



glassware

2010/2011

Libbey[®]
GLASSWARE

A Libbey **FOODSERVICE** Company

BOLD NEW DIRECTIONS



since 1818

Today, Libbey (NYSE Amex: LBY) is the leading producer of glass tableware products in the Western Hemisphere, in addition to being a supplier to key markets throughout the world. Libbey has the largest manufacturing, distribution and service network among North American glass tableware manufacturers. We design and market an extensive line of high-quality glass tableware, ceramic dinnerware, metal flatware and hollowware, smallwares and plastic items to a broad group of customers in the foodservice, retail and business-to-business markets.



- Libbey Inc. is the largest manufacturer of glass tableware in the Western Hemisphere and the second largest glass tableware manufacturer in the world, producing in five countries on three continents.
- Libbey is the leading producer of glass tableware for the foodservice industry in North America.
- The Libbey® brand name is one of the most recognized brand names in consumer housewares in the United States and the leading brand name in glass tableware.
- Libbey exports glassware to more than 100 countries around the world.
- Libbey operates glass tableware manufacturing plants in the United States in Louisiana and Ohio, as well as in Mexico, Portugal, the Netherlands and China.
- Libbey's **Crisa** subsidiary, located in Monterrey, Mexico, is the largest glass tableware manufacturer in Latin America.
- Libbey's **Royal Leerdam** subsidiary, located in Leerdam, Netherlands, is among the world leaders in producing and selling glass stemware to retail, foodservice and business-to-business clients.
- Libbey's **Crisal** subsidiary, located in Marinha Grande, Portugal, manufactures and markets glass tableware, including tumblers, stemware and glassware accessories.
- Libbey's **Syracuse China** subsidiary designs and distributes an extensive line of high-quality ceramic dinnerware.
- Libbey's **World Tableware** subsidiary imports and sells a full line of metal flatware and hollowware and an assortment of ceramic dinnerware items.
- Libbey's **Traex** subsidiary, located in Wisconsin, designs, manufactures and distributes an extensive line of smallwares and plastic items for the foodservice industry.

Sustainability Initiatives



Sustainability to Libbey means creating a better quality of life for all people now as well as for generations to come, all while using the planet's resources at a rate at which nature is able to replenish them. Our interpretation of Sustainability means prosperity, fairness, and a healthy environment are all interrelated. Each of these elements can only sustain its existence indefinitely when the others are in balance. We are striving to achieve this balance while maintaining and improving upon high environmental, financial, and social standards. It is through this focus on people, profit, and the planet (the triple bottom line) that we intend to create value for our communities, employees, suppliers, customers, and investors, both now and in the future.



For more information please go to www.libbey.com/sustainability



The Libbey Foodservice family of distinctive products covers your entire table!

BOLD NEW DIRECTIONS

since 1818

Libbey Foodservice sets the standard in the foodservice industry. The company's extensive manufacturing, sales and distribution networks are among the largest in the foodservice supply industry and are a source of competitive advantage by providing comprehensive product offerings and outstanding service to its customers.



Libbey
GLASSWARE

A Libbey FOODSERVICE Company

Libbey® Glassware is the cornerstone of Libbey's rich history and the core of its business. Libbey revolutionized glassmaking, and today Libbey's glass customers have come to expect quality, innovative products that are responsive to trends and customer needs. Libbey glassware is unsurpassed in quality,

value, design and length of line.

Libbey Foodservice also holds a distribution agreement with



A Libbey FOODSERVICE Partner

Luigi Bormioli, a premier

manufacturer of fine Italian stemware and barware.



Syracuse
CHINA

A Libbey FOODSERVICE Company

Syracuse® China is one of the oldest and most respected brands in the china industry bringing cutting edge design and style to its collection of ceramic dinnerware. Syracuse China is recognized for service, selection, quality, reliability and responsiveness

to new trends in foods, styles, colors and shapes.



WORLD
TABLEWARE

A Libbey FOODSERVICE Company

World® Tableware is the leading provider of the most distinctive metalware and ceramic dinnerware products in the foodservice industry. Its award winning flatware lines include silverplate, 18/8 and 18/0 stainless steel. Brandware flatware offers patterns designed specifically for the value conscious establish-

ment. Steak knives, serving pieces, chafing dishes, trays and accessories complete the line. The ceramic dinnerware collection includes classic undecorated patterns, colored glazes, and tasteful decorations. Its products range from the stylish bright white Slate collection to value priced Ultima china – including plates, bowls, cups, ovenware, and more!



TRAEX
SMALLWARES

A Libbey FOODSERVICE Company

Traex® complements Libbey's other product lines and has built a reputation on quality and innovative warewashing systems, storage solutions, squeeze dispensers and other smallwares – foodservice support products designed to improve efficiency and value.

Traex also produces and distributes a full line of bar supplies, trays, signs, and back-of-the-house food prep products like food storage boxes, cutting boards, and cutlery.

Serving the World. Libbey has taken bold steps since its creation in 1818. With its acquisitions Libbey is the leading manufacturer of tabletop products for the U.S. foodservice industry and supplied products to foodservice, retail, industrial and business-to-business customers in over 100 countries. Together with recognized brands Syracuse China, World Tableware, Traex, Royal Leerdam, Crisa and Luigi Bormioli, Libbey Foodservice continues to set out in bold new directions

with innovative, quality products that serve the world.

contents

Copyright ©2010 Libbey Glass Inc.
 Libbey's product names, configurations and item numbers are trademarks of Libbey Glass Inc.
 Libbey's products are patented or patent pending as indicated.

Page 6



Page 17



Page 20



Page 39



Page 55



Page 93



Page 98

SUSTAINABILITY INITIATIVES 1

BOLD NEW DIRECTIONS 2

NEW PRODUCTS 4-5

LUIGI BORMIOLI 6-15

ONLY AVAILABLE IN NORTH AMERICA

- Accademia Del Vino14
- Atelier SON.hyx®10
- Decanters14
- D.O.C.15
- Gourmet SON.hyx®11
- Intenso SON.hyx® **NEW!**10
- Michelangelo12-13
- Palace SON.hyx® **NEW!**11
- Rigoletto14
- Strauss15
- Van Gogh15
- Vinoteque SON.hyx® **NEW!**8-9

WINE MASTER17-19

- Aficionado™ ✕ **NEW ITEMS!**18
- Vina II Sheer Rim/D.T.E.™ ✕ **NEW ITEMS!**19
- Wine Master Tips17

STEMWARE, BARWARE ...16, 20-38

- Allure21
- Bouquet21
- Bristol Valley Sheer Rim/D.T.E.™ ✕24
- Catalina®37
- Charisma Sheer Rim/D.T.E.™ ✕29
- Chivalry®38
- Citation26
- Citation Gourmet™27
- Domaine25
- Embassy® **NEW ITEM!**32-34
- Embassy® Tumblers **NEW!**35
- Endura **NEW!**21
- Estate29
- Grande Collection36
- Napa Country25
- Perception28-29
- Plaza21
- Reserve **NEW!** ▲16
- Sonoma **NEW!** ▲30
- Teardrop™31
- Vina™ ▲ **NEW ITEMS!**22-23
- XXL21
- Z-Stems37

SPECIALTY NEW!39-54

- Brandy, Sherry & Cordials50
- Cosmopolitan53
- Desserts41
- Flutes & Champagnes46-47

- Goblets & Iced Teas48-49
- Hurricanes51
- Margaritas44-45
- Martinis42-43
- Mini-Desserts40
- Specialty Tumblers52
- Specialty Wines53
- Stemless51
- Super Stems54

TUMBLERS, TANKARDS & MUGS55-92

- Beer Samplers84
- Bell Sodas ★79
- Beverage & Beer83
- Biconic66
- Cascade ★78
- Chicago **NEW!**75
- Chivalry®72
- Coca-Cola® ★ **NEW ITEM!**79
- Dakota® +60
- élan +56
- Envy Sheer Rim/D.T.E.™ ✕ **NEW!**67
- Embassy® **NEW!**77
- Endeavor™ + **NEW ITEM!**57
- Esquire69
- Everest +61
- Flare Pilsners85
- Footed ★78
- Footed Beers87
- Frosted Clear Lip76
- Geo68
- Gibraltar® +62-64
- Governor Clinton® ★77
- Heavy Base71
- Heavy Base Finedge® ▲70
- Heavy Base Pilsners84
- Hourglass Pilsners85
- Impressions69
- International Style Beers86
- Inverness +59
- Lexington74
- Miscellaneous Tumblers72
- Mugs and Tankards88-90
- No-Nik ★79
- Nob Hill® **NEW ITEM!**75
- Paneled Tumblers +60
- Perception®68
- Picadilly + **NEW!**58
- Quadra V + **NEW!**58
- Quartet **NEW!**67

- Restaurant Basics® **NEW ITEM!** +82
- Room Tumblers **NEW ITEMS!**73
- Round Ones Finedge® ▲72
- Series V66
- Shooters & Specialty Shots81
- Splash **NEW!**77
- Straight Sided ★76
- Super Sham Sheer Rim/D.T.E.™ ✕70
- Tuffex® Barware **NEW ITEMS!**92
- Vibe68
- Warm Beverage91
- Whiskey Service80
- Winchester +65

SERVINGWARE93-97

- Bouquet +94
- Fountainware **NEW ITEMS!**96-97
- Gibraltar® +94
- Harmony +94
- Moderno **NEW ITEM!**95
- Stacking Bowls + **NEW!**94
- Tempo **NEW!**95

SERVICE ACCESSORIES98-105

- Barrels105
- Bell Jar105
- Candle Holders & Votives **NEW ITEMS!**99
- Decanters **NEW ITEM!**103
- Glass Box105
- Hurricane Shades99
- Pitchers102
- Punch Bowl102
- Smoking Accessories104
- Storage105
- Tabletop **NEW ITEMS!**100-101
- Vases **NEW ITEM!**99

GLASSWARE GUIDE106

CHINA & FLATWARE SELECTION . 107

TRAEX108-111

CUSTOM CRESTING112

PROMOTIONAL LITERATURE113

SALES TRAINING113

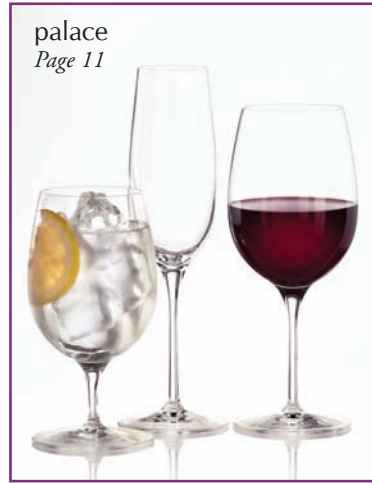
CODING114-116

SHOW DATES117

INDEX118-120

LIBBEY SALES SUPPORT121

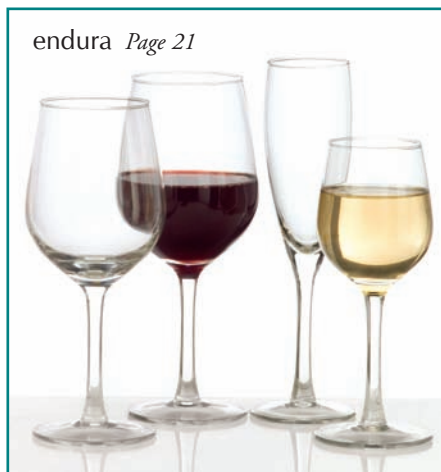
luigi bormioli



new 2010/2011
New Products

stemware,
barware

winemaster



specialty



t u m b l e r s , t a n k a r d s & m u g s

quadra v
Page 58



picadilly
Page 58



envy
Page 67



endeavor
Page 57



quartet
Page 67



chicago
Page 75



nob hill
Page 75



mixing glass
Page 82



munique beers
Page 87



mug
Page 91



s e r v i n g w a r e

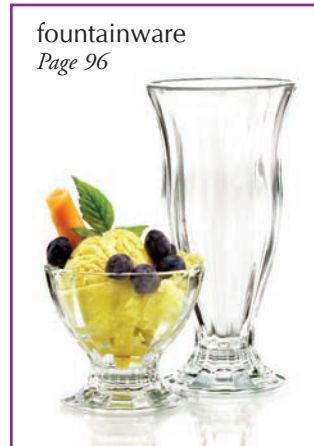
stacking bowls
Page 94



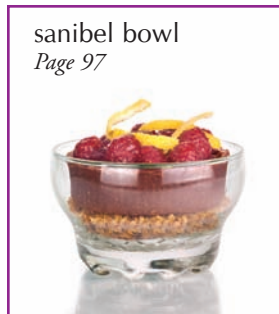
moderno bowl
Page 95



fountainware
Page 96



sanibel bowl
Page 97



s e r v i c e a c c e s s o r i e s

cube votives
Page 99



sabrina vase
Page 99



tabletop
Page 101



decanter
Page 103



new 2010/2011 New Products



luigi bormioli

Luigi Bormioli

A Libbey **FOODSERVICE** Partner



BOLD NEW DIRECTIONS



Refining The Science & Art Of Enduring Crystal Elegance without lead

- 105% more resistant to mechanical shock than other glass*
- Shows no signs of clouding or streaking after 4,000 commercial dishwashing cycles
- 37.5% more resistant to rim chipping than other glass*
- 100% transparent and completely colorless
- 98% more flexible and can resist higher torque than other glass*

*Compared to Luigi Bormioli Non-SON.hyx glass



A Libbey **FOODSERVICE** Partner

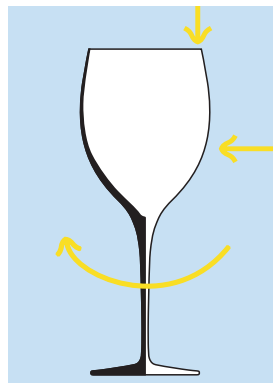
NEW CRYSTAL GLASS

The crystal glass of the company Luigi Bormioli has always been produced with the purest of raw materials, without the use of lead and with advanced technological processes. The glass thus manufactured presents an extremely high level of transparency and brilliance.

Bormioli Research Laboratories created a new type of glass, radically improving upon the properties of the current type of glass, particularly with regards to mechanical and chemical properties and enhancing considerably its optical properties.

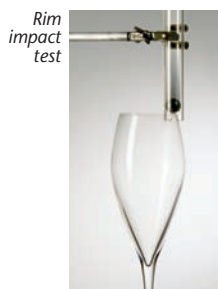
This new material, named SON.hyx®, is obtained through advanced technological processes, and is a high performance crystal glass.

STRONG

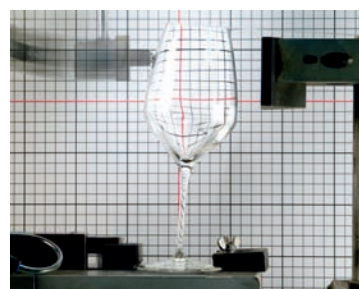


Stem twisting test

+98% Resistance to twists of the stems (Torque force applied while drying by hand with a cloth the bowl of the stemglass)



Rim impact test



Stem impact test

+105% Resistance to mechanical shocks

+37,5% Resistance of the rim of stemglasses and tumblers



Bowl impact test

WITHSTANDS REPEATED WASHINGS



No alteration in transparency and brilliance for over 4,000 industrial washing cycles



Absolutely transparent and totally colorless

new vinoteque



Fragante
No. 09626/06 ◆◆
 12¾ oz./38.0 cl./380 ml.
 H8¾ T2¼ B3½ D3¼
 2 doz./12# = 1.73 cu.ft.
SCC 08004743022765
TRAEX TR-68BBB □



Ricco
No. 09627/06 ◆◆
 20 oz./59.0 cl./590 ml.
 H9¾ T2¾ B3¾ D3¾
 2 doz./14# = 2.32 cu.ft.
SCC 08004743022758
TRAEX TR-11GGGG □



Riserva
No. 09641/06 ◆◆
 25¾ oz./76.0 cl./760 ml.
 H9¾ T3 B3¾ D4
 1 doz./9# = 1.45 cu.ft.
SCC 08004743022741
TRAEX TR-80DDDD □



Smart Tester
No. 09647/06 ◆◆
 13½ oz./40.0 cl./400 ml.
 H8¾ T2¾ B3¼ D3¼
 2 doz./12# = 1.73 cu.ft.
SCC 08004743022819
TRAEX TR-68BBB □



Fresco
No. 09644/06 ◆◆
 12¾ oz./38.0 cl./380 ml.
 H9 T2 B3¼ D3¼
 2 doz./11# = 1.82 cu.ft.
SCC 08004743022840
TRAEX TR-68BBB □



Maturo
No. 09643/06 ◆◆
 16½ oz./49.0 cl./490 ml.
 H9½ T2¼ B3¾ D3½
 2 doz./13# = 2.21 cu.ft.
SCC 08004743022833
TRAEX TR-68BBB □



Armonico
No. 09556/06 ◆◆
 18½ oz./55.0 cl./550 ml.
 H8 T3½ B2¾ D4
 1 doz./7# = 1.27 cu.ft.
SCC 08004743022802
TRAEX TR-80DDDD □



Robusto
No. 09077/06 ◆◆
 22¼ oz./66.0 cl./660 ml.
 H8¾ T2¾ B3¾ D4¼
 1 doz./7# = 1.51 cu.ft.
SCC 08004743022796
TRAEX TR-80DDDD □



Super 800
No. 09650/06 ◆◆
 27 oz./80.0 cl./800 ml.
 H9¼ T3 B3¾ D4¾
 1 doz./8# = 1.96 cu.ft.
SCC 08004743022789
TRAEX TR-18JJJJ □





- Wine color efficiency 100%
- Taste balance 100%
- Olfactory perception 100%
- Titanium reinforced stems



Gradevole
No. 09642/06 ◆◆
11½ oz./34.0 cl./340 ml.
H8¾ T2½ B3½ D3½
2 doz./11# • 1.74 cu.ft.
SCC 08004743022826
TRAEX TR-6BBBB □



Nobile
No. 09645/06 ◆◆
24¾ oz./73.5 cl./735 ml.
H9½ T3¼ B3½ D4½
1 doz./9# • 1.50 cu.ft.
SCC 08004743022772
TRAEX TR-8DDDD □



Perlage
No. 09648/06 ◆◆
6 oz./17.5 cl./175 ml.
H9½ T1½ B2¾ D2¾
2 doz./11# • 1.54 cu.ft.
SCC 08004743022857
TRAEX TR-7CCCC □



Spirits Sniffer
No. 09649/06 ◆◆
5¾ oz./17.0 cl./170 ml.
H6½ T1½ B2¾ D2¾
2 doz./8# • 1.06 cu.ft.
SCC 08004743022864
TRAEX TR-7CCC □



Grappa
No. 09651/06 ◆◆
3½ oz./10.5 cl./105 ml.
H8 T1¾ B2½ D2½
2 doz./7# • 1.08 cu.ft.
SCC 08004743022871
TRAEX TR-13MMMM □



Martini
No. 09558/06 ◆◆
10 oz./29.5 cl./295 ml.
H7¾ T4¾ B3½ D4¾
1 doz./13# • 1.58 cu.ft.
SCC 08004743022734
TRAEX TR-18JJJ □





atelier



Cocktail
No. 08750/07 ♦♦
10¼ oz./30.0 cl./300 ml.
H6½ T4½ B3½ D4½
1 doz./6# • 1.12 cu.ft.
SCC 08004743018669
TRAEX TR-18JJJ □



Chardonnay
No. 08747/07 ♦♦
23¾ oz./70.0 cl./700 ml.
H8½ T3¾ B3½ D4½
1 doz./8# • 1.43 cu.ft.
SCC 08004743018690
TRAEX TR-18JJJ □



Pinot Noir
No. 08745/07 ♦♦
21 oz./62.0 cl./620 ml.
H8½ T2¾ B3¾ D4½
1 doz./7# • 1.34 cu.ft.
SCC 08004743018676
TRAEX TR-8DDDD □



Barolo/Shiraz
No. 08744/07 ♦♦
27 oz./80.0 cl./800 ml.
H9½ T2¾ B3½ D4½
1 doz./8# • 1.59 cu.ft.
SCC 08004743018706
TRAEX TR-18JJJ □



Riesling/Tocai
No. 08746/07 ♦♦
15 oz./44.0 cl./440 ml.
H8¾ T2¼ B3¾ D3¾
2 doz./11# • 1.77 cu.ft.
SCC 08004743018683
TRAEX TR-6BBBB □



Cabernet/Merlot
No. 08743/07 ♦♦
23¾ oz./70.0 cl./700 ml.
H9¾ T2¾ B3¾ D4
1 doz./7# • 1.31 cu.ft.
SCC 08004743018720
TRAEX TR-8DDDD □



Spumante
No. 08749/07 ♦♦
4 oz./12.0 cl./120 ml.
H7¾ T1½ B2½ D2½
2 doz./6# • .93 cu.ft.
SCC 08004743018652
TRAEX TR-7CCCC □



Champagne
No. 08748/07 ♦♦
9¼ oz./27.0 cl./270 ml.
H10 T2 B3 D3
1 doz./6# • .81 cu.ft.
SCC 08004743018713
TRAEX TR-6BBBB □



new intenso



Intenso Wine 350
No. 10048/06 ♦♦
11¾ oz./35.0 cl./350 ml.
H8½ T2¼ B3 D3¾
2 doz./13# • 1.40 cu.ft.
SCC 08004743024509
TRAEX TR-6BBBB □



Intenso Wine 450
No. 10047/06 ♦♦
15¼ oz./45.0 cl./450 ml.
H8¾ T2¾ B3¾ D3¾
2 doz./13# • 1.93 cu.ft.
SCC 08004743024486
TRAEX TR-6BBBB □



Intenso Wine 550
No. 10046/06 ♦♦
18½ oz./55.0 cl./550 ml.
H9¼ T2¾ B3¾ D3¾
2 doz./15# • 1.93 cu.ft.
SCC 08004743024462
TRAEX TR-8DDDD □



Intenso 740
No. 10045/06 ♦♦
25 oz./74.0 cl./740 ml.
H10¼ T2¾ B3½ D4
1 doz./9# • 1.41 cu.ft.
SCC 08004743024448
TRAEX TR-8DDDD □



Intenso Flute
No. 10044/06 ♦♦
8¼ oz./24.0 cl./240 ml.
H9½ T1¾ B2¾ D2½
2 doz./12# • 1.32 cu.ft.
SCC 08004743024424
TRAEX TR-7CCCC □



LUIGI BORMIOLI



gourmet



White Wine
No. 09248/06 ◆◆
 11¼ oz./34.5 cl./345 ml.
 H8¼ T2¼ B3 D3¼
 2 doz./12# = 1.55 cu.ft.
SCC 08004743020969
TRAEX TR-6B8BB □



Red Wine
No. 09247/06 ◆◆
 15½ oz./45.5 cl./455 ml.
 H8½ T3 B3¼ D3½
 2 doz./14# = 1.87 cu.ft.
SCC 08004743020952
TRAEX TR-6B8BB □



Grand Vini
No. 09246/06 ◆◆
 19½ oz./58.0 cl./580 ml.
 H9½ T3¼ B3¾ D4
 1 doz./8# = 1.17 cu.ft.
SCC 08004743020945
TRAEX TR-8DDDD □



Flute
No. 09249/06 ◆◆
 10¾ oz./31.5 cl./315 ml.
 H9½ T2½ B3 D3
 2 doz./12# = 1.48 cu.ft.
SCC 08004743020976
TRAEX TR-6B8BB □

new palace



White Wine
No. 09242/06 ◆◆
 11 oz./32.5 cl./325 ml.
 H7¼ T2½ B3 D3
 2 doz./11# = 1.23 cu.ft.
SCC 08004743020983
TRAEX TR-12HHH □



Red Wine
No. 09230/06 ◆◆
 12¼ oz./36.5 cl./365 ml.
 H7½ T2¾ B3¼ D3¼
 2 doz./12# = 1.54 cu.ft.
SCC 08004743020990
TRAEX TR-6BBB □



White Wine
No. 09461/06 ◆◆
 16¼ oz./48.0 cl./480 ml.
 H8¾ T2¾ B3¾ D3½
 2 doz./15# = 1.90 cu.ft.
SCC 08004743012751
TRAEX TR-6B8BB □



Grand Vini
No. 09231/06 ◆◆
 19¼ oz./57.0 cl./570 ml.
 H8¾ T2¾ B3¾ D3¾
 2 doz./15# = 2.18 cu.ft.
SCC 08004743021003
TRAEX TR-11G6GG □



Flute
No. 09233/06 ◆◆
 8 oz./23.5 cl./235 ml.
 H8½ T1½ B3 D2¾
 2 doz./11# = 1.60 cu.ft.
SCC 08004743021027
TRAEX TR-12HHHH □



Water
No. 09462/06 ◆◆
 14¼ oz./42.0 cl./420 ml.
 H6½ T2½ B3½ D3¾
 2 doz./13# = 1.43 cu.ft.
SCC 08004743021768
TRAEX TR-6BBB □

micelangelo



**Liqueur
No. C183ZX** ◆
2¼ oz./7.0 cl./70 ml.
H5½ T1¾ B2 D2
4 doz./12# = 1.13 cu.ft.
SCC 08004743005263
TRAEX TR-9EE □



**Wine
No. C180ZX** ◆
8 oz./23.5 cl./235 ml.
H7½ T2% B2% D2%
2 doz./11# = 1.24 cu.ft.
SCC 08004743005140
TRAEX TR-7CCC □



**All Purpose Goblet
No. C78ZX** ◆
11½ oz./34.0 cl./340 ml.
H7% T3 B2¾ D3¼
2 doz./13# = 1.48 cu.ft.
SCC 08004743001166
TRAEX TR-6BBB □



**All Purpose Goblet
No. C179ZX** ◆
11½ oz./34.0 cl./340 ml.
H8 T3 B2¾ D3¼
2 doz./14# = 1.70 cu.ft.
SCC 08004743005102
TRAEX TR-6BBBB □



**All Purpose Burgunder
No. C189ZX** ◆
13½ oz./40.0 cl./400 ml.
H7½ T3¼ B3 D3¾
16 pc./11# = 1.34 cu.ft.
SCC 08004743005980
TRAEX TR-11GGG □



**Burgunder
No. C343ZX** ◆
17 oz./50.0 cl./500 ml.
H7¾ T3% B3¼ D4
2 doz./16# = 2.58 cu.ft.
SCC 08004743020723
TRAEX TR-8DDDD □

*Michelangelo provides
an excellent selection
of shapes and capacities
to compliment your wine
and beverage service.*



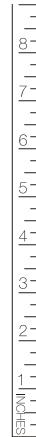
**All Purpose
No. C52ZX** ◆
12½ oz./37.0 cl./370 ml.
H7¼ T2% B3 D3
16 pc./8# = .85 cu.ft.
SCC 08004743000268
TRAEX TR-6BBB □



**All Purpose Goblet
No. C82ZX** ◆
19½ oz./57.5 cl./575 ml.
H7¾ T2¾ B3 D3½
2 doz./20# = 1.73 cu.ft.
SCC 08004743001203
TRAEX TR-6BBB □



**Flute
No. C142ZX** ◆
6½ oz./19.0 cl./190 ml.
H8½ T2¼ B2½ D2½
2 doz./9# = 1.06 cu.ft.
SCC 08004743001647
TRAEX TR-13MMMM □



micelangelo (continued)



Napoleon Brandy
No. C49ZX ◆
 13¼ oz./39.5 cl./395 ml.
 H5½ T2½ B3 D3¾
 16 pc./7# • .96 cu.ft.
SCC 0800474300855
TRAEX TR-11GG □



Martini
No. C211ZX ◆
 7¼ oz./21.5 cl./215 ml.
 H6¾ T4½ B2¾ D4½
 2 doz./11# • 2.08 cu.ft.
SCC 08004743009445
TRAEX TR-8DDD □



Martini
No. C285ZX ◆
 8¾ oz./26.0 cl./260 ml.
 H7½ T4 B3 D4
 2 doz./11# • 2.30 cu.ft.
SCC 08004743016078
TRAEX TR-8DDD □



Rocks/Juice
No. PM521ZX ◆
 9 oz./26.5 cl./265 ml.
 H4 T2¾ B2½ D2½
 2 doz./15# • .67 cu.ft.
SCC 08004743006956
TRAEX TR-7C □



Double Old Fashioned
No. PM515ZX ◆
 11¼ oz./34.5 cl./345 ml.
 H4¼ T3 B2¼ D3½
 2 doz./17# • .88 cu.ft.
SCC 08004743006307
TRAEX TR-12H □



Hi-Ball
No. PM523ZX ◆
 10½ oz./31.0 cl./310 ml.
 H5½ T2½ B1½ D2½
 2 doz./17# • .74 cu.ft.
SCC 08004743006918
TRAEX TR-13MMMM □



Beverage
No. PM514ZX ◆
 14¾ oz./43.5 cl./435 ml.
 H6½ T2½ B2 D2¾
 2 doz./20# • 1.02 cu.ft.
SCC 08004743006284
TRAEX TR-7CCA □



Beverage
No. PM784ZX ◆
 20 oz./59.1 cl./591 ml.
 H7½ T2½ B2¼ D3
 2 doz./30# • 1.49 cu.ft.
SCC 08004743020747
TRAEX TR-12HHH □



rigoletto



Wine
No. C143ZX ◆
9¼ oz./27.5 cl./275 ml.
H8½ T2½ B3 D3
2 doz./11# • 1.48 cu.ft.
SCC 0800474300015
TRAEX TR-6BBB □

All Purpose
No. C144ZX ◆
13¼ oz./39.0 cl./390 ml.
H8½ T3 B3 D3¼
2 doz./14# • 1.84 cu.ft.
SCC 0800474300077
TRAEX TR-6BBB □

All Purpose Wine
No. C152ZX ◆
17½ oz./52.0 cl./520 ml.
H8¼ T3½ B3¾ D4
2 doz./17# • 2.51 cu.ft.
SCC 08004743003214
TRAEX TR-8DDDD □

Martini
No. C166ZX ◆
9½ oz./28.0 cl./280 ml.
H7½ T4½ B3 D4½
16 pc./9# • 1.84 cu.ft.
SCC 08004743003948
TRAEX TR-18JJJ □

Flute
No. C145ZX ◆
6¾ oz./20.0 cl./200 ml.
H9½ T2½ B2¾ D2¾
2 doz./11# • 1.41 cu.ft.
SCC 0800474300039
TRAEX TR-7CCCC □



accademia del vino



Bordeaux
No. C243ZX ◆
16¼ oz./48.0 cl./480 ml.
H7½ T2¾ B3 D3½
2 doz./13# • 1.73 cu.ft.
SCC 08004743012827
TRAEX TR-6BBB □

Bordeaux Grand Cru
No. C234ZX ◆
25¾ oz./76.0 cl./760 ml.
H9 T3¼ B3½ D4
1 doz./11# • 1.54 cu.ft.
SCC 08004743012353
TRAEX TR-8DDDD □

Chardonnay
No. C232ZX ◆
11¼ oz./35.0 cl./350 ml.
H8¾ T2¾ B3 D3¼
2 doz./14# • 1.86 cu.ft.
SCC 08004743012308
TRAEX TR-6BBB □

Champagne
No. C228ZX ◆
6¼ oz./18.5 cl./185 ml.
H9¼ T2½ B2¾ D2¾
2 doz./14# • 1.39 cu.ft.
SCC 08004743012261
TRAEX TR-7CCCC □

decanter

*Capacity measured at shoulder

*Capacité mesurée à l'épaule

*Capacidad medido al hombro



10¼ oz./300 ml. →

10¼ oz./300 ml. →

8½ oz./250 ml. →

8½ oz./250 ml. →

***Quartino**
No. PM714ZX ◆
10¼ oz./30.0 cl./300 ml.
H6¼ T1½ B3¼ D3¼
1 doz./7# • .60 cu.ft.
SCC 08004743017433
TRAEX TR-6BB □

***Quartino**
No. PM696ZX ◆
10¼ oz./30.0 cl./300 ml.
H7 T2¾ B2 D2½
1 doz./7# • .39 cu.ft.
SCC 08004743017051
TRAEX TR-7CCC □

D.O.C.

van gogh



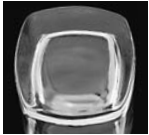
Wine
No. C66 ◆
 7¼ oz./21.5 cl./215 ml.
 H6½ T1½ B2½ D2½
 2 doz./8# = .86 cu.ft.
SCC 08004743000114
TRAEX TR-13MMMM □



Pilsner
No. C269ZX ◆
 15½ oz./46.0 cl./460 ml.
 H8½ T2½ B2¾ D2½
 2 doz./18# = 1.49 cu.ft.
SCC 08004743014876
TRAEX TR-68BBB □



strauss



Liqueur
No. PM232ZX ◆
 2 oz./6.0 cl./60 ml.
 H2½ T1¾ B1½ D1¾
 4 doz./13# = .35 cu.ft.
SCC 08004743002088
TRAEX TR-9 □



Rocks
No. PM228ZX ◆
 8 oz./24.0 cl./240 ml.
 H3¼ T2¾ B2½ D2¾
 4 doz./32# = .99 cu.ft.
SCC 08004743002040
TRAEX TR-7C □



Rocks
No. PM227ZX ◆
 9¾ oz./28.5 cl./285 ml.
 H3½ T2¾ B2¾ D2¾
 4 doz./37# = 1.20 cu.ft.
SCC 08004743002026
TRAEX TR-6B □



Double Old Fashioned
No. PM300ZX ◆
 11¾ oz./35.0 cl./350 ml.
 H4 T3½ B2½ D3½
 2 doz./23# = .84 cu.ft.
SCC 08004743009933
TRAEX TR-6B □



Hi-Ball
No. PM229ZX ◆
 9 oz./26.5 cl./265 ml.
 H5½ T2½ B2 D2½
 4 doz./33# = 1.09 cu.ft.
SCC 08004743002064
TRAEX TR-9EE □



Beverage
No. PM233ZX ◆
 13¼ oz./39.0 cl./390 ml.
 H6 T2½ B2½ D2½
 2 doz./21# = .74 cu.ft.
SCC 08004743002101
TRAEX TR-7CC □





Reserve Stemware—the most elegant stemware Libbey has ever produced! Contemporary bowl shapes enhance the bouquet and flavor of the finest wine. Reserve is the perfect addition to your wine by the glass or wine by the bottle service.



Wine
No. 7530 ▲ ●
 8½ oz./25.1 cl./251 ml.
 H7½ T2½ B2½ D3¾
 1 doz./5# • .51 cu.ft.
SCC 425430
TRAEX TR-7CCC □



Wine
No. 7531 ▲ ●
 10½ oz./30.5 cl./30.5 ml.
 H7½ T2¼ B2¾ D3
 1 doz./5# • .62 cu.ft.
SCC 424426
TRAEX TR-12HHH □



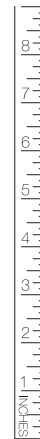
Wine
No. 7532 ▲ ●
 12½ oz./37.0 cl./370 ml.
 H8 T2½ B2½ D3½
 1 doz./6# • .67 cu.ft.
SCC 425348
TRAEX TR-6BBBB □



Wine
No. 7533 ▲ ●
 16 oz./47.4 cl./474 ml.
 H8½ T2½ B3 D3½
 1 doz./7# • .89 cu.ft.
SCC 425362
TRAEX TR-6DDDD □



Wine
No. 7534 ▲ ●
 19¾ oz./59.2 cl./592 ml.
 H9 T2¼ B3½ D3½
 1 doz./8# • 1.01 cu.ft.
SCC 424334
TRAEX TR-8DDDD □



Approximate Pour Lines
 ← 9 oz./ 266 ml.
 ← 6 oz./ 177 ml.

Wine w/Vino deco
No. 7533-1358M ▲ ●
 16 oz./47.4 cl./474 ml.
 H8½ T2½ B3 D3½
 1 doz./7# • .89 cu.ft.
SCC 428264
TRAEX TR-6DDDD □



The right glass for the restaurateur.

EXPERIENCE PREMIUM WINE SERVICE TO ITS FULLEST.

Tips for enjoying wine to its fullest –

Wine is savored with all three senses – the eyes, the nose, and the palate.

- The eyes take in clarity, color, and consistency.
- The nose appreciates the intensity or delicacy of the bouquet.
- The palate interprets the harmony of taste, texture, and bouquet so that all of the components of a wine's character can be savored.

Important serving reminders –

- When serving wine, always hold the glass by its stem. Touching the bowl can affect the look and taste of fine wines.
- For perfect tasting, the glass should be one-third full.
- For sparkling wines or champagne, the glass should be two-thirds full.

Recommended wine-serving temperatures:

- Sparkling wines: 44°-48°F
- Mature and complex dry white wines: 44°-50°F
- Rosé and nouveau wines: 50°-53°F
- Young red wines with low acidity: 48°-50°F
- Structured red wines: 59°-62°F
- Aged and dry red wines: 61°-64°F
- For fine aged wines it is possible to go above 64°F

Important reminder –

Always wash stemware well with soap and water and rinse thoroughly. Any residue on the glass can detract from the taste and experience of wine or spirits.

Finally – the right combination of beauty, durability, and value for your premium wine service.





aficionado™



Goblet
No. 6450SR ✖
 18 oz./53.0 cl./530 ml.
 H6 T2½ B3½ D3½
 1 doz./6# • .65 cu.ft.
SCC 376374
TRAEX TR-6BB □



Balloon
No. 6452SR ✖
 13½ oz./40.0 cl./400 ml.
 H7½ T2½ B3½ D3¾
 1 doz./6# • .88 cu.ft.
SCC 376350
TRAEX TR-11GGG □



Balloon
No. 6451SR ✖
 19 oz./56.0 cl./560 ml.
 H8 T3 B3½ D3¾
 1 doz./6# • 1.08 cu.ft.
SCC 376367
TRAEX TR-11GGGG □



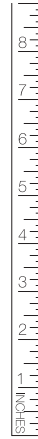
new **Wine**
No. 6457SR ✖
 12¾ oz./37.5 cl./375 ml.
 H8½ T2½ B2½ D3¾
 1 doz./6# • .72 cu.ft.
SCC 399588
TRAEX TR-6BBBB □



new **Wine**
No. 6458SR ✖
 17½ oz./51.5 cl./515 ml.
 H8½ T2¾ B3½ D3¾
 1 doz./7# • .90 cu.ft.
SCC 399595
TRAEX TR-11GGGG □



new **Wine**
No. 6459SR ✖
 20¼ oz./60.0 cl./600 ml.
 H8½ T3 B3½ D3¾
 1 doz./7# • 1.01 cu.ft.
SCC 399601
TRAEX TR-11GGGG □



Wine
No. 6455SR ✖
 8½ oz./25.0 cl./250 ml.
 H8 T2 B2¾ D2¾
 1 doz./4# • .55 cu.ft.
SCC 376329
TRAEX TR-7CCCC □



Wine
No. 6454SR ✖
 11¼ oz./35.0 cl./350 ml.
 H8½ T2¼ B3 D3½
 1 doz./5# • .71 cu.ft.
SCC 376336
TRAEX TR-6BBBB □



Wine
No. 6453SR ✖
 18 oz./53.0 cl./530 ml.
 H9¼ T2½ B3½ D3½
 1 doz./6# • .95 cu.ft.
SCC 376343
TRAEX TR-6BBBB □



Flute
No. 6456SR ✖
 7 oz./20.5 cl./205 ml.
 H9 T1¼ B2¾ D2¾
 1 doz./4# • .58 cu.ft.
SCC 376312
TRAEX TR-7CCCC □

✖ Sheer Rim/D.T.E. □ Recommended Traex Glass Rack
 See pages 114-116 for details.



new Wine
No. 7556SR ✕
12½ oz./37.0 cl./370 ml.
H8 T2½ B2½ D3½
1 doz./6# • .74 cu.ft.
SCC 4253559
TRAEX TR-6B8BBB □



new Wine
No. 7557SR ✕
16 oz./47.4 cl./474 ml.
H8½ T2½ B3 D3½
1 doz./7# • .89 cu.ft.
SCC 425379
TRAEX TR-8DDDD □



new Wine
No. 7558SR ✕
19¾ oz./59.2 cl./592 ml.
H9 T2¾ B3¼ D3¾
1 doz./8# • 1.01 cu.ft.
SCC 424471
TRAEX TR-8DDDD □



new Wine
No. 7519SR ✕
12 oz./35.5 cl./355 ml.
H8½ T2¾ B2¾ D3½
1 doz./6# • .68 cu.ft.
SCC 400239
TRAEX TR-6B8BBB □



new Wine
No. 7520SR ✕
18 oz./53.2 cl./532 ml.
H8½ T2¾ B3¼ D3½
1 doz./8# • .93 cu.ft.
SCC 400246
TRAEX TR-6B8BBB □



new Wine
No. 7521SR ✕
22 oz./65.1 cl./651 ml.
H9½ T2¾ B3¼ D3¾
1 doz./8# • 1.09 cu.ft.
SCC 400253
TRAEX TR-11GGGGG □



new Balloon
No. 7522SR ✕
18 oz./53.2 cl./532 ml.
H8 T2½ B3¼ D3¾
1 doz./8# • 1.03 cu.ft.
SCC 406248
TRAEX TR-11GGGG □



Tall Wine
No. 7510SR ✕
16 oz./47.3 cl./473 ml.
H9 T2¾ B3¼ D3½
1 doz./7# • .92 cu.ft.
SCC 365330
TRAEX TR-6B8BBB □



Grand Wine
No. 7555SR ✕
18¾ oz./55.5 cl./555 ml.
H9½ T2¾ B3¾ D3¾
1 doz./8# • 1.07 cu.ft.
SCC 309297
TRAEX TR-13GGGGGG □



Goblet
No. 8513SR ✕
16 oz./47.3 cl./473 ml.
H6¾ T2¾ B3¼ D3½
2 doz./13# • 1.32 cu.ft.
SCC 321367
TRAEX TR-6BB □



Tall Wine
No. 7502SR ✕
12 oz./35.5 cl./355 ml.
H8½ T3 B3¼ D3¾
1 doz./6# • .77 cu.ft.
SCC 365347
TRAEX TR-13B8BBB □



Grand Wine Taster
No. 7551SR ✕
16 oz./47.3 cl./473 ml.
H9 T2¾ B3¾ D3¾
1 doz./8# • 1.04 cu.ft.
SCC 309273
TRAEX TR-11GGGG □





**stemware,
barware**

BOLD NEW DIRECTIONS

new endura



Wine
No. 201505 ●
 7¾ oz./23.0 cl./230 ml.
 H7¼ T2¼ B3 D2½
 1 doz./5# • .46 cu.ft.
SCC 8710964201505
TRAEX TR-68BB □



Wine
No. 201406 ●
 9¾ oz./29.0 cl./290 ml.
 H7½ T2½ B3 D3
 1 doz./5# • .49 cu.ft.
SCC 8710964201406
TRAEX TR-68BB □



Wine
No. 201307 ●
 11¾ oz./35.0 cl./350 ml.
 H7½ T2½ B3½ D3¼
 1 doz./6# • .57 cu.ft.
SCC 8710964201307
TRAEX TR-68BB □



Wine
No. 201208 ●
 15¼ oz./45.0 cl./450 ml.
 H8¼ T2¾ B3½ D3½
 1 doz./7# • .71 cu.ft.
SCC 8710964201208
TRAEX TR-68BBB □



Wine
No. 201215 ●
 18½ oz./54.5 cl./545 ml.
 H8½ T2½ B3½ D3¾
 1 doz./7# • .82 cu.ft.
SCC 8710964201215
TRAEX TR-11GGGG □



Champagne
No. 201703 ●
 7 oz./20.5 cl./205 ml.
 H9 T2 B2¾ D2¼
 1 doz./5# • .49 cu.ft.
SCC 8710964201703
TRAEX TR-7CCCC □

allure



Wine
No. 9103RL ●
 11 oz./32.0 cl./320 ml.
 H7½ T2¼ B2½ D3
 1 doz./5# • .63 cu.ft.
SCC 326942
TRAEX TR-12HHH □



Wine
No. 9104RL ●
 13¾ oz./41.0 cl./410 ml.
 H8½ T2¾ B2½ D3½
 1 doz./5# • .75 cu.ft.
SCC 326935
TRAEX TR-68BBB □



Wine, Water
No. 9105RL ●
 18 oz./53.0 cl./530 ml.
 H8½ T2½ B3½ D3½
 1 doz./6# • .91 cu.ft.
SCC 326928
TRAEX TR-68BBB □



Wine
No. 9113RL ●
 19 oz./56.2 cl./562 ml.
 H10 T2½ B3½ D3½
 1 doz./6# • 1.03 cu.ft.
SCC 326874
TRAEX TR-68BBB □



plaza



Wine, Water
No. 9305RL ●
 14½ oz./43.0 cl./430 ml.
 H8¾ T2¾ B3 D3¾
 1 doz./6# • .84 cu.ft.
SCC 327079
TRAEX TR-68BBB □

bouquet



Wine
No. 9203RL ●
 9¾ oz./29.0 cl./290 ml.
 H7½ T2¼ B2½ D2½
 1 doz./4# • .55 cu.ft.
SCC 326997
TRAEX TR-7CCC □



Wine, Water
No. 9205RL ●
 15¼ oz./45.0 cl./450 ml.
 H8 T2½ B2½ D3¾
 1 doz./5# • .76 cu.ft.
SCC 326973
TRAEX TR-68BB □

XXL



Wine
No. 9401RL ●
 24¼ oz./72.0 cl./720 ml.
 H8½ T2½ B3½ D4¼
 1 doz./6# • 1.32 cu.ft.
SCC 327161
TRAEX TR-8DDDD □



Wine
No. 9403RL ●
 20¾ oz./61.0 cl./610 ml.
 H8½ T2¾ B3½ D3¾
 1 doz./6# • 1.08 cu.ft.
SCC 327185
TRAEX TR-11GGGG □



● Safedge Rim Guarantee □ Recommended Traex Glass Rack
 See pages 114-116 for details.



