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The new ZWILLING Sommelier series — the perfect marriage of pleasure and functionality for wine lovers.

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ZWILLING® Sommelier

ZWILLING is proud to present to all wine lovers the new ZWILLING Sommelier series offering the perfect marriage of pleasure and functionality – for savouring wine in style.

As an individual accessory, a personal combination of different accessories or a set, ZWILLING Sommelier can be tailored to the needs of wine connoisseurs.

The new ZWILLING wine tools made from 18/10 stainless steel are characterised by their elegant and functional ZWILLING design. The corkscrews feature hardened and forged worms with an additional high-quality non-stick coating, ensuring smooth twisting and extraction of corks of all kinds.

With ZWILLING Sommelier, the pleasure of wine drinking becomes a stylish experience.

Your good health!
Small, compact, classic and handy. These are all words that best describe the waiter’s knife with the handle from high-quality and timelessly beautiful micarta. The feel of the material and the ergonomic aspects of the knife handle offer easy handling. This is another incidence of design meets functionality. The hardened, forged and serrated worm features a non-stick coating and the two-stage lever has a flexible hinge, making cork extraction effortless. The integrated foil cutter and the bottle opener for crown caps round off the 3-in-1 function. A real classic for sommeliers!

With its elegant ergonomic design and evident functionality, the compact, folding waiter’s knife is the professionals’ choice of bottle opener. It combines three functions in one: foil cutter, corkscrew and bottle opener. The integrated foil cutter effortlessly opens the capsule of the bottle. The corkscrew with spindles with non-stick coating and two lifters pull any type of wine cork out quickly and easily. Even crown corks can be opened expertly with the built-in bottle opener. Perfect!

The wine-decanter fits all wine bottles and prepares the wine during pouring for a perfect taste experience. Its integrated spiral system aerates the wine while it is being poured which helps to bring out the nuances in the flavous. The decanter is easy to clean and enables wine to be poured easily in a controlled manner and without drips. And if you have any wine left over, the integrated stopper seals the bottle perfectly – until the next taste experience.

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This slender opener enhances the anticipation before the first sip of wine. It fits perfectly in the hand thanks to its ergonomic form. The robust worm with high-quality non-stick coating makes short work of any cork. The rings on the inner housing of the shaft ensure that the corkscrew fits firmly and securely on any bottle neck. It is a masterpiece of design and functionality. Let the pleasure begin!

This high-quality foil cutter with the classic ZWILLING symbol gets to grips with any wine bottle capsule and, with the four sharp, magnetic cutting rings, expertly removes all foil with just one turn. With just a little pressure in the flexible hinge, the cutting rings remove the foil exactly where the bottle is to be opened. A great piece of design!

An elegant drop ring for your wine bottle with the ZWILLING magnet system. The two half rings with magnetic connections can be placed quickly and easily on to the neck of your wine bottle. The washable black felt on the inside expertly and invisibly catches the drops of wine, which can run down the neck of the bottle after pouring, making this stainless steel ring a valuable and stylish helper at the table and a godsend for the table linen.

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ZWILLING® Sommelier

SERIES OVERVIEW

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Also available:

SOMMELIER SET 4-PCS. 39500-054
Foil cutter, corkscrew, decanter, drop ring

SOMMELIER SET 2-PCS. 39500-055
Waiter’s knife, decanter

A tool for after you have enjoyed your wine, if the bottle isn’t empty yet. The wine pump prevents the wine from oxidising which leads to a loss of taste and can even make the wine undrinkable. This ergonomically shaped tool consists of a wine pump with two stoppers. The pump extracts the oxygen from the opened bottle. The wine’s diverse flavours and bouquets are preserved in the airtight sealed bottle for up to seven days. The rubber stopper is easy to insert or remove, is totally taste-neutral, perfectly fits the neck of the bottle, and is easy to clean.

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The new ZWILLING Motion series combines robust quality, convenient handling and cutting-edge design.

The precision-manufactured stainless steel end piece with the ZWILLING logo shows that every knife meets the high standards of the ZWILLING brand.

The ZWILLING Motion series was designed by the internationally acclaimed designer and architect Matteo Thun.

ZWILLING® Motion

When it comes to quality and design, every one of these knives is pure ZWILLING. Thanks to the ergonomic contours of the handles, they fit very comfortably in the hand. The smooth back ensures safe working without the danger of injury due to sharp edges. Hand-polished transitions from handle to blade with no joints support comfortable handling and prevent accumulations of germs or bacteria.

- Stainless steel blades:
  ZWILLING specially fused materials with an optimum ratio of carbon, chrome and other components
- FRIODUR blades, ice-hardened for outstanding hardness, optimum flexibility, high resistance to corrosion and lasting retention of sharpness
- Balanced blade geometry makes working pleasurable
- Non-slip, ergonomic handles in a cutting-edge design
- Stainless steel end cap with integrated logo

ZWILLING MOTION – FUNCTION AND BEAUTY

The knife feels sleek to hold, its quality highlighted by the stainless steel detail with the ZWILLING logo.

