

# STACKABLE COFFEE CUP

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## Creative Use Guide

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### ROYALMONT COLLECTION

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## Product Overview

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The Royalmont Stackable Coffee Cup represents the perfect convergence of operational efficiency and refined hospitality aesthetics. This essential beverage service piece transforms space management challenges into opportunities for streamlined operations while maintaining the elegant presentation standards that distinguish quality service environments.

#### Item Numbers:

**302-60C**

**302-80C**

#### Two Essential Capacities:

- **302-60C:** 3.5 oz | 6 Dozen Per Case (72 units)
- **302-80C:** 8 oz | 3 Dozen Per Case (36 units)

Crafted from premium vitrified china with brilliant white glaze, these stackable cups deliver commercial-grade durability that withstands demanding high-volume service while maintaining pristine appearance through thousands of service cycles. The innovative stackable design maximizes storage efficiency, reduces breakage during transport, and streamlines service preparation—addressing the practical realities of modern hospitality operations without compromising presentation quality.

The thoughtfully engineered handle provides comfortable grip and secure handling, while the stable base ensures reliable performance across diverse service contexts

from casual café environments to formal banquet presentations. This dual-size offering enables operations to maintain consistent collection aesthetics while addressing distinct beverage service requirements with appropriate vessel sizing.

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## **Features & Benefits**

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### **SPACE-SAVING STACKABLE DESIGN**

The innovative stackable architecture transforms storage efficiency by enabling secure vertical stacking that maximizes shelf space utilization and minimizes storage footprint. This engineering achievement addresses one of hospitality's most persistent challenges—limited storage capacity—while simultaneously reducing breakage risk during storage and transport. The stable stacking configuration enables efficient service preparation, allowing staff to transport multiple cups safely and set up service stations quickly. This operational efficiency translates directly to labor savings and improved service speed during high-volume periods.

### **DUAL CAPACITY OPTIONS**

The strategic offering of 3.5 oz and 8 oz capacities addresses the full spectrum of beverage service requirements with appropriate vessel sizing. The smaller capacity delivers authentic espresso service proportions while the larger size accommodates standard coffee, tea, and specialty beverage presentations. This thoughtful sizing enables operations to maintain collection consistency across diverse service applications, from morning espresso to afternoon tea, while ensuring appropriate beverage-to-vessel ratios that honor culinary traditions and optimize guest experience.

### **COMFORTABLE ERGONOMIC HANDLE**

The carefully designed handle provides secure grip and comfortable hold that enhances guest experience and facilitates safe service execution. The ergonomic form accommodates diverse hand sizes while maintaining elegant proportions that complement the cup's refined aesthetic. This practical functionality reduces spillage risk, enables confident handling of hot beverages, and demonstrates the attention to user experience that distinguishes quality service ware from merely functional alternatives.

## **STABLE, BALANCED BASE**

The engineered base configuration delivers exceptional stability that prevents tipping during service and ensures secure placement on diverse table surfaces. This fundamental stability addresses safety concerns while enabling confident service execution across various environments from smooth tabletops to textured linens. The balanced proportions create visual harmony while the practical stability reduces spillage incidents that compromise guest experience and create service disruptions.

## **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 the structural integrity necessary for reliable performance in demanding hospitality environments while maintaining the refined aesthetic that elevates service presentations.

## **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 table settings, photographs beautifully for marketing and social media applications, and maintains its lustrous appearance through repeated commercial washing. The classic white finish ensures seamless integration with diverse décor styles and complementary service ware collections.

## **COMMERCIAL-GRADE DURABILITY**

Engineered specifically for the demands of professional hospitality environments, these stackable cups withstand high-volume service, frequent handling, and intensive commercial dishwashing without performance degradation. The robust construction resists thermal shock from rapid temperature changes, mechanical stress from service handling, and chemical exposure from commercial detergents. This exceptional durability ensures reliable performance and consistent appearance throughout extended operational lifecycles, justifying equipment investment and reducing replacement costs.

## **THERMAL SHOCK RESISTANT**

The vitrified china composition withstands rapid temperature changes without cracking or crazing, enabling confident service of hot beverages immediately after removal from commercial dishwashers. This thermal stability addresses practical service realities while ensuring product longevity and consistent performance across diverse operational contexts. The resistance to thermal shock reduces breakage incidents and extends product life, delivering operational reliability that supports efficient service execution.

## **ROYALMONT COLLECTION DESIGN**

As integral components of the distinguished Royalmont collection, these stackable 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 beverage service to plated presentations. This design coordination enables operations to build comprehensive service ware programs that maintain visual consistency while addressing diverse functional requirements.

