

SoHo PRODUCT SHEET



Design: Imago Design R&S Doimo Cucine

CHARACTERISTICS

DOOR THICKNESS:	22 mm
OPENING SYSTEMS:	2
NO. OF FINISHES FOR COLLECTION:	62

PRODUCT DIMENSIONS

Without plinth

	H. GROOVE BASE UNITS	H. HANDLE BASE UNITS	H. TALL UNITS	H. WALL UNITS	STRUCTURE DEPTH
Structure height	63	60	99	24	58/33
	81	81	138	39	
			198	48	
			216	60	
			240	78	
				102	
				120	

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STORAGE UNITS

STRUCTURE

Made of water-repellent panels of wood particles, with a thickness of 18 mm (class P3 according to the European legislation concerning the use in damp environments), very low-formaldehyde emission (corresponding to class F**** of Japanese regulations on construction materials), coated on the two sides with white, sand-grey or anthracite melamine finish. ABS front edging, with a thickness of 0.8 mm and the remaining ABS edging with a thickness of 0.5 mm.

SHELVES

Made of water-repellent panels of wood particles, with a thickness of 18 mm (class P3 according to the European legislation concerning the use in damp environments), very low-formaldehyde emission (corresponding to class F**** of Japanese regulations on construction materials), coated on the two sides with white, sand-grey or anthracite melamine finish.

ABS front edging, with a thickness of 0.8 mm and the remaining ABS edging with a thickness of 0.5 mm. Hooking system to the structure's sides of the unit by anti-tip shelf supports.

GLASS SHELF

Made of transparent or smoke-grey tempered glass (thickness 8 - 10 mm). Hooking system to the structure's sides of the unit through roll-over shelf supports.

STRIKE GLASS SHELF

Made of extruded aluminium carrying external profile (thickness 28 mm), with transparent or smoke-grey tempered glass (thickness 4 mm).

Installed to the unit through concealed anti-tip system.

CHROME WIRE SHELF

Made of metal wire welded and chromed through electrodeposition. Hooking system to the structure's sides of the unit through roll-over shelf supports.

BACK PANEL

Made of high-density wood fibreboards, with a thickness of 3.2 mm, E1-class formaldehyde emission, coated on the two sides with white, sand-grey or anthracite melamine finish.

SINK BASE UNIT

Made of water-repellent panels of wood particles, with a thickness of 18 mm (class P3 according to the European legislation concerning the use in damp environments), low-formaldehyde emission (corresponding to class F**** of Japanese regulations on construction materials), coated on the two sides with white, sand-grey or anthracite melamine finish.

ABS front edging, with a thickness of 0.8 mm and the remaining ABS edging with a thickness of 0.5 mm.

Aluminium protective cover of the bottom with perimetral seals.

DRAWERS

DRAWER / BASKET WITH SIDES

Drawer / basket sides made of stone grey, white or black painted metal, with the possibility of adding glass or lacquered inserts. The sides have full-opening runners with capacity of 40 kg and 70 kg and with soft-close with a new liquid technology for a smoother closure. It is possible to adjust the drawer, with minimum junction points and a firm carrying capacity without lowering.

CHROME WIRE BASKET WITH WOODEN BOTTOM

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

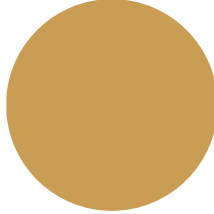
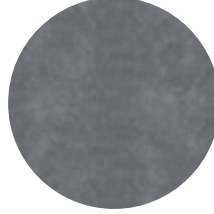
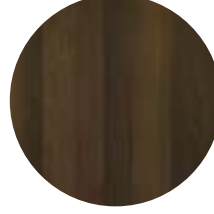
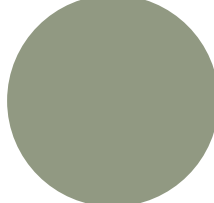
- Full extension metal runners with soft-close stroke-end cushioning
- Rotating metal mechanisms

ABS BASKET

Made of ABS. Installation on rotating metal mechanisms.

CABINET FRONT MATERIALS

● SCARCES ●● INSUFFICIENT ●●● SUFFICIENT ●●●● GOOD ●●●●● OPTIMUM

		SCRATCH RESISTANCE	STAIN RESISTANCE	INALTERABILITY OVER TIME	CLEANING AND MAINTENANCE	
	LACQUERED FINISH (MATT, GLOSSY, SUPER MATT, METAL EFFECT)					
	Medium density fibreboard (MDF) panels, class E1 (low formaldehyde emissions), finished with polyurethane products available in glossy, matt and super-matt surfaces.	MATT ●●●●●	GLOSSY ●●●●●	SUPER MATT ●●●●●	●●●●●	●●●●●
		●●●●●	●●●●●	●●●●●	●●●●●	●●●●●
	METAL-EFFECT LACQUERED					
Medium-density wooden fibre panel in E1-class (low formaldehyde emission). 3 painting steps: 1. Coat of glossy varnish + scoring 2. Coat of metal 3. Coat of 50 gloss water fixative.	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	
	WOOD					
Wood fibreboard panels, class E1 (low formaldehyde emissions), finished with selected wood veneers and successively painted.	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	
	MELAMINE					
Wood fibreboard panels, class E1 (low formaldehyde emission), coated with melamine resin paper and edged in ABS	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	

Possible differences in lacquered or veneered items are not to be considered as production defects. They are due to the natural process of elements exposed to domestic light.

CHARACTERISTICS

Tray-type door

with soft edging that discreetly outlines the profile



Relief profile edging

for base units and tall units on which the side panels, bottoms and tops protrude to frame the doors



DOORS AND PANELS MAINTENANCE

GLOSSY / MATT / SUPERMATT / METAL EFFECT LACQUERED UNITS

Lacquered units are treated with a polyester coat and are then lacquered with laboratory-tested paints for resistance to light, abrasion, behaviour in case of chemical stresses and cleaning products, surface hardness, heat resistance, in accordance with reference regulations for interior furnishings. However, lacquered surfaces undergo, over time, changes due to the action of the light. It is recommended to avoid exposing lacquered units to direct sunlight.

