BLAST
FOUNDRY

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DESIGNER:
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Vanilla Mono

aaaaaaa

ROMANS

Vanilla Mono is a monospaced companion of Vanilla Sans. The family is crafted for modern designers and coding environments. Clean design excels in various applications, offering high legibility and and an understated sophistication. With additional arrows, symbols, and circled numerals, Vanila Mono simplifies creating hierarchies and enhancing UX design. The typeface includes several alternates for characters like a, g, l, G, and J, allowing for a swift vibe change. As a bonus, Vanilla Mono features 26 unique patterns, assigned to uppercase letters (A-Z via Stylistic Set 7), sparking creative possibilities.
Elevate your typography with Vanilla Mono, where geometry meets modernity.

Glyph count: 588

Language support:

Afrikaans
Albanian
Asu
Basque
Bemba
Bena
Bosnian
Breton
Catalan
Chiga
Colognian
Cornish
Croatian
Czech
Danish
Dutch
English
Estonian
Faroese
Filipino
Finnish
French
Friulian
Galician
Ganda
German
Gusii
Hungarian
Icelandic
Inari Sami
Indonesian
Irish
Italian
Jola-Fonyi
Kabuverdianu
Kalenjin
Kinyarwanda
Latvian
Lithuanian
Low German
Lower Sorbian
Luo
Luxembourgish
Luyia
Machame
Makhuwa-Meetto
Makonde
Malagasy
Malay
Maltese
Manx
Morisyen
North Ndebele
Northern Sami
Norwegian
Bokmål
Norwegian
Nynorsk
Nyankole
Oromo
Polish
Portuguese
Quechua
Romanian
Romansh
Rombo
Rundi
Rwa
Samburu
Sango
Sangu
Scottish
Gaelic
Sena
Shambala
Shona
Slovak
Slovenian
Soga
Somali
Spanish
Swahili
Swedish
Swiss
German
Taita
Teso
Turkish
Turkmen
Upper Sorbian
Vunjo
Welsh
Western
Frisian Wolof
Zulu

CHARACTERISTICS

Capitals are slightly shorter than ascenders

Large diacritical marks

Relatively low contrast

Large tittle and generous width

Moderate x-height

0Gràphigue

Available alternate “G” with a spur

G → G

Available alternate single-story“a”

a → ɑ

Available alternate double-story “g”

g → g

Available white and black circled numerals

0 → ⓪ → 0

Available boxed numeral feature

((5394)) → 5394 → 5394

Artificial

#technology #RAM

Register or log in

1 0 3 9 4 8

↑130‰

In today’s technology, random-access memory takes the form of integrated circuit (IC) chips with MOS (metal-oxide-semiconductor) memory cells.

Performa

Sometimes memory modules* are designed with two or more independent sets of DRAM chips connected to the same address and data buses; each such set

nuts	Cal/100g	carbs	fat	protein
Almonds	612 kcal	5.7 g	53.0 g	24.0 g
Hazelnuts	665 kcal	5.7 g	63.6 g	16.3 g
Walnuts	723 kcal	5.7 g	70.6 g	16.1 g
Cashews	598 kcal	5.7 g	47.1 g	21.0 g
Peanuts	607 kcal	5.7 g	48.1 g	29.8 g
Macadamia	720 kcal	5.7 g	73.0 g	8.8 g
Brazil nut	697 kcal	5.7 g	68.1 g	17.0 g

ROMANS

100 Vanilla Mono Thin

200 Vanilla Mono ExtraLight

300 Vanilla Mono Light

400 **Vanilla Mono Regular**

500 **Vanilla Mono Medium**

700 **Vanilla Mono Bold**

900 **Vanilla Mono Black**

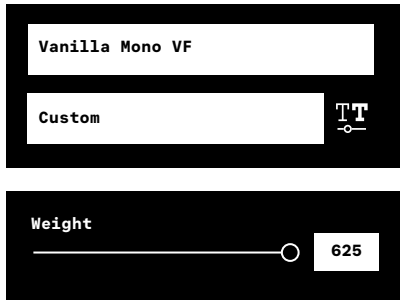
VANILLA MONO VARIABLE

This font uses variable font technology. In supported apps and browsers you can make use of sliders or custom values to access variations of the fonts. Explore freely weight axes which means that you can decide for any preferred custom weight between Thin and Black.

