

FRUIT NAPPY (6 OZ)

Creative Use Guide

ROYALMONT COLLECTION

Product Overview

The Royalmont Fruit Nappy represents the versatile small-format bowl that transforms individual portion service across diverse culinary applications. This classic 6 oz shallow bowl combines traditional fruit service heritage with contemporary multi-purpose functionality that addresses evolving menu trends and operational efficiency demands.

Item Number:

302-52

Capacity: 6 oz

Dimensions: 4-¾ inch diameter

Case Pack: 96 units per case

Case Weight: 33.00 lbs

Case Dimensions: 13 x 11 x 11.5 in

Crafted from premium vitrified china with brilliant white glaze, this elegant bowl delivers the commercial-grade durability that professional operations demand while maintaining the refined aesthetic that distinguishes quality presentations. The classic shallow design with wide rim provides easy access to contents while the stable base ensures confident service handling.

The compact 6 oz capacity addresses individual portion service needs across diverse applications from traditional fruit presentations to contemporary dessert service and creative condiment applications. The versatile design extends beyond traditional fruit

service to accommodate evolving menu trends, demonstrating the multi-purpose functionality that justifies equipment investment and maximizes operational utility.

Features & Benefits

COMPACT 6 OZ CAPACITY

The thoughtfully sized 6 oz capacity delivers perfect individual portion control that addresses contemporary dietary awareness and operational cost management. This appropriate sizing reduces food waste, enables precise portion consistency, and creates satisfying presentations that meet guest expectations without excessive volume. The compact capacity adapts to diverse applications from fruit service to desserts and condiments, demonstrating versatile functionality that maximizes equipment utility. This efficient sizing enables operations to maintain consistent portion standards while the refined presentation maintains upscale service aesthetics appropriate for quality dining environments.

4-¾ INCH DIAMETER

The generous 4-¾ inch diameter provides ample surface area for attractive presentations while maintaining compact footprint appropriate for individual service. This balanced proportion creates visual appeal that enhances perceived value while the manageable size facilitates efficient table settings and service handling. The appropriate diameter accommodates diverse content types from fresh fruit to desserts and condiments, ensuring versatile functionality across menu categories. The classic sizing represents time-tested proportions that remain relevant across evolving service trends and menu innovations.

CLASSIC SHALLOW BOWL DESIGN

The traditional shallow bowl design with wide rim provides easy access to contents while creating elegant presentation platform that showcases culinary preparations. This classic profile requires no explanation for guest or staff use, ensuring smooth service execution across diverse operational contexts. The shallow depth creates appropriate visual proportions for small-format service while the wide rim provides convenient handling surface. This timeless design demonstrates enduring appeal that

transcends temporary trends, protecting long-term equipment investment while supporting diverse service applications.

VERSATILE SMALL-FORMAT BOWL

The thoughtful design addresses multiple service needs beyond traditional fruit presentations, from dessert service to condiment applications, creating multi-purpose serving pieces that maximize equipment utility. This versatile functionality simplifies inventory management, reduces storage requirements, and maximizes equipment utility across diverse operational contexts. The appropriate sizing and classic design ensure this bowl remains relevant across menu changes and service style evolutions, protecting long-term equipment investment while supporting operational flexibility. The versatile platform enables creative applications that demonstrate culinary innovation and menu diversity.

PREMIUM VITRIFIED CHINA CONSTRUCTION

Advanced vitrification technology creates exceptionally dense, non-porous ceramic that resists staining, chipping, and crazing throughout extended commercial use. This high-temperature firing process produces china that maintains brilliant appearance through thousands of service cycles and intensive commercial dishwashing, delivering superior return on investment and consistent brand presentation. The vitrified body provides structural integrity necessary for reliable performance with demanding service handling, while maintaining the refined aesthetic that distinguishes quality service ware from merely functional alternatives.