TO AVOID

- Avoid the use of abrasive sponges / steel wool or products containing abrasive creams or powder detergents that may scratch irreparably the surface of the door.
- Avoid the use of acetone, trichloroethylene, ammonia, alcohol or alcohol-based products.
- Avoid the deposits of water, wine, coffee, oil or other liquids by drying them immediately with a soft cloth or absorbent paper.

CLEANING

Clean with a soft and damp cloth, then rinse with a damp cloth and dry-up carefully.

For glossy lacquered only, in case of persistent stains, use a soft cloth (not microfiber) with mild soap. Then rinse with a damp cloth and dry-up carefully.

It is recommended to always try any product in the inner side of the door (in a corner), before using it in the outer side.

WOODEN / VENEERED UNITS

Wood is a natural, living material. Over time, it may take a shade which is slightly different with respect to the initial one: this process should not be considered as a defect, but might rather be considered as a peculiar characteristic of this material. Any differences in veins or tones between different sides should be considered as absolutely natural and, therefore, they could not constitute grounds for any claim. It is recommended to avoid exposing wooden units to direct sunlight. In addition, wood is a hygroscopic material, i.e. it changes moisture with the outside, and it is therefore liable to slight size "movements". These "movements" are not to be considered as defects, but might rather be considered as a natural feature of a living product revealing "growths" or "shrinks" depending on the environmental conditions.

CLEANING

Clean with a soft, wet and light cloth. For most persistent stains, use a soft cloth with a specific scratch-free product for cleaning the wood. Follow the direction of veins. It is recommended to always try any product in the inner side of the door (in a corner), before using it in the outer side. Then rinse with a damp cloth and dry-up carefully.

TO AVOID

- Do not allow wooden units to get in direct contact with any objects which are capable of releasing a lot of heat such as pots, coffee makers, irons, etc. Pay particular attention to ovens or other support appliances as, if not suitably isolated in the area beneath, they may overheat the surface and result in breaking or alter their colour over time.
- Avoid the use of abrasive sponges / steel wool or products containing abrasive creams or powder detergents that may compromise the peculiarity of the surface and edges.
- Avoid the use of alcohol or stain removers, acetone, trichloroethylene, ammonia, bleach, products made of beeswax or revivers, as they alter, by polishing, the finish of the doors.
- Avoid the deposits of water, wine, coffee, oil or other liquids by drying them immediately with a soft cloth or absorbent paper.

MELAMINE UNITS

CLEANING

Clean with a soft cloth and a neutral cleanser, then rinse with a damp cloth and dry-up carefully.

TO AVOID

- Do not allow units to get in direct contact with any objects which are capable of releasing a lot of heat such as pots, coffee makers, irons, etc. Pay particular attention to ovens or other support appliances as, if not suitably isolated in the area beneath, they may overheat the surface of the worktop and result in breaking or alter their colour over time.
- Avoid the use of abrasive sponges / steel wool or products containing abrasive creams or powder detergents that may compromise the peculiarity of the surface and edges.

- Avoid the use of alcohol or harsh cleansers, such as formic acid-based descaling agents, cleaners for discharges, hydrochloric acid, products for the cleaning of silver, oven cleaners, bleach.
- Avoid the deposits of water, wine, coffee, oil and other liquids by drying them immediately with a soft cloth or absorbent paper.

CLEANER KIT DOIMO CUCINE



ITALIAN QUALITY CERTIFIED BY:

Università degli Studi di Parma Organic and Industrial Chemistry Department.

Non-toxic – it does not irritate the eyes and the skin

Low phosphate content (2%)

Non-flammable - ecological - odourless.

99% biodegradable.

METHOD OF USE

Shake before use.

Apply at a distance of 15-20 cm on the whole surface..

Allow to react for about 20 seconds.

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

It does not stain and it does not leave streaks.

Do not rinse.

Do not use an excessive quantity of product.

MA005EA - 500 ml e 3.

SURFACES TO BE TREATED

Glass, crystal, natural wood, varnished wood, glossy, matt or super matt lacquer, melamines, laminates and aniline.

Quartz, natural stones, Okite, Silestone, Corian, Stainless steel and Laminate worktops.

All appliances, including the internal part of refrigerators.

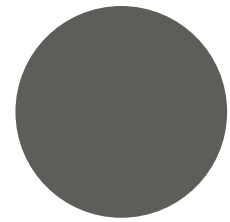
Bottled by:

MAEA Neviano dagli Arduini (PR)

Distributed by: Doimocucine.

WORKTOP MATERIALS

● SCARCES ●● INSUFFICIENT ●●● SUFFICIENT ●●●● GOOD ●●●●● OPTIMUM



FENIX NTM®

A composite of cellulose and cutting edge resins. It is treated with nanotechnologies that ensure it is fingerprint proof, hygienic and soft to the touch. It is resistant to water, rubbing and solvents and easily repairable should it present small scratches.

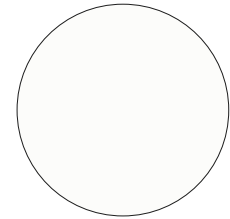
ECOMALTA®

The composite wood panels are covered through a manual process that requires 8 steps, with 3 coats of medium and fine mortar and 3 coats of protective paint. It is necessary to wait between 4/8 hours between steps because the water based products must be left to dry naturally.



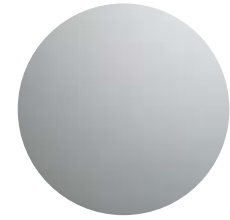
CORIAN® / BETACRYL®

A composite of 1/3 acrylic resin and 2/3 natural mineral substances. It is resistant, perfectly repairable if scratched, hygienic, non-toxic, compact, bright and warm to the touch. Used here in 4 mm sheets applied to an aluminium frame.



STAINLESS STEEL

Stainless steel is incredibly hygienic and totally unaffected by stains, though less resistant to scratching. Sinks and cook tops can be welded directly to the countertop, eliminating joints and obtaining a cleaner aesthetic.



