84	08642/06	.7	13280320	.41
201208	.23	08643/06	.6	13245220	.56
201215	.23	08644/06	.6	13246422	.56
201307	.23	08645/06	.7	14000521	.91
201406	.23	08647/06	.6	14034021	.91
201505	.23	08648/06	.7	14080020	.91
201703	.23	08649/06	.7		
601404	.39	08650/06	.6		
601602	.39	08651/06	.7		
603064	.39	10044/06	.6		
820239	.77	10045/06	.8		
820264	.75, .78	10046/06	.8		
820284/68292	.75, .76	10047/06	.8		
820291	.76	10048/06	.8		
820413	.51	10403/02	.11		
820420	.51	10404/02	.11		
820437	.51	10405/02	.11		
820444	.51	10406/02	.11		
820512	.51	10407/02	.11		
820528	.51	10408/02	.10		
821465	.75, .78	10410/02	.10		
821472	.78	10411/02	.10		
822179	.46, .60	10412/02	.10		
824114	.51, .66	10413/01	.8		
824121	.51	10559/01	.8		
824169	.74, .77	10567/01	.8		
824169/68292	.74, .76	C49ZX	.12		
824176	.77	C82ZX	.12		
1700157	.79	C86	.14		
1706020	.87	C7aZX	.12		
1709712	.40	C82ZX	.12		
81721361	.46	C142ZX	.12		
1722471	.79	C143ZX	.13		
1767580	.64	C144ZX	.13		
1767591	.64	C145ZX	.13		
1767790	.64	C152ZX	.13		
81783127	.86	C166ZX	.13		
1783062	.87	C179ZX	.12		
1785473	.79	C180ZX	.12		
1787380	.46	C183ZX	.12		
81787724	.98	C185ZX	.12		
1788489	.95	C211ZX	.12		
1788490	.95	C228ZX	.13		
1788491	.95	C243ZX	.13		
17889208	.95	C269ZX	.14		
817889300	.46	C285ZX	.12		
17889819	.61				



## Libbey Customer Service

Call Toll-Free from anywhere in the U.S. and Canada

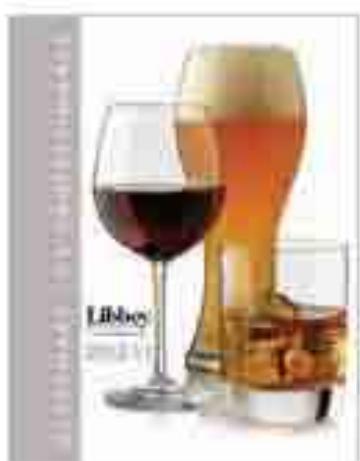
Alabama .....	888 407-2049	Nevada .....	800 281-0192
Alaska .....	888 277-4109	New Hampshire .....	888 277-5014
Arizona .....	800 585-6080	New Jersey .....	888 277-5810
Arkansas .....	800 233-2910	New Mexico .....	800 585-6080
California .....	800-585-6080	New York .....	888 277-5810
Colorado .....	800 585-6080	North Carolina .....	800 585-6080
Connecticut .....	888 277-5014	North Dakota .....	877 878-0886
Delaware .....	866 407-2049	Ohio .....	888 277-4111
District of Columbia .....	888 277-4111	Oklahoma .....	888 277-4050
Florida .....	800 585-6080	Oregon .....	888 277-4109
Georgia .....	888 277-5810	Pennsylvania .....	866 407-2049
Hawaii .....	888 277-3910	Rhode Island .....	888 277-5014
Idaho .....	888 277-4109	South Carolina .....	800 585-6080
Illinois .....	800 233-2910	South Dakota .....	877 878-0886
Indiana .....	888 277-3910	Tennessee .....	866 407-2049
Iowa .....	800 233-2910	Texas .....	800 233-2910
Kansas .....	888 277-4109	Utah .....	800 281-0192
Kentucky .....	888 277-3910	Vermont .....	800 281-0192
Louisiana .....	888 277-5014	Virginia .....	888 277-4111
Maine .....	888 277-5014	Washington .....	888 277-4109
Maryland .....	888-277-4111	West Virginia .....	888 277-3910
Massachusetts .....	888 277-5014	Wisconsin .....	800 233-2910
Michigan .....	888 277-3910	Wyoming .....	800 585-6080
Minnesota .....	877 878-0886	Military .....	800-281-0192
Mississippi .....	888 407-2049	Canada .....	888 842-1126
Missouri .....	888 277-4109	Canada, Ontario .....	888 842-1126
Montana .....	888 277-4109		
Nebraska .....	800 233-2910		



**LIBBEY INC.**  
Corporate Headquarters  
300 Madison Avenue  
P.O. Box 10060  
Toledo, OH 43699-0060

[www.libbey.com](http://www.libbey.com)

**LIBBEY INTERNATIONAL**  
For sales outside USA & Canada.  
Libbey Inc.  
300 Madison Avenue  
P.O. Box 10060  
Toledo, OH 43699-0060, USA  
(419) 325-2507  
Fax: (419) 325-2367



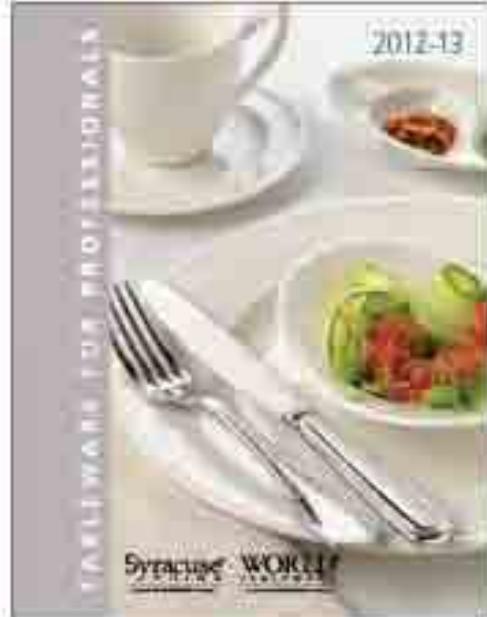
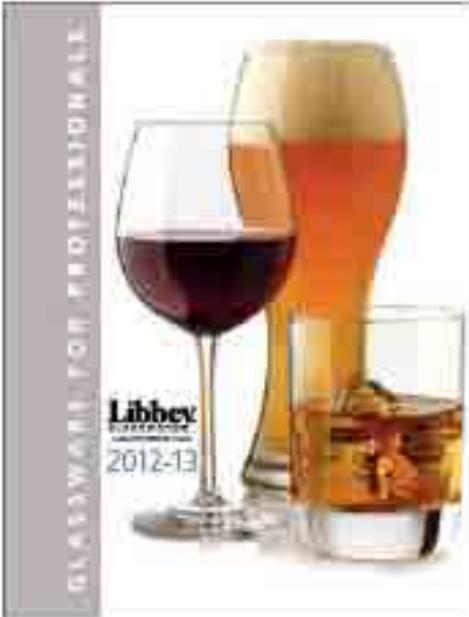
The Libbey 2012-13 Glassware Catalog is only one of two presented by Libbey Foodservice. Ask about the Libbey 2012-13 Syracuse China/World Tableware Catalog for your complete tabletop needs.

To request catalogs or other print literature, please contact Libbey Customer Service using the phone numbers listed above.

Libbey Foodservice sets the standard in the foodservice industry. Its customers have come to expect innovation as well as quality and consistency in its brands. It further reinforces its brand through its strong brand images.

