

TYPEFACE

SYSTEM

SPECIMEN

(K) Labil

L

g

WWW

KOMETA

XYZ

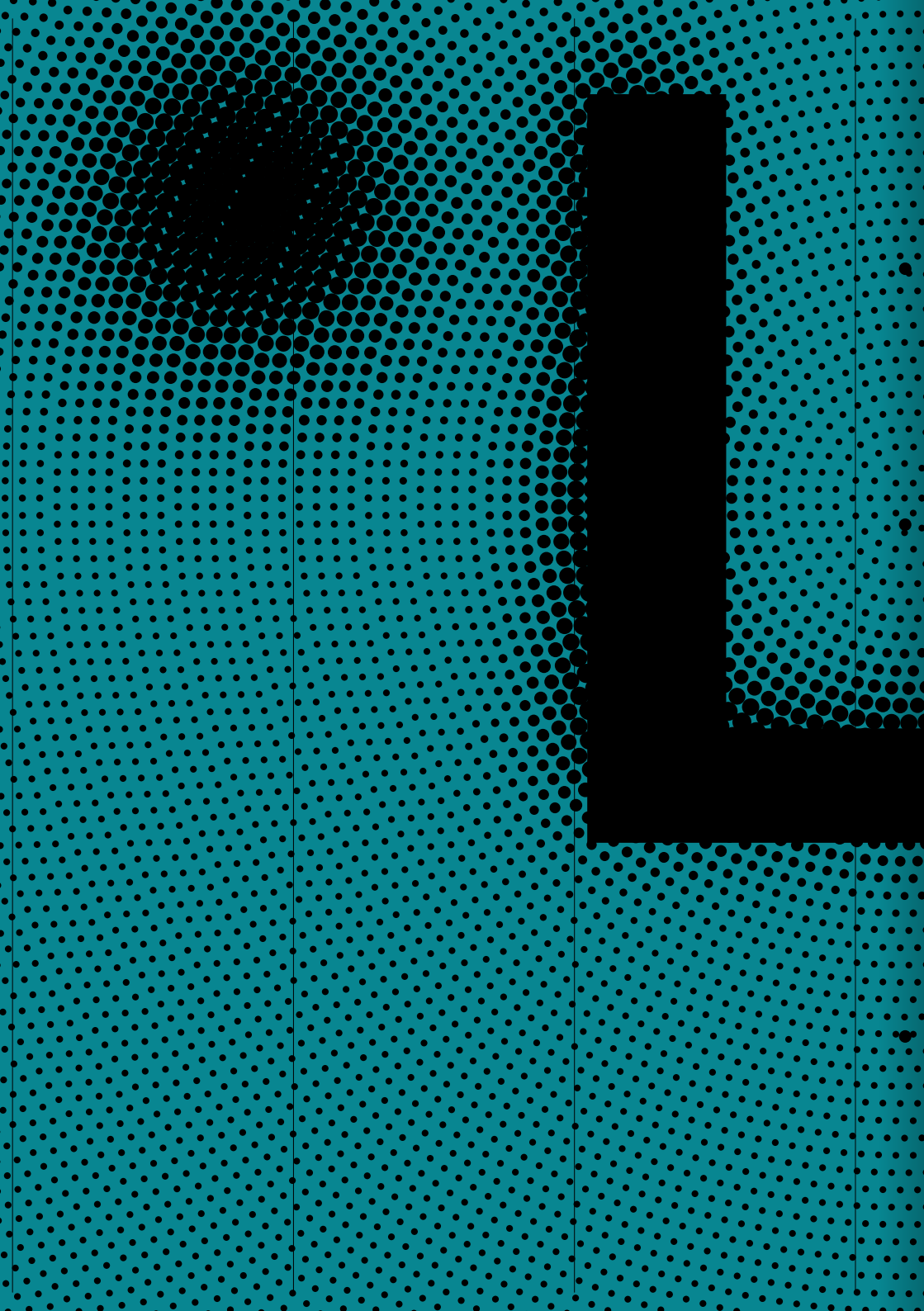
(

KOMETA

)

Grotesk

1.4



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(KOMETA)
Labil Grotesk



Version 1 4

An enfant terrible of the contemporary neo-grotesque genre; with its subtly, yet comically exaggerated proportions.

