

Creative Use Guide: Rice Steamer / Fries Bowl

Imperial White Collection by Cameo China

Product Overview

Item Number: 210-354

Size: 4-1/8" (W) x 3-1/16" (H)

Capacity: 15 oz

Case Pack: 3 Dozen Per Case

- **Distinctive Tapered Form:** The unique shape features wider opening at the top that gradually narrows toward the base, creating distinctive silhouette that serves both functional and aesthetic purposes across diverse culinary applications.
- **Dual-Purpose Versatility:** Specifically designed to excel as both fries bowl and soup bowl, this vessel genuinely adapts to both applications without compromise, providing operators with maximum flexibility and inventory efficiency.
- **Generous 15-Ounce Capacity:** The substantial volume accommodates generous fries portions, hearty soup servings, substantial side dishes, and ample preparations while maintaining compact footprint that maximizes table space efficiency.
- **Wide Top Opening:** The broad rim diameter creates easy access for french fries, comfortable eating geometry for soups, and ample surface area for garnishing and presentation elements that enhance visual appeal.
- **Narrow Stable Base:** The tapered design creates stable foundation that prevents tipping while the narrower base allows efficient table spacing and creates vertical emphasis that adds visual interest to presentations.

- **Ideal Fries Geometry:** The tapered form keeps french fries upright and contained while the wide opening allows easy access with hands or forks, creating authentic fries service experience that honors casual dining traditions.
- **Excellent Soup Profile:** The deep bowl with curved sides creates comfortable soup eating geometry while the substantial capacity accommodates hearty portions, and the thermal retention properties maintain optimal serving temperature throughout the meal.
- **Premium Vitrified China:** High-temperature firing creates dense, non-porous body with exceptional durability that withstands the demands of casual dining, high-volume service, and diverse applications from fries to soups without performance degradation.
- **Brilliant White Glaze:** Pure white finish creates clean canvas for colorful presentations, from golden fries to vibrant soups, while maintaining professional appearance through thousands of service cycles and commercial dishwashing.
- **Versatile Multi-Course Functionality:** While designed for fries and soups, the bowl genuinely adapts to side dishes, salads, desserts, snacks, and creative applications where the distinctive form adds visual interest and functional versatility.
- **Commercial-Grade Construction:** The substantial build quality ensures the bowl withstands repeated handling in casual dining, quick-service environments, and high-volume operations where durability and reliability are essential.
- **Imperial White Collection Excellence:** Part of Cameo's premium Imperial White line, combining innovative forms with contemporary commercial performance, proven reliability in professional foodservice, and enduring aesthetic appeal across diverse service contexts.

Features and Benefits

- **Genuine Dual-Purpose Design:** The tapered form genuinely excels in both fries service and soup service without compromise, allowing operators to maintain single SKU that serves multiple applications, reducing inventory complexity and maximizing operational efficiency.

- **Authentic Fries Experience:** The wide top opening and tapered sides create ideal geometry for french fries service, keeping fries upright and accessible while the distinctive form signals casual dining and enhances the fries eating experience.
- **Comfortable Soup Service:** The deep profile and curved sides create excellent soup eating geometry with comfortable spoon access, adequate capacity for hearty portions, and thermal retention that maintains serving temperature throughout the meal.
- **Generous Portion Capacity:** The 15-ounce volume accommodates substantial fries portions, hearty soup servings, generous side dishes, and ample preparations that satisfy guest expectations while providing value perception.
- **Space-Efficient Footprint:** The narrow base minimizes table space requirements while the vertical emphasis creates visual presence, allowing generous portions without excessive table crowding in casual dining environments.
- **Excellent Stackability:** The tapered form allows efficient nesting for space-saving storage, quick access during service preparation, and streamlined organization in high-volume operations where storage efficiency matters.
- **Superior Thermal Retention:** The vitrified china construction and substantial wall thickness maintain serving temperature for soups and hot preparations longer than thin-walled alternatives, ensuring optimal eating experience.
- **Visual Interest:** The distinctive tapered silhouette adds contemporary flair to casual presentations, creating more interesting table presentations than standard cylindrical bowls while maintaining functional excellence.
- **Easy Cleaning Efficiency:** The smooth interior curve and simple form ensure quick, thorough cleaning with rapid turnaround between services, while the durable glaze resists staining from sauces, ketchup, and soup preparations.
- **Versatile Application Range:** Beyond fries and soups, the bowl adapts to side dishes, salads, snacks, desserts, and creative applications, providing maximum return on investment through multi-purpose functionality.