GLASSWARE FOR PROFESSIONALS

FOODSERVICE



[www.libbey.com](http://www.libbey.com)

PLEASE RECYCLE THIS CATALOG



L-6860 Printed in USA 2nd Printing 7/12  
All product names, configurations, and item numbers  
are trademarks of Libbey Glass Inc.

Please scan  
to receive  
a PDF of the  
Libbey  
Foodservice  
catalogs



## FOOTED BEERS

(continued)



**Footed Cooler**  
No. 3813   
12 oz./35.5 cl./355 ml.  
H6½ T2½ B2½ D3  
2 doz./23# - 1.56 cu.ft.  
SCC 1357113



**Footed Ale**  
No. 3810   
10 oz./29.6 cl./296 ml.  
H6½ T2½ B2½ D2½  
2 doz./23# - 1.36 cu.ft.  
SCC 743438



**Footed Ale**  
No. 3812   
12 oz./35.5 cl./355 ml.  
H6½ T2½ B2½ D2½  
2 doz./23# - 1.50 cu.ft.  
SCC 110476



**Footed Ale**  
No. 3815   
15½ oz./45.1 cl./451 ml.  
H8½ T2½ B3 D3½  
2 doz./23# - 1.80 cu.ft.  
SCC 311148



**Pilsner**  
No. 3821   
12 oz./35.5 cl./355 ml.  
H9 T2½ B3 D3  
2 doz./23# - 1.43 cu.ft.  
SCC 022440



**Tall Beer**  
No. 3823   
14½ oz./42.9 cl./429 ml.  
H9½ T2½ B3½ D3½  
2 doz./24# - 1.72 cu.ft.  
SCC 052741



## LIBBEY PUBLICATIONS

## PUB GLASSES



**English Pub Glass**  
No. 1480HT   
16 oz./47.3 cl./473 ml.  
H6 T3½ B2½ D3½  
2 doz./24# - 1.80 cu.ft.  
SCC 005144



**English Pub Glass**  
No. 1480HT   
20 oz./59.2 cl./592 ml.  
H6 T3½ B2½ D3½  
2 doz./25# - 1.88 cu.ft.  
SCC 510118



**Pub Glass**  
No. 4818   
16 oz./47.3 cl./473 ml.  
H6½ T3½ B2½ D3½  
2 doz./14# - 1.04 cu.ft.  
SCC 373722



**Pub Glass**  
No. 4813   
20 oz./59.2 cl./592 ml.  
H6½ T3½ B2½ D3½  
2 doz./16# - 1.28 cu.ft.  
SCC 346230



**Pub Glass**  
No. 486   
20 oz./59.1 cl./591 ml.  
H6½ T3½ B2½ D3½  
2 doz./19# - 1.21 cu.ft.  
SCC 374331

## SCHOONERS



**Pub Glass**  
No. 104   
16 oz./47.3 cl./473 ml.  
H8½ T3½ B2½ D3½  
2 doz./28# - 1.66 cu.ft.  
SCC 574544



**Pub Glass**  
No. 105   
19 oz./55.2 cl./552 ml.  
H7½ T3½ B2½ D3½  
2 doz./31# - 1.98 cu.ft.  
SCC 570860



**Schooner**  
No. 1785473  
18 oz./52.2 cl./522 ml.  
H7½ T4½ B4½ D4½  
1 doz./32# - 1.32 cu.ft.  
SCC 1785473



**Schooner**  
No. 1722471  
21 oz./62.1 cl./621 ml.  
H7½ T4½ B4½ D4½  
1 doz./27# - 1.33 cu.ft.  
SCC 1722471



**Supreme Schooner**  
No. 1700157  
20½ oz./61.0 cl./610 ml.  
H7½ T4½ B5½ D5½  
1 doz./31# - 1.13 cu.ft.



## FLARE PILSNERS



**Rare Shooter**  
No. 243  
2½ oz./7.4 cl./74 ml.  
H3½ T2½ B1½ D2½  
2 doz./12# - .34 cu.ft.  
SCC 380008



**Pilsner**  
No. 1241HT  
4½ oz./14.1 cl./141 ml.  
H5½ T2½ B2 D2½  
2 doz./14# - .73 cu.ft.  
SCC 317827



**Pilsner**  
No. 1240HT  
10 oz./29.8 cl./298 ml.  
H6½ T3½ B2½ D3½  
3 doz./22# - 1.06 cu.ft.  
SCC 368268



**Pilsner**  
No. 18  
11 oz./32.6 cl./326 ml.  
H7½ T3½ B2½ D3½  
3 doz./29# - 1.32 cu.ft.  
SCC 380216



**Pilsner**  
No. 19  
11½ oz./34.0 cl./340 ml.  
H7½ T3½ B2½ D3½  
3 doz./29# - 1.35 cu.ft.  
SCC 380234



**Pilsner**  
No. 1242HT  
19½ oz./56.9 cl./569 ml.  
H8½ T3½ B2½ D3½  
1 doz./13# - 1.01 cu.ft.  
SCC 317834



**Pilsner**  
No. 247  
16 oz./47.3 cl./473 ml.  
H9½ T3½ B2½ D3½  
1 doz./13# - .87 cu.ft.  
SCC 387776

Also  
available  
with  
a flared  
base.

## HOURGLASS PILSNERS ★ HEAT TREATED



**Pilsner**  
No. 1176HT  
9 oz./25.6 cl./256 ml.  
H6 T2½ B2½ D2½  
2 doz./23# - 1.14 cu.ft.  
No. 1176HT-SCC 387854  
No. 176-SCC 231430



**Pilsner**  
No. 1179HT  
10 oz./29.8 cl./298 ml.  
H6½ T2½ B2½ D2½  
2 doz./16# - .82 cu.ft.  
No. 1179HT-SCC 367893  
No. 179-SCC 367144



**Pilsner**  
No. 179  
11 oz./32.5 cl./325 ml.  
H6 T2½ B2½ D2½  
3 doz./23# - 1.29 cu.ft.  
SCC 104600



**Hourglass (Lined)**  
No. 181/1605G  
12 oz./35.5 cl./355 ml.  
H6 T2½ B2½ D3½  
2 doz./17# - 1.06 cu.ft.  
SCC 878077



**Pilsner**  
No. 1181HT  
12 oz./35.5 cl./355 ml.  
H6 T2½ B2½ D3½  
2 doz./17# - 1.06 cu.ft.  
No. 1181HT-SCC 360081  
No. 181-SCC 360132



**Pilsner**  
No. 1183HT  
13 oz./44.4 cl./444 ml.  
H6½ T3½ B2½ D3½  
3 doz./29# - 1.83 cu.ft.  
No. 1183HT-SCC 128532  
No. 183-SCC 045101



# RESTAURANT BASICS



**Mixing Glass**  
No. 1630HT +  
No. 5130  
16 oz./47.3 cl./473 ml.  
H6% T3% B2½ D3½  
2 doz./24# - 1.27 cu.h.  
No. 1630HT-SCC 455676  
No. 5130-SCC 456400



**Tall Mixing Glass**  
No. 16380 +  
No. 5380  
16 oz./47.3 cl./473 ml.  
H6% T3% B2½ D3½  
2 doz./27# - 1.25 cu.h.  
No. 16380-SCC 426444  
No. 5380-SCC 426451



**Mixing Glass**  
No. 1632HT +  
No. 5132  
18 oz./53.2 cl./592 ml.  
H6% T3% B2½ D3½  
2 doz./28# - 1.33 cu.h.  
SCC 580174



**Mixing Glass**  
No. 1637HT +  
No. 5137  
20 oz./59.2 cl./592 ml.  
H6% T3% B2½ D3½  
2 doz./31# - 1.55 cu.h.  
No. 1637HT-SCC 589891  
No. 5137-SCC 589111



