



2022
PROFESSIONAL



21, Markarian Building, Street 401, Mkalles
T: +961 1 694 194 M: +961 76 444 660
P.O.Box 55240 Sin El Fil, Lebanon
E-mail sales@mghotelsupplies.com
f MG SUPPLIES @ MG.SUPPLIES

GLOW

Dear customers, dear friends,,

two difficult years lie behind us. Hotel and restaurant lockdowns around the world have not made everyday business easy for any of us.

But we believe that the situation will ease worldwide in 2022 and that people will enjoy travel, culinary delights and company again.

So we look into the future positively and I am pleased, after a one-year break, to present to you the new Zieher main catalogue 2022.

We were using the calm times last year for new developments and present proudly - among others - our new buffet system "Glow".

With "Glow" you can stage your products as a radiant centrepiece. But you will also find proven design and quality products in the catalogue, valued by top restaurants and hotels from all over the world.

We hope you enjoy browsing and look forward to a joint successful new year.

Yours sincerely



Dominik Zieher

Excellence since 1986 - Exclusive design since 2006

In the year 2006 we designed the first items ourselves and placed them on the market.
Since that time developing and implementing exclusive design objects has been our calling.
On this page we show a couple of the most important creations of the past years.

Design, innovation and quality are our mission!

The Zieher Design History



The timeline features a central map of Europe with the ZIEHER logo overlaid. A horizontal timeline axis at the bottom marks the years from 2006 to 2020. Various design objects are presented in rectangular frames, connected to the timeline by vertical lines. The designs include:

- 2006: A tall, slender wooden serving stand with a circular base.
- 2009: A white ceramic bowl filled with fresh fruit and vegetables.
- 2011: A wooden serving tray with compartments for bread and small appetizers.
- 2013: A glass bowl containing a colorful salad with strawberries and mint.
- 2014: A set of three modern, illuminated metal serving stands.
- 2015: A large, shallow metal serving bowl on a tripod stand, filled with ice and champagne.
- 2017: A tall, black, tiered serving stand with a fruit basket on top.
- 2018: A set of small, round appetizers arranged on a white tray.
- 2019: A set of three elegant wine glasses.
- 2020: A set of wine glasses, including a decanter and a snifter.

WWW.ZIEHER.COM
PHOTOGRAPHY: www.die-lichtzeichner.de

Feedbacks to the wine glass series VISION



Andrea Zigrossi, Italy
[instagram.com/trotterwine](https://www.instagram.com/trotterwine)

"I can say that my first encounter with Zieher glasses was "love at first taste". Finding glasses that enhance the tasting experience to the maximum is not easy, and the VISION Series succeeds in full! Thanks to the unique design and the lightweight material, the wine is excellently expressed making the tasting flawless."



Annika Hohmann, Germany
[instagram.com/the_hunting_wine_girl](https://www.instagram.com/the_hunting_wine_girl)

"Special about the VISION series is that we are talking about character glasses. We approach the wine individually through the glass and thus receive a much more intense experience of pleasure. The glasses are not only eye-catching but also enrich our palate."



Thomas Dötzer, Germany
www.doetzers.de

"From the very beginning, we have been excited by the appearance and the design of the glasses. But after the first degustation, we have been enthusiastic! We did not want to stop tasting. The wine simply gains a different character. The BALANCED glass makes decanting superfluous - and a Grappa out of the RICH glass is simply a great experience!"



Günter Seeger, USA

"My whole team and I myself are convinced that the beautiful glasses of the VISION series establish a new league of wine glasses. We also receive a lot of positive feedback from our guests."



Rasmus Christensen, Denmark
[instagram.com/winewherever](https://www.instagram.com/winewherever)

"The VISION series have a remarkable ability to bundle the fragrance, while providing an elegant and aesthetic appearance."



Walid Romaya, USA
[instagram.com/princeofwine](https://www.instagram.com/princeofwine)

"As a wine influencer, I have tasted thousands of wines in all glass shapes and sizes. The INTENSE wine glass is the perfect balance of beauty and functionality. It is a piece of art in your hand, that delivers and intensifies the wine aromas and characteristics through its unique and beautiful bulbous base. When using the glass for wine tastings in bars, people literally flooded me with comments about its beauty. Simply spectacular and one of the best wine glasses I have ever tasted with."



Emanuele Trono, Italy
[Instagram.com/enoblogger](https://www.instagram.com/enoblogger)

"My experiences with the Zieher VISION series have been outstanding. The glasses praise the wine, they are extremely light, give expressiveness to the wine and are also a beautiful design object. They are a must-have for every wine lover and I also became Zieher-addicted."



Daniel Bayer, Germany
www.wein-verstehen.de

"With their VISION series, Zieher managed to design innovative wine glasses, which lift wine tasting to a completely new level. I'm thrilled and can recommend explicitly their glass INTENSE for opulent wines. It stages particularly the German Riesling."

#ziehermoment

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[linkedin.com/company/zieher-kg](https://www.linkedin.com/company/zieher-kg)



[xing.com/companies/zieherkg](https://www.xing.com/companies/zieherkg)

Wine glasses,
 decanters,
 bar & more



The vision of simplicity

No distinction is made between red wine or white wine glasses in this collection - the glasses are simply theme-based or character-based. The names of the glasses FRESH, STRAIGHT, INTENSE, BALANCED, RICH, NOSTALGIC and SIDE clearly explain what they are used for: You intuitively reach for the glass, which in the best way presents the flavours of the wine you particularly wish to emphasise. If you want a powerful wine to be more harmonious or a touch more lively and fresh, you pick the glass with the designation, that mirrors your requirement best.

VISION

„You have never seen wine like this!“

Silvio Nitzsche, WEIN | KULTUR | BAR Dresden



SIDE

NOSTALGIC

RICH

STRAIGHT

FRESH

BALANCED

INTENSE



You have never seen wine like this!

Silvio Nitzsche, WEIN | KULTUR | BAR Dresden



Silvio Nitzsche

"Of course, there is life without wine, but who wants that?"

During his career as a sommelier, which has spanned more than twenty years, Silvio Nitzsche has looked after both guests and wine in some of the best Michelin-starred restaurants.