The juxtaposition of the balance inherent in sans-serif letterforms and the notion of text being affected by the laws of gravity is a central theme of Labil Grotesk, KOMETA's debut release.

The origin of Labil Grotesk goes back to a typeface done as a master's thesis project nominated for Czech National Award for Student Design 2016. Encouraged by the reception, Christian Jánský set out to remaster the whole family which is now available for licensing in both Upright and Italic across eight weights—sixteen styles total.

Exclusively at KOMETA ↗

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Labil
&
Stabil
Italic

Black	Attention	64
Bold	Curricula	64
Medium	Existential	64
Regular	Tiramisu	64
Light	Seemingly	64
Thin	Effective	64
Fine	Gravitational	64
Hairline	Darjeeling	64

Black Italic	<i>Figurally</i>	64
Bold Italic	<i>Notorious</i>	64
Medium Italic	<i>Gestural</i>	64
Regular Italic	<i>Ricotta</i>	64
Light Italic	<i>Straciatella</i>	64
Thin Italic	<i>Liability</i>	64
Fine Italic	<i>Jargonized</i>	64
Hairline Italic	<i>Conjurer</i>	64

(ss01)	Uppercase	Alternates	(ss02)	Lowercase	Alternates
	<p>TINGLE</p> <p>MOJO</p> <p>VOLTAGE</p> <p>TORNADO</p> <p>KITSCH</p> <p>ELASTIC</p> <p>TUBULAR</p>	<p>T/NGLE</p> <p>MOJO</p> <p>VOLTAGE</p> <p>TORNADO</p> <p>KITSCH</p> <p>ELASTIC</p> <p>TUBULAR</p>	<p>design</p> <p>enrich</p> <p>highlight</p> <p>enjoy</p> <p>eventually</p> <p>work</p>	<p>design</p> <p>enrich</p> <p>highlight</p> <p>enjoy</p> <p>eventually</p> <p>work</p>	
(WWW) KOMETA	(DOT) XYZ		LABIL GROTESK (TYPEFACE)	SPECIMEN

(ss02)	Lowercase	Alternates	Continued	(ss03)	Figure	Alternates
<p>orchid</p> <p>resting</p> <p>notorious</p> <p>effervescent</p> <p>attitude</p>	<p>orchid</p> <p>resting</p> <p>notorious</p> <p>effervescent</p> <p>attitude</p>	<p>• •</p> <p>• •</p> <p>• •</p>	<p>10</p> <p>11</p>	<p>20+104=124</p> <p>25th</p> <p>1927—1942</p> <p>08:24</p>	<p>20+104=124</p> <p>25th</p> <p>1927—1942</p> <p>08:24</p>	
(ss04)	Punctuation	Alternates		(ss04)		
<p>¡Hola!</p> <p>¿Cuándo?</p> <p>Chat-room</p>	<p>¡Hola!</p> <p>¿Cuándo?</p> <p>Chat-room</p>	<p>• •</p> <p>• •</p>		<p>¡Hola!</p> <p>¿Cuándo?</p> <p>Chat-room</p>	<p>¡Hola!</p> <p>¿Cuándo?</p> <p>Chat-room</p>	
(WWW) KOMETA	(DOT) XYZ			LABIL GROTESK (TYPEFACE)	SPECIMEN

OpenType (Features)

1213

(LIGA)

Standard Ligatures

fi ff ffi tt

(DLIG)

Discretionary Ligatures

fj ffj

(LOCL)

Localized Forms

Ŧŧ Țț L·L

(CASE)

Case-sensitive Forms

(A:B—XO)

(PNUM)

Proportional Figures

H512470

(TNUM)

Tabular Figures

H276018

(ZERO)

Slashed Zero

HOo0

(SUPS)

Superscript

Sups1234

(NUMR)

Numerators

Numr1234

(DNOM)

