

Stacking Restaurant Basics





Features & Benefits:

- Internal stacking shelf maximizes glassware storage space
- Stacking shelf helps extend glassware service life versus a glass not designed to stack
- Thin sham helps reduce thermal shock breakage, reducing glassware replacement cost
- Ideal for casual, quick dining establishments
- DuraTuff® for longer service life, reducing glassware replacement cost







Item No.	SCC No.	Description	Doz./ Ctn.	Ctn. Wgt.	Ctn. Cube	2014 USA List Price/Doz.
15763	508157	Stacking Rocks, 7 oz./207 ml. H3¼ T3 B2¼ D3"	2	12#	.58	
15766	508133	Stacking Rocks, 9 oz./266 ml. H3½ T3½ B2¾ D3¼"	2	14#	.71	
15769	508126	Stacking DOF, 12 oz./355 ml. H3¾ T3½ B2¾ D3½"	2	17#	.87	
15781	508089	Stacking Hi-Ball, 10 oz./296 ml. H4% T3% B2% D3%"	2	17#	.84	
15799	508041	Stacking Beverage, 12 oz./355 ml. H5% T3% B2% D3%"	2	19#	.98	
15789	476098	Stacking Mixing Glass, 14 oz./414 ml. H5¾ T3½ B2¾ D3½"	2	31#	1.24	
15790	452375	Stacking Mixing Glass, 16 oz./473 ml. H5¾ T3½ B2¾ D3½"	2	24#	1.24	
15791	452382	Stacking Mixing Glass, 20 oz./591 ml. H6% T3% B2% D3%"	2	32#	1.56	
15792	452436	Stacking Mixing Glass, 22 oz./651 ml. H7 T3¾ B2¾ D3¾"	2	34#	1.68	

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For more information, please contact your Libbey Foodservice Sales Representative.
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