
ALESSI
.HOSPITALITY.
.HOTEL.
.RESTAURANT.
.CAFÉ.

ALESSI

.FOR PROFESSIONAL.

The force of a brand recognized
and appreciated worldwide combines
with the uniqueness of its surprising,
functional, precious and elegant products,
designed by world-renowned designers.

.HOTELLERIE.
.RESTAURANT.
.CAFÉ.

ALESSI

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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. 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 industry, many of which are still best sellers and many of our service collections have become "industry standard" among hospitality, restaurant and catering professionals today. A century has gone by since the founding of the Alessi factory. A remarkable milestone certainly, but one that touches me only to a certain extent. What interests me more than its age is its freshness, its ability always to apply new ideas, to contribute new forms to the evolution of the domestic landscape. So we might say that the recipe my factory will continue to apply for the next hundred years is exactly this: a well-conceived and well-made product that is well-designed by an excellent designer.

Alberto Alessi

.Alessi becomes a Benefit Corporation, the first among Italian design factories.

A Benefit Corporation is a legal entity classification introduced by the 2016 Stability Law, providing that for-profit companies that also claim the responsible, sustainable and transparent pursuit of common good purposes in their Statute.

The common good is the pursuit of one or more positive effects derived from commercial activity, or the reduction of negative ones, on people, community as a whole and on the business environment.

Italy is the first European country to adopt the legal classification of Benefit Corporation, imported from the United States, and Alessi is the first Design Factory to choose this route.

Alessi has always believed in the public utility of business activities, that is the betterment of society, not only through the generation of economic wealth, but also the creation and valuation of people's work and the manufacturing of products that impact the quality of life. Choosing the form of Benefit Corporation, the company formally integrates these objectives with traditional business goals.

Bringing art and poetry into industrial production; taking care of people, considering them as a goal and not a means to an end; generating profit equitably and sustainability within a medium long-term perspective and creating wealth that will affect the whole context. These are the three pillars on which the work of Alessi as a Benefit Corporation is built on, accompanied by the protection for the community and the environment.

Certified B Corporation

.TABLE.

Alessi cutlery, dishes and glassware represent the best in contemporary design over the last century. An extraordinary range of designers was offered the opportunity to explore the worlds of porcelain, glass and metal. This work of design has been performed in a very ancient area of production that dates back to the dawn of human civilization. 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.
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 1920'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 value as illustrative documents often
surpasses their aesthetic appeal and which continue to live
in the collective consciousness of generations of Italians.
Collections of table cutlery, though in lesser number,
continue to feature in Alessi catalogues.

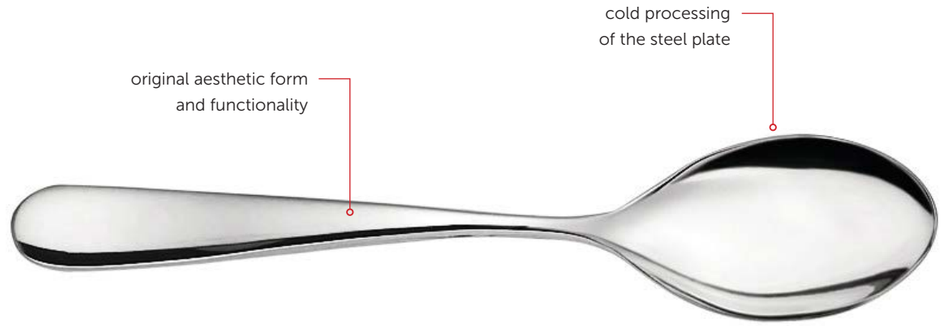
Alessi cutlery is the work of the greatest contemporary designers, skilled in combining original aesthetic form with functionality.

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. The 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 26 and 28 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 of 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

design Naoto Fukasawa

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

ANF06/7 Tea spoon. cm 13.5
ANF06/8 Coffee spoon. cm 12

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

ANF06/14 Salad set. cm 25

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

ANF06/37 Butter knife. cm 16

KnifeForkSpoon

design Jasper Morrison

AJM22/1 Table spoon. cm 19.5
AJM22/2 Table fork. cm 19
AJM22/3M Monobloc table knife. cm 21

AJM22/7 Tea spoon. cm 13
AJM22/8 Coffee spoon. cm 12
AJM22/9 Mocha coffee spoon. cm 10

AJM22/5 Dessert fork. cm 17
AJM22/6M Monobloc dessert knife. cm 18

AJM22/11 Serving spoon. cm 25
AJM22/12 Serving fork. cm 25

AJM22/14 Salad set. cm 25

AJM22/15 Cake server. cm 26
AJM22/16 Pastry fork. cm 17
AJM22/4 Dessert spoon. cm 16

Santiago
design David Chipperfield

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

DC05/7 Tea spoon. cm 13
DC05/8 Coffee spoon. cm 10

DC05/5 Dessert fork. cm 16
DC05/6 Dessert knife. cm 18

DC05/14 Salad set. cm 25

DC05/15 Cake server. cm 25
DC05/4 Dessert spoon. cm 16

Rundes Modell
design Josef Hoffmann

JH01/1 Table spoon. cm 21.5
JH01/1 H Table spoon, original. cm 21
JH01/2 Table fork. cm 21.5
JH01/3 Table knife. cm 21.5

JH01/7 Tea spoon. cm 14
JH01/9 Mocha coffee spoon. cm 10

JH01/5 Dessert fork. cm 18
JH01/6 Dessert knife. cm 18

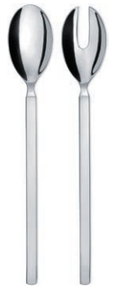
Dry
design Achille Castiglioni

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

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

4180/5 Dessert fork. cm 17
4180/6 Dessert knife. cm 19

4180/11 Serving spoon. cm 24



4180/14 Salad set. cm 30

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

4180/17 Fish fork. cm 18
4180/18 Fish knife. cm 21

4180/13 Sauce spoon. cm 18

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

4180/23 Long drink spoon. cm 20

Nuovo Milano

design Ettore Sottsass

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

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

5180/5 Dessert fork. cm 17
5180/6 Dessert knife. cm 19
5180/6M Monobloc dessert knife. cm 19

