

ALESSI

.FOR PROFESSIONAL.

.HOTELLERIE.

.RESTAURANT.

.CAFÉ.

ALESSI

.FOR PROFESSIONAL.

**The force of a brand recognised
and appreciated worldwide is combined
with the uniqueness of its surprising,
functional, precious and elegant products,
designed by world renowned designers.**

.HOTELLERIE.

.RESTAURANT.

.CAFÉ.



ALESSI

.FOR PROFESSIONAL.

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Flatware

Tableware

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ALESSI

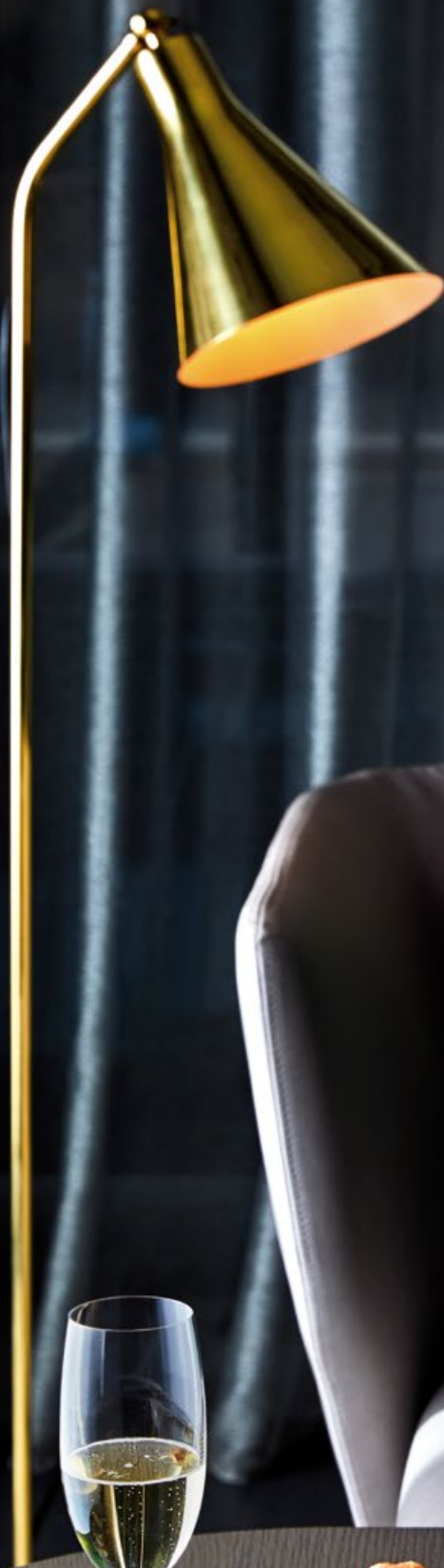
.FOR PROFESSIONAL.




Grandpa Giovanni was a talented sheet-metal worker. In 1921 he bought a plot of land at Omegna and founded Alessi. He started handmaking objects for the table and for the home in copper, brass and nickel silver, which were then either nickel-, chrome- or silver-plated. Grandpa was a real stickler for quality and for well-done work: the things he made quickly won acclaim for their workmanship and perfect finish. Design, as we understand the word today, first made its appearance with my father, Carlo. He was responsible for most of the objects made between the mid-thirties and 1945, the year he launched his last project, that archetype of early Italian design, called the Bombé tea and coffee sets. Uncle Ettore, eleven years younger than his brother, joined my father in 1945. As head of the technical department, in 1955 he opened Alessi up to collaboration with external designers, producing several ranges of objects, particularly for the catering trade, many of which are still big sellers. As an example, the community service designed around the 101 coffee pot, numbers twenty-eight different objects, and is the most professional and most popular line in the company's history. The wire citrus basket, and the serving dishes are a veritable "industrial standard". The classic oval 110 dish was produced in eight sizes, from the smallest of 25 cm to the largest, which was 75 cm.

Alberto Alessi







In Alessi cutlery, dishes and glasses we can find the best in contemporary design of over the last years. An extraordinary variety of authors was therefore offered the opportunity to explore the worlds of porcelain, glass and metal this design activity has been performed in a very ancient product area, dating back to the dawn of human civilisation. How old is the plate product from which we eat, or the glass product from which we drink? Some thousands of years, and this means that the product types in question as they have come down to us are the result of meticulous work of progressive refinement performed over the centuries by hundreds of generations of mostly anonymous 'designers'. These products are very mature, at a very advanced stage of their development cycle and from which we should not expect big changes. Thus the innovatory aspect of the design plays very much on details, on delicate qualities that are very difficult to achieve.

Alberto Alessi



.TABLE.



.TABLE. Flatware

Flatware in the history of Alessi

The tradition of flatware in Alessi's history begins with the manufacture of table cutlery.

Starting with the 20's, as Alessandro Mendini points out in the book "Paesaggio casalingo", we witness a "hectic succession of crafted articles for coffee and tea, the dinner table, bars and the home kitchen, that cater to an often odd demand".

A whole and broad variety of specialized items – like cake servers, sophisticated cutleries for veal shanks, for sugared almonds and to mix beverages – many of which now appear as symbols of a world of social rituals and rules that no longer exist.

Objects to treasure whose book value often surpasses their aesthetic appeal and which continue to live in the collective consciousness of some generations of Italians. Table cutlery, though in lesser number, continue to be featured in Alessi catalogues.



Alessi cutlery is the work of the greatest contemporary designers, skilled in combining original aesthetic form with functionality.

Materials

All Alessi cutlery is made of 18/10 stainless steel, while another type of steel, AISI 420, is used for the blades. The steel used and its processing guarantee outstanding hardness characteristics and precision cutting blades.

Production

Alessi cutlery is the end result of the multi-stage processing of a steel plate. Alessi cutlery undergoes a series of cold processes such as rolling, shearing and, for the spoons, deep drawing.

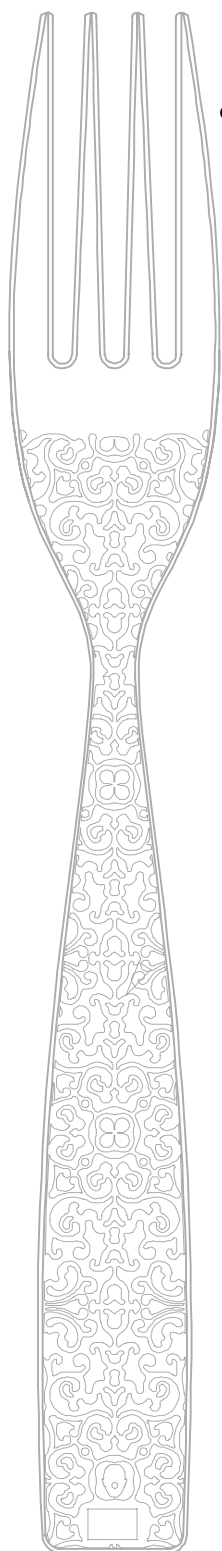
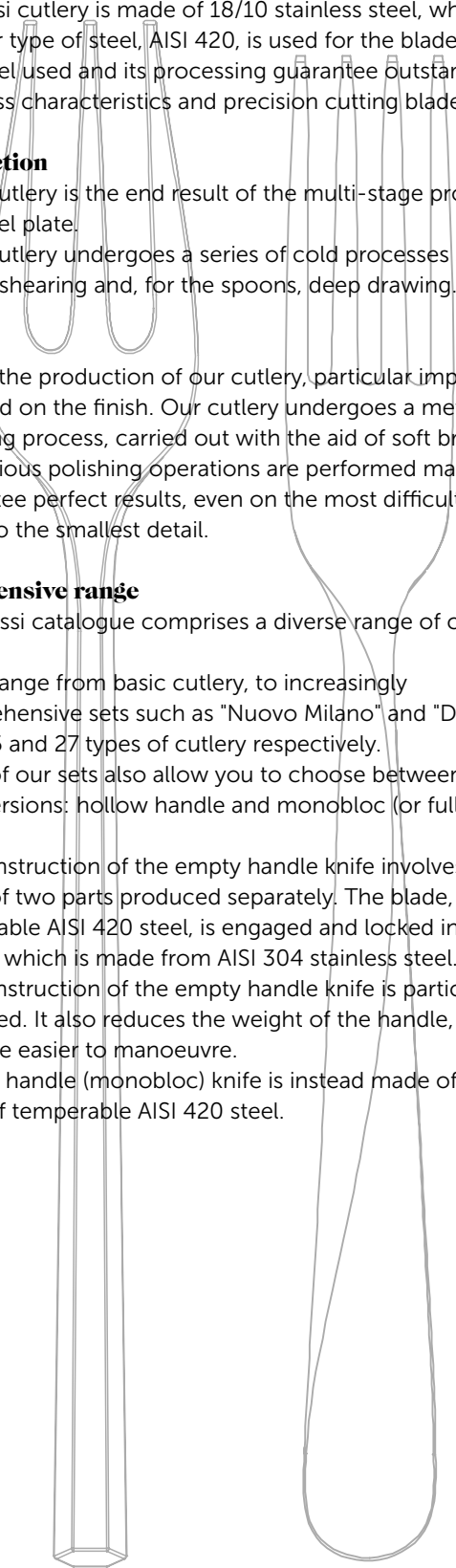
Finish

During the production of our cutlery, particular importance is placed on the finish. Our cutlery undergoes a meticulous polishing process, carried out with the aid of soft brushes. The various polishing operations are performed manually, to guarantee perfect results, even on the most difficult parts and down to the smallest detail.

An extensive range

The Alessi catalogue comprises a diverse range of cutlery sets. These range from basic cutlery, to increasingly comprehensive sets such as "Nuovo Milano" and "Dry" which offer 25 and 27 types of cutlery respectively. Some of our sets also allow you to choose between two knife versions: hollow handle and monobloc (or full handle).

The construction of the empty handle knife involves the union of two parts produced separately. The blade, in temperable AISI 420 steel, is engaged and locked in the handle, which is made from AISI 304 stainless steel. The construction of the empty handle knife is particularly advanced. It also reduces the weight of the handle, making the knife easier to manoeuvre. The full handle (monobloc) knife is instead made of a single piece of temperable AISI 420 steel.



