

MEPRA
S.p.A.

Arte Inossidabile



**HOTEL & RESTAURANT
DIVISION**



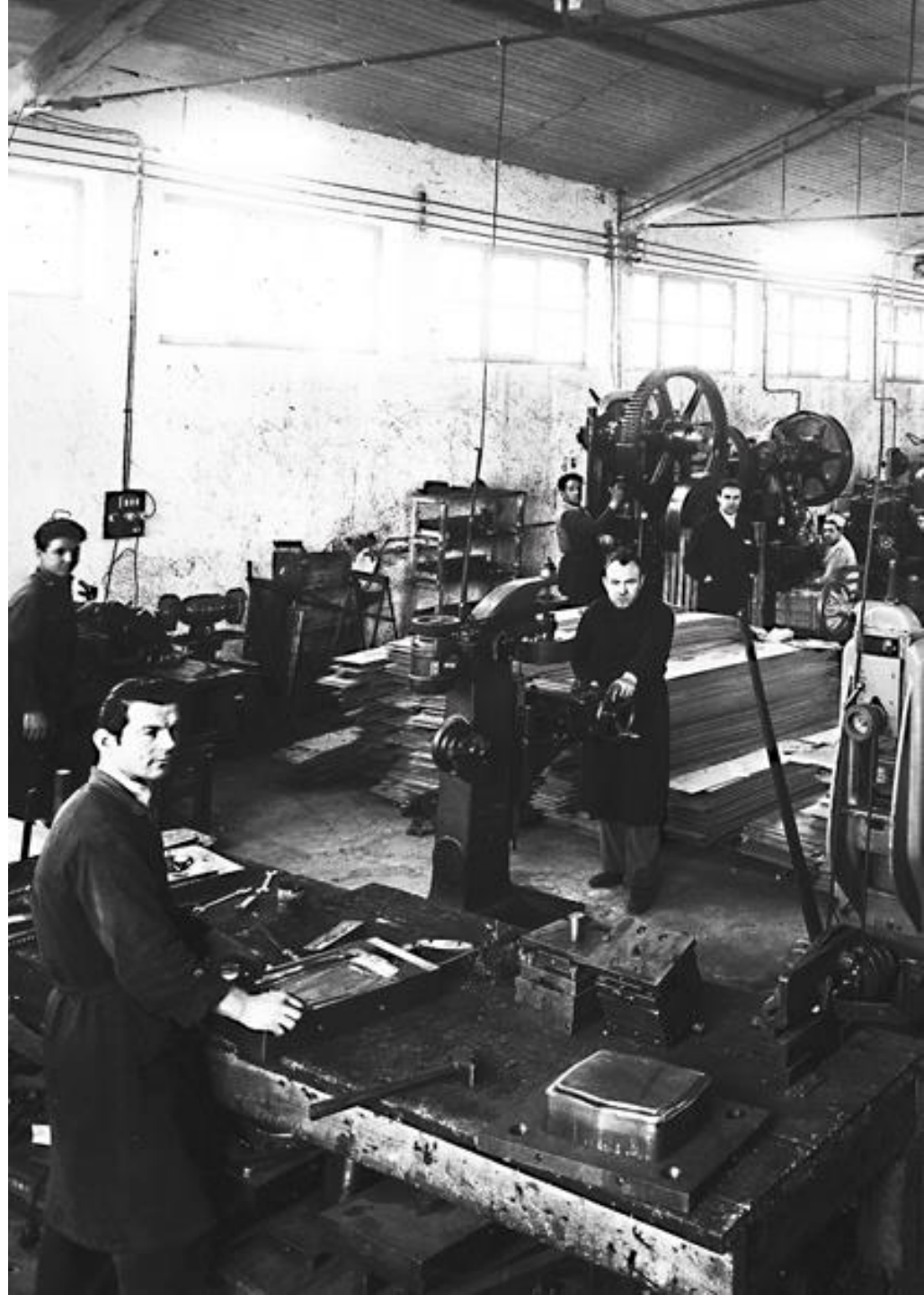
Arte Inossidabile

- Company been in existence since the 1940s
- Innovators since generations
- Sold in over 60 countries
- Suppliers to deluxe hotels, restaurants, country clubs, cruise ships and airlines
- Winners of international design competitions
- Over 100 flatware patterns and 1000 holloware items
- High Flexibility of a Family Business
- Customize virtually any of our products to suit clients' requirements

HOTEL & RESTAURANT DIVISION

Corporate History

Mepra was created in 1947 by the Prandelli brothers, the first factory to produce 18/10 stainless steel flatware in Lumezzane. Throughout the new generations, the Prandelli family has been actively engaged in pursuing this passion: Our creations are found on the tables of the most prestigious hotels and restaurants in the world.



