

KITCHENS FOR US

# PRODUCT SHEET

2018

**doimo**cucine

## **INTRODUCTION**

*Dear customer,  
thank you for choosing to purchase one of our kitchens. Please find here below, in addition to the Product Guide (Italian Legislative Decree No. 206/2005 “Consumer Code, in accordance with Article 7 of the law No. 229 dated 29 July 2003”), some simple precautions for the use, maintenance and cleaning, enabling this product to remain fully effective and safe over time. Any electrical appliance included in this kitchen is accompanied by its own documentation containing all the information required for the product.*

## **GENERAL WARRANTY CONDITIONS**

All DOIMO CUCINE products are covered by warranty for a period of 5 years from the date of purchase or delivery, being proven by the relevant receipt. Any communication or warranty claim must be submitted in writing to the authorized reseller which will agree with DOIMO CUCINE the intervention procedure to be carried out by the reseller itself. All components not supplied by DOIMO CUCINE are excluded from this warranty. This warranty covers the repair or replacement of defective parts for reasons attributable to the manufacturing, while parts damaged due to negligence, carelessness, improper installation, improper maintenance or natural wear and tear of the good will be excluded.

**Any differences in shades of colours and woods are not to be considered as manufacturing defects as these changes are due to the natural behaviour of components exposed to the home lighting.**

Marketed electrical appliances are guaranteed by their manufacturers. DOIMO CUCINE shall not be held responsible for any damage to people, things or animals due to non-compliance with the rules on safety or the misuse of products. DOIMO CUCINE undertakes to make the necessary changes, without advance notice, in order to improve and maintain unchanged the product quality. Any dispute shall be resolved by the Courts of Treviso, Italy.

# INDEX

## 01. STORAGE UNITS

Structure	p. 08
Shelves	p. 08
Back Panel	p. 08

## 02. FRONT PANELS

53 mm aluminium frame door + stratified	p. 08	●							
53 mm aluminium frame door + Gres	p. 08	●							
53 mm aluminium frame door + laminate	p. 08	●							
53 mm aluminium frame door + Fenix NTM®	p. 08	●							
53 mm aluminium frame door+ veneered	p. 08	●							
53 mm aluminium frame door + lacquered glass	p. 08	●							
Veneered door	p. 09				●		●	●	●
Glossy veneered door	p. 09				●		●	●	●
Matt thermo-treated veneered door	p. 09				●		●	●	●
Glossy thermo-treated veneered door	p. 09				●		●	●	●
Raised edge veneered door	p. 09				●				
Solid frame + veneered door	p. 09						●		
Glossy/matt/supermatt lacquered / metal effect door	p. 09			●	●	●	●	●	●
Lacquered matt / supermatt raised edge + frame door	p. 09				●		●		
Melamine door	p. 09		●	●	●	●	●	●	●
Laminate door	p. 09					●			
Ecomalta® door	p. 10								●
Fenix NTM® door	p. 10				●			●	
Polymeric door	p. 10			●					
Stainless-steel/ vintage stainless-steel door	p. 10	●	●	●	●	●	●	●	●
Peltrox® door	p. 10	●	●	●	●	●	●	●	●
22 mm thick tempered glass door with frame	p. 10	●	●	●	●	●	●	●	●
20 mm thick tempered glass door with frame	p. 10	●	●	●	●	●	●	●	●

## 03. DRAWERS

Drawer / deep drawer with side	p. 11
Chrome wired basket with wooden bottom	p. 11
Chrome wired basket with wooden bottom anti-slip treatment	p. 11
ABS Basket	p. 11

## 04. WORKTOPS / BACKSPLASHES / BACKS

HPL laminate with ABS edge worktops and sides	p. 11
HPL laminate and CHPL cement with ABS edge worktops and sides	p. 11
HPL laminate with Unicolor edge worktops and sides	p. 11
HPL Stratificato worktops and sides	p. 12
Fenix NTM® and Fenix NTM® edge worktops and sides	p. 12
Quartz Okite® worktops	p. 12
Silestone® worktops	p. 12
Dekton® worktops,backpanels and backsplashes	p. 12
Natural stone worktops	p. 12

Ecomalta® worktops and sides	p. 12
Satin and vintage stainless-steel worktops and sides	p. 13
Peltrox® worktops and sides	p. 13
Satin and glossy glass worktops	p. 13
Betacryl® e Corian® worktops and sides	p. 13
Gres worktops and sides	p. 13

## 05. PANELS

Melamine panel carcass finish	p. 14
Melamine panel door finish	p. 14
Laminate panel with worktop finish	p. 14
Polymeric panel	p. 14
Melamine lacquered panel 2 surfaces and 4 sides	p. 14
Mdf lacquered panel 2 surfaces and 4 sides	p. 14
Ecomalta® panel	p. 14
Matt veneered panel	p. 14
Glossy veneered panel	p. 15
Matt thermo-treated panel	p. 15
Glossy thermo-treated veneered panel	p. 15

## 06. OPEN UNITS

## 07. END CORNER OPEN UNIT TYPE "A" "B" "C"

## 08. OPEN ELEMENTS OVER WORKTOP. 150 Mm deep

## 09. MODULAR LINE OPEN ELEMENTS OVER WORKTOP - deep. 130 mm

## 10. BOISERIE

## 11. BACKSPLASHES

Matt aluminium backsplashes	p. 16
Worktop finishes backsplashes	p. 16

## 12. PLINTH

PVC aluminium plinth	p. 16
Aluminium plinth	p. 16
Matt laquered aluminium plinth	p. 16
Varnished Oak plinth	p. 16
Ecomalta® Pinth	p. 16
Metal effect laquered aluminium plinth	p. 16

## 13. OPENING SYSTEMS AND MECHANISMS

"C" Groove and flat groove	p. 16
Handle and knob	p. 16
"Line" Handle	p. 17
Push-Pull opening	p. 17
Electric opening mechanism	p. 17
Hinges	p. 17
Special opening mechanisms	p. 17

## 14. GLASS AND CHROME WIRE SHELVES

Glass shelf	p. 17
-------------	-------

Strike glass shelf	p. 17
Chrome wire shelf	p. 17
<b>15. LIGHTING SYSTEM</b>	p. 17
<b>16. ELECTRICAL APPLIANCES</b>	p. 17
<b>17. USE AND MAINTENANCE</b>	
Installation of wall units: wall cabinets and shelves	p. 18
Adjustment of hinges	p. 18
Adjustment of drawer/ deep-drawers	p. 19
Adjustment of hanging brackets	p. 20
Adjustment of feet	p. 20
Disassembly of plinths	p. 20
Towing fastener of refrigerator door	p. 21
Refrigeration ventilation	p. 21
Steam release	p. 21
Installation of the hood	p. 22
Installation of the worktop	p. 22
Connecting appliances	p. 22
<b>18. CLEANING: PRECAUTIONS AND GENERAL ADVICES</b>	p. 23
<b>19. CLEANING OF STORAGE UNITS, DOORS AND WORKTOPS</b>	
Structures and internal shelves	p. 23
Wooden/veneered units	p. 23
Melamine units	p. 24
Laminate units	p. 24
HPL Stratificato units	p. 24
Polymeric units	p. 25
Glossy / matt / supermatt / metal effect lacquered units	p. 25
Fenix NTM®units	p. 26
Ecomalta® units	p. 27
Corian® / Betacryl® units	p. 27
Stainless-steel units	p. 29
Peltrox® units	p. 29
Okite® / Silestone® units	p. 30
Granite / Porphyry units	p. 30
Marble units	p. 30
Glass units	p. 31
Dekton® units	p. 31
Gres units	
<b>20. CLEANING OF OTHER UNITS</b>	
Hinges, drawer runners and interior accessories	p. 32
Handles and groove-rails	p. 32
<b>21. CLEANING KIT SUPPLIED WITH THE PURCHASE OF A KITCHEN</b>	p. 32
<b>22. CUSTOMER SERVICE</b>	
Assistance	p. 33
Tips for an environmentally compatible use	p. 34
Disposal of the product	p. 34

## 1. STORAGE UNITS

### SCTRUCTURE

Made of 18 mm thick particle board panels, water-repellent (P3 category corresponding to the European regulation concerning use in humid environments), with low formaldehyde emissions (FSC Mixed certificates because made with a combination of wood / cellulose from forests FSC certified, from post-consumer controlled and / or recycled sources, F\*\*\*\* certificates of the Japanese legislation for building materials, because they emit an extremely low amount of formaldehyde) coated on the two sides with white, sand-grey or anthracite melamine finish.

1 mm thick ABS front edging and 0.5 mm thick ABS edging.

Application of protective cover of the aluminium base for sink base unit (except sink base unit with baskets).

### SHELVES

Made of 18 mm thick particle board panels, water-repellent (P3 category corresponding to the European regulation concerning use in humid environments), with low formaldehyde emissions ( FSC Mixed certificates because made with a combination of wood / cellulose from forests FSC certified, from post-consumer controlled and / or recycled sources, F\*\*\*\* certificates of the Japanese legislation for building materials, because they emit an extremely low amount of formaldehyde), coated on two sides with white, sand grey or anthracite melamine finish.

1 mm thick ABS front edging and 0.5 mm thick ABS edging.

Hooking on the sides of the furniture structure with anti-tipping shelf supports.

### BACK PANEL

Made of high-density wood fibreboards, with a thickness of 2.5 mm, E1-class formaldehyde emission, coated on the two sides with white, sand-grey or anthracite melamine finish.

## 2.FRONT PANELS

### 53 mm ALUMINUM FRAME DOOR + STRATIFIED PANEL (thickness 20 mm)

Made of anodised aluminium external frame, sect. 53x16 mm, with Champagne or black finishes. Front installation by means of single-component sealing adhesive, free from isocyanates and solvents, of a stratified HPL panel with a thickness of 4 mm, internally made up of layers of cellulose fibres impregnated with resins, and superficially of layers of decorative cellulose fibres (with smooth or stone effect), impregnated with thermosetting resins.

### 53 mm ALUMINUM FRAME DOOR + GRES (thickness 20 mm)

Made of anodised aluminium external frame, sect. 53x16 mm, with Champagne or black finish. Front installation by means of single-component sealing adhesive, free from isocyanates and solvents, of a panel made of Gres, is a composite material made from natural raw materials, clays and minerals, worked to obtain a uniform powder, with a thickness of 4 mm.

### 53 mm ALUMINUM FRAME DOOR + LAMINATE (thickness 23 mm)

Made of anodised aluminium external frame, sect. 53x16 mm, with Champagne or black finish. Front installation by means of single-component sealing adhesive, free from isocyanates and solvents, of a panel with a thickness of 6.8 mm, internally made up of MDF, plated on the two sides with decorative HPL laminate with a thickness of 1 mm. Edging on 4 sides with Unicolor edging.

### 53 mm ALUMINUM FRAME DOOR + FENIX NTM® (thickness 23 mm)

Made of anodised aluminium external frame, sect. 53x16 mm, with Champagne or black finish. Front installation by means of single-component sealing adhesive, free from isocyanates and solvents, of a panel with a thickness of 6.8 mm, internally made up of MDF, plated on the two sides with Fenix NTM®. Edging on 4 sides with Unicolor edging

### 53 mm ALUMINUM FRAME DOOR + VENEERED (thickness 23 mm)

Made of anodised aluminium external frame, sect. 53x16 mm, with Champagne or black finish. Front installation by means of single-component sealing adhesive, free from isocyanates and solvents, of a panel with a thickness of 6.8 mm, internally made up of fibre-woody particles, veneered on the two sides. Painting with acrylics / polyurethane.

### 53 mm ALUMINUM FRAME DOOR + LACQUERED GLASS (thickness 20 mm)

Made of anodised aluminium external frame, sect. 53x16 mm, with Champagne or black finish. Front installation, by means of non-acetic neutral silicone, of:

- tempered glossy extra-clear glass, with a thickness of 4 mm, lacquered at the back with water-based varnishes.
- tempered matt extra-clear glass, with a thickness of 4 mm, lacquered at the back with water-based varnishes.

### MATT VENEERED PANEL DOOR (thickness 23 mm)

Made with a 23 mm wood particle board with minimum formaldehyde emission (class E1 of the UNI EN 13986/2005 standard), veneered and edged on 4 sides with wood veneer (thickness 0.6 / 1 mm with various essences and surface

finishes depending on the collection).

Painting with acrylic / polyurethane products.

### GLOSSY VENEERED DOOR (thickness 23 mm)

Made with a wooden particle board, 23 mm thick, with minimum formaldehyde emission (class E1 UNI EN 13986/2005), veneered and edged on 4 sides with wood veneer (thickness 0.6 / 1 mm with various essences depending on the collection).

