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2025

TT Bakers

Introducing the new display typeface,  
TT Bakers version 1.000!

TT Bakers is a fluid serif with a soft and gentle character. We developed this typeface based on the previously familiar TT Phobos: we preserved its overall mood but made it much more versatile, user-friendly, and modern.

Among the visual features of TT Bakers are a balanced contrast, generous spacing, and asymmetrical serifs that create a directional rhythm. Thanks to its thoughtful construction, this typeface maintains excellent readability even in text settings. And at large and medium sizes, its character emerges: fluid strokes, reminiscent of a brush's movement, are revealed in all their expressiveness.

TT Bakers is an ideal solution for food-related projects: from packaging design, menus, and shop windows to creating a complete brand identity. We feel it would look especially harmonious in the identity for bakeries and brands that produce baked goods—and this is what we've reflected in the typeface's name. However, thanks to its versatile character, this typeface is also perfectly suited for projects with other themes.

TT Bakers

TT Bakers  
Regular 172 pt

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TT Bakers 1.000 includes:

- 15 styles: 7 uprights, 7 italics, and 1 variable font that changes along the weight and slant axes
- 934 glyphs per style
- 33 OpenType features
- Support for over 230 languages

TT Bakers—a warm serif for soft accents!

Aa

AaBbCcDdEe  
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VvWwXxYyZz  
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1	Light	<i>+it.</i>
2	Regular	<i>+it.</i>
3	Medium	<i>+it.</i>
4	D. Bold	<i>+it.</i>
5	Bold	<i>+it.</i>
6	Ex. Bold	<i>+it.</i>
7	Black	<i>+it.</i>

108 PT

72 PT

64 PT

32 PT

24 PT

# Baking

## Method of preparing

Food that uses dry heat, typically in an oven, but it can also be done in hot ashes

Bread is the most commonly baked item, but many other types of food can also be baked.

Heat is gradually transferred from the surface of cakes, cookies, and pieces of bread to their center, typically conducted at elevated temperatures surpassing 300°F. Dry heat cooking imparts.



TT Bakers has two variable fonts. To use the variable fonts on Mac you must have MacOS 10.14 or a newer version. An important clarification — not all programs support variable technologies yet, you can check the support status here: [v-fonts.com/support/](https://v-fonts.com/support/).

variable

300 900

*variable*

0 SLANT 12

64 PT

Baking has traditionally been performed in houses.

32 PT

It was made for day-to-day meals and in bakeries and restaurants for local consumption. When production was industrialized, baking was automated by machines in large factories.

16 PT

The art of baking remains a fundamental skill and is important for nutrition, as baked goods, especially bread, are a common and important food, both from an economic and cultural point of view. A person who prepares baked goods as a profession is called a baker. All

types of food can be baked, but some require special care and protection from direct heat. Various techniques have been developed to provide this protection. In addition to bread, baking is used to prepare cakes, pastries, pies, tarts, quiches, cookies, scones, crackers, pretzels.

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TT Bakers supports a wide range of languages. You can type in over 230 of them.

CYRILLIC

LATIN

Russian, Belarusian, Bosnian, Bulgarian, Macedonian, Serbian, Ukrainian, Kazakh, Kirghiz, Tadjik, Turkmen, Uzbek, Lezgian, Abazin, Agul, Archi, Avar, Dargwa, Ingush, Kabardian, Kabardino-Cherkess, Karachay-Balkar, Khvarshi, Kumyk, Lak, Nogai, Rutul, Tabasaran, Tsakhur, Buryat, Siberian Tatar, Tofalar, Touva, Bashkir, Chechen, Chuvash, Erzya, Kryashen Tatar, Mordvin-moksha, Tatar Volgaic, Uighur, Rusyn, Montenegrin, Romani, Dungan, Karakalpak, Shughni, Mongolian, Adyghe, Kalmyk

