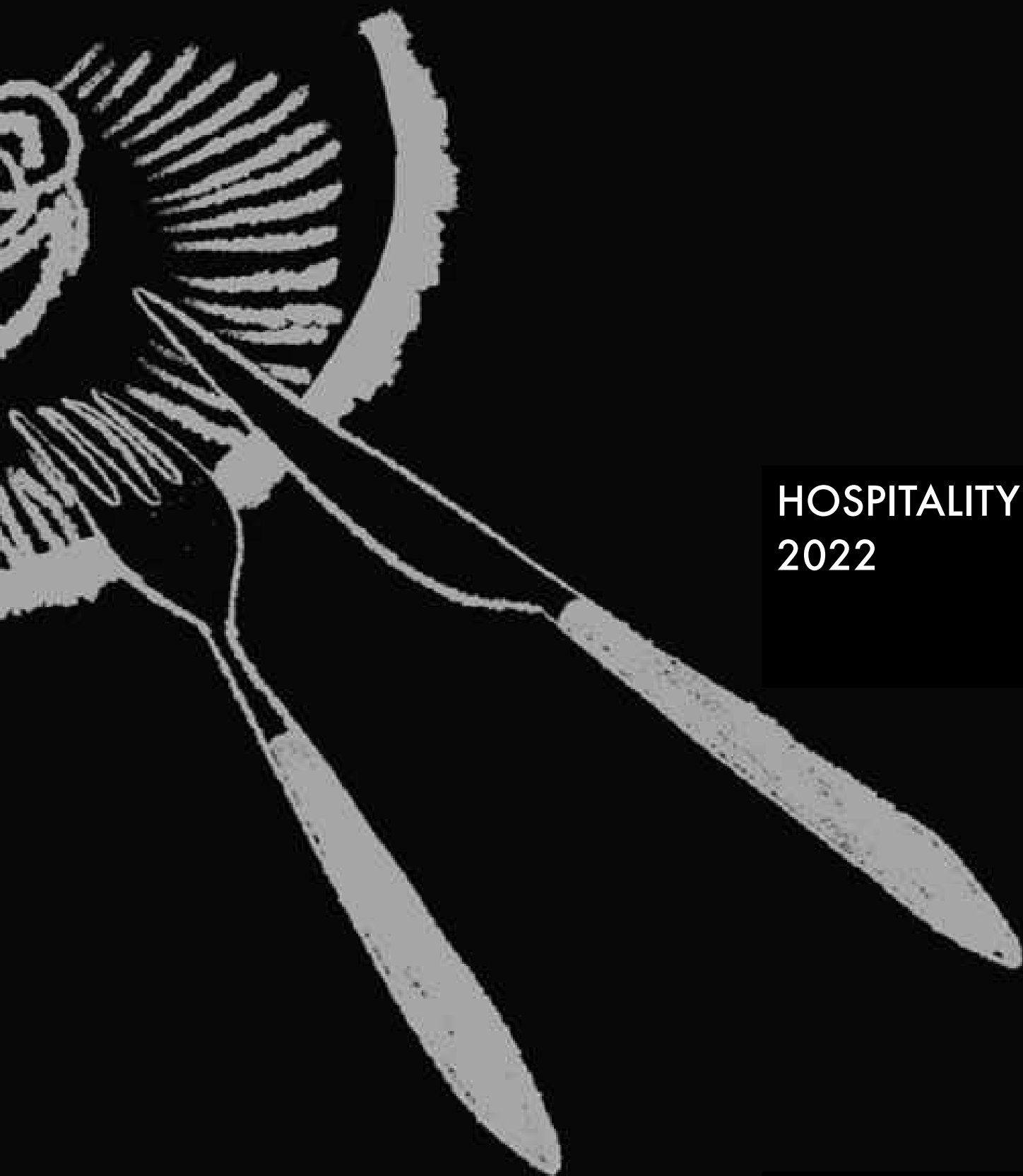


# BUGATTI®

## ITALY



HOSPITALITY  
2022

[www.casabugatti.it](http://www.casabugatti.it)



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## Bugatti's all-italian story

The company was set up in 1923 in Lumezzane (Brescia, Italy). It was founded by the brothers Giuseppe, Giovanni, Faustino, Giacinto and Amadio and its name also pays homage to the father who preceded them: F.lli Bugatti fu Amadio.

The company started off life as a professional workshop making nickel-silver and silver-plated brass cutlery but it soon acquired the first mechanical tools required to improve product features and streamline production. F.lli Bugatti was the first company in Italy to introduce the Polak pressure die-casting machine, thanks to which in 1928 the revolutionary brass-silicon alloy was created that is still known today as "Bugatti alloy".

It is the first of a long series of technological and formal innovations that will lead to the company making a name for itself in Italy and Europe and then establishing itself on international markets. A continuous and exciting process in which the close relationship with the area and the family roots would combine with technological research, the style project, and shared experiences.

For over 90 years of business, Bugatti has lent its name to a series of company changes, growth and development processes, and talented designers but above all it has known how to imbue a large family of objects with its spirit and to link its story with the many stories of the people who have experienced these objects and continue to experience them every day.



The Bugatti brothers with their father Amadio, 1898.



Wooden base for polishing the cutlery.

# HISTORY







# 5

**1898:** Family

**1923:** Start

**1928:** Die Cast machine.  
Since 1923 Leading with high-end flatware.



Diva, espresso coffee machine

**2005:** SDA introduction.

**2015:** White goods introduction.

**2016:** BCHEF APP and SMART SDA.  
Bugatti is the SMART CHOICE...



**2018:** Bugatti launch White Goods  
in China with Italian creativity and power heart.





Youku: Bugatti Introduction

# THE COMPANY

Bugatti designs and manufactures products for the table and kitchen, cutlery and household appliances that are highly innovative and have an original and sophisticated design.

For over 90 years, Bugatti proposals have been distinguished by the unique style in which high technology blends with Italian taste for shapes and details; links with the territory and craft tradition live together with the eyes open to the contemporary world and its values; from experience sharing to environmental sustainability.

**MADE in  
BUGATTI:  
Diva an  
excellent  
espresso,  
the spirit  
of coffee.**





# CHARACTER

**Bugatti's  
storytelling  
of research  
and innovation.**









**BUGATTI®**  
VENTO  
professional



”

Experimenting is my passion, and Vento helps me achieving the most difficult challenges. It blends, chops, mixes, homogenises... Its strength and control at all speeds, even low ones, surprise me every day.

Colour, smell and nutritional properties remain intact, ingredients do not oxidise and dishes release aromas and flavours that I always dreamed of.

Vento is the perfect assistant. Now, I can say that it is a part of my brigade that I could never give up. It is incredible how it can control its strength and speed, even the lowest one, to best work any ingredient whilst respecting its organic and nutritional properties. Foodstuffs do not oxidise, they keep their colour, taste and aroma. I' always sure of the result.

”

Vice-President of the Italian Federation of Chefs (F.I.C.), international master chef and, above all, passionate and greatly experienced. Carlo Bresciani, Executive Chef and Patron of the Antica Cascina San Zago, a restaurant in Salò on Garda Lake, believes in a cookery founded on research, which adds value to high quality fresh raw materials.

He is a member of the Cordon d'ro in Monte Carlo, the International Order of Disciples of August Escoffier and he is on the panel of the ITQI (International Taste and Quality Institute). As a consultant for Bugatti, he collaborated in the development of Vento.

**Carlo Bresciani, Vice-President of the Italian Federation of Chefs. Executive chef and Patron of the Antica Cascina San Zago, Salò, Italy.**

**BUGATTI®**  
VENTO  
professional



*Antica Cascina  
San Zago*





# Chef **Andrea Ribaldone**

**JSH**  
HOTELS COLLECTION



”

**Bugatti Vento power blender is a product of very refined design, powerful, easy to use and extremely intuitive.**

Andrea Ribaldone, Michelin Starred, started cooking under Chef Riccardo Aiachini, founder of "La Fermata" restaurant in Alessandria. He worked in Lucas Carton Restaurant in Paris by renowned Chef Alain Senderens. In 2012, he was executive Chef of Eataly in Tokyo, and, in 2014, opened "I Due Buoi" Restaurant in Alessandria. Today he collaborates as F&B Director with JSH Hotels Collection and coordinates, in collaboration with Domenico Schingaro, the six restaurants of Borgo Egnazia in Puglia. Since January 2017 opened its new gastronomic restaurant, Osteria Arborina, in the village of Annunziata in La Morra, in the province of Cuneo.

**Andrea Ribaldone, Michelin Starred. Osteria Arborina- La Morra ( CN) - Italy**





# JSH

HOTELS COLLECTION

[jsh-hotels.com](http://jsh-hotels.com)

**JSH HOTELS COLLECTION** The mission is to make experiences of high emotional content: to savour a delicious dish by listening to the sea waves, strolling in the most important Italian historic towns, speaking every day with satisfied people. This is the JSH approach to vacation, business, and sport.

In Tuscany, Sardinia, High Engadine, Sicily, Salento, Veneto you can experience exclusive accommodations in stunning 4 and 5 star holiday destinations, where to relax and practice sports, enjoying good food and wellness. JSH hotels and resorts are situated in exclusive locations from Italy's major cities including Rome, Milan, Bologna and Florence, always animated by various leisure opportunities.