Itsumo

Dry

Nuovo Milano

KnifeForkSpoon

Colombina collection

Colombina fish

Santiago

Rundes Modell

Collo-alto

Caccia

Dressed

Ovale

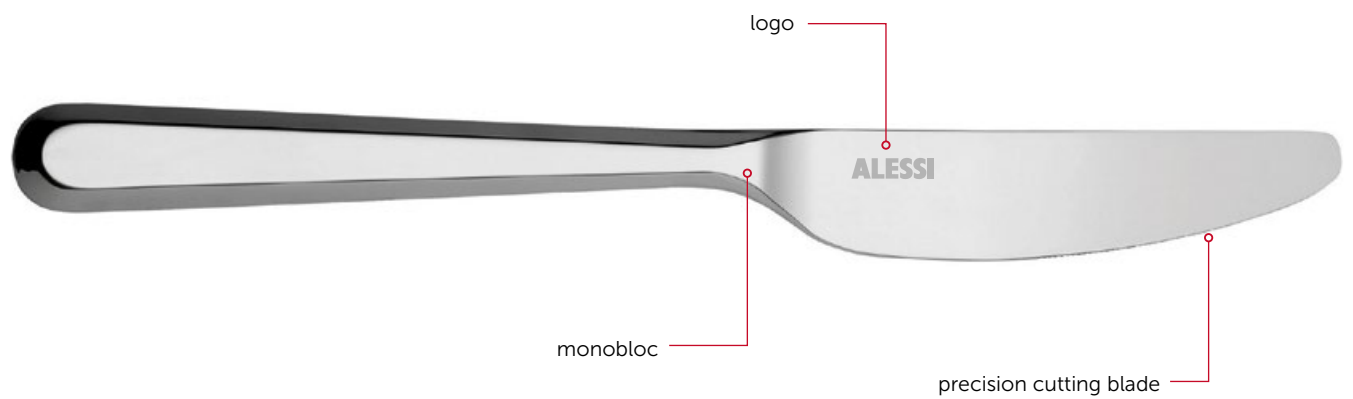
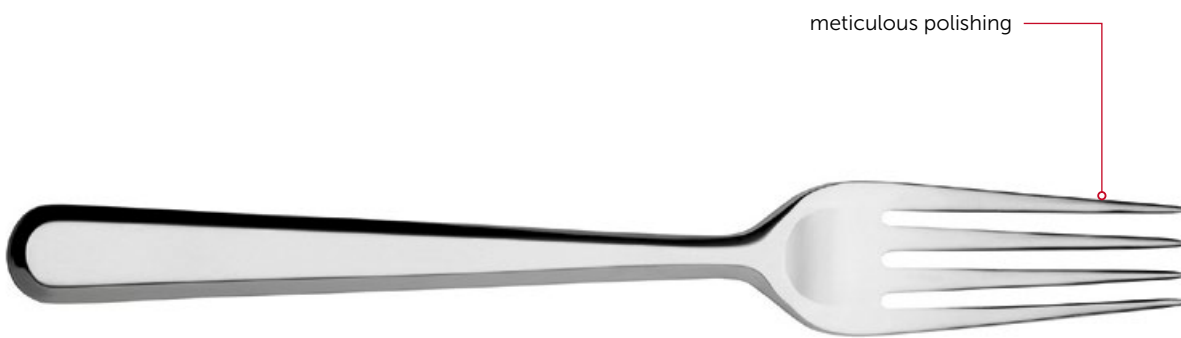
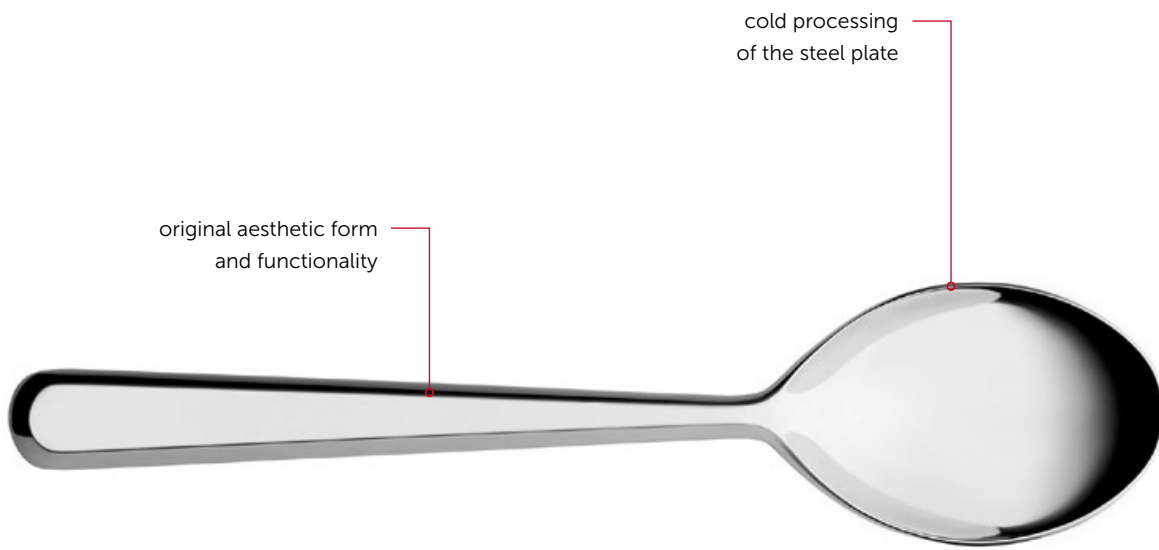
Mami

Mu

Amici

Giro

Eat.it





Itsumo

design Naoto Fukasawa



ANF06/1 Table spoon. cm 19.5 / 7¾"
ANF06/2 Table fork. cm 19.8 / 7¾"
ANF06/3 Table knife. cm 20.6 / 8"



ANF06/7 Tea spoon. cm 13.5 / 5¼"
ANF06/8 Coffee spoon. cm 12 / 4¾"



ANF06/5 Dessert fork. cm 17.5 / 7"
ANF06/6 Dessert knife. cm 18 / 7"



ANF06/14 Salad set. cm 25 / 9¾"



ANF06/15 Cake server. cm 26 / 10¼"
ANF06/4 Dessert spoon. cm 17 / 6¾"



ANF06/37 Butter knife. cm 16 / 6¼"



Dry

design Achille Castiglioni



4180/1 Table spoon. cm 19 / 7½"
4180/2 Table fork. cm 19 / 7½"
4180/3 Table knife. cm 22.2 / 8¾"



4180/7 Tea spoon. cm 14.5 / 5¾"
4180/8 Coffee spoon. cm 13 / 5"
4180/9 Mocha coffee spoon. cm 10.5 / 4¼"
4180/22 Ice cream spoon. cm 14.5 / 5¾"



4180/5 Dessert fork. cm 17 / 6¾"
4180/6 Dessert knife. cm 19 / 7½"



4180/11 Serving spoon. cm 24 / 9½"



4180/14 Salad set. cm 30 / 11¾"



4180/15 Cake server. cm 27 / 10¾"
4180/16 Pastry fork. cm 17 / 6¾"
4180/4 Dessert spoon. cm 17 / 6¾"



4180/17 Fish fork. cm 18 / 7"
4180/18 Fish knife. cm 21 / 8¼"



4180/19 Serving fish fork. cm 19 / 7½"
4180/20 Serving fish knife. cm 25 / 9¾"



4180/13 Sauce spoon. cm 18 / 7"
4180/10 Ladle. cm 27 / 10¾"



4180/24 Carving fork cm 26 / 10¼"



4180/31 Soup spoon. cm 18 / 7"
4180/27 Risotto serving spoon. cm 27.5 / 10¾"



4180/21 Sugar or ice tongs. cm 13.5 / 5¼"
4180/23 Long drink spoon. cm 20 / 8"

Nuovo Milano

design Ettore Sottsass



5180/1 Table spoon. cm 19.5 / 7¾"
5180/2 Table fork. cm 19.5 / 7¾"
5180/3 Table knife. cm 23 / 9"
5180/3M Monobloc table knife. cm 23 / 9"



5180/7 Tea spoon. cm 14 / 5½"
5180/8 Coffee spoon. cm 12.5 / 5"
5180/9 Mocha coffee spoon. cm 10.5 / 4¼"
5180/22 Ice cream spoon. cm 13 / 5"



5180/5 Dessert fork. cm 17 / 6¾"
5180/6 Dessert knife. cm 19 / 7½"
5180/6M Monobloc table knife. cm 19 / 7½"



5180/11 Serving spoon. cm 24 / 9½"
5180/12 Serving fork. cm 24 / 9½"



5180/14 Salad set. cm 26 / 10¼"



5180/15 Cake server. cm 23 / 9"
5180/16 Pastry fork. cm 16 / 6¼"
5180/4 Dessert spoon. cm 17.6 / 7"



5180/17 Fish fork. cm 19 / 7½"
5180/18 Fish knife. cm 20 / 8"



5180/19 Serving fish fork. cm 23 / 9"
5180/20 Serving fish knife. cm 25 / 9¾"



5180/13 Sauce spoon. cm 18 / 7"
5180/10 Ladle. cm 26 / 10¼"



5180/24 Carving fork cm 27 / 10¾"
5180/25 Carving knife. cm 30 / 11¾"



5180/23 Long drink spoon. cm 20 / 8"
5180/26 "F.Point" flat spoon. cm 18 / 7"

KnifeForkSpoon

design Jasper Morrison



AJM22/1 Table spoon. cm 19.5 / 7¾"

AJM22/2 Table fork. cm 19 / 7½"

AJM22/3M Monobloc table knife. cm 21 / 8¼"



AJM22/7 Tea spoon. cm 13 / 5"

AJM22/8 Coffee spoon. cm 12 / 4¾"

AJM22/9 Mocha coffee spoon. cm 10 / 4"



AJM22/5 Dessert fork. cm 17 / 6¾"

AJM22/6M Monobloc
dessert knife. cm 18 / 7"



AJM22/11 Serving spoon. cm 25 / 9¾"

AJM22/12 Serving fork. cm 25 / 9¾"



AJM22/14 Salad set. cm 25 / 9¾"



AJM22/15 Cake server. cm 26 / 10¼"

AJM22/16 Pastry fork. cm 17 / 6¾"

AJM22/4 Dessert spoon. cm 16 / 6¼"



AJM22/10 Ladle. cm 29 / 11½"

ALESSI .FOR PROFESSIONAL TABLE.FLATWARE.



**Colombina collection
and Colombina fish**

design Doriana and Massimiliano Fuksas



FM06/1 Table spoon. cm 19.2 / 7½"
FM06/2 Table fork. cm 19 / 7½"
FM06/3 Table knife. cm 21 / 8¼"



FM06/7 Tea spoon. cm 13 / 5"
FM06/8 Coffee spoon. cm 12 / 4¾"
FM06/9 Mocha coffee spoon. cm 9 / 3½"
FM06/22 Ice cream spoon. cm 13 / 5"



FM06/5 Dessert fork. cm 17 / 6¾"
FM06/6 Dessert knife. cm 18 / 7"



FM06/11 Serving spoon. cm 24 / 9½"
FM06/12 Serving fork. cm 24 / 9½"



FM06/14 Salad set. cm 27 / 10¾"



FM06/15 Cake server. cm 28 / 11"
FM06/10 Ladle. cm 27 / 10¾"



FM23/39 Fish spoon. cm 19 / 7½"
FM23/17 Fish fork. cm 19 / 7½"
FM23/18 Fish knife. cm 21 / 8¼"



FM23/11 Fish serving spoon. cm 24 / 9½"
FM23/19 Serving fish fork. cm 25 / 9¾"
FM23/20 Serving fish knife. cm 27 / 10¾"



FM23/44 Oyster knife. cm 16 / 6¼"
FM23/36S4 Set of 4 oyster and clam forks. cm 14 / 5½"



FM23/42 Shellfish cracker. cm 17x4 / 6¾"x1½"
FM23/43S4 Set of 4 shellfish forks. cm 20 / 8"



FM23/37S4 Set of 4 butter knives. cm 17 / 6¾"
FM23/41S4 Set of 4 caviar spoons. cm 9 / 3½"

Santiago

design David Chipperfield



DC05/1 Table spoon. cm 19 / 7½"
DC05/2 Table fork. cm 19 / 7½"
DC05/3 Table knife. cm 21 / 8¼"



DC05/7 Tea spoon. cm 13 / 5"
DC05/8 Coffee spoon. cm 10 / 4"



DC05/5 Dessert fork. cm 16 / 6¼"
DC05/6 Dessert knife. cm 18 / 7"



DC05/14 Salad set. cm 25 / 9¾"



DC05/15 Cake server. cm 25 / 9¾"
DC05/34 Hors-d'oeuvre fork. cm 13 / 5"
DC05/4 Dessert spoon. cm 16 / 6¼"

