Comas





GLOBAL TABLEWARE

COLLECTIVE



Global Tableware Collective (GTC) is a pioneering initiative in the hospitality industry, dedicated to enhancing the tabletop market through collaboration and innovation. Our mission is to empower under-represented brands by providing them with a platform to thrive collectively, which enables access to resources, expertise, and distribution channels previously out of reach. With showrooms in Chicago, IL & Youngstown, OH, GTC is prepared to redefine standards of excellence in the hospitality industry, one table setting at a time.

GTC's product portfolio begins with our cornerstone brand, Stölzle Lausitz, which exemplifies our values of quality, craftsmanship, and innovation. As we grow, we will continue to curate and expand the collection, ensuring each addition aligns with our high standards. With these strategic partnerships and dedicated support, GTC aims to offer a diverse range of products that cater to various dining experiences, from high-end restaurants to casual eateries. The GTC portfolio represents the beginning of a journey towards redefining excellence in hospitality tabletop offerings.

L comas



With nearly 35 years of experience, Comas delivers high-performing, scalable solutions for hospitality professionals across the globe. Present in 50+ countries, the brand combines innovation, design, and production expertise to support every area of service, from kitchen to table, and buffets to banquets.

Driven by creativity and collaboration, Comas creates tools that empower chefs, mixologists, and culinary visionaries alike. Their broad offering of flatware, serving utensils, and accessories is rooted in versatility, precision, and a deep understanding of professional needs. Whether it's a fine dining venue or a high-volume operation, Comas offers practical, beautiful solutions designed for the heart of hospitality.

At GTC, we proudly partner with Comas to bring their signature blend of professionalism and passion to the North American market.



Comas

18/10 FLATWARE

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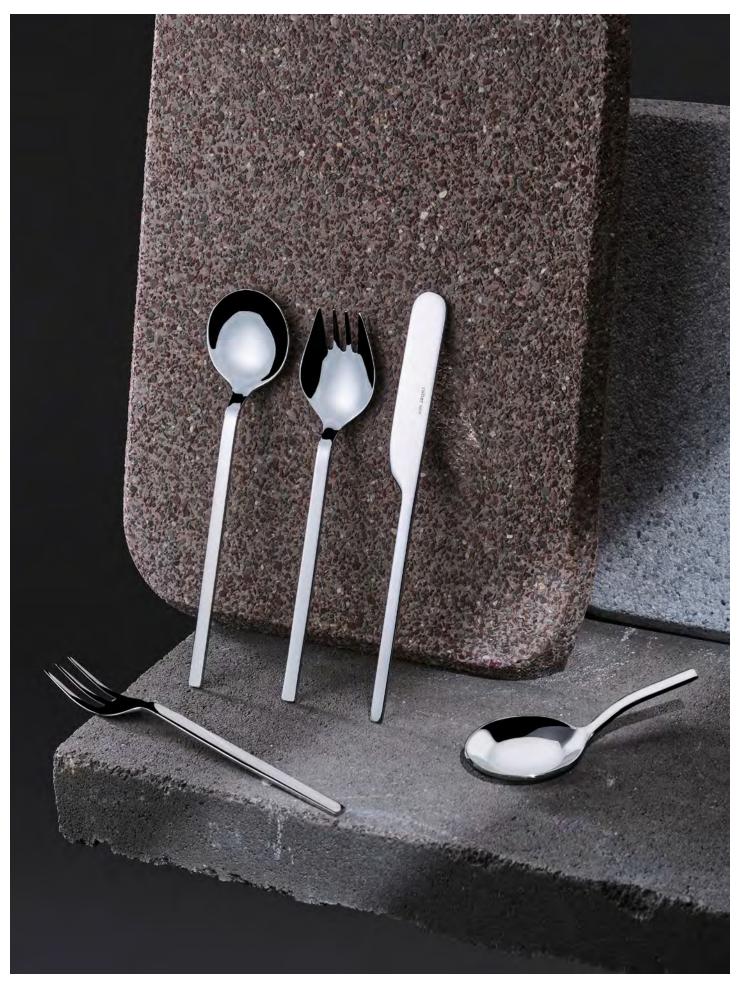




Atlántida

- Elegant, fluid lines with a minimalist profile
- · Textured stainless steel adds a refined, modern finish
- · Crafted to elevate everyday dining and professional service