JSH vision is the quest for excellence, customer satisfaction, passion for outstanding service and an impeccable welcome, embodying a truly Italian style.

Vento is now part of the JSH Hotels Collection's restaurant equipment.



# Chef Giorgio Lecchi

**JSH**  
HOTELS COLLECTION



Giorgio Lecchi, Chef from Brescia, has gained experience in prestigious restaurants and 5-star hotels and received many awards. He won the title of "Gluten-Free Cuisine Star" in 2017, won several gold medals at internationals in Italy, was Best Chef of the Year 2006, gold medal by internationals of Germany, medal of the Olympics of Erfut's kitchen in Germany and the cooking worlds in Luxembourg. Today is the Chef at the "Savur" Restaurant by Schloss Hotel Pontresina, JSH Hotels Collection, in St. Moritz.

**Giorgio Lecchi, chef at the "Savur" Restaurant by Schloss Hotel Pontresina, JSH Hotels Collection, in St. Moritz, Switzerland.**

” Bugatti Vento is a great innovation because in one machine there are more features that help the chef in the kitchen. Vento let you do a lot of things in a very short time: veggies or velvety creams, vegan or aromatised mayonnaise. You can homogenize as I did during the „Gluten-free Star“ contest and you can even „cook“ a sauce of cherry tomatoes and blend everything without having to strain the sauce through the sieve to remove skins and seeds. All this is done without effort, saving energy, labour, equipment and time and you know how important is time in a professional kitchen today. That's why I insisted and insisted on purchasing this tool.

” Thanks to Vento, Bugatti is confirmed as one of the few leading companies in the production of professional appliances for professional kitchens. Modern design with a powerful motor, great cooling system, easy to use and practical.

**BUGATTI®**  
**VENTO**  
professional

Chef of Mare Pineta Resort Restaurant, in Milano Marittima. Despite the young age, he has already had important experiences in prestigious restaurants such as Borgo Egnazia, where he was assistant to the Michelin starred chef Andrea Ribaldone, who has been his assistant.

**Valerio Tafuri, chef of Mare Pineta Resort Restaurant, in Milano Marittima, Italy.**

## Chef Valerio Tafuri



## Chef Marcello Baruzzi



He has gained a long experience in prestigious restaurants such as La Frasca, two Michelin stars in Castrocaro Terme, "La Buca" in Santarcangelo di Romagna and the "Povero Diavolo" restaurant in Torriana. He is a teacher of cooking and pastry for ISCOM and IAL, both professional schools in Romagna where new chefs and talents are formed; pastry consultants for the prestigious Grand Hotel in Rimini, for Kolini Italian Restaurant and for the Italian Eatering Company of Catering in Windsor, Ontario. He is today the chef of Living Place Hotel Bologna - JSH Group's.

**Marcello Baruzzi, Chef of Living Place Hotel Bologna, Bologna - Italy.**

” Vento is functional, powerful, well-equipped, easy to clean, with lots of features. It gives excellent results in a short time.

”

# Hong Kong

## Chef Paolo Monti



Paolo Monti Chief Executive Chef of GAIA Group, the fine dining restaurant group of Italian And French Cuisine in Hong Kong.

Ex- chef of Ritz Carlton Hong Kong & other 5 stars Hotels in Hong Kong.

Brook Wong is the Owner of Chef's Secret restaurant and participate different media cooking shows.

## Chef Brook Wong



## Chef Doris Wong



Doris Wong, a vegetarian for 28 years, is a guru on healthy eating.

She has written a library's worth of columns on health-conscious diets for a variety of publications and hosts cooking tutorials on her YouTube channel Mimi Veggie. In 2015, she was awarded the title of Green Star Ambassador by Hong Kong marketing company Roadshow for her commitment to environmental protection.



# Chef Giovanni Priolo



A prominent figure in Italian Culinary Art, specialized in rediscovery of ancient grains and gluten-free diet. Creator and organizer of the Gluten Free Kitchen Star Competition.

**Chef and owner of Osteria Latenasca. Master Chef Italian Cooking Federation, President of the Association of Chefs of Milan and Province & Councillor of Cooking Union for Lombardy Region.**

”

I introduced Vento in my kitchen before its official presentation, with the first prototype I tested its smartphone and tablet programs. I fell in love with it at once: A true innovation by BUGATTI!

Thanks to its power and ease of use, I make my own flours from cereals, doughs for the preparation of genuine meals; working at maximum speed, with only centrifugal force, I get very important help in hot creams preparation, with very little time and consumption and especially without the use of pots or pans. Vento allows me to limit the use of other equipment, which from my point of view become „obsolete“. Thanks to its accessories, I have a reliable and precise ally, reducing working and cleaning time.

”



# Barman Fiorenzo Colombo

Founder A.B.I. Professional (Association Professionals Italian Barmen), Member of the Executive Committee and Training Center of the A.B.I.. Barman and teacher with many years of experience, now he is Lecturer for lounge Bar at the Torre Boldone ISB Foundation and Barman at the Bobadilla Feeling Club in Dalmine.

”

I use Vento in my profession and in teaching, I confirm it is a very useful tool in my activities and I am very satisfied with it!

”

**BUGATTI**<sup>®</sup>  
VENTO  
professional



# Chef Chiara Giofrè



Chiara Giofrè, expert chef and teacher of vegan and raw food cuisine.

Attended the JOIA Academy in Milan, directed by chef Pietro Lee-mann of the vegetarian starred restaurant JOIA.

”

Thanks to Vento motor and to the blade system I can obtain perfect consistency for even the most complicated raw food preparations, such as those based on dried fruit and seeds. Also the consistency is so perfect that even the duration of creams increases considerably and colours remain brilliant. Not least, the thermometer allows me to check the right temperature during preparation, so nutritional properties of food are unaltered.

”

Vento was a beautiful discovery.

I think it is exceptional and very versatile, I cannot do without it. I use it for many preparations at the bar and at school: simply for ice crushing, for preparing shakes, smoothies and fantastic FROZEN cocktails, but also for culinary preparations, such as sweet and salty dough, and, as a good Ligurian, I also prepare an excellent pesto with Vento.

”

Stefania Simonetti, Barlady A.B.I. professional. Lounge Bar teacher at the "Scuola Alberghiera Città di Lavagna".

**BUGATTI®**  
VENTO  
professional




## Barlady Stefania Simonetti

**BUGATTI®**  
VENTO  
professional  
is also used by  
many other professionals

Forno Garani, Bologna  
Pastry Chef Roberto Garani

Capricci Restaurant, London  
Chef Capricci

Gelateria Bedussi, Brescia  
Bar d'Italia Gambero Rosso Award

The background features a large, light gray circle at the top left. To its right, there are silhouettes of a fork, a knife, and a spoon. Further right, a portion of a larger spoon is visible. At the bottom right, there are overlapping circular shapes in shades of red and blue. The main text is centered within a large, light gray circle that overlaps the bottom of the top circle and the left side of the bottom shapes.

# **Posate acciaio** **Stainless Steel** **Flatware**

Hotel, Restaurant & Home



# The Master of Color

Since 1923 Bugatti designs and creates cutlery with an original and sophisticated style. Bugatti's story tells of **research and innovation**, offering products that are the synthesis of the precise and constant integration of beauty and functionality.

Bugatti is a master of colours, giving special care and attention to every single choice and detail and carrying out constant research on colours, materials and finishes in order to provide the widest range of solutions.

Bugatti enriches the range with new elegant PVD finishes, available in both shining and sandblasted versions: **Gold, Champagne and Black Diamond**.

This cutlery is born to comply Interior Design new trends and consumers' rising tastes, perfect to offer always new ways to decorate the table.



IN - stainless steel shining

IS - stainless steel sandblasted





IBD  
Black Diamond  
PVD shining



ISBD  
Black Diamond  
PVD sandblasted



ICH  
Champagne  
PVD shining



ISCH  
Champagne  
PVD sandblasted



IGD  
Gold  
PVD shining



ISGD  
Gold  
PVD sandblasted



PVD (Physical Vapour Deposition): processo di deposizione di particelle di titanio su acciaio inox che dona una particolare colorazione e rende le superfici resistenti a graffi e corrosione.

PVD (Physical Vapor Deposition) treatment: process of depositing titanium particles on stainless steel that gives a particular color and make the surfaces resistant to scratches and corrosion.

PVD (Physical Vapor Deposition): processus de dépôt de particules de titane sur l'acier inox donne une coloration particulière et permet une résistance de la superficie aux rayures et à la corrosion.

PVD (Physical Vapor Deposition = physikalische Gasphaseabscheidung): bei diesem Beschichtungsverfahren lagern sich Titanpartikel auf dem rostfreien Edelstahl ab und erzeugen dadurch eine bestimmte Farbgebung und machen die Oberfläche widerstandsfähig gegen Kratzer und Korrosion.

PVD Disponibile/Available/Disponibile/Verfügbar

IBD Black Diamond

ISBD Black Diamond sandblasted

ICH Champagne

ISCH Champagne sandblasted

IGD Gold

ISGD Gold sandblasted

# RIVIERA

## PVD

design: Ufficio Tecnico Bugatti









Acciaio inossidabile 18/10, spessore 2,5 mm. Coltello forgiato monoblocco. Disponibile IN Lucido, IS Sabbiato e PVD (Physical Vapour Deposition): processo di deposizione di particelle di titanio su acciaio inox che dona una particolare colorazione e rende le superfici resistenti a graffi e corrosione.