Lumezzane

is the “heart” of Italian steel production.
With experience since the Ancient Romans Time



Know How and High Technology

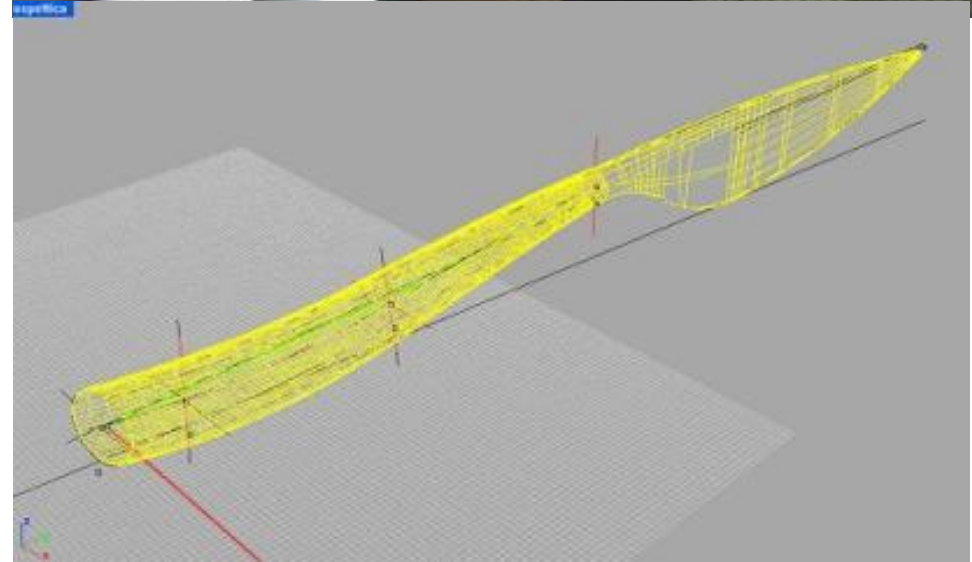
At Mepra all these years have not passed in vain. Everyday, skilled craftsmen and qualified engineers experiment and research, using their time to improve and innovate, in search of what on paper looks impossible to achieve.



CASABLANCA ORO, Confusion Restaurant, Chef Italo Bassi, Verona

Innovation

In a competitive environment that is always in motion Mepra is able to be proactive and anticipate fashion. Thanks to the extraordinary capabilities of our marketing and designing departments we are able to transform an idea into a product in a few weeks.



Design

In able to respond everyday to the most refined customer's needs, MEPRA has also developed a network of cooperation with some of the most famous designers (a name for all: Angelo Mangiarotti), as well as with other young talented avant-garde designers who still work for the company full-time or by project.



Handcraft Art

Passion for Beauty cannot be totally industrial. For Mepra, true industry means the most sophisticated technologies at the service of the artisan who ultimately decides, remodels, crafts, forges and makes each product unique. No Mepra product can exist without the heart of who create it. Generations of skilled and passionate workers.



Quality Standards

Mepra offers the best quality standards in the industry, with a focus on respect for people and nature, from which we draw all our resources and create the real value of our company. 100% of the production is controlled by our quality department.



Haute Couture

For the most exclusive locations, we need to create truly unique and inimitable pieces.

The passion of our craftsmen and the latest technology are available to you, waiting for the most impervious challenges.



