



ZETA FONTS
THE FONTS FOUNDRY

PANFORTE
SANS PRO

FOLLOW
YOUR HEART
BUT BRING A GPS ALONG



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If your client is a corporate entity that wants to freely distribute the font to employees and agencies for brand/product development, a **Worldwide License** is necessary.

Feel free to contact us for further enquiries.

[mailto: info@zetafonts.com](mailto:info@zetafonts.com)



WHO DID IT?

Panforte Pro was designed by **Debora Manetti** (typeface design) with **Cosimo Lorenzo Pancini** (additional Open Type features and character sets) and **Francesco Canovaro** (supervision).

HOW WAS IT BORN?

Panforte was developed by Debora Manetti as part of her personal research work in hand drawn characters with a vernacular look and feel that can work properly as text fonts at small point sizes and on the web.

As in her previous **Sala de Fiestas**, the aim was to create an informal sans-serif that allows typesetting of text in a space saving but highly readable way.

Its grungy, handmade characteristics are visible at medium and high point sizes but do not impact the effect of the font when set in text.

WHERE DOES THE NAME COME FROM?

Panforte is a traditional Italian dessert containing fruits and nuts, and resembles fruitcake or Lebkuchen. It may date back to 13th century Siena, in Italy's Tuscany region. Documents from 1205 show that panforte was paid to the monks and nuns of a local monastery as a tax or tithe which was due on the seventh of February that year. Literally, panforte means "strong bread" which refers to the spicy flavour.

The original name of panforte was "panpepato" (peppered bread), due to the strong pepper used in the cake.

There are references to the Crusaders carrying panforte, a durable confection, with them on their quests, and to the use of panforte in surviving sieges.

The process of making panforte is fairly simple. Sugar is dissolved in honey and various nuts, fruits and spices are mixed together with flour. The entire mixture is baked in a shallow pan. The finished cake is dusted with icing sugar. Commercially produced panforte often have a band of rice-paper around the edge.

OPEN TYPE FEATURES

Panforte has been created with a set of proper small case characters and alternate oldstyle numerals that are accessible through the OpenType menu of your design software

SMALL CASE → SMALL CASE

123456789 → 123456789

REALLY HANDMADE LOOK

To keep the hand drawn quality of the font, Open Type ligatures are employed so that double letters are replaced by an appropriate variant form:

SS VV → SS VV

This feature applies to both uppercase and lowercase pairs and can be switched off by unchecking the "standard ligatures" option in your design software.

oo ss ff ee → oo ss ff ee

LIGATURE DINGBATS

All versions of Panforte include some ligature dingbats, accessible by typing the corresponding sequence of characters.

	line	- - -
	crossed line	- o -
	dotted line	- x -
	right arrow	- - >
	right feathered arrow	> - - >
	left arrow	< - -
	left feathered arrow	< - - <
	hipster fleuron	o o o
	hipster crossed arrows	> <

Unwanted ligature dingbats can be switched off by unchecking the "standard ligatures" option in your design software.



SOME HIPSTER WEIGHTS

LIGHT abcdefghijklmnopqrstuvwxyz
ABCDEFGHIJKLMNOPQRSTUVWXYZ
0123456789 ;,?!\$%&/{[(=^°*#@)]}

LIGHT ITALIC *abcdefghijklmnopqrstuvwxyz*
ABCDEFGHIJKLMNOPQRSTUVWXYZ
0123456789 ;,?!\$%&/{[(=^°#@)]}*

REGULAR abcdefghijklmnopqrstuvwxyz
ABCDEFGHIJKLMNOPQRSTUVWXYZ
0123456789 ;,?!\$%&/{[(=^°*#@)]}

ITALIC *abcdefghijklmnopqrstuvwxyz*
ABCDEFGHIJKLMNOPQRSTUVWXYZ
0123456789 ;,?!\$%&/{[(=^°#@)]}*

