



CATERING SELECTION

**«NO PLEASURE
IS TEMPORARY,
SINCE THE
IMPRESSION
IT LEAVES BEHIND
IS LASTING.»**

Johann Wolfgang von Goethe (1749-1832)



Introduction / Editorial

Unique events are experienced with all the senses. We retain our pleasant memories after what was said has long been forgotten. This applies in particular to the multi-sensory event catering. What here shall outstand must be individual, tailor-made, and last but not least, creative. Party Rent ensures that your culinary ideas, gastronomic requirements, or needs as the host – whatever they may be – are met with ideal and precisely fitting products: On both your festive table and behind the scenes; from the silver fork to the front cooking system; whether a gala dinner, flying buffet or pop-up event; available for every occasion, and for all sizes.

This book will guide you through the fascinating world of our objects and their creators. It will provide multifaceted information on form, function and possible applications. The Catering Selection, however, stands for more. This third volume of our series of five catalogue books seeks to make our aspiration more understandable: Our products allow you to create any desired atmosphere. The Catering Selection gives a concrete illustration of how to individually use highest quality equipment for your hospitality concept at events.

It took us numerous kilometres of travel to manufacturing locations all over Europe to compile this selection. A time full of impressions, inventiveness and decisions. We systematically researched the needs of the catering industry, collected requests and received suggestions. We selected designs fit for events, we had them refined and often we asked custom detailing to be developed. Countless hours of coordination were spent in creative exchange with chefs, caterers and manufacturers. Thus, from beautiful and exclusive products, we have also made event-capable design products: workable, sturdy, long-lasting, transportable and easy to clean. Let us introduce you to the results of our journey and show you why our catering equipment is so effective.

Convenient, affordable, durable and beautiful at the same time – this is what Henry van de Velde, mentor of the Bauhaus, expected all furniture and basic commodities to be. We apply this maxim to all our rental material. Not only the Catering Selection is characterized by this philosophy. What was once revolutionary is now the guarantor for quality events of any size. And yes, Party Rent has the beautiful things in great quantity.

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The Party Rent Design Team / Scouting

Observe, Reflect, Explore

Our products allow you to create any number of atmospheres. That is our promise. To meet it, our corporate group has its own Party Rent Design Team, which is composed of creative product designers. Divided into the domains of "furniture" and "catering equipment", our experts systematically observe, reflect and explore European markets and beyond. With a keen sense for current developments, we look for the most attractive forms, the best functionalities and tomorrow's trends among all styles. The Design Team is the scouting department, our eye watching designers, chefs, caterers and manufacturers. This is where we work on the future expansion of our product range: Which material can be combined and is able to stimulate the senses.



Scouting the glass-colorization of goblet and cup belonging to the Campania series in Portugal

About the Value of the Broad Range

But how does something like that work? Scouting means first of all closing gaps – visually, functionally as well as budgetary. It is these three aspects that decide how flexibly we can respond to our customer requests. Instead of static one-price-models, we therefore work tirelessly on a diversified product supply, which provides the freedom to realize all your ideas. Between the classic Arzberg series and the modern Jade series by Rosenthal for instance, we have identified such a gap in the tableware assortment.

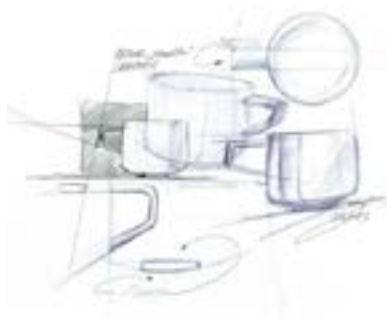
Here we wanted to place a product series that gives an aesthetically fresh impetus, is pricewise located between the two series and designed to a high standard. It should also be produced by a high performance European manufacturer, which had to be able to deliver quickly. Not an easy task.



For example: a Portuguese solution

With these parameters in mind, we started the search. It quickly turned out that our concrete ideas were extremely demanding.

Appropriate material could not be found on the market – without making compromises. Our close contact with designers, including Carsten Gollnick, ultimately provided decisive impulses. We regularly exchange information in working groups to combine gastronomic expertise, technical know-how and design competence into a highly productive unit. If – as in the case of Carsten Gollnick – all competencies are unified in one person, then the path leads to Portugal, more precisely to Vista Alegre in Ílhavo.



Sketching the cup series Silkroad by Carsten Gollnick

Following his recommendation, we travelled to the world-renowned porcelain manufacturer to find a base series which would meet our basic requirements. Concretely, we specifically developed more pieces with Gollnick and the Portuguese ceramists and kiln foremen. An exclusive series was created, entirely tailored to your event usage.



The Party Rent Design Team / Selection

Flying: More exchange, Better communication

Not long ago, sometime after the millennium, a bold plan was hatched in the kitchens of our country.

The idea, as simple as it was ingenious, was to change catering modes at events making them more dynamic. Instead of fixed seating arrangements with set menus, food should be anywhere where the guests were located or wanted to sojourn. If the number of seats had previously limited the count of people to talk to at a table during a meal, the mobile serving concept then offered the opportunity to move around freely while eating. This meant that a large number of people could quite casually talk to each other.



More than 50 various pieces and serving trays: To flying buffet we have been lending wings since 2007.

The "flying buffet" was invented. A mixture of finger food and menu, proportioned exactly between the two proved to be "airworthy". But the appropriate material was lacking on the manufacturing and rental markets. Technical, event-suitable solutions that support this type of serving had to be created first.

For more information on our flying concept please see pages 34 to 43.



One Idea, Countless Variations

But how should they be designed? Ask ten chefs about their ideas of flying. You will hear ten, in part, contradictory points of view. This diversity starts with the portion size, in turn leading to different bottoms and filling quantities. And it continues with the design and the selection of raw materials. At the same time the complexity of the events managed by the kitchen crews and with it, the operational needs keep on increasing constantly. In 2007, we at Party Rent decided not to search for the corresponding solutions only at manufacturers but to develop approaches of our own. At the source, contacting kitchen professionals directly, we started to figure out what specific requirements they had in terms of material selection for a flying buffet. Months and countless interviews later we were able to put together a huge collection of wishes, which we developed into a rating matrix.

The Constant Pursuit of Diversity

We now set out for the manufacturers, equipped with the rating matrix, and visited various trade fairs and collected numerous samples. To complete the assortment, we arranged to have the first samples produced according to the wish lists of the chefs. We presented these in turn to the cooks who rated our prototypes with school marks – yes, really, from A to F. The result was a clear idea of what should be included in our flying range. We could now make a selection that met diverse approaches and interpretations of this serving style. We are grateful for the productive cooperation and the many valuable suggestions from our users. Today, highly professional flying buffets are an integral part of live marketing. We are proud to have helped shaping this process.



A narrow tray for challenging serving actions



A big tray suited for extensive flying buffet servings including several courses



Serving tray with embedded cutlery and napkin box ensuring perfect guest services



The Party Rent Design Team / Innovation Leadership

Driven by our ambition to create atmosphere, we are continually looking for unique stylistic elements, innovative technology and thought-out functions. The Design Team, the eyes and ears of our corporate group, collects the suggestions, wishes and experiences of our customers and partners, chefs and people responsible for events. All this shapes a creative environment, a culture of exchange and of free thinking in which numerous innovations can evolve. Let us show you what we mean by this. You will find three examples on the following pages.

Example 1: About the Power of Successful Arrangements

Anyone looking for effective facilities has to understand catering equipment, be familiar with its materiality and know how to deploy their particularities. This is the prerequisite to successful arrangements. We always understand atmosphere as the sum of perfectly staged details. Only if they are combined they merge into a special overall impression. Fine porcelain, for instance, unfolds its full effect when it is flanked by the right cutlery and the matching glassware. As Stefanie Hering, ceramic master and designer analysed our existing cutlery and glassware portfolio in 2007, we realised that we wanted to create our own sets. Dishes, cutlery and glassware should be on a par with each other in terms of quality, design and handmade material perfection. With specifically selected combinations, we pursued the goal of offering our customers components which are perfectly attuned to each other.

A Journey across Europe

Idyllic Reichenbach where the porcelain manufacture Hering Berlin produces its velvety bisque porcelain and the current table culture received some stimulus marked the starting point of an inspiring journey. From there, we consciously sought other partners for our high-quality stocks. From Thuringia the road led to the north. Among other places, we hit pay dirt in the Flensburg workshops of Robbe & Berking. The cutlery of the traditional silver manufacturer that is appreciated worldwide for its craftsmanship, offered precisely the quality and elegance we looked for. The journey continued and continues. From Lower Bavaria via Finland to Portugal: Zwiesel 1872, Iittala or Vista Alegre were further stations that led us through Europe and to beautiful glasses. That is how a whole series of coordinated material sets were put together over the last few years. They should serve you as a friendly recommendation and inspiration.

Bocholt

Villeroy & Boch

HEPP

Rieber

BOHNER

BUGATTI



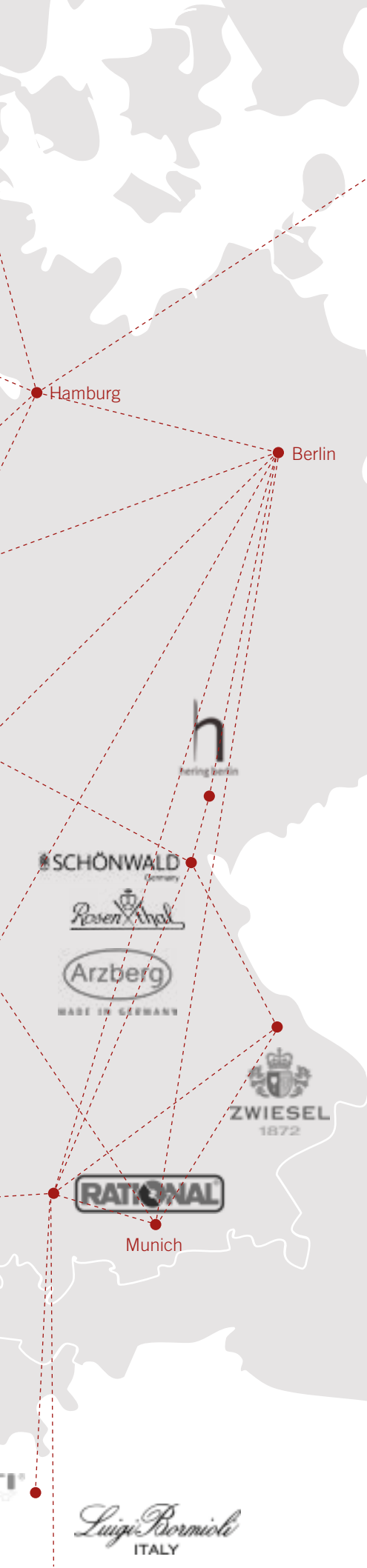
Regardless of this, you are – of course – always welcome to create your own, matching combinations. Please find multifaceted suggestions on the following pages.

Example 2: Seeing Things Hidden

Innovations are not always predictable. Sometimes it also requires – in addition to trained observation and diligence – a serving of chance. Just like in 2012 when one of our scouts was on a vacation trip through southern England. There he came across Steelite, a small, then relatively unknown manufacturer of elegant vitro porcelain. At lower temperatures of around 1,200 degrees, decorative one of a kinds were produced there – perfectly shaped pottery, whose manufacturing process was passed down from generation to generation. Inspired from the first contact and the potential of the raw material, we gradually added the Craft series in four shades to our range. Two years later, there were already 30,000 pieces in our warehouses: a rapid success with our customers and for the producer who since then has been in the spotlight of the industry. Following our early instincts this came as no surprise to us.

Example 3: New Path. PVD Coated Cutlery

To stimulate innovation means leaving familiar paths. Long-term, trusting partnerships are pivotal for us especially in the early stage of product development when it comes to meeting a variety of challenges. With silver specialist Hepp, we maintain such a cooperation. Together we set out to transfer a process of surface finishing – known from the automotive and the watchmaking industry – to a new cutlery series. The aim was to complete our cutlery portfolio thanks to new intensely coloured variants. We equipped Talia, delicate and finely shaped, using a special method, physical vapour deposition (PVD in short) with a colour coating. Under a vacuum, a thin layer is applied to the substrate raw material. The result is an anthracite and bronze-coloured collection exclusively developed for event usage. It is unique in the industry.





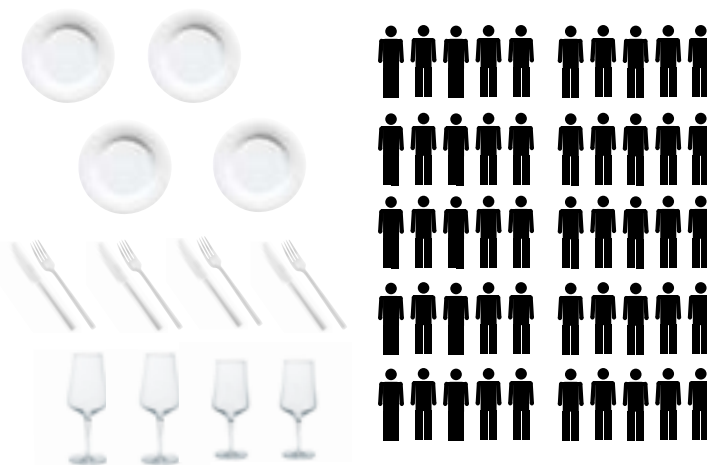
Did you know /

Calculation example of a three-course-menu for 20 guests



75.00 € cleaning included (starting at 3.75 € per guest)

Calculation example of a four-course-menu for 50 guests



213.00 € cleaning included (starting at 4.25 € per guest)

Year	Orders	Average Order Value
2014	39,840	1,325 €
2015	46,790	



710,000 / seven hundred ten thousand
or
156 kilometres / distance Munich-Stuttgart
Plates



795,000 / seven hundred ninety five thousand
or
ca. 231,000 l / capacity of 1,646 bath tubs
Glasses



1,180,000 / one million one hundred eighty thousand, or
ca. 70 t
Cutlery

approx. 260,000 guests
can be served per evening with this material



940 / 1.9 km
Counters



410 / 14,400 1/1-GN-trays
Space-saving shelf cart



PORCELAIN



25
20
15
10
5

**«PORCELAIN,
THE OLD WHITE GOLD.
EVERYONE APPRECIATES
PUTTING A DELICATE CUP
TO THE LIPS,
WHICH IS PERCEPTABLY
VALUABLE AND
CAREFULLY SELECTED.»**

STEPHAN MAHNECKE, PARTY RENT BERLIN



Glossary / Porcelain

Porcelain

When Europeans first learned of Chinese porcelain from the travelogues of Marco Polo, they thought it was made from cowrie shells. These marine gastropods with their shimmering white and hard cases were referred to as "porcellini" in Italy, from which the term porcelain is derived.

Types of Porcelain

Kaolin, quartz and feldspar are the basic ingredients of porcelain. The different types of porcelain result from other additives and the height of the firing temperature.

We have the following three types of porcelain in our assortment.



Hard-paste Porcelain

The porcelain most widely used in Europe today is the so-called hard-paste porcelain where in addition to the three basic ingredients, no additives are mixed in. Through its higher kaolin content of about 50 percent compared to its counterpart, soft-paste porcelain, it can be fired at particularly hot temperatures: at more than 1,300 degrees Celsius. This makes it harder, more stable and less sensitive to temperature variations. Using secret formulas, the colours range from pure white to cream depending on the manufacturer and the designer.

Fine Bone China

Fine bone china is characterised by a solid gleaming, ivory-coloured, translucently shining body of brilliance. The secret behind this variation from England is the addition of 50 to 60 percent bone ash. The calcium phosphate contained therein makes the fine bone china particularly dense and solid. Thus, thin-walled pieces can be produced which are unbreakable. In contrast to hard-paste porcelain, fine bone china is densely fired in the first firing at 1,280 degrees Celsius. With glaze firing, a lower firing temperature is sufficient which makes a particularly diverse and sealed colour design possible through the glaze.

Bisque Porcelain

Bisque porcelain is unglazed and has a high feldspar and low quartz content. It is a double kiln-fired, hard-paste porcelain. It was invented in France in the 18th century and very popular for the production of filigree porcelain figures, replacing the raw material that had been used hitherto, ivory. The surface of the bisque does not reflect light and appears silky matt.



Plate Velvet by Hering Berlin with its bisque lip

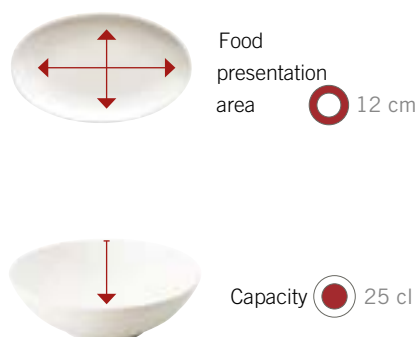


Our bone china Jade by Rosenthal



Format, Stackability

Plates have a serving bottom and a plate edge which is referred to as a lip. Plates which do not have a lip are called coupe plates. Cups and plates are, in part, produced to be stackable for catering and event use facilitating their handling and storage. For better orientation, we have indicated the outer and inner diameters as well as the filling capacity in the hollowed out parts in the Catering Selection. The outer diameter measures the entire plate surface, the inner diameter, the serving bottom.



Composition

Porcelain is made of kaolin (china clay, clay), quartz (glass) and feldspar (colour). Because the feldspar melts during firing but then does not crystallise again, a so-called supercooled melt is created. It causes the typical semi-transparency of the porcelain. The mixture is called the bisque body, it affects the pore density and heat storage capacity depending on the firing temperature.

Firing, Colour of Body

The porcelain manufacturing usually takes place in two firing operations. The shaped blank is fired first in the bisque firing at 900 to 1,000 degrees Celsius. This results in the sensitive, porous bisque bodies. Classically this is white. It is also possible to dye it a light green, pink, brown or even black by adding other minerals. The body is dipped into the glaze and then completed with the glaze firing. During the firing operations, the mixture loses its water share so that the finished porcelain is about 16 percent less than at the moulding.

Flying Buffet

A buffet that comes when you need it requires the appropriate "saucers". The serving of small portions places special challenges on dishes. In particular the ergonomics of the porcelain pieces is important. It facilitates the service and the guest also enjoys good accessibility. The chef has no creativity limits through a variety of shapes and sizes of the dishes. The size ratio between the hand of the guest and the most common porcelain parts are shown on page 36 of our flying buffet range.

Depending on the interpretation, you can find porcelain parts which are suitable for a serving size from 30 to 150 grams in the flying buffet section.



Special serving trays suited for flying buffets

Hardness, Density, Strength

Despite its delicacy, porcelain has great strength and hardness. This means that a square centimetre of porcelain can resist a pressure load of five tons. With a hardness degree of eight on the ten-stage Mohs scale, porcelain is harder than simple steel. In addition, porcelain stores heat well due to its high density and low porosity.

Origin

In 1708, two German naturalists succeeded in unravelling the mystery of Chinese porcelain production. This was the starting point for the production of porcelain in Germany. Numerous factories were founded especially near the kaolin deposits in Northern Bavaria and Thuringia. Today, names such as Rosenthal or Schönewald are closely linked with these regions and their centuries-long production experience. The body colour of the region is often white, light grey or ivory.

Thanks to the successful corporate history of Villeroy & Boch, the border triangle of Germany, Luxembourg and France has become one of the centres of European porcelain manufacture. The body colour here is often cream.

Portugal can also look back on a long tradition of porcelain production and painting. Especially Vista Alegre stands for the fine Portuguese porcelain with the often colourful patterns and mostly white bodies.

Glaze

The glaze is the outer covering of the porcelain which protects it and brings out the lustre. It consists of quartz, feldspar, a little kaolin and various fluxing agents. The complex mixture of the liquid must be adjusted to the firing temperature and the desired properties. Through the porosity of the body, the glaze penetrates well. During the glaze firing at temperatures up to 1,450 degrees Celsius, the glaze binds to the body so that it cannot chip later. At this high temperature, the porcelain sinters, i.e. changes its materiality: It becomes a hard and, at the same time, translucent fine material. Porcelain gets its glassy lustre thanks to the glaze and is watertight. At the end, the unglazed surface is smoothed by repeated grinding and polishing.



Matt black glaze of Apilco's Tivoli



Edges, Impact Edge Guard

The edge of a plate is exposed to the highest loads. To withstand this, stability can be increased with special design. The use of particularly sturdy materials and glazes protects the rims too.



Rim protection

Pattern, Painting

The elaborate decoration on dishes is as old as the porcelain itself. In addition to the widely used technique to decorate porcelain with applied coloured films, it is also still hand-painted. This has produced diverse and colourful styles. The painter is presented with difficulty that not all colours survive temperatures over 1,000 degrees Celsius. Therefore, various methods have to be chosen depending on the pattern.

The pattern can be applied under, in and on the glaze. Below that, only colours from cobalt and chromium compounds are used, because they can resist the heat during the glaze firing. Thus classic patterns in shades of blue and green, like the famous blue onion patterns, are produced. In-glaze designs allows for a greater creative freedom with a larger colour palette. These are applied to the glaze-fired porcelain. In the subsequent smelting fire, they sink into the glaze at 1,250 degrees and are enclosed by it. With these two procedures, the patterns are sealed by the glaze and protected.



The hand-painted porcelain Craft by Steelite

However, colourful painting and gold embellishments do not survive these high temperatures. They must be applied to the glaze and then burned in at 800 to 900 degrees. They are not sealed, so that slight unevennesses can be felt. However, they are usually very robust and often even dishwasher-safe.



Standard / Form 598 I 898 / Schönwald, Hans-Theo Baumann

Designer Hans Theo Baumann (* 1924 in Basel) concentrates on the functional. So, this porcelain classic can be used for very different occasions. Baumann studied at the Academy of Fine Arts in Dresden until 1946 and created designs for many

German manufacturers. Clear, geometric shapes, mostly white and without any decoration are his trademark.



#1391
Coffee cup
● 18 cl
H5.5 cm



#1392
Saucer combi
Ø15 cm



#1393
Plate
Ø19 cm



#1395
Plate
Ø26 cm
● 23.5 cm



#1396
Plate
Ø28 cm
● 26 cm



#1397
Plate deep
Ø21 cm
● 18 cm
● 30 cl



#1399
Soup cup
H5.5 cm
● 26 cl



#1398
Large head
soup bowl
H6 cm
● 40 cl

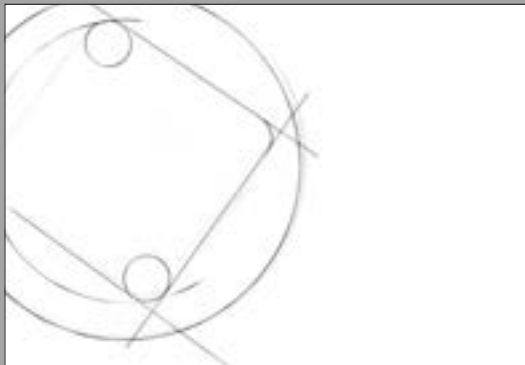


#1400
Lions head
soup bowl
H8.7 cm
● 45 cl

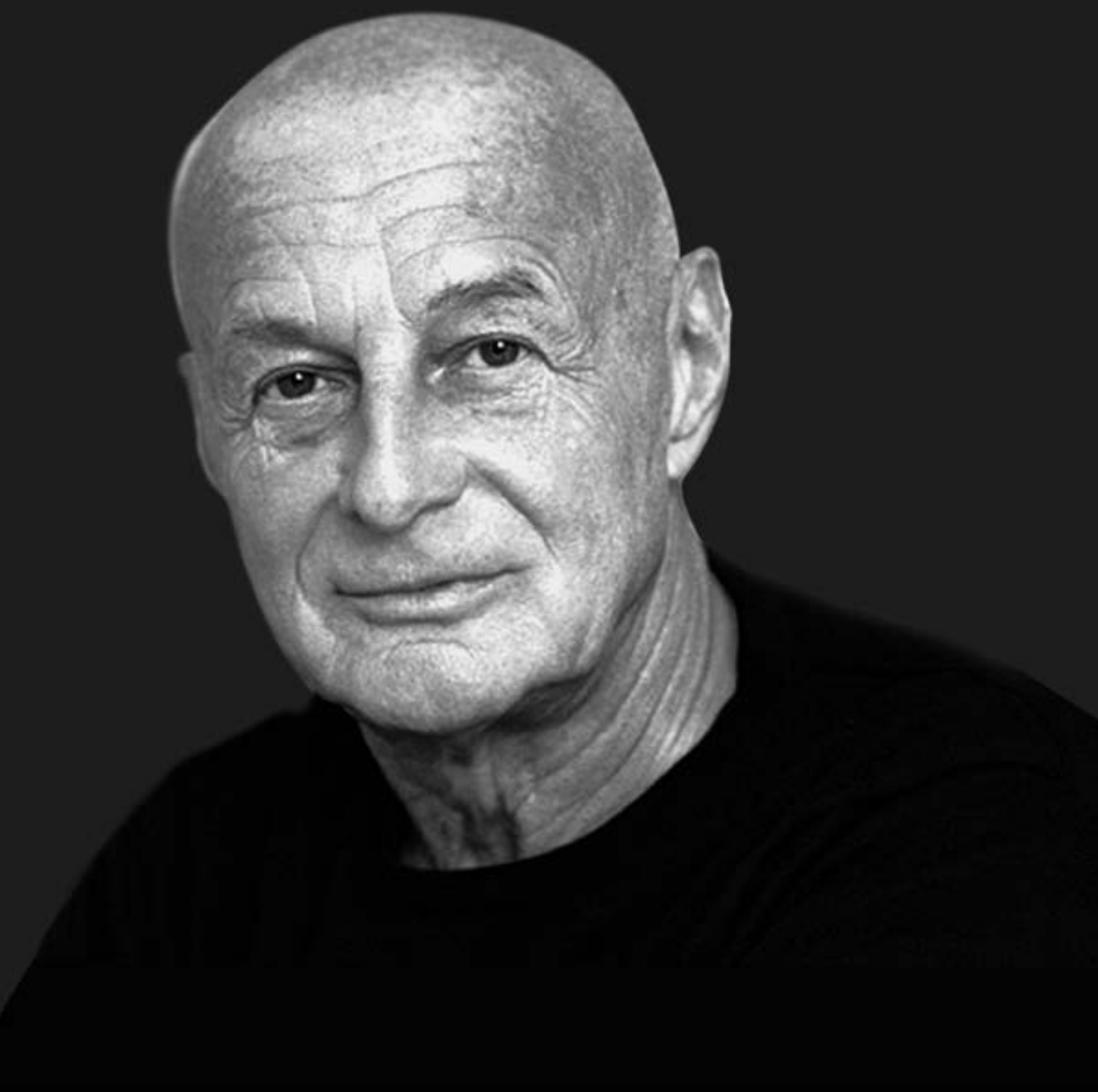
Peter Schmidt

We only make progress by "starting a new". This is what the designer Peter Schmidt believes and he has become famous with this credo. He has left lasting marks in such diverse fields as product design, interior design and branding.