Some of his high-profile positions have been:

- Sommelier at "Dieter Müller Restaurant" (19.5 GM, *** Michelin), Bergisch Gladbach / GER
- Sommelier at "Erna's Elderberry House", Oakhurst / CA, USA
- Assistant Restaurant Manager and Sommelier at "Speisemeisterei" Restaurant (18 GM, ** Michelin), Stuttgart / GER
- Management of the wine retail and wholesale company Kierdorfwein

Silvio Nitzsche has now found a new home in the city of Dresden, where he has worked as a sommelier for over ten years at WEIN | KULTUR | BAR, which he opened there. He and his team have managed to establish a wine bar that many wine enthusiasts consider to be one of the best in Europe. He has succeeded in creating a place where wine is a permanent feature.

In his professional life, he has won almost every recognition and award for his work and his company. In 2018, Silvio was voted one of the ten best sommeliers in Germany by "Der Feinschmecker" magazine. Most recently, he was named "Sommelier of the Year" by Falstaff magazine.

www.weinkulturbar.de

Filigree craftsmanship meets innovative design

"Zieher glasses are all about top quality craftsmanship, which is created in one of the most innovative and best glass-blowing workshops in the world.

Each glass is unique and has been created from lead-free crystalline glass, using a traditional glass-blowing method.

As well as having a perfect, highly sophisticated and fascinating design, the glasses in the VISION range are guaranteed to provide maximum aroma and optimum development of the wine.

However, it is particularly the fascination of the light, the colours and the visual depth, that makes it impossible to tear your eyes away from the glass, because: You have never seen wine like this!"

Silvio Nitzsche



For further information about the VISION series, philosophy and a far-reaching analysis of sommelier Silvio Nitzsche, please visit www.zieher.com/en/highlights/visions





FRESH

crystalline glass, transparent, handblown

item	Ø / height in cm	content in ml	PU
5480.01	8/24	approx. 340	2 pcs
5480.01-1	8/24	approx. 340	1 pc

For extremely fresh white wines, Prosecco or any variety of sparkling wine, light rosé wines

The wide opening of this glass allows the carbon dioxide in sparkling wines to gently evaporate. This prevents the aroma perception of the nose from being broadsided by a concentration of carbon dioxide, which is often the case with classic sparkling wine glasses. The glass provides the palate with a centralised aroma concentration, which allows the wine to express its exquisitely lively, refreshing and light character. The development of the flavour-carrying, freshly acidic structures is encouraged, and individual features of the bouquet are brought into focus.



STRAIGHT

crystalline glass, transparent, handblown

item	Ø / height in cm	content in ml	PU
5480.02	9/27	approx. 540	2 pcs
5480.02-1	9/27	approx. 540	1 pc

For pure grape varieties and fruity / aromatic red and white wines

The characteristics of the wine are reflected harmoniously one-to-one in this glass. The authenticity of the aroma culture of a grape variety is made discernible and presented in an unpretentious way, which makes this glass particularly suitable for all types of authentic grape varieties such as Riesling or Sauvignon Blanc. Light, aromatic red wines are transformed into pure drinking enjoyment.



INTENSE

crystalline glass, transparent, handblown

item	Ø / height in cm	content in ml	PU
5480.03	10.5/28	approx. 640	2 pcs
5480.03-1	10.5/28	approx. 640	1 pc

For opulent, great growth, powerful white and red wines, rustic, acidic white and red wines, young and middle aged Bordeaux wines

The tapering neck of this glass intensifies the aroma molecules, which are positively hurled out of the glass. The acidity is harmoniously structured in the fruit bouquet and completes the opulent overall sensation of strength. The glass provides intensive oxidation, making it ideal for any wine that can be decanted or served in carafes.