For implementation on web see the css style sheet added to the font package

Thanks to variable font technology you can choose any custom weight value between 100 and 900.

ROMANS



Character Set

ABCDEFGGHIJJKL
MNOPQRSTUVWXYZ

aɑbcdefgghijkll
mnopqrstuvwxyz

0123456789

VANILLA MONO – CHARACTER SET

UPPER CASE

ABCDEFGHIJKLMNOPQRSTUVWXYZÆÁĄĂÂÄÀĀÅÃĆČÇĊÐĎĐÉĘĚÊËĖÈĒĞĢĠĦÍÎ
ÏİÌĪĮJĶĹĽŁĻŃŇŅÑŊÓÔÖÒŐŌØÕŒÞŔŘŖŚŠŞŞßŢŢŤŦÚŲÛÜÙŰŪŮẂŴẄẀÝŶŸỲŹŽŻ

LOWER CASE

abcdefghijklmnopqrstuvwxyzáąăâäàāåãæćčçċđďðéęěêëėèēğģġħíîïiìīIįjķ
ĺľłļńňņñŋóœôöòőōøõþŕřŗśšşşßţţťŧúųûüùűūůẃŵẅẁýŷÿỳźžżğģġķvẃŵẅẁxýŷÿỳźžż

ALTERNATE LOWER CASE

a à á â ã ä å ā ă ą g ğ ġ ģ l ĺ ľ ļ ł

ALTERNATE UPPER CASE

G Ğ Ġ Ģ J

LIGATURES

fi fl

DISCRETIONARY LIGATURES

ij íj IJ ÍJ

VANILLA MONO – CHARACTER SET

DEFAULT NUMERALS (TABULAR LINING)

0123456789

WHITE CIRCLED NUMERALS

⓪①②③④⑤⑥⑦⑧⑨

BLACK CIRCLED NUMERALS

⓿❶❷❸❹❺❻❼❽❾

TABULAR LINING

0123456789

SUPERIORS

H⁰ ¹ ² ³ ⁴ ⁵ ⁶ ⁷ ⁸ ⁹

INFERIORS

H₀ ₁ ₂ ₃ ₄ ₅ ₆ ₇ ₈ ₉

FRACTIONS

⅛ ⅜ ⅝ ⅞

MATH SYMBOLS

− + < = > ~ ¬ ± × ÷ ≈ ≠ ≤ ≥

CURRENCY SYMBOLS

$¢£¤¥€

PUNCTUATION & OTHER SYMBOLS

. : ; ! ¡ ? ¿ ' " * « » ‹ › ‘ ’ , “ ” „ # % ‰ ( ) [ ] { } / \ & ¶ † ‡ • … – — ― _ @ § | ¦ © ® ™ ª º ∂ ∏ ∑ √ ∞ ∫

