

Creative Use Guide: Deep Soup Plate

Imperial White Collection by Cameo China

Product Overview

Item Number: 210-407

Size: 7- $\frac{1}{4}$ inches

Capacity: 16 oz

Case Pack: 4 Dozen Per Case

Item Number: 210-408

Size: 8- $\frac{1}{4}$ inches

Capacity: 26 oz

Case Pack: 3 Dozen Per Case

Item Number: 210-409

Size: 9- $\frac{1}{4}$ inches

Capacity: 36 oz

Case Pack: 2 Dozen Per Case

Item Number: 210-410

Size: 10- $\frac{1}{4}$ inches

Capacity: 50 oz

Case Pack: 2 Dozen Per Case

- **Deep Rimmed Profile:** The generous depth combined with classic rimmed form creates versatile vessel that bridges the gap between traditional soup plate and contemporary bowl, providing substantial capacity for soups, pasta, grain bowls, and diverse preparations while the rim creates defined edge for elegant presentation and comfortable handling.

- **Four-Size Versatility:** The comprehensive size range from 7- $\frac{1}{4}$ inches (16 oz) to 10- $\frac{1}{4}$ inches (50 oz) provides genuine flexibility for diverse applications, allowing operators to match capacity to menu items from appetizer soups to main course pasta bowls while maintaining consistent aesthetic across service.
- **Generous Soup Capacity:** The deep profile provides substantial volume for hearty soups, chowders, stews, and liquid preparations where the depth accommodates generous portions with garnishes and accompaniments while the rim contains splashes and facilitates comfortable eating.
- **Perfect Pasta Bowl Form:** The wide diameter combined with adequate depth creates ideal geometry for pasta service where the breadth allows pasta to spread for visual appeal while the depth contains sauces and facilitates comfortable twirling and eating.
- **Contemporary Bowl Alternative:** The rimmed deep plate offers sophisticated alternative to traditional bowls, providing similar capacity and functionality while the rimmed form creates more refined presentation that bridges casual bowl service and fine dining plate aesthetics.
- **Comfortable Rim Handling:** The defined rim provides secure grip for servers and comfortable edge for guests, facilitating safe handling of hot soups and hearty preparations while the rim width creates substantial feel that signals quality service.
- **Wide Presentation Canvas:** The broad diameter creates generous surface for artistic plating and composed presentations, allowing chefs to showcase ingredients with thoughtful arrangement while the depth accommodates substantial portions without visual crowding.
- **Stackable Efficiency:** Despite the deep profile, the rimmed design allows efficient stacking for compact storage and quick access during service, with the rim creating stable stacking points that prevent nesting too tightly.
- **Multi-Course Adaptability:** The versatile form adapts to soup courses, pasta dishes, grain bowls, salads, and creative presentations, allowing operators to maintain fewer SKUs while serving diverse menu items across meal periods.
- **Premium Vitrified China:** High-temperature firing creates dense, non-porous body with exceptional durability that withstands repeated handling, commercial dishwashing, and diverse applications from hot soups to cold preparations without performance degradation.

- **Brilliant White Glaze:** Pure white finish creates clean canvas that showcases colorful soups, vibrant pasta dishes, and artistic presentations while maintaining professional appearance through thousands of service cycles.

- **Imperial White Collection Excellence:** Part of Cameo's premium Imperial White line, combining classic rimmed form with generous depth, contemporary commercial performance, proven reliability in professional foodservice, and enduring aesthetic appeal across diverse service contexts.