Originally from Bayreuth, Schmidt now lives in Hamburg and achieved his international breakthrough with perfume bottles. He left behind the once playful shapes with a radical alternative: Reduction and clean lines. Today the bottles of Laura Biagiotti, Hugo Boss and Jil Sander have long since become classic. The creative goal – the clear expression – pervades all areas of Peter Schmidt's work: from book design to stage scenery and holistic brand management. This is also apparent in the multiple award-winning Form 2006, an Arzberg porcelain collection. From the geometry of the circle and square, he developed a modern and exciting language of forms. Peter Schmidt also designed Party Rent's corporate logo. For more information, see the Master Collection (p. 14).



After 30 years working in the Peter Schmidt Studios in Hamburg, the designer is now working in a smaller circle. Since 2014, he has worked together with Daniel Belliero and Marcel Zandée mainly in brand development.





Basic / Form 2006 / Arzberg, Peter Schmidt

Circle and square make Basic distinctive, which impresses with its high practicality. The generously proportioned porcelain parts offer plenty of space for culinary presentation. The manufacturer Arzberg has seen itself connected to the beautiful, obligated to the use since time immemorial. Peter Schmidt's design perfectly fulfils both.



#3630
Coffee cup
H8.5 cm
● 22 cl



#3632
Saucer combi
Ø14
● 6.5 cm



#3665
Tea cup
H5 cm
● 22 cl



#3668
Coffee mug
H9 cm
● 42 cl



#3669
Saucer
Ø16 cm
● 8 cm



#3633
Plate
Ø23 cm
● 14.5 cm



#3635
Plate
Ø27 cm
● 17 cm



#3642
Plate
Ø32 cm
● 20 cm



#3637
Plate deep
Ø24 cm
● 15.5 cm
● 15 cl



#3639
Soup cup
35 cl
H6 cm
● 35 cl



#3640
Side-Plate
Ø18 cm
● 10 cm



#3673
Breakfast plate
Ø24 cm
● 15*15 cm



Kolja Kleeberg was trained at Le Marron in Bonn and worked, among others, with Eduard Hitzberger after the journeyman's exam. In the 1990s, he moved to the Berlin area and was self-employed in the Gut Sarnow and Am Karlsbad. Since spring 1997, he has been head chef at the VAU, which he took over in 2002 as owner. Kleeberg is also known as a TV chef.



"Peter Schmidt came to me one evening and presented a porcelain which he had designed for Arzberg. I was immediately impressed by the creative force of these pieces that are very simply reduced to the basic shapes of circle and square. I use it in my VAU because its purity makes you want to stage it."



#3675
Bowl square
15*15*H6 cm
● 50 cl



#3676
Bowl square
7*7*H2.5 cm
● 2 cl



#3677
Bowl
rectangular
15*7*H5 cm
● 15 cl



#3671
Oval dish
30*15 cm
● 22.5*7.5 cm



#3644
Sugar bowl
7*7*H5 cm
● 10 cl



#3641
Lid
for sugar
7*7 cm



#3643
Milk jug
H9.8 cm
● 20 cl



#3648
Mocha coffee
cup
H8.5 cm
● 11 cl



#3649
Ashtray
18*9 cm
● 4 cm



#3653
Pepper shaker
H6 cm



#3654
Salt shaker
H6 cm



#3645
Plate-bowl
Ø24 cm
● 23 cm



#3647
Bowl
Ø24 cm
● 250 cl

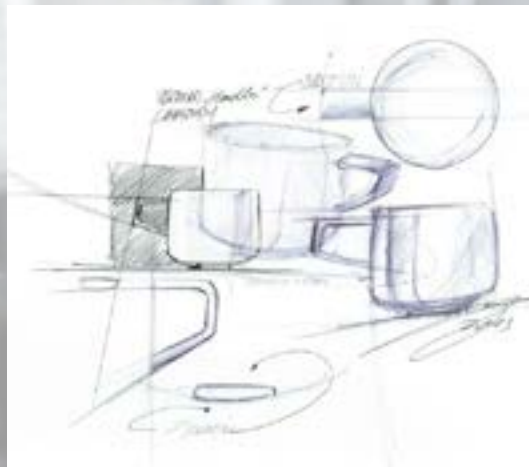


#3646
Bowl
Ø28 cm
● 250 cl

Carsten Gollnick

Practical creative process, products full of character: Carsten Gollnick would like to design things "which come into our house as a sympathetic stranger and become indispensable friends". They are beautiful and useful at the same time and enrich our lives as companions.

His original and, at the same time, minimalist design language arises from impulses received by the designer from the material, the use and foreign cultures. Oriental aesthetics have especially inspired his work. This is reflected also in the porcelain collection Silkroad designed for Vista Alegre.



Sketch of the Silkroad series by Carsten Gollnick for Party Rent

After graduating as an industrial designer in 1992, the Berliner taught at universities in South Korea and in Kiel. Since 1997 he has had his own design studio, which is located today in Potsdam. Here he develops design products for well-known brands such as Ligne Roset, Melitta or Schönowald made of noble materials for table culture and home décor. Numerous awards, including several Red Dot Awards and the iF Design Award ennoble the elegant designs.





Silkroad / Vista Alegre, Carsten Gollnick

Potsdam designer Carsten Gollnick is convinced that characterful design supports or creates corporate culture. This is a virtue which is seemingly perfect for corporate events and brand presentations. According to Gollnick, his pieces are, on the one hand, functional and aesthetic, but also touching at the same time. "Design is a friendly gesture", he commented, making the point perfectly. With Silkroad, Gollnick has created a tableware series the Portuguese Porcelain Manufacture of Vista Alegre, which seeks to merge cultural aesthetic moments from the East and West; elegant, exotic and functional. He has succeeded in doing this very discreetly and elegantly.

Several pieces of the series were redesigned for Party Rent: Filling capacities were changed. Cups were given a conical shape. We adapted the handle. In the plates, the inclination of the rims was dispensed with. Gollnick would like his designs "to come into our house as a sympathetic stranger and become indispensable friends". We have included the elegant and versatile Silkroad ensemble in our range, because we are convinced of the sympathy potential: Your guests will love it!



#6930
Coffee cup
● 22 cl



#6932
Saucer
Ø16 cm



#6931
Coffee cup
stackable
● 22 cl



#6968
Coffee mug
● 30 cl



#6969
Coffee mug
● 30 cl



#6933
Plate
Ø23 cm
● 14.5 cm



#6935
Plate
Ø30 cm
● 19 cm



#6942
Plate
Ø32 cm
● 20,5 cm



Rolf Straubinger After completing his education in the Sonne Post Murrhardt, Straubinger spent his years of travel in Germany and Southern Europe. He stopped off at the Tantar in Munich and the Schwarzwaldstube of Traube Tonbach under Harald Wohlfahrt. Since 1990, he has led the family business, the Burg Staufeneck Restaurant, from the middle-class country inn to 17 Gault Millau points, a Michelin star and the Hotelier des Jahres 2011.



"I am really convinced of the purity with which Vista Alegre has created this Silkroad piece: simple, clear, straightforward, a spotless white porcelain colour and the flawless lip. On this reduction, I can build anything."



#6938
Pasta plate
Ø28 cm
● 16.5 cm
● 28 cl



#1387
Plate square
coup
dinner coupe
27*27 cm



#1388
Plate square
coup
dinner coupe
24*24 cm



#6939
Soup cup
● 30 cl



#6940
Plate
Ø19 cm
● 11 cm



#6956
Ashtray



#6976
Olive bowl
25*6 cm



#6977
Olive oil bowl
11*11 cm



#6943
Milk jug
● 13 cl



#6944
Sugar bowl
Ø9*H6 cm
● 15 cl



#6948
Espresso cup
● 9 cl



#6949
Espresso saucer
Ø13 cm

Luxus / Form Donna / Schönwald, Ulrike Umlauf-Orrom

Designer Ulrike Umlauf-Orrom (* 1953 in Haßlach/ Kronach) created a porcelain for Schönwald, which gives rise to a stylish sophisticated ambience. With its soft rolling relief arches, it has been a classic for years.

A graduate of the Royal College of Art in London, she opted for a pure white form, which allows a very broad field of application.



#1330
Coffee cup
H 6.4 cm
● 18 cl



#1332
Saucer
combi
Ø 15 cm



#1331
Coffee pot
H 11.5 cm
● 30 cl



#1336
Plate
Ø 16 cm
● 11 cm



#1333
Plate
Ø 20 cm
● 14 cm



#1334
Plate
Ø 25 cm
● 18 cm



#1335
Plate
Ø 27 cm
● 19 cm



#1342
Plate
Ø 31 cm
● 21 cm



#1337
Plate deep
Ø 23 cm
● 16 cm



#1339
Soup cup
H 6 cm
● 28 cl



#1350
Bowl
H 6.8
Ø 18 cm



#1351
Bowl
H 7.3 cm
Ø 21 cm



#1343
Milk jug
H7 cm
● 15 cl



#1344
Sugar bowl
H8 cm
● 20 cl



#1345
Oval platter
23 cm
● 17*11 cm



#1347
Oval platter
33 cm
● 25*16 cm



#1348
Mocha coffee
cup
H5 cm
● 10 cl



#1349
Mocha saucer
Ø12 cm



#1356
Ashtray
Ø12 cm



#1353
Pepper shaker
H5.5 cm




#1354
Salt shaker
H5.5 cm



#1362
Dressing pot
H17.3 cm
● 2 l





Finger Food

You need wings to fly. Our finger food assortment offers several options to bring your titbits and niblets up in the air stylishly. Platters and plates – at the same time gorgeous, variable and functional – are available.

Whether with a rustic appearance, as the natural shaded Craft from Steelite or of timeless elegance as Jade from Rosenthal – a true array of colours and shapes awaits you and your ideas.

Flying Buffet

Round, square, oval, cold, warm, sophisticated, simple, rustic: However you want to create your food, our flying buffet assortment brings the versatility that is needed to implement your concepts and wishes flexibly. We offer you a product diversity that is both shapely and highly functional.

How about deep gourmet plates, oval bowls, rectangular platters, small or large spoon shaped shallow bowls or elegant amuse-bouche glasses? Simply let yourself be inspired.

Flying Porcelain



#3625



#3612



#3618



#3690



#3614



#3686

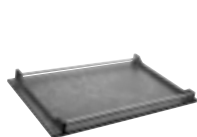
Selecting porcelain for flying services special importance was attached to a pleasant ergonomics.



Flying / Trays

Flying buffets are a fast way of serving. You can find a list of serving trays suited for this kind of services in the following. Various formats fulfil any demand according to the amount of porcelain pieces per tray.

Regarding to locations with limited space available there are slim variants. Furthermore cutlery and napkin attachments allow for more comfort while serving.



#3605
Flying serving
tray
1/1 GN



#3601
Serving tray
cover
H14 cm



#3606
Flying serving
tray
2/1 GN



#3607
Flying serving
tray
26.5*90 cm



#1655
Serving tray
45*65 cm



#3496
Serving tray
60*40 cm



#3497
Flying gala cutlery
and napkin box
black
14*38 cm



#76102
Bellytray
vendor's tray
60 holes

Finger Food / Plates

Large-sized plates and dishes offer enough space for your finger food creations. Thanks to various series you can perfectly adapt the colour of the pieces to particular finger food presenting a harmonious overall picture.



#6432
Platter green
37*16.5 cm
● 33*12.5 cm



#6442
Platter blue
37*16.5 cm
● 33*12.5 cm



#6452
Platter grey
37*16.5 cm
● 33*12.5 cm



#6462
Platter white
37*16.5 cm
● 33*12.5 cm



#6431
Plate
37.5 cm
● 26*16 cm



#6441
Plate
37.5 cm
● 26*16 cm



#6451
Plate
37.5 cm
● 26*16 cm



#6461
Plate
37.5 cm
● 26*16 cm



#4894
Platter
48*16 cm



#3645
Plate
Ø24 cm
● 23 cm



#1428
Melamine plate
slate look
1/2 GN



#1429
Melamine plate
slate look
1/1 GN

Calculation chart

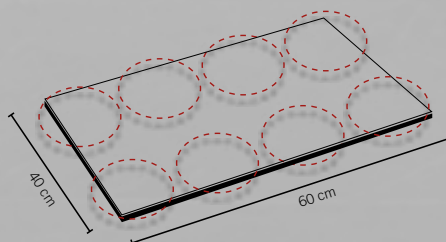
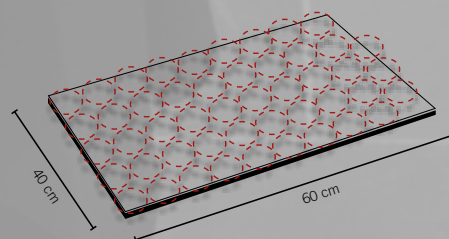


Chart to calculate flying porcelain on a flying tray:

Amount per tray*	Article
7	3621
8	3612, 3615, 3623, 3690
9	3614, 1389
10	3621, 6435, 6445, 6455, 6465
11	6434, 6444, 6454, 6464
12	3611, 3619, 3620, 3625, 6976
15	3617, 6977
17	3677
18	3613, 4888
20	4885
24	4284, 6436
28	3616, 4886, 4887
35	3676, 3644, 1214
40	3624
48	1469, 1470, 4101, 4102, 4103

* 60*40 cm



Diverse interpretations of portion size find their stage in a broad range of choices of materials following. Please find both glassware and pieces of porcelain on the next pages.

Serving bottoms and capacities are indicated per article. All pieces suited for flying service are displayed comprehensively.



#3611
Gourmet deep
plate
Ø13 cm
● 6.5 cm
● 1 cl



#3612
Gourmet deep
plate
Ø18 cm
● 10.5 cm
● 5 cl



#3613
Gondola bowl
14 cm
● 7*4 cm



#3614
Gondola bowl
22 cm
● 11*7 cm



#3615
Bowl with
handle
18*16 cm
● 12.5 cm



#3616
Shallow spoon
small
11*8 cm
● 7.5 cm



#3617
Shallow spoon
large
16*11 cm
● 10.5 cm



#3621
Piastra platter
24*12 cm
● 13.5*9.5 cm



#3619
Ovo deep bowl
13*20 cm
● 6 cl



#3620
Bowl
15*17 cm
● 10 cl



#3621
Platter
18*13 cm
● 14*7.5 cm



#3625
Bowl small
14*12 cm
● 9*6 cm
● 6 cl



Holger Stromberg is master of several restaurants, a currywurst stand in Munich and the stove of the German National Football Team. In Waltrop in the Ruhr, he grew into a 180-year-old gastronomic family tradition where even today the Gasthaus Stromberg welcomes guests. He spent his apprenticeship in renowned star restaurants such as Le Crocodile in Strasbourg and the Schwarzer Adler in Oberbergen. The early filial contact with the top culinary art was the foundation for this exceptional chef's stellar career.

"I claim to be an inventor and a founding member of the flying buffet. As early as 2001, I enthralled my culinary repertoire with small portions. As I set it out on my own in 2002, I convinced customers over and over again that a flying buffet could do more than just present many delights: Guests can focus on communication, while the food comes to them. They are not tied to a place, but are free to move. This way dining concepts support company and product presentations so much better. Guests can arrange their time at an event flexibly with a flying buffet so that an invitation rejection is quite unlikely. The meals are prepared quite fresh and harmoniously. A flying buffet sustainably minimises waste, compared with a traditional buffet. I am still a big advocate of this style and excited about the possibilities of today's diversity of tableware."





#3623
Tegamino
24*15 cm
● 15 cm



#3624
Essence cup
H4.5 cm
● 10 cl



#3690
Tatami deep
plate
21*15 cm
● 27 cl



#1389
Chips bowl
20*12 cm
● 13*6 cm



#3676
Bowl
7*7*H2.5 cm
● 4 cl



#3644
Sugar bowl
H5 cm
7*7 cm
● 10 cl



#3677
Bowl
H5 cm
15*7 cm
● 24 cl



#6976
Olive bowl
25*6 cm
● 15*3.5 cm



#6977
Olive oil bowl
11*11 cm



#1478
Party platter
26*19 cm



#1273
Happy Spoon



#4889
Spoon
11 cm
● 3.5*2 cm



#1214
Whisky glass
● 20 cl



#4284
Whisky glass
● 29 cl



#1469
Preserving jar
● 80 ml



#1470
Preserving jar
● 140 ml



#4101
Amuse bouche
● glass 9 cl



#4102
Amuse bouche
● glass 11 cl



#4103
Amuse bouche
● glass 12 cl



#4104
Amuse bouche
● glass 7 cl





#4886
Dish with
partition
8*8 cm
● 1 cl



#4887
Oval dish
10 cm
● 2 cl



#4888
Dish
12*9 cm
● 10*7 cm



#4891
Chopstick
● 5*3 cm



#6434
Plate green
15.5 cm
● 11.5 cm



#6444
Plate blue
15.5 cm
● 11.5 cm



#6454
Plate grey
15.5 cm
● 12.5 cm



#6464
Plate white
15.5 cm
● 12.5 cm



#6435
Bowl
18 cm
● 11.5 cm
● 25 cl



#6445
Bowl
18 cm
● 11.5 cm
● 25 cl



#6455
Bowl
18 cm
● 11.5 cm
● 25 cl



#6465
Bowl
18 cm
● 11.5 cm
● 25 cl



#6436
Bowl
13 cm
● 8 cm
● 5 cl



#6446
Bowl
13 cm
● 8 cm
● 5 cl



#6456
Bowl
13 cm
● 8 cm
● 5 cl



#6466
Bowl
13 cm
● 8 cm
● 5 cl

Rosenthal

Tradition and avant-garde – can they be combined? Rosenthal manages to harmonise these apparent contradictions at the highest level with ease. Today the famous Rosenthal logo stands for the stylish elegance of the classical service. Since Philipp Rosenthal founded the company in 1879, his white gold has decorated tables on festive occasions.

But tradition is far from all the Upper Franconian company has to offer. Rosenthal is also justifiably regarded as a design pioneer. Legendary, modern collections have emerged from collaborations with renowned artists, architects and designers – such as Raymond Loewy, Konstantin Grcic and Patricia Urquiola. In 1969, the leading Bauhaus architect Walter Gropius also designed for Rosenthal: His famous series TAC merges functionality and aesthetics.



The Rainbow House in Selb

On the one hand, Rosenthal preserves an undisputed craftsmanship in working with the best raw materials. On the other, an enthusiasm for the progressive new form flourishes in the company. This openness to the past and the future has upheld a now 130-year-old, multi-faceted design history. If you are interested in finding out more, you can view 250,000 exhibits from the artistic movements over this long period in the Porzellanikon Museum at the company headquarters in Selb.



The ivory-coloured fine bone china series Jade is one of the most contemporary achievements of the Bavarian manufacturer. Multi-faceted collection pieces provide a wide product range. All pieces share a timeless clear design with elegant lines.

Plates, rectangular, with lips or in coupe design, oval trays, round soup bowls and serving parts in all shapes – whether for set menus, buffets or a flying buffet – the pieces are a joy to combine. The very delicate but no less robust porcelain is suitable for many culinary preferences.



#4830
Coffee cup
H7 cm
● 20 cl



#4851
Cappuccino
cup
H6.3 cm
● 22 cl



#4832
Saucer
Ø16 cm



#4858
Stackable cup
H6 cm
● 20 cl



#4859
Saucer
Ø15 cm



#4884
Bowl
Ø7.5 cm
● 9 cl



#4836
Plate
Ø16 cm
● 10 cm



#4833
Plate
Ø 19 cm
● 11.5 cm



#4834
Plate
Ø 25 cm
● 16 cm



#4835
Plate
Ø 27 cm
● 16.8 cm



#4842
Plate
Ø 31 cm
● 19 cm



#4837
Plate deep
Ø 23 cm
● 15 cl





#4838
Pasta plate
Ø 29 cm
● 17 cm
● 25 cl



#4839
Soup cup
H6.3 cm
● 35 cl



#4840
Soup saucer
Ø 18 cm



#4864
Plate
23*23 cm
● 14 cm



#4865
Plate
27*27 cm
● 18 cm



#4876
Coupe plate
Ø 15 cm
● 9 cm



#4873
Coupe plate
Ø 20 cm
● 12 cm



#4874
Coupe plate
Ø 25 cm
● 15 cm



#4875
Coupe plate
Ø 28 cm
● 17 cm



#4882
Coupe plate
Ø 31 cm
● 19 cm



#4861
Bowl
H4.7 cm
Ø 16 cm
● 25 cl



#4862
Bowl
H8 cm
Ø 21 cm
● 100 cl



#4843
Milk jug
H9 cm
● 20 cl



#4844
Sugar bowl
H9.5 cm
● 25 cl



#4845
Platter
25 cm
● 20*11 cm



#4847
Platter
43 cm
● 33*11 cm



Thomas Kammeier For a decade, Thomas Kammeier was the driving force in the Hugo, the restaurant of the Berlin Intercontinental Hotel. In 1999, he was able to earn the first Michelin star for this institution. Since 2015, he heads the gastronomy at the Euref campus, the new energy efficient quarters of the capital. Here he is committed to a healthy and high-quality cuisine with conviction and dedication.



"I have been a big fan of Rosenthal for years. With the Jade series, the manufacturer designed a porcelain which provides an extreme material width. This abundance of shapes and dimensions diversely served my quality standard. Fine bone china transports delicate elegance and value, which always always add up to a coherent picture together with my creations."



#4848
Mocha cup
H5.4 cm
● 10 cl



#4849
Mocha saucer
Ø 12 cm



#4856
Ashtray
11*9 cm



#4853
Pepper shaker
H8.3 cm



#4854
Salt shaker
H8.3 cm



#4885
Bowl
Ø10 cm
● 2 cl



#4886
Bowl
8*8 cm
● 1 cl



#4887
Bowl
10 cm
● 2 cl



#4888
Bowl
12*9 cm
● 10*7 cm



#4889
Spoon small
11 cm
● 4*2 cm



#4890
Spoon large
23 cm
● 7.5*4 cm



#4891
Spoon
Chopstick
● 5*3 cm



#4893
Platter
25*19 cm
● 19*14 cm



#4894
Platter
48*16 cm
● 42*12 cm



#4896
Saucière
● 45 cl



#4897
Saucer oval
24 cm

Villeroy & Boch

Success owed to inventiveness. That would be the short version of Villeroy & Boch's history in four words. The centuries-old history of the porcelain manufacturer beginning with Jean-Francois Boch and Nicolas Villeroy and the merging of their small ceramic factories in Mettlach, Saarland in 1836. Already in the 19th century, they were supplying their comprehensive range of dishes to Russia, Turkey and North and South America. Today the seventh and eighth generation of the founders' descendants still run the company. It has grown into one of the leading world brands for ceramic products and operates in more than 120 countries around the world.



The old abbey of Mettlach, headquarters since 1836

Above all, a continuous stream of innovative ideas has led to this success. Already in the first years, the founders and their successors optimised the material which they used to fire porcelain. They also introduced the first production machinery. However, this spirit of progress did not only bring about technical innovations. Villeroy & Boch also loved to experiment with design. Bauhaus aesthetics in the 1920s, in the 1970s, the revolutionary designer Luigi Colani designed for the Mettlach company. Villeroy & Boch was awarded the Innovation Award of German Industry in 2004 for the asymmetrically curved series New Wave.

This shows that the ceramic manufacturer has a world-wide reputation in design. From Paloma Picasso's drafts to several papal table settings to modern everyday tableware: The stylistic variety of Villeroy & Boch is impressive on every table where high quality and fine dining culture is required. For three years, travellers on the famous Orient Express have been served haute cuisine on services from Villeroy & Boch.



Trendy / Form Easy White / Villeroy & Boch

Trendy is modern cream-coloured porcelain in a very classic tradition. Thanks to its simple elegance, it is suitable for almost any occasion and can be combined easily with diverse table decorations. The shape is soft and round; the plates are characterised by a lip with a fine relief structure, similar to a honeycomb pattern.



