



Erik Lorincz



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About Erik Lorincz

Erik's ascendance to the global stage happened in 2010 when he was crowned Diageo World Class Bartender of the Year and appointed as the tenth head bartender at the iconic American Bar at The Savoy. Under his direction, the bar was soon recognized as the World's Best Bar, and Erik, as the International Bartender of the Year at Tales of the Cocktail in 2011. In 2014, he co-developed BIRDY. by Erik Lorincz, revolutionizing high-end bar tool design. In 2017, he co-opened a bar in his hometown of Bratislava, Slovakia, and has since gone on to claim countless awards. In 2019, he opened Kwānt in London, and a few months later it was selected in the World's 50 Best Bars, ultimately rising to take sixth place. Temporarily relocating to Dubai during the 2021 World Expo, it became Kwānt by the Sea, an Ibiza pop-up, through 2022. In 2023, Erik returned to London to open Kwānt Mayfair. Having trained under a legendary Japanese master in Ginza, Erik has a strong attachment to Japanese cocktail culture.

BIRDY. by Erik Lorincz

STAINLESS STEEL BAR TOOLS
MICRO-POLISHED BY HAND

MADE IN JAPAN

Manufacturing & Sales

Yokoyama Kogyo Co., Ltd.
2-8-1, Midorigaoka, Toyota, Aichi, Japan 471-0838

birdy-j.com



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BRAND CONCEPT

A Fusion of Technology & Intelligent Design

Making use of proprietary and industry leading automotive press and polishing technology, Birdy bar tools are the shape of pure design. Starting with the classic 3-piece shaker, the Birdy approach imbues confidence and a sense of style while actually improving the efficiency of this timeless bar tool. Follow this with a mixing tin that, while luxurious and revolutionary, is as efficient as it is durable, and you'll start to understand why Birdy is changing the way we make drinks.

Erik Lorincz, world-renowned former head bartender at the Savoy Hotel's American Bar in London, discovered the essence of the Birdy Cocktail Shaker in March 2014. Trained by one of the great masters in Japan and an ambassador of its acclaimed bar culture, Erik fell in love with the shaker the first time he held it in his hands. Now, in complete collaboration with Birdy, Erik has expanded the line to include a double tin, bar spoons, a jigger and strainers, all crafted to please the eye and sit comfortably in the hand.

BIRDY.

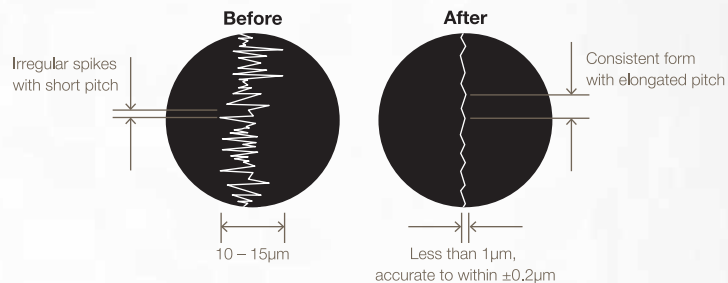
by Erik Lorincz

ORIGINAL POLISHING TECHNOLOGY

Better Cocktails Start at 0.1 Microns

Decades of experience making precision parts for the automotive industry serve as the foundation for Birdy's superiority. Hand-polished to within 0.2 microns by skilled craftsmen, Birdy Shakers and Mixing Tins improve efficiency while gently shaving ice to create the maximum amount of tiny air bubbles that actually improve the way a cocktail tastes. A vertical grain works with the rounded shoulders of the Cocktail Shaker to increase the velocity of the ice while minimizing unnecessary ice damage that can make cocktails watery. The Mixing Tin is polished to form a horizontal grain that facilitates stirring to blend and chill drinks faster. This increased efficiency means the same amount of energy results in a better blended cocktail, with greater aeration to improve mouth feel.

The Patented Ideal Smoothness



COCKTAIL SHAKER

New Dimensions of Flavor

A shaker designed in pursuit of flavor and ideal smoothness.



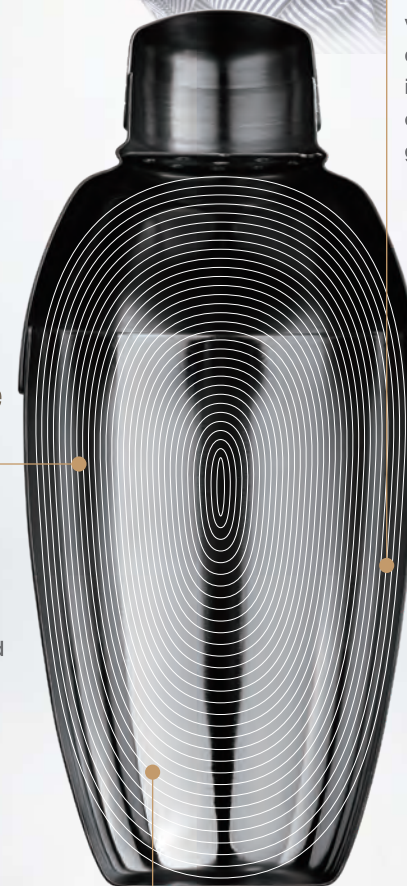
Vertical grain to tailor your shake

Normally, shakers are machine polished in a horizontal direction. The Birdy 3-Piece Shaker has a vertical polished grain in the direction the liquid will travel in order to create kinetic energy to help you shake with greater power.