Features and Benefits

- Deep rimmed profile bridges soup plate and bowl • Four sizes from 16 oz to 50 oz for menu flexibility • Generous depth accommodates hearty soups and stews • Perfect pasta bowl geometry for sauce and twirling • Wide diameter creates artistic plating canvas • Defined rim provides secure handling and refined edge • Versatile form serves soups, pasta, bowls, and salads • Efficient stacking despite deep profile • Contemporary alternative to traditional bowls • Commercial-grade durability for high-volume service

Traditional Applications

Soup Service

The Deep Soup Plate excels in soup service where the generous depth accommodates substantial soup portions with the four sizes allowing operators to match capacity to menu items from appetizer soups in the 7- $\frac{1}{4}$ inch size to hearty main course soups in the larger sizes. The deep profile contains liquid preparations while the rim creates defined edge that facilitates comfortable eating and prevents splashes. Present cream soups, bisques, chowders, hearty stews, and diverse soup preparations where the depth allows for generous portions with garnishes, croutons, and accompaniments floating on the surface or arranged artistically. The rimmed form creates more refined presentation than traditional bowls while providing similar functionality, making it perfect for upscale casual dining, contemporary restaurants, hotel dining, and any

operation where soup service matters. The white surface showcases colorful soups and garnishes while the substantial feel signals quality service.

Pasta Service

Use the Deep Soup Plate for pasta service where the wide diameter allows pasta to spread for visual appeal while the depth contains sauces and facilitates comfortable eating. The form creates ideal geometry for pasta twirling with adequate depth to capture sauce while the breadth prevents pasta from piling too high. Present pasta dishes, risotto, and Italian preparations where the generous capacity accommodates main course portions while the rimmed form creates sophisticated presentation. The 8- $\frac{1}{4}$ inch and 9- $\frac{1}{4}$ inch sizes work particularly well for pasta service, providing substantial portions without excessive capacity. Use for Italian restaurants, contemporary casual dining, or any operation featuring pasta as signature menu items. The deep profile contains sauces while the rim creates clean edge for elegant presentation.

Grain Bowl Presentations

Present contemporary grain bowls featuring quinoa, farro, rice, or specialty grains with proteins, vegetables, and sauces where the deep profile accommodates layered presentations while the wide diameter showcases artistic arrangement of components. Build composed grain bowls with grains as base, proteins and vegetables arranged on top, and sauces drizzled for visual appeal. The depth allows for substantial portions while the breadth creates canvas for thoughtful composition. Use for health-focused concepts, contemporary casual dining, or any operation featuring grain bowls as menu focus.

Stew and Chili Service

The deep capacity makes these plates perfect for hearty stews, chili, and thick preparations where the depth accommodates substantial portions with the rim containing the thick consistency. Present beef stew, chicken stew, chili, gumbo, and similar preparations where the generous capacity satisfies hungry guests while the rimmed form creates more refined presentation than traditional bowls. The larger sizes work particularly well for main course stew service.

Salad Presentations

Use for substantial salad presentations where the depth accommodates generous portions while the wide diameter allows for artistic arrangement. Present main course salads, composed salads, or hearty salad preparations where the capacity provides satisfying portions while the form creates sophisticated presentation. The deep profile contains dressings while the breadth showcases colorful ingredients.

Creative Applications

Ramen and Asian Noodle Bowls

Transform into contemporary ramen bowls and Asian noodle presentations where the deep profile accommodates noodles, broth, proteins, and toppings while the wide diameter allows for artistic arrangement of components. Present ramen, pho, udon, soba, and Asian noodle preparations where the depth contains broth while the breadth showcases the composed presentation of noodles, proteins, vegetables, and garnishes. The rimmed form creates more refined aesthetic than traditional ramen bowls while providing similar functionality.

Seafood Presentations

Create dramatic seafood presentations featuring cioppino, seafood stews, or composed seafood preparations where the deep profile accommodates liquid-based seafood dishes while the wide diameter showcases the seafood components. Present shellfish, fish, and mixed seafood preparations where the depth contains flavorful broths while the breadth allows for artistic arrangement of seafood elements.

Breakfast Bowl Concepts

Use for upscale breakfast bowl presentations featuring oatmeal, breakfast grains, or savory breakfast bowls where the deep profile accommodates substantial morning portions while the rimmed form creates sophisticated presentation. Present oatmeal bowls with toppings, breakfast grain bowls, or savory breakfast preparations with eggs, vegetables, and accompaniments. The depth accommodates generous portions while the rim creates refined edge.