MATTEO THUN
Purity, beauty and elegance are held in high esteem in Japanese culture. And the MIYABI brand by ZWILLING is synonymous with precisely these qualities. MIYABI knives embody the beauty of sharpness and thus follow in the tradition of the ancient masters, who once produced the best Japanese swords. These swords were not just unbelievably sharp but were also extremely beautiful to look at. The authentic Japanese design of blade and exceptional sharpness of MIYABI knives cannot fail to impress customers on first encounter. The perfect balance and comfortable grip of the knives produced in ZWILLING’s Seki plant in Japan are again and again inspiring aficionados of Asian cuisine when they use them. The new range of MIYABI 600MCD knives combines the traditional Japanese design of Damask blade with a Western-style of handle. Unique aesthetics and the ultimate in functionality come together in perfect symbiosis in the blade and handle design of the MIYABI 6000MCT range. The knives in the MIYABI 5000DP range are unique works of art with their individual Damask flower pattern — and are, at the same time, reliable tools for everyday cooking.
Enjoyment begins at the preparation stage in Japanese cuisine. Knives are more than just tools: they are the carefully selected integral instruments of cooking rituals. Knives in the MIYABI 5000DP range add an additional charming facet to this ritual. Each and every knife is unique. The extremely hard core of CNV60 steel is encased in 64 layers of two kinds of steel of different hardness. A special blade treatment creates the striking Damask flower pattern on each knife. All knives are exceptionally carefully machined down to every last detail. In the hands of experienced masters, each blade receives authentic Japanese Honbazuke honing for scalpel-like sharpness: every blade is sharpened twice by hand on rotating grindstones before being polished on a leather strap. With their traditionally Japanese D-shape, the dimensionally stable and easy-care Micarta handles feel balanced when held.
Aesthetics and functionality go hand in hand with good design. The knives in the MIYABI 6000MCT range look incomparably good – and their functional features are impressing professionals and enthusiastic amateur cooks alike. The blade is so sharp, as you would expect from a traditional Japanese knife from MIYABI. The knives are fantastically unique in terms of the design of the blade and, above all, the handle. The swan neck-like curved handle gives the knife exceptional elegance and ensures that it can be held exceedingly pleasantly and safely. It is made of durable, easy-care cocobolo pakka wood with a naturally warm appearance. A mosaic pin and decorative end cap accentuate its sophisticated look. The blade shape masterfully continues the curve of the handle. Thanks to its extremely hard MC63 steel core and traditional Japanese Honbazuke honing, this knife is as sharp as a scalpel.

MIYABI 6000MCT – SIMPLY EXCELLENT
Fusion food has taken the world’s kitchens by storm. The best of different cultures is creatively combined to create something new. The knives in the MIYABI 600MCD range are the perfect choice for imaginative cooking with high aspirations: they combine traditional Japanese blade design with a Western style of handle. Every single knife is a unique work of art. 132 layers surround the ultrahard core of MicroCarbide MC66 powder steel to create the magnificent appearance of the Damask blades. A special blade treatment changes the surface structure of every layer to form the striking pattern individual to each and every knife. The decorative Katana-style cutting edge consciously creates associations with the legendary Japanese swords that traditionally received their individual “Hamon”, the line dividing the softer blade body from the extremely hard cutting edge, by hand in the forge. Original Japanese Honbazuke honing gives every blade its scalpel-like sharpness. The polished plastic handle is functional and aesthetic. A golden line adds a warming statement feature. Two rivets and a logo pin underline the distinctive look of the handle. Thanks to the ergonomic handle design, these knives are always comfortable to hold – by right-handed and left-handed people alike.

Only sharpen MIYABI knives using professional tools because of the hardness of the material and their fine Honbazuke honing. ZWILLING has developed the MIYABI knife sharpener as a convenient alternative to MIYABI grindstones. It is easy to operate, as the cutting angle is pre-set.

State-of-the-art Japanese design in stainless steel. The multi-purpose scissors with integrated MIYABI logo on the screw are multi-functional and a perfect partner to all the other MIYABI products. They have a wide range of applications that can be extended thanks to the cap lifter and bottle opener integrated in the handle and the bone breaker and micro-serrations on the edge. With their large handles made of break-proof plastic, these scissors remain comfortable to hold even when cutting hard materials or working for a long time, so that the hand does not hurt or feel tired.

MIYABI 600MCD – SIMPLY CREATIVE

MIYABI KNIFE SHARPENER

MIYABI MULTI-PURPOSE SCISSORS
SPONGEBOB
KIDS’ FUN AT MEALTIMES

For little hands and little mouths. When children learn to eat with a knife and fork, they need flatware that is tailored to their needs – like the children’s flatware series from ZWILLING. These are ergonomically shaped and robust with a blunt knife that can be used as a pusher, spoons with bowls that fit perfectly in children’s mouths and a fork with short prongs.

Decorated with cheerful motifs, the SpongeBob children’s flatware is particularly bright and colourful, making mealtimes into pure fun.

SPONGEBOB AND HIS FRIENDS ARE CALLING YOU TO

Every mealtime at table now becomes a fun-filled adventure with these fun motifs of SpongeBob and his friends. SpongeBob is the little sponge from the Nickelodeon animation series who is always cheerful and helpful. He has been the star of the underwater city of “Bikini Bottom” for 10 years. SpongeBob, his best friend Patrick Star, the starfish, his meowing pet snail Gary and his neighbour Thaddeus Tentacle know and love virtually all children.

- 4-piece set
- Perfect for small hands
- Blunt, non-serrated knife
- Dishwasher-safe
- 18/10 stainless steel, polished
- Set comes in a colourful gift box

SPONGEBOB 4-PCS. CHILDREN’S FLATWARE
07134 210
ZWILLING® Sensation

A THING OF BEAUTY IS A THING THAT WILL LAST

The joy of dining together begins in the kitchen when you cook together – that is, if you have the right cookware. When your food in beautiful pots and pans whets your appetite while you are cooking. When its smell wafts seductively, inviting you to try it. And when, at the end, everything is as you had hoped it would be – or even better. You can have it all with ZWILLING Sensation!

