

FOOD SERVICE BEST SELLERS 2022

ZAMONEL MANAGERIA CONTELL

HISTORY

The three Prandelli brothers, Bortolo, Francesco and Giovanbattista, built the first factory in 1901, directly beside the river in Lumezzane, Italy. This allowed them to run machinery by use of a water mill.

They worked metals as subcontractors and as primary manufacturers during the 30s and World War II. After the war, it was necessary to reconvert their production and the three sons of Giovanbattista founded Mepra in 1947. Mepra stands for "Metallurgica Prandelli" and its founders were the three brothers Pietro, Felice and Giacomo. They built a new and modernized plant in the upper side of the valley to produce aluminum and brass flatware. These raw materials were available in great quantities after the war. Each of the three brothers was responsible for a different function: Giacomo for the production, Felice for the sales, and Pietro, who was previously a school teacher, for accounting. In 1950, the Prandelli brothers decided to convert the production to 18/10 stainless steel.

This move was highly successful. In the following twenty years, the company grew continuously and extended the range to include holloware and kitchenware. Later, Mepra also began producing silverplated flatware and holloware.

In 1972, Gianni, the son of Pietro, joined the family business. At the beginning, he was responsible for production, together with uncle Giacomo. In the following years, he became the main conduit between production and sales. He became CEO in 1977 and President in 1999. In 1985, Luigi, the son of Felice, joined the company. He was responsible for Marketing and Accounting, and then became CEO. He has also created numerous new successful products and collections.

The 80s were years of great growth for Mepra. For the new collections, stainless steel became combined with new materials such as plastic, glass, wood and porcelain. The sales results were so good that, in 1992, Mepra decided to open a new plant dedicated solely to the production of plastic.

In the 90s, in order to respond to the most refined customers' needs, Mepra developed a network of cooperation with some of the most influential designers including Angelo Mangiarotti and a host of other young talented avant-garde designers who still work for the company full-time or on a project basis.

and Development costs 8% Research represent about of turnover — one of the highest ratios in the industry. This investment spawns creativity, design and utmost quality in everything Mepra does. From the raw materi<mark>als,</mark> thickness of the to the to the flawless finishing these are all signatures of Mepra.

In 2004, the fourth-generation Prandelli joined the family business. Since his early years, Luca, Gianni's son, actively worked on expanding Mepra's international business and exposure. Thanks to his previous working experience in the United States, Luca has been developing the North American market and continues to build a brand that, thanks to its presence in the best restaurants, hotels and table top stores in the USA, symbolizes Italian tradition, design, lifestyle and "Made in Italy".

Why Mepra is Better

Professional Flatware

- 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
- Sharpened prongs
- Double-serration on the blade of the knives
- Full Hardening of the knives
- Design of the whole piece (not just handles)
- Design never sacrifices functionality
- Complete range of Serving Pieces
- 18 Custom finishes available with no MOQ



Mirror





lce





Pewter



Oro Nero Pewter

Oro Pewter Bronzo Pewter Silverplated Pewter

Arcobaleno Pewter

Champagne Pewter



Flatware







Mirror































































































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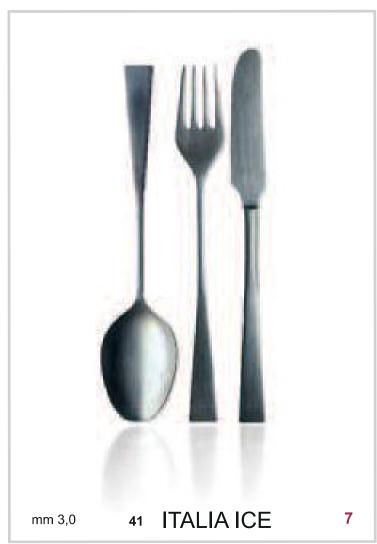




















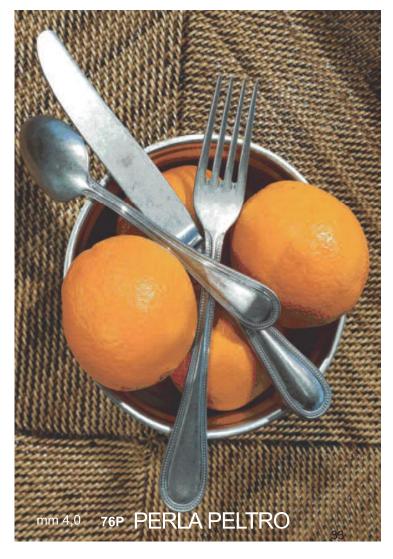
















490014 6 Pcs flatware displayer

cm.

in.

26,6 x 31 10 ½" x 12 ½"



490013 Charger Displayer

in. cm.

19 ²/₃" x 15 ³/₄"

