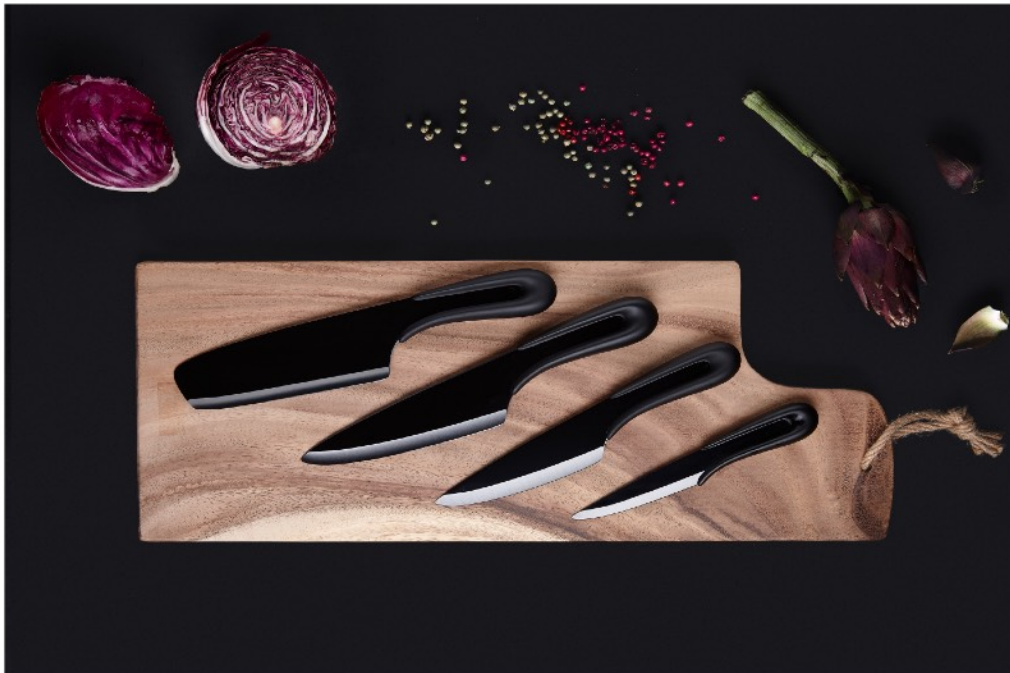


PRESS RELEASE

**EMPORIO ZANI PRESENTS VULCANO AND TAGLIAMENTO
NEW GENERATION CERAMIC KNIVES
AND WOODEN CHOPPING BOARDS**



Quality and design also in the kitchen have always been the stylistic hallmark of the Zani Serafino company and all its production, a history spanning more than 60 years. The quest for beauty reflects the need to make every moment in the kitchen an occasion to celebrate style and taste, both in the preparation and presentation of dishes.

This spirit led to the creation of **Vulcano**, a collection of four beautiful black ceramic knives of the latest generation with the new mirror finish, combined with **Tagliamento**, a selection of five cutting boards, equally impressive thanks to the use of wood, with its grain.

The elegance of the black and mirrored blade, made of iridian and zirconium, together with the design of the ergonomic handle, make the **Vulcano knives** (Paring Knife 10 cm, Kitchen Knife 12 cm, Kitchen Knife 15 cm and Santoku Knife 15 cm) very beautiful and functional.

Vulcano adds aesthetic value to an extremely hard material, which ensures the sharpness of the blade much longer than classic steel blades. A precise cut – that's the secret to your Japanese cooking recipes...

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Corrosion-resistant (zirconium does not oxidise or react chemically with food), very handy and light, ceramic knives are also the perfect choice when it comes to hygiene. The non-porous surface of the blade reduces bacterial proliferation and prevents the absorption of odours and flavours.

Natural antibacterial is also the acacia wood, deliberately chosen for the production of **Tagliamento chopping boards**, in five different sizes to meet domestic and professional needs.

Acacia wood, a renewable and therefore sustainable resource, is in fact an extremely resistant material, maintains its shape and is perfect for withstanding daily use. Gentle on knives, it also protects blades better than plastic or bamboo cutting boards.

Durability is combined with a **unique aesthetic value**: rich in veining and warm tones, Tagliamento chopping boards are also an excellent decorative element.

All these features fit in perfectly with the brand's mission: democratic, sustainable design is the key to the entire Emporio Zani programme and is declined in different materials that meet the most up-to-date requirements, also in terms of eco-sustainability and total recycling. This design gives rise to original products and projects that are able to anticipate trends, while guaranteeing a retail price that is adequate to attract an ever-wider public, yet still ensuring an attractive mark-up for the vendor.

«We can thus abandon ourselves, almost a little helplessly, and let be enveloped by the power of colour; have confirmation that, in our work, doing beautiful things and doing them well, even before being a business choice or a market strategy, is a personal necessity and a pleasure.» Roberto Zani



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