The Right Glass for the Restaurateur™



Ballon
No. 7503 ▲ ●
 13½ oz./39.9 cl./399 ml.
 H7⅞ T3¼ B3¼ D3⅝
 1 doz./6# • .86 cu.ft.
SCC 071484
TRAEX TR-11GGG □



Ballon
No. 7509 ▲ ●
 16 oz./47.3 cl./473 ml.
 H7⅞ T3⅝ B3¼ D3⅞
 1 doz./8# • 1.00 cu.ft.
SCC 084361
TRAEX TR-11GGG □



Ballon
No. 7505 ▲ ●
 18¼ oz./54.0 cl./540 ml.
 H8¼ T3⅝ B3¼ D4
 1 doz./8# • 1.21 cu.ft.
SCC 072689
TRAEX TR-8DDDD □



new **Ballon**
No. 7522 ▲ ●
 18 oz./53.2 cl./532 ml.
 H8 T2⅝ B3¼ D3⅞
 1 doz./8# • 1.03 cu.ft.
SCC 410894
TRAEX TR-11GGGG □

*Vina's attractively
 contoured shapes
 incorporate style and
 versatility for an
 upscale look at an
 affordable price*



new **Wine**
No. 7519 ▲ ●
 12 oz./35.5 cl./355 ml.
 H8⅞ T2⅝ B2¾ D3⅞
 1 doz./6# • .68 cu.ft.
SCC 410870
TRAEX TR-12HHHH □



new **Wine**
No. 7520 ▲ ●
 18 oz./53.2 cl./532 ml.
 H8⅞ T2¾ B3¼ D3½
 1 doz./8# • .93 cu.ft.
SCC 410887
TRAEX TR-11GGGG □



Tall Wine
No. 7502 ▲ ●
 12 oz./35.5 cl./355 ml.
 H8⅞ T3 B3¼ D3⅝
 1 doz./6# • .77 cu.ft.
SCC 069191
TRAEX TR-13BBBB □



Tall Wine
No. 7517 ▲ ●
 10¼ oz./30.3 cl./303 ml.
 H8¼ T2¼ B3 D3
 1 doz./6# • .66 cu.ft.
SCC 367198
TRAEX TR-6BBBB □



Tall Wine
No. 7510 ▲ ●
 16 oz./47.3 cl./473 ml.
 H9 T2⅝ B3¼ D3½
 1 doz./7# • .92 cu.ft.
SCC 084378
TRAEX TR-6BBBB □



Tall Wine
No. 7504 ▲ ●
 18½ oz./54.7 cl./547 ml.
 H9¼ T2⅝ B3¼ D3⅝
 1 doz./8# • 1.01 cu.ft.
SCC 071217
TRAEX TR-11GGGG □



Flute
No. 7500 ▲ ●
 8 oz./23.7 cl./237 ml.
 H9¼ T2 B3¼ D3¼
 1 doz./6# • .81 cu.ft.
SCC 070319
TRAEX TR-6BBBB □



Trumpet Flute
No. 7552 ▲ ●
 6½ oz./19.2 cl./192 ml.
 H9¼ T2¾ B3¼ D3¼
 1 doz./7# • .87 cu.ft.
SCC 329530
TRAEX TR-6BBBB □

vina™ (continued) ▲ FINEDGE®



Diamond Balloon
No. 7515 ▲ ●
18¼ oz./54.0 cl./540 ml.
H8½ T2¼ B3¼ D4
1 doz./8# • 1.13 cu.ft.
SCC 362469
TRAEX TR-8DDDD □



Diamond Tall Wine
No. 7516 ▲ ●
12½ oz./37.0 cl./370 ml.
H8½ T2¼ B3¼ D3¼
1 doz./7# • .81 cu.ft.
SCC 362476
TRAEX TR-6BBBB □



Wine Taster
No. 8552 ▲ ●
12¾ oz./37.7 cl./377 ml.
H7½ T2¾ B3¼ D3¼
2 doz./11# • 1.44 cu.ft.
SCC 074119
TRAEX TR-6BBB □



Wine Taster
No. 7508 ▲ ●
12¾ oz./37.7 cl./377 ml.
H8½ T2½ B3¼ D3¾
1 doz./6# • .79 cu.ft.
SCC 084354
TRAEX TR-6BBBB □



Grand Wine Taster
No. 7551 ▲ ●
16 oz./47.3 cl./473 ml.
H9 T2½ B3¾ D3¾
1 doz./8# • 1.04 cu.ft.
SCC 367235
TRAEX TR-11GGGG □



Goblet
No. 7513 ▲ ●
16 oz./47.3 cl./473 ml.
H6¾ T2½ B3¼ D3½
1 doz./7# • .67 cu.ft.
SCC 321237
TRAEX TR-6BB □



Martini
No. 7512 ▲ ●
8 oz./23.7 cl./237 ml.
H6¾ T4¾ B3¼ D4¾
1 doz./6# • 1.42 cu.ft.
SCC 308269
TRAEX TR-10FFF □



Martini
No. 7518 ▲ ●
10 oz./29.6 cl./296 ml.
H7¼ T4¾ B3¼ D4¾
1 doz./7# • 1.38 cu.ft.
SCC 376619
TRAEX TR-18JJJ □

vina™
decanter



Vina Decanter
No. 96958S1A Θ
60 oz./1.7 L.
H10¼ T3½ B5¼ D7¾
2 pcs./7# • 1.01 cu.ft.
SCC 293432



bristol valley



Chalice Wine
No. 8565SR ✖
 8½ oz./25.1 cl./251 ml.
 H6⅞ T2¾ B2¾ D3
 2 doz./11# • 1.05 cu.ft.
SCC 496143
TRAEX TR-12HHH □

Chalice Wine
No. 8572SR ✖
 12½ oz./37.0 cl./370 ml.
 H7½ T3½ B3¼ D3¾
 2 doz./15# • 1.52 cu.ft.
SCC 493227
TRAEX TR-6BBB □

Red Wine
No. 8541SR ✖
 8½ oz./25.1 cl./251 ml.
 H6⅞ T3 B2¾ D3¼
 2 doz./10# • 1.08 cu.ft.
SCC 457243
TRAEX TR-6BB □

Round Wine
No. 8515SR ✖
 13½ oz./39.9 cl./399 ml.
 H6⅞ T3¼ B3¼ D3¾
 2 doz./13# • 1.56 cu.ft.
SCC 449866
TRAEX TR-11GGG □



White Wine
No. 8564SR ✖
 8½ oz./25.1 cl./251 ml.
 H6¾ T2⅝ B2¾ D2⅞
 2 doz./11# • .97 cu.ft.
SCC 457236
TRAEX TR-7CCC □

White Wine
No. 8573SR ✖
 13 oz./38.5 cl./385 ml.
 H7½ T2⅝ B3¼ D3¾
 2 doz./13# • 1.48 cu.ft.
SCC 457229
TRAEX TR-6BBB □

Sherry
No. 8588SR ✖
 3¾ oz./11.1 cl./111 ml.
 H5⅞ T1⅝ B2¼ D2¼
 2 doz./7# • .59 cu.ft.
SCC 510702
TRAEX TR-9EE □

Flute
No. 8595SR ✖
 6 oz./17.7 cl./177 ml.
 H7¾ T1⅞ B2¾ D2¾
 2 doz./10# • 1.08 cu.ft.
SCC 457267
TRAEX TR-7CCC □

Bristol Valley utilizes Libbey's Sheer Rim/D.T.E.™. With a beadless edge, Sheer Rim/D.T.E. offers elegance and durability for those restaurateurs who wish to upgrade their glassware.



Goblet
No. 8556SR ✖
 12 oz./35.5 cl./355 ml.
 H5½ T3 B2⅞ D3¾
 2 doz./13# • 1.01 cu.ft.
SCC 457250
TRAEX TR-6BB □

Iced Tea
No. 8513SR ✖
 16 oz./47.3 cl./473 ml.
 H6⅞ T2⅞ B3¼ D3½
 2 doz./13# • 1.32 cu.ft.
SCC 321367
TRAEX TR-6BBB □

Cocktail
No. 8555SR ✖
 7½ oz./22.2 cl./222 ml.
 H6¼ T4¼ B3¼ D4¼
 2 doz./14# • 1.74 cu.ft.
SCC 496013
TRAEX TR-8DD □

napa country



Tall Wine
No. 8766 ●
6½ oz./19.2 cl./192 ml.
H6½ T2¼ B2½ D2½
3 doz./13# • 1.39 cu.ft.
SCC 090621
TRAEX TR-7CCC □



White Wine
No. 8764 ●
7¾ oz./22.9 cl./229 ml.
H6¾ T2¾ B2½ D2¾
3 doz./14# • 1.49 cu.ft.
SCC 090563
TRAEX TR-7CCC □



Goblet
No. 8756 ●
10¼ oz./30.3 cl./303 ml.
H7½ T2¾ B2¾ D3
3 doz./16# • 1.81 cu.ft.
SCC 090655
TRAEX TR-12HHH □



White Wine
No. 8768 ●
16 oz./47.3 cl./473 ml.
H8½ T3 B3¼ D3½
1 doz./8# • .92 cu.ft.
SCC 400567
TRAEX TR-6BBBB □



Red Wine
No. 8771 ●
8½ oz./25.1 cl./251 ml.
H6½ T2¾ B2¾ D3¼
3 doz./15# • 1.74 cu.ft.
SCC 090501
TRAEX TR-12HH □



Red Wine
No. 8772 ●
18 oz./53.2 cl./532 ml.
H7¾ T3¾ B3¼ D4½
1 doz./8# • 1.12 cu.ft.
SCC 400550
TRAEX TR-8DDDD □



Iced Tea
No. 8716 ●
16¼ oz./48.1 cl./481 ml.
H7 T3½ B2¾ D3½
3 doz./22# • 2.18 cu.ft.
SCC 520244
TRAEX TR-6BBB □



Flute
No. 8795 ●
5¾ oz./17.0 cl./170 ml.
H7½ T1½ B2½ D2½
1 doz./5# • .54 cu.ft.
SCC 574698
TRAEX TR-13MMMM □



domaine Design Patented



Wine
No. 8941 ●
8½ oz./25.1 cl./251 ml.
H7 T3 B2½ D3¼
1 doz./5# • .58 cu.ft.
SCC 615176
TRAEX TR-12HHH □



Wine
No. 8957 ●
13 oz./38.5 cl./385 ml.
H8½ T3¾ B3 D3½
1 doz./6# • .83 cu.ft.
SCC 582126
TRAEX TR-6BBBB □



Flute
No. 8995 ●
6 oz./17.7 cl./177 ml.
H8½ T2 B2¾ D2¾
1 doz./6# • .60 cu.ft.
SCC 582119
TRAEX TR-7CCC □



Banquet Goblet
No. 8956 ●
13 oz./38.5 cl./385 ml.
H5½ T3¾ B2½ D3½
1 doz./6# • .62 cu.ft.
SCC 615190
TRAEX TR-6BB □



Goblet
No. 8912 ●
17¼ oz./51.0 cl./510 ml.
H7¾ T3¼ B3 D3¾
1 doz./7# • .77 cu.ft.
SCC 582133
TRAEX TR-6BBB □



Martini
No. 8978 ●
8 oz./23.7 cl./237 ml.
H7 T4½ B3 D4½
1 doz./7# • 1.23 cu.ft.
SCC 027993
TRAEX TR-8JJJ □



Brandy
No. 8402 ●
6 oz./17.7 cl./177 ml.
H3¾ T2 B2¾ D3
1 doz./4# • .32 cu.ft.
SCC 574674
TRAEX TR-12H □



Brandy
No. 8405 ●
12 oz./35.5 cl./355 ml.
H4¾ T2½ B2¾ D3¾
3 doz./15# • 1.54 cu.ft.
SCC 420834
TRAEX TR-6B □



Brandy
No. 8409 ●
22½ oz./66.5 cl./665 ml.
H5½ T3 B3 D4¾
1 doz./8# • .95 cu.ft.
SCC 573905
TRAEX TR-8DD □



Round Wine
No. 8469 ●
6½ oz./19.2 cl./192 ml.
H5¾ T2½ B2½ D2½
3 doz./12# • 1.26 cu.ft.
SCC 262236
TRAEX TR-7CC □



Burgundy Wine
No. 8471 ●
8½ oz./25.1 cl./251 ml.
H5¾ T2¾ B2¾ D3¼
3 doz./16# • 1.76 cu.ft.
SCC 598168
TRAEX TR-6BB □



Red Wine
No. 8414 ●
12 oz./35.5 cl./355 ml.
H5¾ T3 B2¾ D3¾
3 doz./18# • 2.39 cu.ft.
SCC 596881
TRAEX TR-11GG □



All Purpose Wine
No. 8470 ●
7¾ oz./22.9 cl./229 ml.
H5¾ T2¼ B2½ D2¾
3 doz./13# • 1.12 cu.ft.
SCC 598151
TRAEX TR-7CC □



Tall Wine
No. 8466 ●
6½ oz./19.2 cl./192 ml.
H6½ T2½ B2½ D2½
3 doz./12# • 1.13 cu.ft.
SCC 258918
TRAEX TR-13MMMM □



Wine/Beer
No. 8464 ●
8 oz./23.7 cl./237 ml.
H6¾ T2¾ B2½ D2½
2 doz./10# • .96 cu.ft.
SCC 370143
TRAEX TR-7CCC □



Goblet
No. 8456 ●
10 oz./29.6 cl./296 ml.
H7 T2½ B2¾ D3
2 doz./11# • 1.04 cu.ft.
SCC 370136
TRAEX TR-12HHH □



White Wine
No. 8472 ●
11 oz./32.5 cl./325 ml.
H6¾ T2¾ B2¾ D3¼
2 doz./11# • 1.25 cu.ft.
SCC 370150
TRAEX TR-12HHH □



Cocktail
No. 8454 ●
4½ oz./13.3 cl./133 ml.
H5½ T3½ B2¾ D3½
3 doz./15# • 2.01 cu.ft.
SCC 093854
TRAEX TR-11GG □



Cocktail
No. 8455 ●
6 oz./17.7 cl./177 ml.
H5½ T4¼ B2¾ D4¼
3 doz./17# • 2.68 cu.ft.
SCC 093847
TRAEX TR-8DD □



Banquet Goblet
No. 8411 ●
11 oz./32.5 cl./325 ml.
H6 T2½ B2¾ D3
3 doz./17# • 1.48 cu.ft.
SCC 129164
TRAEX TR-6BB □



Flute
No. 8495 ●
6¼ oz./18.5 cl./185 ml.
H7¼ T1¾ B2½ D2½
1 doz./5# • .46 cu.ft.
SCC 574681
TRAEX TR-13MMMM □



Iced Tea
No. 8439 ●
16½ oz./48.8 cl./488 ml.
H7 T3½ B2¾ D3½
1 doz./8# • .74 cu.ft.
SCC 018410
TRAEX TR-6BBB □



Pilsner
No. 8425 ●
12 oz./35.5 cl./355 ml.
H8¼ T3 B3 D3
2 doz./15# • 1.40 cu.ft.
SCC 104468
TRAEX TR-6BBB □

citation gourmet™



Tall Dutch Cordial
No. 8491 ●
1½ oz./4.4 cl./44 ml.
H6¼ T1½ B2 D2
3 doz./10# • .81 cu.ft.
SCC 548255
TRAEX TR-9EE □



Coupette/Margarita
No. 8428 ●
7 oz./20.7 cl./207 ml.
H5½ T4½ B3 D4½
1 doz./7# • 1.12 cu.ft.
SCC 630189
TRAEX TR-18JJ □



Coupette/Margarita
No. 8429 ●
9 oz./26.6 cl./266 ml.
H6½ T4½ B3 D4½
1 doz./7# • 1.19 cu.ft.
SCC 562152
TRAEX TR-18JJ □



Coupette/Margarita
No. 8430 ●
14¾ oz./43.6 cl./436 ml.
H7 T4¾ B3¼ D4¾
1 doz./9# • 1.39 cu.ft.
SCC 378620
TRAEX TR-18JJJ □



Round Wine
No. 8415 ●
13¾ oz./40.7 cl./407 ml.
H6½ T3¼ B3 D4
1 doz./6# • 1.00 cu.ft.
SCC 596904
TRAEX TR-8DDD □



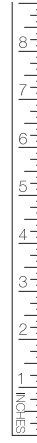
Tall Wine
No. 8412 ●
12 oz./35.5 cl./355 ml.
H7½ T2½ B3 D3¾
1 doz./7# • .82 cu.ft.
SCC 596874
TRAEX TR-6BBB □



Tulip Champagne
No. 8477 ●
6 oz./17.7 cl./177 ml.
H7¾ T2½ B2¾ D2¾
1 doz./5# • .61 cu.ft.
SCC 632022
TRAEX TR-13MMMM □



Tulip Champagne
No. 8476 ●
9 oz./26.6 cl./266 ml.
H8½ T2¼ B2¾ D2¾
1 doz./6# • .66 cu.ft.
SCC 573844
TRAEX TR-7CCCC □



perception



Copyright © 1999 Libbey Glass Inc.



Cordial
No. 3088 ■
4½ oz./12.2 cl./122 ml.
H5½ T2 B2¼ D2½
2 doz./7# = .60 cu.ft.
SCC 028648
TRAEX TR-9EE □



White Wine
No. 3058 ■
6½ oz./19.2 cl./192 ml.
H7 T2¼ B2¾ D2¾
2 doz./11# = .96 cu.ft.
SCC 047311
TRAEX TR-7CCC □



Wine
No. 3065 ■
8 oz./23.7 cl./237 ml.
H7¼ T2½ B2¾ D3
2 doz./13# = 1.10 cu.ft.
SCC 027986
TRAEX TR-12HHH □



Wine
No. 3057 ■
11 oz./32.5 cl./325 ml.
H7½ T2½ B2¾ D3½
2 doz./14# = 1.33 cu.ft.
SCC 019561
TRAEX TR-12HHH □



Tall Goblet
No. 3011 ■
14 oz./41.4 cl./414 ml.
H8¼ T2¾ B3 D3½
2 doz./18# = 1.63 cu.ft.
SCC 027924
TRAEX TR-6BBBB □



Tall Wine
No. 3060 ■
20 oz./59.2 cl./592 ml.
H8½ T3½ B3¼ D3½
1 doz./10# = 1.10 cu.ft.
SCC 077561
TRAEX TR-11GGGG □



Banquet Goblet
No. 3010 ■
14 oz./41.4 cl./414 ml.
H6½ T2¾ B3 D3½
2 doz./17# = 1.33 cu.ft.
SCC 055118
TRAEX TR-6BBB □



Flute
No. 3096 ■
5¼ oz./17.0 cl./170 ml.
H8½ T1½ B2¾ D2¾
1 doz./6# = .57 cu.ft.
SCC 252340
TRAEX TR-7CCC □



Red Wine
No. 3069 ■
6½ oz./19.2 cl./192 ml.
H6½ T2½ B2¾ D3
2 doz./11# = 1.04 cu.ft.
SCC 044020
TRAEX TR-13HHH □



Red Wine
No. 3064 ■
8 oz./23.7 cl./237 ml.
H7 T2½ B2¾ D3½
2 doz./12# = 1.17 cu.ft.
SCC 028273
TRAEX TR-12HHH □



Red Wine
No. 3056 ■
10 oz./29.6 cl./296 ml.
H7½ T2¾ B2¾ D3½
2 doz./13# = 1.38 cu.ft.
SCC 026309
TRAEX TR-6BBB □



Red Wine
No. 3014 ■
13½ oz./39.9 cl./399 ml.
H7¾ T2½ B3 D3½
2 doz./16# = 1.75 cu.ft.
SCC 028402
TRAEX TR-11GGG □



Balloon
No. 3061 ■
20 oz./59.2 cl./592 ml.
H8½ T3¼ B3¼ D4¼
1 doz./9# = 1.22 cu.ft.
SCC 077578
TRAEX TR-8DDDD □

perception (continued)



Rocks
No. 2391 ●
7 oz./20.7 cl./207 ml.
H3¾ T2¾ B2¾ D3
2 doz./13# • .57 cu.ft.
SCC 059017
TRAEX TR-7C □



Rocks
No. 2392 ●
9 oz./26.6 cl./266 ml.
H3¾ T2½ B2½ D3½
2 doz./17# • .73 cu.ft.
SCC 059024
TRAEX TR-12H □



Double Old Fashioned
No. 2394 ●
12 oz./35.5 cl./355 ml.
H4½ T3½ B2¾ D3½
2 doz./19# • .91 cu.ft.
SCC 059048
TRAEX TR-6B □



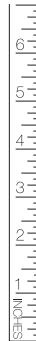
Beverage
No. 2393 ●
12 oz./35.5 cl./355 ml.
H5¾ T2¾ B2¼ D2½
2 doz./16# • .85 cu.ft.
SCC 059031
TRAEX TR-7CC □



Beverage
No. 2395 ●
14 oz./41.4 cl./414 ml.
H6½ T2½ B2¾ D3
2 doz./18# • .97 cu.ft.
SCC 059055
TRAEX TR-12HH □



Cooler
No. 2396 ●
16 oz./47.3 cl./473 ml.
H6½ T2½ B2¾ D3½
2 doz./18# • 1.05 cu.ft.
SCC 059062
TRAEX TR-12HH □



charisma



Banquet Goblet
No. 4112SR ✕
10½ oz./31.1 cl./311 ml.
H6 T3 B2¾ D3¼
2 doz./14# • 1.05 cu.ft.
SCC 878260
TRAEX TR-6BB □



Tall Iced Tea
No. 4116SR ✕
16¼ oz./48.1 cl./481 ml.
H7 T3¼ B3 D3½
2 doz./18# • 1.55 cu.ft.
SCC 451333
TRAEX TR-11GGG □



Tall Flute
No. 4196SR ✕
6 oz./17.7 cl./177 ml.
H8¾ T2 B2¾ D2¾
2 doz./12# • 1.16 cu.ft.
SCC 878390
TRAEX TR-7CCCC □



Footed All Purpose Goblet
No. 3312 ■
10½ oz./31.1 cl./311 ml.
H5¼ T2½ B2¾ D3½
3 doz./21# • 1.43 cu.ft.
SCC 054893
TRAEX TR-12HH □



Wine
No. 3364 ■
8½ oz./25.1 cl./251 ml.
H5½ T2½ B2¾ D3½
3 doz./20# • 1.57 cu.ft.
SCC 056552
TRAEX TR-12HH □



Beer
No. 3328 ■
12 oz./35.5 cl./355 ml.
H7½ T2½ B2¾ D3½
3 doz./23# • 1.79 cu.ft.
SCC 056682
TRAEX TR-12HHH □

estate





All Purpose
No. 3835 ▲ ■
 12 oz./35.5 cl./355 ml.
 H6 T2½ B2¼ D3¼
 1 doz./7# = .53 cu.ft.
SCC 425423
TRAEX TR-6BB □



All Purpose
No. 3836 ▲ ■
 16 oz./47.3 cl./473 ml.
 H6½ T2¾ B3 D3¾
 1 doz./7# = .66 cu.ft.
SCC 425416
TRAEX TR-6BBB □



Tall Iced Tea
No. 3750 ■
 16 oz./47.3 cl./473 ml.
 H8¾ T2½ B3 D3
 3 doz./24# = 2.18 cu.ft.
SCC 858934
TRAEX TR-6BBB □



Tall Flute
No. 3796 ■
 6 oz./17.7 cl./177 ml.
 H8¾ T2 B2¾ D2¾
 1 doz./6# = .59 cu.ft.
SCC 574650
TRAEX TR-7CCCC □



Wine
No. 3831 ▲ ■
 8 oz./23.7 cl./237 ml.
 H7½ T2½ B2½ D2¾
 1 doz./7# = .50 cu.ft.
SCC 419408
TRAEX TR-7CCC □



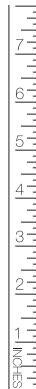
Wine
No. 3832 ▲ ■
 10 oz./29.6 cl./296 ml.
 H7¾ T2¼ B2¾ D3
 1 doz./7# = .60 cu.ft.
SCC 419415
TRAEX TR-12HHH □



Wine
No. 3833 ▲ ■
 12 oz./35.5 cl./355 ml.
 H7¾ T2½ B2¾ D3½
 1 doz./7# = .65 cu.ft.
SCC 419422
TRAEX TR-6BBB □



Wine
No. 3834 ▲ ■
 16 oz./47.3 cl./473 ml.
 H8 T2¾ B3 D3¾
 1 doz./8# = .81 cu.ft.
SCC 419439
TRAEX TR-6BBB □



teardrop™



Red Wine
No. 3969 ■
 6½ oz./19.2 cl./192 ml.
 H5¼ T2½ B2¾ D3
 3 doz./14# • 1.40 cu.ft.
SCC 457366
TRAEX TR-12HH □



Red Wine
No. 3964 ■
 8½ oz./25.1 cl./251 ml.
 H6¼ T2¾ B2¾ D3¼
 3 doz./18# • 1.69 cu.ft.
SCC 449149
TRAEX TR-12HH □



White Wine
No. 3966 ■
 6½ oz./19.2 cl./192 ml.
 H6¼ T2¾ B2¾ D2¾
 3 doz./15# • 1.27 cu.ft.
SCC 455645
TRAEX TR-7CC □



White Wine
No. 3965 ■
 8½ oz./25.1 cl./251 ml.
 H7¼ T2½ B2¾ D3
 2 doz./13# • 1.11 cu.ft.
SCC 370112
TRAEX TR-12HHH □



All Purpose Wine
No. 3957 ■
 10¾ oz./31.8 cl./318 ml.
 H7¼ T2¾ B2¾ D3¼
 3 doz./20# • 2.06 cu.ft.
SCC 499878
TRAEX TR-6BBB □



Wine Tumbler
No. 3908 ■
 10¼ oz./30.3 cl./303 ml.
 H4½ T2½ B2¾ D3¼
 2 doz./12# • .85 cu.ft.
SCC 388087
TRAEX TR-6B □



Wine Tumbler
No. 3934 ■
 8½ oz./25.1 cl./251 ml.
 H4¼ T2½ B2½ D2¾
 2 doz./12# • .71 cu.ft.
SCC 388094
TRAEX TR-7CC □



Goblet
No. 3914 ■
 10½ oz./31.1 cl./311 ml.
 H5½ T3 B2¾ D3¼
 3 doz./18# • 1.50 cu.ft.
SCC 497300
TRAEX TR-12HH □



Goblet
No. 3911 ■
 12 oz./35.5 cl./355 ml.
 H7¼ T2½ B2¾ D3¾
 3 doz./23# • 2.11 cu.ft.
SCC 449156
TRAEX TR-6BBB □



Sherry
No. 3988 ■
 3 oz./8.9 cl./89 ml.
 H5¾ T1½ B2¼ D2¼
 3 doz./10# • .76 cu.ft.
SCC 498765
TRAEX TR-9EE □



Hi-Ball
No. 3936 ■
 8½ oz./25.1 cl./251 ml.
 H5½ T2½ B2½ D2¾
 3 doz./18# • 1.25 cu.ft.
SCC 496563
TRAEX TR-7CC □



Beer
No. 3915 ■
 14¾ oz./43.6 cl./436 ml.
 H7 T2½ B2¾ D3¼
 3 doz./23# • 1.89 cu.ft.
SCC 563098
TRAEX TR-6BBB □



Flute
No. 3996 ■
 5¾ oz./17.0 cl./170 ml.
 H7¾ T2 B2¾ D2¾
 1 doz./6# • .53 cu.ft.
SCC 574667
TRAEX TR-7CC □



embassy®



Cordial
No. 3790 ■
1¼ oz./3.7 cl./37 ml.
H4½ T1¼ B1¼ D1¼
3 doz./16# • .39 cu.ft.
SCC 239801
TRAEX TR-9E □



Cordial
No. 3793 ■
1 oz./3.0 cl./30 ml.
H4¼ T1½ B1½ D1½
1 doz./12# • .14 cu.ft.
SCC 574629
TRAEX TR-9E □



Brandy
No. 3792 ■
2 oz./5.9 cl./59 ml.
H4¼ T1½ B1¼ D1¼
1 doz./12# • .14 cu.ft.
SCC 574612
TRAEX TR-9E □



Sherry
No. 3788 ■
3 oz./8.9 cl./89 ml.
H4½ T2½ B2½ D2½
1 doz./14# • .27 cu.ft.
SCC 574605
TRAEX TR-9EE □



Whiskey Sour
No. 3775 ■
4½ oz./13.3 cl./133 ml.
H5¼ T2 B2½ D2½
3 doz./13# • .90 cu.ft.
SCC 234110
TRAEX TR-9EE □



Cocktail
No. 3770 ■
4½ oz./13.3 cl./133 ml.
H5½ T2½ B2½ D2½
3 doz./13# • 1.17 cu.ft.
SCC 239825
TRAEX TR-7CC □



Champagne
No. 3787 ■
3½ oz./10.4 cl./104 ml.
H4½ T3¼ B2¾ D3¾
3 doz./14# • 1.27 cu.ft.
SCC 239863
TRAEX TR-6B □



Champagne
No. 3777 ■
4½ oz./13.3 cl./133 ml.
H4¼ T3¼ B2¾ D3¾
3 doz./14# • 1.31 cu.ft.
SCC 239849
TRAEX TR-6B □



Champagne
No. 3773 ■
5½ oz./16.3 cl./163 ml.
H4½ T3¼ B2¾ D3¾
3 doz./15# • 1.38 cu.ft.
SCC 239832
TRAEX TR-6B □



embassy royale®

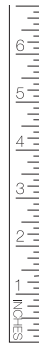


Poco Grande
No. 3715 ■
10½ oz./31.1 cl./311 ml.
H7 T2½ B2½ D3½
2 doz./14# • 1.13 cu.ft.
SCC 742301
TRAEX TR-12HHH □

embassy royale®



Poco Grande
No. 3717 ■
13¼ oz./39.2 cl./392 ml.
H7 T2½ B3 D3½
1 doz./7# • .69 cu.ft.
SCC 702558
TRAEX TR-6BBB □



Sorbet
No. 3801 ■
2¾ oz./8.1 cl./81 ml.
H2¾ T3½ B2½ D3½
2 doz./8# • .59 cu.ft.
SCC 387738
TRAEX TR-12H □



new **Dessert/Martini**
No. 3803 ■
8 oz./23.9 cl./239 ml.
H3¾ T4¾ B3 D4¾
1 doz./8# • .65 cu.ft.
SCC 418388
TRAEX TR-8D □



Mini-Martini
No. 3701 ■
3 oz./8.9 cl./89 ml.
H3¾ T3½ B2½ D3½
1 doz./4# • .37 cu.ft.
SCC 351548
TRAEX TR-12H □



Cocktail
No. 3771 ■
5 oz./14.8 cl./148 ml.
H5¼ T3¾ B2¾ D3¾
3 doz./16# • 1.96 cu.ft.
SCC 147991
TRAEX TR-11GG □



Cocktail
No. 3733 ■
7½ oz./22.2 cl./222 ml.
H6½ T4¼ B3 D4¼
1 doz./7# • .99 cu.ft.
SCC 317575
TRAEX TR-8DDD □



Martini
No. 3779 ■
9¼ oz./27.4 cl./274 ml.
H6½ T4¾ B3 D4¾
1 doz./8# • 1.13 cu.ft.
SCC 019578
TRAEX TR-8DDD □



Wine
No. 3769 ■
 6½ oz./19.2 cl./192 ml.
 H5¾ T2½ B2½ D2¾
 2 doz./11# • .79 cu.ft.
SCC 370105
TRAEX TR-7CC □



Wine
No. 3764 ■
 8½ oz./25.1 cl./251 ml.
 H5½ T2½ B2¾ D3½
 2 doz./10# • .98 cu.ft.
SCC 370082
TRAEX TR-12HH □



Wine
No. 3784 ■
 8¾ oz./25.9 cl./259 ml.
 H6¾ T2¾ B2¾ D3½
 2 doz./12# • 1.14 cu.ft.
SCC 377654
TRAEX TR-12HHH □



Wine
No. 3757 ■
 10½ oz./31.1 cl./311 ml.
 H6 T3½ B2¾ D3¾
 3 doz./21# • 1.80 cu.ft.
SCC 231508
TRAEX TR-6BB □



embassy royale®



Wine
No. 3766 ■
 6½ oz./19.2 cl./192 ml.
 H6¼ T2½ B2½ D2½
 3 doz./17# • 1.16 cu.ft.
SCC 231676
TRAEX TR-7CC □



Wine
No. 3765 ■
 8½ oz./25.1 cl./251 ml.
 H6¾ T2¾ B2¼ D2¾
 2 doz./11# • .87 cu.ft.
SCC 370099
TRAEX TR-7CC □



Wine
No. 3783 ■
 8¾ oz./25.9 cl./259 ml.
 H7 T2¼ B2¾ D2¾
 2 doz./11# • .96 cu.ft.
SCC 373915
TRAEX TR-7CCC □



Flute
No. 3794 ■
 4½ oz./13.3 cl./133 ml.
 H7¾ T1¾ B2¾ D2¾
 1 doz./5# • .42 cu.ft.
SCC 574636
TRAEX TR-13MMMM □



Flute
No. 3795 ■
 6 oz./17.7 cl./177 ml.
 H8½ T2 B2¾ D2¾
 1 doz./6# • .55 cu.ft.
SCC 574643
TRAEX TR-7CCCC □



Tall Flute
No. 3796 ■
 6 oz./17.7 cl./177 ml.
 H8¾ T2 B2¾ D2¾
 1 doz./6# • .59 cu.ft.
SCC 574650
TRAEX TR-7CCCC □

embassy royale®



Stacking Goblet
No. 3731HT ★ ■
 10¼ oz./30.3 cl./303 ml.
 H4½ T3¾ B2¾ D3¾
 2 doz./14# • .93 cu.ft.
SCC 389275
TRAEX TR-6B □



Banquet Goblet
No. 3712 ■
No. 3752HT ★ ■
 10½ oz./31.1 cl./311 ml.
 H5¼ T2½ B2¾ D3½
 2 doz./14# • .93 cu.ft.
No. 3712-SCC 369994
No. 3752HT-SCC 370068
TRAEX TR-6BB □



Banquet Goblet
No. 3721 ■
 10½ oz./31.1 cl./311 ml.
 H6 T3 B2¾ D3¼
 3 doz./22# • 1.57 cu.ft.
SCC 556755
TRAEX TR-12HH □



Goblet
No. 3756 ■
 10¼ oz./30.3 cl./303 ml.
 H5¾ T3 B2¾ D3
 2 doz./12# • .94 cu.ft.
SCC 370075
TRAEX TR-12HH □



Goblet
No. 3711 ■
 11½ oz./34.0 cl./340 ml.
 H6½ T2½ B2¾ D3¼
 2 doz./13# • 1.07 cu.ft.
SCC 369987
TRAEX TR-12HH □



Iced Tea
No. 3716 ■
 16¼ oz./48.1 cl./481 ml.
 H7 T3¼ B3 D3½
 3 doz./28# • 2.31 cu.ft.
SCC 516766
TRAEX TR-6BBB □



Tall Iced Tea
No. 3750 ■
 16 oz./47.3 cl./473 ml.
 H8¾ T2¾ B3 D3
 3 doz./24# • 2.18 cu.ft.
SCC 858934
TRAEX TR-6BBB □



(continued)



Beer
No. 3725 ■
 12 oz./35.5 cl./355 ml.
 H7 1/8 T2 1/2 B2 3/4 D2 3/4
 3 doz./22# = 1.42 cu.ft.
SCC 908660
TRAEX TR-7CCC □



Beer
No. 3727 ■
 10 oz./29.6 cl./296 ml.
 H6 3/4 T2 1/2 B2 3/4 D2 3/4
 2 doz./12# = .86 cu.ft.
SCC 358646
TRAEX TR-7CCC □



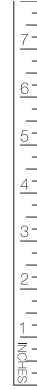
Beer
No. 3728 ■
 12 oz./35.5 cl./355 ml.
 H7 1/8 T2 1/2 B2 3/4 D2 7/8
 2 doz./13# = .99 cu.ft.
SCC 370006
TRAEX TR-7CCC □



Beer
No. 3730 ■
 14 oz./41.4 cl./414 ml.
 H7 7/8 T2 1/2 B2 3/4 D3
 2 doz./14# = 1.15 cu.ft.
SCC 370013
TRAEX TR-12HHH □



Pilsner
No. 3804 ■
 16 oz./47.4 cl./473 ml.
 H7 7/8 T2 3/4 B2 3/4 D3 1/8
 2 doz./15# = 1.28 cu.ft.
SCC 391230
TRAEX TR-12HHH □



Footed Rocks
No. 3746 ■
 5 1/2 oz./16.3 cl./163 ml.
 H4 1/8 T3 1/8 B2 3/4 D3 1/8
 2 doz./13# = .69 cu.ft.
SCC 370044
TRAEX TR-12H □



Footed Rocks
No. 3747 ■
 7 oz./20.7 cl./207 ml.
 H4 3/8 T3 1/4 B2 3/4 D3 1/4
 2 doz./13# = .81 cu.ft.
SCC 370051
TRAEX TR-12H □



Footed Hi-Ball
No. 3736 ■
 8 oz./23.7 cl./237 ml.
 H5 5/8 T2 3/4 B2 3/4 D2 3/4
 2 doz./14# = .75 cu.ft.
SCC 370020
TRAEX TR-7CC □



Footed Hi-Ball
No. 3737 ■
 10 oz./29.6 cl./296 ml.
 H6 T2 7/8 B2 3/4 D2 7/8
 2 doz./14# = .89 cu.ft.
SCC 370037
TRAEX TR-7CC □



Brandy
No. 3702 ■
 5 1/2 oz./16.3 cl./163 ml.
 H4 1/8 T2 B2 3/8 D2 7/8
 1 doz./4# = .33 cu.ft.
SCC 574582
TRAEX TR-7C □



Brandy
No. 3704 ■
 9 1/4 oz./27.4 cl./274 ml.
 H4 1/2 T2 1/4 B2 1/2 D3 3/8
 2 doz./10# = .93 cu.ft.
SCC 574810
TRAEX TR-6B □



Brandy
No. 3705 ■
 11 1/2 oz./34.0 cl./340 ml.
 H5 T2 1/4 B2 3/4 D3 5/8
 2 doz./11# = 1.13 cu.ft.
SCC 294596
TRAEX TR-6BB □



Brandy
No. 3708 ■
 17 1/2 oz./51.8 cl./518 ml.
 H5 1/2 T2 3/8 B2 3/4 D4
 2 doz./14# = 1.53 cu.ft.
SCC 573929
TRAEX TR-8DD □



Brandy
No. 3709 ■
 22 oz./65.1 cl./651 ml.
 H6 T2 3/4 B2 7/8 D4 3/8
 1 doz./8# = .97 cu.ft.
SCC 294602
TRAEX TR-8DD □

new embassy®
tumblers



LIBBEY®
★ HEAT TREATED



Rocks
No. 1514 ★ ●
7 oz./20.7 cl./207 ml.
H2½ T3 B1½ D3
3 doz./12# = .74 cu.ft.
SCC 410177
TRAEX TR-12 □



Rocks
No. 1513 ★ ●
9 oz./26.6 cl./266 ml.
H3½ T3¼ B2 D3¼
3 doz./16# = 1.0 cu.ft.
SCC 409751
TRAEX TR-6 □



Rocks
No. 1512 ★ ●
10½ oz./31.1 cl./311 ml.
H3½ T3¼ B2 D3¼
3 doz./16# = 1.08 cu.ft.
SCC 409133
TRAEX TR-6B □



Juice
No. 12259 ★ ●
6 oz./17.7 cl./177 ml.
H3¾ T2½ B1½ D2½
3 doz./15# = .67 cu.ft.
SCC 427311
TRAEX TR-13MMM □



Hi-Ball
No. 12261 ★ ●
8 oz./23.7 cl./237 ml.
H4½ T2½ B1½ D2½
3 doz./17# = .82 cu.ft.
SCC 426970
TRAEX TR-13MMM □



Hi-Ball
No. 12262 ★ ●
10½ oz./31.1 cl./311 ml.
H5½ T2½ B2 D2½
3 doz./23# = 1.11 cu.ft.
SCC 426215
TRAEX TR-13MMM □



Cooler
No. 12263 ★ ●
12½ oz./37.0 cl./370 ml.
H5½ T2½ B2 D2½
3 doz./24# = 1.26 cu.ft.
SCC 426208
TRAEX TR-13MMMM □



Cooler
No. 12264 ★ ●
16 oz./47.0 cl./470 ml.
H6 T3½ B2½ D3½
3 doz./28# = 1.57 cu.ft.
SCC 426192
TRAEX TR-6BB □



Cooler
No. 12265 ★ ●
18 oz./53.4 cl./534 ml.
H6½ T3½ B2½ D3½
3 doz./29# = 1.70 cu.ft.
SCC 426185
TRAEX TR-6BBB □





grande collection



Fiesta Grande®
No. 8423 ●
12 oz./35.5 cl./355 ml.
H6 T4½ B3½ D4½
1 doz./7# • 1.07 cu.ft.
SCC 669455
TRAEX TR-8DD □



Fiesta Grande®
No. 8422 ●
15¼ oz./46.6 cl./466 ml.
H6½ T4½ B3 D5
1 doz./9# • 1.38 cu.ft.
SCC 113750
TRAEX TR-10FF □



Fiesta Grande®
No. 8417 ●
16¾ oz./49.6 cl./496 ml.
H6¼ T4¾ B3 D5
1 doz./8# • 1.41 cu.ft.
SCC 515011
TRAEX TR-10FF □



Salud Grande
No. 8485 ●
8½ oz./25.1 cl./251 ml.
H6¾ T4½ B3 D4½
1 doz./8# • 1.18 cu.ft.
SCC 350374
TRAEX TR-18JJJ □



Salud Grande
No. 8480 ●
10 oz./29.6 cl./296 ml.
H6½ T4¾ B3 D4¾
1 doz./8# • 1.71 cu.ft.
SCC 669479
TRAEX TR-18JJJ □



Bolla Grande®
No. 8418 ●
17½ oz./51.8 cl./518 ml.
H6½ T3% B3¼ D4¾
1 doz./8# • 1.10 cu.ft.
SCC 515028
TRAEX TR-8DDD □



Magna Grande
No. 8427 ●
27¼ oz./80.6 cl./806 ml.
H7¾ T4½ B3 D5
1 doz./10# • 1.57 cu.ft.
SCC 515035
TRAEX TR-10FFF □



Viva Grande®
No. 8413 ●
13 oz./38.5 cl./385 ml.
H8½ T2½ B3 D3¾
1 doz./7# • .79 cu.ft.
SCC 516780
TRAEX TR-6BBBB □



Vino Grande™
No. 8416 ●
16 oz./47.3 cl./473 ml.
H8¼ T3 B3 D3¾
1 doz./8# • .91 cu.ft.
SCC 533404
TRAEX TR-11GGGG □



Vino Grande™
No. 8420 ●
19½ oz./57.7 cl./577 ml.
H8½ T3½ B3 D3¾
1 doz./8# • 1.06 cu.ft.
SCC 485680
TRAEX TR-11GGGG □

z-stems



Z-Stem Martini
No. 37719 ■
5 oz./14.8 cl./148 ml.
H5½ T3½ B2¼ D3¾
1 doz./5# • .71 cu.ft.
SCC 018007
TRAEX TR-11GG □



Z-Stem Martini
No. 37339 ■
7½ oz./22.2 cl./222 ml.
H6¾ T4¼ B3 D4¼
1 doz./7# • .99 cu.ft.
SCC 315243
TRAEX TR-8DD □



Z-Stem Martini
No. 37799 ■
9¼ oz./27.4 cl./274 ml.
H6½ T4¾ B3 D4¾
1 doz./7# • 1.13 cu.ft.
SCC 019585
TRAEX TR-8DDD □



Z-Stem Margarita
No. 30299 ■
12 oz./35.5 cl./355 ml.
H7 T4½ B2½ D4½
1 doz./8# • 1.12 cu.ft.
SCC 394033
TRAEX TR-8DDD □



Z-Stem Poco Grande
No. 37179 ■
13½ oz./39.9 cl./399 ml.
H7¾ T3 B2½ D3¾
1 doz./7# • .75 cu.ft.
SCC 019776
TRAEX TR-6BBB □



Z-Stem Flute
No. 37959 ■
6 oz./17.7 cl./177 ml.
H8½ T2 B2¼ D2¾
1 doz./6# • .55 cu.ft.
SCC 019769
TRAEX TR-7CCCC □

catalina®



Dessert
No. 3825 ■
10 oz./29.6 cl./296 ml.
H3¾ T4¼ B3 D4¼
3 doz./25# • 1.81 cu.ft.
SCC 857371
TRAEX TR-8D □



Rocks/Sherbet
No. 3824 ■
7 oz./20.7 cl./207 ml.
H4¼ T3¾ B3 D3¾
3 doz./24# • 1.38 cu.ft.
SCC 204205
TRAEX TR-6B □



Margarita
No. 3827 ■
12 oz./35.5 cl./355 ml.
H4¾ T4½ B3 D4½
3 doz./29# • 2.19 cu. ft.
SCC 566721
TRAEX TR-8DD □



Wine
No. 3820 ■
8½ oz./25.1 cl./251 ml.
H5¾ T3½ B2¾ D3½
3 doz./22# • 1.52 cu.ft.
SCC 182008
TRAEX TR-12HH □



Goblet
No. 3821 ■
10½ oz./31.1 cl./311 ml.
H6¼ T3¾ B3 D3¾
3 doz./27# • 1.82 cu.ft.
SCC 200740
TRAEX TR-6BB □



Cordial
No. 3826 ■
2 oz./5.9 cl./59 ml.
H4¾ T1¾ B2 D2
3 doz./9# • .54 cu.ft.
SCC 856664
TRAEX TR-9E □



Irish Coffee
No. 5293 ■
8½ oz./25.1 cl./251 ml.
H5¾ T3 B2¾ D3¾
2 doz./21# • 1.04 cu.ft.
SCC 878154
TRAEX TR-6BB □



Flute
No. 3822 ■
5½ oz./16.3 cl./163 ml.
H6½ T2½ B2½ D2¾
3 doz./19# • 1.22 cu.ft.
SCC 182015
TRAEX TR-7CCC □



Pilsner
No. 3828 ■
12 oz./35.5 cl./355 ml.
H9 T2¾ B3 D3
2 doz./22# • 1.43 cu.ft.
SCC 022400
TRAEX TR-6BBBB □



Tall Beer
No. 3823 ■
14½ oz./42.9 cl./429 ml.
H9¾ T2¾ B3¼ D3¼
2 doz./24# • 1.72 cu.ft.
SCC 852741
TRAEX TR-6BBBB □



chivalry®



Wine
No. 3264 ■
 8 oz./23.7 cl./237 ml.
 H6¼ T2½ B2½ D3
 3 doz./20# • 1.46 cu.ft.
SCC 717774
TRAEX TR-12HH □



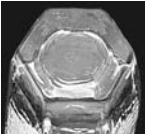
Banquet Goblet
No. 3211 ■
 10½ oz./31.1 cl./311 ml.
 H5½ T2½ B2¼ D3¼
 2 doz./14# • .96 cu.ft.
SCC 369970
TRAEX TR-12HH □



Goblet
No. 3212 ■
 12 oz./35.5 cl./355 ml.
 H6½ T3¼ B3 D3¾
 3 doz./30# • 2.16 cu.ft.
SCC 716128
TRAEX TR-13BBBB □



Beer
No. 3228 ■
 12 oz./35.5 cl./355 ml.
 H7 T2½ B2¼ D3¼
 3 doz./25# • 1.77 cu.ft.
SCC 771684
TRAEX TR-12HHH □



Rocks
No. 2484 ●
 8 oz./23.7 cl./237 ml.
 H3½ T3½ B2½ D3½
 3 doz./19# • .93 cu.ft.
SCC 744671
TRAEX TR-12A □



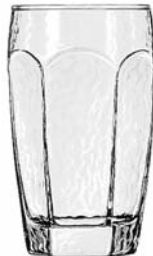
Rocks
No. 2485 ●
 10 oz./29.6 cl./296 ml.
 H3¾ T3¼ B2½ D3¾
 3 doz./24# • 1.12 cu.ft.
SCC 753819
TRAEX TR-6A □



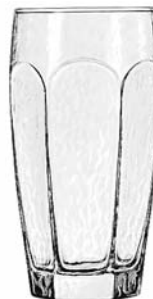
Juice
No. 2481 ●
 6 oz./17.7 cl./177 ml.
 H3¾ T2¾ B2½ D2½
 3 doz./15# • .74 cu.ft.
SCC 753796
TRAEX TR-7C □



Beverage
No. 2489 ●
 10 oz./29.6 cl./296 ml.
 H4¾ T2¾ B2½ D3
 3 doz./20# • 1.13 cu.ft.
SCC 744688
TRAEX TR-12HA □



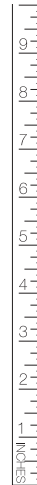
Beverage
No. 2488 ●
 12 oz./35.5 cl./355 ml.
 H5¼ T2½ B2¼ D3½
 3 doz./26# • 1.33 cu.ft.
SCC 753857
TRAEX TR-12HH □



Cooler
No. 2486 ●
 16 oz./47.3 cl./473 ml.
 H6½ T3 B2¾ D3¼
 3 doz./28# • 1.68 cu.ft.
SCC 753833
TRAEX TR-12HH □



Giant Beer
No. 2478 ●
 22¾ oz./67.3 cl./673 ml.
 H9½ T3¼ B3½ D3¾
 1 doz./16# • .96 cu.ft.
SCC 575978
TRAEX TR-6BBBB □





**specialty
glassware**

BOLD NEW DIRECTIONS



new mini-desserts



Whiskey
No. 48
2 oz./5.9 cl./59 ml.
H2½ T2 B1½ D2
6-1 doz. cartons/17#
.58 cu.ft.
SCC 133819
TRAEX TR-9



Prism Shot
No. 5277
2 oz./5.9 cl./59 ml.
H2½ T1½ B1½ D1½
6 doz./26# • .58 cu.ft.
SCC 048618
TRAEX TR-9



Bowl
No. 280
5¼ oz./15.5 cl./155 ml.
H2½ T2½ B2¼ D2½
3 doz./13# • .50 cu.ft.
SCC 368867
TRAEX TBD



Oyster Cocktail
No. 5160
2¼ oz./6.6 cl./66 ml.
H1½ T2½ B1¾ D2½
12 doz./26# • 1.26 cu.ft.
SCC 016563
TRAEX TR-7



Interlude Jar
No. 812
4¼ oz./12.6 cl./126 ml.
H2½ T2½ B2½ D2½
3 doz./7# • .5 cu.ft.
SCC 374448
TRAEX TBD



Votive
No. 763
3¼ oz./9.6 cl./96 ml.
H2½ T2 B2 D2
3 doz./7# • .33 cu.ft.
SCC 669998
TRAEX TR-9



Votive
No. 1965
4¾ oz./14.1 cl./141 ml.
H2½ T2½ B1¾ D2½
3 doz./7# • .47 cu.ft.
SCC 843210
TRAEX TR-13MA



new Espresso
No. 15733
3.7 oz./11 cl./110 ml.
H3 T2¼ B1¾ D2¾
1 doz./5# • .35 cu.ft.
SCC 6943949906986
TRAEX TR-7



Flare Shooter
No. 243
2½ oz./7.4 cl./74 ml.
H3¼ T2½ B1¾ D2½
2 doz./7# • .34 cu.ft.
SCC 330093
TRAEX TR-9E



Cordial
No. 1650
2½ oz./7.4 cl./74 ml.
H4½ T1½ B1¾ D1½
4 doz./12# • .42 cu.ft.
SCC 878147
TRAEX TR-9E



Catalina Cordial
No. 3826
2 oz./5.9 cl./59 ml.
H4½ T1½ B2 D2
3 doz./9# • .54 cu.ft.
SCC 856664
TRAEX TR-9E



Embassy Sorbet
No. 3801
2¾ oz./8.1 cl./81 ml.
H2¾ T3½ B2½ D3½
2 doz./8# • .59 cu.ft.
SCC 387738
TRAEX TR-12H



Embassy Mini-Martini
No. 3701
3 oz./8.9 cl./89 ml.
H3¾ T3½ B2½ D3½
1 doz./4# • .37 cu.ft.
SCC 351548
TRAEX TR-12H



Embassy Cocktail
No. 3770
4½ oz./13.3 cl./133 ml.
H5½ T2½ B2½ D2½
3 doz./13# • 1.17 cu.ft.
SCC 239825
TRAEX TR-7CC



Z-Stem Martini
No. 37719
5 oz./14.8 cl./148 ml.
H5½ T3½ B2¾ D3½
1 doz./5# • .71 cu.ft.
SCC 018007
TRAEX TR-11GG



