(rokyoungstown)



RAK
PORCELAIN
USA

| MAKE SURE IT'S RAK |





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(raky<u>oungstown</u>)

The new standard in commodity tableware.

Youngstown is designed for setting
the new standard of excellence in
commodity tableware. We have
judiciously combined durability,
reliability, and functionality while
maintaining a sense of elegance
that is aesthetically pleasing.

Offering a total tabletop solution
of dinnerware, flatware, and
glassware ... all for a "value-add"
to your culinary plan.









 Bistro Bowl

 YOBI15
 D 5.8"
 24.3 oz
 ☺ 6

 YOBI21
 D 8.5"
 52.4 oz
 ☺ 6



 Bistro Large Bowl

 YOBI23
 D 9.2"
 70.7 oz
 № 12

 YOBI29
 D 11.6"
 145.7 oz
 № 2



Rolled Rim Grapefruit BowlYOGBW13 D 5.0" 4.1 oz ⇔ 12



 Rolled Edge Medium Option Bowl
 Mug

 YOLRDP27
 D 10.6"
 38.2 oz
 ② 12
 YOMG3

 YOLRDP29
 D 11.4"
 45.7 oz
 ② 6

 YOLRDP31
 D 12.3"
 59.2oz
 ③ 6



YOMG35 D 3.6" 11.8 oz ♥ 12







 Rolled Wide Rim Deep Pasta Bowl

 YODP27
 D 10.6"
 16.9 oz
 ☼ 12

 YODP29
 D 11.5"
 21.1 oz
 ☼ 6



 Nappy Bowl

 YONB13
 D 5.1"
 11.7 oz
 ☼ 12

 YONB15
 D 6.0"
 16.9 oz
 ☼ 12



 Ovide Cup

 YONC18
 D 3.4"
 6.9 oz
 ☼ 12

 YONC22
 D 3.9"
 7.4 oz
 ☼ 12

 YONC30
 D 3.5"
 10.7 oz
 ☼ 12

 YONC41
 D 3.9"
 15.2 oz
 ☼ 6





Deep Plate



Rolled Wide Rim Flat Plate



Flat Plate
YOFP31 D 12.2" � 6



Coupe Plate
YONCP16 D 6.6" \$\Display 12



Rolled Edge Narrow Rim Flat Plate



Rolled Edge Narrow Rim Oval Platter



Oval Plate



Rolled Wide Rim Oval Platter

 YOOP27
 L 10.6"
 W 7.5"
 © 12

 YOOP30
 L 11.8"
 W 8.4"
 © 6

 YOOP32
 L 12.6"
 W 9.0"
 © 12

 YOOP34
 L 13.35"
 W 9.6"
 © 6



Oval Steak Plate

YOOP40 L 15.6" W 11.26" 🗇 4



Saucer - Boullion Bowl



Stackable Cup



Stackable Coffee Mug

YOSMG26 D 3.3" 9.1 oz ♦ 12



Rolled Wide Rim Deep Pasta Bowl

YOXDP29 D 11.4" 27.1 oz \$\pi\$ 6 YOXDP31 D 12.3" 33.8 oz \$\pi\$ 6





Market





Market Long Drink 700270Y 12 ½ oz H 5.8"



Market Wide Long Drink 700265Y 12 ½ oz H 4.8"



Market Juice Glass 700263Y 10 ½ oz H 4.7"



Market Juice Glass 700233Y 10 ¼ oz H 3.7"



Market Juice Glass 700218Y 6 ³/₄ oz H 3.2"





Rayen Champagne Flute 790535Y 6 ½ oz H 7.6"



Rayen Margarita 790581Y 10 ½ oz H 6.3"



Rayen Small Martini 790586Y 6 oz H 5.8"



Rayen Coupe/Cocktail 790550Y 8 oz H 5.3"