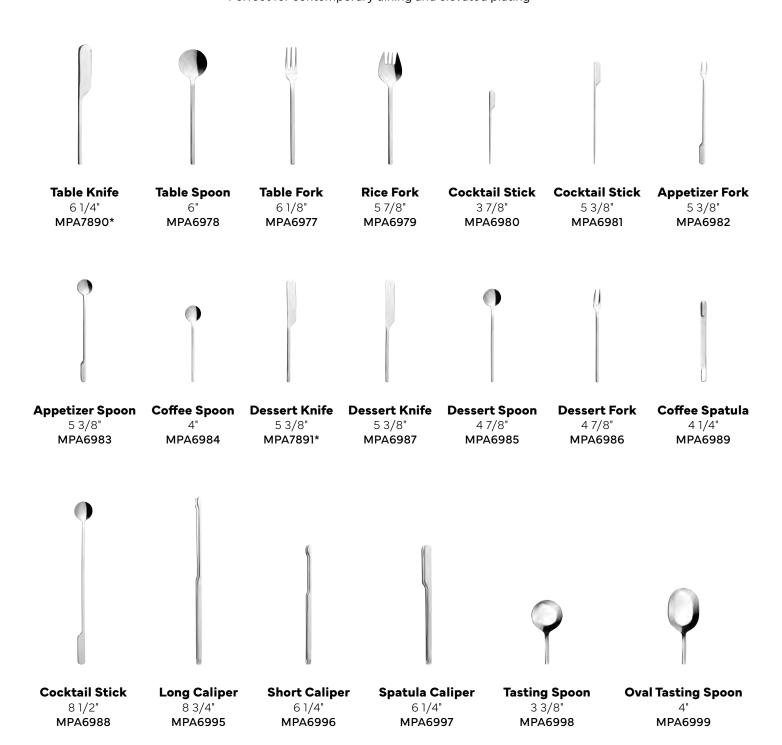






Lab

- · Sleek, modern silhouette with a refined edge
- · Available in Mirror, Vintage Gold, and Ice Black finishes
- · Distinct textures create a bold visual and tactile experience
- · Perfect for contemporary dining and elevated plating



Lab

18/10 SS 2 MM VINTAGE

Vintage Gold





Lab

18/10 SS 2 MM VINTAGE

Ice Black









Lab Accessories

18/10 SS MIRROR

- · Modular design for mix-and-match presentation
- \cdot Available in a variety of materials, textures, and colors
- · Ideal for tapas, canapés, and small-plate service

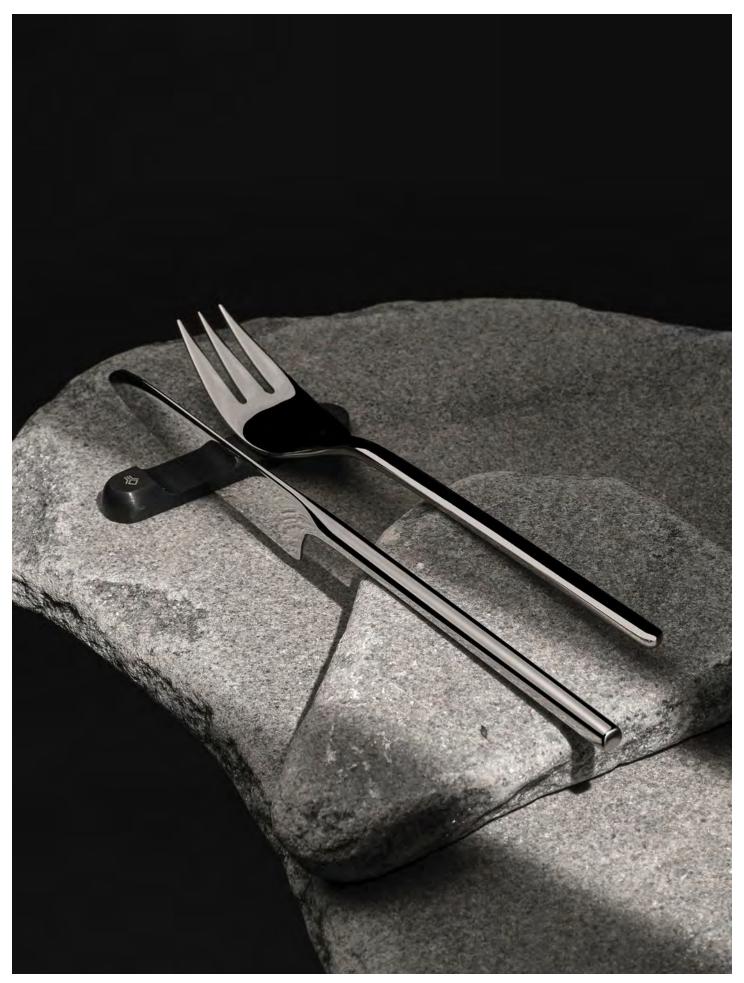


1/2 Ration Oval Plate and Stick Holder
L 11" W 3 5/8" H 3/8"
MPA8006



1/4 Ration Circle PlateLW 3 5/8" H 1/2"
MPA8000



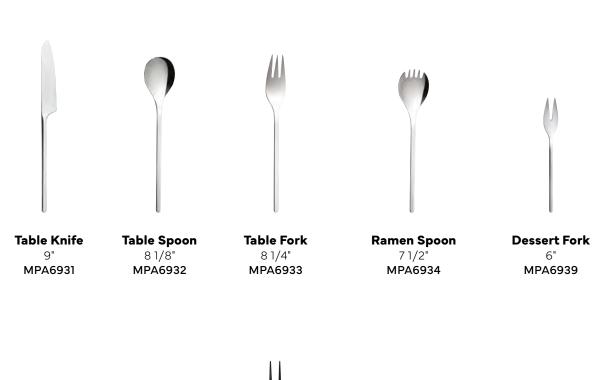






Sakura

- · Delicate floral-inspired detailing for a refined touch
- · Mirror finish adds shine and sophistication
- · Brings seasonal elegance to the table
- · Ideal for upscale dining and special occasions











