

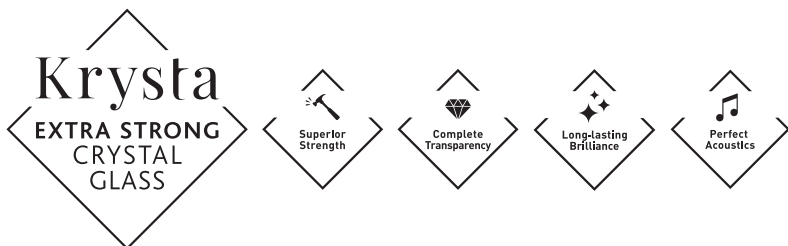
C&S  
Chef & Sommelier  
- FRANCE -

INTRODUCING  
- SEQUENCE COLLECTION -  
STEMWARE • BARWARE • TUMBLERS



PRESENTED

- IN THE NEW KRYSTA® HIGH-PERFORMANCE CRYSTAL GLASS -





## - Wendy Shoemaker - CMS Advanced Level Sommelier

Sommelier/Wine Director  
San Diego, CA

Masters in Mechanical Engineering and Dual Undergraduate  
Degree in Chemistry & Biochemistry

“I love the chemistry and science involved in winemaking and the material engineering aspect of it all. I used to think wine tasting was just subjective coming from a very logical chemistry background, but learned through my sommelier studies that tasting in reality is a deductive process of understanding where a wine is from, how it is made and having the right glass to truly bring out the wines aromatics and taste.”



“It’s remarkable to have a glass that I can TRUST to stay alive with my staff and look elegant. I love the Sequence collection’s modern yet classical shape and thin stem.”

“I like how the quality of this Crystal Glass is not just suited for VIP wine service, but made for high-volume usage at a good price. I can treat all my customers with the same tasting experience.”



1 of 3 Advanced Sommelier Women in  
San Diego, California

Krysta

EXTRA STRONG  
CRYSTAL  
GLASS





Gastronomy professionals are searching for glasses that satisfy their needs in terms of perfection and sophistication.

**Their desire:** Splendidly elegant table settings with fine, lightweight, and extremely transparent glassware.

**Their professional needs:** Intensive daily use requires products that are highly resistant to mechanical shocks and dishwashing.

To meet these **dual challenges of aesthetic excellence and resistance**, the Arc Research Center is introducing a new generation of lead-free crystal glass:

# Krysta<sup>®</sup>: The high-performance crystal glass.

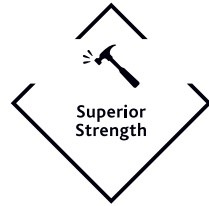
**2016/2017**

We Are Upgrading All Chef&Sommelier<sup>®</sup>  
Collections to Krysta<sup>®</sup>



# – SUPERIOR STRENGTH –

The Arc Research Center has developed a Crystal Glass material, Krysta<sup>®</sup>, combining superior strength with exceptional finesse.



## Rim

Krysta<sup>®</sup> is 30% stronger versus other standard crystal glasses on the market.

30%

Extra strength compared to other standard Crystal Glass products

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## Stem

Thin stems have 2X the mechanical resistance when crafted of Krysta<sup>®</sup> than other standard crystal glasses on the market.

2X

Stronger stem strength compared to other standard Crystal Glass products

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Savings across the entire restaurant:  
less breakage and chipping  
during transportation, storage,  
washing, and polishing.





# – COMPLETE TRANSPARENCY –



Krysta® is the purest and most transparent crystal glass on the market.

The mastery of its composition, the quality of the sand used, and fusion at a very high temperature gives Krysta® outstanding transparency.

# 98.5

Transparency index  
out of 100

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Tables enhanced by the sparkle of  
Krysta®. The color of every wine  
respected to perfection.



Fusion temperature > 2700°F

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Greater purity and  
transparency

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# – LONG-LASTING BRILLIANCE –

Krysta® boasts extreme, long-lasting brilliance.

After 2,000 professional dishwashing cycles, Krysta® is as brilliant and transparent as ever.

Glasses that bring a special brilliance  
to your tables.



100%

Brightness kept over time

2,000

Keeps its original qualities  
even after 2,000 cycles in  
a professional dishwasher





# – PERFECT ACOUSTICS –

The exclusive Krysta® composition gives it a clear, pure musical sound in keeping with the tone of the best crystals.

A unique shine coupled with a distinct sound for a refined sensory experience.



## NORMAL GLASS

Time



# 100%

Clear and high-pitched musical sound you expect from Crystal

## KRYSTA®

Time



NEW

# - SEQUENCE -



The Glassware Sequence of the Future. The perfect design progression, bringing a modern update to a classical shape with the essence of crafted crystal. Made with our newest high-performance lead-free crystal material, Krysta®.



1.0 mm



“Great for tastings: works with all varieties both young and old wines.”  
- Wendy Shoemaker -

**L5635**

Universal (13 Oz.)  
 H: 8 3/8" T: 2 1/4"  
 B: 3" M: 3 1/8"  
 1 Dz.

**L5633**

Universal (16 Oz.)  
 H: 9" T: 2 3/8"  
 B: 3 1/4" M: 3 5/16"  
 1 Dz.

**L5638**

Universal (19 1/2 Oz.)  
 H: 9 1/2" T: 2 5/8"  
 B: 3 3/8" M: 3 1/2"  
 1 Dz.

**L5636**

Burgundy (21 1/4 Oz.)  
 H: 8" T: 2 5/8"  
 B: 3 3/8" M: 3 7/8"  
 1 Dz.

**L5637**

Bordeaux (26 1/2 Oz.)  
 H: 9 3/8" T: 2 5/8"  
 B: 3 3/8" M: 3 1/2"  
 1 Dz.

**L5640**

Flute (6 Oz.)  
 H: 8 1/4" T: 1 7/8"  
 B: 2 3/4" M: 2 1/4"  
 1 Dz.

**L5641**

Coupe Cocktail (8 1/4 Oz.)  
 H: 5 7/8" T: 4 3/8"  
 B: 3" M: 4 3/8"  
 1 Dz.

**L5642**

All Purpose (14 Oz.)  
 H: 6 9/16" T: 2 1/2"  
 B: 3" M: 3 1/8"  
 1 Dz.

**L5757**

Rocks (8 1/2 Oz.)  
 H: 3 1/4" T: 2 3/4"  
 B: 2 1/8" M: 3 1/8"  
 1 Dz.

**L5758**

Rocks (10 1/2 Oz.)  
 H: 3 1/2" T: 3"  
 B: 2 1/4" M: 3 3/8"  
 1 Dz.

**L5756**

DOF (12 1/2 Oz.)  
 H: 3 5/8" T: 3"  
 B: 2 3/8" M: 3 3/8"  
 1 Dz.

**L5754**

Hi Ball (11 1/2 Oz.)  
 H: 5 3/4" T: 2 1/8"  
 B: 2" M: 2 5/8"  
 1 Dz.

**L5755**

Cooler (16 Oz.)  
 H: 6 1/2" T: 2 1/2"  
 B: 2 1/4" M: 2 7/8"  
 1 Dz.





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