Rundes Modell

design Josef Hoffmann



JH01/1 Table spoon. cm 21.5 / 8½"

JH01/1 H Table spoon, original. cm 21 / 8¼"

JH01/2 Table fork. cm 21.5 / 8½"

JH01/3 Table knife. cm 21.5 / 8½"



JH01/7 Tea spoon. cm 14 / 5½"

JH01/9 Mocha coffee spoon. cm 10 / 4"



JH01/5 Dessert fork. cm 18 / 7"

JH01/6 Dessert knife. cm 18 / 7"



JH01/17 Fish fork. cm 19 / 7½"

JH01/18 Fish knife. cm 19 / 7½"

Collo-alto

design Inga Sempé



IS02/1 Table spoon. cm 20.4 / 8"

IS02/2 Table fork. cm 20.8 / 8¼"

IS02/3 Table knife. cm 23 / 9"



IS02/7 Tea spoon. cm 14.2 / 5½"

IS02/8 Coffee spoon. cm 12.5 / 5"

IS02/9 Mocha coffee spoon. cm 10.7 / 4¼"

IS02/22 Ice cream spoon. cm 14 / 5½"



IS02/5 Dessert fork. cm 17 / 6¾"

IS02/6 Dessert knife. cm 20 / 8"



IS02/11 Serving spoon. cm 25.5 / 10"

IS02/12 Serving fork. cm 25.5 / 10"



IS02/14 Salad set. cm 26.5 / 10½"



IS02/15 Cake server. cm 28 / 11"

IS02/16 Pastry fork. cm 16 / 6¼"

IS02/4 Dessert spoon. cm 17 / 6¾"



IS02/17 Fish fork. cm 17 / 6¾"

IS02/18 Fish knife. cm 21 / 8¼"

Caccia

design Luigi Caccia Dominioni
Livio and Pier Giacomo Castiglioni



LCD01/1 Table spoon. cm 20 / 8"
LCD01/2 Table fork (3 prongs). cm 19 / 7½"
LCD01/2R4 Table fork (4 prongs). cm 19 / 7½"
LCD01/3 Table knife. cm 23 / 9"
LCD01/3M Monobloc table knife. cm 23 / 9"



LCD01/7 Tea spoon. cm 13 / 5"
LCD01/8 Coffee spoon. cm 11 / 4¼"
LCD01/22 Ice cream spoon. cm 16 / 6¼"



LCD01/5 Dessert fork. cm 17 / 6¾"
LCD01/6 Dessert knife. cm 20 / 8"
LCD01/6M Monobloc dessert knife. cm 20 / 8"



LCD01/11 Serving spoon. cm 25 / 9¾"
LCD01/12 Serving fork. cm 25 / 9¾"



LCD01/14 Salad set. cm 29 / 11½"



LCD01/15 Cake server. cm 27 / 10¾"
LCD01/16 Pastry fork. cm 16 / 6¼"
LCD01/4 Dessert spoon. cm 17 / 6¾"



LCD01/17 Fish fork. cm 17 / 6¾"
LCD01/18 Fish knife. cm 20 / 8"



LCD01/19 Serving fish fork. cm 22 / 8¾"
LCD01/20 Serving fish knife. cm 28 / 11"



LCD01/13 Sauce spoon. cm 19 / 7½"
LCD01/10 Ladle. cm 32 / 12½"



LCD01/24 Carving fork cm 29 / 11½"
LCD01/25 Carving knife. cm 31 / 12¼"



Dressed

design Marcel Wanders



MW03/1 Table spoon. cm 19.5 / 7¾"
MW03/2 Table fork. cm 19 / 7½"
MW03/3 Table knife. cm 21 / 8¼"



MW03/7 Tea spoon. cm 13 / 5"
MW03/8 Coffee spoon. cm 12 / 4¾"
MW03/9 Mocha coffee spoon. cm 10 / 4"



MW03/5 Dessert fork. cm 17 / 6¾"
MW03/6 Dessert knife. cm 18 / 7"



MW03/11 Serving spoon. cm 25 / 9¾"
MW03/12 Serving fork. cm 25 / 9¾"



MW03/14 Salad set. cm 28 / 11"



MW03/15 Cake server. cm 25 / 9¾"
MW03/16 Pastry fork. cm 17 / 6¾"
MW03/4 Dessert spoon. cm 17 / 6¾"



MW03/17 Fish fork. cm 19 / 7½"
MW03/18 Fish knife. cm 21 / 8¼"



MW03/10 Ladle. cm 29 / 11½"



MW03/35 Latte macchiato spoon. cm 21 / 8¼"
MW03/37 Butter knife. cm 16 / 6¼"

Ovale

design Ronan and Erwan Bouroullec



REB09/1 Table spoon. cm 20 / 8"
REB09/2 Table fork. cm 20 / 8"
REB09/3 Table knife. cm 22 / 8¾"



REB09/7 Tea spoon. cm 14 / 5½"
REB09/8 Coffee spoon. cm 13 / 5"
REB09/9 Mocha coffee spoon. cm 10.5 / 4¼"



REB09/5 Dessert fork. cm 17 / 6¾"
REB09/6 Dessert knife. cm 20 / 8"



REB09/12 Serving fork. cm 25 / 9¾"



REB09/14 Salad set. cm 26 / 10¼"



REB09/15 Cake server. cm 25 / 9¾"
REB09/16 Pastry fork. cm 16.5
REB09/4 Dessert spoon. cm 17 / 6¾"



REB09/17 Fish fork. cm 19 / 7½"
REB09/18 Fish knife. cm 21 / 8¼"



REB09/10 Ladle. cm 29 / 11½"



REB09/21 Ice tongs. cm 20.5 / 8"

Mami

design Stefano Giovannoni



SG38/1 Table spoon. cm 20 / 8"

SG38/2 Table fork. cm 20 / 8"

SG38/3 Table knife. cm 23.5 / 9¼"

SG38/3M Monobloc table knife. cm 23.5 / 9¼"



SG38/7 Tea spoon. cm 14 / 5½"

SG38/8 Coffee spoon. cm 13 / 5"

SG38/9 Mocha coffee spoon. cm 10.5 / 4¼"



SG38/5 Dessert fork. cm 17 / 6¾"

SG38/6 Dessert knife. cm 20 / 8"

SG38/6M Monobloc dessert knife. cm 20 / 8"



SG38/11 Serving spoon. cm 24.5 / 9¾"

SG38/12 Serving fork. cm 24.5 / 9¾"



SG38/14 Salad set. cm 26 / 10¼"



SG38/15 Cake server. cm 24.5 / 9¾"

SG38/16 Pastry fork. cm 16.5 / 6½"

SG38/4 Dessert spoon. cm 17 / 6¾"



SG38/17 Fish fork. cm 19 / 7½"

SG38/18 Fish knife. cm 21 / 8¼"



SG38/10 Ladle. cm 27.5 / 10¾"

ALESSI .FOR PROFESSIONAL TABLE.FLATWARE.



Mu

design Toyo Ito



T104/1 Table spoon. cm 20 / 8"
T104/2 Table fork. cm 20 / 8"
T104/3 Table knife. cm 22 / 8¾"



T104/7 Tea spoon. cm 14 / 5½"
T104/8 Coffee spoon. cm 13 / 5"



T104/5 Dessert fork. cm 18 / 7"
T104/6 Dessert knife. cm 20 / 8"



T104/11 Serving spoon. cm 26 / 10¼"
T104/12 Serving fork. cm 26 / 10¼"



T104/14 Salad set. cm 28 / 11"



T104/15 Cake server. cm 25 / 9¾"
T104/16 Pastry fork. cm 16.5 / 6½"



T104/10 Ladle. cm 26.5 / 10½"

Amici

design BIG-GAME



BG02/1 Table spoon. cm 19 / 7½"
BG02/2 Table fork. cm 19.2 / 7½"
BG02/3 Table knife. cm 22 / 8¾"



BG02/7 Tea spoon. cm 13 / 5"
BG02/8 Coffee spoon. cm 11 / 4¼"



BG02/5 Dessert fork. cm 16.5 / 6½"
BG02/6 Dessert knife. cm 18.5 / 7¼"



BG02/11 Serving spoon. cm 24 / 9½"
BG02/12 Serving fork. cm 24 / 9½"



BG02/14 Salad set. cm 24 / 9½"



BG02/15 Cake server. cm 25 / 9¾"



BG02/34S4 Set of hors-d'oeuvre forks. cm 13 / 9½"
BG02/37S4 Set of 4 butter knives. cm 13 / 9½"

Giro

design UNStudio



UNS03/1 Table spoon. cm 19.6 / 7¾"
UNS03/2 Table fork. cm 19.8 / 7¾"
UNS03/3 Table knife. cm 23 / 9"



UNS03/7 Tea spoon. cm 14 / 5½"
UNS03/8 Coffee spoon. cm 12.5 / 5"



UNS03/5 Dessert fork. cm 17.5 / 7"
UNS03/6 Dessert knife. cm 19.5 / 7¾"



UNS03/11 Serving spoon. cm 24.5 / 9¾"
UNS03/12 Serving fork. cm 24.5 / 9¾"



UNS03/14 Salad set. cm 28.5 / 11¼"



UNS03/15 Cake server. cm 25 / 9¾"
UNS03/16 Pastry fork. cm 16 / 6¼"



Eat.it

design Wiel Arets



WA10/1 Table spoon. cm 20 / 8"
WA10/2 Table fork. cm 20 / 8"
WA10/3 Table knife. cm 20.5 / 8"



WA10/5 Dessert fork. cm 17.5 / 7"
WA10/6 Dessert knife. cm 18 / 7"
WA10/8 Coffee spoon. cm 12.7 / 5"



WA10/11 Serving spoon. cm 25 / 9¾"
WA10/12 Serving fork. cm 25 / 9¾"



WA10/15 Cake server. cm 25 / 9¾"
WA10/16 Pastry fork. cm 19 / 7½"
WA10/4 Dessert spoon. cm 17 / 6¾"



WA10/27 Risotto serving spoon. cm 22 / 8¾"
WA10/38 Spaghetti serving spoon. cm 28 / 11"



WA10/35 Latte macchiato spoon. cm 19 / 7½"
WA10/37 Butter knife. cm 15 / 6"

.TABLE. Tableware

The subtle quality of beautiful tableware

In Alessi history, an extraordinary variety of authors was offered the opportunity to explore the worlds of porcelain: from the masters of Italian design like Achille Castiglioni and Ettore Sottsass, who designed our first tableware collections, to designers of the middle generation like Philippe Starck, Stefano Giovannoni and Jasper Morrison, to major international architects like Doria and Massimiliano Fuksas, Toyo Ito and David Chipperfield, to the new young designers like Marcel Wanders.

Alberto Alessi





Colombina collection

design Doriana and Massimiliano Fuksas



FM10/2 Soup bowl.

cm 21x18 / 8¼"x7"

FM10/1 Dining plate.

cm 31x27.5 / 12¼"x10¾"



FM10/5 Side plate.

cm 24x19.8 / 9½"x7¾"

FM10/10 B Placemat, black.

cm 39.6x31.7 / 15½"x12½"



FM10/54 S Small bowl shallow.

cl 23 - cm 14.8x12.6 - h cm 4

8 oz - 5¾"x5" - h 1½"

FM10/54 H Small bowl deep.

cl 36 - cm 14.8x12.6 - h cm 6

12¾ oz - 5¾"x5" - h 2¼"



FM10/21 Serving plate.

cm 37x33 / 14½"x13"



FM10/38 Salad serving bowl.

cl 270 - cm 31.7x27 / 2 qt 28½ oz - 12½"x10¾"



FM10/76 Mocha cup.

cl 7 - cm 7.5x6.5 / 2½ oz - 3"x2½"

FM10/77 Saucer.