ARROWS

← ↑ → ↓ ↖ ↗ ↘ ↙ ↹ ↬ ↫ ↱ ↵ ↳ ↴ ↥ ↧

ARROWS

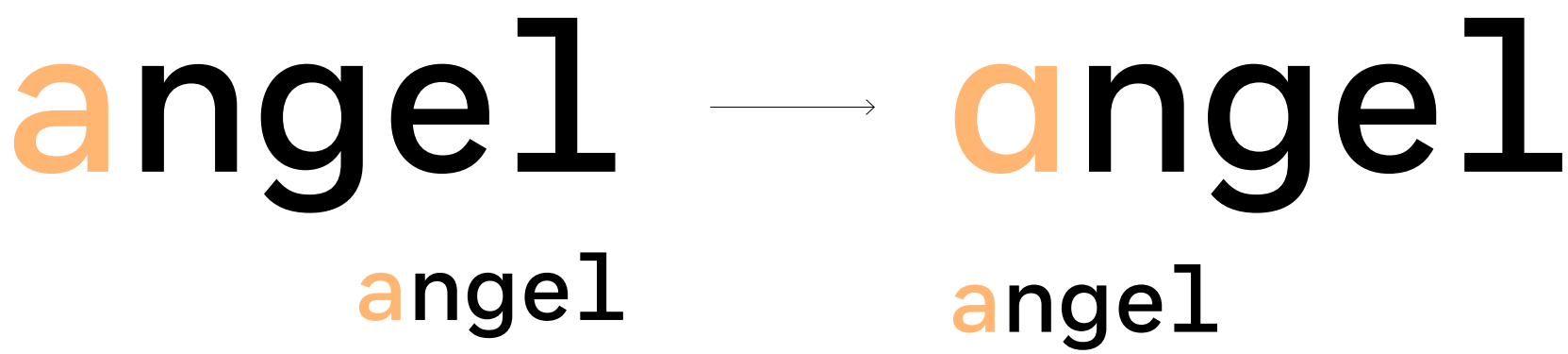
▲ ▶ ▼ ◀ △ ▷ ▽ ◁ ■ ⬚ ● ○ ◌ ◊ ▲ ▶ ▼ ◀ △ ▷ ▽ ◁ ■

PATTERNS (ALTERNATE UPPER CASE LETTERS A–Z)

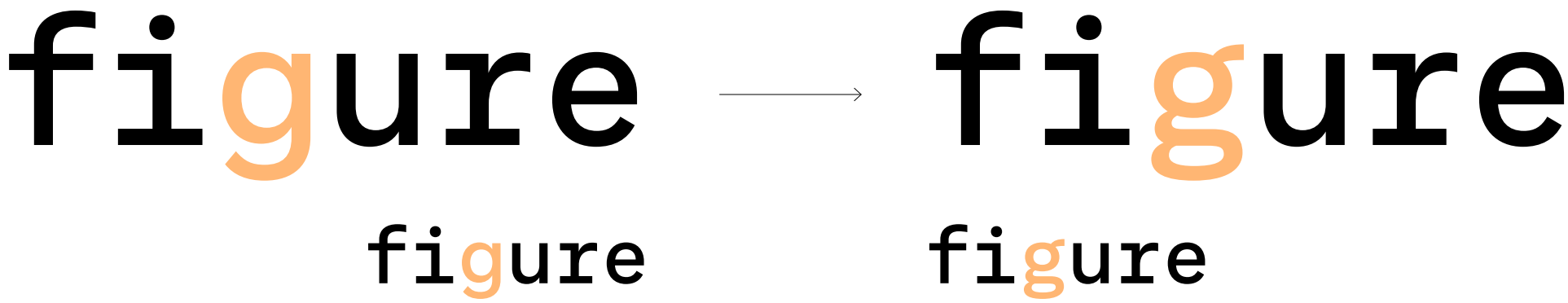
Opentype Features

OPENTYPE FEATURES

STYLISTIC SET 1: SINGLE-STORY ‘A’



STYLISTIC SET 2: DOUBLE-STORY ‘G’



OPENTYPE FEATURES

STYLISTIC SET 3: ALTERNATE LOWER CASE ‘L’

relax → relax

relax relax

STYLISTIC SET 4: UPPER CASE ‘G’ WITH SPUR

Ginger → Ginger

Ginger Ginger

OPENTYPE FEATURES

STYLISTIC SET 6: ALTERNATE ‘J’