The SIGMA Clad 5-ply material guarantees fast and absolutely even heat distribution right to the edge of all pots and pans. Heat is conducted throughout the entire body of your cookware, ensuring that the entire surface is free for cooking and frying – and your food is cooked evenly through. The outstanding stability of the bases of the pots and pans ensures that they sit flat on the cooker. Oil spreads evenly over the entire base of your cookware – preventing food from annoyingly burning on in critical areas. As the strong aluminium core stores heat so well, you can reduce your cooker setting earlier – thereby saving energy!
All products are manufactured by a specialist for high-quality cookware – a subsidiary of ZWILLING J.A. Henckels in Belgium. The SILVINOX stainless steel finish on the pots and pans is extremely high-grade: an electrochemical treatment removes all impurities from the surface of the stainless steel, ensuring improved corrosion-resistance and producing the shiny silver finish typical for this treatment. And whilst conventional steel darkens with time and gains unsightly marks, SILVINOX cookware is still as shiny bright and new as it was on the first day, even after frequent use. A further special feature of these pans are the shot-blasted handles that are resistant to fingerprints and scratches. Combined with the shiny silver finish of the cookware, this creates a unique aesthetic appeal.

ZWILLING Sensation pots and pans are the perfect accompaniment to every dish you cook – you’ll never want to be without them again.

- **SILVINOX**
  The high-grade SILVINOX surface remains shiny and silver like new, even after years of use.

- **BOTTOM TECHNOLOGY**
  SIGMA Clad 5-ply material, heat distribution right to the very edge.

- **ERGONOMIC HANDLES**
  Absolutely solid joint, no edges to collect dirt thanks to rivets on the inside and thus especially easy to clean. Shot-blasted finish, resistant to scratches and fingerprints.

- **APPLICATION**
  Suitable for use on all types of cooker, including induction hobs.
Sophisticated technology meets aesthetic design: The ZWILLING Prime range of cookware is winning over professional chefs and amateur cooks alike. The range now has new frying pans in four different sizes, each available coated and uncoated. The high-grade, ceramic Thermolon™ Granite non-stick coating is used on the coated pans. The coating is extremely scratch-resistant and durable, as well as free of PTFE and PFOA – meaning no harmful vapours escape during cooking. The frying pan can be hung from its ergonomic handle to save space – ideal for modern kitchen-cum-living rooms. The simple and elegant design, the matt surface of the frying pan and the polished surface of the handle make every pan an aesthetic highlight.

With all coated frying pans, the SIGMA Clad 5-ply material guarantees absolutely even and fast heat distribution right to the very edge. Heat is conducted throughout the entire body of your frying pan. You can use the entire surface of your pan for frying so that your food browns evenly on all sides. As the strong aluminium core stores heat well, you can reduce your cooker setting earlier – thereby saving energy!

The ergonomic stainless steel handles are both functional and attractive. The stable welded joint is extremely durable and enables you to clean the frying pan easily – the inside surface has no rivets and is absolutely smooth. Frying with ZWILLING Prime – the greatest pleasure, time and time again!

Whether you use it as a splash guard, to cook large pieces of meat and whole vegetables or to keep cooked food warm: a lid is the sensible and practical addition to every pan. It is essential that it fits perfectly and closes tightly. We can guarantee this with ZWILLING lids specially developed for ZWILLING frying pans. The edge of the lid seals the pan tightly. The silicone seal between the glass and the edge of the lid prevents steam from escaping through the gap, enabling you to save energy and use minimal water when cooking with your frying pan. With their attractive matt stainless steel handle and edge, these lids are perfectly matched to ZWILLING frying pans. Ensuring that everything fits just perfectly!
STAUB

MUST BE MUSTARD

NEW COLOURS FOR THE TABLE

Yellow. The colour of the sun gods, the colour of joy, pleasure and warmth. Yellow has been a fashionable colour from the 1970s right through to the present day. STAUB has now unveiled a new colour for its legendary cookware – mustard. This vibrant colour originates from the culinary tradition, making it a very fitting shade for STAUB’s technically sophisticated and attractive cocotte. The cocotte is both an ideal means for preparing dishes and a great way to present them at table. The cocottes’ cooking system guarantees the finest quality!
Cocottes are a versatile, elegant, and traditional cooking process. They can be used for serving directly after the cooking process. Developed and that the products can be used for serving directly after the cooking process.

The mustard yellow cocottes also feature the black matte enamelled interior and the spikes found in all STAUB cocottes. The innovative spike structure on the underside of the lid ensures a continuous rainfall effect over the food inside the cocotte which guarantees healthy and natural cooking. STAUB lids are over nine times more effective than conventional lid systems. This ensures a delicious result that nourishes both body and soul – 100 % STAUB.

Millirahm soup
3 cloves
20 g flour
250 ml milk
150 ml cream
100 ml butter
600 g potatoes
1 tsp ground nutmeg
Salt
Pepper, white, ground

Wash the spring onions and cut them into small cubes. Peel the garlic and chop it finely. Heat the butter in a saucepan over a medium heat and sweat the shallots and garlic in it until they become translucent. Stir the flour into it and heat until it forms clumps while stirring continuously with a wooden spoon. Add the beef stock and cook until the liquid thickens. Then add the cream and heat for a short time. Remove the cocotte from the heat and mix in the buttermilk with a whisk. The soup only needs to be warmed up after this – do not allow it to cook any more. Season with salt, pepper and nutmeg and set aside.