**Stacking Pub Glass**  
No. 15738 +  
17½ oz./51.0 cl./510 ml.  
H6½ T3½ B2½ D3½  
2 doz./26# - 1.31 cu.ft.  
SCC 387707



**Mixing Glass**  
No. 15144 +  
20 oz./59.2 cl./592 ml.  
H6½ T3½ B2½ D3½  
2 doz./24# - 1.38 cu.ft.  
SCC 161386



**Cooler**  
No. 15722 +  
22 oz./65.1 cl./651 ml.  
H6½ T3½ B2½ D3½  
2 doz./37# - 1.66 cu.ft.  
SCC 340262

## SPORTSWARE



**Basketball Cooler**  
No. 5333  
16 oz./47.3 cl./473 ml.  
H6% T3% B2½ D3½  
1 doz./16# - .64 cu.ft.  
SCC 378314



**Football Cooler**  
No. 5329  
16 oz./47.3 cl./473 ml.  
H6% T3% B2½ D3½  
1 doz./16# - .64 cu.ft.  
SCC 381065



**Golf Cooler**  
No. 5330  
16 oz./47.3 cl./473 ml.  
H6% T3% B2½ D3½  
1 doz./16# - .64 cu.ft.  
SCC 381072



**Baseball Cooler**  
No. 5332  
16 oz./47.3 cl./473 ml.  
H6% T3% B2½ D3½  
1 doz./16# - .64 cu.ft.  
SCC 381080



**Football Tumbler**  
No. 2233 +  
23 oz./68.0 cl./680 ml.  
H6½ T2½ B2½ D3½  
2 doz./16# - 1.30 cu.ft.  
SCC 086245

## BEER SAMPLERS



**Juice**  
No. 56  
5 oz./14.8 cl./148 ml.  
H5% T2½ B2½ D2½  
6 doz./16# - .93 cu.ft.  
SCC 002114



**Side Water**  
No. 140  
5½ oz./16.3 cl./163 ml.  
H5½ T2½ B2½ D2½  
6 doz./23# - 1.05 cu.ft.  
SCC 005026



**Side Water**  
No. 240  
5 oz./14.8 cl./148 ml.  
H4 T2½ B2½ D2½  
6 doz./29# - 1.11 cu.ft.  
SCC #01308



**Frankfurt Sampler**  
No. 5013  
4 oz./11.8 cl./118 ml.  
H5 T1½ B2 D2½  
2 doz./12# - .47 cu.ft.  
SCC 628776



**Rare Shooter**  
No. 243  
2½ oz./7.4 cl./74 ml.  
H3½ T2½ B1½ D2½  
2 doz./7# - .34 cu.ft.  
SCC 200013



**Mini Pilsner/Shooter**  
No. 245  
2½ oz./7.4 cl./74 ml.  
H4½ T3½ B1½ D1½  
2 doz./6# - .27 cu.ft.  
SCC 205022



**Pilsner**  
No. 16  
6 oz./17.7 cl./177 ml.  
H3½ T2½ B2½ D2½  
6 doz./35# - 1.04 cu.ft.  
SCC 217301



**Pilsner**  
No. 1241HT  
4½ oz./11.1 cl./111 ml.  
H5½ T2½ B2 D2½  
2 doz./14# - .73 cu.ft.  
SCC 917027



**Aussie**  
No. 3822  
5½ oz./16.1 cl./163 ml.  
H6½ T2½ B2½ D2½  
3 doz./19# - 1.22 cu.ft.  
SCC 112015

## HEAVY BASE PILSNERS



**Pilsner**  
No. 16  
6 oz./17.7 cl./177 ml.  
H3½ T2½ B2½ D2½  
6 doz./35# - 1.04 cu.ft.  
SCC 217301



**Pilsner**  
No. 15  
7 oz./20.7 cl./207 ml.  
H5½ T2½ B2½ D2½  
6 doz./37# - 1.09 cu.ft.  
SCC 000258



**Pilsner**  
No. 12  
8 oz./23.7 cl./237 ml.  
H6½ T2½ B2½ D2½  
6 doz./38# - 2.20 cu.ft.  
SCC 000043



**Pilsner**  
No. 1019HT  
10 oz./29.6 cl./296 ml.  
H5½ T2½ B2½ D2½  
3 doz./24# - 1.39 cu.ft.  
No. 1019HT-SCC 009310  
No. 10-SCC 009311



