





The Service Value Series (SVS) sets a new standard of excellence in commodity tableware with an extended offering for casual dining. We have judiciously combined durability and functionality in dinnerware, flatware, and glassware that will elevate the tabletop and never compromise on quality.

QUICK SHIP 

Quick Ship is now offered on all SVS items. This means that all items will ship within 10 days* of confirmed Purchase Order.

* Exceptions may apply; please contact your local RAK Sales Representative for more information.

A collection of durable, functional tabletop solutions that don't skimp on style.

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DINNERWARE



Our Service Value Series (SVS) sets the standard for everyday dinnerware with reliable strength, smart design, and refined style. Made with the highest alumina content in the commodity market, each piece offers exceptional durability to meet the toughest demands of daily service.

Engineered with optimal thickness, the collection maintains a refined look without unnecessary weight—easy to carry, easy to stack. Double-fired and finished with a diamond polish foot, SVS resists metal marking and retains its clean appearance over time.

Tough enough for high-volume use. Elegant enough for any dining experience.

Compliments of



Chef Preston Nguyen @theculinarycode

ROLLED EDGE WIDE RIM
FLAT PLATES



- YOFP31 12½" D 6
- YOFP29 11½" D 12
- YOFP27 10¾" D 12
- YOFP26 10¾" D 12
- YOFP25 10" D 12
- YOFP24 9¾" D 12
- YOFP23 9" D 12
- YOFP21 8½" D 12
- YOFP18 7¾" D 12
- YOFP16 6¾" D 24

ROLLED EDGE NARROW RIM
FLAT PLATES



- YONCP27 10⅔" D 12
- YONCP25 10" D 12
- YONOP24 9¾" D 12
- YONCP21 8⅓" D 12
- YONCP19 7⅔" D 12
- YONCP16 6¾" D 12
- YONCP14 5¾" D 24

OVAL BAKING DISH/DEEP PLATE



SVOVDP20 10 oz 8" L 5" W 1¼"H 12

BOUILLON BOWL



YOBB10 7 oz 3¾" D 24

FRUIT BOWL



YOGBW13 4 oz 5" D 12

ROLLED EDGE WIDE RIM
OVAL PLATTERS



- YOOP40 15¾" L 11⅓" W 4
- YOOP34 13¾" L 9¾" W 6
- YOOP32 12¾" L 9" W 12
- YOOP30 11½" L 8¾" W 6
- YOOP27 10¾" L 7½" W 12
- YOOP24 9½" L 7" W 12
- YOOP21 8" L 5½" W 12
- YOOP18 7½" L 5" W 12

ROLLED EDGE NARROW RIM
OVAL PLATTERS



- YONOP35 13¾" L 11" W 6
- YONOP30 12" L 9¾" W 6
- YONOP28 11½" L 9" W 6
- YONOP24 9¾" L 8" W 12

STACKABLE CUPS



- YOSC30 10½ oz 3¾" D 12
- YOSC23 8 oz 3¾" D 12

COFFEE CUPS



- YONC41 15½ oz 3¾" D 6
- YONC30 10⅔ oz 3½" D 12
- YONC22 7½ oz 3¾" D 12
- YONC18 7 oz 3¾" D 12

UNIVERSAL SAUCER



YOSA15 6" D 12
Compatible with Stackable Cups, Coffee Cups
& Bouillon Bowl

MEDIUM OPTIONS BOWLS



- YOLRDP31 59½ oz 12½" D 2" H 6
- YOLRDP29 45½ oz 11½" D 1¾"H 6
- YOLRDP27 38½ oz 10¾" D 12

ROLLED WIDE RIM
MEDITERRANEAN BOWL



- YOXDP31 33¾ oz 12½" D 3¾" H 6
- YOXDP29 27½ oz 11½" D 3½" H 6
- YOXDP27 19¾ oz 10¾" D 1¼" H 6