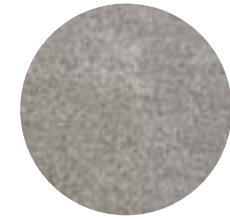
OKITE®/ SILESTONE®

Our Okite® panels are obtained from a mixture of natural quartz (95%), resins and oxide pigments that guarantee increased performance characteristics. This material is waterproof and resistant to abrasion, chemical agents and heat.



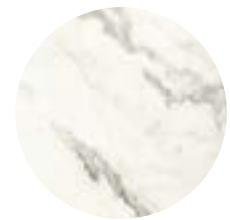
GRANITE

Calcareous stone is easy to clean and very resistant to heat. All of our countertops are obtained from slabs cut from the same original block in order to limit the variations typical of natural materials.

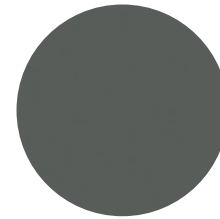
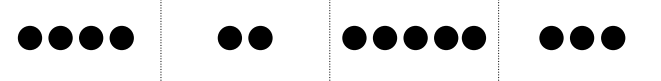
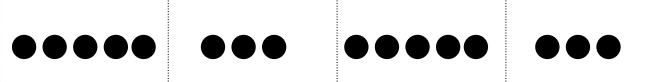
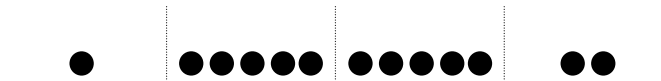
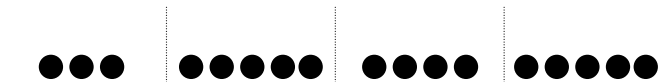


MARBLE

Particularly fascinating for its natural layering of colours, this material is however porous and delicate and sensitive to acids, including vinegar and lemons. This is why we treat all our marble surfaces with a water repellent protective coating.

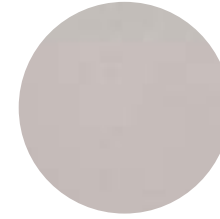


SCRATCH RESISTANCE STAIN RESISTANCE INALTERABILITY OVER TIME CLEANING AND MAINTENANCE



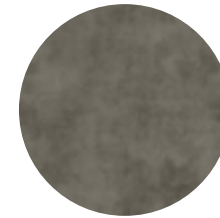
GLASS

We use glossy acid-etched, 13 mm thick glass for our countertops, treated to be resistant to scratches and impact and easy to clean up. This material remains as beautiful as it was the first day and does not absorb dirt or stains.



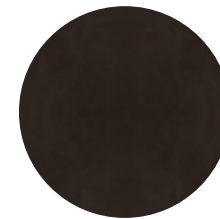
LAMINATE

Water repellent particle board panels finished with HPL laminate, textured with different surface patterns. This economic material is resistant, hygienic and waterproof.



PELTROX®

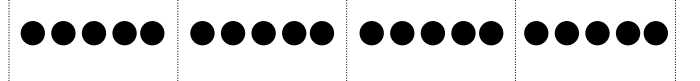
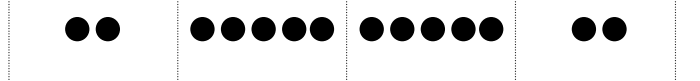
To the characteristics of stainless steel, it adds warmth and aesthetic value, it is stable in time and it is more affordable. Possible scratches are less visible than on stainless steel.



DEKTON®

It is a sophisticated mix of the best rough materials used for glass, ceramics and quartz production. It is therefore a very long-lasting material.

SCRATCH RESISTANCE STAIN RESISTANCE INALTERABILITY OVER TIME CLEANING AND MAINTENANCE



WORKTOPS MAINTENANCE

FENIX NTM® UNITS

The surface of FENIX NTM® units is obtained with the help of nanotechnologies and is treated with last generation thermoplastic resins. Through technologies used, FENIX NTM®, in addition to its main features of opacity, anti-fingerprint, softness to the touch and reparability of microscratches, is characterised by specific properties facilitating the normal cleaning processes and which do not require special maintenance of this innovative material: extremely easy to clean, high reduction of the bacterial load and anti-mould properties, great resistance to friction, scratching and abrasion, as well as to acidic solvents and reagents for domestic use.

CLEANING

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

It is recommended to use a melamine foam sponge, also known as magic rubber, for normal cleaning and maintenance of the surface.

The following table lists some common types of stains and the recommended product for cleaning:

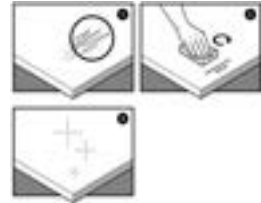
Kind of stain	Recommended cleaning product
Syrup, fruit juice, jam, spirits, milk, tea, coffee, wine, soap, ink	Water with a sponge
Animal and vegetable fats, sauces, dried blood, wine, and dried spirits, eggs	Cold water with soap or household detergent with a sponge
Black smoke, gelly, vegetable and vinyl glues, organic residues, gum arabic	Hot water with soap or household detergent with a sponge
Hair sprays, vegetable oils, biro and felt-tipped pens, wax, foundation creams and fat face powders, residual marks of solvents	MEK - alcohol - acetone with cotton cloth
Nail varnishes, lacquer sprays, linseed oil	Acetone with cotton cloth
Oil synthetic paints	Nitrogenous solvent trichloroethylene with cotton cloth
Neoprene glues	Trichloroethane with cotton cloth
Traces of silicone	Wooden or plastic scrapers, taking care not to scratch the surface
Traces of limestone	Detergents containing low percentages of citric or acetic acid (max. 10%)

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

IRON



MELAMINE FOAM SPONGE



For further details concerning the cleaning methods of FENIX NTM® units, please refer to the technical advice of the manufacturer, by visiting the following website: <http://www.fenixntm.com/it/maintenance>

