

ALESSI



THE TENDING BOX

GIULIO IACCHETTI,
ADVICE OSCAR QUAGLIARINI

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AS SOFT AS STEEL

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 objects making up The Tending Box are proposed both individually and in two different sets, to build up, extend or rethink your personal collection as a mixologist.



DESIGNER



An industrial designer since 1992, **Giulio Iacchetti** works for various Italian and international brands. Among the distinctive features of his work is the search for new types of objects such as the **Moscardino** designed with **Matteo Ragni**, awarded the Compasso d'Oro in 2001. In 2009 he received the Premio dei Premi for innovation from the President of the Italian Republic and in 2014 he won a second Compasso d'Oro for a series of manhole covers designed with Matteo Ragni. For Alessi he has designed products that have been immediately appreciated by the public, such as the Noè series of objects dedicated to wine.

"The word "MIXOLOGY" has always generated in me reflections that led to going beyond. In the sound of the word, I have always found inspiration to fuel my imagination. The term "MIXOLOGY" can be assimilated for me with the word MISSION, i.e. a route to take with commitment and dedication: another way of expressing the concept of DESIGN. In addition in "MIXOLOGY" several elements are put at the centre of the action, and in this case too I have experimented that the first mixing was the one I experienced directly by combining my design thought with the strict and detailed indications, but at the same time expressed in a climate of great friendship and light-heartedness, of Oscar Quagliarini, the bar tender who inspired the collection. The Tending Box project moves along three main directions, i.e. translating Oscar's requests into a coherent form, exploring the archetype and its reinterpretation, and lastly studying how to innovate, even with small movements forward, the set of implements for the preparation of cocktails." ♦ Giulio Iacchetti

MIXING GLASS

BALANCED MIXING

The job of mixologist is based on a refined balance between tradition and innovation, the mixing glass designed by Giulio Iacchetti rethinks the most classic forms of the type, enriching them with a unique design and innovative features.



DEDICATED TO

The most refined mixologists to upgrade their preparations with implements with an innovative and professional design, and the less expert who will find the confidence and simplicity of use they desire.

COMPONENTS



An 18/10 stainless steel container with a capacity of 70 cl.

DESIGN NOTES

Balanced

An understated design in harmonious synthesis with extreme functionality: a must-have for the mixologist.

SUSTAINABILITY AND SAFETY

Made wholly from steel, one of the longest-lasting and most resistant materials, it is eco-sustainable throughout its whole life cycle and is completely recyclable.

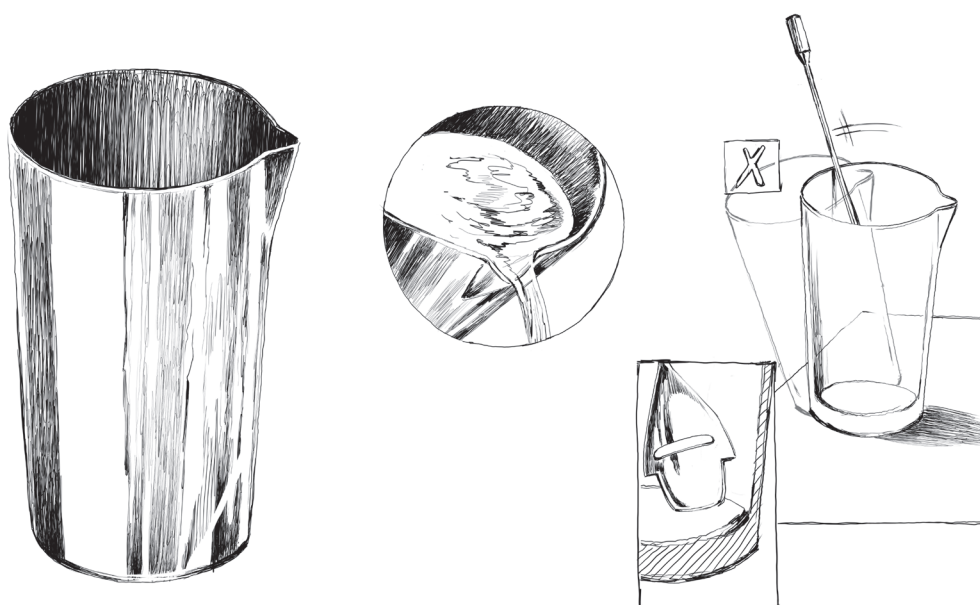
USE AND MAINTENANCE

[Functional] Capacious to receive the preparations. Ideal for mixing the different ingredients of cocktails using a mixing spoon.