FORMA ORO NERO, il Pagliaccio, Chef Anthony Genovese,
Rome

Our Customers

- Rewarded Chefs with a sophisticated taste for table top
- Designers, procurement companies.
- Four and Five Stars Hotels.
- Country Clubs.
- Party Rentals.
- Steak Houses
- Restaurant Chains



Some References

Baccarat Hotel, Alinea, Disney, Universal Studios, Lago at Bellagio, The Harvest, Herring Bone, Four Seasons, MGM, Taj Mahal Hotel, Mandarin Oriental, Realais Chateaux Silversea, Swissotel, Sheraton, Hyatt, Kimpton, Disney, Union Square Caffé, Armani Hotels, Bulgari Hotel, JW Marriott, Sheraton, St. Regis, W Hotel, Kempinsky, Intercontinental, Radisson Blu, Westin, Le Meridien, Ramada, Ritz Carlton, Silversea Cruises, Atlantis Casino, Winn, Faena, Bay Hill Country Club, Langosteria, Enoteca Pinchiorri
Many independent boutique hotels,
Michelin star restaurants (over 200 stars in total,
including many Alain Ducasse and Carlo Cracco Restaurants)



Unlimited Availability

Each product is available for a lifetime and can be reordered when you wish and as it suits you.



BAVARIA PELTRO, Trattoria La Rosa, Chef Marino Damonti, Lonato del Garda,

Flatware

How to find products in the catalog:

Flatware is in alphabetic order

How to find products in the pricelist:

Flatware is in alphabetic order. 5 pcs place setting on top

5 pcs place setting is made by 02 03 04 05 and 26 (when available, 07 if 26 is NA)

Serving pcs and accessories are available if there is a price on the price list

Flatware: Why Mepra is Better

- 18/10 SS and thickness of the material of course but there is more
- High Quality of the Polishing
- High Pressure in the Rolling and Molding Process to ensure strength durability and a better balance
- Double-serration on the blade of the knives
- Design of the whole piece (not just handles)
- Design never sacrifices functionality
- Complete range of Serving Pieces



Flatware Best Sellers: Entry Level

- CARINZIA
- STOCCOLMA
- STIRIA
- GOCCIA
- NORMA
- MORGANA
- LUNA



Flatware Best Sellers: 3 mm

- BOHEME
- BRESCIA



Flatware Best Sellers: 4 mm Traditional

- ROMA
- RAFFAELLO
- DOLCE VITA
- NATURA
- ATENA



Flatware Best Sellers: 4 mm Contemporary

- ATENA
- LINEA
- DUE
- IMMAGINA



Latest Introduction Epoque

A homage to the great classic and iconic projects by Mepra. Because tradition never ends.

Mould has been made like the Artisans did 50 years ago.



EPOQUE SILVERPLATED, Il Borro, San Giustino Valdarno

Latest Introduction Diamante

A homage to the
work of the artisans
who artfully craft
diamonds.



Flatware Best Sellers: Forged Contemporary

- ARTE
- FORMA
- ARIA



Finish no Limit

Each model can be customized with a titanium cover in 7 different colours:

ORO

ORO NERO

ORO ROSA

BRONZO

CHAMPAGNE

ARCOBALENO

+ Stainless Steel

Combined with 3 different surface treatment techniques:

MIRROR

PELTRO

ICE

they create 21 precious and distinctive nuances.



VINTAGE BRONZO AND ORO NERO, Tua Rita Vineyards, Suvereto

PVD

PVD is the acronym for Physical Vapor Deposition.

Physical Vapor Deposition: It is a process whereby a protective coating in the form of a metal vapor is applied to a metal surface by ion bombardment or heat evaporation while in a vacuum.

It results in an extremely durable, hard (about 70 on the Rockwell scale) and uniform compound.

Unlike Electroplating PVD uses a PVD uses a physical process (versus chemical) to produce a vapor of material, which is then deposited on the object which requires coating through vacuum (instead of the acid solution used in Electroplating).

Through this process Ions of titanium nitride and other metals nitrides are deposited on the surface of the cutlery.



DESIGN PLUS 2008

PVD

This technology has been developed for the aeronautic industry and is used to cover the shuttles panels to make them more resistant.

MEPRA was the first company in the world to find an application for this technology in the professional flatware business to satisfy the demand of hotels and restaurants that was looking for heavy duty gold-plated cutlery.

MEPRA did 20 years of research before to bring the products to the market.

As a result MEPRA is able to guarantee it's PVD against peeling and corrosion for 3000 cycles in commercial dishwasher.

Certificates available upon request.



