

ALESSI

ALESSI YUCATAN/ OAXACA
DESIGN BY MICHELE DE LUCCHI

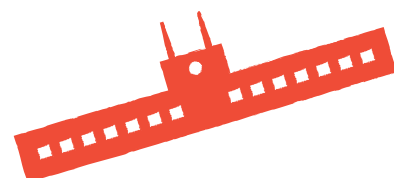
2025

EN

SLOT 1

ALESSI.COM

ALESSI S.P.A VIA PRIVATA ALESSI, 6
28887 CRUSINALLO (VB) ITALIA



CODE MDL22



CODE MDL23

Sculptural rituals at the table

Seasoning a dish with salt or pepper is a familiar table ritual, whereby the mill is held with both hands and the seasoning is performed with a very tactile gesture. Michele De Lucchi approaches this typology by remaining faithful to the classical mechanics of torsion. He expresses his skills as a wood sculptor through the choice of an essence such as beech, an expressive language that he has been cultivating since the early 2000s. This resulted in two universal mills that differ in shape but have the same technical solutions. The deliberately small objects should not dominate the

table or restrict the socializing space. The fine finish with natural oil, which makes each piece unique and pleasant to the touch, is a tribute to craftsmanship.

YUCATAN AND OAXACA
DESIGN BY MICHELE DE LUCCHI



DEDICATED TO

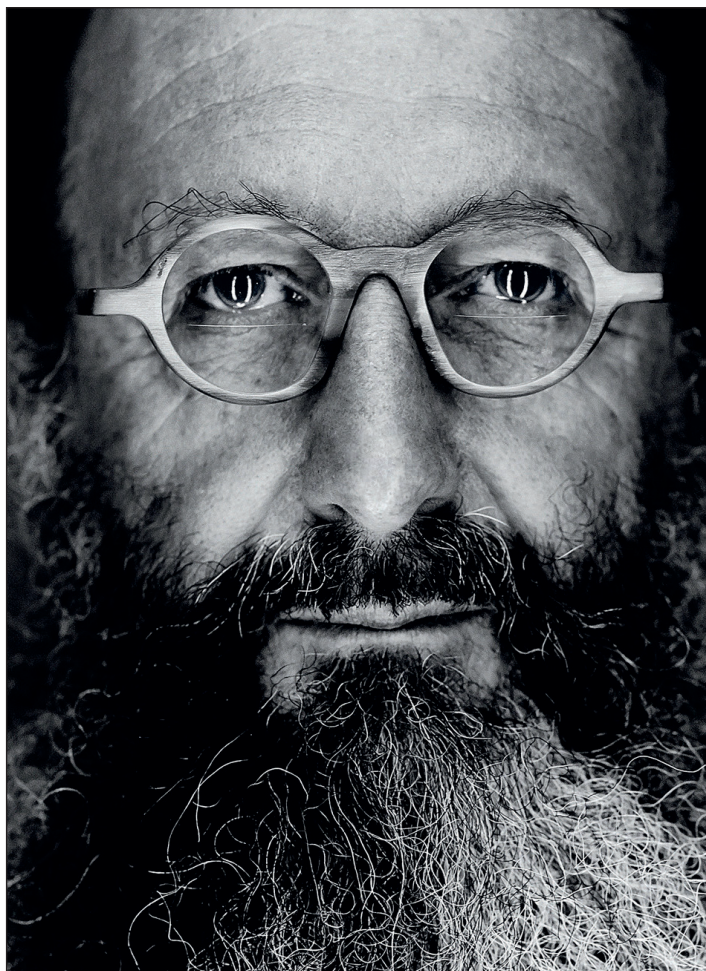
Lovers of design, craftsmanship and the sculptural talent of Alessi.



Michele De Lucchi

PLISSÉ MILK FROTHER

PULCINA ESPRESSO COFFEE MAKER



BIO

Born in 1951, Michele De Lucchi has been a leading figure on the Italian architecture and design scene, and has also conquered the international scene since the mid-1980s. De Lucchi's work is constantly evolving: from architecture to product design, from academic work to corporate image consultancy. For Alessi he has designed objects with an immediately iconic design such as the Pulcina coffee maker and the Plissé series of domestic appliances.