Traditional Applications

French Fries and Fried Sides

The Rice Steamer / Fries Bowl excels in french fries service where the tapered form keeps fries upright and contained while the wide opening allows easy access. Present classic french fries, sweet potato fries, waffle fries, curly fries, and specialty fries where the bowl's distinctive shape creates authentic casual dining experience. The 15-ounce capacity accommodates generous portions while the narrow base creates stable presentation. Use for side orders, shared fries, loaded fries with toppings, and fries presentations where the white surface showcases golden fries and any accompanying sauces or seasonings. The bowl's form prevents fries from spreading across the plate while maintaining easy access for hands or forks. Perfect for burger accompaniments, casual dining sides, pub fare, and any context where fries are featured menu items.

Soup Service and Brothy Preparations

Use the bowl for soup service where the deep profile and curved sides create comfortable eating geometry. Present tomato soup, chicken noodle soup, vegetable soup, cream soups, brothy preparations, and hearty soups where the 15-ounce capacity provides adequate portions. The tapered form creates comfortable spoon access while the thermal retention maintains serving temperature. Use for lunch soups, dinner starters, soup and sandwich combinations, and soup-focused menus. The curved sides facilitate comfortable eating while the substantial depth contains broth without spillage. Suitable for both thick creamy soups and clear broths, the bowl's versatility adapts to diverse soup preparations across all service periods.

Side Dishes and Accompaniments

Present side dishes including coleslaw, potato salad, mac and cheese, vegetables, rice, and accompaniments where the bowl's capacity and form create appropriate side dish presentations. The tapered shape adds visual interest to standard sides while the generous capacity accommodates substantial portions. Use for burger sides, sandwich accompaniments, entrée sides, and combination plates where multiple sides are featured. The white surface showcases colorful sides while the distinctive form elevates casual presentations beyond standard service ware.

Salad Presentations

Use for individual salads including side salads, Caesar salads, garden salads, and specialty salads where the bowl's depth contains dressings and the wide opening allows easy mixing and eating. The tapered form creates interesting presentation for salads while the capacity accommodates generous portions. Present composed salads, tossed salads, or grain-based salads where the bowl's versatility adapts to diverse salad applications.

Snacks and Appetizers

Present snacks and appetizers including chicken wings, onion rings, mozzarella sticks, popcorn shrimp, and finger foods where the bowl's form creates casual serving vessel. The wide opening allows easy access while the depth keeps items contained. Use for bar snacks, appetizer presentations, sharing snacks, and casual starters where the distinctive bowl adds interest to standard appetizer service.

Creative Applications

Loaded Fries Concepts

Transform standard fries service into creative loaded fries presentations featuring toppings, sauces, cheeses, and garnishes. Build poutine with fries, gravy, and cheese curds; create chili cheese fries; present truffle fries with parmesan; or compose bacon ranch fries with multiple toppings. The bowl's depth accommodates layered preparations while the tapered form keeps everything contained. Use for contemporary casual dining concepts, upscale pub fare, and creative fries presentations that elevate this classic side into featured menu item.

Contemporary Soup Bowl Concepts

Create contemporary soup presentations including ramen bowls, pho-style preparations, noodle soups, and Asian-inspired soups where the bowl's form works for both traditional and contemporary applications. Build layered soup presentations with noodles at base, broth, proteins, vegetables, and garnishes arranged for visual

appeal. The 15-ounce capacity accommodates substantial soup portions while the tapered form creates interesting presentation that differs from standard soup bowls.

Grain and Rice Bowls

Use for grain bowl presentations including rice bowls, quinoa bowls, farro preparations, and grain-based dishes where the bowl's depth and capacity work well for layered compositions. Build bowl presentations with grains as base, proteins and vegetables as middle layers, and sauces and garnishes on top. The tapered form creates visual interest while the capacity accommodates substantial portions.

Dessert Presentations

Transform into dessert vessel for ice cream, sorbet, puddings, mousse, and sweet preparations. The tapered form creates elegant dessert presentation while the capacity accommodates generous portions. Use for warm desserts like bread pudding or cobbler where thermal retention maintains serving temperature, or cold desserts where the bowl's form adds sophistication to sweet service.

Snack Mix and Popcorn Service

Present snack mixes, popcorn, nuts, and casual snacks where the bowl's form creates perfect serving vessel. The wide opening allows easy access while the depth keeps snacks contained. Use for bar service, casual dining, movie theater concepts, or any context where snacks are featured. The tapered form adds visual interest while maintaining practical functionality.

Breakfast Bowl Concepts

Create breakfast bowl presentations including oatmeal, yogurt parfaits, breakfast grains, and morning preparations. Layer yogurt with granola and fruits, present hot oatmeal with toppings, or compose breakfast grain bowls. The bowl's versatility adapts to both hot and cold breakfast preparations while the capacity accommodates substantial morning portions.

