



h

hering berlin

Velvet

Hering Berlin –














for the essence of
fine dining.



Velvet

















Biskuitporzellan, fein geschliffen, spülmaschinenfest und mikrowellengeeignet.

Bisque porcelain, finely polished, dishwasher and microwave proof.

<p>Kaffee, Tee Coffee, tea</p> <p>konisch conical</p>					
	<p>307_010_20 ø70 h58 50ml, ø130 h30 ø2.8" h2.3" 1.7oz, ø5.1" h1.2" ▶ Espresso, mit Unterer Form 311 ▶ espresso, with saucer shape 311</p>	<p>308_010_21 ø110 h80 170ml, ø165 h40 ø4.3" h3.1" 5.7oz, ø6.5" h1.6" ▶ Tee, Kaffee mit Unterer Form 326 ▶ tea, coffee with saucer shape 326</p>	<p>304_010_20 ø85 h95 180ml, ø130 h30 ø3.3" h3.7" 6.1oz, ø5.1" h1.2" ▶ Tee, Kaffee, mit Unterer Form 311 ▶ tea, coffee, with saucer shape 311</p>	<p>101_010_00 ø180 h20 ø7.1" h0.8" ▶ Brot, Beilagen, Gebäck, Petits Fours ▶ bread, side dishes, cakes and pastries, petits fours</p>	<p>102_010_00 ø232 h20 ø9.1" h0.8" ▶ Frühstück, Dessert, Vorspeisen, Salat ▶ breakfast, dessert, hors d'oeuvres, salad</p>
					
<p>208_010_00 ø160 h40 50ml ø6.3" h1.6" 1.7oz ▶ Obst, Gebäck, Dessert ▶ fruit, cakes and pastries, dessert</p>	<p>209_010_00 ø190 h60 150ml ø7.5" h2.4" 5.1oz ▶ Müsli, Obst, Gebäck, Dessert ▶ muesli, fruit, cakes and pastries, dessert</p>	<p>410_010_00 ø80 h80 100ml ø3.1" h3.1" 3.4oz ▶ Milch, Kaffeesahne ▶ milk, coffee cream</p>	<p>501_010_00 ø115 h105 170ml ø4.5" h4.1" 5.7oz ▶ Zucker, 2tlg. ▶ sugar, two-piece</p>	<p>522_010_87 l255 b115 h130 l10" w4.5" h5.1" ▶ Zucker, Milch ▶ sugar, milk</p>	<p>502_010_00 ø115 h45 ø4.5" h1.8" ▶ Pralinés ▶ pralines</p>
					
<p>540_010_00 ø75 h72 ø3" h2.9" ▶ Eierbecher ▶ eggcup</p>	<p>402_010_00 ø170 h193 1600ml ø6.7" h7.6" 54.1oz ▶ Tee ▶ tea</p>				
















Conical

Kaffee, Tee <i>Coffee, tea</i> coupe <i>coupe</i>					
	309_010_21 ø110 h80 170ml, ø165 h40 ø4.3" h3.1" 5.7oz, ø6.5" h1.6" ▶ Tee, Kaffee mit Unterer Form 326 ▶ <i>tea, coffee with saucer shape 326</i>	301_010_00 ø70 h77 100ml ø2.8" h3" 3.4oz ▶ grüner Tee, Espresso ▶ <i>green tea, espresso</i>	302_010_00 ø84 h116 220ml ø3.3" h4.6" 7.4oz ▶ Latte Macchiato, Milch, Kakao ▶ <i>latte macchiato, milk, cocoa</i>	325_010_00 ø92 h115 400ml ø3.6" h4.5" 13.5oz ▶ Kaffee, Tee, Kakao, Milch ▶ <i>coffee, tea, cocoa, milk</i>	101_010_00 ø180 h20 ø7.1" h0.8" ▶ Brot, Beilagen, Gebäck, Petits Fours ▶ <i>bread, side dishes, cakes and pastries, petits fours</i>
					