## **EFFICIENT STORAGE SOLUTION**

The stackable design directly addresses one of hospitality's most persistent operational challenges by dramatically reducing storage space requirements while maintaining adequate inventory levels. This storage efficiency enables operations to stock appropriate quantities without dedicating excessive space to service ware storage, freeing valuable real estate for revenue-generating activities. The secure stacking configuration also streamlines inventory management and service preparation, contributing to overall operational efficiency.

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# **Traditional Applications**

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## **COFFEE SERVICE**

The 8 oz cup delivers the standard capacity expected for traditional coffee service across all meal periods and service contexts. From morning breakfast presentations to afternoon coffee breaks and after-dinner service, this versatile size accommodates American-style coffee service while maintaining appropriate beverage-to-vessel ratios.

The comfortable handle and stable base ensure pleasant drinking experience while the stackable design enables efficient service preparation and streamlined storage management.

### **TEA SERVICE**

Traditional tea service finds authentic expression in the 8 oz cup, providing appropriate capacity for diverse tea varieties from delicate white teas to robust black teas. The generous size accommodates proper steeping volumes while the refined white china showcases tea colors beautifully. The comfortable handle protects hands from heat while the stable base ensures secure placement during extended tea service that honors traditional hospitality rituals.

### **ESPRESSO SERVICE**

The 3.5 oz cup provides the authentic proportions required for traditional espresso service, honoring Italian coffee culture while delivering practical functionality. This specialized sizing ensures appropriate beverage-to-vessel ratio that preserves crema presentation and concentrates aromatic compounds for optimal sensory experience. The refined form signals quality and authenticity while the stackable design addresses practical storage considerations.

### **CAPPUCCINO & LATTE SERVICE**

The 8 oz cup accommodates cappuccino and latte presentations with appropriate capacity for espresso, steamed milk, and foam components. This versatile sizing enables specialty coffee service that meets contemporary expectations while maintaining traditional proportions. The stable base supports careful latte art presentations while the comfortable handle ensures pleasant drinking experience throughout extended café visits.

### **HOT CHOCOLATE SERVICE**

Both sizes serve hot chocolate presentations effectively, with the 3.5 oz cup providing concentrated servings for children or tasting portions while the 8 oz cup delivers standard servings for all-day service. The heat-retaining properties maintain optimal serving temperature while the comfortable handle protects hands from heat. The refined white china showcases rich chocolate colors beautifully.

### **BREAKFAST BEVERAGE SERVICE**

Morning meal presentations benefit from efficient beverage service enabled by the stackable design, allowing rapid table setting and service preparation during high-volume breakfast periods. Both sizes contribute to comprehensive breakfast service, with the larger cup serving standard coffee and tea while the smaller cup accommodates concentrated beverages or children's portions.

### **BANQUET & CATERING SERVICE**

Large-scale event service leverages the stackable design for efficient transport, storage, and service preparation. The secure stacking enables safe transport of multiple cups while the commercial-grade durability withstands the demands of high-volume catering operations. The refined aesthetic maintains upscale presentation standards across diverse event types and service configurations.

### **ALL-DAY CAFÉ SERVICE**

Specialty coffee operations rely on both sizes for comprehensive beverage programming from morning espresso to afternoon lattes and evening tea service. The stackable design addresses limited café storage while the dual sizing enables appropriate vessel selection for diverse beverage types. The commercial durability withstands constant use while maintaining the refined appearance that attracts discerning café customers.

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## **Creative Applications**

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### **SOUP SERVICE**

The 8 oz cup transforms into elegant vessel for individual soup presentations, from creamy bisques to hearty chowders. This creative application leverages the cup's heat-retention properties while the comfortable handle enables safe handling of hot soups. The refined presentation elevates casual soup service to sophisticated course presentations that demonstrate culinary creativity and operational versatility.

### **INDIVIDUAL DESSERT PRESENTATIONS**

Both sizes adapt to creative dessert applications, with the 8 oz cup serving warm bread pudding, fruit cobbler, or individual tiramisu while the 3.5 oz cup presents tasting portions or concentrated desserts. The heat-resistant properties accommodate warm desserts while the refined white china showcases dessert colors and textures

beautifully. This versatility enables creative menu development that leverages existing service ware investments.

## **TASTING FLIGHTS**

The 3.5 oz cup creates sophisticated tasting experiences, from coffee origin flights to soup samplers and dessert tastings. Multiple cups presented together enable comparative tasting that engages guests and showcases culinary range. The stackable design facilitates efficient preparation of multiple tasting presentations while the refined aesthetic maintains upscale presentation standards.