[Stable] The greater thickness at the base ensures the stability necessary even for the most dynamic preparations.

[Precise] The accurate design of the lip guarantees pouring correctly without dripping.

[Easy to clean] Washable in a dishwasher, do not use abrasive cloths or detergents that may damage the surface.



CODES AND VARIANTS



GIA25 - The tending box
Design Giulio Iacchetti, advice Oscar Quagliarini, 2022
Mixing glass in 18/10 stainless steel.
ø cm 9,3 - h cm 16

RELATED PRODUCTS



GIA26 - The tending box
Design Giulio Iacchetti, advice Oscar Quagliarini, 2022
“Parisienne” cocktail shaker.
ø cm 9,5 - h cm 23,6



GIA27 - The tending box
Design Giulio lacchetti, advice Oscar Quagliarini, 2022
Double bar strainer in 18/10 stainless steel.
ø cm 10,2 - h cm 4,9



GIA28 - The tending box
Design Giulio lacchetti, advice Oscar Quagliarini, 2022
"Quadri Combo Jigger" in 18/10 stainless steel.
cm 14,4 x cm 12,2 - h cm 5,5



GIA29 - The tending box
Design Giulio lacchetti, advice Oscar Quagliarini, 2022
Mixing spoon in 18/10 stainless steel.
cm 3,4 x cm 1,7 - h cm 36,0



GIA30 - The tending box
Design Giulio lacchetti, advice Oscar Quagliarini, 2022
"Bâton Lélé" stirrer in 18/10 stainless steel.
h cm 33,5

"PARISIENNE" COCKTAIL SHAKER

THE NEW PARISIENNE

In line with the trends of contemporary mixology, which prefers it to the other types of cocktail shakers, the "Parisienne" is reinterpreted by Giulio lacchetti defining a new and surprising standard of being easy to handle. The soft design of the upper glass dialogues in contrast with the fine line of the knob, balancing its composition and giving firmness to the mixologist's grip.



DEDICATED TO

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COMPONENTS



Wholly made of 18/10 stainless steel. Made up of two parts; a lower glass, tin (1), and a smaller upper part completed by a knob, half tin (2). Capacity 50 cl.

DESIGN NOTES

To amaze

Perfect in every situation, the “Parisienne” by Giulio Iacchetti will surprise guests with its soft but incisive line.

To dream

As evocative of tradition as it is innovative in design, the sinuous line of this shaker is an incarnation of its being practical and easy to handle in a design that is as refined as it is understated.

SUSTAINABILITY AND SAFETY

Made wholly from steel, one of the longest-lasting and most resistant materials, it is eco-sustainable throughout its whole life cycle and is completely recyclable.