#4371
Coffee cup
H6 cm
● 22 cl



#4368
Coffee mug
H8 cm
● 27 cl



#4370
Cappuccino cup
H6 cm
● 22 cl



#4362
Saucer
Ø 15 cm



#4361
Coffee pot
H12 cm
● 30 cl



#4366
Plate
Ø 16 cm
● 10 cm



#4363
Plate
Ø 21 cm
● 13.5 cm



#4364
Plate
Ø 24 cm
● 15.5 cm



#4365
Plate
Ø 27 cm
● 17.5 cm



#4372
Plate
Ø 29 cm
● 20 cm



#4367
Plate deep
Ø 23 cm
● 16 cm
● 26 cl



#4369
Soup cup
H5 cm
● 27 cl



#4388
Bowl
H4 cm
Ø 15 cm



#4380
Bowl
H5.5 cm
Ø 18 cm



#4381
Bowl
H5.5 cm
Ø 20 cm



#4373
Milk jug
H6.5 cm
● 10 cl



#4374
Sugar bowl
H8 cm



#4375
Platter
oval Ø 22 cm
● 16*11 cm



#4376
Platter
oval Ø 31 cm
● 25*17 cm



#4377
Platter
oval Ø 37 cm
● 30*18 cm



#4378
Mocha cup
H5.5 cm
● 10 cl



#4373
Mocha saucer
Ø 13 cm



#4386
Ashtray
Ø 9 cm



#4383
Pepper shaker
H5 cm



#4384
Salt shaker
H5 cm



#4385
Egg cup
H4.5 cm

La Scala / Villeroy & Boch

La Scala is the porcelain guarantor which you can use to complement a dignified magnificent evening event. The series is the worthy companion to festive banquets like those held in historic venues. The relief design with its baroque style elements lends the table setting a very classic touch. The traditional cream colour blends especially well with warm colours in the linens and decorations. This creates a sublime ambience. No wonder then that the venerable Teatro alla Scala in Milan, one of the most important opera houses in the world, lent its name to the line for Villeroy & Boch.



#4430
Coffee cup
H6 cm
● 22cl



#4438
Coffee mug
H8 cm
● 27 cl



#4440
Cappuccino
cup
H6 cm
● 22 cl



#4432
Saucer combi
Ø16 cm



#4431
Coffee pot
H14 cm
● 30 cl



#4436
Side Plate
Ø 16 cm



#4433
Plate
Ø 21 cm
● 13 cm



#4434
Plate
Ø 24 cm
● 15 cm



#4435
Plate
Ø 27 cm
● 17.5 cm



#4442
Plate
Ø 29 cm
● 18.5 cm



#4447
Plate
Ø 32 cm
● 21.5 cm



#4437
Plate
oval 24 cm
● 12*9 cm
● 16 cl



#4439
Soup cup
H5.5 cm
24 cm
● 30 cl



#4450
Bowl
H4.5 cm
18*18 cm



#4451
Bowl
H5.5 cm
21*21 cm



#4448
Mocha coffee
cup
H5.5 cm
● 9 cl



#4449
Mocha saucer
Ø12 cm



#4443
Milk jug
H6.5 cm
● 25 cl



#4444
Sugar bowl
H6.3 cm
● 22 cl



#4445
Oval platter
24 cm
● 16*11 cm



#4453
Pepper shaker
H6.5 cm



#4454
Salt shaker
H6.5 cm



#4457
Oval dish
9 cm
● 3 cl



#4458
Oval dish
12 cm
● 10 cl

Lifestyle / Form Hot Wave / Villeroy & Boch

Villeroy & Boch is the one of the top names in the restaurant and hotel world when it comes to high-quality table arrangements and appealing serving options. With the cream-coloured tableware Lifestyle, the manufacturer has designed a jaunty collection that stands out from the classic round table porcelain. The extravagant design language, with its extraordinary rimmed edge inwave form, revolutionised the tableware world in 2001. Plates, cups and bowls have a special wavy line. It lends the series its very modern character and is thus made for special moments and occasions.



#1430
Coffee cup
H7.5 cm
● 18 cl



#1432
Saucer
18*15 cm
● 11 cm



#1451
Cappuccino
cup
H8 cm
● 25 cl



#1450
Café au Lait
cup
H10 cm
● 40 cl



#1448
Mocha cup
H6 cm
● 8 cl



#1436
Plate
15*13 cm
● 10 cm



#1441
~~Plate~~
Plate
22*22 cm



#1433
Plate
24*22 cm
● 16.5 cm



#1435
Plate
27*27 cm
● 17*16 cm



#1442
Plate
34*34 cm
● 23*23 cm



#1437
Plate deep
26*26 cm
● 16 cm
● 18 cl



#1438
Plate deep
28*28 cm
● 18.5 cm
● 40 cl



#1439
Soup bowl
H6.5 cm
● 45 cl



#1453
Bowl
H6.5 cm
18*18 cm
● 37.5 cl



#1445
Bowl
H8 cm
25*25 cm
● 110 cl



#1446
Bowl
H9 cm
33*33 cm
● 260 cl



#1444
Bowl
8*8 cm
● 5*5 cm



#1443
Bowl
12*12 cm
● 10*10 cm



#1447
Platter
33*24 cm
● 22*14 cm



#1455
Plate
28.5*32 cm
● 24 cm



#1457
Bowl
14*15 cm
● 15 cl



#1456
Bowl
28*15 cm
● 37.5 cl



#1475
Bowl
12 cm
● 6 cl



#1476
Bowl
15 cm
● 12 cl



Rosenthal Design Studio

The membership list of the Rosenthal Design Studios could also be published as "Encyclopaedia of modern design". In the 1950s, this idea was born. In 1961, the Rosenthal Studio Line has been registered as a trade mark. More than 150 artists have designed unique and avant-garde collections for Rosenthal since:



Massimiliano Ajajmo



Cairn Young und Robin Platt



Jasper Morrison



Konstantin Grcic

Wilhelm Wagenfeld, Raymond Loewy, Walter Gropius, Tapio Wirkkala, Björn Wiinblad, Mario Bellini, Jasper Morrison, Konstantin Grcic and Patricia Urquiola – to mention only the most renowned. The manufacturer from the Fichtel Mountains mandated them to create "contemporary originals", thus past times should not be imitated.

The goal to be achieved: pieces with a high degree of formal and functional quality, exclusive tableware in short. The designers have implemented their very personal conceptions of advanced, brilliant and functional designs. Each of these is unique and yet they shape a harmonious whole. The balance mirrors the artistic trends of more than 60 years.

During the design phase the artists and designers commissioned by Rosenthal work closely together with renowned chefs to ensure their creations being ideally suited for culinary presentation. That way the British designer duo, Cairn Young and Robin Platt, developed sensational shapes like Scoop and Tatami which can be found in the Party Rent range. On the following pages of our Catering Selection we will present you exclusive pieces, flanked by descriptions of well-known catering professionals. This white porcelain series can be fabulously united in one order of courses.

Modern Dining / Rosenthal

Rosenthal, the traditional company, founded in 1879 in Selb in the Fichtelgebirge, stands for innovation and design, quality and perfect porcelain. The Modern Dining series proves this once again and embodies upscale, exclusive tableware. Modern Dining leaves a magnificent impression: versatile, classy and elegant.



#3688
Gourmetto
Ø 27 cm
● 14 cm
● 20 ml

"The Gourmetto plate is a classic for me. With its straight lines and minimalist design, it offers an ideal platform for our creations. In its simplicity, it offers a perfect "stage" for all of our somewhat more complex compositions. In this manner, food and equipment form a perfect symbiosis."



Kay
Schoeneberg

Kay Schoeneberg is executive chef at Kofler & Kompanie and an important driving force in international event catering. At Kofler's well-known pop-up restaurants, the so called Pret a Diner, it is visible that his ideas are effective.



#3681
Gourmet plate
Ø 33 cm
● 15 cm

"This plate provides the perfect setting for unusual food creations. Whether centrally prepared or as a line of fine components such as chocolates from my manufacture. This gourmet plate is a playground for the pastissier – plenty of space, elegance and purism. Your guest will keep in mind the business card of your company – the dessert. Give it a decent space in the meal sequence."



Leif
Besselmann

Leif Besselmann's grandfather, Theo, was a confectioner. He learned this craft at the prestigious Café Peter Kofler in Bad Homburg and then worked as a master at Käfer's in Munich. In 2000, he won the second place at the Confectioner of the Year. Since 2006, he operates the Patisserie Besselmann in Parsdorf near Munich.



Modern Dining / Rosenthal, Massimiliano Alajmo

Combining ergonomic forms with functionality was the designer's focus in the development of the *ingredienti* collection.

In keeping with the motto "form follows function", parts of the series tilt towards the guest, making it possible to eat almost all dishes only using a fork.

The individual plates were specifically designed in cooperation with Massimiliano Alajmo to meet the requirements of the different dishes.



#3682
Piano plate
Ø 29 cm
● 22 cm
● 10 cl

"The dish reminds me of ripples on the water when a stone falls into it: a snapshot – and yet change. This must include the right composition and create an experience for the guest."



Heiko
Antoniewicz

Heiko Antoniewicz is the opinion leader with regard to molecular cuisine, catering, quality management and product development. In addition, the author has published very successful and well-known award-winning cookbooks.



#3683
Riso plate
Ø 30 cm
● 12 cm

"My absolute favourite of the series! The sloping wide lip is the style element. It raises the deep bottom for guests while bringing a chimney-like attention to colours, shapes and the impending taste experience."



#3686
Fondo plate
24*19 cm
● 17.5 cm
● 22 cl

"The plate tilts toward the guest's field of vision by about 15 degrees. When serving, you can, of course, make use of this. The semi-deep plate also allows more than one sauce surface."

Modern Dining / Rosenthal, Cairn Young und Robin Platt

An innovative concept corresponding to modern table culture: the possibility of combining different serving pieces to form an appealing table presentation.

Organically formed plate combinations assume the functions of bowls and plates. Scoop and Tatami are both expressive and smoothly shaped, allowing for the constant creation of new styles. The British designer team Cairn Young and Robin Platt is among the outstanding representatives of the

London design scene. Characterized by a pronounced sense for iconic volumes and vivid forms, their innovative and emotional designs are renowned internationally. Platt and Young see themselves as manual workers. Their motto: Think big – and consider the details.



#3689
Tatami plate
31*24 cm
● 21 cm

"The timeless and purist design of Tatami is ideal to introduce the guest to my creations in their full complexity. Even with larger groups of guests, we can convey our stylistics superbly with Tatami and offer the public an extraordinary experience."



Kevin Fehling

Kevin Fehling offers culinary art in The Table at the Hamburg-Hafen-City. Unique compositions tempt with complex spectra of flavour and great resourcefulness – that's The Table.



#3687
Tatami
deep plate
26*20 cm
● 16 cm
● 35 cl

"The plate throws shadows, depending on the illumination of the table, on the serving bottom. It can present the food into the right light when raised a little higher."



#3690
Tatami
deep plate
21*15 cm
● 9*9 cm
● 15 cl

"The little brother of the deep Tatami is just 21cm instead 26cm in length. The shape lies comfortably in the hand and is very well suited to the flying service for a small meal serving."





#3684
Scoop
deep plate
32*21 cm
● 17*11 cm

"Organic shapes fit to my design. This is a very elegant design. Thanks to its larger size, it is well suited to intermediate courses. The large serving bottom also makes it ideal for desserts."



Matthias
Buchholz

Mathias Buchholz After his apprenticeship in the Restaurant Schießhaus in Gelnhausen, Buchholz moved to several excellent Michelin star rewarded restaurants. In the 1980s and '90s, he worked in Berlin, Hanover and Frankfurt among other things. He was chef at the Hotel Palace Berlin in 1999 and received a Michelin star and 18 points from Gault Millau. In August 2011, he opened the Buchholz Gutshof Britz in Berlin-Britz, today, he offers upscale country style cuisine.



#3685
Scoop plate
32*25 cm
● 21*17 cm

"I like the soft lines, a very graceful shape! Thanks to its slight depth, you can use the plate for meals with a little more stock, for example, sole with Bouchot mussels in saffron. That's great for emphasised attention."

Vista Alegre

The long tradition of the Portuguese porcelain is associated with a name: Vista Alegre. The nearly 200-year history of the prestigious company is tied to the cultural heritage and the traditional craftsmanship of Portugal like no other.

Today Vista Alegre is known worldwide for quality and individual design. This success can be traced back to the founding years. Already five years after the establishment of the factory in 1824, Vista Alegre was supplying the royal house with porcelain and glass. In 1867, he received his first international award at the Paris Exhibition which would be followed by many more.



Vista Alegre's manufacturing plant in Portugal

The best and most popular pieces are exhibited in Vista Alegre's own museum. There, the visitors can also discover the centuries-old art of Portuguese porcelain burners: from the material mix typical to the region to a special furnace. Designers like Filipe Alarcão or Carsten Gollnick have developed product lines in contemporary design with dynamic contours for Vista Alegre. The collections The Orquestra and Plissé with their fine geometric lines were awarded the Red Dot Award in 2015.

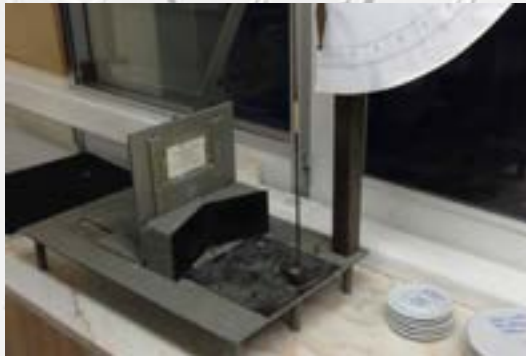
Today, the elegant services from Vista Alegre are also valued in the White House and the Belgian court. The diverse range of tableware products made of porcelain, crystal and glass have one thing in common: the high quality and the often colourful, always refined design.



Vista Alegre



Manufacturing plant, where Silkroad and Marès are done



Quality assessment: rim impact test



Quality assessment: scratch resistance



Kay Schoeneberg Kay Schoeneberg is executive chef at Kofler & Kompanie. He received his education in the early 90's in the Berlin top hotels. He has been setting important impulses and bringing new ideas into the European and International event catering. So he is responsible, for example, for the culinary creations at Pret A Diner, the trend-setting pop-up restaurants from Kofler.



"Young, light cuisine claims the entire plate surface while arranging food in a contemporary manner. Gone are the days when the plate lip belonged to the guest or the service. It is nice that the dynamic contours on the lip of the pasta plate offer sufficient space. Because here I can move individual components into the focus of the guest: A place for flavours and textures with which the guest can individualise his taste."

Marés / Vista Alegre, Carsten Gollnick

Vista Alegre, founded in 1824 in Portugal, is one of the most prestigious porcelain manufacturers worldwide. It brings tradition and modernity in functional harmony. What does this look like in practice? Designer Carsten Gollnick has created Marés as a tribute to the Portuguese ancestors which epitomises the connection of this ancient seafaring nation to the ocean in porcelain. Thus the relief design with its gentle dynamics and sensuality is reminiscent of the waves, dunes and sandy tracks shaped by the coastal wind. Gollnick formulates its quality claim as follows: "More than meets the eye".

The side of the object facing away from the viewer must live up to the judgement of user. Without a doubt, the series of hard-paste porcelain succeeds here with its contemporary design. The white plates with their discreet reliefs can be excellently combined with other white series, above all with Silkroad from the same manufacturer. In order to breathe a contemporary revival into the classic cloche service, the use of the cover for the pasta plate can achieve a particular presentation with curiosity value.



#6690
Plate
29*29 cm
● 19.5*13.5 cm



#6689
Plate
32 cm
● 24*13.5 cm



#6692
Pasta plate
Ø30 cm
● 12 cm
● 12 cl



#6693
Cover
(6692)
Ø14 cm



#6691
Plate deep
29 cm
● 16*11 cm



#6682
Tablet
30*10 cm
● 3*5.5 cm



#6683
Aperitif bowl
Ø9 cm
● 9 cl



#6685
Aperitif jug
Ø5 cm
● 9 cl



#6687
Cover
(6685)



#6684
Oil/vinegar jug
H8 cm
● 9 cl







Heiko Antoniewicz Since 2006, Heiko Antoniewicz is a consultant and trainer for molecular cuisine, catering, quality management and product development. With numerous very prestigious books, he has become the catalyst for ideas and stimuli for professional kitchens around the world. In 2007, the volume "Finger Food" received the Gold Medal of the Gastronomic Academy of Germany (GAD) and a year later in London, the World Cookbook Award for his innovative strength. Also in 2008, "Verwegen kochen [Cook daring]" on the subject of molecular gastronomy was awarded the Silver Medal by the GAD. The World Cookbook Award was awarded again in 2010 for the publication "Brot [Bread]".



"Finally someone dares to make black porcelain! This allows optical experiments and high-contrast staging. With the available plate shapes, four-course dinners can be perfectly arranged. Here, the effective change of black and classic white porcelain is possible. Another advantage of the matte finish: Wiping stripes from preparation are not visible."

Apilco has succeeded in producing a veritable runaway with Tivoli. Thanks to dramatic silhouettes and a unique glaze, it brings the highest elegance to the table without being a classical white porcelain. The minimalist shapes of the pieces, such as the reduced cups without handles, make a straight, almost archaic impression. This is reinforced through the structured and matte surface that lends a somewhat clay earthenware quality to the noble black optics.

It fits perfectly when the location requires attributes such as raw and rough. Tivoli enables you flawlessly present food in an extraordinary way. Playing with contrasts has unforgettable potential. Fingerprints remain invisible on the black matte glaze – a pleasing side-effect.



#6701
Cup
● 7 cl



#6702
Saucer
Ø13 cm



#6703
Cup
● 19 cl



#6704
Saucer
Ø16 cm



#6705
Coupe plate
Ø30 cm
● 20 cm



#6707
Plate deep
Ø27.5 cm
● 13 cm
● 13 cl



#6708
Coupe/wok plate
Ø27.5 cm
● 27.5 cm
● 15 cl



#6709
Coupe plate
Ø27.5 cm
● 27.5 cm
● 21 cl



#6710
Bread plate
Ø14.5 cm
● 14.5 cm



Steelite

In 1911, the porcelain manufacturer Steelite outfitted a South Pole expedition with its dishes to prove how durable they are. Durability and robustness are of great importance in the company's philosophy. What at first glance might seem like a quirky anecdote from the British Empire, inspires Steelite today – and namely in three ways: Durability is perpetually current for the manufacturer from Staffordshire with a view to the material, production and design and can be interpreted for these three fields with longevity, persistence and reflection on creative roots.

The company, which was founded in 1875, is especially well known for its temperature and shock-resistant tableware. This product-sustainability is accompanied by ambitious environmental goals: Since 2011, for example, Steelite has recycled 98 percent of its waste. The ceramic manufacturer has been honoured several times for its environmentally friendly manufacturing processes. And with regard to its design, the company draws new ideas from a long artistic tradition. A special milestone in the design history was the Royal Crown Derby collection which featured on the Titanic in 1912. Today, Steelite puts extraordinary emphasis on series like Craft. Craft brings new life to ancient pottery. Each of these pieces is unique, the glaze is applied by hand radiating natural individuality.



Kiln in Staffordshire



Three-point holder for refinement by hand



*Unique pigmentation:
each piece a one of a kind*







Designer Andrew Klimecki has made a series of unique pieces for Steelite. The company, which has produced for over 100 years at its current location in England, offers with Craft a so-called vitreous porcelain which is fired at lower temperatures of about 1,200 degrees. The raw materials come from the family of stoneware but have the bright, white material colour of porcelain. The natural colours and the glaze are applied manually on each piece.

This and natural random reactions in the kiln make each piece a decorative one of a kind article. We have the warm design in the colours grey,

blue, white and green in our range. A very popular effect is when all the colours are mixed. This creates a table of varied individuality from setting to setting. Craft also needs hollowware and is completely glazed on the bottom: a great tactile experience when using the buffet or with flying buffets. Menu place settings are very charming on real wood surfaces. An elegant vintage style also emerges when Craft is combined with the cutlery by Mepra (page 100).



#6431
Plate green
37.5 cm
● 26*16 cm



#6441
Plate blue
37.5 cm
● 26*16 cm



#6451
Plate grey
37.5 cm
● 26*16 cm



#6461
Plate white
37.5 cm
● 26*16 cm



#6432
Platter
37*16.5 cm
● 33*12.5 cm



#6442
Platter
37*16.5 cm
● 33*12.5 cm



#6452
Platter
37*16.5 cm
● 33*12.5 cm



#6462
Platter
37*16.5 cm
● 33*12.5 cm



#6433
Plate
25 cm
● 17 cm



#6447
Plate
25 cm
● 17 cm



#6453
Plate
25 cm
● 17 cm



#6463
Plate
25 cm
● 17 cm



Guido Weber may be considered the gastronomic all rounder. After a childhood in the family restaurant, Guido Weber was a self-taught chef and trained restaurant professional. He worked as an independent restaurateur and sommelier. He founded his agency Aktiv Events. At the same time, he is a coach for cooking and kitchen utensils, for which he has designed and accompanied marketing campaigns. More recently, he is a very successful food blogger with his portal www.360-einfachlecker.de.



"Craft by Steelite is often imitated but never attained. The staging of food on coloured plates is an especially challenging task. But it's worth it. Party Rent has compiled formats from the series, which are just as well suited for food trends like street food as for the flying service, served meals or classic à la carte meals."



#6437
Plate deep
Ø25 cm
● 18 cm
● 60 cl



#6447
Plate deep
Ø25 cm
● 18 cm
● 60 cl



#6457
Plate deep
Ø25 cm
● 18 cm
● 60 cl



#6467
Plate deep
Ø25 cm
● 18 cm
● 60 cl



#6438
Plate deep
Ø30 cm
● 23 cm



#6448
Plate deep
Ø30 cm
● 23 cm



#6458
Plate deep
Ø30 cm
● 23 cm



#6468
Plate deep
Ø30 cm
● 23 cm



#6434
Plate
15.5 cm
● 11.5 cm



#6444
Plate
15.5 cm
● 11.5 cm



#6454
Plate
15.5 cm
● 11.5 cm



#6464
Plate
15.5 cm
● 11.5 cm



#6435
Bowl
18 cm
● 11.5 cm
● 25 ml



#6445
Bowl
18 cm
● 11.5 cm
● 25 ml



#6455
Bowl
18 cm
● 11.5 cm
● 25 ml



#6465
Bowl
18 cm
● 11.5 cm
● 25 ml



#6436
Bowl
13 cm
● 8 cm
● 5 cl



#6446
Bowl
13 cm
● 8 cm
● 5 cl



#6456
Bowl
13 cm
● 8 cm
● 5 cl



#6466
Bowl
13 cm
● 8 cm
● 5 cl

Hering Berlin

Passion for the essentials: The designer and ceramics craftsman Stefanie Hering is enthusiastic about the character of pure porcelain. The hallmark of the manufacturer Hering Berlin, founded in 1999, is the velvety bisque porcelain which has no glaze. This is captured by the perfect clarity of the material.

Hering explores the limits of this raw material with the production of bisque porcelain. The result is very special: Despite the fine look and feel and velvety surface, this type of porcelain is particularly resistant. The high material density makes it resistant to impact and ensures that the temperature is better retained. Each piece is unique because it results from skilled hand work. Plates, bowls and cups are created by hand and then perforated, painted or ribbed. This results in purist collections which makes the materiality and natural beauty of porcelain come alive again.

In 2013, Hering Berlin won the Design Award in gold from the Federal Republic of Germany for the Noble series.



Stefanie Hering at her Berlin manufacture

Stefanie Hering is breaking new ground in her understanding of tableware. She wants to break through the concept of the traditional formal table. She sets her pieces against this, uses them differently. They can and should be combined with each other. Thus she makes an individual design of the laid table possible and provides for a point of discussion at the table.

Hering Berlin

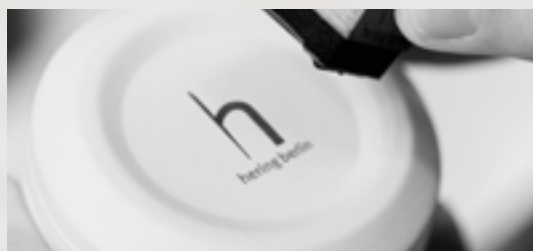
Manually refined series at the Berlin porcelain manufacture



Drilling the shape Cielo by hand



Drawing the relief lines into the plate rim of the Puls series



Refining the silk-matt bisque surfaces of the Velvet series



Cielo, Velvet, Puls / Hering Berlin

The three bisque porcelain series Cielo, Velvet and Puls are harmonious but unequal siblings.

Cielo, from the Spanish "sky", radiates tangible lightness. The plate lips made with hundreds of small holes elaborately pierced by hand are stunningly delicate and yet have the full hardness of the raw material porcelain

Velvet captures the most splendid feature of bisque in a nutshell: the velvety marble-like sheen as we know it well from fine porcelain miniatures.

And Puls reflects the ups and downs of the heartbeat in its fine concentric relief lines.



Cielo / Hering Berlin, Stefanie Hering

Since 1999, the Berlin graphic designer Stefanie Hering has re-interpreted a traditional material in clear, purist shapes. Her handmade double-fired bisque has a significantly higher material density and hardness than the conventionally compacted material.

The Cielo series which is perforated by hand is heavenly light, it creates the highest form of elegance in the world of tableware with its special fragility. Serve the amuse bouche, sorbet and many other delicate dishes on Cielo.



