

## Correlation. Experience. Innovation.

Simple, intense concepts that are the basis of Arclinea's identity, the core of a manufacturing philosophy that translates itself into quality products.

Correlation. Correlation means not being able to imagine a kitchen without people.

Experience. Know-how that yields technical products of great practical value. Thanks to ideas, design and production over the years, Arclinea has always created stylish kitchens that respect the nature and temperament of the people using them.

Innovation. Innovation means exploring technologies that best adapt themselves to concrete needs. It means thinking in terms of space so that all functions are enjoyed in maximum comfort. It means enhancing the quality and features of the materials, locating them where technical performance and emotional impact are best conveyed. Innovation is the most rigorous yet most exciting aspect of the Arclinea product: in a world that is packed with things to be looked at, Arclinea realizes kitchens to be enjoyed.

Below are some examples of off-limit uses for the Arclinea Collection: in the world of sailing, outside on a terrace exposed to the elements, in cookery schools where it is used for up to twelve hours a day. This is the experience and innovation we offer you.

## How to look after your kitchen. Suggestions, advice, warnings about cleaning and lots more.

### LAMINATE

Doors and parts with door finish. Alcohol or liquid detergents, both diluted in water; dry with a soft cloth. Do not use: abrasive products or products containing chlorine. Products containing diluents or acetone must not come into contact with unit edges as they may cause distortion or temporary softening. Worktop: Normal liquid detergents, water and alcohol diluted 50/50 may be used. Do not use: wire wool, abrasive products, bleach, acidic detergents. The surface of these tops is resistant to humidity, alcohol, grease, oil and normal household light duty detergents. The laminate on the worktops resists heat up to 180°C, and pans taken straight from the heat may be rested on them briefly, with the exception of those containing boiling oil, those without liquid or coffee pots, which must always be placed on a heat-resistant mat.

Care must be taken with cigarettes: the laminate resists their heat but after 3 minutes an indelible stain will form.

### WOOD

Doors and parts with door finish. Use glass cleaners. For stubborn stains use alcohol diluted in water. Dry carefully with a soft cloth. Do not use: products containing acetone, chlorine, diluents or abrasive detergents. The wood is protected with a special grease- and dirt-resistant paint: the products used are waterproof and anti-yellowing. We do not recommend the use of furniture waxes or polishes as with time these create a veil of colour.

Worktop. Glass cleaners, alcohol diluted in plenty of water. Do not use: abrasive products, diluents, acetone. Wooden worktops resist heat up to 120°C, but pans straight from the heat should not be placed on them. Wood is a natural material that may have marked differences in veining and colour. Often these features cannot be eliminated during production, even when using artisan methods. Variations in colour may also be caused by irregular exposure to light.

### LACQUERED SURFACES

Doors and parts with door finish. Glass cleaners or alcohol diluted in plenty of water. Dry immediately with a soft, non-abrasive cloth. Do not use: abrasive detergents, ammonia, furniture wax, acetone. The cloth used for cleaning a brand new kitchen may show slight discolouring. This is caused by paint powders that come to the surface during the drying stage. Once removed this phenomenon will not recur.

### MARBLE AND GRANITE

Worktop. Water with a cloth or sponge. Do not use: abrasive products, diluents or acetone. The main component of marble/granite is calcium carbonate and it has a predisposition for absorbing liquid substances resulting in stains. Arclinea worktops are impregnated with two layers of an anti-oil anti-stain product. Wine, coffee, lemon and other stains contain aggressive substances and must be cleaned off immediately. We recommend that our worktops be treated with liquid or waterproofing wax for marble every 2 months to maintain them over time. Acidic detergents must not be used for cleaning as they would damage the shine of the top.

### WILSONART

Worktop. Normal cleaning products and a soft damp cloth; occasionally, a Scotch-Brite pad to refresh appearance. Do not use: paint solvents with an acetone base. Wilsonart is not heat-resistant. The heat resistant pot support option on the price list is recommended.

### STAINLESS STEEL

Warning: when cleaning/treating the kitchen (floors and surfaces in general) do not use products containing acidic solutions as even the vapours given off by these substances can do irreversible damage to steel. Doors, worktops, hoods, trims, etc. must always be cleaned following the direction of glaze, otherwise permanent rings and stains may form.

