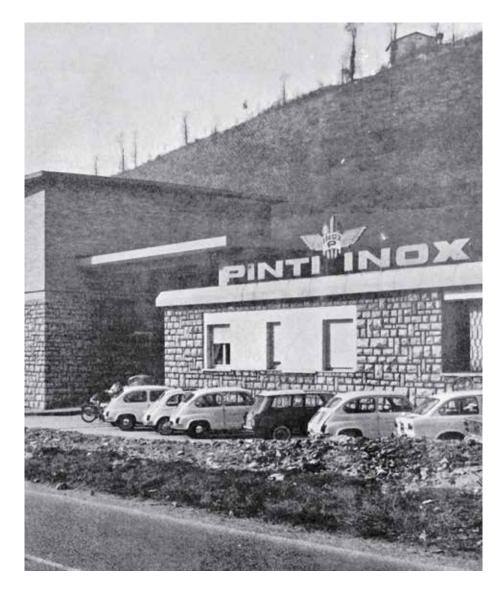


PINTINOX: A FAMILY, A COMPANY



Pinti Inox S.p.A. is situated in an area known as "Valtrompia" which has always been linked strongly with the metal-working sector. Since the days of the Ancient Romans, the iron mines and tree-covered mountains for the production of coal, joined by the driving force of the water flowing along the rivers, have favoured the metallurgy industry. The area was well known for the production of weapons and blades as early as the Middle Ages. In 1929, after the great recession, Giacomo Pinti decided to set up his own business, opening his first workshop in Lumezzane, where he produced chrome-plated brass cutlery and knives. The company subsequently grew and developed into an important industrial concern. Nowadays the third generation of the family runs the company. Each member oversees a key role in the company. Considerable modernisation has led the company to acquire industrial automated systems and fully renew the product ranges. Our company has been a leader in the cutlery market since 1929. We offer a variety of complete ranges in classic, modern and fashionable styles that make a perfect match with all styles of tableware and go together to create a harmonious ensemble for elegant tabletop. Our lines offer all the accessories you may require to beautifully set your table and some of them have hollow handle knives with forged blades.

COMPANY SITES



А

Today the company has a production unit and two distribution units:

A. SAREZZO (ITALY): Pintinox S.p.A. with the Sarezzo plant, occupying an indoor area of 15,000 m², housing production of: all the group's moulds and equipment, complete cycle cutlery, forged cutlery, knives, tableware and accessories, professional pans, buffet line and professional articles.



В

B. GERMANY: In Germany, Pinti inox GmbH handles distribution throughout German territory.

BRANDS



Pinti Home brand represents our best products. These products are selected for sales in retail specialised stores. The brand proposes new products to enrich our every-day table and kitchen. Experience and design for home.

PINTI1929

It is the most prestigious line that includes more than 90 years of history. This brand identifies the most important range of our production: quality, design, research and innovation come together in unique products.



This is our brand, our identity. The products grouped under this brand are for a daily use. Tools and accessories that most characterize our company willing to produce value for money products for everyday life.



This brand represents our products with a good quality and very reasonable prices in order to satisfy a wider range of customers.





2023 turnover 28 million

Employees 130 units

12 MILLION

OF THE TURNOVER FROM THE FOLLOWING MARKETS:

- -Croatia
- -Spain
- -France
- -Germany
- -Russia

- -Great Britain
- -Middle East
- -Baltic Countries
- -Belgium
- -Holland

PINTINOX PLANT (ANNUAL PRODUCTION):

40 million pieces of cutlery more than **85 patterns**

100.000 pieces of pans and pots for the food service market

100.000

pieces of kitchen accessories





PINTINOX

OUR STRENGTHS:

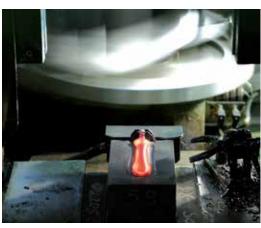
- -Materials
- -Quality certifications
- -Manufacturing Processes
- -Innovative Esternal Finishing
- -Packaging with tracking system

