

MOCCA CUP (NON-STACKABLE)

Creative Use Guide

ROYALMONT COLLECTION

Product Overview

The Royalmont Mocca Cup (Non-Stackable) represents classic elegance in beverage service, offering two versatile capacity options that address diverse service needs from concentrated espresso presentations to standard coffee and tea service. This timeless design transforms ordinary beverage service into refined dining moments that demonstrate attention to detail and commitment to quality.

Item Numbers:

302-76C

302-78C

Capacities:

- 302-76C: 3.5 oz | 6 Dozen Per Case (72 units)
- 302-78C: 8 oz | 3 Dozen Per Case (36 units)

Crafted from premium vitrified china with brilliant white glaze, these elegant cups deliver the commercial-grade durability that professional operations demand while maintaining the refined aesthetic that distinguishes quality presentations. The comfortable ergonomic handle enables secure grip while the stable base ensures confident placement during service.

The classic tapered silhouette honors traditional mocca cup design while the clean lines and substantial construction enable diverse applications beyond conventional coffee service. The non-stackable construction prioritizes handle comfort and

aesthetic refinement over space-efficient storage, creating the refined service pieces that distinguish upscale dining operations.

Features & Benefits

TWO CAPACITY OPTIONS (3.5 OZ AND 8 OZ)

The versatile sizing addresses diverse beverage service needs from concentrated espresso shots to standard coffee and tea service, enabling operations to select appropriate capacity for specific applications. The 3.5 oz option serves espresso, macchiato, and specialty coffee preparations while the 8 oz capacity accommodates standard coffee, tea, and expanded beverage offerings. This thoughtful sizing enables operations to build comprehensive beverage programs with coordinated presentation aesthetics while addressing distinct service requirements. The dual capacity approach maximizes operational flexibility while maintaining consistent collection design that creates cohesive service presentations.

CLASSIC TAPERED MOCCA CUP DESIGN

The timeless tapered silhouette honors generations of beverage service tradition while providing the recognizable form that creates immediate functional understanding. This universally recognized design requires no explanation for guest or staff use, ensuring smooth service execution across diverse operational contexts. The elegant proportions create visual appeal that enhances table presentations while the substantial construction conveys quality and permanence that justifies equipment investment. The classic form provides the neutral foundation that allows beverage presentations to become the visual focus, creating serving pieces that enhance rather than compete with beverage quality.

COMFORTABLE ERGONOMIC HANDLE

The thoughtfully designed handle enables secure, comfortable grip that prevents accidents and maintains professional service standards. The ergonomic proportions accommodate diverse hand sizes while the smooth finish prevents discomfort during extended holding. This essential feature addresses practical service realities while maintaining the refined aesthetic that distinguishes quality service ware. The comfortable handle creates confidence in use, encouraging guests to enjoy beverages without concern for handling difficulties that compromise dining experiences.

NON-STACKABLE CONSTRUCTION

The non-stackable design prioritizes handle comfort and aesthetic refinement over space-efficient storage, creating the refined service pieces that distinguish upscale operations. This construction approach enables optimal handle design without stackability constraints, resulting in superior ergonomics and enhanced guest comfort. The non-stackable format demonstrates commitment to service quality and guest experience, positioning operations as establishments that prioritize refined presentations over storage convenience. This design choice signals quality and attention to detail that appeals to discerning guests.

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 beverage 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, these cups withstand high-volume service, frequent handling, and intensive commercial dishwashing without performance degradation. The robust construction resists thermal shock from hot beverage temperatures, 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 when filled with hot beverages. This fundamental stability addresses practical service realities while enabling staff to transport and position cups confidently without concern for tipping incidents that compromise presentations and create service disruptions.

ROYALMONT COLLECTION DESIGN

As integral components of the distinguished Royalmont collection, these cups coordinate 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.

VERSATILE BEVERAGE SERVICE

The thoughtful design addresses multiple service needs with coordinated pieces, from hot preparations to cold 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 these cups remain relevant across menu changes and service style evolutions, protecting long-term equipment investment while supporting operational flexibility.