Perception Cordial
No. 3088
4½ oz./12.2 cl./122 ml.
H5½ T2 B2¼ D2¾
2 doz./7# • .60 cu.ft.
SCC 028648
TRAEX TR-9EE

new desserts



Old Fashioned
No. 124 ●
5½ oz./16.3 cl./163 ml.
H2½ T2½ B2½ D2½
6 doz./32# = 1.32 cu.ft.
SCC 129263
TRAEX TR-7 □



new **Cube Votive**
No. 5474 ●
7½ oz./22.4 cl./224 ml.
H3½ T2½ B2½ D2½
1 doz./10# = .3 cu.ft.
SCC 064973
TRAEX TR-7 □



new **Dessert/Martini**
No. 3803 ●
8 oz./23.9 cl./239 ml.
H3½ T4¾ B3 D4¾
1 doz./8# = .65 cu.ft.
SCC 418388
TRAEX TR-8D □



Series V225 Cocktail
No. 11057822 ●
7½ oz./22.5 cl./225 ml.
H3½ T4½ B1½ D4½
1 doz./8# = .51 cu.ft.
SCC 08002713085284
TRAEX TR-8D □



Cosmopolitan
No. 400 ●
8¼ oz./24.4 cl./244 ml.
H3½ T4 B2¼ D4
1 doz./8# = .60 cu.ft.
SCC 364098
TRAEX TR-8D □



new **Splash Dessert**
No. 3419 ●
12 oz./35.5 cl./355 ml.
H4½ T4¾ B3 D3¾
1 doz./TBD = TBD cu.ft.
SCC 395924
TRAEX TR-8D □



new **Sundae**
No. 5336 ●
7 oz./20.7 cl./207 ml.
H3¾ T3¾ B3 D3¾
2 doz./17# = .90 cu.ft.
SCC 396136
TRAEX TR-11G □



Fantasy
No. 390 ●
8½ oz./25.2 cl./252 ml.
H5½ T4½ B2½ D4½
2 doz./19# = 1.90 cu.ft.
SCC 132249
TRAEX TR-8D □



Catalina Rocks/Sherbet
No. 3824 ●
7 oz./20.7 cl./207 ml.
H4¼ T3¾ B3 D3¾
3 doz./24# = 1.38 cu.ft.
SCC 204205
TRAEX TR-6B □



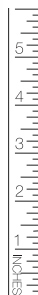
Catalina Margarita
No. 3827 ●
12 oz./35.5 cl./355 ml.
H4½ T4½ B3 D4½
3 doz./29# = 2.19 cu. ft.
SCC 586721
TRAEX TR-8DD □



Catalina Flute
No. 3822 ●
5½ oz./16.3 cl./163 ml.
H6½ T2½ B2½ D2½
3 doz./19# = 1.22 cu.ft.
SCC 182015
TRAEX TR-7CCC □



Irish Coffee
No. 5293 ●
8½ oz./25.1 cl./251 ml.
H5½ T3 B2½ D3¾
2 doz./21# = 1.04 cu.ft.
SCC 878154
TRAEX TR-6BB □





Omega Martini
No. 8883 ●
6¾ oz./20.0 cl./200 ml.
H6½ T4½ B3¼ D4½
1 doz./8# • 1.35 cu.ft.
SCC 319739
TRAEX TR-18JJ □



Bravura Martini
No. 7700 ●
6¾ oz./20.0 cl./200 ml.
H6¾ T4½ B3¼ D4½
1 doz./8# • 1.28 cu.ft.
SCC 315229
TRAEX TR-18JJ □



Bravura Martini
Cobalt Stem
No. 7700BS ●
6¾ oz./20.0 cl./200 ml.
H6¾ T4½ B3¼ D4½
1 doz./8# • 1.28 cu.ft.
SCC 318107
TRAEX TR-18JJ □



Metropolis Cocktail
No. 3649 ●
9¾ oz./28.8 cl./288 ml.
H7 T4½ B3¼ D4½
1 doz./9# • 1.39 cu.ft.
SCC 234933
TRAEX TR-18JJJ □



Metropolis Cocktail
Mediterranean Blue Stem
No. 3649LS ●
9¾ oz./28.8 cl./288 ml.
H7 T4½ B3¼ D4½
1 doz./9# • 1.39 cu.ft.
SCC 234940
TRAEX TR-18JJJ □



Z-Stem Martini
No. 37719 ■
5 oz./14.8 cl./148 ml.
H5½ T3½ B2¾ D3½
1 doz./5# • .71 cu.ft.
SCC 018007
TRAEX TR-11GG □



Z-Stem Martini
No. 37339 ■
7½ oz./22.2 cl./222 ml.
H6½ T4½ B3 D4¼
1 doz./7# • .99 cu.ft.
SCC 315243
TRAEX TR-8DD □



Z-Stem Martini
No. 37799 ■
9¼ oz./27.4 cl./274 ml.
H6½ T4½ B3 D4¾
1 doz./7# • 1.13 cu.ft.
SCC 019585
TRAEX TR-8DDD □



Cocktail
No. 8882 ●
4½ oz./13.3 cl./133 ml.
H5½ T3½ B3 D3¾
3 doz./14# • 2.09 cu.ft.
SCC 309948
TRAEX TR-11GG □



Cocktail
No. 8876 ●
6½ oz./19.2 cl./192 ml.
H6 T4¼ B3 D4¼
3 doz./18# • 2.87 cu.ft.
SCC 312528
TRAEX TR-8DD □



Citation Cocktail
No. 8454 ●
4½ oz./13.3 cl./133 ml.
H5½ T3½ B2¾ D3½
3 doz./15# • 2.01 cu.ft.
SCC 093854
TRAEX TR-11GG □



Citation Cocktail
No. 8455 ●
6 oz./17.7 cl./177 ml.
H5½ T4¼ B2¾ D4¼
3 doz./17# • 2.68 cu.ft.
SCC 093847
TRAEX TR-8DD □



Salud Grande
No. 8485 ●
8½ oz./25.1 cl./251 ml.
H6¾ T4½ B3 D4½
1 doz./8# • 1.18 cu.ft.
SCC 350374
TRAEX TR-18JJJ □



Salud Grande
No. 8480 ●
10 oz./29.6 cl./296 ml.
H6½ T4¾ B3 D4¾
1 doz./8# • 1.71 cu.ft.
SCC 669479
TRAEX TR-18JJJ □



Domaine Martini
No. 8978 ●
8 oz./23.7 cl./237 ml.
H7 T4½ B3 D4½
1 doz./7# • 1.23 cu.ft.
SCC 027993
TRAEX TR-18JJJ □

▲ Finedge ● Safedge Rim Guarantee ■ Safedge Rim and Foot Guarantee ✖ Sheer Rim/D.T.E.
□ Recommended Traex Glass Rack See pages 114-116 for details.

new martinis (continued)



Bristol Valley Cocktail
No. 8555SR ✖
7½ oz./22.2 cl./222 ml.
H6¼ T4¼ B3¼ D4¼
2 doz./14# • 1.74 cu.ft.
SCC 496013
TRAEX TR-8DD □



Vina Martini
No. 7512 ▲●
8 oz./23.7 cl./237 ml.
H6¾ T4¾ B3¼ D4¾
1 doz./6# • 1.42 cu.ft.
SCC 308269
TRAEX TR-10FFF □



Vina Martini
No. 7518 ▲●
10 oz./29.6 cl./296 ml.
H7¼ T4¾ B3¼ D4¾
1 doz./7# • 1.38 cu.ft.
SCC 376619
TRAEX TR-18JJJ □



Midtown Martini
No. 7507 ▲●
12 oz./35.5 cl./355 ml.
H7¾ T4¾ B3¼ D4¾
1 doz./7# • 1.50 cu.ft.
SCC 084347
TRAEX TR-18JJJ □



Embassy Mini-Martini
No. 3701 ■
3 oz./8.9 cl./89 ml.
H3¾ T3½ B2½ D3½
1 doz./14# • .37 cu.ft.
SCC 351548
TRAEX TR-12H □



Embassy Cocktail
No. 3771 ■
5 oz./14.8 cl./148 ml.
H5¼ T3¾ B2¾ D3¾
3 doz./16# • 1.96 cu.ft.
SCC 147991
TRAEX TR-11GG □



Embassy Cocktail
No. 3733 ■
7½ oz./22.2 cl./222 ml.
H6¾ T4¼ B3 D4¼
1 doz./7# • .99 cu.ft.
SCC 317575
TRAEX TR-8DDD □



Embassy Martini
No. 3779 ■
9¼ oz./27.4 cl./274 ml.
H6½ T4¾ B3 D4¾
1 doz./8# • 1.13 cu.ft.
SCC 019578
TRAEX TR-8DDD □



Stemless Martini
No. 224 ●
13½ oz./39.9 cl./399 ml.
H3½ T4½ B1½ D4½
1 doz./5# • .70 cu.ft.
SCC 291455
TRAEX TR-18J □



Cosmopolitan
No. 400 ●
8¼ oz./24.4 cl./244 ml.
H3¾ T4 B2¼ D4
1 doz./8# • .60 cu.ft.
SCC 364098
TRAEX TR-8D □



Martini Chiller
No. 70855 ●
5¾ oz./17.0 cl./170 ml.
H3½ T4¼ B2½ D4¾
1 doz./8# • .90 cu.ft.
SCC 330109
TRAEX TR-8D □



Shaker 500 w/black lid
No. 13230520
19¼ oz./58.5 cl./585 ml.
H6¾ T2½ B2¾ D3¾
1 doz./14# • .44 cu.ft.
SCC 08002713098949
TRAEX TR-6BBB □

NOT SOLD SEPARATELY



new margaritas



**Citation Gourmet
Coupette/Margarita
No. 8428** ●
7 oz./20.7 cl./207 ml.
H5½ T4½ B3 D4½
1 doz./7# • 1.12 cu.ft.
SCC 630189
TRAEX TR-18JJ □



**Citation Gourmet
Coupette/Margarita
No. 8429** ●
9 oz./26.6 cl./266 ml.
H6½ T4½ B3 D4½
1 doz./7# • 1.19 cu.ft.
SCC 562152
TRAEX TR-18JJ □



**Citation Gourmet
Coupette/Margarita
No. 8430** ●
14¾ oz./43.6 cl./436 ml.
H7 T4¾ B3¼ D4¾
1 doz./9# • 1.39 cu.ft.
SCC 378620
TRAEX TR-18JJJ □



**Catalina Margarita
No. 3827** ■
12 oz./35.5 cl./355 ml.
H4½ T4½ B3 D4½
3 doz./29# • 2.19 cu. ft.
SCC 586721
TRAEX TR-8DD □



**Z-Stem Margarita
No. 30299** ■
12 oz./35.5 cl./355 ml.
H7 T4½ B2½ D4½
1 doz./8# • 1.12 cu.ft.
SCC 394033
TRAEX TR-8DDD □



**Splash Margarita
No. 3429** ●
12 oz./35.5 cl./355 ml.
H7 T4¾ B3 D4¾
1 doz./TBD • TBD cu.ft.
SCC 395931
TRAEX TR-8DDD □



**Midtown Margarita
No. 7511** ▲ ●
13 oz./38.5 cl./385 ml.
H7½ T4¾ B3¾ D4¾
1 doz./8# • 1.50 cu.ft.
SCC 312013
TRAEX TR-18JJJ □

new margaritas (continued)



Fiesta Grande®
No. 8423 ●
 12 oz./35.5 cl./355 ml.
 H6 T4½ B3½ D4½
 1 doz./7# • 1.07 cu.ft.
SCC 669455
TRAEX TR-8DD □



Fiesta Grande®
No. 8422 ●
 15¼ oz./46.6 cl./466 ml.
 H6½ T4¾ B3 D5
 1 doz./9# • 1.38 cu.ft.
SCC 113750
TRAEX TR-10FF □



Fiesta Grande®
No. 8417 ●
 16¾ oz./49.6 cl./496 ml.
 H6¼ T4¾ B3 D5
 1 doz./8# • 1.41 cu.ft.
SCC 515011
TRAEX TR-10FF □



Bolla Grande®
No. 8418 ●
 17½ oz./51.8 cl./518 ml.
 H6½ T3¾ B3¼ D4¾
 1 doz./8# • 1.10 cu.ft.
SCC 515028
TRAEX TR-8DDD □



Magna Grande
No. 8427 ●
 27¼ oz./80.6 cl./806 ml.
 H7¾ T4½ B3 D5
 1 doz./10# • 1.57 cu.ft.
SCC 515035
TRAEX TR-10FFF □



new **Cactus Margarita**
Citrus Green Stem
No. 3621CS ●
 14 oz./41.4 cl./414 ml.
 H6 T4¼ B3 D4½
 1 doz./8# • 1.04 cu.ft.
SCC 398376
TRAEX TR-18JJ □



Cactus Margarita
Juniper Stem
No. 3619JS ●
 12 oz./35.5 cl./355 ml.
 H6½ T3¾ B3 D4
 1 doz./7# • .81 cu.ft.
SCC 571932
TRAEX TR-11GG □



Cactus Margarita
Juniper Stem
No. 3620JS ●
 16 oz./47.3 cl./473 ml.
 H6¼ T4¾ B3 D4¾
 1 doz./8# • 1.00 cu.ft.
SCC 617729
TRAEX TR-8DD □



new flutes & champagnes



Citation Flute
No. 8495 ●
6¼ oz./18.5 cl./185 ml.
H7¼ T1¼ B2½ D2½
1 doz./5# • .46 cu.ft.
SCC 574681
TRAEX TR-13MMMMM □



Bristol Valley Flute
No. 8595SR ✖
6 oz./17.7 cl./177 ml.
H7¾ T1⅞ B2¾ D2¾
2 doz./10# • 1.08 cu.ft.
SCC 457267
TRAEX TR-7CCC □



Spectra Flute
No. 8596 ●
6⅞ oz./18.1 cl./181 ml.
H7⅞ T1⅞ B2¾ D2⅞
2 doz./10# • 1.07 cu.ft.
SCC 068385
TRAEX TR-7CCC □



Napa Country Flute
No. 8795 ●
5¾ oz./17.0 cl./170 ml.
H7⅞ T1⅞ B2⅞ D2⅞
1 doz./5# • .54 cu.ft.
SCC 574698
TRAEX TR-13MMMMM □



Flute
No. 8995 ●
6 oz./17.7 cl./177 ml.
H8⅞ T2 B2¾ D2¾
1 doz./6# • .60 cu.ft.
SCC 582119
TRAEX TR-7CCCC □



Aficionado Flute
No. 6456SR ✖
7 oz./20.5 cl./205 ml.
H9 T1¼ B2¾ D2¾
1 doz./4# • .58 cu.ft.
SCC 376312
TRAEX TR-7CCCC □



Vina Flute
No. 7500 ▲●
8 oz./23.7 cl./237 ml.
H9¼ T2 B3¼ D3¼
1 doz./6# • .81 cu.ft.
SCC 070319
TRAEX TR-6BBBB □



Vina Trumpet Flute
No. 7552 ▲●
6½ oz./19.2 cl./192 ml.
H9¾ T2¾ B3¼ D3¼
1 doz./7# • .87 cu.ft.
SCC 329530
TRAEX TR-6BBBBB □



Stemless Flute
No. 228 ●
8½ oz./25.1 cl./251 ml.
H5¾ T1¼ B1¾ D2¼
1 doz./4# • .28 cu.ft.
SCC 291509
TRAEX TR-9EE □



Catalina Flute
No. 3822 ■
5½ oz./16.3 cl./163 ml.
H6½ T2⅞ B2⅞ D2⅞
3 doz./19# • 1.22 cu.ft.
SCC 182015
TRAEX TR-7CCC □



Z-Stem Flute
No. 37959 ■
6 oz./17.7 cl./177 ml.
H8⅞ T2 B2¾ D2¾
1 doz./6# • .55 cu.ft.
SCC 019769
TRAEX TR-7CCCC □



Revolution Flute
No. 8895 ●
5¾ oz./17.0 cl./170 ml.
H8½ T1⅞ B2⅞ D2⅞
1 doz./5# • .58 cu.ft.
SCC 913480
TRAEX TR-7CCCC □

new flutes & champagnes (continued)



Embassy Flute
No. 3794 ■
4½ oz./13.3 cl./133 ml.
H7¾ T1¼ B2¾ D2¾
1 doz./6# • .42 cu.ft.
SCC 574636
TRAEX TR-13MMMM □



Teardrop Flute
No. 3996 ■
5¼ oz./17.0 cl./170 ml.
H7¾ T2 B2¾ D2¾
1 doz./6# • .53 cu.ft.
SCC 574667
TRAEX TR-7CCC □



Embassy Flute
No. 3795 ■
6 oz./17.7 cl./177 ml.
H8½ T2 B2¾ D2¾
1 doz./6# • .55 cu.ft.
SCC 574643
TRAEX TR-7CCCC □



Perception Flute
No. 3096 ■
5¼ oz./17.0 cl./170 ml.
H8½ T1½ B2¾ D2¾
1 doz./6# • .57 cu.ft.
SCC 252340
TRAEX TR-7CCCC □



Charisma Tall Flute
No. 4196SR ✕ ■
6 oz./17.7 cl./177 ml.
H8¾ T2 B2¾ D2¾
2 doz./12# • 1.16 cu.ft.
SCC 878390
TRAEX TR-7CCCC □



Embassy Royale Tall Flute
No. 3796 ■
6 oz./17.7 cl./177 ml.
H8¾ T2 B2¾ D2¾
1 doz./6# • .59 cu.ft.
SCC 574650
TRAEX TR-7CCCC □



Embassy Champagne
No. 3787 ■
3½ oz./10.4 cl./104 ml.
H4½ T3¼ B2¾ D3¾
3 doz./14# • 1.27 cu.ft.
SCC 239863
TRAEX TR-6B □



Embassy Champagne
No. 3777 ■
4½ oz./13.3 cl./133 ml.
H4¼ T3¼ B2¾ D3¾
3 doz./14# • 1.31 cu.ft.
SCC 239849
TRAEX TR-6B □



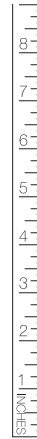
Embassy Champagne
No. 3773 ■
5½ oz./16.3 cl./163 ml.
H4¼ T3¼ B2¾ D3¾
3 doz./15# • 1.38 cu.ft.
SCC 239832
TRAEX TR-6B □



Citation Gourmet Tulip Champagne
No. 8477 ●
6 oz./17.7 cl./177 ml.
H7¾ T2½ B2¾ D2¾
1 doz./5# • .61 cu.ft.
SCC 632022
TRAEX TR-13MMMM □



Citation Gourmet Tulip Champagne
No. 8476 ●
9 oz./26.6 cl./266 ml.
H8½ T2¼ B2¾ D2¾
1 doz./6# • .66 cu.ft.
SCC 573844
TRAEX TR-7CCCC □



new goblets & iced teas



Chivalry Banquet Goblet No. 3211 ■
10½ oz./31.1 cl./311 ml.
H5½ T2½ B2¾ D3¼
2 doz./14# • .96 cu.ft.
SCC 369970
TRAEX TR-12HH □



Embassy Banquet Goblet No. 3712 ■
No. 3752HT ★ ■
10½ oz./31.1 cl./311 ml.
H5¼ T2½ B2½ D3½
2 doz./14# • .93 cu.ft.
No. 3712-SCC 369994
No. 3752HT-SCC 370068
TRAEX TR-6BB □



Teardrop Goblet No. 3914 ■
10½ oz./31.1 cl./311 ml.
H5½ T3 B2¾ D3¼
3 doz./18# • 1.50 cu.ft.
SCC 497300
TRAEX TR-12HH □



Embassy Royale Banquet Goblet No. 3721 ■
10½ oz./31.1 cl./311 ml.
H6 T3 B2¾ D3¼
3 doz./22# • 1.57 cu.ft.
SCC 556755
TRAEX TR-12HH □



Charisma Banquet Goblet No. 4112SR ✕ ■
10½ oz./31.1 cl./311 ml.
H6 T3 B2¾ D3¼
2 doz./14# • 1.05 cu.ft.
SCC 878260
TRAEX TR-6BB □



Domaine Banquet Goblet No. 8956 ●
13 oz./38.5 cl./385 ml.
H5½ T3½ B2½ D3½
1 doz./6# • .62 cu.ft.
SCC 615190
TRAEX TR-6BB □



Embassy Goblet No. 3756 ■
10¼ oz./30.3 cl./303 ml.
H5¾ T3 B2¾ D3
2 doz./12# • .94 cu.ft.
SCC 370075
TRAEX TR-12HH □



Embassy Goblet No. 3711 ■
11½ oz./34.0 cl./340 ml.
H6½ T2½ B2¾ D3¼
2 doz./13# • 1.07 cu.ft.
SCC 369987
TRAEX TR-12HH □



Citation Banquet Goblet No. 8411 ●
11 oz./32.5 cl./325 ml.
H6 T2½ B2½ D3
3 doz./17# • 1.48 cu.ft.
SCC 129164
TRAEX TR-6BB □



Bristol Valley Goblet No. 856SR ✕
12 oz./35.5 cl./355 ml.
H5½ T3 B2½ D3¾
2 doz./13# • 1.01 cu.ft.
SCC 457250
TRAEX TR-6BB □



Perception Banquet Goblet No. 3010 ■
14 oz./41.4 cl./414 ml.
H6½ T2¾ B3 D3¾
2 doz./17# • 1.33 cu.ft.
SCC 055118
TRAEX TR-6BBB □



Teardrop Beer No. 3915 ■
14¾ oz./43.6 cl./436 ml.
H7 T2½ B2½ D3¼
3 doz./23# • 1.89 cu.ft.
SCC 563098
TRAEX TR-6BBB □



Vina Goblet No. 7513 ▲ ●
16 oz./47.3 cl./473 ml.
H6½ T2½ B3¼ D3½
1 doz./7# • .67 cu.ft.
SCC 321237
TRAEX TR-6BB □



Aficionado Goblet No. 6450SR ✕
18 oz./53.0 cl./530 ml.
H6 T2½ B3½ D3½
1 doz./6# • .65 cu.ft.
SCC 376374
TRAEX TR-6BB □



Domaine Goblet No. 8912 ●
17¼ oz./51.0 cl./510 ml.
H7¾ T3¼ B3 D3¾
1 doz./7# • .77 cu.ft.
SCC 582133
TRAEX TR-6BBB □

new goblets & iced teas (continued)


**Estate Footed
All Purpose Goblet**
No. 3312 ■
10½ oz./31.1 cl./311 ml.
H5¼ T2½ B2¾ D3½
3 doz./21# • 1.43 cu.ft.
SCC 054893
TRAEX TR-12HH □



Lexington Goblet
No. 3556 ■
11 oz./32.5 cl./325 ml.
H6¼ T2½ B2¾ D2½
3 doz./20# • 1.32 cu.ft.
SCC 508273
TRAEX TR-7CC □



Catalina Goblet
No. 3821 ■
10½ oz./31.1 cl./311 ml.
H6¼ T3½ B3 D3½
3 doz./27# • 1.82 cu.ft.
SCC 200740
TRAEX TR-6BB □



Chivalry Goblet
No. 3212 ■
12 oz./35.5 cl./355 ml.
H6¼ T3¼ B3 D3½
3 doz./30# • 2.16 cu.ft.
SCC 716128
TRAEX TR-13BBBB □



Cantina Goblet
No. 5685
15 oz./44.4 cl./444 ml.
H7 T3¼ B3¼ D3¾
1 doz./14# • .89 cu.ft.
SCC 038777
TRAEX TR-11GGG □



**Montibello Iced Tea
Misty Blue Bowl**
No. 8512A4 ●
16 oz./47.3 cl./473 ml.
H6¼ T3½ B3 D3½
1 doz./8# • .66 cu.ft.
SCC 259912
TRAEX TR-6BB □



**Montibello Iced Tea
Cobalt Blue Bowl**
No. 8512A2 ●
16 oz./47.3 cl./473 ml.
H6¼ T3½ B3 D3½
1 doz./8# • .66 cu.ft.
SCC 259899
TRAEX TR-6BB □



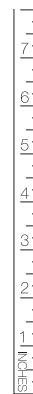
Teardrop Goblet
No. 3911B ■
12 oz./35.5 cl./355 ml.
H7¼ T2½ B2¾ D3½
1 doz./8# • .71 cu.ft.
SCC 451651
TRAEX TR-6BBB □



Première Goblet
No. 4111SRB/UPC00 ✕■
11½ oz./34.0 cl./340 ml.
H7½ T2½ B2¾ D3¼
1 doz./7# • .65 cu.ft.
SCC 555700
TRAEX TR-12HHH □



Première Tall Iced Tea
No. 4116SRB/UPC00 ✕■
16¼ oz./48.1 cl./481 ml.
H7 T3¼ B3 D3½
1 doz./9# • .78 cu.ft.
SCC 555588
TRAEX TR-6BBB □



Bristol Valley Iced Tea
No. 8513SR ✕
16 oz./47.3 cl./473 ml.
H6¾ T2½ B3¼ D3½
2 doz./13# • 1.32 cu.ft.
SCC 321367
TRAEX TR-6BBB □



Napa Country Iced Tea
No. 8716 ●
16¼ oz./48.1 cl./481 ml.
H7 T3½ B2¾ D3½
3 doz./22# • 2.18 cu.ft.
SCC 520244
TRAEX TR-6BBB □



Citation Iced Tea
No. 8439 ●
16½ oz./48.8 cl./488 ml.
H7 T3½ B2¾ D3½
1 doz./8# • .74 cu.ft.
SCC 018410
TRAEX TR-6BBB □



Charisma Tall Iced Tea
No. 4116SR ✕■
16¼ oz./48.1 cl./481 ml.
H7 T3¼ B3 D3½
2 doz./18# • 1.55 cu.ft.
SCC 451333
TRAEX TR-11GGG □



**Embassy Royale
Iced Tea**
No. 3716 ■
16¼ oz./48.1 cl./481 ml.
H7 T3¼ B3 D3½
3 doz./28# • 2.31 cu.ft.
SCC 516766
TRAEX TR-6BBB □



**Embassy Royale
Tall Iced Tea**
No. 3750 ■
16 oz./47.3 cl./473 ml.
H8¾ T2½ B3 D3
3 doz./24# • 2.18 cu.ft.
SCC 858934
TRAEX TR-6BBB □

new brandy, sherry & cordials



Embassy Cordial
No. 3790 ■
1 1/4 oz./3.7 cl./37 ml.
H4 1/8 T1 1/4 B1 3/4 D1 3/4
3 doz./16# • .39 cu.ft.
SCC 239801
TRAEX TR-9E □



Embassy Cordial
No. 3793 ■
1 oz./3.0 cl./30 ml.
H4 1/4 T1 9/16 B1 1/8 D1 5/8
1 doz./2# • .14 cu.ft.
SCC 574629
TRAEX TR-9E □



Embassy Brandy
No. 3792 ■
2 oz./5.9 cl./59 ml.
H4 1/4 T1 3/8 B1 3/4 D1 3/4
1 doz./2# • .14 cu.ft.
SCC 574612
TRAEX TR-9E □



Embassy Sherry
No. 3788 ■
3 oz./8.9 cl./89 ml.
H4 7/8 T2 1/8 B2 3/8 D2 3/8
1 doz./4# • .27 cu.ft.
SCC 574605
TRAEX TR-9EE □



Georgian Sherry
No. 8089 ●
2 oz./5.9 cl./59 ml.
H4 7/8 T2 3/8 B2 1/2 D2 1/2
3 doz./11# • 1.02 cu.ft.
SCC 304998
TRAEX TR-7CC □



Teardrop Sherry
No. 3988 ■
3 oz./8.9 cl./89 ml.
H5 3/8 T1 1/8 B2 1/4 D2 1/4
3 doz./10# • .76 cu.ft.
SCC 498765
TRAEX TR-9EE □



Bristol Valley Sherry
No. 8588SR ✨
3 3/4 oz./11.1 cl./111 ml.
H5 5/8 T1 1/8 B2 1/4 D2 1/4
2 doz./7# • .59 cu.ft.
SCC 510702
TRAEX TR-9EE □



Catalina Cordial
No. 3826 ■
2 oz./5.9 cl./59 ml.
H4 3/8 T1 1/8 B2 D2
3 doz./9# • .54 cu.ft.
SCC 856664
TRAEX TR-9E □



Perception Cordial
No. 3088 ■
4 1/8 oz./12.2 cl./122 ml.
H5 5/8 T2 B2 1/4 D2 3/8
2 doz./7# • .60 cu.ft.
SCC 028648
TRAEX TR-9EE □



Citation Tall Dutch Cordial
No. 8491 ●
1 1/2 oz./4.4 cl./44 ml.
H6 1/4 T1 1/8 B2 D2
3 doz./10# • .81 cu.ft.
SCC 548255
TRAEX TR-9EE □



Citation Brandy
No. 8402 ●
6 oz./17.7 cl./177 ml.
H3 3/4 T2 B2 3/8 D3
1 doz./4# • .32 cu.ft.
SCC 574674
TRAEX TR-12H □



Citation Brandy
No. 8405 ●
12 oz./35.5 cl./355 ml.
H4 3/8 T2 1/2 B2 3/4 D3 3/8
3 doz./15# • 1.54 cu.ft.
SCC 420834
TRAEX TR-6B □



Citation Brandy
No. 8409 ●
22 1/2 oz./66.5 cl./665 ml.
H5 1/2 T3 B3 D4 3/8
1 doz./8# • .95 cu.ft.
SCC 573905
TRAEX TR-8DD □



Embassy Brandy
No. 3702 ■
5 1/2 oz./16.3 cl./163 ml.
H4 1/8 T2 B2 3/8 D2 1/2
1 doz./4# • .33 cu.ft.
SCC 574582
TRAEX TR-7C □



Embassy Brandy
No. 3704 ■
9 1/4 oz./27.4 cl./274 ml.
H4 1/2 T2 1/4 B2 1/2 D3 3/8
2 doz./10# • .93 cu.ft.
SCC 574810
TRAEX TR-6B □



Embassy Brandy
No. 3705 ■
11 1/2 oz./34.0 cl./340 ml.
H5 T2 1/4 B2 3/4 D3 3/8
2 doz./11# • 1.13 cu.ft.
SCC 294596
TRAEX TR-6BB □



Embassy Brandy
No. 3708 ■
17 1/2 oz./51.8 cl./518 ml.
H5 1/2 T2 5/8 B2 3/4 D4
2 doz./14# • 1.53 cu.ft.
SCC 573929
TRAEX TR-8DD □



Embassy Brandy
No. 3709 ■
22 oz./65.1 cl./651 ml.
H6 T2 3/4 B2 3/8 D4 3/8
1 doz./8# • .97 cu.ft.
SCC 294602
TRAEX TR-8DD □



new hurricanes



Hurricane Shot Glass
No. 3789 ■
1 3/8 oz./41 cl./41 ml.
H4 1/4 T1 3/8 B1 3/4 D1 3/4
3 doz./6# = .41 cu.ft.
SCC 073990
TRAEX TR-9E □



Hurricane
No. 850 ●
16 oz./47.3 cl./473 ml.
H6 1/2 T2 7/8 B2 1/4 D3
3 doz./21# = 1.56 cu.ft.
SCC 153497
TRAEX TR-12HHA □



Squall
No. 3616 ●
14 1/2 oz./42.9 cl./429 ml.
H8 1/4 T3 1/8 B3 D3 1/8
1 doz./9# = .73 cu.ft.
SCC 492527
TRAEX TR-6BBBB □



Cyclone
No. 3617 ●
15 oz./44.4 cl./444 ml.
H8 1/4 T3 1/8 B3 D3 1/8
1 doz./9# = .73 cu.ft.
SCC 174867
TRAEX TR-6BBBB □



Hurricane
No. 3623 ●
23 1/2 oz./69.5 cl./695 ml.
H9 3/8 T3 1/2 B3 D3 1/2
1 doz./11# = 1.00 cu.ft.
SCC 894017
TRAEX TR-6BBBB □



new stemless



Stemless Martini
No. 224 ●
13 1/2 oz./39.9 cl./399 ml.
H3 1/2 T4 1/2 B1 3/8 D4 1/2
1 doz./5# = .70 cu.ft.
SCC 291455
TRAEX TR-18J □



Stemless Red Wine
No. 222 ●
16 3/4 oz./49.5 cl./495 ml.
H3 7/8 T3 1/8 B1 3/4 D3 7/8
1 doz./5# = .52 cu.ft.
SCC 287472
TRAEX TR-11G □



Stemless White Wine
No. 217 ●
11 3/4 oz./34.8 cl./348 ml.
H4 T2 3/8 B1 3/4 D3 1/4
1 doz./4# = .39 cu.ft.
SCC 298102
TRAEX TR-6B □



Stemless White Wine
No. 221 ●
17 oz./50.3 cl./503 ml.
H4 1/2 T2 7/8 B2 D3 1/2
1 doz./6# = .52 cu.ft.
SCC 287465
TRAEX TR-6B □



Stemless Flute
No. 228 ●
8 1/2 oz./25.1 cl./251 ml.
H5 3/4 T1 3/4 B1 3/8 D2 1/4
1 doz./4# = .28 cu.ft.
SCC 291509
TRAEX TR-9EE □



H=Height, T=Top Diameter, B=Bottom Diameter, D=Maximum Diameter
(see pages 114-116; voir pages 114-116; vea las páginas 114-116)

new specialty tumblers



Bravura Double Old-Fashioned No. 2211 ●
12¼ oz./36.2 cl./362 ml.
H4 T2¼ B3¾ D3½
1 doz./8# • .46 cu.ft.
SCC 340498
TRAEX TR-6B □



Bravura Tumbler No. 2212 ●
16¾ oz./49.5 cl./495 ml.
H6¼ T2½ B3¾ D3¾
1 doz./9# • .61 cu.ft.
SCC 332974
TRAEX TR-6BBB □



new **Cactus Rocks Citrus Green No. 5738CT**
10 oz./29.6 cl./296 ml.
H4¼ T3¼ B2½ D4¼
1 doz./11# • .42 cu.ft.
SCC 399298
TRAEX TR-8D □



new **Cactus Cooler Citrus Green No. 5739CT**
16 oz./47.3 cl./473 ml.
H7½ T3¾ B2¾ D4½
1 doz./18# • .70 cu.ft.
SCC 399304
TRAEX TR-8DDD □

1/2 yard of ale

This item is hand-made. As such, some small bubbles and other dimensional variations will be present. The capacities are noted as minimum ounce capacities and could vary upward considerably. They should not be used as a standard of measure. These variations are inherent in the art of hand-made glassware and should not be seen as defective. Please consider this prior to purchasing.



Glass w/Stand No. 55444 ○
32 oz./94.6 cl./946 ml.
H17¼ T4¼ B3¼ D4¼
4 st./22# • 3.80 cu.ft.
SCC 291721
TRAEX TR-8DDDDDD □

Shown 20% actual size.



Satin Double Old Fashioned No. 918CD/70036 ▲
13½ oz./39.9 cl./399 ml.
H4¼ T3¾ B3¾ D3¾
3 doz./27# • 1.24 cu.ft.
SCC 055231
TRAEX TR-6B □



Satin Mixing Glass No. 5139/70036
16 oz./47.3 cl./473 ml.
H5½ T3½ B2¾ D3½
2 doz./24# • 1.27 cu.ft.
SCC 055446
TRAEX TR-6BB □



Cobalt Blue Cooler No. 171B
17¼ oz./51.0 cl./510 ml.
H5½ T3½ B2¾ D3½
1 doz./10# • .64 cu.ft.
SCC 507594
TRAEX TR-6BB □



Cooler No. 32802 ●
16 oz./47.3 cl./473 ml.
H6¾ T2½ B2¾ D2½
3 doz./22# • 1.43 cu.ft.
SCC 690107
TRAEX TR-7CCC □



new cosmopolitan



Cosmopolitan No. 400 ●
 8¼ oz./24.4 cl./244 ml.
 H3⅞ T4 B2¼ D4
 1 doz./8# • .60 cu.ft.
SCC 364098
TRAEX TR-8D □



Cosmopolitan Wine No. 401 ●
 10 oz./29.6 cl./296 ml.
 H4⅞ T3⅞ B2¼ D3⅞
 1 doz./9# • .65 cu.ft.
SCC 336187
TRAEX TR-8DD □



Cosmopolitan D.O.F. No. 402 ●
 14 oz./41.4 cl./414 ml.
 H4⅞ T4⅞ B2⅞ D4¾
 1 doz./12# • .93 cu.ft.
SCC 337757
TRAEX TR-10FF □



Cosmopolitan Beverage No. 403 ●
 14 oz./41.4 cl./414 ml.
 H5⅞ T4 B2½ D4
 1 doz./11# • .77 cu.ft.
SCC 347336
TRAEX TR-8DD □



Pilsner No. 409 ●
 16½ oz./48.8 cl./488 ml.
 H7⅞ T3⅞ B2¾ D3⅞
 1 doz./11# • .69 cu.ft.
SCC 395634
TRAEX TR-6BBB □



new specialty wines



Wine Taster No. 8550 ●
 6¾ oz./20.0 cl./200 ml.
 H6 T2½ B2¾ D2¾
 2 doz./10# • .85 cu.ft.
SCC 074126
TRAEX TR-7CC □



Wine Taster No. 8552 ▲●
 12¾ oz./37.7 cl./377 ml.
 H7½ T2⅞ B3¼ D3¼
 2 doz./11# • 1.44 cu.ft.
SCC 074119
TRAEX TR-6BBB □



Wine Taster No. 8551 ●
 10½ oz./31.1 cl./311 ml.
 H6⅞ T2½ B2¾ D2⅞
 2 doz./10# • .99 cu.ft.
SCC 372420
TRAEX TR-7CCC □



Spectra Wine No. 8564 ●
 8½ oz./25.1 cl./251 ml.
 H6⅞ T2½ B2¾ D2⅞
 2 doz./12# • 1.05 cu.ft.
SCC 068422
TRAEX TR-7CCC □



Vino Grande™ No. 8416 ●
 16 oz./47.3 cl./473 ml.
 H8¼ T3 B3 D3⅞
 1 doz./8# • .91 cu.ft.
SCC 533404
TRAEX TR-11GGGG □



Vino Grande™ No. 8420 ●
 19½ oz./57.7 cl./577 ml.
 H8½ T3⅞ B3 D3⅞
 1 doz./8# • 1.06 cu.ft.
SCC 485680
TRAEX TR-11GGGG □



Teardrop Goblet No. 3911B ■
 12 oz./35.5 cl./355 ml.
 H7¼ T2⅞ B2⅞ D3⅞
 1 doz./8# • .71 cu.ft.
SCC 451651
TRAEX TR-6BBB □



Première Goblet No. 4111SRB/UPC00 ✕■
 11½ oz./34.0 cl./340 ml.
 H7½ T2½ B2¾ D3¼
 1 doz./7# • .65 cu.ft.
SCC 555700
TRAEX TR-12HHH □



Première Tall Iced Tea No. 4116SRB/UPC00 ✕■
 16¼ oz./48.1 cl./481 ml.
 H7 T3¼ B3 D3½
 1 doz./9# • .78 cu.ft.
SCC 555588
TRAEX TR-6BBB □

new super stems



Flare Bowl
 No. 1789306 Θ
 47 oz./1.4 L.
 H5 T10 B5¼ D10
 1 ea./3# • .37 cu.ft.
 SCC 17893067



Super Thistle
 No. 3402 Θ
 15 oz./44.4 cl./444 ml.
 H8½ T3¾ B3¼ D3¾
 1 doz./15# • 1.09 cu.ft.
 SCC 784332
 TRAEX TR-11GGGG \square

These items are hand-made. As such, some small bubbles and other dimensional variations will be present. The capacities are noted as minimum ounce capacities and could vary upward considerably. They should not be used as a standard of measure.

These variations are inherent in the art of hand-made glassware and should not be seen as defective.

Please consider this prior to purchasing.



Super Globe
 No. 3408 Θ
 51 oz./1.5 L.
 H7½ T4½ B4 D6¼
 ½ doz./11# • 1.14 cu.ft.
 SCC 784356
 TRAEX TR-13KKKKK \square



Super Schooner
 No. 3407 Θ
 53 oz./1.6 L.
 H8¾ T4½ B4 D6¼
 ½ doz./10# • 1.37 cu.ft.
 SCC 779840
 TRAEX TR-13KKKKK \square



Super Bowl
 No. 3403 Θ
 38 oz./1.1 L.
 H10½ T5¾ B4 D6¼
 ½ doz./10# • 1.59 cu.ft.
 SCC 732811
 TRAEX TR-13KKKKKK \square



Super Martini
 No. 9570101 Θ
 44 oz./1.3 L.
 H10½ T9¼ B5¼ D9¼
 ½ doz./18# • 3.76 cu.ft.
 SCC 17810026



Super Margarita
 No. 1721361 Θ
 56 oz./1.7 L.
 H10¾ T7½ B5¼ D7½
 ½ doz./18# • 2.89 cu.ft.
 SCC 17213612





**tumblers, tankards
& mugs**

BOLD NEW DIRECTIONS



Libbey's + **DuraTuff**[®]

Increases Resistance to Thermal and Mechanical Shock.

Libbey's exclusive DuraTuff treatment is a special thermal after-process for "pressed" tumblers and stemware that produces durable glassware with prolonged service life for the foodservice industry. Look for the DuraTuff name embossed on all Libbey DuraTuff tumbler and stemware products such as Élan, Endeavor, Gibraltar, Winchester, Paneled Tumblers, Inverness, Dakota, Everest and Casual Coolers.



LIBBEY[®] élan[®] + **DuraTuff**[®]

*Vigorous new spirit.
The élan Collection.
Vivá la renaissance!
Mix & Match with
élan[®] 905437 from
Syracuse[®] China
and Repetition flatware
from World[®] Tableware
18/0 Collection.*



Rocks
No. 15807 +
7 oz./20.7 cl./207 ml.
H3 $\frac{3}{8}$ T3 $\frac{1}{4}$ B2 D3 $\frac{1}{4}$
1 doz./8# - .37 cu.ft.
SCC 391889
TRAEX TR-6B



Rocks
No. 15809 +
9 oz./26.6 cl./266 ml.
H3 $\frac{3}{8}$ T3 $\frac{1}{2}$ B2 $\frac{1}{4}$ D3 $\frac{1}{2}$
1 doz./8# - .45 cu.ft.
SCC 391896
TRAEX TR-6B



Hi-Ball
No. 15810 +
10 oz./29.6 cl./296 ml.
H6 $\frac{1}{4}$ T2 $\frac{3}{4}$ B2 D2 $\frac{3}{4}$
1 doz./11# - .44 cu.ft.
SCC 391841
TRAEX TR-7CC



Beverage
No. 15812 +
12 oz./35.5 cl./355 ml.
H6 $\frac{1}{4}$ T3 B2 $\frac{1}{4}$ D3
1 doz./13# - .50 cu.ft.
SCC 391858
TRAEX TR-12HH



Beverage
No. 15814 +
14 oz./41.4 cl./414 ml.
H6 $\frac{5}{8}$ T3 $\frac{1}{2}$ B2 $\frac{3}{8}$ D3 $\frac{1}{2}$
1 doz./14# - .57 cu.ft.
SCC 391865
TRAEX TR-12HHA



Cooler
No. 15816 +
16 oz./47.3 cl./473 ml.
H7 T3 $\frac{1}{4}$ B2 $\frac{3}{8}$ D3 $\frac{1}{4}$
1 doz./15# - .64 cu.ft.
SCC 391872
TRAEX TR-6BBB



Pyramiding is still a better way to stack and store glassware.
La méthode pyramidale continue d'être la meilleure façon d'empiler et de ranger la verrerie.
El apilado en forma de pirámide es todavía una mejor manera de apilar y guardar la cristalería.



new Espresso
No. 15733 +
3.7 oz./11 cl./110 ml.
H3 T2¼ B1¼ D2¼
1 doz./15# = .35 cu.ft.
SCC 6943949906986
TRAEX TR-7 □



Rocks
No. 15709 +
7 oz./20.7 cl./207 ml.
H3½ T3¼ B2 D3¼
1 doz./8# = .37 cu.ft.
SCC 367105
TRAEX TR-6B □



Rocks
No. 15710 +
9 oz./26.6 cl./266 ml.
H3½ T3½ B2¼ D3½
1 doz./8# = .45 cu.ft.
SCC 367112
TRAEX TR-6B □



Double Old Fashioned
No. 15712 +
12 oz./35.5 cl./355 ml.
H4½ T3½ B2½ D3¾
1 doz./11# = .56 cu.ft.
SCC 367129
TRAEX TR-11G □



Hi-Ball
No. 15711 +
10 oz./29.6 cl./296 ml.
H6¼ T2¾ B2 D2¾
1 doz./11# = .44 cu.ft.
SCC 367136
TRAEX TR-7CC □



Beverage
No. 15713 +
12 oz./35.5 cl./355 ml.
H6¼ T3 B2¼ D3
1 doz./13# = .50 cu.ft.
SCC 367143
TRAEX TR-12HH □



Beverage
No. 15714 +
14 oz./41.4 cl./414 ml.
H6½ T3½ B2½ D3½
1 doz./14# = .57 cu.ft.
SCC 367150
TRAEX TR-12HHA □



Stacking Pub Glass
No. 15720 +
16½ oz./48.8 cl./488 ml.
H6½ T3½ B2½ D3½
1 doz./15# = .66 cu.ft.
SCC 387684
TRAEX TR-6BB □



Cooler
No. 15715 +
16 oz./47.3 cl./473 ml.
H7 T3¼ B2¾ D3¼
1 doz./15# = .64 cu.ft.
SCC 368072
TRAEX TR-6BBB □



Cooler
No. 15717 +
20 oz./59.2 cl./592 ml.
H7¼ T3¾ B2¾ D3¾
1 doz./19# = .85 cu.ft.
SCC 378385
TRAEX TR-11GGG □

new picadilly **+DuraTuff**



Rocks
No. 15369 +
7 oz./21.0 cl./210 ml.
H3 $\frac{3}{8}$ T3 B2 $\frac{1}{2}$ D3
1 doz./6# = .30 cu.ft.
SCC 6943949902506
TRAEX TR-12H □



Rocks
No. 15368 +
9 oz./26.6 cl./266 ml.
H3 $\frac{1}{2}$ T3 $\frac{1}{4}$ B2 $\frac{3}{8}$ D3 $\frac{1}{4}$
1 doz./7# = .40 cu.ft.
SCC 6943949902513
TRAEX TR-6B □



Double Rocks
No. 15367 +
12 oz./35.5 cl./355 ml.
H3 $\frac{3}{8}$ T3 $\frac{3}{8}$ B2 $\frac{1}{2}$ D3 $\frac{3}{8}$
1 doz./10# = .50 cu.ft.
SCC 6943949902520
TRAEX TR-11G □



Beverage
No. 15366 +
10 oz./29.6 cl./296 ml.
H5 $\frac{1}{4}$ T3 B1 $\frac{1}{2}$ D3
1 doz./9# = .40 cu.ft.
SCC 6943949902537
TRAEX TR-12HH □



Beverage
No. 15365 +
12 oz./35.5 cl./355 ml.
H5 $\frac{5}{8}$ T3 $\frac{1}{2}$ B2 $\frac{1}{2}$ D3 $\frac{1}{2}$
1 doz./11# = .50 cu.ft.
SCC 6943949902544
TRAEX TR-12HH □



Cooler
No. 15370 +
16 oz./47.3 cl./473 ml.
H6 $\frac{1}{8}$ T3 $\frac{3}{8}$ B2 $\frac{1}{4}$ D3 $\frac{3}{8}$
1 doz./14# = .61 cu.ft.
SCC 6943949906160
TRAEX TR-6BBB □

new quadra v **+DuraTuff**



Rocks
No. 15821 +
9 oz./26.6 cl./266 ml.
H4 $\frac{1}{4}$ T3 $\frac{1}{2}$ B2 $\frac{1}{4}$ D3 $\frac{1}{2}$
1 doz./11# = .49 cu.ft.
SCC 400208
TRAEX TR-6B □



Rocks
No. 15822 +
11 oz./32.5 cl./325 ml.
H4 $\frac{3}{8}$ T3 $\frac{3}{8}$ B2 $\frac{3}{8}$ D3 $\frac{3}{8}$
1 doz./12# = .59 cu.ft.
SCC 400215
TRAEX TR-8D □



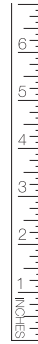
Beverage
No. 15824 +
12 oz./35.5 cl./355 ml.
H6 $\frac{1}{8}$ T3 $\frac{1}{4}$ B2 $\frac{1}{2}$ D3 $\frac{1}{4}$
1 doz./13# = .56 cu.ft.
SCC 400123
TRAEX TR-6BBB □



Beverage
No. 15825 +
14 oz./41.4 cl./414 ml.
H6 $\frac{1}{2}$ T3 $\frac{1}{2}$ B2 $\frac{3}{8}$ D3 $\frac{1}{2}$
1 doz./15# = .66 cu.ft.
SCC 400116
TRAEX TR-11GGG □



Cooler
No. 15826 +
16 oz./47.3 cl./473 ml.
H6 $\frac{3}{4}$ T3 $\frac{3}{8}$ B2 $\frac{1}{4}$ D3 $\frac{3}{8}$
1 doz./17# = .74 cu.ft.
SCC 400109
TRAEX TR-11GGG □



Porcelana Round and Square Coupe shown with a Pistol Grip steak knife and a Quadra V rocks glass.