BRILLIANT WHITE GLAZE

The pristine white glaze creates the perfect neutral canvas that allows food presentations to become the visual focus while maintaining sophisticated service aesthetics. This brilliant surface reflects ambient light to enhance presentations, photographs beautifully for marketing and social media applications, and maintains its lustrous appearance through repeated commercial washing cycles. The classic white finish ensures seamless integration with diverse décor styles and complementary service ware collections, from casual bistros to upscale fine dining establishments.

COMMERCIAL-GRADE DURABILITY

Engineered specifically for the demands of professional hospitality environments, this bowl withstands high-volume service, frequent handling, and intensive commercial dishwashing without performance degradation. The robust construction resists thermal shock from temperature variations, mechanical stress from service handling, and chemical exposure from commercial detergents. This exceptional durability ensures reliable performance throughout extended operational lifecycles, justifying equipment investment and reducing replacement costs that impact operational profitability.

STABLE, BALANCED BASE

The carefully engineered base provides exceptional stability that prevents tipping during service and transport, reducing spillage incidents and maintaining professional presentation standards. The balanced proportions ensure secure placement on various table surfaces and service stations, while the substantial construction creates confidence-inspiring stability. This fundamental stability addresses practical service realities while enabling staff to transport and position bowls confidently without concern for tipping incidents that compromise presentations and create service disruptions.

ROYALMONT COLLECTION DESIGN

As an integral component of the distinguished Royalmont collection, this bowl coordinates seamlessly with complementary pieces to create cohesive service presentations and comprehensive table settings. The collection's refined aesthetic and consistent quality standards ensure harmonious integration across all service categories, from individual place settings to buffet presentations. This design coordination enables operations to build comprehensive service ware programs that maintain visual consistency while addressing diverse functional requirements.

MULTI-PURPOSE SERVING BOWL

The thoughtful design addresses multiple service needs with a single versatile piece, from fruit service to dessert presentations, formal service to casual dining. This multi-purpose functionality simplifies inventory management, reduces storage requirements, and maximizes equipment utility across diverse operational contexts. The appropriate sizing and classic design ensure this bowl remains relevant across menu changes and service style evolutions, protecting long-term equipment investment while supporting operational flexibility.

Traditional Applications

INDIVIDUAL FRUIT SERVICE

The primary application for this classic bowl delivers individual fruit portions with appropriate capacity and elegant presentation that honors traditional service standards. The 6 oz capacity presents satisfying fruit portions while the shallow design showcases colorful preparations. This fundamental application addresses breakfast service, healthy menu options, and dessert alternatives that appeal to health-conscious guests.

SMALL DESSERT PRESENTATIONS

Traditional dessert service utilizes the appropriate capacity for individual sweet preparations from ice cream to puddings, creating refined dessert presentations. The compact size presents satisfying dessert portions while the elegant vessel maintains upscale presentation standards. This versatile application addresses diverse dessert needs from casual dining to fine dining operations.

CONDIMENT AND SAUCE SERVICE

Classic accompaniment service incorporates small bowls for individual condiment and sauce presentations, enabling guests to customize preparations according to preference. The appropriate capacity creates convenient portions while the refined vessel maintains quality presentation standards. This essential application addresses diverse condiment needs from breakfast through dinner service.

YOGURT AND GRANOLA SERVICE

Contemporary breakfast service features individual yogurt and granola presentations in appropriate vessels that demonstrate menu quality and attention to service detail. The 6 oz capacity presents satisfying breakfast portions while the elegant bowl maintains upscale breakfast service standards. This popular application addresses health-conscious breakfast trends and appeals to wellness-focused guests.

ICE CREAM AND SORBET SERVICE

Traditional frozen dessert service relies on appropriate vessels that maintain elegant presentations while accommodating frozen preparations. The compact capacity presents satisfying dessert portions while the refined vessel maintains upscale dessert

service standards. This classic application addresses fundamental dessert service needs across diverse operational contexts.