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

5180/14 Salad set. cm 26

5180/15 Cake server. cm 23
5180/16 Pastry fork. cm 16
5180/4 Dessert spoon. cm 17.6

5180/17 Fish fork. cm 19
5180/18 Fish knife. cm 20

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

5180/13 Sauce spoon. cm 18
5180/10 Ladle. cm 26

5180/24 Carving fork. cm 27
5180/25 Carving knife. cm 30

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

Colombina collection e Colombina fish

design Doriana and Massimiliano Fuksas

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

FM06/8 Coffee spoon. cm 12

FM06/15 Cake server. cm 28

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

FM23/42 Shellfish cracker. cm 17
FM23/43S4 Set of 4 shellfish forks. cm 20

FM23/17 Fish fork. cm 19
FM23/18 Fish knife. cm 21

Collo-alto

design Inga Sempé

IS02/14 Salad set. cm 26.5

Caccia

design Luigi Caccia Dominioni, Livio and Pier Giacomo Castiglioni

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

LCD01/7 Tea spoon. cm 13
LCD01/8 Coffee spoon. cm 11
LCD01/22 Ice cream spoon. cm 16

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

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

LCD01/14 Salad set. cm 29

LCD01/15 Cake server. cm 27
LCD01/16 Pastry fork. cm 16
LCD01/4 Dessert spoon. cm 17

LCD01/17 Fish fork. cm 17
LCD01/18 Fish knife. cm 20

LCD01/13 Sauce spoon. cm 19
LCD01/10 Ladle. cm 32

Dressed

design Marcel Wanders

MW03/1 Table spoon. cm 19.5
MW03/2 Table fork. cm 19
MW03/3 Table knife. cm 21

MW03/7 Tea spoon. cm 13
MW03/8 Coffee spoon. cm 12
MW03/9 Mocha coffee spoon. cm 10

MW03/5 Dessert fork. cm 17
MW03/6 Dessert knife. cm 18

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

MW03/14 Salad set. cm 28

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

MW03/10 Ladle. cm 29

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

Ovale
design Ronan ed Erwan Bouroullec

REB09/1 Cucchiaio da tavola cm 20
REB09/2 Table fork. cm 20
REB09/3 Table knife. cm 22

REB09/7 Tea spoon. cm 14
REB09/8 Coffee spoon. cm 12.5
REB09/9 Mocha coffee spoon. cm 10.5

REB09/5 Dessert fork. cm 17
REB09/6 Dessert knife. cm 20

REB09/14 Salad set. cm 26

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

Mu
design Toyo Ito

TI04/1 Table spoon. cm 20
TI04/2 Table fork. cm 20
TI04/3 Table knife. cm 22

TI04/5 Dessert fork. cm 18
TI04/8 Coffee spoon. cm 13

Amici
design BIG-GAME

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

BG02/7 Tea spoon. cm 13
BG02/8 Coffee spoon. cm 11

BG02/5 Dessert fork. cm 16.5
BG02/6 Dessert knife. cm 18.5

BG02/14 Salad set. cm 24

BG02/15 Cake server. cm 25

BG02/34S4 Set of hors-d'oeuvre forks. cm 13
BG02/37S4 Set of 4 butter knives. cm 15

Eat.it
design Wiel Arets

WA10/8 Coffee spoon. cm 12.7

WA10/15 Cake server. cm 25

WA10/27 Risotto serving spoon. cm 22

Mami

design Stefano Giovannoni

SG38/1 Table spoon. cm 20
SG38/2 Table fork. cm 20
SG38/3 Table knife. cm 23.5
SG38/3M Monobloc table knife. cm 23.5

SG38/7 Tea spoon. cm 14
SG38/8 Coffee spoon. cm 13
SG38/9 Mocha coffee spoon. cm 10.5

SG38/5 Dessert fork.cm 17
SG38/6 Dessert knife. cm 20
SG38/6M Monobloc dessert knife. cm 20

SG38/11 Serving spoon. cm 24.5
SG38/12 Serving fork. cm 24.5

SG38/14 Salad set. cm 26

SG38/15 Cake server. cm 24.5
SG38/16 Pastry fork. cm 16.5
SG38/4 Dessert spoon. cm 17

SG38/17 Fish fork. cm 19
SG38/18 Fish knife. cm 21

SG38/10 Ladle. cm 27.5

.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 Doriana 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
FM10/1 Dining plate.
cm 31x27.5

FM10/5 Side plate.
cm 24x19.8
FM10/10 B Placemat, black.
cm 39.6x31.7

FM10/54 S Small bowl shallow.
cl 23 - cm 14.8x12.6 - h cm 4
FM10/54 H Small bowl deep.
cl 36 - cm 14.8x12.6 - h cm 6

FM10/21 Serving plate.
cm 37x33

FM10/38 Salad serving bowl.
cl 270 - cm 31.7x27

FM10/76 Mocha cup.
cl 7 - cm 7.5x6.5
FM10/77 Saucer.
FM10/77 B Saucer, black.
cm 14.5x12

FM10/78 Teacup.
cl 20 - cm 10.3x9
FM10/79 Saucer.
FM10/79 B Saucer, black.
cm 22.6x18.2

.FOR PROFESSIONAL.TABLE.TABLEWARE ALESSI

Tonale

design David Chipperfield

DC03/2 Soup bowl (LG, WE).
ø cm 18.5
DC03/1 Dining plate (LG).
ø cm 26.5 - h cm 1.5

DC03/5 Side plate (LG).
ø cm 20

DC03/54 Dessert bowl (LG, WY).
cl 60 - ø cm 15
DC03/3 Bowl (LG, PY).
cl 140 - ø cm 18 - h cm 11

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

DC03/38 Large bowl (DG, LG).
cl 300 - ø cm 23 - h cm 10

DC03/76 Mini-cup (DG, LG).
cl 8 - ø cm 6 - h cm 5
DC03/77 Mini-plate (LG).
ø cm 12