18/10 Stainless steel, thickness 2,5 mm. Forged monobloc knife. Available IN Shining, IS Sandblasted and PVD (Physical Vapour Deposition): process of depositing titanium particles on stainless steel that gives a particular color and make the surfaces resistant to scratches and corrosion.

Acier massif 18/10, 2,5 mm d'épaisseur. Couteau monobloc forgé. Disponible IN Brillant, IS Sablé et PVD (Physical Vapour Deposition): processus de dépôt de particules de titane sur l'acier inox donne une coloration particulière et permet une résistance de la superficie aux rayures et à la corrosion.

Edelstahl 18/10, 2,5 mm Materialstärke. Gechmiedetes Monoblockmesser. Verfügbar IN Glänzend, IS Sandgestrahlt und PVD (Physical Vapour Deposition): physikalische Gasphasenabscheidung: bei diesem Beschichtungsverfahren lagern sich Titanpartikel auf dem rostfreien Edelstahl ab und erzeugen dadurch eine bestimmte Farbgebung und machen die Oberfläche widerstandsfähig gegen Kratzer und Korrosion.

PVD Disponibile/Available/Disponibile/Verfügbar  
 IBD Black Diamond  
 ISBD Black Diamond sandblasted  
 ICH Champagne  
 ISCH Champagne sandblasted  
 IGD Gold  
 ISGD Gold sandblasted

# RIVIERA

## Shining/Sand

design: Ufficio Tecnico Bugatti



# SETTIMOCIELO



01 02 03MB 04 05 06MB 07 08 09 10 11 12 13 17



20 27 28 29 75 76 77 78 42MB 43 46MB 52MB 54MB 56 56MB

IN-056 INOX 18/10  
LUCIDO - BRIGHT - MIROIR -  
GLÄNZEND

IS-056 INOX 18/10  
SABBIATO - SANDBLASTED -  
SABLÉ - SANDGESTRAHLT

INOX 18/10 PVD  
LUCIDO - BRIGHT - MIROIR -  
GLÄNZEND

ICH-056 CHAMPAGNE

IBD-056 BLACK DIAMOND

IGD-056 GOLD

INOX 18/10 PVD  
SABBIATO - SANDBLASTED -  
SABLÉ - SANDGESTRAHLT  
ISCH-056 CHAMPAGNE

ISBD-056 BLACK DIAMOND

ISGD-056 GOLD



Acciaio inossidabile 18/10, spessore 4 mm. Coltello forgiato monoblocco. Disponibile IN Lucido, IS Sabbiato e PVD (Physical Vapour Deposition): processo di deposizione di particelle di titanio su acciaio inox che dona una particolare colorazione e rende le superfici resistenti a graffi e corrosione.

18/10 Stainless steel, thickness 4 mm. Forged monobloc knife. Available IN Shining, IS Sandblasted and PVD (Physical Vapour Deposition): process of depositing titanium particles on stainless steel that gives a particular color and makes the surfaces resistant to scratches and corrosion.

Acier massif 18/10, 4 mm d'épaisseur. Couteau monobloc forgé. Disponible IN Brillant, IS Sablé et PVD (Physical Vapour Deposition): processus de dépôt de particules de titane sur l'acier inox donne une coloration particulière et permet une résistance de la superficie aux rayures et à la corrosion.

Edelstahl 18/10, 4mm Materialstärke. Geschmiedetes Monoblockmesser. Verfügbar IN Glänzend, IS Sandgestrahlt und PVD (Physical Vapour Deposition): physikalische Gasphasenabscheidung; bei diesem Beschichtungsverfahren lagern sich Titanpartikel auf dem rostfreien Edelstahl ab und erzeugen dadurch eine bestimmte Farbgebung und machen die Oberfläche widerstandsfähig gegen Kratzer und Korrosion.

PVD Disponibile/Available/Disponibile/Verfügbar  
IBD Black Diamond  
ISBD Black Diamond sandblasted  
ICH Champagne  
ISCH Champagne sandblasted  
IGD Gold  
ISGD Gold sandblasted

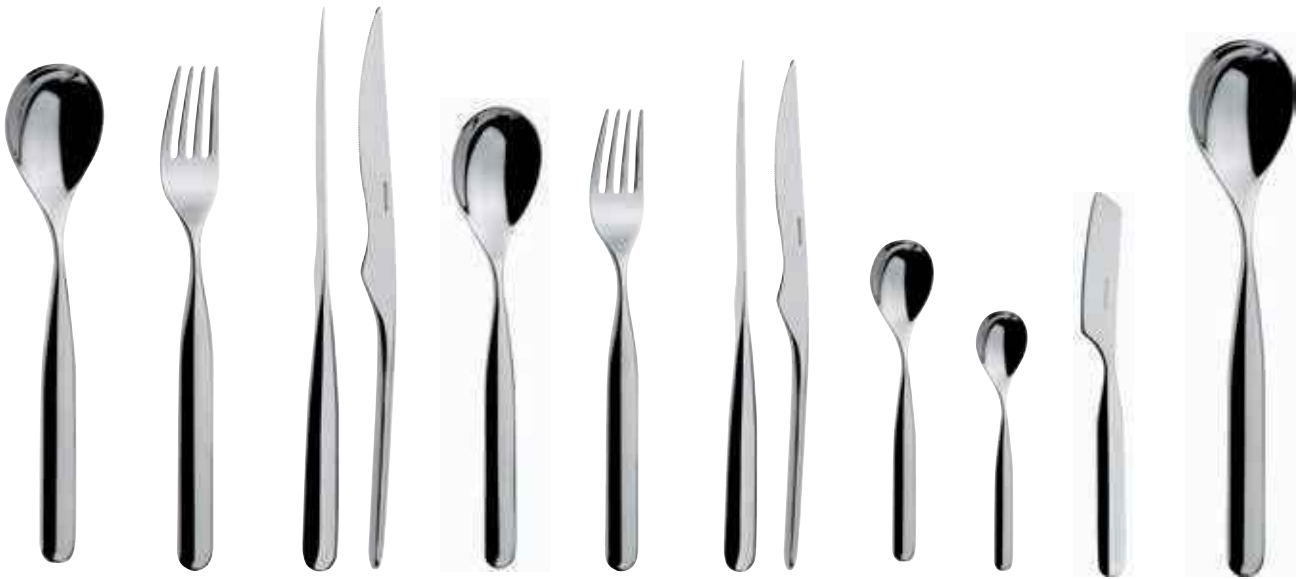
# SETTIMOCIELO

## Monobloc

design: Ufficio Tecnico Bugatti



# VIDAL



01

02

03MB

04

05

06MB

07

08

32MB

11



12

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31

20

53MB

51

50MB





PVD GOLD

Acciaio inossidabile 18/10, spessore 5 mm. Coltello forgiato monoblocco in appoggio sulla lama. Disponibile IN Lucido, IS Sabbiato e PVD (Physical Vapour Deposition): processo di deposizione di particelle di titanio su acciaio inox che dona una particolare colorazione e rende le superfici resistenti a graffi e corrosione.

18/10 Stainless steel, thickness 5 mm. Forged monobloc standing knife. Available IN Shining, IS Sandblasted and PVD (Physical Vapour Deposition): process of depositing titanium particles on stainless steel that gives a particular color and make the surfaces resistant to scratches and corrosion.

Acier massif 18/10, 5 mm d'épaisseur. Couteau monobloc forgé en posant sur la lame. Disponible: IN Brillant, IS Sablé et PVD (Physical vapour Deposition): processus de dépôt de particules de titane sur l'acier inox donne une coloration particulière et permet une résistance de la superficie aux rayures et à la corrosion.

Edelstahl 18/10, 5 mm Materialstärke. Gekniedetes Monoblockmesser, das mit der Klinge nach unten auf Tisch und Teller abgelegt wird. Verfügbar IN Glänzend, IS Sandgestrahlt und PVD (Physical Vapour Deposition): physikalische Gasphasenabscheidung; bei diesem Beschichtungsverfahren lagern sich Titanpartikel auf dem rostfreien Edelstahl ab und erzeugen dadurch eine bestimmte Farbgebung und machen die Oberfläche widerstandsfähig gegen Kratzer und Korrosion.

PVD Disponibile/Available/Disponibile/Verfügbar  
IBD Black Diamond  
ISBD Black Diamond sandblasted  
ICH Champagne  
ISCH Champagne sandblasted  
IGD Gold  
ISGD Gold sandblasted



# AMALFI

Shining  
design: Virgilio Bugatti



Acciaio inossidabile 18/10, spessore 3,5 mm. Coltello forgiato monoblocco in appoggio sulla lama.  
 18/10 Stainless steel thickness 3,5 mm. Forged monobloc standing knife.  
 Acier massif 18/10 d'épaisseur 3,5 mm. Couteau monobloc forgé en posant sur la lame.  
 Edelstahl 18/10, 3,5 mm Materialstärke. Gechmiedetes Monoblockmesser, das mit der Klinge nach unten auf Tisch und Teller abgelegt wird.