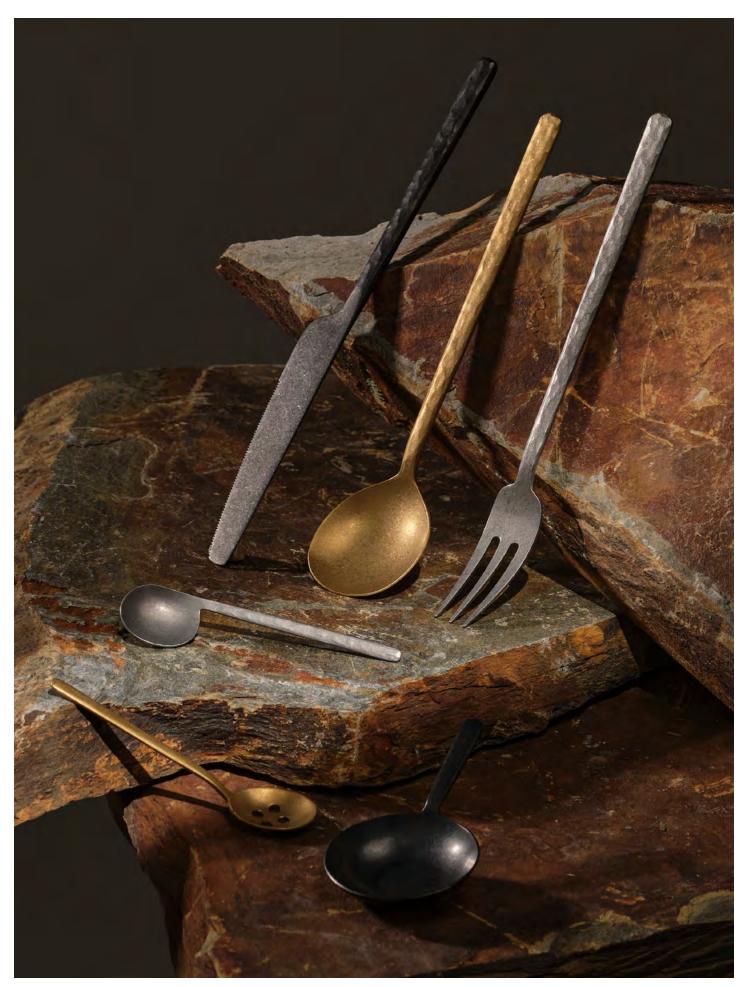


5 3/4" MPA6941 MPA6940

MPA6935

Chopsticks Plate 3 7/8" MPA6936

Cutlery Holder 3 1/8" MPA7869





41/2"

MPA6950

3 7/8"

MPA6952



Kodai

18/0 SS 3 MM VINTAGE

- · Brushed vintage finish with timeless character
- · Available in Vintage, Vintage Gold, and Vintage Black
- \cdot Adds antique charm to rustic and casual settings
- · A standout choice for farm-to-table or heritage-inspired concepts



4 1/2"

MPA6954

3 3/4"

MPA6951

3 1/2"

MPA6953

Kodai

18/0 SS 3 MM VINTAGE

Vintage Gold





MPA7083

Coffee Spoon 4 1/2" MPA7088



63/8"

MPA7084

Coffee Spoon 3 7/8" MPA7090



6 1/8"

MPA7085

Side Spoon 3 3/4" MPA7089



51/4"

MPA7086

Rice Spoon 3 1/2" MPA7091



Dessert Fork

5 3/8"

MPA7087

Table Spoon

6 3/4"

MPA7082

Wide Fork 4 1/2" MPA7092



Kodai

18/0 SS 3 MM VINTAGE

Vintage Black



Table Knife 8 3/8" MPA7277



Table Spoon 7 1/2" MPA7280



Fork 3 Prongs 7 5/8" MPA7286



Table Knife 7 1/4" MPA7069



Table Spoon 6 3/4" MPA7070



Table Fork 7" MPA7071



Table Fork 6 3/8" MPA7072



Butter Knife 6 1/8" MPA7073



Dessert Knife 5 1/4" MPA7074



Dessert Fork 5 3/8" MPA7075



Coffee Spoon 4 1/2" MPA7076



Coffee Spoon 3 7/8" MPA7078



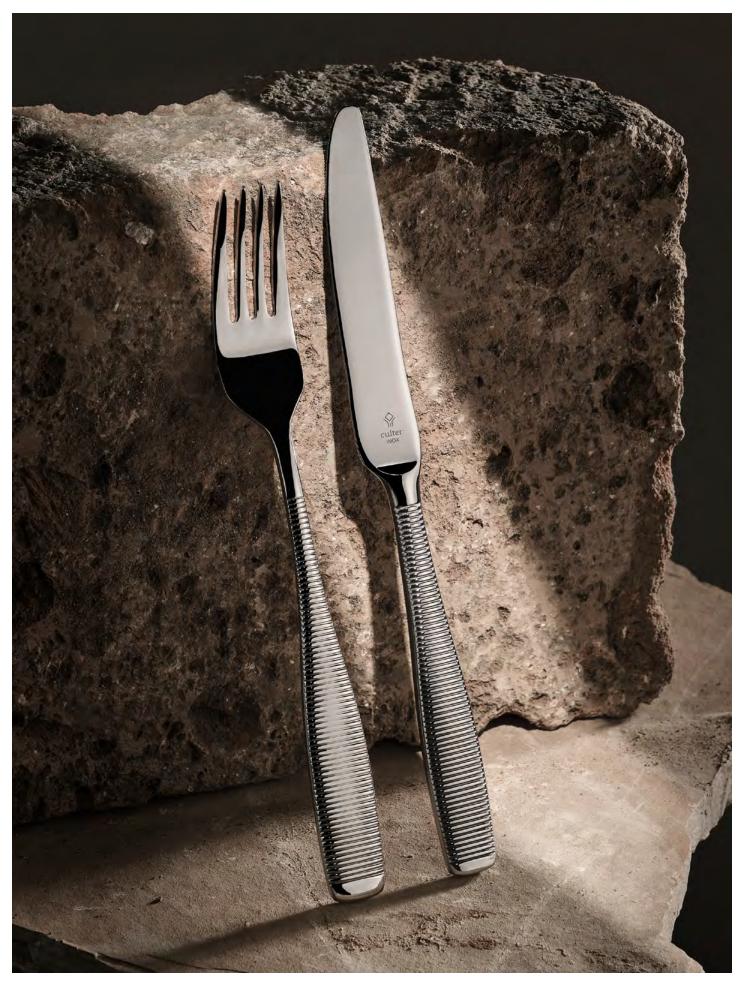
Side Spoon 3 3/4" MPA7077



Rice Spoon 3 1/2" MPA7079



Wide Fork 4 1/2" MPA7080





Fleur de Lys

- · Classic design that suits both casual and formal settings
- · Mirror finish delivers a polished, elegant look
- · Timeless style that adapts to any tabletop
- · A versatile staple for everyday or elevated service