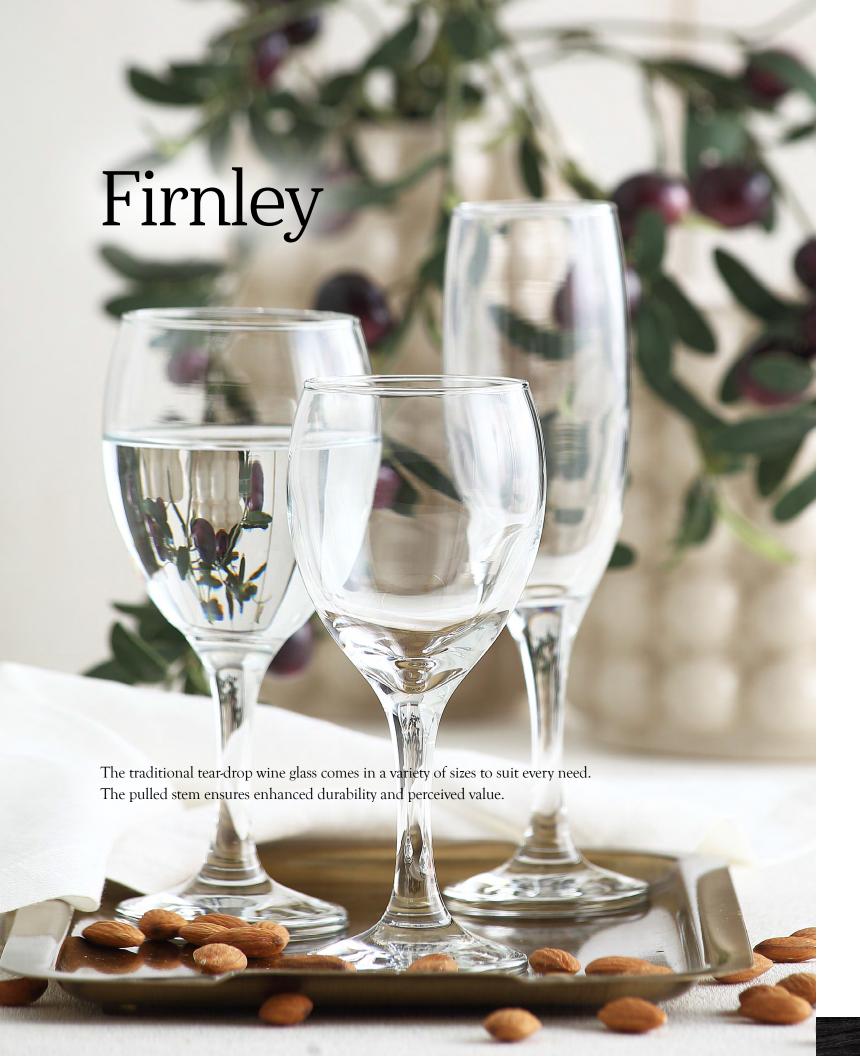
Rayen Brandy 790568Y 13 ½ oz H 4.9"



Rayen Specialty Cocktail 740593Y 15 1/4 oz H 7.7"



Rayen Water/Iced Tea/Beer 790571Y 13 ½ oz H 6.3"





Firnley Port 730548Y 7 oz H 6.3"



Firnley Dessert Wine 730553Y 7 ½ oz H 6.7"



Firnley Flute 730541Y 7 ½ oz H 8.3"



Firnley White Wine 730568Y 11 ½ oz H 7.1"



Firnley LG All Purpose 730573Y 20 oz H 9.3"



Firnley All Purpose 730583Y 15 ½ oz H 8.1"



Firnley Water/Iced Tea 730571Y 20 oz H 7.3"





Auburndale Lager/Stout B7374Y

12 ³/₄ oz H 5.4"



Auburndale Lager/Stout B7394Y

19 ½ oz H 6.3"



Auburndale Craft

B7574Y 12 ³/₄ oz H 6.5"



Auburndale Weiss B7019Y

11 ½ oz H 6.4"



