













Bringing the best in the World of Glassware

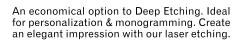
Ze∩∂∩ Branding Techniques

Decals are utilized for tight registration or multiple color designs. Decals are generally hand Applied to the product. Decals often allow for a larger decorating area on many items. Decals offer the advantages of increased resolution, product application flexibility and tighter registration. There is no difference in the final lasting permanence of a decal and between the direct screen process.

DECALS

Deep Etching requires skill and individual craftsmanship from our artisan. This high perceived valued process is a permanent technique of the artisan who sand blasts your design with fine detail into the glass vessel.

DEEP ETCHING



LASER ETCHING

Direct Screen Imprints are printed directly onto the product or item. This is generally the most economical imprint method.

DIRECT

ONE OR MULTIPLE COLOUR

4 Colour Process involves making computer separations from a customer's original full colour artwork, breaking down its full range of multiple colours and tones into four basic colours. Four colour process decals have the same lasting permanence as a direct screened imprint.

4 COLOUR PROCESS



uzenan

Metallic Gold or Platinum Halo enhancements are available upon request for most glass and ceramic items.

GOLD HALOS

Nucleation is the process of having your design laser etched into the bottom of your glass for a unique branding process. Laser etching creates more effervescence, or "bubble, within your beverage by circulating the air in the glass. This allows your beverages to stay fresher longer.

NUCLEATION

Almost any glassware can be Color Sprayed with colours that are durable in the dishwasher. This technique enhances the value and beauty of the glassware.

ORGANIC COLOUR SPRAYS

Reverse Printing on glassware enables the reader to view the message or logo while looking through the Glassware.

REVERSE IMPRINTING

Satin Etch is a very popular imprint choice. Satin Etch has an elegant look and feel. Satin Etch is less costly than actual deep etching, you may reproduce fine details and it is priced as a one-colour imprint.

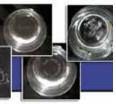
SATIN ETCH

Bring you brand to life with digital printing. The possibilities are endless with full wrap, full CMYK capability using organic water based inks. This process is ideal for retail and gift with purchase items that will definitely get your customers talking about vour brand.

DIGITAL PRINT











No other glassware decorator, provides as wide a range of decorating techniques as Zenan does. If you don't see the process you are looking for, please contact us. We will try to develop a solution for your printing needs. The crystal-clear glass allows for incredible visibility so you can showcase your delicious red and white wines for a quality presentation. Plus, this feature will be sure to increase impulse sales and help servers and bartenders stay on top of refills!





Grand Vin-

Each tasting experience will find the perfect glass in the Grand Vin line. The traditional tulipe shape of the Grand Vin glass is recognized as being one of the best wine tasting shapes in the world of wine tasting. The sheer rim of these glasses enhance the subtlety of the wine's aromas and flavor.

- Break-resistant lead-free Crystal: 30% stronger than standard crystalline
- Dishwasher safety: Retains its original diamond like brilliance over 2K Industrial dishwashing cycles.
- Complete transparency (over 98.5 transparency index)
- Perfect acoustics provide the musical resonance of fine crystal glass
- Seamlessly stretched stems
- Seamless joint between stem and bow land between stem and foot
- Thin rim (1.2mm)
- Universal tulip-shaped bowl shape accommodates red wines in the larger capacities and lighter wines in the smaller capacities
- One of the most popular fine rim collections within the restaurant and hospitality industry in North America for many years.





30% Stronger at the rim compared to standard crystal glass.



Stem torsion resistance equals 2X human hand torque.

Transparency index = 98.5. Greater Purity and transparency.



Maintains brilliance for more than 2k industrial dishwasher cycles.

Clear and pure.











L8579 11.75 oz



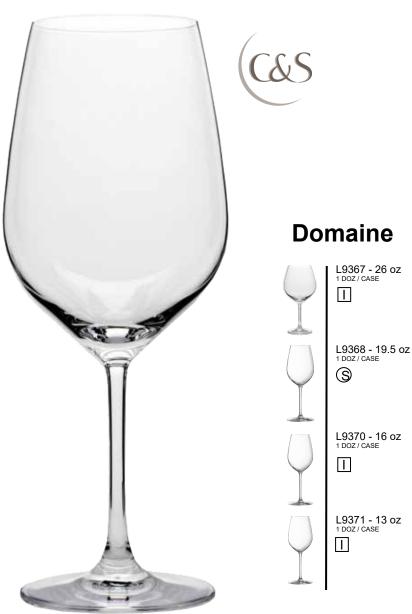
L8584 - 14.75 oz

Shaped to enhance the distinctive aromas and flavours of white wines, this graceful stemware combines the classic silhouette of fine glassware

with easy, worry-free material that's both lightweight and unbreakable – it's also impervious to chipping and shattering.