Painting with paraffined, brushed and polished polyester.

### MATT THERMO-TREATED VENEERED DOOR (thickness 23 mm)

Made with a wooden particle board, 23 mm thick, with minimum formaldehyde emission (class E1 UNI EN 13986/2005), veneered and edged on 4 sides with wood veneer (thickness 0.6 / 1 mm with various essences depending on the collection ) subjected to smoking treatment.Painting with acrylic products.

### GLOSSY THERMO TREATED VENEERED DOOR (thickness 23 mm)

Made with a wooden particle board, 23 mm thick, with minimum formaldehyde emission (class E1 UNI EN 13986/2005), veneered and edged on 4 sides with wood veneer (thickness 0.6 / 1 mm with various essences depending on the collection) subjected to smoking treatment.

Painting with paraffined, brushed and polished polyester.

### RAISED EDGE VENEERED DOOR (thickness 23 mm)

It is made with a perimeter frame in 12.5 mm wide solid oak and an internal panel thickness. 18.5 mm in oak veneered chipboard with minimum formaldehyde emission (class E1 UNI EN 13986/2005), veneered and with oak veneer (thickness 0.6 / 1 mm with various essences depending on the finish).

Painting with acrylic / polyurethane paint.

### FRAME VENEERED DOOR (thickness 23 mm)

It is made with a perimeter frame in solid oak 53 mm wide and an internal panel sp. 14.5 mm in oak veneered chipboard with minimum formaldehyde emission (class E1 UNI EN 13986/2005), veneered and with oak veneer (thickness 0.6 / 1 mm with various essences depending on the finish).

Painting with acrylic / polyurethane paint.

### GLOSSY / MATT / SUPERMATT / METAL EFFECT LACQUERED DOOR (thickness 14 - 20 - 23 mm)

Made with a panel of medium density fibre board - MDF (thickness variable according to the collection), with minimum formaldehyde emission (class E1 of the UNI EN 13986/2005 standard).

Painting: polyester bottom in edges and surfaces, brushed glossy polyurethane finishes, matt polyurethane and matt polyurethane with supermatt surface treatment.

Metal effect lacquer: polyester primer coating on the edges and surfaces made of a polyurethane base and surface finish with acrylic paint containing metal components, then manually brushed to obtain the metal effect (matt lacquered inside door).

### MATT / SUPERMATT LACQUERED RAISED EDGE AND FRAME DOOR (thickness 23mm)

Made with a panel of medium density fibre board - MDF, with minimum formaldehyde emission (class E1 of the UNI EN 13986/2005 standard). Coating: polyester primer in edges and surfaces, matt polyurethane finish and matt polyurethane with supermatt surface treatment.

Raised edge: made of internally MDF pantographed up to a thickness of 18.5 mm, with a 12.5 mm wide perimeter edge.

Framed door: made of internally pantographed MDF up to a thickness of 14.5 mm, with a 53 mm wide perimeter border.

### MELAMINE DOOR (thickness 14- 20 - 23 mm)

Made with a panel of wood particles (variable thickness depending on the collection), with minimum formaldehyde emission (class E1 of the UNI EN 13986/2005 standard), melamine faced on two sides with melamine finish (range varies according to the collection).

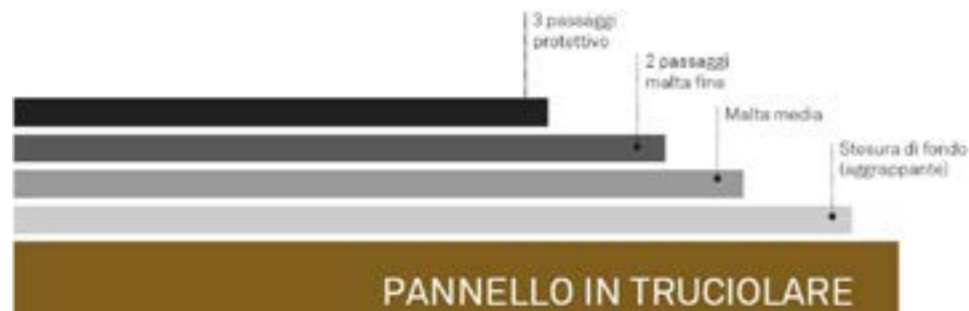
4-sided edging ABS thickness 1 mm, gluing with polyurethane glues.

### LAMINATE DOOR (thickness 14 mm)

Made with a panel of wood particles (thickness 14 mm), with minimum formaldehyde emission (class E1 of the UNI EN 13986/2005 standard), plated on two sides with high-pressure decorative HPL laminate. 4-sided edging ABS thickness 1 mm, gluing with polyurethane glues.

### ECOMALTA® DOOR (thickness 23 mm)

The doors are made with particle board panels with minimum formaldehyde emission (class E1 of the UNI EN 13986/2005 standard) coated with a water-based Ecomalta®. The panels are manually coated by a succession of 7 overall passages, including a hanging base layer, 3 of medium and fine Ecomalta®, and 3 protective paint applications. Each passage of Ecomalta® has natural drying times followed by a light sanding.



#### FENIX NTM® door (thickness 23 mm)

Fenix NTM® is a cellulose and innovative resin compound. It is treated with nanotechnologies that make it anti-fingerprint, hygienic, soft to the touch, resistant to water, shocks, rubbings, solvents. It is repairable in case of slight micro-scratches.

The doors are made of a 23 mm thick wooden particle board, plated on the outside with Fenix NTM® and on the inside with matching coloured melamine. Edging on 4 sides in matching ABS.

#### POLYMER DOOR (thickness 20 mm)

Made with a panel of medium density fibreboard particles (MDF), 18 mm thick, with minimum formaldehyde emission (class E1 of the UNI EN 13986/2005 standard), coated (external surface and edges) with a single sheet of thermoformed PVC (PVC coating in wood finish, silk matt, glossy). The inside of the door is in white melamine white colour

#### STAINLESS STEEL DOOR / VINTAGE STEEL (thickness 20-23 mm)

Made with front and edges in austenitic stainless steel plate called AISI 304 suitable for food use, non-hardenable, good stability and good resistance to crystalline corrosion. Excellent toughness up to low temperatures. The plate is welded and finished in the corners.

Back part in anodized aluminium sheet. Central core in polymer foam with reinforcement at the points of application of the hardware. Steel is treated with nanotechnological products that are applied to surfaces preventing stains such as oil, grease, limestone, etc. to affect surfaces and facilitate easy cleaning.

Vintage Steel: with artisanal surface scratch treatment that gives the stainless steel a special “antique” effect that characterizes it for uniqueness and quality excellence.

#### ANTA PELTROX® (thickness 20-23 mm)

Made with front and edges in austenitic stainless-steel plate called AISI 304 in Peltrox® finish suitable for food use, non-hardenable, good stability and good resistance to crystalline corrosion. Excellent toughness up to low temperatures. The plate is welded and finished in the corners. Back part in anodized aluminium sheet. The central core consists of a multilayer panel.

#### TEMPERED GLASS DOOR WITH ALUMINUM FRAME (thickness 22 mm)

Made with black aluminium perimeter frame section 22 x 22 mm.

Interlocking application of:

- wired tempered glass, 5 mm thick
- bronzed transparent tempered glass, 5 mm thick
- grey etched tempered glass, 5 mm thick

Made with polished steel finish aluminium perimeter frame section 50x22 mm

Interlocking application of:

- bronzed transparent tempered glass, 4 mm thick
- etched grey tempered glass 4 mm thick
- tempered bronze glass decorated with “millerighe”, 4 mm thick

#### TEMPERED GLASS DOOR WITH ALUMINUM FRAME thickness.20 mm

Made with black aluminium perimeter frame section 19 x 20 mm.

Interlocking application of:

- bronze transparent tempered glass, 4 mm thick
- etched grey tempered glass 4mm thick
- floral decorated tempered glass, 4 mm thick

Made with aluminium perimeter frame section 52 x 20 mm.

Interlocking application of:

- etched tempered glass 4mm thick

## 3.DRAWERS

#### DRAWER/ DEEP DRAWER WITH SIDES

Drawer / deep drawer with sides made of painted metal, anthracite white or black. Bottom drawer made of a panel of wood particles (thickness 16 mm), with minimal formaldehyde emission (class E1 of the UNI EN 13986/2005 standard). The runners have a locking system in order to prevent that the drawer accidentally comes out, with self-closing acting in the last 4 centimetres of the stroke. They are equipped with “Soft Closing” stroke-end cushioning.

It is possible to adjust vertically and/or horizontally the front of the drawer.

The drawer / deep drawer mechanisms are tested over 80,000 opening / closing cycles. Only the deep drawers can be made with side panels in smoked glass or with matt lacquered covers.

Deep drawer and drawers can be equipped with the “Tipmatic Soft-Close” system for push-pull opening.

#### CHROME WIRE BASKET WITH WOODEN BOTTOM

Structure made of chrome wire; wooden bottom. Installation, depending on the extraction mode, on:

- Full extension metal runners with “Soft Closing” stroke-end cushioning
- Rotating metal mechanisms

#### BASKET WITH CHROME FLAT WIRE WITH WOODEN BOTTOM AND ANTI-SLIP TREATMENT

Structure made of flat chrome wire; wooden base and anti-slip treatment. Installation, based on the extraction mode, on:

- Fully extruded metal guides with “Soft Closing” limit switch
- Rotating metal mechanisms

#### ABS BASKET

Made of ABS. Installation on rotating metal mechanisms.

## 4.WORKTOP

#### HPL LAMINATE WITH ABS EDGE WORKTOPS AND SIDES (thickness 40mm)

Worktop and sides made of wood particle board, with minimum formaldehyde emission (class E1 of the UNI EN 13986/2005 standard), water repellent (with standard features idro V70), plated with HPL (High Pressure Laminate) laminate, lower surface plated with balancing white laminate and with silicone seal.

Side edging with laminated edge or abs in 1 mm thick colour.

The side panels are equipped with metal adjustable feet on the ground side.

Laminated 4 mm laminate backrest made of a 23 mm thick, medium-density fibres particle board (MDF) panel, 2-sided, edged with HPL laminate.

Back in laminate 1 mm thick laminated HPL laminated and not edged.

#### HPL LAMINATE AND CHPL CEMENT WITH ABS EDGE WORKTOPS AND SIDES (thickness 14 - 20 - 40 - 60 mm)

Worktops and side panels made of wood particle board, with minimum formaldehyde emission (class E1 of the UNI EN 13986/2005 standard), water repellent (with standard features idro V70), plated on the upper surface with HPL (High Pressure Laminate) laminate or CHPL (Continuous High Pressure Laminate), and on the lower surface plated with balancing laminate.

Front and side edging with ABS edge sp. 1 mm in the same colour.

The side panels are equipped with metal adjustable feet on the ground side.

Back-panel thickness 14 and 20 mm (construction features as a worktop)

#### HPL LAMINATE WITH UNICOLOR EDGE WORKTOP AND SIDES (thickness 14 - 20 - 40 - 60 mm)

Worktops and side panels made of wood particle board, with minimum formaldehyde emission (class E1 of the UNI EN 13986/2005 standard), water repellent (with standard characteristics V70 hydro), plated the top surface with HPL (High Pressure Laminate) laminate, and the lower surface plated with balancing laminate.

Front and side edging with Unicolor thickness 1.2 mm in the same colour.

The side panels are equipped with metal adjustable feet on the ground side.

Backpanel thickness 14 and 20 mm (construction features as a worktop).

#### HPL STRATIFICATO WORKTOP AND SIDES (thickness 12 mm)

HPL stands for “high pressure laminate”. Unlike other laminates, it does not have a wood fibre base, but is made from a unique body of cellulose fibre layers soaked in phenolic resins. It is then finished in one or more external layers of cellulose fibres with an aesthetic function, soaked in thermo hardening resins. Panels are then compacted under high pressure. The result is a highly resistant product.

Backpanel thickness 14 mm (construction features as a worktop).

### FENIX NTM® SIDE PANELS WITH FENIX NTM® EDGE WORKTOPS AND SIDES (thickness 14 - 20 - 40 - 60 mm)

Worktops and side panels made of a panel made of internally fibrous wood particles, coated on two sides with Fenix NTM® (internal structure composed of cellulose particles impregnated with resins: external surface treated with nanotechnologies). Edging on 4 sides with Unicolor sp. 1.2 mm in the same colour.

The side panels are equipped with metal adjustable feet on the ground side.

Backpanel thickness 14 - 20 mm (construction features as a worktop).