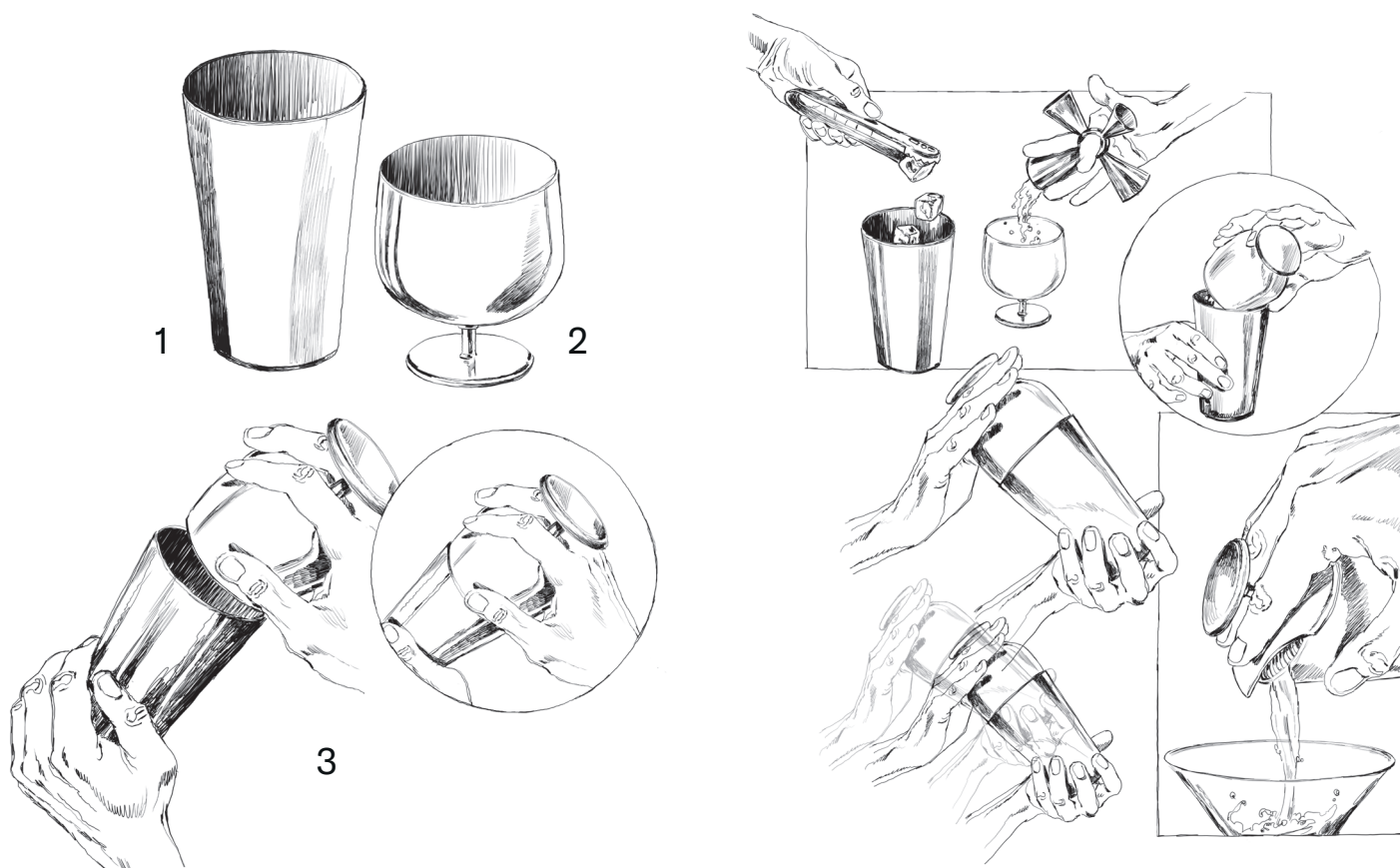
USE AND MAINTENANCE

[Easy to use] Add the desired amount of ice in the larger glass, tin (1) and pour the cocktail ingredients into the smaller one, half-tin (2) in the order according to the recipe. Fit the smaller glass into the larger one, hold the shaker between the index and middle fingers (3). Shake with upward diagonal movements, interrupting them with a brief pause. End by making a half circle with the shaker to facilitate the incorporation of the contents. Open, using the knob, holding the glasses in such a position that the contents remain in the larger one. Place the strainer over the glass to prevent the passage of ice or other residue and pour the cocktail.

[Functional] The shape of the shaker and the knob at its top help keep a precise and firm grip. During the preparation, the smaller glass, resting on the knob, allows keeping the worktop clean. The gradual tapering of the larger glass gives elasticity to the steel, ensuring the perfect conjunction between the two containers.

[Versatile] The larger glass can also be used as a practical mixing glass, together with the mixing spoon.

[Easy to clean] Washable in a dishwasher, do not use abrasive cloths or detergents that may damage the surface.



CODES AND VARIANTS



GIA26 - The tending box

Design Giulio Iacchetti, advice Oscar Quagliarini, 2022

"Parisiennne" cocktail shaker in 18/10 stainless steel.

ø cm 9,5 - h cm 23,6

RELATED PRODUCTS



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Design Giulio lacchetti, advice Oscar Quagliarini, 2022
Mixing glass in 18/10 stainless steel.
ø cm 9,3 - h cm 16



GIA27 - The tending box
Design Giulio lacchetti, advice Oscar Quagliarini, 2022
Double bar strainer in 18/10 stainless steel.
ø cm 10,2 - h cm 4,9



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Design Giulio lacchetti, advice Oscar Quagliarini, 2022
"Quadri Combo Jigger" in 18/10 stainless steel.
cm 14,4 x cm 12,2 - h cm 5,5



GIA29 - The tending box
Design Giulio lacchetti, advice Oscar Quagliarini, 2022
Mixing spoon in 18/10 stainless steel.
cm 3,4 x cm 1,7 - h cm 36,0