**Pilsner**  
No. 14  
12 oz./35.5 cl./355 ml.  
H6½ T2½ B2½ D3½  
3 doz./27# - 1.55 cu.ft.  
SCC #03120

## MUGS & TANKARDS



**Mazin Mug**  
No. 213084629  
9½ oz./28.5 cl./285 ml.  
H4¾ T2¾ B3¼ D4½  
1 doz./16# - .57 cu.ft.  
SCC 368157



**Mazin Mug**  
No. 213084662  
23 oz./68.0 cl./680 ml.  
H6 T3¾ B4½ D5½  
1 doz./27# - .99 cu.ft.  
SCC 368133



**Mazin Mug**  
No. 222084610  
17½ oz./52.0 cl./520 ml.  
H6½ T3½ B3¾ D5½  
1 doz./26# - 1.17 cu.ft.  
SCC 368144



**Mug**  
No. 5202  
10 oz./29.5 cl./295 ml.  
H6½ T3½ B2½ D4½  
2 doz./23# - 1.19 cu.ft.  
SCC 751583



**Mug**  
No. 52183  
11 oz./32.5 cl./325 ml.  
H6½ T3½ B2¾ D5¾  
2 doz./25# - 1.24 cu.ft.  
SCC 751600



**Scandinavia**  
No. 5287  
12 oz./35.5 cl./355 ml.  
H6½ T3½ B3½ D4½  
1 doz./20# - .77 cu.ft.  
SCC 031062



**Scandinavia**  
No. 5288  
15 oz./44.4 cl./444 ml.  
H6½ T3½ B3½ D5½  
1 doz./24# - .93 cu.ft.  
SCC 031070



**Cafe Mug**  
No. 5289  
14 oz./41.4 cl./414 ml.  
H6½ T3½ B2½ D5  
1 doz./17# - .98 cu.ft.  
SCC 032014



**Panted Mug**  
No. 5010  
10 oz./29.5 cl./295 ml.  
H6½ T3½ B3½ D4½  
1 doz./25# - .56 cu.ft.  
SCC 684352



**Panted Mug**  
No. 5016  
12 oz./35.5 cl./355 ml.  
H6½ T3½ B3½ D5½  
1 doz./25# - .58 cu.ft.  
SCC 572266



**Panted Mug**  
No. 5018  
14 oz./41.4 cl./414 ml.  
H6½ T3½ B3½ D5  
1 doz./20# - .58 cu.ft.  
SCC 466183



**Panted Mug**  
No. 5020  
16 oz./47.3 cl./473 ml.  
H6½ T3½ B3½ D5  
1 doz./27# - .58 cu.ft.  
SCC 800157



**Panted Mug**  
No. 5227  
22 oz./65.1 cl./651 ml.  
H7½ T3½ B3½ D5½  
1 doz./30# - 1.05 cu.ft.  
SCC 438051

## MUGS &amp; TANKARDS (continued)



**Handled Mug**  
No. 5012  
12½ oz./37.0 cl./370 ml.  
H5½ T2½ B2½ D4½  
1 doz./12# - .73 cu.ft.  
SCC 344588



**Handled Mug**  
No. 5111  
15 oz./44.4 cl./444 ml.  
H5½ T3½ B2½ D4½  
1 doz./17# - .73 cu.ft.  
SCC 402503



**Maritime Mug**  
No. 5027  
15 oz./44.4 cl./444 ml.  
H5½ T3½ B2½ D6  
1 doz./21# - .80 cu.ft.  
SCC 415003



**Drinking Jar**  
No. 07015  
16½ oz./49.3 cl./493 ml.  
H5½ T2½ B2½ D4½  
1 doz./12# - .62 cu.ft.  
SCC 864218



**Drinking Jar**  
No. 07184  
16½ oz./49.3 cl./493 ml.  
H5½ T2½ B2½ D4½  
1 doz./12# - .62 cu.ft.  
SCC 871421



**Tankard**  
No. 5002  
16 oz./47.3 cl./473 ml.  
H6½ T3½ B3½ D4¾  
1 doz./14# - .78 cu.ft.  
SCC 49473



**Mug**  
No. 5273  
12 oz./35.5 cl./355 ml.  
H6½ T2½ B2½ D4½  
1 doz./16# - .82 cu.ft.  
SCC 135738



**Sport Mug with Panels**  
No. 5273  
12 oz./35.5 cl./355 ml.  
H6½ T2½ B2½ D4½  
1 doz./15# - .82 cu.ft.  
SCC 447230



**Sport Mug**  
No. 5272  
25 oz./73.9 cl./739 ml.  
H7½ T3½ B3½ D5½  
1 doz./34# - 1.15 cu.ft.  
SCC 863814



**Boot Mug**  
No. 07038  
17 oz./50.0 cl./500 ml.  
H6½ T3½ B3½ D5½  
1 doz./17# - .93 cu.ft.  
SCC 702619



**Stein**  
No. 5208  
10 oz./29.6 cl./296 ml.  
H6½ T2½ B3½ D4½  
1 doz./25# - .76 cu.ft.  
SCC 625178



**Stein**  
No. 5216  
12 oz./35.5 cl./355 ml.  
H6½ T2½ B3½ D4½  
1 doz./25# - .76 cu.ft.  
SCC 625185



**Super Mug**  
No. 0262  
34 oz./99.8 cl./998 ml.  
H8 T4 B4 D6  
1 doz./39# - 1.50 cu.ft.  
SCC 001312

## MUGS &amp; TANKARDS (continued)



**Frankfurt Sampler**  
No. 5003  
4 oz./11.3 cl./118 ml.  
H5 T1½ B2 D5½  
2 doz./H2# - .47 cu.ft.  
SCC #23775



**Frankfurt Mug**  
No. 5001  
21 oz./62.1 cl./621 ml.  
H9 T3 B3½ D4½  
1 doz./H2# - 1.03 cu.ft.  
SCC #71940



**Meadle Mug**  
No. 12021510  
20¾ oz./58.4 cl./584 ml.  
H9½ T3½ B3½ D5½  
½ oz./14 - .51 cu.ft.  
SCC #8002713082228



**Schna Stein**  
No. 2187X0158  
16½ oz./48.0 cl./480 ml.  
H4½ T3½ B2½ D5½  
1 doz./H7# - .87 cu.ft.  
SCC #71877



**Vienne Stein**  
No. 5305  
11½ oz./34.0 cl./340 ml.  
H5½ T2½ B2½ D4½  
2 doz./H2# - 1.20 cu.ft.  
SCC #08358



**Dimple Stein**  
No. 5305  
15½ oz./45.8 cl./458 ml.  
H6½ T3½ B2½ D5½  
2 doz./H2# - 1.64 cu.ft.  
SCC #08358



**Thumbprint Stein**  
No. 5313  
19½ oz./57.7 cl./577 ml.  
H5½ T3½ B2½ D5½  
2 doz./H2# - 1.82 cu.ft.  
SCC #20275



**Mug**  
No. 5307  
8½ oz./25.1 cl./251 ml.  
H5½ T2½ B2½ D4½  
2 doz./H2# - 1.05 cu.ft.  
SCC #08100



**Mug**  
No. 5310  
12 oz./35.5 cl./355 ml.  
H5½ T3 B2½ D4½  
2 doz./H2# - 1.26 cu.ft.  
SCC #47126



**Mug**  
No. 5302  
10 oz./29.6 cl./296 ml.  
H5½ T3½ B3½ D4½  
1 doz./H2# - .86 cu.ft.  
SCC #06331



**Mug**  
No. 5364  
12 oz./36.5 cl./365 ml.  
H6½ T3½ B3½ D5½  
1 doz./H2# - .76 cu.ft.  
SCC #53725



**Mug**  
No. 5368  
22 oz./65.1 cl./651 ml.  
H8 T3½ B3½ D5½  
1 doz./H2# - 1.10 cu.ft.  
SCC #21110

AFTER  
DINNER

GLASSWARE FOR PROFESSIONALS



## BRANDY, SHERRY &amp; CORDIALS



**Embossed Cordial**  
No. 3700   
1 1/4 oz./3.7 cl./37 ml.  
H4½ T1½ B1½ D1½  
2 doz./5# - .39 cu.ft.  
SCC 200801



**Embossed Cordial**  
No. 3703   
1 oz./3.0 cl./30 ml.  
H4½ T1½ B1½ D1½  
1 doz./2# - .14 cu.ft.  
SCC 574620



**Embossed Brandy**  
No. 3702   
2 oz./5.9 cl./59 ml.  
H4½ T1½ B1½ D1½  
1 doz./2# - .14 cu.ft.  
SCC 574612



**Embossed Sherry**  
No. 3710   
3 oz./8.9 cl./89 ml.  
H4½ T2½ B2½ D2½  
1 doz./4# - .27 cu.ft.  
SCC 574605



**Toughen Sherry**  
No. 3781   
3 oz./8.9 cl./89 ml.  
H5½ T1½ B2½ D2½  
3 doz./10# - .76 cu.ft.  
SCC 401765



**Georgian Sherry**  
No. 4080   
2 oz./5.9 cl./59 ml.  
H4½ T2½ B2½ D2½  
3 doz./14# - 1.02 cu.ft.  
SCC 384009



**Georgian Irish Coffee**  
No. 6054   
6 oz./17.7 cl./177 ml.  
H5½ T2½ B2½ D2½  
2 doz./15# - 1.20 cu.ft.  
SCC 483003



**Catalina Cordial**  
No. 3826   
2 oz./5.9 cl./59 ml.  
H4½ T1½ B2 D2  
2 doz./5# - .34 cu.ft.  
SCC 106684



**Perception Cordial**  
No. 3088   
4½ pt./12.2 cl./122 ml.  
H5½ T2½ B2½ D2½  
2 doz./7# - .60 cu.ft.  
SCC 028848



**Bristol Valley Sherry**  
No. 850859   
3½ oz./11.1 cl./111 ml.  
H5½ T1½ B2½ D2½  
2 doz./7# - .59 cu.ft.  
SCC 510702



**Citation**  
**Tall Dish Cordial**  
No. 4441   
1½ oz./4.4 cl./44 ml.  
H6½ T1½ B2 D2  
2 doz./4# - .31 cu.ft.  
SCC 548203