VINTAGE ORO, Les Pommes Bistrot, Milan

21 Finishes



Mirror
Lucido



Oro



Oro Nero



Oro Rosa



Bronzo



Champagne



Rainbow
Arcobaleno



Pewter
Peltro



Oro Pewter



Oro Nero Pewter



Oro Rosa Pewter



Bronzo Pewter



Champagne Pewter



Rainbow Pewter



Ice



Oro Ice



Oro Nero Ice



Oro Rosa Ice



Bronzo Ice



Champagne Ice



Rainbow Ice

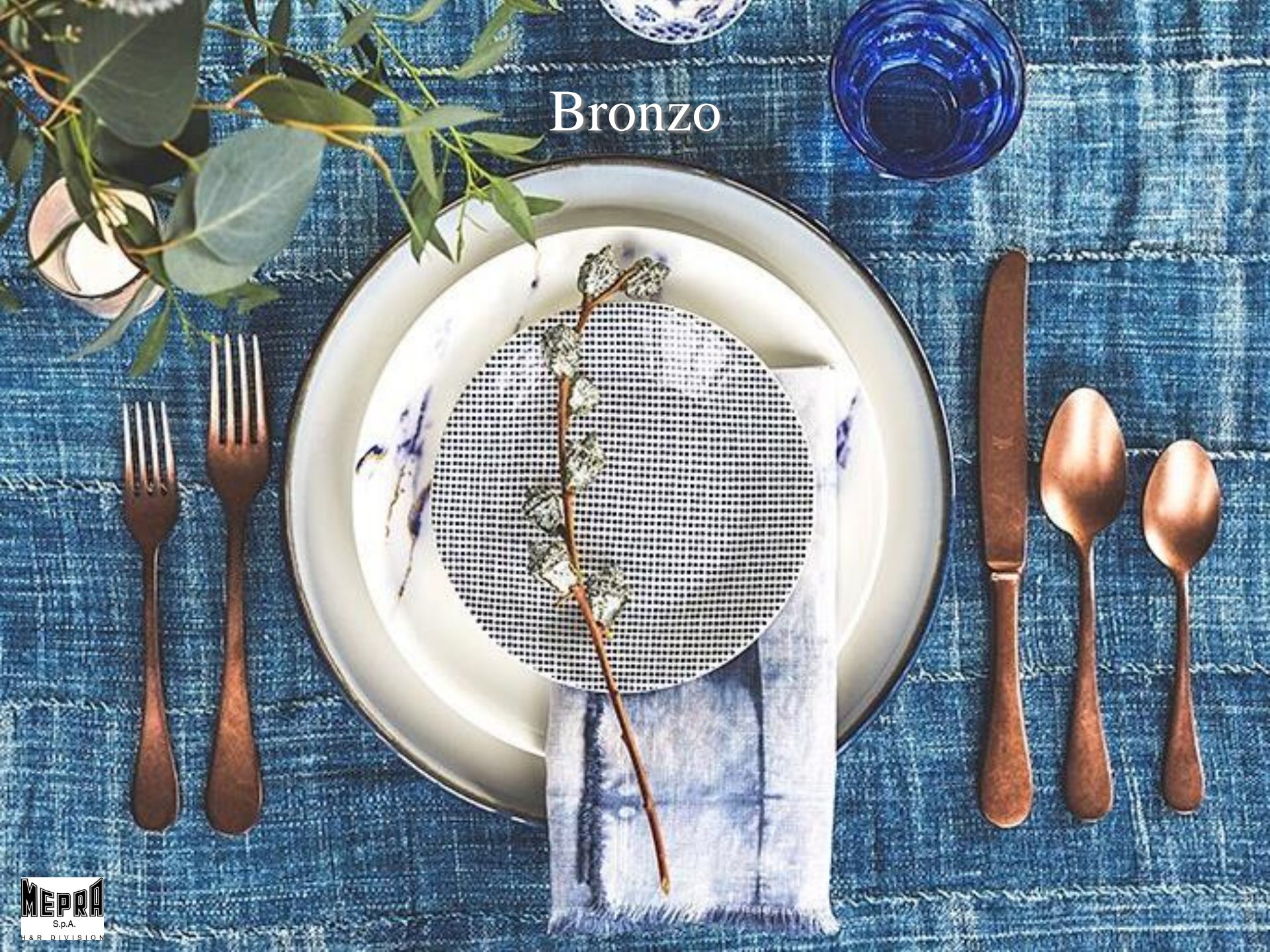
Oro



Oro Nero



Bronzo



Rose Gold



Champagne

PVD Latest Introduction:

As elegant as sterling silver
More durable than silver-plate
Easy to maintain as stainless steel
No need to polish, no need to
burnish.