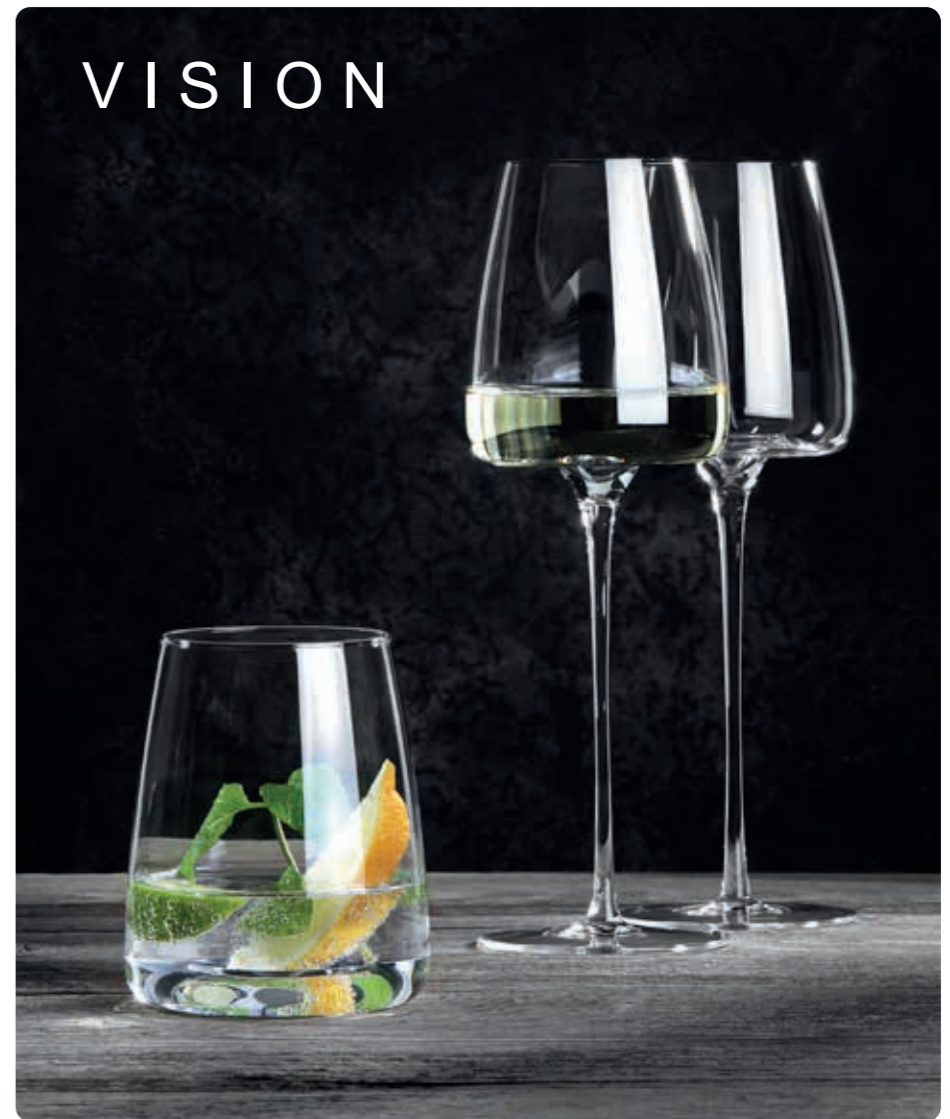
BALANCED

crystalline glass, transparent, handblown

item	Ø / height in cm	content in ml	PU
5480.04	12/25	approx. 850	2 pcs
5480.04-1	12/25	approx. 850	1 pc

For white and red Burgundy, great Piedmontese wines, highly complex but sensitive white and red wines, extremely opulent rosé wines and old vintage champagne

A perfect glass for wine that is not for decanting due to its sensitive structure, but still requires a great deal of air. This crystal emanates pure consonance. Even with discordant wines, it succeeds in creating a concentrated and highly elegant impression. This glass turns wine into a complete aromatic experience, without overdoing it.



Please note enclosed care instructions! Further information is available on page 190.





Get to know VISION!

The glasses FRESH, STRAIGHT, INTENSE and BALANCED are also available in a single package.



The wineglass lid "Tesoro" is available on page 188.

The Zieher Food – VISION

The VISION series is predestined for wine and has been created to perfectly represent its different facets. In addition to this, the glasses offer an extraordinary platform for small delicacies or complimentary dishes from the chef. The harmonic wavy shape of the bottom creates an eye-catching ring when filled with spume or liquids. The depression in its centre provides space for amuse bouches or decorative highlights.



RICH

crystalline glass, transparent, handblown

item	Ø / height in cm	content in ml	PU
5480.05	7/23	approx. 280	2 pcs

For fortified, sweet and dessert wines and any type of distilled beverages

A glass for the majority of heavyweight or high-proof drinks. The small presentation surface ensures that the wine or brandy does not become overly concentrated, so that the heavyweight aromatic elements are released in a nuanced way. Due to the glass having a narrow opening, the nose cannot go in very far, which prevents the perceiving mucous membranes from receiving a barrage of alcohol.



NOSTALGIC

crystalline glass, transparent, handblown

item	Ø / height in cm	content in ml	PU
5480.06	10.5/16.5	approx. 250	2 pcs

For cocktails or as a food glass

The wide chalice is perfect for elegant presentations of creative cocktails, spectacular hors d'oeuvres or sophisticated sweets. Ideal in combination with SIDE for plain water, for easy service distinguishing both types of water.



SIDE

crystalline glass, transparent, handblown

item	Ø / height in cm	content in ml	PU
5480.07	9/10.5	approx. 480	2 pcs

For carbonated mineral water and soft drinks

Complementing the wine glass series, this glass is the tasteful companion for a stylish presentation of carbonated mineral water and soft drinks. The carbon dioxide is harmonised and the acids and mineral elements of fine sources are delivered to the tongue and the palate in a refreshing way, without being intrusive.

The product:

The "Tesoro" wine glass lid preserves the volatile aromas and fits on every VISION wine glass. At the same time, it protects the wine from flying insects and other foreign bodies.

The lids are made of high-quality borosilicate glass, which originates from the laboratory sector and is known for excellent chemical resistance and high light transmission in combination with a flawless surface quality.

The break-proof glass can easily be cleaned in the dishwasher and is odourless - the basic requirement for preserving the aromas of the wine.



Putting the rule to the test:

Take two glasses of the same kind. Now fill both of them equally. "Seal" one of the glasses with "Tesoro" and leave the other one open. Wait for just five minutes and then smell both glasses.

Both wines will be identical in taste! This reflects the development the opened wine is nevertheless going through. Note the variety of aromas, which you can absorb and analyse in the glass previously closed with the lid. You will be astonished and will probably never want to enjoy a wine without "Tesoro" again.

An aid to wine enjoyment!

"It's not just a wine glass lid, it's about capturing transience.

Hardly anything is as volatile as the wine aromas that escape from an open bottle or a filled wine glass. It happens automatically and naturally. It is irreversible and, in retrospect, often leaves a feeling of regret for not being able to capture the moment.

Sometimes it's in fact the small and inconspicuous things that leave a particularly big and lasting impression - like the "Tesoro" wine glass lid. It creates wine experiences you have never before consciously and obviously perceived."

Silvio Nitzsche, WEIN|KULTUR|BAR, Dresden



The function:

Inside a wine glass, a microcosm of different aroma molecules is created. The variety of primary, secondary and tertiary fragrances emanates from a wine glass in several stages and cannot be enjoyed in interplay.

The "Tesoro" lid preserves the volatile aromas within the glass. The wine does not develop more slowly, but the fragrance molecules, which normally vanish, can be perceived gradually or together - at your own discretion. Thus the little enjoyment helper enables a completely new wine experience.



wine glass lid "Tesoro"

borosilicate glass, transparent, handblown

item	Ø in cm	height in cm	PU
5478	9	2.3	2 pcs.
5478-06	9	2.3	6 pcs.

Covers fine wines, preserves volatile aromas and acts as a serving lid.

Tapas culture:

Tapas (lit.: small lids) meanwhile have become a gastronomic concept. According to the actual literal origin, you can arrange accompanying snacks and sweets on the "Tesoro" and serve them to your guests with the wine glass.