TO AVOID

- Avoid the use of abrasive sponges / steel wool or products containing abrasive creams or powder detergents that may compromise the peculiarity of the surface and edges.
- Avoid using knives or sharp tools directly on the top without chopping board.
- Avoid the use of products with a strong acid content or highly alkaline as they could stain the surface.
- When using solvents, the cloth used must be perfectly clean so as not to leave marks on the surface. Any marks may still be removed by rinsing with hot water and drying.
- Avoid the use of any polishes for furniture and detergents containing waxes as they tend to form a sticky layer on the surface, to which the dirt adheres.
- Avoid the deposits of water, wine, coffee, oil or other liquids by drying them immediately with a soft cloth or absorbent paper

ECOMALTA® UNITS

The Ecomalta finish is realized with a water based eco-mortar. The composite wood panels are covered through a manual process that requires 8 steps: a fixative bottom, 3 coats of medium and fine mortar, 3 coats of protective paint and one coat of fixative layer that makes the worktop surface even more resistant. Between each coat of mortar, the product is left to a natural dry of 4/8 hours and then smoothly sanded.

CLEANING

Its surface does not need any special maintenance as, due to its characteristics, it is completely waterproof and invulnerable to stains and cleaning products. However, it is necessary to take into account that the naturalness of the product recommends to remove immediately any oil, coffee, wine and substances of acidic origin stains, such as vinegar, fruit, vegetables and cleaning products (anti-incrustators, descalers, etc.) avoiding allowing them to settle for a long time. It has a good heat resistance. Concerning the cleaning, it is recommended to use a soft cloth with water and mild soap (50/50).

TO AVOID

- Do not allow the worktop or other concrete units to get in direct contact with any objects which are capable of releasing a lot of heat such as pots, coffee makers, irons, etc... Use a mat or other heat-resistant support. Pay particular attention to ovens or other support appliances as, if not suitably isolated in the area beneath, they may overheat the surface of the worktop and result in breaking or alter their colour over time. During the cooking, it is recommended to keep located within the perimeter of the hob any pots, pans and grills in order to avoid any problems not only for the worktop, but also for backsplashes and backs.
- Avoid the use of abrasive sponges / steel wool or products containing abrasive creams or powder detergents that may compromise the peculiarity of the surface and edges.
- Avoid using knives or sharp tools directly on the top without chopping board.
- Avoid the use of acetone, anti-incrustators and descalers.
- Avoid the deposits of water, wine, coffee, oil or other liquids by drying them immediately with a soft cloth or absorbent paper.

CORIAN® BETACRYL® UNITS

Corian® and Betacryl® are advanced composite materials made of natural minerals and high-purity acrylic polymers, resistant, hygienic, hypoallergenic, water-repellent, restorable and non-toxic. At the time of the installation, Corian® and Betacryl® have a satin and glossy appearance and through use they tend to assume a softer and delicate appearance.

So that this transformation takes place in a uniform manner, please follow the “Guidelines for use and care of Corian® and Betacryl®” manual.

CLEANING

Products normally used in the kitchen (oil, vinegar, tomato, etc.) may alter the surface of the top. Dry immediately any liquid deposits in order to avoid any stains, bleaching and alterations by absorption. For any information relating to specific cleaning products, please refer to “Guidelines for use and care of Corian® and Betacryl®” manual supplied with the top.

The following table lists some common types of stains and the recommended method for cleaning:

Kind of stain	Recommended cleaning process
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 scratch, cigarette burn, shoe polish, ink, pen marks	A + B + C + E
Merbromin, blood, red wine, perfume	A + B + C + D + E
Nail varnish	A + B + C + G
Iron or rust	A + B + C + H
Iodine, mould	A + B + C + E

Cleaning procedures in details (always to perform with rotational movements; it is always recommended to clean surfaces when the stain is wet):

- Remove the residue with a cloth.
- Rinse the surface with hot water and dry with a soft cloth.
- Use a damp cloth and a light abrasive cream.
- Use an abrasive sponge, polish the stain with an ammonia-based cleaning product.
- Use an abrasive sponge, polish the stain with bleach**. Rinse several times with hot water and dry with a soft cloth.

F. Use an abrasive sponge and polish the stain with a descaling cleaning product or vinegar. Rinse several times with hot water and dry with a soft cloth. G. Use an abrasive sponge and polish the stain with a product lacking in acetone. Rinse several times with hot water and dry with a soft cloth.

H. Use an abrasive sponge and polish the stain with a wool or remove the rust. Rinse several times with hot water and dry with a soft cloth. ** Bleach may discolour the Corian® and Betacryl® if it is not completely removed by rinsing with plenty of water

CLEANING OF THE BUILT-IN SINK:

In the case of tops with built-in washing areas, clean the sink weekly by following the guidelines below:

- Remove all residues of oil or fat of normal preparations of food from the sink by using a detergent or a solution for solid surfaces.
- Spray a solution made of 3/4 bleach and 1/4 water on the sink and let it work 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

- Do not allow the worktop or other Corian® and Betacryl® units to get in direct contact with any objects which are capable of releasing a lot of heat such as pots, coffee makers, irons, etc... Use a mat or other heat-resistant support. Pay particular attention to ovens or other support appliances as, if not suitably isolated in the area beneath, they may overheat the surface of the worktop and result in breaking or alter their colour over time. During the cooking, it is recommended to keep located within the perimeter of the hob any pots, pans and grills in order to avoid any problems not only for the worktop, but also for backsplashes and backs.
- Avoid pouring hot liquids directly into the sink, in the case of built-in washing areas, without opening the cold water tap first.
- Avoid dragging on the worktop any kitchen utensils and, in general, any objects that may scratch its surface; during normal operations in the kitchen, use a cutting board or a mat. For the same reason, avoid using any steel wools, abrasive products and washing powders. Corian® and Betacryl® are, in any case, a material repairable by authorized personnel.
- Avoid using any knives or sharp tools directly on the top without chopping board. • Avoid the use of chemicals such as paint strippers, cleaning products of brushes, metals or ovens, products containing methylene chloride, acids, diluents of nail varnishes, acetone-based products, etc. Any stains caused by such substances should be promptly removed with a large amount of soap and water.