Denominators

Dnom1234

(FRAC)

Fractions

F1/2 R3/4

(ORDN)

Ordinals

No. 0a 2o

Light SS01200

LiR

Light

The Leaning Tower of Pisa is the campanile, or freestanding bell tower, of the cathedral of the Italian city of Pisa, known worldwide for its nearly four-degree lean, the result of an unstable foundation. The tower is situated behind the Pisa Cathedral and is the third-oldest structure in the city's Cathedral Square (Piazza del Duomo), after the cathedral and the Pisa Baptistry. The tower began to lean during construction in the 12th century, due to soft ground which could not properly support the structure's weight, and it worsened through the completion of construction in the 14th century.

7

Regular SS01144

RgU

Medium SS01 SS03106

Sc;82

Light

(Mg³Si)
↗Alò⋮H₂O

40

Regular, Regular Italic

4

Straciatella is a variety of gelato, consisting of milk-based ice cream filled with fine, irregular shavings of chocolate. It was originally created in Bergamo, northern Italy, at the Ristorante La Marianna in 1961. It was inspired by straciatella soup, made from egg and broth, which is popular around Rome. It is one of the most renowned Italian gelato flavours. Makers produce the effect by drizzling melted chocolate into plain milk ice cream towards the end of the churning process; chocolate solidifies immediately coming in contact with the cold ice cream, and is then broken up and incorporated into the ice cream with a spatula.

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14

20

Light

260

Light Italic

260

Regular

260

Regular Italic

260

Medium

260

Medium Italic

260

LABIL

GROTESK

(TYPEFACE)

SPECIMEN

Light SS01 SS02 SS04

Aå: Bb!

(Gg)

Rř→123

’ Ss™

140

16 17

Medium SS01

610

Q

3

Little
One!

LaGr
LaGr
LaGr
LaGr
LaGr
LaGr
LaGr
LaGr

A domino effect or chain reaction is the cumulative effect produced when one event sets off a chain of similar events. The term is best known as a mechanical effect and is used as an analogy to a falling row of dominoes. It typically refers to a linked sequence of events where the time between successive events is relatively small. It can be used literally (an observed series of actual collisions) or metaphorically (causal linkages within systems such as global finance or

The (Subtly)
Leaning
Tower of Pisa

MediumSALT

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(Softly:)
It's Actually
Pronounced
"Überaktiv"

Light

R:Gi*

Medium PISA, 166
P/SA; 22 23
Medium (Alternates Enabled) 170
Medium (Alternate S No. 2) 170
PISA. (WWW) KOMETA (DOT) XYZ

Light Thin MALMÖ { 91 } 130
16°326'28.66"E
►CPH (: : : : :) DK
49°11'42.7"N
Medium A seesaw (also known as a teeter-totter or teeterboard) is a long, 24
narrow board supported by a single pivot point, most commonly
Regular 16
Weightlessness is the complete or near-complete absence of the sensation of weight. It occurs in the absence of any contact forces upon objects including the human body. Weight is a measurement of the force on an object at rest in a relatively strong gravitational field
LABIL GROTESK (TYPEFACE) SPECIMEN

Regular **SALT**
Regular Italic **SALT**

Inertia comes from the Latin word, *iners*, meaning idle, sluggish. Inertia is one of the primary manifestations of mass, which is a quantitative property of physical systems. Isaac Newton defined inertia as a force, before his first law in the monumental *Philosophiæ Naturalis Principia Mathematica*.

Black
Regular
Thin

Aä;Bb,
-
Ētč!

Regular
Regular Italic

• •

• •

• •

• •

Medium

(3\$1#74
¢2f51,0)

Regular **SALT**
Regular Italic **SALT**

In Newtonian physics, free fall is any motion of a body where gravity is the only force acting upon it. In the context of general relativity, where gravitation is reduced to a space-time curvature, a body in free fall has no force acting on it.

An object in the technical sense of the term "free fall" may not necessarily be falling down in the usual sense of the term. An object moving upwards might not normally be considered to be falling, but if it is subject to only the force of gravity, it is said to be in free fall. The Moon is thus in free fall around the Earth, though its orbital speed keeps it in very far orbit from the Earth's surface.

