

Fusion Multi-Purpose Dish Creative Use Guide

The Fusion Multi-Purpose Dish celebrates the power of versatile simplicity, where a classic round form, shallow depth, and wide flat rim create a vessel that adapts to countless culinary applications. The understated design—featuring gently sloped sides that transition from a generous rim to a shallow center—provides functional flexibility that makes this dish truly multi-purpose. Available in four compact sizes ranging from petite 3-ounce portions to versatile 12-ounce presentations, this dish family serves as the foundation for sauce service, condiment displays, small plate presentations, and creative plating applications. The shallow profile creates ideal proportions for dipping and sauce work, while the wide rim provides space for garnishing and compositional elements. Crafted from premium vitrified china with a brilliant white glaze, the Multi-Purpose Dish demonstrates how simple, well-proportioned design can be more valuable than complex forms—adapting to the chef's needs rather than dictating specific uses. Whether presenting traditional soy sauce and condiments, creative small bites and amuse-bouche, sauce accompaniments for entrées, or innovative plated compositions, this dish provides a versatile foundation that proves the best tools are often the simplest. The Fusion Multi-Purpose Dish lives up to its name by being genuinely useful across diverse applications, making it an essential workhorse in any professional kitchen.

Product Overview

- **Item Numbers:** 710-22A (3-3/8" / 3 oz), 710-32A (3-7/8" / 4 oz), 710-42A (4-3/4" / 7 oz), 710-52A (5-3/4" / 12 oz)
- **Classic Round Form:** Simple circular shape provides familiar, versatile proportions that work across all cuisine styles and service contexts without imposing specific aesthetic.
- **Shallow Depth Profile:** The shallow bowl depth creates ideal proportions for sauce service, dipping applications, and presentations where ingredients should be visible and accessible.
- **Wide Flat Rim:** Generous rim provides space for garnishing, sauce work, and compositional elements while creating visual framing for central ingredients.
- **Four Compact Sizes:** Comprehensive size range from 3 ounces through 12 ounces provides options for condiments, sauces, small plates, and creative presentations.
- **Gently Sloped Sides:** Smooth transition from rim to center creates accessible profile for dipping and easy ingredient retrieval while maintaining elegant proportions.
- **Premium Vitrified China:** High-temperature firing creates dense, non-porous body with exceptional durability, thermal retention, and resistance to chipping and crazing.
- **Brilliant White Glaze:** Pure white finish creates pristine canvas for colorful sauces and ingredients while maintaining clean, professional appearance.
- **Minimalist Versatile Design:** The understated aesthetic works across diverse applications and cuisine styles, providing maximum operational flexibility and creative freedom.
- **True Multi-Purpose Functionality:** Unlike specialized vessels, this dish genuinely adapts to countless uses, making it valuable across all stations and service styles.
- **Fusion Collection Excellence:** Part of Cameo's innovative Fusion line, combining timeless forms with contemporary commercial performance and durability.

Features and Benefits

- **Genuine Versatility:** The simple form and shallow profile create true multi-purpose functionality that adapts to sauce service, small plates, condiments, and creative applications without limitation.
- **Four-Size Flexibility:** The comprehensive size range allows operators to select appropriate scale for specific applications—from tiny condiment portions through substantial small plates.
- **Shallow Accessible Profile:** The shallow depth ensures ingredients remain visible and accessible, ideal for dipping sauces, condiments, and presentations where guests need easy access.
- **Generous Rim Space:** The wide flat rim provides ample area for garnishing, sauce painting, and compositional elements that frame the central ingredients.
- **Clean Professional Aesthetic:** The minimalist design maintains professional appearance across all applications, from casual condiment service to refined plated compositions.
- **Easy Dipping Access:** The shallow profile and sloped sides create ideal geometry for dipping, allowing easy access without deep reaching or awkward angles.
- **Excellent Stackability:** The simple form and consistent proportions allow efficient stacking for space-saving storage and quick access during service.
- **Commercial-Grade Durability:** Premium construction withstands the demands of high-volume professional service while maintaining aesthetic integrity through thousands of service cycles.
- **Microwave and Dishwasher Safe:** Practical functionality meets versatile design, ensuring efficient kitchen operations across all applications.