CERTIFIED MATERIALS ACCORDING TO THE EUROPEAN REQUIREMENTS CONTAINED IN ECC DIRECTIVE NR. 89/109









The moulds

Blanking

Cutlery polishing

Knives forging

AISI 304 → 18/10 stainless steel (chrome 18%, nickel 8%)

AISI 430 → 18/C stainless steel (chrome 18%)

AISI 420 → stainless steel for KNIVES

18/10 AND 18% CHROME STAINLESS STEELS

Pinti Inox 18/10 AISI 304 and 18% CHROME AISI 430 stainless steel are supplied almost exclusively by the main European steelworks. Their exceptional rust resistance, their brilliance and hygienic qualities satisfy the requirements of modern gastronomy; in fact, they resist the acids contained in foodstuffs, detergents and they are shockproof. 18/10 and 18% chrome are dishwasher safe.

QUALITY CERTIFICATION





MANUFACTURING PROCESSES: Cutlery



1 / Coils sheet



2 / Blanking











MANUFACTURING PROCESSES:

Knives



Solid knife with hardened blade Made from steel bar AISI 420

- 1. Steel bar
- 2. Forged piece
- 3. Blanked piece
- 4. Ground piece
- 5. Finished product



Hollow handle knife with forged blad. Consisting of a forged blade fixed to the handle using a Synthetic binding agent suitable for contact with food.

- 1. Forged blade
- 2. Hollow handle



MANUFACTURING PROCESSES: The Tracking System



Pinti Inox internal label

Stainless steel supplier label



MANUFACTURING PROCESSES: $PS\ Code$



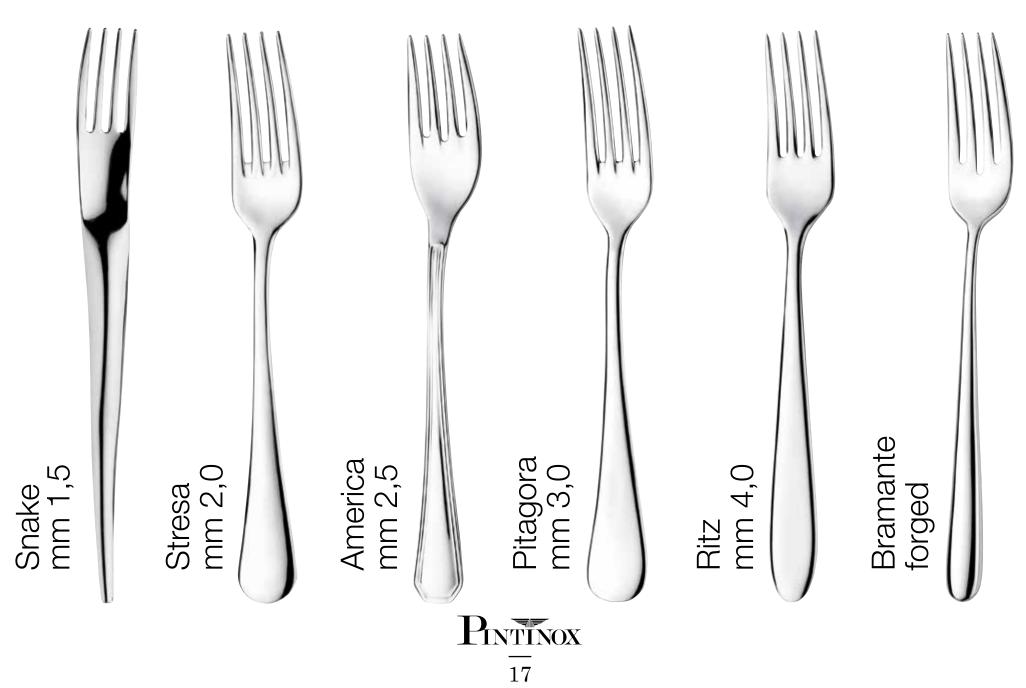
PS the talking code



- 1. Raw material
- 2. Production lot control
- 3. Production process step by step
- 4. Single process lead time
- · 5. Packaging
 - 6. Human factor (people involved in the production chain)