#3711
Coupeplate
H4 cm
Ø32 cm
● 14 cm



#3715
Amuse bouche
H5 cm
Ø22 cm
● 8 cm
● 4 cl



#3716
Amuse bouche
H5.7 cm
Ø30 cm
● 11 cm
● 4 cl



Velvet / Hering Berlin, Stefanie Hering

Stefanie Hering, designer and ceramic master, founded the manufacture in Berlin in 1999. In addition to drinking glasses, table linens and lamps, Hering Berlin also offers porcelain. The beautiful and finely polished bisque is very versatile and is particularly striking due to its matt white surface. It is perfect for event and catering use. Because the plates retain the temperature up to 30 minutes longer. Whether cold or hot, this is a big advantage when arranging and serving elaborately prepared food.

Its look and feel is fine, but the material by Hering is impact-resistant. The series combines finely crafted bowls and plate whose matt white surface is highly sensual.



#3800
Cup without
handle
H8 cm
Ø11 cm
● 17 cl



#3801
Coffee cup
H8 cm
Ø11 cm
● 17 cl



#3802
Saucer
Ø16.5 cm



#3806
Bread plate
Ø18 cm
● 10 cm



#3803
Dessert plate
Ø23.5 cm
● 14.5 cm



#3804
Dinner plate
Ø29.5 cm
● 17 cm



#3805
Gourmet plate
Ø32 cm
● 20,5 cm



#3808
Short lip plate
Ø32 cm
● 24.5 cm



#3810
Gourmet deep
level
Ø32 cm
● 17.5 cm



#3812
Platter
Ø36 cm
● 23 cm



#3807
Soup plate
Ø25 cm
● 13 cm



#3841
Pasta plate
Ø30 cm
● 16.8 cm



#3809
Spoon
B5.5 cm



#3813
Creamer
Ø8 cm
● 10 cl



#3814
Pot lid
Ø11.5 cm



#3815
Amuse bouche
dessert bowl
Ø22 cm
● 7.2 cm



#3816
Amuse bouche
dessert bowl
Ø30 cm
● 10,7 cm



#3843
Square bowl
16*16 cm



#3817
Coupe plate
Ø20.5 cm
● 8.5 cm



#3811
Coupe plate
Ø32 cm
● 13.5 cm



#3820
Espresso cup
without handle
H5.8 cm
Ø7 cm
● 5 cl



#3818
Espresso cup
H5.8 cm
Ø7 cm
● 5 cl



#3819
Espresso
saucer
Ø12 cm



#3821
Dessert bowl
Ø16 cm
● 8 cm



#3826
Bowl
H6 cm
Ø7.5 cm
● 7 cl



#3827
Bowl
H7.5 cm
Ø11 cm
● 20 cl



#3828
Bowl
H9 cm
Ø13.5 cm
● 40 cl



#3833
Supplement
bowl
H10,5 cm
Ø28 cm
● 3 l



#3839
Carafe
H15 cm
Ø8 cm
● 22 cl



#3840
Carafe
H31.5 cm
Ø16 cm
● 85 cl

Puls / Hering Berlin, Stefanie Hering

The language of porcelain – newly formulated: Hering Berlin stands for refined elegance and a clear modern design language. At the same time, the matt, unmistakably sensual look and feel, the delicate transparency and the fine structure of the products have become a trademark of the manufacturer in the Berlin Königsweg.

There are the three forms: Cielo, Puls and Velvet. You can effectively combine them on a table. Hering bisque porcelain has a pore volume of a fabulous zero percent, so despite the velvety surface no red wine, no sepia colour and no grease penetrates into the material. This means that there are no fingerprints on the unglazed surfaces. Perfection through and through.



#3900
Cup
H8 cm
Ø11 cm
● 17 cl



#3901
Coffee cup
H8 cm
Ø11 cm
● 17 cl



#3902
Saucer
Ø16.5 cm



#3906
Bread plate
Ø18 cm
● 10 cm



#3903
Desser plate
Ø23.5 cm
● 14.5 cm



#3904
Plate
Ø29.5 cm
● 17.5 cm



#3905
Gourmet plate
Ø32 cm
● 20,5 cm



#3908
Plate
Ø32 cm
● 24.5 cm

			
#3910 Gourmet plate Ø32 cm ● 17 cm	#3912 Platter Ø36 cm ● 23.5 cm	#3907 Soup plate Ø25 cm ● 12.5 cm	#3941 Pasta plate Ø30 cm ● 18.5 cm
			
#3913 Milk jug H8 cm Ø8 cm ● 10 cl	#3914 Cover H4.5 cm Ø11.5 cm	#3915 Amuse bouche Ø22 cm	#3916 Amuse bouche Ø30 cm
			
#3917 Coupe plate Ø20.5 cm ● 10 cm	#3911 Coupe plate Ø32 cm ● 13 cm	#3920 Espresso cup H5.8 cm Ø7 cm ● 5 cl	#3918 Espresso cup H5.8 cm Ø7 cm ● 5 cl
			
#3919 Espresso saucer Ø12 cm	#3926 Bowl H6 cm Ø7.5 cm ● 7 cl	#3933 Supplement bowl H10.5 cm Ø28 cm ● 3 l	#3939 Carafe H15 cm Ø8 cm ● 22 cl

Nubo

Do you want to deliberately set a contrast to classic white porcelain on the table? Then our black or clear, round or square glass plate Nubo is the answer. There are naturally very special properties in the materiality of the glass. You can transparently emphasise the lightness of the prepared food. The table surface or table linen is translucently visible in nuances. Imagine the extraordinary effects when Nubo is placed on our lighted tables.

With the two different shapes, complete menus can be designed rich in variety. It is also appealing to integrate a glass dish in the otherwise china white order of courses. Nubo is made of special hardened glass and therefore a match for any event use.



#1459
Glass plate
14*14 cm
● 7.5*7.5 cm



#1460
Glass plate
20*20 cm
● 12.5*12.5 cm



#1461
Glass plate
26*26 cm
● 16.5*16.5 cm



#1462
Glass plate
32*32 cm
● 20,5*20,5 cm



#1464
Glass plate
Ø14 cm
● 7 cm



#1465
Glass plate
Ø20 cm
● 11 cm



#1466
Glass plate
Ø26 cm
● 15.5 cm



#1467
Glass plate
Ø32 cm
● 19.5 cm



#1406
Glass plate
14*14 cm
● 7.5*7.5 cm



#1407
Glass plate
20*20 cm
● 12.5*12.5 cm



#1408
Glass plate
26*26 cm
● 16.5*16.5 cm



#1409
Glass plate
32*32 cm
● 20,5*20,5 cm



#1416
Glass plate
Ø14 cm
● 7 cm



#1417
Glass plate
Ø20 cm
● 11 cm

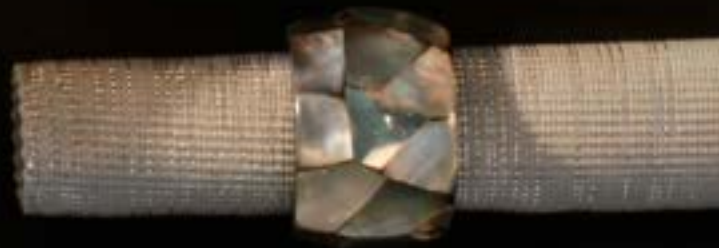


#1418
Glass plate
Ø26 cm
● 15.5 cm



#1419
Glass plate
Ø32 cm
● 19.5 cm

CUTLERY



25
20
15
10
5

**«THE GOOD
TABLE KNIFE.
A COMPLETELY
UNDERRATED
MASTERPIECE OF
ERGONOMICS.»**

BJÖRN SCHINDLER, PARTY RENT STUTTGART



Glossary / Cutlery

"In my opinion the restaurant, the bar, the café, followed by the table, the place settings, the cutlery, the glasses and the interior as a whole need to make up a harmonious interplay to serve as an atmospheric foundation for gastronomic top performances."

This is our chance to offer our guests a sense of well-being right after having welcomed them warmly."

"I think that in the 21st century we should absolutely free ourselves from too many formal regulations and standards. A largely reduced place setting on an old natural wooden table and classic silverware on a crease-free linen both spark emotions in their respective way, if staged correctly."

Matthias Berger, Service Manager at Restaurant Ikarus, Hangar 7, Salzburg



"As long as the quality and the setting are appropriate, there is no right or wrong for me, no good or bad."

The guest is supposed to lean back and let himself in for the overall composition, without being distracted. The same holds true for the cutlery, porcelain glassware etc. The perfect basis for the chef and his dish as well as for the sommelier and his wine can be formed here."

We have the opportunity to give our products additional, supportive expression. Cutlery, plates and wine glasses should be chosen by listening more carefully to the voices of the order of courses and the wine than to classic guidelines."

The overall result will give thanks to us."



PVD-coated Talia cutlery

Material, Composition

Most flatware today is so-called stainless steel 18/10 or silver that is softer than stainless steel. Therefore, even high-quality silverware forms a light patina. Another material variant is colour-coated cutlery. By using a special technique, the physical vapour deposition, (PVD in short), a thin layer is applied to the substrate raw material under vacuum.

Stainless Steel 18/10

Stainless steel 18/10 is non-rusting and non-magnetic. Its special composition of chromium, nickel and carbon makes it particularly resistant to organic and inorganic acids and chloride-containing substances as found in many foods. The alloy is also resistant to water, steam, humidity and temperature variations. Thus, the material is ideally suited for regular hygienic reprocessing in event use.

PVD Coating

This metallic coating is applied in a vacuum process. Through different possible chemical compounds, several colours may result so that metal cutlery no longer looks just silver or chrome-plated nowadays. This very decorative surface finishing originally came from the watchmaking and jewelry industry. But since it is also food-safe, it has found its way onto festive tables.



Table Culture

For millennia, the joint meal is the central social action to commemorate special occasions: From marriages to peace agreements, no celebration is complete without the collective consumption of food and drinks. Therefore, table and meal are also a medium used for recognition, status and hospitality. Each guest has tangible, direct contact, especially with the cutlery. It conveys value and appreciation. The size of the cutlery must match the size of the plates and food at all costs for a harmonious overall impression.

Design

Party Rent offers many diverse cutlery designs and types so that you can realise the individual tableware arrangement for your event requirements. Forms with or without decorative elements, metallic sheen or coloured finishes thanks to PVD coating and plastic handles, modern or classic style, with smooth, velvety soft or brushed feel: Place the right cutlery in the hands of your guests.

Care, Cleaning

Silverware is washed after each use and regularly maintained. Depending on the material, they each have their own cleaning procedures. Corn or cork granules are often used for polishing. For the mechanical polishing of the surface, barrel finishing is used. Because they can lose sharpness during transport, knives need to be resharpened from time to time. Party Rent always provides hygienically clean and proper cutlery – and material in general. A description on how we achieve this objective can be found on page 238.



Knife

With a knife, ergonomics is crucial because a solid larger handle is opposite the light slim blade. The centre of gravity when holding it must be in the exactly correct position between the fingertips and palm. Like all cutlery, knives can be stamped or pressed. This is followed by the finishing. Handle and blade can be riveted or manufactured in one piece as a mono block.

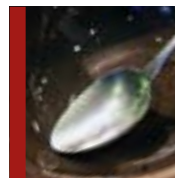
Its form determines whether the knife on the table is laid standing or lying.

Fork

Two main issues are important in the choice of the fork. In the Party Rent range, you will only find forks that trigger a soft graceful feeling in the mouth. In addition, the number of tines, three or four is relevant. For example, the cake fork from the Arts series by Hepp is clearly better suited for the flying buffet usage than three-pronged forks. Because its four parallel tips keep the food bit better than three tapered ones.

Spoon

How much liquid food can a spoon transport to your mouth? Here, the depth of its spoon bowl is decisive which should have a good impression between the cheeks, tongue and palate all at the same time. The spoon from the Hepp Talia and Mepra Vintage series are, for example, two fabulously balanced pieces of cutlery, but they feel quite different when eating. With the spoon, the designer is also challenged to create a proper balance between the handle and bowl.



Serving Cutlery

That the composition conveys value also applies to the serving cutlery. In the Party Rent range, you will find the most suitable pieces for every occasion from the best standard to the exclusive. The right material makes all the difference in the serving cutlery: A plastic or hollow grip does not direct the food heat to the hand. A plastic edge also prevents the piece of cutlery from sliding into the food. A really unpleasant situation for the next guest.

Hepp

From the buffet to the banquet: Hepp ensures radiant splendour with its tableware. The worldwide success of the silver specialists goes back to a ground breaking invention: In 1863, chemist Carl Hepp developed a process that allows the application of a thick layer of silver on a hard substrate. Together with his brother Otto, he was able to produce a new class of cutlery: the so-called hotel silver. Because it was harder than the traditional silverware, it was greeted with enthusiasm in the gastronomy and found a grateful, sustained market. Its triumphal march through leading hotels, cruise lines and the like had begun. In a very short time, the company was internationally successful and still is today.



Founder's workshop

The wide range of products, mainly manufactured from stainless steel since the 1960s, ranges from high-quality cutlery to cloches. Each of the stylish collections are characterised by their very own lines. Especially the shape of the handles, knobs and feet determines the respective theme. It runs through all of the items that fit into a harmonious and exclusive picture. It is the extremely high demands of form and quality that make Hepp the guarantor in catering.

Today you will find the special metal creations from Württemberg in over 100 countries, in such renowned places such as the Burj al Arab in Dubai.

PVD Coating

This metallic coating is applied in a vacuum process. Through different possible chemical compounds, different colours may result so that metal cutlery no longer looks just silver or chrome-plated nowadays.



PVD vacuum chamber with reactive plasma gas



Talía cutlery in bronze through PVD coating

Highly ionized and high-energy metal particles of the plasma react with the reactive gas. They then condense as hard coating on the workpiece generating cutlery Talía's bronze or anthracite colours.

Exclusively cooperating with the manufacturer Hepp we developed the Talía series, which is equipped with a high-quality PVD-coating. The uncompromising high quality of material and processing meet an affinity for design.

Standard / From Premium / Hepp

Classic beauty seduces connoisseurs. Hepp, inventor of the hotel silver and leading international supplier since 1863, clearly understood this. Confidently classical forms or modern avant-garde design: Hepp impresses with excellent, consistent high quality. As a result, the company from Württemberg Birkenfeld has been an established partner of ours since the founding of Party Rent.

No ifs or buts, no-frills functionality is standard. It matches the wide range of decorations and fits perfectly in the hand. The cutlery is particularly easy to maintain and robust: perfectly suitable for daily use.



#1241
Table knife



#1242
Table fork



#1243
Table spoon



#1247
Coffee spoon



#1248
Cake fork



HEPP



#1261
Table knife



#1262
Table fork



#1263
Table spoon



#1264
Dessert knife



#1265
Dessert fork



#1266
Dessert spoon



#1267
Coffee spoon



#1268
Cake fork



#1269
Fish knife



#1270
Fish fork



#1271
Bread knife
small



#1272
Mocha spoon



#1273
Happy spoon



#1274
Latte macchiato
sherbet spoon

Exklusiv / Form Diamond / Hepp

Simply a little more. The Luxus series stands out from the standard thanks to delicate lines, including the handles. But this discreet ornament remains elegantly in the background. The classic form of stainless steel is traditional and timeless. It is not out of place on any table. Hepp from Birkenfeld near Pforzheim produces the world's most diverse range of tableware and serving devices in highly specialised production processes.



#4111
Table knife



#4112
Table fork



#4113
Table spoon



#4114
Dessert knife



#4115
Dessert fork



#4116
Dessert spoon



#4117
Coffee spoon



#4118
Cake fork



#4119
Fish knife



#4120
Fish fork



#4122
Mocha spoon



#4061
Table knife



#4062
Table fork



#4063
Table spoon



#4064
Dessert knife



#4065
Dessert fork



#4066
Dessert spoon



#4067
Coffee spoon



#4068
Cake fork



#4069
Fish knife



#4070
Fish fork



#4071
Butter knife



#4072
Mocha spoon



#4074
Latte macchiato
sherbet spoon



#4075
Steak knife







Vintage / Mepra

In 1947, the three brothers Prandelli founded the cutlery manufacture Metallurgica Prandelli, in short: Mepra. Today, the company is a leader in Italy and counts leading hotels, restaurants, airlines and cruise lines in over 50 countries among its customers. Two architects of the development department, Studio Tecnico Mepra, had the

idea of applying a patina on the otherwise highly polished knives and forks, as would otherwise have arose after years of use. Now the result is available directly from the factory: Vintage. The collection perfectly suits rustic occasions – combined with the Craft porcelain series by Steelite and Tivoli von Apilco.



#6661
Table knife



#6662
Table fork



#6663
Table spoon



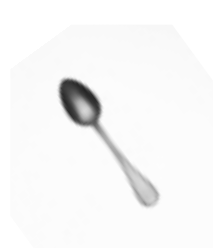
#6664
Dessert knife



#6665
Dessert fork



#6666
Dessert spoon



#6667
Coffee spoon



#6668
Cake fork



#6669
Fish knife



#6671
Butter knife



#6672
Mocha spoon



X15 / Eternum, Louis de Limburg Stirum

The Belgian company Eternum, founded in 1924, designs and produces cutlery and other products of stainless steel for the laid table. The X15 series was designed by the Belgian designer Louis de Limburg Stirum. The smooth and almost aerodynamic lines of the knife in particular make it sleek in two respects.

Moreover it can be stably placed on its cutting edge – forged using the mono block method – which is very helpful when used without table linen: it does not twist. If desired, of course the cutlery can also be laid classically.



#6561
Table knife



#6562
Table fork



#6563
Table spoon



#6564
Dessert knife



#6565
Dessert fork



#6566
Dessert spoon



#6567
Coffee spoon



#6568
Cake fork



#6569
Fish knife



#6571
Butter knife



#6572
Mocha spoon

Talia Anthracite / Hepp

Graceful, flowing shapes make the Talia series and its cutlery pieces a delicate highlights for upscale events. Its fine profile combines aesthetics and high-quality workmanship with style confidence constituting a particularly cultivated tableware. The anthracite-coloured collection exclusively developed for Party Rent demonstrates these advantages especially well.



#6841
Table knife



#6842
Table fork



#6843
Table spoon



#6844
Dessert knife



#6845
Dessert fork



#6846
Dessert spoon



#6847
Coffee spoon



#6848
Cake fork



#6849
Fish knife



#6851
Butter knife



#6852
Mocha spoon

Talia Bronze / Hepp

Delicate and finely profiled, the slender Talia series by Hepp. Designed in the characteristic, flowing design language, it represents sophisticated tableware in all its cutlery pieces. Exclusively for use at events, we have developed a bronze collection which is equipped with a high-quality PVD coating. Here, uncompromisingly high-quality materials and workmanship meet design affinity.



#6861
Table knife



#6862
Table fork



#6863
Table spoon



#6864
Dessert knife



#6865
Dessert fork



#6866
Dessert spoon



#6867
Coffee spoon



#6868
Cake fork



#6869
Fish knife



#6871
Butter knife



#6872
Coffee spoon

Renaissance White / Bugatti

Since 1923, Bugatti has endeavoured to make the culinary world more beautiful, stylish, maybe even a little more Italian. With the high quality Renaissance stainless steel cutlery, this has achieved without a doubt. Its white handle and chrome rings define the appearance of a series where the plates of a festive table can be framed elegantly. Its discreet extravagance provides a refreshing breath of the exotic



#3461
Table knife



#3462
Table fork



#3463
Table spoon



#3464
Dessert knife



#3465
Dessert fork



#3466
Dessert spoon



#3467
Coffee spoon



#3468
Cake fork



#3469
Fish knife



#3470
Fish fork



#3472
Mocha spoon

Renaissance Ivory / Bugatti

All good things come in threes. Renaissance Ivory is another variant of the proven stainless steel cutlery series from Bugatti. Its expressive ivory-coloured handle appears very high end along with the chrome rings. A glamorous touch for festive tables.



#3361
Table knife



#3362
Table fork



#3363
Table spoon



#3364
Dessert knife



#3365
Dessert fork



#3366
Dessert spoon



#3367
Coffee spoon



#3368
Cake fork



#3369
Fish knife



#3370
Fish fork



#3372
Mocha spoon



Renaissance Black / Bugatti

An Italian sense of form and detail also characterises the black variant of Bugatti's Renaissance series. The high-quality stainless steel cutlery of the traditional manufacturer from Brescia is noble and elegant with its dark handle and chrome rings. It is created for the sophisticated ambience where it enhances the stylish table setting.



#3561
Table knife



#3562
Table fork



#3563
Table spoon



#3564
Dessert knife



#3565
Dessert fork



#3566
Dessert spoon



#3567
Coffee spoon



#3568
Cake fork



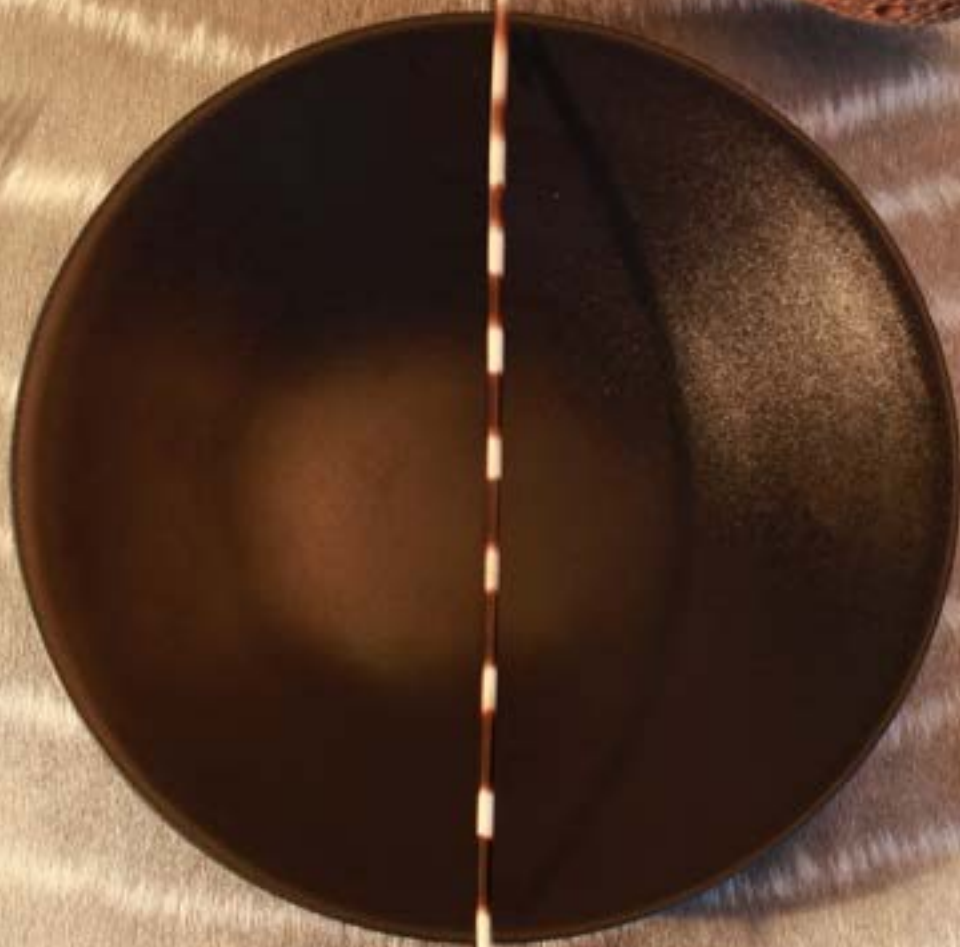
#3569
Fish knife



#3570
Fish fork



#3572
Mocha spoon



Contour / Hepp

Contour offers timeless elegance for upscale fine dining, a noble classic without compromises. The soft, flowing design looks unpretentious. Its sophisticated silver-plating implies intrinsic value.

Using contour, the German quality manufacturer Hepp succeeds in producing a cutlery series which is exceedingly harmonically proportioned.



#1481
Table knife



#1482
Table fork



#1483
Table spoon



#1484
Dessert knife



#1485
Dessert fork



#1486
Dessert spoon



#1487
Coffee spoon



#1488
Cake fork



#1489
Fish knife



#1490
Fish fork



#1491
Butter knife



#1492
Mocha spoon

Robbe & Berking

When entering the silver manufacturer of Robbe & Berking, it seems as if time has stood still. Stamping, rolling, cutting and engraving: The silverware is made here by hand in exactly the same way as when it was founded more than 140 years ago.

The Flensburg manufacture was founded in 1874 by the silversmith Nicolaus Christoph Robbe, who later ran the company together with his journeyman, Berking. From generation to generation, the knowledge of the craftsmanship has been passed on. The current managing director and great-grandson of the founder, Oliver Berking, is convinced: "If my great-grandfather were to walk through the business today, he would recognise quite a lot."



The cutlery Riva by Robbe & Berking is exhibited in the Museum of Modern Art, New York.

Each of the fine pieces of cutlery comes from the northern German workshops where they are manufactured in more than 40 steps. Thanks to its traditional craftsmanship, Robbe & Berking has a worldwide reputation. The guests of leading grand hotels and on many of the large yachts dine with its luxurious cutlery.

Instead of following changing fashions, the family company relies on classic design. Elegance and quality characterise the products. Oliver Berking is thus following the principle of his great-grandfather: "Others may do it more cheaply, but nobody can do it better than we do."

ROBBE & BERKING
SILBER



Wilfried Moll

Wilfried Moll does not see himself as a designer, but as a silversmith. However, his creations have made it to major exhibitions like the London Victoria and Albert Museum or the New York Museum of Modern Art.