ROLLED EDGE DEEP PLATE /
PASTA BOWLS W/WIDE RIM



- YODP31 27½ oz 12½" D 6
- YODP29 21½ oz 11½" D 1⅔" H 6
- YODP27 17 oz 10¾" D 3¾" H 12
- YODP23 13½ oz 9" D 12
- YODP17 4¾ oz 6¾" D 12

STACKABLE MUG



YOSMG26 9 oz 3¾" D 12

MUG



YOMG35 11½ oz 3¾" D 12

ORGANIC BOWL



SVORBW20 17 oz 8" L 7½" W 1¾"H 12

BISTRO BOWLS



- YOBI29 145⅔ oz 11¾" D 3¾" H 2
- YOBI23 70¾ oz 9¾" D 3" H 12
- YOBI21 52¾ oz 8½" D 3½" H 6
- YOBI15 24½ oz 5¾" D 3" H 6

NAPPY BOWLS



- YONB15 16¾ oz 6" D 12
- YONB13 11¾ oz 5" D 12





18/0 FLATWARE

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.



Kampton Mirror

Round edges and a smooth silhouette make this series not only highly practical but also add elegance to your meals.



TABLE SPOON
COKADIS
8"



DINNER FORK
COKADIF
8"



STEAK KNIFE, SOLID HANDLE
COKASTK
9"



ICE TEASPOON
COKALES
7 1/2"



SALAD/DESSERT FORK
COKADEF
7 1/3"



DINNER KNIFE, SOLID HANDLE
COKADIK
9"



DESSERT SPOON
COKADES
7"



FISH FORK
COKAFIF
7 3/4"



DESSERT KNIFE, SOLID HANDLE
COKADEK
8 1/2"



SOUP SPOON, ROUND BOWL
COKABOS
6 4/5"



CAKE FORK
COKACKF
5 3/4"



FISH KNIFE
COKAFIK
8 2/32"



TEASPOON/COCKTAIL SPOON
COKACKS
5 5/6"



BUTTER KNIFE
COKABUK
7"



SMALL TEASPOON
COKAAMCOS
5 1/5"



DEMITASSE SPOON
COKAMCOS
4 4/5"

☐ All Flatware sold by the dozen



Kampton Satin



A satin finish embellishes the round edges and smooth silhouette of Kampton Satin that allows the flatware to dazzle throughout the 5-course meal.



TABLE SPOON
COKADISS
8"



DINNER FORK
COKADIFS
8"



DINNER KNIFE, SOLID HANDLE
COKASTKS
9"



ICE TEASPOON
COKALESS
7 1/2"



SALAD/DESSERT FORK
COKADEFS
7 1/3"



DINNER KNIFE, SOLID HANDLE
COKADIKS
9"



DESSERT SPOON
COKADESS
7"



FISH FORK
COKAFIFS
7 3/4"



DESSERT KNIFE, SOLID HANDLE
COKADEKS
8 1/2"



SOUP SPOON, ROUND BOWL
COKABOSS
6 4/5"



CAKE FORK
COKACKFS
5 3/4"



FISH KNIFE
COKAFIKS
8 2/3"



TEASPOON/COCKTAIL SPOON
COKACKSS
5 5/6"



BUTTER KNIFE
COKABUKS
7"



SMALL TEASPOON
COKAAMCOSS
5 1/5"



DEMITASSE SPOON
COKAMOSS
4 4/5"

All Flatware sold by the dozen



Sparkle



A delicate hammered embossing adorns this series, which adds a touch of sparkle to your table setting.