DC03/34 Plate.
ø cm 22

DG	LE	LG	PY	WE	WY

Tonale
design David Chipperfield

DC03/2 B Soup bowl.
ø cm 18.5
DC03/1 B Dining bowl.
ø cm 26.5 - h cm 1.5

DC03/5 B Side plate.
ø cm 20

DC03/3 B Bowl.
cl 140 - ø cm 18 - h cm 11

DC03/76 B Mini-cup.
cl 8 - ø cm 6 - h cm 5
DC03/77 B Mini-plate.
ø cm 12

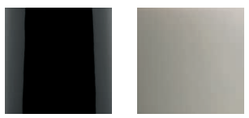
DC03/78 B Cup.
cl 25 - ø cm 9.5

DC03/96 LG Salad bowl.
cl 300 - ø cm 33

DC03/78 LG Cup.
cl 25 - ø cm 9.5

DC03/94 LG Medium jug.
cl 30 - cm 10x8 - h cm 9
DC03/95 LG Pitcher.
cl 75 - cm 12x10 - h cm 14.5

B **LG**



All-Time and Acquerello
design Guido Venturini

AGV29/2 Soup bowl.
ø cm 22
AGV29/1 Dinner plate.
ø cm 27

AGV29/3 Bowl.
cl 70 - ø cm 16.5
AGV29/5 Side plate.
ø cm 20

AGV29/3820 Salad serving bowl.
cl 163 - ø cm 20
AGV29/3825 Salad serving bowl.
cl 315 - ø cm 24.5

AGV29/76 Mocha cup.
cl 9.5 - ø cm 6
AGV29/77 Saucer for mocha cup.
ø cm 12

AGV29/78 Teacup.
cl 27 - ø cm 8.5
AGV29/79 Saucer for teacup.
ø cm 15

AGV29/89 Mug.
cl 37.5 - ø cm 8.5

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

Dressed

design Marcel Wanders

MW01/2 Soup bowl.
ø cm 23.3
MW01/1 Dinner plate.
ø cm 27.3

MW01/5 Side plate.
ø cm 20.5

MW01/54 Dessert bowl.
cl 22 - ø cm 13
MW01/3 Bowl.
cl 53 - ø cm 15

MW01/21 Round serving plate.
ø cm 33.5

MW01/38 Salad serving bowl.
cl 290 - ø cm 29.5

MW01/76 Mocha cup.
cl 7 - ø cm 5.5
MW01/77 Saucer for mocha cup.
ø cm 16

MW01/78 Teacup.
cl 17 - ø cm 8
MW01/79 Saucer for teacup.
ø cm 18.5

MW01/89 Mug.
cl 30 - ø cm 8

MW01/94 Breakfast plate.
ø cm 16

Dressed en plein air

design Marcel Wanders

MW75 SET Picnic set composed of:
wicker picnic basket, 4 dining plates, 4 soup bowls,
4 spoons, 4 forks, 4 knives,
4 coffee spoons in melamine,
4 glasses in thermoplastic resin (PCTG).

MW74S16 B Cutlery set.

MW72/2 LG Soup bowl.
ø cm 23.3
MW72/1 WG Dinner plate.
ø cm 27.3

MW72/5 W Side plate.
ø cm 20.5

MW72/54 W Dessert bowl.
cl 22 - ø cm 13 - h cm 4

MW72/22 LG Serving plate.
cm 45x18.5

MW72/38 WG Salad serving bowl.
cl 290 - ø cm 29.5 - h cm 7.5

MW72/76 LG Mocha cup.
cl 7 - ø cm 5.5 - h cm 5.5
MW72/77 W Saucer for mocha cup.
ø cm 16

MW72/89 WG Mug.
cl 30 - ø cm 8 - h cm 9

MW73/3000 Pitcher.
cl 100 - ø cm 10.5 - h cm 27

MW73/41 Glass.
cl 30 - ø cm 8 - h cm 11

Mami

design Stefano Giovannoni

SG53/2 Soup bowl.
ø cm 24
SG53/1 Dinner plate.
ø cm 27.5

SG53/5 Side plate.
ø cm 20

SG53/54 Dessert bowl.
cl 33 - ø cm 14.5
SG53/3 Bowl.
ø cm 19

SG53/38 Salad serving bowl.
cl 270 - ø cm 27.5

SG53/76 Mocha cup.
cl 6 - ø cm 6.5
SG53/77 Saucer for mocha cup.
ø cm 11

SG53/90 Cappuccino cup.
cl 20 - ø cm 9
SG53/78 Teacup.
cl 25 - ø cm 12
SG53/79 Saucer for teacup.
ø cm 16

SG53/87 Coffee cup.
cl 20 - ø cm 8
SG53/88 Saucer for coffee cup.
ø cm 13

Ku

design Toyo Ito

TI05/2 Soup bowl.
ø cm 23
TI05/1 Dinner plate.
ø cm 27

TI05/5 Side plate.
ø cm 21

TI05/38 Salad serving bowl.
cl 210 - ø cm 32

TI05/76 Mocha cup.
cl 7 - ø cm 6
TI05/77 Saucer for mocha cup.
ø cm 12

TI05/87 Coffee cup.
cl 20 - ø cm 8
TI05/88 Saucer for coffee cup.
ø cm 16

TI05/89 Mug.
cl 30 - ø cm 9 - h cm 9

PlateBowlCup

design Jasper Morrison

AJM28/2 Soup bowl.
ø cm 22
AJM28/1 Dinner plate.
ø cm 27.5

AJM28/54 Dessert bowl.
cl 50 - ø cm 14
AJM28/5 Side plate.
ø cm 20

AJM28/22 Oval serving plate.
cm 36x25

AJM28/3821 Salad serving bowl.
cl 150 - ø cm 21
AJM28/3826 Salad serving bowl.
cl 330 - ø cm 26

AJM28/76 Mocha cup.
cl 8 - ø cm 6
AJM28/77 Saucer for mocha cup.
ø cm 12

AJM28/78 Teacup.
cl 20 - ø cm 8
AJM28/79 Saucer for teacup.
ø cm 15

AJM28/89 Mug.
cl 30 - ø cm 8

.GLASSES.

