GenWare

Coffee Guide

COFFEE & BEVERAGE INSPIRATION





Our obsession with coffee is forever growing. Consumers demand higher quality cups, caffeine and service wherever they purchase it from.

The emphasis on presentation has always been vital in creating a memorable experience. This will keep your cafe, hotel or restaurant one step ahead and your customers will keep coming back, not just for great coffee, but great ambience too.

Choose your crockery wisely to reflect your unique brand and style. And serve your coffee menu in the most innovative ways. Keeping your cups Instagrammable!

Throughout this collection, we'll lead you through a sample coffee menu and propose the most appropriate or creative ways of presenting each beverage.

Not forgetting of course our great British tea and thirst quenching water ideas!

In addition to the crockery and glassware ideas you can also explore our latest coffee & water equipment and hot beverage range. Head to page 116 for more info!

To view this brochure in an interactive form please click here



Contents coffee guide 2023



























Espresso | 2

Espresso

When Espresso bars popped up in London through the 1950's, coffee in the UK changed forever. An intense flavour with characteristics dependent on the origin and roast of the coffee, Espresso is a short drink usually served in a 3 - 4oz cup or glass.

Italian in origin, it is the base to most drinks on the menu.









5 | Espresso



Porcelain Bowl Shaped Cups (9cl / 3oz)

White • 312109





Porcelain Saucers (12cm Ø)



Espresso | 6





Terra Porcelain Espresso Cups (9cl / 3oz)







Terra Porcelain Saucers (11.5cm Ø)





Seafoam

SCR-PSF11





Since 2015, astronauts on the International Spa Station can brew fresh espresso on board.



With its origins in Italy, today the espresso is enjoyed globally; either as a drink in its own right or as base for specialty coffee.



9 | Espresso



Double Walled Coffee Glass

DWG100 • 10cl / 3.5oz



Porcelain Italian Style Cup

318109 • 9cl/3oz

Macchiato | 10

Macchiato

Quite simply put, Macchiato translates as a coffee 'stained' with milk. Espresso with a dollop of thickly textured milk served in a 3 - 40z cup or glass.





A macchiato is perfect for those who find espresso too harsh, but a cappuccino too weak.

4





13 | Macchiato



Porcelain Bowl Shaped Cups (9cl / 3oz)

White • 312109





Porcelain Saucers (12cm Ø)



Macchiato | 14



Terra Porcelain Espresso Cups (9cl / 3oz)













Terra Porcelain Saucers (11.5cm Ø)

















TASTER'S CUIDE N







17 | Macchiato



Double Walled Coffee Glass

DWG100 • 10cl / 3.5oz



Porcelain Italian Style Cup

318109 • 9cl/3oz

Cortado | 18

Cortado

Spanish in origin, the Cortado coffee is similar in texture to a flat white, but smaller in volume. It consists of a double Espresso with thinly textured milk served in a 4 - 5oz cup or glass.





According to the British Coffee Association, coffee is the most popular drink worldwide with around two billion cups consumed daily, with the UK drinking 98 million cups!





21 | Cortado



Double Walled Coffee Glass

DWG100 • 10cl / 3.5oz



Porcelain Tulip Cup

320609 • 9cl / 3oz

Long Black | 22

Long Black

Created with a double Espresso poured over 4 - 5oz of hot water. It is very popular in speciality coffee establishments as an alternative to the Americano, which usually contains more water.













25 | Long Black



Porcelain Bowl Shaped Cups (17.5cl / 6oz)

White • 322118





Porcelain Saucers (13.5cm Ø)



Long Black | 26



Vakhos Tumbler

53154 • 27cl / 9.5oz



Porcelain Tulip Cup

320618 • 18cl / 6.25oz





Studies show that coffee could increase longevity & may benefit heart health with a reduced risk of heart disease.

Flat White | 28

Flat White

This drink changed the game for good when it hit UK shores in the early 2000s, spawning numerous speciality coffee shops all looking to serve the best coffee. Typically served in a 6oz cup or glass, it is made up of a double Espresso and thinly textured milk.









Cappuccinos and lattes can be made with one or



two shots of espresso, but a flat white traditionally features two.