TABLE SPOON
COSPDIS
8 3/8"



DINNER FORK
COSPDIK
8 1/5"



STEAK KNIFE, SOLID HANDLE
COSPSTK
9 2/7"



ICE TEASPOON
COSPLES
7 4/9"



SALAD/DESSERT FORK
COSPDEF
7 2/7"



DINNER KNIFE, SOLID HANDLE
COSPDIK
9 4/7"



DESSERT SPOON
COSPDES
7"



FISH FORK
COSPFIK
8 1/4"



DESSERT KNIFE, SOLID HANDLE
COSPDEK
8 7/9"



SOUP SPOON, ROUND BOWL
COSPBOS
6 3/4"



CAKE FORK
COSPCKF
5 5/6"



FISH KNIFE
COSPFIK
8 5/6"



TEASPOON/COCKTAIL SPOON
COSPCKS
5 5/8"



BUTTER KNIFE
COSPBUK
7 1/8"



SMALL TEASPOON
COSPAMCOS
5 1/8"



DEMITASSE TEASPOON
COSPMOS
4 5/7"

All Flatware sold by the dozen



GLASSWARE



Durable. Functional. Sustainable.
The new Service Value Series
glass is changing the look of the
tabletop with classic looks and
glassware that you can depend on.



Arlene

This modern shaped wine glass features dramatic angles that sparkle with every wine pour. The beverage glasses are perfect complements to dazzle the tabletop.

ALL PURPOSE



770592Y 13½ oz 2½" D 8½" H 24

WHITE WINE



770569Y 11¼ oz 2⅓" D 8" H 24

SMALL WINE TASTER



770558Y 10 oz 2½" D 7½" H 24

CHAMPAGNE FLUTE



770545Y 7¾ oz 2" D 8¾" H 24

LONG DRINK



770376Y 16¼ oz 2½" D 5¾" H 24

SOFT DRINK



770361Y 11¾ oz 2½" D 3¾" H 24





Auburndale

Elevate your premium beer tasting experience in style and value by choosing from the variety of our Auburndale beer glasses.

LARGE LAGER/STOUT BEER



B7394Y 19½ oz 3¼" D 6¾" H  24

LAGER/STOUT BEER



B7374Y 12¾ oz 2¾" D 5¾" H  24

WEISS BEER



B7029Y 19¼ oz 3½" D 7" H  24

WEISS BEER



B7019Y 11¼ oz 2½" D 6¾" H  24

STACKABLE BEER



STACKABLE

750371Y 19¼ oz 3⅝" D 6" H  24

PILSNER BEER FLUTE



780375Y 12¾ oz 3⅝" D 7¼" H  24

CRAFT BEER



B7574Y 12¾ oz 2⅝" D 6½" H  24



Firnley

The traditional tear-drop wine glass comes in a variety of sizes to suit every need. The pulled stem ensures enhanced durability and perceived value.

LARGE ALL PURPOSE



730573Y 20 oz 3 $\frac{7}{8}$ " D 9 $\frac{1}{4}$ " H  24

ALL PURPOSE



730583Y 15 $\frac{1}{2}$ oz 3" D 8" H  24

WATER/ICED TEA/BEER



730571Y 20 oz 3 $\frac{7}{8}$ " D 7 $\frac{1}{3}$ " H  24

WHITE WINE



730568Y 11 $\frac{1}{2}$ oz 2 $\frac{5}{8}$ " D 7" H  24

DESSERT WINE



730553Y 8 $\frac{1}{4}$ oz 2 $\frac{1}{2}$ " D 6 $\frac{3}{8}$ " H  24

CHAMPAGNE FLUTE



730541Y 7 $\frac{1}{2}$ oz 2" D 8 $\frac{1}{4}$ " H  24

PORT



730548Y 7 oz 2 $\frac{3}{4}$ " D 6 $\frac{3}{4}$ " H  24



Logan

NEW

Modern minimalism with a dash of sophistication
that enhances cocktail service.

LONG DRINK



710391Y 17¼ oz 3½" D 4¾" H  24

SOFT DRINK



710386Y 11½ oz 3⅓" D 3½" H  24

SOFT DRINK



710384Y 8½ oz 3⅓" D 2¾" H  24





Market



Classic tumblers with paneled sides are a traditional way to serve any water, smoothie, juice, or trendy cocktail.