FM10/77 B Saucer, black.

cm 14.5x12 / 5¾"x4¾"



FM10/78 Teacup.

cl 20 - cm 10.3x9 / 7 oz - 4"x3½"

FM10/79 Saucer.

FM10/79 B Saucer, black.

cm 22.6x18.2 / 9"x7¼"







Dressed

design Marcel Wanders



MW01/2 Soup bowl.
 ø cm 27.3 / ø 10¾"
MW01/1 Dining plate.
 ø cm 23.3 / ø 9¼"



MW01/5 Side plate.
 ø cm 20.5 / ø 8"



MW01/54 Dessert bowl.
 cl 22 - ø cm 13 / 7¾ oz - 5"
MW01/3 Bowl.
 cl 53 - ø cm 15 / 18¾ oz - ø 6"



MW01/21 Round serving plate.
 ø cm 33.5 / ø 13¼"



MW01/38 Salad serving bowl.
 cl 290 - ø cm 29.5 / 3 qt 2¼ oz - ø 11½"



MW01/76 Mocha cup.
 cl 7 - ø cm 5.5 / 2½ oz - ø 2¼"
MW01/77 Saucer for mocha cup.
 ø cm 16 / ø 6¼"



MW01/78 Teacup.
 cl 17 - ø cm 8 / 6 oz - ø 3¼"
MW01/79 Saucer for teacup.
 ø cm 18.5 / ø 7¼"



MW01/89 Mug.
 cl 30 - ø cm 8 / 10½ oz - ø 3¼"



MW01/94 Breakfast plate.
 ø cm 16 / ø 6¼"

Mami

design Stefano Giovannoni



SG53/2 Soup bowl.
ø cm 24 / 9½"
SG53/1 Dining plate.
ø cm 27.5 / 10¾"



SG53/5 Side plate.
ø cm 20 / 8"



SG53/54 Dessert bowl.
cl 33 - ø cm 14.5 / 11¾ oz - ø 5¾"
SG53/3 Bowl.
ø cm 19 / 7½"



SG53/21 Round serving plate.
ø cm 31.5 / ø 12½"
SG53/22 38 Oval serving plate.
cm 38x27 / 15"x10¾"



SG53/38 Salad serving bowl.
cl 270 - ø cm 27.5 / 2 qt 28½ oz - ø 10¾"



SG53/76 Mocha cup.
cl 6 - ø cm 6.5 / 2 oz - ø 2½"
SG53/77 Saucer for mocha cup.
ø cm 11 / ø 4¼"



SG53/90 Cappuccino cup.
cl 20 - ø cm 9 / 7 oz - 3½"
SG53/78 Teacup.
cl 25 - ø cm 12 / 8¾ oz - ø 4¾"
SG53/79 Saucer for teacup.
ø cm 16 / ø 6¼"



SG53/87 Coffee cup
cl 20 - ø cm 8 / 7 oz - ø 3¼"
SG53/88 Saucer for coffee cup.
ø cm 13 / ø 5"



Ku

design Toyo Ito



T105/2 Soup bowl.
ø cm 23 / ø 9"

T105/1 Dining plate.
ø cm 27 / ø 10¾"



T105/5 Side plate.
ø cm 21 / ø 8¼"



T105/22 36 Oval serving plate.
cm 36x30 / 14¼"x11¾"



T105/38 Salad serving bowl.
cl 210 - ø cm 32 / 2 qt 7¼ oz - ø 12½"



T105/76 Mocha cup.
cl 7 - ø cm 6 / 2½ oz - ø 2¼"
T105/77 Saucer for mocha cup.
ø cm 12 / ø 4¾"



T105/87 Coffee cup
cl 20 - ø cm 8 / 7 oz - ø 3¼"
T105/88 Saucer for coffee cup.
ø cm 16 / ø 6¼"



T105/89 Mug.
cl 30 - ø cm 9 - h cm 9
10½ oz - ø 3½" - h 3½"



Tonale

design David Chipperfield



DC03/2 B Soup bowl.

ø cm 18.5 / ø 7¼"

DC03/1 B Dining plate.

ø cm 26.5 - h cm 1.5 / ø 10½" - h ½"



DC03/5 B Side plate.

ø cm 20 / ø 8"



DC03/3 B Bowl.

cl 140 - ø cm 18 - h cm 11

1 qt 16 oz - ø 7" - 4¼"



DC03/96 B Salad serving bowl.

cl 300 - ø cm 33 / 3 qt 5¾" oz - ø 13"



DC03/76 B Mini-cup.

cl 8 - ø cm 6 - h cm 5 / 2¾ oz - ø 2¼" - 2"

DC03/77 B Mini-plate.

ø cm 12 / ø 4¾"

DC03/78 B Cup.

cl 25 - ø cm 9.5 / 8¾ oz - ø 3¾"



DC03/94 B Medium jug.

cl 30 - cm 10x8 - h cm 9

10½" oz - 4"x3¼" - h 3½"

DC03/95 B Pitcher.

cl 75 - cm 12x10 - h cm 14.5

26½" oz - 4¾"x4" - h 5¾"



DC03/96 LG Salad bowl.

cl 300 - ø cm 33 / 3 qt 5¾" oz - ø 13"



DC03/78 LG Cup.

cl 25 - ø cm 9.5 / 8¾ oz - ø 3¾"



DC03/94 LG Medium jug.

cl 30 - cm 10x8 - h cm 9

10½" oz - 4"x3¼" - h 3½"

DC03/95 LG Pitcher.

cl 75 - cm 12x10 - h cm 14.5

26½" oz - 4¾"x4" - h 5¾"

B

LG





Tonale

design David Chipperfield



DC03/2 Soup bowl (LG, PB, PG, WE).
 ø cm 18.5 / ø 7¼"
DC03/1 Dining plate (LG).
 ø cm 26.5 - h cm 1.5 / ø 10½" - h ½"



DC03/5 Side plate (LG).
 ø cm 20 / ø 8"



DC03/54 Dessert bowl (LG, PB, PG, WY).
 cl 60 - ø cm 15 / 21¼ oz - ø 6"
DC03/3 Bowl (LG, PB, PG, PY).
 cl 140 - ø cm 18 - h cm 11
 1 qt 16 oz - ø 7" - 4¼"



DC03/22 S Serving plate (LG).
 cm 36x17 - h cm 2.7 / 14¼"x6¾" - h 1"
DC03/22 L Serving plate (LG).
 cm 36x24 - h cm 2.7 / 14¼"x9½" - h 1"



DC03/41 Beaker (LE, LG).
 cl 20 - ø cm 8



DC03/38 Large bowl (DG, LG, PB, PG, RE).
 cl 300 - ø cm 23 - h cm 10
 3 qt 5¾ oz - ø 9" - h 4"



DC03/76 Mini-cup (DG, LG, PB, PG).
 cl 8 - ø cm 6 - h cm 5 / 2¾ oz - ø 2¼" - 2"
DC03/77 Mini-plate (LG, RE).
 ø cm 12 / ø 4¾"



DC03/93 S Flower vase (PG).
 ø cm 17 - h cm 21 / ø 6¾" - h 8¼"
DC03/93 H Flower vase (PB).
 ø cm 15.3 - h cm 31.5 / ø 6" - h 12½"



DC03/34 Plate.
 ø cm 22 / ø 8¾"

DG

LE

LG

PB

PG

PY

RE

WE

WY



All-Time and Acquerello

design Guido Venturini



AGV29/2 Soup bowl.
 ø cm 22 / ø 8¾"
AGV29/1 Dining plate.
 ø cm 27 / ø 10¾"



AGV29/3 Bowl.
 cl 70 - ø cm 16.5 / 24¾ oz - ø 6½"
AGV29/5 Side plate.
 ø cm 20 / ø 8"



AGV29/21 Round serving plate.
 ø cm 32 / ø 12½"



AGV29/3820 Salad serving bowl.
 cl 163 - ø cm 20 / 1 qt 24 oz - ø 8"
AGV29/3825 Salad serving bowl.
 cl 315 - ø cm 24.5 / 3 qt 11 oz - 9¾"



AGV29/76 Mocha cup.
 cl 9.5 - ø cm 6 / 3¼ oz - ø 2¼"
AGV29/77 Saucer for mocha cup.
 ø cm 12 / ø 4¾"



AGV29/78 Teacup.
 cl 27 - ø cm 8.5 / 9½ oz - ø 3¼"
AGV29/79 Saucer for teacup.
 ø 15 / ø 6"



AGV29/89 Mug.
 cl 37.5 - ø cm 8.5 / 13¼ oz - ø 3¼"



AGV31/1 Dining plate.
 ø cm 22 / ø 8¾"
AGV31/2 Soup bowl.
 ø cm 27 / ø 10¾"



AGV31/3 Bowl.
 cl 70 - ø cm 16.5 / 24¾ oz - ø 6½"
AGV31/5 Side plate.
 ø cm 20 / ø 8"



AGV31/77 Saucer for mocha cup.
 ø cm 12 / ø 4¾"
AGV31/79 Saucer for teacup.
 ø 15 / ø 6"



PlateBowlCup

design Jasper Morrison



AJM28/2 Soup bowl.

ø cm 22 / 8¾"

AJM28/1 Dining plate.

ø cm 27.5 / 10¾"



AJM28/54 Dessert bowl.

cl 50 - ø cm 14

AJM28/5 Side plate.

cl 50 - ø cm 14 / 17¾ oz - 5½"



AJM28/22 Oval serving plate.

cm 36x25 / 14¼"x9¾"



AJM28/3821 Salad serving bowl.

cl 150 - ø cm 21 / 1 qt 19½ oz - ø 8¼"

AJM28/3826 Salad serving bowl.

cl 330 - ø cm 26 / 3 qt 16¼ oz - ø 10¼"



AJM28/76 Mocha cup.

cl 8 - ø cm 6 / 2¾ oz - 2¼"

AJM28/77 Saucer for mocha cup.

ø cm 12 / ø 4¾"



AJM28/78 Teacup.

cl 20 - ø cm 8 / 7 oz - ø 3¼"

AJM28/79 Saucer for teacup.

ø cm 15 / 6"



AJM28/89 Mug.

cl 30 - ø cm 8 / 10½ oz - 3¼"

ALESSI .FOR PROFESSIONAL TABLE.

.GLASSES.





Glass Family - AJM29/0
design Jasper Morrison
Glass for red wine.
cl 23 - h cm 6.3 / 8 oz - h 2½"



Glass Family - AJM29/1
design Jasper Morrison
Glass for white wine.
cl 25 - h cm 9 / 8¾ oz - h 3½"



Glass Family - AJM29/2
design Jasper Morrison
Goblet.
cl 20 - h cm 13.2 / 7 oz - h 5¼"



Glass Family - AJM29/41
design Jasper Morrison
Water tumbler.
cl 32 - h cm 8.2 / 11¼ oz - h 3¼"



Tonale - DC03/41
design David Chipperfield
Water tumbler.
cl 20 - ø cm 8 / 7 oz - ø 3¼"



Tonale - DC03/3000
design David Chipperfield
Carafe.
cl 75 - ø cm 9.5 - h cm 18
26½ oz - ø 3¾" - h 7"



Tonale - DC03/3100
design David Chipperfield
Carafe.
cl 100 - ø cm 10 - h cm 21
1 qt 2 oz - ø 4" - h 8¼"



Dressed - MW02/0
design Marcel Wanders
Glass for red wine.
cl 60 - ø cm 9.5 - h cm 20.3
21¼ oz - ø 3¾" - h 8"



Dressed - MW02/1
design Marcel Wanders
Glass for white wine.
cl 36 - ø cm 7.8 - h cm 19
12¾ oz - ø 3" - h 7½"



Dressed - MW02/9
design Marcel Wanders
Champagne flute.
cl 23 - ø cm 7.8 - h cm 20.3
8 oz - ø 3" - h 8"



Dressed - MW02/41
design Marcel Wanders
Water glass.
cl 30 - ø cm 7.8 - h cm 11
10½ oz - ø 3" - h 4¼"

ALESSI .FOR PROFESSIONAL TABLE GLASSES.