SIDE DISH AND ACCOMPANIMENT SERVICE

Traditional meal service incorporates small bowls for side dish and accompaniment presentations, creating complete meal presentations with appropriate vessels for each component. The appropriate capacity presents satisfying side portions while the elegant vessel maintains coordinated table setting aesthetics. This versatile application addresses diverse side dish needs from coleslaw to applesauce.

ROOM SERVICE PRESENTATIONS

Hotel operations depend on appropriate vessels for in-room dining presentations that maintain luxury hotel standards. The elegant bowl completes room service presentations while the commercial durability withstands room service handling demands. This essential application addresses hotel service requirements while the refined design maintains upscale in-room dining aesthetics.

ALL-DAY DINING SERVICE

Casual dining operations depend on versatile bowls for all-day service that withstands high-volume demands. The appropriate sizing serves diverse menu needs while the commercial durability ensures consistent performance throughout demanding service periods. This workhorse application addresses practical operational needs while the refined presentation maintains quality service standards.

Creative Applications

TASTING MENU PRESENTATIONS

Progressive dining incorporates small bowls for tasting menu courses, creating refined multi-course presentations. The compact capacity presents appropriate tasting portions while the refined vessel maintains fine dining presentation standards. This sophisticated application demonstrates culinary innovation and creates memorable tasting experiences that generate positive reviews.

SOUP AND BROTH SERVICE

Contemporary service transforms the small bowl into elegant vessel for soup and broth presentations, from consommé to chowder, creating refined first course service. The appropriate capacity presents satisfying soup portions while the elegant vessel maintains upscale presentation standards. This creative application demonstrates menu versatility and expands bowl utility beyond traditional fruit service.

INDIVIDUAL SALAD SERVICE

Modern dining utilizes small bowls for individual salad presentations, creating refined first course or side salad service. The appropriate capacity presents satisfying salad portions while the elegant vessel maintains upscale presentation standards. This creative application demonstrates operational flexibility and addresses contemporary dining preferences for individual portions.

PASTA AND GRAIN BOWL SERVICE

Contemporary dining incorporates small bowls for individual pasta and grain presentations, from risotto to quinoa bowls, creating refined side dish or appetizer service. The appropriate capacity presents satisfying portions while the elegant vessel maintains upscale presentation standards. This creative application demonstrates menu innovation and addresses contemporary grain-forward dining trends.

BAR AND LOUNGE SNACK SERVICE

Modern bar operations incorporate small bowls for snack presentations from nuts to olives, creating refined bar service standards. The compact capacity presents appropriate bar snack portions while the elegant design maintains upscale bar aesthetics. This versatile application demonstrates bar program sophistication and appeals to guests seeking quality beverage experiences with appropriate accompaniments.

BREAKFAST CONDIMENT STATION

Contemporary breakfast service utilizes small bowls for condiment station presentations, from jam to honey, creating organized self-service stations. The appropriate capacity presents convenient portions while the refined vessels maintain upscale breakfast service standards. This practical application addresses buffet service needs while the elegant presentation maintains quality service aesthetics.

INDIVIDUAL APPETIZER SERVICE

Fine dining transforms small bowls into elegant vessels for individual appetizer presentations, from ceviche to tartare, creating refined first course service. The appropriate capacity presents satisfying appetizer portions while the elegant vessel maintains fine dining presentation standards. This sophisticated application demonstrates culinary creativity and creates memorable dining experiences.

DESSERT SAUCE AND TOPPING SERVICE

Contemporary dessert service incorporates small bowls for sauce and topping presentations, enabling guests to customize dessert preparations. The compact capacity presents appropriate portions while the refined vessel maintains upscale dessert service standards. This interactive application demonstrates service sophistication and creates engaging dessert experiences.

AMUSE-BOUCHE PRESENTATIONS

Progressive dining utilizes small bowls for amuse-bouche presentations, creating memorable first impressions that signal culinary sophistication. The compact capacity presents appropriate tasting portions while the refined vessel maintains fine dining presentation standards. This sophisticated application demonstrates menu innovation and creates memorable dining experiences that generate positive reviews.

