

# Fusion Flared Bowl Creative Use Guide

The Fusion Flared Bowl celebrates the power of sculptural form, where dramatically flared sides and a wide rim opening create vessels that transform everyday service into visual statements. The distinctive design—featuring a rounded base that transitions into elegantly flared sides, creating a trumpet-like silhouette with a wide rim significantly larger than the base—provides both striking visual impact and practical functionality. With its moderate 10-ounce capacity and perfect 6-1/2-inch diameter proportions, this bowl offers ideal scale for soup service, salads, small entrees, and contemporary presentations while the flared form creates visual drama that makes presentations appear more generous and sophisticated. The flared sides create dimensional depth and visual interest that elevates simple preparations into memorable presentations, making the bowl appear larger while maintaining appropriate portion control. Crafted from premium vitrified china with a brilliant white glaze, the Flared Bowl demonstrates how dramatic form can enhance both aesthetics and functionality. Whether presenting elegant soup service, fresh salads, contemporary small plates, or creative culinary compositions, this bowl provides a sculptural foundation that proves bold design creates lasting impressions. The Fusion Flared Bowl brings architectural drama and versatile functionality to the table, creating presentations that command attention and demonstrate how form itself can be a powerful element of culinary storytelling.

## Product Overview

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- **Item Number:** 711-08174
- **Dimensions:** 6-1/2"
- **Capacity:** 10 oz
- **Units Per Case:** 48 units (4 Dozen)
- **Distinctive Flared Silhouette:** The dramatically flared sides create a trumpet or bell-shaped form that transitions from a rounded base to a wide rim opening, creating sculptural presence and visual drama that distinguishes presentations.
- **Wide Rim Opening:** The flared design creates a rim opening significantly larger than the base, maximizing visual impact and creating the impression of generosity while maintaining moderate capacity for portion control.
- **Moderate 10-Ounce Capacity:** The carefully calibrated capacity provides appropriate portions for soups, salads, and small entrees while preventing excessive serving sizes, balancing visual generosity with practical portion management.
- **Perfect 6-1/2-Inch Proportions:** The diameter combined with the flared form creates ideal proportions for diverse applications, providing sufficient width for ingredient arrangement while maintaining intimate scale appropriate for individual service.
- **Sculptural Trumpet Form:** The flowing transition from rounded base to flared rim creates elegant trumpet-like silhouette that adds architectural interest and makes the bowl itself a design element in presentations.
- **Visual Drama and Impact:** The flared form creates dimensional depth and visual interest that makes presentations more memorable and engaging, transforming simple preparations into sophisticated presentations through form alone.
- **Contemporary Elegance:** The bold flared design represents contemporary interpretation of classic bowl forms, bridging traditional functionality with modern aesthetic sensibilities and sculptural design language.

- **Versatile Application Range:** The moderate capacity and dramatic form work across diverse applications from elegant soup service to contemporary small plates, demonstrating versatility that spans multiple courses and dining concepts.
- **Premium Vitrified China:** High-temperature firing creates dense, non-porous body with exceptional durability, excellent heat retention for hot preparations, and resistance to chipping and crazing required for commercial service.
- **Fusion Collection Excellence:** Part of Cameo's innovative Fusion line, combining bold contemporary forms with commercial performance and durability required for high-volume service across diverse dining concepts.

## Features and Benefits

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- **Dramatic Visual Presence:** The distinctive flared form creates immediate visual impact that commands attention and makes presentations memorable, distinguishing the dining experience through bold sculptural design.
- **Generous Visual Appearance:** The wide flared rim creates the impression of generosity and abundance while the moderate 10 oz capacity maintains appropriate portion control, balancing visual impact with practical serving sizes.
- **Sculptural Form Language:** The trumpet-like silhouette adds architectural interest and dimensional depth to table presentations, making the bowl itself an active design element that enhances overall aesthetic.
- **Optimal Soup Proportions:** The 10 oz capacity with flared sides provides perfect proportions for soup service, accommodating appropriate portions while the wide rim creates elegant framing for garnishes and presentation.
- **Enhanced Ingredient Visibility:** The flared sides and wide opening maximize visibility of bowl contents, allowing guests to fully appreciate ingredients, colors, and composition before dining.
- **Contemporary Plating Canvas:** The dramatic form provides perfect canvas for contemporary plating techniques, allowing chefs to create compositions that leverage the bowl's sculptural qualities as part of the presentation.
- **Portion Control Balance:** The moderate capacity ensures appropriate serving sizes while the flared form creates visual generosity, satisfying both operational portion management and guest perception of value.
- **Versatile Course Applications:** The form and capacity work across multiple courses from appetizers through desserts, providing flexibility that maximizes inventory efficiency and reduces SKU complexity.
- **Easy Eating Access:** Despite the dramatic flare, the bowl maintains practical functionality with comfortable eating access and appropriate depth for both liquid and solid preparations.
- **Commercial-Grade Durability:** Premium construction withstands the demands of high-volume service while maintaining aesthetic integrity through thousands of service cycles in busy restaurant environments.