102_010_00 ø232 h20 ø9.1" h0.8" ▶ Frühstück, Dessert, Vorspeisen, Salat ▶ <i>breakfast, dessert, hors d'oeuvres, salad</i>	208_010_00 ø160 h40 50ml ø6.3" h1.6" 1.7oz ▶ Obst, Gebäck, Dessert ▶ <i>fruit, cakes and pastries, dessert</i>	209_010_00 ø190 h60 150ml ø7.5" h2.4" 5.1oz ▶ Müsli, Obst, Gebäck, Dessert ▶ <i>muesli, fruit, cakes and pastries, dessert</i>	212_010_00 ø100 h54 160ml ø3.9" h2.1" 5.4oz ▶ Zucker, Marmelade, Honig ▶ <i>sugar, jam, honey</i>	405_010_00 ø80 h155 220ml ø3.1" h6.1" 7.4oz ▶ Milch ▶ <i>milk</i>	518_010_82 l232 b110 h165 l9.1" w4.3" h6.5" ▶ Zucker, Milch ▶ <i>sugar, milk</i>
					
517_010_81 l250 b110 h65 l9.8" w4.3" h2.6" ▶ Zucker, Marmelade, Honig ▶ <i>sugar, jam, honey</i>	223_010_00 ø70 h37 30ml ø2.8" h1.5" 1oz ▶ Salze, Gewürze ▶ <i>salts, spices</i>	524_010_88 l181 b80 h45 l7.1" w3.1" h1.8" ▶ Salze, Gewürze ▶ <i>salts, spices</i>	401_010_00 ø140 h200 800ml ø5.5" h7.9" 27.1oz ▶ Tee ▶ <i>tea</i>	402_010_00 ø170 h193 1600ml ø6.7" h7.6" 54.1oz ▶ Tee ▶ <i>tea</i>	




















Coupe

Kaffee, Tee <i>Coffee, tea</i> zylindrisch <i>cylindrical</i>					
	319_010_20 ø55 h65 75ml, ø135 h20 ø2.2" h2.6" 2.5oz, ø5.3" h0.8" ▶ Espresso, mit Unterer Form 320 ▶ espresso, with saucer shape 320	318_010_20 ø69 h84 160ml, ø160 h21 ø2.7" h3.3" 5.4oz, ø6.3" h0.8" ▶ Kaffee, mit Unterer Form 320 ▶ coffee, with saucer shape 320	313_010_20 ø91 h75 250ml, ø160 h21 ø3.6" h3" 8.5oz, ø6.3" h0.8" ▶ Cappuccino, Kaffee, Tee, mit Unterer Form 312 ▶ cappuccino, coffee, tea, with saucer shape 312	321_010_00 ø104 h57 250ml ø4.1" h2.2" 8.5oz ▶ Tee, Kompott ▶ tea, small fruit bowl	101_010_00 ø180 h20 ø7.1" h0.8" ▶ Brot, Beilagen, Gebäck, Petits Fours ▶ bread, side dishes, cakes and pastries, petits fours
					
102_010_00 ø232 h20 ø9.1" h0.8" ▶ Frühstück, Dessert, Vorspeisen, Salat ▶ breakfast, dessert, hors d'oeuvres, salad	531_010_00 ø115 h75 250ml ø4.5" h3" 8.5oz ▶ Zucker, Marmelade, Honig, 2tlg. ▶ sugar, jam, honey, two-piece	418_010_00 ø45 h65 55ml ø1.8" h2.6" 1.9oz ▶ Milch, Kaffeesahne ▶ milk, coffee cream	417_010_00 ø63 h96 185ml ø2.5" h3.8" 6.3oz ▶ Milch, Kaffeesahne ▶ milk, coffee cream	411_010_00 ø102 h155 850ml ø4" h6.1" 28.7oz ▶ Milch, Saft ▶ milk, juice	416_010_00 ø115 h100 500ml ø4.5" h3.9" 16.9oz ▶ Kaffee, Tee ▶ coffee, tea
					
401_010_00 ø140 h200 800ml ø5.5" h7.9" 27.1oz ▶ Tee ▶ tea	402_010_00 ø170 h193 1600ml ø6.7" h7.6" 54.1oz ▶ Tee ▶ tea				