## **SAUCE & CONDIMENT SERVICE**

The 3.5 oz cup serves individual sauce portions for tableside service, from warm chocolate sauce to savory gravies and specialty condiments. This creative application elevates standard condiment service to refined presentations that demonstrate attention to detail. The fitted size provides appropriate portions while the comfortable handle enables safe handling of hot sauces.

## **CHILDREN'S BEVERAGE SERVICE**

The 3.5 oz cup delivers appropriate portions for children's beverage service, reducing waste while providing manageable serving sizes. The comfortable handle accommodates small hands while the stable base prevents tipping incidents. This practical application addresses family dining needs while maintaining refined presentation standards.

## **AMENITY PRESENTATIONS**

Hotel operations transform the cups into elegant amenity vessels, presenting welcome beverages, small treats, or specialty offerings that create positive first impressions. The refined aesthetic signals quality and attention to guest experience while the practical functionality ensures appropriate serving conditions.

## **CHOWDER & CHILI SERVICE**

The 8 oz cup serves hearty chowders and chilis with appropriate capacity and refined presentation. The heat-retention properties maintain optimal serving temperature while the comfortable handle enables safe handling. This creative application expands menu possibilities while leveraging existing service ware inventory.

## **WARM DESSERT SAUCE SERVICE**

Both sizes present warm dessert sauces for tableside service, with the 3.5 oz cup serving individual portions while the 8 oz cup accommodates sharing presentations. The heat-resistant properties maintain optimal sauce temperature while the refined presentation enhances dessert theater and guest engagement.

### **GARNISH SERVICE**

The 3.5 oz cup organizes garnishes for bar service or culinary stations, from cocktail cherries to specialty toppings. The stackable design enables efficient station organization while the refined aesthetic maintains upscale presentation standards. This practical application demonstrates operational versatility and creative thinking.

### **BREAKFAST CONDIMENT SERVICE**

Morning service utilizes the 3.5 oz cup for individual condiment presentations, from maple syrup to fruit compotes and specialty spreads. The refined presentation elevates standard condiment service while the appropriate sizing reduces waste and maintains portion control.

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## **Signature Service Techniques**

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### **EFFICIENT STACKING PROTOCOLS**

Train service staff in proper stacking techniques that maximize storage efficiency while preventing damage. Stack cups carefully with attention to alignment, avoid excessive stack heights that create instability, and organize stacks by size for efficient service preparation. Implement systematic stacking procedures that become standard practice, ensuring consistent execution across all shifts and service contexts.

### **SIZE-APPROPRIATE BEVERAGE MATCHING**

Develop clear guidelines for matching cup sizes to specific beverages, ensuring appropriate beverage-to-vessel ratios that honor culinary traditions and optimize guest experience. Train staff to select 3.5 oz cups for espresso-based drinks and concentrated beverages while reserving 8 oz cups for standard coffee, tea, and specialty drinks. This systematic approach ensures consistent presentation standards and appropriate portion sizing.

### **STRATEGIC SERVICE PREPARATION**



Leverage the stackable design during service preparation by organizing pre-stacked cups at service stations for rapid deployment during high-volume periods. Position stacks strategically within easy reach of service staff, enabling efficient table setting and beverage service that reduces guest wait times. This proactive preparation transforms the stackable feature from storage benefit to service advantage.

## **TEMPERATURE MANAGEMENT**

Implement pre-warming protocols for hot beverage service by rinsing cups with hot water immediately before use, ensuring optimal serving temperature and enhanced guest experience. The thermal shock resistance enables this practice without damage risk, while the improved temperature retention enhances beverage quality and guest satisfaction.

## **COORDINATED COLLECTION PRESENTATION**

Create comprehensive table settings by coordinating stackable cups with complementary Royalmont collection pieces. Position cups strategically within table composition, ensuring convenient guest access while maintaining balanced aesthetic presentation. This coordinated approach demonstrates operational sophistication and attention to service detail.

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# **Professional Applications**

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## **HIGH-VOLUME CAFÉ OPERATIONS**

Specialty coffee operations leverage the stackable design to address limited storage while maintaining adequate inventory for high-volume service. The dual sizing enables comprehensive beverage programming while the commercial durability withstands constant use. The refined aesthetic attracts discerning customers while the operational efficiency supports profitable operations.

## **HOTEL BREAKFAST SERVICE**

Morning meal operations in hotel environments benefit from efficient beverage service enabled by stackable design. The space-efficient storage accommodates inventory requirements without excessive storage dedication, while the refined presentation maintains upscale hotel standards. The commercial durability withstands demanding breakfast service volumes.