Patent pending



# PRELUDIO

## Shining

design: Ufficio Maestro Bugatti

Acciaio inossidabile 18/10, spessore 3,5 mm. Coltello forgiato monoblocco.  
18/10 Stainless steel, thickness 3,5 mm. Forged monobloc knife.  
Acier massif 18/10, 3,5 mm d'épaisseur. Couteau monobloc forgé.  
Edelstahl 18/10, 3,5 mm Materialstärke. Geschmiedetes Monoblockmesser.



Acciaio inossidabile 18/10, spessore 3 mm. Coltello forgiato monoblocco.  
 18/10 Stainless steel thickness 3 mm. Forged monobloc knife.  
 Acier massif 18/10 d'épaisseur 3 mm. Couteau monobloc forgé.  
 Edelstahl 18/10, 3 mm Materialstärke. Geschmiedetes Monoblockmesser.

# SIENA

Shining

design: Ufficio Tecnico Bugatti



-  01
-  02
-  03MB
-  04
-  05
-  06MB
-  07
-  08
-  10
-  11
-  12
-  17
-  20
-  28
-  29
-  30
-  78
-  56MB

Acciaio inossidabile 18/10, spessore 3 mm. Coltello forgiato monoblocco.  
18/10 Stainless steel, thickness 3 mm. Forged monobloc knife.  
Acier massif 18/10, 3 mm d'épaisseur. Couteau monobloc forgé.  
Edelstahl 18/10 Materialstärke 3mm. Geschmiedetes Monoblockmesser.

# ENGLAND

## Monobloc - Shining

design: Ufficio Tecnico Bugatti





Acciaio inossidabile 18/10, spessore 5 mm. Coltello forgiato monoblocco.  
 18/10 Stainless steel, thickness 5 mm. Forged monobloc knife.  
 Acier massif 18/10 d'épaisseur 5 mm. Couteau monobloc forgé.  
 Edelstahl 18/10, 5 mm Materialstärke. Geschmiedetes Monoblockmesser.

# PORTOFINO

## Shining

design: Ufficio Tecnico Bugattiv



PORTOFINO PVD GOLD, LADY

Acciaio inossidabile 18/10, spessore 5 mm. Coltello monoblocco forgiato.  
18/10 Stainless steel, thickness 5 mm. Forged monobloc knife.  
Acier massif 18/10, 5 mm d'épaisseur. Couteau monobloc forgé.  
Edelstahl 18/10, 5 mm Materialstärke. Geschmiedetes Monoblockmesser.

# DUETTO

Shining  
design: Nick Munro



Acciaio inossidabile 18/10, spessore  
3mm. Coltello forgiato monoblocco.  
18/10 stainless steel, thickness 3mm.  
Forged monobloc knife

**new!** **NEO**  
Shining  
design: Clemente Bugatti





Acciaio inossidabile 18/10, spessore  
3mm. Coltello forgiato monoblocco.  
18/10 stainless steel, thickness 3mm.  
Forged monobloc knife

**new!** **GOCCIA**  
Shining  
design: Clemente Bugatti



Acciaio inossidabile 18/10, spessore  
3mm. Coltello forgiato monoblocco.  
18/10 stainless steel, thickness 3mm.  
Forged monobloc knife

**new!** **PURO**  
Shining  
design: Clemente Bugatti



Acciaio inossidabile 18/10, spessore  
3mm. Coltello forgiato monoblocco.  
18/10 stainless steel, thickness 3mm.  
Forged monobloc knife

# **new!** OTTAGONALE

Shining  
design: Clemente Bugatti







# Posate decorate

acciaio  
Decorated flatware  
stainless steel



# LADY

Un decoro floreale elegante e raffinato per una tavola di grande effetto. Le linee opache arricchiscono il design della posata e la rendono unica.

An elegant and refined floral decoration for a great table. Matt lines enrich the design of the cutlery making it unique.

Une décoration florale élégante et raffinée pour une table de grand effet. Les lignes opaques enrichissent le design des couverts et la rendent unique.

Ein elegantes und raffiniert florales Dekor, gestaltet für den gedeckten Tisch mit großer Wirkung. Die opaken Linien bereichern das Design des Bestecks und machen es einzigartig.

- |              |                  |                       |                           |                   |                       |              |                  |
|--------------|------------------|-----------------------|---------------------------|-------------------|-----------------------|--------------|------------------|
| Inox Shining | Inox Sandblasted | Black Diamond Shining | Black Diamond Sandblasted | Champagne Shining | Champagne Sandblasted | Gold Shining | Gold Sandblasted |
|              |                  |                       |                           |                   |                       |              |                  |







INDV-051... DEVORE INOX SHINING

PRICE  
p. 104

# DÉVORÉ

Il design pulito della posata viene arricchito da un decoro, realizzato tramite laser, di un colore grigio ambrato, profondo e comunicativo, che esalta la lucentezza del materiale.

The clean design of the cutlery is enriched by a decoration made by laser; a deep and communicative amber-gray color enhances the brightness of the material.

Le design pur des couverts est enrichi par une décoration grise ambrée profonde et communicative, réalisée par laser, qui exalte la brillance du matériel.

Das klare Design des Bestecks wird durch einer abwechslungsreichen Laserdekoration mit einer dunklen bernsteingrauen Farbe bereichert, die die Brillanz des Materials erhöht.

Inox  
Shining



Inox  
Sandblasted



Black  
Diamond  
Shining



Black  
Diamond  
Sandblasted



Champagne  
Shining



Champagne  
Sandblasted



Gold  
Shining



Gold  
Sandblasted



ISBDDV-051... DEVORE BLACK DIAMOND SANDBLASTED



# Posate colore

# Color flatware



# ALADDIN

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# ALADDIN

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**01**  
Cucchiaio da tavola/ Cuiller de table/ Table spoon/ Cuchara de mesa/ Tafellöffel ± 22 cm



**02**  
Forchetta da tavola/ Fourchette de table/ Table fork/ Tenedor de mesa/ Tafelgabel ± 22 cm



**03**  
Coltello da tavola/ Couteau de table/ Table knife/ Cuchillo de mesa/ Tafelmesser ± 24 cm



**04**  
Cucchiaio frutta/ Cuiller à dessert/ Dessert spoon/ Cuchara de postre/ Dessertlöffel ± 20 cm



**05**  
Forchetta frutta/ Fourchette dessert/ Dessert fork/ Tenedor de postre/ Dessertgabel ± 20 cm



**06**  
Coltello frutta/ Couteau dessert/ Dessert knife/ Cuchillo de postre/ Dessertmesser ± 22 cm



**07**  
Cucchiaino caffè/ Cuiller café/ Coffee spoon/ Cucharilla de café/ Teelöffel ± 16 cm



**08**  
Cucchiaino moka/ Cuiller moka/ Moka spoon/ Cucharilla de moka/ Kaffeelöffel ± 14,5 cm



**09**  
Cucchiaio riso tavola/ ASIAN rice spoon / Petite cuillère à riz/ Cuchara para arroz de mesa/ Tafelreislöffel ± 21 cm



**10**  
Mestolo servire/ Louche/ Soup ladle/ Cazo de sopa/ Suppenschöpfer ± 28 cm



**11**  
Cucchiaino servire/ Cuiller de service/ Serving spoon/ Cucharon de servir/ Gemüselöffel ± 24 cm



**12**  
Forchettone servire/ Fourchette de service/ Serving fork/ Tenedor de servir/ Serviergabel ± 24 cm



**13**  
Mestolo salsa/ Cuiller à sauce/ Sauce ladle/ Cacilo de salsa/ Saucenlöffel ± 20 cm



**14**  
Cucchiaio insalata/ Cuiller à salade/ Salad spoon/ Cuchara ensalada/ Salatöffel ± 24 cm



**15**  
Forchetta insalata/ Fourchette à salade/ Salad fork/ Tenedor ensalada/ Salatgabel ± 24 cm



**17**  
Forchettina dolce 3p/ Fourchette à gâteau/ Cake fork 3 prongs/ Tenedor lunch/ Kuchengabel ± 16 cm



**18**  
Cucchiaino gelato/ Cuiller glace/ Ice-cream spoon/ Cucharilla para helado/ Eislöffel ± 16 cm



**19**  
Cucchiaino bibita/ Cuiller cocktail/ Long drink spoon/ Cucharilla refresco/ Limolöffel ± 19 cm



**20**  
Pala torta/ Pelle à tarte/ Cake serve/ Pala de tarta/ Tortenheber ± 27 cm



**21**  
Coltello torta/ Couteau à tarte/ Cake Knife/ Cuchillo postre/ Küchenmesser ± 28 cm



**22**  
Coltellino dolce-frutta/ Couteau à gâteau-fruit/ Cake-fruit knife / Cuchillo lunch/ Küchenmesser ± 17,5 cm



**23**  
Coppia Bacchette Riso Acrilico/ Acrylic Chopstick set (2 pcs)/ 2 pièces baguettes à riz en acrylique/ Paar Chopstick (2 tlg) aus Acryl ± 24 cm



**25**  
Pala servirisotto-kebab/ Cuiller a riz-kebab/ Rice-kebab serving spoon/ Cucharon servir arroz-kebab/ Reislöffel (Kebab) ± 27,5 cm



**26**  
Coppia Bacchette Riso, acciaio inox 18/10 e acrilico/ Chopsticks (2 pcs), 18/10 Stainless steel and acrylic/ 2 pièces baguettes à riz, acier massif 18/10 et acrylique / Paar Chopstick (2 tlg), Edelstahl 18/10 und Acryl ± 24 cm



