

h

hering berlin



Alif

Hering Berlin –
for the essence of
fine dining.



Alif

Wie eine Reise zu den großen Tafeln der Kalifen.
Biskuitporzellan, fein geschliffen mit unterschiedlichen
Kobalt- und Goldornamenten, spülmaschinengeeignet.


*Like an invitation to the feasts of the Caliphs.
Bisque porcelain, finely polished, with different
cobalt and gold ornaments, dishwasher suitable.*
















hering berlin

Alif
Blau-Gold


















Alif
blue gold

					
<p>311_470_00 ø130 h30 ø5.1" h1.2" ▶ Pralinés, Butter, Untertasse für Form 304, 305, 307 ▶ pralines, butter, saucer for shape 304, 305, 307</p>	<p>101_470_00 ø180 h20 ø7.1" ho.8" ▶ Brot, Beilagen, Gebäck, Petits Fours ▶ bread, side dishes, cakes and pastries, petits fours</p>	<p>102_470_00 ø232 h20 ø9.1" ho.8" ▶ Frühstück, Dessert, Vorspeisen, Salat ▶ breakfast, dessert, hors d'oeuvres, salad</p>	<p>103_470_00 ø290 h28 ø11.4" h1.1" ▶ Zwischengang, Hauptgang, Dessert, Brunch ▶ entrée, main course, dessert, brunch</p>	<p>104_470_00 ø320 h20 ø12.6" ho.8" ▶ Platzteller, Vorlegeplatte ▶ charger plate, serving platter</p>	
					
<p>106_470_00 ø370 h25 ø14.6" h1" ▶ Platzteller, Tortenplatte, Vorlegeplatte ▶ charger plate, cake plate, serving platter</p>	<p>106_470_01 ø370 h25 ø14.6" h1" ▶ Platzteller, Tortenplatte, Vorlegeplatte ▶ charger plate, cake plate, serving platter</p>	<p>106_470_02 ø370 h25 ø14.6" h1" ▶ Platzteller, Tortenplatte, Vorlegeplatte ▶ charger plate, cake plate, serving platter</p>	<p>106_470_03 ø370 h25 ø14.6" h1" ▶ Platzteller, Tortenplatte, Vorlegeplatte ▶ charger plate, cake plate, serving platter</p>	<p>208_470_00 ø160 h40 50ml ø6.3" h1.6" 1.70Z ▶ Obst, Gebäck, Antipasti, Dessert, Beilagen ▶ fruit, cakes and pastries, antipasti, dessert, side dishes</p>	<p>209_470_00 ø190 h60 150ml ø7.5" h2.4" 5.10Z ▶ Müsli, Obst, Gebäck, Beilagen, Salat, Suppe, Vorspeisen, Dessert ▶ muesli, fruit, cakes and pastries, side dishes, salad, soup, hors d'oeuvres, dessert</p>
					
<p>110_470_00 ø250 h60 250ml ø9.8" h2.4" 8.5oz ▶ Suppe, Zwischengang, Hauptgang, Dessert ▶ soup, entrée, main course, dessert</p>	<p>224_470_00 ø210 h70 1350ml ø8.3" h2.8" 45.6oz ▶ Vorlegeschale, Brot, Obst, Salat ▶ serving bowl, bread, fruit, salad</p>	<p>524_470_88 l181 b80 h45 l7.1" w3.1" h1.8" ▶ Salze, Gewürze ▶ salts, spices</p>	<p>221_470_00 ø105 h37 ø4.1" h1.5" ▶ Butter, Kräuter, Gewürze, Saucen, Kaviar ▶ butter, herbs, spices, sauces, caviar</p>	<p>113_470_00 l335 176 h24 l13.2/w6.9" ho.9" ▶ Vorlegeplatte, Zwischengang, Dessert, Tablett, Sushi ▶ serving platter, entrée, dessert, tray, sushi</p>	<p>114_470_00 l460 b240 h24 l18.1/w9.4" ho.9" ▶ Vorlegeplatte, Spargelplatte, Tablett, Sushi, Fleisch ▶ serving platter, asparagus plate, tray, sushi, meat</p>




