## **CONFERENCE & BANQUET OPERATIONS**

Large-scale event service relies on stackable cups for efficient transport, storage, and service preparation. The secure stacking enables safe transport of substantial quantities while the refined aesthetic maintains upscale presentation standards across diverse event types. The commercial durability ensures reliable performance through demanding service sequences.

## **RESTAURANT BEVERAGE PROGRAMS**

Full-service restaurants incorporate stackable cups into comprehensive beverage service programs, from morning coffee to evening tea service. The dual sizing addresses diverse beverage requirements while the stackable design optimizes limited storage space. The Royalmont collection coordination ensures cohesive presentation across all service categories.

## **CATERING OPERATIONS**

Off-premise catering leverages stackable design for efficient transport and on-site service preparation. The secure stacking prevents breakage during transport while the refined presentation maintains upscale standards at diverse event venues. The commercial durability withstands the unique demands of catering service.

## **INSTITUTIONAL FOOD SERVICE**

Healthcare, education, and corporate dining operations benefit from storage efficiency and operational durability. The stackable design addresses limited storage in institutional environments while the commercial-grade construction withstands high-volume service demands. The refined aesthetic elevates institutional dining experiences.

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# **Seasonal Applications**

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## **SPRING BEVERAGE SERVICE**

Spring menus celebrate renewal with light roast coffees, floral teas, and refreshing beverages served in elegant stackable cups. The brilliant white china showcases seasonal beverage colors while creative applications incorporate spring flavors from

lavender lattes to green tea presentations. The versatile sizing accommodates diverse spring beverage programming.

### **SUMMER CAFÉ SERVICE**

Warm weather operations maintain hot beverage service for morning and evening periods, with stackable cups providing efficient storage during high summer volumes. Iced beverage programs during midday give way to evening coffee and tea service, with the stackable design facilitating rapid service transitions. Creative applications explore cold brew presentations and specialty summer drinks.

### **AUTUMN COMFORT BEVERAGES**

Fall menus embrace warming beverages from pumpkin spice lattes to chai tea and hot apple cider, all served in elegant stackable cups. The heat-retention properties enhance comfort beverage service while creative applications explore seasonal flavors and specialty presentations. The refined aesthetic complements autumn's rich color palette.

### **WINTER WARMING SERVICE**

Cold weather service features hearty hot beverages and creative applications from hot chocolate to specialty coffee drinks and warming teas. The stackable cups' heat retention enhances guest comfort while creative presentations explore holiday flavors and seasonal specialties. The elegant form maintains refined presentation standards throughout festive winter service.

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## **Care & Maintenance**

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### **DAILY CLEANING PROTOCOLS**

Maintain stackable cup appearance and hygiene through systematic cleaning after each service period. Wash thoroughly in commercial dishwashers using appropriate cycles and detergents, ensuring complete removal of beverage residues and lipstick marks. Inspect cups during washing for any damage or staining, addressing issues promptly to maintain presentation standards.

### **COMMERCIAL DISHWASHER COMPATIBILITY**

The vitrified china construction withstands intensive commercial dishwashing without degradation. Use standard china cycles with appropriate water temperature and detergent concentration, ensuring proper rack positioning that prevents contact damage. The brilliant glaze maintains lustrous appearance through thousands of washing cycles when proper protocols are followed.

## **STAIN PREVENTION**

Prevent coffee and tea staining through prompt cleaning after each use, avoiding prolonged exposure to tannin-rich beverages. Implement systematic cleaning schedules that ensure cups don't sit with beverage residues, and address any staining immediately with appropriate cleaning agents. Regular inspection and proactive maintenance preserve the brilliant white appearance.

## **HANDLE CARE**

Maintain handle integrity through careful handling during washing and storage. Inspect handles regularly for any stress cracks or damage, and train staff in proper handling techniques that avoid excessive stress on handle attachments. Proper care ensures continued handle functionality and prevents breakage incidents.

## **STORAGE BEST PRACTICES**

Store stackable cups in organized, protected environments that maximize the stackable design benefits while preventing damage. Implement appropriate stack heights that balance storage efficiency with stability, ensure adequate ventilation to prevent moisture accumulation, and organize by size for efficient service preparation. Proper storage practices extend product life and maintain operational efficiency.

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# **Storage Recommendations**

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## **ORGANIZED STACKING SYSTEMS**

Implement systematic stacking organization that maximizes storage efficiency while ensuring easy access during service preparation. Designate specific storage areas for each cup size, maintain consistent stack heights across storage areas, and position frequently used sizes in most accessible locations. This organized approach transforms storage efficiency into operational advantage.