STAINLESS-STEEL UNITS

Stainless-steel units are made of AISI 304 stainless steel, containing percentages of chromium and nickel, which are elements giving the alloy the corrosion resistance, high tenacity and endurance. Stainless-steel tops and doors are characterised by reliability and hygiene.

CLEANING

Daily clean stainless-steel units with a soft cloth with a movement following the direction of the satin finish, by using mild soap and water. In case of stubborn stains, such as limestone or greasy residues, clean the surface using the following solutions

- Vinegar and water (water 80% and 20% vinegar)
- Lemon juice dissolved in water
- Non-abrasive and/or non-corrosive household cleaners (see below for details of products to avoid)

For cleaning purposes, it is recommended to use warm water. Rinse thoroughly the stainless-steel units and dry carefully with a soft and dry cloth.

During the long periods of inactivity, observe the following precautions: wipe vigorously all stainless-steel surfaces with a soft cloth lightly soaked in vaseline oil so as to lay a protective veil; aerate the premises after the treatment.

TO AVOID

- Do not allow the worktop or other stainless-steel units to get in direct contact with any objects which are capable of releasing a lot of heat such as pots, coffee makers, irons, etc. Use a mat or other heat-resistant support. Pay particular attention to ovens or other support appliances as, if not suitably isolated in the area beneath, they may overheat the surface of the worktop and result in breaking or alter their colour over time. During the cooking, it is recommended to keep located within the perimeter of the hob any pots, pans and grills in order to avoid any problems not only for the worktop, but also for backsplashes and backs.
- Avoid dragging on the worktop any kitchen utensils and, in general, any objects that may scratch its surface; during normal operations in the kitchen, use a cutting board or a mat.

For the same reason, avoid using any steel wools, abrasive products and washing powders.

- Avoid the use of corrosive products / detergents, which may decrease the resistance to corrosion of the steel, i.e. acids and halogenated compounds (chlorides, bromides and iodides), chlorine solutions (e.g. bleach), muriatic acid and acids in general.
- Avoid using any knives or sharp tools directly on the top without chopping board.
- Avoid leaving on the worktop any ferrous objects for long periods (grids for stoves, scissors, tins, etc.), especially if they are wet, as this may cause the build-up of stains which are difficult to remove.
- Avoid any water deposits, as they can give rise to the surface's oxidation.

OKITE® / SILESTONE®

OKITE® and Silestone®, given their particular construction (combination of quartz, polyester resin and natural pigments), are certified as safe and hygienic products, suitable for the areas of food preparation.

Stain-resistant OKITE® and Silestone® are easy to clean and require no special maintenance. They do not absorb any liquids and have an excellent level of protection from oil, coffee, wine, soft drinks and many other products of daily use. Their surface, totally non-porous, prevents the absorption of food and does not require the use of any protective chemical agents.

OKITE® and Silestone® units have an excellent resistance to scratches and abrasions, however, for a greater duration of the top's original appearance, it is always recommended to use chopping boards.

CLEANING

To clean any accidental liquid, or substance in general, spills, absorb with kitchen paper and wash with a soft cloth with hot water and a liquid detergent. In order to remove any encrusted or sticky substances, such as chewing gum or food containing mustard or curry, for example, and any stains due to fat, grease or water-based paints, gently scrape the residue with a plastic, not sharp spatula. Clean then the OKITE® and Silestone® tops with a non-abrasive sponge and a creamy cleanser. Rinse carefully with hot water and wipe the surface with a clean cloth. If necessary, repeat the operation. Always clean the top when the stain is wet.

TO AVOID

- Do not allow the worktop or other OKITE® and Silestone® units to get in direct contact with any objects which are capable of releasing a lot of heat such as pots, coffee makers, irons, etc. Use a mat or other heat-resistant support. Pay particular attention to ovens or other support appliances as, if not suitably isolated in the area beneath, they may overheat the surface of the worktop and result in breaking or alter their colour over time. During the cooking, it is recommended to keep located within the perimeter of the hob any pots, pans and grills in order to avoid any problems not only for the worktop, but also for backsplashes and backs.
- Avoid the use of bleach, alkaline products, solvents used in paints, caustic soda, hydrofluoric acid, dichloromethane.

GRANITE UNITS

Granite is a natural product of volcanic origin with a porous texture. At the same time, it is compact and particularly resistant to abrasions and stress impacts. Granite needs a periodic treatment; in fact, being a porous material, it tends to absorb liquids and then it releases them through evaporation. This feature exposes granite worktops to the risk of absorption of substances that could irreparably stain them (perfumes, cosmetics, varnishes and other substances).

CLEANING

Clean with a soft cloth with hot water and a neutral cleanser, then rinse with a damp cloth and dry-up carefully.

Immediately wipe any liquid deposits in order to avoid the build-up of stains.

TO AVOID

- Do not allow the worktop or other granite units to get in direct contact with any objects which are capable of releasing a lot of heat such as pots, coffee makers, irons, etc. (despite the granite is usually not liable to be attacked by the heat). Use a mat or other heat-resistant support. Pay particular attention to ovens or other support appliances as, if not suitably isolated in the area beneath, they may overheat the surface of the worktop and result in breaking or alter their colour over time. During the cooking, it is recommended to keep located within the perimeter of the hob any pots, pans and grills.
- Avoid using any knives or sharp tools directly on the top without chopping board.

MARBLE UNITS

Marble units are essentially made of calcium carbonate. Considering its calcareous nature, marble has not a high hardness and, for this reason, it reacts easily even with acids such as vinegar, lemon juice or tomato.

CLEANING

Marble tops require a constant maintenance in order to ensure their preservation. As for all natural materials, over time, its aesthetic aspect may vary due to products used for cleaning purposes.

The marble's porosity determines its delicacy and the risk of absorption of corrosive acid substances. In the case of stains of this kind, repair is not always possible, as substances may damage the marble surface.