The skilled goldsmith quickly turned to silver as his favourite medium. After completing his studies, he became a freelance artist with own workshop. Here, on the one hand, he makes individual productions of silver utensils and jewellery but, on the other hand, also develops designs which are then produced in series. Moll has won numerous German design awards, as well as major awards in Denmark and the Netherlands. He combines handicraft and design in a unique way. His works follow a strict functional design vocabulary and have a clear recognition value. Cutlery designed by Moll is used in renowned restaurants worldwide.



This, or similar to this, is how one can imagine the view from Wilfried Moll's residence at the seaside.

In the Party Rent range, the Riva silver cutlery from Robbe & Berking is a particularly successful work by Wilfried Moll.





Riva / Robbe & Berking

Strikingly different. Riva by Robbe & Berking is edgy. That defines the specific character of the cutlery series. Nevertheless, it is beautiful in a simple way. The enormously high material and silver-plate quality make the cutlery particularly durable, resistant and even dishwasher-safe. Riva is the highest quality cutlery series in our range.



#3781
Table knife



#3782
Table fork



#3783
Table spoon



#3784
Dessert knife



#3785
Dessert fork



#3786
Dessert spoon



#3787
Coffee spoon



#3788
Cake fork



#3789
Fish knife



#3790
Fish fork



#3791
Bread knife
small



#3792
Mocha spoon



#3794
Gourmet spoon

Carl Mertens

The company Carl Martens, founded in 1919 in Solingen – the German knife smithy par excellence – initially made blades for pocket, kitchen and table knives in artisan production. The manufacturing was extended to table cutlery in 1932. The small business became an industrial factory. As at the end of the 70s, Curt Mertens Jr. took over the management of the factory, he placed the assortment focus on products with high design quality. In addition to tableware and gourmet utensils from stainless steel 18/10, high quality gift items and every aspect of fine dining and the laid table were offered; most recently with a strong focus on the Asian market. The products of the family business are something special and stand out strikingly from other providers.



Polishing knives at Carl Mertens in Solingen

Whether cutlery for seafood or Asian cuisines, corkscrew or champagne coolers, grill equipment or home accessories such as lamps and decorative items: they all have a distinctive personality.

Carl Mertens places the highest demands on the quality and the design of his goods. Several handmade products were developed in collaboration with important designers and often awarded prizes. Bound by tradition, the manufacturer grants a 25-year warranty on their pieces. This value predestines the Solingen cutlery, of course, for demanding event usage.

CARL MERTENS
SOLINGEN, GERMANY

Fresh / Carl Mertens

Carl Mertens GmbH is the Solingen number one source for design cutlery and premium accessories made of stainless steel. Founded in 1919 as a grinding shop for pocket knife blades, the company today produces items for the contemporary table culture and home décor. Traditional crafts, uncompromising quality and advanced metal design are the ingredients of success for the Carl Mertens collections like Fresh.

Developed by renowned designers, the pieces have been honoured important awards and included in internationally renowned design collections. Axel Wowereit conceived the serving fork with spoon, Carsten Gollnick, for his part, salad serving utensils, serving spoons and a pasta spoon. Specially balanced antipasti tongs stem from Munich designer Bibs Hosak-Robb.



#6481
Serving spoon



#6482
Serving fork



#6483
Salad fork



#6484
Salad spoon



#6485
Serving spoon



#6486
Pasta server



#6487
Spaghetti tongs



#6488
Antipasti-tongs

Serving Cutlery



#1275
Cheese knife



#1276
Sugar tongs



#1277
Ice cream
portioner



#1279
Universal
tongs



#1280
Skimmer



#1286
Cake slice



#1289
Bread knife
large



#1290
Meat knife
large



#1291
Carving knife
slicer



#1292
Carving fork



#1295
Ladle



#1296
Strainer
large



#1297
Whisk



#1665
Buffet
Carving fork



#1667
Dressing
spoon



#5671
Serving spoon
Pure



#5672
Sausage tongs
Pure



#5673
Perforated spoon
Pure



#5674
Barbecue tongs
Pure



#5675
Cheese knife
Pure



#5677
Dressing ladle
Pure



#5678
Spaghetti tongs
Pure



#5679
Spaghetti server
Pure



#5683
Salad fork
Pure



#5684
Salad spoon
Pure



#5686
Cake slice
Pure



#5687
Sauce ladle
Pure



#5688
Soup ladle
Pure



#5691
Carving knife
Pure



#5692
Carving fork
Pure



#1298
Ladle



#1299
Ladle



#1660
Pastry tongs



#1661
Buffet
carving spoon



#1662
Turner
L33 cm



#1663
Buffet perforated
carving spoon
L31 cm



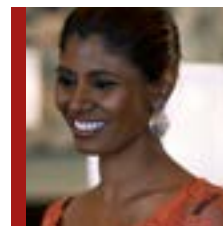
**«APPROXIMATELY
20 PERCENT OF
WINE ENJOYMENT
DEPENDS ON THE
RIGHT GLASS.»**

JANCIS ROBINSON, WEINKRITIKERIN



"Not every wine tastes the same from every glass. Therefore, different glasses should be used for various wines and grape varieties.

The quality of the glass, thick or thin, mouth blown or machine made, is essential to the deployment of the flavours."



Thayarni Kanagaratnam, host of restaurant La Vie, Osnabrück

Glass

About 9000 years ago, humans found glass as a product of chance at the pottery. Sodium bicarbonate and calcareous sand had been heated too highly in a kiln. Glass is therefore nothing more than melted sand. Around 1500 BC, humans succeeded in deliberately producing glass, regardless of the ceramic base. Glass, hard, resistant but also colourful, has spurred the artistic creativity of the people for millennia. Hardly a cultural object which has not been shaped from this material.

Shapes

Burgundy, Riesling, whisky, cocktails, cognac, Koelsch beer: A specific form of glass has been designed for almost any beverage in the course of time. Mostly they taper upward, so that the flavours don't escape. Lean tall glasses, for example, hold the carbon dioxide in the liquid and are therefore ideal for serving beer, sparkling refreshments and champagne. For all conceivable beverages that are served at events, you will find exquisite glassware series in the Party Rent range.



White wine



Red wine



Burgundy



Sparkling wine



Sweet wine



Quality

The different quality classes of the glassware are based on its use and the impression that it helps to convey. Machine-made glasses have always had their raison d'être at major events alone due to their price-performance ratio. However, mouth-blown pieces are masterworks for the enjoyment of wine.



Each is unique and yet they have a consistent essence of full perfection. Crystal glass in turn is characterised by a warm glow, high light refraction and pure colourlessness. The glasses give a long bell-like sound that resonates for a long time when toasting. Finally, break and scratch resistance are properties that modern glass must meet especially for event usage. A glass refinement like Tritan from Schott Zwiesel is exemplary here.

Wine Glasses

For the wine connoisseur, a glass must raise the spirit of wine. Serve valuable wines, the wall should be thin and neutral in colour. So, it allows a genuine glimpse of the juice of the grape. Every wine needs, and every perfect wine glass offers the ideal balance between the filling level and the air in the glass for the respective grape variety. In this way, the corresponding bouquet develops optimally.

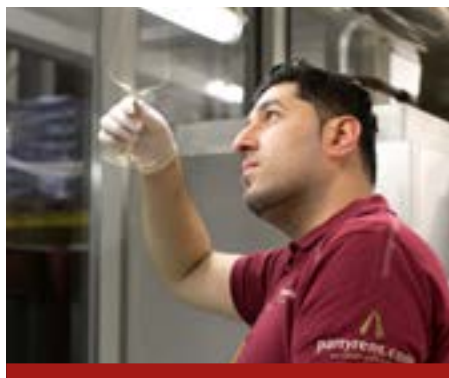
Transport

Each glass at Party Rent has its own, customised transport container that provides the necessary protection for delivery and collection at Party Rent. These racks are rinse baskets and a stackable module plug-in system the same time. On an exactly matching, hot-dip galvanised transport trolley they can be rolled up to the table for setting – this saves time. Wrapped with film, the racks are protected from contamination and environmental influences. A highly visible clip on the rinse basket has the designation of the glassware – useful for refilling after the event. This helps the service and logistics personnel focus better.



Cleaning

We pay a lot of attention to the perfect cleaning results. At Party Rent, subsequent polishing is not necessary. For this, the manufacturers of our dishwashing machines work hand-in-hand with experts for the correct dosage of the appropriate cleaning agents. After the drying cycle, each of our zillions of glasses is free of streaks and ready for immediate use. Detailed information on the exemplary preparation of our glasses on page 238.



Thanks to highest quality rinsing technology, polishing our glasses is not necessary.

Standard

Sophisticated tableware design thrives on a sense for details. Each beverage thus gets exactly the glass that it needs. Water, juice, beer, wine, champagne, cocktails or spirits: They all require

different shapes and sizes to enhance the particular flavour. Our product range includes a variety of options.



#1201
Stemmed
beer glass
30 cl
H17 cm



#1225
Beer-/Long
drink glass
30 cl
H21 cm



#1213
Long drink glass
22 cl
H15 cm



#1214
Whisky glass
20 cl
H8 cm



#1219
Caipirinha
glass
36 cl
H12 cm



#1220
Latte Macchiato
glass
30 cl
H15 cm



#1223
Wheat beer
glass
69 cl
H22 cm



#1224
Hurricane
cocktail glass
44 cl
H21 cm



#4303
Universal
wine glass
20 cl
H18.5 cm



#4310
Champagne flute
with fill line
10 cl
H20 cm



#1202
Water glass
32 cl
H17 cm



#1203
Wine glass
large
24 cl
H15 cm



#1204
Wine glass
small
19 cl
H14 cm



#1207
Schnapps
glass
6 cl
H8 cm



#1209
Champagne
bowl
20 cl
H12 cm



#1210
Champagne
flute
15 cl
H16 cm



#1211
Cognac glass
21 cl
H11 cm

Exklusiv / Royal Leerdam

Royal Leerdam is known for stable and quality glassware. The universal glasses of this series have a rounded glass edge, which makes them very robust.

Their design with a longer stem is classic because it offers all the features of balanced beverage enjoyment.



#4202
Water glass
45 cl
H20 cm



#4203
Wine glass
large
35 cl
H19 cm



#4204
Wine glass
small
29 cl
H18 cm



#4205
Port glass
14 cl
H14 cm



#4206
Sherry glass
13 cl
H16 cm



#4207
Schnapps
glass
7 cl
H12 cm



#4209
Champagne
bowl
20 cl
H17 cm



#4210
Champagne
flute
23 cl
H22 cm



Balloon / Luigi Bormioli

Glass art for high performance thanks to the highest quality – this is Luigi Bormioli. The glasses in a flattering aesthetic look classy and enhance a laid table.

The water glasses in the Balloon series can be simultaneously used as extravagant long drink glasses.



#1252
Balloon
long drink glass
46 cl
H12 cm



#1253
Balloon glass
34 cl
H9 cm

Alfredo Häberli

"Observation is the most beautiful form of thought" Häberli says today. But how did the world-renowned designer come to his profession? He told of a Matchbox car from his childhood: "The Iso Grifo was my favourite model. Many years later, I found out that Giorgetto Giugiaro had designed the car for Bertone.

He's still my favourite car designer and one of the reasons that led me to be designer." After graduating from the University of Design in Zurich, Häberli then opened his own design studio in 1991. And at the Milan Furniture Fair in 2015, he presented his own car design, a hybrid vehicle for BMW.



His early childhood in Argentina inspired his artistic expression as well. Whether furniture or tableware: The designs by Häberli are straightforward, light-footed and charming.

Also in the elegant glasses that he designed for Schott Zwiesel, this comes across. His pioneering design language focuses on the essentials and simultaneously radiates energy and joy. This has also convinced several judges: For example, in 2014, Häberli was awarded for his life's work with the Swiss Grand Prix Design.





Essence / Iittala, Alfredo Häberli

The glasses from the glassworks founded in 1881 in Finnish Iittala lie comfortably in the hand. Certainly a result of the high design claim: Alfredo Häberli works as an internationally recognised designer in Zurich. His designs, in which he always falls back on archetypes of objects, successfully merge tradition and innovation. The Essence series for wine lovers and aesthetes is also designed perfectly suited for its intended use.

White wine, red wine and champagne glass – they are all the same height and only differ in their bowl volume. That brings a strikingly balanced impression to the table.



#3214
White wine
glass
33 cl
H23 cm



#3213
Red wine
glass
45 cl
H23 cm



#3220
Champagne glass
21 cl
H23 cm



Aino Aalto
littala

Timeless design that never goes out of fashion. The Finnish brand littala meets this high demand like no other and has revolutionised tableware.

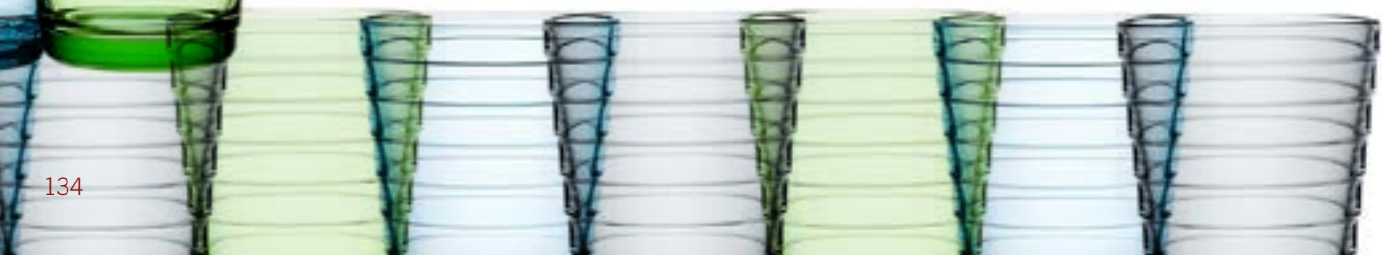
The company founded in 1881 as a glass factory was one of the first to turn away from the opulent decorative crystal glass in the 1930s. Together with design pioneers such as Kaj Franck and Alvar Aalto, it realised the vision of modern and reduced aesthetics. Then as now, the well-thought-out, functional design for durable and highly valued products developed in close cooperation between glassblowers and designers.



Unmistakable, easily combinable and functional objects – this is the design philosophy that has developed here, and which littala has characterised since.

The oldest littala product in our current catalogue is the wavy fluted and thereby stackable glass of Aino Aalto, the wife of Alvar Aalto. It still appears so young and modern like at the Milan Triennale in 1936 when its designer won the gold medal. So it only follows that the glass is also exhibited in the Museum of Modern Art in New York.

 **littala**



Tumbler / Iittala, Aino Aalto

In Finland, quality, aesthetics and functionality are important values. Interior design is only good if it can last a lifetime. The glass factory in Finnish Iittala has clear claims for its own design: The pieces must be characteristic, multi-functional and combinable. Here the strong, ingenious and modern handwriting of Aino Aalto is right on. The shape of the Tumbler glasses is reminiscent of the circles that are seen when a stone is flung into the water.

This not only makes them strikingly beautiful but also stackable for space-saving. More than 80 years after its big success, Aalto pressed glasses are still youthfully fresh and festive.



#5121
Water tumbler
33 cl
H11 cm



#5122



#5120





Timeless / RCR, Manola Del Testa

RCR Cristalleria Italiana from Val d'Elsa in Tuscany is Italy's leading manufacturer of crystal with over 40 years experience. Manola del Testa, who studied design in Florence and Milan, is the creative director there and combines the form of classic crystal glasses with the modern demands of high functionality in the Renaissance series.

Not everyone drinks like this. Her glass is fashion for the table that will never go out of fashion according to Del Testa.



#6414
White wine
glass
23 cl
H20 cm



#6413
Red wine
glass
30 cl
H21 cm



#6420
Champagne
flute
21 cl
H24 cm



#6411
Whisky glass
31 cl
H9 cm





Campania / Vista Alegre Atlantis

Campania brings colour to the table. That was our goal when we developed own colour creations for Party Rent together with manufacturer Vista Alegre Atlantis. Combine red, white, grey and mint-coloured goblets, tumblers and chalices on your table. Campania is not just colourful.

From rough to classic, the formats are versatile. The glasses with their distinctive diamond structure can be used nicely with the Craft porcelain series (see page XY) – an extraordinary impression remains.



#6501
Goblet
clear
31 cl
H15 cm



#6502
Cup
21 cl
H16 cm



#6503
Tumbler
34 cl
H11 cm



#6504
Pitcher
1 l
H19 cm



#6511
Goblet
amethyst
31 cl



#6512
Cup
21 cl



#6513
Tumbler
34 cl



#6514
Pitcher
1 l



Campania



#6521
Goblet
mint
31 cl



#6522
Cup
21 cl



#6523
Tumbler
34 cl



#6524
Pitcher
1 l



#6531
Goblet
grey
31 cl



#6532
Cup
21 cl



#6533
Tumbler
34 cl



#6534
Pitcher
1 l



Schott Zwiesel

Brilliant design and the latest technology – Schott Zwiesel produces the right glass for each beverage.

Masterful craftsmanship with production experience and trendsetting pursuit are indispensable for this highly sophisticated glass-making artistry. Schott Zwiesel draws both from its company's history, which is closely intertwined with a place: the lower Bavaria 'glass town' of Zwiesel. Here, in the cradle of German glass-making artistry, the history of the world market leader for premium crystal glass began 140 years ago with a small plate glassworks.

Today, the glass specialist is known not only for its diverse product range, but also for its graceful and contemporary design. Famous designers such as Alfredo Häberli have developed sophisticated collections for Schott Zwiesel. In cooperation with renowned sommeliers, emphasis is also on a high aroma development, which traditionally impresses every wine connoisseur.

In addition to this elegant design which appeals to many senses, technological developments change the drinking glass from Zwiesel into perfection. A glass of highest purity has been created thanks to the patented Tritan technology. It is especially break and scratch-resistant and dishwasher-safe. At the same time, Tritan inspires with its perfect optical brilliance and enables glass creations for ambitious needs. Tritan crystal glass contains no harmful additives, is lead- and barium-free and thus sets ecological standards. In the manufacturing process, Schott Zwiesel attaches great importance to a sustainable life cycle assessment and high-class certification.

**SCHOTT
ZWIESEL**

Schott Zwiesel



The Tritan glas with its special surface strengthening shimmers blue.



Tritan glasses do not shatter when knocked over and are resistant to scratches.



This technology is responsible for the especially hard Tritan surface: The Oxyfuel melting furnace produces extremely high heat by supplying pure oxygen to the firing process.

ZWIESEL KRISTALLGLAS AG

Vina / Schott Zwiesel

The company Zwiesel Kristallglas from the town of Zwiesel at the foot of the Bavarian Forest has created one of Europe's most successful glass series with Vina. For now more than 140 years, the factory has set the greatest emphasis on quality and sophistication in the production of table crystal.

For whether in a private or professional setting: this glass is sure to catch the immediate attention of the guests. The elegantly powerful design of Vina gets by with only a few forms for a wide range of wines. The purist glasses that are for all red, rosé, white and sparkling wines, are made of virtually unbreakable Tritan glass. High quality and perfect for event usage.



#4162
Water glass
50 cl
H23 cm



#4163
Burgundy
glass
40 cl
H22 cm



#4164
Wine glass
28 cl
H21 cm



#4165
Claret glass
63 cl
H23 cm



#4167
Champagne flute
26 cl
H22 cm



#4170
Champagne flute
28 cl
H23 cm



#4186
Grappa glass
12 cl
H19 cm



#4172
Water tumbler
30 cl
H14 cm

Founded in 1872, glassworks Schott Zwiesel from the same-named Bavarian town on the Czech border is the world market leader for exclusive crystal glass series. In 2002, the patented Tritan crystal glass, free of lead oxide, was launched on the market. Thanks to its special surface hardness, it is dishwasher-safe and unbreakable, which does not, however, detract from its table elegance.

The best proof of this is the Fine series: Their sweeping bowls and long stems are finely balanced. Fine enhances harmony and festivity at the table. It presents the wine at the highest level of taste with a pleasant handliness and perfect mouth feel.



#4002
Water glass
34 cl
H20 cm



#4003
Red wine glass
49 cl
H23 cm



#4004
White wine glass
37 cl
H22 cm



#4005
Bordeaux glass
66 cl
H25 cm



#4008
Brandy glass
29 cl
H20 cm



#4010
Champagne glass
30 cl
H24 cm

Tossa / Schott Zwiesel

Reliable base, elegant noble corpus: That's what also distinguishes Tossa as décor glass. The reduced line of thin-walled glass is available in red, crystal, topaz or amber coloured variants.

By itself or as part of a bigger décor arrangement, it leaves the guest a valuable and timeless impression. Schott Zwiesel uses its proven scratch-resistant materials for this series also.



#4277
Schnapps glass
8 cl
H11 cm

#4283
Long drink glass
35 cl
H19 cm

#4284
Whisky glass
29 cl
H11 cm

#4285
Mug of glass
25 cl
H15 cm

#4286
Grappa glass
14 cl
H14 cm



Diva / Schott Zwiesel

Diva, the high quality series by Schott Zwiesel, fulfils the discerning taste in two respects. Whether a small or large wine glass, Martini or water glass: For each wine and every beverage, there is the specially balanced glass suitable to develop the flavours. Also the classic modern aesthetic with slender shaped stems and gently curved bowls. The very break and scratch-resistant Tritan crystal is suitable for heavy event use without taking away the glass finesse and brilliance.



#4252
Water glass
61 cl
H25 cm



#4253
Wine glass large
46 cl
H23 cm



#4254
Wine glass small
30 cl
H23 cm



#4257
Cocktail/martini glass
25 cl
H19 cm



#4260
Champagne flute
22 cl
H26 cm



Zwiesel 1872

In 1872, Anton Müller founded the Annathal glassworks. It is the foundation stone for the present-day Zwiesel Kristallglas AG and at the same time, eponym of the label Zwiesel 1872. This product line was created more than a decade ago to offer hand blown wine and bar glasses but also crystal decanters and table decoration.



Formation of a mouth-blown unicum

The traditional glass blowing art produces gourmet glasses here that ideally develop the essence and the flavours of the wine. Lively, sensual and full of nuance, every hand crafted glass has the high quality of an individual work of art.



Manual addition of the glass stem



The First / Zwiesel 1872

Everything about this extensive special glass series is fineness and perfection. Every single piece of extremely thin crystal is hand-blown. The edges of the glass are delicately ground. The filigree walls elegantly taper upwards in a conical form. The result is one of the most sophisticated wine glass collections in the world. There is the right shape for all grape and wine varieties in which the wine can optimally breathe. Optical, haptic, aromatic: The First is one and all the series for the fullest enjoyment of the wine culture without any ifs or buts.



#4311
White wine glass
42 cl
H24 cm



#4313
Red wine glass
74 cl
H25 cm



#4314
Red wine glass
65 cl
H27 cm



#4315
Red wine glass
80 cl
H28 cm



#4318
Brandy glass
18 cl
H23 cm



#4320
Champagne glass
36 cl
H27 cm





#1216
Dark beer glass
20 cl
H11 cm



#1218
Mulled wine
glass
24 cl
H9 cm



#1212
Irish Coffee
glass
24 cl
H15 cm



#1215
Koelsch glass
20 cl
H14 cm



#1394
Glass dessert
plate
Margerita
Ø18 cm



#1564
Glass bowl
Ø7.5 cm
● 55 ml



#1561
Glass bowl
Ø12 cm
● 260 ml



#1567
Glass bowl
Ø14 cm
● 400 ml



#1562
Glass bowl
Ø17 cm
● 750 ml



#1563
Glass bowl
Ø20 cm
● 1000 ml



#1569
Glass bowl
Ø23 cm
● 2000 ml



#1565
Glass bowl
Ø26 cm
● 3000 ml



#1412
Glass serving
dish
12*12 cm
● 185 ml



#1414
Glass serving
dish
18*18 cm
● 375 ml



#1382
Glass dinner
plate
17*17 cm



#1384
Glass dinner
plate
26*26 cm



#1566
Water carafe
1 l



#1365
Wine carafe
0.5 l



#1366
Wine carafe
1 l



#1469
Preserving jar
80 cl
Ø6 cm
H4.5 cm



#1470
Preserving jar
140 cl
Ø6 cm
H7 cm



#1473
Preserving jar
lid
Ø6 cm



#1229
Glass ashtray
Ø14 cm



#4101
Amuse bouche
glass Ellipse
9 cl
H6.5 cm



#4102
Amuse bouche
glass Atoll
11 cl
H6 cm



#4103
Amuse bouche
glass Carat
12 cl
H6 cm



#4104
Amuse bouche
glass Norway
7 cl
H6.5 cm

Arrangements

Your creativity has free rein with the wide assortment of tableware which Party Rent offers ranging from low cost classics to high-quality exclusive pieces. Take advantage of this fascinating wealth of possibilities to fully and individually communicate your atmospheres, messages and ideas through an event.

Select your favourites using a material sampling or a sample meal. If you don't have the time for this step, you can revert to our arrangements as an orientation.



Arrangement 1



Villeroy&Boch / Trendy



Hepp / Exklusiv



Royal Lerdaam / Exklusiv



Arrangement 2



Arzberg / Basic



Hepp / Arts



Schott Zwiesel / Vina and Balloon Long drink glass



Arrangement 3



Silkroad



Hepp / Talia Bronze



Schott Zwiesel / Vina and Balloon Glass

These combination recommendations are based on long years of experience and very successful best practice events. How does each material work on the surface of the table? Which series matches in terms of design and value? How will the finished table look like? We have a huge collection of images which gives a representative impression of our tableware arrangements for event usage.

To offer you table settings which are as multifaceted and trend-conscious as possible, we, of course, continue to look for especially attractive material combinations at future events.