SPECIALTY DIET ACCOMMODATIONS

Contemporary operations incorporate small bowls for specialty diet presentations, from gluten-free to vegan preparations, demonstrating menu inclusivity. The appropriate capacity presents satisfying portions while the elegant vessel maintains upscale presentation standards regardless of dietary requirements. This thoughtful application demonstrates operational sophistication and appeals to guests with diverse dietary needs.

Signature Service Techniques

PROPER PORTION CONTROL

Implement systematic portion control protocols that ensure consistent 6 oz servings across all service periods. Train staff to recognize appropriate portion sizes, maintain organized prep procedures that facilitate consistent portioning, and verify portions

before service. These standards create reliable service experiences that build guest confidence and loyalty while managing food costs effectively.

ATTRACTIVE PRESENTATION STANDARDS

Create appealing presentations by arranging contents thoughtfully, maintaining clean bowl rims, and considering color contrast and visual appeal. Position ingredients carefully, garnish appropriately, and ensure consistent presentation standards across all service periods. This attention to detail demonstrates operational sophistication and creates memorable service moments that justify premium pricing.

TEMPERATURE MANAGEMENT

Maintain appropriate serving temperatures by pre-chilling bowls for cold preparations and ensuring proper holding temperatures for hot applications. Implement systematic temperature protocols, train staff in proper handling procedures, and verify temperatures before service. These standards ensure optimal guest experiences while maintaining food safety requirements.

COORDINATED TABLE SETTINGS

Enhance presentations by coordinating fruit nappies with complementary Royalmont pieces to create cohesive table settings. Position bowls appropriately within place settings, maintain consistent collection aesthetics, and train staff to recognize proper coordination. This systematic approach demonstrates operational sophistication and attention to service detail.

STAFF TRAINING PROGRAMS

Develop comprehensive training that educates staff about proper bowl use, portion control, and presentation standards. Enable servers to create refined presentations, handle bowls confidently, and deliver professional service that enhances guest experiences. This knowledge creates confident staff who enhance dining experiences through informed service execution.

Professional Applications

FINE DINING RESTAURANTS

Upscale dining establishments rely on versatile small bowls for diverse service needs from amuse-bouche to desserts, demonstrating attention to detail that distinguishes fine dining operations. The elegant bowls complete refined presentations while the commercial durability withstands demanding service standards. The versatile sizing adapts to diverse culinary applications from traditional fruit service to contemporary creative presentations.

CASUAL DINING OPERATIONS

Contemporary casual dining concepts depend on versatile bowls for diverse menu applications that define modern dining trends. The appropriate sizing and elegant aesthetic support the approachable sophistication that characterizes successful casual dining operations while the commercial durability withstands high-volume service demands. The multi-purpose functionality addresses diverse menu needs from breakfast through dinner service.

HOTEL DINING OPERATIONS

Upscale hotel restaurants and room service operations utilize refined bowls for diverse service applications that maintain luxury hotel standards. The elegant bowls complement upscale hotel environments while the appropriate sizing serves diverse guest needs efficiently. The Royalmont collection coordination ensures consistent presentation across multiple hotel dining venues from breakfast buffets to in-room dining.

HEALTHCARE FACILITIES

Medical dining operations depend on appropriate portion control vessels that address dietary requirements and nutritional guidelines. The 6 oz capacity enables precise portion management while the refined presentation maintains dignity and quality in healthcare dining. The commercial durability withstands healthcare sanitation requirements while the versatile design addresses diverse dietary needs.

SENIOR LIVING COMMUNITIES

Senior dining operations utilize appropriate portion sizes that address nutritional needs and appetite variations. The 6 oz capacity presents satisfying yet manageable portions while the refined presentation maintains dining dignity. The shallow design facilitates easy access for residents with mobility limitations while the elegant aesthetic maintains upscale community standards.