Auburndale Weiss

B7029Y 19 ½ oz H 7"



Auburndale Stackable 750371Y

19 ½ oz H 6"

STACKABLE



Auburndale Pilsner Flute

750375Y 12 ³/₄ oz H 7.2"





Arlene Soft Drink 770361Y

11 ³/₄ oz H 3.4"



Arlene Long Drink

770376Y 16 ½ oz H 5.7"



Arlene Small Wine Taster 770558Y

10 oz H 7.5"



Arlene White Wine 730569Y

11 ½ oz H 8.1"



Arlene All Purpose 770592Y

13 ½ oz H 8.5"



Arlene Champagne Flute 770545Y

7 ³/₄ oz H 8.9"

© 24 pcs for all Glassware

18/0 Flatware

Certificator,

Elevating the tabletop with these elegant, heavy-weight, yet affordable 18/0 flatware patterns. Sparkle, Kampton, and Kampton Satin will be sure to add the perfect finishing touch to any tabletop setting.

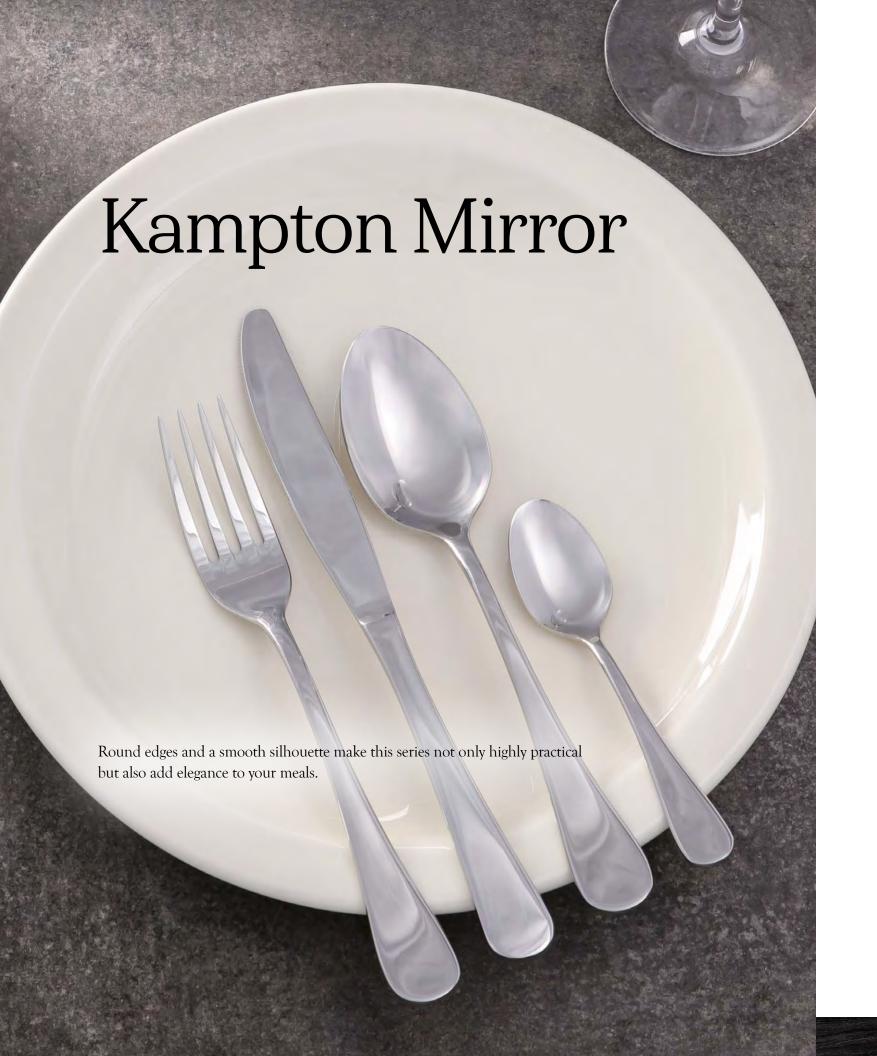




Table Spoon COKADIS

Ice Teaspoon

COKALES



Salad/Dessert Fork











Teaspoon/Cocktail Spoon **COKACKS** 5 5/6"





