



coffee  
&  
tea

....whatever you like....



coffee  
&  
tea







cover for espresso  
DIV4507



cup  
GIN0805 5cl  
saucer  
AMB1711 11cm



cup  
GIN0808 8cl  
saucer  
AMB1711 11cm



cup  
GIN0819 19cl  
saucer  
AMB1714 14cm



cup  
GIN0818 18cl  
saucer  
AMB1714 14cm



mug  
GIN0628 28cl  
saucer  
AMB1714 14cm



cup  
GIN0825 25cl  
saucer  
AMB1714 14cm





# COFFEE NAVIGATOR



Ristretto



Espresso



Espresso  
doppio



Espresso  
machiato



Cappuccino

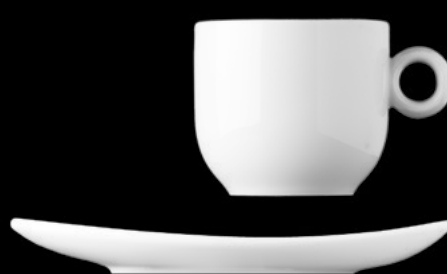


Americano





**cup**  
DIX0630 30cl  
**saucer**  
DIX1720 20cm



**cup**  
DIX0624 24cl  
**saucer**  
DIX1720 20cm



**cup**  
DIX0619 19cl  
**saucer**  
DIX1720 20cm



**cup**  
DIX0610 10cl  
**saucer**  
DIX1715 15cm



**latte**  
DIX0829 29cl  
**saucer**  
DIX1720 20cm



**dessert plate**  
DIX2120 20cm





**cup**  
AMB0807 7cl  
**saucer**  
AMB1711 11cm



**cup**  
AMB0810 10cl  
**saucer**  
AMB1711 11cm



**cup**  
AMB0819 19cl  
**saucer**  
AMB1714 14cm



**cup**  
AMB0825 25cl  
**saucer**  
AMB1716 16cm



## Preparation of filtered coffee by a coffee dripper

Using fresh prime coffee;  
the freshness is to be understood 2-25 days from a roasting

Quantity: 60g/1l

Grinding by a manual or electrical mills with stones always just before preparation of the coffee.

Graininess is selected according to the method of preparation of the coffee.

Fresh water should have 93°C, neutral pH, medium hardness, unmineralized, unchlorinated and without CO<sub>2</sub>.

### **Preparation:**

1. A rinse of the filter by hot water
2. Using 6-8g of the coffee for every 100 ml of water
3. Pour water 93°C over the coffee; waiting 30-45 seconds after the water is absorbed
4. Adding water by circular motions into the center of the dripper.
5. Brewing 3-5 minutes
6. Taking away the filter and serving
7. Serving temperature is about 55°C







**cup**  
JOS0209 9cl  
**saucer**  
JOS1712 12cm



**cup**  
JOS0222 22cl  
**saucer**  
JOS1715 15cm



**cover**  
JOS3960  
**pot**  
JOS4145 45cl



**dripper**  
SPZ9412

*alpenflora*



**cup**  
JOS0209 Q0002 9cl  
**saucer**  
JOS1712 Q0002 12cm



**cup**  
JOS0222 Q0002 22cl  
**saucer**  
JOS1715 Q0002 15cm



**cover**  
JOS3960 Q0002  
**pot**  
JOS4145 Q0002 45cl

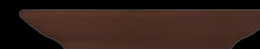




**votive**  
CHC9412 12cm



**votive**  
CHB9412 12cm



**cup**  
CHC0808 8cl  
**saucer**  
CHB1711 11cm



**cup**  
CHC0825 20cl  
**saucer**  
CHN1816 16cm



**cup**  
CHC0815 15cl  
**saucer**  
CHB1816 16cm



**cup**  
CHC0835 35cl  
**saucer**  
CHC1716 16cm



**cup**  
CHC0622 22cl  
**saucer**  
CHC1714 14cm



**cover**  
CHN4260  
**tea pot**  
CHC4160 60cl





cup  
PIA0805 5cl  
saucer  
SPZ1712 12cm



cup  
PIA0825 25cl  
saucer  
JOS1714 14cm



cup  
PIA0818 18cl  
saucer  
JOS1714 14cm





# Tea preparation

## I. Tea

We put tea into pre-heated up a tea pot or a cup. Usually 1 tea spoon for one cup and one more for the tea pot according to the English custom. When measuring, take the leaf size into account. For example, if you are preparing a very fine tea, use a level teaspoon. If you are preparing tea from a large-leaf, bulky tea, use two teaspoons per cup. In either case, the approximate weight of the tea should be 3 grams of tea per cup. Use fresh, loose leaf tea for the best results.

## II. water

When making any tea, be sure you begin with good water, it makes up over 90 % of the end product. Water quality and taste vary greatly among locales. If your water tastes really good out of the tap, chances are it will make good tea. If there is a noticeable unpleasant taste (metallic, chlorine, earthiness, etc.) it will come through in the tea. We do not suggest using distilled water.