STYLISTIC SET 7: PATTERN IN PLACE OF CAPITAL LETTERS A–Z

ANGEL
BOURJOIS
CHLORYDE
DREAM
ENDING
FLOWER
GINGER
HYPE
IDEAS
JUICE
KING
LOVER
MERCH

NEVER
OPEN
PRETTY
QUEEN
RAIN
STAR
TANGO
UMBRA
VIDEO
WILLING
XENA
YOSE
ZEN

OPENTYPE FEATURES

STYLISTIC SET 8: WHITE CIRCLED NUMERALS | STYLISTIC SET 9: BLACK CIRCLED NUMERALS

0123456789 → ⓪①②③④⑤⑥⑦⑧⑨

0123456789 → ⓿❶❷❸❹❺❻❼❽❾

CONTEXTUAL ALTERNATES + STYLISTIC SET 8

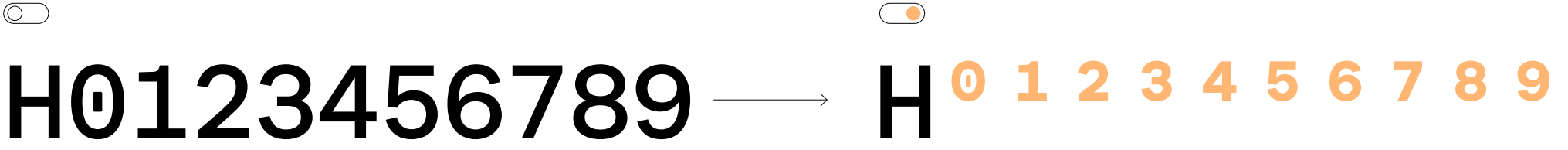
((129081)) → 1 2 9 0 8 1

CONTEXTUAL ALTERNATES + STYLISTIC SET 9

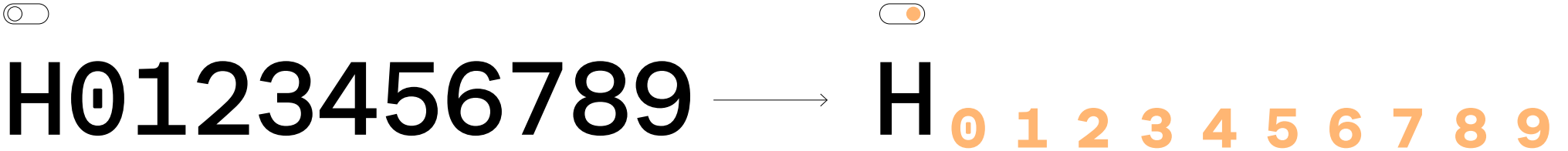
((129081)) → 1 2 9 0 8 1

OPENTYPE FEATURES

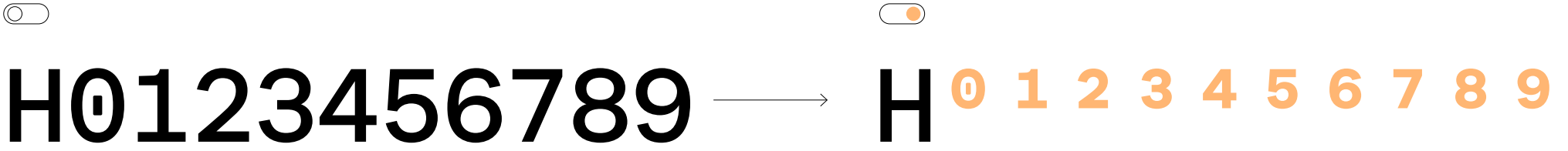
SUPERIORS



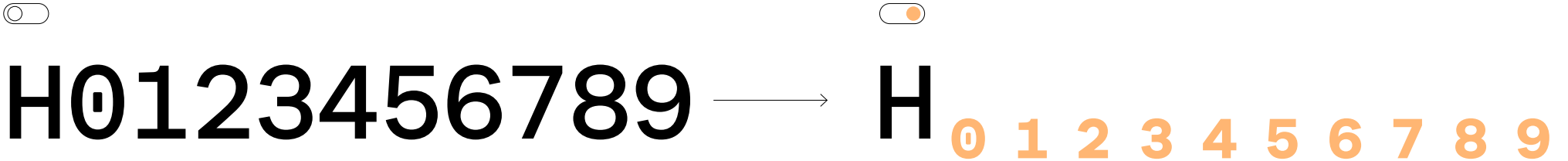
INFERIORS



NUMERATORS



DENOMINATORS



OPENTYPE FEATURES

FRACTIONS

2/79 1/85 → 2⁄79 1⁄85

ORDINALS

3a 3A 2o 20 → 3ª 3ª 2º 2º

CASE SENSITIVE FORMS

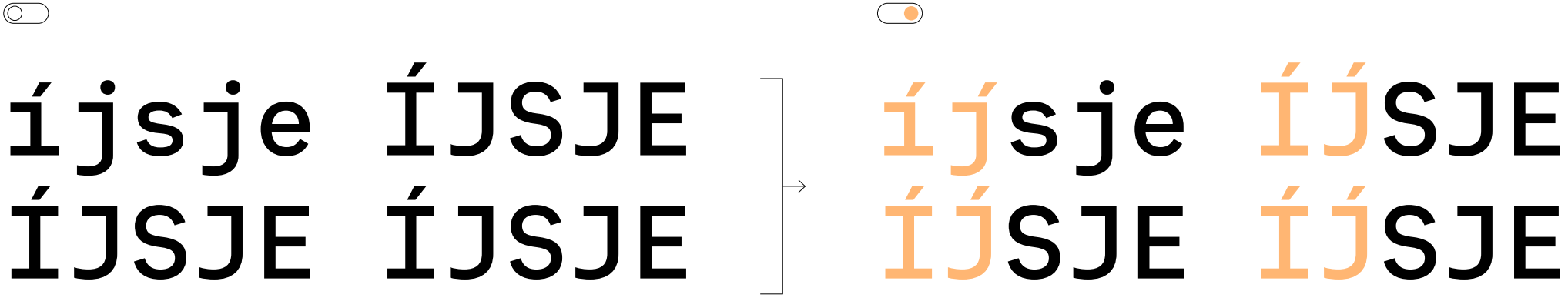
4-5‹6›7»8«9
¡HOLA!

→

4-5‹6›7»8«9
¡HOLA!

OPENTYPE FEATURES

LANGUAGE SPECIFIC FORMS – DUTCH ONLY (LOCALIZED DISCRETIONARY LIGATURES)



Text Samples

VANILLA MONO THIN

36/38 PT

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.[2] In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-

VANILLA MONO THIN

24/26 PT

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18/21.6 PT

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VANILLA MONO EXTRALIGHT

24/26 PT

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18/21.6 PT

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14/18 PT

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11/13.2 PT

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9/10.8 PT

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VANILLA MONO REGULAR

18/21.6 PT

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VANILLA MONO BOLD

18/21.6 PT

