

GLASSWARE
& BARWARE



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Sourced from carefully chosen partners around the world, Steelite International's Selected For You range of products are perfect complements to Distinction and Performance tableware.

All of our global partners are chosen with you in mind. They are all subject to stringent selection criteria and are selected based on the business principles of Steelite International.

- Excellent quality
- Inspirational design
- Outstanding service
- Minimising environmental impact

Steelite International's chosen glassware and barware partners are Spiegelau, Minners and HEPP.





Mission Statement

“Spiegelau is dedicated to producing the very best wine glasses possible. This means bringing to the market glasses of the highest quality and aesthetics as well as durability and value, with the goal of making the wine experience a pleasurable, fun part of today’s exciting lifestyle.”

From creating fine glass for the old Royal courts of Europe Spiegelau has succeeded in transforming its 500 years’ experience of hand craftsmanship into a fully machine made production with cutting edge technology.

Throughout history, glass has played a major role in shaping lives, propelling economies and advancing civilization. As thousands of other glass manufacturers have come and gone, Spiegelau has endured and flourished.

Their designers create glasses that are striking yet simple, perfectly balancing proportion, form and function. Staying faithful to the spirit of Bavarian artisan craftsmanship, they adopt the latest, most innovative technology to make sure their glasses are reliable and durable.





Platinum Glass Process

Spiegelau stemware has been certified as “extremely glasswasher safe” by an independent laboratory. After undergoing 1500 glasswasher cycles the results showed that there was no scratching, markings, loss of brilliance, foggy shadows, change in brilliance or build-up of water chemicals and residue.

Spiegelau’s remarkable durability can be attributed in large to the Platinum Glass Process. As the glass goes from its powder to its liquid stage, liquid glass is passed through platinum-lined tubes to eliminate any impurities and remove all imperfections and inconsistencies that might otherwise exist.

While more expensive, this innovative use of technology proves Spiegelau’s commitment to quality. The result is a “high performance” wine glass with remarkable marriage of elegance, functionality and durability.

All glass contains basic elements, but the “recipe” of how these elements are combined, and the process by which the glass is produced, profoundly influence the quality and look of the finished product. A simple mix of sand, soda and lime, glass is actually a superheated and cooled liquid held in suspension.

Glass is comprised mostly of silicone dioxide (silica), to which a potassium compound and sodium carbonate (soda ash) is added to lower its melting point. Lime (calcium oxide) must then be added to make the glass insoluble in water – with the crystal clarity, elegant smoothness, and dazzling brilliance that make it radiate beauty on a table.

Spiegelau Glass Benefits



Platinum Process



Improved breakage resistance



Exceptional durability



Brilliant clarity



Certified glasswasher safe



Certified environmental management



Spiegelau Glass Features

Fine rim

Laser cut, polished rim essential to direct the flow of wine to the correct part of the tongue.

Oversized bowl

Wine friendly bowl shape enables the wine to develop its tastes and aromas.

Seamless stem

Smooth elegant and seamless, the stem has a premium feel to the touch.

Lead free crystal glass

Colourless and transparent, lead-free crystal glass ensures perfect clarity, essential to see the exact colour.

Invisible join

Joins are subtle and perfectly crafted.

Flat base

Greater stability and breakage resistant.

Fine rim

Laser cut, polished rim essential to direct the flow of beer to the correct part of the tongue.

Beer specific glass shape

The shape supports the beer in releasing its full spectrum of flavours and delivers them to nose and mouth - appearance, aroma and taste.

Crystal quality

Especially thin blown, a thin rim that lifts the perception of mouth feel and taste.

Lead free crystal glass

Colourless and transparent, lead-free crystal glass ensures perfect clarity, essential to see the exact colour.

Spiegelau Glass Care

- Wash as soon as possible
- Use a proper glasswasher
- Leave to cool down before handling
- Use a tray; do not carry by hand to prevent scratching
- Polish using two lint free cloths
- Polish, bowl, stem and foot separately - don't twist
- Store base down, never on the rim
- Storage should be in correct racks individually tailored



Rules when handling connoisseur glasses:

1 Filling the glass

Fill the glass only to the widest diameter of its bowl. This will ensure maximum development of the wine's bouquet, and also provide the most elegant table setting.

2 Holding the glass

The appropriately filled glass should always be held by the stem rather than the bowl, as heat from the hand could raise the temperature above its optimum and negatively influence the bouquet of the wine.