**Spirits**  
No. 3200FCP01  
7 oz./21.0 cl./210 ml.  
H3½ T2½ B1½ D2½  
1 doz./5# - .23 cu.ft.  
SCC 51018751 H173



**Citation Brandy**  
No. 8412   
6 oz./17.7 cl./177 ml.  
H3½ T2½ B2½ D2  
1 doz./4# - .32 cu.ft.  
SCC 574674



**Citation Brandy**  
No. 8403   
12 oz./35.5 cl./355 ml.  
H4½ T2½ B2½ D3½  
3 doz./15# - 1.54 cu.ft.  
SCC 420884



**Embossed Brandy**  
No. 3702   
5½ oz./16.3 cl./163 ml.  
H4½ T2½ B2½ D2½  
1 doz./4# - .23 cu.ft.  
SCC 574602



**Embossed Brandy**  
No. 3704   
5½ oz./17.4 cl./174 ml.  
H4½ T2½ B2½ D2½  
2 doz./10# - .38 cu.ft.  
SCC 574610



**Embossed Brandy**  
No. 3705   
11½ oz./34.0 cl./340 ml.  
H5½ T2½ B2½ D3½  
2 doz./11# - 1.13 cu.ft.  
SCC 204301



**Embossed Brandy**  
No. 3710   
17½ oz./50.1 cl./501 ml.  
H5½ T2½ B2½ D4½  
2 doz./14# - 1.63 cu.ft.  
SCC 573400



**Embossed Brandy**  
No. 3710   
22 oz./65.1 cl./651 ml.  
H6 T2½ B2½ D4½  
1 doz./5# - .97 cu.ft.  
SCC 204402



## MINI-DESSERTS



**Whiskey**  
No. 48  
2 oz./5.9 cl/59 ml.  
H2½ T2 B1½ D2  
2-1 doz. cartons/17#  
.59 cu.ft.  
SCC 133811



**Prism Shot**  
No. 5277  
2 oz./5.9 cl/59 ml.  
H2½ T1½ B1½ D1½  
6 doz./25# - .59 cu.ft.  
SCC 048818



**Oyster Cocktail**  
No. 5160  
2½ oz./5.6 cl/106 ml.  
H1½ T2½ B1½ D2½  
12 doz./25# - 1.26 cu.ft.  
SCC 016503



**Bowl**  
No. 290  
5½ oz./15.5 cl/155 ml.  
H2½ T2½ B2½ D2½  
2 doz./13# - .50 cu.ft.  
SCC 360867



**Espresso**  
No. 13733  
17 oz./11 cl/110 ml.  
H3 T2½ B1½ D2½  
1 doz./5# - .38 cu.ft.  
SCC 04304000818



**Votive**  
No. 783  
2½ oz./9.6 cl/96 ml.  
H2½ T2 B2 D2  
3 doz./7# - .33 cu.ft.  
SCC 660108



**Votive**  
No. 1043  
4½ oz./14.1 cl/141 ml.  
H2½ T2½ B1½ D2½  
3 doz./7# - .47 cu.ft.  
SCC 843210



**Embassy Sherbet**  
No. 3801  
2½ oz./8.1 cl/81 ml.  
H2½ T3½ B2½ D3½  
2 doz./5# - .34 cu.ft.  
SCC 387731



**Flare Shooter**  
No. 243  
2½ oz./7.4 cl/74 ml.  
H3½ T2½ B1½ D2½  
2 doz./7# - .34 cu.ft.  
SCC 330103



**Cordial**  
No. 1450  
2½ oz./7.4 cl/74 ml.  
H4½ T1½ B1½ D1½  
4 doz./7# - .42 cu.ft.  
SCC 871147



**Catinine Cordial**  
No. 3826  
2 oz./5.9 cl/59 ml.  
H4½ T1½ B2 D2  
3 doz./5# - .54 cu.ft.  
SCC 856664



**Mix-Margarita**  
No. 3802  
2½ oz./11.1 cl/111 ml.  
H3½ T3½ B2½ D3½  
1 doz./4# - .25 cu.ft.  
SCC 440235



**Embassy Mini-Martini**  
No. 3711  
3 oz./8.9 cl/89 ml.  
H3½ T3½ B2½ D3½  
1 doz./4# - .37 cu.ft.  
SCC 3n1548



**Embassy Cocktail**  
No. 3770  
4½ oz./13.3 cl/133 ml.  
H4½ T3½ B2½ D2½  
3 doz./13# - 1.17 cu.ft.  
SCC 230820



**2-Stem Martini**  
No. 37710  
5 oz./14.9 cl/148 ml.  
H5½ T3½ B2½ D2½  
1 doz./5# - .71 cu.ft.  
SCC 018807



**Persephone Cordial**  
No. 3801  
4½ oz./12.2 cl/122 ml.  
H5½ T2½ B2½ D2½  
2 doz./7# - .60 cu.ft.  
SCC 028648

## DESSERTS



**Old Fashioned**  
No. 124   
5 1/2 oz./16.3 cl./483 ml.  
H2/5 T2/4 B2 1/4 D2 1/4  
6 doz./22# - 1.32 cu.ft.  
SCC 120243



**Cuba Libre**  
No. 5474   
7 1/4 oz./22.4 cl./204 ml.  
H3/5 T2/5 B2 1/2 D2 1/4  
1 doz./10# - 3 cu.ft.  
SCC 014103



**Dessert/Martini**  
No. 3103   
9 oz./23.9 cl./239 ml.  
H3 1/4 T3/4 B3 D3 1/4  
1 doz./5# - .63 cu.ft.  
SCC 410309



**Series V223 Cocktail**  
No. 11057122   
7 1/2 oz./22.5 cl./225 ml.  
H2 1/2 T4 1/4 B1 1/2 D4 1/4  
1 doz./8# - .51 cu.ft.  
SCC 09002713080294



**Cosmopolitan**  
No. 480   
8 1/4 oz./24.4 cl./244 ml.  
H2 1/2 T4 1/4 B2 1/4 D4  
1 doz./6# - .60 cu.ft.  
SCC 354010



**Splash Dessert**  
No. 3410   
12 oz./35.5 cl./355 ml.  
H4 1/2 T4 1/4 B3 D3 1/4  
1 doz./3# - .71 cu.ft.  
SCC 315024



**Sundae**  
No. 5336   
7 oz./20.7 cl./207 ml.  
H3 1/4 T3/4 B3 D3 1/4  
2 doz./17# - .90 cu.ft.  
SCC 316136



**Catalina Rocks/Sherbet**  
No. 3024   
7 oz./20.7 cl./207 ml.  
H4 1/4 T3/4 B3 D3 1/4  
3 doz./24# - 1.38 cu.ft.  
SCC 214205



**Catalina Margarita**  
No. 3027   
12 oz./35.5 cl./355 ml.  
H4 1/2 T4 1/4 B3 D3 1/4  
3 doz./24# - 2.19 cu.ft.  
SCC 381721



**Catalina Rule**  
No. 3022   
5 1/2 oz./16.3 cl./483 ml.  
H6 1/4 T2 1/4 B2 1/4 D2 1/4  
3 doz./19# - 1.22 cu.ft.  
SCC 112015



**Irish Coffee**  
No. 5203   
8 1/2 oz./25.1 cl./251 ml.  
H6 1/2 T3 B2 1/4 D2 1/4  
2 doz./21# - 1.04 cu.ft.  
SCC 878154



10 1/2" + 11" 12" 13" 14"