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Samples in selected languages

VANILLA MONO THIN – SAMPLES IN SELECTED LANGUAGES

12/14.4 PT

GERMAN

Nussfrüchte, genannt auch Nüsse, sind Schließfrüchte, bei denen alle drei Schichten der Fruchtwand (des Perikarps) verholzen. Meist wird dabei nur ein einzelner, umgangssprachlich ebenfalls als Nuss bezeichneter Samen von der Nussschale umschlossen. Schalenobst (auch Schalenfrüchte) ist die handelsübliche Bezeichnung für Obst,

FRENCH

Les fruits à coque sont des fruits contenant généralement une seule graine oléagineuse comestible enfermée dans une coque sclérifiée à maturité. Il ne s'agit pas d'un concept théorique mais d'un terme défini par extension, utilisé notamment en alimentation, en nutrition et en allergologie. Il désigne des graines de fruits à coque ayant des

SPANISH

En botánica, el término nuez (o núcula) se aplica a un fruto seco indehiscente (aquenio), monospermo y con un pericarpio duro que deriva de un ovario ínfero cuya pared está endurecida. Se encuentran nueces en géneros botánicos del orden de las Fagales, por ejemplo: Avellanas, Bellotas, Castañas. Contrariamente a lo que pueda parecer, el

POLISH

Orzech (nux) – rodzaj suchych owoców zamkniętych (niepękających), jednonasiennych (rzadko dwunasiennych), odpadających od rośliny matecznej w całości. Często dla owoców o niewielkich rozmiarach używa się równoważnej nazwy orzeszek. Mają one twardą, zdrewniałą owocnię, niezrośniętą z nasieniem.Odpadanie ułatwia specjalna tkanka

SWEDISH

Nötter är inom botaniken hårda, torra, skalförsedda, vanligen enfröiga äkta frukter inom undergruppen torra frukter som inte öppnar sig för att släppa iväg fröna när de är mogna. I vardagligt tal syftar dock nötter på alla hårda, ätbara (frukt)kärnor. Detta inkluderar torkade frön och frukter som botaniskt sett inte är nötter. Nötter är en