General rules for cleaning all the parts in stainless steel in Arclinea kitchens: rinse with water and dry with a soft cloth, better if warm, or with a chamois cloth. Arclinea proposes a special "inox clean" cloth that is particularly effective on all surfaces in stainless steel. Use warm vinegar for stubborn stains. Do not use the following to clean steel: abrasive powders, wire wool or products that contain chlorine (hydrochloric acid, bleach) or solutions containing hydrochloric, acetic or citric acid. If your water is very hard, limescale deposits will form (white marks) than can easily be removed using warm water and bicarbonate.

Doors and parts with door finish. Special care must be taken when removing the protective polythene film. Take care not to store open bottles of detergents or other chemical products under stainless steel worktops. Do not leave rusty metal objects on the stainless steel worktop for long periods.

### GLASS

Doors and parts with door finish. Use normal glass cleaners or alcohol diluted in water. Do not use: paint solvents, acetone-based solvents, sponges or abrasive products.

### SOLID RAY

Doors and parts with door finish For daily cleaning just use a soft cotton cloth, moistened with water. For stubborn stains you can use an acid- and solvent-free non-abrasive detergent.

## Why Arclinea is different

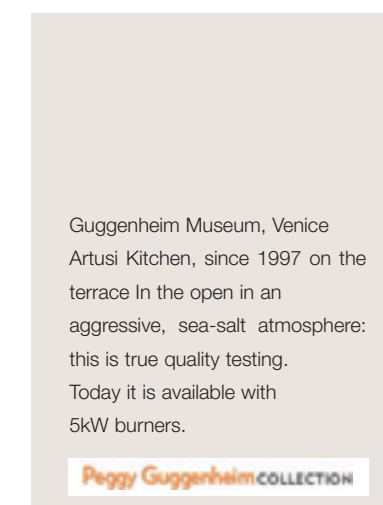


## Arclinea: the grammar and syntax of the language of inhabiting.

Languages change, along with cultures, customs and times. Inhabiting is a language and as such it evolves and mutates. In the 1950's the kitchen meant the home. In the 80's it was synonymous with exhibiting. In the 90's with the desire to cook. Today it has other connotations. Kitchen means living together. A new understanding based on a simple and practical statement. Nowadays the kitchen is the nucleus of the home, where people spend most of their time. The kitchen thus becomes representative of the verb "to live", in keeping with one's values, tastes and practices. Arclinea has always responded to the changing rules of this language. By "stealing" the functional islands from professional kitchens, introducing them in the family home, we transmitted the concept of cooking, experimenting and creating as activities to be enjoyed. With us, the daily chores imposed by family life soon become effortless and fun. Our Convivium introduces the kitchen as an environment wherein to renew the daily ritual of togetherness. Solutions aimed at creating a welcoming space. Thus meal preparation and dining areas have been detached from washing and storage areas. The island has been relieved of service-related activities and has been brought closer to the table. Wood and steel are what we have preferred. Materials that wear out with time, letting you imprint your own special memories upon them. Thus the kitchen becomes an autobiography, a place that truly accompanies the user through the course of time. If inhabiting is a language, then the Arclinea programme is its alphabet. Making it adaptable to all.

Antonio Citterio

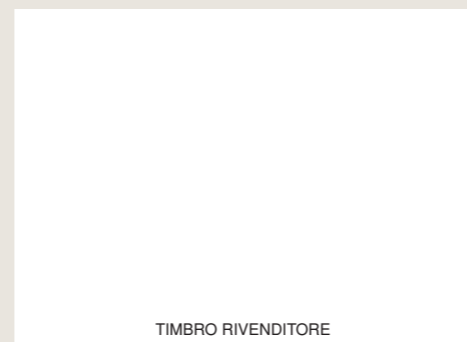
## Arclinea, where there's a kitchen



## Arclinea recipient of the prestigious Metropolitan Home "Modernism" award



On November 21, 2004, Arclinea received the annual Metropolitan Home Modernism award. Arclinea was the only Italian company selected by a jury comprised of journalists from the prestigious American magazine. Arclinea was commended for the spirit and originality of its Collection and for the enthusiasm and passion that it contributes as a firm to the development of Modernism in the 20th Century. Correlation, experience and innovation: these are the simple, yet driving elements behind the identity of Arclinea, and the source of its philosophy which leads the company to products of greater value. Fresh and surprising solutions which aim to match our concrete needs. The other international firms that received the Modernism award in the automotive, appliance, kitchen accessory and textile industries are Infiniti (the luxury division of the Nissan group), Dyson, Bodum and The Rug Company.