## Traditional Applications

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### Elegant Soup Service and Refined Presentations

The Fusion Flared Bowl excels in elegant soup service, where the 10 oz capacity provides appropriate portions for refined soup presentations. The flared sides create dramatic framing that elevates soup service beyond functional to artistic, while the wide rim provides space for garnishes,

croutons, or herb oils that complete sophisticated presentations. The sculptural form makes even simple soups appear more refined and intentional. The moderate capacity ensures appropriate portion sizes for multi-course dining while the dramatic form creates memorable first impressions.

### **Fresh Salad Presentations and Composed Salads**

For salad service, the Flared Bowl provides perfect proportions for individual salad portions where the wide opening maximizes visibility of fresh ingredients. The flared sides create elegant framing that makes salads appear more abundant and appealing while the moderate capacity maintains appropriate portions. The dramatic form adds sophistication to simple green salads while providing perfect canvas for composed salads featuring multiple components arranged for visual impact.

### **Small Entree and Appetizer Service**

Use the Flared Bowl for small entree presentations and substantial appetizers where the moderate capacity provides appropriate portions while the dramatic form creates upscale aesthetic. The flared sides add sophistication to casual preparations while the sculptural presence makes appetizers and small plates appear more refined and intentional.

### **Pasta and Grain Presentations**

The versatile form works beautifully for pasta service and grain preparations where the 10 oz capacity accommodates appropriate portions while the flared sides create elegant presentation. The wide opening allows proper pasta arrangement and garnishing while the sculptural form elevates casual pasta service into refined presentations.

## **Creative Applications**

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### **Contemporary Small Plate Concepts**

Leverage the Flared Bowl for contemporary small plate presentations where the dramatic form creates visual impact that distinguishes small plate offerings. The moderate capacity works perfectly for tasting portions, shared plates, or progressive dining concepts while the sculptural presence adds sophistication that justifies premium positioning.

### **Deconstructed and Artistic Presentations**

Use the dramatic form for deconstructed presentations where components are artfully arranged within the flared bowl, using the wide opening and sculptural sides as part of the composition. The flared form creates natural focal points and guides visual flow, making it ideal for artistic plating that emphasizes presentation as part of the dining experience.

### **Sauce-Forward Presentations**

Embrace the flared form for sauce-forward presentations where the wide opening allows sauces to be artfully pooled or drizzled, creating visual impact through liquid elements. The flared sides create perfect canvas for sauce work while the moderate capacity ensures appropriate sauce-to-ingredient

ratios.

### **Dessert and Sweet Applications**

Explore unexpected dessert applications where the flared bowl creates sophisticated vessel for plated desserts, panna cotta, mousse, or contemporary sweet preparations. The sculptural form adds elegance to dessert service while the moderate capacity provides appropriate dessert portions.

## **Signature Service Techniques**

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### **Centered Focal Point Presentation**

Create minimalist presentations featuring carefully centered ingredients within the flared bowl, using the dramatic sides and wide rim to create negative space that emphasizes the quality and intentionality of centered components.

### **Layered Ingredient Composition**

Build layered presentations that take advantage of the bowl's depth and flared sides, creating compositions where layers remain visible from above and the flared form adds dimensional interest to vertical arrangements.

### **Rim Garnish and Accent Placement**

Use the wide flared rim for strategic garnish placement and accent elements, creating presentations where rim garnishes frame the main bowl contents and the flared form creates complete compositions.

### **Sauce Pooling and Drizzle Techniques**

Leverage the flared form for dramatic sauce presentations—pool sauces at the base, drizzle along the flared sides, or create patterns that follow the bowl's sculptural curves, making sauce work an integral part of the visual presentation.

