

MAXADURA

Royal Porcelain has combined the latest European technology with decades of expertise and experience to create a brand new range. The new Maxadura range has been highly acclaimed for its distinct creamy white colour, ideal for hotel and restaurant level service.

Each Maxadura mould is fired at a temperature of 1400 degrees Celsius until the glaze and body meld, forming a vitrified porcelain with higher rigidity.



HIGHLY DURABLE

As a market leader with ISO 9001:2000 quality standards Royal Porcelain proudly offer this "no chip" gaurantee on all round plates in the Maxadura range.



LABRATORY TESTED

The high content of Alumina ensures that Maxadura fulfils the necessary requirements of chip resistance, thermal retention, density, strength and functional elegance.



COMMERCIAL GRADE

Rest easy knowing that maintenance and usability on this range is made to stand up to the rigours of hospitality. Both dishwasher & microwave safe.







Oatmeal Bowl

Item	ø	н	Cap (ml.)
RPM9514	170	50	300



Round Coupe Plate

Item	Ø
RPM9505	165
RPM9503	230
RPM9502	260
RPM9501	285



Sweet/Fruit Bowl

Item	Ø	н	Cap (ml.)
RPM9516	130	30	115



Pasta Bowl

Item	Ø	Н
RPM9530	230	45



Stackable Bowl

Item	Ø	н	Cap (ml.)	
RPM9515	110	55	270	
Suits Saucer RPM9518				

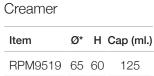


Teapot with Lid

Item	н	Cap (ml.)
RPM9527	120	450







*Diameter measured without spout



L W H RPM9520 100 65 40

Coffee Mu	ıg		
Item	Ø	н	Cap (ml.)
RPM9521	85	100	350

RPM9521	85	100	35
Suits Saucer I	RPM9	518	



Coffee Cup

Item	Ø	Н	Cap (ml.)	
RPM9517	85	75	265	
Suits Saucer RPM9518				