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Arclinea

## The professional kitchen

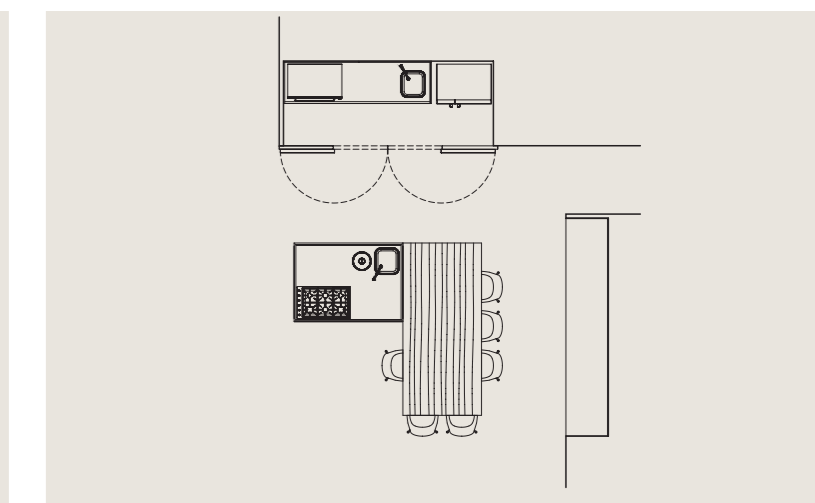
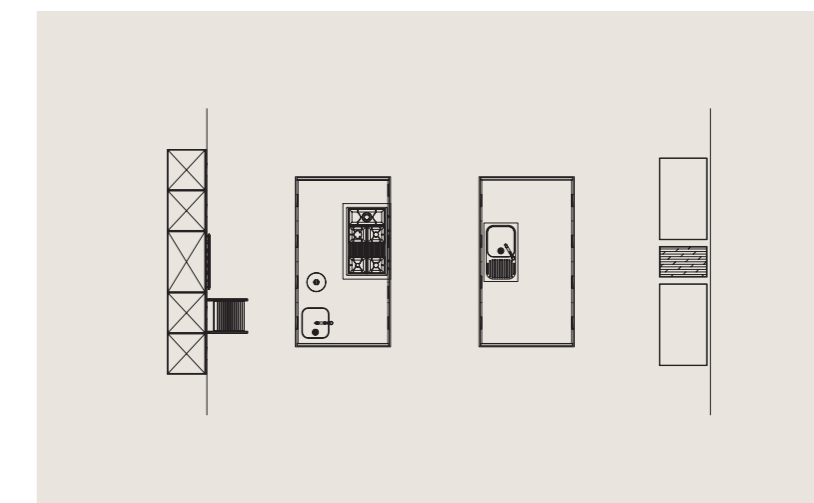
Professional kitchens follow very careful design rules: generous work surfaces alongside roomy storage space, ease of visibility and accessibility for tools and equipment, with the different activities separate and linked. Arclinea has borrowed these concepts and scaled them down to fit the space and needs of a home.

Two separate "islands" flanked by a large built-in pantry for meal preparation and cooking mean that several people can work together exploiting space, time and energy to the max. In this way cooking becomes a real pleasure and can be totally personalised.



## The ritual kitchen

The ritual kitchen is organised free space, where being together becomes something to share anew every day, a place where a whole series of concrete actions are turned into rituals and emotions. Architectonic solutions are conceived to fit the space they occupy. Oven, fridge and dishwashing can be concentrated in an adjacent yet separate area: the "closet", a closed walk-in cabin. If the kitchen is the centre of the home, then the island freed of its service functions becomes a centre for rapport between the cook and the others: family and friends - all seated around the large wooden table integrated with the island where food preparation and cooking takes place. Cooking becomes a part of being together, socialising opens up to include cooking in a continual interlacing of relationships.



