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HANDMADE MOMENTS OF BLISS

DIE ZUCKERLWERKSTATT

„Die Zuckerlwerkstatt“ (engl. translation: „the candy workshop“) is a traditional candy manufactory based in the city centers of Vienna & Salzburg. All products are crafted to 100% by hand, following 150 year old handcrafting techniques and recipes from the 18th century, which were passed on to them from the old, famous Viennese candy producers of the old days. Just the very best Austrian raw materials, natural ingredients and of course love and passion are necessary, to create their finest candy. Moreover everybody can watch this fascinating process of manufacturing every day directly in their show manufactories in Vienna and Salzburg.

THE STORY BEHIND ZUCKERLWERKSTATT

A vacation, which changed their lives. On a city trip to Sweden in 2012, a lawyer (Maria Scholz) and a professional singer (Chris Mayer) coincidentally discovered a small candy manufactory. They were curious, went in and immediatly fell in love with this amazing craft. Chris and Maria spent the whole day there, watching these candymakers producing their treats. Back home in Vienna, they decided to follow their discovered passion right away and opened their first manufactory in 2013, located in the noble city center of Vienna. In 2016 their second manufactory was built in the old town of Salzburg.

THE SHOW MANUFACTORIES.....EVERYBODY CAN OBSERVE THE PRODUCTION

The two manufactories in Vienna and Salzburg produce their delicacies directly in their shops several times every day, where customers from all around the world can observe this amazing production process from the beginning to the very end. An exceptional experience for young and old, to observe how detailed patterns are built in such tiny candies, by just using scissors and spatulas and their bare hands.

Maria and Chris convince their customers with their artisan craft, highest quality and a personal atmosphere. They attach great importance to manufacturing in a tradition-conscious way and to using only the best ingredients for creating their candy.

IT'S ALL ABOUT THE BEST INGREDIENTS!

On a daily basis the manufactory is producing many old sorts of traditional Viennese candy, of which all are made with attention to detail, quality and old, traditional handcraft techniques. Creativity and the best of the best ingredients are the key to make the candy exceptional and gratifying. The ingredients, which are used are natural and originate from regional suppliers and producers. Natural flavors, volatile oils, natural coloring, and of course ingredients like chocolate, hazelnut-paste, herbs, spices make their candy exceptional.

THE BUILDING PROCESS, TECHNIQUES & SKILLS

Following 150 years old techniques, Zuckerwerkstatt crafts their rock candy to 100% per hand.

Around 1900, Vienna used to be one of the epicenters, when it came to candy craft. So Maria and Chris had the chance to learn their skills from the old masters of this craft, age 75-95. In the last five years the couple refined those techniques to perfection when it comes to the quality of ingredients and accuracy of the pictured patterns, shown in their candy.

Just like millefiori glass, every picture consists of 3 dimensional layers. Piece by piece, every single layer is modeled by hand. Some of their patterns consist of more than 80 single layers. Just the building time of these individual parts takes (depends on the pattern) up to 2 hours, before those single pieces can be even set together to a candy batch of up to 25kg (55 pounds).

After setting the batch together, it is pulled by hand in 100 meters with a diameter of 11 millimeter. And finally the sticks are handcut with spatulas into rock candy.

WEBSITE: www.zuckerwerkstatt.at
FACEBOOK: www.facebook.com/zuckerwerkstatt
INSTAGRAM: www.instagram.com/zuckerwerkstatt

On our website we provide all information for downloading (photos, logo, etc)

PRESS-DOWNLOADS: <https://www.zuckerwerkstatt.at/presse>

And here is a video, where you can watch and see the production in our manufactory:

[LINK TO OUR VIDEO](#)

VIENNA

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