Peel the potatoes and cook them gently in slightly salted water. Meanwhile, for the choux pastry, heat the milk and butter in a small pan, then add the sieved flour with the baking powder in one go to the simmering liquid. Stir briskly with a wooden spoon until the mixture becomes smooth and forms a white covering on the bottom of the pan. Allow the mixture to cool a little, then work in the eggs bit by bit. Once the steam has evaporated from the potatoes, press them into the mixture with a press and work the whole mixture vigorously into a smooth dough. Season with salt, pepper and nutmeg. Leave the mixture to rest in the fridge for around 30 minutes. Meanwhile, prepare the vegetables. Wash the spring onions and cut them into fine rings. Clean and dry the chanterelles. Halve or quarter larger chanterelles so that they are all roughly the same size. Heat the oil in a frying pan and add the chanterelles, then add 1 tbsp butter and the chopped spring onions, season with salt and pepper and once again stir vigorously. After 20 minutes, add mangetout. Wash, dry and chop coriander leaves. Keep the vegetables warm and garnish with coriander.

Then heat some salted water in a pan. Use a tablespoon to form dumplings from the cold potato mixture and add them to the boiling water. Bring the potato dumplings to the boil, then let them simmer briefly on a low heat. In a frying pan, heat the butter until it turns light brown, remove the potato dumplings from the water with a slotted spoon, add them to the hot butter and stir. Heat the Millirahm soup carefully and serve it in the cocotte, adding the potato dumplings and the chanterelles. Serve the Millirahm soup immediately.

Recipe for 500 g potato dough
375 g floury potatoes, peeled
1 tbsp salt
½ tsp chopped chives

Choux pastry
75 g flour
75 g butter
100 ml milk
1 pinch of baking powder
1 tbsp butter
½ tsp chopped chives

Recipe for Millirahm soup
250 ml milk
150 ml cream
100 ml butter
600 g potatoes
1 tsp ground nutmeg
Salt
Pepper, white, ground

Recipe for potato dumplings
75 g flour
1 egg yolk
50 g butter
70 ml milk
2 shallots
50 g butter
50 g flour
350 ml beef stock
1 egg yolk
20 g flour
1 tbsp butter
350 ml cream
75 g butter

For 4 persons
Preparation time: 40 min.
Cooking time: 30 min.

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Salt
Pepper, white, ground

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The cocottes’ variety of colours and forms means they look great on the table and inspire lots of decorative ideas. They are ideal for presenting not just hot dishes straight from the oven, but cold dishes as well, and for the preparation of savoury and sweet dishes alike.

The mustard yellow cocottes also feature the black matte enamelled interior and the spikes found in all STAUB cocottes. The innovative spike structure on the underside of the lid ensures a continuous rainfall effect over the food inside the cocotte which guarantees healthy and natural cooking. STAUB lids are over nine times more effective than conventional lid systems. This ensures a delicious result that nourishes both body and soul – 100 % STAUB.

The vibrant mustard yellow is inspired by nature and the vegetable garden. The new colour makes a great addition to the existing range now featuring eight STAUB vitamin and gourmet colours and brings joy, cosiness, warmth and conviviality to the kitchen – in the true spirit of the Alsatian culinary tradition, which is deeply rooted in good food and craftsmanship. It was this that motivated Francis Staub to launch the first “la Cocotte” product onto the market in 1974. The company has pursued just one goal ever since – the perfection of its products.

The typical STAUB variety of colour and form has caught the imagination of Paul Bocuse as well as many other top chefs all over the world. They all appreciate the fact that the product range is so well rooted in good food and the vegetable garden. The vibrant mustard yellow is inspired by nature and the vegetable garden. The new colour makes a great addition to the existing range now featuring eight STAUB vitamin and gourmet colours and brings joy, cosiness, warmth and conviviality to the kitchen – in the true spirit of the Alsatian culinary tradition, which is deeply rooted in good food and craftsmanship. It was this that motivated Francis Staub to launch the first “la Cocotte” product onto the market in 1974. The company has pursued just one goal ever since – the perfection of its products.

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DEM EY E R E

EXTENDED RANGE

Demeyere stands for the consistent advancement of cooking and frying technologies to ensure the best results. This Belgian company’s characteristic philosophy of modernisation always leads to new, innovative products. In 2013, the range is being extended with the addition of selected specialist frying utensils.

CONTROLINDUC

Induction hobs generate very intense heat in a very short time. To maintain the perfect temperature for frying and grilling, Demeyere has developed a ControlInduc grill pan. ControlInduc is a safety system that limits the maximum temperature of the frying pan on induction hobs to 250°C. Up to a temperature of 220°C, the product featuring ControlInduc heats up normally just like any other frying pan. Above this temperature, however, the power of the inductors slowly diminishes and ultimately stabilises between 245°C and 250°C. With this technology, the ControlInduc grill pan gives you perfect control over the cooking process without the risk of overheating. An must-have for the catering industry!