Mami XL - SG119/0S4
design Stefano Giovannoni
Set of 4 glasses for red wine.
cl 65 - ø cm 11 - h cm 22
23 oz - ø 4¼" - h 8¾"



Mami XL - SG119/1S4
design Stefano Giovannoni
Set of 4 glasses for white wine.
cl 45 - ø cm 9 - h cm 22
15¾ oz - ø 3½" - h 8¾"



Mami XL - SG119/3S4
design Stefano Giovannoni
Set of 4 glasses for long drink.
cl 50 - ø cm 9 - h cm 11
17¾ oz ø 3½" - h 4¼"



Mami XL - SG119/9S4
design Stefano Giovannoni
Set of 4 champagne flutes.
cl 25 - ø cm 6 - h cm 22
8¾ oz - ø 2¼" - h 8¾"



Mami XL - SG119/4000
design Stefano Giovannoni
Decanter.
cl 75 - ø cm 21 - h cm 22
26½ oz - ø 8¼" - h 8¾"

.ACCESSORIES.

PIZZA DUOMO

PIAZZA DUOMO





JM14/35 L / JM14/35
design Jasper Morrison
Round tray.
18/10 stainless steel (JM14/35 L)
18/10 stainless steel mat (JM14/35).
ø cm 35 / ø 14"



MG09
design Michael Graves
Oval tray.
18/10 stainless steel and thermoplastic resin.
cm 58x45.5 / 22¾"x18"



Recinto - AM02 / AM14
design Alessandro Mendini
Rectangular tray
with scalloped edge and handles.
18/10 stainless steel.
AM02 cm 51.5x34.5 - h cm 4 / 20"x13½" - h 1½"
AM14 cm 45x30 - h cm 3.5 / 17¾"x11¾" - h 1½"



Foix - 90039
design Lluís Clotet
Round tray.
18/10 stainless steel.
ø cm 44 - h cm 3 / ø 17¼" - h 1¼"



Girotondo - AKKGT
design King-Kong
Round tray.
18/10 stainless steel.
ø cm 44 / ø 17¼"



JH02
design Joseph Hoffmann
Oval tray.
18/10 stainless steel.
JH02/26 cm 20x26 / 8"x10¼"
JH02/40 cm 40x33 / 15¾"x13"



Girotondo - AKK12
design King-Kong
Round tray with open-work edge.
18/10 stainless steel.
ø cm 30.3 - h cm 5 / ø 11¾" - h 2"



Girotondo - AKK78
design King-Kong
Round tray with open-work edge.
18/10 stainless steel.
ø cm 21 - h cm 2.7 / ø 8¼" - h 1"



Sitges - LC02
design Lluís Clotet
Placemat.
18/10 stainless steel.
ø cm 33 / 13"



Dressed - MW50
design Marcel Wanders
Cake stand.
Porcelain.
ø cm 20.5 - h cm 9 / ø 8" - h 3½"



Anna Gong - AM37
design Alessandro Mendini
Folding cake stand.
18/10 stainless steel.
cm 44x20 - h cm 27 / 17¼"x8" - h 10¾"



Fatman - MW08
design Marcel Wanders
Folding cake stand.
18/10 stainless steel with decoration.
cm 47.2x23.3 - h cm 33 / 18½"x9¼" - h 13"



Mediterraneo - ESI01 R

design LPWK. Emma Silvestris

Fruit bowl.

18/10 stainless steel / Steel coloured with epoxy resin.

ESI01/21 ø cm 21 - h cm 9.5 / ø 8¼" - h 3¾"

ESI01/25 ø cm 25 - h cm 9 / ø 9¾" - h 3½"

ESI01/29 ø cm 29 - h cm 10.8 / ø 11½" - h 4¼"



CACTUS! - MSA04 R

design CSA - Marta Sansoni

Open-work fruit bowl.

18/10 stainless steel / Steel coloured with epoxy resin.

MSA04/21 ø cm 21 - h cm 9.5 / ø 8¼" - h 3¾"

MSA04/29 ø cm 29 - h cm 10.8 / ø 11½" - h 4¼"



Double - DUL02

design Donato D'Urbino - Paolo Lomazzi

Double wall bowl.

18/10 stainless steel.

DUL02/20 ø cm 20 - h cm 5,8 / ø 8" - h 2¼"

DUL02/25 ø cm 25 - h cm 7,3 / ø 10" - h 2¾"

DUL02/32 ø cm 32 - h cm 9,5 / ø 12½" - h 3¾"



La Stanza dello Scirocco - MT01

design Mario Trimarchi

Basket.

18/10 stainless steel / Steel coloured with epoxy resin.

cm 24.5x23.2 - h cm 6.2 / 9¾"x9¼" - h 2½"



La Stanza dello Scirocco - MT02

design Mario Trimarchi

Fruit bowl.

18/10 stainless steel / Steel coloured with epoxy resin.

cm 27.3x27.3 - h cm 13 / 10¾"x10¾" - h 5"



La Stanza dello Scirocco - MT03

design Mario Trimarchi

Centrepiece.

18/10 stainless steel / Steel coloured with epoxy resin.

cm 41.6x37.5 - h cm 15 / 16½"x14¾" - h 6"



PCH02

design Pierre Charpin

Basket.

18/10 stainless steel.

PCH02/20 ø cm 20 - h cm 5 / ø 8" - h 2"

PCH02/23 ø cm 23 - h cm 7 / ø 9" - h 2¾"



Sarrià - 90084 B

design Lluís Clotet

Basket.

Steel coloured with epoxy resin.

ø cm 27.5 - h cm 6.5 / ø 10¾" - h 2½"



Harmonic - ABI03

design Abi Alice

Basket.

18/10 stainless steel.

ø cm 22 - h cm 11 / ø 8¾" - h 4¼"







Todo - RS08

design Richard Sapper
Giant cheese grater.
Steel and wood.

cm 10x10 - h cm 46 / 4"x4" - h 18"



MP1562

design Paolo Pagani
Pepper mill.

Coloured beech-wood, black.
ø cm 8.5 - h cm 60 / ø 3½" - h 24"



Pépé le Moko - AJM09 B / AJM10 W

design Jasper Morrison
Pepper mill / Salt grinder.

Thermoplastic resin.
ø cm 7 - h cm 12 / ø 2¾" - h 4¾"



Grind - WAL03

design William Alsop, Federico Grazzini
Salt, pepper and spice grinder.
Aluminium.

ø cm 7.5 - h cm 14.2 / ø 3" - h 5½"



Taste-huile - PW01

design Lorenzo Piccione di Pianogrillo,
Köbi Wiesendanger
Personal olive oil taster.

18/10 stainless steel.
cm 17.5x7.5 - h cm 6.3 / 7"x3" - h 2½"



Alba - UNS04

design Ben van Berkel / UNStudio
Truffle slicer.

18/10 stainless steel.
cm 20x8.5 - h cm 8 / 8"x3¼" - h 3¼"



Ala - AC06

design Achille Castiglioni
Crumb collector.

18/10 stainless steel.
cm 16x3.5 / 6¼"x1½"



Big Love - AMMI01CUS4

design Miriam Mirri
4 ice cream spoons.

18/10 stainless steel.
cm 17 / 6¾"



Big Love - AMMI01S

design Miriam Mirri
Ice cream bowl and spoon.

18/10 stainless steel and thermoplastic resin.
cl 25 - ø cm 12 - h cm 15
8¾ oz - ø 4¾" - h 6"



CACTUS! - MSA08

design CSA - Marta Sansoni
Pierced paper napkin holder.

18/10 stainless steel.
cm 12x3 - h cm 8.5 / 4¾"x1" - h 8¼"



Jumbo - FGO05

design Frédéric Gooris
Purse hook.

18/10 stainless steel.
cm 12x5 / 4¾"x2"



Minou - FGO01

design Frédéric Gooris
Purse hook.

18/10 stainless steel.
cm 10.6x6 / 4¼"x2¼" - h ¼"



ALESSI .FOR PROFESSIONAL.



.BREAKFAST.





101/25

design Ufficio Tecnico Alessi
Coffee pot. 18/10 stainless steel.
cl 25 / 8½ oz



102

design Ufficio Tecnico Alessi
Teapot. 18/10 stainless steel.
102/60 cl 60 / 20¼ oz - 102/90 cl 90 / 31¾ oz
102/125 cl 125 / 1 qt 10¼ oz - 102/200 cl 200 / 2 qt 3½ oz



103

design Ufficio Tecnico Alessi
Milk jug. 18/10 stainless steel.
103/15 cl 15 / 5 oz - 103/25 cl 25 / 8½ oz - 103/35 cl 35 / 12 oz
103/50 cl 50 / 17 oz - 103/100 cl 100 / 1 qt 1¾ oz



104

design Ufficio Tecnico Alessi
Sugar bowl. 18/10 stainless steel.
104/20 cl 20 / 7 oz - 104/25 cl 25 / 8½ oz - 104/30 cl 30 / 10 oz



111/5

design Ufficio Tecnico Alessi
Creamer.
18/10 stainless steel.
cl 5 / 1¾ oz



Adagio - A402/90

design Kristiina Lassus
Teapot.
18/10 stainless steel.
cl 90 / 31¾ oz



Adagio - A403

design Kristiina Lassus
Milk jug.
18/10 stainless steel.
A403/35 cl 35 / 12 oz - A403/50 cl 50 / 17 oz



Adagio - A411

design Kristiina Lassus
Creamer.
18/10 stainless steel.
cl 20 / 7 oz



Adagio - A404/30

design Kristiina Lassus
Sugar bowl.
18/10 stainless steel.
cl 30 / 10¼ oz



Adagio - A405/100

design Kristiina Lassus
Double wall thermo insulated jug.
18/10 stainless steel.
cl 100 / 1 qt 1¾ oz





Ottagonale - CA111

design Carlo Alessi

Coffee pot. 18/10 stainless steel.

Handle and knob in bakelite.

cl 100 - cm 20x11 - h cm 17 / 1 qt 2 oz - 8"x4¼" - h 6¾"



Ottagonale - CA112

design Carlo Alessi

Teapot. 18/10 stainless steel.

Handle and knob in bakelite.

cl 90 - cm 21x12 - h cm 14,5 / 31¾ oz - 8¼"x4¾" - h 5¾"



CACTUS! - MSA12/8

design LPWK - Marta Sansoni

Press filter coffee maker or infuser.

18/10 stainless steel and heat resistant glass.

cl 72 - ø cm 9.8 - h cm 22

25½ oz - ø 3¾" - h 8¾" (8 cups)



9094

design Aldo Rossi

Press filter coffee maker or infuser.

18/10 stainless steel and heat resistant glass.