Care instructions VISION:

To maintain the attractive appearance of the glasses for as long as possible, we recommend washing by hand. If you do use the dishwasher, we suggest the following:

- Select the shortest possible rinsing cycle at low temperatures, use a cleaning agent that is suitable for glasses, and ensure that the water hardness is between 4 and 6.
- Remove your glasses from the dishwasher as soon as the rinsing cycle is completed if possible.
- Polish your glasses with half-linen or microfibre towels for the best result. Cotton towels may leave small scratches and traces of lint.
- It is best to use 2 cloths for drying. This way you can polish the glass from the inside and outside at the same time. Please avoid to turn the base, as this may cause the stem to brake.

For further information please visit:
WWW.ZIEHER-VISION.COM

The premium polishing cloth made of microfibre is the ideal tool for scratch-free and lint-free polishing of wine glasses and decanters. The easy-care microfibre is washable at up to 90 degrees celsius and ensures streak-free results. Please follow the care instructions, do not use fabric softener.

Useful information about the care of the VISION glass series.



glasses polishing cloth

premium polishing cloth made from polyester, microfibre, white, suitable for washing machines

Item	l x w in cm
5664	70x43.5

The VISION presentation case is a sturdy hard-shell case with a foam insert precisely fitting for all glasses of the VISION series, making it the ideal tool for presenting the glasses to interested parties on site.



VISION presentation case

hard shell cases with foam layer, incl. VISION glasses (5480.01 - .07), premium polishing cloth, cotton gloves and information flyer about VISION and decanters

item	l x w x h in cm
5661.02	65x34.5x18

For series VISION, we recommend the CAMBRO - Camrack® Warewashing System



If you are interested or if there are any questions, please don't hesitate to contact your Cambro representative.

Camrack® 4-in-1 Warewashing System

- Efficient washing
- Optimum sanitary storage
- Inventory control
- Safe, sanitary transportation



The Camrack® Warewashing System will protect your valuable stemware and tumblers not only during washing, but also during stacking, storage and transportation. This helps to avoid costs related to damaged glasses. Detailed information about the Camrack® Warewashing System is available at www.cambro.com.

Camrack® Warewashing System

Cambro® offers a 4-in-1 system where glassware is washed, stored, identified and transported in one single unit. This multipurpose unit involves the Camdolly®, Camrack® compartment racks and the Camrack® cover.

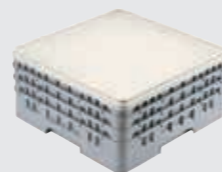
item racks	number of compartments	max. height	max. Ø	rack height	for item	name
25S958	25	25.8 cm	8.7 cm	30.8 cm	5480.01	FRESH
20S1114	20	30 cm	9.8 cm	34.9 cm	5480.02	STRAIGHT
16S1114	16	30 cm	10.9 cm	34.9 cm	5480.03	INTENSE
9S958	9	25.8 cm	14.8 cm	30.8 cm	5480.04	BALANCED
30S958	30	25.8 cm	7.9 cm	30.8 cm	5840.05	RICH
16S638	16	174 cm	10.9 cm	22.5 cm	5480.06	NOSTALGIC

Accessories - Dolly and Cover



Camdolly®

item	l x w x h in cm	colour
COR2020	54.3x54.3x20.3	soft grey (151)



Camrack® Cover

item	l x w x h in cm	colour
DRC2020	50x50x2.4	grey (180)

Decanters



“Doppio” - how about a little extra?

In the “Doppio” decanter, wine is given a double stage that attracts attention and provides surprising effects.

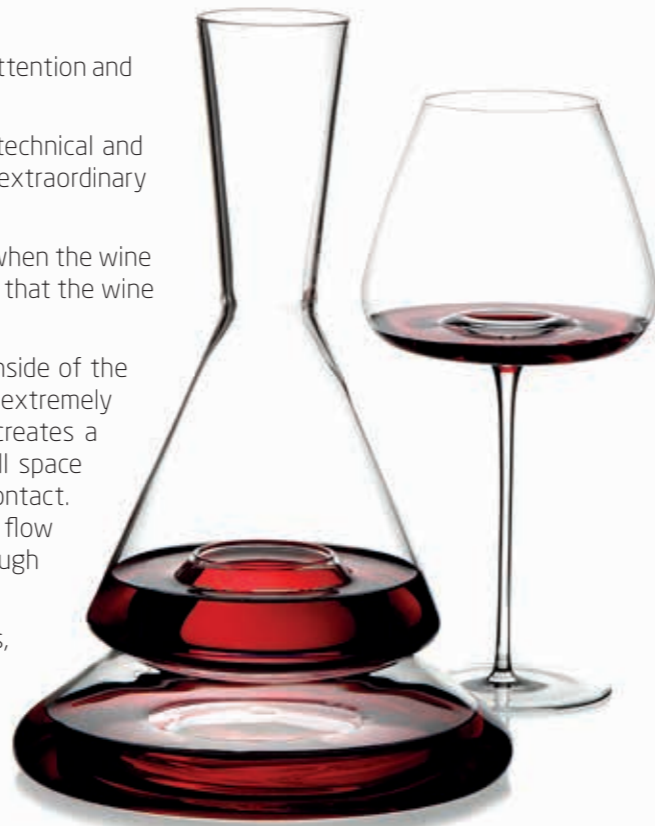
The geometric silhouette and the reduced design appears almost technical and directs the view to the inside, because the whole secret of this extraordinary design only discloses in filled condition.

Attractive visual effects appear already during the pouring process when the wine is divided onto both levels of the “Doppio” decanter. It almost seems that the wine is levitating.

In addition to the natural flow of the wine, which pours over the inside of the decanter onto the two levels, the division into two levels also has an extremely beneficial effect on the development of the wine. The splitting creates a significantly larger surface of the wine with a comparatively small space requirement on the table, which maximises the possible oxygen contact. The division also remains when pouring out, so that the cascaded flow creates a waterfall effect, which additionally increases aeration through swirling.

“Doppio” is elaborately handcrafted from high quality borosilicate glass, which is robust and easy to clean. The ideal charge of the decanter is 0.75 litre in order to generate maximum oxygen contact and the most beautiful optical effects.

Design: Itamar Harari



decanter/carafe “Doppio”

borosilicate glass, transparent, handblown

item	Ø in cm	height in cm	content (decanter) in l
4894	20	30	approx. 1.75

decanter/carafe “Doppio”

in black gift box

item	Ø in cm	height in cm	content (decanter) in l
4894.PB	20	30	approx. 1.75



The suitable decanter dry rack “Stablo” is available on page 200.