+ DuraTuff
□ Recommended Traex Glass Rack
See pages 114-116 for details.

LIBBEY®

inverness **+DuraTuff®**



Rocks
No. 15480 +
 7 oz./20.7 cl./207 ml.
 H3¼ T3½ B2½ D3½
 2 doz./18# • .60 cu.ft.
SCC 366078
TRAEX TR-12A □



Rocks
No. 15481 +
 9 oz./26.6 cl./266 ml.
 H3½ T3¾ B3½ D3¾
 3 doz./35# • 1.07 cu.ft.
SCC 831104
TRAEX TR-6B □



Double Old Fashioned
No. 15482 +
 12¼ oz./36.2 cl./362 ml.
 H3¾ T3¾ B3½ D3¾
 2 doz./28# • 1.01 cu.ft.
SCC 366085
TRAEX TR-11G □



Hi-Ball
No. 15485 +
 9 oz./26.6 cl./266 ml.
 H5½ T2½ B2½ D2½
 3 doz./26# • 1.17 cu.ft.
SCC 875542
TRAEX TR-12HH □



Beverage
No. 15478 +
 10 oz./29.6 cl./296 ml.
 H5¾ T3 B2½ D3
 3 doz./33# • 1.31 cu.ft.
SCC 485895
TRAEX TR-12HH □



Beverage
No. 15483 +
 12 oz./35.5 cl./355 ml.
 H5¾ T3½ B2¾ D3½
 3 doz./35# • 1.46 cu.ft.
SCC 831142
TRAEX TR-6BB □



Beverage
No. 15479 +
 14 oz./41.4 cl./414 ml.
 H5¼ T3½ B2¾ D3½
 3 doz./40# • 1.63 cu.ft.
SCC 485901
TRAEX TR-6BB □



Cooler
No. 15477 +
 15¼ oz./45.1 cl./451 ml.
 H6½ T3½ B2½ D3½
 2 doz./29# • 1.31 cu.ft.
SCC 063342
TRAEX TR-6BB □



LIBBEY®
dakota® Design Patented +DuraTuff®



Rocks
No. 15601 +
8 oz./23.7 cl./237 ml.
H3½ T3¾ B2½ D3¾
3 doz./29# • 1.02 cu.ft.
SCC 526550
TRAEX TR-6A □



Rocks
No. 15602 +
9 oz./26.6 cl./266 ml.
H3½ T3¾ B2½ D3¾
3 doz./24# • 1.08 cu.ft.
SCC 526567
TRAEX TR-6B □



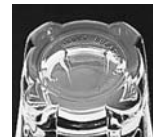
Hi-Ball
No. 15606 +
9 oz./26.6 cl./266 ml.
H4¼ T3¾ B2½ D3¾
3 doz./23# • 1.06 cu.ft.
SCC 005373
TRAEX TR-12H □



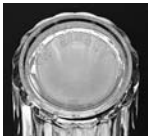
Beverage
No. 15603 +
12 oz./35.5 cl./355 ml.
H4½ T3¾ B2¾ D3¾
3 doz./36# • 1.41 cu.ft.
SCC 526574
TRAEX TR-6BA □



Cooler
No. 15605 +
16 oz./47.3 cl./473 ml.
H6¼ T3¾ B2¾ D3½
2 doz./29# • 1.30 cu.ft.
SCC 063281
TRAEX TR-6BB □



LIBBEY®
paneled tumblers +DuraTuff®



Juice
No. 15640 +
8½ oz./25.1 cl./251 ml.
H4½ T3 B2¼ D3
3 doz./21# • .92 cu.ft.
SCC 612113
TRAEX TR-12H □



Tumbler
No. 15641 +
12 oz./35.5 cl./355 ml.
H5¾ T3¾ B2¾ D3½
3 doz./30# • 1.31 cu.ft.
SCC 005182
TRAEX TR-12HH □



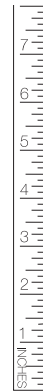
Cooler
No. 15642 +
16 oz./47.3 cl./473 ml.
H6½ T3¾ B2½ D3¾
3 doz./33# • 1.70 cu.ft.
SCC 612120
TRAEX TR-6BB □

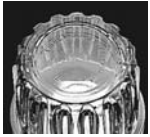


Iced Tea
No. 15643 +
20 oz./59.2 cl./592 ml.
H6¾ T3¾ B2¾ D3¾
2 doz./31# • 1.45 cu.ft.
SCC 612137
TRAEX TR-11GGA □



Jumbo Cooler
No. 15645 +
24 oz./71.0 cl./710 ml.
H7 T3¾ B2¾ D3¾
1 doz./15# • .82 cu.ft.
SCC 028655
TRAEX TR-11GGG □





Juice
No. 15431 +
 5 oz./14.8 cl./148 ml.
 H2 $\frac{7}{8}$ T2 $\frac{7}{8}$ B1 $\frac{1}{8}$ D2 $\frac{7}{8}$
 3 doz./18# • .76 cu.ft.
SCC 844623
TRAEX TR-7 □



Rocks
No. 15432 +
 7 oz./20.7 cl./207 ml.
 H3 $\frac{1}{8}$ T3 B2 $\frac{1}{2}$ D3
 3 doz./18# • .76 cu.ft.
SCC 173921
TRAEX TR-12 □



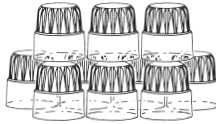
Rocks
No. 15433 +
 8 oz./23.7 cl./237 ml.
 H3 $\frac{1}{8}$ T3 $\frac{1}{8}$ B2 $\frac{1}{8}$ D3 $\frac{1}{8}$
 3 doz./18# • .82 cu.ft.
SCC 844616
TRAEX TR-12 □



Rocks
No. 15434 +
 9 oz./26.6 cl./266 ml.
 H3 $\frac{3}{8}$ T3 $\frac{3}{8}$ B2 $\frac{3}{4}$ D3 $\frac{3}{8}$
 3 doz./24# • .99 cu.ft.
SCC 173938
TRAEX TR-6A □



Rocks
No. 15435 +
 12 oz./35.5 cl./355 ml.
 H3 $\frac{3}{4}$ T3 $\frac{3}{8}$ B3 D3 $\frac{3}{8}$
 3 doz./30# • 1.28 cu.ft.
SCC 173945
TRAEX TR-11G □



Pyramiding is still a better way to stack and store glassware.



Hi-Ball
No. 15430 +
 9 oz./26.6 cl./266 ml.
 H4 $\frac{1}{2}$ T3 B1 $\frac{1}{8}$ D3
 3 doz./25# • 1.03 cu.ft.
SCC 325481
TRAEX TR-12H □



Beverage
No. 15436 +
 12 oz./35.5 cl./355 ml.
 H4 $\frac{3}{8}$ T3 $\frac{1}{8}$ B2 $\frac{3}{8}$ D3 $\frac{1}{8}$
 3 doz./26# • 1.20 cu.ft.
SCC 173730
TRAEX TR-12H □



Cooler
No. 15437 +
 14 oz./41.4 cl./414 ml.
 H4 $\frac{3}{4}$ T3 $\frac{3}{8}$ B2 $\frac{3}{4}$ D3 $\frac{3}{8}$
 3 doz./28# • 1.38 cu.ft.
SCC 173747
TRAEX TR-6B □





Rocks
No. 15248 +
4½ oz./13.3 cl./133 ml.
H3¼ T3 B2½ D3
3 doz./21# • .71 cu.ft.
SCC 109005
TRAEX TR-7 □



Rocks
No. 15249 +
5½ oz./16.3 cl./163 ml.
H3¼ T3 B2½ D3
3 doz./16# • .73 cu.ft.
SCC 108992
TRAEX TR-12 □



Rocks
No. 15241 +
7 oz./20.7 cl./207 ml.
H3¼ T3¼ B2¼ D3½
3 doz./18# • .85 cu.ft.
SCC 733088
TRAEX TR-12A □



Tall Rocks
No. 15245 +
7 oz./20.7 cl./207 ml.
H3¾ T3¼ B2½ D3¼
3 doz./26# • .97 cu.ft.
SCC 109012
TRAEX TR-6A □



Rocks
No. 15240 +
8 oz./23.7 cl./237 ml.
H3¾ T3¾ B2½ D3¾
3 doz./27# • 1.07 cu.ft.
SCC 007691
TRAEX TR-6B □



Rocks
No. 15242 +
9 oz./26.6 cl./266 ml.
H3¾ T3¾ B2½ D3¾
3 doz./22# • 1.07 cu.ft.
SCC 733187
TRAEX TR-6A □



Tall Rocks
No. 15231 +
9 oz./26.6 cl./266 ml.
H3¾ T3¾ B2½ D3½
3 doz./29# • 1.19 cu.ft.
SCC 105366
TRAEX TR-6B □



Rocks
No. 15232 +
10 oz./29.6 cl./296 ml.
H3¾ T3½ B2½ D3½
3 doz./27# • 1.19 cu.ft.
SCC 105373
TRAEX TR-6B □



Double Rocks
No. 15243 +
12 oz./35.5 cl./355 ml.
H4 T3¾ B2¼ D3¾
3 doz./27# • 1.30 cu.ft.
SCC 733200
TRAEX TR-11G □



Double Rocks
No. 15233 +
13 oz./38.5 cl./385 ml.
H4½ T3¾ B2¼ D3¾
3 doz./32# • 1.51 cu.ft.
SCC 105380
TRAEX TR-11G □



Hi-Ball
No. 15239 +
7 oz./20.7 cl./207 ml.
H4½ T2¾ B2¼ D2¾
3 doz./20# • .83 cu.ft.
SCC 019007
TRAEX TR-13MMM □



Hi-Ball
No. 15236 +
9 oz./26.6 cl./266 ml.
H4¾ T3¾ B2½ D3¾
3 doz./33# • 1.18 cu.ft.
SCC 057979
TRAEX TR-12HA □



Beverage
No. 15237 +
10 oz./29.6 cl./296 ml.
H4¾ T3½ B2½ D3½
3 doz./31# • 1.18 cu.ft.
SCC 056712
TRAEX TR-12HA □



Beverage
No. 15238 +
12 oz./35.5 cl./355 ml.
H4¾ T3¼ B2¾ D3¼
3 doz./36# • 1.39 cu.ft.
SCC 056729
TRAEX TR-6BA □



Beverage
No. 15244 +
14 oz./41.4 cl./414 ml.
H5½ T3½ B2¾ D3½
3 doz./37# • 1.60 cu.ft.
SCC 733224
TRAEX TR-6BB □



Cooler
No. 15235 +
12 oz./35.5 cl./355 ml.
H5½ T3½ B2¼ D3½
3 doz./32# • 1.47 cu.ft.
SCC 142477
TRAEX TR-12HH □



Cooler
No. 15256 +
16 oz./47.3 cl./473 ml.
H6¾ T3¾ B2½ D3¾
2 doz./29# • 1.31 cu.ft.
SCC 063403
TRAEX TR-6BB □



Mixing Glass
No. 15230 +
16 oz./47.3 cl./473 ml.
H5½ T3½ B2½ D3½
2 doz./26# • 1.27 cu.ft.
SCC 025791
TRAEX TR-6BB □



Cooler
No. 15665 +
20 oz./59.2 cl./592 ml.
H6¾ T3¾ B2¾ D3¾
2 doz./29# • 1.57 cu.ft.
SCC 063267
TRAEX TR-11GGG □



Iced Tea
No. 15253 +
22 oz./65.1 cl./651 ml.
H7 T3¾ B2¼ D3¾
2 doz./38# • 1.72 cu.ft.
SCC 867462
TRAEX TR-11GGG □



LIBBEY®
gibraltar® (continued) +DuraTuff®



Wine
No. 15246 +
8½ oz./25.1 cl./251 ml.
H6¼ T3½ B3 D3½
3 doz./30# • 1.65 cu.ft.
SCC 790739
TRAEX TR-6BB □



Goblet
No. 15247 +
11½ oz./34.0 cl./340 ml.
H6½ T3¾ B3½ D3¾
3 doz./35# • 2.11 cu.ft.
SCC 790746
TRAEX TR-6BBB □



Super Mug
No. 5262
34 oz./99.8 cl./998 ml.
H8 T4 B4 D6
1 doz./39# • 1.50 cu.ft.
SCC 001392
TRAEX TR-10FFA □



Liter Pitcher
No. 5263
34 oz./99.8 cl./998 ml.
H8½ T4 B4 D6¼
1 doz./38# • 1.61 cu.ft.
SCC 001408
TRAEX TR-10FFFA □



¾" Sugar Package Holder
No. 5258
H2½ T3½ B3½ D3½
2 doz./11# • .35 cu.ft.
SCC 177363
TRAEX TR-7A □



Gibraltar Ashtray
No. 5172
4"
3 doz./24# • .71 cu.ft.
SCC 023455
TRAEX TR-3 □



Gibraltar Shaker
No. 5172
4"
3 doz./24# • .71 cu.ft.
SCC 023455
TRAEX TR-3 □

Gibraltar Shaker
No. 75351
2½ oz./8.5 cl./85 ml.
H3½ T1¼ B2½ D2½
6 doz./19# • .86 cu.ft.
SCC 086375
TRAEX TR-9A □

stackable gibraltar® **+DuraTuff®**



Pyramiding is still a better way to stack and store glassware.

La méthode pyramidale continue d'être la meilleure façon d'empiler et de ranger la verrerie.

El apilado en forma de pirámide es todavía una mejor manera de apilar y guardar la cristalería.



Rocks
No. 15661 +
7 oz./20.7 cl./207 ml.
H3 1/16 T3 1/16 B1 7/8 D3 1/16
3 doz./17# • .79 cu.ft.
SCC 604302
TRAEX TR-12 □



Rocks
No. 15660 +
8 oz./23.7 cl./237 ml.
H3 1/4 T3 1/4 B2 1/2 D3 1/4
3 doz./20# • .89 cu.ft.
SCC 010414
TRAEX TR-6 □



Rocks
No. 15659 +
9 oz./26.6 cl./266 ml.
H3 3/8 T3 1/4 B2 5/8 D3 1/4
3 doz./20# • .97 cu.ft.
SCC 604296
TRAEX TR-6A □



Hi-Ball
No. 15656 +
9 oz./26.6 cl./266 ml.
H4 9/16 T3 B2 1/4 D3
3 doz./24# • 1.02 cu.ft.
SCC 010391
TRAEX TR-7A □



Beverage
No. 15654 +
12 oz./35.5 cl./355 ml.
H5 T3 1/8 B2 3/8 D3 1/8
3 doz./26# • 1.27 cu.ft.
SCC 604289
TRAEX TR-12HA □



Beverage
No. 15652 +
14 oz./41.4 cl./414 ml.
H5 1/4 T3 1/4 B2 5/8 D3 1/4
3 doz./29# • 1.42 cu.ft.
SCC 604272
TRAEX TR-6BA □



Cooler
No. 15651 +
16 oz./47.3 cl./473 ml.
H6 5/8 T3 1/4 B2 1/2 D3 1/4
3 doz./36# • 1.68 cu.ft.
SCC 608683
TRAEX TR-6BBB □

footed gibraltar® **+DuraTuff®**



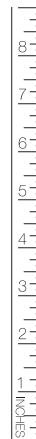
Footed Pilsner
No. 15680 +
12 oz./35.5 cl./355 ml.
H7 1/4 T3 B2 1/2 D3
2 doz./27# • 1.14 cu.ft.
SCC 078520
TRAEX TR-12HHH □



Footed Pilsner
No. 15429 +
14 oz./41.4 cl./414 ml.
H7 3/4 T3 1/4 B2 3/4 D3 1/4
2 doz./35# • 1.36 cu.ft.
SCC 062147
TRAEX TR-12HHH □



Footed Pilsner
No. 15673 +
16 3/4 oz./49.5 cl./495 ml.
H8 T3 3/8 B2 7/8 D3 3/8
1 doz./19# • .79 cu.ft.
SCC 071477
TRAEX TR-6BBB □



+ DuraTuff □ Recommended Traex Glass Rack
See pages 114-116 for details.

LIBBEY®

winchester +DuraTuff®



Wine
No. 15463 +
6½ oz./19.2 cl./192 ml.
H5¼ T2½ B2½ D2¾
3 doz./23# = 1.04 cu.ft.
SCC 032204
TRAEX TR-7CC □



Wine
No. 15464 +
8½ oz./25.1 cl./251 ml.
H5½ T2½ B2¾ D3
3 doz./26# = 1.29 cu.ft.
SCC 032228
TRAEX TR-12HH □



Goblet
No. 15465 +
10½ oz./31.1 cl./311 ml.
H6 T3¼ B2½ D3½
3 doz./35# = 1.61 cu.ft.
SCC 030187
TRAEX TR-6BB □



Rocks
No. 15453 +
5½ oz./16.3 cl./163 ml.
H3½ T2½ B2¼ D2½
3 doz./23# = .74 cu.ft.
SCC 044467
TRAEX TR-7 □



Rocks
No. 15454 +
8 oz./23.7 cl./237 ml.
H3¾ T3½ B2½ D3½
3 doz./21# = .88 cu.ft.
SCC 032167
TRAEX TR-12A □



Rocks
No. 15457 +
10 oz./29.6 cl./296 ml.
H3¾ T3¾ B2½ D3¾
3 doz./23# = .93 cu.ft.
SCC 030125
TRAEX TR-6B □



Hi-Ball
No. 15451 +
6¾ oz./20.0 cl./200 ml.
H4¾ T2½ B1½ D2½
3 doz./19# = .75 cu.ft.
SCC 032143
TRAEX TR-13MMM □



Hi-Ball
No. 15456 +
8¾ oz./25.9 cl./259 ml.
H5 T2¾ B2 D2¾
3 doz./22# = .88 cu.ft.
SCC 032181
TRAEX TR-7CA □



Beverage
No. 15458 +
12 oz./35.5 cl./355 ml.
H5¾ T3 B2½ D3
3 doz./25# = 1.26 cu.ft.
SCC 030149
TRAEX TR-12HH □



Cooler
No. 15459 +
16 oz./47.3 cl./473 ml.
H5½ T3¼ B2½ D3¼
3 doz./35# = 1.57 cu.ft.
SCC 030163
TRAEX TR-6BB □



Ramekin
No. 15445 +
1½ oz./4.4 cl./44 ml.
H1½ T2¾ B1½ D2¾
3 doz./4# = .34 cu.ft.
SCC 187003
TRAEX TR-9 □



Ramekin
No. 15446 +
3 oz./8.9 cl./89 ml.
H1½ T3 B2¼ D3
3 doz./7# = .37 cu.ft.
SCC 187010
TRAEX TR-12 □



Ramekin
No. 15447 +
5 oz./14.8 cl./148 ml.
H2 T3¾ B2¼ D3¾
3 doz./12# = .59 cu.ft.
SCC 826995
TRAEX TR-16 □



Ashtray
No. 5265
4⅞"
3 doz./22# = .71 cu.ft.
SCC 091027
TRAEX TR-3 □



4¼" Sugar Package Holder
No. 5460
H2½ T4¼ B3¾ D4¼
2 doz./16# = .47 cu.ft.
SCC 846368
TRAEX TR-7C □



Shaker Chrome Plated Brass Top
No. 70022
1½ oz./4.4 cl./44 ml.
H4½ T1 B2 D2
2 doz./7# = .38 cu.ft.
SCC 134656
TRAEX TR-9E □



series v



Series V65 Shooter
 No. 11110722
 2¼ oz./6.5 cl./65 ml.
 H2¾ T2¼ B1½ D2¼
 2 doz./9# = .26 cu.ft.
 SCC 08002713057663
 TRAEX TR-9 □



Series V225 Cocktail
 No. 11057822
 7¾ oz./22.5 cl./225 ml.
 H3½ T4½ B1¾ D4½
 1 doz./8# = .51 cu.ft.
 SCC 08002713085284
 TRAEX TR-8D □



Series V230 Rocks
 No. 11107023
 8 oz./23.5 cl./235 ml.
 H3½ T3½ B2¾ D3½
 1 doz./12# = .36 cu.ft.
 SCC 08002713092909
 TRAEX TR-8D □



Series V250 Rocks
 No. 11058021
 8½ oz./25.0 cl./250 ml.
 H4½ T3¾ B2 D3¾
 1 doz./12# = .44 cu.ft.
 SCC 08002713056345
 TRAEX TR-11G □



Series V325 Rocks
 No. 11106421
 11 oz./32.5 cl./325 ml.
 H4¾ T3¾ B2¼ D3¾
 1 doz./12# = .44 cu.ft.
 SCC 08002713092916
 TRAEX TR-8D □



Series V350 Double Old Fashioned
 No. 11106520
 11¾ oz./35.0 cl./350 ml.
 H4¾ T3¾ B2¼ D3¾
 1 doz./12# = .60 cu.ft.
 SCC 08002713097362
 TRAEX TR-8DD □



Series V140 Tall Rocks
 No. 11126021
 4¾ oz./14.0 cl./140 ml.
 H4¾ T2¾ B1½ D2¾
 1 doz./7# = .27 cu.ft.
 SCC 08002713001253
 TRAEX TR-13MMM □



Series V350 Beverage
 No. 11058521
 11¾ oz./35.0 cl./350 ml.
 H6¾ T3¼ B2 D3¼
 1 doz./12# = .51 cu.ft.
 SCC 08002713056338
 TRAEX TR-6BBB □



Series V420 Hi-Ball
 No. 11106721
 14¼ oz./42.0 cl./420 ml.
 H6¾ T3¾ B2½ D3¾
 1 doz./13# = .62 cu.ft.
 SCC 08002713092923
 TRAEX TR-6BBB □



biconic



Biconic Baby
 No. 11161524
 1¾ oz./4.2 cl./42 ml.
 H3½ T1¾ B1½ D1¾
 4 doz./13# = .43 cu.ft.
 SCC 08002713051210
 TRAEX TR-9E □



Biconic Double Old Fashioned
 No. 11162020
 9½ oz./28.0 cl./280 ml.
 H3¾ T3½ B3 D3½
 1 doz./11# = .41 cu.ft.
 SCC 08002713097287
 TRAEX TR-11G □



Biconic Double Old Fashioned
 No. 11162322
 11¾ oz./35.0 cl./350 ml.
 H4½ T3¾ B3¾ D3¾
 1 doz./12# = .54 cu.ft.
 SCC 08002713085437
 TRAEX TR-11G □



Biconic Beverage/Hi-Ball
 No. 11162622
 14¼ oz./42.0 cl./420 ml.
 H6¾ T3½ B2¾ D3½
 1 doz./17# = .69 cu.ft.
 SCC 08002713085468
 TRAEX TR-11GGG □



new envy



Rocks
No. 2290SR ✕
 7 oz./20.7 cl./207 ml.
 H3 $\frac{3}{8}$ T2 $\frac{7}{8}$ B1 $\frac{1}{8}$ D2 $\frac{7}{8}$
 1 doz./8# • .23 cu.ft.
SCC 5601875143356
TRAEX TR-7A □



Rocks
No. 2291SR ✕
 9 oz./26.6 cl./266 ml.
 H3 $\frac{3}{4}$ T3 B2 D3
 1 doz./8# • .27 cu.ft.
SCC 5601875143509
TRAEX TR-12H □



Rocks
No. 2292SR ✕
 11 oz./32.5 cl./325 ml.
 H4 $\frac{1}{8}$ T3 B2 D3
 1 doz./9# • .33 cu.ft.
SCC 5601875142465
TRAEX TR-12H □



Hi-Ball
No. 2293SR ✕
 10 oz./29.5 cl./295 ml.
 H5 $\frac{3}{4}$ T2 $\frac{1}{2}$ B1 $\frac{1}{2}$ D2 $\frac{1}{2}$
 1 doz./8# • .32 cu.ft.
SCC 5601875143554
TRAEX TR-7CC □



Beverage
No. 2294SR ✕
 12 oz./35.4 cl./354 ml.
 H6 $\frac{1}{4}$ T2 $\frac{5}{8}$ B1 $\frac{1}{2}$ D2 $\frac{5}{8}$
 1 doz./9# • .34 cu.ft.
SCC 5601875143578
TRAEX TR-7CCC □



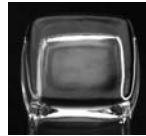
Beverage
No. 2295SR ✕
 14 oz./41.4 cl./414 ml.
 H6 $\frac{1}{2}$ T2 $\frac{3}{4}$ B1 $\frac{5}{8}$ D2 $\frac{3}{4}$
 1 doz./9# • .39 cu.ft.
SCC 5601875143639
TRAEX TR-7CCC □



Cooler
No. 2296SR ✕
 16 oz./47.3 cl./473 ml.
 H6 $\frac{7}{8}$ T2 $\frac{7}{8}$ B1 $\frac{3}{4}$ D2 $\frac{7}{8}$
 1 doz./10# • .45 cu.ft.
SCC 5601875143653
TRAEX TR-7CCC □



new quartet



Rocks
No. 2209 ●
 6 $\frac{3}{8}$ oz./18.9 cl./189 ml.
 H3 $\frac{1}{8}$ T2 $\frac{1}{8}$ B2 $\frac{1}{8}$ D2 $\frac{1}{8}$
 1 doz./6# • .25 cu.ft.
SCC 6943949906443
TRAEX TR-12 □



Rocks
No. 2207 ●
 9 $\frac{1}{4}$ oz./27.7 cl./277 ml.
 H3 $\frac{1}{2}$ T3 $\frac{1}{4}$ B2 $\frac{1}{2}$ D3 $\frac{1}{4}$
 1 doz./9# • .35 cu.ft.
SCC 6943949906429
TRAEX TR-6B □



Double Old Fashioned
No. 2205 ●
 12 oz./35.5 cl./355 ml.
 H3 $\frac{3}{4}$ T3 $\frac{1}{2}$ B2 $\frac{3}{4}$ D3 $\frac{1}{2}$
 1 doz./10# • .42 cu.ft.
SCC 6943949906856
TRAEX TR-6B □



Beverage
No. 2208 ●
 10 $\frac{1}{2}$ oz./31.0 cl./310 ml.
 H5 $\frac{1}{2}$ T2 $\frac{5}{8}$ B2 D2 $\frac{5}{8}$
 1 doz./8# • .34 cu.ft.
SCC 6943949906436
TRAEX TR-7CC □



Cooler
No. 2206 ●
 16 oz./47.3 cl./473 ml.
 H6 $\frac{3}{8}$ T3 B2 $\frac{1}{8}$ D3
 1 doz./10# • .52 cu.ft.
SCC 6943949907075
TRAEX TR-6BBB □





perception®



Rocks
No. 2391 ●
7 oz./20.7 cl./207 ml.
H3 $\frac{3}{8}$ T2 $\frac{3}{8}$ B2 $\frac{3}{8}$ D3
2 doz./13# • .57 cu.ft.
SCC 059017
TRAEX TR-7C □



Rocks
No. 2392 ●
9 oz./26.6 cl./266 ml.
H3 $\frac{3}{8}$ T2 $\frac{1}{2}$ B2 $\frac{1}{2}$ D3 $\frac{1}{8}$
2 doz./17# • .73 cu.ft.
SCC 059024
TRAEX TR-12H □



Double Old Fashioned
No. 2394 ●
12 oz./35.5 cl./355 ml.
H4 $\frac{1}{8}$ T3 $\frac{1}{8}$ B2 $\frac{3}{4}$ D3 $\frac{1}{2}$
2 doz./19# • .91 cu.ft.
SCC 059048
TRAEX TR-6B □



Beverage
No. 2393 ●
12 oz./35.5 cl./355 ml.
H5 $\frac{3}{4}$ T2 $\frac{3}{8}$ B2 $\frac{1}{4}$ D2 $\frac{7}{8}$
2 doz./16# • .85 cu.ft.
SCC 059031
TRAEX TR-7CC □



Beverage
No. 2395 ●
14 oz./41.4 cl./414 ml.
H6 $\frac{1}{8}$ T2 $\frac{1}{2}$ B2 $\frac{3}{8}$ D3
2 doz./18# • .97 cu.ft.
SCC 059055
TRAEX TR-12HH □



Cooler
No. 2396 ●
16 oz./47.3 cl./473 ml.
H6 $\frac{3}{8}$ T2 $\frac{1}{2}$ B2 $\frac{3}{8}$ D3 $\frac{1}{16}$
2 doz./18# • 1.05 cu.ft.
SCC 059062
TRAEX TR-12HH □

See pages 28 & 29 for the complete Perception line.

vibe



Rocks
No. 2313 ●
10 oz./29.6 cl./296 ml.
H4 T2 $\frac{3}{4}$ B3 D2 $\frac{3}{4}$
1 doz./10# • .35 cu.ft.
SCC 322753
TRAEX TR-12H □



Double Old Fashioned
No. 2311 ●
12 oz./35.5 cl./355 ml.
H4 $\frac{1}{8}$ T2 $\frac{1}{8}$ B3 $\frac{1}{4}$ D2 $\frac{1}{8}$
1 doz./12# • .40 cu.ft.
SCC 265296
TRAEX TR-6B □



Cooler
No. 2312 ●
17 $\frac{1}{2}$ oz./51.8 cl./518 ml.
H6 $\frac{1}{2}$ T2 $\frac{1}{8}$ B3 D2 $\frac{1}{8}$
1 doz./13# • .55 cu.ft.
SCC 265302
TRAEX TR-6BBA □

geo



Double Old Fashioned
No. 2307 ●
13 $\frac{1}{4}$ oz./39.2 cl./392 ml.
H4 $\frac{1}{2}$ T3 $\frac{3}{8}$ B2 $\frac{3}{4}$ D3 $\frac{3}{8}$
1 doz./12# • .54 cu.ft.
SCC 263094
TRAEX TR-11G □



Cooler
No. 2308 ●
15 $\frac{1}{2}$ oz./45.8 cl./458 ml.
H5 $\frac{1}{8}$ T3 $\frac{1}{2}$ B2 $\frac{3}{8}$ D3 $\frac{1}{2}$
1 doz./12# • .63 cu.ft.
SCC 263100
TRAEX TR-6BB □

impressions



Old Fashioned
No. 1767580 ●
8 oz./23.7 cl./237 ml.
H3¼ T3½ B3 D3½
1 doz./8# • .27 cu.ft.
SCC 024848
TRAEX TR-12A □



Double Old Fashioned
No. 1767591 ●
11¼ oz./34.7 cl./347 ml.
H4 T3¾ B3¾ D3¾
1 doz./11# • .41 cu.ft.
SCC 024855
TRAEX TR-6B □



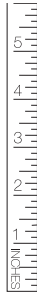
Beverage
No. 9550715 ●
10 oz./29.6 cl./296 ml.
H4¼ T2¾ B2¾ D2¾
1 doz./10# • .29 cu.ft.
SCC 95507158
TRAEX TR-7C □



Beverage
No. 9860594 ●
13 oz./38.8 cl./388 ml.
H5½ T3 B3 D3
1 doz./10# • .41 cu.ft.
SCC 95525848
TRAEX TR-6BB □



Cooler
No. 1767790 ●
16¾ oz./49.5 cl./495 ml.
H6 T3 B3 D3
1 doz./10# • .47 cu.ft.
SCC 024862
TRAEX TR-6BB □



esquire



Old Fashioned
No. 227 ●
7¼ oz./21.4 cl./214 ml.
H3¼ T3 B2½ D3½
6 doz./32# • 1.62 cu.ft.
SCC 184842
TRAEX TR-12A □



Side Water
No. 249 ●
5 oz./14.8 cl./148 ml.
H4 T2½ B2½ D2¼
6 doz./29# • 1.11 cu.ft.
SCC 009398
TRAEX TR-9E □



Split
No. 223 ●
7 oz./20.7 cl./207 ml.
H4¾ T2¾ B2¼ D2¾
4 doz./22# • 1.03 cu.ft.
SCC 363879
TRAEX TR-9E □



Hi-Ball
No. 232 ●
8 oz./23.7 cl./237 ml.
H4¾ T2¾ B2¾ D2½
4 doz./24# • 1.14 cu.ft.
SCC 371553
TRAEX TR-13MMM □



Hi-Ball
No. 225 ●
9¼ oz./27.4 cl./274 ml.
H5 T2½ B2½ D2¾
3 doz./22# • .95 cu.ft.
SCC 063465
TRAEX TR-13MMM □



Collins
No. 226 ●
11 oz./32.5 cl./325 ml.
H5¾ T2¾ B2¾ D2¾
3 doz./25# • 1.12 cu.ft.
SCC 063304
TRAEX TR-7CC □



Collins
No. 259 ●
12¼ oz./36.2 cl./362 ml.
H5½ T2¾ B2¾ D2¾
3 doz./25# • 1.17 cu.ft.
SCC 063137
TRAEX TR-7CC □



H=Height, T=Top Diameter, B=Bottom Diameter, D=Maximum Diameter (see pages 114-116; voir pages 114-116; vea las páginas 114-116)



super sham



Cordial
No. 1650SR ✕
2½ oz./7.4 cl./74 ml.
H4½ T1½ B1¾ D1½
2 doz./16# • .21 cu.ft.
SCC 135837
TRAEX TR-9E □



Rocks
No. 1652SR ✕
5¼ oz./17.0 cl./170 ml.
H3 T2¾ B2¾ D2¾
2 doz./15# • .48 cu.ft.
SCC 387745
TRAEX TR-7A □



Rocks
No. 1654SR ✕
7 oz./20.7 cl./207 ml.
H3¾ T2¾ B2¾ D2¾
2 doz./16# • .49 cu.ft.
SCC 135844
TRAEX TR-7A □



Rocks
No. 1653SR ✕
9 oz./26.6 cl./266 ml.
H3¾ T3¾ B2¾ D3¾
2 doz./18# • .65 cu.ft.
SCC 387769
TRAEX TR-12A □



Rocks
No. 1660SR ✕
10½ oz./31.1 cl./311 ml.
H4½ T3¾ B2¾ D3¾
2 doz./19# • .71 cu.ft.
SCC 135820
TRAEX TR-6B □



Hi-Ball
No. 1656SR ✕
10 oz./29.6 cl./296 ml.
H5¾ T2¾ B2¾ D2¾
2 doz./18# • .68 cu.ft.
SCC 387752
TRAEX TR-13MMM □



Beverage
No. 1661SR ✕
12 oz./35.5 cl./355 ml.
H6¾ T2½ B2¼ D2½
2 doz./17# • .79 cu.ft.
SCC 147335
TRAEX TR-13MMMM □



Beverage
No. 1664SR ✕
15 oz./44.4 cl./444 ml.
H6¾ T2¾ B2½ D2¾
2 doz./24# • .91 cu.ft.
SCC 389336
TRAEX TR-7CCC □

heavy base



Rocks
No. 916CD ▲ ●
8 oz./23.7 cl./237 ml.
H3¼ T3 B2¾ D3
3 doz./21# • .81 cu.ft.
SCC 776634
TRAEX TR-12A □



Beverage
No. 917CD ▲ ●
11 oz./32.5 cl./325 ml.
H3½ T3¼ B3¼ D3¼
3 doz./26# • 1.06 cu.ft.
SCC 756513
TRAEX TR-6B □



Double Old Fashioned
No. 918CD ▲ ●
13½ oz./39.9 cl./399 ml.
H4¼ T3¾ B3¾ D3¾
3 doz./28# • 1.24 cu.ft.
SCC 755691
TRAEX TR-6B □



Double Old Fashioned
No. 816CD ▲ ●
15 oz./44.4 cl./444 ml.
H4¾ T3¾ B2¾ D3¾
3 doz./28# • 1.59 cu.ft.
SCC 758159
TRAEX TR-11G □



Beverage
No. 814CD ▲ ●
12½ oz./37.0 cl./370 ml.
H5¾ T2½ B2½ D2¾
3 doz./24# • 1.21 cu.ft.
SCC 883370
TRAEX TR-7CC □



Cooler
No. 817CD ▲ ●
15 oz./44.4 cl./444 ml.
H6¼ T3 B2½ D3
3 doz./27# • 1.45 cu.ft.
SCC 758777
TRAEX TR-7CC □

heavy base



**Old Fashioned
No. 124** ●
5½ oz./16.3 cl./163 ml.
H2¾ T2½ B2¼ D2½
6 doz./32# • 1.32 cu.ft.
SCC 129263
TRAEX TR-7 □



**Old Fashioned
No. 127** ●
6½ oz./19.2 cl./192 ml.
H3¼ T3 B2½ D3
4 doz./21# • 1.14 cu.ft.
SCC 365576
TRAEX TR-12A □



**Old Fashioned
No. 128** ●
9 oz./26.6 cl./266 ml.
H3¼ T3¾ B2¾ D3¾
3 doz./19# • 1.04 cu.ft.
SCC 063533
TRAEX TR-6A □



**English Hi-Ball
No. 139** ●
13 oz./38.5 cl./385 ml.
H4 T3¾ B2¾ D3¾
4 doz./35# • 1.79 cu.ft.
SCC 005178
TRAEX TR-11G □



**English Hi-Ball
No. 170** ●
14¼ oz./42.1 cl./421 ml.
H4¾ T3¾ B2¾ D3¾
4 doz./35# • 2.00 cu.ft.
SCC 008858
TRAEX TR-11G □



**Side Water
No. 149** ●
5½ oz./16.3 cl./163 ml.
H3½ T2¾ B2½ D2¾
6 doz./29# • 1.06 cu.ft.
SCC 005826
TRAEX TR-9A □



**Split
No. 151** ●
6 oz./17.8 cl./178 ml.
H4 T2¾ B2½ D2¾
6 doz./31# • 1.22 cu.ft.
SCC 006069
TRAEX TR-9E □



**Hi-Ball
No. 123** ●
7 oz./20.7 cl./207 ml.
H4¾ T2¾ B2½ D2½
4 doz./20# • .98 cu.ft.
SCC 369871
TRAEX TR-9E □



**Diplomat Hi-Ball
No. 131** ●
6½ oz./19.2 cl./192 ml.
H4½ T2½ B1¾ D2½
6 doz./35# • 1.54 cu.ft.
SCC 508303
TRAEX TR-13MMM □



**Hi-Ball
No. 132** ●
8 oz./23.7 cl./237 ml.
H4¾ T2¾ B2½ D2¾
4 doz./24# • 1.22 cu.ft.
SCC 369895
TRAEX TR-13MMM □



**Hi-Ball
No. 125** ●
9 oz./26.6 cl./266 ml.
H4¾ T2¾ B2½ D2¾
4 doz./27# • 1.26 cu.ft.
SCC 369888
TRAEX TR-13MMM □



**Hi-Ball
No. 133** ●
9 oz./26.6 cl./266 ml.
H5 T2¾ B2 D2¾
3 doz./21# • 1.08 cu.ft.
SCC 063502
TRAEX TR-7CA □



**Hi-Ball
No. 172** ●
10¾ oz./31.8 cl./318 ml.
H5½ T2¾ B2¾ D2½
4 doz./29# • 1.47 cu.ft.
SCC 369925
TRAEX TR-7CA □



**Hi-Ball
No. 161** ●
10¼ oz./30.3 cl./303 ml.
H5¼ T2¾ B2½ D2½
4 doz./31# • 1.21 cu.ft.
SCC 553914
TRAEX TR-7CC □



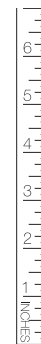
**Collins
No. 126** ●
11 oz./32.6 cl./326 ml.
H5¼ T2¾ B2¾ D2½
3 doz./21# • 1.15 cu.ft.
SCC 063458
TRAEX TR-7CC □



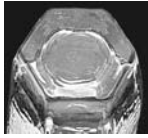
**Beverage
No. 159** ●
12½ oz./37.0 cl./370 ml.
H5½ T2¾ B2½ D2½
4 doz./34# • 1.61 cu.ft.
SCC 369918
TRAEX TR-7CA □



**Cooler
No. 158** ●
20 oz./59.2 cl./592 ml.
H6¼ T3¾ B2¾ D3¾
1 doz./10# • .63 cu.ft.
SCC 167388
TRAEX TR-6BB □



chivalry®



Rocks
No. 2484 ●
8 oz./23.7 cl./237 ml.
H3½ T3½ B2½ D3½
3 doz./19# • .93 cu.ft.
SCC 744671
TRAEX TR-12A □



Rocks
No. 2485 ●
10 oz./29.6 cl./296 ml.
H3¾ T3¼ B2½ D3¾
3 doz./24# • 1.12 cu.ft.
SCC 753819
TRAEX TR-6A □



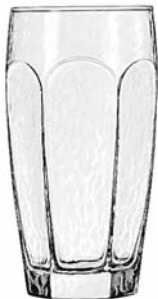
Juice
No. 2481 ●
6 oz./17.7 cl./177 ml.
H3¾ T2¾ B2½ D2¾
3 doz./15# • .74 cu.ft.
SCC 753796
TRAEX TR-7C □



Beverage
No. 2489 ●
10 oz./29.6 cl./296 ml.
H4¾ T2¾ B2½ D3
3 doz./20# • 1.13 cu.ft.
SCC 744688
TRAEX TR-12HA □



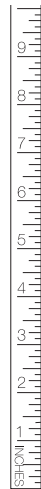
Beverage
No. 2488 ●
12 oz./35.5 cl./355 ml.
H5¼ T2¾ B2¼ D3½
3 doz./26# • 1.33 cu.ft.
SCC 753857
TRAEX TR-12HH □



Cooler
No. 2486 ●
16 oz./47.3 cl./473 ml.
H6½ T3 B2¾ D3¼
3 doz./28# • 1.68 cu.ft.
SCC 753833
TRAEX TR-12HH □



Giant Beer
No. 2478 ●
22¾ oz./67.3 cl./673 ml.
H9½ T3¼ B3½ D3¾
1 doz./16# • .96 cu.ft.
SCC 575978
TRAEX TR-68BBB □



round ones LIBBEY®
▲ FINEDGE®



Votive
No. 1965
4¾ oz./14.1 cl./141 ml.
H2½ T2½ B1¾ D2½
3 doz./7# • .47 cu.ft.
SCC 843210
TRAEX TR-13MA □



Rocks
No. 1966CD ▲
5¼ oz./15.5 cl./155 ml.
H2¾ T2¾ B1¼ D2¾
4 doz./13# • .77 cu.ft.
SCC 783779
TRAEX TR-7 □



Rocks
No. 1968CD ▲
8¼ oz./24.4 cl./244 ml.
H2¾ T2¾ B1½ D3¼
4 doz./17# • 1.11 cu.ft.
SCC 783793
TRAEX TR-6 □

See page 38 for the complete Chivalry line.

miscellaneous tumblers



Side Water
No. 5134
4 oz./11.8 cl./118 ml.
H3½ T2¾ B2 D2¾
6 doz./26# • .93 cu.ft.
SCC 016259
TRAEX TR-9 □



Old Fashioned
No. 5130
5 oz./14.8 cl./148 ml.
H3½ T2¾ B2¼ D2¾
3 doz./19# • .74 cu.ft.
SCC 073221
TRAEX TR-7 □



Old Fashioned
No. 5131
4 oz./11.8 cl./118 ml.
H3½ T2¾ B2¼ D2¾
4 doz./33# • .99 cu.ft.
SCC 370129
TRAEX TR-7 □



Champlain Juice
No. 5005
4¼ oz./12.6 cl./126 ml.
H4 T2¼ B1¾ D2¼
4 doz./17# • .79 cu.ft.
SCC 507733
TRAEX TR-9E □



Rocks
No. 5279
9 oz./26.6 cl./266 ml.
H3½ T3 B2¾ D3
3 doz./34# • .91 cu.ft.
SCC 766468
TRAEX TR-6B □

room tumblers



Rocks
No. 15434 +
9 oz./26.6 cl./266 ml.
H3½ T3 B2¾ D3¾
3 doz./24# = .99 cu.ft.
SCC 173938
TRAEX TR-6A □



Rocks
No. 15626 +
9 oz./26.6 cl./266 ml.
H3½ T3 B2¾ D3
3 doz./23# = .87 cu.ft.
SCC 005168
TRAEX TR-12H □



Rocks
No. 15457 +
10 oz./29.6 cl./296 ml.
H3¾ T3¾ B2¾ D3¾
3 doz./23# = .93 cu.ft.
SCC 030125
TRAEX TR-6B □



Rocks
No. 15481 +
9 oz./26.6 cl./266 ml.
H3½ T3¾ B3¼ D3¾
3 doz./35# = 1.07 cu.ft.
SCC 831104
TRAEX TR-6B □



new **Rocks**
No. 15368 +
9 oz./26.6 cl./266 ml.
H3½ T3¼ B2¾ D3¼
1 doz./7# = .40 cu.ft.
SCC 6943949902513
TRAEX TR-6B □



Rocks
No. 15232 +
10 oz./29.6 cl./296 ml.
H3¾ T3½ B2½ D3½
3 doz./27# = 1.19 cu.ft.
SCC 105373
TRAEX TR-6B □



new **Rocks**
No. 1514 ★●
7 oz./20.7 cl./207 ml.
H2¾ T3 B1½ D3
3 doz./12# = .74 cu.ft.
SCC 410177
TRAEX TR-12 □



new **Rocks**
No. 1513 ★●
9 oz./26.6 cl./266 ml.
H3¾ T3¼ B2 D3¼
3 doz./16# = 1.0 cu.ft.
SCC 409751
TRAEX TR-6 □



new **Rocks**
No. 1512 ★●
10½ oz./31.1 cl./311 ml.
H3½ T3¼ B2 D3¼
3 doz./16# = 1.08 cu.ft.
SCC 409133
TRAEX TR-6B □



Rocks
No. 15602 +
9 oz./26.6 cl./266 ml.
H3¾ T3¾ B2½ D3¾
3 doz./24# = 1.08 cu.ft.
SCC 526567
TRAEX TR-6B □



Rocks
No. 15809 +
9 oz./26.6 cl./266 ml.
H3¾ T3½ B2¼ D3½
1 doz./8# = .45 cu.ft.
SCC 391896
TRAEX TR-6B □



Rocks
No. 15710 +
9 oz./26.6 cl./266 ml.
H3¾ T3½ B2½ D3½
1 doz./8# = .45 cu.ft.
SCC 367112
TRAEX TR-6B □



new **Rocks**
No. 15821 +
9 oz./26.6 cl./266 ml.
H4¼ T3½ B2¼ D3½
1 doz./11# = .49 cu.ft.
SCC 400208
TRAEX TR-6B □



Room Tumbler
No. 494 ●
10 oz./29.6 cl./296 ml.
H3¾ T3¾ B2½ D3¾
1 doz./8# = .30 cu.ft.
SCC 121847
TRAEX TR-12A □



Room Tumbler
No. 135 ●
8 oz./23.7 cl./237 ml.
H3¾ T2¾ B2¾ D2¾
4 doz./23# = 1.02 cu.ft.
SCC 369901
TRAEX TR-13MM □



Old Fashioned
No. 23386 ●
10¼ oz./30.3 cl./303 ml.
H3¾ T3¼ B3¾ D3¼
2 doz./16# = .69 cu.ft.
SCC 370181
TRAEX TR-6A □



Beverage
No. 917CD ▲●
11 oz./32.5 cl./325 ml.
H3½ T3¼ B3¾ D3¼
3 doz./26# = 1.05 cu.ft.
SCC 087051
TRAEX TR-6B □



Beverage
No. 917CD ▲●
11 oz./32.5 cl./325 ml.
H3½ T3¼ B3¾ D3¼
3 doz./26# = 1.06 cu.ft.
SCC 756513
TRAEX TR-6B □



Water
No. 1910HT ★●
10 oz./29.6 cl./296 ml.
H3¾ T2¾ B2¾ D2¾
4 doz./15# = 1.17 cu.ft.
SCC 369963
TRAEX TR-7C □



Water
No. 29211HT ★●
10 oz./29.6 cl./296 ml.
H4¼ T2¾ B2¾ D2¾
6 doz./40# = 1.76 cu.ft.
SCC 636433
TRAEX TR-7C □



Hi-Ball
No. 125 ●
9 oz./26.6 cl./266 ml.
H4¼ T2¾ B2¼ D2¾
4 doz./27# = 1.26 cu.ft.
SCC 369888
TRAEX TR-13MMM □



H=Height, T=Top Diameter, B=Bottom Diameter, D=Maximum Diameter
(see pages 114-116; voir pages 114-116; vea las páginas 114-116)

lexington



Jigger
No. 2303 ●
3 oz./8.9 cl./89 ml.
H2½ T2 B2 D2
3 doz./10# • .33 cu.ft.
SCC 264148
TRAEX TR-9 □



Juice
No. 2349 ●
5 oz./14.8 cl./148 ml.
H3½ T2¼ B2¼ D2¼
3 doz./14# • .53 cu.ft.
SCC 264094
TRAEX TR-9A □



Old Fashioned
No. 2328 ●
7¾ oz./22.9 cl./229 ml.
H3½ T2½ B2¾ D2½
3 doz./20# • .80 cu.ft.
SCC 264100
TRAEX TR-7C □



Old Fashioned
No. 2338 ●
10¼ oz./30.3 cl./303 ml.
H3½ T3¼ B3½ D3¼
3 doz./28# • 1.07 cu.ft.
SCC 486182
TRAEX TR-6A □



Double Old Fashioned
No. 2339 ●
12½ oz./37.0 cl./370 ml.
H4 T3¼ B3½ D3¼
3 doz./28# • 1.19 cu.ft.
SCC 264155
TRAEX TR-6B □



Hi-Ball
No. 2323 ●
7 oz./20.7 cl./207 ml.
H4 T2¾ B2¾ D2¾
3 doz./18# • .68 cu.ft.
SCC 710799
TRAEX TR-9E □



Hi-Ball
No. 2318 ●
8 oz./23.7 cl./237 ml.
H4½ T2¾ B2¾ D2¾
3 doz./19# • .76 cu.ft.
SCC 710782
TRAEX TR-9E □



Hi-Ball
No. 2325 ●
9 oz./26.6 cl./266 ml.
H4¾ T2½ B2½ D2½
3 doz./21# • .88 cu.ft.
SCC 264117
TRAEX TR-13MMM □



Beverage
No. 2359 ●
11¼ oz./33.3 cl./333 ml.
H5 T2¾ B2¾ D2¾
3 doz./23# • 1.07 cu.ft.
SCC 264124
TRAEX TR-7CC □



Cooler
No. 2369 ●
15½ oz./45.8 cl./458 ml.
H5½ T2½ B2½ D2½
3 doz./28# • 1.32 cu.ft.
SCC 264131
TRAEX TR-7CC □



Tall Hi-Ball
No. 2310 ●
10 oz./29.6 cl./296 ml.
H6 T2½ B2¼ D2½
3 doz./21# • 1.00 cu.ft.
SCC 575008
TRAEX TR-13MMMM □



Footed Hi-Ball
No. 3537 ■
10 oz./29.6 cl./296 ml.
H5½ T2¾ B2½ D2½
3 doz./20# • 1.09 cu.ft.
SCC 508263
TRAEX TR-13MMMM □



Goblet
No. 3556 ■
11 oz./32.5 cl./325 ml.
H6¼ T2½ B2¾ D2½
3 doz./20# • 1.32 cu.ft.
SCC 508273
TRAEX TR-7CC □



● Safedge Rim Guarantee
See pages 114-116 for details.