GIA30 - The tending box
Design Giulio lacchetti, advice Oscar Quagliarini, 2022
"Bâton Lélé" stirrer in 18/10 stainless steel.
h cm 33,5

DOUBLE BAR STRAINER

A DOUBLE PRECISION

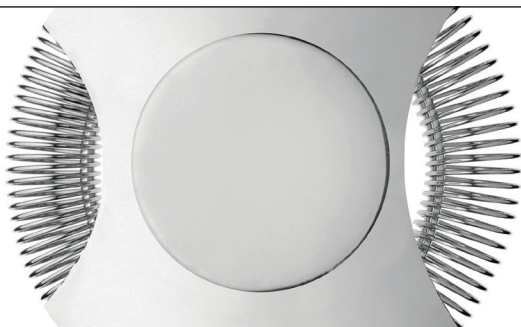
The double strainer designed by Giulio Iacchetti conceals in an innovative design great professional and aesthetic characteristics. With its double spring, it leaves complete freedom to the imagination of mixologists who can choose the best quality of filtration to fully show off their preparations to the best.



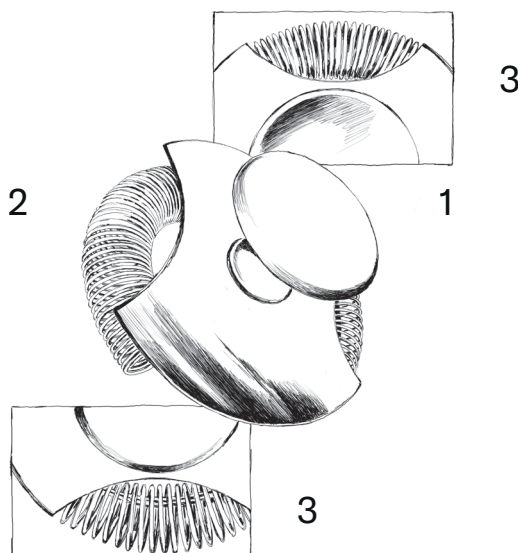
DEDICATED TO

The most refined mixologists to upgrade their preparations with implements with an innovative and professional design, and the less expert who will find the confidence and simplicity of use they desire.

COMPONENTS



Made from 18/10 stainless steel. Made up of a flat element with a knob (1) and two half-moon openings (2). In the lower part, visible through the openings, there are two springs (3) with a different pitch for filtering.



DESIGN NOTES

A sophisticated gesture

It can be used with only one hand, which makes the gesture of the mixologist fluid and harmonious.

Refined functionality

The graceful and elegant design of this strainer conceals a meticulous study of the functional details: an implement that will follow you in the most sophisticated preparations.

SUSTAINABILITY AND SAFETY

The product is wholly made from steel, one of the longest-lasting and most resistant materials, it is eco-sustainable throughout its whole life cycle and is completely recyclable.

USE AND MAINTENANCE

[Easy to use] The strainer is placed easily on the glass which contains the preparation; the two half-moon openings allow an easy identification of the springs below, one with a finer pitch for a finer filtering, the other with a wider spiral for a greater passage of the ingredients. The knob allows modulating the pressure of the strainer on the glass, further regulating the filtering capacity of the springs.

[Functional] It can easily be used with one hand simply thanks to the knob at the top; in order not to waste even a second in the preparation of your cocktails. The knob also means it can be safely and hygienically rested on the worktop.

[Versatile] It can be used both with the mixing glass and the “Parisienne” shaker in the collection, and with most of the implements on the market.

[Easy to clean] Washable in a dishwasher, do not use abrasive cloths or detergents that can damage the surface.

CODES AND VARIANTS



GIA27 - The tending box

Design Giulio Iacchetti, advice Oscar Quagliarini, 2022

Double bar strainer in 18/10 stainless steel.