Sauce and Condiment Service

Use as sauce vessel for sharing, presenting generous portions of dipping sauces, condiments, or accompaniments for table service. The tapered form creates stable sauce vessel while the capacity accommodates ample portions for sharing. Present ranch dressing, cheese sauce, gravy, or specialty sauces where the bowl's form provides practical serving solution.

International Street Food

Present international street food preparations including takoyaki, falafel, samosas, empanadas, and global snacks where the bowl's form creates authentic street food presentation. The casual aesthetic aligns with street food concepts while the practical form keeps items contained and accessible.

Signature Service Techniques

Vertical Fries Stacking

Master the technique of stacking french fries vertically in the bowl, leveraging the tapered form to keep fries upright and create dramatic height. This presentation maximizes visual impact while maintaining easy access. The narrow base supports vertical stacking while the wide opening allows fries to fan outward at the top.

Layered Loaded Fries

Create impressive loaded fries by building layers—start with fries base, add cheese or sauce, add more fries, add toppings, and finish with garnishes. The bowl's depth accommodates multiple layers while the tapered form keeps everything contained and creates cross-section visual appeal when guests dig in.

Soup Garnish Floating

Present soups with garnishes floating on the surface—fresh herbs, croutons, cream drizzles, or specialty toppings arranged for visual appeal. The wide opening provides

ample surface area for garnish work while the white interior showcases the artistic presentation.

Cascading Side Presentations

Arrange side dishes to cascade from one side of the bowl, creating directional flow and visual interest. This technique works well for coleslaw, salads, or composed sides where ingredients can be arranged for artistic effect within the tapered form.

Tableside Sauce Addition

Create interactive service by presenting the bowl with fries or other items, then adding sauces, gravies, or toppings tableside. This technique adds theater while allowing guest customization and creating memorable service moments.

Professional Applications

Casual Dining Restaurants

The Rice Steamer / Fries Bowl is essential for casual dining operations where fries, soups, and sides are menu staples. Use across all service periods for fries accompaniments, soup starters, side dishes, and versatile applications. The dual-purpose functionality reduces inventory complexity while the durable construction withstands high-volume service.

Quick-Service and Fast-Casual Concepts

For quick-service and fast-casual operations, the bowl provides efficient solution for fries service, soup offerings, and side dishes. The stackable design facilitates assembly-line service while the durable construction withstands rapid-service demands. Use for combo meals, side orders, and menu items where speed and efficiency are priorities.

Pubs and Sports Bars

In pub and sports bar environments, use the bowl for fries, wings, snacks, and bar fare where casual presentations and generous portions are expected. The distinctive form works well for loaded fries concepts, shareable snacks, and creative bar menu items. The durable construction withstands busy bar service while the versatile form adapts to diverse pub applications.

Contemporary Fast-Casual Concepts

For contemporary fast-casual concepts featuring bowl-based menus, grain bowls, or international street food, the bowl provides versatile vessel that works across diverse applications. Use for signature bowl concepts, creative fries presentations, and innovative menu items where the distinctive form adds contemporary flair.

Hotel and Institutional Dining

For hotel restaurants, room service, and institutional dining, the bowl works for breakfast service, soup offerings, side dishes, and versatile applications across multiple meal periods. The stackable design facilitates efficient service while the clean aesthetic maintains professional appearance.

Seasonal Applications

Spring: Light Soups and Fresh Sides

During spring months, use the bowl for light spring soups featuring seasonal vegetables, fresh herb garnishes, and delicate preparations. Present spring salads, fresh vegetable sides, and light preparations that celebrate spring's tender ingredients. The white surface showcases spring's vibrant colors while the bowl's versatility adapts to seasonal menu changes.

Summer: Cold Preparations and Outdoor Dining

In warmer months, the bowl excels in cold soup presentations including gazpacho, chilled cucumber soup, and refreshing cold preparations. Use for summer salads, cold

sides, and preparations perfect for outdoor dining. Present sweet potato fries, summer vegetable sides, and seasonal preparations that suit warm weather dining.

Fall: Hearty Soups and Comfort Sides

During autumn, use the bowl for hearty fall soups including butternut squash soup, mushroom soup, and warming preparations. Present loaded fries with autumn flavors, roasted vegetable sides, and comfort food preparations. The thermal retention maintains serving temperature for warming fall preparations while the generous capacity accommodates substantial autumn portions.