Rainbow

AND LATEST INTRODUCTIONS:

RAINBOW



NY NOW[®]

Best New
Product
Awards

HOME

Tabletop +
Gourmet
Housewares

Mirror



Ice

Immagina Ice

Our interpretation of less is more and a homage to architect Ludwig Miles van der Rohe.



IMMAGINA ICE, Bistrot 64, Chef Noda Kotaro, Rome

Pewter

Thanks to a unique Made in Italy treatment of the steel, we give cutlery a vintage look. The typical irregularities due to the treatment makes each piece unique, never the same and impossible to replicate.



EPSS

Silver coat by using galvanic process with the most advanced technology

The production of silver plated items is strictly controlled as follows

- a) quantity of deposited silver
- b) perfect adhesion of silver deposits on surfaces

Thickness of silver coating appropriately increased in the parts subjected to the greatest amount of wear

Higher resistance to scratch



EPOQUE SILVERPLATED, Il Borro, San Giustino Valdarno

Signature

Through the latest technology, Mepra makes it possible to indelibly add your signature on our creations, not only cutlery, in the most elegant and less invasive way possible.



KATJA ICE BRONZO WITH LOGO, Gran Caffè Montecarlo, Monaco

Unlimited Customization Possibilities

Our flatware collections can be customised with bespoke patterns and decorations.

You can choose between different solutions, proposed by our designers on the Luxury Art catalog, or work side by side with them, to create an exclusive decoration to better represent your lifestyle.



VINTAGE BRONZE WITH LASER INGRAVING, Enoteca Pinchiorri, Firenze

Quarta Posata

I'm a Chef, I try to create emotions through taste, soliciting the memories and inspiring people. There are Chefs in the world who continuously create emotions through taste and do it better than me. One of these chefs is Ferran Adrià, who I honor with the idea of the Quarta Posata, inspired by his tapas tongs, today changed and improved for new uses on table thanks to the collaboration with JRE Italy.

Spoon, Fork, Knife,
Quarta Posata

Starting today, we can have
more fun on table!

*Marco Stabile, Chef Owner
Ristorante Ora d'Aria, President of JRE Italia.*



QUARTA POSATA ORO NERO, Ora d'Aria, Chef Marco Stabile, Florence

American Steak Knife

- Made 100% with stainless steel, there is no wooden or plastic handle that can attract bacterial or ruin over time.
- Double serration for a durable sharpness. Dishwasher safe.
- Available in 21 finishes.



Chopsticks

- Made 100% with stainless steel
- Light and ergonomic
- Dishwasher Safe
- Available in 21 finishes.



Fantasia

Pool Side bars and Restaurants

We have a complete range of 37 colors of Fantasia flatware to allow the customer to mix and/or match the colors of their furniture or chinaware.

The most durable colored handle flatware in the marketplace

Life time warranty on the handle





Holloware

How to find products in the catalog
How to find products in the pricelist
Best sellers and Unique products

Room Service

The result of the precious collaboration with our hotels to allow temperature to be kept even with a big distance from the kitchen and without the use of any electrical equipment.



INSULATED PLATE AND ROOM SERVICE SERVEWARE "PALACE", Il Borro, San Giustino Valdarno

Insulated Plate Set with thermal serving unit

The thermal serving unit is used to maintain heat or cold. In the first case, it must be heated in an oven at 140°-302° F. In the second case, it must be frozen at 57°F. It is able to maintain the food either hot or cold for 30 minutes.

No more open flames, or heating boxes. This thermal system is a safe and efficient alternative to current systems being used in room service.



Cloches and Thermal Plates

Cloches and thermal plates are customizable to fit different plates diameters, and they have special rubber inserts to make them stackable.



Stackable Trays

The special patented handle allow to stack trays on each other for easier food service



Plateau Royal

The poetry of raw food placed on a bed of ice to enhance its colours and aromas so that without rush and without any stain on the table you can taste your creation at its best. The Grill allows to drain water from the ice and keep the seafood cool and dry.



SEAFOOD STAND, Le Lampare al Fortino, Trani

Minicasserole Attiva

An elegant and cutting-edge way to serve sides in a high-end design oriented restaurant.



