

SKA Polaris

Classic Polaris squares and round dishes,
reimagined in our brightest white body.



ROUND NARROW RIM FLAT PLATES



PLSKRFP28	11" D	12
PLSKRFP24	9 ⁹ / ₁₆ " D	12
PLSKRFP22	8 ² / ₃ " D	12
PLSKRFP19	7 ¹ / ₂ " D	24
PLSKRFP16	6 ² / ₇ " D	24

SQUARE FLAT PLATES



PLSKSFP31	12 ¹ / ₁₆ " L	12 ¹ / ₁₆ " W	6
PLSKSFP27	10 ² / ₃ " L	10 ² / ₃ " W	12
PLSKSFP24	9 ¹ / ₁₆ " L	9 ¹ / ₁₆ " W	12
PLSKSFP21	8 ¹ / ₄ " L	8 ¹ / ₄ " W	12
PLSKSFP19	7 ¹ / ₂ " L	7 ¹ / ₂ " W	24
PLSKSFP17	6 ⁵ / ₁₆ " L	6 ⁵ / ₁₆ " W	24
PLSKSFP14	5 ¹ / ₂ " L	5 ¹ / ₂ " W	24

ROUND NARROW RIM DEEP PLATES



PLSKRDP26	10 ¹ / ₄ " D	12
PLSKRDP22	8 ² / ₃ " D	12

NARROW RIM OVAL PLATTER



COMING
SOON

EZNROP33	13" L	10" W	6
EZNROP29	11" L	9" W	6
EZNROP25	10" L	7" W	12

SQUARE DEEP PLATES



PLSKSDP27	36 ¹ / ₂ oz	10 ² / ₃ " L	10 ² / ₃ " W	12
PLSKSDP24	18 ³ / ₈ oz	9 ¹ / ₁₆ " L	9 ¹ / ₁₆ " W	12
PLSKSDP21	18 oz	8 ¹ / ₄ " L	8 ¹ / ₄ " W	12
PLSKSDP15	6 oz	6" L	6" W	24
PLSKSDP14	4 ¹ / ₂ oz	5 ¹ / ₂ " L	5 ¹ / ₂ " W	24

SQUARE ROUND DISHES



PLSKSRD16	10 ¹ / ₂ oz	6 ² / ₇ " L	6 ² / ₇ " W	24
PLSKSRD14	8 oz	5 ¹ / ₂ " L	5 ¹ / ₂ " W	24
PLSKSRD12	6 oz	4 ⁵ / ₇ " L	4 ⁵ / ₇ " W	24
PLSKSRD11	3 ³ / ₈ oz	4 ¹ / ₃ " L	4 ¹ / ₃ " W	24
PLSKSRD10	2 ⁵ / ₈ oz	4" L	4" W	24

ROUND BOWLS



PLSKBWL17	15 ¹ / ₈ oz	6 ² / ₇ " D	12
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SALAD BOWL



EZSDBW26	63 oz	10 ¹ / ₄ " L	10 ¹ / ₄ " W	3 ¹ / ₈ " H	6
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STACKABLE BOWLS



PLSKBWL60	20 ¹ / ₃ oz	6" D	12
PLSKBWL40	13 ³ / ₈ oz	5" D	12

STACKABLE CREAM SOUP BOWL
2 HANDLES



PLSKCS30	10 ¹ / ₇ oz	4" D	12
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STEAK PLATTER



PLSKRP30	11 ¹ / ₁₆ " L	7 ⁷ / ₈ " W	6
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SQUARE DISH