## FOUNTAINWARE



**Supreme Liner**  
No. 5110  
8 oz./14.8 cl./148 ml.  
H1 1/4 T3 1/4 B4 D3 1/4  
6 doz./204 - 1.40 cu.ft.  
SCC 015417

**Supreme**  
No. 5110  
16 oz./33.2 cl./320 ml.  
H4 1/4 T4 1/4 B4 D3 1/4  
2 doz./512 - 1.92 cu.ft.  
SCC #15001



**Sundaes**  
No. 5336  
7 oz./20.7 cl./207 ml.  
H2 1/4 T3 1/4 B3 D3 1/4  
2 doz./172 - .90 cu.ft.  
SCC 306136

**Tulip Sundae**  
No. 5115  
6 1/4 oz./19.2 cl./192 ml.  
H4 1/4 T4 B3 D4  
3 doz./528 - 2.04 cu.ft.  
SCC 015804

**Soda**  
No. 5110  
12 oz./35.5 cl./355 ml.  
H7 1/4 T3 1/4 B3 1/2 D3 1/2  
2 doz./294 - 1.26 cu.ft.  
SCC #03307



**Sherbet**  
No. 5142  
3 1/2 oz./10.4 cl./104 ml.  
H2 1/4 T3 1/4 B2 1/4 D3 1/4  
4 doz./224 - 1.21 cu.ft.  
SCC 350133

**Sherbet**  
No. 5103  
4 1/2 oz./13.3 cl./133 ml.  
H2 1/4 T4 1/4 B3 D4 1/4  
4 doz./248 - 1.49 cu.ft.  
SCC 340507

**Sherbet**  
No. 5161  
3 1/2 oz./10.4 cl./104 ml.  
H2 1/4 T3 1/4 B2 1/4 D3 1/4  
6 doz./234 - 1.42 cu.ft.  
SCC 016570

**Sherbet**  
No. 5162  
4 1/2 oz./13.3 cl./133 ml.  
H3 1/4 T3 1/4 B2 1/4 D3 1/4  
6 doz./408 - 1.96 cu.ft.  
SCC 043645



**O' Banana Split Relish Dish**  
No. 5317  
H1 1/4 T9 B5 D9  
2 doz./252 - 1.23 cu.ft.  
SCC 020600

## FOUNTAINWARE (continued)



**Sanibel Bowl**  
No. 336  
9½ oz./28.0 cl./263 ml.  
H2¾ T4 B2½ D4½  
1 doz./16 - .40 cu.ft.  
SCC 60431 0001720



**Piccadilly Gelato Dish**  
No. 1400121  
8½ oz./25.1 cl./250 ml.  
H3¼ T2¾ B2½ D3½  
1 doz./16 - .44 cu.ft.  
SCC 6002713001011



**Splash Dessert**  
No. 3418  
12 oz./35.5 cl./355 ml.  
H4½ T3½ B3 D3½  
1 doz./16 - .71 cu.ft.  
SCC 30524



**Tulip Sundaes**  
No. 5181  
4½ oz./13.3 cl./133 ml.  
H4 T3½ B2½ D3½  
3 doz./20# - 1.23 cu.ft.  
SCC 81117



**Dune Sundaes**  
No. 1400121  
8½ oz./25.1 cl./250 ml.  
H4½ T3½ B2½ D3½  
1 doz./16 - .50 cu.ft.  
SCC 6002713007354



**Delino 275 Sundaes**  
No. 14034021  
9½ oz./27.0 cl./270 ml.  
H4½ T5½ B3½ D5½  
15 doz./16# - .64 cu.ft.  
SCC 08012713002588



**Sundaes**  
No. 5315  
6½ oz./19.0 cl./185 ml.  
H5¾ T4½ B3½ D4½  
2 doz./20# - 1.71 cu.ft.  
SCC 020183



**Tulip Sundaes**  
No. 5314  
5½ oz./15.3 cl./150 ml.  
H5¾ T4½ B3½ D4½  
2 doz./20# - 1.65 cu.ft.  
SCC 037268



**Soda**  
No. 5316  
11½ oz./34.0 cl./340 ml.  
H7½ T3½ B3½ D3½  
2 doz./20# - 1.47 cu.ft.  
SCC 02062



**Smoothie Glass**  
No. 3722  
16 oz./47.3 cl./473 ml.  
H7½ T3½ B3½ D3½  
½ doz./1# - .38 cu.ft.  
SCC 246200



## WARM BEVERAGE

## COBALT



**Mug**  
No. 5710  
7 oz./20.7 cl./207 ml.  
H3 T2½ B2½ D4  
1 doz./7# - .33 cu.ft.  
SCC 426702

**Mug**  
No. 5213  
13 oz./38.1 cl./383 ml.  
H4½ T3½ B2½ D4½  
1 doz./13# - .52 cu.ft.  
SCC 884531

**Mug**  
No. 5213B  
13 oz./38.1 cl./383 ml.  
H3½ T3½ B2½ D4½  
1 doz./13# - .52 cu.ft.  
SCC 311660

**All Purpose Mug**  
No. 5724  
10 oz./29.5 cl./295 ml.  
H4½ T2½ B2½ D4  
2 doz./30# - 1.37 cu.ft.  
SCC 873348

**All Purpose Optic Mug**  
No. 5725  
10 oz./29.5 cl./295 ml.  
H4½ T2½ B2½ D4  
2 doz./30# - 1.37 cu.ft.  
SCC 873337

**All Purpose Mug**  
No. 5581  
9 oz./26.6 cl./266 ml.  
H4½ T3½ B2½ D4½  
2 doz./21# - 1.01 cu.ft.  
SCC 801140



**Mug**  
No. 5204  
10 oz./29.5 cl./295 ml.  
H3½ T3½ B2½ D4½  
1 doz./10# - .44 cu.ft.  
SCC 708873

**Tall Mug w/Starburst**  
No. 5401  
10 oz./29.5 cl./295 ml.  
H4½ T2½ B2½ D4  
1 doz./13# - .46 cu.ft.  
SCC 404460

**All Purpose Mug**  
No. 5544  
13½ oz./39.9 cl./399 ml.  
H4½ T3½ B2½ D5  
1 doz./11# - .54 cu.ft.  
SCC 268678

**Square Mug**  
No. 5252  
14 oz./41.4 cl./414 ml.  
H4 T2½ B2½ D4½  
1 doz./10# - .58 cu.ft.  
SCC 314588

**Tall Square Mug**  
No. 5280  
16 oz./47.3 cl./473 ml.  
H5 T3½ B2½ D4½  
1 doz./14# - .75 cu.ft.  
SCC 423914



**Georgie's Irish Coffee**  
No. 8154  
6 oz./17.7 cl./177 ml.  
H5½ T2½ B2½ D2½  
3 doz./10# - 1.25 cu.ft.  
SCC 436016

**Irish Coffee**  
No. 5210  
6½ oz./20.1 cl./201 ml.  
H2½ T2½ B2½ D2½  
2 doz./21# - 1.13 cu.ft.  
SCC 030101

**Irish Coffee with optic**  
No. 5214  
8½ oz./24.4 cl./244 ml.  
H5½ T3½ B2½ D3½  
2 doz./22# - 1.13 cu.ft.  
SCC 057105

**Irish Coffee**  
No. 5304  
10½ oz./31.1 cl./311 ml.  
H5 T3½ B2½ D4½  
1 doz./12# - .49 cu.ft.  
SCC 140201

**Caution:** Before pouring "steaming" hot drink,  
always pre-heat the glass or be sure to insert  
a metal spoon to help absorb the heat.

**Attention:** Avant de verser des boissons  
"brûlantes", toujours préchauffer le verre ou  
s'assurer d'y plonger une cuillère en métal  
afin d'absorber la chaleur.

**Advertencia:** Antes de vertir bebidas que estén  
"haciendo", siempre asegúrese de pre-calentar  
el vaso o asegúrese de insertar una cuchara de  
metal para ayudar a absorber el calor.