Curry and Sauce-Based Dishes

Present curry dishes, sauce-heavy preparations, or international dishes with substantial sauces where the deep profile contains liquid components while the wide diameter allows for composed presentation. Use for Indian curries, Thai preparations, or any sauce-based dish where depth matters for functionality while breadth creates canvas for artistic plating.

Composed Appetizer Presentations

Create composed appetizer presentations where multiple components are arranged in the deep plate, using the depth for layering and the breadth for artistic arrangement. Present upscale appetizers, small plates, or tasting portions where the versatile form adapts to creative presentations.

One-Bowl Meals

Use for contemporary one-bowl meal concepts where complete meals are presented in single vessel, featuring proteins, starches, vegetables, and sauces composed in the deep plate. The generous capacity accommodates complete meals while the form creates sophisticated presentation that elevates one-bowl dining from casual to upscale.

Dessert Presentations

Transform into dessert vessel for creative sweet presentations including bread pudding, cobbler, or composed desserts where the depth accommodates substantial dessert portions while the rim creates refined presentation. Use for warm desserts, fruit preparations, or creative sweet applications.

Interactive Tableside Service

Create tableside service theater by bringing deep plates with base preparations to the table, then adding broths, sauces, or finishing elements in front of guests. The deep profile accommodates liquid additions while the substantial form creates visual focus for interactive service that creates memorable dining moments.

Signature Service Techniques

Layered Bowl Composition

Build layered presentations with grains or noodles as base, proteins and vegetables as middle layers, and sauces and garnishes on top, creating visible layers that showcase components while allowing flavors to integrate during eating.

Radial Arrangement

Arrange components radiating from center point, creating artistic patterns that leverage the wide diameter for visual impact while the depth accommodates substantial portions.

Sauce Pooling and Drizzling

Pool sauces at the plate bottom, then arrange main components on top with additional sauce drizzled for visual appeal, using the depth for sauce integration and the breadth for artistic presentation.

Garnish Floating

Float garnishes on soup or broth surfaces, taking advantage of the generous diameter to create artistic garnish arrangements that enhance visual appeal before the first spoonful.

Tableside Broth Addition

Bring deep plates with composed ingredients to the table, then add hot broth tableside, creating dramatic service moment while the depth accommodates the liquid addition without overflow.

Professional Applications

Contemporary Casual Dining

The Deep Soup Plate is essential for contemporary casual dining where versatile vessels serve multiple menu applications. Use for soups, pasta, grain bowls, and diverse preparations where the deep rimmed form creates consistent aesthetic across menu while the four sizes provide flexibility for portion control and pricing tiers.

Italian Restaurants and Trattorias

For Italian concepts, the deep plate serves as perfect pasta bowl while also accommodating soups, risotto, and Italian preparations. The rimmed form creates authentic Italian aesthetic while the depth provides functionality for sauce-based dishes.

Asian Restaurants and Noodle Concepts

For Asian dining concepts, use the deep plate for ramen, pho, noodle soups, and Asian preparations where the depth accommodates broths while the wide diameter allows for composed presentations. The rimmed form creates more refined aesthetic than traditional Asian bowls.

Hotel Dining and Room Service

For hotel restaurants and room service, the deep plate provides versatile vessel that serves soups, pasta, grain bowls, and diverse menu items while the stackable form facilitates efficient storage and service. The four sizes accommodate diverse portion requirements.

Contemporary Fine Dining

For fine dining operations, use the deep plate for creative presentations that leverage the depth for layering and the breadth for artistic plating. Present soups, pasta, composed dishes, or innovative preparations where the versatile form adapts to culinary creativity.

Seasonal Applications

Spring: Light Soups and Fresh Pasta

During spring months, use the deep plate for light spring soups, fresh pasta with seasonal vegetables, and grain bowls celebrating spring ingredients. The versatile form adapts to seasonal menu changes while maintaining consistent presentation.