50 x 40



490015 16 Pcs flatware displayer

in. cm. 67,5 x 31 $26 \frac{1}{2}$ x 12 $\frac{1}{5}$

FANTASIA





10(color)22005



FANTASIA



AVAILABLE COLORS









10(color)2207 7pcs Serving set







10(color)1142 Fondue fork

CUSTOM FINISHES





































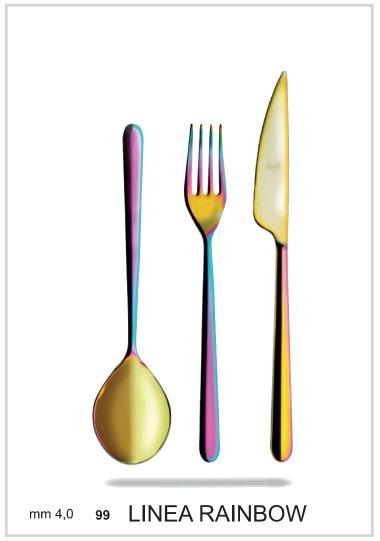


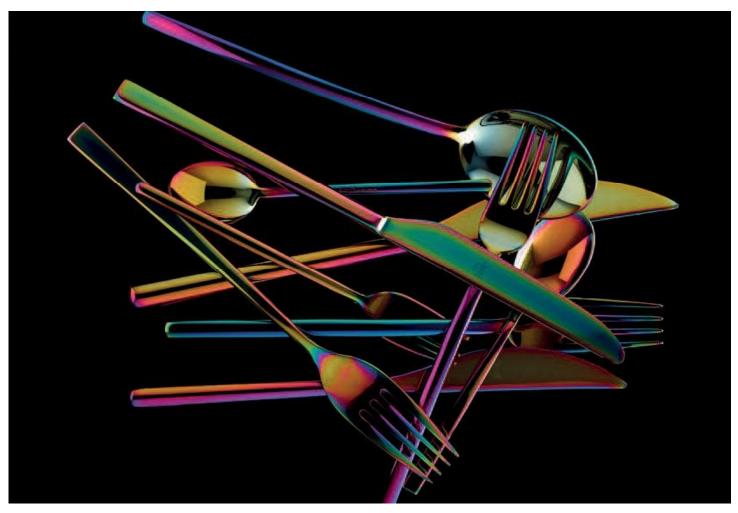
























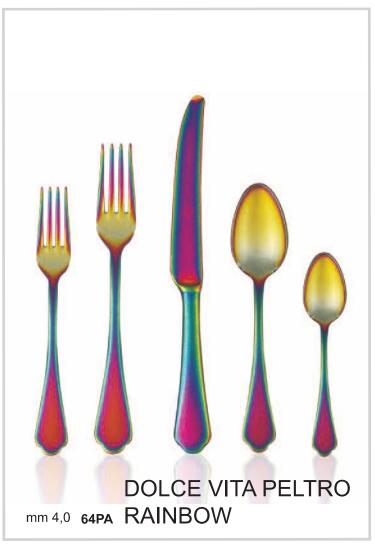




































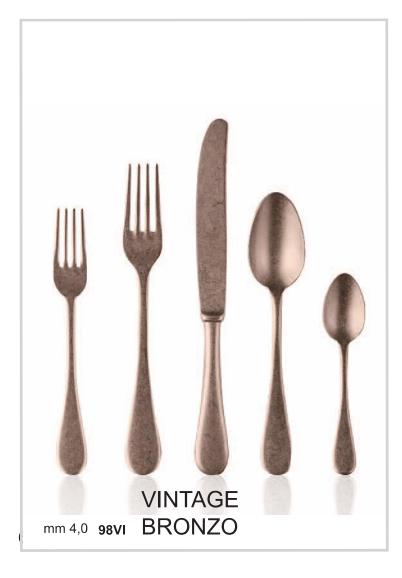




























Paia Chopsticks Chopsticks set 2 pcs. Paire de chopsticks Ess-Stäbchen Paar Chopsticks 2 pzas.

cm. 22,5 8 ⁷/8"





915 Appoggia posate Knife rest Soutier p/couverts Besteck Ablage Apoyo p/cubiertos

Largh. cm. 6,5 Width 2 1/2"



Largh. cm. 4,5 Width 1 3/4"















As Awarded by The Chicago Athenaeum: Museum of Architecture and Design

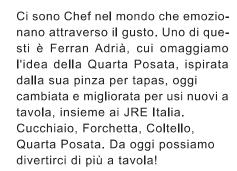














Lungh.. cm. 22,2 Length 8 3/4"







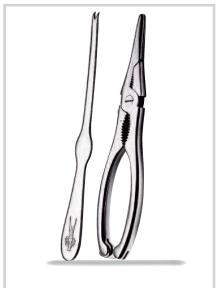
10001126 Coltello parmigiano



10001125 Coltello formaggio



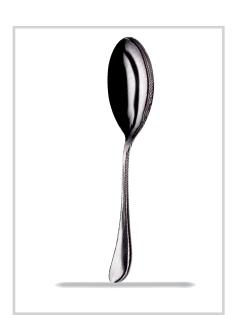
10001136 10201136 Coltello bistecca



10001139 Forchetta aragosta 10001140 Pinza aragosta



10521131 Mini Forchetta 10521108 Mini Spoon



10201143 Cucchiaio risotto



779 Molla lumache 10001138 Forchetta lumache



740 Coppetta amouse bouche



920 Appoggia posate 423 Appoggia posate

STILE by pininfanina





STILE by pininfanina





THE GOOD DESIGN AWARDS 2019

As Awarded by The Chicago Athenaeum: Museum of Architecture and Design











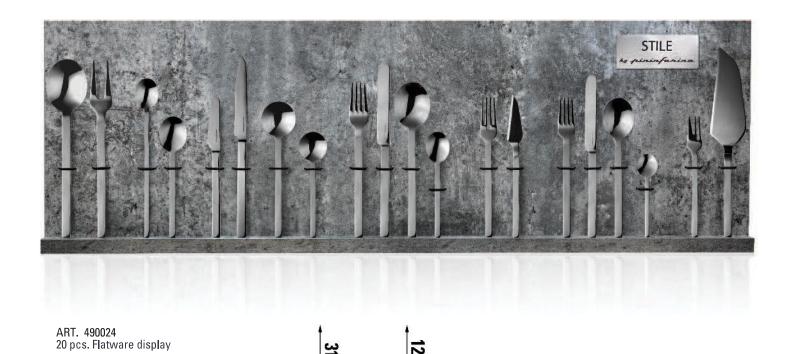








ART. 10751134 American steak knife



in.

cm.