“Doppio” **NEW**



archiproducts
DESIGN AWARDS

WINNER 2021



Uniqueness in practice

"Many decanters provide a fast but completely unbalanced development of wines because the wines develop only by a macro-oxidation on the surface. It's more balanced and harmonic to implement the necessary oxygen in a very soft and gentle way.

The filigree rays of the centric star animate the served wine to a very soft enhancement. During the swirling, the oxygen is mildly folded in and integrated into the wine. Thus the wine starts to develop on its own terms and not – as with other decanters – just on the surface.

The swirling of the wine is a fascinating view and helps in a three-dimensional development to harmonise the acid and to synchronise different levels of aroma.

By using borosilicate glass as raw material for this decanter, which sticks out by its extremely smooth surface, another highly pleasant effect is that the aromatic molecules aren't expelled from the wine but allowed to present themselves completely in the wine glass. The aerated wine becomes extremely balanced, carefully crafted and centered. An additional value which is simply priceless!"

Silvio Nitzsche, WEIN|KULTUR|BAR Dresden

"Star" - mini



decanter/carafe "Star" - mini

borosilicate glass, transparent, handblown

item	Ø in cm	height in cm	content (bowl) in l
4945	11.5	24	approx. 0.7

decanter/carafe "Star" - mini

in black gift box

item	Ø in cm	height in cm	content (bowl) in l
4945.PB	11.5	24	approx. 0.7



decanter/carafe "Star" - mini with VISION "Straight"

Set consists of:

1 decanter/carafe "Star" - mini
borosilicate glass, Ø 11,5 cm, height 24 cm, content bowl approx. 0,7 l

2 wine glasses VISION "Straight"
crystalline glass, transparent, handblown, Ø 9 cm, height 27 cm, content 540 ml
1 set in black gift box

item	PU
4946.PB	1 set (3 parts)

The small "Star" - mini is particularly suitable for the decantation of open wines or small bottles. The ideal charge to provide a maximum of oxygen is 0.375 ltr. The reduced size allows to decant white wines and still to temper them in wine coolers. Also for dessert wines, the staging of innovative high-end cocktails, flavoured spirits, to the point of exotic juices – this unique product is the perfect solution.

Please note:



The ideal charge to provide a maximum of oxygen is 0.375 ltr ("Star" - mini).

"Star"

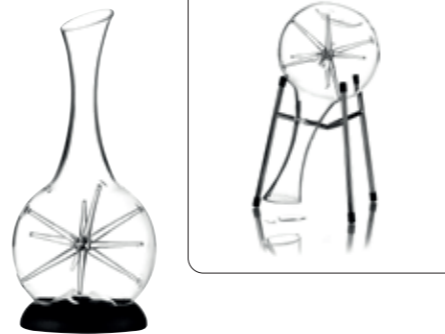


decanter/carafe "Star"

borosilicate glass, transparent, handblown

item	Ø in cm	height in cm	content (bowl) in l
4947	15.5	32	approx. 1.8

The suitable decanter dry rack "Stablo" is available on page 200.



decanter/carafe "Star" with base

set consists of:

1 decanter/carafe "Star"
borosilicate glass, Ø 15.5 cm, height 32 cm, content bowl approx. 1.8 l

1 base ring
silicone, black, Ø 13.4 cm
1 set in black gift box

item	PU
4948.PB	1 set (2 parts)

The big "Star" has a recessed grip in the bottom, which on the one hand improves the swirl during filling and slewing, on the other hand it ensures good handling and a secure hold when serving the wine. The collar, which is included in the gift box, is made of matt black silicone and also allows an inclined positioning.

Recessed grip at the bottom for better handling!



reddot winner 2020

The art of decanting

The decanter "Star" synergises the aesthetics of an unique copy with the functionality of a professional tool for vinophile pleasure.

Created by glassblower Detlef Greiner-Perth and presented by Silvio Nitzsche, "Star" is possibly the most fascinating wine carafe in a long time, due to its exceptional design.

The individual star raises each carafe to an exceptional piece and forms a fascinating basis for discussion with interested guests. This artistically designed centerpiece becomes a unique element in a complex process due to numerous processing steps. This is pure luxury in our uniform world because not a single "Star" is like another.

Idea: Detlef Greiner-Perth

The glass series VISION is available on pages 181 to 187.

All information about "Star" is available at www.zieher.com/en/highlights/star





"Eddy" - mini

The small "Eddy" - mini is perfectly suitable for the decanting of wines by the glass or little bottles. Thereby the ideal charge to maximise the content of oxygen is 0.375 litres. The compact design is perfectly suitable to decant white wines first and then to temper in a wine cooler. By the extravagant character of these design elements, even high end cocktails and other exotic creations can be staged appropriately.



decanter/carafe "Eddy" - mini

borosilicate glass, transparent, handblown

item	Ø in cm	height in cm	content (bowl) in l
4891	12	25	approx. 0.8

decanter/carafe "Eddy" - mini

in black gift box

item	Ø in cm	height in cm	content (bowl) in l
4891.PB	12	25	approx. 0.8



decanter/carafe "Eddy" - mini with VISION "Straight"

set consists of:

- 1 decanter/carafe "Eddy" - mini**
borosilicate glass, Ø 12 cm, height 25 cm, content bowl approx. 0.8 l
 - 2 wine glasses VISION "Straight"**
crystalline glass, transparent, handblown, Ø 9 cm, height 27 cm, content 540 ml
- 1 set in black gift box

item	PU
4892.PB	1 set (3 parts)

Please note:

The ideal charge to provide a maximum of oxidation is 0.375 ltr. ("Eddy" - mini).



The basic material for this development worker for wine is extremely robust, high-grade borosilicate glass. This type of glass, which stands out due to its dense structure, extraordinary transparency and hardness, is the precondition for the implementation of the introversive swirl elements. In an interplay with light and the contained wine, they also create visually interesting colour reflections and almost graphic effects.