The durable collection's unique Tritan™ technology offers crystal-like clarity and







Domaine

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- Perfect acoustics provide the musical resonance of fine crystal glass
- Seamless elongated stems
- Seamless joint between stem and bowl
- Extra flat foot provides enhanced quality, added stability and ergonomics favored by wine connoisseurs.
- Extra Thin rim (Imn)
- Soft curve in the lower part of the bowl for an updated and transitional look that will work well with younger wines
- Bordeaux and Burgundy varietal specific shapes available
- Long line with bowls delineated in different shapes and capacities, including specialty items and barware





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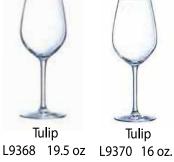
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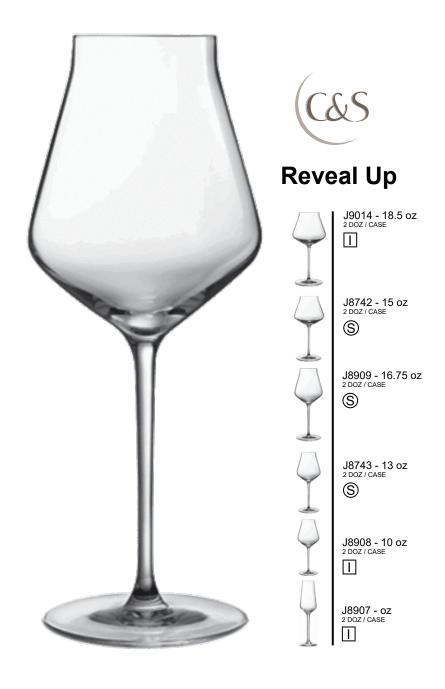
Stemless Red N0421 19.5 oz.



Stemless White N0424 16.75 oz.

Serve your finest wines in this Chef & Sommelier Reveal' Up wine glass! Boasting an extra-large oxygenation surface and a wide bowl, this wine glass ensures that red and white wines are served at their optimum flavor profile. The tapered top collects aromas and provides easy sipping for an enjoyable drinking experience your guests will appreciate.







Reveal Up

Reveal Up creates a dialogue between wine and glass that awakens the four senses used by wine enthousiasts. Touch: the perfect balance of Reveal Up glasses allows for a pleasant experience when held, allowing the wine to swirl easily. Sight: The architecture of the glass brings together curves, angles and finesse, forming a perfect visual harmony. Smell: a large surface of oxygenation allows the wine to breathe. A chimney in the upper part of the bowl attenuates the perception of alcohol in younger wines. Taste: The Reveal Up collection is suitable for tasting both young and mature wines

- Chimney in the upper part of the bowl diminishes the perception of alcohol in younger wines, allowing the full aroma to be discovered
- Soft shape best suited for young, light bodied wines.
- Intense shape, with its generous bowl, is ideal for mature, earthier, more tannic red wines
- Soft Fresh stemless sits on a unique chilling base that ensures blush, sparkling or light white wines maintain the perfect temperature
- Endorsed by Julia Scavo, ranked one of the top five sommeliers in the world.



Krysta, european quality crystal



30% Stronger at the rim compared to standard crystal glass.



Stem torsion resistance equals 2X human hand torque.

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2000

Maintains brilliance for more than 2k industrial dishwasher cycles.

Clear and pure.





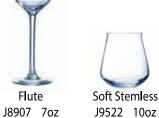


















Fresh with Cooling Base J9523 10oz

Designed for young wines, including wines from the new world (Australia, Chile, California...). Each angle drawn on the curves of the stemmed glasses favors the serving of wines by the glass in addition to an accelerated decanting effect that opens the aromas of young wines. The krysta gives Open'Up exceptional resistance and transparency for an optimal tasting experience of young wines in trendy and modern establishments..



The Open Up bowl is perfectly balanced with the stem and base so it feels elegant when full and the rim is laser cut to avoid creating a lip: this throws the wine mid palate so you get all of the flavours as the wine hits your tongue.



Open Up

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Clear and pure.



