Table Knife 9 1/4" MPA7980



Table Spoon 8 1/2" MPA7981



Table Fork 8 3/8" MPA7982



Dessert Knife 8 1/4" MPA7983



Dessert Spoon 7 1/2" MPA7984



Dessert Fork 7 3/8" MPA**7985**



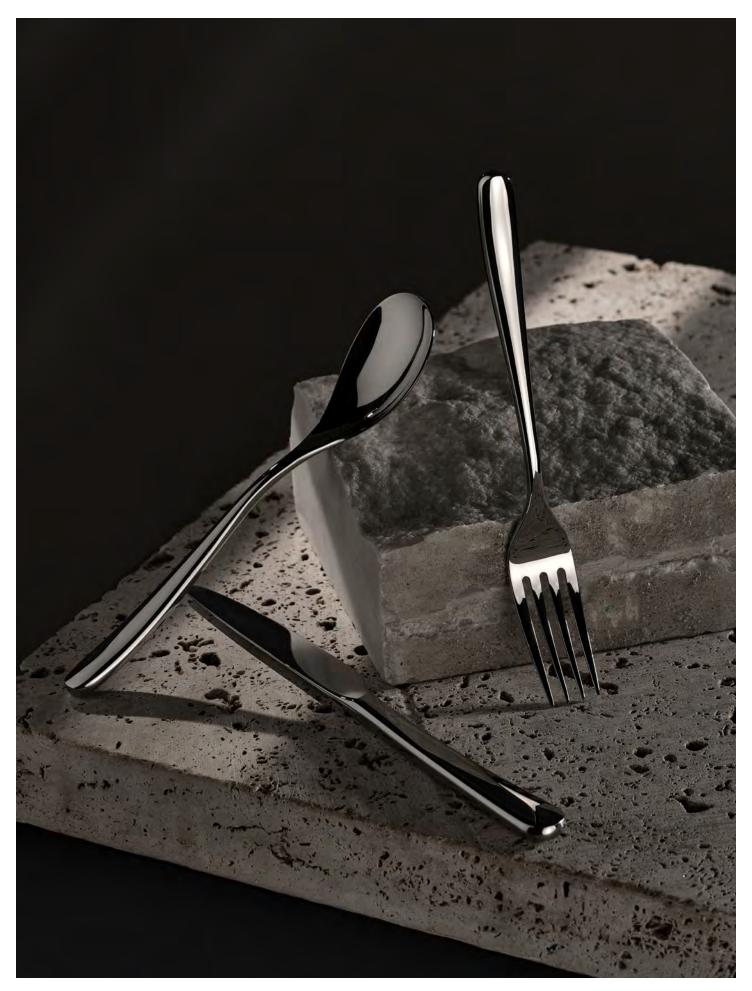
Dessert Fork 6 1/8" MPA7986



Tea Spoon 5 7/8" MPA7987



Coffee Spoon 4 5/8" MPA7988





Dalia

18/10 SS | 8.5 MM | MIRROR | FORGED

- · Smooth, curved handles with a clean, minimalist profile
- · Ergonomic design ensures comfort in use
- · A modern essential for sleek, refined tabletops







Iris

18/10 SS | 6 MM | MIRROR

- · Squared-handle shape offers a clean, contemporary feel
- · Mirror finish provides a sleek, polished look
- · Durable construction built for daily service



4 1/4"

MPA7032

6"

MPA7031

6"

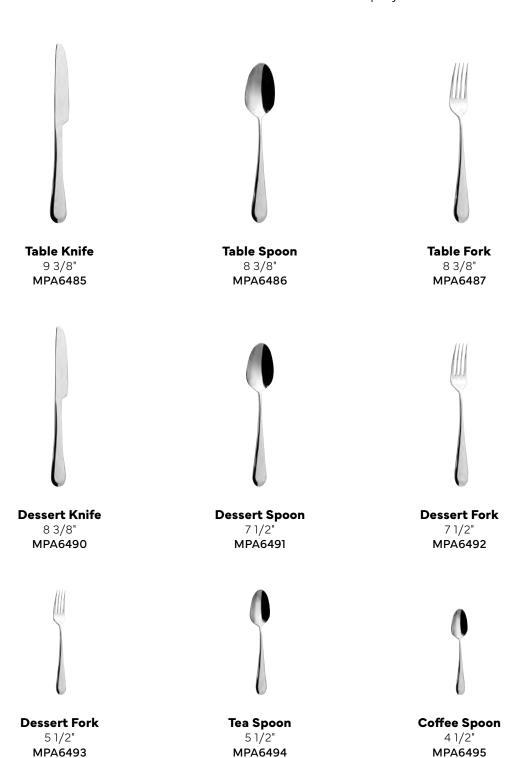
MPA7030





Maranta

- · Round, tapered design with a clean, polished finish
- \cdot 18/10 stainless steel offers lasting strength and brilliance
- · Balances comfort in hand with elevated tabletop style