Cylindrical

Speisen
Dining


















					
101_010_00 ø180 h20 ø7.1" h0.8" ► Brot, Beilagen, Gebäck, Petits Fours ► bread, side dishes, cakes and pastries, petits fours	102_010_00 ø232 h20 ø9.1" h0.8" ► Frühstück, Dessert, Vorspeisen, Salat ► breakfast, dessert, hors d'oeuvres, salad	103_010_00 ø290 h28 ø11.4" h1.1" ► Hauptgang ► main course	104_010_00 ø320 h20 ø12.6" h0.8" ► Platzteller ► charger plate	221_010_00 ø105 h37 ø4.1" h1.5" ► Butter, Kräuter, Gewürze, Saucen, Kaviar ► butter, herbs, spices, sauces, caviar	
					
208_010_00 ø160 h40 50ml ø6.3" h1.6" 1.7oz ► Obst, Gebäck, Dessert ► fruit, cakes and pastries, dessert	209_010_00 ø190 h60 150ml ø7.5" h2.4" 5.1oz ► Müsli, Obst, Gebäck, Dessert ► muesli, fruit, cakes and pastries, dessert	110_010_00 ø250 h60 250ml ø9.8" h2.4" 8.5oz ► Suppe, Zwischengang, Hauptgang, Dessert ► soup, entrée, main course, dessert	111_010_00 ø300 h55 380ml ø11.8" h2.2" 12.8oz ► Pasta, Hauptgang ► pasta, main course	224_010_00 ø210 h70 1350ml ø8.3" h2.8" 45.6oz ► Vorlegeschale, Brot, Obst, Salat ► serving bowl, bread, fruit, salad	219_010_00 ø275 h90 1800ml ø10.8" h3.5" 60.9oz ► Vorlegeschale, Brot, Obst, Salat ► serving bowl, bread, fruit, salad
					
226_010_00 ø210 h130 2300ml ø8.3" h5.1" 77.8oz ► Vorlegeschale, Salat ► serving bowl, salad	534_010_00 ø220 h70 ø8.7" h2.8" ► Amuse Bouche, Obst, Pralines, Gebäck ► amuse bouche, fruit, pralines, cakes and pastries	535_010_00 ø220 h190 2300ml ø8.7" h0.7" 77.8oz ► Suppenterrine, 2tlg. ► soup tureen, two-piece	113_010_00 l335/b176 h24 l13.2/w6.9" h0.9" ► Vorlegeplatte, Zwischengang, Dessert, Tablett, Sushi ► serving platter, entrée, dessert, tray, sushi	114_010_00 l460/b240 h24 l18.1/w9.4" h0.9" ► Vorlegeplatte, Spargelplatte, Tablett, Sushi, Fleisch ► serving platter, asparagus plate, tray, sushi, meat	107_010_00 ø325 h20 ø12.8" h0.8" ► Vorlegeplatte ► serving platter

Dining




















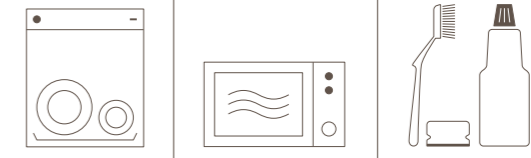


Extras

<p>Extras Extras</p>					
<p>201_010_00 ø75 h60 70ml ø3" h2.4" 2.4oz ► Tee, Espresso, Amuse Bouche, Saucen, Gewürze, kombinierbar mit Form 204 ► tea, espresso, amuse bouche, sauces, spices, can be combined with shape 204</p>	<p>201_010_20 ø75 h60 70ml, ø150 h35 ø3" h2.4" 2.4oz, ø5.9" h1.4" ► Tee, Espresso, Amuse Bouche, Saucen, Gewürze, mit Unterer Form 204 ► tea, espresso, amuse bouche, sauces, spices, with saucer shape 204</p>	<p>520_010_85 l212 b90 h70 l8.3" w3.5" h2.8" ► Amuse Bouche, Soupshot, Saucen, Gewürze, Oliven, Nüsse, Dessert, Zucker ► amuse bouche, soupshot, sauces, spices, olives, nuts, dessert, sugar</p>	<p>202_010_00 ø110 h75 200ml ø4.3" h3" 6.8oz ► Tee, Cappuccino, Suppe, Reis, Saucen, kombinierbar mit Form 205 ► tea, cappuccino, soup, rice, sauces, can be combined with shape 205</p>	<p>202_010_20 ø110 h75 200ml, ø185 h35 ø4.3" h3" 6.8oz, ø7.3" h1.4" ► Tee, Cappuccino, Suppe, Reis, Saucen, mit Unterer Form 205 ► tea, cappuccino, soup, rice, sauces, with saucer shape 205</p>	
					