3 Swirling the glass

Carefully swirling the glass allows oxygen into the wine by increasing its surface area and helps release the wine's rich, mature aroma.

4 Why and how to decant wines

To decant wine means to transfer it from its bottle to a decanter or carafe before drinking. During storage or aging, wine can develop a solid deposit or sediment at the bottom of the bottle. Decanting is an easy means of separating the sediment from the wine. It also helps the wine breathe, as the greater surface diameter lets more oxygen reach the wine than the bottle does. Red wines should be decanted well before serving and allowed to rest at room temperature for up to one hour to allow the wine to fully develop its bouquet.

5 Wine temperature

Before decanting/or serving wine, store it at appropriate temperatures (red wine 59-63°F, 15-17°C, white wines at 50-54°F, 10-12°C). The proper serving temperature enhances the quality of the wine by allowing it to fully develop its characteristic aromas and flavours.



pure elegant style

Willsberger Anniversary™

NEW RANGE

Lead crystal

The successful hand-blown Willsberger range, designed by Johann Willsberger, has been produced at Spiegelau for over 30 years. Willsberger Anniversary represents the first successful attempt to reproduce these very complex forms in automatic production, which delivers a stunningly competitively priced range.



Burgundy
N175 72.5cl (25½oz)



Bordeaux
N176 63.5cl (22½oz)



White Wine
N177 36.54cl (12¾oz)



Champagne
N178 23.8cl (8½oz)



Decanter
N179 1 litre (35½oz)



Whisky Glass
N185 34.0cl (12oz)



Beer/Pilsner
N186 35.0cl (12¼oz)



Martini/Cocktail
N187 26.0cl (9½oz)



Cognac/Brandy
N189 19.0cl (6¾oz)

PATTERN CODE: 4217



stylish sophisticated superb

Adina Prestige™

Pulled stem - non lead crystal

Hand made from superb crystalline glass, the hand made Adina design exudes an aura of stylish elegance, with a long stem and distinctive shape to the base of the bowl.



Burgundy
N040 61.0cl (21½oz)



Bordeaux
N041 65.0cl (23oz)



Red Wine
N042 43.0cl (15oz)



White Wine
N043 37.0cl (13oz)



Champagne Flute
N044 16.0cl (5½oz)



Champagne Flute
N407 24.5cl (8oz)



NEW
Mineral Water
N183 34.0cl (12oz)



NEW
Pilsner Glass
N184 44.0cl (15½oz)



cult classics combined

Hybrid™

Non lead crystal

The Hybrid designs draw on the famous Willsberger collection glasses, a cult favourite since the eighties. The essence of Hybrid is to take a variety of elements, each already designed for a particular purpose, and combine them to create a new set of qualities.



Burgundy
N410 84.0cl (33oz)



Bordeaux
N411 68.0cl (22oz)



Red/White Wine
N412 53.0cl (17oz)



Champagne
N413 28.0cl (9oz)



contemporary
charismatic
charming



Authentis™

Pulled stem - non lead crystal

A contemporary design combining the quality and refinement that one would only expect to find in a hand blown glass. This range is truly one for the connoisseur.



Flute
N007 19.2cl (6¾oz)



Champagne Flute
N029 27.0cl (9½oz)



Water Glass
N011 34.2cl (12oz)



Small White Wine
N003 36.3cl (12¾oz)



White Wine
N002 42.0cl (14¾oz)



Red Wine
N001 48.5cl (17oz)



Red Wine Magnum
N035 65.6cl (23oz)



Burgundy
N000 75.5cl (26½oz)



Digestif
N030 17.0cl (6oz)



Tasting Glass
N031 32.2cl (11½oz)



Black Blind Tasting Glass
N012 32.0cl (10¾oz)

PATTERN CODE: 4204



superb stylish stemless

Authentis Casual™

Non lead crystal

A stemless wine glass using the Authentis bowl shape, this casual range offers a unique wine drinking experience. Hand blown to deliver the quality one would expect from the Authentis range, this glass is a true delight.



Bordeaux
N933 63.0cl (22oz)



Burgundy
N932 62.0cl (22oz)



Red Wine
N931 46.0cl (16oz)



White Wine
N930 42.0cl (14½oz)

PATTERN CODE: 4204



popular premium polished

Vino Grande™

Non lead crystal

A popular range within the UK premium quality glass sector, this extensive range includes celebration lines and wine tasting event glasses.