BOLD **abcdefghijklmnopqrstuvwxyz**
ABCDEFGHIJKLMNOPQRSTUVWXYZ
0123456789 ;,?!\$%&/{[(=^°*#@)]}

BOLD ITALIC ***abcdefghijklmnopqrstuvwxyz***
ABCDEFGHIJKLMNOPQRSTUVWXYZ
0123456789 ;,?!\$%&/{[(=^°*#@)]}

HIPSTER TITLING

abcdefghijklmnopqrstuvwxyz
ABCDEFGHIJKLMNOPQRSTUVWXYZ
0123456789 ;,?!\$%&/{[(=^°*#@)]}



- GERMAN** Victor jagt zwölf Boxkämpfer quer über den großen Sylter Deich
- FRENCH** Ça: voix ambiguë d'un cœur qui au zéphyr préfère les jattes de kiwis.
- SPANISH** El veloz murciélago hindú comía feliz cardillo y kiwi; la cigüeña tocaba el saxofón detrás del palenque de paja.
- SWEDISH** Flygande bäckasiner söka strax hwila på mjuka tuvor.
- POLISH** Pójdźże, kiń tę chmurność w głąb flaszki!
- TURKISH** Pijamalı hasta yağiz şoföre çabucak güvendi.
- LITHUANIAN** Įlinkusi fechtuotojo špaga blykčiodama grėžė arvalų arbūzą.
- CZECH** Necht' již hříšné saxofony d'áblů rozzvučí síň úděsnými tóny waltzu, tanga a quickstepu.
- GREEK** Τάχιστη αλώπηξ βαφής ψημένη γη,
δρασκελίζει υπέρ νωθρού κυνός
- RUSSIAN** Разъяренный чтец эгоистично бьёт пятью жердями шустрого фехтовальщика.



TEXT SAMPLES

PANFORTE LIGHT 13/17 PTS

Panforte is a traditional Italian dessert containing fruits and nuts, and resembles fruitcake or *Lebkuchen*. It may date back to 13th century Siena, in Italy's Tuscany region. Documents from 1205 show that panforte was paid to the monks and nuns of a local monastery as a tax or tithe which was due on the seventh of February that year. Literally, panforte means "*strong bread*" which refers to the spicy flavour.

The original name of panforte was "*pan-pepato*" (peppered bread), due to the strong pepper used in the cake. There are references to the Crusaders carrying panforte, a durable confection, with them on their quests, and to the use of panforte in surviving sieges. The process of making panforte is fairly simple. Sugar is dissolved in honey and various nuts, fruits and spices are mixed together with flour. The entire mixture is baked in a shallow pan. The finished cake is dusted with icing sugar. Commercially produced panforte often have a band of rice-paper around the edge.

Currently there are many shops in Italy producing panforte, each recipe being their jealously guarded interpretation of the original confection and packaged in distinctive wrapping. Usually a small wedge is served with coffee or a dessert wine after a meal, though some enjoy it with their coffee at breakfast.

In Siena—which is regarded by many, if not most inhabitants of that city, as the panforte capital of Italy—it is sometimes said that panforte should properly contain seventeen different ingredients, seventeen being the number of Contrade within the city walls.

PANFORTE REGULAR 13/17 PTS

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PANFORTE BOLD

13/17 PTS

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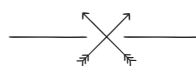
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SMALL CASE & OLDSTYLE NUMERALS

13/17 PTS

PANFORTE IS A TRADITIONAL ITALIAN DESSERT CONTAINING FRUITS AND NUTS, AND RESEMBLES FRUITCAKE OR *LEBKUCHEN*. IT MAY DATE BACK TO 13TH CENTURY SIENA, IN ITALY'S TUSCANY REGION. DOCUMENTS FROM 1205 SHOW THAT PANFORTE WAS PAID TO THE MONKS AND NUNS OF A LOCAL MONASTERY AS A TAX OR TITHE WHICH WAS DUE ON THE SEVENTH OF FEBRUARY THAT YEAR. LITERALLY, PANFORTE MEANS "*STRONG BREAD*" WHICH REFERS TO THE SPICY FLAVOUR.