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

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

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

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

Tonale - DC03/3000
design David Chipperfield
Carafe.
cl 75 - ø cm 9.5 - h cm 18

Tonale - DC03/3100
design David Chipperfield
Carafe.
cl 100 - ø cm 10 - h cm 21

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

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

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

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

Mami XL - SG119/4000
design Stefano Giovannoni
Decanter.
cl 75 - ø cm 21 - h cm 22

.ACCESSORIES.

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

JM14/35
design Jasper Morrison
Round tray.
18/10 stainless steel (JM14/35 L)
Steel coloured with epoxy resin,
with relief decoration (JM14/35 BT).
ø cm 35

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

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

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

Dressed - MW07
design Marcel Wanders
Round tray with relief decoration.
18/10 stainless steel.
ø cm 35

Vassily - GIA01/45
design Giulio Iacchetti
Tray.
18/10 stainless steel and thermoplastic resin, black.
cm 45x30 - h cm 6.2

Dressed - MW10
design Marcel Wanders
Rectangular tray with relief decoration.
18/10 stainless steel.
cm 45x34

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

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

Mediterraneo - ESI01
design LPWK. Emma Silvestris
Fruit bowl.
18/10 stainless steel / Steel coloured
with epoxy resin.
ESI01/21 ø cm 21 - h cm 9.5
ESI01/25 ø cm 25 - h cm 9
ESI01/29 ø cm 29 - h cm 10.8

CACTUS! - MSA04
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
MSA04/29 ø cm 29 - h cm 10.8

Double - DUL02
design Donato D'Urbino - Paolo Lomazzi
Double wall bowl.
18/10 stainless steel.
DUL02/25 ø cm 25 - h cm 7.3
DUL02/32 ø cm 32 - h cm 9.5

JM17
design Jasper Morrison
Round basket.
Steel coloured with epoxy resin,
with relief decoration.
JM17/21 BT ø cm 21 - h cm 4.7
JM17/24 BT ø cm 24 - h cm 6
JM17/29 BT ø cm 29 - h cm 7.5

Harmonic - ABI03
design Abi Alice
Basket.
18/10 stainless steel.
ø cm 22 - h cm 11

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

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

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

PCH02
design Pierre Charpin
Basket.
18/10 stainless steel.
PCH02/15 ø cm 15 - h cm 5
PCH02/20 ø cm 20 - h cm 5
PCH02/23 ø cm 23 - h cm 7

PCH05
design Pierre Charpin
Fruit bowl.
18/10 stainless steel.
PCH05/24 ø cm 24 - h cm 11
PCH05/30 ø cm 30 - h cm 12

PCH06
design Pierre Charpin
Oval basket.
18/10 stainless steel.
PCH06/26 cm 26x20 - h cm 6

MP0210
design Ettore Sottsass
Salt, pepper and spice grinder.
Beech-wood.
ø cm 7 - h cm 23

ES18
design Ettore Sottsass
Salt, pepper and spice grinder.
Beech-wood.
ø cm 7 - h cm 11

ES19
design Ettore Sottsass
Salt, pepper and spice grinder.
Beech-wood.
ø cm 7 - h cm 15

ES15
design Ettore Sottsass
Centrepiece.
Limewood.
ø cm 30 - h cm 14

ES16
design Ettore Sottsass
Glass jar with hermetic lid.
Glass and beech-wood.
ES16/75 cl 75 - ø cm 12 - h cm 17
ES16/100 cl 100- ø cm 12 - h cm 20.5

Circus - MW30
design Marcel Wanders
Glass jar with hermetic lid.
Silk-screen glass and tinplate.
MW30/50 cl 50 - ø cm 10.5 - h cm 13
MW30/75 cl 75 - ø cm 10.5 - h cm 16
MW30/100 cl 100 - ø cm 10.5 - h cm 19
MW30/150 cl 150 - ø cm 10.5 - h cm 24.5

Circus - MW31S3
design Marcel Wanders
Three all-purpose boxes.
Tinplate with decoration.
ø cm 11.2 - h cm 8.3
ø cm 14.4 - h cm 9
ø cm 17.6 - h cm 11

Mattina - BG04
design BIG-GAME
Butter dish with lid.
Porcelain and 18/10 stainless steel
coloured with epoxy resin.
cm 21x9.5 - h cm 7

Mattina - BG06
design BIG-GAME
Stand with lid.
Porcelain and PMMA. Knob in bamboo wood.
ø cm 31.6 - h cm 21.5

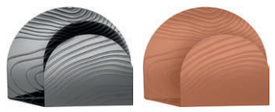
CACTUS! - MSA08
design CSA - Marta Sansoni
Pierced paper napkin holder.
18/10 stainless steel.
cm 12x3 - h cm 8.5

CACTUS! - MSA10
design CSA - Marta Sansoni
Flat napkin holder.
18/10 stainless steel.
cm 20.5x20.5 - h cm 5

CACTUS! - MSA29
design CSA - Marta Sansoni
Tea/sugar bag holder.
18/10 stainless steel.
cm 11.6x5.7 - h cm 5.5

Mediterraneo - ESI03
design LPWK, Emma Silvestris
Paper napkin holder.
18/10 stainless steel.
cm 12x3 - h cm 8.5

Mediterraneo - ESI18
design LPWK, Emma Silvestris
Flat napkin holder.
18/10 stainless steel.
cm 20.5x20.5 - h cm 8.3



Veneer - PU08
design Patricia Urquiola
Paper napkin holder.
18/10 stainless steel / Steel coloured with epoxy resin.
cm 15.5x3 - h cm 12

Ala - AC06
design Achille Castiglioni
Crumb collector.
18/10 stainless steel.
cm 16x3.5

Todo - RS08
design Richard Sapper
Giant cheese grater.
Steel and wood.
cm 10x10 - h cm 46