Champagne Flute
N307 18.5cl (6½oz)



Port
N304 19.2cl (6¾oz)



Martini Cocktail
N325 19.2cl (6¾oz)



Small White Wine
N303 31.3cl (11oz)



White Wine
N302 34.2cl (12oz)



Red Wine
N301 42.7cl (15oz)



Brandy Glass
N318 56.2cl (19¾oz)



Red Wine Magnum
N335 62.7cl (22oz)



Burgundy
N300 71.2cl (25oz)



Beer Glass
N055 50.3cl (17¾oz)



Beer Glass
N350 30.3cl (10¾oz)



Glass VG Shot Glass
N320 6.0cl (2oz)



Juice Glass
N009 33.0cl (11½oz)



Whiskey Glass
N316 30.0cl (10½oz)



Long Drinks Tumbler
N312 38.0cl (13oz)



Champagne Flute
N329 24.2cl (8½oz)



desirable durable affordable

Cantina™

Non lead crystal

Cantina offers elegant design and durable construction at an affordable price. Specifically designed for use in restaurants and hotels, Cantina boasts crystalline glass with excellent clarity. This beautiful range has a fine rim and pulled stem for perfect presentation and balance.



Burgundy
N200 68.0cl (24oz)



Bordeaux
N835 62.0cl (22oz)



Red Wine
N401 46.0cl (16½oz)



White Wine
N402 34.0cl (12oz)



Champagne
N249 21.0cl (7½oz)

PATTERN CODE: 4106



soft serene style

WineLovers™ NEW RANGE

Non lead crystal

Spiegelau's Wine Lovers Collection embraces simplicity, without sacrificing style or quality. The glasses in this collection are available in three specially designed shapes for White, Red and Sparkling Wine.

Each type of glass delivers the wine's fullest aromatics and flavours whilst also lending an air of sophistication to the dining presentation.



Bordeaux
N171 58.0cl (20½oz)



Red Wine
N172 46.0cl (16oz)



White Wine
N173 38.0cl (13½oz)



Champagne
N174 19.0cl (6¾oz)



smooth seamless style

Soiree™

Non lead crystal

Elegant design and robust construction have made the Soiree range a favourite with those who demand both style and durability.



Sherry
N722 10.7cl (3¾oz)



Martini
N725 17.1cl (6oz)



Champagne Flute
N707 19.2cl (6¾oz)



Small Wine
N703 24.2cl (8½oz)



Large Wine
N702 28.5cl (10oz)



Water Goblet
N701 36.3cl (12¾oz)



Brandy Glass
N718 45.6cl (16oz)



Burgundy
N700 50.3cl (17¾oz)



Bordeaux
N735 52.0cl (18¼oz)



Tumbler
N709 33.4cl (11¾oz)



Longdrinks Tumbler
N712 41.3cl (14½oz)



Highball Tumbler
N713 34.2cl (12oz)



Juice Tumbler
N714 22.0cl (7¾oz)



Whiskey Tumbler
N715 27.7cl (9¾oz)
Long Whiskey Tumbler
N716 31.3cl (11oz)



Shot Glass
N720 5.0cl (1¾oz)



Pilsner Glass
N724 37.5cl (12¾oz)



purposeful practical playful

Festival™

Non lead crystal

A thicker bowl and stem combined with Spiegelau's crystalline glass gives the Festival selection an excellent reputation for toughness and longevity at a competitive price.



Champagne Flute
N207 17.1cl (6oz)



White Wine
N229 24.2cl (8½oz)



Small Wine
N203 30.6cl (10¾oz)



Brandy Glass
N218 32.8cl (11½oz)



Large Wine
N202 35.6cl (12½oz)



Water Goblet
N201 41.3cl (14½oz)



Bordeaux
N235 45.6cl (16oz)



Digestif/Chianti
N232 36.0cl (23oz)



Water Glass
N211 27.8cl (9¾oz)



Burgundy
N409 64.0cl (21oz)



cool crisp calm

Beer Glasses™ NEW RANGE

Non lead crystal

Using their 500 years of experience in producing fine crystal glass, Spiegelau have set-out to improve the enjoyment of beer drinking and have introduced a range of beer glasses that provide the solution.

The huge trend of Craft and Artisan beers and ales is now met with the perfect glassware to suit.