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YEAH! NOW YOU CAN

TITLE PROPERLY ALL THOSE HIPSTER VIDEOS YOU MADE

IN OVER FORTY LANGUAGES

HANDBAKED FONTS

JUST PERFECT FOR YOUR DESIGN RECIPES A LA CARTE

MAKE EVERY DAY SO GOOD

Alternates *Avoid* Character Repetition

Buffo Assetto e Palleggio

Meet mr. Eiffel, a tall passenger

VAISSELE BLANCHE ORNÉE DE MOTS COLORÉS

J'ADORE CETTE MARQUE

LE SERVICE À THÉ ET LES PÔTS HERMÉTIQUES

87.654+ GOOD REASONS TO CALL ZETA FONTS™



ЭЛЕКТРИФИКАЦИЯ ΨУХОФΘΟΡΑ ВДЕЛУГМΙΑ



ПАНОФОРТЕ
ПЕКУТ В НЕБОЛЬШИХ ФОРМАХ,
ТЕХНОЛОГИЯ ПРИГОТОВЛЕНИЯ
РАЗЛИЧНЫХ **ВИДОВ** СХОЖА,



ОБЫЧНО ОТЛИЧАЕТСЯ НАБОРОМ
СУХОФРУКТОВ, ОРЕХОВ, ИЗЮМА,
ТИПОГРАФСКИХ УНИВЕРСАЛЬНЫХ



СПИ СПОКОЙНО, МАЛЕНЬКАЯ НАСТЯ









THE PEPPERY KEYSTROKES

	Char Name	Macintosh	Windows	Weights
Ä	Adieresis	option-u, + A	alt + 0196	Ä Ä Ä Ä Ä Ä
Á	Aacute	option-e, + A	alt + 0193	Á Á Á Á Á Á
À	Agrave	option-`, + A	alt + 0192	À À À À À À
Ã	Atilde	option-n, + A	alt + 0195	Ã Ã Ã Ã Ã Ã
Â	Acircumflex	option-i, + A	alt + 0194	Â Â Â Â Â Â
Å	Aring	option-`, + A	alt + 0197	Å Å Å Å Å Å
ä	adieresis	option-u, + a	alt + 0228	ä ä ä ä ä ä
á	aacute	option-e, + a	alt + 0225	á á á á á á
à	agrave	option-`, + a	alt + 0224	à à à à à à
ã	atilde	option-n, + a	alt + 0227	ã ã ã ã ã ã
â	acircumflex	option-i, + a	alt + 0226	â â â â â â
å	aring	option-`, + a	alt + 0229	å å å å å å
Ë	Edieresis	option-u, + shift-E	alt + 0203	Ë Ë Ë Ë Ë Ë
É	Eacute	option-e, + shift-E	alt + 0201	É É É É É É
È	Egrave	option-`, + shift-E	alt + 0200	È È È È È È
Ê	Ecircumflex	option-i, + shift-E	alt + 0202	Ê Ê Ê Ê Ê Ê