MP1562
design Paolo Pagani
Pepper mill.
Coloured beech-wood, black.
ø cm 8.5 - h cm 60

Pépé le Moko - AJM09 B / AJM10 W
design Jasper Morrison
Pepper mill / Salt grinder.
Thermoplastic resin.
ø cm 7 - h cm 12

Grind - WAL03
design William Alsop, Federico Grazzini
Salt, pepper and spice grinder.
Aluminium casting.
ø cm 7.5 - h cm 14.2

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

Alba - UNS04
design Ben van Berkel / UNStudio
Truffle slicer.
18/10 stainless steel.
cm 20x8.5 - h cm 8

Koki - VS05
design Valerio Sommella
Ice cream scoop.
18/10 stainless steel.
cm 17.6x5.6

Big Love - AMMI01CUS4
design Miriam Mirri
4 ice cream spoons.
18/10 stainless steel.
cm 17

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

Moscardino - GIMR01S4
design Giulio Iacchetti and Matteo Ragni
Set of four multi-purpose cutlery.
18/10 stainless steel.
cm 8x4

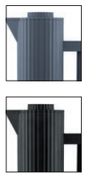
Farfalla - EM10
design Enzo Mari
Nutcracker.
18/10 stainless steel.
cm 6.1x1.8 - h cm 10

Minou - FGO01
design Frédéric Gooris
Purse hook.
18/10 stainless steel.
cm 10.6x6

.FOR PROFESSIONAL. ALESSI

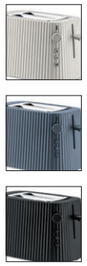
.BREAKFAST.

Plissé - MDL06
design Michele De Lucchi
Electric kettle.
Thermoplastic resin.
MDL06 cl 170 - cm 21x16 - h cm 29
MDL06/1 cl 100 - cm 21x16 - h cm 20



Plissé - MDL12
design Michele De Lucchi
Thermo insulated jug.
Thermoplastic resin
with double wall thermal glass inside.
cl 100 - cm 20x11 - h cm 32

Plissé - MDL07
design Michele De Lucchi
Electric citrus-squeezer.
Thermoplastic resin.
ø cm 18 - h cm 28



Plissé - MDL08
design Michele De Lucchi
Toaster.
Thermoplastic resin.
cm 34x18.5 - h cm 25

Pulcina - MDL09
design Michele De Lucchi
Blender.
Thermoplastic resin.
Graduated pitcher in thermoplastic resin (PCTG).
cl 150 - cm 23.5x18.5 - h cm 42.5

Pulcina - MDL10S
design Michele De Lucchi
Hand blender with measuring jug,
Thermoplastic resin.
Whisk and chopper in thermoplastic resin (PCTG).
ø cm 7 - h cm 34

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 (3 cups)
9094/8 cl 72 - ø cm 9.8 - h cm 22 (8 cups)

9096 B
design Michael Graves
Creamer.
18/10 stainless steel and thermoplastic resin.
cl 20 - ø cm 10.5 - h cm 4.5

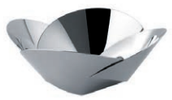
9097 B
design Michael Graves
Sugar bowl with spoon.
18/10 stainless steel and thermoplastic resin.
ø cm 10.5 - h cm 8

90023
design Aldo Rossi
Creamer.
18/10 stainless steel.
cl 16 - ø cm 5.9 - h cm 7.2

90024
design Aldo Rossi
Sugar bowl with spoon.
18/10 stainless steel.
cl 27 - ø cm 6.8 - h cm 15.3

826
design Ufficio Tecnico Alessi
Wire basket.
18/10 stainless steel.
826/20 ø cm 20.5 - h cm 7.7
826/24 ø cm 24.5 - h cm 8.5

Resonance - ABI02
design Abi Alice
Fruit holder.
18/10 stainless steel.
ø cm 38 - h cm 5.8



Pianissimo - ABI04
design Abi Alice
Basket.
18/10 stainless steel.
ø cm 17.5 - h cm 6.5

Octave - ABI05
design Abi Alice
Bread and breadstick basket.
18/10 stainless steel.
cm 41.5x17.5 - h cm 4.5

Cha - NF01
design Naoto Fukasawa
Kettle/teapot.
18/10 stainless steel and thermoplastic resin.
cl 90 - cm 19x14.3 - h cm 22

Cha - NF02
design Naoto Fukasawa
Creamer.
18/10 stainless steel.
cl 21 - cm 6x6 - h cm 9

Cha - NF03
design Naoto Fukasawa
Sugar bowl.
18/10 stainless steel and thermoplastic resin.
cl 21 - ø cm 8 - h cm 7

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

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

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

Roost - AGO01
design Adam Goodrum
Double egg cup.
Aluminium.
cm 4.5x4.5 - h cm 4.5

Cico - ASG23
design Stefano Giovannoni
Egg cup with salt castor and spoon.
Thermoplastic resin.
cm 9x8 - h cm 11.5

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

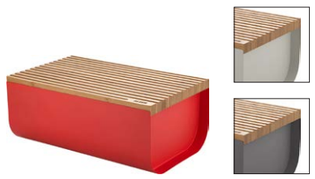
Tèo - AS01
design LUCY.D
Karin Santorso, Barbara Ambrosz
Spoon for tea bag.
18/10 stainless steel.
cm 14.5

You - MMI25
design Miriam Mirri
Tea infuser.
18/10 stainless steel.
cm 3x2.5 - h cm 14.5

AMMI08SET
design Miriam Mirri
4 coffee spoons.
18/10 stainless steel.
cm 10

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

Acacia - MMI28
design Miriam Mirri
Honey dipper.
18/10 stainless steel.
cm 16x2.5



Mattina - BG03
design BIG-GAME
Bread box.
Steel coloured with epoxy resin
with cutting board in bamboo wood.
cm 34x21 - h cm 14

We have always specialized in the specific ambit of bar and wine service objects. The 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. One truly unique collection are the professional bar and wine articles, 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 them, "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.