### OKITE® QUARTZ WORKTOPS (thickness 20 - 30 - 40 - 60 mm)

Worktops obtained from a mixture of natural quartz (93%), resins and oxide pigments, in the range colours, so as to increase the technical performance. The edges are finished frontally and laterally by sanding and polishing.

It is waterproof, hygienic, resistant to abrasion, chemical agents and heat.

Backsplashes and back panels thickness 20 mm (construction features as a worktop).

### QUARTZ SILESTONE GLOSS FINISH AND SUEDE FINISH WORKTOPS (thickness 20 - 30 - 40 - 60 mm)

Worktops obtained from a mixture of natural quartz, resins and oxide pigments, in the range colours. The edges are finished frontally and laterally by sanding and polishing. It is waterproof, hygienic, resistant to abrasion, chemical agents and heat.

Backsplashes and back panels thickness 20 mm (construction features as a worktop).

### DEKTON® WORKTOPS/BACK PANELS /BACK SPLASHES (12 mm - 20 mm)

Worktops obtained from a sophisticated blend of the best raw materials used in the production of glass, ceramic materials and quartz of the highest quality. It is a very resistant and therefore very durable material.

The edges are finished frontally and laterally by sanding and polishing. Back splashes and back panels thickness 12 and 20 mm (construction features as a worktop).

### NATURAL STONE WORKTOPS / BACKSPLASH / BACK (thickness 20 - 30 - 40 mm)

Worktop made of stone slabs, in the following versions:

- Marble: sedimentary metamorphic rock which is primarily made up of carbon and silicon
- Granite: intrusive rock originated from the slow cooling down process of the magma
- Porphyry: effusive volcanic rock, composed of 65% by glass or

Visible surfaces are polished mechanically and treated with water-repellent protective liquid.

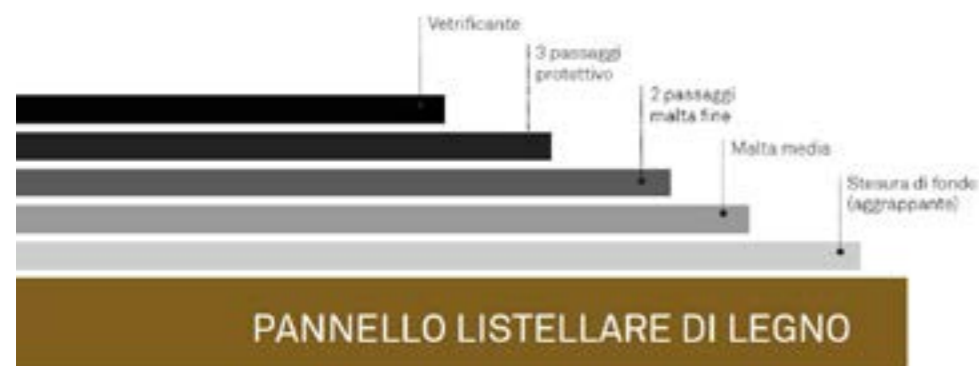
All natural stone worktops are liable to change colour and texture within the same slab. These changes have to be considered as the main feature distinguishing them from artificial materials.

Backsplash and back panels, thickness 20 mm (construction features as a worktop).

### ECOMALTA® WORKTOPS AND SIDES (thickness 20 - 40 - 60 mm)

Worktops and side panels made of poplar plywood panels covered with a water-based Ecomalta®. Tops and sides are then manually covered by a succession of 8 overall steps (1 adhesion, 3 Ecomalta®, 3 protective paints and 1 final vitrifying).

The side panels are equipped with metal adjustable feet on the ground side. Back splashes and back panels thickness 20 mm (construction features as a worktop).



### STAINLESS-STEEL WORKTOPS AND SIDES (thickness 13 - 20 - 40 - 60 - 80 - 100 mm)

#### SATIN AND VINTAGE FINISH

Work tops and sides made of austenitic stainless-steel plate called AISI 304 suitable for food use, 1 mm thick, satin or vintage finish supported by a panel of wood particles, with minimum formaldehyde emission (class E1 of the standard UNI EN 13986/2005), reinforcing water repellent (P3 category corresponding to the European regulation concerning use in humid environments). Front and side closures with sheet bending and corner welding.

Steel backsplash, where provided, integrated on the work surface.

Also present with integrated drop-save-edge (only on thicknesses 40 and 60 mm).

Backpanels thickness 13 and 20 mm and back-splashes thickness 20 mm (construction features as a worktop - 0.8 mm thick).

### PELTROX® WORKTOPS AND SIDES (thickness 13 - 20 - 40 - 60 - 80 - 100 mm)

Worktops and side panels made of austenitic stainless-steel plate called AISI 304 suitable for food use, 1 mm thick, Peltrox® finish supported by a panel of wood particles, with minimum formaldehyde emission (class E1 of the UNI standard EN 13986/2005), reinforcing water repellent (P3 category corresponding to the European regulation concerning use in humid environments). Front and side closures with sheet bending and corner welding.

Steel backsplash, where provided, integrated on the worktop.

Also present with integrated drop safe edge (only on thicknesses of 40 and 60 mm).

See diagram on stainless steel worktops and side panels.

Backpanels thickness 13 and 20 mm and back splashes thickness 20 mm (construction features as a worktop - 0.8 mm thick).



### GLOSSY AND SATIN GLASS WORKTOPS (thickness 13 mm)

Worktops made of glass plate, cold painted with water-based products (3 varnishing passages: fixative, colour and scratch-resistant protective layer), supported by a 1 mm thick galvanized sheet that increases its mechanical resistance.

Glossy or satin finish. Smooth edge front and side edges. Back splashes thickness 13 mm and back panels thickness 8 and 13 mm (construction features as a worktop).

### BETACRYL® AND CORIAN® WORKTOPS AND SIDES (thickness 24 - 40 - 60 - 100 mm)

Betacryl® acrylic stone is a Solid Surface composed of about two thirds of aluminium hydroxides and a third of acrylic resin and natural colouring pigments. The aluminium hydroxide gives the product excellent solidity while the high quality acrylic resin guarantees hygiene, suitability for contact with food and impermeability. Worktops and side panels made of 12mm thick Betacryl® sheets, on a support in poplar plywood strips. Back splashes and back panels thickness 13mm (construction features as worktop, excluding the application of support strips).

Corian® is a solid, non-porous, homogeneous material. It is inert and non-toxic, suitable for food use. It is composed of 1/3 of acrylic resin and 2/3 of natural mineral substances, made of sheets that can be welded together without any visible sign.

It is resistant, restorable if you scratch it, hygienic, non-toxic, compact and warm to the touch.

Work tops and side panels made with 12mm thick Corian® sheets glued onto a support in poplar plywood strips.

Back splashes and back panels thickness 13 mm (construction features as worktop excluding, the application of support strips).

### GRES WORKTOPS AND SIDES (thickness 12 mm)

Gres, or porcelain stoneware, is a composite material made from natural raw materials (carefully selected and refined clays and minerals) worked to obtain a uniform powder. This mixture is then laid flat, compacted, decorated and baked at 1200°C. The result is an indivisible and extremely resistant material that takes the form of large format ceramic tiles (1580x3200 mm), between 3 and 12 mm thick.

Backpanel thickness 14 mm (construction features as a worktop).

## 5. PANELS

### MELAMINE PANEL CARCASE FINISHES (thickness 18 - 40 - 60mm)

The panels th. 18 are made with CLASSE E0 wood particle board, FSC Mixed certificates because they are made with a combination of wood / cellulose from FSC certified forests, from controlled and / or post-consumer recycled sources; F\*\*\*\* certificates because it is a non-toxic material with low formaldehyde emission. Water-repellent, covered in melamine resistant to abrasion and easy to clean. The panels th. 40-60 mm are made by coupling two or more panels.

### MELAMINE PANEL DOOR FINISHES (thickness 14 - 18 - 19 - 22 - 40 - 60mm)

The panels th. 18-19-22 are made of wood particles with minimal formaldehyde emission (class E1 UNI EN 13986/2005 standard), water repellent (standard features idro V70), melamine faced on two sides with melamine finish. The panels sp. 40-60 mm are made by coupling two or more panels. 4-sided edging ABS thickness 1 mm. Variable thicknesses depending on the finish.

### LAMINATED PANEL WITH WORKTOP FINISHES (thickness 14 - 20 - 40 - 60mm)

Panel with characteristics identical to the worktop, finished 2 sides and 4 edges. Variable thicknesses depending on the finish.

### POLYMERIC PANEL (thickness 18 - 28 - 40 mm)

For thickness 18 mm 1 face and 4 edges with back melamine white:

- Made with a panel of medium density fibre particles (MDF), with minimum formaldehyde emission (class E1 of the UNI EN 13986/2005 standard), coated (external surface and edges) with a single sheet of thermoformed PVC (PVC coating in wood finish, silk matt, glossy).

The inner side is covered with white coloured leaf.

For thickness 18 - 28 - 40 mm 2 faces and 4 edges:

- Made with a panel of medium density fibre particles (MDF), with minimum formaldehyde emission (class E1 of the UNI EN 13986/2005 standard), coated in the two surfaces with PVC leaf (PVC coating in wood finish, silk matt, glossy).

Bordered with the same leaf the four sides.

### LACQUERED MELAMINE PANEL 2 faces and 4 edges (thickness 14 - 18 -22 mm)

Made with a panel of wood particles with minimal formaldehyde emission (class E1 of the UNI EN 13986/2005 standard). Painting on 2 sides: polyester bottom in edges and surfaces, polyurethane finish brushed glossy, matt or supermatt.

Metal effect lacquer: polyester primer coating on the edges and surfaces made of polyurethane and surface finish with acrylic paint containing metal components, then manually brushed to obtain the metal effect. The metal effect lacquered panel can be finished 2 sides and 4 edges or 1 side and 4 edges.

### LACQUERED MDF PANEL 2 faces and 4 edges (thickness 14 - 19 - 22 - 40 - 60 \* mm)

Made with a panel of medium density fibreboard (MDF), with minimum formaldehyde emission (class E1 of the UNI EN 13986/2005 standard). Painting on 2 sides: polyester bottom in edges and surfaces, polyurethane finish brushed glossy, matt or supermatt.

Metal effect lacquer: polyester primer coating on the edges and surfaces made of polyurethane and surface finish with acrylic paint containing metal components, then manually brushed to obtain the metal effect. The metal-effect lacquered panel can be finished 2 sides and 4 edges or 1 side and 4 edges.

\* 60mm thick: lightened blockboard wood panel.

### ECOMALTA® PANEL (thickness 19 - 22 - 40 - 60 \* mm)

Made of chipboard panels covered with a water based Ecomalta®. The panels are manually coated by a succession of 7 overall passages, including a hanging base layer, 3 of medium and fine Ecomalta®, and 3 protective paint applications. Each passage of Ecomalta® has natural drying times followed by a slight sanding.

\* 60mm thick: lightened blockboard wood panel.

### MATT VENEERED PANEL (thickness 19 - 22 - 30 - 40 - 60 mm)

Made with wood particle board, with minimum formaldehyde emission (class E1 of the UNI EN 13986/2005 standard), veneered on both sides and edged on 4 sides with wood veneer (thickness 0.6 / 1 mm with various essences second of the collection).

Painting with acrylic / polyurethane products. Variable panel thickness based on finish. Panel th. 40 mm made by coupling.

### GLOSSY VENEERED PANEL (thickness 19 - 22 - 40 - 60 mm)

Made with wood particle board, with minimum formaldehyde emission (class E1 of the UNI EN 13986/2005 standard), veneered on both sides and edged on 4 sides with wood veneer (thickness 0.6 / 1 mm with various essences second of the collection).

Painting with paraffined, brushed and polished polyester.

Panel sp. 40 mm made by coupling two panels.

### MATT-TREATED THERMO-TREATED PANEL MATT (thickness 19 - 22 - 30 - 40 - 60 mm)

Made with wood particle board, with minimum formaldehyde emission (class E1 of the UNI EN 13986/2005 standard), veneered on both sides and edged on 4 sides with wood veneer (thickness 0.6 / 1 mm with various essences depending on the collection) subjected to smoking treatment.

Painting with acrylic products.

Panel th. 40 mm made by coupling two panels.

### GLOSSY THERMOTREATED GLASS PANEL (thickness 19 - 22 - 40 - 60 mm)

Made with wood particle board, with minimum formaldehyde emission (class E1 of the UNI EN 13986/2005 standard), veneered on both sides and edged on 4 sides with wood veneer (thickness 0.6/1 mm with various wood according to the collection subjected to smoking treatment.

Painting with paraffined, brushed and polished polyester.

Panel th. 40 mm made by coupling two panels.

