

Proven by strength tests



Bowl Impact Test

35% stronger
Test is performed according to the standards below: DIN 52295 / Testing of glass – Pendulum impact test EN 12980:2000 / Materials and articles in contact with foodstuffs. Non-metallic articles for catering and industrial use. Method of test for the determination of impact resistance.



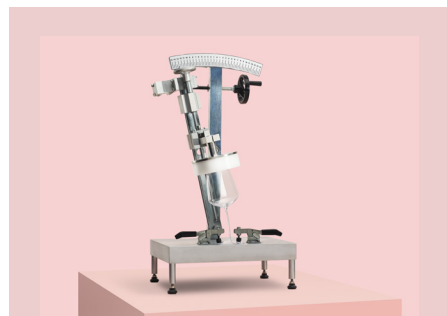
Stem Impact Test

2x stronger
Test is performed according to the standards below: DIN 52295 / Testing of glass – Pendulum impact test EN 12980:2000 / Materials and articles in contact with foodstuffs. Non-metallic articles for catering and industrial use. Method of test for the determination of impact resistance.



Free Fall Test

(In-house method):
Glass is released for a free fall from the height of 28 cm.



Bending Test

(In house method): Up to 13°
Glass is bent at a certain angle from the top of the bowl keeping the stem fixed.

Dishwasher Safety Test

Up to 2.000 cycles
DIN 10511 "commercial dishwashing with glass washing machines - hygiene requirements, type testing"
Water hardness: 0-1 dH | Temperature of detergent tank: 55 °C | Temperature of rinse agent: 65 °C
Contact time per cycle: 120s | Detergent: Industrial type, pH < 12,6

Stem Zero


Some look tough but are so fragile.
Some look fragile but tougher than any other...

The mechanical properties of glass, that is to say the characteristics that determine its behaviour under stress, are strictly related to the amount, depth, and the distribution of any surface flaws that may exist. They are the most important features of glass and can determine its overall use. Any micro-cracks cause the glass to present what we call 'poor mechanical behaviour'. That's to say, they cause the glass to crack.


Studies on the mechanical strengthening of glass show that suppressing such micro cracks can be achieved by introducing compressive stress on glass surface. This limits the generation and propagation of cracks. Using this knowledge, handmade STEMZERO collection is strengthened by employing a special 'surface modification technology', based on an ion-exchange process. Larger ions are incorporated to the glass' surface structure, replacing the smaller ions which cause strains, thus increasing the strength of the glass by forming 'a compressive stress'.



Elegant Red Wine (L)

32016 - 1101737
32016 - 1101726 (set of 2)

H: 237 mm, 9 1/4"
T: 125 mm, 5"
950 cc, 33 2/4 oz.

Elegant Red Wine (M)


32017 - 1101738
32017 - 1101727 (set of 2)

H: 225 mm, 8 3/4"
T: 112 mm, 4 2/4"
650 cc, 23 oz.

Full Bodied White Wine

32027 - 1101744
32027 - 1101733 (set of 2)

H: 199 mm, 7 3/4"
T: 125 mm, 5"
750 cc, 26 1/2 oz.

Champagne

32030 - 1101746
32030 - 1101735 (set of 2)

H: 242 mm, 9 1/2"
T: 82 mm, 3 1/4"
450 cc, 15 3/4 oz.




Powerful Red Wine


32024 - 1101743
32024 - 1101732 (set of 2)

H: 237 mm, 9 1/4"
T: 96 mm, 3 3/4"
550 cc, 19 1/4 oz.


Delicate White Wine

32029 - 1101745
32029 - 1101734 (set of 2)

H: 229.5 mm, 9"
T: 67 mm, 2 1/2"
450 cc, 15 3/4 oz.

Champagne


32018 - 1101739
32018 - 1101728 (set of 2)

H: 257 mm, 10"
T: 62 mm, 2 1/2"
300 cc, 10 2/4 oz.

Water

22365 - 1101736 (set of 2)

H: 115 mm, 4 1/2"
T: 90.5 mm, 3 1/2"
450 cc, 15 3/4 oz.



Red Wine


32019 - 1101740
32019 - 1101729 (set of 2)

H: 249 mm, 9 3/4"
T: 122 mm, 4 3/4"
1000 cc, 35 1/4 oz.

White Wine

32020 - 1101741
32020 - 1101730 (set of 2)

H: 236 mm, 9 1/4"
T: 110 mm, 4 1/4"
700 cc, 24 3/4 oz.

Champagne

32021 - 1101742
32021 - 1101731 (set of 2)

H: 260 mm, 10 1/4"
T: 69 mm, 2 3/4"
300 cc, 10 2/4 oz.





Introducing Stem Zero made with our 'Ion Shielding Technology'. Making it the world's toughest, yet finest lead free crystal glass. You could say it is beautifully strong.



simple is beautiful

BEAUTIFULLY
STRONG



Stem Zero 



simple is beautiful

nudeglass.com
   /nudeglass