

www.caketype.com /typefaces /capibara_mono

About the typeface

Capibara Mono is the fixed-width counterpart of Capibara. The family includes five weights from Light to Black with an extended (Latin) character set.

OpenType features include small caps, tabular figures, tabular old style figures and figures on small caps height.

About the designer

Pieter van Rosmalen (1969), works and lives in The Hague, The Netherlands, where he runs a graphic design studio named CakeLab. He studied Advertising and Publicity Design at St. Lucas College in Boxtel, The Netherlands, graduating in 1993, and typography and type design in the postgraduate course Type and Media at the Royal Academy of Art in The Hague, The Netherlands, graduating in 2003. He started designing type (lettering) in 1986, and designed his very first complete typeface in 1991, inspired by the typefaces designed by Neville Brody.

Weights

Capibara Mono Light

Capibara Mono Normal

Capibara Mono SemiBold

Capibara Mono Bold

Capibara Mono Black

Formats

MAC and PC

OpenType PS (OTF) – Other formats upon request

les jaunes d'œuf

zółtka jajek z pozostałym cukrem

räschtligge Griesszucker

toj jássárgáját

I en separat skål piskes æggebommerne

РАУМЕНГЕВАКJE

egg yolks

meascthóir leictreach

bata durante un minuto las yemas de huevo

stroopwafels

PEANUT BUTTER BROWNIES

Capibara Mono Light

19 points

Preheat oven to 180°C [Gas mark 4 or 350°F] and grease a 23 cm [9 inch] cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler [over hot water]. Separate egg whites and egg yolks. With an electric mixer whisk the eggs whites until forming stiff peaks, add gradually half of the sugar while mixing. In a sepa-

17 points

Preheat oven to 180°C [Gas mark 4 or 350°F] and grease a 23 cm [9 inch] cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it

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Aniek

Capibara

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Nitti

Nitti Typewriter

Panno Sign

Panno Sign Rounded

Panno Text

Pinup

Pixel Package

Stanley

Ten