<p>Alif Blau-Gold</p> <p><i>Alif blue gold</i></p>					
	<p>201_470_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 ▶ <i>tea, espresso, amuse bouche, sauces, spices, with saucer shape 204</i></p>	<p>202_470_20 ø110 h75 200ml, ø185 h35 ø4.3" h3" 6.8oz, ø7.3" h1.4" ▶ Tee, Cappuccino, Suppe, Reis, Saucen, mit Unterer Form 205 ▶ <i>tea, cappuccino, soup, rice, sauces, with saucer shape 205</i></p>	<p>203_470_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 ▶ <i>café au lait, soup, muesli, sauce boat, entrée, with saucer shape 206</i></p>	<p>307_470_20 ø70 h58 50ml, ø130 h30 ø2.8" h2.3" 1.7oz, ø5.1" h1.2" ▶ Espresso, Amuse Bouche, Soupshot, mit Unterer Form 311 ▶ <i>espresso, amuse bouche, soupshot, with saucer shape 311</i></p>	<p>308_470_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></p>
					
<p>309_470_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></p>	<p>405_470_00 ø80 h155 220ml ø3.1" h6.1" 7.4oz ▶ Milch, Consommé, Suppe, Sauciere ▶ <i>milk, consommé, soup, sauce boat</i></p>	<p>518_470_82 l232 b110 h165 l9.1" w4.3" h6.5" ▶ Zucker, Milch, Antipasti, Sauciere ▶ <i>sugar, milk, antipasti, sauce boat</i></p>	<p>517_470_81 l250 b110 h65 l9.8" w4.3" h2.6" ▶ Marmelade, Honig, Zucker, Antipasti, Kräuter, Gewürze, Knabberereien, Badaccessoires ▶ <i>jam, honey, sugar, antipasti, herbs, spices, snacks, bathroom accessories</i></p>	<p>326_470_00 ø165 h40 ø6.5" h1.6" ▶ Gebäck, Untertasse für Form 306, 308, 309 ▶ <i>cakes and pastries, saucer for shape 306, 308, 309</i></p>	<p>534_470_00 ø220 h70 ø8.7" h2.8" ▶ Amuse Bouche, Obst, Pralinés, Gebäck ▶ <i>amuse bouche, fruit, pralines, cakes and pastries</i></p>
					
<p>108_470_00 ø205 h33 ø8.1" h1.3" ▶ Brot, Beilagen, Amuse Bouche, Gebäck ▶ <i>bread, side dishes, amuse bouche, cakes and pastries</i></p>	<p>402_475_00 ø170 h193 1600ml ø6.7" h7.6" 54.1oz ▶ Tee ▶ <i>tea</i></p>				















Alif Gold <i>Alif gold</i>					
	101_475_00 ø180 h20 ø7.1" ho.8" ▶ Brot, Beilagen, Gebäck, Petits Fours ▶ <i>bread, side dishes, cakes and pastries, petits fours</i>	102_475_00 ø232 h20 ø9.1" ho.8" ▶ Frühstück, Dessert, Vorspeisen, Salat ▶ <i>breakfast, dessert, hors d'oeuvres, salad</i>	103_475_00 ø290 h28 ø11.4" h1.1" ▶ Zwischengang, Hauptgang, Dessert, Brunch ▶ <i>entrée, main course, dessert, brunch</i>	104_475_00 ø320 h20 ø12.6" ho.8" ▶ Platzteller, Vorlegeplatte ▶ <i>charger plate, serving platter</i>	106_475_00 ø370 h25 ø14.6" h1" ▶ Platzteller, Tortenplatte, Vorlegeplatte ▶ <i>charger plate, cake plate, serving platter</i>
					
208_476_00 ø160 h40 50ml ø6.3" h1.6" 1.7oz ▶ Obst, Gebäck, Antipasti, Dessert, Beilagen ▶ <i>fruit, cakes and pastries, antipasti, dessert, side dishes</i>	209_476_00 ø190 h60 150ml ø7.5" h2.4" 5.1oz ▶ Müsli, Obst, Gebäck, Beilagen, Salat, Suppe, Vorspeisen, Dessert ▶ <i>muesli, fruit, cakes and pastries, side dishes, salad, soup, hors d'oeuvres, dessert</i>	110_476_00 ø250 h60 250ml ø9.8" h2.4" 8.5oz ▶ Suppe, Zwischengang, Hauptgang, Dessert ▶ <i>soup, entrée, main course, dessert</i>	201_475_00 ø75 h60 70ml ø3" h2.4" 2.4oz ▶ Tee, Espresso, Amuse Bouche, Saucen, Gewürze, kombinierbar mit Form 204 ▶ <i>tea, espresso, amuse bouche, sauces, spices, can be combined with shape 204</i>	202_475_00 ø110 h75 200ml ø4.3" h3" 6.8oz ▶ Tee, Cappuccino, Suppe, Reis, Saucen, kombinierbar mit Form 205 ▶ <i>tea, cappuccino, soup, rice, sauces, can be combined with shape 205</i>	203_475_00 ø135 h85 400ml ø5.3" h3.3" 13.5oz ▶ Milchkaffee, Suppe, Müsli, Sauciere, Zwischengänge, kombinierbar mit Form 206 ▶ <i>café au lait, soup, muesli, sauce boat, entrée, can be combined with shape 206</i>
					