Summer: Chilled Soups and Cold Noodles

In warmer months, the deep plate works well for chilled soups, cold noodle preparations, and refreshing grain bowls. Use for gazpacho, cold pasta salads, and summer preparations where the depth accommodates chilled preparations.

Fall: Hearty Soups and Comfort Pasta

During autumn, use the deep plate for hearty fall soups, comfort pasta dishes, and warming grain bowls. Present autumn bisques, pasta with fall vegetables, and harvest preparations where the generous capacity accommodates substantial comfort food portions.

Winter: Warming Stews and Rich Pasta

In winter months, the deep plate provides perfect vessel for warming stews, rich pasta dishes, and hearty preparations. Present winter soups, pasta with rich sauces, and comfort preparations where the depth accommodates warming dishes that satisfy cold-weather appetites.

Care and Maintenance

- **Dishwasher Safety:** Fully dishwasher safe for efficient cleaning in commercial operations. The rimmed design stacks well in dish racks while the deep profile requires adequate spacing for water circulation.
- **Microwave Compatibility:** Safe for microwave heating for warming soups, reheating pasta, or heating preparations immediately before service. The substantial form

retains heat well for extended service.

- **Stain Resistance:** The vitrified glaze resists staining from soups, sauces, and colored preparations. 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 refined appearance. The rim experiences stress during handling and stacking, making regular inspection important for safety and aesthetics.
 - **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 hot liquid service.
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Storage Recommendations

Efficient Stacking: The rimmed design allows efficient stacking with the rim creating stable stacking points. Stack by size to maximize space efficiency and facilitate quick access during service.

Size-Separated Organization: Store the four sizes separately for rapid identification during plating. The size range requires organized storage that allows staff to quickly select appropriate size for each menu item.

Service Station Positioning: Store near soup stations, pasta lines, and bowl assembly areas for rapid access during service. The versatile form makes these plates essential for multiple stations.

High-Volume Support: The case packs (48, 36, 24, 24 units) support high-volume operations. Maintain adequate inventory of most-used sizes while the stackable design minimizes storage footprint.

Multi-Station Distribution: Given the versatile applications, consider distributing inventory across multiple service stations—soup station, pasta line, and bowl assembly area—to facilitate efficient workflow.

Conclusion

The Imperial White Deep Soup Plate represents the perfect synthesis of classic rimmed form and generous depth, where the substantial capacity accommodates hearty soups, pasta dishes, grain bowls, and diverse preparations while the defined rim creates refined edge that elevates presentation from casual bowl service to sophisticated plating. The comprehensive four-size range from 16 ounces to 50 ounces provides genuine flexibility for diverse applications, allowing operators to match capacity to menu items from appetizer soups to main course pasta bowls while maintaining consistent aesthetic across service. The deep profile bridges the gap between traditional soup plates and contemporary bowls, providing the functionality of deep bowls while maintaining the refined presentation of rimmed plates. Whether presenting classic soup service with generous portions and artistic garnishes, pasta dishes where the wide diameter showcases composed presentations while the depth contains sauces, contemporary grain bowls that leverage the form for layered compositions, hearty stews and chili that satisfy hungry guests, substantial salads that benefit from the generous capacity, ramen and Asian noodle bowls that create refined alternative to traditional Asian bowls, seafood presentations featuring liquid-based preparations, breakfast bowl concepts that elevate morning service, or creative applications that leverage the versatile form for innovative presentations, the Deep Soup Plate provides a sophisticated foundation that proves specialized forms can serve diverse purposes when designed with genuine understanding of contemporary dining needs. This plate is essential for contemporary casual dining, Italian restaurants, Asian noodle concepts, hotel dining operations, fine dining establishments, and any venue seeking versatile vessels that serve multiple menu applications while maintaining consistent upscale aesthetic and the commercial-grade durability required for professional service. The Deep Soup Plate demonstrates that when classic form meets generous depth and thoughtful sizing, the result is a vessel that serves faithfully across diverse applications while creating the sophisticated presentation that defines contemporary dining experiences.

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 Deep Soup Plate 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 versatile deep plate is your canvas.

Imagine the Possibilities.