JOHN PAWSON

Since its market launch in 2008, the John Pawson series has impressed many design aficionados and passionate amateur chefs with its stylish appearance and functionality. To meet customers’ needs, Demeyere is now adding two new products to the range: a small frying pan with a diameter of 20 cm and a conical sauté pan with a diameter of 18 cm and a capacity of 1.5 l.
TWINOX® MEN’S TOILETRY BAG

This men’s toilet bag made of high-quality brown cowhide leather is an ideal travel companion. It contains a practical insert with a 5-piece stainless steel TWINOX manicure set. The generously sized bag offers ample space and also features an integrated compact mirror and compartments for optimum storage. The integrated metal badge and high-quality double zip fastener give the bag its sporty and high-class look.

TWINOX® COSMETIC BAG FOR WOMEN

The handy cosmetic bags in this TWINOX series combine elegance with practicality. Perfect for keeping cosmetic articles safe, they also each contain an insert with a 3-piece, stainless steel TWINOX manicure set for nail care on the move and a practical integrated compact mirror.

This series features a bag with fashionable appliqués and a bag with an elegant, smooth surface.

ZWILLING Beauty

BEAUTIFULLY PACKAGED BEAUTY CARE

Good manicures and pedicures ensure well-cared-for hands and feet. This care requires perfectly functioning instruments – sharp scissors, nippers that cut with precision, excellent nail files and other instruments for individual care requirements. The wide range of care instruments offered by the ZWILLING Beauty Group is tailored to consumers’ differing needs. Good instruments deserve an attractive case. Tastes vary, which is why ZWILLING offers a large selection of different cases for home use or travel and continually updates its range with regard to size, material and colour – to suit traditionalists and trendsetters alike.
The new Classic Inox Candy Pink series offers three sets based on the current "Pantone color forecasts 2013". The fashionable cases are beautifully made from high-quality soft pink cowhide leather with a glossy surface.

In keeping with this feel, the polished stainless steel Classic Inox instruments inside lie on the finest grey velvet. The fashionable Classic Inox sets are available as a 3-piece set in a pocket case or as a 5-piece set in a case with snap fastener with two different sets of instruments.

Orange, like pink, is another of the fashion world’s top colors for 2013. The new TWINOX series Arragosta Orange features three sets based on the current "Pantone color forecasts 2013". These cases are beautifully made from high-quality soft orange cowhide leather with a mottled surface.

In this series, the stainless steel TWINOX instruments with a satin finish and unique design lie on the finest grey suede. These elegant TWINOX sets are available as a 3-piece set in a pocket case, a 5-piece set in a case with zip fastener and a 5-piece set in a frame case.
TWINOX® MEN’S COMPETENCE

The natural surface structure of the rustic brown full-grain cowhide leather is what gives the new TWINOX Men’s Competence series of cases their exceptional feel. The four different cases contain sets of TWINOX instruments with a satin finish and unique design that are all specifically geared to men’s needs. This new series consists of four different cases.

BEAUTY IS FOR MEN TOO!

SNAP FASTENER CASE, 5 PCS. 97321-007

ZIP FASTENER CASE, 3 PCS. 97323-007

ZIP FASTENER CASE, 5 PCS. 97329-007

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In vinum veritas – as the ancient Romans were well aware. In those days, wine was a tried-and-tested way of getting the truth out of liars and loosening the tongue of those with secrets to hide. With the rise of the Roman Empire, wine made its way across Europe. The Latin word “vinum” was borrowed by all the Germanic languages as a result of the brisk trade in ancient Europe. The word goes back to the origins of wine some 8,000 years ago. The Persians discovered that heat causes grape juice to ferment. This was the birth of wine, the original meaning of which can be traced back to the concept of “boiling”. These are the historical facts. The truth today is that we have an infinite variety of wines to choose from. The varieties produced by the many wine-growing regions in the northern and southern hemispheres, at a latitude of between 30 and 50 degrees, are endlessly diverse. More and more people are enjoying and celebrating wine culture. This does not necessarily mean an expensive bottle. The average price in Germany is around € 5.80 per litre. The taste of wine is made up of many different facets. Basic components are acids, sugars, bitterness from the grape skins, tannins and the alcohol content, all of which allow for a wide range of different taste experiences. The fascination of wine comes from exploring these differences, recording flavours, philosophising with like-minded enthusiasts about wine culture or simply savouring the wine.

ZWILLING shares this fascination, which is why it has developed the ZWILLING Sommelier wine tools to provide the perfect accessories for any flavour of wine.

TRUE FACTS

7.5 million hectares of the world’s surface are used for wine growing. In 2011, 266 million hectolitres of wine were pressed worldwide, almost 157 million of these in Europe.

The French drink around 30 million hectolitres of wine, making them the world’s No. 1 consumers, with the Germans in 4th place (almost 20 million hectolitres) and the Chinese 5th (17 million hectolitres). The USA and Italy are the world’s 2nd and 3rd biggest consumers respectively.

Italy is the biggest exporter – over 24 million hectolitres. Germany’s most recent export figure was just under 4 million hectolitres.

