

Creative Use Guide: Triangular Round Bowl 711-08094 / 08114

The Triangular Round Bowl Collection (711-08094/08114) represents unique hybrid innovation with a distinctive triangular silhouette and rounded interior curves that create highly versatile presentation opportunities. Crafted from premium Vitrified China and Alumina Body, these two graduated sizes offer dual geometry for sophisticated soup service, hybrid salad presentations, and architectural-organic plating applications.

This sophisticated collection embodies contemporary design principles, bridging angular precision with flowing curves. The triangular exterior creates directional flow and visual interest, while the rounded interior provides natural containment and smooth serving functionality.

Product Overview

Models and Capacities:

- 711-08094 (Small): 9 in. L x 9-5/8 in. W x 2-3/4 in. H, 32 oz. (950 ml)
- 711-08114 (Large): 10-3/4 in., 56 oz.
- **Collection:** Delta
- **Material:** Premium Vitrified China and Alumina Body (Durable Ceramic)
- **Design:** Hybrid geometry: triangular exterior with a rounded interior.
- **Surface:** Clean white finish with a smooth, non-porous vitrified glaze.

Features and Benefits

- **Unique Hybrid Geometry:** The triangular exterior offers directional flow and visual interest, while the rounded interior provides natural containment and smooth functionality. This bridges angular precision with flowing curves.

- **Two Graduated Sizes:** Supports everything from individual appetizer and dessert presentations (32 oz.) to substantial soup service (56 oz.).
- **Premium Vitrified Construction:** Made from durable vitrified ceramic with Alumina Body, ensuring a smooth, non-porous surface that resists staining and provides long-lasting structural integrity.
- **Optimal Capacity and Distribution:** The hybrid geometry provides optimal capacity and surface area distribution, while maintaining structural integrity and visual appeal.
- **Thermal Excellence:** Features excellent thermal properties that accommodate both warm and cold presentations effectively.
- **Commercial Durability:** Microwave and dishwasher safe construction supports efficient, high-volume commercial operations.
- **Secure Stacking:** The rounded interior combined with a stable triangular base allows for secure stacking.

Traditional Applications

Sophisticated Soup and Pasta Service

The collection is perfectly suited for substantial soup service. The rounded interior ensures smooth spooning, while the triangular exterior elevates the presentation, making it ideal for bouillabaisse, ramen, or specialty pasta dishes.

Composed Salads and Grain Bowls

The generous capacity (especially the 32 oz. model) is excellent for composed salads, individual entrees, or modern grain bowls. The hybrid styling offers versatile presentation opportunities for these multi-component dishes.

Individual Entrées and Side Dish Service

The bowls are suitable for composed entrees and large, shared servings. The triangular-round shape adds visual interest while maintaining functionality and balance for dishes like curries, stews, or risotto.

Dramatic Dining Experiences

The Large format (56 oz.) offers substantial capacity for dramatic dining experiences and family-style service, making a statement with its dual geometry appeal.

Creative Applications

Architectural-Organic Plating

The hybrid form is designed for architectural-organic plating applications. Chefs can use the triangular exterior to define geometric boundaries while leveraging the round interior for fluid, organic arrangement of ingredients (e.g., modern Asian fusion ramen presentations).

Dessert and Specialty Presentations

The Small bowl excels in dessert and specialty presentations with its hybrid styling. The depth allows for layered parfaits or deep-dish desserts, using the triangular edge for a contrasting garnish sweep.

Dual Geometry Composition

The triangular exterior creates three natural directional lines. Chefs can utilize this to align three separate garnishes or sauces along the edge of the bowl, guiding the diner's eye through the composition and enhancing the directional flow.

Plating with Height and Depth

The bowl's depth (2-3/4" H for the Small) allows for plating with significant height and depth, perfect for stacked components in the center (vertical plating) surrounded by sauce or broth containment in the round well.

Signature Service Techniques

Hybrid Geometric Service

Utilize the hybrid triangular-round form to define a new style of service. Train staff to highlight how the unique geometry bridges angular precision with flowing curves during presentation, communicating a forward-thinking culinary philosophy.

Directional Presentation Flow

The triangular exterior creates a directional flow on the table. When serving, position the bowl's "point" toward the diner or in a deliberate alignment to guide the visual experience of the dish.

Coordinated Hybrid Settings

Coordinate this bowl with other pieces in the Delta series (e.g., triangular plates) to create cohesive settings that embody innovative hybrid design.

Optimal Capacity Presentation

Ensure the 32 oz. bowl is used for individual, composed items (salads, large soups), and the 56 oz. bowl is reserved for dramatic, shared, or high-volume presentations, maximizing the dual geometry appeal of each size.

Professional Applications

Contemporary Restaurants

Essential for establishments specializing in modern cuisine where the unique hybrid innovation enhances contemporary dining experiences.

Asian Fusion and Specialty Concepts

Ideal for Asian fusion concepts, including architectural-organic presentations like ramen, where the bowl's depth and dual geometry provide the perfect blend of form and containment.

Hotel and Resort Dining

Excellent for hospitality venues seeking to create memorable dining experiences that differentiate their service through unique, contemporary geometric design.

Traditional European Service (Modernized)

Perfect for concepts that blend tradition with modernity, demonstrating commitment to a sophisticated presentation style while utilizing the bowl's capacity for traditional dishes.

Seasonal Applications

Spring Geometric Contrast

Highlight fresh, light preparations by contrasting them against the bowl's stark white, triangular-round form. Use the triangular edges to arrange colorful, delicate garnishes in a precise manner.

Summer Shared Salads

The 56 oz. model is ideal for shared summer salads or fresh fruit arrangements, using the depth to maintain cool temperatures and the wide opening for easy access.

Autumn Architectural Soups

Showcase warming, hearty soups or stews. The triangular exterior adds visual structure to traditionally simple comfort foods, elevating them for contemporary service.

Winter Robust Containment

The robust containment of both sizes is perfect for rich, warming preparations like deep braises or chili, maintaining heat while the geometric form adds visual sophistication to cold-weather dining.

Care and Maintenance

- **Commercial Dishwasher Safe:** Designed for high-volume washing operations, capable of withstanding repeated cycles while maintaining structural integrity.
- **Microwave Compatible:** Safe for warming and reheating presentations without compromising the bowl's integrity.
- **Stain Resistant:** Features a smooth, non-porous surface that actively resists staining from sauces and colorful foods.
- **Thermal Shock Resistant:** The excellent thermal properties ensure the bowl maintains stability through temperature variations, essential for professional service.

Storage Recommendations

Efficient Professional Storage

The design allows for secure stacking despite the triangular base, helping to maximize storage space efficiency in commercial kitchens.

Design Protection Excellence

Ensure appropriate handling methods are used to protect the unique triangular exterior from chipping during movement and stacking, preserving the bowl's aesthetic appeal over time.

Conclusion: Image the Possibilities

The Triangular Round Bowl Collection is the definitive piece for service that demands unique hybrid innovation and versatile capacity. Its dual geometry—triangular exterior and rounded interior—actively transforms every soup, salad, or specialty dish into a visually sophisticated experience.

This bowl communicates a forward-thinking culinary philosophy, supporting architectural-organic artistic expression and meeting diverse serving standards.

IMAGE THE POSSIBILITIES: Utilize the distinctive hybrid geometry of the Triangular Round Bowl to elevate your culinary vision, bridging angular precision with flowing, functional elegance.