ë	edieresis	option-u, + e	alt + 0235	ë ë ë ë ë ë
é	eacute	option-e, + e	alt + 0233	é é é é é é
è	egrave	option-`, + e	alt + 0232	è è è è è è
ê	ecircumflex	option-i, + e	alt + 0234	ê ê ê ê ê ê
Ï	Idieresis	option-u, + shift-I	alt + 0207	Ï Ï Ï Ï Ï Ï
Í	Iacute	option-e, + shift-I	alt + 0205	Í Í Í Í Í Í
Ì	Igrave	option-`, + shift-I	alt + 0204	Ì Ì Ì Ì Ì Ì
Î	Icircumflex	option-i, + shift-I	alt + 0202	Î Î Î Î Î Î
ï	idieresis	option-u, + i	alt + 0239	ï ï ï ï ï ï
í	iacute	option-e, + i	alt + 0237	í í í í í í
ì	igrave	option-`, + i	alt + 0236	ì ì ì ì ì ì
î	icircumflex	option-i, + i	alt + 0238	î î î î î î
Ö	Odieresis	option-u, + shift-O	alt + 0214	Ö Ö Ö Ö Ö Ö
Ó	Oacute	option-e, + shift-O	alt + 0211	Ó Ó Ó Ó Ó Ó
Ò	Ograve	option-`, + shift-O	alt + 0210	Ò Ò Ò Ò Ò Ò
Õ	Otilde	option-n, + shift-O	alt + 0213	Õ Õ Õ Õ Õ Õ
Ô	Ocircumflex	option-i, + shift-O	alt + 0212	Ô Ô Ô Ô Ô Ô
ö	odieresis	option-u, + o	alt + 0246	ö ö ö ö ö ö
ó	oacute	option-e, + o	alt + 0243	ó ó ó ó ó ó
ò	ograve	option-`, + o	alt + 0242	ò ò ò ò ò ò
õ	otilde	option-n, + o	alt + 0245	õ õ õ õ õ õ
ô	ocircumflex	option-i, + o	alt + 0244	ô ô ô ô ô ô
Ü	Udieresis	option-u, + shift-U	alt + 0220	Ü Ü Ü Ü Ü Ü
Ú	Uacute	option-e, + shift-U	alt + 0218	Ú Ú Ú Ú Ú Ú
Ù	Ugrave	option-`, + shift-U	alt + 0217	Ù Ù Ù Ù Ù Ù
Û	Ucircumflex	option-i, + shift-U	alt + 0219	Û Û Û Û Û Û
ü	udieresis	option-u, + u	alt + 0252	ü ü ü ü ü ü
ú	uacute	option-e, + u	alt + 0250	ú ú ú ú ú ú
ù	ugrave	option-`, + u	alt + 0249	ù ù ù ù ù ù
û	ucircumflex	option-i, + u	alt + 0251	û û û û û û
ÿ	Ydieresis	option-u + Y	alt + 0159	ÿ ÿ ÿ ÿ ÿ ÿ
ÿ	ydieresis	option-u + y	alt + 0255	ÿ ÿ ÿ ÿ ÿ ÿ