Allure







N6194 - 19 oz

S

N6193 - 16 oz 1 DOZ / CASE

S

N6192 - 12 oz 1 DOZ / CASE





P2437- 12 oz \odot



Vina

7552 - 6.5 oz 1 DOZ / CASE





45520 - 8 oz 1 DOZ / CASE



Cachet





H9044 - 20 oz



J0885 - 19 oz



G1352 - 16 oz



C8008 - 12 oz





7534 - 19.75 oz \odot 7534 - 19.75 oz S

7553 - 17oz 1 DOZ / CASE

 \odot

7533 - 16 oz

 \odot

7532 - 12.5 oz

S

7531 - 10.5 oz

S

7530 - 8.5 oz

S



Care D



42250 - 10.25 oz S

22166 - 7.25 oz

S



Nuance Wine

09192 - 5.75 oz S

09190 - 10.5 oz

S

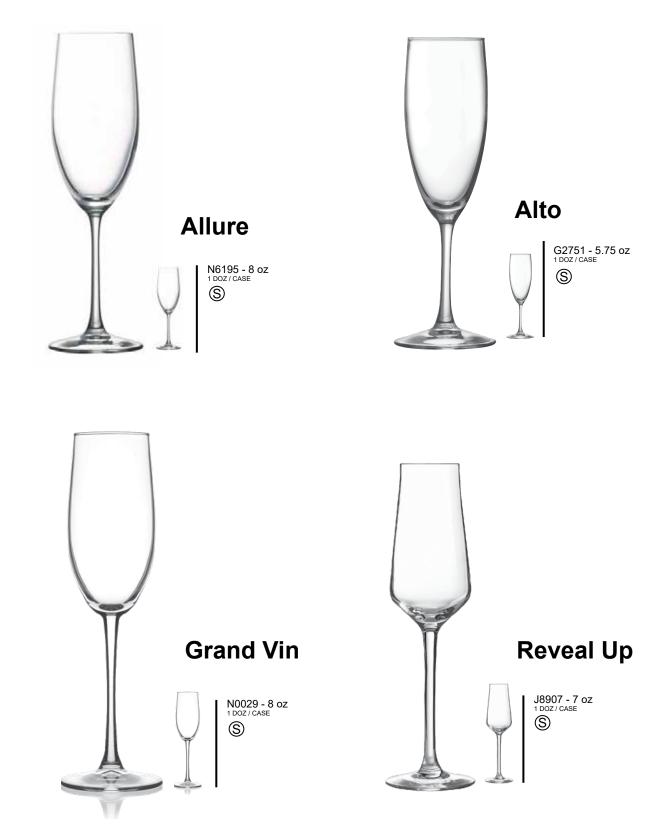
43874 - 8.5 oz

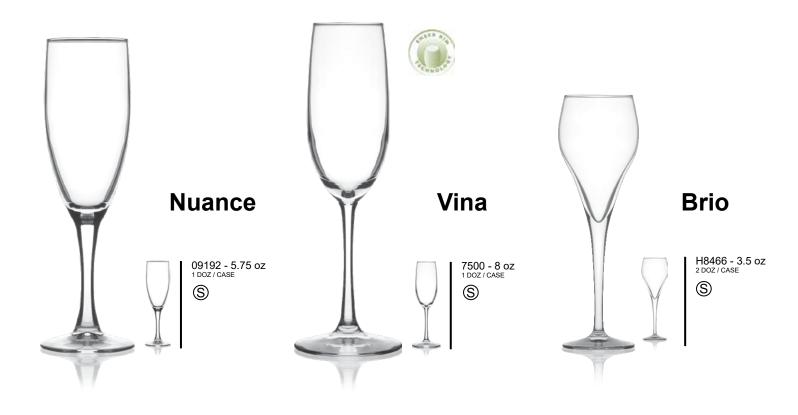
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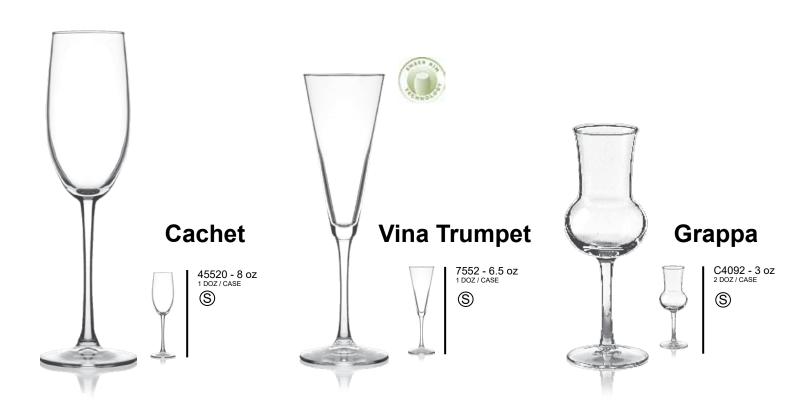


FLUTES

The champagne flute (in French: flûte à Champagne) is a stem glass with either a tall tapered conical shape or elongated slender bowl, generally holding about 6 to 10 US fl oz (180 to 300 ml) of liquid. The champagne flute is designed specifically to enhance the drinking of champagne.