PINT GLASS



700277Y 16 oz 3 5/8" D 6 1/3" H 24

WIDE LONG DRINK



700265Y 12 1/4 oz 3 1/4" D 4 3/4" H 24

LONG DRINK



700270Y 12 1/4 oz 3 1/7" D 5 5/8" H 24

WHISKEY



700233Y 10 1/4 oz 3 3/7" D 3 3/4" H 24

JUICE GLASS



700263Y 10 1/4 oz 3" D 4 5/7" H 24

TUMBLER



700218Y 6 3/4 oz 3 3/8" D 3 3/8" H 24





Rayen



Choosing the right glass to showcase your handmade cocktail will elevate the taste, presentation, and experience. Why not do it in style and with great value with our RAK SVS cocktail glasses?

SPECIALTY COCKTAIL GLASS



740593Y 15½ oz 3⅞" D 7⅔" H 24

WATER/ICED TEA/BEER



790571Y 13¼ oz 2⅝" D 6⅞" H 24

BRANDY



790568Y 13¼ oz 2½" D 4⅞" H 24

MARGARITA



790581Y 10¼ oz 4¼" D 6⅞" H 24

CHAMPAGNE COUPE/COCKTAIL



790550Y 8 oz 3⅞" D 5⅓" H 24

CHAMPAGNE FLUTE



790535Y 6½ oz 2" D 7⅞" H 24

SMALL MARTINI



790586Y 6 oz 4½" D 5⅞" H 24

STEMLESS WINE



790369Y 20 oz 2⅞" D 4⅝" H 24
790365Y 16 oz 2½" D 4" H 24
790361Y 12½ oz 2½" D 4" h 24



Steak Knives



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.



PAKA WOOD STEAK KNIFE

CHSTKPKWH 9 2/5"

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



STEAK KNIFE - POM HANDLE

CHSTKPOMH 9 7/8"

Dishwasher Safe.



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"

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



POM WOOD STEAK KNIFE - POLISHED BLADE

CHSTKPOMP 8 1/2"

Dishwasher safe.



POM WOOD STEAK KNIFE - SATIN BLADE

CHSTKPOMS 8 1/2"

Dishwasher safe.



JUMBO PLASTIC HANDLE KNIFE - POLISHED BLADE

CHJSTKBRP 9 5/8"

Dishwasher Safe.



JUMBO PLASTIC HANDLE KNIFE - SATIN BLADE

CHJSTKBRS 9 5/8"

Dishwasher safe.



WOOD STEAK KNIFE - POLISHED BLADE

CHSTKWPRD 9 7/8"

Handwash recommended.



WOOD STEAK KNIFE - SATIN BLADE

CHSTKWSRD 9 7/8"

Handwash recommended.



JUMBO PLASTIC HANDLE KNIFE - POLISHED BLADE

CHJSTKBKP 9 5/8"

Dishwasher safe.



JUMBO PLASTIC HANDLE KNIFE - SATIN BLADE

CHJSTKBKS 9 5/8"

Dishwasher safe.



WOOD STEAK KNIFE - POLISHED BLADE

CHSTKWPGY 9 7/8"

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

Product Care & Handling



GLASSWARE

The SVS 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 the SVS 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 SVS 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 your metalware.
- Utilize a softener if you have very hard water. A high chloride content in the water can also be damaging.

Cover photography compliments of Jennifer Wheatley-Lee.





FOR MORE INFORMATION, CONTACT:

RAK Porcelain USA, Inc.
251 Solar Dr., Ste 1000
Imperial, PA 15126
T: (866) 522- 6980
info@rakporcelainusa.com

SHOWROOMS

276 Fifth Avenue, Suite 1009, NY 10001
401 N Franklin St. #4N Chicago, IL 60654
251 Solar Dr., Ste 1000 Imperial, PA 15126

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www.rakporcelain.com/us-en