.The Tending Box.

As soft in its line as it is strict in its design, The Tending Box is the new collection of implements for the preparation of cocktails designed by Giulio Iacchetti with the consultancy of mixologist Oscar Quagliarini. The most classic implements of this discipline are reinterpreted in a balanced synthesis between shape and function: a cocktail shaker, a strainer, a mixing glass, a measure for cocktails, a mixing spoon and whisk take on new technical features and sophisticated aesthetic details.

The Tending Box - GIA25
design Giulio Iacchetti,
advice Oscar Quagliarini
Mixing glass.
18/10 stainless steel.
cl 75 - ø cm 9.3 - h cm 16

The Tending Box - GIA26
design Giulio Iacchetti,
advice Oscar Quagliarini
"Parisienne" cocktail shaker.
18/10 stainless steel.
cl 50 - ø cm 9.5 - h cm 23.6

The Tending Box - GIA27
design Giulio Iacchetti,
advice Oscar Quagliarini
Double bar strainer.
18/10 stainless steel.
ø cm 10.2 - h cm 4.9

The Tending Box - GIA28
design Giulio Iacchetti,
advice Oscar Quagliarini
"Quadri Combo Jigger".
18/10 stainless steel.
cl 1.5/3/4/6 - cm 12.2x5.5 - h cm 14.4

The Tending Box - GIA29
design Giulio Iacchetti,
advice Oscar Quagliarini
Mixing spoon.
18/10 stainless steel.
cm 3.4xcm 1.7 - h cm 36

The Tending Box - GIA30
design Giulio Iacchetti,
advice Oscar Quagliarini
"Bâton Lélé" stirrer.
18/10 stainless steel.
cm 33.5

5050 I
design Ettore Sottsass
By appointment A.I.B.E.S.
American or "Boston" shaker.
18/10 stainless steel.
cl 50 - ø cm 9 - h cm 28

L 870/50
design Luigi Massoni - Carlo Mazzeri
By appointment A.I.B.E.S.
Cocktail shaker.
18/10 stainless steel.
cl 50 - h cm 20

L 865
design Carlo Mazzeri - Anselmo Vitale
Cocktail measure.
18/10 stainless steel.
cl 4 and cl 2

5053 - 5054
design Ettore Sottsass
By appointment A.I.B.E.S.
Bar strainer / Stirrer.
18/10 stainless steel.
cm 19.5 / cm 26

5055
design Ettore Sottsass, advice Alberto Gozzi
By appointment A.I.B.E.S.
Ice tongs.
18/10 stainless steel.
cm 21.5

505
design Ufficio Tecnico Alessi
Ice tongs.
18/10 stainless steel.
cm 16

Lunar Eclipse - 5050SET I
design Ettore Sottsass
Set composed of American or "Boston"
shaker, bar strainer, stirrer
and cocktail measure.
18/10 stainless steel.

Noè - GIA12
design Giulio Iacchetti
Wine and champagne bottle stopper.
18/10 stainless steel.
ø cm 5.5 - h cm 6

Mateglacé - MSA11
design LPWK - Marta Sansoni
Double wall vacuum bottle stand.
18/10 stainless steel.
cl 130 - ø cm 12.5 - h cm 18

L 871
design Luigi Massoni - Carlo Mazzeri
By appointment A.I.B.E.S. and A.I.S.
Ice bucket.
18/10 stainless steel.
cl 125 - ø cm 12.5 - h cm 12

L 872
design Luigi Massoni - Carlo Mazzeri
By appointment A.I.B.E.S. and A.I.S.
Wine cooler.
18/10 stainless steel.
cl 500 - ø cm 20 - h cm 19.5

5051
design Ettore Sottsass
By appointment A.I.B.E.S. and A.I.S.
Ice bucket.
18/10 stainless steel.
cl 150 - ø cm 14.5 - h cm 14

5052
design Ettore Sottsass
By appointment A.I.B.E.S. and A.I.S.
Wine cooler.
18/10 stainless steel.
cl 700 - ø cm 25 - h cm 23

Bolly - JM21
design Jasper Morrison
Wine cooler.
18/10 stainless steel.
cl 360 - ø cm 22 - h cm 22.5

Chiringuito Cooler - ARA07
design Ron Arad
Wine cooler.
Thermoplastic resin.
cl 400 - cm 30x15 - h cm 43

Noè - GIA17
design Giulio Iacchetti
Ice tub.
18/10 stainless steel.
ø cm 33 - h cm 20

Big Vasque - FCR01
design Fabrizio Crisà
Ice tub XXL.
18/10 stainless steel with removable KRION® base.
ø cm 80 - h cm 36

5059
design Ettore Sottsass, consulenza Alberto Gozzi
Wine cooler stand.
18/10 stainless steel.
ø cm 24 - h cm 64

JM26
design Jasper Morrison
Wine cooler stand.
18/10 stainless steel.
ø cm 28 - h cm 63

Noè - GIA13
design Giulio Iacchetti
Modular bottle-holder (6 bottles).
Thermoplastic resin.
cm 34.5x15.5 - h cm 27

Babyboop - RA03
design Ron Arad
Three-section hors-d'oeuvre set.
18/10 stainless steel.
cm 23x20 - h cm 4

370
design Ufficio Tecnico Alessi
Citrus basket.
18/10 stainless steel.
370/19 ø cm 19 - h cm 20
370 ø cm 22 - h cm 22.5

Anna G. - AAM01
design Alessandro Mendini
Corkscrew.
Thermoplastic resin
and chrome-plated zamak.
ø cm 7 - h cm 24.5

Anna G. "Galla Placidia" - AM01 100
design Alessandro Mendini
Corkscrew.
Thermoplastic resin
and chrome-plated zamak.
ø cm 7 - h cm 24.5

Anna G. - AM01
design Alessandro Mendini
Corkscrew.
Chrome-plated zamak.
ø cm 7 - h cm 24.5

Alessandro M. - AAM23
design Alessandro Mendini
Corkscrew.
Thermoplastic resin
and chrome-plated zamak.
ø cm 6 - h cm 21