English, Albanian, Basque, Catalan, Croatian, Czech, Danish, Dutch, Estonian, Finnish, French, German, Hungarian, Icelandic, Irish, Italian, Latvian, Lithuanian, Luxembourgish, Maltese, Moldavian, Montenegrin, Norwegian, Polish, Portuguese, Romanian, Serbian, Slovak, Slovenian, Spanish, Swedish, Swiss German, Valencian, Azerbaijani, Kazakh, Turkish, Uzbek, Acehnese, Banjar, Betawi, Bislama, Boholano, Cebuano, Chamorro, Fijian, Filipino, Hiri Motu, Ilocano, Indonesian, Javanese, Khasi, Malay, Marshallese, Minangkabau, Nauruan, Nias, Palauan, Rohingya, Salar, Samoan, Sasak, Sundanese, Tagalog, Tahitian, Tetum, Tok Pisin, Tongan, Uyghur, Afar, Asu, Aymara, Bemba, Bena, Chichewa, Chiga, Embu, Gikuyu, Gusii, Jola-Fonyi, Kabuverdianu, Kalenjin, Kamba, Kikuyu, Kinyarwanda, Kirundi, Kongo, Luba-Kasai, Luganda, Luo, Luyia, Machame, Makhuwa-Meetto, Makonde, Malagasy, Mauritian Creole, Meru, Morisyen, Ndebele, Nyankole, Oromo, Rombo, Rundi, Rwa, Samburu, Sango, Sangu, Sena, Seychellois Creole, Shambala, Shona, Soga, Somali, Sotho, Swahili, Swazi, Taita, Teso, Tsonga, Tswana, Vunjo, Wolof, Xhosa, Zulu, Ganda, Maori, Alsatian, Aragonese, Arumanian, Asturian, Belarusian, Bosnian, Breton, Bulgarian, Colognian, Cornish, Corsican, Esperanto, Faroese, Frisian, Friulian, Gaelic, Gagauz, Galician, Interlingua, Judaeo-Spanish, Karaim, Kashubian, Ladin, Leonese, Manx, Occitan, Rheto-Romance, Romansh, Scots, Silesian, Sorbian, Vastese, Volapük, Võro, Walloon, Walser, Welsh, Karakalpak, Kurdish, Talysh, Tsakhur (Azerbaijan), Turkmen, Zaza, Aleut, Cree, Haitian Creole, Hawaiian, Innu-aimun, Lakota, Karachay-Balkar, Karelian, Livvi-Karelian, Ludic, Tatar, Vepsian, Guarani, Nahuatl, Quechua

şùppôrtś  
maný  
diffěreñt  
lăṇguåğęs  
žtǣïă

DUTCH

Bakken is een kooktechniek waarbij men het voedsel in een pan of koekenpan laat garen en bruin worden.

FRENCH

La cuisson est la technique par laquelle on transforme un matériau en l'exposant à la chaleur. On parle de cuisson

TURKISH

Fırınlama için kullanılan fırınlarda ısı kaynağı elektrik veya odun olabilir. Ancak mikrodalga fırınlarda pişen

POLISH

Proces obróbki termicznej polegający na ogrzewaniu potrawy w piecu lub piekarniku w środowisku nagrzanego

KAZAKH

Нан арнайы металл қалыпта (табада) немесе қалыпсыз бос күйінде пісіріледі. Пісірілетін нанның түріне

ISLANDIC

Bakstur er eldunaraðferð þar sem matur er eldaður í þurum hita, oftast í ofni, en einnig á heitri ösku eða steini.





