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hering berlin

Pulse













Hering Berlin –  
for the essence of  
fine dining.



# Pulse

Biskuitporzellan, von Hand gemalte und ausgewaschene Oberfläche, spülmaschinenfest und mikrowellengeeignet.

*Bisque porcelain, surface painted and washed out by hand, dishwasher and microwave proof.*

<p>Kaffee, Tee Coffee, tea</p> <p>konisch conical</p>					
					
<p><b>208_030_00</b> ø160 h40 50ml ø6.3" h1.6" 1.7oz ► Obst, Gebäck, Dessert ► fruit, cakes and pastries, dessert</p>	<p><b>209_030_00</b> ø190 h60 150ml ø7.5" h2.4" 5.1oz ► Müsli, Obst, Gebäck, Dessert ► muesli, fruit, cakes and pastries, dessert</p>	<p><b>410_030_00</b> ø80 h80 100ml ø3.1" h3.1" 3.4oz ► Milch, Kaffeesahne ► milk, coffee cream</p>	<p><b>501_030_00</b> ø115 h105 170ml ø4.5" h4.1" 5.7oz ► Zucker, 2tlg. ► sugar, two-piece</p>	<p><b>522_030_87</b> l255 b115 h130 l10" w4.5" h5.1" ► Zucker, Milch ► sugar, milk</p>	<p><b>502_030_00</b> ø115 h45 ø4.5" h1.8" ► Pralinés ► pralines</p>
					
<p><b>540_030_00</b> ø75 h72 ø3" h2.9" ► Eierbecher ► eggcup</p>	<p><b>402_030_00</b> ø170 h193 1600ml ø6.7" h7.6" 54.1oz ► Tee ► tea</p>				
















Conical

Kaffee, Tee <i>Coffee, tea</i>  coupe <i>coupe</i>					
	<b>309_030_21</b> ø110 h80 170ml, ø165 h40 ø4.3" h3.1" 5.7oz, ø6.5" h1.6" ▶ Tee, Kaffee mit Unterer Form 326 ▶ <i>tea, coffee with saucer shape 326</i>	<b>301_030_00</b> ø70 h77 100ml ø2.8" h3" 3.4oz ▶ grüner Tee, Espresso ▶ <i>green tea, espresso</i>	<b>302_030_00</b> ø84 h116 220ml ø3.3" h4.6" 7.4oz ▶ Latte Macchiato, Milch, Kakao ▶ <i>latte macchiato, milk, cocoa</i>	<b>101_030_00</b> ø180 h20 ø7.1" h0.8" ▶ Brot, Beilagen, Gebäck, Petits Fours ▶ <i>bread, side dishes, cakes and pastries, petits fours</i>	<b>102_030_00</b> ø232 h20 ø9.1" h0.8" ▶ Frühstück, Dessert, Vorspeisen, Salat ▶ <i>breakfast, dessert, hors d'oeuvres, salad</i>
<b>208_030_00</b> ø160 h40 50ml ø6.3" h1.6" 1.7oz ▶ Obst, Gebäck, Dessert ▶ <i>fruit, cakes and pastries, dessert</i>	<b>209_030_00</b> ø190 h60 150ml ø7.5" h2.4" 5.1oz ▶ Müsli, Obst, Gebäck, Dessert ▶ <i>muesli, fruit, cakes and pastries, dessert</i>	<b>212_030_00</b> ø100 h54 160ml ø7.5" h2.1" 5.4oz ▶ Zucker, Marmelade, Honig ▶ <i>sugar, jam, honey</i>	<b>405_030_00</b> ø80 h155 220ml ø3.1" h6.1" 7.4oz ▶ Milch ▶ <i>milk</i>	<b>518_030_82</b> l232 b110 h165 l9.1" w4.3" h6.5" ▶ Zucker, Milch ▶ <i>sugar, milk</i>	<b>517_030_81</b> l250 b110 h65 l9.8" w4.3" h2.6" ▶ Zucker, Marmelade, Honig ▶ <i>sugar, jam, honey</i>
<b>223_030_00</b> ø70 h37 30ml ø2.8" h1.5" 1oz ▶ Salze, Gewürze ▶ <i>salts, spices</i>	<b>524_030_88</b> l181 b80 h45 l7.1" w3.1" h1.8" ▶ Salze, Gewürze ▶ <i>salts, spices</i>	<b>401_030_00</b> ø140 h200 800ml ø5.5" h7.9" 27.1oz ▶ Tee ▶ <i>tea</i>	<b>402_030_00</b> ø170 h193 1600ml ø6.7" h7.6" 54.1oz ▶ Tee ▶ <i>tea</i>	<b>509_030_00</b> ø82 h82 ø3.2" h3.2" ▶ Windlicht ▶ <i>table lantern</i>	<b>519_030_83</b> l300 b90 h93 l11.8" w3.5" h3.7" ▶ Windlicht ▶ <i>table lantern</i>




