Design: Silvio Nitzsche

"Eddy" - the wine development worker!



decanter/carafe "Eddy"

borosilicate glass, transparent, handblown

item	Ø in cm	height in cm	content in l
4883	17	33	approx. 2.3



pedestal/ring

silicone, Ø 13.4 cm, optionally available pedestal for positioning the decanter "Eddy" (item 4883) and "Star" (item 4947) at an angle

item	colour	PU
4682.S	black	3 pcs
4682.W	white	3 pcs

The volume of the big "Eddy" has been dimensioned in a way that, with a filling of up to 1.5 litre, the extension of the wine's surface becomes as large as possible. Due to the flattened bottom, "Eddy" stands safely and straight, the collar, which is included in the gift box, is made of matt black silicone and also allows an inclined positioning.



decanter/carafe "Eddy" with ring

set consists of:

- decanter** made of borosilicate glass, transparent, handblown, approx. 2.3 l content
- ring** made of silicone, black, 1 set in black gift box

item	Ø in cm	height in cm	PU
4884.PB	17	35	1 set (2 parts)



The decanter dry rack "Stablo" is available on page 200.

"The decanter "Eddy" defines the world of extreme wine instruments in a completely new way. Their functionality has seldom been united with an aesthetic language of design in such a spellbinding way. The matchlessly fast-paced development of structure, which all wines undergo in that respirator, is really fascinating! Once rotating in this texture stimulator, due to the thousand-fold swirls at the conical indentations, the wine goes through a process, whose behavior is equivalent to an oxidation reaction of several hours, within a few seconds."

Silvio Nitzsche - WEIN | KULTUR | BAR - Dresden



All information about "Eddy" is available at:
www.zieher.com/en/highlights/eddy



The illuminable ring item 8153.01PB is available on page 198.

Spot on! - basic ring with LED-light

This version of the basic ring for the "Eddy" (item 4883) and "Star" (item 4947) decanters offers the chance to stage served wine through light.

The rechargeable Zieher LED-light (item 8150) fits exactly into the cavity at the bottom part of the ring and thus can put the served wine inside the decanter into the limelight. In the beginning, the illumination effect in the filled decanter can be very unobtrusive when serving strongly pigmented red wine.

But at a decreasing level, the play of light and colours becomes more and more intense in an exciting way. These accessories are also suitable to illuminate glass bowls and - platters. In combination with the ring, the LED-light and remote control still maintain their known options, such as adjustable brightness, 7 different colours and various colour-changing functions. Detailed information about the Zieher rechargeable LED-light can be found on page 49.

All components (ring, light, remote control and charger) are available either as single parts or as a set in a gift box.



Please find here a detailed description of the rechargeable LEDs in PDF format.



pedestal/ring, illuminable

silicone, black, optionally available pedestal for positioning the decanter "Star" item 4947 and "Eddy" item 4883 at an angle, suitable for rechargeable LED-light item 8150

item	Ø in cm	height in cm
4679.S	15.2	5.5



basic ring with LED-light

set consists of:
ring made of silicone, black
rechargeable LED-light incl. charging device EU and remote control
 1 set in black gift box

item	PU
8153.01PB	1 set (4 parts)

Please note:



The chargers in the gift box are equipped with a EU plug, chargers with US resp. UK plugs are available upon request.

"Pebble"

"Pebble" is made of high-grade, lead free crystal glass. The unfilled decanter inspires by the brilliance of the glass alone and the resulting light reflections.

These products are hand-blown with perfect craftsmanship. The sensitivity and long-year experience of the glass blowers become apparent in particular in the creation of the bottom, which is extensively dimensioned and separated into three convex segments

Design: Itamar Harari



decanter/carafe "Pebble"

crystal glass, transparent, handblown

item	Ø in cm	height in cm	content in l
4890	20	30	approx. 1.8

decanter/carafe "Pebble"

in black gift box

item	Ø in cm	height in cm	content in l
4890.PB	20	30	approx. 1.8



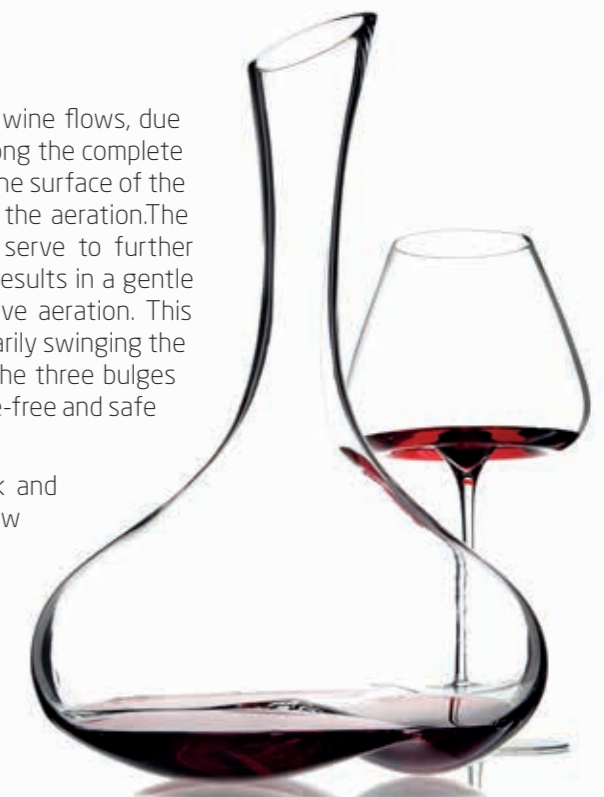
The decanter dry rack "Stablo" is available on page 200.



While filling the decanter the wine flows, due to the shaping of the neck, along the complete inside area, which maximises the surface of the wine and thus contributes to the aeration. The three swales at the bottom serve to further swirl the poured wine, which results in a gentle but nevertheless very effective aeration. This effect can be intensified by warily swinging the filled decanter. Furthermore, the three bulges at the bottom provide a wiggle-free and safe stand.

The diagonal cut of the neck and the accurate polishing of the raw edges minimise the formation of drops while pouring out.

The optionally available drying rack made of solid stainless steel, facilitates the drying of the decanters after rinsing. Non-skid rubber caps ensure a safe stand.