Demitasse Spoon COKAMCOS

5 1/5"



Dinner Fork Steak Knife, Solid Handle **COKADIF**





COKAFIF 7 3/4"



Cake Fork C0KACKF



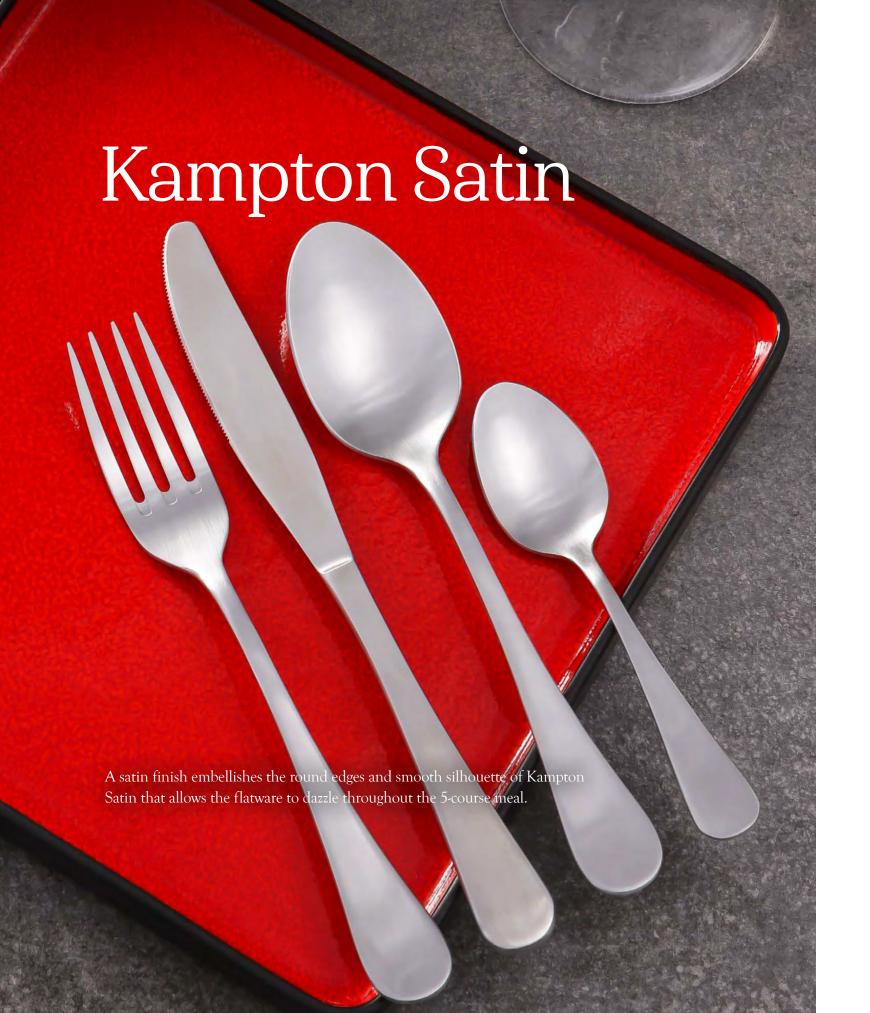
COKASTK

Dessert Knife, Solid Handle COKADEK

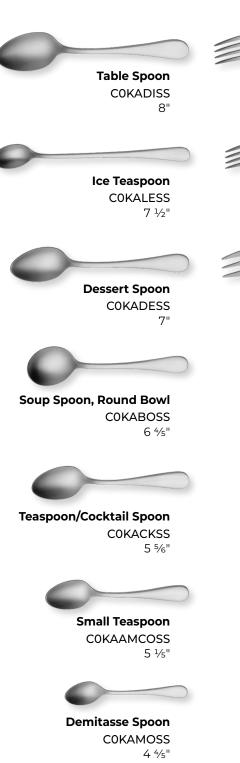


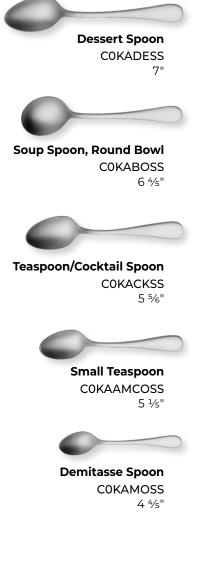
Fish Knife **COKAFIK**

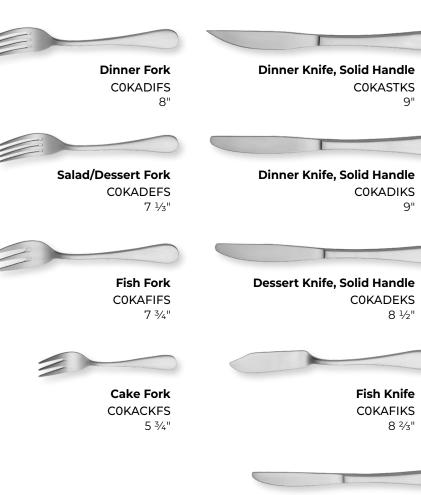
Butter Knife COKABUK











Butter Knife COKABUKS





Table Spoon COSPDIS 8 %"



Dinner Fork COSPDIF 8 1/5"



9 2/7"

COSPDIK

9 4/7"

8 %"

7 ½"



Ice Teaspoon **COSPLES** 7 %"



Salad/Dessert Fork **Dinner Knife, Solid Handle** COSPDEF 7 2/7"



Soup Spoon, Round Bowl

Teaspoon/Cocktail Spoon

Dessert Spoon COSPDES

COSPBOS

COSPCKS

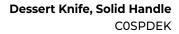
6 3/4"



Fish Fork COSPFIF 8 1/4"



Cake Fork COSPCKF





5 %"