Alessandro M. "Galla Placidia" - AM23 100
design Alessandro Mendini
Corkscrew.
Thermoplastic resin
and chrome-plated zamak.
ø cm 6 - h cm 21

ES17
design Ettore Sottsass
Corkscrew.
Beech-wood.
ø cm 6 - h cm 18

Parrot - AAM32
design Alessandro Mendini
Sommelier corkscrew.
Thermoplastic resin and chrome-plated zamak.
cm 3x2.5 - h cm 13

Socrates - JM06
design Jasper Morrison
Corkscrew.
18/10 stainless steel.
cm 11.5x3.4 - h cm 14

Noè - GIA11
design Giulio Iacchetti
Drop ring.
18/10 stainless steel
and thermoplastic resin.
cm 5.7x4.4

Virgula Divina - FGO06
design Frédéric Gooris
Bottle opener.
18/10 stainless steel.
cm 10.6x5.6 - h cm 1.4

Bulla - VS01
design Valerio Sommella
Bottle opener.
18/10 stainless steel.
cm 7.5x3 - h cm 2

Diabolix - ABC01
design CSA - Biagio Cisotti
Bottle opener.
Thermoplastic resin.
cm 18x5.5

Ercolino - AB07
design Andrea Branzi
Bottle opener.
18/10 stainless steel
and birch-wood.
cm 7x4 - h cm 19

.MEETING ROOM.

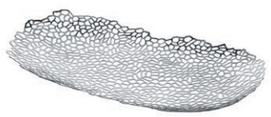
MG32
design Michael Graves
Electric kettle.
18/10 stainless steel and thermoplastic resin.
cl 150 - ø cm 25.5 - h cm 27

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

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

Blow up - FC02
design Fratelli Campana
Basket.
18/10 stainless steel.
cm 33x32 - h cm 10.5

Blow up - FC03
design Fratelli Campana
Citrus basket.
18/10 stainless steel.
cm 36x35 - h cm 31.5



Opus - GV32
design Guido Venturini
Centrepiece.
18/10 stainless steel.
cm 60x34 - h cm 7.5

Sarrià - 90084
design Lluís Clotet
Basket.
18/10 stainless steel.
ø cm 27.5 - h cm 6.5

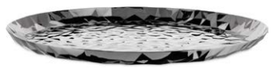
Port - 90085
design Lluís Clotet
Basket.
18/10 stainless steel.
ø cm 37 - h cm 6

Niche - ZH02
design Zaha Hadid
Centrepiece with interposable elements.
Melamine.
cm 60x30 - h cm 7


Bark - BM01
design Boucquillon & Maaoui
Centrepiece.
18/10 stainless steel / Steel coloured
with epoxy resin.
cm 51.5x19.5 - h cm 5


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


Barket - BM10
design Boucquillon & Maaoui
Basket.
18/10 stainless steel / Steel coloured
with epoxy resin.
BM10/18 ø cm 18 - h cm 6.5
BM10/21 ø cm 21 - h cm 10



Joy n. 3 - CR03/40
design Claudia Raimondo
Round tray.
18/10 stainless steel.
ø cm 40 - h cm 2.3

Joy n.11 - CR02/21
design Claudia Raimondo
Round basket.
18/10 stainless steel.
ø cm 20.7 - h cm 8

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


Trinity - ACO01
design Adam Cornish
Centrepiece.
18/10 stainless steel / Steel coloured
with epoxy resin.
ø cm 43 - h cm 10

Girotondo - AKK40
design King-Kong
Envelope holder.
18/10 stainless steel.
cm 16x4 - h cm 10.7

Piana - ASPN7032 - ASPN9017 - ASPN3027 - ASPN9001
design David Chipperfield
Folding and stackable chair.
PP and fiberglass.
cm 52x46 - h cm 90

Chip - RT01
design Rodrigo Torres
Magnetic paper clip holder.
Chrome-plated zamak.
ø cm 9.5 - h cm 10.5

Kastor - RT02
design Rodrigo Torres
Pencil sharpener.
Chrome-plated zamak.
cm 10x5 - h cm 8

.LIVING & BATHROOM.

Plico - RS11 B
design Richard Sapper
Folding trolley.
Steel coloured with epoxy resin, black. Shelves in polyurethane.
cm 86x46 - h cm 78

Blow Up - FC15
design Fratelli Campana
Magazine holder.
Chrome-plated steel.
ø cm 44 - h cm 45

Blow Up - FC07
design Fratelli Campana
Umbrella stand.
Chrome-plated steel.
cm 45.5x28.5 - h cm 35

Blow Up - FC09
design Fratelli Campana
Small table.
Chrome-plated steel and glass top.
ø cm 33 - h cm 50

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

Juicy Salif XXL - PSJS XXL
design Philippe Starck
Juicy Salif XXL.
Polyethylene.
cm 70x80 - h cm 187

Big love XXL - MMI08 XXL
design Miriam Mirri
Big love XXL.
Polyethylene.
cm 38x19 - h cm 160

Momento - 11
design Aldo Rossi
Wall clock.
18/10 stainless steel.
ø cm 40 - h cm 6,5

Firenze - 12
design Achille and Pier Giacomo Castiglioni
Wall clock.
Thermoplastic resin.
ø cm 36

Walter Wayle II - 05 G
design Philippe Starck
Wall clock.
ABS.
ø cm 25 - h cm 5

La Stanza dello Scirocco - MT19
design Mario Trimarchi
Wall clock.
18/10 stainless steel -
steel coloured with epoxy resin.
cm 46x33.5

Crevasse - ZH01
design Zaha Hadid
Flower vase.
18/10 stainless steel.
cm 8x6 - h cm 42

PZ02
design Peter Zumthor
Candlestick.
Turned cast aluminium.
ø cm 9 - h cm 23

The Five Seasons - MW64
design Marcel Wanders
Porcelain and mahogany wood.
Brrr / Ahhh / Hmm / Grrr / Shhh fragrance.
ml 150 - ø cm 11.5 - h cm 21.5

The Five Seasons - MW62S
design Marcel Wanders
Scented candle.
Brrr / Shhh fragrance.
gr 250 - ø cm 8.5 - h cm 9

The Five Seasons - MW62L
design Marcel Wanders
Scented candle.
Brrr / Shhh fragrance.
gr 600 - ø cm 14.5 - h cm 7.5

The Five Seasons - MW63
design Marcel Wanders
Room spray.