31 | Flat White



Porcelain Bowl Shaped Cups (17.5cl / 6oz)

White • 322118





Porcelain Saucers (13.5cm Ø)



Flat White | 32



Double Walled Coffee Glass

DWG250 • 18cl / 6.25oz



Porcelain Tulip Cup

320618 • 25cl / 8.75oz



The ideal cup to serve a flat white is a tulip cup, much smaller than the cup size typically used for lattes and cappuccinos.

Latte | 34

Latte

Not as strong as other coffees, the Latte can be served in several sizes and varies between glass and cup, making it among the more flexible of mainstream coffees. The milk texture is usually slightly thicker than a Flat White, with less of a coffee kick. Like a big, warm hug!















37 | **Latte**

Porcelain Bowl Shaped Cups (25cl / 8.75oz)



Porcelain Bowl Shaped Cups (34cl / 12oz)



White • 322134



Porcelain Bowl Shaped Cups (16cm Ø)



Latte | 38



Porcelain Tulip Cup

328128 • 28cl / 10oz



Porcelain Saucer

182114 • 14.5cmØ

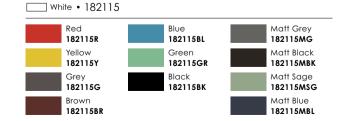
Porcelain Latte Mugs (34cl/ 12oz)

White • 322135



Porcelain Bowl Shaped Cups (16cm Ø)





The subtle coffee taste and creamy flc makes it a coffee that's universally che by even the most casual of coffee drir



vouring erished kers. According to Caffe Life Magazine, Milk based drinks such as lattes are the number one best selling drink on coffee menus.







Terra Stoneware Mugs (32cl / 11.25oz)



Terra Stoneware Bowl Shaped Cups (30cl / 10.5oz)





Terra Stoneware Saucers (15cm Ø)



41 | **Latte**

Latte | 42





Terra Porcelain Coffee Cups (28cl / 10oz)







Terra Porcelain Saucers (14.5 Ø)







Seafoam SCR-PSF14















45 | **Latte**

A recent trend is superfood lattes containing beetroot, tumeric or matcha.









Terra Porcelain Coffee Cups (22cl / 7.75oz)









Terra Porcelain Mugs (32cl / 11.25oz)

Aqua Blue MUG-PBL32		Matt Grey MUG-PMG32	16	Seafoam MUG-PSF32
Cinder Black MUG-PBK32	-	Rustic Copper MUG-PRC32		
Smoke Grey MUG-PG32		Rose MUG-PRS32		

Latte | 46



Latte Glass

LG-09 • 26cl / 9oz



Vakhos Tumbler

53154 • 27cl / 9.5oz









Cappuccino | 48

Cappuccino

Desired for its stronger espresso flavour, the Cappuccino is built from even layers of espresso, steamed milk and foamed milk. It is very popular in speciality coffee establishments as an alternative to the Latte which usually contains more milk.







51 | Cappuccino



Porcelain Bowl Shaped Cups (25cl / 8.75oz)





Porcelain Bowl Shaped Cups (34cl / 12oz)



White • 322134



Porcelain Saucers (16cm Ø)



Cappuccino | 52



Porcelain Italian Style Cup

328128 • 28cl / 10oz



Porcelain Saucer

130715 • 16cmØ



White Porcelain Bowl Shaped Cups

- 322129 29cl / 10.25oz
- 322134 34cl / 12oz
- 322140 40cl / 40oz



182114 • 14.5cmØ

The World Barista Championship is held annually, hosted in a different city every year!















Terra Porcelain Coffee Cups (28cl / 10oz)









Terra Porcelain Saucers (14.5cm Ø)





55 | Cappuccino

Cappuccino | 56







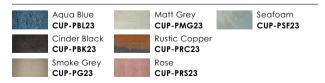








Terra Porcelain Coffee Cups (22cl / 7.75oz)









Known for the even distribution of coffee and milk and served in a large cup with a dusting of chocolate on top, a cappuccino is one of the most popular coffee types in the UK, second only to the latte.