Traditional Applications

Sauce Service and Condiment Presentations

The Multi-Purpose Dish excels in traditional sauce and condiment service, where the shallow profile and wide rim create ideal proportions. Use the smallest sizes (3 oz, 4 oz) for soy sauce, ponzu, wasabi, ginger, and specialty condiments in Asian cuisine. The 7-ounce and 12-ounce sizes work for larger sauce portions, dipping sauces, and accompaniments. The shallow depth prevents excessive sauce pooling while allowing easy dipping access. The wide rim keeps the presentation clean and contained.

Bread Service and Butter Presentations

Use the smaller sizes for individual butter portions, olive oil for bread dipping, or specialty spreads. The shallow profile creates elegant presentation while the wide rim prevents spillage. Present compound butters, flavored oils, or specialty spreads where the white surface creates clean backdrop and the compact size ensures appropriate portioning.

Asian Cuisine Accompaniments

The Multi-Purpose Dish is perfectly suited for Asian cuisine service—soy sauce dishes, dipping sauce presentations, pickled vegetables, kimchi portions. The shallow profile honors traditional Asian sauce dish proportions while the white surface maintains versatility. Use for individual condiment service or shared table presentations.

Dessert Sauce and Sweet Accompaniments

Extend to dessert service for chocolate sauce, caramel, fruit coulis, or whipped cream portions. The shallow profile allows easy access for drizzling or dipping while the elegant form maintains refined presentation. Use smaller sizes for individual sauce portions, larger for sharing or tableside service.

Creative Applications

Small Plate and Amuse-Bouche Presentations

Leverage the Multi-Purpose Dish for contemporary small plate service and amuse-bouche presentations. Use the various sizes for creative bite-sized preparations, tasting portions, or composed small plates. The shallow profile creates modern aesthetic while the wide rim provides space for sauce work and garnishing. The simple form allows the food to be the star.

Plated Composition Elements

Incorporate the dishes into plated compositions as sauce vessels, garnish holders, or compositional elements. Place a small Multi-Purpose Dish on the main plate containing sauce, relish, or accompaniment that complements the entrée. This technique adds dimension and visual interest to plated presentations.

Tasting Menu and Progressive Service

Use the size range for tasting menu service and progressive dining experiences. Present each course or component in appropriately sized dishes, creating visual rhythm and portion control. The consistent design language across sizes creates cohesive presentation throughout the meal.

Condiment Bar and Build-Your-Own Stations

Deploy the Multi-Purpose Dish for condiment bars, topping stations, and build-your-own concepts. Use for salad bar toppings, taco bar condiments, or customizable bowl concepts where guests select their own accompaniments. The shallow profile allows easy serving while the durable construction withstands high-volume use.

Signature Service Techniques

Sauce Painting and Rim Work

Leverage the wide flat rim for creative sauce painting and plating techniques. Paint sauce on the rim, create patterns, or use the rim as canvas for artistic expression that frames the central ingredients. This technique transforms simple sauce service into visual art.

Layered Condiment Presentation

In the larger sizes, create layered condiment presentations with multiple components arranged in sections or layers. Present three different salsas, various pickles, or assorted accompaniments in a

single dish, using the shallow depth to keep each element distinct and visible.

Tableside Sauce Service Ritual

Create engaging tableside service by presenting sauces in the Multi-Purpose Dish at the table, allowing guests to customize their dishes. The elegant form makes even simple sauces appear intentional and refined, while the shallow profile facilitates easy serving.

Minimalist Plating Technique

Embrace minimalism by using the dish for single-ingredient presentations—a perfect tomato, artisanal cheese, specialty olive oil—where the simple form allows the ingredient's quality to speak for itself without visual competition.

Professional Applications

Asian Restaurants and Sushi Concepts

The Fusion Multi-Purpose Dish is ideally suited for Asian restaurants and sushi concepts where sauce and condiment service are essential. Use for soy sauce, wasabi, ginger, ponzu, and specialty dipping sauces. The shallow profile honors traditional proportions while the durable construction withstands high-volume service.