CZECH

Tento článek je o plodu některých vyšších rostlin. O ostatních významech slova pojednává článek Oříšek (rozcestník). Oříšek (nux) je v botanickém názvosloví typ pravého plodu. Jako oříšek se plod klasifikuje, pokud jsou splněny tyto podmínky; suchý s tvrdým oplodím (zdřevnatělý semeník), jednosemenný (někdy se připouští i dvousemenný), tvořený

12/14.4 PT

GERMAN

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Examples of use

ROBOTIC MIND

ISSUE NO. 4537985042 9 $35,655 / US

Delete

Iceland’s restless volcanoes

Chemiluminescence

⑦ : Enigma

¶ The funeral of Britain’s longest-ruling monarch concludes a life exemplified by a personal motto of “I serve.”

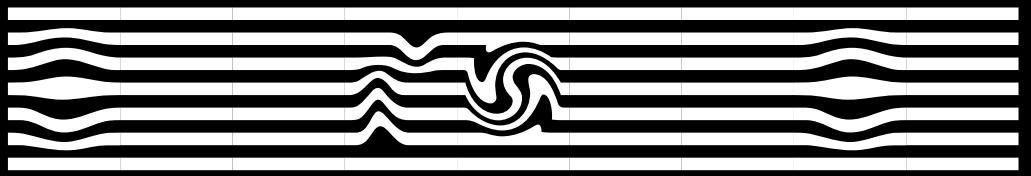
Ministers of WAR

3-Anarchy*

○Proceeding

‘Like a prayer’

CHAPTER 15



A Turkish researcher thinks he’s found a botanical survivor.

DIVERSIFY

917.01‰

SPEC⇩/▹8

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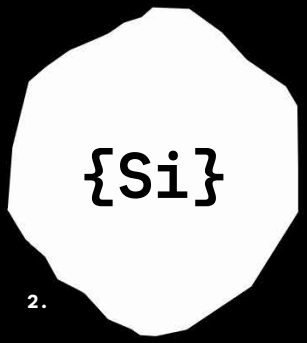

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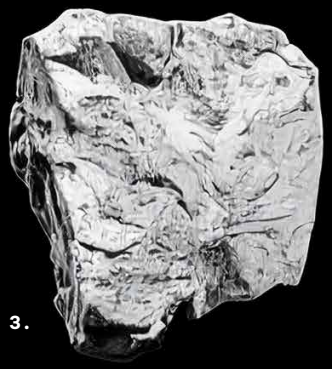

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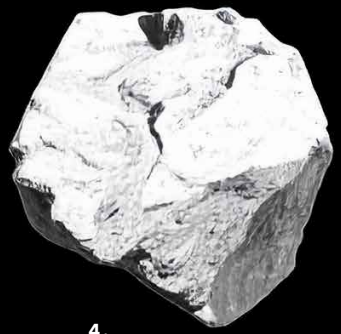

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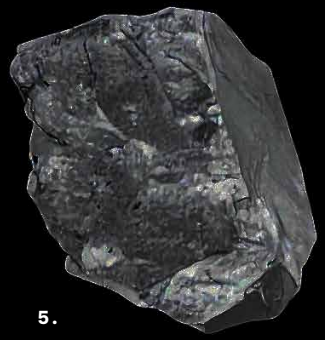

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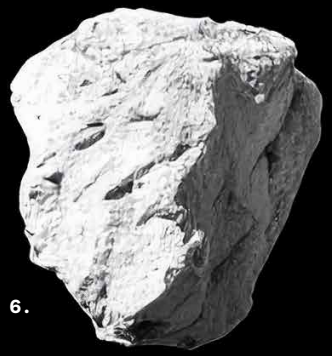

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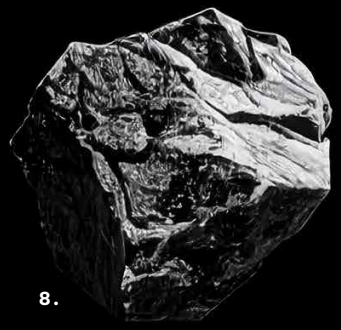