Traditional Applications

ESPRESSO AND MACCHIATO SERVICE (3.5 OZ)

The primary application for the smaller capacity delivers authentic Italian espresso service with appropriate vessel that honors coffee traditions. The compact 3.5 oz size presents concentrated espresso shots in proper proportions while the elegant china maintains upscale presentation standards. This traditional service approach demonstrates commitment to authentic coffee culture and appeals to espresso enthusiasts seeking quality presentations.

COFFEE AND TEA SERVICE (8 OZ)

The standard capacity serves traditional coffee and tea service needs across diverse operational contexts from breakfast through dinner service. The appropriate 8 oz sizing accommodates standard beverage portions while the refined presentation maintains upscale service standards. This versatile application addresses fundamental beverage service requirements while the elegant vessel elevates standard service to refined dining experiences.

CAPPUCCINO AND LATTE PRESENTATIONS (8 OZ)

Contemporary coffee service utilizes the 8 oz capacity for cappuccino and latte presentations, accommodating milk-based preparations with appropriate vessel. The generous capacity enables proper milk-to-espresso ratios while the refined presentation maintains café service standards. This popular application demonstrates menu diversity and appeals to contemporary coffee preferences.

CORTADO AND PICCOLO LATTE SERVICE (3.5 OZ)

Specialty coffee operations feature concentrated milk-based preparations in the 3.5 oz capacity, creating authentic presentations that honor coffee craft. The compact sizing presents these specialty drinks in proper proportions while the refined vessel signals quality and attention to detail. This sophisticated application demonstrates coffee program expertise and appeals to specialty coffee enthusiasts.

HOT CHOCOLATE AND MOCHA SERVICE (8 OZ)

Beverage menus expand beyond coffee with hot chocolate and mocha presentations in the 8 oz capacity, creating comforting offerings that appeal to diverse guest preferences. The appropriate sizing accommodates these rich preparations while the refined presentation maintains upscale service standards. This versatile application demonstrates menu diversity and appeals to guests seeking alternative beverage options.

TURKISH COFFEE PRESENTATIONS (3.5 OZ)

Authentic ethnic coffee service utilizes the 3.5 oz capacity for traditional Turkish coffee presentations, honoring cultural traditions with appropriate vessel. The compact sizing presents this concentrated preparation in proper proportions while the refined china maintains upscale service standards. This specialty application demonstrates cultural awareness and appeals to guests seeking authentic ethnic dining experiences.

BREAKFAST BEVERAGE SERVICE (8 OZ)

Morning service relies on the 8 oz capacity for comprehensive breakfast beverage programs from coffee to tea, juice to hot chocolate. The versatile sizing accommodates diverse breakfast beverage needs while the refined presentation elevates standard morning service to upscale dining experiences. This essential application addresses fundamental breakfast service requirements across diverse operational contexts.

ALL-DAY CAFÉ AND DINER SERVICE (8 OZ)

Casual dining operations depend on the 8 oz capacity for reliable all-day beverage service that withstands high-volume demands. The appropriate sizing serves standard beverage portions 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

INDIVIDUAL DESSERT SERVICE (3.5 OZ)

Sweet applications transform the 3.5 oz cup into elegant vessel for individual dessert presentations from chocolate mousse to panna cotta, crème brûlée to pot de crème. The compact capacity creates appropriate portion sizes while the refined presentation maintains fine dining dessert standards. This creative application demonstrates versatility and creates memorable dessert experiences that generate positive reviews.

SOUP AND BROTH SERVICE (8 OZ)

Savory applications utilize the 8 oz capacity for individual soup and broth presentations, from consommé to bisque, creating refined first course service. The

appropriate sizing presents satisfying portions while the refined vessel maintains upscale presentation standards. This creative application demonstrates menu versatility and expands cup utility beyond beverage service.