■ Safedge Rim and Foot Guarantee

□ Recommended Traex Glass Rack



Cordial
No. 1650
2½ oz./7.4 cl./74 ml.
H4½ T1½ B1¾ D1½
4 doz./12# = .42 cu.ft.
SCC 878147
TRAEX TR-9E □



Old Fashioned
No. 2522
7 oz./20.7 cl./207 ml.
H3½ T2½ B2¾ D2½
1 doz./8# = .26 cu.ft.
SCC 6943949903749
TRAEX TR-7A □



Old Fashioned
No. 2524
10¼ oz./30.3 cl./303 ml.
H3¾ T3¼ B3 D3¼
1 doz./10# = .35 cu.ft.
SCC 6943949904845
TRAEX TR-6B □



Juice
No. 2523
4¾ oz./14.1 cl./141 ml.
H4 T2½ B2 D2½
1 doz./5# = .18 cu.ft.
SCC 6943949904838
TRAEX TR-9E □



Hi-Ball
No. 2520
7½ oz./22.2 cl./222 ml.
H5¼ T2½ B2½ D2¾
1 doz./7# = .26 cu.ft.
SCC 6943949902742
TRAEX TR-9EE □



Tall Hi-Ball
No. 2519
9¾ oz./28.8 cl./288 ml.
H5½ T2½ B2½ D2½
1 doz./9# = .33 cu.ft.
SCC 6943949902735
TRAEX TR-13MMMM □



Tall Hi-Ball
No. 2521
7½ oz./22.2 cl./222 ml.
H6 T2½ B2 D2½
1 doz./6# = .25 cu.ft.
SCC 6943949902759
TRAEX TR-9EE □



Tall Hi-Ball
No. 2518
10½ oz./31.1 cl./311 ml.
H6½ T2¾ B2½ D2¾
1 doz./8# = .34 cu.ft.
SCC 6943949902728
TRAEX TR-9EEA □



nob hill®



Old Fashioned
No. 23286
7¾ oz./22.9 cl./229 ml.
H3½ T2¾ B2¾ D2½
4 doz./25# = 1.06 cu.ft.
SCC 370174
TRAEX TR-7A □



Old Fashioned
No. 23386
10¼ oz./30.3 cl./303 ml.
H3¾ T3¼ B3½ D3¼
2 doz./16# = .69 cu.ft.
SCC 370181
TRAEX TR-6A □



Double Old Fashioned
No. 23396
12¼ oz./36.2 cl./362 ml.
H3¾ T3½ B3½ D3¼
3 doz./29# = 1.19 cu.ft.
SCC 407125
TRAEX TR-6B □



Juice
No. 23496
5 oz./14.8 cl./148 ml.
H3½ T2¼ B2¼ D2¼
6 doz./28# = .99 cu.ft.
SCC 175338
TRAEX TR-9A □



Hi-Ball
No. 23236
6¾ oz./20.0 cl./200 ml.
H4½ T2¾ B2½ D2½
4 doz./23# = .91 cu.ft.
SCC 364357
TRAEX TR-13MMA □



Hi-Ball
No. 23186
8 oz./23.7 cl./237 ml.
H4½ T2¾ B2¾ D2½
4 doz./25# = 1.01 cu.ft.
SCC 369833
TRAEX TR-9E □



Hi-Ball
No. 23256
9 oz./26.6 cl./266 ml.
H4¾ T2½ B2½ D2¾
4 doz./31# = 1.18 cu.ft.
SCC 370167
TRAEX TR-13MMM □



Beverage
No. 23596
11¼ oz./33.3 cl./333 ml.
H5 T2¾ B2¾ D2¾
2 doz./16# = .72 cu.ft.
SCC 370198
TRAEX TR-7CC □



Tall Hi-Ball
No. 23106
10½ oz./31.1 cl./311 ml.
H6 T2½ B2¼ D2½
3 doz./24# = 1.00 cu.ft.
SCC 063229
TRAEX TR-13MMMM □



Tall Hi-Ball
No. 23626
16 oz./47.3 cl./473 ml.
H7½ T2¾ B2½ D2¾
3 doz./29# = 1.48 cu.ft.
SCC 415172
TRAEX TR-7CCC □

Libbey's ★ HEAT-TREATED *glassware*

Libbey's heat-treated tumblers and stemware are created through a special heating and rapid cooling process after the glass is formed. This secondary process on "blown" glassware is performed only on the upper portion of the glass where

most abuse occurs. Libbey's heat-treated glassware offers increased resistance to thermal and mechanical shock.

Recommended for Fast Service Cycle Operations.

straight sided  LIBBEY®
★ HEAT TREATED



Juice
No. 556HT ★ ●
No. 56 ● ●
5 oz./14.8 cl./148 ml.
H3½ T2¼ B1⅞ D2¼
6 doz./16# = .95 cu.ft.
No. 556HT-SCC 010943
No. 56-SCC 002184
TRAEX TR-9A □



Seltzer
No. 58 ● ●
6 oz./17.7 cl./177 ml.
H3½ T2⅝ B2⅞ D2⅝
6 doz./21# = 1.09 cu.ft.
SCC 002351
TRAEX TR-9A □



Split
No. 77 ● ●
6½ oz./19.2 cl./192 ml.
H4¼ T2¼ B2 D2⅝
6 doz./24# = 1.22 cu.ft.
SCC 002764
TRAEX TR-9E □



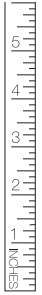
Hi-Ball
No. 44 ● ●
8 oz./23.7 cl./237 ml.
H4⅞ T2⅝ B2⅞ D2⅝
6 doz./26# = 1.42 cu.ft.
SCC 000456
TRAEX TR-9E □



Collins
No. 53 ● ●
10 oz./29.6 cl./296 ml.
H4¾ T2⅝ B2¼ D2¾
6 doz./30# = 1.79 cu.ft.
SCC 001071
TRAEX TR-7CA □



Iced Tea
No. 551HT ★ ●
No. 51 ● ●
12½ oz./37.0 cl./370 ml.
H5¼ T2¾ B2⅝ D2⅞
6 doz./32# = 2.18 cu.ft.
No. 551HT-SCC 010806
No. 51-SCC 001026
TRAEX TR-7CA □



Zombie
No. 94 ● ●
10 oz./29.6 cl./296 ml.
H5¼ T2½ B2¼ D2½
6 doz./29# = 1.71 cu.ft.
SCC 072927
TRAEX TR-13MMA □



Zombie
No. 95 ● ●
11 oz./32.5 cl./325 ml.
H5⅝ T2½ B2¼ D2½
6 doz./34# = 1.86 cu.ft.
SCC 072934
TRAEX TR-13MMA □



Zombie
No. 96 ● ●
12 oz./35.5 cl./355 ml.
H6 T2½ B2¼ D2½
6 doz./32# = 1.92 cu.ft.
SCC 003266
TRAEX TR-13MMA □



Zombie
No. 115 ● ●
13½ oz./39.9 cl./399 ml.
H7 T2½ B2¼ D2½
6 doz./40# = 2.22 cu.ft.
SCC 003631
TRAEX TR-7CC □



frosted clear lip Non-Heat Treated



Collins
No. 53/11680 ● ●
10 oz./29.6 cl./296 ml.
H4¾ T2¾ B2¼ D2¾
4 doz./18# = 1.26 cu.ft.
SCC 360854
TRAEX TR-7CA □



Zombie
No. 96/11680 ● ●
12 oz./35.5 cl./355 ml.
H6 T2½ B2¼ D2½
4 doz./23# = 1.33 cu.ft.
SCC 360861
TRAEX TR-13MMA □

new embassy®



LIBBEY®
★ HEAT TREATED



Rocks
No. 1514 ★●
7 oz./20.7 cl./207 ml.
H2½ T3 B1½ D3
3 doz./12# • .74 cu.ft.
SCC 410177
TRAEX TR-12 □



Rocks
No. 1513 ★●
9 oz./26.6 cl./266 ml.
H3½ T3¼ B2 D3¼
3 doz./16# • 1.0 cu.ft.
SCC 409751
TRAEX TR-6 □



Rocks
No. 1512 ★●
10½ oz./31.1 cl./311 ml.
H3½ T3¼ B2 D3¼
3 doz./16# • 1.08 cu.ft.
SCC 409133
TRAEX TR-6B □



Juice
No. 12259 ★●
6 oz./17.7 cl./177 ml.
H3¾ T2½ B1½ D2½
3 doz./15# • .67 cu.ft.
SCC 427311
TRAEX TR-13MMM □



Hi-Ball
No. 12261 ★●
8 oz./23.7 cl./237 ml.
H4½ T2½ B1½ D2½
3 doz./17# • .82 cu.ft.
SCC 426970
TRAEX TR-13MMM □



Hi-Ball
No. 12262 ★●
10½ oz./31.1 cl./311 ml.
H5½ T2½ B2 D2½
3 doz./23# • 1.11 cu.ft.
SCC 426215
TRAEX TR-13MMM □



Cooler
No. 12263 ★●
12½ oz./37.0 cl./370 ml.
H5½ T2½ B2 D2½
3 doz./24# • 1.26 cu.ft.
SCC 426208
TRAEX TR-13MMMM □



Cooler
No. 12264 ★●
16 oz./47.0 cl./470 ml.
H6 T3½ B2½ D3½
3 doz./28# • 1.57 cu.ft.
SCC 426192
TRAEX TR-6BB □



Cooler
No. 12265 ★●
18 oz./53.4 cl./534 ml.
H6½ T3½ B2½ D3½
3 doz./29# • 1.70 cu.ft.
SCC 426185
TRAEX TR-6BBB □

new splash



Splash Margarita
No. 3429 ●
12 oz./35.5 cl./355 ml.
H7 T4¾ B3 D4¾
1 doz./TBD • TBD cu.ft.
SCC 395931
TRAEX TR-8DDD □



Splash Dessert
No. 3419 ●
12 oz./35.5 cl./355 ml.
H4½ T4¾ B3 D3¾
1 doz./TBD • TBD cu.ft.
SCC 395924
TRAEX TR-8D □



governor clinton®



LIBBEY®
★ HEAT TREATED



Juice
No. 633HT ★●
5 oz./14.8 cl./148 ml.
H3¾ T2½ B1¾ D2¼
6 doz./17# • 1.01 cu.ft.
SCC 011711
TRAEX TR-9E □



Beverage
No. 618HT ★●
8 oz./23.7 cl./237 ml.
H3¾ T2¾ B2¾ D2¾
4 doz./18# • 1.05 cu.ft.
SCC 364487
TRAEX TR-7A □



Water
No. 610HT ★●
9½ oz./28.1 cl./281 ml.
H3¾ T2¾ B2½ D2¾
6 doz./27# • 1.62 cu.ft.
SCC 058501
TRAEX TR-7A □



Iced Tea
No. 606HT ★●
12 oz./35.5 cl./355 ml.
H5½ T2½ B2¾ D2¾
4 doz./22# • 1.48 cu.ft.
SCC 369949
TRAEX TR-7CA □



Lemonade
No. 603HT ★●
14 oz./41.4 cl./414 ml.
H5¾ T2¾ B2¾ D3
6 doz./32# • 2.32 cu.ft.
SCC 011261
TRAEX TR-12HA □



Soda
No. 1713HT ★●
15½ oz./45.8 cl./458 ml.
H6¾ T3 B2½ D3¼
3 doz./20# • 1.72 cu.ft.
SCC 063489
TRAEX TR-12HHA □



Smoothie Glass
No. 3722 ■
16 oz./47.3 cl./473 ml.
H7½ T3¾ B3¼ D3¾
½ doz./5# • .38 cu.ft.
SCC 266255
TRAEX TR-6BBB □

footed



LIBBEY®
★ HEAT TREATED



Juice
No. 1450HT ★●
6½ oz./19.2 cl./192 ml.
H3¼ T2½ B2½ D2¾
6 doz./35# • 1.47 cu.ft.
SCC 012855
TRAEX TR-7C □



Beverage
No. 1454HT ★●
9 oz./26.6 cl./266 ml.
H4¼ T2¾ B2½ D2¾
3 doz./21# • 1.04 cu.ft.
SCC 063519
TRAEX TR-7CA □



Malted
No. 1451HT ★●
10 oz./29.6 cl./296 ml.
H5¼ T2¾ B2½ D2¾
3 doz./22# • 1.13 cu.ft.
SCC 063472
TRAEX TR-7CC □



Soda
No. 1453HT ★●
12¼ oz./36.2 cl./362 ml.
H5½ T3 B2½ D3
3 doz./25# • 1.36 cu.ft.
SCC 063243
TRAEX TR-12HH □



Soda
No. 1452HT ★●
14 oz./41.4 cl./414 ml.
H5½ T3½ B2½ D3½
3 doz./28# • 1.47 cu.ft.
SCC 063199
TRAEX TR-12HH □



cascade



LIBBEY®
★ HEAT TREATED



Juice/Side Water
No. 29011HT ★●
6 oz./17.7 cl./177 ml.
H3½ T2½ B2½ D2½
6 doz./27# • 1.15 cu.ft.
SCC 636419
TRAEX TR-13MM □



Beverage
No. 29511HT ★●
8 oz./23.7 cl./237 ml.
H3¾ T2¾ B2½ D2¾
4 doz./24# • 1.07 cu.ft.
SCC 370211
TRAEX TR-7A □



Water
No. 29211HT ★●
10 oz./29.6 cl./296 ml.
H4¼ T2¾ B2½ D2¾
6 doz./40# • 1.76 cu.ft.
SCC 636433
TRAEX TR-7C □



Beverage
No. 29411HT ★●
12 oz./35.5 cl./355 ml.
H5½ T2¾ B2½ D2¾
2 doz./16# • .75 cu.ft.
SCC 370204
TRAEX TR-7CC □



Cooler
No. 29811HT ★●
16 oz./47.3 cl./473 ml.
H6 T2¾ B2½ D3
2 doz./18# • .95 cu.ft.
SCC 370228
TRAEX TR-6BB □



Cooler
No. 29911HT ★●
22 oz./65.1 cl./651 ml.
H6½ T3½ B2½ D3½
3 doz./33# • 1.86 cu.ft.
SCC 020539
TRAEX TR-6BBA □

★ Heat-Treated ● Safedge Rim Guarantee □ Recommended Traex Glass Rack
See pages 114-116 for details.

Coca-Cola®

COKE® brand glassware is produced for The Coca-Cola Company, owner of the trademarks COCA-COLA, COKE, the design of the contour glass, and Always Coca-Cola by Libbey Inc., an authorized user. ©The Coca-Cola Company. All rights reserved.



new Hutchinson Coke Cooler
No. 5732CC
16½ oz./48.8 cl./488 ml.
H6¼ T3 B3 D3
1 doz./17# • .52 cu.ft.
SCC 417015
TRAEX TR-6BBB □



Coca-Cola Footed Flare
No. 5703CC
16 oz./47.3 cl./473 ml.
H6¾ T3½ B3 D3¾
1 doz./18# • .87 cu.ft.
SCC 280190
TRAEX TR-11GGG □



Coca-Cola Genuine Mug
No. 5705CC
14½ oz./42.9 cl./429 ml.
H6¾ T3¾ B2½ D4¾
1 doz./20# • .87 cu.ft.
SCC 281852
TRAEX TR-4DDD □



Coca-Cola Genuine Tumbler
No. 2216CC
16¾ oz./49.5 cl./495 ml.
H6½ T3¼ B2¾ D3¾
1 doz./9# • .63 cu.ft.
SCC 280081
TRAEX TR-11GG □



bell sodas



Bell Fountain Tumbler
No. 30 ●
6¾ oz./20.0 cl./200 ml.
H4 T2½ B1¾ D2½
6 doz./24# • 1.24 cu.ft.
SCC 508297
TRAEX TR-13MMM □



Bell Soda
No. 539HT ★●
21 oz./62.1 cl./621 ml.
H6½ T3¾ B2¾ D3¾
3 doz./31# • 2.29 cu.ft.
SCC 564934
TRAEX TR-11GGA □



no-nik



LIBBEY®
★ HEAT TREATED



Beverage
No. 1917HT ★●
7¾ oz./22.9 cl./229 ml.
H3¾ T2½ B2¾ D2¾
6 doz./24# • 1.35 cu.ft.
SCC 056880
TRAEX TR-13MMA □



Water
No. 1910HT ★●
10 oz./29.6 cl./296 ml.
H3½ T2¾ B2¾ D2¾
4 doz./15# • 1.17 cu.ft.
SCC 369963
TRAEX TR-7C □



Iced Tea
No. 1906HT ★●
12 oz./35.5 cl./355 ml.
H5½ T2¾ B2½ D2¾
6 doz./28# • 1.89 cu.ft.
SCC 014033
TRAEX TR-7CA □



Regency Rockwall Beer
No. 1907HT ★●
12¾ oz./37.7 cl./377 ml.
H5½ T2¾ B2¾ D2¾
6 doz./37# • 2.16 cu.ft.
SCC 613448
TRAEX TR-7CA □



English Pub Glass
No. 14806HT ★●
16 oz./47.3 cl./473 ml.
H6 T3½ B2¼ D3¼
3 doz./24# • 1.60 cu.ft.
SCC 005144
TRAEX TR-6BB □



English Pub Glass
No. 14801HT ★●
20 oz./59.2 cl./592 ml.
H6 T3¾ B2¾ D3½
3 doz./28# • 1.88 cu.ft.
SCC 580118
TRAEX TR-6BB □

whiskey service



Whiskey No. 48
2 oz./5.9 cl./59 ml.
H2 $\frac{3}{8}$ T2 B1 $\frac{1}{2}$ D2
6-1 doz. cartons/17#
.58 cu.ft.
SCC 133819
TRAEX TR-9 □



Whiskey No. 5120
1 $\frac{1}{2}$ oz./4.4 cl./44 ml.
H2 $\frac{3}{8}$ T2 B1 $\frac{3}{8}$ D2
6-1 doz. cartons/17#
.58 cu.ft.
SCC 133727
TRAEX TR-9 □



Lined No. 5120
1 $\frac{1}{2}$ oz./4.4 cl./44 ml.
1 oz. A0007
6-1 doz. cartons/17#
.58 cu.ft.
SCC 133772
TRAEX TR-9 □

COBALT



Whiskey No. 5120B
1 $\frac{1}{2}$ oz./4.4 cl./44 ml.
H2 $\frac{3}{8}$ T2 B1 $\frac{3}{8}$ D2
6 doz./16# • .53 cu.ft.
SCC 478811
TRAEX TR-9 □

BLACK



Whiskey No. 5120E
1 $\frac{1}{2}$ oz./4.4 cl./44 ml.
H2 $\frac{3}{8}$ T2 B1 $\frac{3}{8}$ D2
6 doz./16# • .53 cu.ft.
SCC 878109
TRAEX TR-9 □



Tall Whiskey No. 5138
1 oz./3.0 cl./30 ml.
H3 T2 $\frac{1}{4}$ B1 $\frac{3}{4}$ D2 $\frac{1}{4}$
4-1 doz. cartons/31#
.59 cu.ft.
SCC 170739
TRAEX TR-9 □



Fluted Whiskey No. 5126
2 oz./5.9 cl./59 ml.
H2 $\frac{7}{8}$ T2 $\frac{1}{4}$ B1 $\frac{3}{4}$ D2 $\frac{1}{4}$
4-1 doz. cartons/24#
.59 cu.ft.
SCC 133604
TRAEX TR-9 □



Fluted Lined No. 5126
2 oz./5.9 cl./59 ml.
 $\frac{7}{8}$ oz. S0711 **SCC 133550**
1 oz. A0007 **SCC 133598**
4-1 doz. cartons/24#
.59 cu.ft.
TRAEX TR-9 □



Fluted Whiskey No. 5127
1 $\frac{1}{2}$ oz./4.4 cl./44 ml.
H2 $\frac{7}{8}$ T2 $\frac{1}{4}$ B1 $\frac{3}{4}$ D2 $\frac{1}{4}$
4-1 doz. cartons/28#
.59 cu.ft.
SCC 133543
TRAEX TR-9 □



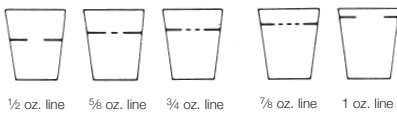
Fluted Lined No. 5127
1 $\frac{1}{2}$ oz./4.4 cl./44 ml.
 $\frac{3}{4}$ oz. S0710 **SCC 133536**
 $\frac{7}{8}$ oz. S0711 **SCC 133529**
4-1 doz. cartons/28#
.59 cu.ft.
TRAEX TR-9 □



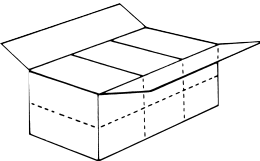
Fluted Whiskey No. 5135
1 $\frac{1}{4}$ oz./3.7 cl./37 ml.
H2 $\frac{7}{8}$ T2 $\frac{1}{4}$ B1 $\frac{3}{4}$ D2 $\frac{1}{4}$
4-1 doz. cartons/29#
.59 cu.ft.
SCC 133482
TRAEX TR-9 □



Fluted Lined No. 5135
1 $\frac{1}{4}$ oz./3.7 cl./37 ml.
 $\frac{1}{2}$ oz. S0617
4-1 doz. cartons/29#
.59 cu.ft.
SCC 133475
TRAEX TR-9 □



Pressed Whiskey Glasses
Verres à Whisky Pressés
Vasitos Para Whisky Prensados



Many of our shot glass cartons contain convenient 1 dozen inner cartons.

Un grand nombre de nos cartons de verres alcool sont sous-conditionnés par douzaine.

Muchos de nuestros cartones de vasitos para licor poseen una docena de convenientes cartones internos.

Capacities are approximate and should not be used as a standard of measure.

1 U.S. fl. oz. = 29.5727 ml = 1.04084 Imp. fl. oz.
1 Imp. fl. oz. = 28.4123 ml = 0.96075 U.S. fl. oz.

Les capacités indiquées sont approximatives et ne doivent pas être utilisées comme normes de mesures.
1 Once fluide US = 29,5727 ml = 1,04084 Once fluide Impériale
1 Once fluide Impériale = 28,4123 ml = 0,96075 Once fluide US

La capacidad es aproximada y no debe ser utilizada como un criterio de medida
1 oz. fl. EE.UU. = 29.5727 ml = 1.04084 Imp. fl. oz.
1 oz. fl. Imp. = 28.4123 ml = 0.96075 oz. fl. EE.UU.



Basketball Shot Glass No. 5323
1 $\frac{1}{2}$ oz./4.4 cl./44 ml.
H2 $\frac{3}{8}$ T2 B1 $\frac{1}{2}$ D2
2 doz./6# • 17 cu.ft.
SCC 379528
TRAEX TR-9 □



Football Shot Glass No. 5321
1 $\frac{1}{2}$ oz./4.4 cl./44 ml.
H2 $\frac{3}{8}$ T2 B1 $\frac{1}{2}$ D2
2 doz./6# • 17 cu.ft.
SCC 379320
TRAEX TR-9 □



Golf Shot Glass No. 5320
1 $\frac{1}{2}$ oz./4.4 cl./44 ml.
H2 $\frac{3}{8}$ T2 B1 $\frac{1}{2}$ D2
2 doz./6# • 17 cu.ft.
SCC 379337
TRAEX TR-9 □



Baseball Shot Glass No. 5325
1 $\frac{1}{2}$ oz./4.4 cl./44 ml.
H2 $\frac{3}{8}$ T2 B1 $\frac{1}{2}$ D2
2 doz./6# • 17 cu.ft.
SCC 379313
TRAEX TR-9 □



Whiskey No. 5114
1 $\frac{3}{4}$ oz./5.2 cl./52 ml.
H2 $\frac{3}{8}$ T2 B1 $\frac{3}{8}$ D2
6 doz./14# • 62 cu.ft.
SCC 881086
TRAEX TR-9 □



Whiskey No. 5121
1 $\frac{1}{4}$ oz./3.7 cl./37 ml.
H2 $\frac{3}{8}$ T2 B1 $\frac{3}{8}$ D2
6-1 doz. cartons/20#
.58 cu.ft.
SCC 133697
TRAEX TR-9 □



Lined No. 5121
1 $\frac{1}{4}$ oz./3.7 cl./37 ml.
 $\frac{7}{8}$ oz. S0711
6-1 doz. cartons/20#
.58 cu.ft.
SCC 133673
TRAEX TR-9 □



Whiskey No. 5122
1 oz./3.0 cl./30 ml.
H2 $\frac{3}{8}$ T2 B1 $\frac{3}{8}$ D2
6-1 doz. cartons/23#
.58 cu.ft.
SCC 133666
TRAEX TR-9 □



Lined No. 5122
1 oz./3.0 cl./30 ml.
 $\frac{5}{8}$ oz. S0709
6-1 doz. cartons/23#
.58 cu.ft.
SCC 133642
TRAEX TR-9 □



Whiskey No. 5128
 $\frac{7}{8}$ oz./2.6 cl./26 ml.
H2 $\frac{3}{8}$ T2 B1 $\frac{3}{8}$ D2
6-1 doz. cartons/22#
.58 cu.ft.
SCC 133512
TRAEX TR-9 □



Tall Whiskey No. 5030
 $\frac{3}{4}$ oz./2.2 cl./22 ml.
H2 $\frac{7}{8}$ T1 $\frac{3}{4}$ B1 $\frac{1}{4}$ D1 $\frac{3}{4}$
6-1 doz. cartons/24#
.58 cu.ft.
SCC 133796
TRAEX TR-9 □



Tall Whiskey No. 5031
1 oz./3.0 cl./30 ml.
H2 $\frac{7}{8}$ T1 $\frac{3}{4}$ B1 $\frac{1}{4}$ D1 $\frac{3}{4}$
6-1 doz. cartons/21#
.58 cu.ft.
SCC 133789
TRAEX TR-9 □



Tall Whiskey No. 5033
1 oz./3.0 cl./30 ml.
H2 $\frac{7}{8}$ T1 $\frac{3}{4}$ B1 $\frac{1}{4}$ D1 $\frac{3}{4}$
6 doz./18# • .49 cu.ft.
0.96 oz. to line
SCC 000019
TRAEX TR-9 □



Whiskey No. 2303 ●
3 oz./8.9 cl./89 ml.
H2 $\frac{3}{8}$ T2 B2 D2
3 doz./10# • .33 cu.ft.
SCC 264148
TRAEX TR-9 □



Prism Shot No. 5277
2 oz./5.9 cl./59 ml.
H2 $\frac{1}{2}$ T1 $\frac{7}{8}$ B1 $\frac{3}{8}$ D1 $\frac{7}{8}$
6 doz./26# • .58 cu.ft.
SCC 048618
TRAEX TR-9 □

shooters & specialty shots



Sorbet
No. 3801 ■
2¾ oz./8.1 cl./81 ml.
H2¼ T3½ B2½ D3½
2 doz./8# = .59 cu.ft.
SCC 387738
TRAEX TR-12H □



Mini-Martini
No. 3701 ■
3 oz./8.9 cl./89 ml.
H3¼ T3½ B2½ D3½
1 doz./4# = .37 cu.ft.
SCC 351548
TRAEX TR-12H □



Hurricane Shot Glass
No. 3789 ■
1¾ oz./4.1 cl./41 ml.
H4¼ T1½ B1¼ D1¾
3 doz./6# = .41 cu.ft.
SCC 073990
TRAEX TR-9E □



Cordial
No. 3826 ■
2 oz./5.9 cl./59 ml.
H4½ T1½ B2 D2
3 doz./9# = .54 cu.ft.
SCC 856664
TRAEX TR-9E □



Cordial
No. 1650
2½ oz./7.4 cl./74 ml.
H4½ T1½ B1½ D1½
4 doz./12# = .42 cu.ft.
SCC 878147
TRAEX TR-9E □



Cordial
No. 1650SR ✕
2½ oz./7.4 cl./74 ml.
H4½ T1½ B1½ D1½
2 doz./6# = .21 cu.ft.
SCC 135837
TRAEX TR-9E □



Tequila Shooter
No. 1709712
1 oz./3.0 cl./30 ml.
H3 T1½ B1½ D1½
6 doz./16# = .56 cu.ft.
SCC 17097120
TRAEX TR-9 □



Tequila Shooter
No. 9862324
1½ oz./4.4 cl./44 ml.
H3¾ T1½ B1¼ D1½
6 doz./16# = .58 cu.ft.
SCC 98623244
TRAEX TR-9E □



Tequila Shooter
No. 9562269
2 oz./5.9 cl./59 ml.
H4¼ T1½ B1½ D1½
6 doz./23# = .76 cu.ft.
SCC 95622691
TRAEX TR-9E □



Troyano Shooter
No. 1787386
5¾ oz./15.9 cl./159 ml.
H5¾ T2¾ B1¾ D2¾
2 doz./21# = .54 cu.ft.
SCC 17873861
TRAEX TR-9EE □



Biconic Baby
No. 11161524
1¾ oz./4.2 cl./42 ml.
H3½ T1½ B1½ D1½
4 doz./13# = .43 cu.ft.
SCC 08002713051210
TRAEX TR-9E □



Series V65 Shooter
No. 11110722
2¼ oz./6.5 cl./65 ml.
H2¾ T2¼ B1½ D2¼
2 doz./9# = .26 cu.ft.
SCC 08002713057663
TRAEX TR-9 □



Series V140 Tall Rocks
No. 11126021
4¾ oz./14.0 cl./140 ml.
H4¾ T2¾ B1½ D2¾
1 doz./7# = .27 cu.ft.
SCC 08002713001253
TRAEX TR-7C □



Flare Shooter
No. 243 ●
2½ oz./7.4 cl./74 ml.
H3¾ T2½ B1¼ D2½
2 doz./7# = .34 cu.ft.
SCC 330093
TRAEX TR-9E □



Mini Pilsner/Shooter
No. 245 ●
2½ oz./7.4 cl./74 ml.
H4½ T1¾ B1½ D1¾
2 doz./6# = .27 cu.ft.
SCC 356222
TRAEX TR-9E □



Pilsner
No. 1241HT ★●
4¾ oz./14.1 cl./141 ml.
H5¾ T2¾ B2 D2¾
2 doz./14# = .75 cu.ft.
SCC 317827
TRAEX TR-7CC □



Maritime Shot
No. 5026
1¼ oz./3.7 cl./37 ml.
H2¾ T1½ B2 D2¾
3 doz./10# = .30 cu.ft.
SCC 515868
TRAEX TR-9 □



Boot Shot
No. 97038
1½ oz./4.4 cl./44 ml.
H3½ T1½ B2½ D2¾
3 doz./9# = .44 cu.ft.
SCC 166210
TRAEX TR-9 □



Shooter
No. 5109
1½ oz./5.6 cl./56 ml.
H3½ T2 B1½ D2
2 doz./7# = .28 cu.ft.
SCC 907106
TRAEX TR-9A □



Spirit Glass
No. 155
1¾ oz./5.0 cl./50 ml.
H4½ T2 B1½ D2
2 doz./9# = .31 cu.ft.
SCC 914104
TRAEX TR-9E □



H=Height, T=Top Diameter, B=Bottom Diameter, D=Maximum Diameter (see pages 114-116; voir pages 114-116; vea las páginas 114-116)



Rocks
No. 15591 +
9 oz./26.6 cl./266 ml.
H3¼ T3¼ B2½ D3¼
2 doz./13# = .69 cu.ft.
SCC 315472
TRAEX TR-6A □



Double Old Fashioned
No. 15587 +
12 oz./35.5 cl./355 ml.
H3¾ T3½ B2¾ D3½
2 doz./17# = .89 cu.ft.
SCC 308184
TRAEX TR-6B □



Hi-Ball
No. 15585 +
9 oz./26.6 cl./266 ml.
H4½ T3½ B2½ D3½
2 doz./17# = .82 cu.ft.
SCC 084323
TRAEX TR-12H □



Beverage
No. 15588 +
12 oz./35.5 cl./355 ml.
H5 T3¼ B2½ D3¼
2 doz./19# = 1.00 cu.ft.
SCC 308191
TRAEX TR-68A □



Cooler
No. 15141 +
14 oz./41.4 cl./414 ml.
H5½ T3½ B2¾ D3½
2 doz./31# = 1.24 cu.ft.
SCC 063298
TRAEX TR-68B □



Mixing Glass
No. 1639HT +
No. 5139
16 oz./47.3 cl./473 ml.
H5½ T3½ B2¾ D3½
2 doz./24# = 1.27 cu.ft.
No. 1639HT-SCC 455676
No. 5139-SCC 456499
TRAEX TR-68B □

new **Tall Mixing Glass**
No. 15385 +
No. 5385
16 oz./47.3 cl./473 ml.
H6¼ T3¾ B2¾ D3¾
2 doz./27# = 1.25 cu.ft.
No. 15385-SCC 426444
No. 5385-SCC 426451
TRAEX TR-68B □



Mixing Glass
No. 1632HT +
18 oz./53.2 cl./532 ml.
H6¾ T3¾ B2½ D3¾
2 doz./38# = 1.55 cu.ft.
SCC 563074
TRAEX TR-11GGA □



Mixing Glass
No. 1637HT +
No. 5137
20 oz./59.2 cl./592 ml.
H6¾ T3¾ B2½ D3¾
2 doz./31# = 1.55 cu.ft.
No. 1637HT-SCC 563081
No. 5137-SCC 563111
TRAEX TR-11GGA □



Mixing Glass
No. 15144 +
20 oz./59.2 cl./592 ml.
H6¾ T3¾ B2½ D3¾
2 doz./34# = 1.58 cu.ft.
SCC 061386
TRAEX TR-11GGA □



Cooler
No. 15722 +
22 oz./65.1 cl./651 ml.
H7 T3¾ B2½ D3¾
2 doz./37# = 1.66 cu.ft.
SCC 349262
TRAEX TR-11GGG □



Beverage
No. 15812 +
12 oz./35.5 cl./355 ml.
H6¼ T3 B2¼ D3
1 doz./13# = .50 cu.ft.
SCC 391858
TRAEX TR-12HH □



Beverage
No. 15814 +
14 oz./41.4 cl./414 ml.
H6½ T3½ B2¾ D3½
1 doz./14# = .57 cu.ft.
SCC 391865
TRAEX TR-12HHA □



Cooler
No. 15816 +
16 oz./47.3 cl./473 ml.
H7 T3¼ B2¾ D3¼
1 doz./15# = .64 cu.ft.
SCC 391872
TRAEX TR-68BB □





Beverage
No. 15713 +
12 oz./35.5 cl./355 ml.
H6¼ T3 B2¼ D3
1 doz./13# • .50 cu.ft.
SCC 367143
TRAEX TR-12HH □



Beverage
No. 15714 +
14 oz./41.4 cl./414 ml.
H6¾ T3½ B2¼ D3½
1 doz./14# • .57 cu.ft.
SCC 367150
TRAEX TR-12HHA □



Stacking Pub Glass
No. 15720 +
16½ oz./48.8 cl./488 ml.
H6½ T3½ B2½ D3½
1 doz./15# • .66 cu.ft.
SCC 387684
TRAEX TR-6BB □



Cooler
No. 15715 +
16 oz./47.3 cl./473 ml.
H7 T3¼ B2½ D3¼
1 doz./15# • .64 cu.ft.
SCC 368072
TRAEX TR-6BBB □



Stacking Pub Glass
No. 15730 +
17¼ oz./51.0 cl./510 ml.
H6½ T3¾ B2½ D3¾
2 doz./26# • 1.31 cu.ft.
SCC 387707
TRAEX TR-6BB □



Cooler
No. 15717 +
20 oz./59.2 cl./592 ml.
H7¼ T3¾ B2½ D3¾
1 doz./19# • .85 cu.ft.
SCC 378385
TRAEX TR-11GGG □



Basketball Cooler
No. 5333
16 oz./47.3 cl./473 ml.
H6¾ T3¾ B2½ D3¾
1 doz./16# • .64 cu.ft.
SCC 379511
TRAEX TR-6BBA □



Football Cooler
No. 5329
16 oz./47.3 cl./473 ml.
H6¾ T3¾ B2½ D3¾
1 doz./16# • .64 cu.ft.
SCC 381965
TRAEX TR-6BBA □



Golf Cooler
No. 5330
16 oz./47.3 cl./473 ml.
H6¾ T3¾ B2½ D3¾
1 doz./16# • .64 cu.ft.
SCC 381972
TRAEX TR-6BBA □



Baseball Cooler
No. 5332
16 oz./47.3 cl./473 ml.
H6¾ T3¾ B2½ D3¾
1 doz./16# • .64 cu.ft.
SCC 381989
TRAEX TR-6BBA □



Mixing Glass
No. 15230 +
16 oz./47.3 cl./473 ml.
H5½ T3½ B2½ D3½
2 doz./26# • 1.27 cu.ft.
SCC 025791
TRAEX TR-6BB □



Casual Cooler Waves
No. 15646 +
20 oz./59.2 cl./592 ml.
H6¾ T3¾ B2½ D3¾
1 doz./15# • .74 cu.ft.
SCC 308092
TRAEX TR-11GGG □



Casual Cooler Lines
No. 15647 +
20 oz./59.2 cl./592 ml.
H6¾ T3¾ B2½ D3¾
1 doz./15# • .74 cu.ft.
SCC 089809
TRAEX TR-11GGG □



Casual Cooler Hammered
No. 15648 +
20 oz./59.2 cl./592 ml.
H6¾ T3¾ B2½ D3¾
1 doz./15# • .74 cu.ft.
SCC 089816
TRAEX TR-11GGG □



Football Tumbler
No. 2233 ●
23 oz./68.0 cl./680 ml.
H6¾ T2½ B2¼ D3¾
2 doz./16# • 1.50 cu.ft.
SCC 056245
TRAEX TR-11GGA □



Cooler
No. 32802 ●
16 oz./47.3 cl./473 ml.
H6¾ T2½ B2½ D2½
3 doz./22# • 1.43 cu.ft.
SCC 690107
TRAEX TR-7CCC □



beer samplers



Juice
No. 56 ●
5 oz./14.8 cl./148 ml.
H3½ T2¼ B1½ D2¼
6 doz./16# = .95 cu.ft.
SCC 002184
TRAEX TR-9A □



Side Water
No. 149 ●
5½ oz./16.3 cl./163 ml.
H3½ T2¾ B2½ D2¾
6 doz./29# = 1.06 cu.ft.
SCC 005826
TRAEX TR-9A □



Side Water
No. 249 ●
5 oz./14.8 cl./148 ml.
H4 T2½ B2½ D2¼
6 doz./29# = 1.11 cu.ft.
SCC 009398
TRAEX TR-9E □



Frankfurt Sampler
No. 5003
4 oz./11.8 cl./118 ml.
H5 T1½ B2 D2¾
2 doz./12# = .47 cu.ft.
SCC 623775
TRAEX TR-9EE □



Flare Shooter
No. 243 ●
2½ oz./7.4 cl./74 ml.
H3¾ T2½ B1¾ D2½
2 doz./7# = .34 cu.ft.
SCC 330093
TRAEX TR-9E □



Mini Pilsner/Shooter
No. 245 ●
2½ oz./7.4 cl./74 ml.
H4½ T1¾ B1¾ D1¾
2 doz./6# = .27 cu.ft.
SCC 356222
TRAEX TR-9E □



Pilsner
No. 16 ●
6 oz./17.7 cl./177 ml.
H5 T2½ B2½ D2¾
6 doz./35# = 1.84 cu.ft.
SCC 217359
TRAEX TR-13MMM □



Pilsner
No. 1241HT ★●
4¾ oz./14.1 cl./141 ml.
H5½ T2¾ B2 D2¾
2 doz./14# = .75 cu.ft.
SCC 317827
TRAEX TR-7CC □



Flute
No. 3822 ■
5½ oz./16.3 cl./163 ml.
H6½ T2½ B2¾ D2¾
3 doz./19# = 1.22 cu.ft.
SCC 182015
TRAEX TR-7CCC □

heavy base pilsners



Pilsner
No. 16 ●
6 oz./17.7 cl./177 ml.
H5 T2½ B2½ D2¾
6 doz./35# = 1.84 cu.ft.
SCC 217359
TRAEX TR-7CC □



Pilsner
No. 15 ●
7 oz./20.7 cl./207 ml.
H5¼ T2¾ B2¼ D2¾
6 doz./37# = 2.09 cu.ft.
SCC 000258
TRAEX TR-7CA □



Pilsner
No. 12 ●
8 oz./23.7 cl./237 ml.
H5½ T2¾ B2¼ D2¾
6 doz./38# = 2.20 cu.ft.
SCC 000043
TRAEX TR-7CC □



Pilsner
No. 1013HT ★●
No. 13 ●
10 oz./29.6 cl./296 ml.
H5½ T2¾ B2½ D3
3 doz./24# = 1.39 cu.ft.
No. 1013HT-SCC 063380
No. 13-SCC 063359
TRAEX TR-12HH □



Pilsner
No. 14 ●
12 oz./35.5 cl./355 ml.
H6¼ T2¾ B2½ D3½
3 doz./27# = 1.55 cu.ft.
SCC 063120
TRAEX TR-12HH □

hourglass pilsners



LIBBEY®
★ HEAT TREATED



Pilsner
No. 1176HT ★ ●
No. 176 ●
9 oz./26.6 cl./266 ml.
H5½ T2¼ B2½ D2½
3 doz./23# = 1.14 cu.ft.
No. 1176HT-SCC 183654
No. 176-SCC 231430
TRAEX TR-7CC □



Pilsner
No. 1178HT ★ ●
No. 178 ●
10 oz./29.6 cl./296 ml.
H5¼ T2¼ B2½ D2¼
2 doz./16# = .82 cu.ft.
No. 1178HT-SCC 367853
No. 178-SCC 367846
TRAEX TR-7CC □



Pilsner
No. 179 ●
11 oz./32.5 cl./325 ml.
H6 T2¼ B2½ D2½
3 doz./23# = 1.29 cu.ft.
SCC 104659
TRAEX TR-7CC □



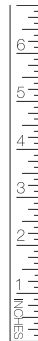
Hourglass (Lined)
No. 181/1605G ●
12 oz./35.5 cl./355 ml.
H6 T3½ B2½ D3¼
2 doz./17# = 1.06 cu.ft.
SCC 378507
TRAEX TR-12HH □



Pilsner
No. 1181HT ★ ●
No. 181 ●
12 oz./35.5 cl./355 ml.
H6 T3½ B2½ D3¼
2 doz./17# = 1.06 cu.ft.
No. 1181HT-SCC 369956
No. 181-SCC 369932
TRAEX TR-12HH □



Pilsner
No. 1183HT ★ ●
No. 183 ●
15 oz./44.4 cl./444 ml.
H6½ T3¼ B2½ D3¼
3 doz./29# = 1.83 cu.ft.
No. 1183HT-SCC 128532
No. 183-SCC 045099
TRAEX TR-6BBA □



flare pilsners



Flare Shooter
No. 243 ●
2½ oz./7.4 cl./74 ml.
H3¼ T2½ B1¼ D2½
2 doz./7# = .34 cu.ft.
SCC 330093
TRAEX TR-9E □



Pilsner
No. 1241HT ★ ●
4¾ oz./14.1 cl./141 ml.
H5½ T2½ B2 D2½
2 doz./14# = .75 cu.ft.
SCC 317827
TRAEX TR-7CC □



Pilsner
No. 1240HT ★ ●
10 oz./29.6 cl./296 ml.
H6¾ T3 B2½ D3½
3 doz./22# = 1.66 cu.ft.
SCC 063250
TRAEX TR-12HHH □



Pilsner
No. 18 ●
11 oz./32.6 cl./326 ml.
H7 T3½ B2½ D3½
3 doz./29# = 1.82 cu.ft.
SCC 589265
TRAEX TR-12HHH □



Pilsner
No. 19 ●
11½ oz./34.0 cl./340 ml.
H7¼ T3½ B2½ D3¼
3 doz./29# = 2.13 cu.ft.
SCC 589234
TRAEX TR-6BBB □



Pilsner
No. 1242HT ★ ●
19¼ oz./56.9 cl./569 ml.
H8 T3½ B2½ D3½
1 doz./13# = 1.01 cu.ft.
SCC 317834
TRAEX TR-11GGGG □



Pilsner
No. 247 ●
16 oz./47.3 cl./473 ml.
H8¾ T3½ B2½ D3½
1 doz./13# = .87 cu.ft.
SCC 387776
TRAEX TR-6BBBB □

H=Height, T=Top Diameter, B=Bottom Diameter, D=Maximum Diameter (see pages 114-116; voir pages 114-116; vea las páginas 114-116)

international style beers



English Pub Glass
No. 14806HT ★ ●
16 oz./47.3 cl./473 ml.
H6 T3½ B2¼ D3¼
3 doz./24# • 1.60 cu.ft.
SCC 005144
TRAEX TR-6BB □



English Pub Glass
No. 14801HT ★ ●
20 oz./59.2 cl./592 ml.
H6 T3½ B2½ D3½
3 doz./28# • 1.88 cu.ft.
SCC 580118
TRAEX TR-6BB □



Pub Glass
No. 4808 ●
16 oz./47.3 cl./473 ml.
H5½ T3 B2½ D3¼
2 doz./14# • 1.04 cu.ft.
SCC 373922
TRAEX TR-6BB □



Pub Glass
No. 4803 ●
20 oz./59.2 cl./592 ml.
H6½ T3½ B2½ D3¾
2 doz./16# • 1.28 cu.ft.
SCC 346230
TRAEX TR-6BB □



Schooner
No. 1785473
18 oz./53.2 cl./532 ml.
H7¼ T4½ B4¼ D4¾
1 doz./32# • 1.32 cu.ft.
SCC 17854730
TRAEX TR-18JJJ □



Schooner
No. 1722471
21 oz./62.1 cl./621 ml.
H7¼ T4½ B4¼ D4¾
1 doz./27# • 1.33 cu.ft.
SCC 17224717
TRAEX TR-18JJJ □



Pub Glass
No. 196 ●
20 oz./59.1 cl./591 ml.
H6½ T3 B2½ D3¼
2 doz./19# • 1.21 cu.ft.
SCC 574551
TRAEX TR-12HHH □



Pub Glass
No. 194 ●
16 oz./47.3 cl./473 ml.
H6½ T3½ B2½ D3
3 doz./28# • 1.66 cu.ft.
SCC 574544
TRAEX TR-12HHH □



Pub Glass
No. 195 ●
19 oz./56.2 cl./562 ml.
H7½ T3¼ B2¾ D3¾
3 doz./31# • 1.98 cu.ft.
SCC 579860
TRAEX TR-6BBB □



Pilsner
No. 409 ●
16½ oz./48.8 cl./488 ml.
H7½ T3¾ B2¾ D3¾
1 doz./11# • .69 cu.ft.
SCC 395634
TRAEX TR-6BBB □



Footed Pilsner
No. 15680 +
12 oz./35.5 cl./355 ml.
H7¼ T3 B2½ D3
2 doz./27# • 1.14 cu.ft.
SCC 078520
TRAEX TR-12HHH □



Footed Pilsner
No. 15429 +
14 oz./41.4 cl./414 ml.
H7¾ T3¼ B2¾ D3¼
2 doz./35# • 1.36 cu.ft.
SCC 062147
TRAEX TR-12HHH □



Footed Pilsner
No. 15673 +
16¾ oz./49.5 cl./495 ml.
H8 T3¾ B2¾ D3¾
1 doz./19# • .79 cu.ft.
SCC 071477
TRAEX TR-6BBB □