Coupe

Kaffee, Tee <i>Coffee, tea</i>  zylindrisch <i>cylindrical</i>					
	<b>319_030_20</b> ø55 h65 75ml, ø135 h20 ø2.2" h2.6" 2.5oz, ø5.3" h0.8" ▶ Espresso, mit Unterer Form 320 ▶ espresso, with saucer shape 320	<b>318_030_20</b> ø69 h84 160ml, ø160 h21 ø2.7" h3.3" 5.4oz, ø6.3" h0.8" ▶ Kaffee, mit Unterer Form 320 ▶ coffee, with saucer shape 320	<b>313_030_20</b> ø91 h75 250ml, ø160 h21 ø3.6" h3" 8.5oz, ø6.3" h0.8" ▶ Cappuccino, Kaffee, Tee, mit Unterer Form 312 ▶ cappuccino, coffee, tea, with saucer shape 312	<b>321_030_00</b> ø104 h57 250ml ø4.1" h2.2" 8.5oz ▶ Tee, Kompott ▶ tea, small fruit bowl	<b>101_030_00</b> ø180 h20 ø7.1" h0.8" ▶ Brot, Beilagen, Gebäck, Petits Fours ▶ bread, side dishes, cakes and pastries, petits fours
					
<b>102_030_00</b> ø232 h20 ø9.1" h0.8" ▶ Frühstück, Dessert, Vorspeisen, Salat ▶ breakfast, dessert, hors d'oeuvres, salad	<b>531_030_00</b> ø115 h75 250ml ø4.5" h3" 8.5oz ▶ Zucker, Marmelade, Honig, 2tlg. ▶ sugar, jam, honey, two-piece	<b>418_030_00</b> ø45 h65 55ml ø1.8" h2.6" 1.9oz ▶ Milch, Kaffeesahne ▶ milk, coffee cream	<b>417_030_00</b> ø63 h96 185ml ø2.5" h3.8" 6.3oz ▶ Milch, Kaffeesahne ▶ milk, coffee cream	<b>411_030_00</b> ø102 h155 850ml ø4" h6.1" 28.7oz ▶ Milch, Saft ▶ milk, juice	<b>416_030_00</b> ø115 h100 500ml ø4.5" h3.9" 16.9oz ▶ Kaffee, Tee ▶ coffee, tea
					
<b>401_030_00</b> ø140 h200 800ml ø5.5" h7.9" 27.1oz ▶ Tee ▶ tea	<b>402_030_00</b> ø170 h193 1600ml ø6.7" h7.6" 54.1oz ▶ Tee ▶ tea				



Cylindrical

Speisen  
Dining


















					
<b>101_030_00</b> ø180 h20 ø7.1" h0.8" ▶ Brot, Beilagen, Gebäck, Petits Fours ▶ bread, side dishes, cakes and pastries, petits fours	<b>102_030_00</b> ø232 h20 ø9.1" h0.8" ▶ Frühstück, Dessert, Vorspeisen, Salat ▶ breakfast, dessert, hors d'oeuvres, salad	<b>103_030_00</b> ø290 h28 ø11.4" h1.1" ▶ Hauptgang ▶ main course	<b>104_030_00</b> ø320 h20 ø12.6" h0.8" ▶ Platzteller ▶ charger plate	<b>221_030_00</b> ø105 h37 ø4.1" h1.5" ▶ Butter, Kräuter, Gewürze, Saucen, Kaviar ▶ butter, herbs, spices, sauces, caviar	
					