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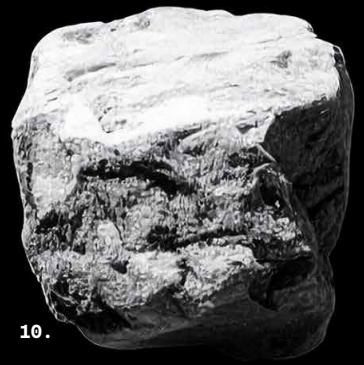

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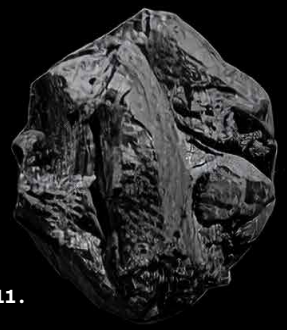

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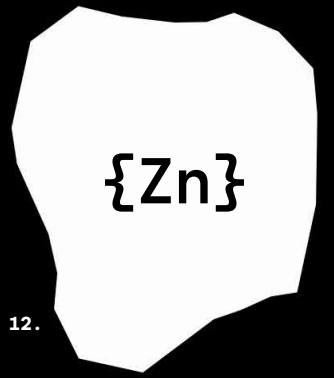

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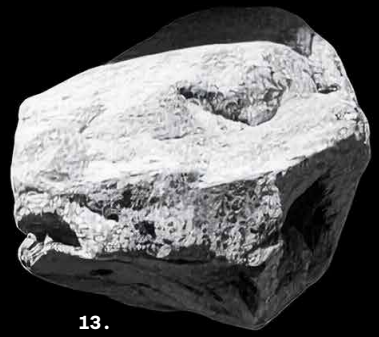

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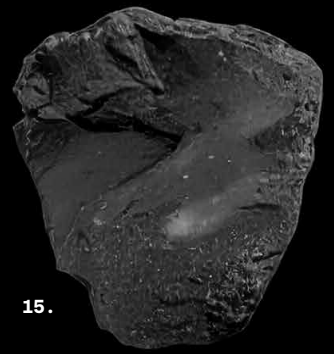

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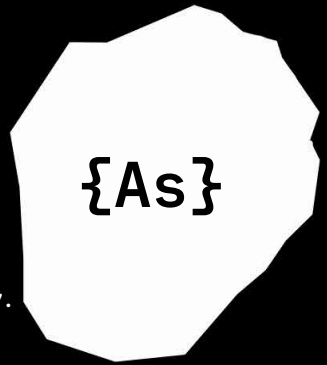