Napoli Grande
No. 1619 ●
15½ oz./45.8 cl./458 ml.
H8½ T3½ B2½ D3½
1 doz./11# • .70 cu.ft.
SCC 668427
TRAEX TR-12HHH □



Giant Beer
No. 2478 ●
22¾ oz./67.3 cl./673 ml.
H9½ T3¼ B3½ D3¾
1 doz./16# • .96 cu.ft.
SCC 575978
TRAEX TR-6BBB □



Giant Beer
No. 1611 ●
23 oz./68.0 cl./680 ml.
H8½ T3 B3½ D3¾
1 doz./15# • .99 cu.ft.
SCC 037336
TRAEX TR-11GGG □



Giant Beer
No. 1623 ●
23 oz./68.0 cl./680 ml.
H9½ T3¾ B3½ D3¾
1 doz./13# • .89 cu.ft.
SCC 306593
TRAEX TR-6BBB □



Pilsner
No. 1604 ●
16 oz./47.3 cl./473 ml.
H8½ T3 B2½ D3
2 doz./23# • 1.33 cu.ft.
SCC 382924
TRAEX TR-6BBB □



Giant Beer
No. 1610 ●
23 oz./68.0 cl./680 ml.
H9¼ T3½ B2¾ D3½
1 doz./14# • .91 cu.ft.
SCC 702541
TRAEX TR-6BBB □



footed beers



Beer
No. 3727 ■
 10 oz./29.6 cl./296 ml.
 H6¾ T2½ B2¾ D2¾
 2 doz./12# • .86 cu.ft.
SCC 358646
TRAEX TR-7CCC □



Beer
No. 3728 ■
 12 oz./35.5 cl./355 ml.
 H7½ T2½ B2¾ D2½
 2 doz./13# • .99 cu.ft.
SCC 370006
TRAEX TR-7CCC □



Beer
No. 3730 ■
 14 oz./41.4 cl./414 ml.
 H7½ T2½ B2¾ D3
 2 doz./14# • 1.15 cu.ft.
SCC 370013
TRAEX TR-12HHH □



Beer
No. 3228 ■
 12 oz./35.5 cl./355 ml.
 H7 T2½ B2¾ D3½
 3 doz./25# • 1.77 cu.ft.
SCC 771684
TRAEX TR-12HHH □



new Beer
No. 920291 ✖
 12½ oz./37.0 cl./370 ml.
 H7½ T2½ B2½ D3¼
 1 doz./7# • .55 cu.ft.
SCC 5601875150392
TRAEX TR-12HHH □



new Beer
No. 920284 ✖
 16½ oz./49.0 cl./490 ml.
 H7½ T2¾ B2½ D3¾
 1 doz./7# • .69 cu.ft.
SCC 5601875150408
TRAEX TR-6BBBB □



Beer
No. 3328 ■
 12 oz./35.5 cl./355 ml.
 H7½ T2½ B2¾ D3½
 3 doz./23# • 1.79 cu.ft.
SCC 056682
TRAEX TR-12HHH □



Beer
No. 3725 ■
 12 oz./35.5 cl./355 ml.
 H7½ T2½ B2¾ D2¾
 3 doz./22# • 1.42 cu.ft.
SCC 908660
TRAEX TR-7CCC □



Beer
No. 3915 ■
 14¾ oz./43.6 cl./436 ml.
 H7 T2½ B2½ D3¼
 3 doz./23# • 1.89 cu.ft.
SCC 563098
TRAEX TR-6BBBB □



Pilsner
No. 3804 ■
 16 oz./47.4 cl./473 ml.
 H7½ T2¾ B2¾ D3½
 2 doz./15# • 1.28 cu.ft.
SCC 391230
TRAEX TR-12HHH □



Footed Cooler
No. 3813 ■
 12 oz./35.5 cl./355 ml.
 H6½ T2½ B2½ D3
 3 doz./23# • 1.56 cu.ft.
SCC 135783
TRAEX TR-13HHHH □



Footed Ale
No. 3810 ■
 10 oz./29.6 cl./296 ml.
 H6½ T2¾ B2¾ D2½
 3 doz./23# • 1.35 cu.ft.
SCC 743438
TRAEX TR-7CCC □



Footed Ale
No. 3812 ■
 12 oz./35.5 cl./355 ml.
 H6½ T2¾ B2¾ D3
 3 doz./23# • 1.50 cu.ft.
SCC 110476
TRAEX TR-13HHHH □



Hoffman House Goblet
No. 5210
 10 oz./29.6 cl./296 ml.
 H6½ T4 B3¼ D4
 1 doz./24# • .84 cu.ft.
SCC 621934
TRAEX TR-11GG □



Hoffman House Goblet
No. 5212
 12 oz./35.5 cl./355 ml.
 H6½ T4 B3¼ D4
 1 doz./21# • .84 cu.ft.
SCC 621958
TRAEX TR-11GG □



Pilsner
No. 8425 ●
 12 oz./35.5 cl./355 ml.
 H8¼ T3 B3 D3
 2 doz./15# • 1.40 cu.ft.
SCC 104468
TRAEX TR-6BBBB □



Footed Pilsner
No. 6425 ●
 10 oz./29.6 cl./296 ml.
 H8¾ T2½ B2¾ D2½
 2 doz./16# • 1.46 cu.ft.
SCC 104437
TRAEX TR-7CCCC □



Footed Ale
No. 3815 ■
 15¼ oz./45.1 cl./451 ml.
 H8¾ T2½ B3 D3¼
 2 doz./23# • 1.60 cu.ft.
SCC 311149
TRAEX TR-6BBBB □



Pilsner
No. 3828 ■
 12 oz./35.5 cl./355 ml.
 H9 T2¾ B3 D3
 2 doz./22# • 1.43 cu.ft.
SCC 022400
TRAEX TR-6BBBB □



Tall Beer
No. 3823 ■
 14 oz./41.4 cl./414 ml.
 H9¾ T2¾ B3¼ D3¼
 2 doz./24# • 1.72 cu.ft.
SCC 852741
TRAEX TR-6BBBB □



mugs & tankards



Maxim Mug
No. 2130D1128
 9¼ oz./28.5 cl./285 ml.
 H4¾ T2¾ B3¼ D4½
 1 doz./16# • .67 cu.ft.
SCC 368157
TRAEX TR-8D □



Maxim Mug
No. 2130D1162
 23 oz./68.0 cl./680 ml.
 H6 T3¾ B4½ D5½
 1 doz./27# • .99 cu.ft.
SCC 368133
TRAEX TR-10FF □



Maxim Mug
No. 2329D1150
 17½ oz./52.0 cl./520 ml.
 H6½ T3¼ B3¾ D5½
 1 doz./26# • 1.17 cu.ft.
SCC 368140
TRAEX TR-18JJ □



Mug
No. 5202
 10 oz./29.6 cl./296 ml.
 H5½ T3¼ B2½ D5½
 2 doz./28# • 1.19 cu.ft.
SCC 759583
TRAEX TR-11GA □



Mug
No. 5203
 11 oz./32.5 cl./325 ml.
 H5½ T3¾ B2¾ D5¾
 2 doz./26# • 1.24 cu.ft.
SCC 759590
TRAEX TR-8DD □



Scandinavia
No. 5297
 12 oz./35.5 cl./355 ml.
 H5½ T3¾ B3¾ D4¾
 1 doz./20# • .77 cu.ft.
SCC 031962
TRAEX TR-4DD □



Scandinavia
No. 5298
 15 oz./44.4 cl./444 ml.
 H6¼ T3¾ B3½ D5½
 1 doz./24# • .93 cu.ft.
SCC 031979
TRAEX TR-4DD □



Cafe Mug
No. 5286
 14 oz./41.4 cl./414 ml.
 H6¾ T3¾ B2¾ D5
 1 doz./17# • .86 cu.ft.
SCC 592064
TRAEX TR-4DDA □



Paneled Mug
No. 5019
 10 oz./29.6 cl./296 ml.
 H5½ T3¼ B3¼ D4¾
 1 doz./25# • .58 cu.ft.
SCC 894352
TRAEX TR-4DA □



Paneled Mug
No. 5021
 12 oz./35.5 cl./355 ml.
 H5½ T3¼ B3¼ D4¾
 1 doz./20# • .69 cu.ft.
SCC 906383
TRAEX TR-5AA □



Paneled Mug
No. 5016
 12 oz./35.5 cl./355 ml.
 H5½ T3¾ B3¼ D5½
 1 doz./26# • .81 cu.ft.
SCC 572366
TRAEX TR-4DD □



Paneled Mug
No. 5018
 14 oz./41.4 cl./414 ml.
 H6½ T3½ B3½ D5
 1 doz./30# • .88 cu.ft.
SCC 466863
TRAEX TR-4DD □



Paneled Mug
No. 5020
 16 oz./47.3 cl./473 ml.
 H6½ T3½ B3½ D5
 1 doz./27# • .88 cu.ft.
SCC 890057
TRAEX TR-4DD □

mugs & tankards (continued)



**Handled Mug
No. 5012**
12½ oz./37.0 cl./370 ml.
H5½ T2¾ B2¾ D4½
2 doz./32# • 1.28 cu.ft.
SCC 344536
TRAEX TR-5AA □



**Handled Mug
No. 5011**
15 oz./44.4 cl./444 ml.
H5½ T3 B3¾ D4½
1 doz./17# • .73 cu.ft.
SCC 492503
TRAEX TR-5AA □



**Maritime Mug
No. 5027**
15 oz./44.4 cl./444 ml.
H5½ T3¼ B3¾ D5
1 doz./21# • .80 cu.ft.
SCC 495993
TRAEX TR-4DA □



**Handled Mug
No. 5010**
12 oz./35.5 cl./355 ml.
H5½ T3¾ B3¾ D4½
2 doz./41# • 1.27 cu.ft.
SCC 334520
TRAEX TR-5AA □



**Drinking Jar
No. 97085**
16½ oz./48.8 cl./488 ml.
H5¼ T2¾ B2½ D4½
1 doz./12# • .62 cu.ft.
SCC 866288
TRAEX TR-5AA □



**Drinking Jar
No. 97084**
16½ oz./48.8 cl./488 ml.
H5¼ T2¾ B2½ D4½
1 doz./12# • .63 cu.ft.
SCC 871421
TRAEX TR-5AA □



**Tankard
No. 5092**
16 oz./47.3 cl./473 ml.
H6½ T3¾ B3¼ D4¾
1 doz./21# • .78 cu.ft.
SCC 498475
TRAEX TR-4DD □



**Mug
No. 5273**
12 oz./35.5 cl./355 ml.
H5½ T2¾ B2¾ D4¾
1 doz./16# • .62 cu.ft.
SCC 135738
TRAEX TR-4DD □



**Sport Mug with Panels
No. 52733**
12 oz./35.5 cl./355 ml.
H5¾ T2¾ B2¾ D4¾
1 doz./15# • .62 cu.ft.
SCC 467235
TRAEX TR-5AA □



**Sport Mug
No. 5272**
25 oz./73.9 cl./739 ml.
H7½ T3¾ B3¾ D5¾
1 doz./34# • 1.13 cu.ft.
SCC 863884
TRAEX TR-10FFA □



**Boot Mug
No. 97036**
17 oz./50.0 cl./500 ml.
H6½ T3¼ B3¾ D5¾
1 doz./17# • .98 cu.ft.
SCC 032693
TRAEX TR-8DDA □



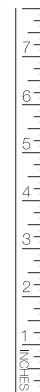
**Stein
No. 5205**
10 oz./29.6 cl./296 ml.
H5½ T2¾ B3¼ D4½
1 doz./26# • .76 cu.ft.
SCC 625178
TRAEX TR-4DD □



**Stein
No. 5206**
12 oz./35.5 cl./355 ml.
H5½ T2¾ B3¼ D4½
1 doz./23# • .76 cu.ft.
SCC 625185
TRAEX TR-4DD □



**Super Mug
No. 5262**
34 oz./99.8 cl./998 ml.
H8 T4 B4 D6
1 doz./39# • 1.50 cu.ft.
SCC 001392
TRAEX TR-10FFA □





mugs & tankards
(continued)



**Frankfurt Sampler
No. 5003**
4 oz./11.8 cl./118 ml.
H5 T1½ B2 D2½
2 doz./12# • .47 cu.ft.
SCC 623775
TRAEX TR-7CA □



**Frankfurt Mug
No. 5001**
21 oz./62.1 cl./621 ml.
H9 T3 B3¾ D4¾
1 doz./28# • 1.03 cu.ft.
SCC 571949
TRAEX TR-4DDA □



**Sintra Mug
No. 2187X1I29**
9¾ oz./29.2 cl./292 ml.
H3¾ T3½ B2¾ D4½
1 doz./12# • .39 cu.ft.
SCC 370884
TRAEX TR-5A □



**Sintra Mug
No. 2187X1I55**
18½ oz./55.0 cl./550 ml.
H4½ T3¾ B2¾ D5¾
1 doz./17# • .67 cu.ft.
SCC 370877
TRAEX TR-18JA □



**Vienna Stein
No. 5305**
11½ oz./34.0 cl./340 ml.
H5¼ T2½ B2¾ D4½
2 doz./22# • 1.20 cu.ft.
SCC 508358
TRAEX TR-16BA □



**Dimple Stein
No. 5355**
19¼ oz./56.9 cl./569 ml.
H4¾ T3¾ B2¾ D5¾
2 doz./33# • 1.64 cu.ft.
SCC 508365
TRAEX TR-10FA □



**Thumbprint Stein
No. 5303**
19½ oz./57.7 cl./577 ml.
H5½ T3¾ B2¾ D6¾
2 doz./32# • 1.62 cu.ft.
SCC 520275
TRAEX TR-4DD □



**Mug
No. 5307**
8½ oz./25.1 cl./251 ml.
H5¾ T2½ B2¾ D4¾
2 doz./36# • 1.05 cu.ft.
SCC 039869
TRAEX TR-5AA □



**Mug
No. 5309**
12 oz./35.5 cl./355 ml.
H5½ T3 B2¾ D4¾
2 doz./40# • 1.26 cu.ft.
SCC 047826
TRAEX TR-5AA □



**Mug
No. 5362**
10 oz./29.6 cl./296 ml.
H5¾ T3¼ B3 D4¾
1 doz./23# • .66 cu.ft.
SCC 063311
TRAEX TR-5AA □



**Mug
No. 5364**
12 oz./35.5 cl./355 ml.
H5½ T3¼ B3¼ D5½
1 doz./24# • .75 cu.ft.
SCC 053725
TRAEX TR-4DD □



**Mug
No. 5360**
22 oz./65.1 cl./651 ml.
H8 T3½ B3¼ D5½
1 doz./27# • 1.10 cu.ft.
SCC 021168
TRAEX TR-4DDA □

warm beverage

 <p>new Mug No. 5770 7 oz./20.7 cl./207 ml. H3 T2¼ B2¾ D4 1 doz./10# • .33 cu.ft. SCC 425782 TRAEX TR-5 □</p>	 <p>Mug No. 5213 13 oz./38.5 cl./385 ml. H3¼ T3¾ B3¾ D4¾ 1 doz./13# • .52 cu.ft. SCC 886531 TRAEX TR-5A □</p>	<p>COBALT</p>  <p>Mug No. 52138 13 oz./38.5 cl./385 ml. H3¼ T3¾ B3¾ D4¾ 1 doz./13# • .52 cu.ft. SCC 310869 TRAEX TR-5A □</p>	<p>JUNIPER</p>  <p>Mug No. 5213J 13 oz./38.5 cl./385 ml. H3¼ T3¾ B3¾ D4¾ 1 doz./13# • .52 cu.ft. SCC 477302 TRAEX TR-5A □</p>	 <p>All Purpose Mug No. 5724 10 oz./29.6 cl./296 ml. H4½ T2½ B2¾ D4¾ 3 doz./30# • 1.37 cu.ft. SCC 373540 TRAEX TR-5A □</p>	 <p>All Purpose Optic Mug No. 5725 10 oz./29.6 cl./296 ml. H4½ T2½ B2¾ D4¾ 3 doz./30# • 1.37 cu.ft. SCC 373557 TRAEX TR-5A □</p>
---	--	---	---	---	---

 <p>Mug No. 5201 10 oz./29.6 cl./296 ml. H3½ T3¾ B2¾ D4½ 1 doz./10# • .44 cu.ft. SCC 708673 TRAEX TR-5A □</p>	 <p>Tall Mug w/Starburst No. 5091 10 oz./29.6 cl./296 ml. H4¾ T2¾ B2¼ D4 1 doz./13# • .46 cu.ft. SCC 498468 TRAEX TR-5A □</p>	 <p>All Purpose Mug No. 5544 13½ oz./39.9 cl./399 ml. H4¾ T3¾ B2¾ D5 1 doz./11# • .64 cu.ft. SCC 269676 TRAEX TR-4D □</p>	 <p>Corvino Mug No. 5407 15½ oz./45.8 cl./458 ml. H4¾ T3¾ B3½ D5½ 1 doz./16# • .78 cu.ft. SCC 054548 TRAEX TR-4DA □</p>	<p>new Square Mug No. 5352 14 oz./41.4 cl./414 ml. H4 T3¾ B2½ D4¾ 1 doz./10# • .68 cu.ft. SCC 394583 TRAEX TR-5A □</p> 
--	--	--	---	--

 <p>All Purpose Mug No. 5589 9 oz./26.6 cl./266 ml. H4½ T3¾ B2¾ D4½ 2 doz./21# • 1.01 cu.ft. SCC 308160 TRAEX TR-6BA □</p>	 <p>All Purpose Mug No. 5590 16 oz./47.3 cl./473 ml. H5¾ T3¾ B2¾ D4¾ 1 doz./17# • .82 cu.ft. SCC 308177 TRAEX TR-4DD □</p>	 <p>Irish Coffee No. 5295 8½ oz./25.1 cl./251 ml. H5¾ T3¾ B2¾ D4¾ 2 doz./21# • 1.13 cu.ft. SCC 030101 TRAEX TR-6BB □</p>	 <p>Irish Coffee with optic No. 5294 8¼ oz./24.4 cl./244 ml. H5¾ T3¾ B2¾ D4¾ 2 doz./22# • 1.13 cu.ft. SCC 057986 TRAEX TR-6BB □</p>
---	---	---	---

 <p>Irish Coffee No. 5304 10½ oz./31.1 cl./311 ml. H5 T3¾ B2¾ D4¼ 1 doz./12# • .49 cu.ft. SCC 840298 TRAEX TR-6BB □</p>	 <p>Irish Coffee No. 5293 8½ oz./25.1 cl./251 ml. H5¾ T3 B2¾ D3¾ 2 doz./21# • 1.04 cu.ft. SCC 878154 TRAEX TR-6BB □</p>	 <p>Irish Coffee No. 5292 8 oz./23.7 cl./237 ml. H6¾ T2¾ B2¾ D3¾ 2 doz./25# • 1.06 cu.ft. SCC 878161 TRAEX TR-16BBA □</p>	 <p>Cafe Mug No. 5286 14 oz./41.4 cl./414 ml. H6¾ T3¾ B2¾ D5 1 doz./17# • .86 cu.ft. SCC 592064 TRAEX TR-4DDA □</p>
--	--	--	---

Caution: Before pouring "steaming" hot drinks, always pre-heat the glass or be sure to insert a metal spoon to help absorb the heat.

Attention: Avant de verser des boissons "brûlantes", toujours préchauffer le verre ou s'assurer d'y plonger une cuillère en métal afin d'absorber la chaleur.

Advertencia: Antes de verter bebidas que estén "hirviendo," siempre asegúrese de pre-calentar el vaso o asegúrese de insertar una cuchara de metal para ayudar a absorber el calor.



tuffex® barware
polycarbonate



Wine
No. TW1014
9½ oz./28.0 cl./280 ml.
H7⅝ T2⅝ B2⅝ D3⅝
2 doz./9# • 1.42 cu.ft.
SCC 368409
TRAEX TR-6BBB



Goblet/Juice
No. TJ14
13¾ oz./41.0 cl./410 ml.
H8¼ T3⅝ B3¼ D3¼
2 doz./10# • 1.78 cu.ft.
SCC 368324
TRAEX TR-6BBB



Flute
No. TCF5
5 oz./15.0 cl./150 ml.
H8¾ T2 B2¾ D2¾
2 doz./9# • 1.32 cu.ft.
SCC 368331
TRAEX TR-7CCC



Margarita
No. TMA14
13¼ oz./39.0 cl./390 ml.
H7 T4½ B3¾ D4½
2 doz./9# • 1.71 cu.ft.
SCC 368379
TRAEX TR-18JJ



Martini
No. TMI10
10¾ oz./32.0 cl./320 ml.
H6¾ T4¼ B3¼ D4¼
2 doz./9# • 1.59 cu.ft.
SCC 368386
TRAEX TR-18JJ



Footed Pilsner
No. TMPF16
14½ oz./43.0 cl./430 ml.
H8⅝ T3⅝ B3¼ D3¼
2 doz./11# • 1.76 cu.ft.
SCC 368393
TRAEX TR-6BBB



new Replacement
Carafe Snap Lid
No. TCRPF5
12 pcs./4# • .03 cu.ft.
SCC 368348



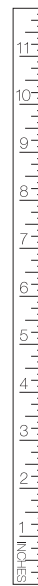
new Carafe w/Snap Lid
No. TC05
17 oz./50.0 cl./500 ml.
H5⅝ T3⅝ B3½ D3½
1 doz./8# • .80 cu.ft.
SCC 374684
TRAEX TR-11GGGA



Carafe w/Snap Lid
No. TC1
33¾ oz./100.0 cl./1000 ml.
H9⅝ T3 B3¾ D3¾
1 doz./7# • 1.29 cu.ft.
SCC 368362
TRAEX TR-11GGGA



Carafe w/Snap Lid
No. TC15
47¼ oz./140.0 cl./1400 ml.
H12 T3 B3¾ D3¾
1 doz./8# • 1.55 cu.ft.
SCC 368355
TRAEX TR-11GGGGGA



BENEFITS

- VIRTUALLY UNBREAKABLE POLYCARBONATE
- IDEAL FOR CATERING
- PERFECT CHOICE FOR HOTELS & RESORTS – POOLSIDE DINING AND BAR SERVICE
- DISHWASHER SAFE
- USE ANYWHERE BREAKAGE IS A CONCERN

Recommended Traex Glass Rack



servingware

BOLD NEW DIRECTIONS

new stacking bowls + **DuraTuff**

LIBBEY®



Stacking Bowl
No. 15850 +
1 1/4 oz./3.7 cl./37 ml.
H1 1/8 T2 5/8 B1 1/4 D2 5/8
3 doz./3# • .10 cu.ft.
SCC 422682
TRAEX TR-13C □



Stacking Bowl
No. 15851 +
2 3/4 oz./8.1 cl./81 ml.
H1 1/8 T3 1/4 B1 1/8 D3 1/4
3 doz./9# • .16 cu.ft.
SCC 422699
TRAEX TR-13B □



Stacking Bowl
No. 15852 +
5 oz./14.8 cl./148 ml.
H1 1/8 T3 1/8 B2 D3 1/8
3 doz./9# • .25 cu.ft.
SCC 422705
TRAEX TR-13D □



Stacking Bowl
No. 15853 +
7 1/2 oz./22.2 cl./222 ml.
H1 1/8 T4 3/8 B2 3/8 D4 3/8
3 doz./12# • .36 cu.ft.
SCC 422712
TRAEX TR-13J □



Stacking Bowl
No. 15854 +
12 oz./35.5 cl./355 ml.
H2 1/8 T5 1/8 B2 3/4 D5 1/8
3 doz./18# • .49 cu.ft.
SCC 422729
TRAEX TR-10 □



Stacking Bowl
No. 15855 +
21 oz./62.1 cl./621 ml.
H2 1/2 T6 B3 1/4 D6
3 doz./26# • .80 cu.ft.
SCC 422736
TRAEX TR-13KK □

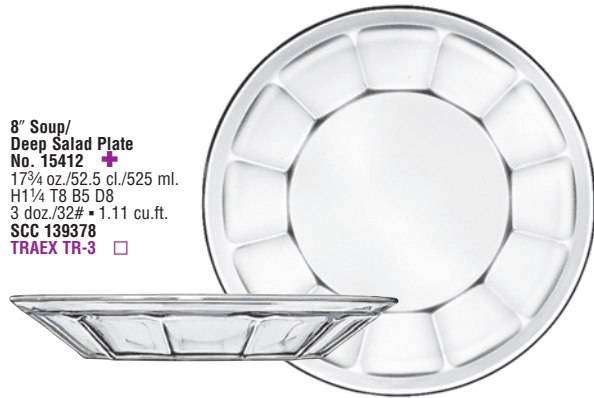
LIBBEY®

gibraltar + **DuraTuff**

7 1/2" Salad/Dessert Plate
No. 15411 +
H 5/8 T 7/8 B 5 D 7/8
3 doz./25# • .56 cu.ft.
SCC 139361
TRAEX TR-3 □



8" Soup/Deep Salad Plate
No. 15412 +
17 3/4 oz./52.5 cl./525 ml.
H1 1/4 T 8 B 5 D 8
3 doz./32# • 1.11 cu.ft.
SCC 139378
TRAEX TR-3 □

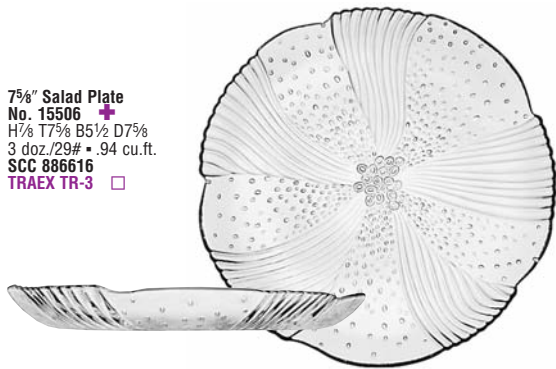


See page 62-64 for the complete Gibraltar line.

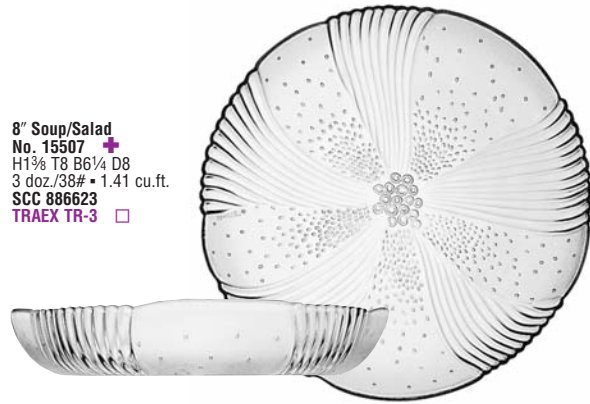
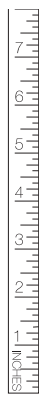
LIBBEY®

harmony + **DuraTuff**

7 5/8" Salad Plate
No. 15506 +
H 7/8 T 7/8 B 5 1/2 D 7/8
3 doz./29# • .94 cu.ft.
SCC 886616
TRAEX TR-3 □



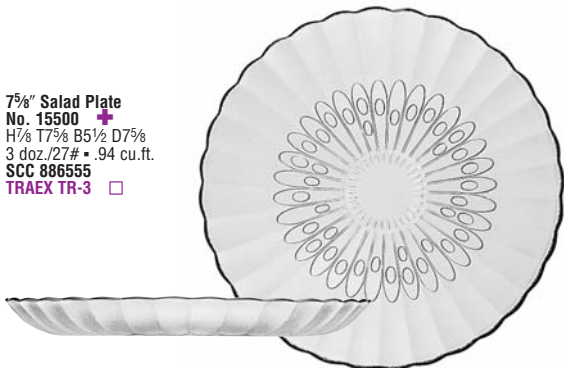
8" Soup/Salad Plate
No. 15507 +
H 1 3/8 T 8 B 6 1/4 D 8
3 doz./38# • 1.41 cu.ft.
SCC 886623
TRAEX TR-3 □



LIBBEY®

bouquet + **DuraTuff**

7 5/8" Salad Plate
No. 15500 +
H 1 1/8 T 7/8 B 5 1/2 D 7/8
3 doz./27# • .94 cu.ft.
SCC 886555
TRAEX TR-3 □



new tempo



Square Mug
No. 5352
14 oz./41.4 cl./414 ml.
H4 T3 $\frac{3}{8}$ B2 $\frac{1}{2}$ D4 $\frac{3}{4}$
1 doz./10# • .68 cu.ft.
SCC 394583
TRAEX TR-5A



4 $\frac{1}{4}$ " Square Bowl
No. 1796599
H2 $\frac{1}{4}$ T4 $\frac{1}{4}$ D4 $\frac{1}{4}$
1 doz./8# • .38 cu.ft.
SCC 17965993
TRAEX TR-1



5 $\frac{1}{2}$ " Square Bowl
No. 1794710
H2 $\frac{1}{2}$ T5 $\frac{1}{2}$ D5 $\frac{1}{2}$
1 doz./13# • .68 cu.ft.
SCC 17947104
TRAEX TR-1



9" Square Bowl
No. 1796053
H4 T9 D9
4 pc./14# • .90 cu.ft.
SCC 17960530
TRAEX TR-1



6" Square Salad Plate
No. 1797299
H $\frac{1}{2}$ T6 D6
1 doz./7# • .24 cu.ft.
SCC 17972991
TRAEX TR-3



8" Square Salad Plate
No. 1794709
H $\frac{3}{8}$ T8 D8
1 doz./12# • .40 cu.ft.
SCC 17947098
TRAEX TR-3



10" Square Dinner Plate
No. 1794708
H $\frac{1}{8}$ T10 $\frac{1}{4}$ D10 $\frac{1}{4}$
1 doz./20# • .73 cu.ft.
SCC 17947081
TRAEX TR-3

moderno



new **6" Cereal Bowl**
No. 1789268 +
26 $\frac{3}{4}$ oz./79 cl./790 ml.
H2 $\frac{3}{4}$ T6 D6
1 doz./15# • .84 cu.ft.
SCC 17892688
TRAEX TR-1



9" Deep Soup/Salad
No. 1788490
23 $\frac{1}{2}$ oz./69.5 cl./695 ml.
H1 $\frac{3}{8}$ T9 D9
1 doz./15# • .49 cu.ft.
SCC 17884904
TRAEX TR-3



6 $\frac{1}{4}$ " Salad/Dessert Plate
No. 5335
H $\frac{3}{4}$ T6 B3 $\frac{1}{2}$ D6
3 doz./20# • .35 cu.ft.
SCC 029129
TRAEX TR-3



8" Salad/Dessert Plate
No. 15427 +
H $\frac{1}{2}$ T8 B3 $\frac{3}{8}$ D8
3 doz./29# • .64 cu.ft.
SCC 845194
TRAEX TR-3



7 $\frac{1}{2}$ " Salad/Dessert Plate
No. 1788491
H $\frac{7}{8}$ T7 $\frac{1}{2}$ D7 $\frac{1}{2}$
1 doz./9# • .36 cu.ft.
SCC 17884911
TRAEX TR-3



10 $\frac{1}{2}$ " Dinner Plate
No. 1788489
H1 T10 $\frac{1}{2}$ D10 $\frac{1}{2}$
1 doz./17# • .50 cu.ft.
SCC 17884898
TRAEX TR-3

fountainware



**Supreme Liner
No. 5119**
5 oz./14.8 cl./148 ml.
H1¾ T3¾ B1½ D3¾
6 doz./20# = 1.40 cu.ft.
SCC 015917
TRAEX TR-11 □



**Fantasy
No. 390**
8½ oz./25.2 cl./252 ml.
H5½ T4½ B2½ D4½
2 doz./19# = 1.90 cu.ft.
SCC 132249
TRAEX TR-8D □



**new Sundae
No. 5336**
7 oz./20.7 cl./207 ml.
H3½ T3¾ B3 D3¾
2 doz./17# = .90 cu.ft.
SCC 396136
TRAEX TR-11G □



**new Sundae
No. 5339**
8½ oz./25.1 cl./251 ml.
H4¾ T3¾ B3 D3¾
2 doz./23# = 1.22 cu.ft.
SCC 396129
TRAEX TR-11GG □



**new Soda
No. 5338**
13¼ oz./39.2 cl./392 ml.
H7¼ T3½ B3 D3½
1 doz./15# = .83 cu.ft.
SCC 395900
TRAEX TR-11GGG □



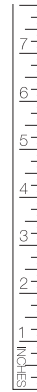
**Supreme
No. 5118**
18 oz./53.2 cl./532 ml.
H4½ T5½ B4 D5½
2 doz./31# = 1.92 cu.ft.
SCC 015900
TRAEX TR-10F □



**Tulip Sundae
No. 5115**
6½ oz./19.2 cl./192 ml.
H4¾ T4 B3 D4
3 doz./32# = 2.01 cu.ft.
SCC 015894
TRAEX TR-8DD □



**Soda
No. 5110**
12 oz./35.5 cl./355 ml.
H7½ T3½ B3½ D3½
2 doz./29# = 1.26 cu.ft.
SCC 063397
TRAEX TR-6BBB □



**9" Banana Split/Relish Dish
No. 5317**
H17/8 T9 B5 D9
2 doz./25# = 1.33 cu.ft.
SCC 020690
TRAEX TR-3 □



**Sherbet
No. 5102**
3½ oz./10.4 cl./104 ml.
H2¼ T3¾ B2¾ D3¾
4 doz./22# = 1.21 cu.ft.
SCC 350855
TRAEX TR-11 □



**Sherbet
No. 5103**
4½ oz./13.3 cl./133 ml.
H2¾ T4½ B3 D4½
4 doz./24# = 1.49 cu.ft.
SCC 349507
TRAEX TR-8 □



**Sherbet
No. 5161**
3½ oz./10.4 cl./104 ml.
H2¾ T3½ B2¾ D3½
6 doz./29# = 1.43 cu.ft.
SCC 016570
TRAEX TR-12 □



**Sherbet
No. 5162**
4½ oz./13.3 cl./133 ml.
H3½ T3½ B2¾ D3½
6 doz./40# = 1.98 cu.ft.
SCC 043545
TRAEX TR-6 □

fountainware (continued)



new Sanibel Bowl
No. 336
9¼ oz./28.8 cl./288 ml.
H2½ T4 B2½ D4½
1 doz./8# • 40 cu.ft.
SCC 6943949908720
TRAEX TR-8 □



Dune Sundae Dish
No. 14080020
8½ oz./25.1 cl./251 ml.
H4¾ T5½ B3½ D5½
½ doz./6# • 60 cu.ft.
SCC 08002713007354
TRAEX TR-10FF □



Piccadilly Gelato Dish
No. 14000521
6½ oz./19.5 cl./195 ml.
H3¼ T3½ B2½ D3½
1 doz./5# • .44 cu.ft.
SCC 08002713006081
TRAEX TR-8D □



Tulip Sundae
No. 5101
4½ oz./13.3 cl./133 ml.
H4 T3¾ B2¾ D3¾
3 doz./20# • 1.23 cu.ft.
SCC 881017
TRAEX TR-11G □



Deliss 275 Sundae Dish
No. 14034021
9½ oz./27.0 cl./270 ml.
H4¾ T6½ B3½ D6½
½ doz./6# • 64 cu.ft.
SCC 08002713002588
TRAEX TR-10FF □

*Libbey's Fountainware—
always the ideal choice
for presenting colorful
and appealing desserts
and beverages.*



Sundae
No. 5315
6¼ oz./18.5 cl./185 ml.
H5¾ T4 B3½ D4
2 doz./30# • 1.71 cu.ft.
SCC 020683
TRAEX TR-8DD □



Tulip Sundae
No. 5314
5¼ oz./15.5 cl./155 ml.
H5½ T4¼ B3½ D4¼
2 doz./29# • 1.66 cu.ft.
SCC 037268
TRAEX TR-11GG □



Soda
No. 5310
11½ oz./34.0 cl./340 ml.
H7½ T3¼ B3½ D3¼
2 doz./35# • 1.47 cu.ft.
SCC 020652
TRAEX TR-6BBB □



Smoothie Glass
No. 3722
16 oz./47.3 cl./473 ml.
H7½ T3¾ B3¼ D3¾
½ doz./5# • .38 cu.ft.
SCC 266255
TRAEX TR-6BBB □





**service
accessories**

BOLD NEW DIRECTIONS

candle holders & votives



**Oyster Cocktail
No. 5160**
2¼ oz./6.6 cl./66 ml.
H1½ T2½ B1¼ D2½
12 doz./26# • 1.26 cu.ft.
SCC 016563
TRAEX TR-7 □



**Votive
No. 1965**
4¾ oz./14.1 cl./141 ml.
H2½ T2½ B1½ D2½
3 doz./7# • .47 cu.ft.
SCC 843210
TRAEX TR-13MA □



**Votive
No. 763** ●
3¼ oz./9.6 cl./96 ml.
H2½ T2 B2 D2
3 doz./7# • .33 cu.ft.
SCC 669998
TRAEX TR-9 □



**Votive Pot
No. 5159**
4¼ oz./12.6 cl./126 ml.
H2½ T2¾ B1¼ D2¾
3 doz./11# • .62 cu.ft.
SCC 704088
TRAEX TR-7 □



new **Cube Votive
No. 5474**
7½ oz./22.4 cl./224 ml.
H3½ T2½ B2½ D2½
1 doz./10# • .3 cu.ft.
SCC 064943
TRAEX TR-7 □



new **Cube Votive
No. 5475**
14 oz./41.4 cl./414 ml.
H3½ T3½ B3½ D3½
1 doz./13# • .4 cu.ft.
SCC 069764
TRAEX TR-8A □



new **Cube Votive
No. 5476**
22 oz./65.1 cl./651 ml.
H4 T4 B3½ D4
1 doz./18# • .6 cu.ft.
SCC 068149
TRAEX TR-8D □



vases



**Pinch Decanter/Bud Vase
No. 5058**
1½ oz./4.4 cl./44 ml.
H3½ T1½ B1½ D2
12 doz./24# • 1.45 cu.ft.
SCC 014309
TRAEX TR-9A □



**Flute/Bud Vase
No. 3822** ■
5½ oz./16.3 cl./163 ml.
H6½ T2½ B2½ D2½
3 doz./19# • 1.22 cu.ft.
SCC 182015
TRAEX TR-7CCC □



**7½" Cylinder Bud Vase
No. 2824** ●
6¾ oz./20.0 cl./200 ml.
H7½ T1½ B1½ D1½
2 doz./13# • .45 cu.ft.
SCC 881024
TRAEX TR-9EEE □



**7½" Elite Bud Vase
No. 2854**
12 oz./35.5 cl./355 ml.
H7½ T1¼ B1½ D2½
1 doz./9# • .38 cu.ft.
SCC 278005
TRAEX TR-9EEE □



new **Sabrina 8" Bud Vase
No. 9860112**
H8½ T2½ D2½
1 doz./6# • .33 cu.ft.
SCC 17910904
TRAEX TR-9EEEEE □



**Hurricane Shade
No. 9861112**
H11½ T4¾ B4¾ D6
½ doz./5# • 1.02 cu.ft.
SCC 17570814



**Hurricane Shade
No. 9860477**
H14 T5¼ B5¼ D6
½ doz./6# • 1.30 cu.ft.
SCC 17576601

hurricane shades

● Safedge Rim Guarantee ■ Safedge Rim and Foot Guarantee □ Recommended Traex Glass Rack See pages 114-116 for details.

H=Height, T=Top Diameter, B=Bottom Diameter, D=Maximum Diameter (see pages 114-116; voir pages 114-116; vea las páginas 114-116)



tabletop



Cruet w/Stopper
No. 75305
6 oz./17.7 cl./177 ml.
H4½ T1½ B1¼ D2⅞
1 doz./7# • .44 cu.ft.
SCC 849086
TRAEX TR-7C □



Oil and Vinegar Cruet
Stainless Steel Top
No. 75391
4 oz./11.8 cl./118 ml.
H5½ T1½ B2½ D2⅞
1 doz./7# • .24 cu.ft.
SCC 039746
TRAEX TR-9EE □



3-pc. Cruet Set
No. 80371
H7⅞ T½ B7 D7
6 sets/shipper/13# • 1.95 cu.ft.
SCC 849093



Pinch Decanter/Bud Vase
No. 5058
1½ oz./4.4 cl./44 ml.
H3½ T1½ B1½ D2
12 doz./24# • 1.45 cu.ft.
SCC 014309
TRAEX TR-9A □



Server
No. 5065
11½ oz./34.5 cl./345 ml.
H4¾ T2½ B2¾ D3¼
2 doz./8# • .94 cu.ft.
SCC 171866
TRAEX TR-6B □



Black Server Lid
No. 96073
6 doz./5# • .27 cu.ft.
SCC 074624



new **Stacking Bowl**
No. 15850 +
1¼ oz./3.7 cl./37 ml.
H1½ T2½ B1¼ D2½
3 doz./3# • .10 cu.ft.
SCC 422682
TRAEX TR-13C □



new **Stacking Bowl**
No. 15851 +
2¾ oz./8.1 cl./81 ml.
H1½ T3¼ B1½ D3¼
3 doz./5# • .16 cu.ft.
SCC 422699
TRAEX TR-13B □



new **Stacking Bowl**
No. 15852 +
5 oz./14.8 cl./148 ml.
H1½ T3½ B2 D3⅞
3 doz./9# • .25 cu.ft.
SCC 422705
TRAEX TR-13D □



Ramekin
No. 15445 +
1½ oz./4.4 cl./44 ml.
H1½ T2½ B1½ D2½
3 doz./4# • .34 cu.ft.
SCC 187003
TRAEX TR-9 □



Ramekin
No. 15446 +
3 oz./8.9 cl./89 ml.
H1½ T3 B2¼ D3
3 doz./7# • .37 cu.ft.
SCC 187010
TRAEX TR-12 □



Ramekin
No. 15447 +
5 oz./14.8 cl./148 ml.
H2 T3½ B2¼ D3½
3 doz./12# • .59 cu.ft.
SCC 826995
TRAEX TR-16 □



Oyster Cocktail
No. 5160
2¼ oz./6.6 cl./66 ml.
H1½ T2½ B1¾ D2½
12 doz./26# • 1.26 cu.ft.
SCC 016563
TRAEX TR-7 □



Supreme Liner
No. 5119
5 oz./14.8 cl./148 ml.
H1¾ T3¾ B1½ D3¾
6 doz./20# • 1.40 cu.ft.
SCC 015917
TRAEX TR-11 □



4¼" Sugar Package Holder
No. 5460
H2½ T4¼ B3½ D4¼
2 doz./16# • .47 cu.ft.
SCC 846368
TRAEX TR-7C □



3½" Sugar Package Holder
No. 5258
H2½ T3½ B3½ D3½
2 doz./11# • .35 cu.ft.
SCC 177363
TRAEX TR-7A □

tabletop (continued)



new Personal Service Square Shaker w/Chrome Top No. L-710
 ½ oz./1.5 cl./15 ml.
 H2 T¾ B1½ D1½
 6 doz./5# • .17 cu.ft.
 SCC 344076
 TRAEX TR-9 □



new Continental Slant Shaker w/Chrome Top No. L-802-12
 2 oz./5.9 cl./59 ml.
 H3 T1½ B1¾ D1¾
 1 doz./3# • .12 cu.ft.
 SCC 344083
 TRAEX TR-9 □



new Traditional Shaker w/Chrome Top No. L-602-12
 2 oz./5.9 cl./59 ml.
 H3 T1½ B1¾ D1¾
 1 doz./3# • .12 cu.ft.
 SCC 344052
 TRAEX TR-9 □



new Continental Shaker w/Chrome Top No. L-703
 3 oz./8.9 cl./89 ml.
 H4½ T1½ B2 D2
 2 doz./7# • .41 cu.ft.
 SCC 344069
 TRAEX TR-9E □



Shaker Stainless Steel Top No. 70017
 1 oz./3.0 cl./30 ml.
 H3½ T1¼ B1½ D1½
 12 doz./21# • .84 cu.ft.
 SCC 406104
 TRAEX TR-9 □



Gibraltar Shaker Stainless Steel Top No. 75351
 2½ oz./8.5 cl./85 ml.
 H3½ T1¼ B2½ D2½
 6 doz./19# • .86 cu.ft.
 SCC 086375
 TRAEX TR-9A □



Shaker Aluminum Top No. 5045
 2 oz./5.9 cl./59 ml.
 H3½ T1¼ B1½ D1½
 6 doz./13# • .76 cu.ft.
 SCC 334742
 TRAEX TR-9 □

Replacement Lids: Lid No. 96983
 Pack 12 doz./2#
 .14 cu.ft.
 SCC 847853



Shaker Stainless Steel Top No. 97052
 2 oz./5.7 cl./57 ml.
 H4½ T1½ B1½ D1½
 6 doz./22# • .61 cu.ft.
 SCC 143221
 TRAEX TR-9A □



Winchester Shaker Chrome Plated Brass Top No. 70022
 1½ oz./4.3 cl./43 ml.
 H4½ T1 B2 D2
 2 doz./7# • .38 cu.ft.
 SCC 134656
 TRAEX TR-9E □



Summit Shaker Chrome Plated Metal Top No. 75301
 2¼ oz./6.7 cl./67 ml.
 H5½ T¾ B1½ D1½
 3-2 doz./21# • 1.18 cu.ft.
 SCC 868506
 TRAEX TR-9EE □



Shaker Chrome Plated Plastic Top No. 5221
 1¼ oz./3.7 cl./37 ml.
 H3¾ T1¾ B1½ D1¾
 2 doz./9# • .25 cu.ft.
 SCC 656738
 TRAEX TR-9A □

Replacement Lids: Lid No. 96021
 Pack 12 doz./2#
 .19 cu.ft.
 SCC 092963



Shaker Chrome Plated Plastic Top No. 5037
 1½ oz./4.4 cl./44 ml.
 H4½ T1½ B1½ D2¼
 2 doz./11# • .30 cu.ft.
 SCC 334643
 TRAEX TR-9E □

Replacement Lids: Lid No. 96021
 Pack 12 doz./2#
 .19 cu.ft.
 SCC 092963



Cheese Shaker Stainless Steel Top No. 70132
 5¾ oz./17.0 cl./170 ml.
 H3½ T2¾ B2½ D2¾
 3 doz./13# • .83 cu.ft.
 SCC 093892
 TRAEX TR-7A □



Cheese Shaker Stainless Steel Top No. 70140
 12 oz./35.5 cl./355 ml.
 H5¾ T3 B3 D3
 2 doz./20# • 1.00 cu.ft.
 SCC 112913
 TRAEX TR-12HH □



Sugar Pourer Stainless Steel Top No. 70141
 12 oz./35.5 cl./355 ml.
 H5¾ T3 B3 D3
 2 doz./20# • 1.00 cu.ft.
 SCC 112920
 TRAEX TR-12HH □



new Continental Slant Sugar Pourer w/Chrome Top No. L-930
 12 oz./35.5 cl./355 ml.
 H5½ T2 B2½ D3¾
 1 doz./14# • .23 cu.ft.
 SCC 344090
 TRAEX TR-12H □



new Syrup Server w/Chrome Top No. L-206
 6 oz./17.7 cl./177 ml.
 H4½ T1½ B2 D3¾
 1 doz./6# • .36 cu.ft.
 SCC 344106
 TRAEX TR-7C □



new Continental Syrup Server w/Chrome Top No. L-912
 12 oz./35.5 cl./355 ml.
 H5½ T2 B2¾ D4¾
 1 doz./10# • .34 cu.ft.
 SCC 344120
 TRAEX TR-12H □



Libbey's tabletop accessories complement and complete your tabletop presentation.

pitchers



8 1/2 oz./ →
250 ml.
1/4 Liter

17 oz./ →
500 ml.
1/2 Liter

Measured
at fill line

Pitcher
No. 13129021
H4 1/2 T2 5/8 B2 5/8 D4
1 doz./10# • .41 cu.ft.
SCC 08002713007828
TRAEX TR-13KK □

Pitcher
No. 13129521
H5 1/2 T3 3/8 B3 D4 3/4
1 doz./15# • .77 cu.ft.
SCC 08002713007835
TRAEX TR-13KK □

Liter Pitcher
No. 1792421
37 oz./109.5 cl./1095 ml.
H7 3/4 T4 1/8 B3 1/2 D6 5/8
1/2 doz./15# • .79 cu.ft.
SCC 17924211
TRAEX TR-13KKKK □

Pitcher
No. 5260
60 oz./177.4 cl./1774 ml.
H9 1/4 T5 3/4 B4 1/8 D7 1/8
1/2 doz./27# • 1.34 cu.ft.
SCC 574049

Liter Pitcher
No. 5263
1 Liter
H8 5/8 T4 B4 D6 1/4
1 doz./38# • 1.61 cu.ft.
SCC 001408
TRAEX TR-10FFFA □

handmade pitchers

These items are hand-made. As such, some small bubbles and other dimensional variations will be present. The capacities are noted as minimum ounce capacities and could vary upward considerably. They should not be used as a standard of measure.

These variations are inherent in the art of hand-made glassware and should not be seen as defective.

Please consider this prior to purchasing.

Careful handling and use is required with all of Crisa's fine hand-made pitchers.

Handwashing is recommended for handmade items.



Mario Pitcher
No. 1783127 Θ
58 oz./1.7 L.
H8 3/4 T4 1/4 B3 1/2 D7 1/2
1/2 doz./11# • 1.10 cu.ft.