## III. Teapot

While seemingly unimportant at first, the material of the teapot being used also affects the quality of the infusion. When considering a teapot, it is important to consider the variety of tea and the temperature at which it is prepared. Material like iron is excellent at retaining heat over long periods of time, while glass or porcelain are more likely to release that heat. Therefore, iron and similarly heavy materials are better for teas that need to be prepared at high temperatures, such as black tea. A teapot made from iron would keep the water hot enough to extract the teas full flavor. Green and white teas, on the other hand, needs a vessel that stays cooler, such as porcelain. The vessels used for the preparation of the teas cannot be cleaned by any detergents but just by warm water. The tea pot should be warm before the tea is poured. This can be achieved by a rinse of the tea pot by hot water.

## IV. Time

Similar to water temperature, different kinds of tea need to be brewed for different lengths of time. Generally, delicate teas such as green tea need to be brewed for shorter times, while black teas benefit from longer infusions. Of course, the duration of the infusion varies with culture and personal preference.

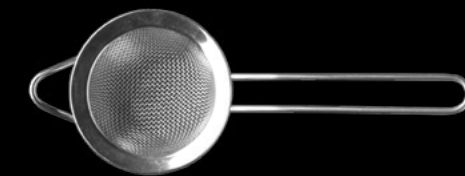




**cup**  
ISB0825 25cl  
**saucer**  
ISB1714 14cm



**jasmine tea**  
ISC0309 9cl  
**saucer**  
AMB1711 11cm



**combo set**  
ISB4141 SET



**tea sachet holder**  
UNI4409



**bowl**  
ISC0309  
9cl









**cup**  
LSN0209 9cl  
**saucer**  
LSN1712 12cm



**cup**  
LSN0215 15cl  
**saucer**  
LSA1713 13cm



**cup**  
LSN0222 22cl  
**saucer**  
LSH1715 15cm



**creamer**  
LSN3510 10cl



**oval plate**  
LST3028 28cm



**mug**  
LSN0640 40cl





cover for espresso  
DIV4507



cup  
PUL0808 8cl  
saucer  
PUL1714 14cm



cup  
PUL0818 18cl  
saucer  
PUL1717 17cm



cup  
PUL0828 28cl  
saucer  
PUL1817 17cm



plate flat  
ESS2122 22cm



dessert platter  
PUL4521 21cm



cover  
PUL3960  
tea pot  
PUL3860 60cl





*gradient*



**cup**  
PUL0808 X8800 8cl  
**saucer**  
PUL1714 X8800 14cm



**cup**  
PUL0828 X8802 28cl  