<b>208_030_00</b> ø160 h40 50ml ø6.3" h1.6" 1.70z ▶ Obst, Gebäck, Dessert ▶ fruit, cakes and pastries, dessert	<b>209_030_00</b> ø190 h60 150ml ø7.5" h2.4" 5.10z ▶ Müsli, Obst, Gebäck, Dessert ▶ muesli, fruit, cakes and pastries, dessert	<b>110_030_00</b> ø250 h60 250ml ø9.8" h2.4" 8.50z ▶ Suppe, Zwischengang, Hauptgang, Dessert ▶ soup, entrée, main course, dessert	<b>111_030_00</b> ø300 h55 380ml ø11.8" h2.2" 12.80z ▶ Pasta, Hauptgang ▶ pasta, main course	<b>224_030_00</b> ø210 h70 1350ml ø8.3" h2.8" 45.60z ▶ Vorlegeschale, Brot, Obst, Salat ▶ serving bowl, bread, fruit, salad	<b>219_030_00</b> ø275 h90 1800ml ø10.8" h3.5" 60.90z ▶ Vorlegeschale, Brot, Obst, Salat ▶ serving bowl, bread, fruit, salad
					
<b>226_030_00</b> ø210 h130 2300ml ø8.3" h5.1" 77.80z ▶ Vorlegeschale, Salat ▶ serving bowl, salad	<b>534_030_00</b> ø220 h70 ø8.7" h2.8" ▶ Amuse Bouche, Obst, Pralines, Gebäck ▶ amuse bouche, fruit, pralines, cakes and pastries	<b>535_030_00</b> ø220 h190 2300ml ø8.7" h0.7" 77.80z ▶ Suppenterrine, 2tlg. ▶ soup tureen, two-piece	<b>113_030_00</b> l335/b176 h24 l13.2/w6.9" h0.9" ▶ Vorlegeplatte, Zwischengang, Dessert, Tablett, Sushi ▶ serving platter, entrée, dessert, tray, sushi	<b>114_030_00</b> l460/b240 h24 l18.1/w9.4" h0.9" ▶ Vorlegeplatte, Spargelplatte, Tablett, Sushi, Fleisch ▶ serving platter, asparagus plate, tray, sushi, meat	<b>107_030_00</b> ø325 h20 ø12.8" h0.8" ▶ Vorlegeplatte ▶ serving platter

# Dining



















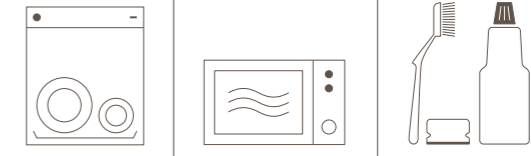
# Extras



<p><b>Extras</b> <b>Extras</b></p>					
<p><b>201_030_00</b> ø75 h60 70ml ø3" h2.4" 2.4oz ► Tee, Espresso, Amuse Bouche, Saucen, Gewürze, kombinierbar mit Form 204 ► tea, espresso, amuse bouche, sauces, spices, can be combined with shape 204</p>	<p><b>201_030_20</b> ø75 h60 70ml, ø150 h35 ø3" h2.4" 2.4oz, ø5.9" h1.4" ► Tee, Espresso, Amuse Bouche, Saucen, Gewürze, mit Unterer Form 204 ► tea, espresso, amuse bouche, sauces, spices, with saucer shape 204</p>	<p><b>520_030_85</b> l212 b90 h70 l8.3" w3.5" h2.8" ► Amuse Bouche, Soupshot, Saucen, Gewürze, Oliven, Nüsse, Dessert, Zucker ► amuse bouche, soupshot, sauces, spices, olives, nuts, dessert, sugar</p>	<p><b>202_030_00</b> ø110 h75 200ml ø4.3" h3" 6.8oz ► Tee, Cappuccino, Suppe, Reis, Saucen, kombinierbar mit Form 205 ► tea, cappuccino, soup, rice, sauces, can be combined with shape 205</p>	<p><b>202_030_20</b> ø110 h75 200ml, ø185 h35 ø4.3" h3" 6.8oz, ø7.3" h1.4" ► Tee, Cappuccino, Suppe, Reis, Saucen, mit Unterer Form 205 ► tea, cappuccino, soup, rice, sauces, with saucer shape 205</p>	
					