## Practicality and technology. Innovative content that shows in unique performance.

Professional hoods with a high extraction capacity (up to 1500m<sup>3</sup>/h), integrated hoods, with detached motor to take the noise outside, exclusive accessorised sinks, equipment for drawer management, indoor hothouse for herbs, infra-red food warmer, dishwarmer to keep plates at 40°C.



## Valorisation of operative units. Use of equipment and its layout to meet practical needs, as with the Italia project (two washing zones: food and dishes).



## Hygiene. Cleaning without dirtying.

Large capacity waste bins built into the worktop and for separate disposal. Containers suitable for storing hazardous household substances. Flush built-in worktops that have no upturned edges for dirt to accumulate, quartz resin tops that do not absorb liquids, undersink units in aluminium or stainless steel guaranteed perfectly water- and damp-proof.



## Space design. Architectonic solutions to fit the space they occupy.

Careful design uses and organises available space in the best possible way: handy pantry units with sliding doors, a closet fitted with 180° opening side-hung door, a closed walk-in cabin containing all the service functions close to the space with the most rapport in the kitchen, tall units up to 237 cm high with an integrated stepladder that slides on its own rail for ease of access.



## Ergonomics. Everything in the right place, every function matching performance.

Equipment, worktops and kitchen appliances positioning stems from research to make work easy and improve visibility and movement. Easy-to-hold handles, recessed plinths, correct lighting for the technical zone and storage areas, worktops in varying heights and depths (the 70 cm-deep tops allow for the insertion of practical elements such as accessorised back panels).



## Storage. A wealth of anti-clutter solutions.

Infinite storage possibilities for units that can be equipped with special accessories and illuminated internally with a volumetric detector lighting system. Large pantry units with glass doors, a tall corner storage unit placed directly on the floor for storing crates, brushes and vacuum cleaners, aluminium roller shutter in varying sizes which can be integrated with the storage unit walls and fitted with internal sockets for electrical appliances.



## Safety. Careful design is also a guarantee of safety.

Anti-topple fixing system for drawer and tall units, wall units with up to 130 kg load capacity, shelves and drawers certified and tested for all types of use. Tempered safety glass (5 times more resistant than normal glass), edges that are always rounded, possibility of choosing dishwashers with Aquastop, safety valves on hob units. Chairs and tables tested for stability and resistance to wear, tear and knocks.



## Materials and finishes. Careful choices, accurate production processes, unique designs.

Care taken in the choice of materials and how they are processed. Carcass finishes: stainless steel, okoumé (waterproof marine multiply panel), melamine edged with polyurethane glue (water-resistant and heat-resistant up to 150°C) and anti-splinter edge. Variety of materials for worktops: marble, stainless steel, laminate (made from waterproof chipboard and HPL laminate) and door fitted with exclusive anti-slam device.



## Practicality of use. Concrete design shines through as simplicity of use.

Great attention paid to those small yet important everyday actions leads to the really practical design solutions such as the stainless steel and marble worktop with drip guards, removable drawer for tidy storage of all the different cooking utensils, the large, multi-use super-accessorised sink that is exclusive to Arclinea, the Totem plug-socket element supplying electricity to the islands and handy trolleys on wheels.



## Ease of access. The importance of Arclinea opening systems.

Made-to-measure equipment, units with different kinds of opening systems suited to use and position. Accessorised back panels, wall units with flap, side-hung, diagonal Vela, folding or sliding doors to make movement in the kitchen as obstacle-free as possible. Pull-out base and tall units on drawer guides with up to 80 kg load capacity and pneumatic-hydraulic slam-proof systems.



## Guarantees and quality. A constant quest for excellence.

Thanks to Arclinea's great reliability, products are covered with a 5-year guarantee for manufacturing defects. Quality development that starts at the design stage with careful choice and matching of materials (testing on laminates, glues, paints, panels, edges, wood...) and of finished products (physical/mechanical trials carried out by the company's laboratory staff and by external laboratories Certo and Catas).