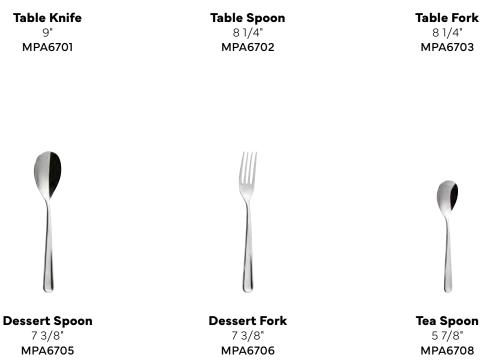




London

- · Timeless design that stays in style season after season
- · Versatile look fits seamlessly into casual or formal settings
- · A reliable choice for everyday service or special occasions



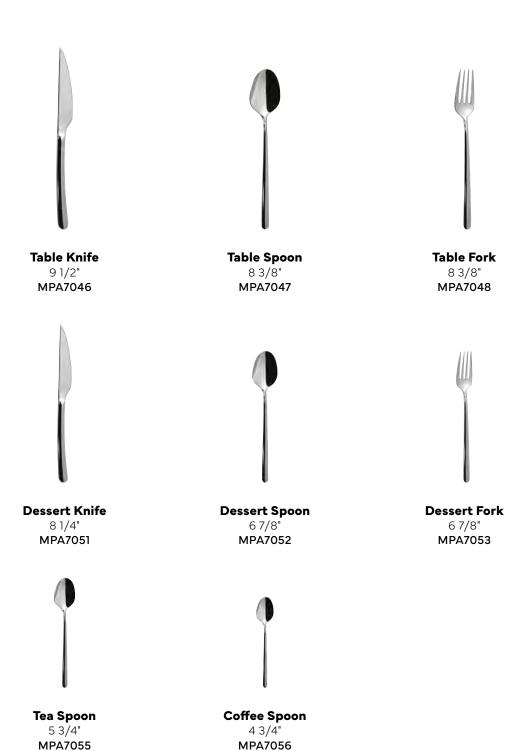


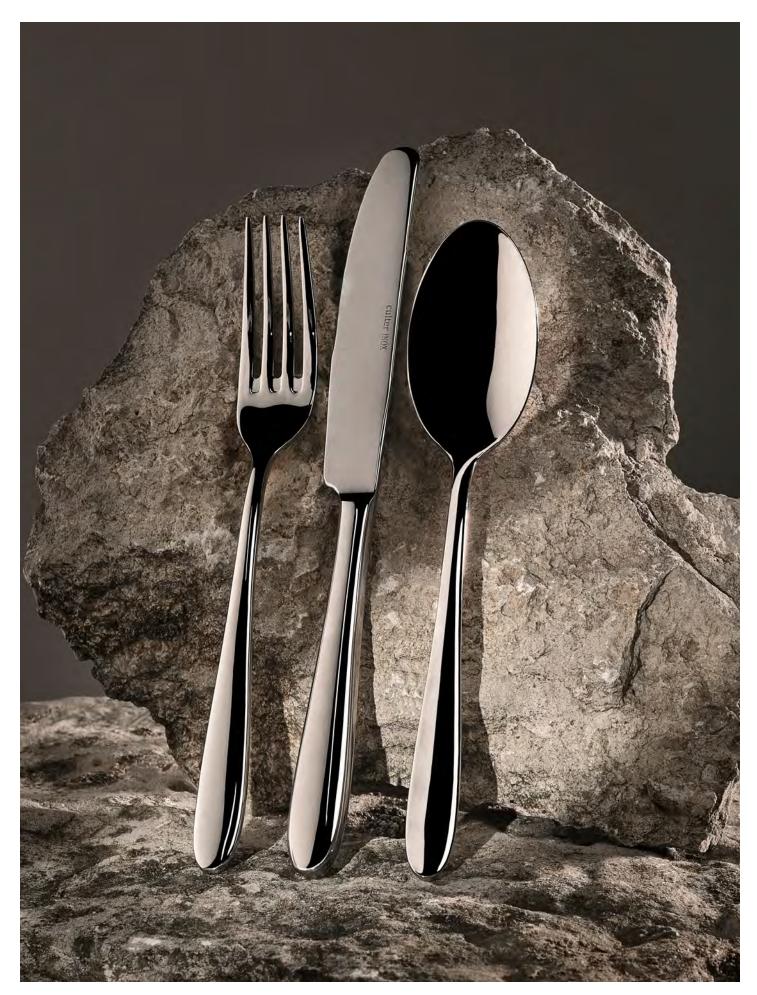




Violet

- · Sleek, modern design with graceful lines
- \cdot Creates a striking impression in romantic or upscale settings
- · Perfect for adding elegance to contemporary tabletops







Tulip

- · Petal-inspired ends with clean lines
- · A simple, yet elegant shape to suit any environment
- · Comfortable to hold, enhancing the dining experience







Ibiza

18/10 SS | 3.5 MM | MIRROR

- · Light and casual styling
- · Ideal for casual dining, beach resorts, and outdoor settings
- · Easy to clean and maintain for busy, informal environments



Coffee Spoon

4 3/8"

MPA2744

Tea Spoon

5 1/2"

MPA2743





Ben Satin

18/0 SS | 3 MM | SATIN

- · Modern satin finish available in Champagne or Black
- · Makes a bold statement in contemporary dining spaces
- · Combines striking style with everyday durability