311_475_00 ø130 h30 ø5.1" h1.2" ▶ Pralines, Butter, Untertasse für Form 304, 305, 307 ▶ <i>pralines, butter, saucer for shape 304, 305, 307</i>	305_475_00 ø70 h58 50ml ø2.8" h2.3" 1.7oz ▶ Espresso, Amuse Bouche, Soupshot, Gewürze, kombinierbar mit Form 311 ▶ <i>espresso, amuse bouche, soupshot, spices, can be combined with shape 311</i>	306_475_00 ø110 h80 170ml ø4.3" h3.1" 5.7oz ▶ Tee, Consommé, Dessert, Zucker, kombinierbar mit Form 312, 326 ▶ <i>tea, consommé, dessert, sugar, can be combined with shape 312, 326</i>	113_475_00 l335/b176 h24 l13.2/w6.9" ho.9" ▶ Vorlegeplatte, Zwischengang, Dessert, Tablett, Sushi ▶ <i>serving platter, entrée, dessert, tray, sushi</i>	530_475_00 ø195 h155 ø7.7" h6.1" ▶ Obst, Pralines, Gebäck ▶ <i>fruit, pralines, cakes and pastries</i>	513_475_00 ø324 h97 ø12.8" h3.8" ▶ Austernbar, Petits Fours, Käse, Obst, Blüten, Kuchen, Torten, Tafelaufsatz, Sushi ▶ <i>oyster bar, petits fours, cheese, fruit, blossoms, cake, centrepiece, sushi</i>



Alif Gold <i>Alif gold</i>					
	307_475_20 ø70 h58 50ml, ø130 h30 ø2.8" h2.3" 1.7oz, ø5.1" h1.2" ▶ Espresso, Amuse Bouche, Soupshot, mit Unterer Form 311 ▶ <i>espresso, amuse bouche, soupshot, with saucer shape 311</i>	308_475_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>	309_471_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>	309_111_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>	101_475_00 ø180 h20 ø7.1" h0.8" ▶ Brot, Beilagen, Gebäck, Petits Fours ▶ <i>bread, side dishes, cakes and pastries, petits fours</i>
					
102_475_00 ø232 h20 ø9.1" h0.8" ▶ Frühstück, Dessert, Vorspeisen, Salat ▶ <i>breakfast, dessert, hors d'oeuvres, salad</i>	108_475_00 ø205 h33 ø8.1" h1.3" ▶ Brot, Beilagen, Amuse Bouche, Gebäck ▶ <i>bread, side dishes, amuse bouche, cakes and pastries</i>	208_476_00 ø160 h40 50ml ø6.3" h1.6" 1.7oz ▶ Obst, Gebäck, Antipasti, Dessert, Beilagen ▶ <i>fruit, cakes and pastries, antipasti, dessert, side dishes</i>	209_476_00 ø190 h60 150ml ø7.5" h2.4" 5.1oz ▶ Müsli, Obst, Gebäck, Beilagen, Salat, Suppe, Vorspeisen, Dessert ▶ <i>muesli, fruit, cakes and pastries, side dishes, salad, soup, hors d'oeuvres, dessert</i>	410_475_00 ø80 h80 100ml ø3.1" h3.1" 3.4oz ▶ Milch, Kaffeesahne, Sauciere ▶ <i>milk, coffee cream, sauce boat</i>	501_475_00 ø115 h105 ø4.5" h4.1" ▶ Tee, Zucker, Consommé, Dessert, kombinierbar mit Form 312, 326 ▶ <i>tea, sugar, consommé, dessert, can be combined with shape 312, 326</i>
					
502_475_00 ø115 h45 ø4.5" h1.8" ▶ Pralinés, Kräuter, Butterkugelchen, Deckel für Form 202, 306 ▶ <i>pralines, herbs, butterballs, lid for shape 202, 306</i>	534_475_00 ø220 h70 ø8.7" h2.8" ▶ Amuse Bouche, Obst, Pralinés, Gebäck ▶ <i>amuse bouche, fruit, pralines, cakes and pastries</i>	530_475_00 ø195 h155 ø7.7" h6.1" ▶ Obst, Pralinés, Gebäck ▶ <i>fruit, pralines, cakes and pastries</i>	540_475_00 ø75 h72 ø3" h2.9" ▶ Eierbecher ▶ <i>eggcup</i>	402_475_00 ø170 h193 1600ml ø6.7" h7.6" 54.1oz ▶ Tee ▶ <i>tea</i>	402_111_01 ø170 h193 1600ml ø6.7" h7.6" 54.1oz ▶ Tee ▶ <i>tea</i>