Care instructions decanter:



Looking at "Star" and "Eddy", almost everybody who already gained experience with decanters, will intuitively ask how to clean them. Many decanters have the nature, in particular when used for red wines, to absorb the colour pigments and to show light grey or brown surface layers after a certain usage. Most of these carafes have microscopically seen a rough surface, which leftovers of the wine might adhere to and cause an unattractive appearance of the decanters. With our decanters made of borosilicate glass, this effect might appear after a much longer period due to the extremely smooth and repellent surface of this high-quality laboratory glass. In case it actually happens, these traces can easily be removed by using a mixture of citric acid and water. After a 2 hours residence time, the problem should be solved. The optionally available drying rack (suitable for decanters "Pebble", "Eddy" and "Star") made of highly polished stainless steel, facilitates the drying of the decanters after rinsing. Non-skid caps, made of matt black silicone, ensure a safe stand and keep the decanter in the desired position.

"Doppio", page 192



"Star", page 195



"Eddy", page 197



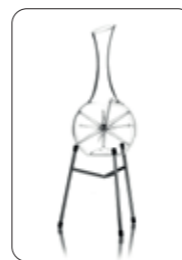
"Pebble", page 199



pedestal/ring

silicone, Ø 13.4 cm, optionally available pedestal for positioning the decanter "Eddy" (item 4883) and "Star" (item 4947) at an angle

item	colour	PU
4682.S	black	3 pcs
4682.W	white	3 pcs



Also suitable for presentation of the decanter "Star".

decanter dry rack "Stablo"

stainless steel 18/10, polished, 8 mm thick, with 6 anti-slip rubber caps, suitable for decanters "Eddy" item 4883, "Star" item 4947, "Pebble" item 4890 and "Doppio" item 4894

item	Ø top/bottom in cm	height in cm	PU
8014.20PB	15/23	20	11



wine cooler

borosilicate glass, transparent, handblown, handmade, reinforced version, for "Stablo" M, L items 8015.30 and 8015.40 (by positioning the cooler at an angle) and "Stablo" XL ring item 8016.01

item	Ø in cm	height in cm
4881.26	26	approx. 43



Also available separately!

buffet stand "Stablo" XL-ring

massive stainless steel 18/10, polished, 12 mm thick, with ring-opening (Ø 12 cm inside) for wine cooler items 4881.26, with 6 anti-slip rubber caps, 3 of which are separately packed (to clip onto the bottom part while not using the extensions items 8017..., please order the extensions separately)

item	Ø upper/lower in cm	height in cm	PU
8016.01	22.5/37	40	3 pcs



extension "Stablo"

massive stainless steel 18/10, polished, 12 mm thick, with anti-slip rubber caps, for buffet stand "Stablo" item 8016.01 (not suitable for items 8014... and 8015...)

item	length in cm	PU
8017.40	40	1 set (3 parts)
8017.60	60	1 set (3 parts)
8017.80	80	1 set (3 parts)

Extension for buffet stand XL ring

8017.40: for a total height of 80 cm
8017.60: for a total height of 100 cm
8017.80: for a total height of 120 cm



All information about "Stablo" is available on pages 60 and 61, the rechargeable LED-Lights on page 49.

The height of the stand "Stablo" is adjustable via extensions from 80 cm to 120 cm. This allows the insertion of extravagant wine coolers made of borosilicate glass.

The shape of the cooler corresponds to the already well-known Zieher glass cloches, thicker quality borosilicate glass ensures the necessary stability! Due to its shape, any condensing water on the outside is drained off to the bottom tip. Dripping water can easily be caught by placing a small bowl on the floor or the buffet table. The integration of the optionally available Zieher rechargeable LED-lights creates breathtaking visual effects and puts champagne but also iced food in the limelight.

Please note:

For one buffet stand "Stablo" XL ring item 8016.01 only one set of extensions is required!



VAGANZA



The filigree champagne flute "Vaganza" is handblown and created in superior handcraft by experienced glassblowers. The result of this work is a crystal glass of highest craftsmanship. "Vaganza" captivates by its slim silhouette and elegant shape that bestows an exclusive character on the glass. The versions coated in gold or platinum fascinate with brilliant colours and the luxurious appearance of the applied decors.

"Vaganza" seduces by its charming lightness and adds a touch of high society to any event.



champagne flute "Vaganza"
crystalline glass, handblown, Ø 5 cm, 33.5 cm high, 210 ml content, in black gift box

item	colour	PU
5481	clear	2 pcs
5481.GPB	gold coloured	2 pcs
5481.PPB	platin coloured	2 pcs

THE BAR COLLECTION NEW



For drinks with character!

THE BAR COLLECTION by Zieher enriches the bar scene with new characters which are predestined for independent creations beyond the cocktail mainstream. Each jar playfully picks up on a different theme and thus exudes a good portion of humor in its own way.

Made of particularly break-proof and temperature-resistant borosilicate glass, all glasses not only offer an extravagant outer shell, but with a capacity of up to 500 ml, also provide plenty of space for extraordinary experiments and countless recipes.

Despite their differences, all glasses are easy to combine and create possibilities that go far beyond serving a drink. Besides the taste, a haptic and visual experience is generated as well, which fulfils the basis of modern cocktail staging.



THE KNOBBED



THE PILL



THE VIKINGS



EDDY - DASH!





The dashbottle „Eddy-Dash!“ and the drop pourer are available on page 208.



The glass tray item 5145 is available on page 267.

“The Knobbed” plays with its content, because the attached knobs imitate the bubbles of carbonic acid in an amusing way. Interesting contradictions to the actual content can be taken to extremes here.