**Irish Coffee**  
No. 5210  
8½ oz./23.1 cl./231 ml.  
H2½ T3 B2½ D2½  
2 doz./21# - 1.04 cu.ft.  
SCC 878154

**Irish Coffee**  
No. 5210  
8½ oz./23.1 cl./231 ml.  
H2½ T3 B2½ D2½  
2 doz./25# - 1.06 cu.ft.  
SCC 878161

**Cafe Mocha**  
No. 5281  
14 oz./41.4 cl./414 ml.  
H6½ T3½ B2½ D5  
1 doz./17# - .86 cu.ft.  
SCC 502064



## CUPS &amp; SAUCERS SOLD SEPARATELY

**Espresso**  
No. 13245220  
2½ oz./7.1 cl./71 ml.  
H2½ T2½ B1½ D3½  
1 doz./24 - .17 cu.ft.  
SCC 0800271312370

**Cappuccino**  
No. 13220310  
6 oz./17.7 cl./177 ml.  
H3 T2½ B2 D4½  
1 doz./7# - .24 cu.ft.  
SCC 08002713123002

**1/2 Espresso Saucer**  
No. 13240111  
H5½ T4½ B1½ D4½  
1 doz./3# - .7 cu.ft.  
SCC 08002713123803



**1/2 Cappuccino Saucer**  
No. 13240422  
H3½ T3½ B2½ D6½  
1 doz./5# - .13 cu.ft.  
SCC 08002713123006

# SERVEWARE & ACCESSORIES





## new STACKING BOWLS

LIBBEY®  
+DuraTuff.

**Stacking Bowl**  
No. 15851  
1 1/4 oz./37 cl./37 ml.  
H1 1/4 T2 1/4 B1 1/4 D2 1/4  
3 doz./5# - 10 cu. ft.  
SCC 422602

**Stacking Bowl**  
No. 15851  
2 3/4 oz./8.1 cl./81 ml.  
H1 3/4 T2 3/4 B1 3/4 D3 1/4  
3 doz./5# - 14 cu. ft.  
SCC 422600

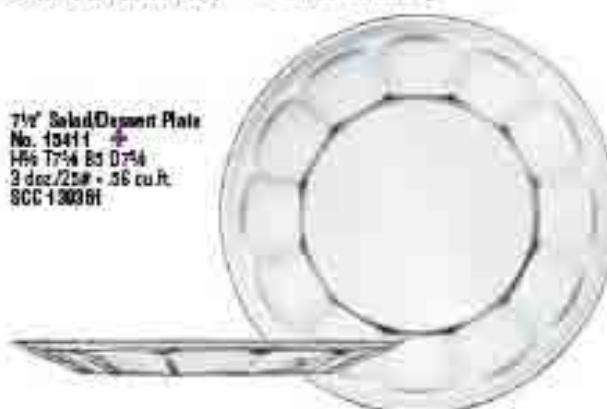
**Stacking Bowl**  
No. 15852  
5 oz./14.8 cl./148 ml.  
H1 5/8 T3 1/4 B2 1/4 D2 1/4  
3 doz./5# - 23 cu. ft.  
SCC 422705

**Stacking Bowl**  
No. 15853  
7 1/2 oz./22.2 cl./222 ml.  
H1 1/4 T4 1/4 B2 1/4 D4 1/4  
3 doz./12# - 36 cu. ft.  
SCC 422712

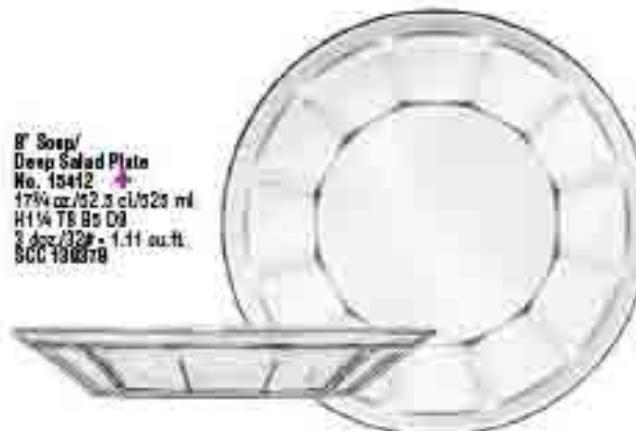
**Stacking Bowl**  
No. 15854  
12 oz./35.5 cl./355 ml.  
H2 1/4 T5 1/4 B2 1/4 D5 1/4  
3 doz./18# - 49 cu. ft.  
SCC 422720

**Stacking Bowl**  
No. 15855  
21 oz./62.1 cl./621 ml.  
H2 1/4 T6 1/4 B3 1/4 D6 1/4  
3 doz./25# - 50 cu. ft.  
SCC 422736

## LIBBEY® +DuraTuff.



**7 1/2" Salad/Dessert Plate**  
No. 15411  
H5 T7 1/4 B5 D7 1/4  
3 doz./25# - 36 cu. ft.  
SCC 130361

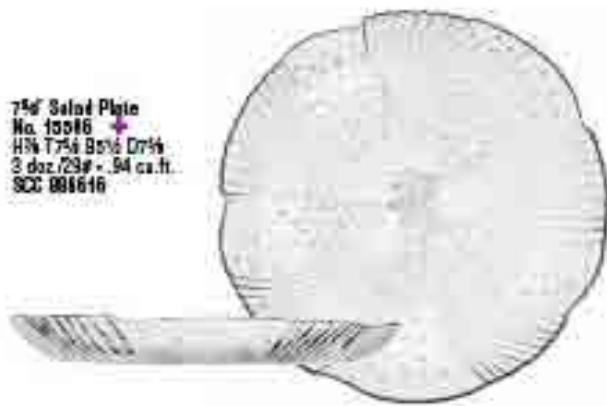


**8" Soup/  
Deep Salad Plate**  
No. 15412  
17 3/4 oz./52.5 cl./525 ml.  
H1 1/4 T8 B6 D9  
3 doz./32# - 1.11 cu. ft.  
SCC 130378



See page 56-57 for the complete Gibraltar line.

## LIBBEY® +DuraTuff.



**7 1/2" Salad Plate**  
No. 15516  
H5 T7 1/4 B5 D7 1/4  
3 doz./25# - 34 cu. ft.  
SCC 088616



## LIBBEY® +DuraTuff.



**7 1/2" Salad Plate**  
No. 15501  
H5 T7 1/4 B5 D7 1/4  
3 doz./27# - 34 cu. ft.  
SCC 086600

## TEMPO



**4 1/2" Square Bowl**  
No. 1708510  
H2 1/4 T4 1/4 D4 1/4  
1 doz./15# - .38 cu.ft.  
SCC 17085013



**5 1/2" Square Bowl**  
No. 1704711  
H2 1/4 T5 1/4 D5 1/4  
1 doz./15# - .58 cu.ft.  
SCC 1704704



**6" Square Bowl**  
No. 1786103  
H4 T9 D9  
4 oz./14# - .90 cu.ft.  
SCC 1786030



**6" Square Salad Plate**  
No. 1707208  
H1 1/2 T6 D6  
1 doz./17# - .24 cu.ft.  
SCC 17072001



**8" Square Salad Plate**  
No. 1784700  
H3 1/2 T8 D8  
1 doz./15# - .40 cu.ft.  
SCC 17847000



**10" Square Dinner Plate**  
No. 1704718  
H5 T10 1/4 D10 1/4  
1 doz./20# - .73 cu.ft.  
SCC 17047011



**Square Mug**  
No. 5382  
14 oz./14 4 fl./414 ml.  
H4 T3 1/2 D2 1/2 D4 1/4  
1 doz./10# - .58 cu.ft.  
SCC 5045013



**Tall Square Mug**  
No. 5380  
16 oz./17 3 fl./473 ml.  
H6 T3 1/2 D2 1/2 D4 1/4  
1 doz./14# - .75 cu.ft.  
SCC 423511