## 6.OPEN ELEMENTS

Made with panels thickness 18 mm choice between all available finishes.

The characteristics of the panels vary according to the chosen finish (see panels characteristics).

Dimensions and types of solutions with standard sizes.

For elements with different measures from those proposed kindly send a drawing and request a quote from the sales office.

They can be used as bases or open tall units with application of feet on request, or as an wall unit with hanging brackets integrated on request.

Open elements in painted metal thickness 3 mm with hanging brackets already included. Finishes chosen from the RAL range.

\* The open elements must be fixed to the other units or wall (by the customer).

## 7. END CORNER OPEN UNIT TYPE “A” “B” “C”

Made with panels thickness 18 mm to be chosen among between all available finishes. The characteristics of the panels vary according to the chosen finish (see panels characteristics).

Standard dimensions and types of solutions with feet already included that cannot be modified.

Not feasible in metal.

\* The open elements must be fixed to the other elements or wall (by the customer).

## 8. OPEN ELEMENTS OVER WORKTOP thickness 18 mm - 150 mm deep

Made with panels thickness 18 mm to be chosen among all available finishes and metal tubular supplied separately.

The characteristics of the panels vary according to the chosen finish (see panels characteristics).

Dimensions and types of solutions with standard sizes.

For elements with different measures from those proposed kindly send a drawing and request a quote from the sales office.

Not feasible in metal.

\* The open elements must be fixed to the other units or wall (by the customer).

## 9. “MODULAR” METAL OPEN ELEMENTS OVER WORKTOP 130 mm deep

Made of metal, with single or double metal rods.

Available finishes brushed steel and dark graphite finish

Standard dimensions and types of solutions cannot be modified.

Elements can be equipped with metal accessories “Modular” line.

## 10. BOISERIE

Self-supporting system for wall cladding that allows to formulate solutions of great lightness. It consists of “zero chemical” anodized aluminium profiles of different sections depending on the composition to be made, to be fixed to the wall. The boiserie can be “on the floor”, “on top” or “suspended”.



The back is made of panels hooked to the profiles with removable hooks. Vertical panels at choice from all the finishes available in th.18 and 19 mm.

Shelves available in all the finishes thickness 30, 40, 60 mm and aluminium 3 mm thick.

## 11. BACKSPLASH

### ALUMINUM MATT BACKSPLASH

Made of extruded aluminium with matt finish

Section 24x16mm - 10x40mm

### BACKSPLASH IN WORTOP FINISH

Possibility to realize the backsplash combined with the finish of the worktop

For finishes and dimensions refer to the section "4 WORKTOPS"

## 12. PLINTHS

### PVC ALUMINUM PLINTHS H. 8 - 10 - 13 cm

Made with extruded rigid plastic material. Visible parts covered in aluminium finish.

### ALUMINUM PLINTHS H. 6 - 8 - 10 - 13 cm

Made with extruded aluminium. Matt aluminium finish, white painted, Champagne, anodized matt black and stainless-steel finish.

### MATT LACQUERED ALUMINUM PLINTHS - H. 6 - 8 - 10 - 13 cm

Made with extruded aluminium. Lacquered 1 side with matt finish of the standard colours.

On request lacquered with RAL range.

### PAINTED OAK PLINTHS - H. 6 - 8 - 10 - 13 cm

Made of PVC with an extruded rigid plastic material, covered with wood veneer on the visible side in all the Oak wood finishes. Painted with acrylic / polyurethane products.

### ECOMALTA® PLINTHS H 6 - 8 - 10 - 13 cm

Made with extruded rigid plastic materials, covered with wood veneer on the visible side, finished 1 side with the same procedure as the Ecomalta® doors.

### METAL EFFECT LACQUERED ALUMINUM PLINTHS Rame, Ottone, Iridio, Titanio - H. 6 - 8 - 10 - 13 cm

Made with extruded aluminium. Lacquered 1 side with metal finish of the standard colours.

*All the versions of the plinth feature rubber gaskets on the side of adherence to the cabinet and the floor and anchoring (removable) to the feet of the cabinet (made of shock-resistant ABS in black) by means of nylon hooks.*

## 13. OPENING SYSTEMS AND MECHANISMS

### "C" GROOVE RAILS and FLAT GROOVE RAILS

Aluminium groove made of drawn aluminium. Matt aluminium finish, white varnished, Champagne and matt black anodized.

Matt lacquered groove standard colours - on request RAL lacquered range - made of drawn aluminium. Painting with matt finish.

Painted oak groove (in all finishes Oak-wood) made of drawn aluminium, veneered on exposed surface with wood veneer. Painting in the same colour as acrylic / polyurethane products.

Ecomalta® groove made of extruded rigid plastic materials, covered with wood veneer on the visible side, finished 1 side with the same procedure of the doors.

Metal effect lacquered groove, Rame, Ottone, Iridio, Titanio made of extruded aluminium. Lacquered 1 side with metal finish of the standard colours.

### HANDLE - KNOB

Handles made of: painted zamak, chrome-plated zamak, anodized aluminum, polished aluminum, zamak with methacrylate inserts, stainless steel, semi-polished silver, antique iron, pewter, marble.

Knobs made of: zamak, polished stainless-steel finish with crystal, satin steel, pewter, antique silver.

### LINE HANDLE - exclusively for CROMATIKA LINE model

Made of aluminium, integrated in the door for base units and tall units. Horizontal or vertical positioning.

Aluminium finishes, varnished in the 18 colours available in the price list or in the same colour of the Cromatika doors.

### OPENING WITH PUSH-PULL

Opening for hinged doors with Push Pull integrated into the carcass (positioning according to the opening of the piece of furniture)

Opening for drawer and deep-drawer with Grass "TipMatic-Soft Close" system. The "Tipmatic Soft-Close" system is fixed to the drawer / deep-drawer secured by a screw. One single unit for all drawers and pull-out elements, thanks to the 3-stage adjustment of the ejection force.

### OPENING WITH ELECTRIC MECHANISM

It can be used exclusively for packet-type folding doors, flap doors and lift doors.

The fronts (even large ones) open with a single touch and they close with a button on the side of the wall unit. Therefore, it facilitates opening and closing in certain situations of discomfort. Low voltage operation.

For more info see link: <https://www.blum.com/eu/en/products/motion-technologies/servo-drive/servo-drive-aventos/programme/>

### HINGES

Made of metal with quick coupling galvanic treatment, with triple adjustment (vertical, horizontal, depth). With "decelerated closing" mechanism (excluding the refrigerator doors).

The decelerated hinges allow perfect adjustment of the doors with 110 ° or 135 ° opening for the doors of the corner bases.

The draining rack and corner wall units are equipped with decelerated hinges with 180 ° opening.

### MECHANISMS WITH PARTICULAR OPENINGS

All the mechanisms used for the particular openings of the doors (flap, lift, pocket-doors) use components tested by the manufacturers.

## 14. GLASS SHELVES AND CHROME WIRE

### GLASS SHELF

Made of transparent or smoked tempered glass (thickness 8 - 10 mm). Hooking on the sides of the furniture structure with anti-tipping shelf supports.

### STRIKE GLASS SHELF

Made of extruded aluminium perimeter profile (thickness 28 mm), with transparent or smoked tempered glass (thickness 4 mm).

Installation to the cabinet with retractable anti-tip system.

### CHROME WIRE SHELF

Made with welded and chromed metal wire for electrodeposition. Hooking on the sides of furniture with anti-tipping shelf supports.

## 15. LIGHTING SYSTEMS

All lighting systems used are LEDs, their functional components (transformers, power supplies, sensors and wiring) use components tested by the manufacturers.

## 16. ELETRICAL APPLIANCES

Refer to the manufacturers' manuals. In compliance with the official journal of the U.E. C272 26/7/2016.

As far as assistance is concerned, we invite you to contact authorized service centres.

## 17. USE AND MAINTENANCE

### INSTALLATION OF WALL ELEMENTS: WALL UNITS AND SHELVES

Only shelves and cabinets specially designed for this purpose can be hung on the wall. Do not hang furniture that is not designed for this purpose on the wall.

The assembly of shelves and wall units must be carried out by an expert person; for the installation use wall plugs suitable for the type of wall (bricks, plasterboard, etc.). Periodically make sure that the hooks on the wall are properly fixed and tightened.

### HINGE ADJUSTMENT

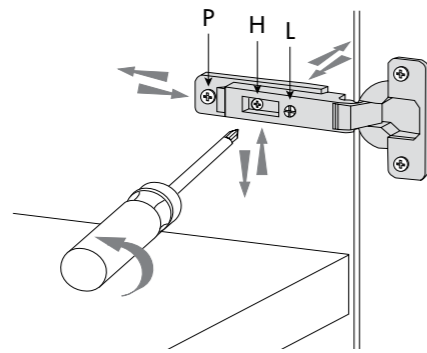
The hinge is a mechanical device that with daily use can lose the adjustments when the kitchen is assembled, making the alignment of the doors not aesthetically correct.

These adjustments can easily be restored using a simple screwdriver.

pos. H - for height adjustment of the door.

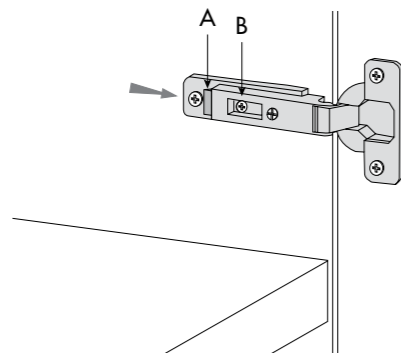
pos. L - for the width adjustment of the door.

pos. P - for the depth adjustment



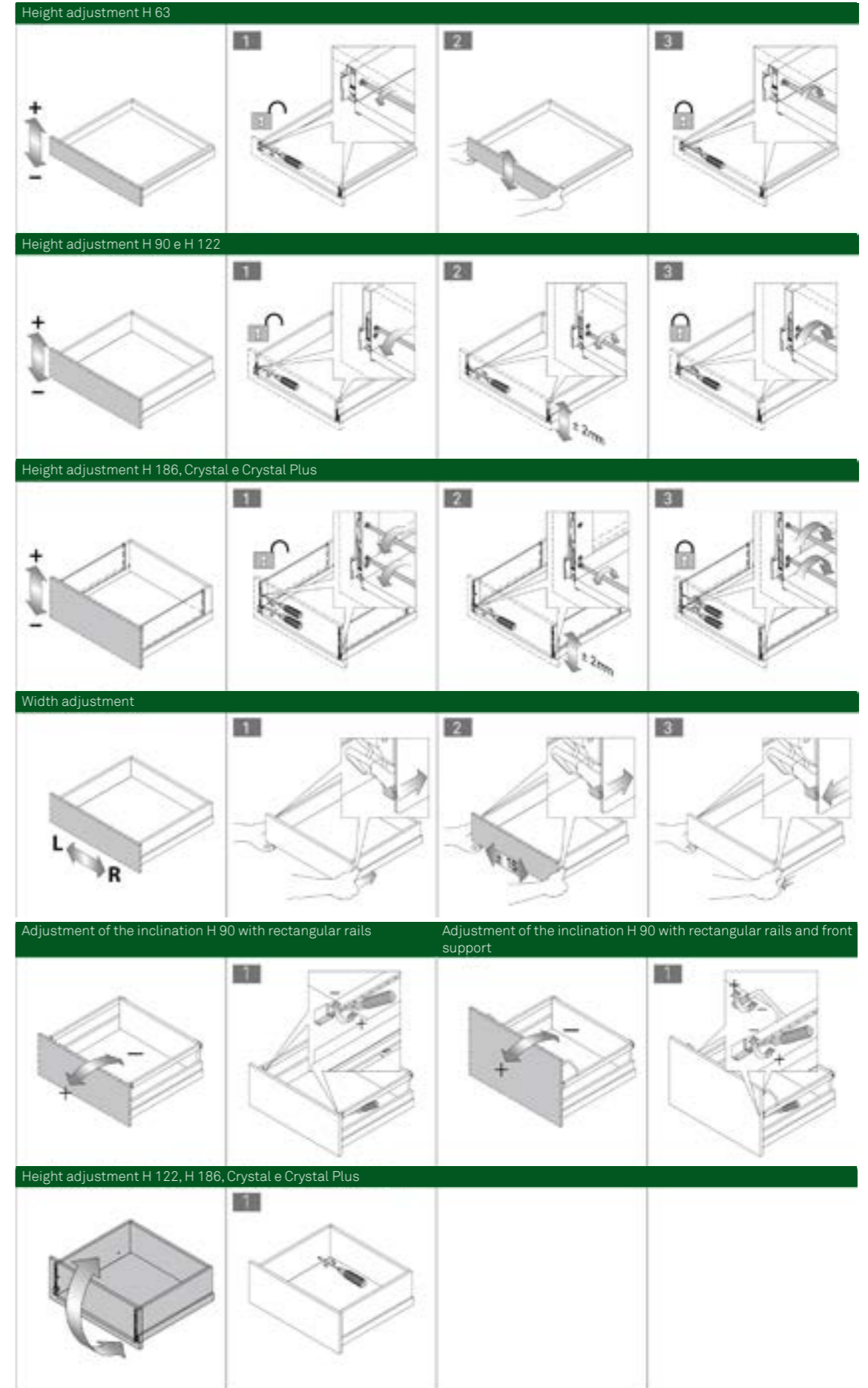
If the door needs to be removed from the cabinet, it is sufficient to intervene on the quick release lever indicated with the letter "A".

