



Tabletop Eyecatcher: Sambonet novelty Taste PVD Copper

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Dining Delight: The perfect table setting with modern flatware by Sambonet

Sambonet Taste PVD

The success of the stainless-steel version of the collection prompted Sambonet to decorate it with new, shimmering reflections. Its expertise in PVD technology has made it possible to add the elegant Gold and Copper finishes to **Taste**, in line with the new trends where colour breaks the monotony at the table.

Sambonet Bamboo PVD

One of the leading collections from Sambonet's core business is tinted with a new and alluring colour.

Designed by the Centro Stile Sambonet, **Bamboo** flatware has a characteristic oval section that, in a modern and contemporary key, repropose the organic design in full style of the 40s.

A timeless shape that already comes in the stainless steel, silver-plated versions or with the polished PVD Copper finish, will be available in new PVD colours: Black, Gold and Champagne.

The collection's basic design is embellished by a stand-out visual impact, in line with the new aesthetic trends of the tableware sector. Perfect for special occasions or for place settings brimming with personality, the Bamboo Colours flatware adds a touch of style to your classy table setting, giving your table light and value!

Sambonet Flat PVD and Linear PVD

Two of the leading collections from Sambonet's core business are tinted with new and alluring colours.

The **Flat** collection – already offered in the Vintage version – and the **Linear** collection will be available in four PVD finishes: Gold, Black, Copper and the latest, Champagne.

PVD

PVD, which stands for Physical Vapour Deposition, gives the objects exceptional colours and shades. It consists of the deposition of metallic particles through vaporisation in a vacuum chamber. The coating is welded on an atomic level to the flatware's stainless steel, giving the material greater hardness and resistance to rubbing and corrosion, thereby preventing the formation of rust or oxides. This is the result of a technological research, along with the endless experience in producing stainless steel that is in Sambonet's DNA.

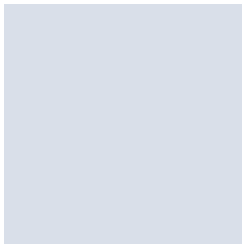
Rosenthal may have one of the longest traditions of Germany's companies, but is also one of the most modern. Just as we did when we were originally founded over 135 years ago, Rosenthal develops products equally for discerning end customers and for exacting professional clients from the restaurant and hotel trade. Our products stand out with exceptional form, function, quality and craftsmanship and represent a cultural asset "made in Germany", never ceasing to combine innovation and creativity. With its award-winning porcelain design, trendy lifestyle collections and modern, elegant classics, the Rosenthal brand raises the bar time and again for aesthetics and individuality.

Established figures from the worlds of architecture, design and art, but also the hottest newcomers and talents design avant-garde dinner table collections, foster a joy of giving and create sophisticated furnishings. The collections are manufactured in the Rosenthal porcelain factory in Selb and the "Thomas am Kulm" porcelain factory in Speichersdorf, which offer some of the porcelain industry's most advanced production facilities anywhere in the world and deliver sustainable manufacturing with careful use of

resources thanks to the forward- looking investments that have been made.

New interior collections and accessories enrich the Rosenthal world by adding designer objects that go far beyond the limits of a conventional table setting and round off the huge product variety.

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