**27**  
Cucchiaio brodo/ Cuiller de soupe/ Soup spoon/ Cuchara de consome/ Suppenlöffel ± 20 cm



**28**  
Forchetta pesce/ Fourchette poisson/ Fish fork/ Tenedor pescado/ Fischgabel ± 20 cm



**29**  
Coltello pesce/ Couteau poisson/ Fish knife/ Cuchillo pescado/ Fischmesser ± 22 cm



**30**  
Cucchiaino servirisotto/ Cuiller a Riz/ Rice serving spoon/ Cucharon servir arroz/ Reislöffel ± 26 cm



**31**  
Mestolo spaghetti/ Cuiller à spaguetti/ Spaghetti scoop/ Cazo de espaguetis/ Spaghettischöpfer ± 32 cm



**32**  
Spalmatore/ Couteau à tartiner/ Spreader/ Esparcidor ± 14,5 cm



**33**  
 Tagliatartufo/ Couteau à truffes/  
 Truffle cutter in stainless steel/ Cortatrufa/Trüffelmesser  
 ± 23 cm



**38**  
 Forbici Multi-uso/  
 Multi-purpose scissors/  
 Ciseaux à multiusage/  
 Multifunktionsschere  
 ± 25 x 9,5 cm



**40**  
 Coltello Tavola lama a filo Advanced Performance/ Table Knife Advanced Performance with Straight Edge/ Couteau table à performance avancée avec lame droite/ Cuchillo da mesa de alto rendimiento con filo delgado / Tafelmesser Advanced Performance mit messerscharfen Klinge  
 ± 24 cm



**40S**  
 Coltello Tavola lama con sega/ Advanced Performance / Table Knife Advanced Performance with Serrated Edge/ Couteau table à performance avancée avec lame scie/ Cuchillo de mesa de alto rendimiento hoja de sierra / Tafelmesser Advanced Performance mit Wellenschliff  
 ± 24 cm



**41**  
 Coltello prosciutto e salumi/ Couteau à Jambon et salami/ Ham and slice mest knife/ Cuchillo para jamon/ Schinkenmesser  
 ± 41 cm



**42**  
 Coltello formaggio/ Couteau fromage/ Cheese knife mod. "Deer"/ Cuchillo queso/ Käsemesser  
 ± 23 cm



**43**  
 Coltello grana /Couteau fromage grana/ Knife for parmesan cheese/Cuchillo parmesano/ Parmesanmesser  
 ± 20 cm



**44**  
 Coltello gorgonzola/ Couteau gorgonzola/ Cheese knife/ Cuchillo esparcidor/ Käsemesser  
 ± 24 cm



**47**  
 Coltello salmone/ Couteau saumon/ Salmon knife/ Cuchillo salmon/ Lachsmesser  
 ± 40 cm



**49**  
 Coltello pane/ Couteau à pain/ Bread knife/ Cuchillo pan/ Brotmesser  
 ± 32 cm



**50**  
 Coltello arrosto/ Couteau pour roti/ Roast carving knife/Cuchillo asado/Bratenmesser  
 ± 32 cm



**51**  
 Forchettone arrosto/ Fourchette pour roti/ Roast carving fork/ Tenedor de trinchar/ Fleischgabel  
 ± 32 cm



**52**  
 Coltello bistecca/ Couteau à steak/ Steak knife/ Cuchillo bistec/ Steakmesser  
 ± 24 cm



**53**  
 Coltello nuziale/ Couteau biscuit/ Cake knife/ Cuchillo de tarta/ Kuchenmesser  
 ± 32 cm



**55**  
 Paletta affetta formaggio/ Palette fromage tendre/ Cheese shovel/ Pala filetea dora queso/ Käsehobel  
 ± 24 cm



**56**  
 Spalmatore con seghettatura/ Couteau à tartiner dentelé/ Saw-edged spreader/ Esparcidor con sierra/ Butterstreicher  
 ± 22 cm



**59**  
 Coltello agrumi/ Couteau agrumes/ Knife for citrus fruit/ Cuchillo de cítricos/ Südfruchtmesser  
 ± 24 cm



**61**  
 Pala pizza/ Pelle à pizza/ Pizza shovel/ Pala pizza/ Pizzateher  
 ± 29,5 cm



**62**  
 Pala lasagne / Pelle à lasagnes/ Lasagne shovel/ Pala lasana/ Lasagneheber  
 ± 28,5 cm



**65**  
 „Mokino“/ „Mokino“ moka spoon/ „Mokino“, petite cuillère à moka/ „Mokino“ Mokalöffel  
 ± 13 cm



**66**  
 Cuore, cucchiaino moka/ Heart, moka spoon/ Cuillère à moka Cœur/ Herz, Mokalöffel  
 ± 13 cm



**68**  
 Forchettina aperitivo/ Party fork/ Fourchette apéritif/ Aperitivgabel  
 ± 13 cm



**70**  
 Pinza insalata/ Salad tongs/ Pince à salade/ Pinza para ensalada/ Multifunktions-Salatzange  
 ± 9 x 30 x 4 cm



**71**  
 Pinza Multiuso - carne/ Multipurpose - Meat tongs/ Pince polyvalente - à viande/ Pinza multifunción y para carne/ Multifunktions - Kochzange  
 ± 6 x 28 x 1,4 cm



**76**  
 Schiumarola / Skimmer/ écumoire/ Espumadera/ Schaumlöffel  
 ± 31 x 10,5 cm



**95**  
 Pala fritto/ Turner/ Pelle à frite/ Pala para frito/ Backschaufel  
 ± 27,5 x 6,3 cm

# ALADDIN

design: A. Dolcetti e Ufficio Tecnico Bugatti

ATTENZIONE! ESEMPIO: ALCAM-04201: AL = ALADDIN + C = GHIERA CROMATA + AM = COLORE AVORIO + -04201 = ARTICOLO: CUCCHIAIO TAVOLA  
 ATTENTION! EXAMPLE: ALCAM-03201: AL = ALADDIN + C = CHROMEPLATED RING + AM = IVORY COLOR + -04201 = ITEM: TABLE SPOON

## ALADDIN SHINING

ALC/ ghiera cromata, posata in acciaio inox 18/10, manico in acrilico. Lavabili in lavastoviglie. ALC/ chromed metal ring, 18/10 stainless steel cutlery, acrylic handle. Dishwasher safe. ALC/ bague avec finition crome, couvert en acier massif 18/10, manche nacré. Garantie lavage au lave-vaisselle. ALC/ mit verchromt Ring, Besteck aus Edelstahl 18/10, Griff aus Acryl. Spülmaschinenfest.



ALCRM-042..

## ALADDIN OLD SILVER PLATED

ALB/ ghiera con finitura argento antico, posata in acciaio inox 18/10, manico in acrilico. Lavabili in lavastoviglie. ALB/ old silver plated metal ring, 18/10 stainless steel cutlery, acrylic handle. Dishwasher safe. ALB/ bague avec finition argent antique, couvert en acier massif 18/10, manche nacré. Garantie lavage au lave-vaisselle. ALB/ mit « antik » versilbert Ring, Besteck aus Edelstahl 18/10, Griff aus Acryl. Spülmaschinenfest.



ALB3M-042..

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ALDGM-042..



ALXAM-042..

## ALADDIN GOLD PLATED

ALD/ ghiera dorata, posata in acciaio inox 18/10, manico in acrilico. ALD/ gold plated ring with 18/10 stainless steel cutlery, acrylic handle. ALD/ bague dorée, couvert en acier massif 18/10, manche nacré. ALD/ mit vergoldetem Ring, Besteck aus Edelstahl 18/10, Griff aus Acryl.

## ALADDIN PVD GOLD

ALX/ ghiera dorata, posata in acciaio inox 18/10 con finitura PVD oro, manico in acrilico. ALX/ gold-plated ring, 18/10 Stainless steel cutlery with gold PVD finish, acrylic handle. ALX/ bague dorée, couvert en acier massif 18/10 avec finition PVD or, manche nacré. ALX/ mit vergoldetem Ring, Besteck aus Edelstahl 18/10 mit Gold-PVD-Beschichtung, Griff aus Acryl.

GM - GRIGIO  
grey - gris - grau



VM - VERDE ACQUA - aqua  
green - vert d'eau - wassergrün



7M - AZZURRO CIELO  
light blue - bleu clair - nachtblau



AM - AVORIO  
ivory - ivoire - elfenbein



1M - BIANCO  
white - blanc - weiss



2M - BLU  
blue - bleu - blau



3M - BORDEAUX  
bordeaux



4M - VERDE  
green - vert - grün



PM - LAMPONE  
raspberry - framboise  
himbeere



NEW!



ATTENZIONE! ESEMPIO: OXBAM-03201: OX = OXFORD + B = GHIERA BRUNITA + AM = COLORE AVORIO + -03201 = ARTICOLO CUCCHIAIO TAVOLA  
 ATTENTION! EXAMPLE: OXBAM-03201: OX = OXFORD + B = OLD SILVERPLATED RING + AM = IVORY COLOR + -03201 = ITEM: TABLE SPOON

# OXFORD

design: Ufficio Tecnico Bugatti

## OXFORD OLD SILVER PLATED

OXB/ ghiera con finitura argento antico, posata in acciaio inox 18/10, manico in acrilico. Lavabili in lavastoviglie. OXB/ old silver plated metal ring, 18/10 stainless steel cutlery, acrylic handle. Dishwasher safe. OXB/ bague avec finition argent antique, couvert en acier massif 18/10, manche nacré. Garantie lavage au lave-vaisselle. OXB/ mit « antik » versilbert Ring, Besteck aus Edelstahl 18/10, Griff aus Acryl. Spülmaschinenfest.