Rounded form for the perfect shake

The shouldered shape of conventional 3-piece shakers puts unnecessary stress on ice and ingredients. The Birdy design is smoothly rounded into the ideal shape to maximize efficiency and help you produce better blended drinks.



Optimum smoothness

Expert craftsmen use a 10-step process to micro-polish each shaker by hand to within 0.2 microns. This ideal smoothness produces the greatest amount of miniature air bubbles to be shaken into your drinks, aerating them to improve flavor and texture.



CS350 Dimensions: W78 mm × H172 mm, 350 ml, 245 g / Material: 18-8 Stainless Steel, Micro-polished by hand

CS500 Dimensions: W84 mm × H192 mm, 500 ml, 336 g / Material: 18-8 Stainless Steel, Micro-polished by hand

DOUBLE TIN SHAKER

Another Breakthrough in Simplicity

Design at Birdy is about creating a product that is as simple,
elegant and functional as possible.



DS80/50

50 TIN Dimensions: W85 mm x H120 mm, 500 ml, 150 g / Material: 18-8 Stainless Steel, Micro-polished by hand

80 TIN Dimensions: W90 mm x H170 mm, 800 ml, 230 g / Material: 18-8 Stainless Steel, Micro-polished by hand



Easy on the ice and the eye

Though a quick look may not reveal the extent of the innovation, our Double Tin Shaker is a masterpiece. The 50 Tin fits naturally at an angle on the 80 Tin, creating a straight line to take advantage of the long stroke. The inside edge of the 50 Tin is finely beveled to minimize any damage to ice, a major drawback with standard double tin shakers. The 35-mm overlap section on either tin is cylindrical to maximize the fit, while a subtle curve to the rest of the body ensures a smooth, efficient flow. With our design, you don't have to bang the top or struggle to separate the tins.

Weighted to perform

Both tins are weighted for a center of gravity that improves the efficiency of your motion. True to the Birdy philosophy, each tin is spin molded from a single sheet of metal with no seams to a precise thickness of 0.8 to 1.0 mm on the side and 1.5 mm on the base.

Polished to imperfection

Just like our revolutionary 3-Piece Shaker, both tins are polished vertically in the direction of the shake. And by leaving subtle irregularities of less than a micron during the polishing, liquids cool faster, blend better and cocktails will feature more tiny air bubbles to increase flavor.

MIXING TIN

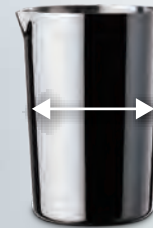
The Ultimate Tin

World's first mixing tin using proprietary polishing technology that helps to maximize the chilling of the drink and regulate the dilution of the ice.



Horizontal grain that stirs with you

Hand polished to produce a horizontal grain, the Birdy Mixing Tin allows your stirring motion to produce kinetic energy with the liquid and ice. A smooth and efficient stir means that cocktails blend better. Also, the 3% copper added to the stainless steel helps spirits open up to release deeper complexity.



Stainless steel is cool and doesn't break

With just a few stirs, you'll come to appreciate just how fast the Birdy Mixing Tin chills compared to glass, while the reduction in dilution allows you to produce noticeably more flavorful drinks. And unlike other metallic tins, the inside features mirror polishing to reduce sound for a pleasant cocktail making experience.



Optimal smoothness to aerate cocktails

The proprietary polishing technique used to craft Birdy Mixing Tins creates the ideal smoothness for producing the maximum quantity of fine air bubbles. This not only helps to aerate your spirits in the process of stirring, it also creates a better mouth feel.



MT540 Dimensions: W82 mm × H120 mm, 540 ml, 220 g / Material: 18-8 Stainless Steel, Micro-polished by hand

MT800 Dimensions: W97 mm × H140 mm, 800 ml, 300 g / Material: 18-8 Stainless Steel, Micro-polished by hand

STRAINER

Original and Ingenious

Universal cocktail strainer with revolutionary design and advanced functionality.



Compact and ergonomic design

The Birdy Strainer sits snugly on the Birdy Mixing Tin, as you'd expect, but you'll be surprised at how well it fits other products as well. The lightweight design is easy to handle and fits comfortably between your fingers. A distinctive matte finish makes it easy to clean and minimizes fingerprints.



Ingeniously multi-functional

In line with the Birdy philosophy of eliminating unnecessary elements to bring out the true nature of a product, the Birdy Strainer adds innovation to design. Beyond functioning as a strainer, the concave design can separate egg whites, work as an absinthe spoon or in place of a julep strainer for rolling.



KWĀNT STRAINER

Elegant, yet Dynamic

Strong, lightweight and easy to handle, Kwānt is the ultimate strainer.