“The Pill” allows for many associations: The risks and side effects of the drinks served in these glasses range from the feeling of well-being after consuming various healthy drinks to the intoxicating effects of high-proof cocktail creations.



cocktail glass “The Knobbed”

borosilicate glass, transparent, handblown

item	Ø / height in cm	content in l	PU
4972	8,5/12	0,5	6 pcs



cocktail glass “The Viking II”

borosilicate glass, transparent, handblown, 2 satined feet

item	Ø / height in cm	content in l	PU
4974	8/11,5	0,4	6 pcs

“The Vikings” are vaguely reminiscent of the headgear of ancient Vikings. They offer a large, clear chalice on satined feet, in which strong cocktails can be staged transparently. The variant with two feet surprises with its tilted position, while the three-foot variant appears stable and yet almost floating.



cocktail glass “The Pill”

borosilicate glass, upper part transparent, lower part satined, handblown

item	Ø / height in cm	content in l	PU
4970	8/14	0,47	6 pcs



cocktail glass “The Viking III”

borosilicate glass, transparent, handblown, 3 satined feet

item	Ø / height in cm	content in l	PU
4976	8,5/12	0,43	6 pcs





**dash bottle "Eddy-Dash!"
with drop pourer**

borosilicate glass, transparent, handblown, incl. drop pourer item 1504

item	Ø in cm	height in cm	content in l
4893	9	14	0.35

drop pourer

cork with plastic, for pouring tiny portions of liquid, suitable for dash bottle item 4893

item	Ø in cm	height in cm
1504	2.4	5.4



The tray made of black glass is available on page 267, the "Ménage-à-trois" on page 261.



freeflow pourer with flap

18/10 stainless steel, mirror polished finish, with natural cork and breather tube for smooth flow, suitable for dash bottle item 4893

item	Ø in cm	height in cm
1505	2.4	9

CALL SOUL Br Ba
Breaking Bar

WONDER PILL

- Moorgin
- Absinth
- Sexy Bitters
- Blue Spirulina Algae
- Thomas Henry Tonic Water
- G&T Espuma

CALL SOUL - Breaking Bar, Munich
www.callsoul-breakingbar.de



cocktail glass THE PILL, page 206

The dash bottle "Eddy - Dash!" for dosing bitter or sour ingredients is, alongside the glasses, an important part of THE BAR COLLECTION. A fitting squirt dispenser comes with every bottle. This vessel is formally based on the well-known "Eddy" wine decanters from Zieher and, in addition to being used as a dash bottle, also enables further uses. Thus, for example, a "cocktail from the bottle" can be served in these vessels, the inwardly directed swirling bodies allow the ingredients to be mixed right before the drink is enjoyed.

The smallest "Eddy" can also be used in the restaurant. For this purpose, Zieher offers suitable cruets as well as matching bottle pourers with hygienic sealing caps, which allow the "Eddy - Dash!" to be used as an oil or vinegar bottle

THE PILL, page 206

THE VIKING III, page 207



Decanter STAR-Mini (page 194) & VISION Nostalgic (page 187)



SPANISH STARGAZER

- 45 ml Rittenhouse Rye Whiskey Bib
- 20 ml Punt E Mes Vermouth
- 20 ml dark maple syrup
- 15 ml Spanish Oak Brandy
- 3 splashes of Black Walnut Bitter
- Smoke (cinnamon or cherry tree)

ULRIC NIJS - "Mr. Nice", Eckersdorf
www.bar-face.com

35 years of ZIEHER – a story of success from 1986 to 2021



Starting years as trading company

1986 – 1996

In 1986 Manfred Zieher and his wife Christa founded the company. Traditional gastronomic items were offered under the name MAC and soon also presented in an own catalogue and on shows. In 1994 the company was finally named Zieher.



Wine and more

Since 2015

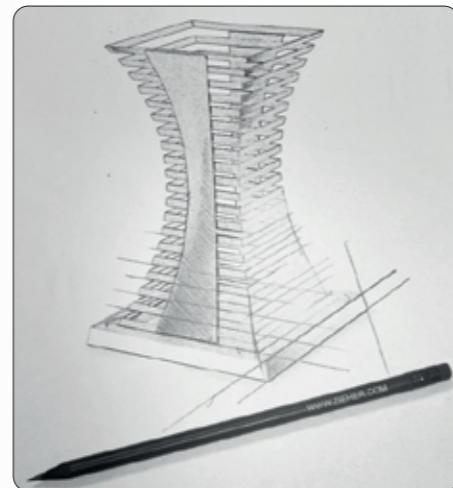
The cornerstone for a collection for ambitious wine lovers was laid in 2015 with the "Vision" series. These unique wine glasses have been developed together with sommelier Silvio Nitzsche from Wein | Kultur | Bar Dresden. In 2017 the range has been extended by the extraordinary decanters "Eddy" and "Star" and has been made accessible through specialised retailers also for end users.



Establishment as gastronomic partner

1997 – 2005

In the second decade, Zieher became established as partner of gastronomy specialised shops. Since 1996 the company is located in Himmelkron, the prominent brand logo was registered in 2004 as a word and figurative mark.



Focusing and generational change

Since 2020

Zieher is focussing on their skills and positioning themselves more and more as an extravagant design manufacturer for luxury food presentation and wine glasses. The professional range has been tightened and the range for end users has been reduced to the FOR WINE LOVERS range. In 2021 the generational change has been carried out and the company has been handed over to the children Dominik Zieher, Jennifer Hübsch and Oliver Zieher (ltr).



Zieher today

In 2022 Zieher is present in 5 * Hotels and top restaurants in more than 90 countries and appreciates the long lasting, often amicable relationship with clients, partners and suppliers. As partners from the very beginning, a very special thanks

to Thomas Dötzer from Dötzer Restauration Bayreuth for his extraordinary culinary expertise and to Photographer Gerd Preiss for the artful composition and the exclusive styling of the Zieher image library.



Extravagance designed by Zieher

Since 2006

The first Zieher designed products were released in 2006. Individual creations in the luxury segment emerged from the close cooperation with renowned chefs and the inspiration by their artistry. Besides the cooperation with well-known Designers such as Itamar Harari for instance, many products bear the signature of Oliver Zieher. In 2009, "Skyline" - a benchmark for extremely flexible buffet systems - has been developed.



Silvio Nitzsche



Gerd Preiß

Thomas Dötzer

WWW.ZIEHER.COM



mg HOTEL SUPPLIES

21, Markarian Building, Street 401, Mkalles
T: +961 1 694 194 M: +961 76 444 660
P.O.Box 55240 Sin El Fil, Lebanon
E-mail sales@mghotelsupplies.com
f MG SUPPLIES @ MG.SUPPLIES