OXB3M-032..

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OXDAM-032..



OXXAM-032..

## OXFORD GOLD PLATED

OXD/ ghiera dorata, posata in acciaio inox 18/10, manico in acrilico. OXD/ gold plated ring with 18/10 stainless steel cutlery, acrylic handle. OXD/ bague dorée, couvert en acier massif 18/10, manche nacré. OXD/ mit vergoldetem Ring, Besteck aus Edelstahl 18/10, Griff aus Acryl.

## OXFORD PVD GOLD

OXX/ ghiera dorata, posata in acciaio inox 18/10 con finitura PVD oro, manico in acrilico. OXX/ gold-plated ring, gold PVD finish 18/10 Stainless steel cutlery, acrylic handle. OXX/ bague dorée, couvert en acier massif 18/10 avec finition PVD or, manche nacré. OXX/ mit vergoldetem Ring, Besteck aus Edelstahl 18/10 mit Gold-PVD-Beschichtung, Griff aus Acryl.

RM - ROSA  
pink - rose - rosa



NM - NERO  
black - noir - schwarz



OM - ONICE  
onyx - vison



LM - LILLA  
lilac - lilas - lila



IT - TRASPARENTE  
transparent - transparent



T - TARTARUGA  
tortoise shell  
Tortue - schildkroete



CS - VERDE CERTOSA  
green vert - dunkel gruen



# ARES

design: Alessandro Parascandolo



A - AVORIO  
Ivoire - Ivory - Elfenbein

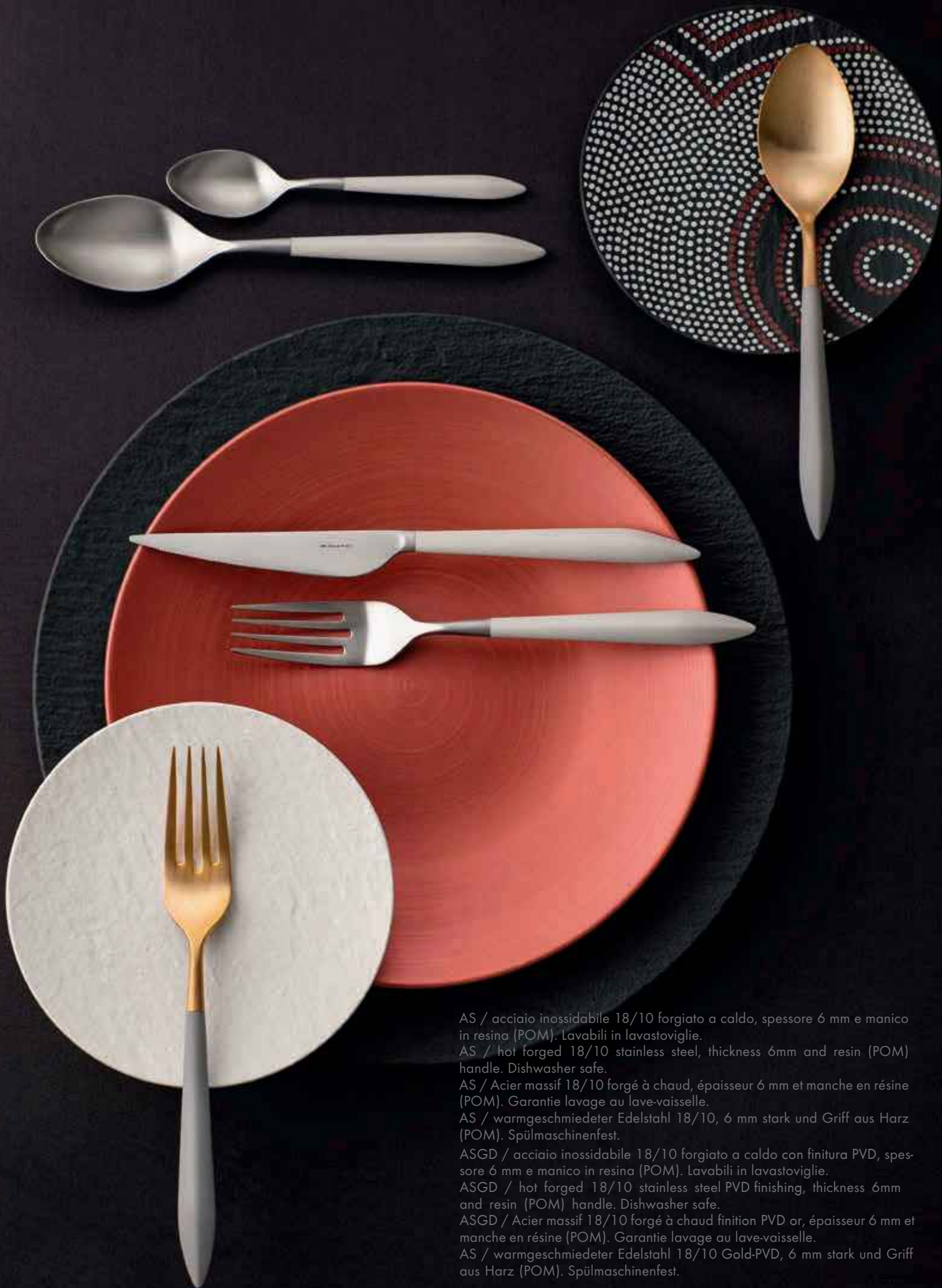
I - BIANCO  
Blanc - White - Weiss

G - GRIGIO  
Gris - Concrete - Grau

N - NERO  
Noir - Black - Schwarz







AS / acciaio inossidabile 18/10 forgiato a caldo, spessore 6 mm e manico in resina (POM). Lavabili in lavastoviglie.

AS / hot forged 18/10 stainless steel, thickness 6mm and resin (POM) handle. Dishwasher safe.

AS / Acier massif 18/10 forgé à chaud, épaisseur 6 mm et manche en résine (POM). Garantie lavage au lave-vaisselle.

AS / warmgeschmiedeter Edelstahl 18/10, 6 mm stark und Griff aus Harz (POM). Spülmaschinenfest.

ASGD / acciaio inossidabile 18/10 forgiato a caldo con finitura PVD, spessore 6 mm e manico in resina (POM). Lavabili in lavastoviglie.

ASGD / hot forged 18/10 stainless steel PVD finishing, thickness 6mm and resin (POM) handle. Dishwasher safe.

ASGD / Acier massif 18/10 forgé à chaud finition PVD or, épaisseur 6 mm et manche en résine (POM). Garantie lavage au lave-vaisselle.

AS / warmgeschmiedeter Edelstahl 18/10 Gold-PVD, 6 mm stark und Griff aus Harz (POM). Spülmaschinenfest.



AT / acciaio inossidabile 18/10 forgiato a caldo, spessore 6 mm e manico in ABS. Lavabili in lavastoviglie.

AT / hot forged 18/10 stainless steel, thickness 6mm and ABS handle. Dishwasher safe.

AT / Acier massif 18/10 forgé à chaud, épaisseur 6 mm et manche en ABS. Garantie lavage au lave-vaisselle.

AT / warmgeschmiedeter Edelstahl 18/10, 6 mm stark und Griff aus ABS. Spülmaschinenfest.

ATGD / acciaio inossidabile 18/10 forgiato a caldo con finitura PVD, spessore 6 mm e manico in ABS. Lavabili in lavastoviglie.

ATGD / hot forged 18/10 stainless steel PVD finishing, thickness 6mm and ABS handle. Dishwasher safe.

ATGD / Acier massif 18/10 forgé à chaud finition PVD or, épaisseur 6 mm et manche en ABS. Garantie lavage au lave-vaisselle.

ATGD / warmgeschmiedeter Edelstahl 18/10 Gold-PVD, 6 mm stark und Griff aus ABS. Spülmaschinenfest.

# ATHENA

design: Ufficio Tecnico Bugatti

**new!**



N - Nero - Noir  
Black - Schwarz



G - Grigio - Gris  
Concrete-Grau



1 - Bianco - Blanc  
white- weiss



A - Avorio - Ivoire  
Ivory - elfenbein



AT.003



ATGD-003



ATB-003



ATBGD-003

PT / acciaio inossidabile 18/10 forgiato a caldo, spessore 6 mm e manico in ABS. Lavabili in lavastoviglie.

PT / hot forged 18/10 stainless steel, thickness 6mm and ABS handle.

Dishwasher safe.

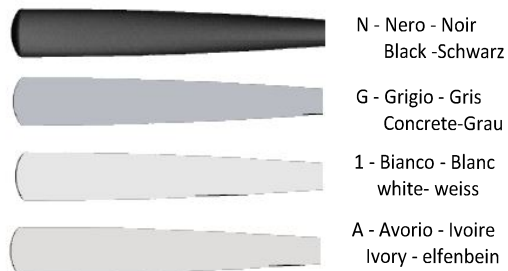
PT / Acier massif 18/10 forgé à chaud, épaisseur 6 mm et manche en ABS. Garantie lavage au lave-vaisselle.