NEW

IPA Glass
4100N180 54.0cl (19oz)



NEW

Stout Glass
4100N181 60.0cl (21oz)



Beer Glass
4304N055 50.3cl (17²/₃oz)
4304N350 30.3cl (10²/₃oz)



Wheat Beer
4100N418 0.5 Litre (17oz)



Tulip Beer
4100N417 44.0cl (14¹/₂oz)



Soiree Pilsner Glass
4404N724 37.5cl (12³/₄oz)



strong solid style

Tumblers™

Non lead crystal

Three ranges made from crystalline glass for excellent clarity. With the emphasis on quality, all feature a solid glass base, strong sides and edge bevelled rims for perfect presentation and balance.

NEW



Classic Mini Drink
4102N146 18.0cl (6¼oz)



Classic Bar Mix Drinks Tumbler
4102N209 37.0cl (13oz)



Classic Bar XL Long Drinks Tumbler
4102N110 51.3cl (18oz)



Classic Bar Long Drinks Tumbler
4102N112 36.3cl (12¾oz)



Classic Bar Soft drinks Tumbler
4102N114 28.5cl (10oz)



Classic Bar Whiskey Tumbler
4102N115 28.5cl (10oz)



Classic Bar Long Whiskey Tumbler
4102N116 42.0cl (14¾oz)



Classic Bar Shot Glass
4102N120 6.4cl (2¼oz)



Soiree Tumbler
4404N709 33.4cl (11¾oz)



Soiree Highball Tumbler
4404N713 34.2cl (12oz)



Soiree Long Drinks Tumbler
4404N712 41.3cl (14½oz)



Soiree Large Whiskey Tumbler
4404N716 31.3cl (11oz)



Soiree Shot Glass
4404N720 5.0cl (1¾oz)



Soiree Juice Tumbler
4404N714 22.0cl (7¾oz)



Soiree Whiskey Tumbler
4404N715 27.7cl (9¾oz)



breathe flavour savour

Carafes & Decanters™

Non lead crystal

The best way to present wine is in a specially designed vessel, which will enhance both its colour and flavour. The renowned glass quality of Spiegelau offers exceptional brilliance across a broad range of beautifully designed carafes and decanters for superb tabletop presentation.



Authentis Decanter
4204N006 1 litre (34oz)



Vino Grande Decanter
4304N354 1 litre (34oz)



Pisa Decanter
4207N006 1 litre (34oz)



Stainless Steel Decanter Drainage Stand
4208N010



Soiree Decanter
4404N057 1 litre (34oz)



Red & White Wine Decanter
4104N408 1 litre (34oz)



Minners Classic Cocktail

For over 60 years, Minners has been meeting the needs of the finest foodservice establishments, specialising in custom glassware, made to exact requirements with expert craftsmanship.

The Minners Classic Cocktail range of glassware has been recreated using the original glass moulds that manufactured the glasses used in the 1930's Manhattan cocktail scene and made famous in venues such as the Rainbow Room. These classic shapes have stood the test of time and have regained a relevance to today's growing mixology scene. Steelite International have obtained exclusive global distribution rights to this exciting range and are pleased to bring a unique opportunity in fine lead-free crystal glasses.

"Shaken not stirred..." New York club scenes of the 1930's and 40's evoke images of dapper men in tuxedos, opening doors for their ladies dressed to the nines, long white gloves... A drink with friends.





cool classic cocktails

Minners Classic Cocktail™

Steelite International recaptures classic cocktail service from a bygone era with the Minners Classic Cocktail Collection. Featuring popular shapes including the saucer champagne, Minners Classic Cocktails offers the ultimate in vintage charm and design.

What's old is new once again.



Nick & Nora
R351 17.75cl (6¼oz)



Coupe Champagne
R352 23.6cl (8¼oz)



Champagne Flute
R353 17.75cl (6¼oz)



Martini/Champagne
R354 23.6cl (8¼oz)



HEPP

The art of Service!

HEPP ranks among the most important suppliers in the field of tableware and is the market leader with regard to its wide range of products. In a highly modern production line hundreds of articles are manufactured.

An established distribution and partner network ensures professional advice around the globe. Since 1863 HEPP has made their name in the upmarket catering and hotel business. The success – then as now – is founded on traditional values such as reliability and quality, as well as innovative drive and flexibility.



ISO 9001:
2008 CERTIFIED SINCE 2013

The implementation of a certified quality management system is an important step in equipping the HEPP brand for the future. They look to constantly better their company services through the continual improvement of their processes, and looking to the future, ensuring that the HEPP brand can hold its own among the competition and sufficiently fulfil the demands of their clients.