QUOTE

"There's little room for gimmicks! The basic rule for a pepper mill is that it must be immediately recognizable as such. You can ironize, surprise or amaze by inventing anthropomorphic and amusing shapes, but nobody is interested in a pepper mill that doesn't look like one. Always starting out with the desire to amaze with curiosity and extravagances, I reduced my project to the essentials of a column with a rotating head and then preferred to have fun at the lathe. Small patterns formed that made me think of Aztec poles. This is how Yucatan and Oaxaca were born, two small wooden totems that find their place in the kitchen. These elegant and authoritative mills reflect the rituals associated with eating and socializing at the table."
Michele De Lucchi



Grinder

GRINDER

Body and head made of brown-stained beech wood. To be filled from above into a metal funnel integrated into the body. Ceramic grinder with adjustable grain size, suitable for salt, pepper and spices. Stainless steel base ring.

Available in two versions: Yucatan and Oaxaca.



VARIANTS



CODE MDL22
YUCATAN
CM 7,5 X 7,5
H CM 17,5



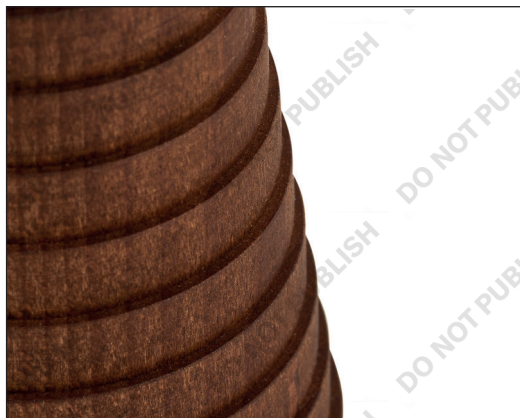
CODE MDL23
OAXACA
CM 7,5 X 6,5
H CM 16,5



DESIGN NOTES

Sculpture diptych

The Yucatan and Oaxaca mills, as expressive as two small Aztec totems, were turned by Michele De Lucchi to form a poetic, essential and Recognizable pair.



Industrial craftsmanship

The mills are made in Cusio by expert turners. They are skilled interpreters of traditional craftsmanship who realize the designer's passion for woodworking on a large scale.

Natural surface

The beech wood is treated with a brown tinted oil that lends an elegant warmth to the natural structure of the wood.

Unique details

The grains, knots and differences in the wood make each piece unique and distinct from the others.

SUSTAINABILITY AND SAFETY

Made in Italy, near where Alessi is based, using a partly hand-crafted turning process.

Produced using FSC-certified wood guaranteeing an eco-sustainable origin.

Treated with natural oil, which is environmentally sustainable and non-toxic to human health.

HACCP certified, a control system that ensures the correct hygiene and safety standards for food-related products.



USE AND MAINTENANCE

EASY TO FILL

Simply remove the pressurized rotor from the housing and add salt, pepper or a spice of your choice to the small slot. Then reinsert the rotor into the housing.

EASY TO USE

The shape of the housing enables a comfortable and secure grip. The ceramic grinder guarantees full versatility and is therefore also suitable for grinding hard ingredients such as salt crystals. Two discs on the underside of the grinder allow the degree of grinding to be adjusted.

EASY TO CLEAN

Clean the outer surface with a damp cloth and dry immediately. Avoid immersion in water, washing under water and in the dishwasher as well as the use of abrasive cleaners that could damage the surface of the product.

PACKAGING

Box made of recycled kraft cardboard with black and silver printing.



Related products



CODE MP0210
Design Ettore Sottsass, 2021

Salt, pepper and spice grinder in beech-wood, black, yellow and red. Alessi 100 Values Collection.

Ø cm 7 - h cm 23



CODE MP0215
Design Ettore Sottsass, 2024

Salt, pepper and spice grinder in maple-wood, natural and black.

Ø cm 7 - h cm 25,5



CODE ES18
Design Ettore Sottsass, 2021

Salt, pepper and spice grinder in beech-wood, black, yellow and red. Alessi 100 Values Collection.

Ø cm 7 - h cm 11



CODE ES19
Design Ettore Sottsass, 2021

Salt, pepper and spice grinder in beech-wood, red. Alessi 100 Values Collection.

Ø cm 7 - h cm 15