9094/3 cl 24 - ø cm 7.2 - h cm 17

8½ oz - ø 2¾" - h 6¾" (3 cups)

9094/8 cl 72 - ø cm 9.8 - h cm 22

25½ oz - ø 3¾" - h 8¾" (8 cups)



MGPF

design Michael Graves

Press filter coffee maker or infuser.

18/10 stainless steel and heat resistant glass.

MGPF 3 cl 24 - ø cm 7 - h cm 18

8½ oz - ø 2¾" - h 7" (3 cups)

MGPF 8 cl 72 - ø cm 10 - h cm 24

25½ oz - ø 4" - h 9½" (8 cups)



Cha - NF01

design Naoto Fukasawa

Kettle/teapot.

18/10 stainless steel and thermoplastic resin.

cl 90 - cm 19x14.3 - h cm 22

31¾ oz - 7½"x5¾" - h 8¾"



Cha - NF02

design Naoto Fukasawa

Creamer.

18/10 stainless steel.

cm 6x6 - h cm 9 / 2¼"x2¼" - h 3½"



Cha - NF03

design Naoto Fukasawa

Sugar bowl.

18/10 stainless steel and thermoplastic resin.

ø cm 8 - h cm 7 / ø 3¼" - h 2¾"



9096 B

design Michael Graves

Creamer.

18/10 stainless steel and thermoplastic resin.

cl 20 - ø cm 10.5 - h cm 4.5

7 oz - ø 4¼" - h 1¾"



9097 B

design Michael Graves

Sugar bowl with spoon.

18/10 stainless steel and thermoplastic resin.

ø cm 10.5 - h cm 8 / ø 4¼" - h 3¼"



AMMI08SET

design Miriam Mirri

4 coffee spoons.

18/10 stainless steel.

cm 10 / 4"



Resonance - ABI02

design Abi Alice
Fruit holder.

18/10 stainless steel.
ø cm 40 - h cm 5.8 / ø 15¾" - h 2¼"



Pianissimo - ABI04

design Abi Alice
Basket.

18/10 stainless steel.
ø cm 17.5 - h cm 6.5 / ø 7" - h 2½"



Octave - ABI05

design Abi Alice
Bread and breadstick basket.

18/10 stainless steel.
cm 41.5x17.5 - h cm 4.5 / 16 ¼"x7" - h 1 ¾"



826

design Ufficio Tecnico Alessi
Wire basket.

18/10 stainless steel.
ø cm 20.5 - h cm 7.7 / ø 8" - h 3"



370

design Ufficio Tecnico Alessi
Citrus basket.

18/10 stainless steel.
ø cm 19 - h cm 20 / ø 7½" - h 8"
ø cm 22 - h cm 22.5 / ø 8¾" - h 8¾"



Gnam - ASG22

design Stefano Giovannoni, Elisa Gargan
Bread bin.

Thermoplastic resin.
cm 46x30 - h cm 16.5 / 18" x 11¾" - h 6½"



Honey pot - TW01

design CSA - Theo Williams
Honey pot.

Crystalline glass and 18/10 stainless steel.
cl 35 - ø cm 8.7 - h cm 19.7
12 oz - ø 3½" - h 7¾"



acacia - MM128

design Miriam Mirri
Honey dipper.

18/10 stainless steel.
cm 16x2.5 / 6¼"x1"



Cico - ASG23

design Stefano Giovannoni
Egg cup with salt castor and spoon.
Thermoplastic resin.

cm 9x8 - h cm 11.5 / 3½"x3¼" - h 4½"



Roost - AGO01

design Adam Goodrum
Double egg cup.

Aluminium.
cm 4.5x4.5 - h cm 4.5 / 1¾"x1¾" - h 1¾"



Le Nid - CGH01

design Christian Ghion, Pierre Gagnaire
Ramequin for cooking and serving eggs.
Stoneware. Stands in 18/10 stainless steel.
ø 3½" - h 6¼"



Dressed - MW14SET

design Marcel Wanders
Egg cup. Thermoplastic resin.
Spoon with soft boiled egg opener.
18/10 stainless steel.
ø cm 5 - h cm 8.2 / ø 2" - h 3¼"



Dressed - MW15
design Marcel Wanders
Three-section jam tray.
Porcelain and 18/10 stainless steel.
cm 20.5x8 - h cm 6.5 / 8"x3¼" - h 2½"



Dressed - MW16
design Marcel Wanders
Butter dish with lid.
Porcelain and 18/10 stainless steel.
ø cm 12 - h cm 7.6 / ø 4¾" - h 3"



Dressed - MW18
design Marcel Wanders
Sugar bowl with lid and spoon.
Porcelain and 18/10 stainless steel.
ø cm 9 - h cm 9 / ø 3½" - h 3½"



Dressed - MW19S4
design Marcel Wanders
Set of four tea spoons.
18/10 stainless steel.
cm 11 / 4¼"



Bettina - FSY01/76
design Future System
Mocha cup.
Porcelain.
cl 7 - cm 7.5x6.5 / 2½ oz - 3"x2½"



Bettina - FSY03/9
design Future System
Mocha coffee spoon.
18/10 stainless steel.
cm 10 / 4"



506
design Ufficio Tecnico Alessi
Pastry tongs.
18/10 stainless steel.
cm 20 / 8"



We have always specialized in the specific ambit of bar and wine service objects. 870 cocktail shaker is one of the very first Alessi objects designed by external designers and now on the counters of bars throughout the world. Leader in a collection of objects for cafes and wine serving, Avio remains an Alessi bestseller, with over one and a half million units sold, part of a complete collection of objects mainly for use in hotels. One truly unique range: the professional articles for the bar and for serving wine, designed by Ettore Sottsass in 1979 with advice by Alberto Gozzi, taking a cue from the perfect cocktails prepared with such expertise by David Niven in those fifties movies. We have been working more recently on a new series of products, which has been entrusted to a number of designers. Among the others, "Bolly", the wine cooler designed by Jasper Morrison, was developed in collaboration with the well-known French champagne producer, Bollinger of Ay.

Alberto Alessi

.BAR & WINES.







UTA1381

design Ufficio Tecnico Alessi
Cocktail shaker.
18/10 stainless steel.
cl 48 - ø cm 9 - h cm 23 / 17 oz - ø 3½" - h 9"



5050

design Ettore Sottsass
By appointment A.I.B.E.S.
Cocktail shaker.
Glass and 18/10 stainless steel.
cl 50 - ø cm 9 - h cm 28 / 17 oz - ø 3½" - h 11"



870/25

design Luigi Massoni - Carlo Mazzeri
By appointment A.I.B.E.S.
Cocktail shaker.
Glass and 18/10 stainless steel mat.
cl 25 - h cm 16.5 / 8¾ oz - 6½"



5053 - 5054

design Ettore Sottsass
By appointment A.I.B.E.S.
Bar strainer / Stirrer.
18/10 stainless steel.
cm 19.5 / 7¾" - cm 26 / 10¼"



5055

design Ettore Sottsass
By appointment A.I.B.E.S.
Ice tongs.
18/10 stainless steel.
cm 21.5 / 8½"



505

design Ufficio Tecnico Alessi
Ice tongs.
18/10 stainless steel.
cm 16 / 6¼"



5050SET

Set composed of American or "Boston" shaker,
bar strainer, stirrer and cocktail measure.
18/10 stainless steel.



865 - 865/L

design Carlo Mazzeri - Anselmo Vitale
Cocktail measure.
18/10 stainless steel (865 L)
18/10 stainless steel mat (865).
cl 4 / 1 ½ oz



Noè - GIA12

design Giulio Iacchetti
Wine and champagne bottle stopper.
18/10 stainless steel.
ø cm 5.5 - h cm 6 / ø 2¼" - h 2¼"



Mateglacé - MSA11

design LPWK - Marta Sansoni
Double wall vacuum bottle stand.
18/10 stainless steel.
cl 130 - ø cm 12.5 - h cm 18
1 qt 12½ oz - ø 5" - h 7"



Circus - MW57

design Marcel Wanders
Double wall vacuum bottle stand.
18/10 stainless steel with decoration.
cl 130 - ø cm 12.5 - h cm 18
1 qt 12½ oz - ø 5" - h 7"



871

design Luigi Massoni - Carlo Mazzeri
By appointment A.I.B.E.S. e A.I.S.
Ice bucket.
18/10 stainless steel.
cl 125 - ø cm 12.5 - h cm 12
1 qt 10¾ oz - ø 3¼" - h 5"



872

design Luigi Massoni - Carlo Mazzeri
By appointment A.I.B.E.S. e A.I.S.
Wine cooler.
18/10 stainless steel.
cl 500 - ø cm 20 - h cm 19.5
5 qt 9½ oz - ø 7¾" - h 8"



CA71

design Carlo Alessi
Ice bucket.
18/10 stainless steel.
cl 120 - ø cm 17 - h cm 13
1 qt 9 oz - ø 5" - h 6¾"



CA72

design Carlo Alessi
Wine cooler.
18/10 stainless steel.
cl 520 - ø cm 29 - h cm 21
5 qt 16½ oz - ø 8¾" - h 11½"



5051

design Ettore Sottsass
By appointment A.I.B.E.S. e A.I.S.
Ice bucket.
18/10 stainless steel.
cl 150 - ø cm 14.5 - h cm 14
1 qt 19½ oz - ø 5¾" - h 5½"



5052

design Ettore Sottsass
By appointment A.I.B.E.S. e A.I.S.
Wine cooler.
18/10 stainless steel.
cl 700 - ø cm 25 - h cm 23
7 qt 13¼ oz - ø 9¾" - h 9"



Bolly - JM21

design Jasper Morrison
Wine cooler.
18/10 stainless steel.
cl 360 - ø cm 22 - h cm 22.5
3 qt 26¾ oz - ø 8¾" - h 8¾"



JM24

design Jasper Morrison
Ice bucket.
18/10 stainless steel.
cl 130 - ø cm 14 - h cm 14.5
1 qt 12½ oz - ø 5½" - h 5¾"



Circus - MW54

design Marcel Wanders
Wine cooler.
18/10 stainless steel with decoration.
cl 570 - ø cm 21 - h cm 23
6 qt ¾ oz - ø 9" - h 11"



Chiringuito Cooler - ARA07

design Ron Arad
Wine cooler.
Thermoplastic resin.
cl 400 - cm 30x15 - h cm 43
4 qt 7½ oz - 11¾"x6" - h 17"



Noè - GIA17

design Giulio Iacchetti
Ice tub.
18/10 stainless steel.
ø cm 33 - h cm 20 / ø 13" - h 8"



ALESSI .FOR PROFESSIONAL BAR&WINES.





5059

design Ettore Sottsass

Wine cooler stand.

18/10 stainless steel.

ø cm 24 - h cm 64 / ø 9³/₄" - h 25¹/₄"



JM26

design Jasper Morrison

Wine cooler stand.

18/10 stainless steel.

ø cm 28 - h cm 63 / ø 24³/₄" - h 11"



Noè - GIA13

design Giulio Iacchetti

Modular bottle-holder (6 bottles).

Thermoplastic resin.

cm 34.5x15.5 - h cm 27.5 / 13¹/₂"x6" - h 10³/₄"



Babyboop - RA02

design Ron Arad

Two-section hors-d'oeuvre set.

18/10 stainless steel.

cm 23x19.5 - h cm 4 / 9"x7³/₄" - h 1¹/₂"



Babyboop - RA03

design Ron Arad

Three-section hors-d'oeuvre set.

18/10 stainless steel.

cm 23x20 - h cm 4 / 9"x8" - h 1¹/₂"



Babyboop - RA04

design Ron Arad

Four-section hors-d'oeuvre set.

