



## Celebrating our design with the new 100 Cutlery

*"One hundred years after the birth of the designer whose name we bear, we celebrate this anniversary with a special collection. To honor the talent, genius, and elegance that have made Italy an international benchmark and to sign the future successes of a unique brand."*

Sambonet SpA

Sambonet draws from its past to look forward with a new special collection, **100**. This collection is born from the brand's desire to create simply beautiful, contemporary cutlery capable of expressing understated elegance.

In this latest project from the Style Center, an unprecedented and distinctive beauty emerges, an aesthetic language that recalls the rigor and minimalism of avant-garde design typical of mid-20th-century Italy, while introducing extremely new creative accents.

Starting with the handle, 100 is thin and slightly arched, appearing as a line that gently reaches the table. The bowls of the fork and spoon provide stability to the cutlery, creating a unique interplay of shapes and balances. The knife blade, with its characteristic geometric profile that seamlessly connects to the handle, adds a unique character to the collection, achieving perfect continuity with the design of the other pieces. This sought-after diversity, combined with the softness of the square section and the tapering of the handles, distinguishes the entire collection in design, shape, and table presentation.

Made of stainless steel, the new 100 cutlery is offered in a full range with the classic mirrored stainless steel finish and, for a warmer and rarer taste, in a gold PVD version. All of this is enclosed in a special box that—during Sambonet's rebranding year—rediscovered the company's heritage and dedication to design, opening a story of authenticity and uniqueness.

In addition to the six-person place setting, complete with fruit cutlery, Sambonet includes sets of soup spoons, butter spreaders, cake forks, and coordinating cutlery rests. Furthermore, to embrace all the needs of the contemporary table, 100 also looks to fusion cuisine, with sets of oriental chopsticks and chopstick rests. These special items show the company's commitment to creating unique products destined to bring Italian genius and quality to tables around the world.

### Sambonet

Quality, style and experience at the table. Sambonet, founded in Vercelli in 1856 and now based in Orfengo, Novara, today represents Italian excellence in the production of cutlery and design-oriented tableware and cookware. Technological innovation and timeless style are the common elements in Sambonet quality, which has won numerous awards, including the Confindustria "Award For Excellence" and the most prestigious design prizes (Compasso d'Oro ADI, Red Dot Design Award, Good Design Award and Iconic Award). The brand is part of the Italian Arcturus group, an international leader thanks to its broad portfolio of brands such as Paderno, Arthur Krupp, Rosenthal, Arzberg, Ercuis and Raynaud.

[www.sambonet.com](http://www.sambonet.com)

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