The hinges for the tall units for fridges do not use this quick release device; therefore it will be necessary to intervene on the screw indicated with the letter "B".



### ADJUSTMENT OF DRAWER / DEEP DRAWER

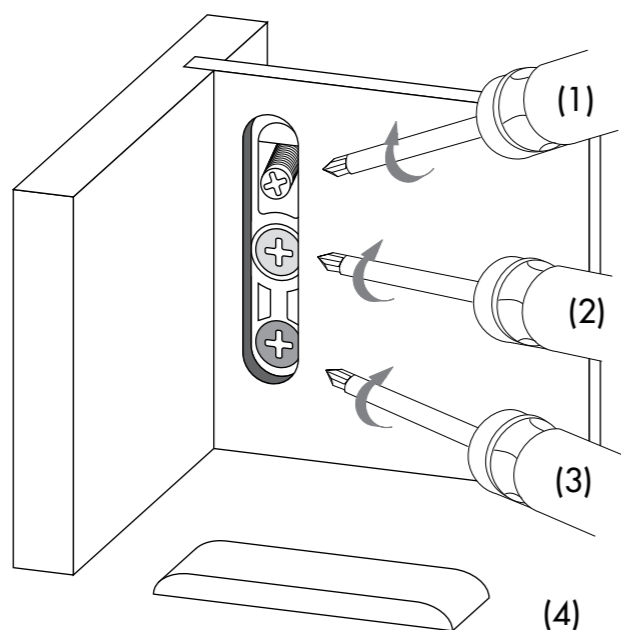
With daily use, the drawers and / or deep drawer can lose the adjustments made when the kitchen is assembled, making the alignment of the fronts not aesthetically correct. These adjustments can easily be restored using a simple screwdriver.



### ADJUSTMENT OF BRACKETS

The wall unit is fixed to the plate fixed to the wall by means of concealed hooks, which allow the wall unit to be adjusted in height (1) and in depth (2) by means of the screws placed under the covers (4).

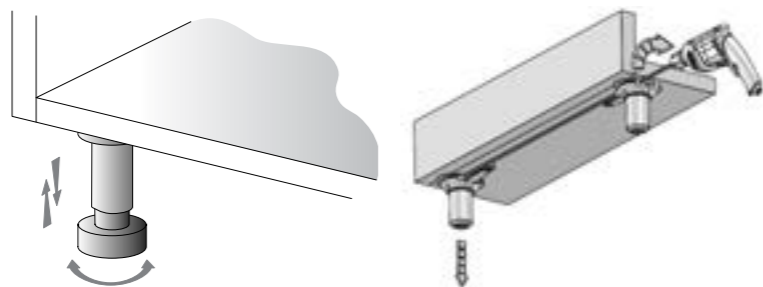
Once the adjustment has been completed, the anti-release safety lock must be screwed (3).



pos. (1) - height adjustment.  
pos. (2) - depth adjustment  
pos. (3) - anti-release safety lock  
pos. (4) - cover attack

### FEET ADJUSTMENT

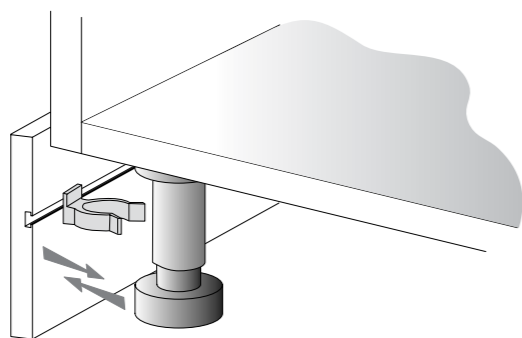
The base and tall units are equipped with height-adjustable feet that allow you to level the kitchen if the floor has irregularities.



Only for feet H. 60 mm, height adjustment must be made by adjusting the screw on the front part of the foot itself.

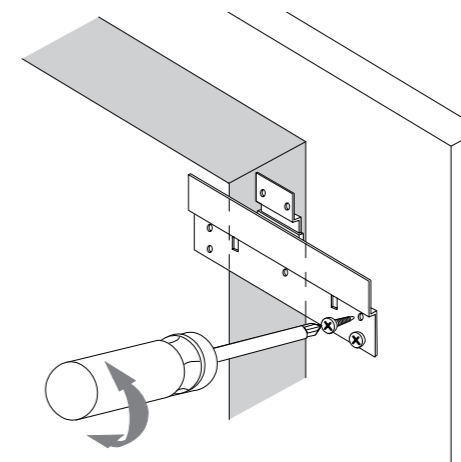
### SDISASSEMBLING OF THE PLINTHS

The plinths are fixed to the feet by means of nylon supports that can be easily removed by pulling the plinth to the outside, in order to inspect the lower part of the furniture.



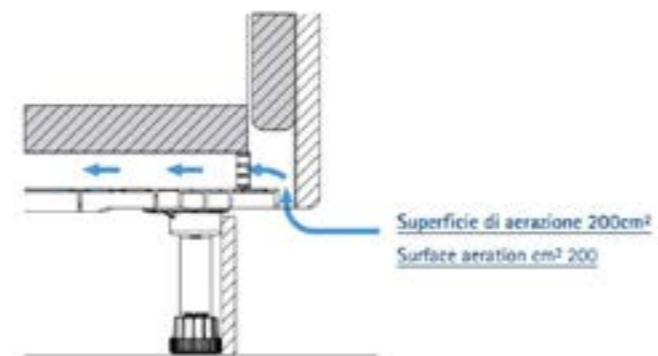
### TOWING FASTENER OF REFRIGERATOR DOOR

The door of the integrated in tall-units have the door fixed to the furniture door by means of a sliding mechanism. It is possible to remove the door of the appliance by acting on the screws that fix the tow guide, with the door of the refrigerator totally open. If it is necessary to remove the equipment, it is advisable to consult the instruction manual supplied with it.



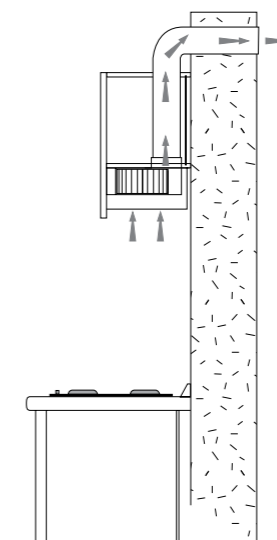
### REFRIGERATION VENTILATION

A continuous exchange of air will allow the refrigerator a normal cooling of the compressor and of the condenser. A special perforated ABS base allows the passage of the air flow coming from the lower part of the furniture, installed on the furniture with a refrigerator.



### STEAM RELEASE

Pursuant to the 46/90 standard, all the fumes produced by combustion must be evacuated and taken outside the home. It is therefore advisable to use an extractor hood connected to a flue used for this purpose or directly bring the fumes outside through a hole made in the wall.



## INSTALLATION OF THE HOOD

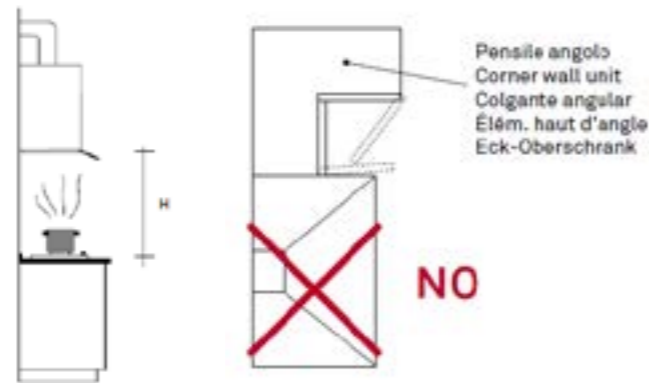
In order to ensure adequate steam aspiration by the hood and to maintain its perfect efficiency over time, it is essential to install it respecting precise distances, checking them carefully with the contents of the appliance's product sheet.

FAILURE TO COMPLY WITH THIS DISTANCE MAY CAUSE DAMAGE TO THINGS AND / OR PERSONS. THE FAILURE TO COMPLY WITH THIS DISTANCE CONSTITUTES THE DECREASING OF THE ELECTRIC HOUSEHOLD GUARANTEE.

EXTRACTABLE HOOD: H 65 cm

HOOD - BOX, LUX, MOVE,

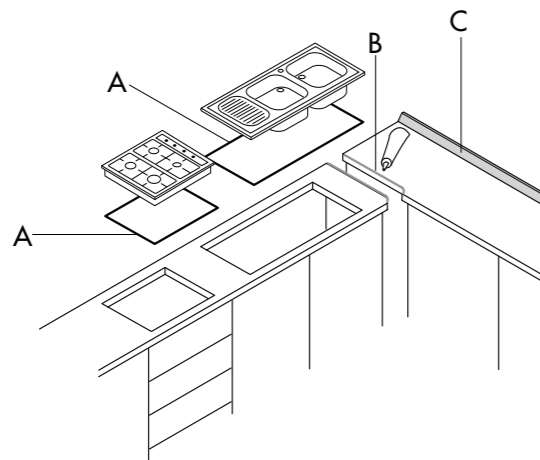
INDY, HIDDEN: H 52 cm



## WORKTOP INSTALLATION

In order to preserve the worktop over time, it is necessary to make sure that the components are installed perfectly and that is:

- The gasket between the worktop and the appliance must be correctly positioned (A).
- Neutral, non-acetic, silicone must be applied to the jointing points of the worktops, before proceeding to the juxtaposition of the same (B)
- The backsplash must be perfectly adherent to the wall and the worktop. In order to avoid infiltration of water towards the underlying unit, it is advisable to seal it on the worktop / wall with neutral, non-acetic silicone (C).

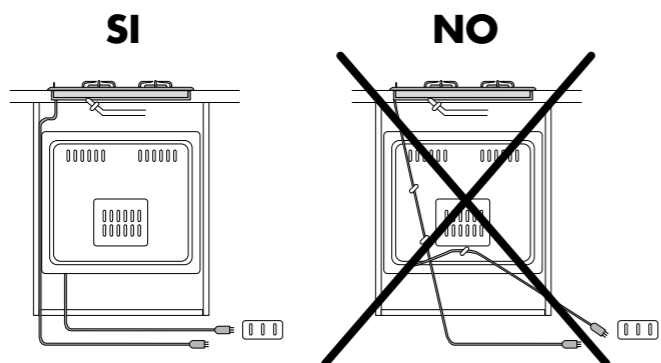


## CONNECTING APPLIANCES

Before making any connection to electrical appliances, it is advisable to make sure that:

- The power supply system has a regular earth connection according to the regulations in force.
- A suitable plug is installed on the power cord.

IT IS NECESSARY TO PERFORM ALL ELECTRICAL CONNECTIONS TO QUALIFIED PERSONNEL



## 18. CLEANING: PRECAUTIONS AND GENERAL ADVICE

The respect of some simple precautions will allow to preserve over time the integrity and functionality of the components of your kitchen over time.

- Always turn on the hood during cooking operations as smoke and steam can damage the kitchen components in the long term
- Avoid overloading and leaning against drawers and deep-drawers in order not to compromise stability
- Do not climb on furniture, on the worktop or other parts
- Do not hang on the doors
- Do not hit the glass surfaces
- Keep the kitchen elements dry, drying them as soon as possible with a soft cloth, in order to avoid formation of limestone stains
- Avoid stagnating water at the sink, the joints of the worktops, the hob and between the worktop and the wall, because, despite the use of water-repellent material, prolonged infiltration can cause damage to furniture
- Do not place furniture near sources of heat and / or excessive moisture
- Do not leave the dishwasher door open at the end of the wash cycle, in order to avoid the release of direct steam jets on the worktop and the adjacent doors
- Do not use steam appliances for cleaning surfaces
- Do not store toxic and / or corrosive substances inside the furniture (acetone, ammonia, trichlorethylene, bleach, caustic soda, muriatic acid, diluent ...), as these products, besides having corrosive effects on the metallic elements (hinges, drawer runner, sink ...), have toxic effects on food products
- Periodically clean the area behind the plinths, pulling them towards the outside. Once the cleaning operations have been completed, before reassembling the plinths, make sure that the clamps maintained the correct position.