Champagne



Black



Oslo Eco

18/0 SS 7 MM MIRROR FORGED

- · Rounded handles with a clean, modern feel
- · Crafted from nickel-free 18% stainless steel for lower environmental impact
- · Ideal for venues seeking style with a sustainability-driven approach







Canada

18/0 SS 4 MM MIRROR

- · Traditional silhouette with balanced, comfortable weight
- $\boldsymbol{\cdot}$ Even weight distribution offers better control and ease of use
- \cdot Ideal for high-volume dining and everyday service









Santorini

18/0 SS | 3.5 MM | MIRROR

- · Mirror-polished finish with hammered design
- · Adds vibrancy and charm to casual luxury settings
- · Perfect for relaxed yet refined dining presentations





MPA10646



Coffee Spoon 4 5/8" MPA10647





Sevilla

18/0 SS 3 MM MIRROR

- · Clean, streamlined design with a mirror polish finish
- · Suits banquets, fine dining, and elevated casual settings
- · A versatile choice that complements a wide range of tabletops





10 1/4" MPA1626



Serving Spoon 9 1/4" MPA1627



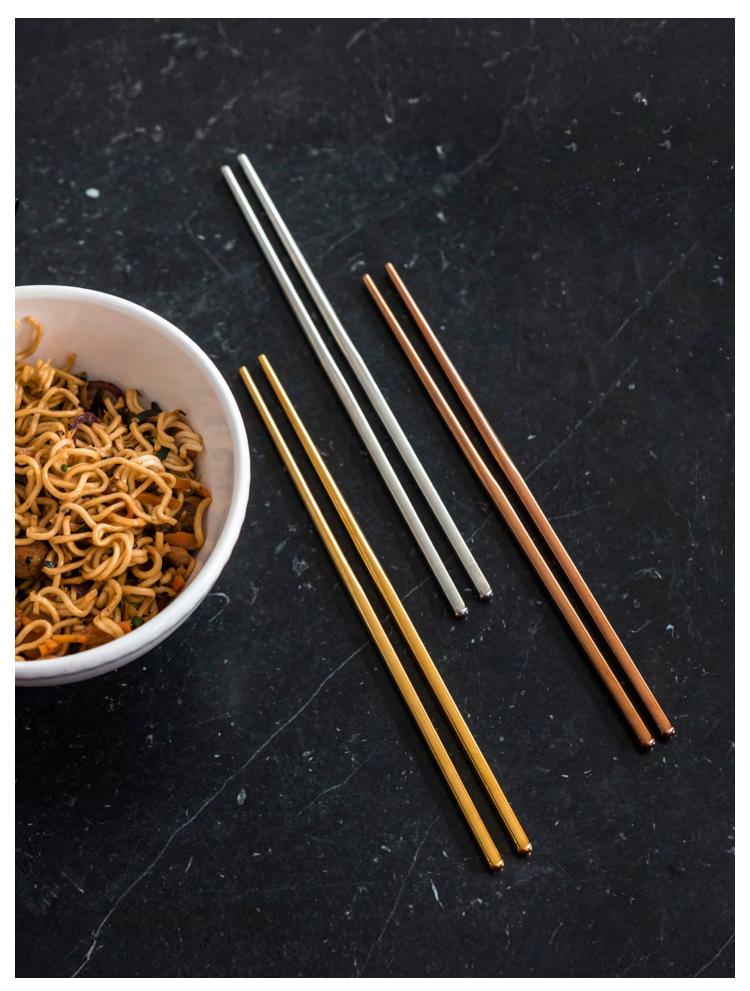
Serving Fork 9 1/4" MPA1628



Cake Server 9 1/2" **MPA1629**



Sauce Ladle 6 3/4" MPA1632





Kyoto

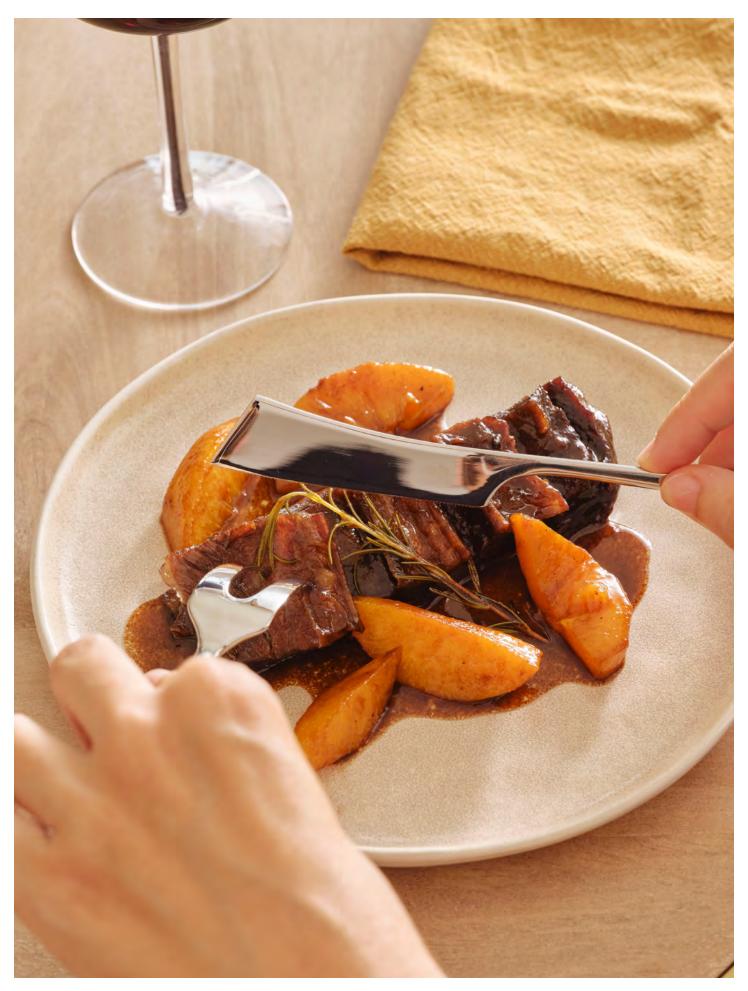
18/10 SS | 5.5 MM | MIRROR | SATIN

- · Slender design & satin finish for a refined look
- · Complements sushi, fusion, and contemporary cuisine
- · Ideal for creating a minimalist, elegant tabletop