Brrr / Shhh fragrance.
ml 150 - ø cm 6.5 - h cm 11

The Five Seasons - MW65 5S
design Marcel Wanders
Lava stone fragrance diffuser.
Shhh fragrance.
cm 23x15 - h cm 9

Birillo - PL03
design Piero Lissoni
Toothbrush holder.
Thermoplastic resin.
cm 9.5x9.5 - h cm 11

Birillo - PL04
design Piero Lissoni
Soap dish.
Thermoplastic resin
and 18/10 stainless steel.
cm 11x11 - h cm 3

Birillo - PL05
design Piero Lissoni
Liquid soap dispenser.
Thermoplastic resin.
cl 30 - cm 11.5x9.5 - h cm 13.5

Birillo - PL06
design Piero Lissoni
Cotton pad dispenser.
Thermoplastic resin.
cm 7x7 - h cm 24

Birillo - PL07
design Piero Lissoni
Tissue box.
Thermoplastic resin.
cm 24x13 - h cm 8

Birillo - PL08
design Piero Lissoni
Toilet brush.
Thermoplastic resin and 18/10 stainless steel.
cm 10.5x10.5 - h cm 42

Birillo - PL09
design Piero Lissoni
Cotton swabs holder.
Thermoplastic resin.
cm 9x9 - h cm 11

Birillo - PL10
design Piero Lissoni
Bathroom waste bin.
Thermoplastic resin.
cm 18.5x18.5 - h cm 21

Birillo - PL11
design Piero Lissoni
Bathroom container.
Thermoplastic resin.
cm 18x18 - h cm 6.5

Birillo - PL14
design Piero Lissoni
Liquid soap dispenser.
Thermoplastic resin.
cl 20 - cm 8x6.6 - h cm 16.5

Birillo - PL15
design Piero Lissoni
Tissue box.
Thermoplastic resin.
cm 15x15 - h cm 15

Birillo - PL16
design Piero Lissoni
Shower/bathroom caddy.
Thermoplastic resin.
cm 19x15 - h cm 8

Birillo - PL17
design Piero Lissoni
Bathroom organizer.
Thermoplastic resin.
cm 18x18 - h cm 12

Birillo - PL18
design Piero Lissoni
Toilet paper roll container.
Thermoplastic resin.
cm 15x15 - h cm 31

Merdolino - ASG04
design Stefano Giovannoni
Toilet brush.
Thermoplastic resin.
ø cm 12 - h cm 48

Babà - SG74
design Stefano Giovannoni
Stool/laundry basket with lid.
18/10 stainless steel and wood.
ø cm 36 - h cm 46.5

.COLLABORATIONS.

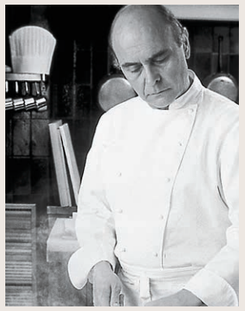
.La Cintura di Orione, design Richard Sapper, 1986.

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

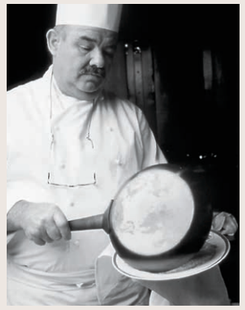
ALAIN CHAPEL



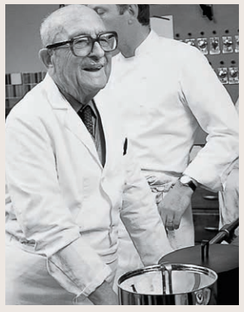
ALBERTO GOZZI

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 bygone 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**



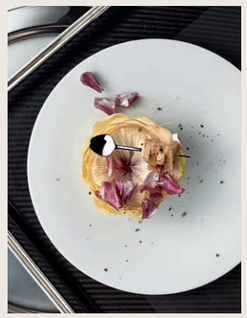
.Human collection.

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 fed. "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 establish- ment 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 and Gault&Milleau.

The successful collaboration between Alessi and Gault&Millau, one of the most renowned French gastronomy, restaurants and wines guides, has led to the production of the Gault&Millau plates. The metal objects were inspired in the shape to the Alessi most iconic products and were of the same yellow colour which identifies the publication. The plates, given as award to the best selected cooks, restaurateurs and sommeliers, were 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

.ALESSI FOR GREY GOOSE.

GREY GOOSE® Vodka has collaborated with Alessi to create a limited edition of the Alessi “Lunar Eclipse” mixing kit. The cocktail kit was created under the guidance of internationally renowned mixologist Oscar Quagliarini and is exclusively customised for GREY GOOSE. Crafted in stainless steel, the "Lunar Eclipse" mixing kit was inspired by the lunar universe, and includes elements of refined shiny finishes that spread bright silvery glare. This kit includes the famous Boston shaker, designed by Ettore Sottsass, a cocktail measure, bar strainer, stirrer and a bottle of GREY GOOSE Vodka.

.ALESSI FOR CAMPARI.

Campari Soda - the iconic aperitif brand - and Alessi combine their passion for art and design, inaugurating an exclusive collaboration with an innovative aperitif kit: 4 small bottles of Campari Soda, a napkin holder and a bottle opener created exclusively by Alessi for this collaboration. The articles are inspired by the iconic shape of the small Campari Soda bottle, with the aim of creating the perfect design set for an aperitif at home.

ALESSI s.p.a. - Benefit Company
Via Privata Alessi, 6
28887 Crusinallo di Omegna (VB) Italia
corporateb2b@alessi.com

Certified B Corporation

ALESSI

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