## 19. CABINETS, DOORS AND WORKTOPS CLEANING

### INTERNAL STRUCTURES AND SHELVES

#### CLEANING

Clean with a soft cloth and a neutral liquid detergent, then proceed with rinsing with a damp cloth and a careful drying.

#### TO AVOID

- The use of abrasive sponges / steel wool or products containing abrasive creams or powder detergents that could compromise the peculiarity of the surface and edges
- Use of alcohol or aggressive detergents, such as formic acid-based descaling agent, drain cleaners, hydrochloric acid, silver cleaning products, oven cleaners, bleaching products
- Avoid keeping the protective film longer than one month from the delivery date.

### VENEERED WOOD UNITS

Wood is a natural and living material. With the passage of time it can take on a slightly different shade from the initial one: this process should not be considered a defect, but a peculiar characteristic of the material.

Any difference in veins or tones between the various parts is to be considered absolutely natural and therefore not may be grounds for any claim.

It is advisable to avoid exposing wooden elements to direct sunlight. Furthermore, wood is a hygroscopic material, that is, it exchanges moisture with the exterior, and is therefore subject to slight dimensional "movements". Such "movements" are not to be considered defects, but natural characteristic of a live product that manifests "growths" or "shrinks" as environmental conditions change.

#### CLEANING

Wipe with a soft, damp and soft cloth. For more persistent stains, use a soft cloth to which a specific wood-cleaning product has been added, so that it does not scratch. Follow the direction of the veins. It is advisable to always try any product on the inside of the door (in a corner), before using it on the outside. Then proceed to rinse with a damp cloth and a careful drying.

#### TO AVOID

- Avoid bringing the wooden elements into direct contact with objects able to release a lot of heat such as pots, coffee makers, irons, etc. Pay particular attention also to ovens or other support appliances as, if not suitably insulated the

beneath part, they can overheat the surface of the worktop and in time create breakages or alter the colour.

- Avoid using abrasive sponges / steel wool or products containing abrasive creams or powdered detergents that could compromise the peculiarity of the surface and edges.
- Avoid using alcohol or stain removers, acetone, trichlorethylene, ammonia, bleach, beeswax products or reviving, as they go to alter, by polishing, the finish of the doors.
- Avoid deposits of water, wine, coffee oil or other liquids by immediately drying them with a soft cloth or paper absorbent.
- Cleaning with steam jets is strictly forbidden.

## MELAMINE UNITS

### CLEANING

Clean with a soft cloth and a neutral liquid detergent, then proceed with rinsing with a damp cloth and a accurate drying.

### TO AVOID

- Avoid bringing objects that release a lot of heat into direct contact, such as pots, coffeepots, irons, etc. Pay particular attention also to ovens or other support appliances as, if not appropriately isolate the beneath part, they can overheat the surface of the work surface and over time create breakages or alter the colour.
- Avoid using abrasive sponges / steel wool or products containing abrasive creams or powdered detergents that could compromise the peculiarity of the surface and edges.
- Avoid using alcohol or aggressive detergents, such as formic acid-based descaling agent, drain cleaners, hydrochloric acid, silver cleaning products, oven cleaners, bleach products, alcohol or other solvents.
- Avoid deposits of water, wine, coffee, oil and other liquids by immediately drying them with a soft cloth or absorbent paper

## LAMINATE UNITS

### CLEANING

Clean with a soft cloth and a neutral liquid detergent, then proceed with rinsing with a damp cloth and a accurate drying.

### TO AVOID

- Avoid bringing objects such as pots, coffee pots, irons, etc. into direct contact with the worktop or other laminated elements. Use a mat or other heat-resistant support. Pay particular attention also to ovens or other support appliances as, if not suitably insulate the beneath part, they can overheat the surface of the worktop and in time create breakages or alter the colour. During cooking, it is recommended to keep pots, pans and grills placed inside the perimeter of the hob to avoid problems not only at the worktop, even with backsplashes and backs.
- Avoid using abrasive sponges / steel wool or products containing abrasive creams or powdered detergents that could compromise the peculiarity of the surface and edges.
- Avoid using sharp knives or tools directly on the worktop, without cutting board.
- Avoid using alcohol or harsh detergents, such as a formic acid acid-based descaling, drain cleaners, hydrochloric acid, silver cleaning products, oven cleaners, bleaching products.
- Avoid deposits of water, wine, coffee, oil and other liquids by immediately drying them with a soft cloth or absorbent paper

## HPL STRATIFICATO UNITS

### CLEANING

Stratificato HPL is easy and quick to clean. Use a soft cloth soaked in hot water and dry carefully to avoid streaking and opaque zones. It is also possible to use a soft cloth and a diluted neutral liquid detergent, followed by a rinse and gentle drying. Stubborn stains, use soft brushes with nylon bristles or let the detergent act on the surface for a few minutes before rinsing thoroughly. Limescale stains use a sponge soaked in tepid water or a dash of vinegar; wait 5 minutes before rinsing thoroughly and drying.

### TO AVOID

- Avoid using abrasive sponges / steel wool or products containing abrasive creams or powdered detergents that could compromise the peculiarity of the surface and edges
- detergents or limescale removers containing acids or highly acidic salts (hydrochloric acid, formic acid or sulfamic acid-based)
- Avoid deposits of water, wine, coffee, oil and other liquids by immediately drying them with a soft cloth or absorbent paper

## POLYMERIC UNITS

### CLEANING

Clean with a soft cloth and a neutral liquid detergent, then proceed with rinsing with a damp cloth and a accurate drying.

### TO AVOID

- Avoid bringing objects that release a lot of heat into direct contact, such as pots, coffeepots, irons, etc. Pay particular attention also to ovens or other support appliances as, if not appropriately isolate the beneath part, they can overheat the surface of the worktop and over time create breakages or alter the colour.
- Avoid using abrasive sponges / steel wool or products containing abrasive creams or powdered detergents that could compromise the peculiarity of the surface and edges
- Avoid using alcohol or aggressive detergents, such as a formic acid acid-based descaling, drain cleaners, acid hydrochloric, silver cleaning products, oven cleaners, bleaching products
- Avoid deposits of water, wine, coffee, oil and other liquids by immediately drying them with a soft cloth or absorbent paper

### GLOSSY / MATT / SUPERMATT / METAL EFFECT UNITS

The lacquered elements are treated with a polyester coat and then lacquered with varnishes subjected to tests in laboratory for light resistance, abrasion, behaviour in case of and chemical stresses and cleaning products, surface hardness, heat resistance, according to reference standards for interior furnishings.

However, the lacquered surfaces undergo variations due to the action of light over time. It is advisable to avoid expose the lacquered elements to direct sunlight.

### CLEANING

Clean with a damp and soft cloth, then proceed with rinsing with a damp cloth and a careful drying.

Only on glossy lacquer, for persistent stains, use a soft cloth (not microfibre) to which it has been added neutral soap. Then proceed to rinse with a damp cloth and a careful drying. We recommend that you always try any product on the inside of a door (in a corner), before using it on the outside.

### TO AVOID

- Avoid using abrasive sponges / steel wool or products containing abrasive creams or powdered detergents that would irremediably strain the surface of the door.
- Avoid using acetone, trichlorethylene, ammonia, alcohol or alcohol-based products.
- Avoid deposits of water, wine, coffee, oil and other liquids by immediately drying them with a soft cloth or absorbent paper.
- In particular for the super matt lacquer, the tests on liquids that accidentally can attack the surface have shown an excellent resistance to acids contained on the products normally used in the kitchen (citric acid - acetic - ammonia). The product fears the retention of dirt from coffee stain or liquids containing certain aggressive colours. If accidentally stained by such products, it is necessary to remove the stain as soon as possible because if the product stagnates for some minutes on the surface indelible marks may form.
- In case of paint scratching use the “touch-up bottle” supplied at the time of delivery of the kitchen.

## FENIX NTM® UNITS

The surface of the Fenix NTM® elements is obtained with the help of nanotechnology and is treated with thermoplastic resins latest generation. Thanks to the technologies used, Fenix NTM®, in addition to its main ones characteristics of opacity, anti-fingerprint, softness to the touch and reparability of micro-scratches, is distinguished by specific properties that facilitate the normal cleaning processes and do not require particular maintenance of this innovative material: extreme ease of cleaning, high reduction of bacterial load and anti-mold properties, great resistance to rubbing, scratching and abrasion, as well as to acid solvents and household reagents.

### CLEANING

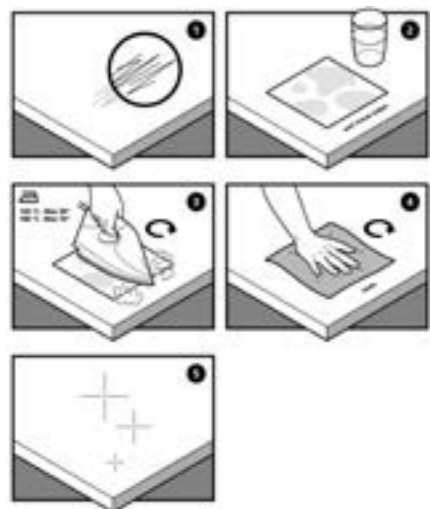
The surface must be cleaned regularly but does not require special maintenance: a cloth is sufficient wet, with hot water or detergents. All normal household detergents or disinfectants are well tolerated.

It is advisable to use a melamine foam sponge, also known as magic rubber, for normal use cleaning and maintenance of the surface. The following table shows some common types of stains and the recommended product for cleaning:

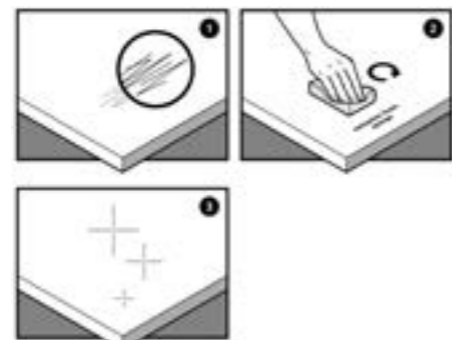
Type of stain	Recommended cleaning product
Syrup, fruit juice, jam, liqueurs, milk, tea, coffee, wine, soap, ink	Water with a sponge
Animal and vegetable fats, sauces, dried blood, wine and dried liqueurs, eggs	Cold water with soap or household cleaner with a sponge
Smoky black, gelatin, vegetable and vinyl glues, organic residues, arabic gum	Hot water with soap or household cleaner with a sponge
Nail polishes, lacquer spray, linseed oil	Acetone with cotton cloth
Primer and grease powders, halos solvent residues	Mek - alcohol - acetone with cotton cloth
Synthetic oil paintings	Trielina solvent in nitro with cotton cloth
Neoprenic glues	Trichloroethane with cotton cloth
Traces of silicone	Scrapers made of wood or plastic, being very careful not to scratch the surface
Limestone residues	Detergents that contain low percentages of citric or acetic acid (up to 10%)

In case of micro-scratches, it is recommended to follow the instructions for surface repair in the following diagrams.

#### IRON



#### MELAMINE FOAMING SPONGE



For further details on how to clean Fenix NTM® elements, refer to the technical recommendations of the manufacturer, by visiting the website : <http://www.fenixntm.com/it/maintenance>

#### TO AVOID

- Avoid using abrasive sponges / steel wool or products containing abrasive creams or powdered detergents that could compromise the peculiarity of the surface and edges.
- Avoid using sharp knives or tools directly on the worktop, without cutting board.
- Avoid using products with a high acid or very alkaline content as they may stain the surface
- When using solvents, the cloth used must be perfectly clean so as not to leave marks on it surface. Any signs can still be removed by rinsing with warm water and drying.
- Avoid using furniture polish and detergents containing waxes because they tend to form a sticky layer on the surface, to which the dirt adheres.

#### EECOMALTA® UNITS

The elements in ecomalta are made with a water-based ecomalta. The wooden battens panels are covered manually by a succession of 8 overall passages, including a covering layer of primer, 3 of medium and fine ecomalta, 3 applications of protective varnish and one of vitrifying in order to make the surface of a work surface even more resistant. Each passage of ecomalta has natural drying times of 4/8 hours which then follows a light sanding.