While France is drinking 12% less wine, the Chinese are consuming 53% more than 10 years ago.
Black, white, green … and homely – is a good way to describe the half-timbered, slate-covered houses in Bergisches Land and Solingen, the home town of ZWILLING. Bergisches Land is a region of Germany between Düsseldorf and Cologne. Its forested uplands rise up on the east of the river Rhine and continue into Sauerland. In the 18th century, it developed into one of the earliest and densest industrial landscapes in Europe. The knife-maker Peter Henckels was one of those who tried his luck here and registered his twins as a trademark with the Cutlers’ Guild of Solingen in 1731. Blades had been ground and hammers used since the Middle Ages on the shores of the many rivers and streams in the narrow V-shaped valleys, known as “Siepen” in the Bergian dialect, and self-confident entrepreneurs gained economic prosperity in the region that is still reflected today in many of the local houses. The black slates that clad the façades of the houses are a typical feature with a dual purpose: the slate façade not only protected the half timbered work underneath from the wet climate of Bergisches Land, but also fulfilled the citizens’ desire for a respectable appearance. The preferred elements of the Bergian patrician houses are still used to this day. In addition to the slate cladding, these also include white painted woodwork on the window frames and doors with the shutters and entrance doors painted in “Bergian green”.

On the culinary side, the region is famous for its “Bergische Kaffeetafel”. This epitomises Bergian hospitality and involves a copious spread of food on the table featuring everything the fridge and larder have to offer. As well as the obligatory home-baked waffles, all the hearty dishes typical of Bergian cuisine are included. Nowadays, new interpretations of many classic Bergian dishes make delicious treats for any table. We would like to introduce you to some Bergian delicacies – we hope you enjoy them!
BERGIAN RECIPES – MAIN DISH

BERGIAN VENISON RAGOUT
WITH BLUEBERRIES AND Brioche DUMPLINGS

INGREDIENTS FOR 4 PERSONS

1.2 kg haunch of venison 3 juniper berries
100 g carrots Salt and pepper
100 g celeriac 4 sprigs of thyme and
100 g shallots 100 g blueberries to decorate
2 cloves of garlic
100 g blueberries For the brioche dumplings:
1 l red wine 180 g brioche
200 ml Cassis 1/3 l milk
10 g dark chocolate 2 eggs
2 tbsp clarified butter 1 tbsp flour
Potato starch flour for binding Salt, pepper and nutmeg

PREPARATION

Cut the meat into approx. 2-3 cm cubes. Peel the carrots, celeriac and shallots and cut into 1 cm cubes. Peel the garlic, heat it in a large pot with around 2 tbsp clarified butter and brown the meat on all sides. Add the blueberries and vegetables. Pour in the wine and Cassis. Stir in the juniper berries, chocolate and crushed garlic. Simmer gently in a covered pot for around 50 minutes.

For the dumplings, cut brioche into small cubes. Heat the milk and pour it over the bread. Stir in the eggs and flour and season with salt, pepper and grated nutmeg. Compress the mixture into a large ball and leave it to rest for around 30 minutes. Form 8 dumplings from the ball and simmer them – covered, at just under boiling point – in slightly salted water. This takes around 5 minutes. Mix some potato starch flour with a little water to form a smooth paste and stir into the goulash stock as much as is needed to thicken it slightly. Serve the ragout on plates with the dumplings cut into slices, garnished with berries and thyme.
BERGIAN RECIPES – DESSERT

BERGIAN WAFFLES WITH CHERRIES AND VANILLA ICE CREAM

INGREDIENTS FOR 4 PERSONS

For the waffle batter:
- 200 g softened butter
- 300 g flour
- 4 eggs
- 250 ml milk
- 100 g poppy seeds
- 1 tsp. baking powder
- 1 vanilla pod
- 1 pinch of salt
- 2 tbsp. honey

For the cherry sauce:
- ½ chilli
- 4 tbsp. sugar
- 500 g morello cherries with juice
- 1 cinnamon stick
- 1 vanilla pod
- 1 star anise
- 300 g vanilla ice cream

PREPARATION

Stir butter and sugar until frothy, add the eggs and mix well. Add the flour and the baking powder to the batter, spoon by spoon. Add the vanilla pulp, salt, poppy seeds and honey to the batter and also mix well. Then let the batter rest for a few minutes. In the meantime, heat the waffle iron and bake the waffles until golden brown.

Add the morello cherries with the juice, cinnamon, sugar, star anise, chilli and the vanilla pod in a pot and briefly bring to a boil, so that the cherries absorb the aromas. Serve the cherries and ice cream together on a plate or in a large glass.

Chilli, star anise and cinnamon sticks give the dessert an extra special touch.

Incidentally, cinnamon is one of the oldest of all spices and is used for flavouring. A cinnamon stick is the aromatic bark from the branches of a Sri Lankan bay tree and is therefore also called Ceylon cinnamon. It rolls up tightly when dried and retains its aroma for a long time.
The name on the doorbell is covered by a sticker saying "Shy". We're outside an apartment block in a bourgeois residential neighbourhood, wondering whether we should really ring the bell. There's still time to turn around and go somewhere conventional for our evening meal. In the end, our curiosity gets the better of us. After all, what have we got to lose? There are two of us, and the monetary donation for the evening in the "unlicensed pirate restaurant" is only small. So up we go to the third floor. The apartment door is ajar and the sound of jazz music and the aroma of heated olive oil waft out into the old stairwell. As we go in, a bearded man with a pirate's headscarf and a chef's apron approaches us and greets us. Ah, the host. Names are of no concern here. As soon as we have taken off our coats and followed him through the hall into the open-plan living and dining area, an aperitif is pressed into our hands. "Introduce yourselves, there are three guests still to come," says the host and disappears back into the kitchen. Slightly shyly, we greet the other guests. The table is already set. There are menu cards at each place. It's like being at a friend's house. Except that we don't know anyone – but that is rapidly about to change. The very strong aperitif, which we were told was a "Bergischer Holunder" and in which we can detect a generous helping of whisky, helps to oil the social wheels. We ask the young woman standing next to us how she got to know about this place. She tells us that a friend of hers has been here. This friend came across the idea when she was searching on the Internet for alternative things to do in the evening and was apparently so sold on it that she made the effort herself to get an invitation on Facebook. It's the same for everyone here. You have to research it yourself and register yourself. The Supper Clubs issue invitations at very short notice on social media platforms like Facebook and Twitter. Everyone who gets one of the coveted invitations turns up. This gourmet guerrilla movement only exists in large cities as yet.