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STEMLESS

In the 21st century stemless wine glasses are seen as a trendy addition to a glassware collection. Many contemporary bars and restaurants use stemless glasses as they are easy to store and are suitable for the dishwasher. This is ideal when serving a large number of wine thirsty customers. These glasses definitely attract a lot of attention and can be extremely useful if you are hosting a party or big occasion. It also brings a new dimension to the tasting experience being different to that of a stemmed glass.

Stemless Stemless Flute 221 - 17 oz 1 DOZ / CASE S 222 - 16.75 oz 228 - 8.5 oz (S) (S) **Perfection** C8304 - 21 oz N2673 - 17 oz (S) **Perfection Flute** C8303 - 15 oz 213 - 15 oz 1 DOZ / CASE C8832 - 9 oz 1 DOZ / CASE (S) H4870 - 9 oz D2015 - 5.5 oz 2 DOZ / CASE S S N0295 - 16 oz 2 DOZ / CASE



S

S

J6248 - 11.5 oz



Allure

N5799 - 21 oz 1 DOZ / CASE

N6082 - 14.75 oz

N5796 - 16 oz



Allure Flute









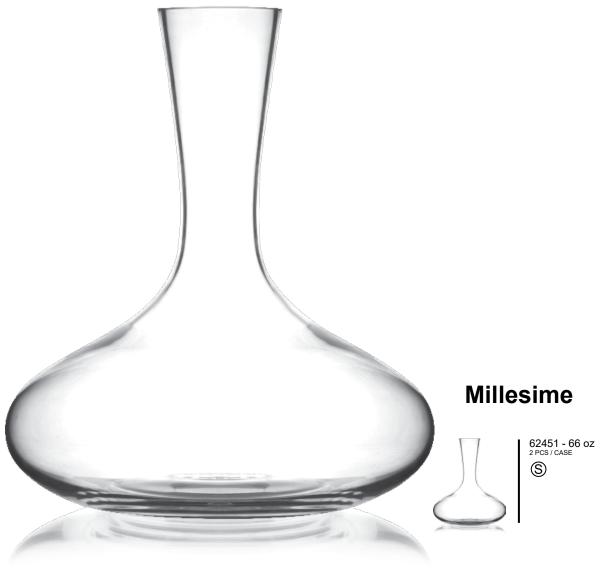


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DECANTERS

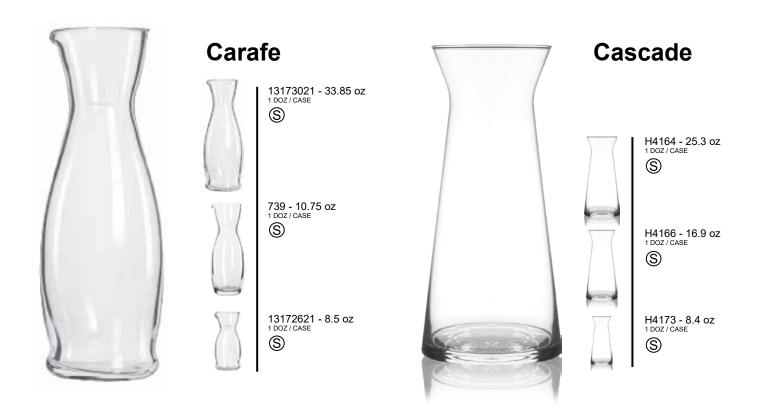
Although some people may think wine decanters are for looks only nothing could be further from the truth. Decanters are an important tool that can actually increase your enjoyment of the beverage. Decanters serve two basic purposes. Firstly, when you pour wine into the decanter from the bottle properly, it allows the sediment to separate from the wine. Secondly, the clear glass shows off the color of the wine.













A wine accessory is generally any equipment that may be used in the serving of wine. Wine accessories include many items such as corkscrews, bottle stoppers, aeraitors and wine chillers.



Stainless Steel Chiller







Stainless Steel Chiller



181201 1 DOZ / CASE





Bottle Stopper







TORONTO, ONTARIO • MONTREAL, QUEBEC ROCHESTER, N.Y. • EAST PALESTINE OHIO