## **PROTECTIVE STORAGE ENVIRONMENTS**

Store stackable 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 protective measures preserve product condition and reduce replacement costs.

## **INVENTORY ROTATION PRACTICES**

Implement first-in-first-out inventory rotation that ensures even wear across all stackable cups. Mark acquisition dates, rotate stock systematically, and monitor individual piece condition to identify any items requiring replacement. This proactive approach maintains consistent presentation quality and optimizes equipment investment.

## **EFFICIENT ACCESS DESIGN**

Organize storage to facilitate efficient access during high-volume service periods. Position stackable cups within easy reach of service preparation areas, organize by size for rapid selection, and maintain adequate inventory levels that prevent service disruptions. This strategic organization supports operational efficiency and service excellence.

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## **Conclusion**

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The Royalmont Stackable Coffee Cup represents a fundamental advancement in hospitality service ware design, addressing the persistent challenge of limited storage space while maintaining the refined aesthetics and commercial-grade durability that professional operations demand. The innovative stackable architecture transforms storage efficiency from constraint to competitive advantage, enabling operations to maintain adequate inventory without dedicating excessive space to service ware storage.

The strategic dual-sizing addresses the full spectrum of beverage service requirements with appropriate vessel selection, from authentic espresso presentations to standard coffee service and creative culinary applications. The 3.5 oz and 8 oz capacities ensure appropriate beverage-to-vessel ratios while maintaining collection consistency across

diverse service contexts. This thoughtful sizing enables operations to build comprehensive beverage programs that honor culinary traditions while addressing contemporary service demands.

Premium vitrified china construction and brilliant white glaze deliver the lasting beauty and reliable performance that justify equipment investment and support operational excellence. The commercial-grade durability withstands demanding high-volume service while maintaining pristine appearance through thousands of service cycles. The thermal shock resistance and stain-resistant properties ensure consistent performance across diverse operational contexts.

Whether serving morning espresso, afternoon coffee, or creative culinary applications, these stackable cups elevate every service moment while addressing the practical realities of modern hospitality operations. The Royalmont collection's refined design aesthetic coordinates seamlessly with complementary pieces to create cohesive presentations that reflect operational sophistication and attention to detail.

Investment in innovative service ware like the Royalmont Stackable Coffee Cup demonstrates commitment to operational efficiency and guest experience excellence. These essential pieces support culinary creativity, enhance brand presentation, and deliver the lasting value that distinguishes successful hospitality operations in increasingly competitive markets.

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## Imagine the Possibilities

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**Picture your café operation** transformed by storage efficiency that enables you to stock adequate inventory without dedicating excessive space to service ware. Imagine opening your storage area to find neatly stacked cups organized by size, ready for rapid deployment during morning rush periods. The stackable design that once seemed like a simple convenience becomes a competitive advantage, enabling you to maintain service speed and consistency that distinguishes your operation and builds loyal customer following.

**Envision your breakfast service** elevated by efficient beverage presentations where staff rapidly set tables with coordinated stackable cups, creating complete table settings that signal attention to detail and service excellence. Guests discover their morning coffee served in elegant white china that honors traditional service standards while the operational efficiency behind the scenes enables the prompt service that

busy morning schedules demand. This seamless integration of aesthetics and efficiency creates the positive experiences that generate return visits.

**Imagine your banquet operation** where stackable cups enable efficient transport and service preparation for large-scale events. Picture your service team confidently transporting substantial quantities of cups to event venues, the secure stacking preventing breakage while the refined presentation maintains upscale standards. The operational efficiency that enables profitable event service while the elegant presentation creates the memorable experiences that generate referrals and repeat business.

**Consider your creative menu development** expanded by versatile vessels that adapt to innovative applications beyond traditional beverage service. Imagine presenting elegant soup tastings in 3.5 oz cups, creating sophisticated flights that engage guests and showcase culinary range. Picture warm desserts served in 8 oz cups, the refined presentation elevating comfort food to memorable dining experiences. These creative applications demonstrate the culinary innovation that distinguishes your operation and attracts food enthusiasts.

The Royalmont Stackable Coffee Cup invites you to reimagine the relationship between operational efficiency and service excellence, proving that practical functionality and refined aesthetics can coexist in service ware that elevates every dining moment. Every beverage service becomes an opportunity to demonstrate the attention to detail and operational sophistication that transforms first-time visitors into devoted regulars. **What will you create?**