THICKNESS



ESTERNAL FINISHING



Silverplated 10-30 micron Filet



Bernini



Synthesis, Olivia, Settecento, Infinito **Treasure Bronze, Gold, Titanium, Total Black**



Stone Washed, TxT Casali



ESTERNAL FINISHING



Treasure TxT Gold, Titanium Settecento, Palace



Hermitage, Ellade, Bramante

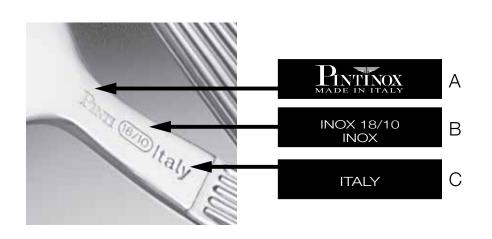


Audrey





ESTERNAL FINISHING: Marquage



Marking is the identification mark of pieces and means:

A. Name of manufacturer

B. Material

C. Manufacturer's place of origin



1 / Mechanical Stamped:

When the logo is stamped on the article.

We only accept orders from 1200 pcs for each item.

Free of charge for orders of at least 6000 pcs.



2 / Laser Stamping:

When laser stamping is used, we only accept orders for more than 240 pcs for each item.

ESTERNAL FINISHING: Silver Plating



SILVER PLATED EN1=10 MIC.

Our silver plating process for cutlery is based on 50 years of experience and state-ofart technology. The basic material is stainless steel 18/10 to which a 10-micron layer of silver is applied by galvanisation. The parts most exposed to wear, such as the tips and resting points are given a double layer to guarantee long-lasting plating.

SILVER PLATING 30 MICRON ON REQUEST

PACKAGING:





 P_{1} $\frac{1}{23}$

COOKWARE:





 $\Pr_{\overline{25}}$

BUFFET CALEIDO









BUFFET CLASSIC











PINTINOX

BUFFET 5 STELLE











PINTINOX

TRENDY BAR





PINTINOX

BUFFET COMPACT









 $P_{\underbrace{\overline{1}}_{31}}$

OUR PARTNERS:

- ~ Gucci
- ~ Starbucks (Europe)
- ~ La Rinascente (Italy)
- ~ Sirman Spa (Italy)
- ~ a2a Spa (Italy)
- ~ Do&co (Austria)
- ~ Thyssen Krupp
- ~ Outukumpu
- ~ Metro Spa
- ~ Foppa Pedretti Spa (Italy)
- ~ Anthropologie (USA)
- ~ Coop (Italy)
- ~ Stockmann (Finland)

- ~ Flos Spa (Italy)
- ~ Finiper (Italy)
- ~ BCE (South Africa)
- ~ El Corte Inglés (Spain)
- ~ Gruppo Coin Spa (Italy)
- ~ Zara Home
- ~ II Gigante (Italy)
- ~ Billa Moscow (Russia)
- ~ Lenta (Russia)
- ~ Carrefour
- ~ Conforama
- ~ Ikea
- ~ H&M Home

- ~ Rosewood Hotel Group
- ~ Four Seasons
- ~ Iperal (Italy)
- ~ Spazio Conad (Italy)
- ~ Pam/Panorama (Italy)
- ~ Italbrix (Italy)
- ~ Rossetti Market (Italy)
- ~ Az (Italy)
- ~ Capaldo (Italy)
- ~ Ergon (Italy)
- ~ Sisa Sicilia (Italy)
- ~ Real Fashion & Home

Thanks for your attention