Arrangement 4



Rosenthal / Jade



Hepp / Arts



Schott Zwiesel / Vina
and Balloon Long drink glass



Arrangement 5



Steelite / Craft



Mepra / Vintage



Schott Zwiesel / Fine
Vista Alegre Atlantis / Campania



Arrangement 6



Vista Alegre / Marès



Eternum / X15



Iittala / Essence
and Tumbler Aino Aaltoz

TABLE DECORATION



**«OPULENCE OR
REDUCTION:
THE TABLE CLOTH
BECOMES
THE CANVAS,
THE DECORATION THE
HOST'S SIGNATURE.»**

CHRISTIAN EICHENBERGER, PARTY RENT FRANKFURT





Scita / Schott Zwiesel

Reliable base, elegant noble body: That is Scita. The reduced line of thin-walled crystal glass leaves a significant and timeless hold on the guest. Its distinctive, heavy base not only pleases the eye, is lies comfortably in the hand.

From whisky to the long drink glass, Scita is simply conical but always generously shaped. Of course Schott Zwiesel also uses its scratch-resistant crystal for this series.



#4021
Tumbler
crystal



#4031
Food decoration
glass



#4023
Tumbler
topaz



#4033
Decoration glass
topaz



#4022
Tumbler
amber



#4032
Decoration
glass
amber



#4024
Tumbler
red



#4034
Decoration
glass
red



Candle Holders

Our candle holders offer the appropriate illumination for noble tables and give each room a festive glow. They radiate warm, stately elegance. Choose from a wide range of decorative possibilities: From small single-armed candle sticks to the stately, large nine-armed candelabra Salina with different coloured tea light holders. It is a wonderful eye-catcher in the centre of a round table, as both a decorative element on the floor, or on one of our pedestals.



#1581
H 19 cm



#1579
H 22 cm



#1580
H 24 cm



#1574
H 52 cm



#1576
H 52 cm



#1329
H 80 cm



#4211
H 120 cm



#4212
H 180 cm



#4221
H 120 cm



#4222
H 180 cm



#4231
H 120 cm



#4232
H 180 cm



#1677
H 100 cm

Rococo

Our Rococo vases form a diverse series whose individual pieces harmonise with each other perfectly. Would you be interested in complimenting your table with a few long-stemmed flowers? Or better still – with lushous bright flowers?

The winding, flowing Crown, Drip and Spring models are available in white, silver and black. Each shape is also obtainable in different sizes. In the centre of the table, almost anything is possible!



#4501
crown white
Ø20*H75 cm



#4508
drip white
Ø20*H75 cm



#4509
spring white
Ø20*H75 cm



#4504
crown
Ø7*H25 cm



#4505
drip
Ø7*H25 cm



#4506
spring
Ø7*H25 cm



#4507
crown
Ø5.5*H15 cm



#4502
drip
Ø5.5*H15 cm



#4503
spring
Ø5.5*H15 cm





#4517
crown silver
Ø20*H75 cm



#4518
drip silver
Ø20*H75 cm



#4519
spring silver
Ø20*H75 cm

#4514
crown
Ø7*H25 cm

#4515
drip
Ø7*H25 cm

#4516
spring
Ø7*H25 cm

#4511
crown
Ø5.5*H15 cm

#4512
drip
Ø5.5*H15 cm

#4513
spring
Ø5.5*H15 cm



#4527
crown black
Ø20*H75 cm



#4528
drip black
Ø20*H75 cm



#4529
spring black
Ø20*H75 cm

#4524
crown
Ø7*H25 cm

#4525
drip
Ø7*H25 cm

#4526
spring
Ø7*H25 cm

#4521
crown
Ø5.5*H15 cm

#4522
drip
Ø5.5*H15 cm

#4523
spring
Ø5.5*H15 cm



Vases and Bowls

Everything has its place. Casibari, the elegant decorator bowl with a wide edge in three sizes provides space for opulent arrangements or exclusive beverage bottles on ice. Palma is the classic cylindrical vase made from black, white or transparent glass.

It loves high-structured, minimalist arrangements. The vintage version Malaysia Flower Pot is suitable due to its subtle shades for green tropical plants with colourful flowers.



#3305
Palma
Ø13.5/18.8 cm
H70 cm



#3315
Palma
H70 cm



#3298
Malaysia
Ø55 cm
H50 cm



#3867
Palma
Ø16 cm
H18 cm



#3869
Palma
Ø30 cm
H80 cm



#4295
Casibari
Ø94 cm
H 52 cm



Senso Table Decoration Sets

Things just got personal. With our diverse Senso table decoration sets, a very individual table decoration can be conjured up for every occasion. Cleverly put together, they make the table even more festive.

We would be happy to provide suggestions on how you can design great arrangements with these pretty helpers. Other Senso variants can be found in the volume Product Prisma on pages 99-101.



#946016
Table
decoration set



#946102



#946112



#946128



#946322



#946332



#946134



#946142



#946122



#946353



#946355



Glass Vases

Our simple glass vases are all-rounders for your decorative ideas. Flowers, colourful granules, polished semi-precious stones: the possibilities are endless. They are the beautiful setting for the classical flowers on the table or for the newest decoration trend.

Select from round or square, high, low or slim models. Of course, all can be effectively combined as well.



#3862
Olymp
10*10*H11 cm



#3863
15*15*H20 cm



#3877
5*5*H24 cm



#3878
Ø9 cm
H25 cm



#3861
Ø10 cm
H40 cm

Table Cloth



Table cloth
Modern white

7513	40*130 cm	7526	oval 340*240
7520	130*130 cm		for Oval Table 200*100cm
7516	130*170 cm	7528	oval 380*260
7510	130*220 cm		for Oval Table 240*120cm
7512	130*250 cm		
7517	210*210 cm	7511	Napkin Modern white
7521	Ø260 cm		
7522	Ø290 cm		
7523	Ø320 cm		
7524	Ø340 cm		



Table cloth
Modern ivory

7533	40*130 cm	7546	oval 340*240
7540	130*130 cm		for Oval Table 200*100cm
7536	130*170 cm	7548	oval 380*260
7530	130*220 cm		for Oval Table 240*120cm
7532	130*250 cm		
7537	210*210 cm	7531	Napkin Modern ivory
7541	Ø260 cm		
7542	Ø290 cm		
7543	Ø320 cm		
7544	Ø340 cm		



Table cloth
Modern red

7653	40*130 cm	7651	Napkin Modern red
7660	130*130 cm		
7656	130*170 cm		
7650	130*220 cm		
7652	130*250 cm		
7657	210*210 cm		
7661	Ø260 cm		
7662	Ø290 cm		
7663	Ø320 cm		
7664	Ø340 cm		



Table cloth
Modern black

7633	40*130 cm	7631	Napkin Modern black
7640	130*130 cm		
7636	130*170 cm		
7630	130*220 cm		
7632	130*250 cm		
7637	210*210 cm		
7641	Ø260 cm		
7642	Ø290 cm		
7643	Ø320 cm		
7644	Ø340 cm		

Table Cloth



Table cloth
Classic white lily

1136 130*170 cm
1137 210*210 cm
1138 170*170 cm
1139 230*230 cm
1140 130*220 cm
1141 190*190 cm
1142 130*250 cm
1143 40*130 cm
1150 130*130 cm
1152 250*250 cm

1171 Napkin Classic white lily



Table cloth
Classic cream

4536 130*170 cm
4537 210*210 cm
4538 170*170 cm
4539 230*230 cm
4540 130*220 cm
4542 130*250 cm
4543 40*130 cm
4550 130*130 cm
4552 250*250 cm

4571 Napkin Classic cream



Table cover
Linen look
round

6206 Ø120 cm
6226 Ø150 cm
6246 Ø180 cm
6266 Ø200 cm



Table cover
Linen look
rectangular

6306 120*80 cm
6346 180*80 cm
6366 220*80 cm

COUNTERS AND BUFFETS



**«THE COUNTER:
MEETING PLACE PAR
EXCELLENCE. IT SHOULD
BE NICE. BECAUSE HERE
FOOD MEETS APPETITE,
STAFF MEETS VISITOR,
GUEST MEETS GUEST.»**

ENRICO RÖTHLING, PARTY RENT KASSEL



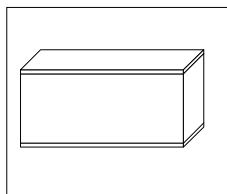
Front- and Life Cooking

In recent years, fuelled by the media, the work of chefs is no longer delegated to the background. Guests want to see the freshness of the ingredients and interact with the chefs, to be inspired. Front-cooking meets these needs perfectly. Also food and side dishes can be put together for each guest as desired individually. We offer you the matching buffet furniture and perfectly integrated dispensing systems for these life experience which is practical and visually appealing. Front cooking focuses on the last steps of the preparation, so the guest can be quickly served: The serving frequency avoids waiting times.

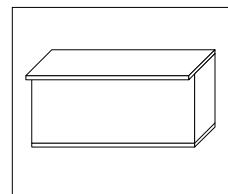


Varithek elements build up as front cooking station with a 45 degree end unit

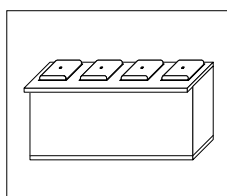
Grouped by courses or types of food, bar or buffet islands offer the guest easy orientation in larger locations. Thus the life cooking stations become a varied stage at the event with high, multi-sensual entertainment value.



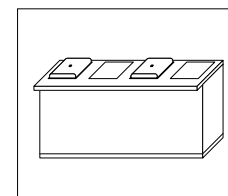
Element with closed cover



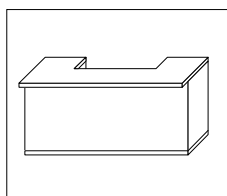
Element with LED illumination



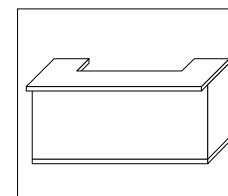
Element with embedded chafing dishes



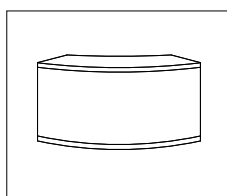
Elements with filler plates



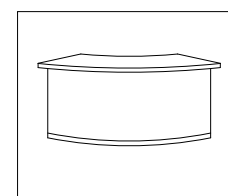
Front cooking element



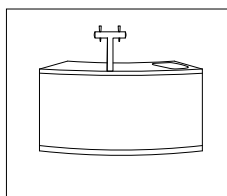
Varithek element



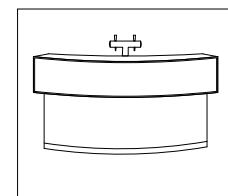
Round element with fitted cover



Round element with LED illumination



Round bar element



Round bar element with illumination frame



Technology and Devices

At Party Rent, bars and counters are modular systems that can be combined very well and intelligently integrate technology. An extractor hood with ceramic fields reduces odours and clears the air when cooking. Still, the gastro-norm chafing dish has a high priority at major events. Sunk in the buffet surface, it is visually in the background.

Communication

The counter is the camp-fire of our time. Even primitive people wanted to return to their cave in the evening and tell their friends about the day. This human need is not only met at the counters at bars but also at events. They are the stages for the chef or the bartenders and the place where guests can meet each other. Here you have direct contact with your visitors.

Rear Shelves

The use of buffet and bar rear walls as well as shelves provides orientation in large spaces. They can be decorated with style elements or serve the delivery of the offered food and beverages.

Storage

All buffet and bar elements are developed under the maxim that you can set them up without tools and they very efficiently use the space available. This saves time and compresses the transport volumes cost-sensitive. The box or modular design offers sufficient storage space under the buffets and bars, without restricting braces or supports.

Illumination

To effectively incorporate bars in spatial concepts and support your event idea, they can be illuminated thanks to LED technology. LED elements are placed on the bottom edge of the buffet front which contributes to the staging of the space in alternating colours. They are controlled from a central console via DMX.



Shapes

The constellation of the different buffet elements can passively guide the guest flow. The correct use of bar components, for example, of perpendicular running modules ensures that guests do not have stand at the same food component twice.

Decoration

Complete the bar and buffet items with decorative, staging cubes and pedestals. Large vases on the surface of the counter are nice eye-catchers and aid in orientation.

Occupational Ergonomics

Party Rent only uses high-performance professional technology in its culinary bars and buffet elements. The working height is at least ergonomic 90 centimetres. The surfaces are smooth and without cracks, and the edges can be wiped clean. This ensures easy hygiene. The stainless steel covers are durable and waterproof.



Buffet and Counter System Round

You can set up the round elements of our buffet system either in a circle or wave shape, or connect straight elements with corners (see next page) to make an endless buffet. The top cover is available in many different materials.

Here we offer a lighting solution with recessed LED-rails which allow the striking colours. Panels can be added on the back or it can be left open as additional storage space.



#72606
1/8 round bar white with
stainless steel table top
W200*D70*H95 cm



#72616
1/8 round bar white
with white table top
W200*D70*H95 cm



#72626
1/8 round bar white with
LED table top white
W200*D70*H95 cm



#3169
Modesty inside-panel
white for folding buffet
1/8 circle



Counter System

Our buffet system from the previous page becomes a full service bar counter thanks to a dispensing tap, sink and professional stainless steel working surface. The contrast of the white front and the darker pedestal lends lightness to the compact design. Elements include both the round and the angular form.

Multifunctional upper parts offer privacy. A hygiene cover for use on the buffet is made of acrylic. The counter can be illuminated in many atmospheric colours by means of LED lighting. It can be branded with your company logo. More cover panels are available.



#72606
1/8 round bar white with
stainless steel table top
W200*D70*H95 cm



#72636
1/8 beer bar white with
stainless steel bar table top
W200*D70*H95 cm



#72616
1/8 round bar white with
white table top
W200*D70*H95 cm



#72534
1/8 LED buffet front
element white circle
25/13*H40 cm



Buffet and Counter System Straight

This self-developed, clearly designed service system is beautiful and unobtrusive. Straight or round elements and an eighth circle allow countless forms. Thanks to front illumination and a wide colour range, the buffet items can be adapted to many event mottos.

Individual customising options are available with reversible prints for logo and claim precisely in your corporate design. We can easily produce the changeable décors upon request in countless colour variants.



#72206
Bar white with
stainless steel table top
W200*D70*H95 cm



#72691
black



#72204
anthracite



#72201
silver grey



#72202
wooden décor



#72205
red

Counter Systems with Sinks

This counter system consists of an elegant corpus. Various top units can finish it off: Choose a professional stainless steel worktop, for example, with dispenser station and sink or an illuminated front that can light up in any colour. The system is suitable for branding: Logos can be ideally applied as reversible films.

Additionally, the cover panels can be flexibly exchanged and combined with white varieties. The system is also suitable as a bar, counter or for front cooking. For transport it can be folded up to save space.



#72506
Champagne bar white with
stainless steel table top
W200*D70*H95 cm



#72695
black



#72504
anthracite



#72501
silver grey



#72502
wooden décor



#72505
red

Counter Systems with Dispensing Tap

We designed our straightforward counter system for the use in catering-oriented events. A durable stainless steel counter top along with a dispensing tap station and barrel connector provides all the comfort and precise ergonomics for a gastronomic application. Please remember to obtain a suitable KEG cap.

The system is also quite suitable for branding: Your corporate design with logo and typography can be ideally applied using printable films. The system is available in black or white; of course both versions also can be combined.



#72406
Beer bar white with
stainless steel table top
W200*D70*H95 cm



#72693
black



#72404
anthracite



#72401
silver grey



#72402
wooden décor



#72405
red



Counter System

This counter is available in black and white. The front sits on an accented skirting which means that the massive block does not appear too bulky. Various upper parts form the finish: among other things, a professional stainless steel counter top with gastronomic connections or a luminary corpus which can be immersed in any matching colour mood.

In addition, the cover panels can be flexibly exchanged and both colours combined.



#72531
LED buffet front element
white
W200*D25/13*H40 cm



#72532
black



#3182
grey



Club Bar

With this expansive urban bar, several moods can be created ranging from the classic lobby bar to the beach club. And the whole thing with just two white elements. The cube is straight lined to the corners – a striking, eye-catching staging area. The counter has a recessed base so that bar stools can be placed there.

Several of the seating pieces from our range match perfectly to the club bar. The front of the counter can be illuminated at the top. Under recessed glass elements not only the cocktail menu is perfectly placed.



#72533
Club bar Ibiza front panel
white
W200*D100*H110 cm



#6070
Pedestal white
W100*D100*H100 cm



Bartolomeo / Plust, Joe Velluto

This sturdy bar by the Italian designer Joe Velluto can be set up both outside and inside as a loop counter. Its organic soft curves and the matt white surface make it an unusual eye-catcher, especially when staged with its LED technology in colour. Our lighted vases (page 381) and light cubes are also ideal additions. The three slender modules are a useful option for tight space situations.

The corner pieces – which can hardly be called corners, since they are in a round shape – and the counters are the realm of the bartender. He can work here with well-sorted areas thanks to the ample storage space. The compact rack with its three bays has optimal bar dimensions.



#3115
Bar
W160*D70*H110 cm



#3116
Bar corner
W75*D75*H110
cm



#3117
Rack
W80*D50*H150 cm



Racks

The high-quality white designer rack can be used as a bar rear wall or in the centre of the room as your alternative finger food buffet with service hatch flair. The elements with different width come with rollers. The racks are lit-up with spots. Side extensions can include glass refrigerators.

Flat-pack is a foldable rack system. Its modular concept – made from modules in two sizes and a connector – allows for countless design options. We have optimised flat-pack for events with its manufacturer Flötotto.



#3152
Mobile design rack
B100
W100*D45*H210 cm



#3156
Mobile design rack
B200
W200*D45*H210 cm



#72801
Design rack
mounting
frame for
refrigerator

#72802
Design rack
mounting
frame for
decoration



#2366
Flötotto foldable
Flat Pack wall cube
white
W80*D40*H40 cm



#2365
Flötotto foldable
Flat Pack wall cube
white
W40*D40*H40 cm



Counter Bridge Table

The Party Rent Design Team invented the convenient bridge type table in 2006. Our word and aesthetic creation has today become an indispensable article in the event industry. The precisely mitre-jointed table series can be used as a lounge, standing or dinner table thanks to their modular lightweight design.

It is also suitable as a counter and for use as a bar, for dispensing beverages or a buffet area. Choose from the colours white, black or the warm natural wood-like Zebrano. The front panel can be customized in your corporate design with lighting by LED.



#60047
St.Tropez high counter
bridge table white
W180*D70*H108 cm



#60039
W70*D70*H108 cm



#60046
W180*D70*H76 cm



#60038
W70*D70*H76 cm

Counter Bridge Table

This counter, designed and continually developed by our Party Rent Design Team, is formally reduced and can be used flexibly. Its black finish also makes it demure, high-quality and elegant. The counter is available in four useful formats.

Its design ideally harmonizes with the other bridge tables from the Party Rent range. Branding suitable panels can be supplemented optionally which are equipped with LED lighting.



#60067
black
W180*D70*H108 cm



#60069
W70*D70*H108 cm



#60066
W180*D70*H76 cm



#60068
W70*D70*H76 cm

Counter Bridge Table

You want a counter different from the classic white or the elegant black? Our Party Rent Design Team has created an unusual alternative with the warm natural wood-look of Zebrano. This counter is based on the bridge tables which Party Rent developed in the original.

The front panel can be fitted with your branding and illuminated by LED. You will find the Zebrano wood in numerous other pieces of furniture in our range which can be perfectly combined with this counter.



#60057
zebrano
180*70*H108 cm



#60059
70*70*H108 cm



#60056
180*70*H76 cm



#60058
70*70*H76 cm



Buffet Systems

Our tried and true buffet system is clear, elegant and versatile. The classic counter version can be optionally fitted with retractable chafing dishes, filling platters or a hygienic hood made of acrylic glass.

Tray slides can also be easily added to the front. More buffet accessories can be found in our Product Prism on page 111.



#72353
Buffet bar white
W200*D90*H95 cm



#72351
W200*D90*H95 cm



#72352
W200*D90*H95 cm



#3198
Filling plate 1/1 GN



#3158
Plexiglass sneeze guard
W200*D28*H28 cm



#3194
Tray slide
W200*D33 cm



25
20
15
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**«SMALL THINGS
MAKE PERFECTION.
BUT PERFECTION IS
NO SMALL THING.»**

HENRY ROYCE, FOUNDER, ROLLS-ROYCE



Serving Trays

On the following pages, you will find the right serving trays for any type of service. The various formats fit individual space conditions and various numbers of visitors. Our beverage trays are generally coated with a non-slip material.

We chose the trays for the effective and fast flying service according to the greatest possible capacity, also for different porcelain series. To ensure quick orientation and order at the buffet, you will find cutlery cases and buffet risers here as well.



#1340
Cloche
Ø25 cm



#1519
Serving Tray
stainless steel
Ø35 cm



#1657
Serving tray black
non-sliding
Ø40 cm



#1654
Serving tray black
oval
60*73.5 cm



#1640
Serving tray catering
with handles
1/1 GN



#1637
Serving tray
1/1 GN



#1659
Serving tray black
non-sliding
38*52 cm



#1655
Serving tray black
45*65 cm



#3496
Flying gala serving
tray black
60*40 cm



#3605
Flying serving
tray
1/1 GN



#3606
Flying serving
tray
2/1 GN



#3601
Serving tray cover
H14 cm
for code 3605



#76102
Bellytray vendor's tray
with 60 holes
Ø30 mm
W66*D57*H11 cm



#76101
Bellytray vendor's tray
with 24 holes
Ø63 mm
W66*D57*H11 cm

#76103

Bellytray vendor's tray with closed tray
W66*D57*H11 cm



#3607
Flying serving tray
26.5*90 cm



#1428
Melamine plate
black slate look
1/2 GN H1.2 cm



#1429
Melamine plate
black slate look
1/1 GN H1.2 cm



#1499
Melamine cutlery box
matt black
W 27*D16*H7 cm



#1504
Framework for 3 buffet
cutlery trays (1505)
W40*D30*H10 cm



#1505
Buffet cutlery tray
anthracite
W28*D12.5*H8 cm



#1494
Cutlery tray acrylic
white
W 31*D17*H5 cm



#76005
Buffet increase 2/1 GN
with glass plate

Berkel

Slicers probably find it especially hard to be famous. But the machine from Berkel made a name for itself already 110 years ago: It was the first on the market. Its inventor, the Dutch butcher master Wilhelmus Adrianus van Berkel, harboured a passion for mechanics in addition to his profession. In the 1890s, he experimented until the breakthrough came. His hand-operated machine could cut ham, sausage, and meat with a rotating blade faster and more accurately than was considered possible. In 1898, in a converted printing plant, van Berkel founded his factory for the series production of the slicing machine and an incredible ascent began. Just ten years later, Berkel was exporting his devices to China, Egypt and South America.



Even today, the Berkel brand stands for top quality, thanks to its precise, durable mechanics and distinctively beautiful appearance. It is loved by connoisseurs worldwide for the perfect cut rounding out a superb ham. The classic red, hand-operated slicing machine is particularly well-known. It is regarded by its peers as the Ferrari of slicers, and is still available in Berkel's range. The "Reds" have become icons due to their age of origin and are seen today as luxurious cult objects that draw everyone's attention.

Flywheel Slicer / Berkel

The red Berkel B3 is the coveted original of all hand-operated slicing machines. It has the grace and charm of the bygone mechanical age and combines functional precision with lasting beauty. It is an eye-catcher in the catering area at any event especially when it rests on the optional stand; it signals refined connoisseurship.

Use the B3 effectively in front cooking, test meals and tastings. And do not miss the opportunity to allow your guests the experience of turning the big wheel themselves.



#1685
W76*D50*H58 cm



#76004
B76*T50*H140 cm



Heat Lamp

The stainless steel heat lamp with a pedestal made by Scholl radiates with 250 watts of white light. The chrome lampshade has a flexible arm with a height of approximately 70 centimetres. With toggle switch and safety plug included, our heat lamp is an easily manageable component for any buffet.

Scholl's credo: Fully accomplished devices are the perfect link between excellent cuisine and satisfied guests. Thus, Scholl is known for technical excellence in the hospitality industry for over 70 years. The innovative kitchen equipment has made

the traditional company become the market leader, particularly in the areas of front cooking buffets.

The infrared cutting station, which may be combined with a practical hygiene protection and a cutting board, is one example for Scholl's quality products. The infrared keeps your roast reliably warm while it is being carved.



#76002
Warming bridge
W60*D36*H45 cm



#1847
Heating lamp
on base



#1657
Heating lamp
with clip

FOOD WARMING AND COOLING SYSTEMS



25
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15
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«IF IT CAN'T KEEP THE HEAT, GET IT OUT OF THE KITCHEN.»

FREELY ADAPTED FROM HARRY S. TRUMAN



Rieber

Rieber's new owner Max Maier opposes food waste and stands up for resource conservation. This vision of better food in harmony with nature was the inspiration for new products. With energy-saving ceramic hobs, food containers which eliminate the need for refilling and many other inventions, Rieber provides inventive basics for environmental-friendly catering. A variety of solutions – from the storage to the preparation and transport and including serving – guarantee that temperature and quality of the dishes is maintained continuously and accurately.

This environmentally friendly approach pays off for users: The process optimisation saves precious time. Ongoing costs are also low due to the high energy efficiency. In this way, chefs are able not only to offer only the best dishes at a good price, but aswell contribute to climate and environmental protection at a time when sustainability in the event industry has become a firm and requested parameter.