#### CLEANING

The surface does not need any particular maintenance because, given its characteristics, it turns out to be totally waterproof and invulnerable to stains and cleaning products. However, it must be taken into account that the naturalness of the product advised to remove immediately any oil stains, coffee, wine and substances of acidic origin, such as vinegar, fruit, vegetables and cleaning products (de-scaling, anti-limescale, etc.) without having to leave long. It has a good heat seal. It is advisable for cleaning, using a soft cloth to which it has been added water and neutral soap (50/50)

#### TO AVOID

- Avoid bringing a lot of release into direct contact with the worktop or other concrete elements heat such as pots, coffeepots, irons, etc ... Use a mat or other heat-resistant support. Pay particular attention also to ovens or other support appliances as, if not appropriately isolated in the beneath part, they can overheat the surface of the work surface and over time create breakages or alter the colour. During cooking, it is recommended to keep pots, pans and grill placed inside the perimeter of the hob to avoid problems not only at the worktop, even with backsplashes and backs.
- Avoid using abrasive sponges/steel wool or products containing abrasive creams or powdered detergents that could compromise the peculiarity of the surface and edges.
- Avoid using sharp knives or tools directly on the worktop, without cutting board.
- Avoid using acetone, descaling agents and limescale.
- Avoid deposits of water, wine, coffee, oil and other liquids by drying them with a soft cloth or paper towel.

#### CORIAN® / BETACRYL® UNITS

Corian® and Betacryl® are advanced composite materials, consisting of natural minerals and high-purity acrylic polymers,

resistant, hygienic, hypoallergenic, water repellent, restorable and non-toxic.

At the time of installation the Corian®/ Betacryl® has a shiny and satin appearance. With use it tends to take on a softer and softer appearance. So that

this transformation takes place in a uniform manner, follow the instruction manual for the use and care of Corian® or Betacryl®.

#### CLEANING

The normal food products used in the kitchen (oil, vinegar, tomato, etc.) can alter the surface of the floor. Immediately dry any deposits of liquid to avoid stains, discolorations and absorption alterations. For indications regarding specific cleaning products, refer to the instruction manual for the use and care of Corian® or Betacryl®. The following table shows some common types of stains and the recommended cleaning procedure:

Tipo di macchia	Procedura di pulizia consigliato
Daily maintenance	A + B + C
Vinegar, coffee, tea, lemon juice, vegetable oils, ketchup	A + B + C + E
Residues of fat, oil	A + B + C + D
Water rich in limestone, soap, minerals	A + B + F
Lily pollen, saffron, significant scratches, cigarette burn, shoe polish, ink, pen mark	A + B + C + E
Mercurochrome, blood, red wine, perfume	A + B + C + D + E
Nails polish	A + B + C + G
Iron or rust	A + B + C + H
Iodine, mold	A + B + C + E

Detail of cleaning procedures (to be done always doing rotary movements, it is recommended to clean the surfaces always in fresh scrub):

- Remove the residue with a cloth.
- Rinse the surface with warm water and dry with a soft cloth.
- Use a damp cloth and a light abrasive cream.
- Use an abrasive sponge. Rub on the stain with an ammonia-based detergent.
- Use an abrasive sponge to rub on the stain with bleach \*\*. Rinse several times with hot water and dry with a soft cloth.
- Use an abrasive sponge and wipe the stain with an anti-limescale or vinegar cleaning product. Rinse more

times with warm water and dry with a soft cloth.

G. Use an abrasive sponge and wipe the stain with an acetone-free product. Rinse several times with hot water and dry with a soft cloth.

H. Use an abrasive sponge and rub on the stain with a scouring pad or remove the rust. Rinse several times with hot water and dry with a soft cloth.

\*\* Bleach may discolour Corian® or Betacryl® if it is not completely removed by rinsing with plenty of water.

## INTEGRATED SINK CLEANING

In the case of worktop with integrated washing zones, proceed to a weekly cleaning of the sink following the instructions below:

- Remove all oil or fat residues from normal food preparations from the sink using a detergent or a solution for solid surfaces.
- Spray a solution composed of 3/4 bleach and 1/4 of water on the sink and leave for a few hours or overnight. The exposure time should be limited to 16 hours.
- In the morning, rinse or clean with a damp cloth.

### TO AVOID

- Avoid bringing objects into direct contact with the worktop or other elements in Corian® or Betacryl® to release a lot of heat such as pots, coffeepots, irons, etc. Use a mat or other support heat resistant. Pay particular attention to ovens or other support appliances as, if not suitably insulated in the beneath part, they can overheat the surface of the worktop and over time create cracks or alter their colour. During cooking it is recommended to keep positioned inside the perimeter of the cooking pots, pans and grills pan to avoid problems not only at the worktop, too with backsplashes and back.
- Avoid pouring hot liquids directly into the sink, in the case of integrated washing zones, without first opening the cold tap water.
- Avoid dragging kitchen utensils and, in general, objects that may scratch its surface on the work surface; in normal operations in the kitchen, use a cutting board or a mat. For the same reason, avoid using steel wool, abrasive substances and powder detergents. Corian® and Betacryl® are restorable materials from authorized personnel.
- Avoid using sharp knives or tools directly on the worktop, without cutting board.
- Avoid the use of chemical substances such as paint strippers, cleaning products for brushes, metals or ovens, products containing methylene chloride, acids, nail polish removers, acetone-based products, etc. Possible stains caused by these substances must be promptly eliminated with an abundant amount of water and soap.

## STAINLESS STEEL UNITS

The stainless-steel parts are made with the use of AISI 304 steel, containing percentages of chromium and nickel, elemental giving the alloy corrosion resistance, high tenacity and resistance. The stainless-steel shelves and doors stand out for their reliability and hygiene.

### CLEANING

Clean the stainless-steel parts daily with a soft cloth, with a movement that follows the direction of the satin finish, using water and neutral soap.

In the case of more stubborn stains, such as limescale or greasy residues, clean the surface using the following solutions

- Water and vinegar (80% water and 20% vinegar).
- Lemon juice dissolved in water.
- Non-abrasive and / or corrosive household detergents (see below for details of the products to be avoided).

For cleaning operations, it is recommended to use warm water. Rinse the stainless parts thoroughly and dry carefully using a soft, dry cloth.

During long periods of inactivity observe the following precautions: vigorously pass on all surfaces in stainless steel a soft cloth just soaked in vaseline oil in order to spread a protective veil.

Air the rooms after treatment.

### TO AVOID

- Avoid bringing objects such as pots, coffeepots, irons, into direct contact with the worktop or other stainless-steel elements.
- Avoiding ferrous objects (scissors, tin cans, etc.) in contact with the surfaces for a long time, especially when wet, can

cause the formation of stubborn rust spots.

- Use a mat or other heat-resistant support.

• Pay particular attention to ovens or other support appliances as, if not suitably insulated in the beneath part, they can overheat the surface of the worktop and in time create breaks or alter the colour. During cooking, it is recommended to keep pots, pans and grills placed inside the perimeter of the hob to avoid problems not only at the worktop, even with backsplashes and backs.

- Avoid dragging kitchen utensils and, in general, objects that may scratch its surface;

in normal operations in the kitchen, use a cutting board or a trivet. For the same reason, avoid using steel wool, abrasive substances and powder detergents.

• Avoid the use of corrosive products / detergents, which can decrease the corrosion resistance of steel, halogenated acids and compounds (chlorides, bromides, iodides), chlorine-based solutions (e.g bleach), muriatic acid and acids generally.

- Avoid using sharp knives or tools directly on the worktop, without cutting board.

• Do not leave objects made of iron material (grids for stoves, scissors, jars, etc.) resting on the worktop for long periods of time, especially if they are wet, as they may cause stains that are difficult to remove.

- Avoid water deposits, as they can cause oxidation of the surface.

## PELTROX® UNITS

The Peltrox is a first quality stainless steel of austenitic type UNI 18/10 called AISI 304. Being non-toxic, it is a guarantee of hygienic safety.

### CLEANING

Clean surfaces with normal neutral detergent and a non-abrasive cloth or sponge. Rinse with plenty water, better if hot. To keep the surface without limescale stains, dry with a cotton cloth.

### TO AVOID

- Avoid scratching the surface by rubbing it with abrasives such as steel wool, sandpaper, sharp objects that could scratch them deeply.
- Do not place hot objects (for example hot coffee pot) on it for a long time in order to prevent the separation of the sheet from the beneath support and which will damage the surface.
- Avoid placing ferrous objects for a long time, especially if wet, they can cause rust stains.
- Avoid deoxidizing products, acid detergents, products containing chlorine or ammonia and abrasive pastes.

## OKITE® / SILESTONE® UNITS

Okite® and Silestone®, due to their particular construction (combination of quartz, polyester resin and natural pigments) they are certified as safe and hygienic products, suitable for food preparation areas. Okite® and Silestone® are stain resistant, easy to clean and require no special maintenance. They do not absorb liquids and have an excellent level of protection from oil, coffee, wine, carbonated drinks and many other everyday products. Their non-porous surfaces prevent the absorption of food and do not require the use of protective chemical agents. The elements in Okite® and Silestone® have excellent resistance to scratches and abrasions. However, for longer duration of the original appearance of the top, it is always recommended to use cutting boards.

### CLEANING

To clean accidental spills of liquids or substances in general, absorb with kitchen paper and wash with a soft cloth with warm water and a liquid detergent. To remove encrusted or sticky substances such as chewing gum or foods containing for example mustard or curry, and all stains of grease or water-based paints, scrape gently the residue with a not sharpened plastic spatula. Then clean the Okite® and Silestone® worktops with a non-abrasive sponge and a creamy detergent. Rinse well with warm water and dry the surface with a clean cloth. If necessary, repeat the operation. Always clean the worktop with fresh stain.

### TO AVOID

- Avoid bringing heat, such as pots, coffeepots, irons, etc. into direct contact with the worktop or other elements in Okite® and Silestone®. Use a mat or other heat-resistant support.

Pay particular attention also to ovens or other support appliances as, if not suitably insulate the beneath part, they can overheat the surface of the worktop and in time create breakages or alter the colour. During cooking, it is recommended to keep pots, pans and grills placed inside the perimeter of the hob to avoid problems not only at the worktop, even with backsplashes and backs.

- Avoid using bleach, alkaline products, paint solvents, caustic soda, hydrofluoric acid, dichloromethane.

## GRANITE / PORPHYRY UNITS

Granite and porphyry are natural products of volcanic origin with a porous structure and at the same time compact,

particularly resistant to abrasion and impact stress. Both require periodic treatment; being in fact porous materials, they tend to absorb liquids, and then release them by evaporation. This feature exposes the worktops to the risk of absorption of substances that could stain them irretrievably (perfumes, cosmetics, glazes and other substances).

#### CLEANING

Clean with a soft cloth with warm water and a neutral liquid detergent, then proceed with rinsing with a damp cloth and a careful drying. Immediately dry any liquid deposit to avoid it stain formation.

Immediately wipe off any deposits of liquid to avoid staining.

#### TO AVOID

- Do not allow objects to be released in direct contact with the worktop or other granite elements heat such as pots, coffeepots, irons, etc. (in spite of the granite it is generally not very easy to heat). Use a mat or other heat-resistant support. Pay particular attention to ovens or others home appliances because, if not properly insulate the beneath part, they can overheat the surface of the worktop and over time create breaks or alter the colour.
- During cooking it is recommended to keep pots, pans and grills placed inside the perimeter of the hob
- Avoid using sharp knives or tools directly on the worktop, without cutting board.

#### MARBLE UNITS

The marble elements are essentially made of calcium carbonate. Given its limestone nature, marble does not have a high hardness and therefore easily reacts with acids such as vinegar, lemon juice or tomato.

#### CLEANING

The marble surface require constant maintenance to ensure their conservation. Like all natural materials natural as time goes by, the appearance can vary due to the products used for cleaning. The porosity of the marble determines the delicacy and the risk of absorption of corrosive acid substances. In the case of stains of this type, restoration is not always possible, because the substances can damage the surface of the marble. As a general maintenance treatment, it is recommended to clean the surface with warm water and mild detergent using a soft, damp cloth or sponge. Rinse and then dry with a soft cloth. Immediately wipe off any deposits of liquid to avoid staining.