CATERING OPERATIONS

Off-premise event service incorporates versatile bowls for diverse applications from fruit service to desserts, maintaining upscale service standards across diverse venues. The robust construction withstands catering transport demands while the refined design adapts to various event styles from casual gatherings to formal celebrations. The appropriate sizing enables efficient service execution while maintaining quality presentations.

Seasonal Applications

SPRING SERVICE

Spring menus celebrate renewal with fresh fruit offerings from berries to melons, creating opportunities for vibrant presentations in elegant vessels. The refined bowl showcases spring's bright flavors while creative applications explore seasonal preparations from fruit salads to light desserts. The elegant vessel honors seasonal ingredients while maintaining refined presentation standards that distinguish quality operations.

SUMMER PRESENTATIONS

Warm weather dining emphasizes refreshing fruit offerings and chilled preparations that benefit from appropriate portion control and elegant presentation. The versatile bowl adapts to summer's diverse offerings from fresh fruit to frozen desserts while the refined design maintains upscale aesthetics appropriate for outdoor dining and casual summer service. Creative applications explore seasonal preparations from fruit salsas to chilled soups.

AUTUMN OFFERINGS

Fall menus feature warming preparations and harvest ingredients that benefit from appropriate portion control and refined presentation. The elegant bowl showcases autumn's rich flavors while creative applications explore seasonal preparations from baked fruit to warm desserts. The refined presentations honor autumn's abundant ingredients and create cozy dining atmospheres that appeal to guests seeking comfort and quality.

WINTER PRESENTATIONS

Cold weather dining features warming preparations and festive offerings that benefit from appropriate portion control and elegant presentation. The refined bowl maintains optimal serving standards for warm preparations while the elegant presentation creates cozy winter dining atmospheres. Creative applications explore seasonal preparations from warm fruit compotes to holiday desserts that celebrate winter's festive spirit.

Care & Maintenance

DAILY CLEANING PROTOCOLS

Maintain bowl appearance and hygiene through systematic cleaning after each service period. Remove all residues promptly, wash thoroughly in commercial dishwashers using appropriate cycles and detergents, and inspect for any staining or damage. The smooth surfaces facilitate efficient cleaning while the commercial-grade construction withstands intensive washing without degradation.

STAIN PREVENTION

Prevent staining from fruit acids, sauces, and other preparations through prompt cleaning after each use. Avoid prolonged exposure to staining substances, and address any discoloration immediately with appropriate cleaning agents. Regular inspection and proactive maintenance preserve the brilliant white appearance that defines quality presentation standards.

CHIP AND CRACK INSPECTION

Pay special attention to rims and bases during cleaning and inspection, as these areas experience significant stress during service. Inspect bowls regularly for chips or cracks, remove any damaged pieces from service immediately, and maintain inventory of replacement bowls. These maintenance practices ensure guest safety and maintain consistent presentation quality.

THERMAL SHOCK PREVENTION

Avoid extreme temperature changes that could cause thermal shock and damage. Warm or chill bowls gradually if needed for specific service applications, avoid placing hot items in cold bowls or vice versa, and allow bowls to return to room temperature

naturally before washing. These handling practices extend product life and reduce replacement costs.

STORAGE RECOMMENDATIONS

Store bowls in organized, protected environments that prevent damage and maintain ready availability for service. Use appropriate shelving with adequate spacing, stack carefully to prevent chipping, and organize for efficient access during service preparation. Proper storage practices extend product life and ensure consistent presentation quality.

Storage Recommendations

ORGANIZED INVENTORY SYSTEMS

Implement systematic storage organization that ensures efficient access and inventory management. Designate specific storage areas for fruit nappies, maintain adequate stock levels for operational demands, and organize for rapid deployment during high-volume service periods. Systematic organization reduces service delays and ensures consistent availability.

PROTECTIVE STORAGE METHODS

Protect bowls during storage through appropriate shelving and organization. Use stable shelving that prevents tipping or falling, ensure adequate spacing that prevents contact damage, and maintain clean storage environments that protect hygiene. These protective measures preserve product condition and reduce replacement costs.