Butter Knife C0SPBUK



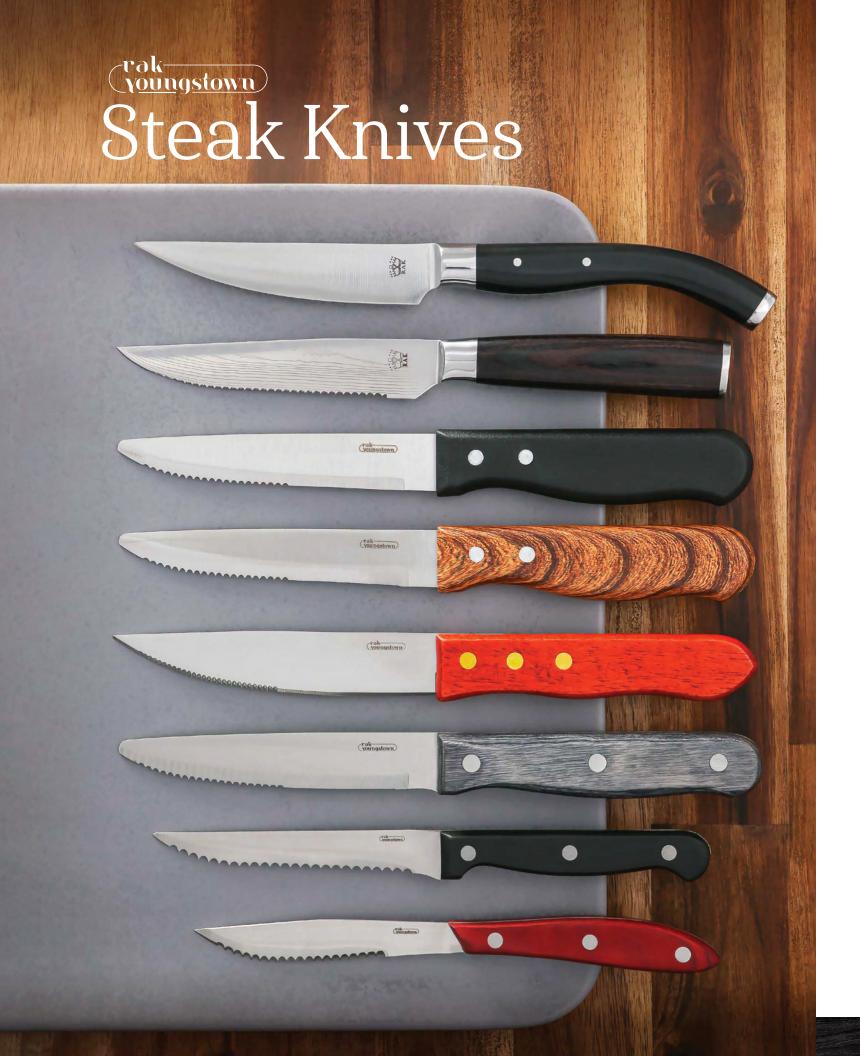


COSPAMCOS 5 1/8"

4 5/7"







This assortment of high-quality steak knives features premium stainless-steel blades that are available in polished or satin finishes. The easy grip handles are available in wood and plastic a with a variety of colors.



CHSTKPKWH 9 2/5" Dishwasher; may see fading after 300-400 cycles.

Steak Knife - POM Handle CHSTKPOMH 9 1/8"



Paka Wood Steak Knife - Polished Blade CHSTKPKWP 8"

> Handwash recommended Dishwasher; may see fading after 300-400 cycles.



Paka Wood Steak Knife - Satin Blade

CHSTKPKWS 8"

Dishwasher; may see fading after 300-400 cycles.



POM Wood Steak Knife - Polished Blade

CHSTKPOMP 8 1/2"



POM Wood Steak Knife - Satin Blade CHSTKPOMS 8 1/2" Dishwasher safe.





Jumbo Plastic Handle Knife - Satin Blade CHJSTKBRS 95/6" Dishwasher safe.



Wood Steak Knife - Polished Blade CHSTKWPRD 9 7/8"



Wood Steak Knife - Satin Blade CHSTKWSRD 9 7/8"

Handwash recommended.

Dishwasher safe.

Handwash recommended.



Jumbo Plastic Handle Knife - Polished Blade CHJSTKBKP 9 5/6" Dishwasher safe.



Jumbo Plastic Handle Knife - Satin Blade CHJSTKBKS 9 5/6"



Wood Steak Knife - Polished Blade

CHSTKWPGY 9 1/8" Handwash recommended, Dishwasher; may see fading after 300-400 cycles.



Wood Steak Knife - Satin Blade CHSTKWSGY 9 7/8"

Handwash recommended, Dishwasher; may see fading after 300-400 cycles.

All Flatware sold by the dozen

34 YOUNGSTOWN PRODUCT CARE & HANDLING

Product Care & Handling



GLASSWARE

The Youngstown Glassware is dishwasher safe. Here are some guidelines to follow for care and handling.

Helpful Hints when using a dishwasher

- Check the water hardness at the location of use. Then, regulate the water hardness range for the dishwasher.
- Pour out any leftover ice or liquid in the glass.
- Choose a proper glass rack to suit the glass height, bowl, and foot diameter; avoid contact between individual glasses, pots, and other dishes.
- Load glasses into the correctly sized glass rack and position the glasses so that they are free draining. By positioning the glasses correctly, you can prevent unwanted marks or stains from forming on your glasses.
- Choose a gentle, phosphate free detergent to minimize spotting.
- Place the glass rack into the glass washer and shut the door.
- Set the glass washer to your washing preferences and start the cycle.
- Open the dishwasher briefly at the end of its cycle to let the steam pass. Avoid opening fully until the dishwasher has cooled.