As general maintenance treatment, it is recommended to clean the surface with warm water and mild detergent with a soft, damp cloth or sponge. Rinse and then wipe with a damp cloth.

Immediately wipe any liquid deposits in order to avoid the build-up of stains.

TO AVOID

- Do not allow the worktop or other marble units to get in direct contact with any objects which are capable of releasing a lot of heat such as pots, coffee makers, irons, etc., as they could cause any surface tarnishes. Use a mat or other heat-resistant support. Pay particular attention to ovens or other support appliances as, if not suitably isolated in the area beneath, they may overheat the surface of the worktop and result in breaking or alter their colour over time. During the cooking, it is recommended to keep located within the perimeter of the hob any pots, pans and grills in order to avoid any problems not only for the worktop, but also for backsplashes and backs.
- Avoid dragging on the worktop any kitchen utensils and, in general, any objects that may scratch its surface; during normal operations in the kitchen, use a cutting board or a mat. For the same reason, avoid using any steel wools, abrasive products and washing powders.
- Avoid using any knives or sharp tools directly on the top without chopping board.
- Avoid the use of products / detergents containing citric acid (for example 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 the use of alcohol, ammonia or products, in general, which contain acid or descaling substances.

GLASS UNITS

The main characteristic of glass worktops is to match a strong aesthetic impact to high hygienic guarantees, thanks to its non-porous surface. If correctly used, it makes the products high-resistant to deterioration and to decay due to time.

It does not absorb liquids and it is well protected from oil, coffee, wine and other everyday products.

CLEANING

For cleaning please use a smooth cloth and a specific detergent for glass. Rinse and dry with a smooth cloth.

TO AVOID

- Do not allow the worktop or other glass units to get in direct contact with any objects which are capable of releasing a lot of heat such as pots, coffee makers, irons, etc. Use a mat or other heat-resistant support. Pay particular attention to ovens or other support appliances as, if not suitably isolated in the area beneath, they may overheat the surface of the worktop and result in breaking or alter their colour over time. During the cooking, it is recommended to keep located within the perimeter of the hob any pots, pans and grills in order to avoid any problems not only for the worktop, but also for backsplashes and backs.
- Avoid the use of abrasive sponges / steel wool or products containing abrasive creams or powder detergents that may compromise the peculiarity of the surface and edges.
- Avoid using knives or sharp tools directly on the top without chopping board.
- Avoid the use of alcohol or harsh cleansers, such as formic acid-based descaling agents, cleaners for discharges, hydrochloric acid, products for the cleaning of silver, oven cleaners, bleach.
- Avoid the deposits of water, wine, coffee, oil and other liquids by drying them immediately with a soft cloth or absorbent paper.

LAMINATE UNITS

CLEANING

Clean with a soft cloth and a neutral cleanser, then rinse with a damp cloth and dry-up carefully.

TO AVOID

- Do not allow the worktop or other laminate units to get in direct contact with any objects which are capable of releasing a lot of heat such as pots, coffee makers, irons, etc. Use a mat or other heat-resistant support.
- Pay particular attention to ovens or other support appliances as, if not suitably isolated in the area beneath, they may overheat the surface of the worktop and result in breaking or alter their colour over time. During the cooking, it is recommended to keep located within the perimeter of the hob any pots, pans and grills in order to avoid any problems not only for the worktop, but also for backsplashes and backs.

- Avoid the use of abrasive sponges / steel wool or products containing abrasive creams or powder detergents that may compromise the peculiarity of the surface and edges.
- Avoid using knives or sharp tools directly on the top without chopping board.
- Avoid the use of alcohol or harsh cleansers, such as formic acid-based descaling agents, cleaners for discharges, hydrochloric acid, products for the cleaning of silver, oven cleaners, bleach.
- Avoid the deposits of water, wine, coffee, oil and other liquids by drying them immediately with a soft cloth or absorbent paper.

PELTROX® ELEMENTS

Peltrox is a first quality stainless steel UNI 18/10. Its atoxicity guarantees the hygienic safety.

CLEANING

Clean the surfaces with normal neutral detergent and a cloth or a non-abrasive sponge. Rinse with plenty of water, preferably hot. To avoid limestone stains, wipe with a cotton cloth.

TO AVOID

- Avoid scratching the surface by wiping with abrasive sponges, sandpaper or sharp utensils which may scratch the surface deeply;
- Do not lean over for a long time very hot objects (i.e. Hot coffee makers) in order to avoid detachments from the underlying support sheet and to ruin the surface;
- Avoid placing ferrous objects for a long time, especially if wet. They might cause rust stains.
- Avoid deoxidized products, acid detergents, products containing chlorine or ammonia and abrasive pulps.

DEKTON® ELEMENTS

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

CLEANING

Per la pulizia quotidiana di DEKTON®, si raccomanda l'impiego di Q-Action insieme a un panno morbido. For daily cleaning of DEKTON®, we recommend the use of Q-Action with a soft cloth. If you cannot find this product, the best substitute is mild soap and water. Rinse well with a damp sponge (preferably microfiber), clean and in good condition.

For glossy finishes, after cleaning is recommended to dry the surface with a paper or a clean cotton cloth. In these cases it is recommended the use of more specific products such as: creamy detergents with abrasive particles or solvents (such as acetone or universal solvent).

In some cases, stains can be caused by contact for more than 24 hours with substances with a high coloring power, particularly aggressive or with residues of adhesives. The following table shows the possible staining agents, as well as the recommended cleaning products case by case.

Macchia	Prodotto per la pulizia
Grasso	Detergente alcalino/solvente
Vernice	Solvente
Ossido	Acido
Calcare	Acido
Vino	Detergente alcalino/acido
Gomma pneumatica	Solvente
Gelato	Detergente alcalino
Resina / smalto	Solvente
Caffè	Detergente alcalino/solvente
Cera di candela	Solvente
Bitume di Giudea	Acido
Residui di cemento	Acido
Gesso	Acido
Giunture e colle epossidiche	Solvente
Coca-cola o simili	Ossidante
Succhi di frutta	Ossidante
Catrame	Solvente
Nicotina	Solvente /ossidante

TO AVOID

- Do not expose to contact with hydrofluoric acid (HF)
 - Do not use steel wool
 - Do not repolish
- The use of such products may result in revocation of the guarantee on the product

GENERAL CLEANING HINTS

Compliance with certain simple precautions will allow to preserve the integrity and functionality of the components of your kitchen over time.