18/10 stainless steel.

cm 29x21 - h cm 4 / 11¹/₂"x8¹/₄" - h 1¹/₂"



PCH01

design Pierre Charpin

Three-section holder for tea bags
or sugar sachets.

18/10 stainless steel and thermoplastic resin.

ø cm 15 - h cm 13 / 6"x5"



Bibo - VS07 SUG

design Valerio Sommella

Sugar bowl.

18/10 stainless steel and melamine.

cm 6x9.8 - h cm 6.7 / 3³/₄"x2¹/₄" - h 2³/₄"



Bibo - VS07 BAG

design Valerio Sommella

Tea/sugar bag holder.

18/10 stainless steel.

cm 6x9.8 - h cm 5 / 3³/₄"x2¹/₄" - h 2"



Anna G. - AAM01

design Alessandro Mendini
Corkscrew.

Thermoplastic resin and chrome-plated zamak.
ø cm 7 - h cm 24.5 / ø 2¾" - h 9¾"



Anna G. - AM01

design Alessandro Mendini
Corkscrew.

Chrome-plated zamak.
ø cm 7 - h cm 24.5 / ø 2¾" - h 9¾"



Alessandro M. - AAM23

design Alessandro Mendini
Corkscrew.

Thermoplastic resin and chrome-plated zamak.
ø cm 6 - h cm 21 / ø 2¼" - h 8¼"



Parrot - AAM32

design Alessandro Mendini
Sommelier corkscrew.

Thermoplastic resin and chrome-plated zamak.
Licensed by Pulltaps.
cm 3x2.5 - h cm 13 / 1¼"x1" - h 5"



Socrates - JM06

design Jasper Morrison
Corkscrew.

18/10 stainless steel.
cm 11.5x3.4 - h cm 14 / 4½"x1¼" - h 5½"



Noè - GIA18

design Giulio Iacchetti
Sommelier corkscrew.

Aluminium.
cm 14.5x4.5 - h cm 2 / 5¾"x1¾" - h ¾"



Noè - GIA10

design Giulio Iacchetti
Champagne bottle opener.

18/10 stainless steel.
cm 18x5 / 7"x2" - h ½"



Virgula Divina - FGO06

design Frédéric Gooris
Bottle opener.

18/10 stainless steel.
cm 10.6x5.6 - h cm 1.4 / 4¼"x2¼" - h ½"



Bulla - VS01

design Valerio Sommella
Bottle opener.

18/10 stainless steel.
cm 7.5x3 - h cm 2 / 3"x1¼" - h ¾"



Diabolix - ABC01

design CSA - Biagio Cisotti
Bottle opener.

Thermoplastic resin.
7"x2¼"



marli - SB01

design LPWK - Steven Blaess
Bottle opener.

18/10 stainless steel.
cm 5.8x4.7 / 2¼"x1¾"



Noè - GIA11

design Giulio Iacchetti
Drop ring.

18/10 stainless steel and thermoplastic resin.
cm 5.7x4.4 / 2¼"x1¾"





.MEETING ROOM.

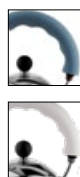




Plissé - MDL06 R

design Michele De Lucchi
Electric kettle.

Thermoplastic resin.
cl 170 - cm 16x21 - h cm 29
1 qt 26½ oz - 8¾"x6¼" - h 11½"
available in some countries only



MG32

design Michael Graves
Electric kettle.

18/10 stainless steel and thermoplastic resin.
ø cm 25.5 - h cm 27 / 1 qt 19½ oz - 10" - h 10¾"
available in some countries only



hot.it - WA09

design Wiel Arets
Electric kettle.

18/10 stainless steel and thermoplastic resin.
WA09 cl 140 - cm 25x13 - h cm 27.5
1 qt 16 oz - 9¾"x5" - h 10¾"
WA09/80 cl 80 - cm 25x13 h cm 21
28¼ oz - 9¾"x5" - h 8¼"
available in some countries only



Nomu - NF04

design Naoto Fukasawa
Double wall vacuum flask.

18/10 stainless steel and thermoplastic resin.
cl 27 - ø cm 6.4 - h cm 20 / 9½ oz - ø 2½" - h 8"



Nomu - NF05

design Naoto Fukasawa
Double wall thermo insulated jug.

18/10 stainless steel and thermoplastic resin.
cl 100 - cm 17x11.7 - h cm 29
1 qt 2 oz - 6¾"x4½" - h 11½"



ARMUG

design Aldo Rossi
Mug.

18/10 stainless steel and heat resistant glass.
cl 35 - ø cm 7.5 - h cm 10 / 12¼ oz - ø 4" - h 3"



Blow up - FC02

design Fratelli Campana
Basket.

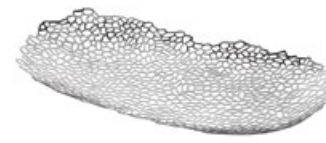
18/10 stainless steel.
cm 33x32 - h cm 10.5 / 13"x12½" - h 4¼"



Blow up - FC03

design Fratelli Campana
Citrus basket.

18/10 stainless steel.
cm 36x35 - h cm 31.5 / 14¼"x13¾" - h 12½"



Opus - GV32

design Guido Venturini
Centrepiece.

18/10 stainless steel.
cm 60x34 - h cm 7.5 / 23¾"x11¾" - h 3"



Sarrià - 90084

design Lluís Clotet
Basket.

18/10 stainless steel.
ø cm 27.5 - h cm 6.5 / ø 10¾" - h 2½"



Port - 90085

design Lluís Clotet
Basket.

18/10 stainless steel.
ø cm 37 - h cm 6 / ø 14½" - h 2¼"



Niche - ZH02

design Zaha Hadid
Centrepiece with interposable elements.
Melamine.

cm 60x30 - h cm 7 / 23¾"x11¾" - h 2¾"





Bark - BM01
design Boucquillon & Maaoui
Centrepiece.
18/10 stainless steel -
steel coloured with epoxy resin.
cm 51.5x19.5 - h cm 5 / 20³/₄"x7³/₄" - h 2"



Barknest - BM02
design Boucquillon & Maaoui
Basket.
18/10 stainless steel -
steel coloured with epoxy resin.
ø cm 21 - h cm 7 / ø 8³/₄" - h 2³/₄"



Barknest - BM10
design Boucquillon & Maaoui
Basket.
18/10 stainless steel -
steel coloured with epoxy resin.
BM10/18 ø cm 18 - h cm 6,5 / ø 7" - h 2¹/₂"
BM10/21 ø cm 21 - h cm 10 / ø 8³/₄" - h 4"



Ellipse - ABI07 BR
design Abi Alice
Container.
Brass with relief decoration.
cm 40x17.3 - h cm 4.5 / 15³/₄"x6³/₄" - h 1³/₄"



Ellipse - ABI07SET
design Abi Alice
3 containers.
18/10 stainless steel -
steel coloured with epoxy resin.
cm 40x17.3 - h cm 4.5 / 15³/₄"x6³/₄" - h 1³/₄"



Dressed - MW52/2
design Marcel Wanders
Two-dish cake stand.
18/10 stainless steel with relief decoration.
ø cm 26 - h cm 21 / ø 10¹/₄" - h 8¹/₄"



Dressed - MW52/3
design Marcel Wanders
Three-dish cake stand.
18/10 stainless steel with relief decoration.
ø cm 35 - h cm 31 / ø 13³/₄" - h 12¹/₄"



Vassity - GIA01
design Giulio Iacchetti
Tray.
18/10 stainless steel and thermoplastic resin.
GIA01/55 cm 55x30 - h cm 6.2 / 21³/₄"x11³/₄" - h 2¹/₂"
GIA01/45 cm 45x30 - h cm 6.2 / 17³/₄"x11³/₄" - h 2¹/₂"



Lovely Breeze - SA01
design Sakura Adachi
Rocking bowl.
18/10 stainless steel.
ø cm 10.5 - h cm 41 / ø 4¹/₄" - h 16¹/₄"



CARGO box - BG01
design BIG-GAME
Multipurpose container.
Thermoplastic resin and wood.
cm 30x14 - h cm 9 / 11³/₄"x5¹/₂" - h 3¹/₂"



Girotondo - AKK40
design King-Kong
Envelope holder.
18/10 stainless steel.
cm 16x4 - h cm 10.7 / 6³/₄"x1¹/₂" - h 4¹/₄"



Girotondo - AKK57
design King-Kong
Paper basket.
18/10 stainless steel.
ø cm 27 - h cm 24.7 / 10³/₄" - h 9³/₄"





Piana - ASPN7032 - ASPN9017 - ASPN5015 - ASPN3027 - ASPN9001

design David Chipperfield
Folding and stackable chair.
PP and fiberglass.

cm 52x46 - h cm 90 / 20½"x18" - 35½"



Kastor - RT01

design Rodrigo Torres
Magnetic paper clip holder.
Chrome-plated zamak.

ø cm 9.5 - h cm 10.5 / ø 3¾" - h 4¼"



Kastor - RT02

design Rodrigo Torres
Pencil sharpener.
Chrome-plated zamak.
cm 10x5 - h cm 8 / 4"x2" - h 3¼"





.LIVING & BATHROOM.





Firenze - 12

design Achille e Pier Giacomo Castiglioni
Wall clock.
Thermoplastic resin.
ø cm 36 / ø 14 1/4"

La Stanza dello Scirocco - MT19

design Mario Trimarchi
Wall clock.
18/10 stainless steel -
steel coloured with epoxy resin.
cm 46x33.5 / 18"x13 3/4"

Walter Wayne II - 05 G

design Philippe Starck
Wall clock.
Thermoplastic resin.
ø cm 25 - h cm 5 / ø 9 3/4" - h 2"



Comtoise - SJ01

design Studio Job
Wall clock.
Tinplate with decoration.
cm 23x30 / 9"x11 3/4"



Time Maze - DL01 R

design Daniel Libeskind
Wall clock.
Steel coloured with epoxy resin, red.
cm 50x47 / 19 3/4"x18 1/2"



Arris - ACO05

design Adam Cornish
Wall clock.
18/10 stainless steel.
ø cm 30 - h cm 4 / ø 11 3/4" - h 1 1/2"



Dotty Clock - ABI11 LAZ

design Abi Alice
Wall clock.
Steel coloured with epoxy resin, turquoise.
ø cm 20 / ø 8"



Girotondo - AHK86

design King-Kong
Table lamp.
Thermoplastic resin. Three brightness levels.
cm 14x4.5 - h cm 20 / 5 1/2"x1 3/4" - h 8"



Lady Shy - GAGC01

design Giovanni Alessi Anghini, Gabriele Chiave
Table lamp.
Polycarbonate. LED light.
cm 20x20 - h cm 38 / 8"x8" - h 15"



La Stanza dello Scirocco - MT05

design Mario Trimarchi
Tealight holder.
18/10 stainless steel.
cm 9.6x9.6 - h cm 5.7 / 4"x4" - h 2 1/4"



Crevasse - ZH01

design Zaha Hadid
Flower vase.
18/10 stainless steel.
cm 8x6 - h cm 42 / 3 1/4"x2 1/4" - h 16 1/2"



PZ02

design Peter Zumthor
Candlestick.
Turned cast aluminium.
ø cm 9 - h cm 23 / ø 3 1/2" - h 9"



Blow Up - FC15
design Fratelli Campana
Magazine holder.
Chrome-plated steel.
cm 45.5x28.5 - h cm 35 / 18"x11¼" - h 13"



Blow Up - FC07
design Fratelli Campana
Umbrella stand.
Chrome-plated steel.
ø cm 33 - h cm 50 / ø 13" - h 19¾"



Blow Up - FC09
design Fratelli Campana
Small table.
Chrome-plated steel and glass top.
ø cm 44 - h cm 45 / ø 17¼" - h 17¾"



Op-la - JM12 DG
design Jasper Morrison
Tray/table.
18/10 stainless steel and thermoplastic resin.
ø cm 48 - h cm 52 / ø 19" - h 20½"



Pierrot - PD08 W
Pauline Deltour
Coat stand.
Wood and thermoplastic resin.
cm 55x48 - h cm 170 / 21¾"x19" - h 67"



The Five Seasons - MW64

design Marcel Wanders
Leaf fragrance diffuser.