<p>203_010_00 ø135 h85 400ml ø5.3" h3.3" 13.5oz ► Milchkaffee, Suppe, Müsli, Sauciere, Zwischengänge, kombinierbar mit Form 206 ► café au lait, soup, muesli, sauce boat, entrée, can be combined with shape 206</p>	<p>203_010_20 ø135 h85 400ml, ø220 h45 ø5.3" h3.3" 13.5oz, ø8.7" h1.8" ► Milchkaffee, Suppe, Müsli, Sauciere, Zwischengänge, mit Unterer Form 206 ► café au lait, soup, muesli, sauce boat, entrée, with saucer shape 206</p>	<p>204_010_00 ø150 h35 ø5.9" h1.4" ► Pralinés, kombinierbar mit Form 201 ► pralines, can be combined with shape 201</p>	<p>205_010_00 ø185 h35 ø7.3" h1.4" ► Amuse Bouche, Olivenöl, Tastings, Kaviar, kombinierbar mit Form 202 ► amuse bouche, olive oil, tastings, caviar, can be combined with shape 202</p>	<p>206_010_00 ø220 h45 60ml ø8.7" h1.8" 2oz ► Amuse Bouche, Olivenöl, Kaviar, Sorbets, Blüten, kombinierbar mit Form 203 ► amuse bouche, olive oil, caviar, sorbets, blossoms, can be combined with shape 203</p>	<p>207_010_00 ø300 h60 150ml ø11.8" h2.4" 5.1oz ► Vorspeisen, Suppe, Zwischengang, Dessert ► hors d'oeuvres, soup, entrée, dessert</p>
					
<p>108_010_00 ø205 h33 ø8.1" h1.3" ► Brot, Beilagen, Amuse Bouche, Gebäck ► bread, side dishes, amuse bouche, cakes and pastries</p>	<p>120_010_00 ø260 h25 ø10.2" h1.1" ► Coupeteller, medium ► coupe plate, medium</p>	<p>109_010_00 ø310 h45 ø12.2" h1.8" ► Zwischengang, Hauptgang, Dessert ► entrée, main course, dessert</p>	<p>213_010_00 ø200 h58 500ml ø7.9" h2.3" 16.9oz ► Suppe, Salat, Müsli, kombinierbar mit Form 102 ► soup, salad, muesli, can be combined with shape 102</p>	<p>403_010_00 ø170 h115 1600ml ø6.7" h4.5" 54.1oz ► Tee, Consommé ► tea, consommé</p>	<p>415_010_00 ø144 h85 700ml ø5.7" h3.3" 23.7oz ► Tee, Consommé ► tea, consommé</p>

Pflegehinweise für Biskuitporzellan
Care instructions for bisque porcelain

					
407_010_00 ø90 h160 270ml ø3.5" h6.3" 9.1oz ► Öl, Essig, Sojasauce ► oil, vinegar, soy sauce	118_010_00 ø168 h41 ø6.6" h1.6" ► Plateau, Gebäck, Petits Fours, Brot, Beilagen ► plateau, cakes and pastries, petits fours, bread, side dishes	119_010_00 ø120 h41 ø4.7" h1.6" ► Plateau, Gebäck, Petits Fours, Brot, Beilagen ► plateau, cakes and pastries, petits fours, bread, side dishes	528_010_00 ø115 h130 230ml ø4.5" h5.1" 7.8oz ► Suppe, Dessert, Sorbets ► soup, dessert, sorbets	529_010_00 ø125 h130 130ml ø4.9" h5.1" 4.4oz ► Amuse Bouche, Pralines ► amuse bouche, pralines	530_010_00 ø195 h155 ø7.7" h6.1" ► Obst, Pralines, Gebäck ► fruit, pralines, cakes and pastries
					