PT / warmgeschmiedeter Edelstahl 18/10, 6 mm stark und Griff aus ABS. Spülmaschinenfest.

# POSITANO

design: Ufficio Tecnico Bugatti

**new!**



# PERSONALIZZAZIONI

Per ricordare un momento speciale e renderlo unico, per regali aziendali o per attività di ristoranti e hotel, Bugatti offre la possibilità di personalizzare oggettistica da regalo e accessori per la tavola, come posate, vassoi e glacette, con incisioni al laser di iniziali, disegni grafici o loghi.


To remember a special moment and make it unique, for corporate gifts vor for restaurants and hotels, Bugatti gives the opportunity to personalize giftware and table accessories with laser engravings of initials, drawings or logos.

Pour se souvenir d'un moment spécial et le rendre unique. Pour des cadeaux d'entreprise, des restaurants et hôtels, Bugatti offre la possibilité de personnaliser accessoires de table, couverts, plateaux et glacettes. Avec des gravures laser d'initiales, graphisme ou logos vous pouvez distinguer votre objet.

Bugatti bietet die Möglichkeit, Produkte individuell zu kennzeichnen. Mit Hilfe von Lasergravuren können Initialen, Grafikdesigns oder Logos aufgebracht werden. So werden besondere Momente unvergesslich und einmalig. Für Events, Restaurants, Hotels oder exclusive Familienanlässe ist dies attraktiv. Geschenkartikel und Tischaccessoires wie Besteck, Tablett und Flaschenkühler können in besonderer Weise gestaltet werden.







**Tavola & Cucina**  
**Tableware & Kitchen**

# PORTAFORTUNA

## Set cucchiaini

design: Teseo Berghella



Un dono pensato per rendere indimenticabile un giorno speciale... matrimonio, battesimo, laurea o un tuo momento da ricordare. 6 cucchiaini moka personalizzati con simboli portafortuna. Acciaio Inox 18/10. In scatola regalo con leaflet portafortuna.

A favour thought to make of a special day a day to remember... wedding, baptism, degree or each moment to remember. 6 moka spoons personalised with good luck charms 18/10 Stainless Steel. In gift box with leaflet.

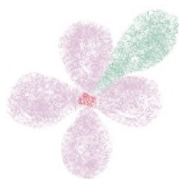
Un cadeau pour rendre inoubliable une journée spéciale... mariage, baptême, obtention du diplôme ou un moment de se souvenir. 6 cuillères à moka personnalisé avec de symboles de chance. Acier inoxydable 18/10. Dans une boîte cadeau avec le dépliant Portafortuna.

Ein Geschenk, das einen speziellen Tag wie die Hochzeit, eine Taufe oder Schulabschluss unvergesslich macht. 6 Mokkalöffel, jeweils verziert mit einem Glückssymbol. Gefertigt aus Edelstahl 18/10, geliefert in Geschenkverpackung mit Glückssymbolbroschüre.



Sole / Sun

Simbolo di energia positiva.  
Symbol of positive energy.



Fiore / Flower

Dillo con un fiore!  
Say it with a flower!



Quadrifoglio / Four-Leaf clover

Trovare un quadrifoglio è una Fortuna!  
Find a four-leaf clover is Luck!



Cuore / Heart

Il cuore è sinonimo di amore.  
Heart is synonymous with love.



Pavone / Peacock

Animale vanitoso ed eccentrico.  
Vain and odd animal.



Gufo / Owl

Tra Magia e Mistero.  
Between Magic and Mystery

# NON SOLO CAFFÈ

## Set moka

design: Ufficio Tecnico Bugatti



# KISS

Set cucchiaino moka  
Set forchettine party

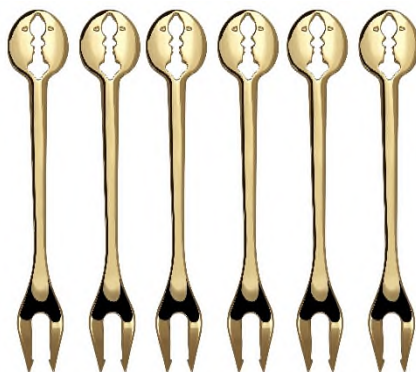
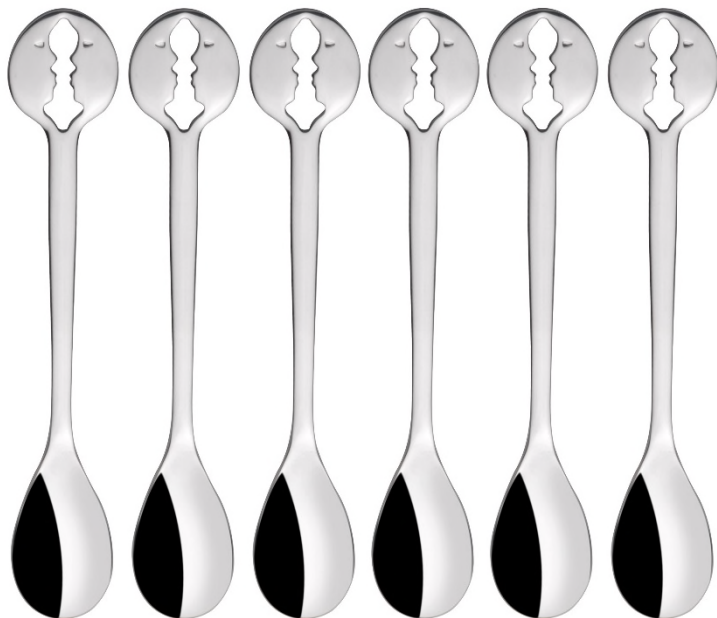
design: Teseo Berghella

Cucchiaini moka e forchettine party KISS in acciaio Inox 18/10.

Moka spoons and party small forks KISS 18/10 Stainless Steel.

Cuillères à moka et fourchettes apéritif KISS en acier inoxydable 18/10.

Kaffeelöffel und Aperitiv Gabel KISS aus Edelstahl 18/10.





# Caffettiere / Kettles

Coffee makers / Bollitori



# JACKIE

Jackie ha il fascino iconico di un vero trend-setter. Gemello del pluripremiato bollitore elettronico Jacqueline di Bugatti, le sue forme ricordano quelle di una **borsa couture** e si ispirano alla tradizionale **teiera in ceramica**, reinterpretata in **chiave contemporanea**. Ideale per gli amanti del design particolare, dei viaggi romantici e dell'alta moda, Jackie è la scelta chic per una pausa tè, piacevole e con stile.

Rifinito con una attenta e **meticolosa cura per i dettagli**, Jackie è realizzato in acciaio inossidabile 18/10 e progettato in modo che non vi sia alcuna parte in plastica a contatto diretto con l'acqua. La forma del manico, in PCT Tritan, ricorda uno zampillo d'acqua, e aggiunge un'ulteriore tocco di classe a questo prodotto. Il design impeccabile di Jackie si completa con un **funzionamento semplice e intuitivo**: si attiva con un solo tocco e si **arresta automaticamente** al raggiungimento del punto di ebollizione. Estetica e facilità d'uso si combinano e donano ulteriore fascino a momenti speciali.

*Jackie has the iconic appeal of a true trendsetter. Twin sister of Bugatti's multiple-award-winning Jacqueline electronic kettle, its shape recalls that of a **couture bag** and is inspired by the traditional **ceramic teapot**, reinterpreted with a **contemporary twist**. Ideal for lovers of distinctive design, romantic journeys and high fashion, Jackie is the chic choice for an enjoyably stylish tea break.*

*Finished with **meticulous attention to detail**, Jackie is made of 18/10 stainless steel and designed to ensure no plastic parts come into direct contact with water. The form of the handle, made of PCT Tritan, is inspired by flowing water and adds a further touch of class to this product.*

*Jackie's immaculate design is complemented by its **simple, intuitive operation**: it is activated by a **single touch** and **stops automatically** when boiling point is reached. Aesthetics and ease of use combine to give extra charm to special moments.*



02-JKCRNU  
AUTHENTIC



02-JKNNU  
NERO OPACO  
MATT BLACK



Design: Innocenzo Rifino e Lorenzo Ruggieri /Milan

Patent: OHIM n° 002928846-009

### Bollitore elettrico ON/OFF

- Acciaio inox 18/10. Manico PCT Tritan.
- Filtro incluso nel beccuccio
- Indicatore massimo livello
- Protezione termica automatica inclusa
  
- Capacità: 1,2 lt (40,58 US fl.oz/42,23 UK fl.oz)
- Dimensioni: 150x260xh280mm - 6x10x11"
- Peso: 1,7kg

### ON/OFF Electric kettle

- 18/10 stainless steel. PCT Tritan handle.
- Filter included into the spout
- Maximum level indicator
- Automatic thermal overload protection included
  
- Capacity: 1.2 lt (40,58 US fl.oz/42,23 UK fl.oz)
- Dimensions: 150x260xh280mm - 6x10x11"
- Weight: 1.7 kg



# giulietta

Giulietta si caratterizza per la **semplicità nell'utilizzo**: un solo tocco per attivarla e si arresta automaticamente al raggiungimento del punto di ebollizione.

Durante la bollitura dell'acqua, gli **oblò** si **accendono** diventando rossi.