Impressions Pitcher
No. 1790907 Θ
80 oz./2.4 L.
H10 1/8 T4 1/2 B5 5/8 D7 3/8
1/2 doz./24# • 1.79 cu.ft.
SCC 17909072

Atlantis Pitcher
No. 1787724 Θ
73 oz./2.2 L.
H11 1/8 T5 3/4 B3 1/2 D7 3/4
1/2 doz./22# • 1.49 cu.ft.
SCC 17877241

punch bowl



12" Punch Bowl
No. 92113 Θ
8 qt.
H8 3/4 T12 B6 D12
1 pc/9# • 1.37 cu.ft.
SCC 387400



13 7/8" Plastic Ladle
No. 96101
1 doz./TBD# • TBD cu.ft.
SCC 395740

*6 Inner Packs
Packed 2 Each

This Punch Bowl is hand-made. As such, small bubbles and other variations may be present. This is an inherent part of the hand-made process and should not be regarded as flawed.

Exercise caution when using.

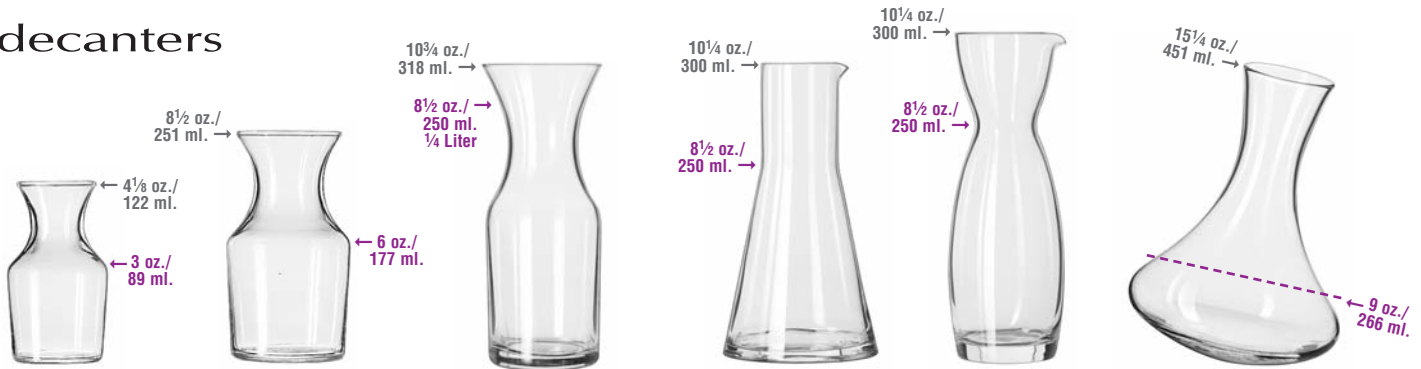
RECOMMENDED PRACTICES

- A. To use glass with ice or iced beverage: Always pre-chill, from room temperature, with cool tap water slowly before exposing to extreme cold conditions.
- B. To use glass with hot beverage or food: Always preheat slowly from room temperature, with warm water before exposing to extremely warm conditions.
- C. Cleaning: Always bring glass to room temperature prior to cleaning and avoid sudden extreme changes in temperature of the glass. Failure to do so may result in damage.

With proper care, this hand-made item will perform well in service for many years.

Handwashing is recommended for handmade items.

decanter



***Cocktail Decanter/Bud Vase No. 718**
 4 1/8 oz./12.2 cl./122 ml.
 H3 1/8 T1 3/4 B1 1/8 D2 1/8
 6 doz./17# = .95 cu.ft.
SCC 011766
TRAEX TR-9E □

***Cocktail Decanter/Bud Vase No. 719**
 8 1/2 oz./251 ml.
 H4 7/8 T2 1/4 B2 1/2 D2 3/4
 3 doz./12# = .98 cu.ft.
SCC 574971
TRAEX TR-7CC □

NEW *Cocktail Decanter/Bud Vase No. 782
 10 3/4 oz./318 ml.
 H6 1/2 T2 1/2 B2 3/8 D2 1/2
 1 doz./7# = .41 cu.ft.
SCC 512232
TRAEX TR-7CCC □

***Quartino No. PM7142X** ◆
 10 1/4 oz./300.0 cl./300 ml.
 H6 1/4 T1 1/8 B3 1/4 D3 1/4
 1 doz./7# = .60 cu.ft.
SCC 08004743017433
TRAEX TR-6BB □

***Quartino No. PM6962X** ◆
 10 1/4 oz./300.0 cl./300 ml.
 H7 T2 3/8 B2 D2 1/2
 1 doz./7# = .39 cu.ft.
SCC 08004743017051
TRAEX TR-7CCC □

Rock-n-Roll Decanter No. 92115 ⚪
 15 1/4 oz./451 ml.
 H6 3/8 T1 1/8 B4 3/4 D4 3/4
 1 doz./14# = 1.4 cu.ft.
SCC 396044

***Capacity measured at shoulder**
***Capacité mesurée à l'épaule**
***Capacidad medido al hombro**



Carafe No. 13172621
 H6 T2 3/4 B2 5/8 D2 7/8
 1 doz./10# = .40 cu.ft.
SCC 08002713097997
TRAEX TR-12HHH □

Carafe No. 13172821
 H7 5/8 T3 1/4 B3 1/4 D3 1/2
 1 doz./14# = .76 cu.ft.
SCC 08002713098000
TRAEX TR-11GGG □

Carafe No. 13173021
 H11 T3 1/4 B3 1/2 D3 3/8
 1 doz./22# = 1.34 cu.ft.
SCC 08002713091056
TRAEX TR-8DDDD □

Decanter No. 789
 21 1/2 oz./636 ml.
 H7 3/4 T3 1/2 B3 D3 1/2
 1 doz./10# = .79 cu.ft.
SCC 491445
TRAEX TR-6BBB □

Decanter No. 795
 40 oz./1183 ml.
 H10 1/4 T3 3/4 B3 3/8 D3 3/4
 1 doz./17# = 1.26 cu.ft.
SCC 052066
TRAEX TR-11GGGGG □



Wine Decanter No. 97001
 19 1/4 oz./567 ml.
 H8 3/8 T3 B3 1/8 D3 1/8
 1 doz./13# = .72 cu.ft.
SCC 604753
TRAEX TR-6BBBB □

Wine Decanter No. 97000
 39 3/4 oz./1172 ml.
 H10 7/8 T3 1/2 B3 3/4 D3 3/4
 1 doz./21# = 1.35 cu.ft.
SCC 598069
TRAEX TR-11GGGGGA □

Vina Decanter No. 96958S1A ⚪
 60 oz./1.7 L.
 H10 1/4 T3 1/8 B5 1/4 D7 3/8
 2 pcs./7# = 1.01 cu.ft.
SCC 293432





Water Bottle w/Wire Bail Lid No. 13151017
 12 oz./355 ml.
 H8 1/8 T1 1/4 B2 5/8 D2 1/8
 1 doz./10# = .56 cu.ft.
SCC 08002713088308
TRAEX TR-2HHHH □

Water Bottle w/Wire Bail Lid No. 13150020
 33 3/8 oz./1000 cl./1000 ml.
 H12 2/8 T1 3/8 B3 1/4 D3 1/2
 1 doz./9# = .63 cu.ft.
SCC 08002713013669
TRAEX TR-2GGGGGG □

smoking accessories



Libbey's smoking accessories will complement and complete your tabletop presentation.

- | | | | | |
|---|--|---|--|---|
|  <p>Triangle Ashtray
No. 1709020
3"
3 doz./14# • .41 cu.ft.
SCC 17090206
TRAEX TR-3 □</p> |  <p>Ashtray
No. 5156
4 1/4"
4 doz./22# • .77 cu.ft.
SCC 757626
TRAEX TR-3 □</p> |  <p>Nob Hill Ashtray
No. 5154
4"
3 doz./18# • .61 cu.ft.
SCC 656684
TRAEX TR-3 □</p> |  <p>Round Pressed Ashtray
No. 5173
4 1/2"
3 doz./30# • .67 cu.ft.
SCC 134663
TRAEX TR-3 □</p> |  <p>Gibraltar Ashtray
No. 5172
4"
3 doz./24# • .71 cu.ft.
SCC 023455
TRAEX TR-3 □</p> |
|  <p>Square Ashtray
No. 5143
3 3/4"
3 doz./22# • .48 cu.ft.
SCC 016334
TRAEX TR-3 □</p> |  <p>Winchester Ashtray
No. 5265
4 7/8"
3 doz./22# • .71 cu.ft.
SCC 091027
TRAEX TR-3 □</p> |  <p>Safety Ashtray
No. 5164
5"
3 doz./22# • .35 cu.ft.
SCC 603435
TRAEX TR-3 □</p> |  <p>Safety Ashtray
No. 5165
6 1/2"
2 doz./27# • .75 cu.ft.
SCC 603428
TRAEX TR-3 □</p> | |
|  <p>Ashtray
No. 5044
4 5/8"
3 doz./25# • .76 cu.ft.
SCC 412198
TRAEX TR-3 □</p> |  <p>Cigar Ashtray
No. 1783682
1/2 doz./21# • .27 cu.ft.
SCC 17836828
TRAEX TR-8DDD □</p> | | | |

storage

glass box



**Cylinder Jar
No. 71851**
15 oz./44.4 cl./444 ml.
H3½ T4½ B4½ D4½
½ doz./7# • .31 cu.ft.
(height includes lid)
SCC 281616
TRAEX TR-8D □



**Cylinder Jar
No. 71852**
22 oz./65.1 cl./651 ml.
H4¼ T4½ B4½ D4½
½ doz./7# • .39 cu.ft.
(height includes lid)
SCC 281623
TRAEX TR-8D □



**Cylinder Jar
No. 71853**
31 oz./91.7 cl./917 ml.
H6¼ T4½ B4½ D4½
½ doz./8# • .48 cu.ft.
(height includes lid)
SCC 281630
TRAEX TR-8DD □



**Storage Jar #16
No. 70996**
22 oz./65.1 cl./651 ml.
H5½ T3½ B4 D4
1 doz./10# • .79 cu.ft.
(height includes lid)
SCC 181674
TRAEX TR-8D □



**3⅞" Square Jewelry Box
No. 75186**
H2 T3⅞ B3⅞ D3⅞
1 doz./12# • .37 cu.ft.
SCC 899968
TRAEX TR-3 □

bell jar



**Bell Jar
No. 55230**
1¼ Gallon
H13⅞ D7⅞
2 sets/20# • 1.10 cu.ft.
(height does not include lid)
SCC 282408

barrels



**Barrel
No. 9520003**
10 Liter
H15 T5¾ B9 D9
2 sets/17# • 1.52 cu.ft.
(height does not include lid)
SCC 17060629

BARRELS
SHOWN AT
15% OF THEIR
ACTUAL SIZE!



**Barrel
No. 9520004**
20 Liter
H18½ T6½ B8½ D11½
1 set/15# • 1.52 cu.ft.
(height does not include lid)
SCC 17061015

glassware guide

Bar Service

Minimum assortment required for service of 50 to 75 guests during a two hour rush period. For additional selections, check your Libbey Catalog.















	No. 9862324 1 1/2 oz. Tequila Shooter For "good measure" ...or serving straight.		No. 15809 9 oz. Rocks The classic glass for the classic Manhattan.		No. 15485 9 oz. Hi-Ball An elegant way to serve any type of mixed drink.		No. 15822 11 oz. Double Rocks A great glass for all traditional mixed cocktails.		No. 15680 12 oz. Footed Pilsner An appropriate glass for all beers, ales, and stouts.
	No. 126 11 oz. Collins Great for all kinds of collins drinks or for a cool, sleek look for fruity concoctions.		No. 15370 16 oz. Cooler The perfect glass for soft drinks, iced teas, and as an alternative for beers and ales.		No. 3775 4 1/2 oz. Whiskey Sour For all sours, whether made with whiskey, rum, brandy, vodka or gin.		No. 3088 4 oz. Cordial Specially for brandy... can be used with liqueurs, cordials, etc.		No. 7511 13 oz. Margarita The ideal glass for the ever popular margarita cocktail.
	No. 7500 8 oz. Flute Designed for bubbly champagne, refreshing mimosas, or fruity fizzes.		No. 7505 18 1/4 oz. Balloon Proper for serving a wide variety of red table wines such as cabernet sauvignon or merlot.		No. 7504 18 1/2 oz. Tall Wine Whether imported or domestic, a perfect glass for chardonnay or chenin blanc.		No. 7507 12 oz. Martini This is the glass for the multitude of martinis, including the trendy Cosmopolitan and the classic gin martini.		

Table Service

Restaurants, Hotels & Bars		Glassware Required			Restaurants, Hotels & Bars		Glassware Required		
		Based on Seating Capacity					Based on Seating Capacity		
Items	100 seats	200 seats	300 seats	Items	100 seats	200 seats	300 seats		
Café				Bar & Tavern					
5 oz. Juice	12 dozen	24 dozen	36 dozen	1 1/2 oz. Shooter	12 dozen	24 dozen	36 dozen		
10 oz. Water	24 dozen	36 dozen	72 dozen	9 oz. Rocks	24 dozen	36 dozen	72 dozen		
12 oz. Iced Tea	12 dozen	24 dozen	36 dozen	12 oz. Double Rocks	24 dozen	36 dozen	72 dozen		
Sugar Packet Holder	10 dozen	20 dozen	30 dozen	14 oz. Beverage	24 dozen	36 dozen	72 dozen		
Salt & Pepper	3 dozen	6 dozen	9 dozen	11 oz. Hi-Ball	12 dozen	24 dozen	36 dozen		
Ashtrays	2 dozen	4 dozen	6 dozen	12 oz. Pilsner	24 dozen	36 dozen	72 dozen		
Dining Room				16 oz. Beer	24 dozen	36 dozen	72 dozen		
5 oz. Juice	12 dozen	24 dozen	36 dozen	8 1/2 oz. Wine	12 dozen	24 dozen	36 dozen		
12 oz. Iced Tea	12 dozen	24 dozen	36 dozen	12 oz. Martini	12 dozen	24 dozen	36 dozen		
10 oz. Water Goblet	24 dozen	48 dozen	72 dozen	6 oz. Martini	12 dozen	24 dozen	36 dozen		
6 oz. Sherbet	12 dozen	24 dozen	36 dozen	13 oz. Margarita	12 dozen	24 dozen	36 dozen		
5 1/2 oz. Flute	12 dozen	24 dozen	36 dozen	8 oz. Flute	12 dozen	24 dozen	36 dozen		
Sugar Packet Holder	10 dozen	20 dozen	30 dozen	4 1/2 oz. Whiskey Sour	12 dozen	24 dozen	36 dozen		
Salt & Pepper	3 dozen	6 dozen	9 dozen	4 oz. Cordial	12 dozen	24 dozen	36 dozen		
Ashtrays	2 dozen	4 dozen	6 dozen	Ashtrays	3 dozen	6 dozen	9 dozen		
Banquet				Room Service					
5 oz. Juice	12 dozen	24 dozen	36 dozen	8 oz. Room Tumbler	minimum 2 to a room				
12 oz. Iced Tea	12 dozen	24 dozen	36 dozen	Ashtray	minimum 2 to a room				
10 oz. Water Goblet	24 dozen	48 dozen	72 dozen	Floral Accessories					
5 1/2 oz. Sherbet	12 dozen	24 dozen	36 dozen	i.e. Bud Vase	minimum 1 to a room				
6 oz. Flute	12 dozen	24 dozen	36 dozen						
8 1/2 oz. Wine	12 dozen	24 dozen	36 dozen						
Sugar Packet Holder	10 dozen	20 dozen	30 dozen						
Salt & Pepper	3 dozen	6 dozen	9 dozen						
Ashtrays	2 dozen	4 dozen	6 dozen						

china selection

How Much China Do You Need?

To determine the quantity of each item, multiply the number of seats times the ordering factor shown for each item. Then, order the closest dozen quantity. Example: A 5½" plate for a 125 seat cafeteria = 6 x 125 = 750 pieces (63 dozen).

Item	Suggested Use	Fast		Banquet/	Catering	Institutional
		Restaurant	Dining	Cafeteria		
5½" - 6¾" Plate	Bread & Butter, Desserts Bowl or Bouillon Underliner	1½	2	6	2	2
7½" - 7½" Plate	Sandwiches, Salad, Desserts Underliner for Grapefruit, Salad Bowls	1½	2	•	2	•
8½" - 9½" Plate	Luncheon, Entree, Tray Dinner Plate, Pastries, Underliner for Salad Plate	1½	2	2	2	2
9¾" -10" Plate	Dinner, Breakfast, Luncheon, Steaks, Underliner for Salad	1½	3	2	1½	•
10¼" -10¾" Plate	Entree, Steaks, Prime Ribs, Fish Mexican Dishes, Service Plate, Fowl	2	2	•	2	•
7¼" -9¾" Platter/ Great Plates	Baked Potato, Asparagus, Salad, Cold Seafood	1	1½	•	1	•
11" -15" Platter/ Great Plates	Steaks, Fish, Soup & Sandwich, Lobster, Prime Rib, Surf N'Turf, Sandwich Underliner	1	1½	½	1	•
Coffee/Tea Cup	Coffee, Tea, Hot Chocolate, Soup	3	3	2	2	2
Bouillon, Handled or Unhandled	Soup, Packaged Sugar, Custard, Egg Cup, Crackers, Condiments, Gelatin	1	1½	1½	1½	1½
Mug	Hot & Cold Beverages	3	3	2	2	2
Coffee/Tea Saucer	Underliner for Cups, Bouillon, Tray Fruit	3	3	2	2	2
4¼" -5" Fruit	"Monkey" Dish for Vegetables, Fruits Puddings, Desserts, Bake & Serve	2	3	6	2½	3
6½" -6½" Grapefruit	Soup, Cereal, Fruits, Small Salad Desserts, Pot Pies, Stew, Short Cake	1	1	1¼	1	1¼
4¾" -6¾" Bowl	Fruits, Vegetables, Cereal, Casseroles Salad, Desserts, Bake & Serve	1	1	½	1	1
8¾" -9¼" Rim Deep Soup	A La Carte Soup, Salad, Pasta, Chili Oyster Stew, Bouillabaisse	½	½	•	½	•
Pot Tea, Coffee	Hot & Cold Beverages	½	½	•	½	•
Creamer (Pitcher) 3½ oz	Cream for Beverages, Syrup, Melted Butter	½	½	•	½	•
Service Plate	Tabletop Decoration, Place Plate, Serving Plate, Special Presentations	1½	1½	•	1½	•

flatware table setting requirements

The table below is based on standard restaurant place settings. Your specific need may vary according to the individual operation. Your reserve stock should be at least 25% of that in active service.

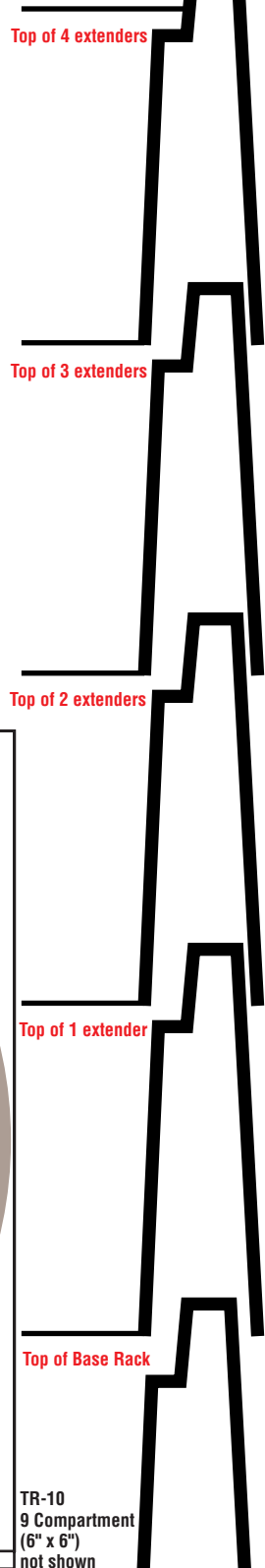
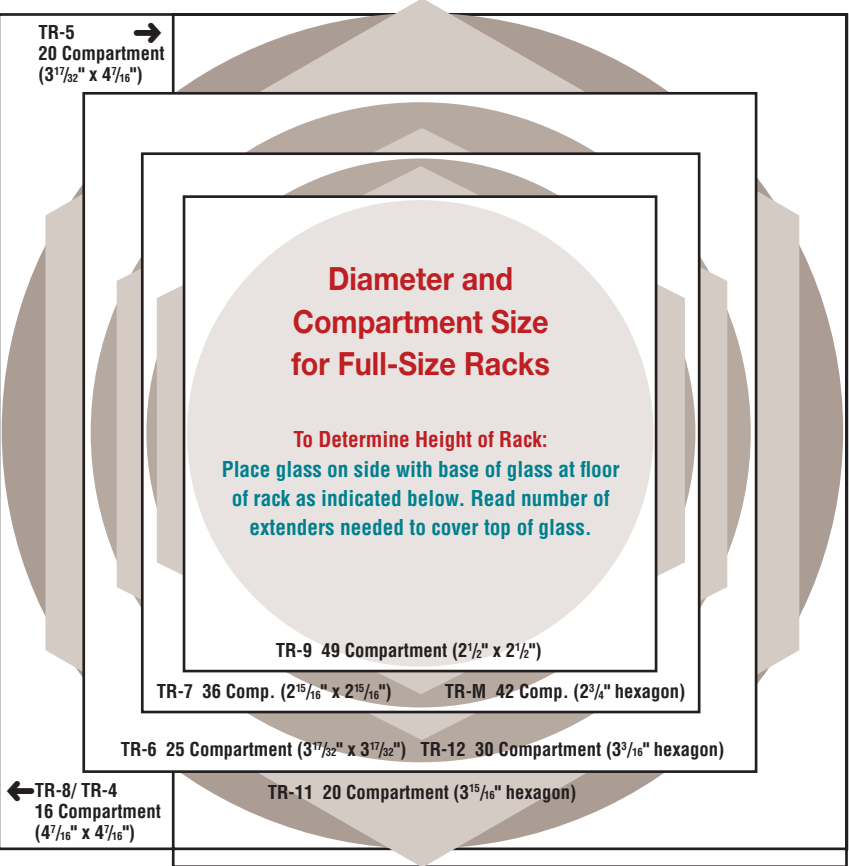
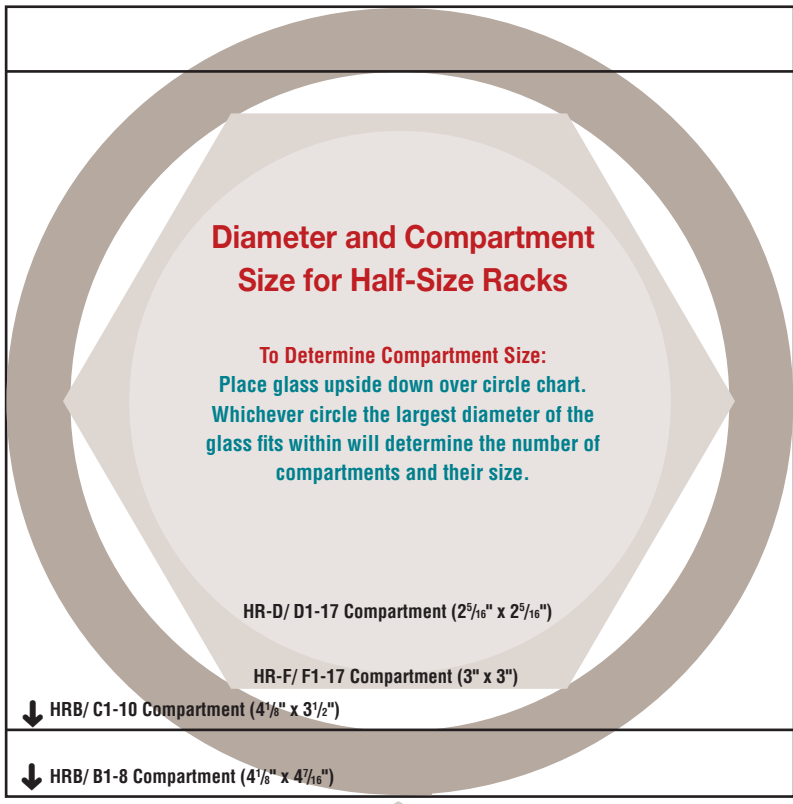
Item & Description	Deluxe Service	Semi-formal Service	Standard Service	Item & Description	Deluxe Service	Semi-formal Service	Standard Service
Spoons—				Knives—			
Teaspoon	5	3	3	Dinner Knife	2	1½	3
Dessert Spoon	2	2	2	Utility/Dessert Knife	2	1½	*
Tablespoon	¼	¼	—	B&B Knife or			
Iced Tea Spoon	1½	1½	1½	Butter Spreader	2	—	—
Demitasse Spoon	2	*	*	Steak Knife	*	*	—
Bouillon Spoon	2	2	2	Fish Knife	*	*	—
Forks—				Note: *Accessory items to be considered separately, depending upon type of service and menu.			
Utility/Dessert Fork	3	3	3				
Dinner Fork	2	—	—				
Salad or Fish Fork	*	*	*				
Cocktail Fork	1½	1½	1½				

glass racks guide



HEIGHT OF FULL-SIZE RACKS

HEIGHT OF HALF-SIZE RACKS



Place Base of Glass Here FLOOR OF RACK Place Base of Glass Here

warewashing & storage rack system

TRAEX[®] SMALLWARES

A Libbey FOODSERVICE Company

Together, Libbey and Traex provide existing and potential customers with a broad range of quality products in the foodservice industry.

RACK MAX[®] RACK-MASTER[®] FULL-SIZE SYSTEM

- 1. Better Washing and Drying!
- 2. Protects Expensive Glassware/Saves Money!
- 3. Design Options Provide Exactly What You Need!

PATENT PENDING HONEYCOMB DESIGN

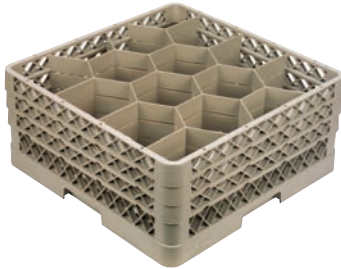
Features 20% -33% more glassware compartments than standard 9, 16 and 25 compartment racks.

Exclusive design accommodates the most popular sizes of glassware in the foodservice industry. The newest addition to the line, the Rack Max[®]5 compartment extender, especially designed to handle oversized items, accommodates glasses with diameters up to 7.31". The new Rack Max[®] 12, accommodates glasses 4.31"-4.93" in diameter, the Rack Max[®] 20 accommodates glasses 3.53"-3.93" in diameter, and the Rack Max[®] 30 accommodates glasses 2.94"-3.20" in diameter.

- Save Money
Honeycomb compartment cradles glassware, minimizing breakage.
- Cleaner Glassware
Open profile allows top-to-bottom and side-to-side washing action.
- Increased Throughput
Five or six smaller compartments to handle flatware, salt shakers, ramekins, etc.
- Faster/Cleaner Drying
Open profile allows more air to circulate through the rack.
- Prevent Breakage
Double-wall construction absorbs impact.
- 100% Extra Protection
Built in base rack dividers provide 100% vertical glassware protection.
- Easy Identification
Exclusive Code-A-Clips[™] are available in many different silhouettes and descriptions to label rack contents.

- Custom Fit
Two styles of extenders (COMPARTMENT extenders and OPEN extenders) provide the best fit possible.
- Convenient Handling
Rack-Master racks have handles on all four sides and can enter a dishwasher from any side.
- Durable Construction
Reinforced index strips withstand the abuse of conveyor dishwashing machines.
- High-Quality Material
Co-polymer plastic gives rack better chemical, impact and heat resistance. Safe up to 190°F.
- Conceal Scratches
Textured surface diminishes the appearance of scratches.
- Stackability
Rack-Master racks stack with nearly all major competitors' rack.

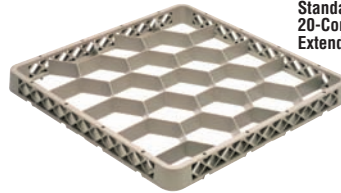
Rack Max[®] 12



Rack Max[®] 20



Rack Max[®] 30



Standard 20-Compartment Extender



Open Extender



20-Compartment Glass Rack



Rack Max[®] racks and extenders are available in 5 vibrant colors plus black and standard beige.

full-size glass & cup racks

RACK-MASTER® SYSTEM

Traex® Full-size Glass & Cup Stock Racks

	Item No.	Description	Overall Dimensions	Compartment Size	Compartment Pack Height	Compartment Pack	Wt/Case	Cu. Ft.	Catalog Page No.
Rack Max® 5 Comp	TR-13KKKK	5-Comp LP Glass & Urn w/4 Extenders	19¼" x 19¼" x 7½"	7½" sq	6¾"	2 pcs	14 lbs	5.05	60
	TR-13KKKKK	5-Comp LP Glass & Urn w/5 Extenders	19¼" x 19¼" x 9½"	7½" sq	8¾"	2 pcs	14 lbs	5.05	60
	TR-13KKKKKK	5-Comp LP Glass & Urn w/6 Extenders	19¼" x 19¼" x 10½"	7½" sq	10"	1 pcs	7 lbs	4.86	60
9 Compartment	TR-10	9-Compartment Glass Rack	19¼" x 19¼" x 4"	6" sq	3¼"	6 pcs	32 lbs	5.32	63
	TR-10F*	9-Comp Stemware w/1 Extender	19¼" x 19¼" x 5½"	6" sq	4¾"	2 pcs	13 lbs	2.79	63
	TR-10FA*	9-Comp Stemware w/1 Extender+OE	19¼" x 19¼" x 7½"	6" sq	6¾"	2 pcs	13 lbs	2.79	63
	TR-10FF*	9-Comp Stemware w/2 Extenders	19¼" x 19¼" x 7½"	6" sq	6¾"	2 pcs	13 lbs	2.79	63
	TR-10FFA*	9-Comp Stemware w/2 Extenders+OE	19¼" x 19¼" x 8¾"	6" sq	7½"	2 pcs	13 lbs	2.79	NS
	TR-10FFF*	9-Comp Stemware w/3 Extenders	19¼" x 19¼" x 8¾"	6" sq	7½"	2 pcs	20 lbs	4.11	63
	TR-10FFFF*	9-Comp Stemware w/4 Extenders	19¼" x 19¼" x 10½"	6" sq	9¼"	2 pcs	20 lbs	4.26	63
	TR-10FFFFFF*	9-Comp Stemware w/5 Extenders	19¼" x 19¼" x 11½"	6" sq	11"	2 pcs	22 lbs	4.86	NS
	TR-10FFFFFFF*	9-Comp Stemware w/6 Extenders	19¼" x 19¼" x 13½"	6" sq	12¾"	1 pcs	14 lbs	4.37	NS
	TR-10FFFFFFF*	9-Comp Stemware w/7 Extenders	19¼" x 19¼" x 15"	6" sq	14½"	1 pcs	17 lbs	4.37	NS
TR-10FFFFFFF*	9-Comp Stemware w/8 Extenders	19¼" x 19¼" x 16½"	6" sq	15½"	1 pcs	20 lbs	4.37	NS	
Rack Max® 12 Compartment	TR-18	12-Comp Glass Rack	19¼" x 19¼" x 4"	4¾" hexagon	3¼"	6 pcs	22 lbs	5.32	60
	TR-18A	12-Comp Glass w/Open Extender	19¼" x 19¼" x 7½"	4¾" hexagon	4¾"	2 pcs	10 lbs	2.79	60
	TR-18J	12-Comp Glass w/1 Extender	19¼" x 19¼" x 5½"	4¾" hexagon	4¾"	2 pcs	10 lbs	2.79	60
	TR-18JJ	12-Comp Glass w/2 Extenders	19¼" x 19¼" x 7½"	4¾" hexagon	6¾"	2 pcs	13 lbs	3.56	60
	TR-18JJJ	12-Comp Glass w/3 Extenders	19¼" x 19¼" x 8¾"	4¾" hexagon	7½"	2 pcs	19 lbs	4.11	60
TR-18JJJJ	12-Comp Glass w/4 Extenders	19¼" x 19¼" x 10½"	4¾" hexagon	9¼"	2 pcs	21 lbs	4.11	NS	
16 Compartment Glass Cup w/tilt bar	TR-4	16-Compartment Cup Rack	19¼" x 19¼" x 4"	4¾" sq	3¼"	6 pcs	22 lbs	5.32	64
	TR-4A	16-Comp Cup w/Open Extender	19¼" x 19¼" x 5½"	4¾" sq	4¾"	2 pcs	13 lbs	2.79	64
	TR-4D	16-Comp Cup w/1 Extender	19¼" x 19¼" x 5½"	4¾" sq	4¾"	2 pcs	13 lbs	2.79	64
	TR-4DA	16-Comp Cup w/1 Extender+OE	19¼" x 19¼" x 7½"	4¾" sq	6¾"	2 pcs	16 lbs	3.56	NS
	TR-4DD	16-Comp Cup w/2 Extenders	19¼" x 19¼" x 7½"	4¾" sq	6¾"	2 pcs	16 lbs	3.56	64
	TR-4DDA	16-Comp Cup w/2 Extenders+OE	19¼" x 19¼" x 8¾"	4¾" sq	7½"	2 pcs	18 lbs	4.11	NS
	TR-4DDDA	16-Comp Cup w/3 Extenders+OE	19¼" x 19¼" x 10½"	4¾" sq	9¼"	2 pcs	20 lbs	4.86	NS
16 Compartment Cup Rack	TR-8	16-Compartment Glass Rack	19¼" x 19¼" x 4"	4¾" sq	3¼"	6 pcs	22 lbs	5.32	62
	TR-8D*	16-Comp Stem w/Extender	19¼" x 19¼" x 5½"	4¾" sq	4¾"	2 pcs	13 lbs	2.79	62
	TR-8DA*	16-Comp Stem w/1Extender+OE	19¼" x 19¼" x 7½"	4¾" sq	6¾"	2 pcs	13 lbs	2.79	62
	TR-8DD*	16-Comp Stem w/2 Extenders	19¼" x 19¼" x 7½"	4¾" sq	6¾"	2 pcs	16 lbs	3.56	62
	TR-8DDA*	16-Comp Stem w/2 Extenders+OE	19¼" x 19¼" x 8¾"	4¾" sq	7½"	2 pcs	16 lbs	3.56	62
	TR-8DDD*	16-Comp Stem w/3 Extenders	19¼" x 19¼" x 8¾"	4¾" sq	7½"	2 pcs	18 lbs	4.11	62
	TR-8DDDD*	16-Comp Stem w/4 Extenders	19¼" x 19¼" x 10½"	4¾" sq	9¼"	2 pcs	21 lbs	4.86	62
20 Comp	TR-5	20-Compartment Cup Rack	19¼" x 19¼" x 4½"	3¾" x 4½"	3¼"	6 pcs	22 lbs	5.32	64
	TR-5A	20-Comp Cup Rack w/Open Ext.	19¼" x 19¼" x 5½"	3¾" x 4½"	4¾"	2 pcs	19 lbs	5.32	64
	TR-5AA	20-Comp Cup Rack w/2 Open Ext.	19¼" x 19¼" x 7½"	3¾" x 4½"	6¾"	2 pcs	23 lbs	5.32	NS
Rack Max® 20 Compartment	TR-11	20-Compartment Glass Rack	19¼" x 19¼" x 4"	3½" hexagon	3¼"	6 pcs	22 lbs	5.32	61
	TR-11A	20-Comp Glass Rack w/Open Ext.	19¼" x 19¼" x 7½"	3½" hexagon	4¾"	2 pcs	13 lbs	2.79	NS
	TR-11G	20-Comp Glass Rack w/1 Extender	19¼" x 19¼" x 5½"	3½" hexagon	4¾"	2 pcs	13 lbs	2.79	61
	TR-11GA	20-Comp Glass Rack w/2 Extenders	19¼" x 19¼" x 7½"	3½" hexagon	6¾"	2 pcs	16 lbs	3.56	61
	TR-11GG	20-Comp Glass Rack w/2 Extenders	19¼" x 19¼" x 7½"	3½" hexagon	6¾"	2 pcs	16 lbs	3.56	61
	TR-11GGA	20-Comp Glass Rack w/3 Extenders	19¼" x 19¼" x 8¾"	3½" hexagon	7½"	2 pcs	18 lbs	4.11	NS
	TR-11GGG	20-Comp Glass Rack w/3 Extenders	19¼" x 19¼" x 8¾"	3½" hexagon	7½"	2 pcs	19 lbs	4.11	61
TR-11GGGG	20-Comp Glass Rack w/4 Extenders	19¼" x 19¼" x 10½"	3½" hexagon	9¼"	2 pcs	21 lbs	4.86	NS	
25 Compartment	TR-6	25-Compartment Glass Rack	19¼" x 19¼" x 4"	3¾" sq	3¼"	6 pcs	22 lbs	5.32	62
	TR-6A	25-Comp Glass Rack w/Open Ext.	19¼" x 19¼" x 5½"	3¾" sq	4¾"	2 pcs	13 lbs	2.79	NS
	TR-6B*	25-Comp Stem w/1 Extender	19¼" x 19¼" x 5½"	3¾" sq	4¾"	2 pcs	13 lbs	2.79	62
	TR-6BA*	25-Comp Stem w/1 Extender+OE	19¼" x 19¼" x 7½"	3¾" sq	6¾"	2 pcs	16 lbs	3.56	62
	TR-6BB*	25-Comp Stem w/2 Extenders	19¼" x 19¼" x 7½"	3¾" sq	6¾"	2 pcs	16 lbs	3.56	62
	TR-6BBA*	25-Comp Stem w/2 Extenders+OE	19¼" x 19¼" x 8¾"	3¾" sq	7½"	2 pcs	19 lbs	4.11	62
	TR-6BBB*	25-Comp Stem w/3 Extenders	19¼" x 19¼" x 8¾"	3¾" sq	7½"	2 pcs	19 lbs	4.11	62
	TR-6BBBB*	25-Comp Stem w/4 Extenders	19¼" x 19¼" x 10½"	3¾" sq	9¼"	2 pcs	23 lbs	4.86	62
	TR-6BBBBB*	25-Comp Stem w/5 Extenders	19¼" x 19¼" x 11½"	3¾" sq	11"	2 pcs	24 lbs	4.86	NS
25 Compartment Cup Rack w/tilt Bar	TR-16	25-Comp Cup Rack	19¼" x 19¼" x 4"	3¾" sq	3¼"	6 pcs	22 lbs	5.32	64
	TR-16B*	25-Comp w/Extender	19¼" x 19¼" x 5½"	3¾" sq	4¾"	2 pcs	24 lbs	5.32	64
	TR-16BB*	25-Comp w/2 Extenders	19¼" x 19¼" x 7½"	3¾" sq	6¾"	2 pcs	23 lbs	5.32	64
	TR-16BBB*	25-Comp w/3 Extenders	19¼" x 19¼" x 8¾"	3¾" sq	7½"	2 pcs	19 lbs	4.11	64
	TR-16BBBB*	25-Comp w/4 Extenders	19¼" x 19¼" x 10½"	3¾" sq	9¼"	2 pcs	23 lbs	4.86	NS
25 Compartment Low Profile Rack	TR-13**	Low Profile Rack	19¼" x 19¼" x 1½"	18½" sq	½"	6 pcs	16 lbs	5.32	60, 61, 63
	TR-13B**	25-Comp w/Extender	19¼" x 19¼" x 2½"	3¾" sq	2½"	2 pcs	8 lbs	4.11	NS
	TR-13BB**	25-Comp w/2 Extenders	19¼" x 19¼" x 4½"	3¾" sq	3½"	2 pcs	8 lbs	4.11	63
	TR-13BBB**	25-Comp w/3 Extenders	19¼" x 19¼" x 6½"	3¾" sq	5½"	2 pcs	10 lbs	4.11	63
	TR-13BBBB**	25-Comp w/4 Extenders	19¼" x 19¼" x 7½"	3¾" sq	6¾"	2 pcs	18 lbs	4.86	63

full-size glass & cup racks

RACK-MASTER® SYSTEM

	Item No.	Description	Overall Dimensions	Compartment Size	Compartment Height	Pack	Wt/Case	Cu. Ft.	Catalog Page No.
Rack Max® 30 Compartment	TR-12	30 Compartment Glass Rack	19¼" x 19¼" x 4"	3⅝" hexagon	3¼"	6 pcs	22 lbs	5.32	61
	TR-12A	30 Comp Glass Rack w/Open Ext.	19¼" x 19¼" x 5⅞"	3⅝" hexagon	4⅞"	2 pcs	13 lbs	2.79	NS
	TR-12H	30 Comp Glass Rack w/Extender	19¼" x 19¼" x 5⅞"	3⅝" hexagon	4⅞"	2 pcs	13 lbs	2.79	61
	TR-12HA	30 Comp Glass Rack w/2 Extenders	19¼" x 19¼" x 7⅞"	3⅝" hexagon	6⅞"	2 pcs	16 lbs	3.56	NS
	TR-12HH	30 Comp Glass Rack w/2 Extenders	19¼" x 19¼" x 7⅞"	3⅝" hexagon	6⅞"	2 pcs	16 lbs	3.56	61
	TR-12HHA	30 Comp Glass Rack w/2 Ext+OE	19¼" x 19¼" x 8¼"	3⅝" hexagon	7⅞"	2 pcs	21 lbs	4.11	NS
	TR-12HHH	30 Comp Glass Rack w/3 Extenders	19¼" x 19¼" x 8¼"	3⅝" hexagon	7⅞"	2 pcs	19 lbs	4.11	61
	TR-13HHHH	30 Comp LP Glass Rack w/4 Extenders	19¼" x 19¼" x 7⅞"	3⅝" hexagon	6¾"	2 pcs	18 lbs	4.86	61
TR-13HHHHH	30 Comp LP Glass Rack w/5 Extenders	19¼" x 19¼" x 9¼"	3⅝" hexagon	8⅞"	2 pcs	13 lbs	4.11	NS	
36 Compartment	TR-7	36-Compartment Glass Rack	19¼" x 19¼" x 4"	2⅝" sq	3¼"	6 pcs	23 lbs	5.32	62
	TR-7A	36-Comp Glass Rack w/Open Ext	19¼" x 19¼" x 5⅞"	2⅝" sq	4⅞"	2 pcs	13 lbs	2.79	NS
	TR-7C*	36-Comp Stem w/Extender	19¼" x 19¼" x 5⅞"	2⅝" sq	4⅞"	2 pcs	13 lbs	2.79	62
	TR-7CA*	36-Comp Stem w/Extender+OE	19¼" x 19¼" x 7⅞"	2⅝" sq	6⅞"	2 pcs	16 lbs	3.56	62
	TR-7CC*	36-Comp Stem w/2 Extenders	19¼" x 19¼" x 7⅞"	2⅝" sq	6⅞"	2 pcs	16 lbs	3.56	62
	TR-7CCA*	36-Comp Stem w/2 Extenders+OE	19¼" x 19¼" x 8¼"	2⅝" sq	7⅞"	2 pcs	21 lbs	4.11	62
	TR-7CCC*	36-Comp Stem w/3 Extenders	19¼" x 19¼" x 7⅞"	2⅝" sq	7⅞"	2 pcs	21 lbs	4.11	62
	TR-7CCCC*	36-Comp Stem w/4 Extenders	19¼" x 19¼" x 10⅞"	2⅝" sq	9⅞"	2 pcs	24 lbs	4.86	62
	TR-7CCCCC*	36-Comp Stem w/5 Extenders	19¼" x 19¼" x 11⅞"	2⅝" sq	11"	2 pcs	22 lbs	4.86	NS
	TR-13CCCCC*	36-Comp LP Stem w/5 Extenders	19¼" x 19¼" x 9¼"	2⅝" sq	8⅞"	2 pcs	13 lbs	4.11	NS
Rack Max® 42 Comp	TR-13M	42-Compartment Glass Rack	19¼" x 19¼" x 2⅞"	2¾" hexagon	2⅞"	2 pcs	8 lbs	4.11	61
	TR-13MM	42-Compartment Glass Rack	19¼" x 19¼" x 4½"	2¾" hexagon	3⅞"	2 pcs	8 lbs	4.11	61
	TR-13MMM	42-Compartment Glass Rack	19¼" x 19¼" x 6⅞"	2¾" hexagon	5⅞"	2 pcs	10 lbs	4.11	61
49 Compartment	TR-9	49-Compartment Glass Rack	19¼" x 19¼" x 4"	2½" sq	3¼"	6 pcs	25 lbs	5.32	63
	TR-9E*	49-Comp Stemware w/Extender	19¼" x 19¼" x 5⅞"	2½" sq	4⅞"	2 pcs	13 lbs	2.79	63
	TR-9EA*	49-Comp Stemware w/2 Extenders	19¼" x 19¼" x 7⅞"	2½" sq	6⅞"	2 pcs	16 lbs	3.56	63
	TR-9EE*	49-Comp Stemware w/2 Extenders	19¼" x 19¼" x 7⅞"	2½" sq	6⅞"	2 pcs	16 lbs	3.56	63
	TR-9EEE*	49-Comp Stemware w/3 Extenders	19¼" x 19¼" x 8¼"	2½" sq	7⅞"	2 pcs	21 lbs	4.11	63

LP means Low Profile.
OE means Open Extender.
NS means product information is not otherwise shown in this catalog.

Note:
**TR-13 is compatible with all standard extenders. (TR-A, TR-8, TR-C, TR-D, TR-E, TR-F, TR-J, TR-K, TR-G, TR-H, and TR-M. TR-A Extender can be added for additional height to protect glassware when loaded racks are stacked one upon another.

Any additional standard compartment extenders can be added to any rack to further heighten and compartmentalize your assembled racks. Other assembled rack options are available because the TRAEX® Rack-Master® system has the flexibility to accommodate virtually any glassware.

Traex® Full-size Glass & Cup Stock Racks

two ways to order glass racks

1. Measure

The maximum diameter of your glass should be smaller than the rack compartment size and will determine the proper rack to use. The height will determine the number of extenders needed and should be shorter than the rack's compartment height. Refer to the **Glass Rack Guide** on page 108.

2. Cross-Reference

Cross-reference guides are available for top glass manufacturers from your TRAEX representative.

how to order color racks

- 1. Entire Rack in one color -** To order an entire rack (base and extenders) in one color such as red(02), add the suffix to the end of the rack part number such as rack no. (TR-6BBB) - color suffix (02): TR-6BBB-02.
- 2. Single Extender in one color -** To order a beige rack with *only the top extender in one color* such as red(02), add a "9" plus the color suffix to the rack part number such as rack no. (TR-6BBB) - (9) and color suffix (02):TR-6BBB-32902.
- 3. All Extenders in one color -** To order a green *base rack with all extenders in one color* such as red(02), add a "8" plus the color suffix to the rack part number such as rack no. (TR-6BBB) - (8) and color suffix (02):TR-6BBB-19802.

get a free rack-master rack-rule™



THIS EASY-TO-USE SIZING GUIDE ELIMINATES GUESSWORK AND MAKES GLASS RACK AND PLATE RACK SELECTION BOTH SIMPLE AND ACCURATE.

FREE TO ALL TRAEX CUSTOMERS.

Rack-Master® racks and extenders are available in 5 vibrant colors plus black and standard beige. To specify a color, add the color number (-02, -06, etc.) after the product number.



Note: You can customize racks with color base and extenders in **any combination**. Ask your sales representative for assistance when placing your order.

custom cresting

NO LEADS:
Spruce Blue
No. V450-H



Kentucky Blue Grass
No. V600-H



Forest Green
No. V550-H



Grass Green
No. V500-H



Sunlight
No. V150-H



Toast
No. V100-H



Chocolate Brown
No. V700-H



Yellow
No. V152-H



Citrus Orange
No. V080-H



Red
No. V202-H



Red Orange
No. V260-H



Ruby
No. V251-H



Dark Lavender
No. V350-H



Caribbean Blue
No. V472-H



Soldier Blue
No. V400-H



Evening Blue
No. V405-H



Green
No. V560-H



Kelly Green
No. V565-H



Dark Brown
No. V790-H



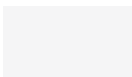
Football Brown
No. V708-H



Midnight Black
No. V850-H



Satin Etch
No. V990-H



White
No. V800-H



Get the edge.

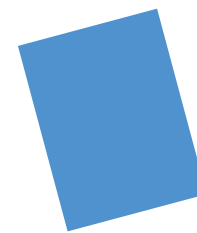
Self-promotion is an important part of maintaining your market share in the competitive foodservice industry. Libbey can help you keep your name in front of your customers with **custom cresting**. We permanently fire your name and logo onto your glassware or china, creating a silkscreened enamel decoration that refuses to scratch, chip, or wash off.

Be outrageous.

Crested glassware and china provides you with an inexpensive way to make huge impressions on your customers. It adds variety and spark to your beverage service when used every day, and it becomes a memorable, cost-effective advertising vehicle when used as a giveaway or self-liquidator.

Make a move.

Just select the colors you want from our standard color palette – custom colors are available upon request. Give us the name and/or logo you want on your glassware. We'll take it from there, designing and producing the final artwork and applying the approved design to your specifications.



beverageware

In addition to our catalog, these powerful, full-color sales promotion materials are also available for your use.

Our product information literature helps communicate the variety of ways in which Libbey enhances the beauty of food and beverages.

Capacities and ordering information are also provided. We encourage you to contact your Libbey representative for more information.