Stirred or shaken - it's always a question of taste

They have everything for the bar – in perfect elegance and irresistible charm. HEPP's bar utensils offer gourmets and connoisseurs extra-ordinary enjoyment in a stylish ambience. Bar accessories from HEPP enhance the world of the professional caterer with the gleam of exclusivity radiating from every single article. Function, quality and incomparable aesthetics characterize these valuable HEPP products all around the globe.

HEPP offer a 10-year guarantee against damage caused by normal service.

The oldest special factory for cutlery and service equipment for the hotel industry was founded in 1863 by brothers Carl and Otto HEPP in Pforzheim.

The chemist Carl HEPP then succeeded in developing a method of applying a thick layer of silver to a base material which was intended as a substitute for products made of pure silver which was still capable of meeting the tough demands of the gastronomy industry.

Due to new experiences and developments in the early sixties in manufacturing, the base material nickel silver was increasingly replaced by 18/10 stainless steel, a versatile new material which could also be silver-plated.



shining sophisticated service

HEPP Barware™

HEPP's traditional manufacturing excellence come together to create an exceptional range of barware and accessory items. Manufactured in 18/10 stainless steel or silver, all items have superb durability and inherent strength with a high resistance to staining to ensure a perfect presentation.



Neutral Serving Tray
50161037 32.7cm (12.88")
50161262 36.9cm (14.5")



Neutral Bottle Tray
50161270 35.6cm (14.0")



Excellent 2 Bottle Wine Cooler
51471415
24.7cm (h) x 23.1cm (w)
(9.75" (h) x 9.13" (w))



Excellent Wine Cooler
51471274
21.9cm (h) x 18.9cm (w)
(8.62" (h) x 7.44" (w))



Excellent Oval 2 Bottle Wine Cooler
51471710
21.0cm (h) x 22.3cm (w)
(8.27" (h) x 8.78" (w))



Neutral Insulated Single Bottle Cooler
50161289
17.9cm (h) x 12.1cm (w)
(7.05" (h) x 4.76" (w))



Vision Insulated Ice Bucket /
2 Bottle Wine Cooler
50721790
20.5cm (h) x 21.6cm (w)
(8.0" (h) x 8.5" (w))



Excellent Champagne Cooler
51471255
30.0cm (h) x 38.5cm (w)
(11.81" (h) x 15.16" (w))



Excellent 1 Bottle Wine
Cooler Stand
51471872
67.6cm (h) (26.61" (h))



Excellent 2 Bottle Wine
Cooler Stand
51471873
68.8cm (h) (27.0" (h))



Vision Wine Cooler Stand
50721791
60.0cm (h) (23.62" (h))



Excellent Oval Wine
Cooler Stand
51471862
67.1cm (h) (26.44" (h))



Neutral Red Wine Bottle Holder
50161870
31.5cm (l) x 13.8cm (w)
(12.38" (l) x 5.44" (w))



Neutral Silver Plate Red Wine Basket
50171866
17.3cm (l) x 67.1cm (w)
(6.1.19" (l) x 26.44" (w))



Neutral Ice Lip Water Pitcher
50161414 1.5Ltr (53oz)



Neutral Insulated Water Pitcher
50161072 1.8Ltr (66oz)



Excellent Insulated Covered Ice Bucket
51471438
19.4cm (h) x 14.8cm (w)
(7.63" (h) x 5.81" (w))



Neutral Ice Bucket
50161554
12.1cm (h) x 12.6cm (w)
(4.75" (h) x 4.94" (w))



Neutral Ice Bucket with Lid & Tongs
50161792
16.3cm (h) x 15.0cm (w)
(6.44" (h) x 5.88" (w))



Neutral Ice Tongs
50161427 17.0cm (6.7")



Neutral Ice Shovel
50161793 16.5cm (6.5")



Excellent 4 Part Bar Snack Stand
51471341 22.8cm (h) (8.98" (h))



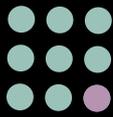
Excellent 3 Part Bar Snack Stand
51471428 16.8cm (h) (6.63" (h))



Elegance Liquor Trolley
51671727
91.0cm (h) x 54.0cm (w) x 103.0cm (l)
(35.83" (h) x 21.26" (w) x 40.6" (l))



Elegance Round Liquor Trolley
51671794
80.0cm (h) x 62.0cm (w)
(31.5" (h) x 24.44" (w))



steelite

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