Glassware Handling Tips

- Failure to review your product's care and handling may result in breakage of the product or personal injury. It is important to note the following tips for handling glassware.
- Avoid extreme temperature changes of glassware items. Transitioning from one temperature
 extreme to the next may cause stress to the glassware and risk breakage from thermal shock.
 To avoid this:
 - Do not put hot items in cold glassware; do not put cold items in hot glassware.
 - Do not pour hot tea, coffee, or other items into a cold glassware item or one that has just been rinsed; do not pour cold beverages into glass that is warm from rinsing or a dishwashing cycle.
 - Only expose your glassware item to higher or lower temperature when it is already at room temperature.
 - Do not scoop ice with the glassware; make sure to use a proper ice scoop.
- It's also important to handle your glassware items properly to prevent mechanical shock, which is a minute abrasion in the glass that causes weakness and makes it more susceptible to breakage from impact or thermal shock. To avoid this:
- Do not stack glasses when storing (unless the glasses are considered "stackable"
- Do not put flatware into glassware.
- Do not strike flatware against glassware.
- Do not carry multiple glasses unless by the stem; only if on a tray to minimize contact between glasses.
- Do not hit glassware against hard objects.
- Do not drop glassware.
- Do not pick up large glass items by the rim (especially home décor and bubble balls).
- Do lift and carry glass items by the bottoms or sides.
- Do handle glassware gently (remove abraded, cracked, or chipped glassware from use).

DINNERWARE

Here are the "Do's and Don'ts" when it comes to the care and handling of Youngstown porcelain.

Washing "Do's"

- Do rack dishes immediately upon reaching the cleaning table.
- Do keep proper space on cleaning tables in dishwashing areas to allow loading and unloading of dishes.
- Do remove left-overs with a rubber scraper, gloved hands or water spray.
- Do ensure optimum water temperatures for pre-wash 110°- 140°F & wash at 150° 160°. Load the dishwasher adequately in size appropriate slots Ensure the rack holds the wares steady against water spray pressure.

Storage "Do's"

- Do allow dishes to dry and cool thoroughly before handling and stacking.
- Do place items carefully onto each other, never slide.
- Do always stack dishes of same sizes together no higher than 12"
- Do ensure all racks and conveyors are plastic coated on contact surfaces.
- Do load items in appropriate dish racks without piece-to-piece contact.
- Do place cups and other hollowware in specifically designed racks.
- Do separate metal and glass from porcelain, sort like items in tote boxes or bus pans.

Porcelain "Don'ts"

- Do not allow dirty dishes to pile up
- Do not jam pack dishes together to ensure sufficient separation. Use metal trays and bus boxes
- Do not overload storage space and dishwasher unit
- Do not use metal utensils or other dinnerware to scrape
- Do not pre-soak dishes—this affects glazing
- Do not bang dishes against each other
- Do not stack hot or wet porcelain items—allow them to dry.
- Do not stack cups and mugs—always store in plastic racks.
- Do not drop items into self leveling dispensers.
- Do not store dishes in high traffic areas like corridors or doorways.
- Do not scour dishes with abrasive pads or cleansers.
- Do not serve with inadequate dinnerware inventory to prevent overworking.



FLATWARE

Here are some guidelines to follow for care and handling of Youngstown Flatware.

Handling

- Minimum amount of handling is required when perforated cylinders in a portable racks are used to transport, wash, and dispense flatware.
- Sort flatware tines, bowls, and blades up when using a system where the flatware is transferred from a cleaning cylinder to a storage cylinder by inversion.