ø cm 10,2 - h cm 4,9

RELATED PRODUCTS



GIA25 - The tending box
Design Giulio lacchetti, advice Oscar Quagliarini, 2022
Mixing glass in 18/10 stainless steel.
ø cm 9,3 - h cm 16



GIA26 - The tending box
Design Giulio lacchetti, advice Oscar Quagliarini, 2022
"Parisienne" cocktail shaker.
ø cm 9,5 - h cm 23,6



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Design Giulio lacchetti, advice Oscar Quagliarini, 2022
"Quadri Combon Jigger" in 18/10 stainless steel.
cm 14,4 x cm 12,2 - h cm 5,5



GIA29 - The tending box
Design Giulio lacchetti, advice Oscar Quagliarini, 2022
Mixing spoon in 18/10 stainless steel.
cm 3,4 x cm 1,7 - h cm 36,0



GIA30 - The tending box
Design Giulio lacchetti, advice Oscar Quagliarini, 2022
"Bâton Lélé" stirrer in 18/10 stainless steel.
h cm 33,5

"QUADRI COMBO JIGGER"

THE RIGHT MEASURE

Giulio lacchetti composes around a ring the four measures usually used in preparing cocktails, thinking back in his design to the very gesture of dosing. In his design, the designer gives rise to new gestures: the measure of The Tending Box collection fuses organically with the fluid movements of the mixologist. The typology is thus enriched by a new interpretation which synthesizes in a simple and compact object all the versatility and functionality of this essential implement.



DEDICATED TO

The most refined mixologists to upgrade their preparations with implements with an innovative and professional design, and the less expert who will find the confidence and simplicity of use they desire.

COMPONENTS



A single body made of 18/10 stainless steel, with a central ring and four dosers, respectively of 1.5, 3, 4 and 6 cl. The measure is shown inside the containers.

DESIGN NOTES

Theatrical

In its harmonious rotation between the fingers, the “Quadri Combo Jigger” designed by Giulio lacchetti gives grace and lightness to the movements of mixologists, accompanying them effortlessly in their preparations.

Precious

A functional implement enriched by a fascinating and evocative design, to show off like a precious gem.

SUSTAINABILITY AND SAFETY

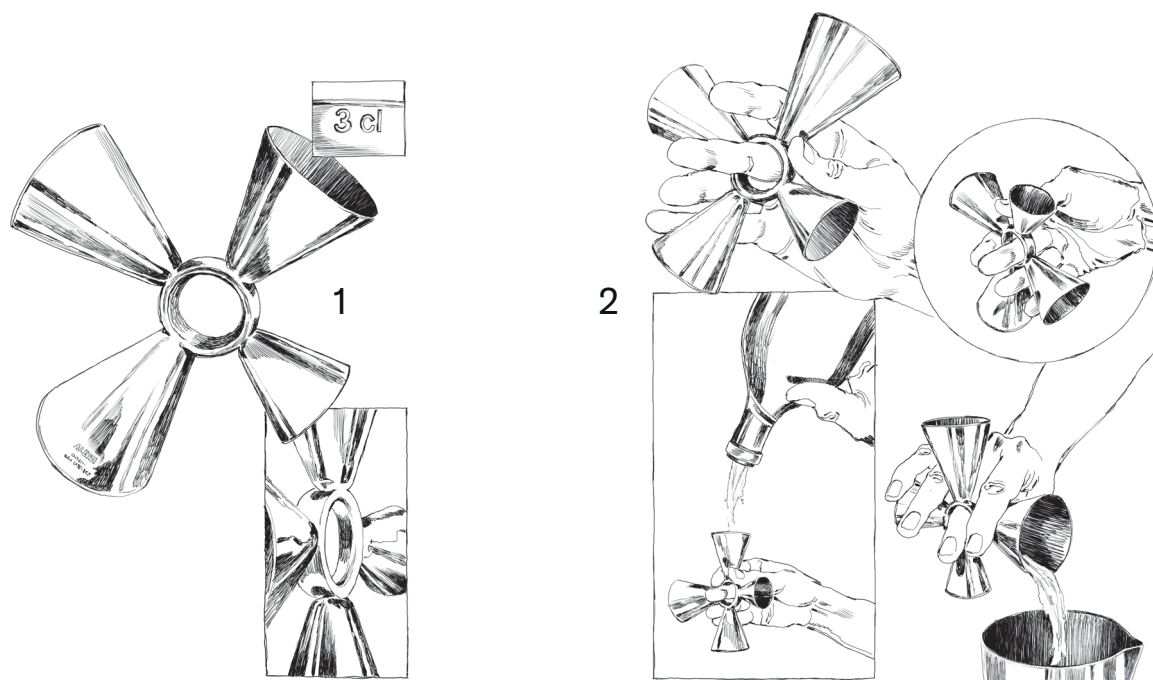
Made wholly from steel, one of the longest-lasting and most resistant materials, it is eco-sustainable throughout its whole life cycle and is completely recyclable.