The idea of sharing your evening meal with others was born in Cuba a long time – out of need. People who had food secretly shared it. The first secret dining event took place in New York in 2004, and now Supper Clubs are taking Europe by storm too. The secret get-togethers often take place in private homes. Some of the guerrilla amateur chefs, however, invite guests to public locations that are closed on the day in question. The Supper Clubs hardly advertise at all, as that would defeat the objective of privacy. Their success comes from their intimate character.

Names are of no concern here. As soon as we have taken off our coats and followed him through the hall into the open-plan living and dining area, an aperitif is pressed into our hands. On that, everyone here agrees. The last guests have now arrived. Still somewhat furtively, we appraise the group, who are completely unknown to us. The chef announces the first course. It's time to take our seats. Some people produce bottles of wine from their bags at the table. We were relying on wine being provided – and we are not wrong. The hostess presents various bottles on the table from which we choose a fruity Sauvignon Blanc to go with the starter, an exquisite carpaccio of scallop. The wine's temperature and flavour complement the fish dish perfectly. The praise for the starter leads us deeper into conversation with our neighbours at table, people who we probably wouldn't meet in our day-to-day lives. We stick to first names during a very enjoyable evening with flowing conversation. That's what motivates the hosts to organise these get-togethers in their private homes. The food is cooked with passion and eaten with gusto. Cookery jargon is bandied around the table, as are tales of incidents involving kitchens and cookers. Awareness of good food is raised, as is awareness of good conversation. At the end of the evening, we hand the hosts an envelope with the agreed donation for food and drink. We are impressed as we leave the culinary happening, where we were treated to an exquisite menu and excellent wine, met some lovely people and had a lot of fun. As soon as we exit the door of the building where we stood hesitantly nearly five hours ago, unsure whether to go in, there's one thing we know for sure: we will definitely do this again some time!
DÜSSELDORF FLAGSHIP STORE

BACK TO THE KÖNIGSALLEE AFTER 50 YEARS
The Königsallee – affectionately known by Düsseldorfers as the Kö – is the luxury shopping boulevard in the city centre. Along the centre of this wide shopping street – one of the foremost in Europe with the highest visitor numbers in its category in Germany – runs the city moat with its beautiful avenue of trees. All the most reputable brands are represented here. Only New Bond Street in London has a higher density of luxury brand outlets.

In January, ZWILLING J.A. Henckels AG joined the other top brands on the Kö with the official opening of its large flagship store, underlining its competence in providing products for today’s demanding lifestyles. One of the advantages of the location that influenced the decision to open a branch on the Kö was its closeness to the company headquarters in Solingen.

“With the new flagship store, we have created a stage that is tailor-made to showcase our high-quality products,” explains Claus Holst-Gydesen, CEO of ZWILLING J.A. Henckels AG: “This is the perfect place for us to communicate our high-performance in terms of design, quality and emotionality to a wider and highly demanding public.”

Many of the invited guests had the ultimate experience at the grand opening ceremony at no. 92a on 17th January. The German celebrity chef and celebrated cookery book author Cornelia Poletto also savoured the finest Asian and European cuisine and experienced the impressive atmosphere in the Düsseldorf store.

In a space measuring nearly 270 square metres, the modern interior design of the store provides the perfect backdrop for the products of the Group’s brands ZWILLING, MIYABI, STAUB, Demeyere, BSf and Tweezerman. An open layout, warm colours, natural materials such as a real wood floor, and lots of light create an inviting atmosphere and entice visitors to immerse themselves in the world of ZWILLING.

“ZWILLING is one of the oldest brands in the world,” says Claus Holst-Gydesen. “This flagship store on the Kö in Düsseldorf is testament to the fact that traditional ideas and the ‘modern living kitchen’ are not a contradiction. Substantial benefit to the customer, unique design and top quality as lasting factors for success are our company’s guiding principles that have inspired the design of this space. The new store allows customers to experience directly the diversity of the ZWILLING brands while at the same time offering a contemporary interpretation of sophisticated lifestyles.”
The new ZWILLING flagship store goes much further than pure presentation. It offers every visitor the opportunity to touch and experience the products. The large competence centre for knives, for example, is centrally positioned for this purpose. Regular courses on cutting and sharpening complement the product presentation. Representing over a third of the company’s sales, the knives product group with the ZWILLING and MIYABI brands holds a very important place in the company. It is no surprise, therefore, that the presentation of these products occupies a significant proportion of the flagship store.

At the ZWILLING product world on the Kö, the “hands on” concept also applies for cookware and kitchen accessories. Cookery events are held regularly at the large kitchen island in the flagship store, some with cooperation partners from the food and restaurant industries. ZWILLING, STAUB and Demeyere cookware products feature outstanding properties for ambitious amateur cooks and professional chefs alike. In practical use, their high quality and ergonomic features are irresistibly apparent.