- Always turn on the hood during the cooking operations as smoke and steam, in the long term, could damage the components of the kitchen.
- Avoid overloading and leaning against drawers and deep-drawers in order to do not compromise their stability.
- Do not get on to the pieces of furniture, the worktop or other components.
- Do not hang on the doors.
- Do not hit glazed surfaces.
- Keep the elements of the kitchen dry, by drying them as soon as possible with a soft cloth, in order to prevent the build-up of lime stains.
- Avoid stagnation of water just next to the sink, the joints of the tops, the hob and between the worktop and the wall, as, despite the use of waterproof material, any prolonged infiltrations may cause damage to the unit.
- Do not place any pieces of furniture near any sources of heat and/or excessive moisture.
- Do not leave the door of the dishwasher open at the end of the washing, in order to prevent the release of direct steam jets on the worktop and the adjacent doors.
- Do not use any steam electrical appliances for cleaning the surfaces.
- Do not store any toxic and/or corrosive substances within the pieces of furniture (acetone, ammonia, trichloroethylene, bleach, caustic soda, muriatic acid, diluent...), as such products, in addition to have corrosive effects on metal items (hinges, drawer runners, sink...), have toxic effects on food.
- Periodically clean the area behind the plinths, pulling them out by pulling towards the outside. Once the cleaning operations are complete, before reinstalling the plinths, make sure that the clamps maintained the correct position.

STRUCTURES AND INTERNAL SHELVES

CLEANING

Clean with a soft cloth and a neutral cleanser, then rinse with a damp cloth and dry-up carefully.

TO AVOID

The use of abrasive sponges / steel wool or products containing abrasive creams or powder detergents that may compromise the peculiarity of the surface and edges.

The use of alcohol or harsh cleansers, such as formic acid-based descaling agents, cleaners for discharges, hydrochloric acid, products for the cleaning of silver, oven cleaners, bleach.

Avoid keeping the protective film over a month from the date of delivery (for doors).

HINGES, DRAWER RUNNERS AND INTERIOR ACCESSORIES

CLEANING

For cleaning hinges, drawer runners and other interior accessories (baskets, extractable mechanisms, etc.) use a soft dry cloth. In order to ensure a perfect slide of drawer runners over time, check periodically the presence of deposits within the sliding seat (for example crumbs, dust, etc.).

Any deposits should be simply removed with a soft cloth or aspirated with a vacuum cleaner.

TO AVOID

- Avoid the use of corrosive products / detergents, which may decrease the resistance to corrosion of the steel, i.e. acids and halogenated compounds (chlorides, bromides and iodides), chlorine solutions (e.g. bleach), muriatic acid and acids in general.
- Avoid the use of appliances drawing off steam.
- Avoid using any steel wool, abrasive substances and powder detergents.
- Avoid leaving open, inside the pieces of furniture, any packages of detergents or chemicals that, over time, could cause the oxidation of hardware components.

HANDLES AND GRIP RECESSES

CLEANING

For cleaning handles and grip recesses, use a soft cloth moistened with water or mild soap. Then rinse with a well-wrung soft cloth and dry thoroughly.

TO AVOID

- Avoid the use of alcohol or harsh cleansers, such as formic acid-based descaling agents, cleaners for discharges, hydrochloric acid, products for the cleaning of silver, oven cleaners, bleach. For further details concerning the cleaning method, for any single material constituting handles and grip recesses, please refer to chapter 17 (Storage units and doors cleaning).

ECO-FRIENDLY USE HINTS

TIPS FOR AN ENVIRONMENTALLY COMPATIBLE USE

In producing your kitchen, we tried to apply the best available technologies in order to reduce the environmental impact of processes and materials used, by making it as safe as possible. Once the kitchen is installed into your home, your contribution is essential in order to not impact, more than necessary, on the environment and to avoid taking risks for you and your children. To this end, please find here below some practical and simple tips.

ENERGY CONSUMPTION

- In buying household appliances, try to choose those with high energy efficiency (e.g. class A); this initial economic investment, with respect to lower energy classes, justifies future cost and energy savings.
- Try not to open frequently the door of the refrigerator or freezer as with the door open the engine operates continuously thus causing excessive build-up of frost and the overheating of food. In the event of excessive frost, try to remove it as a freezer with a lot of frost consumes more.
- Always check that the door is closed.
- Do not overfill the freezer or the refrigerator as if they are too full they may not cool properly and, consequently, consume more.
- Try not to put in the freezer or fridge any hot products as they increase the consumption of energy and could even ruin the products inside.
- When you will need to boil the water, cover the pot with a lid, in order to save time and energy.
- For food requiring long cooking times, try to use a pressure cooker in order to reduce the cooking time and then save energy.
- Check that the hob is adjusted correctly: the yellow flame is a symptom of excessive consumption (it is also visible from the pots getting dirty) and the flame coming out of the flame spreader is a symptom of too much air. ATTENTION: for any adjustments, please require the advice of qualified personnel.
- Turn on the oven only when needed, not exceeding with the preheating; also do not open the oven if it is not required.
- In order to heat food, try to use the microwave oven, with no need to preheat, thus allowing substantial savings of energy.
- Concerning the lighting, try to use high energy efficiency modern lamps (fluorescent or LED), especially in environments in which you stay longer: the initial investment is slightly higher but it's good for the environment and in the long term also becomes economically advantageous.
- Turn off the lights if they are not necessary: it is important to get used not to leave lights on unnecessarily.
- Use the hood in a conscious way, by adjusting the speed based on the real needs of aspiration: if you use the hob with a few pots only, or with pots which do not release steams, adjust the hood on low suction or, if possible, slightly open the frames for air exchange.
- Periodically clean the filters of the hood: this maintenance will improve the performance, thus reducing the power consumption.