CLIMATE-CONTROLLED ENVIRONMENTS

Store bowls in climate-controlled areas that prevent thermal stress and moisture exposure. Avoid storage near heat sources or in areas with extreme temperature fluctuations, maintain moderate humidity levels, and ensure adequate air circulation. These environmental controls protect product condition and maintain operational readiness.

EFFICIENT ACCESS DESIGN

Organize storage to facilitate efficient access during service preparation and execution. Position frequently used items at convenient heights, maintain clear pathways to storage areas, and implement logical organization systems that enable rapid retrieval. Efficient access reduces service delays and supports smooth operational execution.

Conclusion

The Royalmont Fruit Nappy represents an essential small-format bowl that transforms individual portion service across diverse culinary applications. The classic 6 oz capacity and 4-3/4 inch diameter provide versatile functionality that addresses traditional fruit service and contemporary creative applications that distinguish quality operations.

The classic shallow bowl design with wide rim delivers the practical functionality that addresses service realities while the refined white china maintains the elegant appearance that elevates presentations. Premium vitrified china construction and brilliant white glaze deliver the lasting beauty and reliable performance that justify equipment investment and support operational excellence.

Whether serving traditional fruit portions, creative dessert presentations, or versatile condiment service, this essential bowl elevates every service moment while addressing the practical realities of professional hospitality operations. The classic design enables refined presentations while the commercial durability ensures reliable performance throughout demanding service cycles.

Investment in quality serving pieces like the Royalmont Fruit Nappy demonstrates commitment to the complete presentations that create lasting impressions and build loyal guest following. These essential pieces support menu development, enhance brand presentation, and deliver the lasting value that characterizes successful hospitality operations.

Imagine the Possibilities

Picture your breakfast service transformed by elegant fruit presentations featuring fresh seasonal offerings in refined vessels, each bowl creating visual appeal that

signals quality and attention to detail. Imagine guests appreciating the thoughtful portion, the vibrant colors showcased against brilliant white china, the refined presentation that elevates simple fruit service to memorable dining moment—the appropriate portion becomes more than breakfast component, it becomes demonstration of operational sophistication. The elegant bowl that presents each fruit service becomes expression of quality standards, creating the refined experiences that justify premium pricing and build reputation.

Envision your fine dining operation distinguished by creative small-format presentations that demonstrate culinary innovation. Picture chefs crafting perfect amuse-bouche presentations, elegant first courses, refined desserts—all presented in versatile vessels that maintain fine dining standards while demonstrating menu creativity. The compact bowl that serves multiple functions becomes tool for culinary expression, creating the memorable presentations that generate social media buzz and positive reviews.

Imagine your casual dining concept elevated by thoughtful portion control and refined presentations featuring appropriate vessels. Picture guests appreciating the satisfying yet manageable portions, the elegant presentation that demonstrates quality despite casual atmosphere, the versatile bowl that serves breakfast through dinner applications—the multi-purpose vessel becomes expression of operational efficiency, demonstrating the attention to detail that distinguishes your establishment and appeals to quality-conscious guests seeking value and refinement.

Consider your creative applications expanded by versatile bowls that transition seamlessly from fruit service to soup presentations, dessert service to condiment applications. Picture elegant soup service, refined dessert presentations, creative appetizer displays—all presented on vessels that maintain upscale standards while demonstrating menu versatility. The versatile bowl that serves multiple functions becomes tool for culinary expression, creating the memorable presentations that generate positive reviews and repeat visits.

The Royalmont Fruit Nappy invites you to reimagine small-format service as opportunity for refined presentation, to recognize that every portion served directly impacts perceived value and guest satisfaction. Every fruit presentation, every dessert served, every creative application becomes a chance to demonstrate attention to detail, to create the refined moments that transform routine service into memorable dining experiences. **What will you serve?**