TASTING CUP APPLICATIONS (3.5 OZ)

Specialty coffee and tea operations feature tasting flights presented in the 3.5 oz capacity, enabling guests to sample multiple preparations. The compact sizing creates appropriate tasting portions while the refined presentation maintains upscale service standards. This creative application demonstrates beverage program sophistication and appeals to enthusiasts seeking educational tasting experiences.

CHILDREN'S BEVERAGE SERVICE (3.5 OZ)

Family-friendly operations utilize the 3.5 oz capacity for children's beverage service, creating age-appropriate portions in refined vessels. The compact sizing prevents over-serving while the comfortable handle enables confident use by younger guests. This thoughtful application demonstrates family-friendly service approach while maintaining upscale presentation standards.

SAUCE AND CONDIMENT SERVICE (3.5 OZ)

Contemporary plating techniques incorporate the 3.5 oz cup for individual sauce presentations, enabling guests to customize preparations according to preference. The compact capacity creates appropriate sauce portions while the refined vessel maintains fine dining presentation standards. This creative application demonstrates plating innovation and creates interactive dining experiences.

AMENITY AND WELCOME DRINKS (3.5 OZ)

Hospitality operations feature welcome beverages presented in the 3.5 oz capacity, creating memorable first impressions that signal quality and attention to detail. The compact sizing presents appropriate welcome portions while the refined presentation demonstrates operational sophistication. This creative application enhances guest experiences and creates positive initial impressions.

ROOM SERVICE BEVERAGE DELIVERY (8 OZ)

Hotel operations rely on the 8 oz capacity for in-room beverage service, enabling elegant presentations that maintain hotel service standards. The appropriate sizing accommodates standard beverage portions while the refined vessel signals quality

and attention to guest experience. This essential application addresses hotel service requirements while the commercial durability withstands room service handling demands.

CATERING AND BANQUET SERVICE (8 OZ)

Event service incorporates the 8 oz capacity for beverage service across diverse event types from casual gatherings to formal celebrations. The appropriate sizing serves standard beverage portions while the refined presentation maintains upscale event standards. This versatile application addresses catering service requirements while the commercial durability withstands event service handling.

GARNISH AND FINISHING TOUCHES (3.5 OZ)

Contemporary plating utilizes the 3.5 oz cup for creative garnish presentations from flavored salts to specialty sugars, creating interactive finishing touches. The compact capacity presents appropriate garnish quantities while the refined vessel maintains upscale presentation standards. This innovative application demonstrates plating creativity and creates memorable dining experiences.

HOT AND COLD BEVERAGE SERVICE (BOTH SIZES)

Versatile beverage programs utilize both capacities for comprehensive hot and cold beverage offerings, from iced coffee to frozen dessert drinks. The appropriate sizing accommodates diverse beverage preparations while the refined presentation maintains consistent service standards. This flexible application demonstrates operational versatility and addresses evolving beverage trends.

Signature Service Techniques

PROPER BEVERAGE TEMPERATURE

Pre-warm cups for hot beverage service to maintain optimal serving temperature throughout guest enjoyment. Implement systematic warming protocols using hot water rinses or dedicated warming equipment, ensuring cups reach appropriate temperature before beverage preparation. This attention to temperature management demonstrates operational sophistication and ensures optimal beverage quality.

QUALITY BEVERAGE PREPARATION

Invest in quality coffee, tea, and beverage ingredients that justify elegant presentation and upscale pricing. Source authentic ingredients with compelling origin stories that create opportunities for staff education and guest engagement. Train staff to describe beverage characteristics, preparation methods, and flavor profiles that demonstrate operational sophistication.

COORDINATED SAUCER SERVICE

Create comprehensive presentations by coordinating cups with appropriate saucers from the Royalmont collection. Position cups carefully on saucers, provide appropriate accompaniments like spoons or biscotti, and maintain consistent collection aesthetics throughout table settings. This systematic approach demonstrates operational sophistication and attention to service detail.