Contemporary Fine Dining and Modern Cuisine

For contemporary fine dining, the Multi-Purpose Dish provides versatile foundation for creative small plates, amuse-bouche, and sauce presentations. The minimalist aesthetic works with refined plating while the size range allows appropriate scaling for different courses.

Casual Dining and Fast-Casual Concepts

In casual dining and fast-casual operations, use the Multi-Purpose Dish for condiment service, sauce accompaniments, and small side portions. The durable construction withstands high-volume use while the simple design maintains professional appearance.

Catering and Event Service

For catering and events, the Multi-Purpose Dish provides efficient solution for individual condiment portions, sauce service, and small plate presentations. The stackable design facilitates transport and setup while the versatile form adapts to diverse menu applications.

Seasonal Applications

Spring Delicate Sauce and Light Presentations

During spring months, use the Multi-Purpose Dish for delicate sauces, light vinaigrettes, and fresh accompaniments. Present herb oils, citrus-based sauces, or spring condiments where the white surface creates clean backdrop for vibrant colors.

Summer Fresh and Bright Service

In warmer months, the Multi-Purpose Dish excels in fresh, bright presentations—fruit salsas, herb sauces, light dips. Use for summer condiments and accompaniments that complement grilled preparations and fresh ingredients.

Fall Rich Sauce and Harvest Presentations

During autumn, use the Multi-Purpose Dish for rich sauces, harvest chutneys, and substantial accompaniments. Present apple butter, cranberry relish, or autumn-inspired sauces where the shallow profile allows easy access and the elegant form maintains refinement.

Winter Warming and Robust Service

In winter months, the Multi-Purpose Dish provides perfect vessel for warming sauces, rich gravies, and robust accompaniments. Use for butter sauces, au jus, or winter condiments where the thermal retention maintains serving temperature.

Care and Maintenance

- **Dishwasher Safety:** Fully dishwasher safe for efficient cleaning in commercial operations. The shallow profile and smooth surfaces clean easily without crevices.
- **Microwave Compatibility:** Safe for microwave heating, ideal for warming sauces or butter portions immediately before service.
- **Simple Surface Cleaning:** The uncomplicated form ensures quick, thorough cleaning and rapid turnaround between services.
- **Stain Resistance:** The vitrified glaze resists staining from sauces and condiments. For any stubborn stains, use mild abrasive cleaner appropriate for china.
- **Rim Inspection:** Regularly inspect the wide rim for chips that might create sharp edges or compromise the dish's appearance and safety.
- **Metal Mark Removal:** Remove metal marks from utensil contact using a mild abrasive cleaner or baking soda paste. The durable glaze withstands gentle scrubbing without damage.

Storage Recommendations

Size-Separated Organization: Organize storage by separating the four sizes to facilitate efficient service preparation and prevent confusion during plating.

Efficient Stacking: The dishes stack very efficiently for maximum space-saving storage. The simple form and consistent proportions allow stable, compact stacking.

Service Station Distribution: Store at multiple service stations—sauce stations, sushi bars, plating areas—ensuring dishes are accessible wherever needed.

High-Volume Inventory: Given the multi-purpose nature, maintain adequate inventory across all sizes to support diverse simultaneous applications.

Quick-Access Storage: Position near high-use areas for rapid access during busy service periods, with the most commonly used sizes in most accessible locations.

Inventory Management: The distinctive sizes make these dishes easy to identify and count, facilitating inventory management and stock rotation.

Conclusion

The Fusion Multi-Purpose Dish represents the perfect synthesis of versatile simplicity and functional excellence, where classic round form, shallow depth, and wide flat rim create vessels that genuinely adapt to countless culinary applications. The four-size range ensures appropriate scale for diverse needs—from petite condiment portions through substantial small plates—while maintaining consistent design language that creates cohesive presentations. Whether serving traditional sauce and condiment accompaniments, contemporary small plates and amuse-bouche, creative plated compositions, or innovative tasting menu courses, the Multi-Purpose Dish provides a versatile foundation that proves the best tools are often the simplest. This dish family is essential for establishments seeking genuinely multi-functional dinnerware that adapts to the chef's vision while maintaining the durability and efficiency required for professional service. The Fusion Multi-Purpose Dish demonstrates that when form follows function without pretension, the result is a tool that earns its place in every kitchen.