Mini Steamer

One of the main results of the collaboration between Mepra and Great Chefs is now available to whoever wants to use the most advanced cooking techniques in the easiest way possible.



MINI STEAMER, Il Pagliaccio, Chef Anthony Genovese, Rome

Jug Aurora with Ice Container

keeps the fluid cold without having the ice in direct contact with it, ensuring that your drink will not be “watered-down”.



Large Bottles

Wine Buckets for
Large Bottles or up
to 5 regular bottles



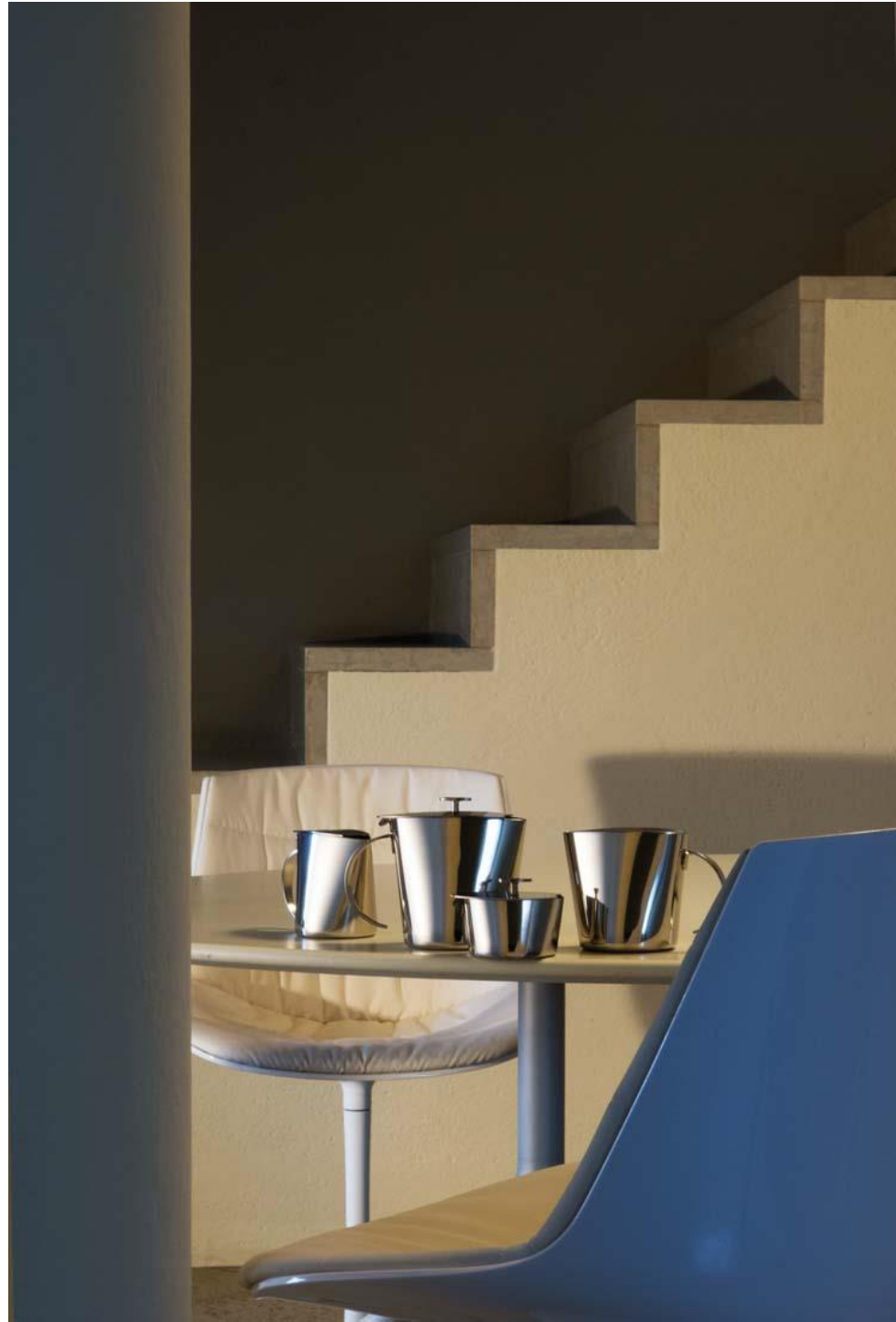
Bread Baskets

We have a very wide range of Bread Baskets with many different designs and styles.