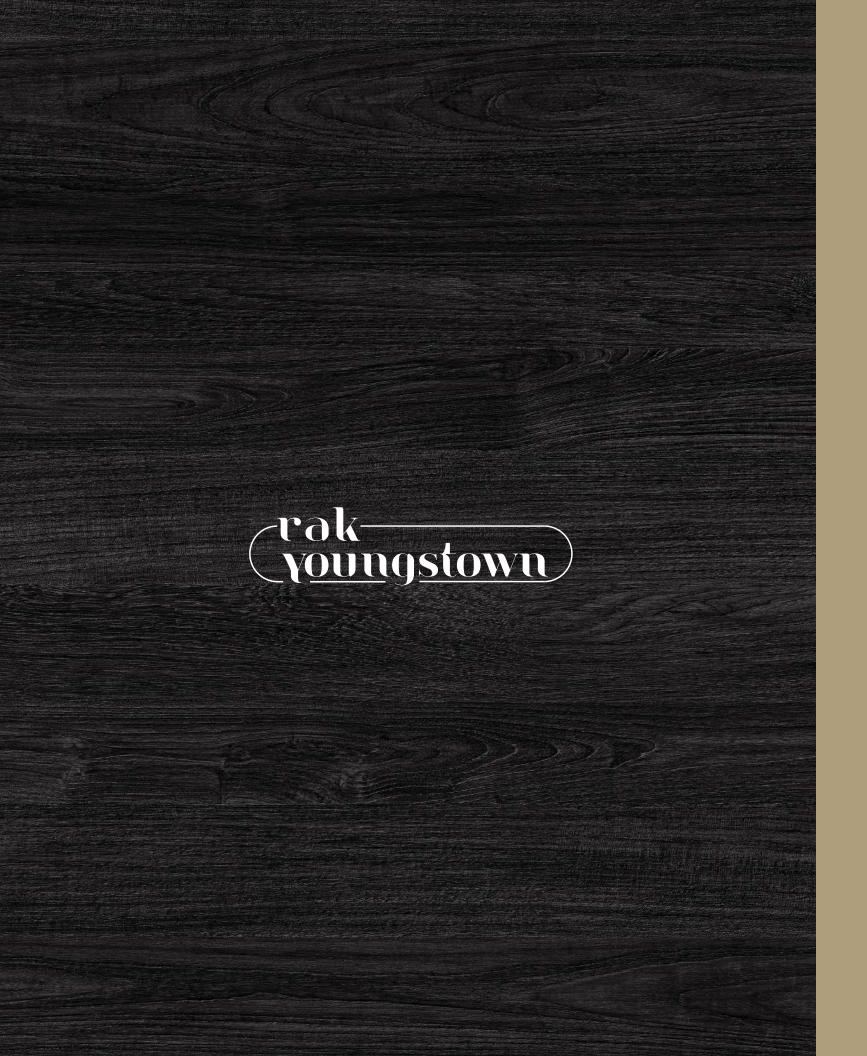
Washing

- Remove all remnants of food from metalware items immediately after use. Avoid using steel wool or metal scrapers.
- Always separate flatware for pre-soaking and use a plastic or stainless-steel pan, never aluminum.
- Pre-soak and wash metalware immediately after its removal from the table. Do not leave metalware in the pre-soak solution for more than 20 minutes before it is washed. Change the pre-soak solution after 2-3 cycles of use. Chemicals accumulate in pre-soak and may cause harm.
- Do not use a pre-soak solution containing acidic silver de-tarnishing agents, including chlorides, bromides, or iodides, as these products cause severe corrosion.
- Always wash your metalware in hot water, and make sure you choose a cleaning agent free of abrasive or corrosive qualities that might damage your metalware.
- Avoid low-temp dishwashing; it is not suited for metalware.

Rinsing

- Consider adding a wetting agent to the rinse to prevent minerals in the water from staining
- Utilize a softener if you have very hard water. A high chloride content in the water can also be damaging.







Scan the QR code to learn more.



FOR MORE INFORMATION, CONTACT:

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SHOWROOMS

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