#### TO AVOID

- Avoid bringing objects such as pots, coffeepots, irons, etc. into direct contact with the worktop or other marble elements, as they may cause the surface to become opaque. Use a mat or other heat-resistant support. Pay particular attention also to ovens or other support appliances as, if not suitably insulate the beneath part, they can overheat the surface of the worktop and in time create breakages or alter the colour. During cooking, it is recommended to keep pots, pans and grills placed inside the perimeter of the hob to avoid problems not only at the worktop, even with backsplashes and backs.
- Avoid dragging kitchen utensils and, in general, objects that may scratch its surface on the work surface; in normal operations in the kitchen, use a cutting board or a mat. For the same reason, avoid using steel wool, abrasive substances and powder detergents.
- Avoid using sharp knives or tools directly on the worktop, without cutting board.
- Avoid using products / detergents containing citric acid (e.g citrus juice, tomato, etc.) or normal products used in the kitchen (oil, vinegar, etc.) as they may discolour or alter the surface by absorption.
- Avoid using alcohol, ammonia or products in general that contain acidic substances or anti-limescale.

#### GLASS UNITS

The main feature of the glass worktops is that of combining a strong aesthetic impact with high hygienic guarantees deriving from the non-porosity of the surface. All this determines a high resistance to deterioration and decay aesthetic over time if properly used. It does not absorb liquids and has an excellent level of protection against oil, coffee, wine and other products for everyday use.

#### CLEANING

For cleaning use a soft cloth and a normal glass-specific detergent. Rinse and dry then with a soft cloth.

#### TO AVOID

- Avoid bringing objects such as pots, coffee makers, irons, etc. into direct contact with the worktop or other glass elements, as glass tends to break. Use a mat or other heat-resistant support. Pay particular attention also to ovens or other support appliances as, if not suitably insulate in the beneath part, they can overheat the surface of the worktop and in time create breakages or alter the colour. During cooking, it is recommended to keep pots, pans and grills placed inside the perimeter of the hob to avoid problems not only at the worktop, even with backsplashes and backs.

- Avoid dragging kitchen utensils and, in general, objects that may scratch its surface on the worktop; in normal operations in the kitchen, use a cutting board or a matt. For the same reason, avoid using steel wool, abrasive substances and powdered detergents.
- Avoid using sharp knives or tools directly on the worktop, without cutting board.
- Avoid using products / detergents containing acids and in particular hydrofluoric acid.
- Avoid using alcohol, ammonia or products in general containing acidic substances or limescale.

#### DEKTON®UNITS

Thanks to the absence of porosity, the new ultra-compact DEKTON® surface is highly resistant, both to occasional stains in the case of domestic use and to chemical agents, resulting ideal as a kitchen and worktop.

#### CLEANING

For daily cleaning of DEKTON® by Cosentino, it is recommended to use Q-Action together with a soft cloth. If this product can not be found, the best substitute is water and neutral soap. Rinse well with a damp sponge (preferably microfiber) clean and in good condition.

For colours with a glossy finish, after cleaning it is recommended to dry the surface with a clean paper or cotton cloth.

Although DEKTON® by Cosentino offers high resistance to aggressive chemicals such as bleach, acids, etc. it is recommended to pay the utmost attention to the use of these products and to reduce the contact time with the surface. The table shows possible staining agents, as well as cleaning products recommended on a case-by-case basis.

Type of stain	Cleniang Product
Fat	Alkaline / solvent detergent
Paint	Solvent
Oxide	Acid
Limestone	Acid
Wine	Alkaline detergent/ acid
Pneumatic tyre	Solvent
Icecream	Alkaline detergent
Resin/Polish	Solvent
Coffee	Alkaline detergent/ solvent
Candle wax	Solvent
Bitumen Judea	Acid
Cement residues	Acid
Plaster	Acid
Gasket or glue epoxi	Solvent
Coca cola or similar	Oxidising
Fruit juice	Oxidising
Tar	Solvent
Nicotine	Solvent/ Oxidising

#### TO AVOID

- Do not expose to hydrofluoric acid (HF)
- Do not use steel wool
- Do not re-polish

The use of this type of product may lead to the forfeiture of the warranty on the product

#### GRES

#### CLEANING

The day to day cleaning of Gres surfaces in the kitchen is very easy. All that is required is a soft cloth or sponge and warm water, and eventually a neutral detergent. After cleaning, rinse generously with warm water and dry with a soft cloth or paper towel. The quicker stains are wiped away, the better. When using more aggressive detergents for persistent stains it is a good idea to test them on a small or less visible area of stoneware.

Stubborn stains can be cleaned using limescale remover, bleach, acetone and ammonia.

Limescale remover should be wiped away after no more than 10 minutes and the surface rinsed with water and dried. Bleach should only be used to dampen a soft cloth used to rub the surface for a few seconds. After 2 to 3 minutes the stain should disappear; if the stain resists, insist with direct contact, taking care not to leave products on the surface for



more than 10 minutes. Always rinse with generous amounts of water and dry the surface. For ink and pen stains clean the area immediately with trichloroethylene or turpentine, rinse and dry taking care not to leave a halo on the surface.

#### TO AVOID

- leaving stains of liquids such as coffee, red wine or tea to dry
- the use of abrasive detergents or sponges
- dragging plates, pots, knives or small appliances across the surface
- cutting food directly on the worktop
- using products containing waxes that could lead to the formation of opaque patinas

N.B. Surfaces in polished Gres are more sensitive to stains, scratches and chemical products than opaque versions, though they continue to offer excellent performance.

## 20. CLEANING OF OTHER UNITS

### HINGES, DRAWER RUNNERS AND INTERIOR ACCESSORIES 20. CLEANING OF OTHER UNITS

#### CLEANING:

Use a soft dry cloth to clean hinges, drawer runners and other internal accessories (baskets, removable mechanisms, etc.).

To ensure perfect sliding of the drawer guides over time, periodically check the presence of deposit inside the sliding seat (for example crumbs, dust, etc.).

Any sediment should simply be removed with a soft dry cloth or vacuumed with a vacuum cleaner.

#### TO AVOID:

- Avoid the use of corrosive products / detergents, which can decrease the corrosion resistance of steel, i.e. halogenated acids and compounds (chlorides, bromides, iodides), chlorine-based solutions (e.g. bleach), muriatic acid and acids generally.
- Avoid using appliances that dispense steam.
- Avoid using steel wool, abrasive substances and powdered detergents.
- Do not leave detergents or chemical products open inside the furniture, which may cause oxidation of the hardware components over time.

### HANDLES AND GROOVE RAILS

#### CLEANING:

To clean handles and groove, use a soft cloth dampened with water or neutral soap.

Then rinse with a soft, well wrung cloth and dry thoroughly.

#### TO AVOID:

- Avoid using alcohol or aggressive detergents, such as formic acid decalcifies, drain cleaners, hydrochloric acid, silver cleaning products, oven cleaners, bleaching products.

## 21. CLEANING KIT SUPPLIED WITH THE PURCHASE OF A KITCHEN

### ITALIAN QUALITY CERTIFIED BY:

University of Parma Department of Organic Chemistry and Industrial.

Non-toxic - does not irritate skin and eyes

low phosphate content (2%)

non-flammable - environmentally friendly - odorless.

99% biodegradable.

### WAY OF USE

Shake before using.

Apply it at a distance of 15/20 cm over the entire surface.

Leave it for about 20 seconds.



Remove with a soft, dry and non-abrasive cloth.

It does not stain and does not leave marks.

Do not rinse.

Do not use the product in excessive quantities.

### SURFACES TO BE TREATED

Glass, crystal, natural wood, painted, glossy lacquered, matt, supermatt, melamine, laminated.

Tops in Quartz, Stones, Okite, Silestone, Corian, Steel and Laminate.

Appliances of all types including interior surfaces of refrigerators.

Product packed by:

MAEA Neviano from the Arduini (PR)

Distributed by: Doimo Cucine.

## 22. CUSTOMER SERVICES

### ASSISTANCE

Our company has selected its stores so that you can have valid consultants at the time of the realization of the kitchen project and of valid technicians at the time of solving the problems that may arise after the purchase. Qualified assistance, which ensures complete safety of our products.

If you want to replace or complete the kitchen with other items or new appliances, contact your dealer to define your needs and to order what you want.

The reseller, spokesperson of the Company and reference point for buyers, will help you once again to satisfy your every need correctly.

### TIPS FOR AN ENVIRONMENTALLY COMPATIBLE USE

In producing your Kitchen, we have tried to apply the best available technologies in order to reduce the environmental impact of the processes and materials used, making it as safe as possible. Once the kitchen is installed into your home, your contribution is essential in order not to impact, more than necessary, on the environment and avoid taking risks for you and the children. For this purpose, we would like to give you some practical and simple suggestions below.

### ENERGY CONSUMPTION:

- When buying household appliances, try to choose those with high energy efficiency (e.g. class A); this initial economic investment, compared to the lower energy classes, justifies future economic and energy savings.
  - Try not to open the refrigerator or freezer door frequently because with the door open, the engine runs continuously, causing excessive frost formation and overheating of the food. In the event that excessive frost, try to remove it because a freezer with a lot of frost consumes more.
  - Always check that the door is tightly closed.
  - Do not overfill the freezer or the refrigerator because if they are full they may not cool properly and consequently consume more.
  - Try not to put hot products in the freezer or fridge as they increase energy consumption and may even ruin products inside.
  - When you need to boil water, cover the pot with a lid, you will save time and energy.
  - For foods that require long cooking times, try using the pressure cooker because cooking time is reduced and energy is saved.
  - Check that the hob is correctly adjusted: the yellow flame is a symptom of excessive consumption (it can also be visible from the pots getting dirty) and the flame that comes off from the flame spreader is a symptom of too much air.
- ATTENTION: for any adjustments request the advice of specialized personnel.
- Turn on the oven only when needed, not exceeding the preheating; also do not open the oven if not necessary.
  - To heat the food, try to use the microwave oven, since it does not need to preheat it allows a strong energy saving.
  - Concerning the lighting, try to use modern energy-efficient lamps (fluorescent or LED), especially for environments where you stay longer: the initial investment is slightly higher but, besides being good for the environment, in the long run they also become economically advantageous.
  - Switch off the lights if they are not necessary: it is important to get used to not leaving unnecessary lights on.

- Use the hood in a conscious way, adjusting the speed on the real need of aspiration: if you use the hob only with a few pans, or that do not release many steams, adjust the hood on low suction or, if possible, open slightly the frames for air exchange.
- Periodically clean the hood filters: this maintenance will improve performance, thus reducing the power consumption.

#### **WATER CONSUMPTION:**

- Do not leave the water tap open unnecessarily: a simple rule, but the most effective to save water.
- Check that the taps are tightly closed: take care to avoid dripping; in case of continuous ongoing leakages, quickly do their maintenance.
- Use taps with the jet breaker, which will need to be replaced periodically: water consumption will be reduced considerably.
- Avoid using the dishwasher and the washing machine when they are not fully loaded, you will reduce unnecessary waste of water over energy.
- Never exceed the dosage of detergents recommended by the manufacturers and check the quality of the detergent according to the hardness of the water; in this way water consumption will be reduced.

#### **CLEANING OF THE KITCHEN:**

- Do not exceed the use of detergents if not necessary; to clean lightly soiled surfaces, simply use a slightly dampened microfibre cloth.
- Try to use more environmentally friendly detergents (such as those with ECOLABEL labels that certify the product in its life cycle with a lower environmental impact) and with packaging that is less impacting on the environment.
- Prefer the use of the dishwasher (at full load) to hand wash: modern dishwashers need much less water and detergent than the corresponding hand wash.

#### **SAFETY IN THE KITCHEN**

- Take special care during all the most risky activities inside the kitchen (for example: cutting with sharp knives, replacing light bulbs, etc.).
- Make gas connections only to qualified personnel using only approved pipes.
- Always close the main gas tap when not in use.
- Purchase only hobs equipped with a safety valve.
- Avoid leaving knives unattended (and in particular keep them out of reach of children).
- Store detergents or other dangerous products in areas that are not accessible to children
- Do not use electrical appliances near the sink or in wet areas.
- Follow the safety instructions of the appliances carefully.
- Do not overload the furniture (referring to the instructions in chapter 17. Use and maintenance).

#### **DISPOSAL OF THE PRODUCT**

DOIMO CUCINE kitchens are built to last over time. The extension of the useful life of materials, components and products represents a strategy for sustainable development. However, when it is time to replace your kitchen, in order to minimize any environmental impact, first consider the possibility of its total or partial reuse (e.g in second homes, garages, charity institutes or boot sales). If instead it must be disposed of, contact the authorized centres of your city and try, if possible, to divide the components that can be recycled (wood, glass, aluminium, steel, etc.) facilitating the separate collection, thus allowing the birth of a new product that does not use primary resources. Pay particular attention to electrical and electronic equipment (so-called WEEE), such as electrical appliances, which could contain materials harmful to the environment if they are disposed inadequately, and for which there are collection centres in your city. Always keep in mind any specific legislation in your country. If you have doubts, contact the authorities responsible for the disposal and/or recovery of waste in your city.