<p>Alif Blau-Grün- Gold</p> <p><i>Alif blue green gold</i></p>					
					
<p>534_471_00 ø220 h70 ø8.7" h2.8" ► Amuse Bouche, Obst, Pralinés, Gebäck ► <i>amuse bouche, fruit, pralines, cakes and pastries</i></p>	<p>529_471_00 ø125 h130 130ml ø4.9" h5.1" 4.4oz ► Amuse Bouche, Pralinés ► <i>amuse bouche, pralines</i></p>	<p>530_471_00 ø195 h155 ø7.7" h6.1" ► Obst, Pralinés, Gebäck ► <i>fruit, pralines, cakes and pastries</i></p>	<p>402_471_00 ø170 h193 1600ml ø6.7" h7.6" 54.1oz ► Tee ► <i>tea</i></p>	<p>102_471_00 ø232 h20 ø9.1" h0.8" ► Frühstück, Dessert, Vorspeisen, Salat ► <i>breakfast, dessert, hors d'oeuvres, salad</i></p>	<p>103_471_00 ø290 h28 ø11.4" h1.1" ► Zwischengang, Hauptgang, Dessert, Brunch ► <i>entrée, main course, dessert, brunch</i></p>
					
<p>104_471_00 ø320 h20 ø12.6" h0.8" ► Platzteller, Vorlegeplatte ► <i>charger plate, serving platter</i></p>	<p>107_471_00 ø325 h20 ø12.8" h0.8" ► Hauptgang, Dessert, Vorlegeplatte ► <i>main course, dessert, serving platter</i></p>				

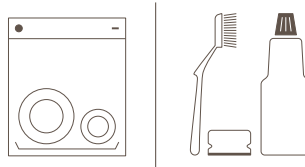
Alif Glas
Gold

*Alif Glas
gold*



					
<p>1011_475_10 clear 1011_475_40 smoked ø76 h94 220ml ø3" h3.7" 7.4oz ▶ Wasser, Orangensaft, Tee, Sake ▶ <i>water, orange juice, tea, sake</i></p>	<p>1012_475_10 clear 1012_475_40 smoked ø90 h75 282ml ø3.5" h3" 9.5oz ▶ Whiskey, Wasser, Dessert, Bowle ▶ <i>whiskey, water, dessert, punch</i></p>	<p>1013_475_10 clear 1013_475_40 smoked ø84 h140 424ml ø3.3" h5.5" 14.3oz ▶ Saft, Bier, Wasser, Milch, Gin Tonic ▶ <i>juice, beer, water, milk, gin and tonic</i></p>	<p>1022_475_10 clear 1022_475_40 smoked ø102 h85 450ml ø4" h3.3" 15.2oz ▶ Doppelter Whiskey, Wasser, Dessert, Bowle ▶ <i>double whiskey, water, dessert, punch</i></p>	<p>1016_475_10 clear 1016_475_40 smoked ø142 h304 1850ml ø5.6" h12" 62.6oz ▶ Wasser, Wein, Whiskey, Digestif, Likör ▶ <i>water, wine, whiskey, digestif, liqueur</i></p>	<p>1015_475_10 clear 1015_475_40 smoked ø173 h270 2400ml ø6.8" h10.6" 81.2oz ▶ Rotwein ▶ <i>red wine</i></p>
					
<p>1019_475_10 clear 1019_475_40 smoked ø110 h170 530ml ø4.3" h6.7" 17.9oz ▶ Sherry, Wein, Wasser, Sake ▶ <i>sherry, wine, water, sake</i></p>					

Pflegehinweise für Biskuitporzellan
mit Goldauflage auf Glasur
*Care instructions for bisque porcelain
with gold plating on glaze*



Biskuitporzellan – fein geschliffen, mit unterschiedlichen Kobalt- und Goldornamenten, spülmaschineneeignet. Eventueller Besteckabrieb auf den Biskuitflächen lässt sich mit Scheuermittel und handelsüblichen Spülschwämmen entfernen. Scheuermittel nicht auf den Goldflächen anwenden.

Bisque porcelain, finely polished, with different cobalt and gold ornaments, dishwasher suitable. In case of stains from flatware, this can be easily removed with normal kitchen cleaning powder and sponge. Do not use the cleaning powder on the gold ornaments.

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 04/2015

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 04/2015

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.*