Porcelain and mahogany wood.
Brrr / Ahhh / Hmm / Grrr / Shhh fragrance.
ø cm 11.5 - h cm 21.5 / ø 4½" - h 8½"



The Five Seasons - MW62S

design Marcel Wanders
Scented candle.

Brrr / Ahhh / Hmm / Grrr / Shhh fragrance.
gr 250 - ø cm 8.5 - h cm 9 / 8.8 oz - ø 3¼" - h 3½"



The Five Seasons - MW62L

design Marcel Wanders
Scented candle.

Brrr / Ahhh / Hmm / Grrr / Shhh fragrance.
gr 600 - ø cm 14.5 - h cm 7.5 / 21 oz - ø 5¾" - h 3"



The Five Seasons - MW63

design Marcel Wanders
Room spray.

Brrr / Ahhh / Hmm / Grrr / Shhh fragrance.
ml 150 - ø cm 6.5 - h cm 11 / 5 fl.oz - ø 2½" - h 4¼"



The Five Seasons - MW65 5S

design Marcel Wanders
Lava stone fragrance diffuser.
Shhh fragrance.

cm 23x15 - h cm 9 / 9"x6" - h 3½"





Birillo - PL03

design Piero Lissoni
Toothbrush holder.

18/10 stainless steel.
cm 9.5x9.5 - h cm 11 / 3¾"x3¾" - h 4¼"



Birillo - PL03

design Piero Lissoni
Toothbrush holder.

Thermoplastic resin.
cm 9.5x9.5 - h cm 11 / 3¾"x3¾" - h 4¼"



Birillo - PL04

design Piero Lissoni
Soap dish.

Thermoplastic resin
and 18/10 stainless steel.
cm 11x11 - h cm 3 / 4¼"x4¼" - h 1¼"



Birillo - PL05 I

design Piero Lissoni
Liquid soap dispenser.

Thermoplastic resin and 18/10 stainless steel.
cl 30 - cm 11.5x9.5 - h cm 13.5
10½ oz - 4½"x3¾" - h 5¼"



Birillo - PL05

design Piero Lissoni
Liquid soap dispenser.

Thermoplastic resin.
cl 30 - cm 11.5x9.5 - h cm 13.5
10½ oz - 4½"x3¾" - h 5¼"



Birillo - PL06

design Piero Lissoni
Cotton pad dispenser.

Thermoplastic resin.
cm 7x7 - h cm 24 / 2¾"x2¾" - h 9½"



Birillo - PL07

design Piero Lissoni
Tissue box.

Thermoplastic resin.
cm 24x13 - h cm 8 / 9½"x5" - h 3¼"



Birillo - PL08

design Piero Lissoni
Toilet brush.

Thermoplastic resin and 18/10 stainless steel.
cm 10.5x10.5 - h cm 42 / 4¼"x4¼" - h 16½"



Birillo - PL09

design Piero Lissoni
Cotton swabs holder.

Thermoplastic resin.
cm 9x9 - h cm 11 / 3½"x3½" - h 4¼"



Birillo - PL10

design Piero Lissoni
Bathroom waste bin.

Thermoplastic resin.
cm 18.5x18.5 - h cm 21 / 7¼"x7¼" - h 8¼"



Birillo - PL11

design Piero Lissoni
Bathroom container.

Thermoplastic resin.
cm 18x18 - h cm 6.5 / 7"x7" - h 2½"



Birillo - PL14

design Piero Lissoni
Liquid soap dispenser.

Thermoplastic resin.
cl 20 - cm 8x6.6 - h cm 16.5
7 oz - 3¼"x2½" - h 6½"



Birillo - PL15

design Piero Lissoni

Tissue box.

Thermoplastic resin.

cm 15x15 - h cm 15 / 6"x6" - h 6"



Birillo - PL16

design Piero Lissoni

Shower/bathroom caddy.

Thermoplastic resin.

cm 19x15 - h cm 8 / 7½"x6" - h 3¼"



Birillo - PL17

design Piero Lissoni

Bathroom organizer.

Thermoplastic resin.

cm 18x18 - h cm 12 / 7"x7" h 4¾"



Birillo - PL18

design Piero Lissoni

Toilet paper roll container.

Thermoplastic resin.

cm 15x15 - h cm 31 / 6"x6" - h 12¼"



ALESSI .FOR PROFESSIONAL.

.COLLABORATIONS.



.La Cintura di Orione, design Richard Sapper, 1986.

Our consultant chefs not only provided the general advice on which the overall concept for the entire range was based, but also selected one or more pots, according to their culinary specialities, and worked closely with Sapper in designing each one. Alain Chapel, a great authority on sauces, was responsible for the Sauteuse with flared sides; the Troisgros, founders of nouvelle cuisine, worked on the Frying pans, the Saucepan and the Cassolette; Raymond Thuilier, living legend of French cuisine, collaborated with his valuable advice on the oval Casserole; Roger Vergé, who has successfully combined nouvelle cuisine with Mediterranean cooking, gave his own special touch to the Fish Poacher with rack; Gualtiero Marchesi helped us to create the Stockpot and Casseroles with two handles, with great ingenious; and Angelo Paracucchi, a leading exponent of Mediterranean cooking, worked on the Flambé Lamp and Pan, giving them a completely new contemporary line.

GUALTIERO MARCHESI



ANGELO PARACUCCHI



ALAIN CHAPEL



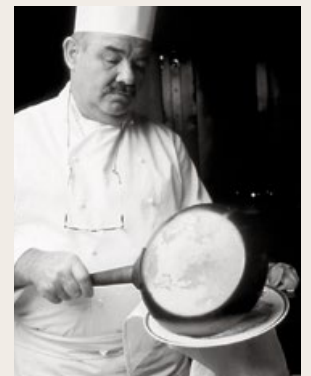
ALBERTO GOZZI



MICHEL TROISGROS



PIERRE TROISGROS



RAYMOND THUILIER



ROGER VERGE



.Two man, two talents.

"Pasta Pot" is the extraordinary outcome of a mutual desire to create the "tools of the trade", and of a profitable process of give-and-take of ideas resulting from this concepts design. It is also the symbol of a rare convergence of ideas, work projects and a longstanding friendship uniting two men, who are both passionately involved in their respective work. One is a chef – the renowned, "star-studded", Alain Ducasse. The other is a unique talent in the design world, Patrick Jouin. The qualities of a method belonging to by-gone days combined with the needs of modern times – all thanks to the "Pasta Pot"! In this method, called by concentration, the starch acts as a medium to blend the pasta and the undiluted flavours maintain their basically concentrate form. This makes for a healthy, natural dish in which the flavours and aromas are turned to best advantage – with the added benefit of allowing for quick, simple preparation of each dish.

**ALAIN DUCASSE
AND PATRICK JOUIN**



.Human collection.

Multi-award-winning chef from Paris worth every accolade he's received, the world-renown Guy Savoy explains his approach to the "Human collection" this way: Excavated objects related to cooking, tools, terra cotta vessels, are object-mirrors of history are vestiges of the culture and refinement of early man. They distill useful information for understanding different civilizations (...) In every meal something is said about this culture of refinement, about this development and at the same time something primitive, simple, linked to the natural human need to be feed. "Human collection" because eating is humanity's number one concern, and pleasing their guests is cooks' first concern. The design of these objects is derived from the image of a heart: a fine example that translates both chefs' passion for their work and attention to others, always present in their work."

Alberto Alessi

**GUY SAVOY
AND BRUNO MORETTI**



.From utensil to essential.

To understand the main and principal uses of pastry shop utensils, Matali Crasset observed pastry chefs at work in Pierre Hermé's atelier. She studied this cosmos in minute detail, noting how everything, including gestures, proportions and deadlines, is precise and rigorous, while utensils are rational and extremely straightforward. «I decided to define a clear use scenario for each instrument - explains the designer - with the aim of maintaining the simplicity I had observed in the pâtisserie utensils. I therefore designed objects that are at once professional and generous, by which I mean that they are also accessible even to non specialists». The "Essentiel de pâtisserie" collection consists of three indispensable instruments for the pastry chef's "panoply" – the Cul-de-poule mixing bowl, the Whisk and the Spatula – and a Plate for serving cake.

PIERRE HERMÉ



MATALI CRASSET



ESSENTIEL DE PÂTISSERIE, 2010
CAKE PLATE, MIXING BOWL, WHISK,
SPATULA.



.The egg. a modest, elementary product; a basic ingredient in cooking.

Pierre Gagnaire is a living legend of French cuisine. He has created a constellation of restaurants around the world, but the epicentre of his work is his establishment at 6 rue Balzac in Paris. He is a chef-as-poet with philosophical interests: "L'homme a besoin de poésie, de tendresse et de choses bien faites. La cuisine ne se mesure pas en termes de tradition ou de modernité. On doit y lire la tendresse du cuisinier" (Man needs poetry, tenderness and things done well. Cuisine is not measured in terms of tradition and modernity. One must read the chef's tenderness). Together with the designer Christian Ghion, these objects have been created around the theme of "Autour de l'oeuf". Yes, the egg: one of the most simple and seemingly trivial foods, but if properly managed, capable of giving us unrivaled taste sensations.

Alberto Alessi

**CHRISTIAN GHION
AND PIERRE GAGNAIRE**



**ATOMIUM, 2012
EGG HOLDER.**



**LE NID, 2012
RAMEQUIN FOR COOKING
AND SERVING EGGS.**



.Alessi is partner of Gault&Millau.

The successful cooperation between Alessi and Gault&Millau, one of the most renowned French guides for gastronomy, restaurants and wines, goes on for the fifth year running with the production of the Gault&Millau plate. The metal object is inspired in the shape to the Alessi most iconic products and is of the same yellow colour which identifies the publication. The plate, given as award to the best selected cooks, restaurateurs and sommeliers, is displayed by the restaurants mentioned in the guide.

Alberto Alessi





.ALESSI FOR DELTA.

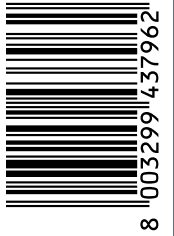
Alessi for Delta Collection: One-Of-A-Kind, Design Serviceware at 30,000 feet. 86-piece collection marks first major airline collaboration. April 2017: Alessi has partnered with Delta Air Lines to curate a modern, stylish and functional collection of service products and tableware, inspired by its designer retail lines. Alessi has brought its one-of-a-kind pieces to Delta's premium Cabins. The Alessi for Delta products include flatware, crystal glassware, new bone china, stainless steel serving pieces and tabletop accessories such as napkin rings and salt and pepper shakers, as well as serviceware and trays.

"When you design for an airline there are several aspects to be considered and all of them are important. The most challenging step was finding the right balance between design and function while ensuring safety on board."

Alberto Alessi



CAT-HOSP EN



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ALESSI.COM