STAFF TRAINING PROGRAMS

Develop comprehensive training that educates staff about beverage preparation, service techniques, and presentation standards. Enable servers to describe beverage offerings, suggest pairings, and deliver refined service that enhances guest experiences. This knowledge creates confident staff who enhance dining experiences through informed recommendations and professional service execution.

PRESENTATION STANDARDS

Implement consistent presentation protocols that ensure cups arrive at tables in pristine condition with appropriate accompaniments. Train staff to position cups with handles oriented for convenient guest access, provide appropriate stirring implements, and maintain clean presentations that signal quality. These standards create reliable service experiences that build guest confidence and loyalty.

Professional Applications

FINE DINING RESTAURANTS

Upscale dining establishments rely on refined cups for beverage service that showcases quality ingredients and justifies premium pricing. The elegant aesthetic and comfortable handle support the sophisticated presentations that distinguish fine dining while the commercial durability withstands demanding service standards. The

versatile capacities adapt to diverse beverage offerings from espresso through dessert service.

SPECIALTY COFFEE SHOPS

Contemporary coffee operations depend on appropriate vessels for authentic coffee presentations that demonstrate craft and quality. The 3.5 oz capacity serves specialty espresso preparations while the 8 oz accommodates milk-based offerings, enabling comprehensive coffee programs with coordinated presentation aesthetics. The refined design appeals to coffee enthusiasts seeking quality presentations.

HOTEL DINING OPERATIONS

Upscale hotel restaurants and room service operations utilize refined cups for beverage service that maintains luxury hotel standards. The elegant aesthetic complements upscale hotel environments while the appropriate sizing serves diverse guest needs efficiently. The Royalmont collection coordination ensures consistent presentation across multiple hotel dining venues.

CONTEMPORARY BISTROS

Casual-upscale dining concepts incorporate refined cups for beverage service that defines contemporary dining trends. The versatile sizing and elegant aesthetic support the approachable sophistication that characterizes successful bistro operations while the commercial durability withstands high-volume service demands.

CATERING OPERATIONS

Off-premise event service incorporates refined cups for beverage presentations that maintain 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.

COUNTRY CLUB DINING

Leisure hospitality operations utilize refined cups for member dining and special event service. The elegant aesthetic complements upscale club environments while the versatile sizing serves diverse dining contexts efficiently. The Royalmont collection coordination ensures consistent presentation across multiple club dining venues.

Seasonal Applications

SPRING SERVICE

Spring menus celebrate renewal with light beverage offerings from herbal teas to iced coffee preparations, fresh juice to floral-infused drinks. The refined cups showcase spring's bright flavors while creative applications explore seasonal beverage trends. The elegant vessels honor seasonal ingredients while maintaining refined presentation standards.

SUMMER PRESENTATIONS

Warm weather dining emphasizes refreshing beverage offerings from iced tea to cold brew coffee, frozen drinks to fruit-infused waters. The versatile cups adapt to summer's diverse offerings while the refined design maintains upscale aesthetics appropriate for outdoor dining and casual summer service. Creative applications explore seasonal beverage innovations.

AUTUMN OFFERINGS

Fall menus feature warming beverage preparations from spiced lattes to hot cider, pumpkin-flavored drinks to robust coffee blends. The refined cups showcase autumn's comforting flavors while creative applications explore seasonal beverage trends. The elegant presentations honor autumn's rich ingredients and create cozy dining atmospheres.

WINTER PRESENTATIONS

Cold weather dining features warming beverage offerings from hot chocolate to specialty coffee drinks, spiced tea to festive holiday beverages. The refined cups maintain optimal serving temperature for hot preparations while the elegant presentation creates cozy winter dining atmospheres. Creative applications explore festive beverage innovations and holiday-themed presentations.

Care & Maintenance

DAILY CLEANING PROTOCOLS

Maintain cup appearance and hygiene through systematic cleaning after each service period. Remove all beverage 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 coffee, tea, and strongly colored beverages through prompt cleaning after each use. Avoid prolonged exposure to staining liquids, and address any discoloration immediately with appropriate cleaning agents. Regular inspection and proactive maintenance preserve the brilliant white appearance that defines quality presentation standards.