In a roughly uniform gravitational field, in the absence of any other forces, gravitation acts on each part of the body roughly equally. When there is no normal force exerted between a body (e.g. an astronaut in orbit) and its surrounding objects, it will result in the sensation of weightlessness, a condition that also occurs when the gravitational field is weak (such as when far away from any source of gravity).

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Effervescence is the escape of gas from an aqueous solution and the foaming or fizzing that results from that release. The word effervescence is derived from the Latin verb *fervere* (to boil), preceded by the adverb *ex*. It has the same linguistic root as the word fermentation. Effervescence can also be observed when opening a bottle of champagne, beer or carbonated beverages such as some carbonated soft drinks. The visible bubbles are produced by the escape from solution of the

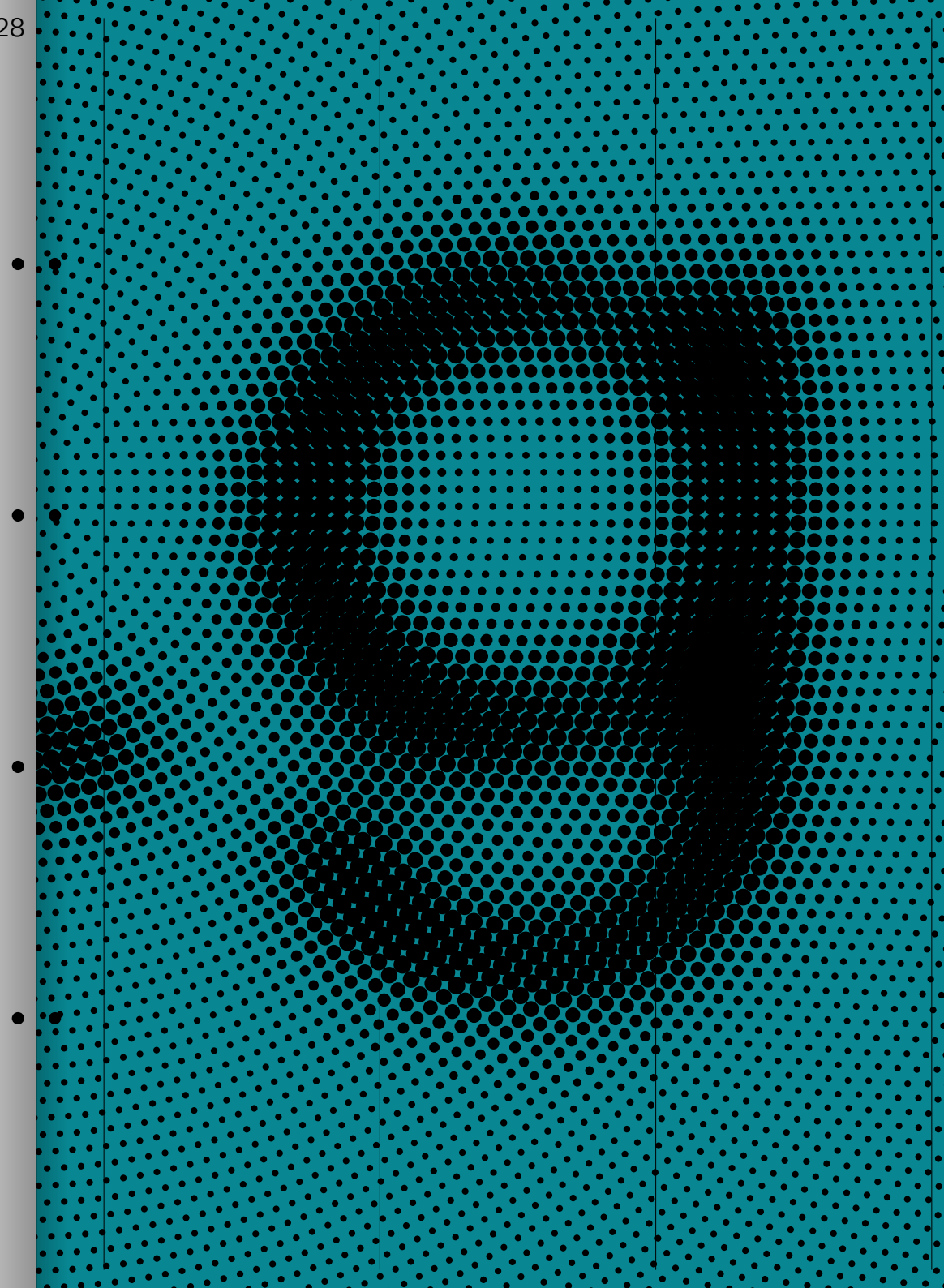
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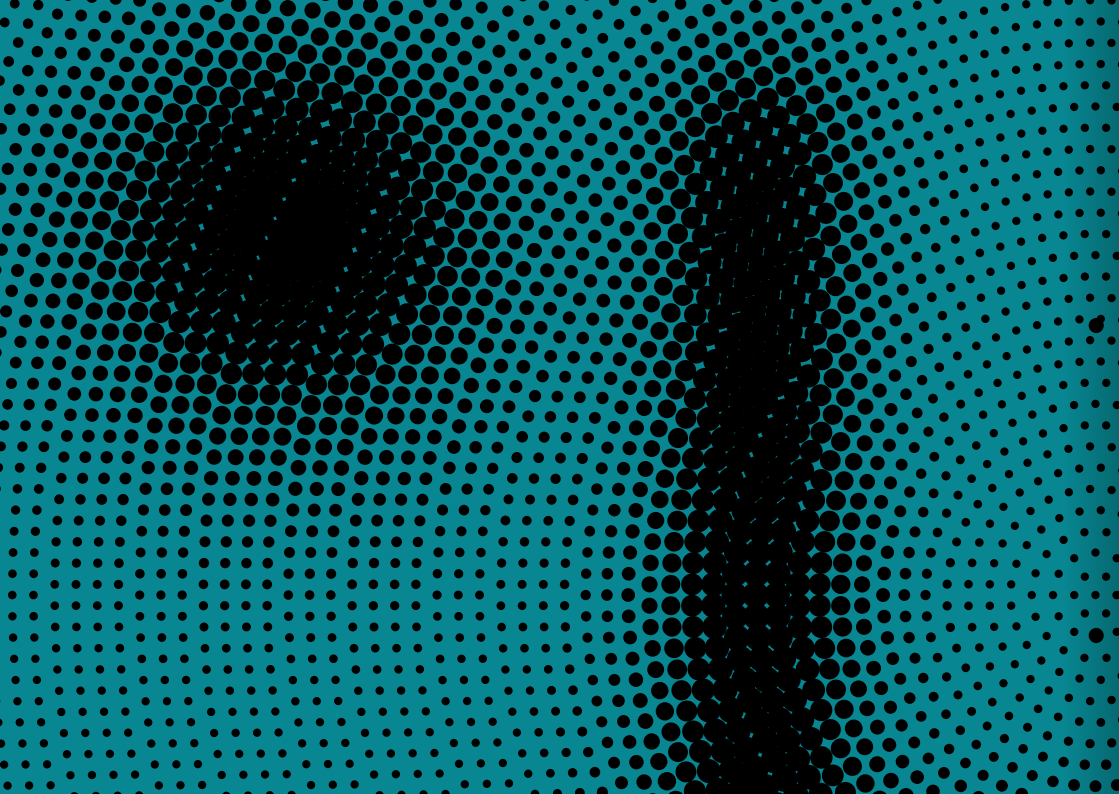
Christian Jánský
www.christianiansky.name

Labil or Stabil, (*either way*) Grotesk.

Labil Grotesk is accompanied by a disciplined relative designed to neutralize its occasionally explosive temper, Stabil Grotesk.

For more information, visit [KOMETA ↗](#)





(KOMETA)
Labil Grotesk

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