The third attractive area of the new store is given over entirely to beauty care. Here, consumers will find the trendsetting brands in this segment: ZWILLING and Tweezerman. For these products too, the new store design concept allows the product world to be directly experienced.

ZWILLING has a tradition of product presentation at select locations – such as the Kö in Düsseldorf. Between 1953 and 1963, a ZWILLING branch was located at number 28. Exactly 50 years later, the new flagship store is carrying on this tradition.

With the new flagship store in Düsseldorf, ZWILLING highlights its exclusive range of products and the image of the brands within the Group, just as it does in Berlin, Paris, Geneva, Barcelona, Istanbul, Budapest, Sao Paulo, Kuala Lumpur and many more of the world’s key retail locations.
GROWTH IS BEAUTIFUL

ZWILLING CONTINUES TO EXPAND ITS BEAUTY BUSINESS

The ZWILLING Beauty Group

ZWILLING, Tweezerman, alessandro
Experts in hand, nail and foot cosmetics

In these hectic times, many people feel the need to do something regularly to nurture body and soul, taking the time to rest and care for themselves in order to de-stress and relax. Beauty and wellness have long since ceased to be a luxury and now occupy a well established place in many people’s lifestyles, leading to two-figure growth rates for the beauty industry.

ZWILLING has recognised this sign of the times. In February 2012, ZWILLING acquired a majority shareholding in alessandro International, a top provider of hand, nail and foot care products and high-quality nail varnishes, and the European market leader for UV gels. Shortly after this, ZWILLING Beauty Group GmbH was founded under the management of Dr. Cornelia Wittke (also CEO & President of Tweezerman International), Michael vom Brocke and Lars Boergel (also CEO of alessandro International).

The ZWILLING Beauty Group bundles ZWILLING, Tweezerman and alessandro International with the aim of creating a distinctive brand portfolio for more growth in the beauty sector. In addition to the ZWILLING Beauty Group, ZWILLING has also established two further competence centres: ZWILLING kitchen and Jaguar/Tondeo hairdressing equipment. This new and consistent separation of strategies, brands and organisation will aid the clear positioning of ZWILLING.

alessandro International offers decorative and care-oriented hand and foot cosmetics that effectively complement ZWILLING’s and Tweezerman’s competence in manicure and pedicure instruments. alessandro products are sold through professional nail and cosmetic studios and leading perfumeries and are available in over 50 countries. alessandro International was the brainchild of Silvia Troska, who founded the company in 1989 in Langenfeld in the Rhineland and has won many awards. With ideas that she brought with her from America, she breathed new life into the hand and nail care business. alessandro’s premium products are inspired by current fashion trends. The pillars that underpin its competitive edge are its strength in the field of varnish development, consistent training programmes for professional nail studios and ongoing seasonal collection changes. Its product range, commitment to innovation and high quality standards complement the current product portfolio of ZWILLING and Tweezerman and fit seamlessly with the new strategic orientation thanks to its similar corporate philosophy.
The ZWILLING Group supports projects all over the world with a focus on educating, training and integrating children, young people and adults with disabilities in the countries in which it has international sales companies.

With continued support and long-term funding, ZWILLING is helping these people to achieve more independence and social participation – for an entire lifetime.

PROSPECTS WITH VOCATIONAL TRAINING

In 2011, ZWILLING Care started an extraordinary social initiative in the southern Indian town of Pondicherry:

In the "Training Centre for a better life", the ZWILLING Foundation India helps Indians with disabilities to learn a trade and lead independent lives. That is not a given in a country in which people with disabilities seldom have the opportunities they deserve. In the training centre, people with disabilities learn how to work with textiles on a training course lasting six to twelve months. They produce diverse textiles and leather goods for the ZWILLING Group.
Last summer, the thriving port of Shanghai was the launch city for the ZWILLING Diamond Class Tour, which showcased the superlative and traditional quality of ZWILLING’s products in the special sales areas of large shopping centres. To kick off the tour, the ZWILLING logo was prominently displayed on Shanghai’s premium shopping centre Yaohan NextAge, attracting visitors to the sales area. Further stops on the tour included the cities of Shenyang, Chengdu and Guangzhou.

For up to 10 days, ZWILLING’s Diamond Class event concept made a glittering impression in premier department stores in various Chinese cities. The concept included various shows and events and a limited edition of three products in the range, available for purchase and decorated with Swarovski crystals like “three jewels”. The cookery demonstration with Michelin-starred chef Stefan Stiller, who conjured up some exceptional delicacies to delight the palate, was particularly popular.

The highlight in Shanghai was the Diamond Class party for invited guests on 31st August. Under the motto “loving the kitchen”, guests were firstly invited to discover the ZWILLING product world in the sales area of the NextAge Shopping Centre. The party then moved to the WATERHOUSE design hotel which had opened only shortly before, in July, following a complete renovation of the old dock buildings on the water front. Here, the models Huang Xiaomeng and Li Danni presented ZWILLING’s ideas in a superb show with dancers from the Grand Opera House. Stefan Stiller and his team provided fine food for the guests to the sound of applause. It was a unique, glittering occasion.

For ZWILLING, the Diamond Class presentation concept was a resounding success. The promotional activities provided the opportunity to introduce exclusive customers to the ZWILLING philosophy and gave many Chinese people an exclusive chance to experience the products during the show days in the various shopping centres.

So it’s already been decided – ZWILLING Diamond Class will go on to dazzle even more Chinese cities.
COMPANY DETAILS

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