



DURATux®

Crème Brulee & Soufflés

Durability and heat retention from the oven, to classic beauty on the table.



Oval Crème Brulee Fluted

BWK-0502	WH	5 $\frac{5}{8}$ " x 3 $\frac{7}{8}$ " x 1 $\frac{1}{8}$ " - 5oz	1 doz
BEK-0506	EG	5 $\frac{5}{8}$ " x 3 $\frac{3}{4}$ " x 1 $\frac{1}{8}$ " - 5oz	2 doz
BWK-0602	WH	6 $\frac{3}{8}$ " x 4" x 1 $\frac{1}{4}$ " - 6oz	1 doz



Soufflé Fluted [10oz]

BEX-1002	EG	4 $\frac{1}{2}$ "D x 2"H	1 doz
BPX-1002	PW		
BWX-1002	WH		



Round Crème Brulee Fluted [8oz]

BPK-0805	PW	5"D x 1 $\frac{1}{4}$ "H	1 doz
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Soufflé Swirl Side

BEX-0804	EG	4"D x 1 $\frac{1}{8}$ "H - 8oz	1 doz
BEX-1204	EG	4 $\frac{5}{8}$ "D x 2 $\frac{1}{4}$ "H - 12oz	2 doz
BEX-1604	EG	5"D x 2 $\frac{1}{4}$ "H - 13 $\frac{1}{2}$ oz	1 doz
BWX-1604	WH	5"D x 2 $\frac{1}{4}$ "H - 13 $\frac{1}{2}$ oz	1 doz



Ramekin Fluted

BPX-0502	PW	3 $\frac{1}{2}$ "D x 1 $\frac{3}{4}$ "H - 5oz	4 doz
BEX-0552	EG	3 $\frac{5}{8}$ "D x 1 $\frac{3}{4}$ "H - 5 $\frac{1}{2}$ oz	
BEX-0602	EG	3 $\frac{3}{4}$ "D x 1 $\frac{3}{4}$ "H - 6oz	



Soufflé Swirl Side

BEX-2004	EG	5 $\frac{5}{8}$ "D x 2 $\frac{1}{4}$ "H - 18oz	1 doz
BEX-2104	EG	5 $\frac{3}{4}$ "D x 2 $\frac{3}{8}$ "H - 21oz	
BWX-2104	WH	5 $\frac{3}{4}$ "D x 2 $\frac{3}{8}$ "H - 21oz	

EG Eggshell
 PW Porcelain White
 WH White