HANDLE INSPECTION

Pay special attention to handle condition during cleaning and inspection, as this critical component experiences significant stress during service. Inspect handles regularly for cracks or weakness, remove any damaged pieces from service immediately, and maintain inventory of replacement cups. 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 cups gradually for hot beverage service, avoid placing hot cups on cold surfaces, and allow cups to cool naturally before washing. These handling practices extend product life and reduce replacement costs.

STORAGE RECOMMENDATIONS

Store cups in organized, protected environments that prevent damage and maintain ready availability for service. Use appropriate shelving with adequate spacing, avoid excessive stacking despite non-stackable design, 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 each capacity, maintain adequate stock levels for operational demands, and organize for rapid deployment during high-volume service periods.

PROTECTIVE STORAGE METHODS

Protect cups 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.

CAPACITY SEPARATION

Maintain clear separation between 3.5 oz and 8 oz capacities to prevent service confusion and ensure appropriate cup selection. Use labeled storage areas, implement visual identification systems, and train staff in proper capacity recognition. This organizational approach ensures correct cup selection and maintains service standards.

CLIMATE-CONTROLLED ENVIRONMENTS

Store cups 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.

Conclusion

The Royalmont Mocca Cup (Non-Stackable) represents essential beverage service pieces that transform ordinary coffee and tea service into refined dining moments. The two capacity options provide versatile sizing that addresses diverse service needs from

concentrated espresso presentations to standard coffee and tea service that distinguishes quality operations.

The comfortable ergonomic handle and stable base deliver 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 espresso and coffee, contemporary specialty beverages, or creative dessert presentations, these versatile cups elevate 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 Mocca Cup demonstrates commitment to the refined presentations that create lasting impressions and build loyal guest following. These essential pieces support beverage program development, enhance brand presentation, and deliver the lasting value that characterizes successful hospitality operations.

Imagine the Possibilities

Picture your specialty coffee program transformed by refined cups presenting authentic espresso preparations, each vessel creating visual appeal that signals quality and craft. Imagine baristas crafting perfect shots, servers delivering elegant presentations, guests savoring concentrated coffee in appropriate vessels—the refined presentation becomes part of the coffee experience, creating the memorable moments that generate return visits and build loyal following. The comfortable handle that enables confident service becomes operational advantage, creating the refined experiences that distinguish your coffee program from competitors.

Envision your fine dining beverage service elevated by elegant cups presenting quality coffee and tea. Picture servers describing beverage origins, suggesting pairings with menu items, creating the attentive service that distinguishes upscale operations—the refined vessel becomes more than beverage container, it becomes symbol of quality and attention to detail. The elegant presentation that maintains consistent

standards throughout service becomes brand statement, creating the refined experiences that justify premium pricing and build reputation.

Imagine your contemporary bistro distinguished by comprehensive beverage program presented in refined vessels. Picture guests discovering specialty coffee preparations, exploring diverse tea selections, the versatile cups accommodating evolving beverage trends while maintaining consistent presentation aesthetics. The elegant vessels that adapt to changing beverage preferences become expression of operational flexibility, demonstrating the attention to detail that distinguishes your establishment and appeals to discerning guests.

Consider your dessert program expanded by creative applications utilizing refined cups for individual presentations. Picture elegant chocolate mousses, delicate panna cottas, rich crème brûlées—all presented in vessels that maintain fine dining standards while demonstrating menu creativity. The versatile cup that transitions seamlessly from beverage to dessert service becomes tool for culinary expression, creating the memorable presentations that generate social media buzz and positive reviews.

The Royalmont Mocca Cup invites you to reimagine beverage service as opportunity for quality presentation, to recognize that vessel selection directly impacts perceived value and guest satisfaction. Every coffee served, every tea presented, every creative application becomes a chance to demonstrate attention to detail, to create the refined moments that transform routine beverage service into memorable dining experiences.

What will you serve?