Thanks to visionary strength and technical creativity, a globally successful company has evolved from the small carpenter's shop at the foot of the Swabian Alb. Today, Rieber manufactures professional kitchen equipment at four sites in Germany as one of the leading providers. The company's well-thought-out high-end catering devices ensures that everything runs smoothly at prestigious events.

The basic demand for the products is clear: In the kitchen, the highest possible functionality and reliability are crucial. Fortunately Rieber has also clued into the age-old adage: food should be pleasing to the eye. For exactly this reason, the company places great importance on the aesthetic appeal of its products. This has been recognised and honoured with awards such as the Red Dot Award and the iF Design Award.

Rieber

Hybrid Kitchen / Rieber

The Rieber hybrid kitchen is the proverbial space sensation. It offers the most flexibility in the most efficient space. Designed for confined spaces, you can rely on the proven quality and the latest technical standards for which the Reutlingen-based company is known. Thanks to the function door with which heaters and fans can be separately controlled, as well as an insulated room divider, the hybrid device can keep food heated and cooled at the same time. You can electronically choose other programs: timed cooking with core temperature, steaming, cool air recirculation, as well as the even and fast regeneration of food.

In addition to the practical functions, Rieber also has the high-quality design covered: Completely made of stainless steel, the hybrid kitchen is ideal for front cooking at exclusive private events and for prestigious trade fair catering. Simply remove the cover and you have the perfect tool for food distribution. Comfortably ladle from the thermoplate inserts by Rieber or other gastro-norm containers. Temperatures up to 200 degrees Celsius. High voltage power connection is not necessary.



#1862
Hybrid kitchen 200
max. 8*1/1 GN
6.5 cm
230V/3.2kW
W67*D88*H100 cm



#1863
NaviOven
max. 5*1/1 GN
6.5 cm
230V/2.4kW
W47*D77*H65 cm



#1864
Thermomat
with 2 drawers
max. 2*1/1 GN
15 cm
230V/0.75kW
W45*D70*H56 cm



Food Warming Systems

The intelligent and trouble-free food logistics is the guiding spirit and guarantee for success, which lets even mega events run smoothly. Our banquet trolley ensures the movement of food through the venue at a reliable temperature.

We offer two formats that make any event dimensions easy to calculate for the expert.



#1839

Hot cupboard 1 door
22*1/1 GN mobile
230V/2000W
W78*D84*H172 cm



#1849

Hot cupboard 2 doors
44*1/1 GN
230V/2280W
W148*D82*H174cm

S M E G



Refrigerators

Beautiful refrigerators are no implicitness. One manufacturer who – with an Italian sense of aesthetics – combines functionality and style is SMEG. Smalterie Metallurgiche Emiliane Guastalla, the metal and enamelling factory in Guastalla, Emilia-Romagna, is run by Vittorio Bertazzoni – in the third generation. The grandson of the company founder is very proud that all products are manufactured in own factories in Italy – a commitment to sustainable production in Europe.

Both refrigerators in the Party Rent assortment remind unobtrusively in the 50s-style and are suitable for tastings and self-service at exclusive events, in showrooms, on trade fairs or exhibitions. Our stainless steel refrigerators have also proved their worth in many cases. The model with 500 litres of usable volume, three shelves and a glass door can be wheeled. The freezer version has the same capacity and offers a temperature range up to minus 20 degrees. Both are high-class-isolated and therefore energy-efficient.



#1759
Refrigerator 500 litre
stainless steel 2/1 GN mobile
with 3 grates
W74*D86*H210 cm



#1763
Freezer cabinet 500 litre
stainless steel 2/1 GN mobile
with 3 grates
W74*D86*H214 cm



#1873
SMEG refrigerator
130 litre black
W55*D70*H100 cm



#1874
SMEG refrigerator
245 litre black
W60*D75*H155 cm

Warming and Cooling Systems / Diverse



#1601
Soup chafing dish
2*4.5 l



#1603
Chafing dish
Gastronorm content
9.5 l



#1861
Plate warmer
2 SHE26-31
W100*D50*H90 cm
pile height 65 cm



#1838
Bain Marie mobile
3*1/1 GN
W122*D67*H90 cm



#1755
Refrigerator with 2
grates 150 l
W60*D60*H85 cm



#1753
Refrigerator with glass
door and 2 grates
145 l
W51*D57*H85 cm



#1749
Refrigerator with glass
door 360 l
3 grates



#3150
Refrigerator with glass
door 360 l
W59*D66*H193 cm



#1759
Refrigerator 500 l
stainless steel 2/1GN
W74*D86*H210 cm



#1763
Freezer cabinet 500 l
stainless steel 2/1GN
W74*D86*H214 cm



#1757
Chest refrigerator
260 l
W101*D63*H80 cm



#1756
Chest freezer
350 l
W115*D63*H80 cm



1768
Ice cube maker 1 kg
per hour 230V/250W



1767
Ice cube maker
ca. 2.5 kg per hour
reservoir 25kg
W55*D60*H95 cm



1769
Ice cube maker
ca. 3.75 kg per hour
reservoir 55 kg
W74*D60*H102 cm



1766
Ice crusher GB1555
capacity ca. 6 kg per
hour , reservoir 55 kg
W74*D70*H102 cm

KITCHEN EQUIPMENT



25

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15

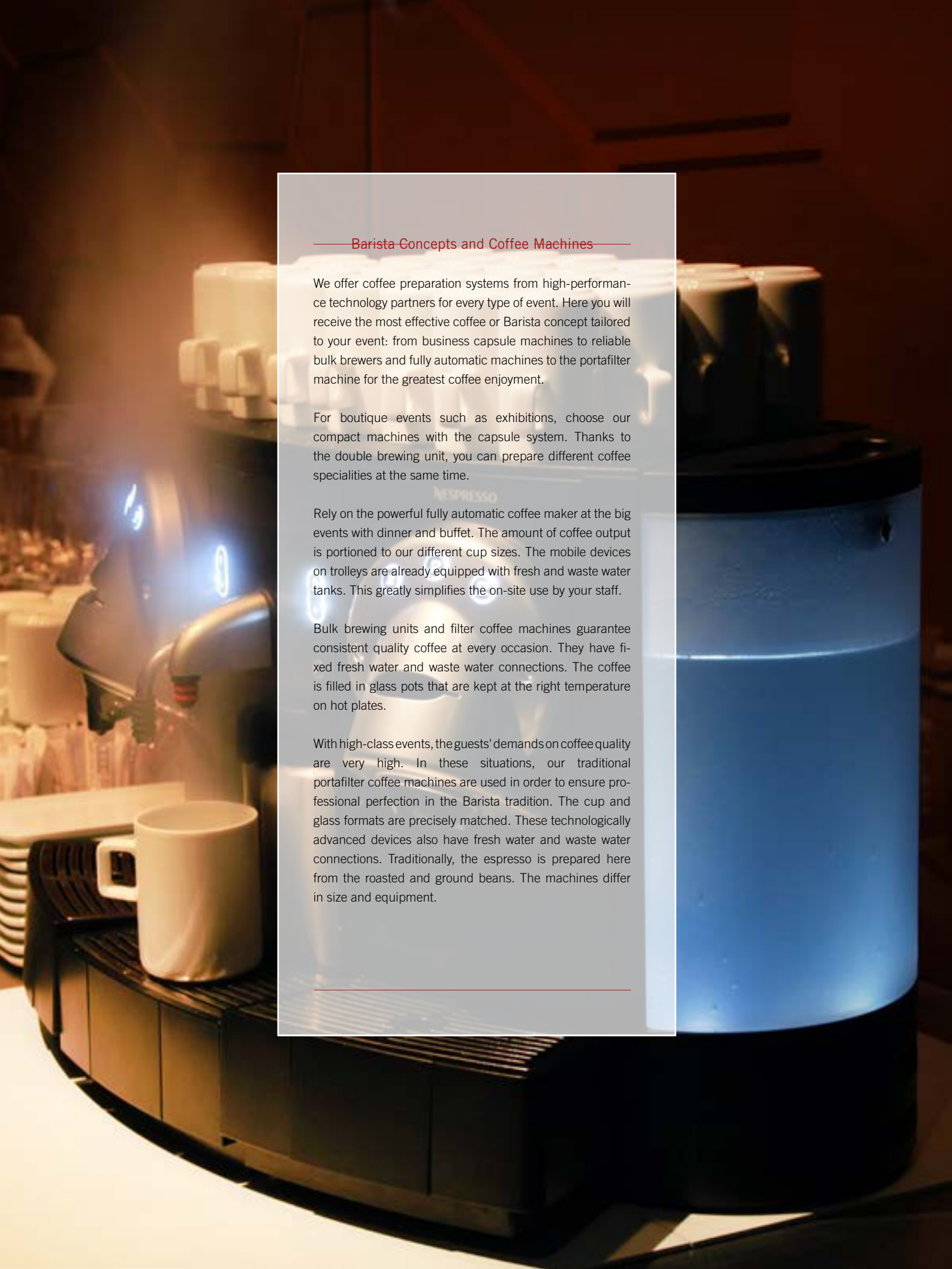
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5

«GOOD TOOL, HALF THE WORK.»

CLAUDE KLEYR, PARTY RENT LUXEMBOURG





Barista Concepts and Coffee Machines

We offer coffee preparation systems from high-performance technology partners for every type of event. Here you will receive the most effective coffee or Barista concept tailored to your event: from business capsule machines to reliable bulk brewers and fully automatic machines to the portafilter machine for the greatest coffee enjoyment.

For boutique events such as exhibitions, choose our compact machines with the capsule system. Thanks to the double brewing unit, you can prepare different coffee specialities at the same time.

Rely on the powerful fully automatic coffee maker at the big events with dinner and buffet. The amount of coffee output is portioned to our different cup sizes. The mobile devices on trolleys are already equipped with fresh and waste water tanks. This greatly simplifies the on-site use by your staff.

Bulk brewing units and filter coffee machines guarantee consistent quality coffee at every occasion. They have fixed fresh water and waste water connections. The coffee is filled in glass pots that are kept at the right temperature on hot plates.

With high-class events, the guests' demands on coffee quality are very high. In these situations, our traditional portafilter coffee machines are used in order to ensure professional perfection in the Barista tradition. The cup and glass formats are precisely matched. These technologically advanced devices also have fresh water and waste water connections. Traditionally, the espresso is prepared here from the roasted and ground beans. The machines differ in size and equipment.

Coffee Machines

So that you can serve the requested coffee speciality for every connoisseur even with large numbers of guests, we have different machines in our range.

Whether you need a bulk brewing unit for classic filter coffee or speciality machines with different cup outputs per hour: We have the right solution.



#1701
Mondo 2
auto coffee machine



#1703
Mondo twin
auto coffee machine



#1709
Nespresso gemini CS 220
pro coffee machine for capsules
W56*D40*H37 cm



Various automatic
coffee machines
on request

Rational

Incredible 110 million meals are cooked daily with devices by Rational. This specialist in thermal food preparation in professional kitchens is the world market leader in its sector. The company of nearly 40 years from Landsberg am Lech is represented by distributors in many countries. Its rapid success story is based on a revolutionary innovation. Beginning shortly after the foundation of the company in 1973, the manufacturer for hot air devices developed a new, multifunctional cooking device: the first combi steam oven. Steaming, blanching, grilling, stewing, baking or roasting – the Rational can do all that thus bundling a variety of appliances in one.



Rational factory 3 in Landsberg

With steady advancements and the latest technology, Rational offers chefs resource-saving and efficient equipment. The company supports United Against Waste, the international initiative against food waste, and contributes to their success with its own solutions such as the so-called finishing. Using this function, exactly as many pre-cooked dishes can be completed as needed precisely and without loss of quality.

The company has been honoured with various awards for its products, including several Kitchen Innovations Awards. Renowned hotel chains prepare food for their guests using the first-class equipment by Rational.



Commercial Kitchens

Catering for a very large event? We can supply you with a complete range of products for the world of commercial kitchens equipment. We know that for you the output capacity is the essential parameter in this context. To assure the highest possible technical performance and reliability, we carry out constant material checks after each use.

We also keep an eye on partners and market leaders to accommodate the latest technologies as soon as they have been proven in practice.



#1855
Hotcar for 5 pans
60*40 cm or 1/1 GN
230V/3kW
W86*D76*H86 cm



#1856
Hotcar for 10 pans
60*80 cm or 2/1 GN
230V/3.6kW
W124*D79*H126 cm



#1786
Combi-steamer CM 101
10*1/1 GN
400V/18.4kW/32A
W95*D86*H185 cm



#1788
Combi-steamer CD 102
20*1/1 GN or 10*2/1 GN
400V/31.5kW/63A
W131*D107*H190 cm



Selfcooking Center

Selfcooking centers have revolutionised gastronomic food preparation. They are justifiably considered the artificial intelligence in catering. Whether you want to grill, fry, bake, steam, stew, blanch or poach your food. This technique can do it. Let your meat, fish, poultry, vegetables, egg dishes, baked goods or desserts cook, whether 30 or 1,000 portions, according to your binding specifications. This assistant relieves you of the tiresome routine activities so that you can focus on the creative process steps.

The device display shows you continuously what is being done. Such "help" with meals and buffets is worth its weight in gold at major events. Selfcooking centers can – as the name says – autonomously detect the cooking chamber conditions, food consistency, the loading quantity, the product status and the browning and "learn" your favourite cooking habits by saving them. The base frame raises or lowers the ovens to an ergonomic working height. Additional storage space is supplied by the gastronorm rails integrated into the base frame.



#1691

Electro selfcooking center
SCC 101 10*1/1 GN
400V/19kW/32A
W90*D80*H185 cm



#1692

Gas selfcooking center
SCC 101 10*1/1 GN
230V, excl. gas 33 kg
W90*D85*H185 cm



#1695

Electro selfcooking center
SCC 201 20*1/1 GN
400V/37kW/63A
W90*D80*H180 cm



#1873

Fan forced oven
ELH 6-1 6*1/1 GN
400V/11kW/16A
W93*D81*H169 cm



#1874

Fan forced oven
ELH 10-1 10*1/1 GN
400V/17kW/32A
W93*D81*H169 cm

Products from Childhood

Events always want to move and touch. Sometimes they want to reach the child in the guest.

For emotional moments at an event, we offer a small fairground of devices, from the cotton candy machines to popcorn vending machines and Italian ice cream carts.

Crêpe platters and waffle makers should not be left out as well in this collection of evergreens. Designed to put a smile on the faces of your visitors.



#1795
Hot dog station
W26*D41*H40 cm



#1798
Candy floss machine
Ø 65 cm



#1791
Popcorn machine
table model
W50*D36*H64 cm



#1764
Hot Potato Baker
W53*D53*H74



#76003
Popcorn machine
on trolley
W55*D90*H170 cm



#1966
Italian ice trolley
W160*D80*H224 cm



#1965
Ice cream trolley
Portofino
W200*D128*H208 cm

Products from Childhood



#1770
Fry top 1/2 griddled
W76*D50*H35 cm



#1719
Contact-grill bottom
flat/top ribbed
W39*D40*H23 cm



#1781
Crêpes Dame I
Ø39 cm
W46*D54*H21 cm



#3606
Crêpes Dame II
2*Ø39 cm
W90*D55*H22 cm



#1772
Waffle maker
for 2 waffles
W24*D30*H24 cm



Bohner

The Bohner family from tranquil Bad Waldsee in South Germany has been committed to just one thing for over thirty years: the development and manufacture of high-quality kitchen appliances. The founders, Hubert and Brigitte Bohner, are supported today by their three daughters. They first set to work on the induction technology at the end of the 1980s – a ground breaking innovation at the time – and their efforts paid off. The pioneer company has significantly shaped product development, earning universal acclaim in today's market.

The assortment and expertise of the company extend far beyond just that. With continuously new and further developments – for example, barbecue and front cooking systems – as well as pragmatic stove concepts, the family business shows perpetual visionary skills. The diverse spectrum of first-class catering kitchen equipment meets the highest requirements and withstands daily loads. With this level of quality, the Bohner technology is the perfect partner for events.



Embedded front cooking with Varithek attachment

Front cooking Stations with Side or Bridge Venting

Since the 1980s, the company Hubert Bohner has been characterised by great innovation leadership and inventiveness. As a pioneer in cooking using induction technology, it is still today a think tank for new trends and technologies. New types of griddles and oven concepts have been developed. The front cooking stations in our assortment are impressive with their technical perfection, too. The mobile exhaust system optimally captures the cooking vapours.

Their efficiency has been continually increased, not least thanks to extended device setting options. The Bohner systems can be flexibly used and therefore guarantee successful events: Whether you need devices for front cooking or buffets, take advantage of ideally combinable modules, such as griddles, pasta cookers, induction hobs and ovens. These characteristics are rounded off by a very beautiful design, which gives the event room a kitchen flair.



#1891
Front cooking station SMOG STOPP mobile
with bridge suction with lighting
W120*D65*H30 cm



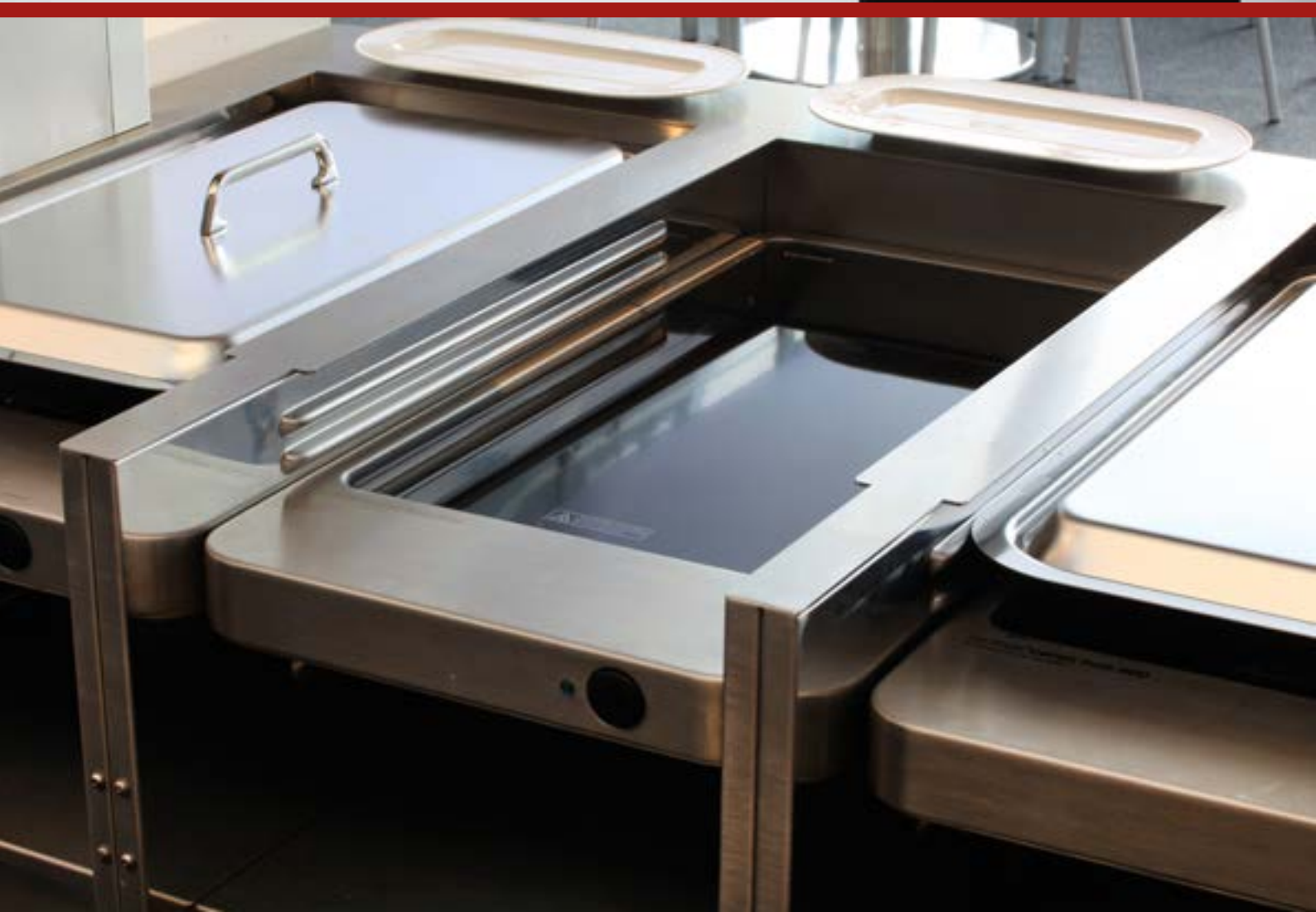
#1890
Front cooking station mobile
with extraction
W110*D70*H90 cm



#1892
Induction counter top
W40*D40*H10 cm



#1894
Wok with flat bottom
Ø36 cm



Varithek

The Varithek is perfectly suitable for experience-cuisine in front of the company. It can be perfectly used for front cooking and tastings or at buffets of several live events. The Varithek is equipped with modules for cooling, keeping food warm, cooking and for hygienic protection. The working height measures ergonomic 90 centimetres. Five safety plugs are supplied via a three meter long electrical lead.

The system's elements are interchangeable. Combinations with ceramic hob, ceramic warming area and the hybrid element 2.0, which can easily be switched from cooling- to warming-mode, are possible at any time. Thus, the Varithek can be integrated according to the occasion and requirements in various buffet formations.



#2969
Varithek buffet system Rieber
W120*D79*H131 cm



#2965
Varithek 2.0 warm/cold
1/1 GN
W32.5*D64*H14 cm



#2973
Varithek ceramic
cooking device
W32.5*D62*H8 cm



#2975
Varithek ceramic
warming device
W32.5*D62*H7 cm



#2988
Varithek Thermoplate
2/3 GN
7 litre

Barbecues and Grills

Would you rather grill or have a barbecue? Party Rent provides the best equipment for both purposes. When you grill, the meat lies close to the heat source and is quickly cooked at around 250 degrees. When you barbecue it, temperatures are significantly lower, ranging between 90 and 160 degrees and the food is slowly cooked in the hot smoke.

Our grills are suitable for several events, gas or charcoal can be used. What do they have in common? A very high reliability and suitability for events. Gratings made of stainless steel guarantee a perfect heat transfer and can be cleaned easily. All devices have a professional ergonomic working height and the temperature can be regulated separately.



#1734

Mobile gas barbecue
with roof and extractor
grill plate 110*50 cm
roof height 220 cm
W126*D74*H90 cm



#1862

6" Chuckwagon
barbecue grill
grill plate 100*40 cm
5 grillages à Ø40 cm
W200*D90*H200 cm



#1736

Hubertus mobile
gas pork spit
W165*D85*H185 cm



#1730

Florida mobile gas
barbecue stainless steel
grill plate 110*50 cm
W129*D100*H92 cm



#1732

Texas mobile
gas barbecue
grill plate 110*50 cm
W129*D77*H92 cm



#1729

Gas grill
stainless steel
grill plate 55*55 cm
W72*D76*H87 cm

Burners

Sometimes the conventional cook top is not enough. Then we will send you reinforcements with these three burners.

Choose from models with gas or high voltage operation. Choose between table-top units or variants with a base.



#1876

Gas industrial burner
for giant wok 12.8kW
W55*D59*H70 cm



#1751

Industrial burner
W41*D41*H20 cm
for code 1752



#1739

Industrial burner
W60*D60*H72 cm

Dishwashing Technology

From Offenburg, Meiko grew into a global brand for rinsing, cleaning and disinfection technology in Europe, the US and China. The hygiene experts serve many markets: Airports, cruise lines, restaurants, clinics and rehabilitation facilities as well as sports hospitality. The company aims to look at the whole picture: People, nature and the environment. Its success is confirmed by its many awards including the Catering Star, the Top Hotel Star Award and the American Kitchen Innovations Award.

At Party Rent, we have regarded Meiko for the problem-solving product design and very pragmatic details for a long time. Quality, reliability, punctuality and the continuous search for the even better product have convinced us. With the ecological Meiko systems, we offer flawless, orderly and hygienic results.



#2277

Mobile industrial dishwasher with push through system HX-60 ES HOBART
rinsing tub 60/160/240
W234*D65*H140 cm



#2271

Front charger dish washer
incl. 2 baskets 50*50 cm
W60*D67*H85 cm



#2274

Front charger dish washer
incl. 2 baskets 50*50 cm
W65*D68*H130 cm

Water Preparation

We offer you our water filtration system so that you can optimise the available drinking water at an event, in order to, for example, improve the flavour of the coffee.

The cartridge refines nearly 3,500 litres of water in a continuous-flow process. The mobile grease separator ensures a sustainable disposal of fats in waste water.