To request catalogs or other print literature, please call Customer Service. Toll-free numbers are located on the inside back cover of this catalog.



A Libbey **FOODSERVICE** Company



A Libbey **FOODSERVICE** Company

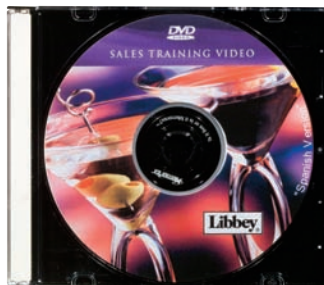


sales training

Care and Handling

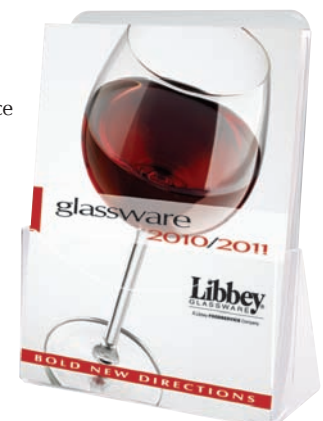
Improper handling is the number one cause of glassware breakage. Jolting and banging causes abrasions and scratches that weaken the glass over time. Proper care and handling will minimize damage and make a significant difference in the life of your glassware. Training your personnel in the proper care and handling of glassware should be a priority for every foodservice operation.

Additional information on Libbey's processes and care and handling are available in print and video. To order training materials, contact your Libbey sales representative.

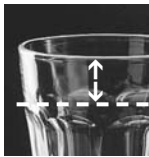


Shattering Experience DVD

L-6806
Libbey®
Foodservice
Glassware
Catalog
L-6118
Catalog/
Literature
Rack



coding

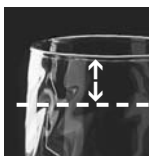


LIBBEY®
+DuraTuff®

The Libbey DuraTuff® treatment is a special thermal afterprocess for “pressed” tumblers and stemware such as Gibraltar, Winchester, Inverness, Paneled Tumblers, Everest and Dakota. The DuraTuff® process is performed only on the upper portion of pressed tumblers and stemware to increase their resistance to thermal and mechanical shock.

Libbey’s DuraTuff® process produces durable glassware with prolonged service life for the foodservice industry. Look for the DuraTuff® name embossed on all Libbey DuraTuff® products.

Libbey now offers DuraTuff® plates and bowls which are treated over the entire surface of the product.



LIBBEY®
★ HEAT TREATED

Libbey’s heat-treated tumblers and stemware are created through a special heating and rapid cooling process

after the glass is formed. This secondary process on “blown” glassware is performed only on the upper portion of the glass where most abuse occurs. Libbey’s heat-treated glassware offers increased resistance to thermal and mechanical shock and is recommended for fast service cycle operations.



LIBBEY®
● Safedge® Rim Guarantee.

For over 86 years, Libbey’s proven commitment to quality has been backed by our well-known guarantee, “a new glass if the rim of a Safedge® glass chips.” If the rim of any glass covered by the Safedge® guarantee chips, Libbey will replace or refund the price of the glass when it is returned to the dealer/distributor from whom it was originally purchased. Of course, this guarantee does not cover breakage.



LIBBEY®
■ Safedge® Rim and Foot Guarantee.

If the rim or foot of any one-piece stemware item chips, Libbey guarantees to replace or refund the price of the glass when it is returned to the dealer/distributor from whom it was originally purchased. This guarantee covers such lines as Estate, Chivalry, Embassy Royale, Embassy, Lexington, Catalina, Teardrop, etc. This guarantee does not cover breakage.



LIBBEY®
▲ FINEDGE®

Libbey’s Finedge® glassware features a minimum bead and is available on a variety of tumblers and stemware.

This finely rimmed glassware brings subtle beauty to any establishment.



LIBBEY®
✦ Sheer Rim/D.T.E.®

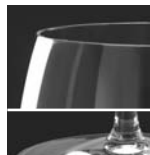
Libbey’s SheerRim/D.T.E.® (Dura Temp Edge) stemware and tumblers feature a beadless

edge which is first cracked-off then polished to produce a fine, yet durable edge. This creates a combination of elegance and affordability in glassware for operators looking to upgrade their beverage service, while still maintaining longer service life. Sheer Rim/D.T.E.® Tumblers and Stemware are guaranteed against chippage of the rim.



LIBBEY®
◆ Luigi Bormioli.

The entire Bormioli collection has been developed to provide a superior, resonant blown glass in a quality and purity rivaling that of lead crystal.



LIBBEY®
◆ Luigi Bormioli SON.hyx® Guarantee.

If the rim or foot of any Luigi Bormioli SON.hyx product chips, Libbey will replace the glass. This guarantee does not cover breakage. Please contact

your Libbey Foodservice Sales Representative for details.

Θ Hand Blown. Manufactured by hand, giving the glass uniquely individual characteristics. The capacities are noted as minimum ounce capacities and could vary upward considerably. They should not be used as a standard of measure.

Dimensions/Capacities
(listed under each item)

“H” means height.
“T” means top diameter.
“B” means bottom diameter.
“D” means maximum diameter.

H-T-B dimensions are listed to the nearest 1/8 inch. “D” dimension is listed to the higher 1/8 inch. *Listed dimensions should not be construed as specifications.**

Lined versions of items have same dimensions as unlined glass.

The individual product images reproduced throughout this catalog are shown at approximately 25% actual size.

Glassware capacities are stated in U.S. ounces and are approximate and should not be used as a standard of measure. All fluid capacities are figured to overflow, except for those items decorated with a stated capacity line. Our capacity specifications allow for a tolerance of plus or minus 5%.

Example: a 12 oz. rocks glass could range in overflow capacity from a minimum of 11.4 ounces to a maximum of 12.6 ounces. For more information regarding product specifications, contact your Libbey representative.

1 U.S. fl. oz. = 29.5727 ml. = 1.04084 Imp. fl. oz.
1 Imp. fl. oz. = 28.4123 ml. = 0.96075 U.S. fl. oz.

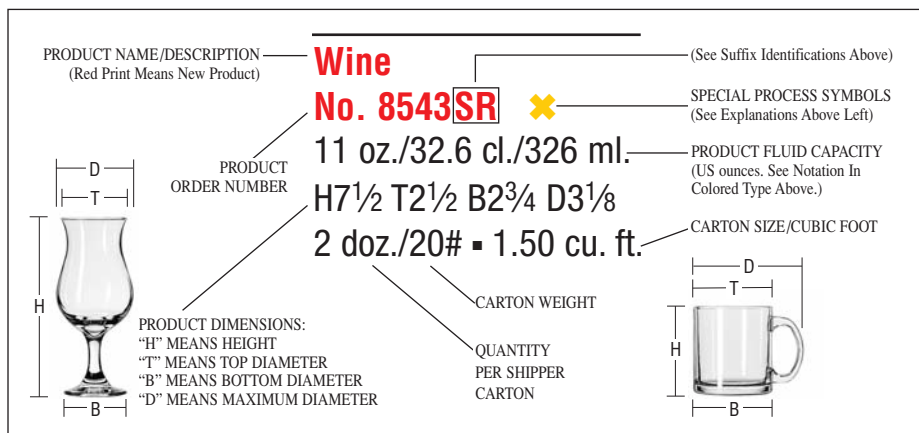
Hand Made product capacities are noted as minimum ounce capacities and could vary upward considerably. They should not be used as a standard of measure.

Suffix Identifications

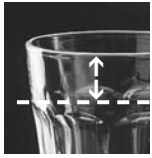
Letter suffix “B” means Cobalt
Letter suffix “C” means Citrus
Letter suffix “E” means Black
Letter suffix “J” means Juniper
Letter suffix “HT” means glass is Heat Treated
Letter suffix “CD” means glass has Finedge®
Letter suffix “SR” means glass has Sheer Rim/D.T.E.® (Dura Temp Edge)

**Exact Specifications available from:*

Libbey Inc. • P.O. Box 10060
300 Madison Ave. • Toledo, Ohio 43699-0060



codes



LIBBEY®
+DuraTuff®

Le traitement DuraTuff® de Libbey est un procédé thermique spécifique destiné aux gobelets et verres à pied “pressés” tels que Gibraltar, Winchester, Inverness, Paneled Tumblers, Everest and Dakota. Le traitement DuraTuff® n’est appliqué que sur la partie supérieure des gobelets et des verres à pied pressés afin d’augmenter leurs résistances aux chocs thermiques et mécaniques.

Le traitement DuraTuff® de Libbey permet de produire des articles durables et solides pour l’utilisation intensive en restauration. La marque DuraTuff® est gravée sur tous les produits DuraTuff® de Libbey: exigez-la. Libbey vous offre également des assiettes et coupes DuraTuff® qui sont traitées sur toute la surface du produit.



LIBBEY®
★ HEAT TREATED

Les gobelets et verres à pied trempés de Libbey sont fabriqués grâce à un processus spécial de réchauffage et de refroidissement rapide, après que le verre soit mis en forme. Ce traitement spécifique destiné à la verrerie “soufflée” n’est appliqué que sur la partie supérieure du verre, qui se trouve être la plus vulnérable. La verrerie trempée de Libbey offre une résistance accrue aux chocs thermiques et mécaniques. Elle est recommandée pour les utilisations intensives des cycles de service rapide.



LIBBEY®
● Garantie Safedge® du bord.

Depuis plus de 86 ans, l’attachement permanent de Libbey à la qualité se prouve par notre célèbre garantie, “un nouveau verre si le bord d’un verre Safedge® s’ébrèche”. Libbey remplacera ou remboursera la valeur du verre, il vous suffit pour cela de le renvoyer au distributeur où l’achat a été effectué. Bien entendu, *cette garantie ne couvre pas la casse.*



LIBBEY®
■ Garantie Safedge® du bord et du pied.

Si le bord ou le pied d’un verre à pied fabriqué d’une seule pièce venait à s’ébrécher, Libbey en garantit son remplacement ou son remboursement lorsque celui-ci est renvoyé au distributeur où l’achat a été effectué. Cette garantie couvre les gammes telles que Estate, Chivalry, Embassy Royale, Embassy, Lexington, Catalina, Teardrop, etc. *Cette garantie ne couvre pas la casse.*



LIBBEY®
▲ FINEDGE®

La verrerie Finedge® de Libbey propose des articles à bord avec un bourrelet plus fin et est disponible sur une large gamme de gobelets et de verres à pied. Cette verrerie à bords fins apporte une beauté subtile à tout établissement.



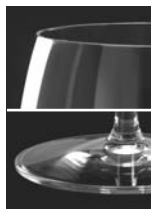
✦ Sheer Rim/D.T.E.®

Les gobelets et les verres à pied Sheer Rim/D.T.E.® (Dura Temp Edge) de Libbey offrent un bord sans bourrelet. Le bord de ces verres est coupé à froid avant d’être poli afin d’obtenir un bord très fin et néanmoins particulièrement solide. Cette méthode de fabrication permet d’allier élégance et prix abordable pour une gamme de verrerie destinée aux établissements soucieux de la qualité du service et de la durée de vie de leur verrerie. Les gobelets et verres à pied Sheer Rim/D.T.E.® sont garantis contre toute ébréchure du bord. *Cette garantie ne couvre pas la casse.*



◆ Luigi Bormioli.

Toute la collection Bormioli a été créée pour offrir un verre soufflé d’une sonorité supérieure dans une qualité et une pureté rivalisant avec celles du cristal de plomb.



❖ Garantie Luigi Bormioli SON.hyx®.

Si le bord ou le pied d’un produit Luigi Bormioli SON.hyx s’écaille, Libbey remplacera le verre. Cette garantie ne s’applique pas à la casse. Veuillez contacter votre représentant Libbey Foodservice pour davantage de précisions.

θ Soufflé à la main. Fabrication artisanale donnant au verre des caractéristiques individuelles uniques. Les contenances sont notées comme des contenances en onces minimum et pourraient varier considérablement à la hausse. Ne pas les utiliser comme norme de mesure.

Dimensions/Capacités

(indiquées sous chaque article)
“H” représente la hauteur.
“T” représente le diamètre supérieur.
“B” représente le diamètre inférieur.
“D” représente le diamètre maximum.

Les dimensions H, T, B, sont indiquées au 1/8 pouce près. La dimension “D” est indiquée au 1/8 pouce supérieur.

*Les dimensions indiquées ne devraient pas être interprétées comme spécifications.**

Les versions des articles avec lignes ont les mêmes dimensions que ceux sans lignes.

Les images de produits individuels reproduites tout au long de ce catalogue sont à une échelle de 25% de la taille réelle.

Les contenances des verres, indiquées en onces américaines, sont approximatives et ne doivent pas être utilisées comme norme de mesure. Toutes les contenances sont indiquées pour déborder à l’exception des articles décorés d’une ligne de contenance précisée. Nos spécifications de contenance prévoient une tolérance de plus ou moins 5 %.

Par exemple : un verre droit de 12 oz pourrait avoir une contenance de débordement de 11,4 onces (minimum) à 12,6 onces (maximum). Pour de plus amples informations sur les spécifications des produits, contactez votre représentant Libbey.

1 oz. fl. U.S. = 29,5727 ml = 1,04084 oz. fl. Impériale
1 oz. fl. Impériale = 28,4123 ml = 0,96075 oz. fl. U.S.

Les contenances des produits faits à la main sont notées comme des contenances en onces minimum et pourraient varier considérablement à la hausse. Ne pas les utiliser comme norme de mesure.

Indications des suffixes

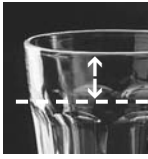
La lettre “B” indique Cobalt
La lettre “C” indique Citrus
La lettre “E” indique Black
La lettre “J” indique Juniper
Les lettres “HT” indiquent que cet article est trempé (Heat-Treat)
Les lettres “CD” indiquent que cet article est à bord fin (Finedge)®
Les lettres “SR” indiquent que cet article est à bord coupé à froid (Sheer Rim/D.T.E.®)

**Spécifications exactes disponibles auprès de :*

Libbey Inc. • P.O. Box 10060
300 Madison Ave. • Toledo, Ohio 43699-0060

NOM-DESCRIPTION DU PRODUIT (Les nouveautés sont inscrites en rouge)		Wine No. 8543SR ✦	(Voir indications des suffixes ci-dessus)
NUMERO DE COMMANDE DU PRODUIT H7 1/2 T2 1/2 B2 3/4 D3 1/8		11 oz./32.6 cl./326 ml.	SYMBOLES DE PROCESSUS SPECIAL (Voir explications ci-dessus à gauche)
DIMENSIONS DU PRODUIT: “H” INDIQUE LA HAUTEUR “T” INDIQUE LE DIAMETRE SUPERIEUR “B” INDIQUE LE DIAMETRE INFERIEUR “D” INDIQUE LE DIAMETRE MAXIMUM		2 doz./20# = 1.50 cu. ft.	CAPACITE DU PRODUIT (Onces américaines. Voir notation en caractères en couleur ci-dessus.)
POIDS DU CARTON		QUANTITE PAR EMBALLAGE DE TRANSPORT	TAILLE DU CARTON/PIED CUBIQUE

codigos



LIBBEY®
+DuraTuff®

El tratamiento DuraTuff® de Libbey es un proceso térmico al que se someten los vasos y las copas prensadas Gibraltar,

Winchester, Inverness, Paneled Tumblers, Everest and Dakota. El proceso DuraTuff® se aplica solamente a la parte superior de los vasos y copas para aumentar la resistencia al choque térmico y mecánico.

El proceso DuraTuff® de Libbey produce cristalería durable con una vida de servicio extendida para la industria del restaurante. Busque la marca DuraTuff® en todos los productos DuraTuff® de Libbey.

Libbey ahora ofrece platos y fuentes DuraTuff® con el tratamiento aplicado sobre toda la superficie del producto.



LIBBEY®
★ HEAT TREATED

La cristalería templada de Libbey ha sido fabricada a través de un proceso especial de calor y enfriamiento rápido

después de que el vidrio se forma. Este proceso secundario en vidrio soplado se aplica en la parte superior de la pieza donde ocurren la mayoría de los abusos. La cristalería templada de Libbey ofrece mayor resistencia al choque térmico y mecánico y se recomienda para operaciones de ciclos de servicio rápido.



LIBBEY®
● Garantía de borde Safedge®

Por más de 86 años, el compromiso de calidad de Libbey ha sido respaldado por nuestra

conocida garantía "un vaso nuevo si el borde Safedge® se astilla". Si el borde de cualquier pieza Safedge® cubierta por la garantía se astilla, Libbey se compromete a reemplazar la pieza o reembolsar el importe del artículo a través del distribuidor al que se le hizo la compra originalmente. Esta garantía no cubre roturas.



LIBBEY®
■ Garantía de borde y pie Safedge®

Si el borde o pie de cualquier copa de una sola pieza se astilla, Libbey garantiza reemplazar la pieza o reembolsar su costo a través

del distribuidor al que se le hizo la compra originalmente. Esta garantía cubre las líneas Estate, Chivalry, Embassy Royale, Embassy, Lexington, Catalina, Teardrop, etc. Esta garantía no cubre roturas.



LIBBEY®
▲ FINEEDGE®

La cristalería Finedge® de Libbey ofrece un borde fino y está disponible en una gran variedad de vasos y copas.

Esta cristalería con borde fino proporciona una sutil imagen de belleza a cualquier negocio.



LIBBEY®
✘ Sheer Rim/D.T.E.®

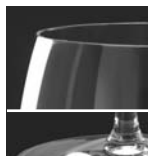
Las copas y vasos Sheer Rim/D.T.E.® (Dura Temp Edge) de Libbey se caracterizan por un

borde obtenido mediante un proceso en el que primero se corta el filo del producto y posteriormente se pule para producir un borde muy fino pero también durable. Esto crea una combinación de elegancia y de costeabilidad en la cristalería para los que están mejorando el servicio de sus bebidas, y al mismo tiempo prolonga la vida útil de los productos. Los vasos y copas Sheer Rim/D.T.E.® son garantizados contra despostilladuras.



LIBBEY®
◆ Luigi Bormioli.

La colección completa Bormioli ha sido creada para ofrecer una superior calidad y pureza de vidrio soplado resonante que puede competir con el cristal emplomado.



LIBBEY®
◆ Garantía de Luigi Bormioli SON.hyx®.

Si la base o el pie de cualquier producto Luigi Bormioli SON.hyx se astilla, Libbey reemplazará el cristal. Esta garantía no cubre

roturas. Por favor, contacte a su Representante de Ventas de Libbey Foodservice para detalles.

Θ Soplado a mano. La fabricación artesanal brinda al vidrio características individuales únicas. Las capacidades constan como capacidades mínimas en onzas y pudieran variar hacia arriba considerablemente. Éstas no deben ser utilizadas como una norma de medición.

Dimensiones/Capacidades
 (Alistadas bajo cada artículo)

"H" significa la altura.
 "T" significa el diámetro superior.
 "B" significa el diámetro inferior.
 "D" significa el diámetro máximo.

Las dimensiones H-T-B están alistadas a la más próxima 1/8 pulgada. La dimensión "D" está alistada a la próxima 1/8 pulgada más alta. *Las dimensiones alistadas no deben considerarse especificaciones.**

Las versiones con línea tienen las mismas dimensiones que las que no la tienen.

Las imágenes de los productos individuales reproducidas a lo largo de este catálogo están a una escala aproximada del 25% del tamaño real.

Las capacidades de la cristalería están dadas en onzas estadounidenses y son aproximadas, no deben ser utilizadas como normas de medida. Todas las capacidades de fluidos son calculadas para desbordarse, con excepción de los artículos decorados con una línea de capacidad indicada. Nuestras especificaciones de capacidad permiten una tolerancia de 5 % más o menos.

Por ejemplo; un vaso cóctel de 12 onzas puede variar entre una mínima de 11.4 onzas hasta una máxima de 12.6 onzas en su capacidad de desbordarse. Para mayor detalles sobre las especificaciones de productos, póngase en contacto con su representante Libbey.

1 oz. fl. EE.UU. = 29.5727 ml. = 1.04084 oz. fl. Imp.
 1 oz. fl. Imp. = 28.4123 ml. = 0.96075 oz. fl. EE.UU.

Las capacidades de los productos hechos a mano constan como capacidades mínimas en onzas y pudieran variar hacia arriba considerablemente. Éstas no deben ser utilizadas como una norma de medición.

Identificación de los sufijos

"B" significa Cobalt
 "C" significa Citrus
 "E" significa Black
 "J" significa Juniper
 "HT" significa templado
 "CD" significa que tiene Finedge®
 "SR" significa /Sheer Rim/D.T.E.®
 (Dura Temp Edge)

**Especificaciones precisas disponibles de:*

Libbey Inc. • P.O. Box 10060
 300 Madison Ave. • Toledo, Ohio 43699-0060

NOMBRE DEL PRODUCTO/DESCRIPCION (impresión roja indica un nuevo producto)		Wine No. 8543SR ✘	(Vea las identificaciones de sufijo arriba)
NUMERO DE PEDIDO PARA EL PRODUCTO		11 oz./32.6 cl./326 ml. H7½ T2½ B2¾ D3⅛ 2 doz./20# = 1.50 cu. ft.	SIMBOLOS DE PROCESO ESPECIAL (Vea explicaciones arriba a la izquierda)
DIMENSIONES DEL PRODUCTO: "H" SIGNIFICA LA ALTURA "T" SIGNIFICA EL DIAMETRO SUPERIOR "B" SIGNIFICA EL DIAMETRO INFERIOR "D" SIGNIFICA EL DIAMETRO MAXIMO		PESO DE CARTON CANTIDAD POR EMBALAJE DE TRANSPORTE	CAPACIDAD DE LIQUIDO DEL PRODUCTO (Onzas estadounidenses. Vea la anotación en impresión a color más arriba.) TAMAÑO DE CARTON/PIES CUBICOS

2011 foodservice trade show schedule

International Restaurant and Foodservice Show of NY
 Jacob K. Javits Center
 New York, New York

February 27-March 1

Nightclub & Bar/Beverage Retailer Show
 Las Vegas Convention Center
 Las Vegas, Nevada

March 7-9

NRA Show
 McCormick Place
 Chicago, Illinois

May 21-24

2011 CANADIAN SHOW SCHEDULE

BC Foodservice Expo
 Vancouver Convention Centre
 Vancouver, British Columbia

January 30-31

CRFA Show
 Direct Energy Centre
 Toronto, Ontario

March 6-8

Apex Show
 TBA
 Moncton, Canada

April 3-4

JANUARY

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

JULY

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

FEBRUARY

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28					

AUGUST

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

MARCH

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

SEPTEMBER

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	

APRIL

S	M	T	W	T	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

OCTOBER

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

MAY

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

NOVEMBER

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

JUNE

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

DECEMBER

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31



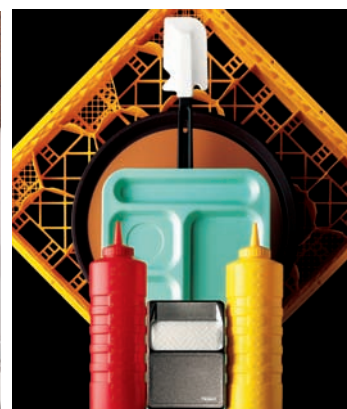
Libbey
 GLASSWARE
 A Libbey FOODSERVICE Company



Syracuse
 CHINA
 A Libbey FOODSERVICE Company



WORLD
 TABLEWARE
 A Libbey FOODSERVICE Company



TRAEX
 SMALLWARES
 A Libbey FOODSERVICE Company

numerical index

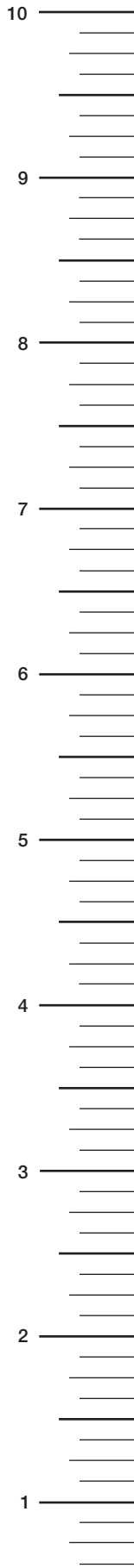
ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE
● 12	.84	789	.103	● 2393	.29, 68	■ 3769	.33
● 13	.84	795	.103	● 2394	.29, 68	■ 3770	.32, 40
● 14	.84	812	.40	● 2395	.29, 68	■ 3771	.32, 43
● 15	.84	▲ 814CD	.70	● 2396	.29, 68	■ 3773	.32, 47
● 16	.84	▲ 816CD	.70	● 2478	.38, 72, 86	■ 3775	.32
● 18	.85	▲ 817CD	.70	● 2481	.38, 72	■ 3777	.32, 47
● 19	.85	● 850	.51	● 2484	.38, 72	■ 3779	.32, 43
● 30	.79	▲ 916CD	.70	● 2485	.38, 72	■ 3783	.33
● 44	.76	▲ 917CD	.70, 73	● 2486	.38, 72	■ 3784	.33
48	.40, 80	▲ 918CD	.70	● 2488	.38, 72	■ 3787	.32, 47
● 51	.76	▲ 918CD/70036	.52	● 2489	.38, 72	■ 3788	.32, 50
● 53	.76	★ 1013HT	.84	● 2518	.75	■ 3789	.51, 81
● 53/11680	.76	★ 1176HT	.85	● 2519	.75	■ 3790	.32, 50
● 56	.76, 84	★ 1178HT	.85	● 2520	.75	■ 3792	.32, 50
● 58	.76	★ 1181HT	.85	● 2521	.75	■ 3793	.32, 50
● 77	.76	★ 1183HT	.85	● 2522	.75	■ 3794	.33, 47
● 94	.76	★ 1240HT	.85	● 2523	.75	■ 3795	.33, 47
● 95	.76	★ 1241HT	.81, 84, 85	● 2524	.75	■ 3796	.30, 33, 47
● 96	.76	★ 1242HT	.85	● 2824	.99	■ 3801	.32, 40, 81
● 96/11680	.76	★ 1450HT	.78	● 2854	.99	■ 3803	.32, 41
● 115	.76	★ 1451HT	.78	■ 3010	.28, 48	■ 3804	.34, 87
● 123	.71	★ 1452HT	.78	■ 3011	.28	■ 3810	.87
● 124	.41, 71	★ 1453HT	.78	■ 3014	.28	■ 3812	.87
● 125	.71, 73	★ 1454HT	.78	■ 3056	.28	■ 3813	.87
● 126	.71	★ 1512	.35, 73, 77	■ 3057	.28	■ 3815	.87
● 127	.71	★ 1513	.35, 73, 77	■ 3058	.28	■ 3820	.37
● 128	.71	★ 1514	.35, 73, 77	■ 3060	.28	■ 3821	.37, 49
● 131	.71	● 1604	.86	■ 3061	.28	■ 3822	.37, 41, 46, 84, 99
● 132	.71	● 1610	.86	■ 3064	.28	■ 3823	.37, 87
● 133	.71	● 1611	.86	■ 3065	.28	■ 3824	.37, 41
● 135	.73	● 1619	.86	■ 3069	.28	■ 3825	.37
● 139	.71	● 1623	.86	■ 3088	.28, 40, 50	■ 3826	.37, 40, 50, 81
● 149	.71, 84	✚ 1632HT	.82	■ 3096	.28, 47	■ 3827	.37, 41, 44
● 151	.71	✚ 1637HT	.82	■ 3211	.38, 48	■ 3828	.37, 87
155	.81	✚ 1639HT	.82	■ 3212	.38, 49	▲ 3831	.30
● 158	.71	1650	.40, 75, 81	■ 3228	.38, 87	▲ 3832	.30
● 159	.71	✘ 1650SR	.70, 81	■ 3264	.38	▲ 3833	.30
● 161	.71	✘ 1652SR	.70	■ 3312	.29, 49	▲ 3834	.30
● 170	.71	✘ 1653SR	.70	■ 3328	.29, 87	▲ 3835	.30
● 171B	.52	✘ 1654SR	.70	■ 3364	.29	▲ 3836	.30
● 172	.71	✘ 1656SR	.70	θ 3402	.54	■ 3908	.31
● 176	.85	✘ 1660SR	.70	θ 3403	.54	■ 3911	.31
● 178	.85	✘ 1661SR	.70	θ 3407	.54	■ 3911B	.49, 53
● 179	.85	✘ 1664SR	.70	θ 3408	.54	■ 3914	.31, 48
● 181	.85	★ 1713HT	.77	● 3419	.41, 77	■ 3915	.31, 48, 87
● 181/1605G	.85	★ 1906HT	.79	● 3429	.44, 77	■ 3934	.31
● 183	.85	★ 1907HT	.79	■ 3537	.74	■ 3936	.31
● 194	.86	★ 1910HT	.73, 79	■ 3556	.49, 74	■ 3957	.31
● 195	.86	★ 1917HT	.79	● 3616	.51	■ 3964	.31
● 196	.86	1965	.40, 72, 99	● 3617	.51	■ 3965	.31
● 217	.51	▲ 1966CD	.72	● 3619JS	.45	■ 3966	.31
● 221	.51	▲ 1968CD	.72	● 3620JS	.45	■ 3969	.31
● 222	.51	● 2205	.67	● 3621CS	.45	■ 3988	.31, 50
● 223	.69	● 2206	.67	● 3623	.51	■ 3996	.31, 47
● 224	.43, 51	● 2207	.67	● 3649	.42	✘ 4111SRB/UPC00	.49, 53
● 225	.69	● 2208	.67	● 3649LS	.42	✘ 4112SR	.29, 48
● 226	.69	● 2209	.67	■ 3701	.32, 40, 43, 81	✘ 4116SR	.29, 49
● 227	.69	● 2211	.52	■ 3702	.34, 50	✘ 4116SRB/UPC00	.49, 53
● 228	.46, 51	● 2212	.52	■ 3704	.34, 50	✘ 4196SR	.29, 47
● 232	.69	● 2216CC	.79	■ 3705	.34, 50	● 4803	.86
● 243	.40, 81, 84, 85	● 2233	.83	■ 3708	.34, 50	● 4808	.86
● 245	.81, 84	✘ 2290SR	.67	■ 3709	.34, 50	5001	.90
● 247	.85	✘ 2291SR	.67	■ 3711	.33, 48	5003	.84, 90
● 249	.69, 84	✘ 2292SR	.67	■ 3712	.33, 48	5005	.72
● 259	.69	✘ 2293SR	.67	■ 3715	.32	5010	.89
280	.40	✘ 2294SR	.67	■ 3716	.33, 49	5011	.89
336	.97	✘ 2295SR	.67	■ 3717	.32	5012	.89
390	.41, 96	✘ 2296SR	.67	■ 3721	.33, 48	5016	.88
● 400	.41, 43, 53	● 2303	.74, 80	■ 3722	.77, 97	5018	.88
● 401	.53	● 2307	.68	■ 3725	.34, 87	5019	.88
● 402	.53	● 2308	.68	■ 3727	.34, 87	5020	.88
● 403	.53	● 2310	.74	■ 3728	.34, 87	5021	.88
● 409	.53, 86	● 2311	.68	■ 3730	.34, 87	5026	.81
● 494	.73	● 2312	.68	★ 3731HT	.33	5027	.89
★ 539HT	.79	● 2313	.68	■ 3733	.32, 43	5030	.80
★ 551HT	.76	● 2318	.74	■ 3736	.34	5031	.80
★ 556HT	.76	● 2323	.74	■ 3737	.34	5033	.80
★ 603HT	.77	● 2325	.74	■ 3746	.34	5037	.101
★ 606HT	.77	● 2328	.74	■ 3747	.34	5044	.104
★ 610HT	.77	● 2338	.74	■ 3750	.30, 33, 49	5045	.101
★ 618HT	.77	● 2339	.74	★ 3752HT	.33, 48	5058	.99, 100
★ 633HT	.77	● 2349	.74	● 3756	.33, 48	5065	.100
718	.103	● 2359	.74	■ 3757	.33	5091	.91
719	.103	● 2369	.74	■ 3764	.33	5092	.89
● 763	.40, 99	● 2391	.29, 68	■ 3765	.33	5101	.97
782	.103	● 2392	.29, 68	■ 3766	.33	5102	.96

ITEM NO.	PAGE
5103	.96
5109	.81
5110	.96
5114	.80
5115	.96
5118	.96
5119	.96, 100
5120	.80
5120/A0007	.80
5120B	.80
5120E	.80
5121	.80
5121/S0711	.80
5122	.80
5122/S0709	.80
5126	.80
5126/A0007	.80
5126/S0711	.80
5127	.80
5127/S0710	.80
5127/S0711	.80
5128	.80
5130	.72
5131	.72
5134	.72
5135	.80
5135/S0617	.80
5137	.82
5138	.80
5139	.82
5139/70036	.52
5143	.104
5154	.104
5156	.104
5159	.99
5160	.40, 99, 100
5161	.96
5162	.96
5164	.104
5165	.104
5172	.63, 104
5173	.104
5201	.91
5202	.88
5203	.88
5205	.89
5206	.89
5210	.87
5212	.87
5213	.91
5213B	.91
5213J	.91
5221	.101
5258	.63, 100
5260	.102
5262	.63, 89
5263	.63, 102
5265	.65, 104
5272	.89
5273	.89
5277	.40, 80
5279	.72
5286	.88, 91
5292	.91
5293	.37, 41, 91
5294	.91
5295	.91
5297	.88
5298	.88
5303	.90
5304	.91
5305	.90
5307	.90
5309	.90
5310	.97
5314	.97
5315	.97
5317	.96
5320	.80
5321	.80
5323	.80
5325	.80
5329	.83
5330	.83
5332	.83
5333	.83

ITEM NO.	PAGE
5335	.95
5336	.41, 96
5338	.96
5339	.96
5352	.91, 95
5355	.90
5360	.90
5362	.90
5364	.90
5385	.82
5407	.91
5460	.65, 100
5474	.41, 99
5475	.99
5476	.99
5544	.91
5589	.91
5590	.91
5685	.49
5703CC	.79
5705CC	.79
5724	.91
5725	.91
5732CC	.79
5738CT	.52
5739CT	.52
5770	.91
● 6425	.87
✕ 6450SR	.18, 48
✕ 6451SR	.18
✕ 6452SR	.18
✕ 6453SR	.18
✕ 6454SR	.18
✕ 6455SR	.18
✕ 6456SR	.18, 46
✕ 6457SR	.18
✕ 6458SR	.18
✕ 6459SR	.18
● 7500	.22, 46
● 7502	.22
✕ 7502SR	.19
● 7503	.22
● 7504	.22
● 7505	.22
● 7507	.43
● 7508	.23
● 7509	.22
● 7510	.22
✕ 7510SR	.19
● 7511	.44
● 7512	.23, 43
● 7513	.23, 48
● 7515	.23
● 7516	.23
● 7517	.22
● 7518	.23, 43
● 7519	.22
✕ 7519SR	.19
● 7520	.22
✕ 7520SR	.19
✕ 7521SR	.19
● 7522	.22
✕ 7522SR	.19
● 7530	.16
● 7531	.16
● 7532	.16
● 7533	.16
● 7533-1358M	.16
● 7534	.16
● 7551	.23
✕ 7551SR	.19
● 7552	.22, 46
✕ 7555SR	.19
✕ 7556SR	.19
✕ 7557SR	.19
✕ 7558SR	.19
● 7700	.42
● 7700BS	.42
● 8089	.50
● 8402	.26, 50
● 8405	.26, 50
● 8409	.26, 50
● 8411	.26, 48
● 8412	.27
● 8413	.36
● 8414	.26

ITEM NO.	PAGE
● 8415	.27
● 8416	.36, 53
● 8417	.36, 45
● 8418	.36, 45
● 8420	.36, 53
● 8422	.36, 45
● 8423	.36, 45
● 8425	.26, 87
● 8427	.36, 45
● 8428	.27, 44
● 8429	.27, 44
● 8430	.27, 44
● 8439	.26, 49
● 8454	.26, 42
● 8455	.26, 42
● 8456	.26
● 8464	.26
● 8466	.26
● 8469	.26
● 8470	.26
● 8471	.26
● 8472	.26
● 8476	.27, 47
● 8477	.27, 47
● 8480	.36, 42
● 8485	.36, 42
● 8491	.27, 50
● 8495	.26, 46
● 8512A2	.49
● 8512A4	.49
✕ 8513SR	.19, 24, 49
✕ 8515SR	.24
✕ 8541SR	.24
● 8550	.53
● 8551	.53
● 8552	.23, 53
✕ 8555SR	.24, 43
✕ 8556SR	.24, 48
● 8564	.53
✕ 8564SR	.24
✕ 8565SR	.24
✕ 8572SR	.24
✕ 8573SR	.24
✕ 8588SR	.24, 50
✕ 8595SR	.24, 46
● 8596	.46
● 8716	.25, 49
● 8756	.25
● 8764	.25
● 8766	.25
● 8768	.25
● 8771	.25
● 8772	.25
● 8795	.25, 46
● 8876	.42
● 8882	.42
● 8883	.42
● 8895	.47
● 8912	.25, 48
● 8941	.25
● 8956	.25, 48
● 8957	.25, 48
● 8978	.25, 42
● 8995	.25, 46
● 9171CD	.73
● 9103RL	.21
● 9104RL	.21
● 9105RL	.21
● 9113RL	.21
● 9203RL	.21
● 9205RL	.21
● 9305RL	.21
● 9401RL	.21
● 9403RL	.21
★ ● 12259	.35, 77
★ ● 12261	.35, 77
★ ● 12262	.35, 77
★ ● 12263	.35, 77
★ ● 12264	.35, 77
★ ● 12265	.35, 77
★ ● 14801HT	.79, 86
★ ● 14806HT	.79, 86
✕ 15141	.82
✕ 15144	.82
✕ 15230	.62, 83
✕ 15231	.62

ITEM NO.	PAGE
✕ 15232	.62, 73
✕ 15233	.62
✕ 15235	.62
✕ 15236	.62
✕ 15237	.62
✕ 15238	.62
✕ 15239	.62
✕ 15240	.62
✕ 15241	.62
✕ 15242	.62
✕ 15243	.62
✕ 15244	.62
✕ 15245	.62
✕ 15246	.63
✕ 15247	.63
✕ 15248	.62
✕ 15249	.62
✕ 15253	.62
✕ 15256	.62
✕ 15365	.58
✕ 15366	.58
✕ 15367	.58
✕ 15368	.58, 73
✕ 15369	.58
✕ 15370	.58
✕ 15385	.82
✕ 15411	.94
✕ 15412	.94
✕ 15427	.95
✕ 15429	.64, 86
✕ 15430	.61
✕ 15431	.61
✕ 15432	.61
✕ 15433	.61
✕ 15434	.61, 73
✕ 15435	.61
✕ 15436	.61
✕ 15437	.61
✕ 15445	.65, 100
✕ 15446	.65, 100
✕ 15447	.65, 100
✕ 15451	.65
✕ 15453	.65
✕ 15454	.65
✕ 15456	.65
✕ 15457	.65, 73
✕ 15458	.65
✕ 15459	.65
✕ 15463	.65
✕ 15464	.65
✕ 15465	.65
✕ 15477	.59
✕ 15478	.59
✕ 15479	.59
✕ 15480	.59
✕ 15481	.59, 73
✕ 15482	.59
✕ 15483	.59
✕ 15485	.59
✕ 15500	.94
✕ 15506	.94
✕ 15507	.94
✕ 15585	.82
✕ 15587	.82
✕ 15588	.82
✕ 15591	.82
✕ 15601	.60
✕ 15602	.60, 73
✕ 15603	.60
✕ 15605	.60
✕ 15606	.60
✕ 15626	.73
✕ 15640	.60
✕ 15641	.60
✕ 15642	.60
✕ 15643	.60
✕ 15645	.60
✕ 15646	.83
✕ 15647	.83
✕ 15648	.83
✕ 15651	.84
✕ 15652	.64
✕ 15654	.64
✕ 15656	.64
✕ 15659	.64
✕ 15660	.64



numerical index (continued)

CENTIMETERS



These rulers can be helpful in checking glass dimensions for glassware verification, storage tray requirements, etc.

Ces règles permettent de mesurer la taille des verres de façon à pouvoir identifier un verre en particulier, les bacs de rangement requis, etc. Estas reglas facilitarán la medición de vasos para identificar su vaso particular, y los requisitos para bandejas de almacenaje, etc.

ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE
✦ 15661	64	97038	81	◆ C143ZX	14
✦ 15665	62	97052	101	◆ C144ZX	14
✦ 15673	64, 86	97084	89	◆ C145ZX	14
✦ 15680	64, 86	97085	89	◆ C152ZX	14
✦ 15709	57	● 201208	21	◆ C166ZX	14
✦ 15710	57, 73	● 201215	21	◆ C179ZX	12
✦ 15711	57	● 201307	21	◆ C180ZX	12
✦ 15712	57	● 201406	21	◆ C183ZX	12
✦ 15713	57, 83	● 201505	21	◆ C189ZX	12
✦ 15714	57, 83	● 201703	21	◆ C211ZX	13
✦ 15715	57, 83	✕ 920284	87	◆ C228ZX	14
✦ 15717	57, 83	✕ 920291	87	◆ C232ZX	14
✦ 15720	57, 83	1709020	104	◆ C234ZX	14
✦ 15722	82	1709712	81	◆ C243ZX	14
✦ 15730	83	θ 1721361	54	◆ C269ZX	15
✦ 15733	40, 57	1722471	86	◆ C285ZX	13
✦ 15807	56	● 1767580	69	◆ C343ZX	12
✦ 15809	56, 73	● 1767591	69	◆ C49ZX	13
✦ 15810	56	● 1767790	69	◆ C52ZX	12
✦ 15812	56, 82	θ 1783127	102	◆ C66	15
✦ 15814	56, 82	1783682	104	◆ C78ZX	12
✦ 15816	56, 82	1785473	86	◆ C82ZX	12
✦ 15821	58, 73	1787386	81	◆ PM227ZX	15
✦ 15822	58	θ 1787724	102	◆ PM228ZX	15
✦ 15824	58	1788489	95	◆ PM229ZX	15
✦ 15825	58	1788490	95	◆ PM232ZX	15
✦ 15826	58	1788491	95	◆ PM233ZX	15
✦ 15850	94, 100	✦ 1789268	95	◆ PM300ZX	15
✦ 15851	94, 100	θ 1789306	54	◆ PM514ZX	13
✦ 15852	94, 100	θ 1790907	102	◆ PM515ZX	13
✦ 15853	94	1792421	102	◆ PM521ZX	13
✦ 15854	94	1794708	95	◆ PM523ZX	13
✦ 15855	94	1794709	95	◆ PM696ZX	14, 103
● 23106	75	1794710	95	◆ PM714ZX	14, 103
● 23186	75	1796053	95	◆ PM784ZX	13
● 23236	75	1796599	95	L-206	101
● 23256	75	1797299	95	L-602-12	101
● 23286	75	9520003	105	L-703	101
● 23386	73, 75	9520004	105	L-710	101
● 23396	75	● 9550715	69	L-802-12	101
● 23496	75	9562269	81	L-912	101
● 23596	75	θ 9570101	54	L-930	101
● 23626	75	9860112	99	TC05	92
★ 29011HT	78	9860477	99	TC1	92
★ 29211HT	73, 78	● 9860594	69	TC15	92
★ 29411HT	78	9861112	99	TCF5	92
★ 29511HT	78	9862324	81	TCRPF5	92
★ 29811HT	78	◆ 08743/07	10	TJ14	92
★ 29911HT	78	◆ 08744/07	10	TMA14	92
■ 30299	37, 44	◆ 08745/07	10	TMI10	92
■ 32802	52, 83	◆ 08746/07	10	TMPPF16	92
■ 37179	37	◆ 08747/07	10	TW1014	92
■ 37339	37, 42	◆ 08748/07	10	11057822	41, 66
■ 37719	37, 40, 42	◆ 08749/07	10	11058021	66
■ 37799	37, 42	◆ 08750/07	10	11058521	66
■ 37959	37, 46	◆ 09077/06	8	11106421	66
52733	89	◆ 09230/06	11	11106520	66
55230	105	◆ 09231/06	11	11106721	66
θ 55444	52	◆ 09233/06	11	11107023	66
70017	101	◆ 09242/06	11	11110722	66, 81
70022	65, 101	◆ 09246/06	11	11126021	66, 81
70132	101	◆ 09247/06	11	11161524	66, 81
70140	101	◆ 09248/06	11	11162020	66
70141	101	◆ 09249/06	11	11162322	66
70855	43	◆ 09461/06	11	11162622	66
70996	105	◆ 09462/06	11	13129021	102
71851	105	◆ 09556/06	8	13129521	102
71852	105	◆ 09558/06	9	13150020	103
71853	105	◆ 09626/06	8	13151017	103
75186	105	◆ 09627/06	8	13172621	103
75301	101	◆ 09641/06	8	13172821	103
75305	100	◆ 09642/06	9	13173021	103
75351	63, 101	◆ 09643/06	8	13230520	43
75391	100	◆ 09644/06	8	14000521	97
80371	100	◆ 09645/06	9	14034021	97
θ 92113	102	◆ 09647/06	8	14080020	97
θ 92115	103	◆ 09648/06	9	2130D1128	88
96021	101	◆ 09649/06	9	2130D1162	88
96073	100	◆ 09650/06	8	2187X1129	90
96101	102	◆ 09651/06	9	2187X1155	90
θ 96958S1A	23, 103	◆ 10044/06	10	2329D1150	88
96983	101	◆ 10045/06	10		
97000	103	◆ 10046/06	10		
97001	103	◆ 10047/06	10		
97036	89	◆ 10048/06	10		
		◆ C142ZX	12		



Libbey Customer Service

Call Toll-Free from anywhere in the U.S. and Canada

Alabama	.866 407-2049	Nevada	.800 261-0192
Alaska	.888 277-4109	New Hampshire	.888 277-5014
Arizona	.800 585-6080	New Jersey	.888 277-5810
Arkansas	.800 233-2910	New Mexico	.800 585-6080
California	.888 277-5866	New York	.888 277-5810
Colorado	.800 585-6080	North Carolina	.800 585-6080
Connecticut	.888 277-5014	North Dakota	.877 878-0886
Delaware	.866 407-2049	Ohio	.888 277-4111
District of Columbia	.888 277-4111	Oklahoma	.888 277-4050
Florida	.800 585-6080	Oregon	.888 277-4109
Georgia	.888 277-5866	Pennsylvania	.866 407-2049
Hawaii	.888 277-5866	Rhode Island	.888 277-5014
Idaho	.888 277-4109	South Carolina	.800 585-6080
Illinois	.800 233-2910	South Dakota	.877 878-0886
Indiana	.888 277-3910	Tennessee	.866 407-2049
Iowa	.800 233-2910	Texas	.800 233-2910
Kansas	.888 277-4109	Utah	.800 261-0192
Kentucky	.888 277-3910	Vermont	.800 261-0192
Louisiana	.888 277-5866	Virginia	.888 277-4111
Maine	.888 277-5014	Washington	.888 277-4109
Maryland	.888-277-4111	West Virginia	.888 277-3910
Massachusetts	.888 277-5014	Wisconsin	.800 233-2910
Michigan	.888 277-3910	Wyoming	.800 585-6080
Minnesota	.877 878-0886		
Mississippi	.866 407-2049	Military	.800-261-0192
Missouri	.888 277-4109		
Montana	.888 277-4109	Canada	.888 842-1126
Nebraska	.800 233-2910	Canada, Ontario	.888 842-1126



The Libbey 2010/2011 Glassware Catalog is only one of three presented by Libbey Foodservice. Ask about the Libbey 2010/2011 Syracuse China Catalog and the 2010/2011 World/Traex Catalog for your complete tabletop and back-of-the-house needs.

LIBBEY INC. Corporate Headquarters

300 Madison Avenue
P.O. Box 10060
Toledo, OH 43699-0060

www.libbey.com

LIBBEY EXPORT

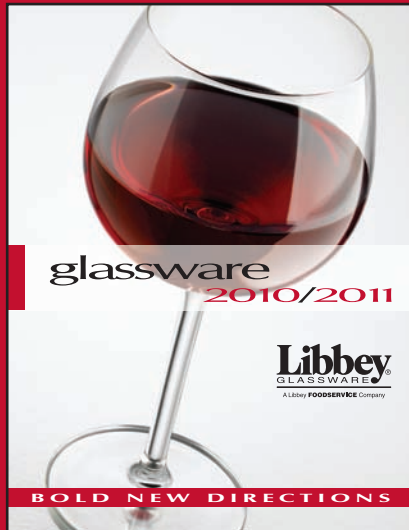
For sales outside USA & Canada
Libbey Inc.
300 Madison Avenue
P.O. Box 10060
Toledo, OH 43699-0060, USA
(419) 325-2541
Telefax: (419) 325-2265
Attn: Libbey Export

To request catalogs or other print literature, please call Customer Service, numbers are located above.



Libbey Foodservice sets the standard in the foodservice industry. Its customers have come to expect innovation as well as quality and consistency in its brands. It further reinforces its brand through its strong brand images.

BOLD NEW DIRECTIONS



www.libbey.com

PLEASE RECYCLE THIS CATALOG



L-6806 Printed in USA 2nd Printing 11/10

All product names, configurations, and item numbers are trademarks of Libbey Glass Inc.