USE AND MAINTENANCE

[Simple and fast to use] An implement with professional characteristics which, making four measures for cocktails available simultaneously (1), accompanies and optimizes the movements of the mixologist, speeding up the preparations (2). The indication of the capacity in the inner part of the containers allows their immediate recognition.

[Versatile] The four different measures have been designed from the typical amounts of the most famous recipes for cocktails, in order to have a precise and versatile implement always at hand.

[Easy to clean] Washable in a dishwasher, do not use abrasive cloths or detergents that can damage the surface.



CODES AND VARIANTS



GIA28 - The tending box

Design Giulio Iacchetti, advice Oscar Quagliarini, 2022

“Quadri Combo” cocktail measure in 18/10 stainless steel.

cm 14,4 x cm 12,2 - h cm 5,5

RELATED PRODUCTS



GIA25 - The tending box
Design Giulio lacchetti, advice Oscar Quagliarini, 2022
Mixing glass in 18/10 stainless steel.
ø cm 9,3 - h cm 16



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"Parisienne" cocktail shaker.
ø cm 9,5 - h cm 23,6



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Mixing spoon in 18/10 stainless steel.
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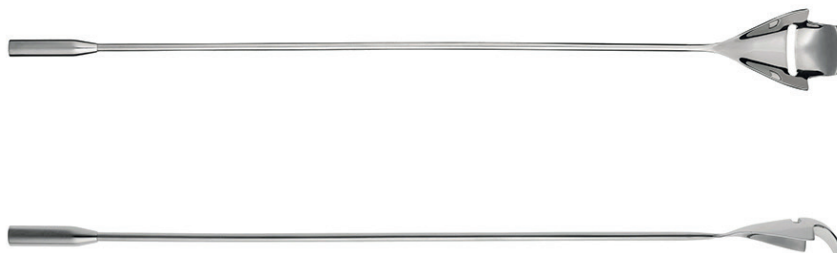


GIA30 - The tending box
Design Giulio lacchetti, advice Oscar Quagliarini, 2022
"Bâton Lélé" stirrer in 18/10 stainless steel.
h cm 33,5

MIXING SPOON

THE ICEBREAKER

No Mixologist's kit can be without the classic mixing spoon which Giulio lacchetti reinvents giving it an eye-catching and contemporary line. The collaboration with Oscar Quagliarini has led to the development of an object with professional characteristics, where weight, length and shape are the product of an attentive study of the implement and its uses.



DEDICATED TO

The most refined mixologists to upgrade their preparations with implements with an innovative and professional design, and the less expert who will find the confidence and simplicity of use they desire.

COMPONENTS



A single body made of 18/10 stainless steel, with a bowl and balanced grip.

DESIGN NOTES

Innovative

The typology reaches a new standard of functionality. The result of the precise research by Oscar Quagliarini, masterfully synthesized by Giulio lacchetti, makes it an object with a professional and balanced design.

A dancing partner

The precise balancing of the spoon allows following the movements of mixologists with naturalness, completing their gestures as in a dance.

SUSTAINABILITY AND SAFETY

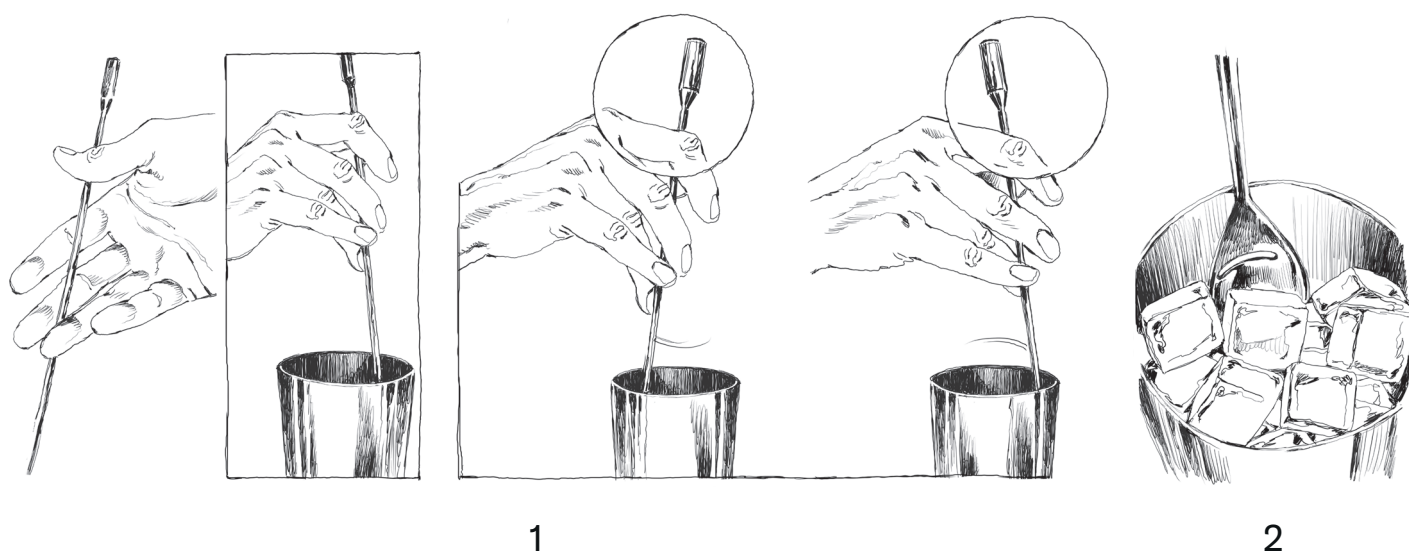
Made wholly from steel, one of the longest-lasting and most resistant materials, it is eco-sustainable throughout its whole life cycle and is completely recyclable.