**saucer**  
PUL1817 X8802 17cm



**cup**  
PUL0818 X8801 18cl  
**saucer**  
PUL1717 X8801 17cm



**cover**  
PUL3960  
**tea pot**  
PUL3860 X8799 60cl

*black ray*



**cup**  
PUL0808 X8744 8cl  
**saucer**  
PUL1714 X8744 14cm



**cup**  
PUL0828 X8744 28cl  
**saucer**  
PUL1817 X8744 17cm



**cup**  
PUL0818 X8744 18cl  
**saucer**  
PUL1717 X8744 17cm



**cover**  
PUL3960  
**tea pot**  
PUL3860 X8744 60cl





**cup**  
EXL0808 8cl  
**saucer**  
EXL1712 12cm



**cup**  
EXL0818 16cl  
**saucer**  
EXL1715 15cm



**mug**  
EXL0630 30cl  
**saucer**  
EXL1716 15cm



**cup**  
EXL0825 25cl  
**saucer**  
EXL1716 15cm



**cover**  
EXL4260  
**tea pot**  
EXL4160 60cl



**dessert plate**  
EXL2120 20cm





**mug**  
UNI0640 40cl



**cup**  
7-SVING-2502-28G 30cl



**mug**  
EHS0627 27cl



**mug**  
EHS0645 45cl



**tea cup**  
7-MUG00-2537-30K 30cl





**creamer**  
JOS3602 2cl



**creamer**  
JOS3510 10cl



**creamer**  
PUL3604 4cl



**tea sachet holder**  
UNI4409



**water glass**  
7-TUM 00-2008-35U  
35 cl



**water glass**  
7-TUM 00-2008-32U  
32 cl



**water carafe**  
7-CAR00-4938-10K  
1 litre



**water carafe**  
7-CAR00-4927-10K  
1 litre



**water carafe**  
7-CAR00-4925-05K  
0,5 litre



**water glass**  
7-LUC00-2006-39U



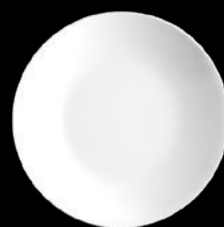
**water glass**  
7-TUM00-2024-12U



**sugar sachet holder**  
UNI4395



**sugar box**  
6-SVING-5901-23G



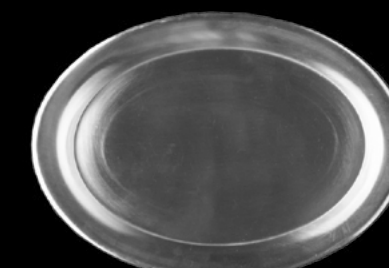
**bowl**  
ISC0309



**tray**  
LKH3127 27cm

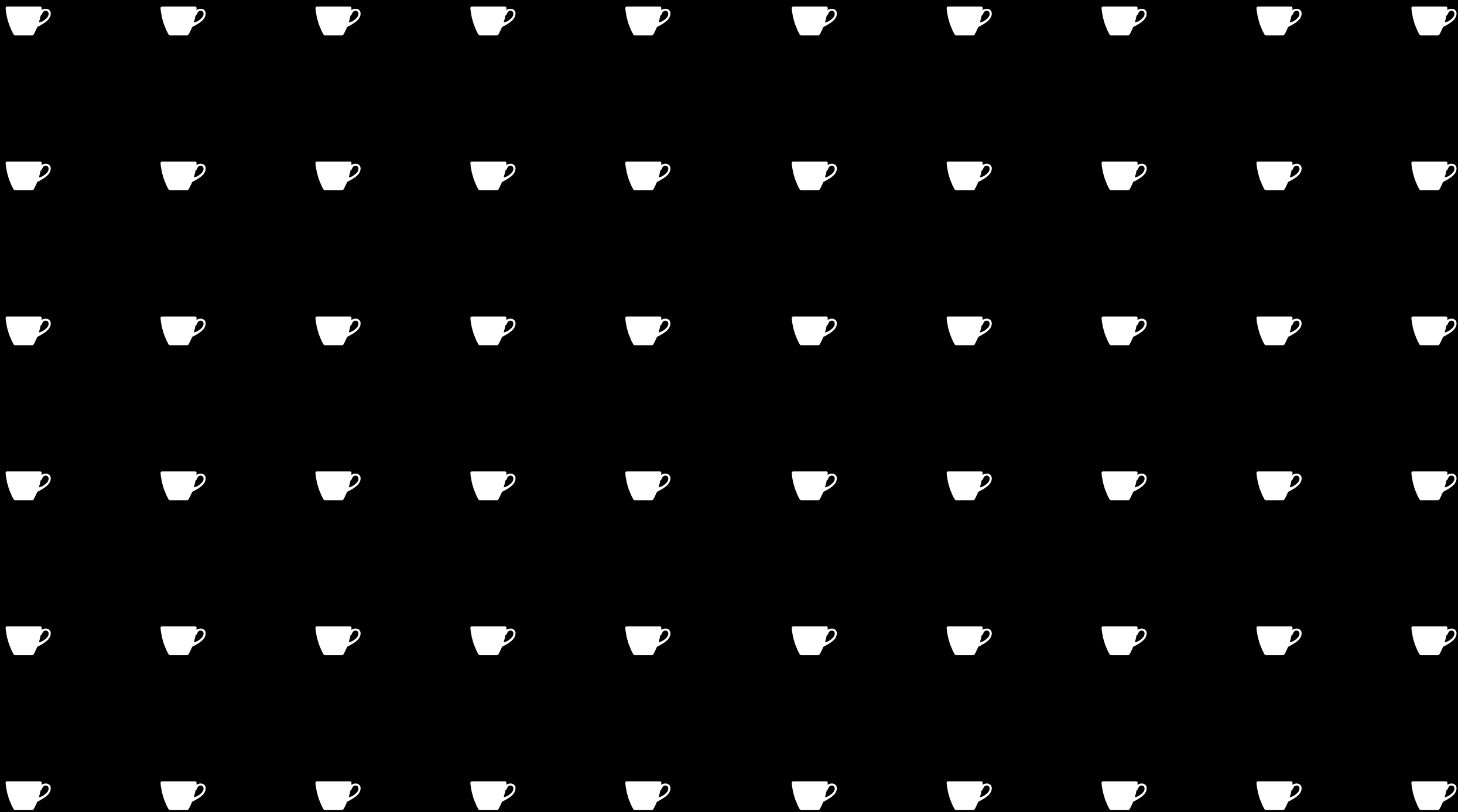


**tray**  
6-SVING-6904-30G  
30 cm



**tray**  
6-SVING-6903-25G  
35 cm







G. Benedikt Karlovy Vary  
s.r.o.

1. máje 30  
CZ-360 06 Karlovy Vary  
Tel.: + 420 353 406 111  
Fax: + 420 353 406 325  
info@gbkv.cz  
www.gbenedikt.cz

Lilien Austria GmbH

Dr. Adolf Altmannstrasse 30  
A-5020 Salzburg  
Tel.: +430 662 824 176  
Fax: +430 662 830 177  
office@lilien.at  
www.lilien.at

Porzellanfabrik Langenthal AG

Bleienbachstrasse 22  
CH-4900 Langenthal  
Tel.: + 410 62 919 04 04  
Fax: + 410 62 919 04 00  
info@suisse-langenthal.ch  
www.suisse-langenthal.ch

