

www.caketype.com

/typefaces

/nitti

About the typeface

Designed in 2007-2008 – Nitti is an 11-pitch (which means 11 characters equals one inch when set at 11 pt) monospaced grotesque typeface, inspired by the irregular grotesques of the 19th and early 20th centuries. The family includes five weights from Light to Black with an extended (Latin) character set. OpenType features include slashed zero, alternative shapes for double slash and dashes and a pictogram of a pair of scissors. The typeface also contains a set of arrows.

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

Nitti Light

Nitti Normal

Nitti Medium

Nitti Bold

Nitti Black

Formats

MAC and PC

OpenType PS (OTF) – Other formats upon request

les jaunes d'œuf

żółtka jajek z pozostałym cukrem

räschtligge Griesszucker

tojássárgáját

I en separat skål piskes æggebommerne

PRUIMENGEBAKJE

egg yolks

meascthóir leictreach

zucchini brownies

CHEWY PEANUT BUTTER BROWNIES

stroopwafels

Bata durante un minuto las yemas de huevo

Nitti 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

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

15 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

13 points

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11 points

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9 points

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Standard ligatures (liga)

Ligatures to prevent awkward combinations of characters

fi fl

↓

fi fl

Superscript (sup)

Superscript version of (some) characters

123 _

↓

1 2 3 _

Fractions (frac)

Replaces figures separated by a slash with fractions

1/2 1/4 3/4

↓

½ ¼ ¾

Stylistic alternates (salt/ss01)

Alternative versions of some of the characters

// --

↓

// ==

Ornaments (ornm)

Decorative characters

X

↓

⌘

Slashed/alternate zero (zero)

Alternative versions of the zero because of better distinction

0

↓

0

Aniek

Capibara

Capibara Mono

Nitti

Nitti Typewriter

Panno

Panno Rounded

Pinup

Pixel Package

Stanley

Ten