Double Walled Coffee Glasses

- DWG250 25cl / 8.75oz
- DWG350 35cl / 12.25oz



59 | Cappuccino

Bowl Shaped Cups (30cl / 10.5oz)



Antigo CUP-AN30		Antigo Denim CUP-ADM30		Antigo Barley CUP-ABR30
Rustic Blue CUP-BL30	They be with the	Sereno Grey CUP-SG30	NUMBER OF STREET	Sereno Brown CUP-SBR30



Terra Stoneware Saucers (15cm Ø)







Americano | 60

Americano

During the Second World War, American soldiers couldn't take the strength of the Italian Espresso, they diluted it with hot water, and thus the Americano was born!

Served in various sizes, this drink, like the Long Black, combines Espresso and hot water, but unlike the Long Black, some people do add a splash of milk.





Interestingly, several studies suggest that coffee could support liver health and protect against disease.









63 | Americano



Porcelain Tulip Cup

320628 • 28cl / 10oz 320635 • 35cl / 12.25oz

Porcelain Bowl Shaped Cups (34cl / 12oz)

White • 322134



Porcelain Saucers (16cm Ø)



Americano | 64



Hollywood Tea/Coffee Cup

50822 • 26.5cl / 9.5oz



Los Angeles Coffee Mug

50820 • 27.5cl / 9.5oz

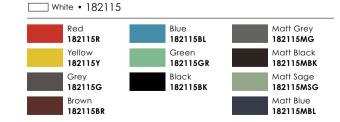






Porcelain Saucers (16cm Ø)



























67 | Americano



Terra Porcelain Coffee Cups (28cl / 10oz)





Terra Porcelain Saucers (14.5cm Ø)



Americano | 68



Terra Porcelain Coffee Cups (22cl / 7.75oz)







Terra Porcelain Mugs (32cl / 11.25oz)





Seafoam

MUG-PSF32









Americano has the flavour profile of espresso without all the intensity.



71 | Americano



Terra Stoneware Mugs (32cl / 11.25oz)



Terra Stoneware Bowl Shaped Cups (30cl / 10.5oz)



Antigo	Antigo Denim	Antigo Barley
CUP-AN30	CUP-ADM30	CUP-ABR30
Rustic Blue	Sereno Grey	Sereno Brown
CUP-BL30	CUP-SG30	CUP-SBR30

Terra Stoneware Saucers (15cm Ø)



Mocha | 72



It's no secret coffee and chocolate make a fabulous pair. Like a Latte in texture and strength of coffee, the Mocha also includes a delicious dose of chocolate. Served in various sizes.





Mocha refers to both a type of coffee bean and a chocolate espresso drink. The Ottoman Turks invented caffè mocha in the 1500s!



75 | **Mocha**



Porcelain Latte Mugs (34cl / 12oz)

White • 322135





Porcelain Saucers (13.5cm Ø)



Mocha | 76



Terra Stoneware Mugs (32cl / 11.25oz)









Terra Porcelain Mugs (32cl / 11.25oz)





ROSE MUG-PRS32





Seafoam

MUG-PSF32











79 | **Mocha**



Doyble Walled Coffee Glass

DWG350 • 35cl / 12.25oz



Miami Coffee Mug

50821 • 32cl / 11.2oz



Vakhos Tumbler

53154 • 27cl / 9.5oz

Hot Chocolate | 80

Hot Chocolate

A classic for those hot beverage fans with a sweet tooth. This drink is perfect for those in need of a fix for chocolatey comfort.







Chocolate contains theobromine, a mood elevator. Milk adds calcium and vitamins to the mix, boosting the drinks health benefits!





83 | Hot chocolate



Terra Stoneware Mugs (32cl / 11.25oz)





Porcelain Latte Mugs (34cl / 12oz)



Hot Chocolate | 84



Terra Porcelain Coffee Cups (22cl / 7.75oz)













Terra Porcelain Mugs (32cl / 11.25oz)





Seafoam

MUG-PSF32

MUG-PRS32













Did you know there are two types of coffee be Arabica is the most popular due to its smooth of sweet flavour, whereas Robusta satisfies stronge and bitter taste preferences, with almost doub the amount of caffeine.

