

WINE POUR CONTROL








Maximize profits with a controlled pour while
enhancing the wine service experience

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Using the right glass in your wine service makes a difference not only in the customer's experience, but in the operation's bottom line.

Arcoroc® and Chef & Sommelier® offer a variety of wine glasses and carafes in innovative shapes that easily identify the appropriate amount of wine to serve with a natural or decorated pour line. With proper pour control you can increase your profits and save your business money.



Cardinal Item #	Image	Description	Dimensions	Case Pack
D1CM5312		Excilibur Wine with Vin logo (pour line 6 oz. bottom/ 8 oz. top)	H: 7 1/2" T: 3" B: 3" M: 3 3/8"	2 dz.
D1C08365		Carafe with pour line (5 oz. pour line)	H:5 1/4" T:2 1/4" B:2 1/4" M:3 1/8"	1 dz.
E2790		Young Wine 16 oz. (natural pour line at 4 3/4 oz.)	H: 8 1/2" T: 2 5/8" B: 3 1/4" M:3 1/2"	2 dz.
E2789		Young Wine 19 1/2 oz. (natural pour line at 5 1/2 oz.)	H: 8 7/8" T: 2 3/4" B: 3 3/16" M:3 3/4"	2 dz.
FE644		Wine by the Glass Carafe (pour line 6 oz. at bottom of the neck)	H:6" T:2" M: 2 3/4" B: 1 7/8"	2 dz.
H4173		Cascade Decanter (pour line 8 1/2 oz. at neck)	H: 5 7/8" T: 2 1/2" B: 2 3/4" M: 2 3/4"	1 dz.

For more information or to order samples, please contact your Cardinal sales rep or customer service: 1-973-628-0900



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Chef & Sommelier

Arcoroc
PROFESSIONAL

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