## **Professional Applications**

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### **Fine Dining and Contemporary Restaurants**

The Fusion Flared Bowl is ideally suited for fine dining establishments where the dramatic sculptural form aligns with upscale aesthetic expectations. Use for refined soup service, contemporary small plates, and artistic presentations where the bowl's bold design enhances the overall dining experience.

## **Modern American and Fusion Concepts**

For contemporary dining concepts, the Flared Bowl provides perfect vessel for innovative presentations that bridge traditional and modern cuisines. The dramatic form supports creative plating while maintaining practical functionality for diverse menu applications.

## **Hotel and Resort Dining**

In hotel and resort settings, the Flared Bowl creates sophisticated presentations that enhance guest experience across multiple meal periods. Use for breakfast grain bowls, lunch soups and salads, or dinner small plates where the distinctive design creates memorable impressions.

## **Upscale Casual and Fast-Fine Concepts**

For upscale casual dining, the Flared Bowl adds premium touch to approachable menu items, creating perceived value and distinguishing the dining experience through distinctive design that elevates casual preparations.

# **Seasonal Applications**

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## **Spring Light and Fresh Presentations**

During spring months, use the Flared Bowl for light, fresh preparations—spring vegetable soups, fresh salads, delicate compositions—where the dramatic form creates harmony with spring's renewal and the wide opening showcases seasonal ingredients.

## **Summer Vibrant and Colorful Service**

In warmer months, the Flared Bowl excels in presentations featuring vibrant colors and fresh ingredients—gazpacho, fruit salads, light preparations—where the wide opening maximizes color visibility and the sculptural form adds sophistication to summer dining.

## **Fall Rich and Layered Presentations**

During autumn, use the Flared Bowl for rich, layered preparations—cream soups, grain salads, harvest compositions—where the flared form creates perfect canvas for fall's abundant ingredients and warm color palettes.

## **Winter Elegant and Refined Service**

In winter months, the Flared Bowl provides sophisticated vessel for refined preparations—elegant soups, composed salads, upscale comfort food—where the dramatic form adds warmth and sophistication to winter dining.

## Care and Maintenance

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- **Dishwasher Safety:** Fully dishwasher safe for efficient cleaning in commercial operations. The flared form allows easy water drainage and thorough cleaning.
- **Microwave Compatibility:** Safe for microwave use, ideal for reheating soups or warming preparations before service.
- **Rim Care:** The wide flared rim requires attention during handling to prevent chips, particularly important given the rim's prominence in the design.
- **Smooth Surface Cleaning:** The flowing flared curves clean easily with no sharp angles or crevices that complicate sanitation.
- **Stain Resistance:** The vitrified glaze resists staining from soups and sauces. For any stubborn stains, use mild abrasive cleaner appropriate for china.
- **Form Inspection:** Regularly inspect the flared sides for chips or cracks, ensuring structural integrity and safe service.
- **Temperature Shock Avoidance:** While durable, avoid extreme temperature shocks to maximize longevity of the sculptural form.

## Storage Recommendations

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**Careful Stacking:** Stack with attention to the flared rim, ensuring stable stacking that prevents stress on the wide opening. Consider nesting if the flared form allows.

**Adequate Spacing:** Allow adequate spacing in storage to prevent the flared rim from contacting other pieces, reducing risk of chips on the prominent rim.

**Service Station Placement:** Store near soup stations and plating areas for efficient workflow during service.

**Inventory Management:** The distinctive flared design makes these bowls easy to identify in storage, facilitating inventory management and stock rotation.

**Protective Storage:** Consider protective padding for the flared rim in storage areas to protect from impact damage.

**Stable Surface Storage:** Ensure storage surfaces are level and stable, as the flared form requires careful placement to prevent rolling or tipping.

## Conclusion

The Fusion Flared Bowl represents the perfect synthesis of dramatic sculptural form and practical functionality, where elegantly flared sides and a wide rim opening create vessels that transform everyday service into visual statements. The distinctive trumpet-like silhouette and moderate 10-ounce capacity ensure appropriate scale for diverse applications while the dramatic form creates visual impact that makes presentations memorable and engaging. Whether serving elegant soups, fresh salads, contemporary small plates, or creative culinary compositions, the Flared Bowl

provides a sculptural foundation that proves bold design creates lasting impressions. This bowl is essential for establishments seeking distinctive dinnerware that commands attention through form while maintaining the versatility and durability required for high-volume operations. The Fusion Flared Bowl demonstrates that when design embraces sculptural drama and practical functionality, the result is dinnerware that makes every service a celebration of visual artistry and culinary excellence.