PLSKSTD11 7 oz 4 1/3" L 4 1/3" W  12

RECTANGLE DISH



PLSKRTD15 7 7/8 oz 6" L 4" W  12

RECTANGULAR COUPE PLATTERS



EZRCP33.20 13" L 8" W  6

EZRCP25.15 10" L 6" W  6

STACKABLE CUPS



PLSKCU30 10 1/2 oz 4" D  12

PLSKCU23 7 1/2 oz 3 5/8" D  12

PLSKCU17 5 3/4 oz 3 1/2" D  12

PLSKCU09 3 oz 2 1/3" D  12

SAUCERS



PLSKSA16 6 3/4" L 6 3/4" W  12

Compatible with SKCS30/SKCU30

PLSKSA14 5 1/2" L 5 1/2" W  12

Compatible with SKCU23/SKCU17

PLSKSA12 4 5/7" L 4 5/7" W  12

Compatible with SKCU09

SQUARE MUG



EZSQMG39 13 1/2 oz 3 1/2" L 3 3/8" W  12

MUGS



PLSKMG33 11 1/2 oz 3 1/2" D  12

PLSKMG22 7 1/2 oz 2 3/4" D  6

PLSKSM30 10 1/2 oz 3" D  12

COFFEE POTS W/ LID



PLSKCP70 23 2/3 oz 4" L  4

PLSKCP35 11 1/2 oz 3 1/3" L  4

Replacement Lids

PLSKCP70LD 2" D  12

PLSKCP35LD 1 3/4" D  12

TEAPOTS & LIDS



PLSKTP80 27 oz 3 3/4" D  4

PLSKTP40 13 3/8 oz 4" L 4" W  4

Replacement Lids

PLSKTP80LD 2" D  12

PLSKTP40LD 1 1/8" D  12

CREAMERS



PLSKCR15 5 oz 2 1/3" L  6

PL103JG02* 2 1/3 oz 1 1/8" L  6

*Creamer w/o handle

STACKABLE SUGAR HOLDER



PLSKSH23 7 1/2 oz 3 1/2" D 2 1/3" H  12

SUGAR BOWL W/ LID



PLSKSU25 8 3/8 oz 3 1/3" D 4 1/2" H  6

Replacement Lids

PLSKSU25LD 1 3/4" D  12

SALT SHAKER



PLSKSS01 3 $\frac{3}{8}$ " D 2 $\frac{2}{3}$ " L 2 $\frac{3}{8}$ " H  6

PEPPER SHAKER



PLSKPS01 1 $\frac{1}{2}$ " D 2 $\frac{2}{3}$ " L 2 $\frac{3}{8}$ " H  6

TOOTHPICK HOLDER



PLSKTH01 2 oz 1 $\frac{2}{3}$ " D 2 $\frac{1}{3}$ " H  6



PRODUCT CARE & HANDLING

DINNERWARE



Here are the “Do’s and Don’ts” when it comes to the care and handling of RAK porcelain.

Washing “Do’s”:

- Do rack dishes immediately upon reaching the cleaning table.
- Do keep proper space on cleaning tables in dishwashing areas to allow loading and unloading of dishes.
- Do remove left-overs with a rubber scraper, gloved hands or water spray.
- Do ensure optimum water temperatures for pre-wash 110°- 140° F and wash at 150° - 160° F. Load the dishwasher adequately in size-appropriate slots Ensure the rack holds the ware steady against water spray pressure.

Storage “Do’s”:

- Do allow dishes to dry and cool thoroughly before handling and stacking.
- Do place items carefully onto each other, never slide.
- Do always stack dishes of same sizes together – no higher than 12”
- Do ensure all racks and conveyors are plastic-coated on contact surfaces.
- Do load items in appropriate dish racks without piece-to-piece contact.
- Do place cups and other hollowware in specifically designed racks.
- Do separate metal and glass from porcelain, sort like items in tote boxes or bus pans.

Porcelain “Don’ts”:

- Do not allow dirty dishes to pile up.
- Do not jam pack dishes together to ensure sufficient separation. Use metal trays and bus boxes.
- Do not overload storage space and dishwasher unit.
- Do not use metal utensils or other dinnerware to scrape.
- Do not pre-soak dishes—this affects glazing.
- Do not bang dishes against each other.
- Do not stack hot or wet porcelain items—allow them to dry.
- Do not stack cups and mugs—always store in plastic racks.
- Do not drop items into self-leveling dispensers.
- Do not store dishes in high-traffic areas like corridors or doorways.
- Do not scour dishes with abrasive pads or cleansers.
- Do not serve with inadequate dinnerware inventory to prevent overworking.

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