Winter: Warming Preparations and Holiday Sides

In winter months, the bowl provides perfect vessel for warming soups, hot sides, and comfort food presentations. Present French onion soup, creamy winter soups, and warming preparations that satisfy during cold weather. Use for holiday side dishes, festive preparations, and comfort foods that suit winter dining.

Care and Maintenance

- **Dishwasher Safety:** Fully dishwasher safe for efficient cleaning in commercial operations. The smooth interior curve and simple form clean easily without complex geometry that might trap food particles or residue.
- **Microwave Compatibility:** Safe for microwave heating for reheating soups, warming sides, or heating individual portions immediately before service. The vitrified china withstands repeated microwave use without damage.
- **Grease and Sauce Removal:** For dried grease from fries or sauce residue from soups, the non-porous glaze allows easy cleaning without permanent staining. Standard commercial dishwashing removes grease and food residue effectively.
- **Stain Resistance:** The vitrified glaze resists staining from ketchup, sauces, and colored soups. For any stubborn stains from prolonged contact with intensely colored foods, use mild abrasive cleaner appropriate for china.
- **Rim Inspection:** Regularly inspect the rim for chips that might create sharp edges or compromise the bowl's appearance. The rim experiences stress during stacking and

handling, making regular inspection important for safety.

- **Metal Mark Removal:** Remove metal marks from utensil contact using a mild abrasive cleaner or baking soda paste. The durable glaze withstands gentle scrubbing without damage to the finish.
- **Thermal Shock Avoidance:** While the vitrified china is highly durable, avoid extreme temperature changes to prevent potential thermal shock, particularly when moving from refrigerator to microwave at high power.

Storage Recommendations

Efficient Nesting: The tapered form allows excellent nesting for space-saving storage, with bowls stacking inside each other more efficiently than straight-sided vessels. This feature maximizes storage capacity in operations with limited space.

Service Station Distribution: Store at multiple service stations—fries areas, soup stations, salad prep areas—ensuring bowls are accessible wherever needed. Position frequently used inventory in most accessible locations for efficient workflow during busy service periods.

High-Volume Inventory: Given the dual-purpose nature and fundamental role in casual dining, maintain adequate inventory to support simultaneous fries and soup service during peak periods. The 36-piece case pack provides substantial inventory for high-volume operations.

Quick-Access Storage: Position near high-use areas such as fry stations, soup warmers, and plating lines for rapid access during busy service. Organize storage to minimize staff movement and maximize efficiency during peak periods.

Protective Stacking: When nesting, ensure bowls are clean and dry to prevent sticking. The tapered form naturally creates stable nested stacks, but monitor stack heights to prevent excessive weight on bottom bowls.

Inventory Management: The distinctive tapered form makes these bowls easy to identify and differentiate from standard rice bowls or soup bowls, facilitating inventory management, stock rotation, and replacement ordering.

Multi-Station Deployment: Consider distributing inventory across multiple service stations given the bowl's versatility, ensuring adequate supply at fry stations, soup stations, and general plating areas simultaneously.

Conclusion

The Imperial White Rice Steamer / Fries Bowl represents the perfect synthesis of innovative form and genuine dual-purpose functionality, where the distinctive tapered silhouette creates a vessel that genuinely excels in both french fries service and soup presentations without compromise while adapting to countless additional applications from side dishes to desserts. The wide top opening provides easy access for fries and comfortable eating geometry for soups, while the narrow stable base creates efficient table presence and distinctive visual interest that elevates casual presentations. Whether presenting classic french fries with golden crispy perfection, hearty soups with warming comfort, creative loaded fries concepts with abundant toppings, contemporary soup bowls with artistic garnishes, side dishes and salads with generous portions, or innovative dessert presentations with sweet indulgence, the Rice Steamer / Fries Bowl provides a versatile foundation that proves innovative design enhances rather than limits functional possibilities. This bowl is essential for casual dining operations, quick-service concepts, pubs and sports bars, and any establishment seeking efficient inventory solutions that serve multiple applications while maintaining the distinctive character and reliable performance required for professional service. The Rice Steamer / Fries Bowl demonstrates that when thoughtful design meets genuine versatility, the result is a tool that serves faithfully across diverse applications while earning its place in every operation through practical efficiency and enduring appeal.

Imagine the Possibilities

While we've outlined traditional applications and creative uses throughout this guide, remember that these are merely starting points. The true potential of the Imperial White Rice Steamer / Fries Bowl is limited only by your imagination. Don't let conventional thinking constrain your creativity—experiment, innovate, and discover new ways to showcase your culinary artistry. Every dish tells a story, and this distinctive bowl is your canvas.

Imagine the Possibilities.