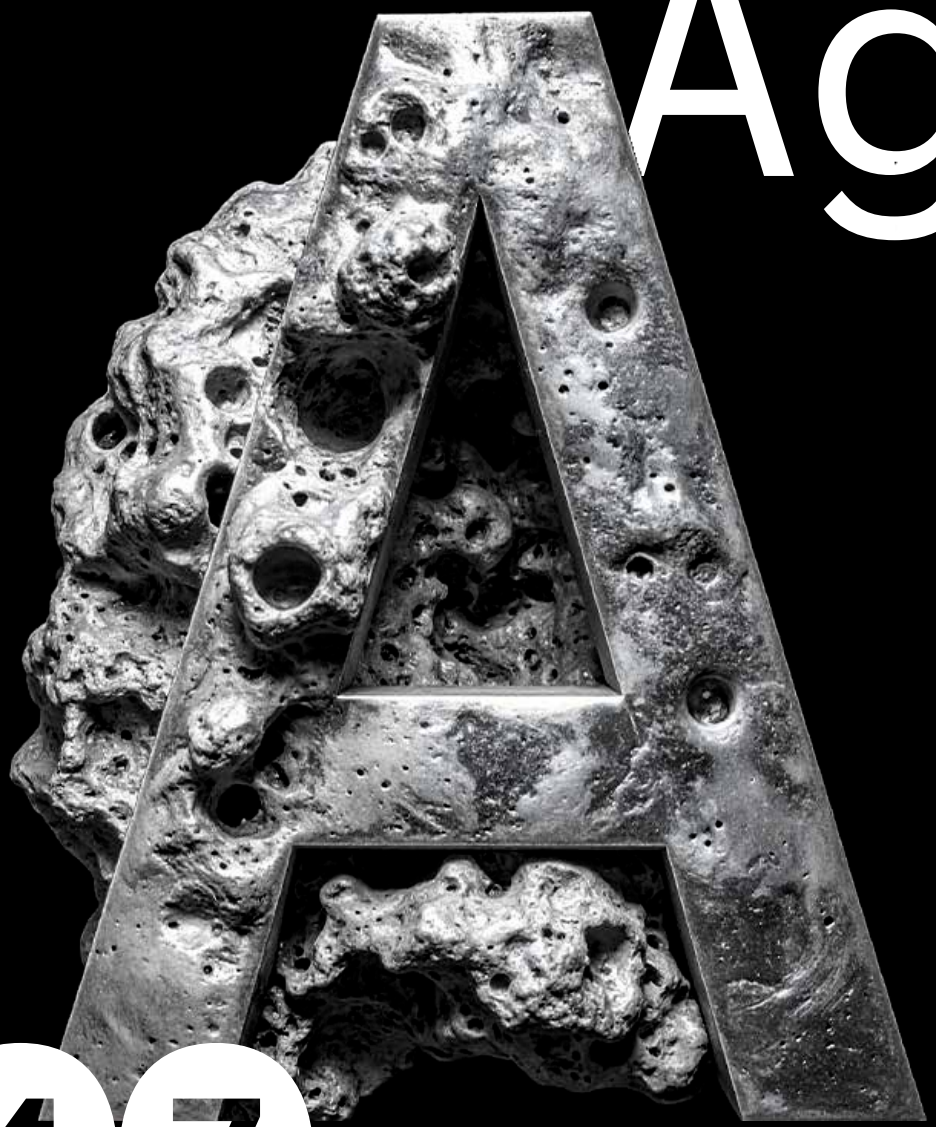
17.

18.

1. Silicate matrix & crystalline inclusions
2. Pure silicon crystal, industrial grade
3. Metamorphic rock with iron traces
4. Quartzite with layered mineral growth
5. Aluminum-rich sedimentary composite
6. Calcium silicate with minor erosion
7. Magnesium carbonate, naturally weathered
8. Oxidized feldspar with mica pockets
9. Manganese cluster with surface pitting
10. Cobalt-rich ore, raw extracted form
11. Copper sulfate vein, semi-purified
12. Zinc-bearing stone with smooth fracture
13. Iron oxide chunk, weathered edges
14. Chromium ore with grainy texture
15. Lead sulfide crystal, semi-reflective
16. Vanadium deposit, matte granular surface
17. Arsenic compound with rough matrix
18. Nickel-rich silicate, natural cleavage


{Code}

Ag



47

Cu Ag Au

1 H Hydrogen																	
3 Li Lithium	4 Be Beryllium																
11 Na Sodium	12 Mg Magnesium																
19 K Potassium	20 Ca Calcium	21 Sc Scandium	22 Ti Titanium	23 V Vanadium	24 Cr Chromium	25 Mn Manganese	26 Fe Iron	27 Co Cobalt									
37 Rb Rubidium	38 Sr Strontium	39 Y Yttrium	40 Zr Zirconium	41 Nb Niobium	42 Mc Molybdenum	43 Tc Technetium	44 Ru Ruthenium	45 Rh Rhodium									
55 Cs Cesium	56 Ba Barium	57 La Lanthanum	72 Hf Hafnium	73 Ta Tantalum	74 W Tungsten	75 Re Rhenium	76 Os Osmium	77 Ir Iridium									
87 Fr Francium	88 Ra Radium	89 Ac Actinium	104 Rf Rutherfor.	105 Db Dubnium	106 Sg Seaborgium	107 Bh Bohrium	108 Hs Hassium	109 Mt Meitneriu									
			58 Ce Cerium	59 Pr Praseod.	60 Nd Neodymium	61 Pm Promethium	62 Sm Samarium	63 Eu Europium									
			90 Th Thorium	91 Pa Protacti.	92 U Uranium	93 Np Neptunium	94 Pu Plutonium	95 Am Americium									

NEXT→

BLAST

FOUNDRY

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