The second se

ans? and er le



87 | Hot chocolate



Double Walled Coffee Glass

DWG250 • 25cl / 8.75oz



Miami Coffee Mug

50821 • 32cl / 11.2oz



Vakhos Tumbler

53154 • 27cl / 9.5oz

Cold Brew | 88

Cold Brew

A revelation for the balmy, hot conditions we experience during summer in the UK... Okay, that may not be true but cold brew coffee genuinely is a revelation.

Brewed cold, no heat is introduced to the ground coffee resulting in a drink that celebrates the individual characteristics of the coffee with slight acidity and bitterness. This drink should be enjoyed in a glass of ice (without milk). A perfect alternative to Espresso as an ingredient in cocktails.





Cold-brew coffee tastes much sweeter than regular coffee because it has approximately 67% less acidity than a hot brew.

91 | Cold Brew



Milk Bottles

MMB200 • 20cl / 7oz MMB250 • 25cl / 8.75oz



Weck Jar/Carafes & Lids

WECK763 • 29cl / 10.2oz WECK975 • 34cl / 12oz



Mason Jar

MA\$450 45cl / 15.7oz

Bodega Tumblers

BDG384 • 24cl / 8.5oz BDG386 • 34.5cl / 12.1oz BDG392 • 52cl / 18.3oz







Cold Brew | 92



Barrel Tumbler

92610 • 51cl / 18oz



Aras Tumblers

ARA263	•	30cl / 10.5oz
ARA265	•	36cl / 12.5oz



Aras Rocks Tumbler

ARA233 • 30.5cl / 10.75oz



Dalgona coffee has been trending on social media with its sugary and foamy texture and easy-to-make recipe! Many, especially the younger generation are making them at home!





Tea | 94

Tea

Worldwide known as a British staple, there are five types of tea – Black, White, Green, Oolong and Pu-erh. The type of tea is dependent on the age of the leaf. Whether served in a glass (herbal tea), ceramic (black tea) or, more traditionally, in a pot, the humble cuppa has a place on every menu.



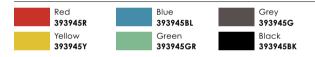






Teapots (45cl / 15.75oz)

_____ White • 393945





Teapot

393985 • (85cl / 30oz)







It takes around 2,000 tiny leaves to make just one pound of finished tea!

Tea | 98



Teapots With S/St Lid & Infuser (50cl / 17.6oz)







Ceramic teapots are excellent for tea because they retain heat for longer than other teapots. This feature is handy for black tea. The ceramic teapot stays hot, and the tea remains fresh longer.





















Terra Porcelain Teapots (50cl / 17.6oz)



101 | **Tea**

Tea | 102















105 | **Tea**



Teapot with Infuser

393946 • 45cl / 15.75oz



Glass Teapots

GTP470 • 47cl / 16.5oz GTP700 • 70cl / 24.75oz



Hollywood Tea/Coffee Cup

50822 • 26.5cl / 9.25oz

Water | 106

Water

Cool and refreshing, water is served in most establishments, whether in a glass, carafe or jug.











Glass Water Jug with St/S Lid

GWJ150 • 1.5L / 52.5oz



Copper & Stainless Steel Water jugs

SWJ120C	•	1.2L / 42.25oz
SWJ120	•	1.2L / 42.25oz



Swing Bottles

SWB500 • 0.5L / 17.5oz SWB001 • 1L / 35oz

109 | **Water**

Water | 110



Fonte Glass Carafes with Silicone Lid

FON856 • 70cl / 24.6oz FON886 • 1.2L / 42.6oz



Polycarbonate Carafe with Lid

PCCRF100 • 1LI / 35.2oz



Polycarbonate Pitcher with Ice Chamber

PCPIT200C • 2L / 70.4oz





Water | 114



Bodega Tumblers

BDG384 • 24cl / 8.5oz BDG392 • 52cl / 18.3oz



Vakhos Tumbler

53154 • 27cl/ 9.5oz





Know your coffee

Did you know that coffee beans originated from the Ethiopian Plateau in the 9th century? It's amazing how many different types of coffee drinks are now available.

Who would've known a few small beans would create a range of hot and cold beverages!









ROMANO



























1734



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MILK

COCOA











MILK FOAM LATTE CONDENSATO BONBON









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