<p><b>203_030_00</b> ø135 h85 400ml ø5.3" h3.3" 13.5oz ► Milchkaffee, Suppe, Müsli, Sauciere, Zwischengänge, kombinierbar mit Form 206 ► café au lait, soup, muesli, sauce boat, entrée, can be combined with shape 206</p>	<p><b>203_030_20</b> ø135 h85 400ml, ø220 h45 ø5.3" h3.3" 13.5oz, ø8.7" h1.8" ► Milchkaffee, Suppe, Müsli, Sauciere, Zwischengänge, mit Unterer Form 206 ► café au lait, soup, muesli, sauce boat, entrée, with saucer shape 206</p>	<p><b>204_030_00</b> ø150 h35 ø5.9" h1.4" ► Pralinés, kombinierbar mit Form 201 ► pralines, can be combined with shape 201</p>	<p><b>205_030_00</b> ø185 h35 ø7.3" h1.4" ► Amuse Bouche, Olivenöl, Tastings, Kaviar, kombinierbar mit Form 202 ► amuse bouche, olive oil, tastings, caviar, can be combined with shape 202</p>	<p><b>206_030_00</b> ø220 h45 60ml ø8.7" h1.8" 2oz ► Amuse Bouche, Olivenöl, Kaviar, Sorbets, Blüten, kombinierbar mit Form 203 ► amuse bouche, olive oil, caviar, sorbets, blossoms, can be combined with shape 203</p>	<p><b>207_030_00</b> ø300 h60 150ml ø11.8" h2.4" 5.1oz ► Vorspeisen, Suppe, Zwischengang, Dessert ► hors d'oeuvres, soup, entrée, dessert</p>
					
<p><b>108_030_00</b> ø205 h33 ø8.1" h1.3" ► Brot, Beilagen, Amuse Bouche, Gebäck ► bread, side dishes, amuse bouche, cakes and pastries</p>	<p><b>120_030_00</b> ø260 h25 ø10.2" h1.1" ► Coupeteller, medium ► coupe plate, medium</p>	<p><b>109_030_00</b> ø310 h45 ø12.2" h1.8" ► Zwischengang, Hauptgang, Dessert ► entrée, main course, dessert</p>	<p><b>213_030_00</b> ø200 h58 500ml ø7.9" h2.3" 16.9oz ► Suppe, Salat, Müsli, kombinierbar mit Form 102 ► soup, salad, muesli, can be combined with shape 102</p>	<p><b>403_030_00</b> ø170 h115 1600ml ø6.7" h4.5" 54.1oz ► Tee, Consommé ► tea, consommé</p>	<p><b>415_030_00</b> ø144 h85 700ml ø5.7" h3.3" 23.7oz ► Tee, Consommé ► tea, consommé</p>

Pflegehinweise für Biskuitporzellan  
Care instructions for bisque porcelain

					
<b>407_030_00</b> ø90 h160 270ml ø3.5" h6.3" 9.1oz ► Öl, Essig, Sojasauce ► oil, vinegar, soy sauce	<b>118_030_00</b> ø168 h41 ø6.6" h1.6" ► Plateau, Gebäck, Petits Fours, Brot, Beilagen ► plateau, cakes and pastries, petits fours, bread, side dishes	<b>119_030_00</b> ø120 h41 ø4.7" h1.6" ► Plateau, Gebäck, Petits Fours, Brot, Beilagen ► plateau, cakes and pastries, petits fours, bread, side dishes	<b>528_030_00</b> ø115 h130 230ml ø4.5" h5.1" 7.8oz ► Suppe, Dessert, Sorbets ► soup, dessert, sorbets	<b>529_030_00</b> ø125 h130 130ml ø4.9" h5.1" 4.4oz ► Amuse Bouche, Pralinés ► amuse bouche, pralines	<b>530_030_00</b> ø195 h155 ø7.7" h6.1" ► Obst, Pralinés, Gebäck ► fruit, pralines, cakes and pastries
					