#1810

Mobile fat separator
stainless steel with
slurry screen
130 litre
W80*D60*H60 cm



#2300

Water filter Brita Purity
1200 Clean Extra
(only in combination with
cartridge 2301)



#2301

Cartridge for water filter
Brita Purity 1200 Clean
(ca. 3500 litre)



#1743
Gas range with 4
burners
W80*D90*H85 cm



#1789
Electric range 4 plates
with oven 1/1 GN
W80*D90*H85 cm



#1782
Tilting frying pan
70 l
W80*D90*H85 cm



#1785
Industrial boiling pan
150 l
W90*D90*H85 cm



#1797
Electric Bain-Marie
2*1/1 GN +
2*1/3 GN 15 cm deep
W80*D90*H85 cm



#1787
Electric double fryer
15+15 l
W80*D90*H85 cm



#1790
Electric frying surface
baking tray 1/2 smooth,
1/2 grooved,
W80*D90*H85 cm



#1783
Heated chip dumper
infrared ceramic heating
element 1/1 GN
15 cm deep
W40*D70*H85 cm



#1670
Mobile extractor
W200*D95*H220 cm



#1855
Hotcar for 5 pans
60*40 cm or
1/1 GN 6 cm deep
W86*D76*H86 cm



#1856
Hotcar for 10 pans
60*80 cm or
2/1 GN 6 cm deep
W86*D76*H86 cm



#1740
Industrial burner
on propane gas



#1821
Cooking-plate
Ø30 cm
W45*D45*H15 cm



#1823
Double cooking-plate
Ø30 cm
W91*D45*H15 cm



#1780
Fry top
W38*D50*H36 cm



#1827
Poffertjes baking
50 hollows
à Ø44*H11 mm
W57*D33*H20 cm



#2294
Mobile flow return table
W228*D75*H190 cm



#2293
Mobile continuous flow
water heater
6 l per minute 40°C
W30*D45*H65 cm



#2276
Stainless steel sink unit
with boiler 10 l
W70*D70*H95 cm



#2279
Sink table stainless steel unit
with 2 bowls
W140*D70 cm

Kitchen Equipment / Diverse



#1899
Fry top BG40A
W40*D60*H20 cm



#1898
Fry top BG40A
W40*D60*H20 cm



#1888
Pasta cooker with
3 baskets
W40*D60*H23 cm



#1892
Induction counter
W40*D40*H10 cm



#1896
Cuvette induction
W40*D40*H20 cm



#1877
Giant wok Ø70 cm with
2 handles



#1752
Wok pan Ø36 cm



#1744
Supersize frying pan
Ø85 cm
for code 1739



#1746
Supersize frying pan
with partition Ø85 cm
for code 1739



#1737
Supersize frying pan
Ø100 cm
for code 1740



#1738
Supersize frying pan
with partition Ø100 cm
for code 1740



#1742
Professional microwave
oven
Output 1500W
W51*D44*H34 cm



#1762
Potis electric-gyros grill
W50*D65*H92 cm



#1794
Quattro pizza oven
inside 50*50*13 cm
outside 90*86*49 cm



#1775
Salamander
W67*D34*H27 cm



#1776
Double deep fat fryer
2*10 l
W76*D50*H36 cm



#1777
Bain Marie
1/3 GN, 2*1/4 GN
W38*D55*H28 cm



#1761
Heated chip scuttle
overhead infrared
heat 1/1 GN, 15 cm
W40*D70*H28 cm



#1739
Industrial burner
W60*D60*H72 cm



#1836
Mobile kitchen shelving
with 4 shelves
W150*D60*H187 cm



#1360
Mobile plate rack
for 84 plates
H190 cm



#1641
Mobile rack for 28
serving trays 1/1 GN
W70*D55*H150 cm

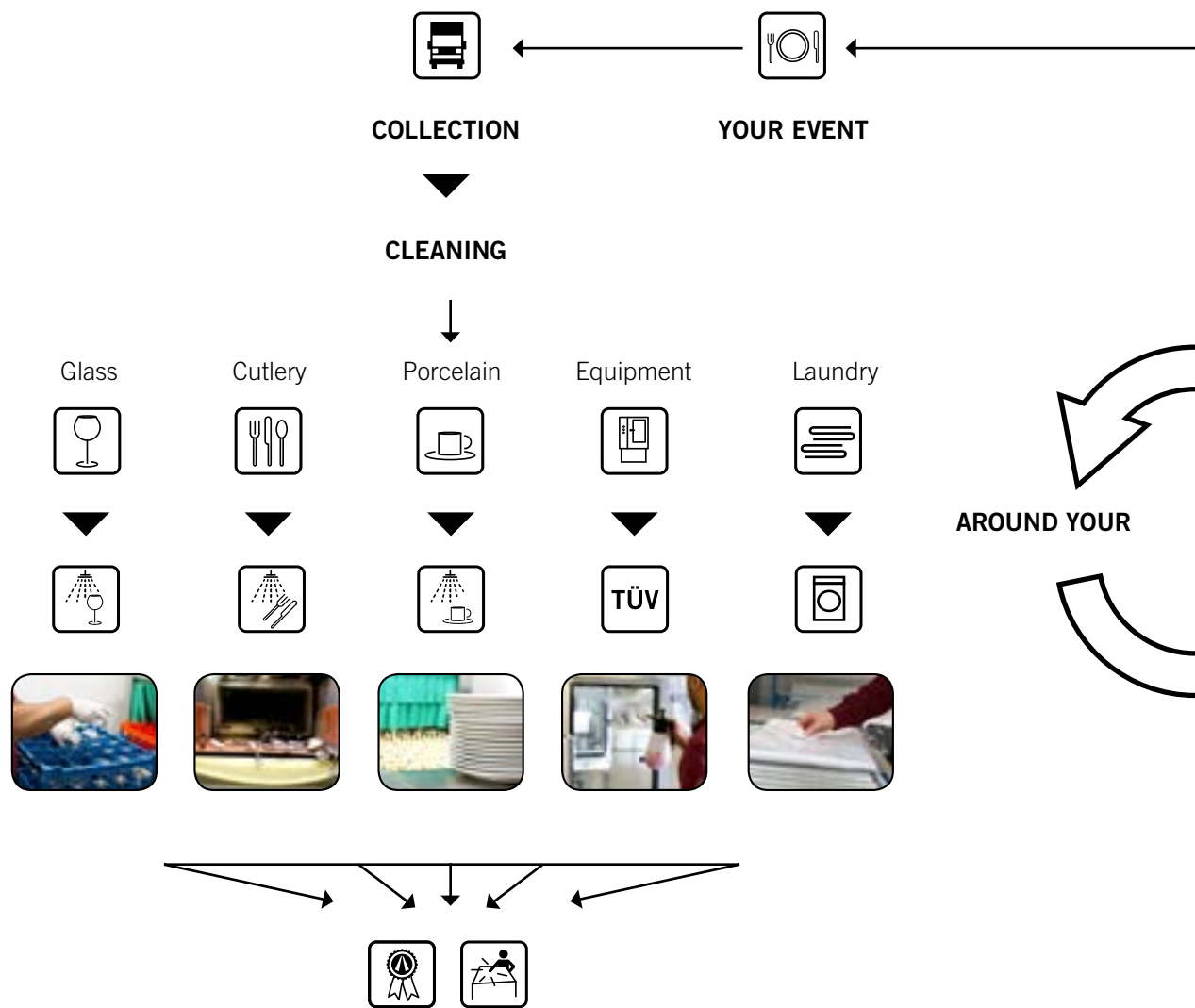


#1643
Mobile rack for 18
serving trays 2/1 GN
W74*D65*H164 cm

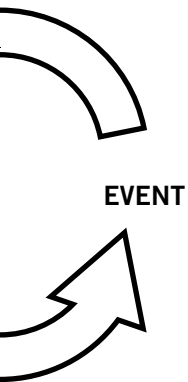
The Party Rent Product Cycle

You've had a successful event; we'll pick up the used goods from your site. We take everything back and sort the material in our dishwashing line. Glass, silverware and porcelain are all cleaned separately in our special systems.

With the dishwasher manufacturer Meiko as a partner we refined the technology for an effective handling of event equipment.



The material is inspected – for quality and function through the for-eyes principle – and packed.



Our own Fleet

Thanks to our ultra-modern vehicle fleet and specially trained drivers, we offer a flexible and sustainable transport logistics service. Optimized dimensions of our equipment allow for an efficient supply, without any wasted loading space and with as few vehicles as possible. In order to guarantee you the very best in delivery time precision, we have equipped the 100 plus HGVs with GPS location technology. Through the hydraulic lifts attached to the vehicles, additional fork lift costs are eliminated also with doubled walking on-site while the loading and unloading speed increases.



Quality Seal

You may rely on our TÜV and ISO certified work process. We apply the double control function throughout our business. From the smallest item of cutlery to the largest rental objects.



Smart Storage

Once everything is cleaned, the event material is stored intelligently and form-fitted. Glass and porcelain are stored in a break-proof manner. To optimally protect the material, we have also developed heavy-duty covers for many products.



Transport Trolley

These mobile, purpose-built transport trolleys are a perfectly sophisticated element in our logistics cycle, developed by ourselves specifically for the event industry. Equipped with rubber wheels and high-quality ball bearings, they conserve the floor, move goods quietly and quickly at your event – right up to the table. They fit through every door in every elevator and do not need a lift truck or forklift. Porcelain and glass are safe from damage here.





Hygienic Cleaning

Cleaning the glasses is most complicated. The rinsing water must be prepared in advance in complex osmosis and demineralisation systems.

Our special wash programs and machines for glasses have special streamers and nozzles, aimed precisely at the edges of the glasses – where especially difficult to remove stains, such as water-insoluble lipstick often lurk.

The right setting: The exact temperature of the water is important; not too hot, not too cold. Also the cleaning agent must be added in the exact dose at the right time. Conventional machines give off too much detergent at the beginning of the cleaning and too little at the end. But this is how starch residues burn in, resulting in the famous milky effect. The type of glass must also be considered; Italian glasses for example require more acid in the detergent, because their microstructure is more porous. Our racks are tailored for different glass models, so that the water can flow around them perfectly. Because at the end, our quality promise should be met: Of 100 glasses, 99 will be free of any stains. These require no polishing at all. Each glass is ready to be placed directly on the table.

Dishes are also purified in a modified dishwashing line with a special program and specially prepared water. Here, leftovers are clearly the main task.

Cutlery, however, is first cleaned with granules and then polished by hand. It is hygienically sealed and ready for use: just tear it open and set the table. Whether red wine, coffee or gravy stains: The table linen will be perfectly cleaned. This is partly carried out by our own laundries, with equipment specific to this purpose.



Racks, specially configured for an optimal cleaning result



With an osmosis plant and a demineralisation facility we achieve perfect water purification, for a residue-free cleaning,



Quality and Sustainability

To ensure functional and clean event equipment at any time, complex preparation and care of our products is required. In our own workshops, our professionals clean, sand, prime, paint, polish, check or repair therefore constantly. The quality of our performance should ultimately be sustained, in the spirit of the sharing economy. We stand behind this quality promise for sustainable development in all work processes. We have created a cycle of goods in which the high-quality goods are transported carbon dioxide reduced and materials are recycled optimally. We consistently recycle packaging, we dispense with non-sustainable wood in our products completely.



Furniture: repainting and refurbishing



VDE-testing of the equipment



Sustainable: reusable protection covers



Manual quality inspection of all cutlery parts

Our processes are energy-saving, for example, in the dishwashing line where we recover heat via the ventilation system. Machines are preheated with gas to consume less power. Our CHP plants cut energy consumption as well. The use of LED lights also reduces the current drain of our logistics centres to a minimum.



Sharing Economy

We are proud to proactively participate in the young spirit of the sharing economy: Because renting is more sustainable than buying new. To do this, we develop new approaches to the use of investment capital. For example, in Kassel, Party Rent recently acquired inventory from customers in order to rent to other customers too. When this furniture and glassware is taken out of the rental cycle, it will be replaced by our own material. But our customer no longer ties up capital in this inventory.

Quality Seal and Certification

Rely on Party Rent for TÜV and ISO certified quality management. We apply the four-eyes principle and the double control function everywhere. From the smallest piece of cutlery to large rental objects: The qualitative and quantitative evaluation of the output and goods is done by hand. All devices in our assortment are tested in accordance with VDE standards and according to the criteria of the BGV-A5 standard, which guarantees the highest reliability. This actually had to be proved externally every two years only, but at Party Rent it takes place after each cleaning.

Do the kitchen appliances reach their capacity exactly? Do the combi-steamers reach the right temperature, the refrigerators their correct cooling capacity? We check the functionality very precisely so that the technology is guaranteed for your highly demanding applications. Flow coolers of beer pumps are every time cleaned with beads, all water connections and gaskets comply with the requirements of Drinking Water Regulations. Geka quick couplings are always separately stored and supplied according to fresh and waste water; colour coding eliminates confusion. Fire protection is of course also a crucial dimension to events. Therefore, many substances used in our furniture were specially manufactured for us so that they are also proven to flame retardant where the event venue requires it.





Our Extensive Compendium



Product Prisma

In this volume we have compiled extensive company knowledge for you.

- Concentrated overview of all products
- Concise illustration of all services
- All prices listed



Master Collection

Our collection of masterpieces contains 385 carefully selected highlights from the modern history of furniture design – classic style icons and exclusive originals.

- No prices, planning phases are thus not influenced by cost
- Extensive background information on the design masterpieces
- Lots of illustrative images of atmosphere and application



Catering Selection

As a non-food caterer acting across Europe, we have compiled everything that you need for representative and successful catering: from mocha spoons to entire bar systems.

- Focus on the main segment: catering
- No prices, planning phases are thus not influenced by cost
- Lots of illustrative images of decoration and application



Event Classics

Our classics: over 500 products, proven thousands of times in event situations, beautiful and valuable. They are reliable and sensibly priced guarantees for your event.

- No prices, planning phases are thus not influenced by cost
- Illustrative images, ideal for presentations
- With atmospheric examples



Values & Insights

"we create atmosphere" is our promise. Transparent, reliable and sustainable is how we act. Here we show you in more detail how we work and what we stand for.

- The way we work, our surplus values, clear and concise
- All of the services that we provide in addition to the pure renting business
- Expertise about live communication portrayed true to reality



Concrete Information for Your Planning

Online

You can find a comprehensive overview of our products, services and prices quickly and easily on our website. We present illustrative inspirations drawn from successful events from our wealth of experience. An online shop gives you the chance to conveniently order online, or to request a quote. Simply get in touch, we look forward to hearing from you.



Party Rent Website

- Quick-order feature in the online shop
- Well-stocked image gallery
- Technical data sheets and CAD data
- Over 2,800 products in the online shop



mobile Party Rent Website

Social Media

Quick and practical: here you can keep abreast of the latest event impressions and can receive background reports all about events. Updated every day, we give you the quickest insight.



App

We know the needs of the event industry and, as such, have developed an app, which can support you in generating your own ideas and can inspire you when it comes to staging your event.

Do you need atmospheric product and room images for a presentation to decision-makers, or would you like to find out about the latest developments in the event industry?

Individual mood boards with visualisation features give you a first impression of how you can make your event a reality.

We think it is important for you to always have an idea of the budget. As such, you can find out a guide price. The app saves time and provides a mobile, user-friendly orientation aid, wherever and whenever you need it.



Party Rent App

- Over 2,500 product and event photos
- Create your own mood boards for individual presentations
- Request a rough price based on atmospheric images



Party Rent Group

The Party Rent Group sees dedicated entrepreneurs working together to provide the numerous regions and agglomerations within Europe with event equipment and lots of industry knowledge. More dots are sure to be added to the map in the future. But one thing will remain constant: our work is shaped and guided by the same values and demands everywhere: to realise your perfect events together with you.



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RENTAL CONDITIONS

GENERAL RENTAL CONDITIONS PARTY RENT GROUP GENERAL TRADING CONDITIONS PARTY RENT GROUP Valid from 01-05-2012

GENERAL

Existence of a contract

All business transactions are subject exclusively to the lessor's conditions. The content and scope of the rental agreement shall correspond to the lessor's written order confirmation. Differing or additional agreements are only valid when confirmed in writing by the lessor. All offers made by the lessor are non-binding. The lessor reserves the right to charge the lessee with the costs associated with the submission of the offer. The lessor reserves the right at any time to depart in individual and particular cases from the General Rental Conditions.

RENT

The rent of an item shall be determined on the basis of the latest price list excl. VAT and applies for one day of use. For the second day of use, we charge 25% of the basic rent; thereafter, 15% is charged for every day. The minimum order volume is 50.00 euro.

DEPOSIT

We charge a deposit amounting to 25% of the total rent. If the rented property is returned in a proper condition, the deposit shall be repaid to the lessee by the lessor as quickly as possible.

METHOD OF PAYMENT

The total rent shall be paid by the lessee unconditionally as soon as the rented property has been accepted.

RENTAL PERIOD

The rented property is only made available to the lessee for the agreed period. Written approval from the lessor is required to extend the rental period. Thereafter, the lessor has the right to charge an additional rent on the basis of the price list stated above. Should the lessee not be able to return the rented property at the agreed time, he shall inform the lessor at the latest one day before the end of the agreed rental period.

LIABILITY

The lessee is liable during the rental period for all damage resulting from the use of the rented property. The lessee is liable for any loss or damage to the rented property. This also applies to all damage caused by third parties or by acts of God, such as damage caused by fire, storm, bad weather, hail, water, burglary, theft, vandalism and terrorism. If the damage can be repaired and the repair costs are not higher than the replacement value of the property, then the lessee shall refund the repair costs. In all other cases, the lessee shall be charged with the replacement value. The lessee is liable to us for all third-party claims made against us for damage resulting from the use of the rented property.

The lessor shall never be liable for direct or indirect damage resulting from the use of the rented property by our staff, by third parties contracted by us, for faults and/or defects of any kind in the rented property or for any other causes attributable to us, unless the damage was caused by wilful intent or gross negligence on our part; in this latter case, our liability is limited to an amount equal to the agreed rent. Our liability completely excludes injuries, operating damage and/or damage resulting from lost profits. In the case of agreed transport of the rented property by the lessor, the lessee vouches that the lessor can use an access road suitable for 40 tonne trucks. Damage to the site and/or building is the responsibility of the lessee.

INSURANCE

The rented property is not insured. Liability passes to the lessee as soon as he takes possession of the rented property. The lessor therefore advises that the rented property be insured for the duration of the event, including the period of erection and dismantling.

AVAILABILITY

Failure by the lessor to make the rented property available on time, or his failure to collect the rented property on time or any other failure on his part to fulfil obligations to the lessee on time may not be charged to the lessor if the delay has been caused by acts of God, which include in any event: bad weather, fire, explosion or leaks of dangerous substances and/or gases or related danger, omissions on the part of the lessee or third parties e.g. suppliers or transport companies, illness of staff not easy to replace, occupation or blockade or official measures and terrorism. Unless fulfilment may be considered permanently impossible, the lessee may not dissolve the rental agreement due to failure to make the rented property available on time until after the lessee has in writing set the lessor an appropriate period of grace taking account of all

circumstances, and the agreement has still not been fulfilled within this period of grace. Should the lessor on receiving the rented property find an omission or damage such that the rented property cannot be used, he has the right to substitute material of equal value. The rented property may only be used by the lessee according to the intended purpose

and for the agreed project. It may therefore not be made available to third parties for their use without our written consent.

Should we give the lessee written consent to allow third parties to use the rented property, the lessee remains liable for the fulfilment of all his obligations to us arising from our rental and payment conditions.

LESSEE'S OBLIGATION TO SUPPLY INFORMATION

The lessee must inform the lessor immediately if

- the rented property is not complete on delivery (at the latest within two hours of the handover of the goods)
- the rented property is damaged (at the latest within two hours of the handover of the goods)
- the rented property has been stolen or lost in any other way.

CANCELLATION

Cancellation of the contract is possible at the latest 6 months before the event begins. The order must then be cancelled in writing. The costs incurred up to that point in time will still be charged. In the case of cancellation at a later point in time, the complete rent will be charged, unless the property can be rented out elsewhere. In this case, only 25% of the original amount shall be invoiced.

COPYRIGHT

The lessor reserves the right to take pictures or make video recordings at any time for his marketing purposes at places where the rented property is located.

REPRODUCTIONS / PHOTOGRAPHS

Reproductions and photographs shown in catalogues, brochures and mailings as well as in internet pages and multimedia presentations on CD and DVD may differ from how the articles reproduced look in reality. This applies in particular to table cloths, which are natural products and colour differences can therefore never be completely excluded.

DATA PROTECTION

The lessor shall store the personal data communicated by the lessee. These data shall include information which enable the person or company to be identified, such as for example the name, address, telephone number or email address.

The data shall be used for the purpose of implementing the contracts concluded with the lessee. Moreover, the data communicated by the lessee shall be passed on to Party Rent Bomers GmbH, Am Busskolk 16-22, 46395 Bocholt, for the purpose of central data processing. The lessee's company name, name, address and/or email address shall be passed on for the sending of quotations and information (promotional material) concerning new goods and services. If the lessee does not wish to receive such quotations or information (promotional material), the lessee may unsubscribe at any time by notifying the lessor or by going to unsubscribe@partyrent.com. No charges other than the transmission charges at the basic tariffs shall result to the lessee for this. If the lessee orders goods or services, further particulars relating to the contract, bank account, credit card or customer number shall be stored. If need be, all data provided in this connection shall be passed on by the lessor to third-party companies collaborating with the lessor, such as franchise partners, banks, savings institutions, debt collection agencies and/or solicitors, in order to be used for carrying out the lessee's orders.

In so far as the lessee wishes to retrieve, alter or delete the data stored at the lessor or at Party Rent Franchise GmbH, the lessee may at any time give the lessor or Party Rent Franchise GmbH notification thereof by post, email or telephone.

INVENTORY

Lessee's obligations

Collection, delivery and return

Should the lessee collect the rented property himself, he is responsible for checking that the order is complete and suitable for its purpose. The lessee himself is also responsible for assuring transport according to regulations. The rented material must be transported in a closed vehicle. Unless explicitly agreed otherwise, the property shall be collected and returned by the lessee. For orders of at least €350, transport by Party Rent at a

surcharge is possible. The delivery shall then be scheduled such that the rented property is available to the customer before the event begins. The lessor cannot be made liable for delayed delivery as a result of acts of God. If an access road suitable for transport by 40 tonne truck is available, the rented property shall be delivered inside the first door on the ground floor. The required minimum door width shall be two metres and the required minimum door height 2.5 metres. If these transport conditions are not fulfilled (e.g. because the ground is not suitable, the access road too narrow, parked cars prevent arrival and departure or the rented property is not correctly sorted for collection), the lessor has the right to charge the resulting extra costs. On delivery of the goods, the lessee shall check the rented property immediately. Possible omissions must be reported within two hours of delivery by phone or fax to the lessor. The rented property must be ready for collection on the agreed collection day at 8 a.m., sorted and neatly stacked inside the first door on the ground floor (N.B.: the same location as on delivery). On collection, the material shall, if possible, be checked and counted immediately.

Should the material consist of crockery, cutlery, cloths and/or other small items, this cannot be checked in detail during loading. The lessee agrees that final counting and checking shall take place on arrival at the lessor's warehouse. The lessor guarantees that no loss or damage shall occur between collection and counting in the warehouse. Unless another collection date has been agreed, the rented property shall be collected within 48 hours after the end of the event.

CLEANING

The lessee shall treat the rented property carefully. For a fee crockery, cutlery, kitchen equipment etc. will be cleaned by the lessor after return: it must be returned to the lessor by the lessee in such a state (sorted, without food or grease leftovers etc.) that it can be cleaned immediately in a machine. If the rented property is extremely dirty, the lessor has the right to invoice retroactively the lessee with the additional costs. Textiles (e.g. table cloths) must be returned to the lessor in dry state after use. As regards the floor covering, cut or torn and severely soiled (chewing gum, burn holes e.g. from cigarettes) tiles and sections shall be considered as no longer usable.

HEATING, AIR-CONDITIONING, POWER AND TOILET UNITS ENERGY

Unless otherwise stated, the offered or agreed price does not refer to the costs of energy consumed and/or of fuel and the costs of connection to the supply grid. The fuel supplied by us is charged at our daily rate. The fuel costs stated in this offer are therefore subject to alteration.

Lessee's obligations

1. The lessee shall define the site where the rented property is to be erected. He shall examine whether the rented property can be installed safely on the specified site without damage to the property and/or detriment to the rights of third parties, and vouches for the same. He shall inform the lessor of the presence of power lines, cables, pipes and other installations in or on the ground. The land where the rented property is to be erected must be horizontal and level. The lessee vouches that the land affected shall be completely cleared on the day agreed for the delivery and/or erection of the rented property and is suitable to be driven on, also by a 40 tonne truck. Measures necessary for either of these conditions shall be taken by the lessee and are entirely at his expense. Damage to the site and/or buildings, power lines, pipes or other installations on or in the ground as a result of erection of the rented property shall be at the lessee's expense.
2. In the event that transport of the rented property by the lessor has been agreed, the lessee vouches that the lessor can use an access road suitable for 40 tonne trucks. Damage to the site and/or buildings shall be at the lessee's expense.
3. In the event of snow, the lessee shall ensure that the tent roof remains clear of snow. Any damage caused by snow shall be at the lessee's expense.
4. In the event of storm and/or bad weather, the lessee vouches that he shall keep all entrances and exits to the tent firmly closed. Should damage threaten or occur to the rented property, the lessee shall do everything to prevent or reduce the damage as far as possible. The lessee is required to keep the lessor informed on such a situation.

5. Apart from cases stated in point 4, the lessee shall not make any changes to the rented property without the lessor's permission.
6. The lessee may only use the rented property for the agreed purpose. The lessee shall not make any changes in or on the rented property. The attachment of objects, painting or other treatment to the rented property is not permitted.
7. Should third party permission be necessary for the erection of the rented property, the lessee shall obtain this permission in good time. He shall inform the lessor in writing that the permission has been obtained. Failure to obtain the necessary permission(s) is completely the lessee's risk. Any fees payable to a third party for the erection and the maintenance of the rented property, of whatever nature, are completely at the lessee's expense, even if they have already been paid by the lessor.

DISPUTES

Any disputes shall be resolved by the responsible court at the lessor's place of business. Our staff will gladly help with any further questions.

VALIDITY

These Rental Terms and Conditions shall be valid from 1 January 2015. All previous Rental Terms and Conditions shall automatically become invalid from 1 January 2015.

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