Char Name	Macintosh	Windows	Weights	
Ç	Cedillia	shift + opt + C	alt + 0199	Ç Ç Ç Ç Ç Ç
ç	cedillia	opt + c	alt + 0231	ç ç ç ç ç ç
ı	dotlessi	shift + option + b	alt + 0245	ı / ı / ı / ı / ı /
†	dagger	opt + t	alt + 0134	† † † † † †
‡	dagger double	shift + option + 7	alt + 0189	‡ ‡ ‡ ‡ ‡ ‡
fi	fi ligature	shift + option + 5		fi fi fi fi fi fi
fl	fl ligature	shift + option + 6		fl fl fl fl fl fl
ɑ	ordfeminine	option + 9	alt + 0170	ɑ ɑ ɑ ɑ ɑ ɑ
o	ordmasculine	option + 0	alt + 0186	o o o o o o
«	guillemotleft	option + \	alt + 0171	« « « « « «
»	guillemotright	shift + option + \	alt + 0187	» » » » » »
‹	guilsinglleft	shift + option + 3	alt + 0139	‹ ‹ ‹ ‹ ‹ ‹
›	guilsinglright	shift + option + 4	alt + 0155	› › › › › ›
•	bullet	opt + 8	alt + 0149	• • • • • •
·	period-centered	shift + option + 9	alt + 0183	· · · · · ·
ß	sharp s	opt+s	alt + 0223	ß ß ß ß ß ß
§	z section	option + 6	alt + 0167	§ § § § § §
¶	paragraph	option + 7	alt + 0182	¶ ¶ ¶ ¶ ¶ ¶
¢	cent	opt + 4	alt + 0162	¢ ¢ ¢ ¢ ¢ ¢
ƒ	florin	option + f	alt + 0131	ƒ ƒ ƒ ƒ ƒ ƒ
‰	perthousand	shift + option + r	alt + 0137	‰ ‰ ‰ ‰ ‰ ‰
£	sterling	opt + 3	alt + 0163	£ £ £ £ £ £
¥	yen	option + y	alt + 0165	¥ ¥ ¥ ¥ ¥ ¥
°	degree	shift + option + 8	alt + 0186	° ° ° ° ° °
€	euro	shift + option + 2	alt + 0164	€ € € € € €
®	registered	opt + r	alt + 0174	® ® ® ® ® ®
©	copyright	opt + g	alt + 0169	© © © © © ©
™	trademark	opt + 2	alt + 0153	™ ™ ™ ™ ™ ™
Æ	AE	shift + opt + ‘	alt + 0198	Æ Æ Æ Æ Æ Æ
æ	ae	opt + ‘	alt + 0230	æ æ æ æ æ æ
Ø	O slash	shift + option + o	alt + 0216	Ø Ø Ø Ø Ø Ø
ø	o slash	option + o	alt + 0248	ø ø ø ø ø ø
Œ	OE	option + shift + q	alt + 0140	Œ Œ Œ Œ Œ Œ
œ	oe	option + q	alt + 0156	œ œ œ œ œ œ
¿	question down	shift + option + /	alt + 0191	¿ ¿ ¿ ¿ ¿ ¿
¡	exclam down	option + 1	alt + 0161	¡ ¡ ¡ ¡ ¡ ¡
…	ellipsis	option + ;	alt + 0133	… … … … … …
—	en dash	opt + -	alt + 0150	— — — — — —
—	em dash	shift + opt + -	alt + 0151	— — — — — —
“	quote dbl left	opt + [alt + 0147	“ “ “ “ “ “
”	quote dbl right	shift + opt + [alt + 0148	” ” ” ” ” ”
‘	quote sgl left	opt +]	alt + 0145	‘ ‘ ‘ ‘ ‘ ‘
’	quote sgl right	shift + opt +]	alt + 0146	’ ’ ’ ’ ’ ’
,	quote sgl base	shift + opt + zero	alt + 0130	, , , , , ,
„	quote dbl base	shift + opt + w	alt + 0132	„ „ „ „ „ „



THE PANFORTE INSTALLATION

MACINTOSH OSX INSTRUCTIONS

Download the Font file archive (.zip) from the site www.zetaFonts.com, saving it in a folder, then extract the file from the archive with the shell (right clic) or with software (e.g. Winzip).

To install, simply click on the font file to install using System Font Book, or copy the fonts to the "Fonts" folder inside your "Library" folder.

If you want your fonts to be available to applications running in "Classic" mode, copy your fonts in the OS 9.1 System folder in the "Fonts" folder.

Fonts installed in the OS 9.1 System folder will also be available in OSX in classic applications.

THIRD PARTY FONT MANAGEMENT SOFTWARE

If you're using ATM Deluxe, Suitcase, Master Juggler, Font Reserve or some other third party utility, please refer to their instructions.

WINDOWS INSTRUCTIONS

Download the Font file archive (.zip) from the site www.zetaFonts.com, saving it in a folder, then extract the file from the archive with the shell (right clic) or with software (e.g. Winzip).

Open Control Panel and double-click the Fonts folder, then go to the "file" menu and select "Install new font"

Browse to the location where you extracted the .zip file, select and click OK.

OPENTYPE COMMENTS

OpenType Fonts (Pro versions) will work with Macintosh OS 8.1 and above with Adobe Type Manager 4.6 or higher. They will work with Microsoft Windows 95 or higher with Adobe Type Manager 4.1 or higher. The OpenType font files are cross-platform compatible—you can use them on a Macintosh or PC.

NEED HELP?

Contact us: info@zetaFonts.com