KS76 Dimensions: W76 mm H190 mm (W88 mm H200 mm with spring attached), 105 g / Material: 18-8 Stainless Steel

Beauty & functionality

The Birdy Kwānt Strainer is the perfect match for the large-size MT800 Mixing Tin and just about any other over-sized mixing glass still unbroken on your back bar. The strainer drops comfortably into the tin to hold ice in place as you strain and pour, with a slightly narrow handle to fit small hands as easily as large ones. The high-polish finish wipes clean easily to match the elegance of your other Birdy bar tools.



Throwing

Throwing a cocktail in a busy bar is hard enough without having to make use of products that don't fit well in your hands. The Kwānt Strainer slides smoothly into the 80 Tin or any other large-size tin to hold ice as you roll cocktails. The angle in the handle is designed to fit comfortably when used in either direction and all of the edges are smoothed to allow handling without the risk of cutting your hands or fingers.

Kwānt: Derived from "quaint," meaning skillful design and classically elegant.



Made to Measure

A sleek, balanced, elegant jigger with six different measures.



Universal design, universal appeal

While elegant when sitting on the bar, the Birdy Jigger looks even better in action. A seamless center grip is easy to handle between the fingers and the wide openings make for sure, clean pouring.

Non-stick coating for clean work

A unique, non-stick finish on the inside of the Birdy Jigger makes sure your spirits end up in the glass, not clinging to the bottom. Even sticky ingredients such as syrups and cordials pour with ease and rinse just as well.

One for all

The two-sided jigger features measures for 30 ml (1 oz.) and 60 ml (2 oz.), with markings for 10 and 20 ml on one side and 15, 30 and 45 ml on the other. Offering the option of building as you pour, this is the one jigger you can't live without.



A Smoother Stir

Precision machined for a smooth finish and perfect balance.
One turn and you'll never go back.



BS300 / BS300L Dimensions: W30 mm x H300 mm, 30 g / Material: 18-8 Stainless Steel
BS400 / BS400L Dimensions: W30 mm x H400 mm, 40 g / Material: 18-8 Stainless Steel



Convenient tail-end strainer

On the tail end of the spoon is a convenient strainer, which you can use to drain water after chilling glasses or for a quick lift and stir for highballs or G&Ts. So much more intuitive than the trident. Does anyone even know what that's for anyway?



Patented design

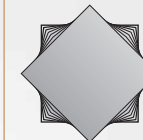
A stem that is pleasant to the touch

Conventional bar spoons have sharp edges along the stem that slow down the speed at which you can stir. And when you are stirring dozens of cocktails a day, this stress can take its toll on your fingers. The stem of the Birdy Bar Spoon has been rounded to soften the edges and reduce friction for a smooth feel.

Softer Edges

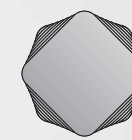
Patented design

Before



Stem cross-section

After



Now, one for each hand

Some of the most creative bartenders in the world are left-handed, so we thought it only right to make our own twist on the original. The left-hand use bar spoon has the same smoothed edges and fantastic feel, but in the opposite direction. (BS300L / BS400L)



COCKTAIL TONGS

Style in Motion

The aesthetic of advanced design and a sleek silhouette for superior handling.



Ready to go when you are

The flowing design of the cocktail tongs is as much for looking cool as it is for keeping clean. Even when placed on the bar counter, the tips of the tongs remain off the surface to ensure they are clean and ready for use.

Single-sheet, wide-mouth design

Made from a single sheet of mirror polished metal to create a natural fulcrum which is pressed to the ideal weight of 1.5 tons. The Birdy by Erik Lorincz Cocktail Tongs offer a wide 20 mm grip, so you can easily handle items such as large-size olives or delicate herbs and flowers. The tongs can be used in either direction depending on the job at hand.



Made for cocktail garnishing

Though made for a distinct purpose, the universal design theory ensures that they feel as if made just for you. The Cocktail Tongs fit large hands as easily as small ones, making them exceptionally easy to use for just about an bartender.



CHARCOAL EDITION

Singularly Black

The same precision quality in a stunning new look;
the Charcoal Edition lineup is here.

Birdy wouldn't come up with something new if it weren't simply amazing. Employing an electrochemical process to increase the thickness of the oxide layer to approximately 0.4 μm , reflected light causes the tools to appear a sleek, rich black. No painting, coating or coloring, just great science that even increases the metal's wear and corrosion resistance. And because the oxide layer is a natural feature of the metal, the process is environmentally friendly and completely recyclable.



BS300CH (L) BS400CH (L) Bar Spoon Charcoal Edition
CS350CH CS500CH Cocktail Shaker Charcoal Edition
DS80/50CH Double Tin Shaker Charcoal Edition
MT540CH MT800CH Mixing Tin Charcoal Edition

CT200CH Cocktail Tongs Charcoal Edition
JG30/60CH Jigger Charcoal Edition
KS76CH Kwant Strainer Charcoal Edition
ST82CH Strainer Charcoal Edition

GOLDEN RATIO

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