Il **filtro incluso nel coperchio** è completamente removibile e semplice da lavare.

*Giulietta is complemented by the **simple and intuitive operation**: a single touch to activate it and automatic stop when boiling point is reached.*

*While boiling, the **portholes** switch on becoming red. The **filter** included into the lid is completely removable and easy to clean.*



02-GTNNU  
NERO OPACO  
MATT BLACK



02-GTCRNU  
AUTHENTIC

Design: Andreas Seegatz/Stars\_Milano

Patent: OHIM n° 007437298-0002

### Bollitore elettrico ON/OFF

- Acciaio inox 18/10. Manico PCT Tritan.
  - 3 oblò indicatori di livello (2-4-5 tazze)
  - Filtro incluso nel coperchio
  - Indicatore massimo livello
  - Protezione termica automatica inclusa
- 
- Capacità: 1,2 lt (40,58 US fl.oz/42,23 UK fl.oz)
  - Dimensioni: 175x235xh210mm - 7x9x8"
  - Peso: 0,9kg (2 libbre)

### ON/OFF Electric kettle

- 18/10 stainless steel. PCT Tritan handle.
  - 3 level indicator portholes (2-4-5 cups)
  - Filter included into the lid
  - Maximum level indicator
  - Automatic thermal overload protection included
- 
- Capacity: 1.2 lt (40,58 US fl.oz/42,23 UK fl.oz)
  - Dimensions: 175x235xh210mm - 7x9x8"
  - Weight: 0.9kg (2 pounds)



02-GTC3NU  
ROSSO  
RED



02-GTC1NU  
BIANCO  
WHITE



02-GTRGNU  
ORO ROSA LUCIDO  
BRIGHT ROSE GOLD



02-GTD1NU  
ORO GIALLO LUCIDO  
BRIGHT YELLOW GOLD



EASY

Vera



*Authentic warmth, pure design.*

*The contemporary kitchen opens and mingles with the spaces of the house. Boundaries are more fluid and objects are more versatile, such as the VERA Easy electric kettle. Its slender and essential shape is perfect even in the living room, on the coffee table and during moments of rest.*

*In the new domestic landscapes, the original design of VERA Easy offers a refined interpretation of the rituals linked to tea, herbal tea and coffee. The volume combines a cone and an ellipse, giving dynamism and character. The base is a discreet sign, with an effect of elegant compactness.*

*Each detail is designed to facilitate gestures. The lid opens by pressing it lightly and the steel body can be removed and rotated 360° in any position.*

*Functional and eclectic, in chrome or coloured versions, VERA Easy has a maximum capacity of 1,7 Lt (57,3 fl oz). Equipped with a removable lime-scale filter in the spout, which retains impurities and allows you to have perfect water for you recipes.*

**Calore autentico, puro design.**

La cucina contemporanea si apre e si intreccia con gli altri spazi della casa. I confini sono più fluidi e gli oggetti più versatili, come il bollitore elettrico VERA Easy. La sua forma slanciata e essenziale è perfetta anche nel living, sulla tavola degli ospiti e nei momenti di relax.

Nei nuovi paesaggi domestici, il design originale di VERA Easy offre una raffinata interpretazione del rito del tè, della tisana o del caffè. La volumetria unisce cono e ellisse, dando dinamismo e carattere. La base è un segno discreto, con un effetto di elegante compattezza.

Ogni dettaglio è pensato per facilitare i gesti. Il co-perchio si apre con una leggera pressione e il corpo, in acciaio, è estraibile e ruotabile a 360° in qualunque posizione.

Funzionale e eclettico, in versione cromo o colorata, VERA Easy ha una capacità massima di 1,7 Lt. Dotato di filtro anticalcare removibile, posto nel beccuccio, che trattiene le impurità e consente di avere acqua perfetta per le preparazioni.



**Bollitore elettrico ON/OFF**

- Acciaio inox 18/10. Manico ABS.
- Filtro rimovibile nel beccuccio
- Indicatore massimo livello
- Protezione termica automatica inclusa
  
- Capacità: 1,7 lt (57,3 fl.oz)
- Dimensioni: 22x18xh30cm - 9x7x12"
- Peso: 1,45kg

**ON/OFF Electric kettle**

- 18/10 stainless steel. ABS handle.
- Removable filter into the spout
- Maximum level indicator
- Automatic thermal overload protection included
  
- Capacity: 1.7 lt (57,3 fl.oz)
- Dimensions: 22x18xh30cm - 9x7x12"
- Weight: 1.45kg





BPC - crema  
cream

BP1 - bianco  
white

BP2 - blu  
blue

BP3 - rosso  
red

BP4 - verde  
green

BP8 - melange

BPG - grigio  
grey

BPN - nero  
black



individual



individual,  
per essere  
se stessi!

individual,  
to be yourself !



**BUGATTI**<sup>®</sup>  
ITALY



**Take  
a drink,  
make  
a difference!**





# twin

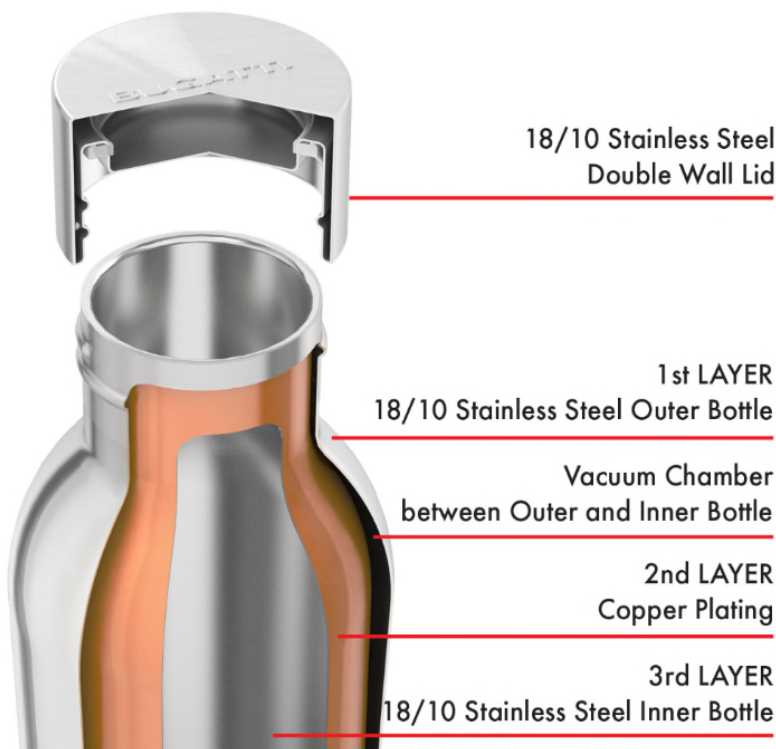
Double Wall



twin

Bottiglia termica a doppia parete sottovuoto, realizzata in acciaio inossidabile 18/10. Mantiene i liquidi caldi per 12 ore, freddi per 24 e il ghiaccio per 36 ore.

*Vacuum-sealed thermal bottle, made of 18/10 stainless steel.  
Keeps liquids hot for 12 hours and cold for 24, and ice for 36 hours.*



Le bottiglie Twin mantengono a lungo le bevande alla temperatura desiderata, con la massima tenuta e senza condensa all'esterno, grazie alla speciale strato in rame tra le due pareti in acciaio sottovuoto. Il tappo è a doppia parete per un migliore isolamento termico; è dotato di guarnizione in silicone alimentare ed è ermetico.

*Thanks to the special copper coating placed between the two steel walls, Twin models keep your drinks at the desired temperature for long periods. The lid is double-walled too, for even better insulation.*



# ERGONOMIC

**Easy to hold,  
easy to fill,  
easy to love**



Dissetati in purezza.

Prive di BPA, BPS e ftalati.

I materiali di alta qualità utilizzati per realizzare le bottiglie B Bottles sono completamente sicuri. E non ci sono parti in plastica a contatto continuo con la tua bevanda. Perché la vita ha un sapore migliore in questo modo.

*Pure refreshment. Free of BPA, BPS and phthalates.*

*The high-quality materials used to make B Bottles are all completely safe. And there are no plastic parts in continuous contact with your drink. Because life tastes better this way.*

**Be pure, Be free, B Bottles.**

**Stainless steel 18/10**

## ECO & Healthy

Realizzate con materiali riciclabili, con packaging realizzati in cartone riciclato e senza plastica, le bottiglie B Bottles aiutano a ridurre ulteriormente l'impatto ambientale. Bevi meglio: vivi meglio.

*Made with recyclable materials, also the packaging is made of recycled carton and completely plastic free.*

*B Bottles help reducing your environmental impact even further.*

*Drink better: live better.*

**Plastic, BPA  
& BPS Free**





Make B Bottles unique with a dedication for a gift; distinguish it by your name or a special design is now possible! You can seal the date of a marriage, of a baptism and anything imagination can suggest. For corporate gifts you can customize it with your logo or with a special pattern. We can make your imagination come true!

Rendere unica B Bottles con una dedica per un regalo, distinguerla con il tuo nome o un disegno speciale si può! E' possibile suggellare la data di un matrimonio, di un battesimo e quanto la fantasia può suggerire. E per regali aziendali puoi personalizzarla con il tuo logo o con un pattern speciale, possiamo rendere realtà la tua immaginazione.



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