## ltsumo

# Tableware



Name:Itsumo

Code:ANF06

Designer:Naoto Fukasawa

### Tableware

#### Product description

Itsumo, from the Japanese for "every day and forever", is the cutlery set designed by Naoto Fukasawa. The creator's love for the beauty of simple things, done well, universal and evolutionary within everyday life, translates into a project dedicated to all those searching for daily happiness.

Soft, meticulous lines, combined with the utmost attention to formal detail. The shaped profiles of each piece of cutlery are the characteristic of this set, an element that ensures a pleasant sensation both in gripping the objects and in contact with the lips. The Itsumo set includes 11 different types of cutlery, for both dining and serving.

Bullet point

- Cutlery set in 18/10 stainless steel
- Finish: polished
- Minimalist, soft, meticulous design
- Shaped edges for comfortable handling
- Pleasant to grip and in contact with the lips
- An everyday cutlery set
- A minimalist set which includes cutlery for both dining and serving

- 11 types of cutlery/pieces: tablespoon, table fork, table knife, fruit fork, fruit knife, dessert spoon, teaspoon, coffee spoon, salad servers, cake slice, butter knife

- AISI 420 steel knives
- Available as a 24-piece set: six tablespoons, six table forks, six table knives, six coffee spoons in 18/10 stainless steel
- Available as a 5-piece set: tablespoon, table fork, table knife, fruit fork, teaspoon

Dishwasher safe

Dry cutlery after washing



#### Technical notes

ANF06/1 - Itsumo - Table spoon in 18/10 stainless steel. cm 19,5 x cm 3,9 - h cm 2,3 - 7 3/4"x1 1/2" - h 1"
ANF06/2 - ltsumo - Table fork in 18/10 stainless steel. cm 19,8 x cm 2,4 - h cm 2,3 - 7 3/4"x1" - h 1"
ANF06/3 - Itsumo - Table knife in steel AISI 420. cm 20,6 x cm 2,3 - h cm 0,5 - 8x1" - h $1/4$ " $'''$
ANF06/5 - Itsumo - Dessert fork in 18/10 stainless steel. cm 17,5 x cm 2,2 - h cm 2 - 7"x $3/4$ " - h $3/4$ "
ANF06/6 - Itsumo - Dessert knife in steel AISI 420. cm 18,0 x cm 2,3 - h cm 0,5 - 7"x1" - h $1/4''$
ANF06/7 - Itsumo - Tea spoon in 18/10 stainless steel. cm 13,5 x cm 3 - h cm 1,8 - 5 $1/4$ "x1 $1/4''$ - h $3/4$ "
ANF06/8 - Itsumo - Coffee spoon in 18/10 stainless steel. cm 12,0 x cm 1,6 - h cm 2,6 4 $3/4''$ x $3/4'''$ - h $1''$
ANF06/15 - Itsumo - Cake server in 18/10 stainless steel. cm 26,0 x cm 3,2 - h cm 7 - 10 $1/4$ "x1 $1/4$ " - h 2 $3/4$ "
ANF06/4 - Itsumo - Dessert spoon in 18/10 stainless steel. cm 17x cm 3,5 - h cm 2, - 6 $3/4$ "x11/2" - h $3/4$ "
ANF06/37 - Itsumo - Butter knife in 18/10 stainless steel. cm 16x cm 5 - h cm 2,2 - $6\frac{1}{4}x2^{\prime\prime}$ - h $3/4^{\prime\prime}$
ANF06/14 - Itsumo - Salad set in 18/10 stainless steel. cm 25x cm 3,4 - h cm 6 - 9 3/4"x1 1/4" - h 2 1/4"
ANF06S24 - Itsumo - Cutlery set composed of six table spoons, six table forks, six table knives, six coffee spoons in 18/10 stainless steel.
ANF06S5 - Itsumo - Cutlery set composed of one table spoon, one table fork, one table knife, one dessert fork, one tea spoon in 18/10
stainless steel.

#### Metaproject notes

When the outlines of pieces of cutlery areoverly smooth and regular, they canactually be quite difficult to use because the shape lacks a particular point of reference. In such a situation, adding subtle obtuse angles to certain areas can help the shape be recognisable. The characteristic of this family of cutlery is its outline, which at first glance seems soft and impeccable, whereas a closer look reveals a discrete obtuse angle in the detailing. Applying such a detail to the form provokes a haptic feedback that allows us to recognise the sides of the cutlery whether held in the hand,rolled around on the tongue or simply when they touch one's lips. Its name, "ITSUMO," is a Japanese word that implies anotion for things that always stay with you. Naoto Fukasawa