USE AND MAINTENANCE

[Balanced and functional] Ergonomic and simple in use, the perfect balance between the terminal part of the handle and the active part with the collector makes it an ideal tool for mixing the different ingredients of the cocktail (1).

[Precise] The shape of the bowl allows greater control over the movement of ice in the glass, making the preparation process of the cocktail easier (2).

[Easy to clean] Washable in a dishwasher, do not use abrasive cloths or detergents that may damage the surface.



CODES AND VARIANTS



GIA29 - The tending box
Design Giulio Iacchetti, advice Oscar Quagliarini, 2022
Mixing spoon in 18/10 stainless steel.
cm 3,4 x cm 1,7 - h cm 36

RELATED PRODUCTS



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Mixing glass in 18/10 stainless steel.
ø cm 9,3 - h cm 16



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"Parisienne" cocktail shaker.
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"Bâton Lélé" stirrer in 18/10 stainless steel.
h cm 33,5

"BÂTON LÉLÉ" STIRRER

A STEEL TWIG

Traditionally a twig of *Quararibea turbinata*, a typical Caribbean plant, is used, but in the interpretation by Giulio Iacchetti this fundamental accessory of the mixologist is crystallized in stainless steel. An original reinterpretation of the "Bâton Lélé" bar stirrer which, enhanced by the technical knowledge of Oscar Quagliarini, gives rise to an innovative implement without betraying its natural origin.



DEDICATED TO

The most refined mixologists to upgrade their preparations with implements with an innovative and professional design, and the less expert who will find the confidence and simplicity of use they desire.

COMPONENTS



Single body made from 18/10 stainless steel, with a ridged grip.

DESIGN NOTES

Ancestral

An understated design which accompanies the almost ancestral movement of mixologists: their two hands united which hold the whisk and, rubbing against one another, make it rotate harmoniously on itself.