Immagina

Cutting Edge design
for an heavy duty
holloware collection



Bombata

Traditional
comfortable design
and Engineered for
perfection



Glamour Stone

For Omelets Station at Buffet

- **Very durable:** the triple-layer non stick coating lasts up to 10 times more than a traditional non-stick frying pan, Can be used with non sharp metal utensils
- **Eco-friendly:** no PFOA
- **Easy and quick to clean:** it's non-stick and dishwasher-safe
- **High Performance:** Inox stainless steel 18/10 induction-safe, Triple bottom



Attiva

For Open Kitchens with
induction and buffet

18/10 Stainless Steel,
aluminum core, Induction
Steel outside

The heat is distributed evenly
over the surface of the pot

- Greater control of cooking
temperature
- Considerable saving of
energy and time



Stile

Buffet with Style

Since 1930 Pininfarina has been synonym of elegance and innovation. Thanks to its unmistakable style, this design house has given life to some of the most stunning cars in automobile history, like FERRARI and objects that entered in the dreams of generations of people.

Mepra and Pininfarina have created STILE, a refined cookware collection for the lovers of Italian beauty. An unmistakable design in which pure lines find harmoniously their place in everyday life.



Stile

Buffet with Style

“Italian style means sense of proportions, simplicity and harmony of line, such that after a considerable time, there is still something which is more alive than just a memory of beauty.”

[Battista ‘Pinin’ Farina].



Stile

Buffet with Style

The external matte finish surface enhances the elegance of the shape. The contrast of the glossy-matte finishing of the handles enhances the tri-dimensionality of the cooking tool. The graduated scale facilitates dosing the liquids. The heat-diffusing bottom with elevated thickness, heating surface to the edge of the body, guarantees an outstanding heat distribution. The round, non sharp-cornered bottom edge of each cooking tool avoids damage to induction and ceramic hobs. The ergonomic shape handle makes handling of the cooking tools easy. Handles are hollow, for better heat resistance. The handles have an oversized electric welding surface to maintain a perfect grip. The rounded edge of the lids collects condensation. Suitable for induction cooking. Dishwasher proof.



Stile

High Performance
Omelette Station with Style

18/10 Stainless Steel Body and handle, Eterna Non-Stick triple layer coating, Resistant to metal utensils, Pollution Free, Aluminium Core for even heat distribution, Suitable for all cooking surfaces including induction, Easy to clean, Dishwasher safe, Oven Safe, PFOA-Free. The internal ETERNA® non-sticking coating guarantees the best performances. Strongly repels water and grease for the easiest cleaning ever. Lasts 3 times longer in the Accelerated Cooking Test. Has 10 times the Dry-Egg release of the nearest competitive coating. It gives longer nonstick life than anything we have ever tested.



Trolley

You don't need to hide the tools to serve, they actually enhance your room. The wide range of standard products can be easily adapted in size and finish as you wish.



TROLLEY, Rosewood, London

Polycarbonate

- Unbreakable
- Dishwasher
- Microwave
- Alcohol and boiling liquids
- Pools, Beach-bars, Health clubs & Spas

TROLLEY, Rosewood, London



Mepra Atelier

We are all different and need special attention. The mission of the Mepra Atelier is to learn your tastes and requirements; define what you wish to convey to your guests, than create, together with you, the products that reflect and transfer your philosophy.



ARTE ICE, La Credenza, Chefs Giovanni Grasso and Igor Macchia, Turin

Tailor made

We can even customize our creations in sizes, too. We are proud to be able to offer you all the possible solutions that can be suitable to your spaces, in the most convenient way.



GLASS REST ORO NERO, Four Seasons, Doha

Finish no Limit

Every piece of Holloware can be customized with a titanium cover in 7 different colours:

ORO

ORO NERO

ORO ROSA

BRONZO

CHAMPAGNE

ARCOBALENO

+ Stainless Steel

Combined with 3 different surface treatment techniques:

MIRROR

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ICE

they create 21 precious and distinctive nuances.



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To download the latest catalog please copy and paste this link into google chrome or interent explorer

https://mega.nz/#!sBFH1RqK!9_-X0alGaTXRwEDVqFlj4dPQc_xyNEpQGoXgvpnuTcY

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Grazie!

MEPRA

S.p.A.

H & R DIVISION