513_010_00 ø324 h97 ø12.8" h3.8" ► Austernbar, Petits Fours, Käse, Obst, Blüten, Kuchen, Torten, Tafelaufsatz, Sushi ► oyster bar, petits fours, cheese, fruit, blossoms, cake, centerpiece, sushi	116_010_00 ø160 h22 ø6.3" h0.9" ► Gebäck, Petits Fours, Brot, Beilagen ► cakes and pastries, petits fours, bread, side dishes	538_010_00 ø107 h95 ø4.2" h3.7" ► Cloche, kombinierbar mit Velvet, Pulse, Granat, Soda, Riscal, Form 101, 108, 116, 206 ► cloche, can be combined with Velvet, Pulse, Granat, Soda, Riscal, shape 101, 108, 116, 206	115_010_00 ø260 h30 ø10.2" h1.2" ► Vorspeise, Brunch, Salat, Dessert ► entrée, brunch, salad, dessert	105_010_00 ø320 h30 ø12.6" h1.2" ► Gourmetteller ► gourmet plate	512_010_00 ø184 h160 ø7.2" h6.3" ► Cloche, kombinierbar mit Velvet, Pulse, Granat, Soda, Riscal, Form 103, 105, 111 ► cloche, can be combined with Velvet, Pulse, Granat, Soda, Riscal, shape 103, 105, 111
					
106_010_00 ø370 h25 ø14.6" h1" ► Platzteller, Tortenplatte ► charger plate, cake plate	121_010_00 ø260 h45 ø10.2" h1.8" ► flacher Teller, hoher Rand ► shallow plate, high rim	227_010_00 ø125 h72 400ml ø4.9" h2.8" 13.5oz ► Reis, Suppe, Beilagen ► rice, soup, side dishes	503_010_00 l120 b56 l4.7" w2.2" ► Amuse Bouche ► amuse bouche	539_010_00 l170 b53 l6.7" w2.1" ► Reislöffel, Suppenlöffel ► ricespoon, soupspoon	



Biskuitporzellan – fein geschliffen, spülmaschinenfest und mikrowellengeeignet. Hartnäckiger Schmutz und eventueller Besteckabrieb lassen sich mit Scheuerpulver und handelsüblichen Spülschwämmen entfernen. Weitere Pflegeanleitungen finden Sie auf unserer Website: www.heringberlin.com

Bisque porcelain – finely polished, bisque loves the dishwasher and the microwave too. Difficult stains from food or flatware can be easily removed with normal kitchen cleaning powder and sponge. More instructions can be found on our website: www.heringberlin.com

Diese Produktübersicht ersetzt alle vorherigen Übersichten.

Technische und gestalterische Änderungen vorbehalten. Alle Maßangaben in Millimetern und Inches, Millilitern und Ounces. Jedes Stück wird individuell von Hand gefertigt, so dass leichte Abweichungen entstehen können. Für Druckfehler übernehmen wir keine Haftung.

Hering Berlin 02/2018

This product overview cancels all previous overviews.

Subject to technical and design modifications. All dimensions in millimeters and inches, milliliters and ounces. Each piece is individually handmade, therefore slight differences may occur. No liability on misprints.

Hering Berlin 02/2018

Hering Berlin –
Manufaktur für das 21. Jahrhundert.
Eine klare Formensprache, die auf die pure Wirkung
des Materials setzt – in erstklassigem Handwerk.
Für das Wesen der Tafel.

*Hering Berlin –
Handmade in Germany for the 21st century.
No obligation to any style but its own: a clean-lined aesthetic
which relies on the sheer qualities of the material.
For the essence of fine dining.*