MPA7554

MPA7555





Everest

18/10 SS MIRROR

- · Sleek and modern design
- · Perfect for upscale steakhouse settings
- · Durable construction ensures long-lasting elegance and performance



Pairs well with Atlantida | See page 9



Chuletero HQ

- · Heavy-weight cutlery built for steak and hearty entrées
- · Durable design ensures long-lasting performance in busy service
- · Provides strength and precision for slicing through tough cuts with ease









Aneto Mikarta Steak Knife

5Cr15Mov High Hardness Steel | Wood Handle | 9 1/4" MPA8508



Denali Steak Knife

3Cr13 Stainless Steel | Wood Handle | 6 1/4" MPA10971



Alps Steak Knife

3Cr13 Stainless Steel | Wood Handle | 9" MPA3000



K2 Steak Knife

3Cr13 Stainless Steel Acrylic Handle 8 7/8" MPA3137



Zermitt Steak Knife

3Cr13 Stainless Steel Acrylic Handle 8 7/8"

MPA6163



Chuletero HQ



Acr Steak Knife

3Cr13 Stainless Steel ABS Handle 8 7/8"

MPA3010



Satin Steak Knife

420 Stainless Steel 8 3/4" MPA2999



Acr White Steak Knife

3Cr13 Stainless Steel ABS Handle 8 7/8"

MPA7442



Satin Copper Steak Knife

420 Stainless Steel | 8 3/4" MPA7431



Acr Red Steak Knife

3Cr13 Stainless Steel ABS Handle 8 7/8" MPA7443



Gold Steak Knife

420 Stainless Steel | 8 3/4" MPA7432



Sutil Steak Knife

420 Stainless Steel 9 1/8" MPA3107



Gun Metal Steak Knife

420 Stainless Steel 8 3/4" MPA7433



Rambo Steak Knife

420 Stainless Steel | 8 7/8" MPA2818



Perfect Steak Knife

420 Stainless Steel 8 7/8" **MPA2072**

Elegant

18/10 SS | INOX 201 | 2 MM | PVD

- · Serving utensils with a modern profile
- \cdot Various PVD finishes add subtle sophistication to casual dining & banquets
- \cdot Versatile style that blends seamlessly with any tabletop





Black



Serving Spoon
11 3/4" | MPA5261
Spatula
11" | MPA5259
Soup Ladle
10 3/8" | MPA5260
Cake Tongs
9 1/2" | MPA6780

Champagne



Serving Spoon
11 3/4" | MPA5267
Spatula
11" | MPA5265
Soup Ladle
10 3/8" | MPA5266
Cake Tongs
9 1/2" | MPA6781

Copper



Les Essences

18/10 SS | 1.2 MM | VINTAGE | PVD

- · Contemporary accessories designed with catering professionals in mind
- · Thoughtfully proportioned for versatility and visual balance
- · Pieces nest and stack for easy storage and efficient service
- · Various finishes to suit any venue



bahígüell + 🖊 comas



Vintage



Long-Handled Tasting Spoon 4 3/4" MPA7565



Long-Handled Tasting Spoon w/ Holes 4 3/4" MPA7564



Flat Tasting Spoon 3 3/8" MPA7576



Oval Tasting Spoon 3" MPA7569



Oval Tasting Spoon w/ Holes 3" MPA7568



Shallow Tasting Spoon 2 3/4" MPA7573



Shallow Tasting Spoon w/ Holes 2 3/4" MPA7572

Vintage Black



Long-Handled Tasting Spoon 4 3/4" MPA7567



Oval Tasting Spoon 3" MPA7571



Flat Tasting Spoon 3 3/8" MPA7578



Shallow Tasting Spoon 2 3/4" MPA7575

Vintage Gold



Long-Handled Tasting Spoon 4 3/4" MPA7566



Oval Tasting Spoon 3" MPA7570



Flat Tasting Spoon 3 3/8" MPA7577



Shallow Tasting Spoon 2 3/4" MPA7574

55





Les Essences

ALUMINUM VINTAGE

Vintage



Lollipops Support L 9 1/2" W 4 3/4" H 1 5/8" **MPA7585**



Cones Support L 9 1/2" W 4 3/4" H 1 5/8" MPA7586



Oak Wood Tray
L 9 1/2" W 4 3/4" H 3/8"
MPA7587

Fits MPA7585, 7586



Skewers Support L 9 1/2" W 2 3/8" H 1 1/8" **MPA7584**



Tacos Support L 9 1/2" W 4 3/4" H 1 5/8" **MPA7583**



Vintage Black



Lollipops Support L 9 1/2" W 4 3/4" H 1 5/8" **MPA7594**



Cones Support L 9 1/2" W 4 3/4" H 1 5/8" MPA7595



Oak Wood Tray L 9 1/2" W 4 3/4" H 3/8" MPA7587

Fits MPA7594, 7595



Skewers Support L 9 1/2" W 2 3/8" H 1 1/8" **MPA7593**



Tacos Support L 9 1/2" W 4 3/4" H 1 5/8" **MPA7592**









Glass Jar

- · Transparent body showcases contents for visual appeal
- · Sturdy, built-in handle allows for easy carrying and handling
- ${\boldsymbol \cdot}$ Perfect for food storage or stylish merchandising displays