<b>513_030_00</b> ø324 h97 ø12.8" h3.8" ► Austernbar, Petits Fours, Käse, Obst, Blüten, Kuchen, Torten, Tafelaufsatz, Sushi ► oyster bar, petits fours, cheese, fruit, blossoms, cake, centerpiece, sushi	<b>116_030_00</b> ø160 h22 ø6.3" h0.9" ► Gebäck, Petits Fours, Brot, Beilagen ► cakes and pastries, petits fours, bread, side dishes	<b>538_030_00</b> ø107 h95 ø4.2" h3.7" ► Cloche, kombinierbar mit Velvet, Pulse, Granat, Soda, Riscal, Form 101, 108, 116, 206 ► cloche, can be combined with Velvet, Pulse, Granat, Soda, Riscal, shape 101, 108, 116, 206	<b>115_030_00</b> ø260 h30 ø10.2" h1.2" ► Vorspeise, Brunch, Salat, Dessert ► entrée, brunch, salad, dessert	<b>105_030_00</b> ø320 h30 ø12.6" h1.2" ► Gourmetteller ► gourmet plate	<b>512_030_00</b> ø184 h160 ø7.2" h6.3" ► Cloche, kombinierbar mit Velvet, Pulse, Granat, Soda, Riscal, Form 103, 105, 111 ► cloche, can be combined with Velvet, Pulse, Granat, Soda, Riscal, shape 103, 105, 111
					
<b>106_030_00</b> ø370 h25 ø14.6" h1" ► Platzteller, Tortenplatte ► charger plate, cake plate	<b>121_030_00</b> ø260 h45 ø10.2" h1.8" ► flacher Teller, hoher Rand ► shallow plate, high rim	<b>227_030_00</b> ø125 h72 400ml ø4.9" h2.8" 13.5oz ► Reis, Suppe, Beilagen ► rice, soup, side dishes	<b>112_030_00</b> ø210 h45 ø8.3" h1.8" ► Massiver Teller, Amuse Bouche, Petits Fours, Käse, Kaviar, Eis, Pralinés, Sushi, heiß/kalt ► solid plate, amuse bouche, petits fours, cheese, caviar, ice cream, pralines, sushi, hot/cold	<b>510_030_00</b> ø370 h30 ø14.6" h1.2" ► Amuse Bouche, Pralinés, Tablett ► amuse bouche, pralines, tray	<b>511_030_00</b> ø500 h35 ø19.7" h1.4" ► Amuse Bouche, Pralinés, Tablett, Tisch ► amuse bouche, pralines, tray, table



Biskuitporzellan – von Hand gemalte und ausgewaschene Oberfläche, fein geschliffen, spülmaschinenfest und mikrowelleneeignet. Hartnäckiger Schmutz und eventueller Besteckabrieb lassen sich mit Scheuerpulver und handelsüblichen Spülschwämmen entfernen. Weitere Pflegeanleitungen finden Sie auf unserer Website: [www.heringberlin.com](http://www.heringberlin.com)

*Bisque porcelain, surface painted and washed out by hand, finely polished, bisque loves the dishwasher and the microwave too. Difficult stains from food or flatware can be easily removed with normal kitchen cleaning powder and sponge. More instructions can be found on our website: [www.heringberlin.com](http://www.heringberlin.com)*

**Diese Produktübersicht ersetzt alle vorherigen Übersichten.**

Technische und gestalterische Änderungen vorbehalten. Alle Maßangaben in Millimetern und Inches, Millilitern und Ounces. Jedes Stück wird individuell von Hand gefertigt, so dass leichte Abweichungen entstehen können. Für Druckfehler übernehmen wir keine Haftung.  
Hering Berlin 02/2018

**This product overview cancels all previous overviews.**

Subject to technical and design modifications. All dimensions in millimeters and inches, milliliters and ounces. Each piece is individually handmade, therefore slight differences may occur. No liability on misprints.  
Hering Berlin 02/2018



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

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