SUSTAINABILITY AND SAFETY

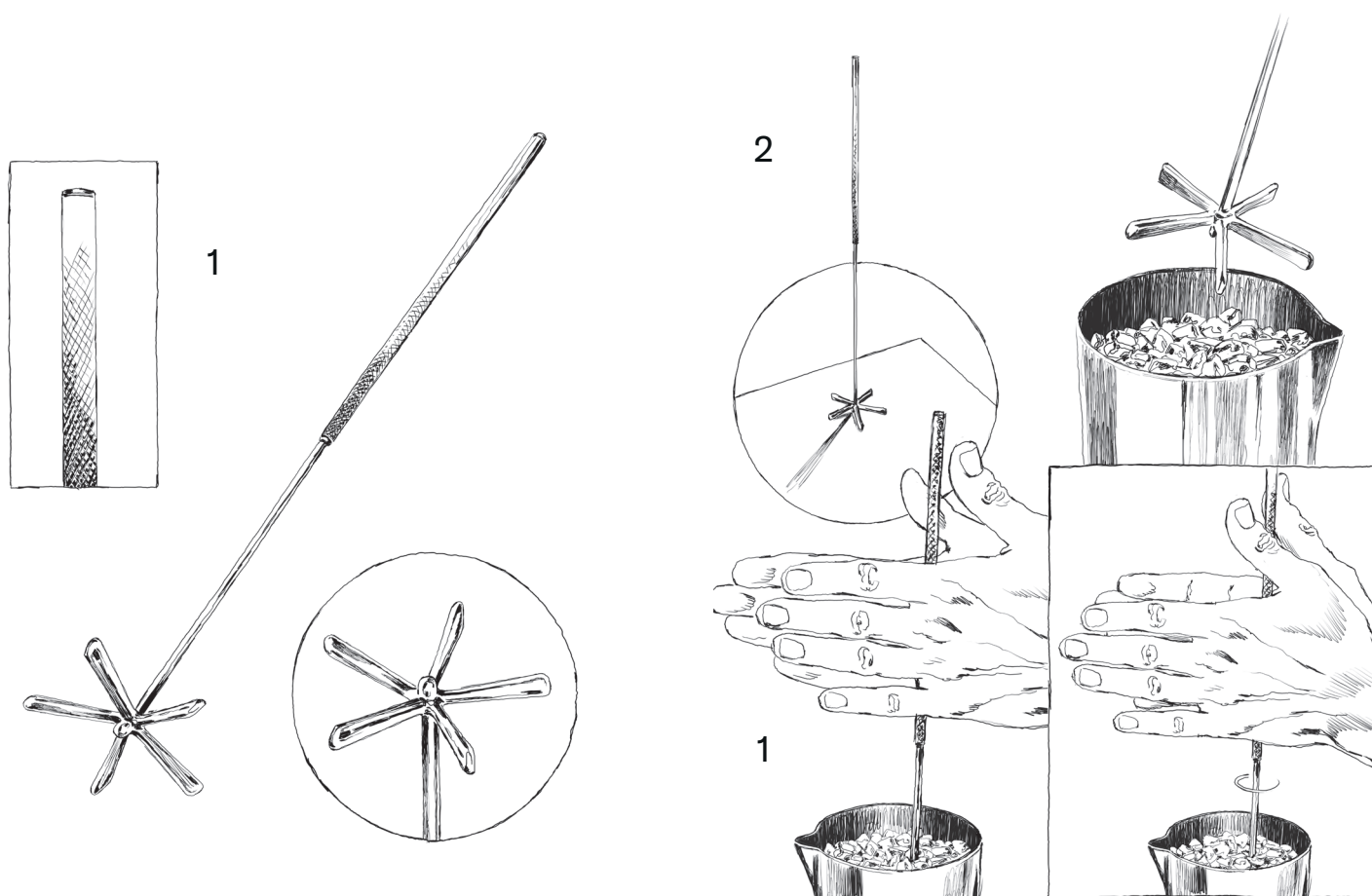
Made wholly from steel, one of the longest-lasting and most resistant materials, it is eco-sustainable throughout its whole life cycle and is completely recyclable.

USE AND MAINTENANCE

[Easy to use and ergonomic] The ridged grip (1) makes the whisk ergonomic and simple to use. Ideal for the preparation of tiki cocktails.

[Always within reach] The final part of the whisk allows resting it vertically on the worktop, ready to use during the preparation of the cocktail.

[Simple to clean] Washable in a dishwasher, do not use abrasive cloths or detergents that can damage the surface.



CODES AND VARIANTS



GIA30 - The tending box
Design Giulio Iacchetti, advice Oscar Quagliarini, 2022
"Bâton Lélé" stirrer in 18/10 stainless steel.
h cm 33,5

RELATED PRODUCTS



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Design Giulio lacchetti, advice Oscar Quagliarini, 2022
Mixing spoon in 18/10 stainless steel.
cm 3,4 x cm 1,7 - h cm 36,0

MIXING SET GIA25SET



PACKAGING



CODES AND VARIANTS

GIA25SET - The tending box

Design Giulio Iacchetti, advice Oscar Quagliarini, 2022

Set composed of: mixing glass, "Quadri combo Jigger", double bar strainer, mixing spoon and "Baton Lélé" stirrer in 18/10 stainless steel.

MIXING SET GIA26SET



PACKAGING



CODES AND VARIANTS

GIA26SET - The tending box

Design Giulio Iacchetti, advice Oscar Quagliarini, 2022

Set composed of: "Parisienne" cocktail shaker, double bar strainer, "Quadri Combo Jigger" in 18/10 stainless steel.