cm

13

OPENTYPE FEATURES

TT BAKERS

TABULAR FIGURES

TABULAR OLDSTYLE

PROPORTIONAL OLDSTYLE

NUMERATORS

DENOMINATORS

SUPERSCRIPTS

SUBSCRIPTS

FRACTIONS

ORDINALS

CASE SENSITIVE

STANDARD LIGATURES

DISCRETIONARY LIGATURES

CONTEXTUAL ALTERNATES

SS01—Alternative a

SS02—Alternative g

SS03—Alternative l

SS04—Alternative y

SS05—Alternative M

SS06—Dutch IJ

SS07—Catalan Ldot

SS08—Turkish i

SS09—Circled Numbers

SS10—Negative Circled Numbers

SS11—Romanian Comma Accent

SS12—Bashkir localization

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TT BAKERS

OPENTYPE FEATURES

SS13—Chuvash localisation

SS14—Bulgarian localization

SS15—Serbian localization

Çç

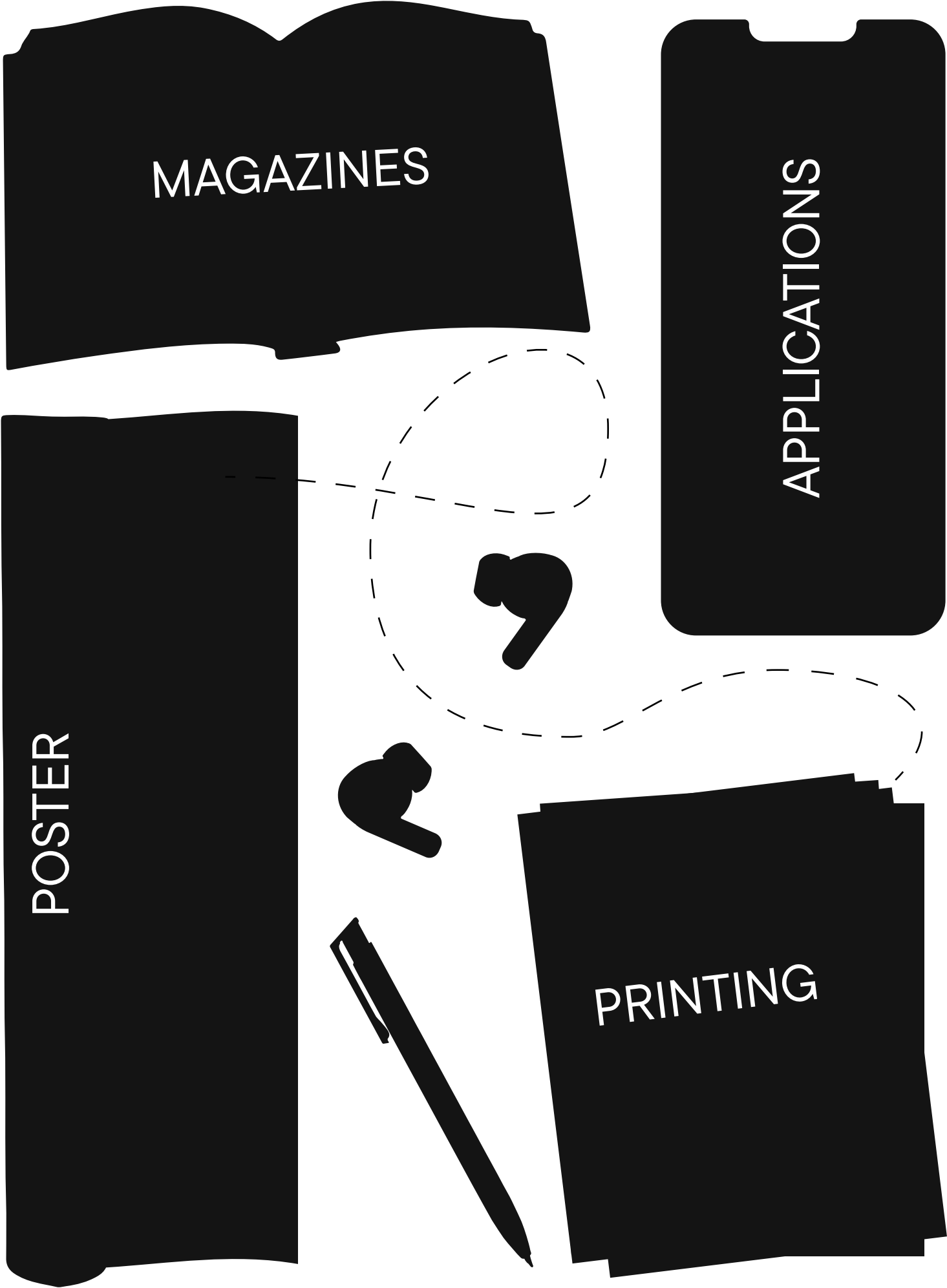
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TypeType company was founded in 2013 by Ivan Gladkikh, a type designer with a 10 years' experience, and Alexander Kudryavtsev, an experienced manager. Over the past 10 years we've released more than 75+ families, and the company has turned into a type foundry with a dedicated team.

Our mission is to create and distribute only carefully drawn, thoroughly tested, and perfectly optimized type-faces that are available to a wide range of customers.

Our team brings together people from different countries and continents. This cultural diversity helps us to create truly unique and comprehensive projects.

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For more information about our fonts,  
please visit our website

[www.type.type.org](http://www.type.type.org)

Most of the texts used in this specimen  
are from Wikipedia.