Glass Jar w/ Cork Lid* 2 qt | H 10" M 4 1/8" MPA10807



Glass Jar w/ Cork Lid* 11/4 qt | H 7" M 4 1/8" MPA10806







Ambar

- · Thick, tempered glass offers durability and a premium feel
- Enhances brand presentation with elevated style
- · Versatile for appetizers, desserts, entrées, or shared plates



Glass BowlD 5 7/8" H 1 5/8" **MPA10789**



Round Glass Stand
D 5 1/2" H 1/2"
MPA11805



Glass Mini Snack Stand L 5 7/8" W 2 1/8" H 1 3/8" MPA11797



Glass High Oblong Snack Stand
L 8 1/4" W 3 1/2" H 1 3/4"
MPA11801



Glass Low Oblong Snack Stand
L 8 3/8" W 2 3/4" H 1 1/8"
MPA11800

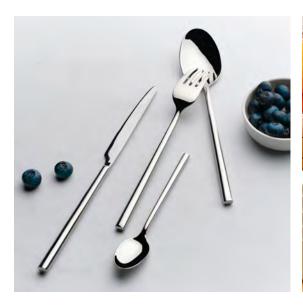


Zigzag Four Taco Stand L 5 1/2" W 9 7/8" H 3/4" MPA11807



Zigzag Two Taco Stand L 5 1/2" W 4 7/8" H 3/4" MPA11806

Care & Use





Flatware

- · Wash flatware before first use.
- · Flatware should be washed separately from dinnerware.
- · Remove any large food residue immediately after use to prevent staining.
- Wash as soon as possible to prevent pitting from acidic food deposits. Food residue can cause discoloration. A pre-soak in warm water is recommended to loosen food particles.
- Do not mix chrome-nickel 18/10 steel flatware with silver flatware in the flatware basket. Steel is harder than silver and can cause scratches.
- · Use upright baskets to prevent scratching and to aid drying.
- · Place flatware loosely in the basket to allow the water jets to reach all surfaces effectively.
- If using a low temperature dishwashing system, carefully follow the manufacturer's instructions to avoid staining or corrosion.
- Use a mild dishwasher detergent only along with the right rinse aid as recommended by the manufacturer. Make sure your cleaning agent is void of any abrasive or corrosive qualities.
- · Check and adjust the rinse aid dose if stains or discolorations appear on your flatware.
- Easily remove stains or discolourations from stainless steel flatware with a stainless steel care product.
- Always use special salt to soften dishwasher water. Make sure no salt enters the rinse cycle. Rinse again if in doubt. A high concentration of salt can damage flatware.
- Ensure no rusty iron or steel objects are washed together with stainless steel flatware. Rinsing them together can transfer rust. Regularly check that the dishwasher basket is free from rust damage. Use a stainless steel cleaner to remove rust stains if necessary.
- · Follow the instructions in your dishwasher manual.
- The flatware can dry spotlessly if the water from the last rinse drips off cleanly.
- Remove flatware promptly at the end of the wash cycle. If this isn't possible, leave the dishwasher door open for at least 5 10 minutes immediately after the end of the cycle to dry condensation and prevent watermarks.
- · Dry manually (especially the blades) with a soft cloth if needed.
- · Be sure flatware is completely dry before storing in a dry location away from the kitchen.



Steak Knives

WOOD HANDLED KNIVES

- · Handwashing is recommended for the best performance and optimal product life
- · Wash knives with warm water and a mild detergent, rinse well and dry thoroughly
- · Water and harsh detergents will dull the finish and dry out the handles
- · It is recommended that the wooden handles be oiled as needed

ABS (RESIN) HANDLED KNIVES

- · Low temp dishwasher safe
- · Wash knives with warm water and a mild detergent,
- · Rinse well and dry thoroughly
- Not recommended for high temp dishwashers that exceed 167°F / 75°C
- Knives should not be exposed to extreme temperature changes, which will cause the ABS handle material
 to crack over time

STAINLESS STEEL KNIVES

- · Dishwasher safe
- · Wash knives with warm water and a mild detergent, rinse well and dry thoroughly
- · Use upright baskets to prevent scratching and to aid drying

BLADE SHARPENING

- · Serrated blades cannot be sharpened
- · Blades with no serrations can be sharpened as needed
- · The frequency will depend on how often the knives are used and how well they are maintained

THINGS TO AVOID

- · Avoid soaking knives; they should be cleaned immediately after use to prevent damage caused by certain foods
- · Avoid using abrasive cleaners, scouring pads, oven cleaners or cleaners containing chlorine bleach or citric extracts
- · Avoid cutting on hard surfaces such as stone, metal or glass
- · Use upright baskets to prevent detergent damage to custom decorations, logos or brand marks.

Ambar Glass Tableware

- · Dishwasher safe
- · After washing, remove basket and leave to cool and dry
- · Never use glass to carry or store flatware

Glass Jar

- · Cork lid is handwash only
- · Glass jar is dishwasher safe
- · After washing, remove basket and leave to cool and dry
- · Never use glass to carry or store flatware
- · Use properly sized compartmented glass racks



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LCGTCCMS825