## MODERNO



**6" Cereal Bowl**  
No. 1700260  
26 1/4 oz./792 cl./790 ml.  
H2 1/4 T6 D6  
1 doz./15# - .34 cu.ft.  
SCC 17002610



**6" Deep Soup/Salad**  
No. 1788400  
23 1/2 oz./69 3 cl./693 ml.  
H1 1/2 T9 D9  
1 doz./15# - .49 cu.ft.  
SCC 17884004



**8 1/2" Salad/Dessert Plate**  
No. 0335  
H4 1/2 D3 1/2 D6  
2 doz./20# - .35 cu.ft.  
SCC 020120



**8" Salad/Dessert Plate**  
No. 15427  
H1 1/2 T8 D8  
2 doz./29# - .54 cu.ft.  
SCC 845104



**7 1/2" Salad/Dessert Plate**  
No. 1788401  
H3 1/2 D7 1/2  
1 doz./15# - .36 cu.ft.  
SCC 17884011



**10 1/2" Dinner Plate**  
No. 1788400  
H1 T10 1/4 D10 1/4  
1 doz./17# - .50 cu.ft.  
SCC 17884000

## TABLETOP



**Creamer w/Stopper**  
No. 78305  
8 oz./7.7 cl./227 ml.  
H14 T1½ B1½ D2½  
1 doz./7# - .44 cu.ft.  
SCC 849006



**Oil and Vinegar Cruet**  
Stainless Steel Top  
No. 78307  
4 oz./118 cl./118 ml.  
H24 T1½ B2½ D2½  
1 doz./7# - .34 cu.ft.  
SCC 849745



**3-pc. Cond. Set**  
No. 80371  
H7½ T1¾ B7 D7  
6 pieces/price/13# - 1.35 cu.ft.  
SCC 849003



**Chill Shaker**  
Stainless Steel Top  
No. 78132  
5½ oz./17.0 cl./170 ml.  
H24 T2½ B2½ D2½  
3 doz./13# - .63 cu.ft.  
SCC 008002



**Chill Shaker**  
Stainless Steel Top  
No. 78140  
12 oz./35.5 cl./355 ml.  
H24 T3 B3 D3  
2 doz./20# - .00 cu.ft.  
SCC 112013



**Sugar Pourer**  
Stainless Steel Top  
No. 70141  
12 oz./35.5 cl./355 ml.  
H24 T3 B3 D3  
2 doz./20# - .00 cu.ft.  
SCC 112020



**Server**  
No. 80065  
1½ oz./34.5 cl./345 ml.  
H4½ T2¾ B2½ D3½  
2 doz./14# - .94 cu.ft.  
SCC 171004



**Ramekin**  
No. 10450  
1½ oz./37 cl./37 ml.  
H1¾ T2¾ B1¼ D2½  
3 doz./5# - .10 cu.ft.  
SCC 422002



**Ramekin**  
No. 10451  
2½ oz./74 cl./74 ml.  
H1¾ T2¾ B1¾ D2¾  
3 doz./5# - .16 cu.ft.  
SCC 422001



**Ramekin**  
No. 10452  
5 oz./148 cl./148 ml.  
H1¾ T2¾ B2 D2½  
3 doz./5# - .25 cu.ft.  
SCC 422110



**Ramekin**  
No. 10449  
1½ oz./34 cl./34 ml.  
H1¾ T2¾ B1¾ D2½  
3 doz./5# - .04 cu.ft.  
SCC 107010



**Ramekin**  
No. 10450  
3 oz./85 cl./85 ml.  
H1¾ T2¾ B1¾ D2½  
3 doz./5# - .37 cu.ft.  
SCC 107010



**Soufflé Dish**  
No. 51000  
2½ oz./66 cl./66 ml.  
H1¾ T2½ B1½ D2½  
12 doz./25# - 1.28 cu.ft.  
SCC 016003



**Soufflé Dish**  
No. 51100  
5 oz./148 cl./148 ml.  
H1¾ T2½ B1¾ D2½  
6 doz./20# - 1.40 cu.ft.  
SCC 016017



**4½" Sugar Package Holder**  
No. 54603  
H2½ T4½ B3½ D4½  
2 doz./16# - .47 cu.ft.  
SCC 040303



**5½" Sugar Package Holder**  
No. 52203  
H2½ T4½ B3½ D3½  
2 doz./16# - .36 cu.ft.  
SCC 177363



**Pinch Stand and Vase**  
No. 50588  
1½ oz./4.4 cl./44 ml.  
H3½ T1½ B1½ D2½  
12 doz./24# - 1.45 cu.ft.  
SCC 014003

♦ DuraTuff  
See pages 106-109 for details.

## TABLETOP (continued)



**Shaker**  
Stainless Steel Top  
No. 71017  
1 oz./3.0 cl./90 ml.  
H2½ T1½ B1½ D1½  
12 doz./24# - .34 cu.ft.  
SCC 401104



**Gibraltar Shaker**  
Stainless Steel Top  
No. 73391  
2½ oz./8.5 cl./250 ml.  
H3½ T1½ B2½ D2½  
6 doz./9# - .95 cu.ft.  
SCC 088375



**Shaker**  
Stainless Steel Top  
No. 07052  
2 oz./5.7 cl./170 ml.  
H4½ T1½ B1½ D1½  
8 doz./22# - .61 cu.ft.  
SCC 143224



**Winchester Shaker**  
Chrome Plated Brass Top  
No. 70022  
1½ oz./4.3 cl./125 ml.  
H4½ T1 B2 D2  
2 doz./7# - .38 cu.ft.  
SCC 134606



**Summit Shaker**  
Chrome Plated Metal Top  
No. 75301  
2½ oz./8.7 cl./250 ml.  
H3½ T1½ B1½ D1½  
3-2 doz./24# - 1.18 cu.ft.  
SCC 088306



**Replacement Lids:**  
Lid No. 06021  
Pack 12 doz./2#  
.19 cu.ft.  
SCC #02063



**Replacement Lids:**  
Lid No. 06021  
Pack 12 doz./2#  
.19 cu.ft.  
SCC #02063



**Replacement Lids:**  
Lid No. 06043  
Pack 12 doz./2#  
.14 cu.ft.  
SCC 942853

**Shaker**  
Chrome Plated Plastic Top  
No. 5087  
1½ oz./4.4 cl./125 ml.  
H4½ T1½ B1½ D1½  
2 doz./9# - .20 cu.ft.  
SCC 334643

**Shaker**  
Aluminum Top  
No. 5045  
2 oz./5.9 cl./170 ml.  
H3½ T1½ B1½ D1½  
8 doz./12# - .76 cu.ft.  
SCC 334742

## SMOKING ACCESSORIES



**Triangle Ashtray**  
No. 170024  
3"  
3 doz./14# - .41 cu.ft.  
SCC 1700204



**Ashtray**  
No. 5156  
4½"  
4 doz./22# - .37 cu.ft.  
SCC 757621



**Nok Hill Ashtray**  
No. 5154  
4"  
3 doz./16# - .61 cu.ft.  
SCC 606484



**Square Ashtray**  
No. 5143  
3¾"  
3 doz./22# - .48 cu.ft.  
SCC #16334



**Safety Ashtray**  
No. 5164  
5"  
3 doz./22# - .35 cu.ft.  
SCC 803485



**Ashtray**  
No. 5044  
4½"  
3 doz./25# - .36 cu.ft.  
SCC 412108



**Cigar Ashtray**  
No. 1703682  
L7½ W4½ H2  
16 doz./25# - .27 cu.ft.  
SCC 17036821