WATER CONSUMPTION

- Do not leave the water tap unnecessarily open: a simple rule, but the most effective way to save water.
- Make sure that the taps are securely closed: be careful to avoid the dripping; in the case of ongoing leakages, quickly do their maintenance.
- Use taps with the faucet aerator, which will be replaced periodically: the water consumption will be reduced considerably.
- Avoid the use of the dishwasher and washing machine if they are not completely full: this will reduce unnecessary water beyond energy waste.
- Never exceed the quantity of detergents recommended by the manufacturers and check the quality of the detergent according to the hardness of the water; this will reduce water consumption.

CLEANING OF THE KITCHEN

- Do not exceed in the use of detergents if not necessary; in order to clean surfaces slightly soiled, the use of a microfiber cloth slightly dampened is sufficient.
- Try to use greener detergents (such as those marked with ECOLABEL, certifying the product in its life cycle with the lowest environmental impact) and packing with lower environmental footprints.
- Prefer the use of the dishwasher (at full load) to the hand-wash: modern dishwashers need much less water and detergent than the corresponding hand-wash.

SAFETY IN THE KITCHEN

- Be especially careful during all riskier activities into the kitchen (for example: cutting with sharp knives, replacement of bulbs, etc.).
- Arrange to be carried out hookups of gas by qualified personnel only, using approved pipes only.
- Always close the main tap of the gas when not in use.
- Buy hobs fitted with a safety valve only.
- Avoid leaving knives unattended (especially out of reach of children).
- Store any detergents or other dangerous products in environments that are not accessible to children.
- Do not use electrical appliances near the sink or wet spots.
- Carefully follow safety instructions of appliances.
- Do not overload the furniture (with reference to the guidelines set forth in chapter 15. Service instructions).

DISPOSAL OF THE PRODUCT

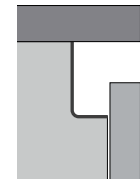
DOIMO CUCINE kitchens are made to last over time. The extension of the useful life of their materials, components and products represents a strategy for sustainable development. However, when it is time to replace your kitchen, in order to minimise any environmental impact, first evaluate the possibility of its total or partial reuse (e.g., second homes, garages, charitable institutions or boot sales). If, on the other hand, it must be disposed of, please ask authorized centres in your town and try, if possible, to separate the components that can be recycled (wood, glass, aluminium, steel, etc.) by facilitating the separate collection, thus allowing the birth of a new product which does not use primary resources. Pay particular attention to electrical and electronic equipment (so-called WEEE), such as electrical appliances, which may contain materials that are harmful to the environment if they are disposed improperly, and for the management of which there are collection centres in your town. Always keep in mind the possible specific legislation of your Country. Should you have any doubts, please contact the entities in charge of the disposal and/or recovery of waste in your town.

PLINTHS

PLINTH (H. 6 - 8 - 10 - 12 - 13 - 15 cm)

- > PVC plinth made of extruded rigid plastic material. Visible sections coated with decorative motif.
- > Aluminium plinth made of extruded aluminium. Aluminium finish: matt, anodized black, stainless-steel and white-painted.
- > Aluminium plinth made of extruded aluminium. Lacquered on 1 side with matt finish.
- > PVC plinth made of extruded rigid plastic material. Coated with wood veneer on the visible side. Painting with acrylics / polyurethane.
- > Veneered plinth made of a panel of wood particles, with minimal formaldehyde emission (class E1 of the UNI EN 13986/2005 standard), veneered and painted like the doors on the visible side.
- > PVC plinth made of extruded rigid plastic material. Concrete finish (thickness 0.7 / 0.9 mm) on the visible surface with fibre-reinforced skim plaster (single-component compound with hydraulic binders and quartziferous aggregates). Surface finish with transparent paint.
- > All versions of plinth include rubber gaskets on the side adhering to the piece of furniture and the floor and (removable) anchorage to the piece of furniture's feet (made of black shock-resistant ABS) through nylon hooks.

OPENING SYSTEMS AND MECHANISMS



"C" SHAPED GROOVE

GRIP RECESS

Aluminium grip recess made of drawn aluminium. Aluminium finish: matt, anodized black and white-painted. Veneered grip recess made of drawn aluminium, veneered on the visible surface with wood veneer. Painting with acrylics / polyurethane.

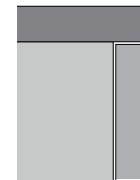
Lacquered grip recess made of drawn aluminium. Paint: matt finish. Concrete grip recess made of drawn aluminium with Ecomalta® finish (thickness 0.7 / 0.9 mm) on the visible surface. Surface finish with transparent acrylic paint.

HANDLE - KNOB

Handles made of: painted metal alloy, chromed metal alloy, anodized aluminium, polished aluminium, metal alloy with painted wood sections, stainless steel, painted / lacquered wood. Knobs made of: painted metal alloy, painted / lacquered wood.

PUSH PULL

Built-in in finish white or dark grey.



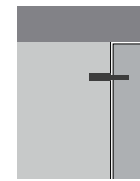
HANDLE

HINGES

Made of metal with quick hook galvanic treatment and triple adjustment (vertical, horizontal, depth). With "decelerated closing" mechanism (with the exception of fridge doors).

SPECIAL OPENING MECHANISMS

All mechanisms used for special openings of the door (up-and-over, oblique transfer, sliding, folding flap) use components which are tried and tested by the manufacturers.



PUSH PULL

CUSTOMER SERVICE

ASSISTANCE

Our Company selected its points of sale so that you can contact valid consultants at the time of the completion of your kitchen project and valid technicians at the time of the resolution of any problems that may arise after the purchase. A qualified assistance ensuring the complete safety of our products. If you want to replace or complete the kitchen with other elements or new appliances, please consult your reseller for the definition of your needs and to order what you want. The reseller, who is the spokesperson of our Company and a reference point for purchasers, will help you once again to perfectly meet your need.